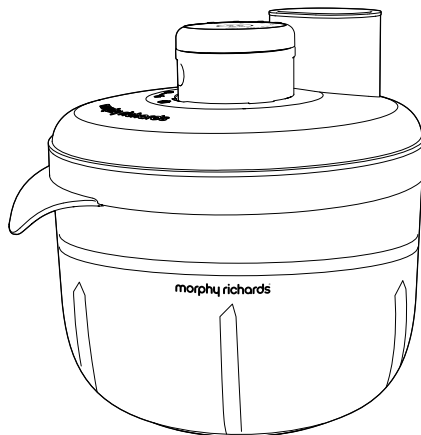

morphy richards®

PREPSTAR



Food Processor

Please read and keep these instructions



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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.**
- Do not use continuously for longer than times stated in the 'Usage' section. After using for this length of time, allow to cool for 60 minutes.
- 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 appliance and cord out of the reach of children.
- Avoid touching moving parts. Keep hands, hair and clothing, and utensils away from the Prepstar attachments during operation, to prevent personal injury and/or damage to the appliance.
- Switch off the appliance and disconnect from the supply before changing accessories or approaching parts that move in use.
- 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.
- Unplug from the outlet when not in use, or when left unattended, and before assembling, disassembling or cleaning.
- For care and cleaning refer to the 'Quick Cleaning' section.



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.

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.
- The power cord cannot be replaced. Contact Morphy Richards for advice.

Other safety considerations

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

Product specific safety

- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.

