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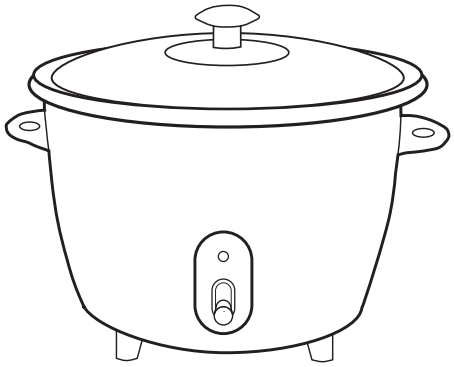
morphy richards®



Rice Cooker

Please read and keep these instructions

Getting the best from your new rice cooker...

- *Do not keep food warm for longer than two hours*
- *Do not lift the lid during the keep warm period*
- *Rice must be thoroughly washed before using*
- *During cooking, certain varieties of rice may cause a build up of steam within the cooker, resulting in some spitting from the vent and under the lid*
- *On removing the rice from the inner bowl, a small amount of golden coloured rice may be noted on the base of the bowl. This is normal, allow the bowl to cool, fill with warm soapy water and allow to soak which will loosen the rice and make cleaning easier*

CE 2year guarantee

For replacement parts, help with using your Morphy Richards product, problems and lots more, contact us by phone or through our website.

RC48746 MUK Rev 2

UK Helpline: 0844 871 0956
Replacement Parts: 0844 873 0722
Ireland Helpline: 1800 409 119

IMPORTANT SAFETY INSTRUCTIONS

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

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

WARNING: Danger to the person!

IMPORTANT: Damage to the appliance!

In addition, we offer the following safety advice.

Personal Safety

- Do not touch hot surfaces. Use oven gloves or a cloth when removing lid or handling hot containers as hot steam will escape.
- To protect against fire, electric shock and personal injury, do not immerse cord, plugs, or appliance in water or other liquid.
- Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
- Do not operate any appliance with a damaged lead or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way. Contact Morphy Richards for advice on examination, repair, or electrical or mechanical adjustment.
- This appliance is not intended for use by persons (including children) 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.
- Always use heat resistant gloves to remove the inner bowl and lid from the cooker.

Location

- Ensure that this appliance is situated out of the reach of children.
- Do not place directly under kitchen wall cupboards when in use as it produces large amounts of steam. Avoid reaching over the steamer when in use.
- Do not use outdoors.

Mains Lead

- The mains lead should reach from the socket to the base unit without straining the connections.
- Do not let the cord hang over the edge of the table or the counter and keep it away from any hot surfaces.
- Do not let the lead run across an open space e.g. between a low socket and table.

Children

- Never allow a child to operate this appliance.
- Children are vulnerable in the kitchen, particularly when unsupervised and if appliances are being used or cooking is being carried out.
- Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.
- Children should be supervised to ensure that they do not play with the appliance.

Other safety considerations

- Do not reheat cooked rice in the cooker.
- The use of attachments or tools not recommended by Morphy Richards may cause fire, electric shock or injury.
- Extreme caution must be used when moving the cooker when it contains hot food, water, or other hot liquids.
- To open, lift the lid off towards yourself but tilted away from you.
- Do not use any parts of this product in a microwave or on any cooking/heated surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not wash rice in the pot as it may deform and will affect the cooking process.
- Never use the cooker to boil acid or alkaline foodstuff. Do not leave it in a damp or corrosive environment.
- The use of sharp implements inside the bowl may damage the non-stick coating.

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).

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted.

WARNING: The plug removed from the mains lead, if severed, must be destroyed, as a plug with a bared flexible cord is hazardous if engaged into a live socket outlet.