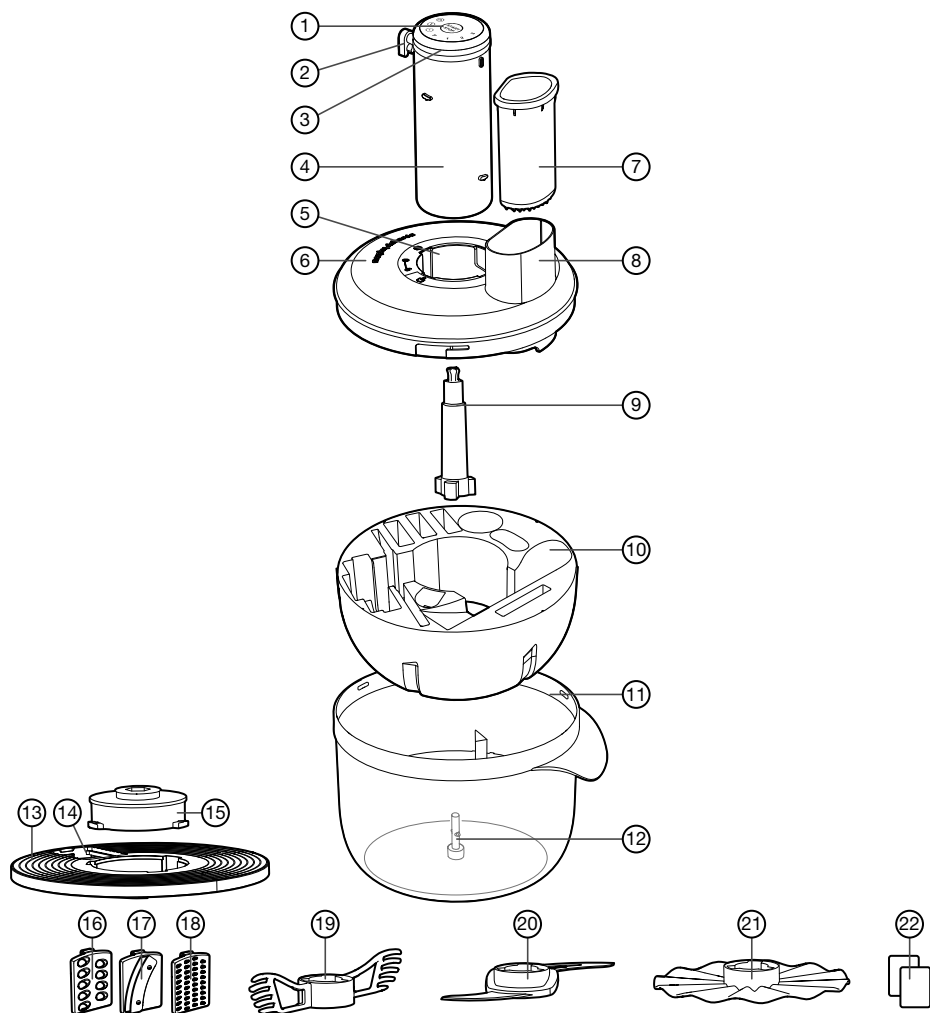
Electrical requirements

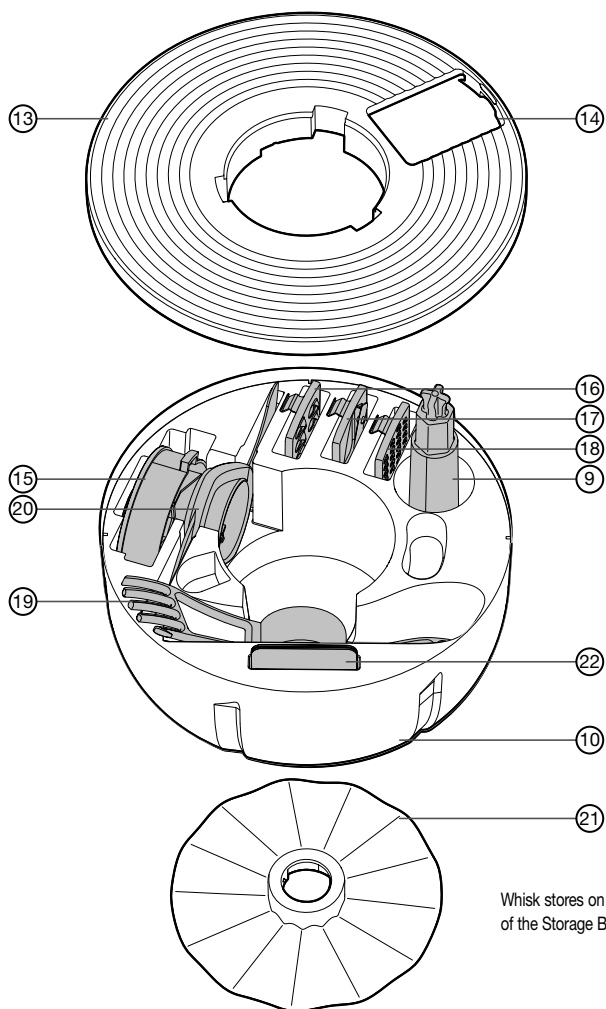
Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

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

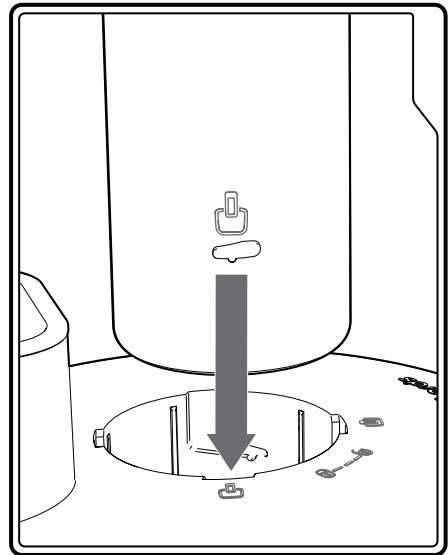
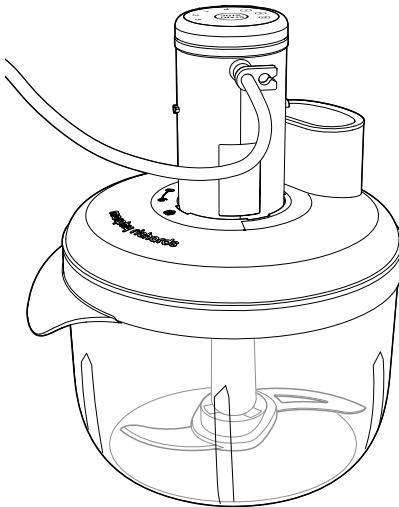
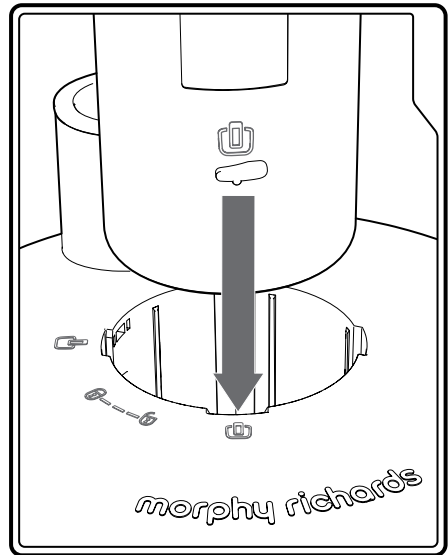
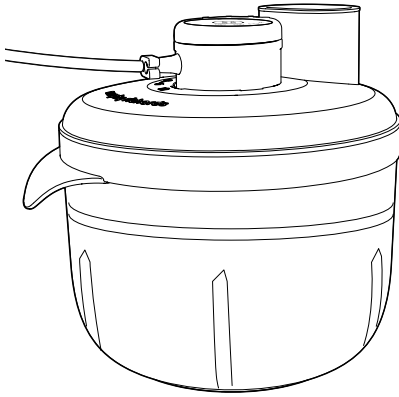
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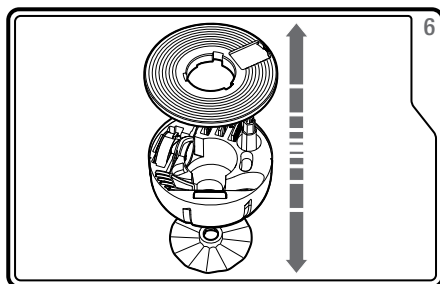
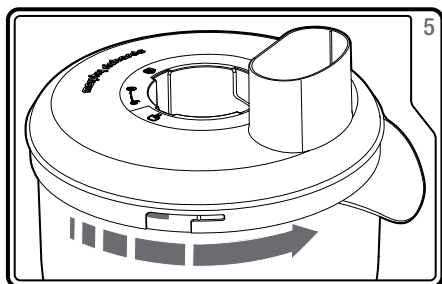
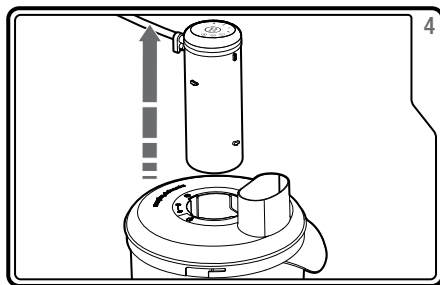
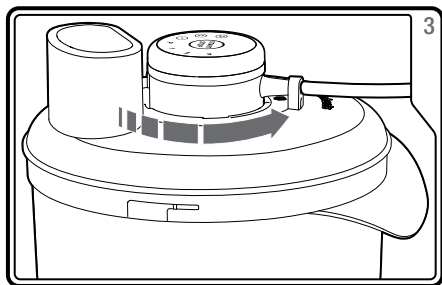