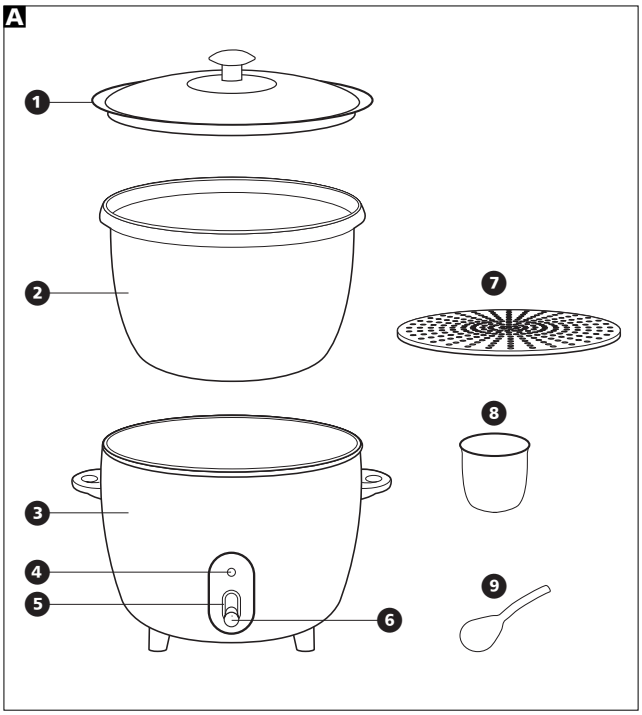
Should the fuse in the 13 amp plug require changing, a 13 amp BS1362 fuse must be fitted.

WARNING: This appliance must be earthed.

FEATURES

1. Glass lid
2. Bowl
3. Main unit
4. Pilot / keep warm light
5. Cook light
6. Cook ON/OFF switch
7. Pasta pad
8. Measuring beaker
9. Spatula

A



OPERATION

Before first use

Before using your cooker for the first time, wash and dry the bowl and lid.

Assembly

Assemble as shown A.

- Be sure to keep the space between the pot and the heating plate clean and free of water drops, dust, rice grains or any other foreign matter. If not, the cooker's performance will be affected and the element could possibly burn out.
- Do not slant the pot, otherwise it's bottom will not be in full contact with the heating plate and the element may burn out.
- Do not switch the power on until ready to cook.

Cooking rice

1 Use the measuring beaker provided to measure the rice, filling level to the top. As a guide, one cup of rice is sufficient for one person, but this will vary according to individual taste.

2 Thoroughly wash the rice in several changes of water and drain. Failure to do so may cause poor results and/or a build-up of steam within the cooker. Do not wash the rice in the inner bowl as it may be damaged.

3 Transfer the rice to the inner bowl and level the surface. The markings on the inside of the bowl are for measuring the amount of water and are given in litres and cups. Add cold water to the corresponding level marked on the inside of the bowl. For example, to cook 6 cups of rice, place the washed rice into the inner bowl and then fill with water up to the six cup level.

- Minimum capacity is 4 cups, maximum is 10 cups.
- Never fill with water straight from the tap, use the measuring beaker.

  IMPORTANT: Do not fill above the top level indicated.

4 Place the inner bowl in the cooker, ensuring that there is no rice or any moisture on the outside of the bowl.

5 Cover with the lid, ensuring that the vent hole in the lid is situated away from you.

6 Plug the cooker into the power supply. The amber pilot will light up.

7 Press down the switch and the cooker will start. The blue light will come on and the amber light will go off.

Note: During cooking, it is normal for the lid to rise up slightly and water to bubble around the edge.

8 The cooker knows when the food is done by measuring temperature and weight. When the food is done, the main heater will turn off automatically and the cooker will switch into 'keep warm'. The blue light will go out and the amber light will go on to indicate keep warm.

9 Food left to keep warm should not be allowed to dry out and should be stirred occasionally, otherwise it may burn and stick to the bowl. Never leave the cooker on keep warm for more than two hours.

10 Carefully lift the lid and allow any condensation to drip into the cooker. Use the spatula to fluff up the rice. Replace the lid as quickly as possible. Consume the stirred rice within 1 hour. Small quantities (3 to 4 cups) should be consumed immediately.

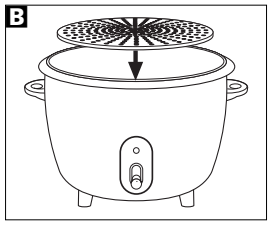
11 Switch off at the mains and unplug the mains cable. Remove the bowl to serve the food.

- Never take the bowl out of the cooker when it is filled with water.
- We do not recommend cooking packet type savoury rice.

Cooking pasta

1 Use the measuring beaker provided to measure the pasta, filling level to the top. As a guide, 2 or 3 cups of pasta is sufficient for one person, but this will vary according to individual taste.