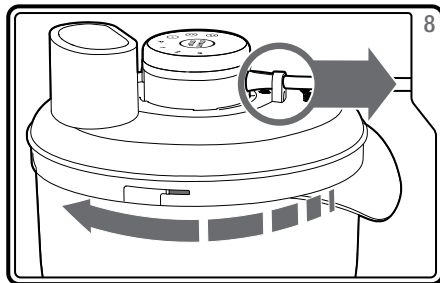
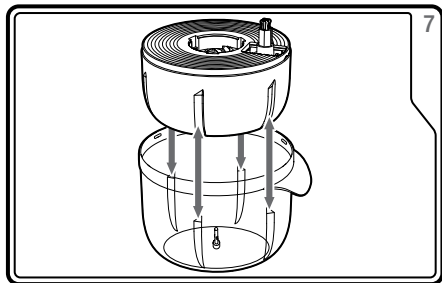


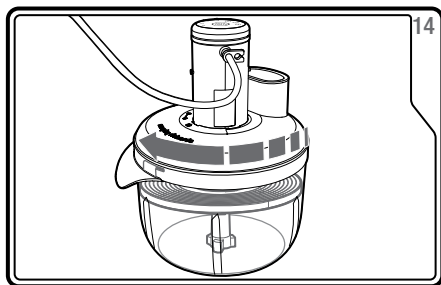
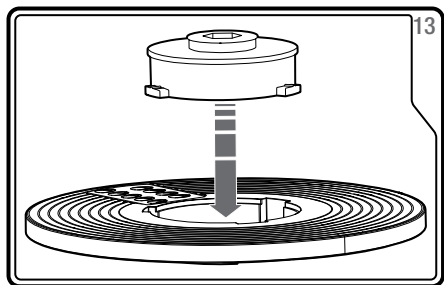
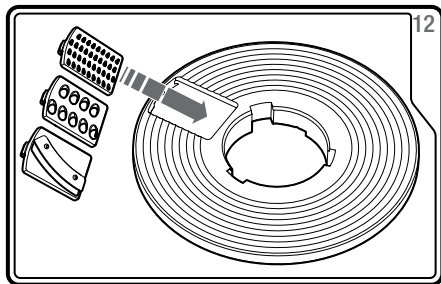
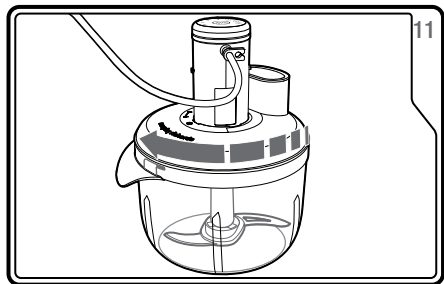
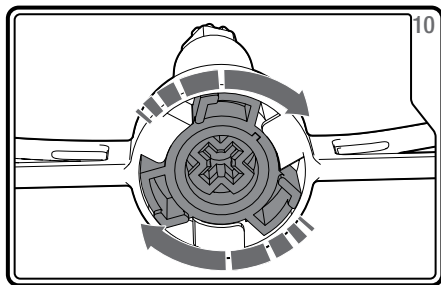
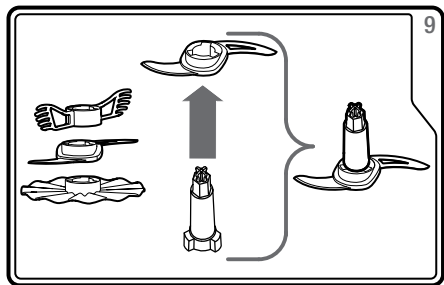
Whisk stores on the underside of the Storage Bowl.





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Introduction

Thank you for purchasing your new Morphy Richards Prepstar Food Processor.

Prepstar will help you take care of all your daily food preparation tasks, slicing, shredding, chopping, beating, whisking and grating food in seconds, making meal preparation quick and easy.

Prepstar will not only save you time in the kitchen, but save space in your kitchen cupboards due to its space-saving design.

The unique design allows all the accessories to be stored inside the appliance for compact, easy storage.

Please read the instructions thoroughly before use.

Remember to visit morphyrichards.co.uk to register your products two-year guarantee.

Features

- (1) Start/Stop Button
- (2) Cord Clip
- (3) Speed Dial
- (4) Motor Unit
- (5) Motor Unit Locator
- (6) Bowl Lid
- (7) Food Pusher
- (8) Food Chute
- (9) Drive Shaft
- (10) Storage Bowl
- (11) Mixing Bowl
- (12) Mixing Bowl Spindle
- (13) Grater Disc
- (14) Grater / Slicing Blade Holder
- (15) Grater Disc Adaptor
- (16) Grater Blade
- (17) Slicing Blade
- (18) Fine Grater Blade
- (19) Beater
- (20) Chopping Blade
- (21) Whisk
- (22) Instruction Cards

Accessories

- (9) Drive Shaft
- (10) Storage Bowl
- (13) Grater Disc
- (14) Grater / Slicing Blade Holder
- (15) Grater Disc Adaptor
- (16) Grater Blade
- (17) Slicing Blade
- (18) Fine Grater Blade
- (19) Beater
- (20) Chopping Blade
- (21) Whisk
- (22) Instruction Cards

Compact For Storage

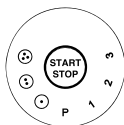
- 1 With the Power Cable facing away from the Food Chute (8), align the lower grooves on the Motor Unit (4) with the matching indents on the Motor Unit Locator (5) and gently lower into the Mixing Bowl (11). Twist clockwise once in place to lock.

In Use

- 2 With the Power Cable facing away from the Food Chute (8) as shown above, align the lower grooves on the Motor Unit (4) with the matching indents on the Motor Unit Locator (5) and gently lower into the Mixing Bowl (11). Twist clockwise once in place to lock.

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Speed Dial Function




Pulse Mode

- Set the Speed Dial (3) to the 'P' position, then, press and hold the Start/Stop Button (1).
- The unit will pulse at the max speed setting until the Start/Stop button (1) is released.
- Use the Pulse Function when sudden bursts of speed are required.
- Good for chopping sparsely to maintain a chunky consistency, eg. for Salsas etc.
- Ideal for use with the Chopping Blade (20).
- Not recommended for use with the Grater Disc (13).

Speed Settings

- Set the Speed Dial (3) to the desired speed setting (1, 2 or 3) and press the Start/Stop Button (1) once to turn on.
- Once in use, you can cycle through the speed settings by turning the Speed Dial (3) without having to press the Start/Stop Button (1) again.
- To turn off the unit, press the Start/Stop button (1).

Pre-sets

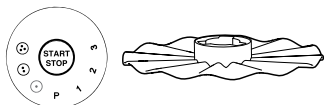
- Set the Speed Dial (3) to the desired pre-set mode  and press the Start/Stop Button (1) once to turn on.
- Once in use, you can cycle through the pre-set modes and the speed settings by turning the Speed Dial (3) without having to press the Start/Stop Button (1) again.
- To turn off the unit, press the Start/Stop Button (1).

NOTE: Turning the Speed Dial (3) to the 'P' position whilst in use stops the unit. The Start/Stop Button (1) must be held down to use the Pulse Mode.

Presets on Speed Dial

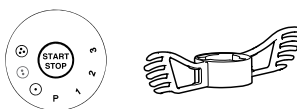
Not recommended for use with the Grater Disc (13).

Preset 1



- Ideal for use with the Whisk (21).
- Good for mixtures that require a gradual start, such as mayonnaise and whipped cream.

Preset 2



- Ideal for use with the Beater (19).
- Steady speed fluctuation allows for an even mixture and improved incorporation in recipes like cake batter.

Preset 3



- Ideal for use with the Chopping Blade (20).
- Good for dry mixes, such as nuts and coffee beans, that require the food to fall back into the bowl.

Before First Use


Before first use, carefully unpack your Prepstar Food Processor and its attachments and remove any package material, labels or stickers.

WARNING: Sharp blades.

Clean all the parts except the Motor Unit (4), following the instructions in the 'Quick Cleaning' section.