2 For best results when cooking pasta, fit the special pasta pad **B**.



3 Transfer the pasta to the inner bowl and level the surface. The markings on the inside of the bowl are for measuring the amount of water and are given in litres and cups. Add water to the corresponding level marked on the inside of the bowl. For example, to cook 6 cups of pasta, place the pasta into the inner bowl and then fill with water up to the six cup level.

- Minimum capacity is 4 cups, maximum is 10 cups.
- Never fill with water straight from the tap, use the measuring beaker.

  IMPORTANT: Do not fill above the top level indicated.

4 Place the inner bowl in the cooker, ensuring that there is no pasta or any moisture on the outside of the bowl.

5 Cover with the lid, ensuring that the vent hole in the lid is situated away from you.

6 Plug the cooker into the power supply. The amber pilot light will light up.

7 Press down the switch and the cooker will start. The blue light will come on and the amber light will go off.

  Note: During cooking, it is normal for the lid to rise up slightly and water to bubble around the edge.

8 For all types of pasta, we recommend that you follow the cooking time on the packet plus a further 10 minutes. At the end of the cooking time, you can switch the cooker to 〰 'keep warm' if required. The blue light will go out and the amber light will go on to indicate keep warm.

9 Carefully lift the lid and allow any condensation to drip into the cooker. Use the spatula to stir the pasta which is then ready to eat. Replace the lid as quickly as possible if leaving on keep warm. Consume the pasta within 1 hour.

10 Switch off at the mains and unplug the mains cable. Remove the bowl to serve the food.

- Never take the bowl out of the cooker when it is filled with water.

Tips for best cooking results

- Make sure that the rice and pasta is spread over the whole surface of the bowl to ensure even cooking.
- You may find that for your own personal taste, you need to slightly adjust the amount of water added. For a softer rice or pasta, add a little more water, and for a firmer rice or pasta, a little less water.
- The cooking times may vary according to the quantity and type of rice or pasta cooked.
- A thin crust of rice may form on the base, particularly when cooking Italian or easy-cook type rice, or when cooking smaller quantities. Wiping half a teaspoon of oil over the base may help reduce this forming, but this occurrence is not always preventable.

RECIPES

Chicken Risotto

A great way to use up leftover chicken or turkey is to make a risotto. It's quick and easy and can be served with a salad or some fresh green vegetables. For an authentic finish, serve it with grated Parmesan cheese.

Serves 4
Preparation time 15 minutes
Cooking time 25 minutes

Olive oil

1 large onion, chopped

2 garlic cloves, crushed

1small red pepper, de-seeded and chopped

Button mushrooms, sliced
170g / 6oz

Risotto rice 227g / 8oz

White wine 4 tablespoons

Chicken stock 852ml / ½ pint

Powdered saffron (optional)
1 sachet

Salt and freshly ground black pepper

Few sprigs fresh oregano and thyme

Cooked chicken, skinned and diced
340g / 12oz

Chopped parsley 2 tablespoons

Method

1. Wipe a non-stick frying pan lightly with olive oil and heat gently. Add the onion, garlic and red pepper and cook slowly until tender and golden.
2. Place mushrooms, rice, wine, stock and saffron (if using) with the cooked vegetables in the Rice Cooker. Season with salt and pepper.
3. After 10 minutes, stir in the herbs and cooked chicken - replace lid and continue to cook. Sprinkle with parsley before serving.

Pasta al Funghi

You can use any fresh mushrooms - wild or chestnut ones have a better flavour than button mushrooms.

Serves 4
Preparation time 5 minutes
Cooking time 20 minutes

Dried pasta shapes or tubes
227g / 8oz

Fresh mushrooms, sliced
454g / 1lb

Lean bacon cubes 85g / 3oz

Pinch of grated nutmeg

Low fat natural fromage frais
142g / 5oz

Salt and freshly ground black pepper

Finely chopped parsley
2 tablespoons

Grated Parmesan cheese
1 level tablespoon

Method

1. Add the pasta to cold water and cover. When it comes to the boil, remove the lid and cook for 15 minutes, then switch the machine off. Drain well in a colander.
2. While the pasta is cooking, wipe a non-stick frying pan with olive oil and place over a low heat. When the pan is hot, add the sliced mushrooms and bacon and cook for about 5 minutes, until golden brown. Stir in the grated nutmeg. Drain off excess liquid.
3. Gently fold in the fromage frais over a very low heat and heat through gently. Season to taste with salt and pepper.
4. Tip the drained pasta into the pan and toss gently to coat it evenly with the sauce. Sprinkle with parsley and parmesan, and serve immediately with a crisp salad.