CAUTION: Handle the blades with extreme care as they are sharp.

Unpacking From Storage

- Twist the Motor Unit (4) into the unlock position ().
- Then lift out the Motor Unit (4).
- Twist the Bowl Lid (6) anti-clockwise to unlock, then lift.
- Lift off the Grater Disc (13) from the Storage Bowl (10), and pull the Storage Bowl (10) out from the Mixing Bowl (11). The Whisk (21) is located underneath the Storage Bowl (10).
- When reassembling, make sure to align the grooves of the Mixing Bowl (11) and Storage Bowl (10), then slide the Storage Bowl (10) into the Mixing Bowl (11).
- Place the Bowl Lid (6) onto the Mixing Bowl (11), aligning the grooves and twist clockwise to lock. Insert the Motor Unit (4) so that the power cable is facing away from the Food Chute (8) and twist clockwise to lock.

Assembly For Use

- Push the Drive Shaft (9) up through the base of the relevant accessory: Beater (19); Chopping Blade (20); Whisk (21).

WARNING: The Chopping Blade (20) is very sharp.

- Lock the Drive Shaft (9) in place when in the accessory by twisting it clockwise to attach to the accessory.

Unlock and remove the Drive Shaft (9) by twisting it anti-clockwise and pulling it away from the base of the accessory.

- Place the Drive Shaft (9) with locked accessory onto the Mixing

Bowl Spindle (12). Add the Bowl Lid (6) and Motor Unit (4) as described in the 'In Use' section.

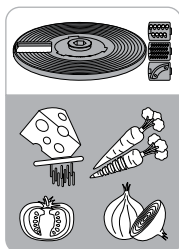
- 12** Alternatively, if using the Grater Disc (13), clip the relevant Grater Blade (16/17/18) into the Grater Disc (13). To remove, press down on the latch and push the back of the Grater Blade (16/17/18).

WARNING: The Slicing Blade is very sharp.

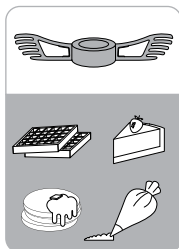
- 13** The Grater Disc Adaptor (15) locks into place with the Grater Disc (13) in the same way that the other accessories lock onto the Drive Shaft (9) in step 2. Once locked into place, place on top of the Drive Shaft (9).

- 14** Place the Drive Shaft (9) with Grater Disc (13) onto the Mixing Bowl Spindle (12). Add the Bowl Lid (6) and Motor Unit (4) as described in the 'In Use' section.

Grate/Slice (16/17/18)



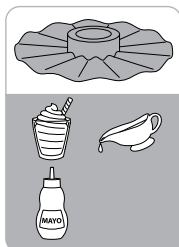
Chopping blade (20)



Beater (19)



Whisk (21)



Usage

Amount	Speed
250g	2/3
250g	2/3
250g	2
250g	2

Time	Amount	Speed	Preset
60 secs	500ml	1/2	-
20 secs	500g	Pulse	-
60 secs	500ml	1/2	-
30-40 secs	300g	1/2	-

Time	Amount	Speed	Preset
60 secs	450g	2	-
-	250g	Pulse x3	3
30-40 secs	400g	1/2	-
-	200g	Pulse x7	3

Time	Amount	Speed	Preset
2 mins	200ml	2	-
60 secs	400ml	2	2
10-12 mins	300g	1	-

Quick Cleaning

- 1 Pour some water (200ml) and a drop of washing up liquid into the Mixing Bowl (11), fit the Bowl Lid (6) and Motor Unit (4), select PULSE on the Speed Dial (3) for a few seconds for quick cleaning (Chopping Blade (20) to be fitted to agitate the water).
- 2 Unplug from the power socket.
- 3 Wipe the Motor Unit (4) with a damp cloth and dry thoroughly. Never immerse it in water. Ensure the interlock area is free from food.
- 4 Empty the Mixing Bowl (11), dismantle all detachable parts and wash with warm, soapy water and dry thoroughly.