Spicy Kedgeree

A quick and easy meal, Kedgeree is derived from the traditional Hindhu dish of Khichri, a simple mixture of spiced rice and lentils. Our kedgeree is flavoured with haddock, spices and hard-boiled eggs. If wished, you can serve it with mango chutney.

Serves 4
Preparation time 15 minutes
Cooking time 25 minutes

1 onion, chopped	
Chicken stock	852ml / 1½ pints
Long grain rice	170g / 6oz
Pinch of turmeric	
Pinch of ground ginger	
Curry powder	1-2 teaspoons
Ground nutmeg	½ teaspoon
Cooked haddock fillet	340g / 12oz
Salt and freshly ground black pepper	
Few sprigs of parsley, chopped	
2 hard-boiled eggs	

Method

1. Put the onion in a heavy-based pan with the stock. Bring to the boil, covered, and boil for 5-10 minutes.
2. Place the onion, stock, rice and spices into the Rice Cooker and leave to cook.
3. When the cooker switches to ⦚ 'keep warm', flake in the haddock.
4. Season to taste with salt and pepper and sprinkle with chopped parsley. Heat gently for a few more minutes until the kedgeree is really hot, taking care that the rice does not stick to the base of the bowl. Serve immediately with quartered hard-boiled eggs.

Smoked Haddock Risotto

Here's a variation on a traditional kedgeree, but with the moist creamy texture of a risotto. Serve it for a filling family meal with some green vegetables or a crisp salad.

Serves 4
Preparation time 15 minutes
Cooking time 20 minutes

1 large onion, chopped	
2 garlic cloves, crushed	
Chicken stock	710ml / 1 ¼ pints
Risotto rice	227g / 8oz
4 tomatoes, skinned and chopped	
2 x cooked smoked haddock fillets, flaked	170g / 6oz
Salt and freshly ground black pepper	
4 hard-boiled eggs	
Chopped fresh coriander or parsley	3 tablespoons

Method

1. Put the onion, garlic and 284ml / ½ pint stock in a non-stick frying pan. Cover the pan, bring to the boil and boil for 10 minutes.
2. Stir in the rice and transfer to the Rice Cooker, then add the remaining stock and tomatoes, stir well.
3. When the cooker switches to keep warm, stir in the smoked haddock and season to taste with salt and pepper.
4. The risotto is ready when the rice is tender and plump and all the liquid has been absorbed. Just before serving, shell the hard-boiled eggs and cut them into chunky pieces. Add to the risotto and sprinkle with coriander or parsley. Serve hot.

Risotto with Spring Vegetables

This classic Italian dish is fragranced with saffron and tender spring vegetables. It makes a delicious supper.

Serves 4
Preparation time 15 minutes
Cooking time 20 minutes

For dry frying:

1 large onion, chopped	
2 garlic cloves, crushed	
Chicken stock	284ml / 1/2 pint

For the risotto:

Arborio or risotto rice	227g / 8oz
Chicken stock	426ml / 3/4 pint
A few strands of saffron	
Salt and ground black pepper	
Few sprigs of oregano and thyme, chopped (or dried)	
Thin green beans	113g / 4oz
Baby asparagus	113g / 4oz
Shelled peas	85g / 3oz
2-3 baby courgettes, sliced	
Chopped parsley	2 tablespoons
Grated Parmesan cheese	1 level tablespoon

Method

1. Put the onion and garlic in a non-stick frying pan with the stock. Cover the pan, bring to the boil, and boil for 5-10 minutes.
2. Stir the rice into the onions and transfer to the Rice Cooker. Add all of the stock with the saffron, seasoning and herbs.
3. Meanwhile, trim the green beans and asparagus and cook in boiling water with the shelled peas for 2-3 minutes. Add the courgettes and blanch for 1-2 minutes. Drain well, then stir the drained vegetables into the risotto.
4. Season with salt and pepper. Serve sprinkled with parsley and Parmesan cheese.