CAUTION: Care must be taken when handling the Chopping Blade and Grater Blades as they are very sharp.

Chopping Blade Recipes



Seeds / dry rub

Ingredients:

Various seeds, coriander seed, black pepper etc – as required, small and large quantities (max - 400g).

Method:

Add all ingredients.

Speed:

Pulse on & off until desired consistency. Or use Pre-set 3.

Pesto

Ingredients:

50g Pine nuts

80g Basil

50g Parmesan

150ml Olive oil

2 clove garlic

Method:

Add all ingredients.

Speed:

Pulse on & off until desired consistency. Or use Pre-set 3.

Short Crust Pastry

Ingredients:

125g plain flour

Pinch of salt

55g cubed butter (soft)

30-45ml cold water

Method:

- 1 Mix flour & butter until it forms a thick bread crumb consistency.
- 2 Add water and bind together, remove and shape by hand.

Salsa

Ingredients:

Bunch Coriander

250g Baby Tomatoes

1 Small onion

½ Red Pepper

3 Mild Chillies

1 Lime (Juice only)

Method:

Add all ingredients.

Speed:

2/3.

Hummus

Ingredients:

11 x 400g tinned chickpeas, drained (liquid reserved)

1 garlic clove, halved

Juice of 1.5 lemons

2 tbsp olive oil

1¼ tsp ground cumin

75ml tahini paste

Salt

Method:

- 1 Put all in the bowl.
- 2 Pulse until smooth, then used speed 2, scraping down sides as necessary.



Beater Recipes



French Dressing

Ingredients:

8 tbsp olive oil

2 tbsp vinegar

½ level tsp sugar

½ level tsp Dijon mustard

Salt and pepper

Method:

- 1 Place all ingredients in the Mixing Bowl (14).
- 2 Process until all ingredients are mixed together.

Speed:

Pulse.

Mint Raita

Ingredients:

8 tbsp natural yogurt
2 tsp lemon juice
16 mint leaves, chopped
Pinch of salt

Method:

- 1 Place all ingredients in the Mixing Bowl (14).
- 2 Process until all ingredients are mixed together to your desired consistency.

Speed:

Pulse.

Cream Cheese and Chive Dip (150ml)

Ingredients:

140g medium fat cream cheese
½ small clove garlic, crushed
4g chives, roughly snipped
1 tbsp soured cream
Pinch of salt
Freshly ground black pepper to taste
Finely snipped chives (to garnish)

To serve:

Breadsticks or plain tortilla chips.

Method:

- 1 Place all ingredients, except the garnish, in the Mixing Bowl (14).
- 2 Process until all ingredients are mixed together, scraping the side of the Mixing Bowl part way through with a spatula if necessary.
- 3 When ready, check the seasoning.
- 4 Place the dip into a ramekin and garnish with a few snipped chives.

Speed:

Pulse.



Whisk Recipes

Cream

Ingredients:

300ml / 600ml Whipping cream.

Method:

Add all cream, and process.

Speed:

2.

Grater Disc Recipes



French Onion Soup

Ingredients:

75g butter
300g onions, peeled
3 tbsp flour
1.6L beef stock
2 Bay leaves

To serve:

4 slices French bread, cheddar cheese.

Method:

- 1 Cut the onions into halves or so that it will fit down the feed tube and fit the slicing disc. Slice the onion using speed 2.
- 2 Melt the butter in a pan, add the onions and fry for 10 minutes or until browned.
- 3 Add the flour, stir gently for 1 minute, and then remove from the heat.
- 4 Gradually, stirring all the time add the stock. Then add the salt and pepper and bay leaves.
- 5 Bring to the boil, stirring all the time and then put a lid on the pan and reduce the heat to a simmer for about 30 minutes.
- 6 Before serving, adjust the seasoning if required then put a slice of bread in each soup bowl, ladle over the soup and then sprinkle with grated cheese.

Asian-Style Slaw

Ingredients:

120g Savoy cabbage, washed, core removed
100g carrot, washed
50g red onion, peeled
½ small red chilli, deseeded and thinly sliced into rings
10g coriander leaves
60g cashew nuts
1 tsp fresh ginger
1½ tsp light soy sauce
1 tbsp sesame oil
2 tbsp lime juice

Method:

- 1 Fit the slicing disc, cut the cabbage to size so it will fit down the feed tube and then process on speed 2.
- 2 Fit the coarse grating disc and process the carrot and onion on speed 2.
- 3 Remove the attachments and then add all the other ingredients into the bowl and mix well with a spatula.
- 4 Turn into a bowl and serve immediately.

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THIS SECTION IS ONLY APPLICABLE FOR CUSTOMERS IN UK AND IRELAND

REGISTERING YOUR TWO 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

N.B. Each qualifying product needs to be registered with Morphy Richards individually. Please refer to the one year guarantee for more information.

YOUR ONE 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 and dispatched usually within 7 working days of receipt. If, for any reason, this item is replaced 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 are not liable to carry out any type of servicing work, under the guarantee.
- 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.
- 9 The filters have not been cleaned and replaced as instructed.

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.

YOUR INTERNATIONAL TWO YEAR GUARANTEE

This appliance is covered by two-year repair or replacement warranty.

It is important to retain the retailers 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 24 months of original purchase, you should contact your local distributor quoting Model number and Serial number on the product, or write to your local distributor at the addresses shown.

You will be asked to return the product (in secure, adequate packaging) to the address below along with a copy of proof of purchase.

Subject to the exclusions set out below (1-9) the faulty appliance will then be repaired or replaced and dispatched usually within 7 working days of receipt.

If for any reason this item is replaced during the 2-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 2-year guarantee the appliance must have been used according to the manufacturers instructions. For example, appliances must have been descaled and filters must have been kept clean as instructed.

The local distributor 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 manufacturers 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 Where the appliance has been used for hire purposes or non domestic use.
- 5 The appliance is second hand.
- 6 The local distributor are not liable to carry out any type of servicing work, under the guarantee.
- 7 The guarantee excludes consumables such as bags, filters and glass carafes.
- 8 Batteries and damage from leakage are not covered by the guarantee.
- 9 The filters have not be cleaned and replaced as instructed.

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.

AUSTRALIAN WARRANTY

This appliance is guaranteed for 2 years against faulty material, components and workmanship.

This warranty is in addition and does not affect your statutory rights.

Proof of purchase must be produced for any warranty benefit.

In the unlikely event of any appliance proving to be faulty, securely pack and return the item to the place of purchase accompanied by the original receipt or invoice.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

NOT COVERED BY THIS WARRANTY

(Australian only)

- If the appliance has not been used in accordance with the manufacturers' recommendations or Instructions.
- If the fault is deemed to be caused by abuse, misuse, neglect, modifications or in proper use and or care
Eg: Kettles: Excessive build up of scale.
Toasters: Excessive build up of crumbs or foreign matter etc.
- Connection to incorrect voltage to that stamped on the product.
- Unauthorised repairs.
- Appliance used other than for domestic purposes.
- Excluding bags, filters, glass, carafes, and cutting blades.
- Freight and insurance costs.

If for any reason this item is replaced during the 2 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original receipt or invoice to indicate the date of original purchase.

Morphy Richards's policy is to continually improve quality design and product quality. The company therefore reserves the right to change any specifications or to carry out modifications as deemed worthy at any time.

The Australian supplier reserves the right to repair, modify, exchange or replace the faulty appliance with the same or similar model or product of equivalent value.

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- Ⓘ Morphy Richards products are intended for household use only.
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.

The After Sales Division,

Morphy Richards Ltd, Mexborough, South Yorkshire, England, S64 8AJ
Helpline (office hours) UK 0845 871 0960 Republic of Ireland 1800 409119

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