   Note: the vegetables can be steamed in the Morphy Richards food steamer.

Seafood Paella

The pimenton (smoked paprika) is essential if you want to capture the authentic Spanish flavours of a true paella.

Serves 4
Preparation time 15 minutes
Cooking time 25 minutes

1 red onion, finely chopped	
1 stick celery, finely sliced	
2 garlic cloves, sliced	
Smoked paprika (pimenton)	2 teaspoons
A couple of pinches of saffron	
Olive oil	
Paella rice	227g / 8oz
Chicken stock	852ml / 1 1/2 pints
2 tomatoes, peeled, de-seeded and finely chopped	
Mixed seafood	340g / 12oz pack
Parsley, finely chopped	2 tablespoons
Salt and freshly ground black pepper	

Method

1. Wipe a non-stick frying pan with olive oil and heat. Add the onion, celery, garlic, smoked paprika and saffron in. Sauté for 5 minutes.
2. Spoon into the Rice Cooker and add the rice and stock. Cover and leave to cook.
3. When the cooker switches to ⦚ 'keep warm', stir in the tomatoes, seafood and parsley. Taste and season then leave for 5 minutes to heat through before serving.

Indian Biryani

This substantial rice dish can be served with low fat natural yogurt, sliced tomato and cucumber.

Serves 4
Preparation time 15 minutes
Cooking time 25 minutes

2 large onions, thinly sliced	
Chicken stock	852ml / 1½ pints
Basmati rice	227g/8oz
1 fresh green chilli, de-seeded and chopped	
6 cloves	
4 cardamom pods	
Cumin seeds	½ teaspoon
Coriander seeds	½ teaspoon
2 garlic cloves, crushed	
1x1cm / ½" piece fresh root ginger, chopped	
Turmeric	1 teaspoon
Cooked chicken breasts, sliced	340g / 12oz
Salt and freshly ground black pepper	
Low fat natural yogurt	142g / 5oz
A few fresh coriander leaves, torn	

Method

1. Put the onions and chicken stock in a heavy-based pan, cover and bring to the boil. Boil for 5-10 minutes.
2. Transfer to the Rice Cooker and add the rice and green chilli. Switch on and cook.
3. Heat a heavy frying pan. When it is hot, tip in the cloves, cardamoms, cumin and coriander seeds (don't add any oil). Dry fry for a few minutes until fragrant, then remove the spices from the pan and grind them in a spice grinder or pestle and mortar.
4. Stir the ground spices along with the garlic, ginger and turmeric into the rice, replace the lid and continue to cook.
5. When the Rice Cooker switches to ⦚ 'keep warm', stir in the cooked chicken. Season to taste with salt and pepper and heat through for 10 minutes. Serve with low fat natural yogurt and coriander leaves.

CLEANING AND MAINTENANCE

Before cleaning and maintenance, switch the appliance off and unplug it.

- Wash the bowl and lid in warm soapy water and dry well.
- Wipe the main unit with a damp cloth. Do not use any abrasive or solvent-based cleaner.
- If food has stuck to the bottom of the bowl, allow to soak for a while before washing it.
- Do not immerse the main unit in water, nor pour water into it, only the inner bowl may be immersed in water.
- Ensure the area between the main unit and inner bowl is always clean and free from any rice or pasta particles etc. This is important to ensure proper contact between the two.

  IMPORTANT: The brown marks and scratches that may appear after many hours of use are not a problem. We guarantee that the non-stick coating complies with the standards and regulations on materials suitable for contact with food.

Taking care of the bowl

Use a plastic or wooden spoon and not a metal one so as to avoid damaging the bowl surface.

SAFETY CUT-OUT

The cooker is fitted with a thermal fuse, which will cut the current off automatically in an incident. If this happens, the cooker must be returned to Morphy Richards or an authorised service agent for repair.

HELPLINE

If you have any difficulty with your appliance, do not hesitate to call us.

We are more likely to be able to help than the store from where you bought it.

Please have the following information ready to enable our staff to deal with your query quickly.

- Name of the product.
- Model number as shown on the underside of the appliance.
- Serial number as shown on the underside of the appliance.

UK Helpline **0844 871 0956**

Replacement Parts **0844 873 0722**

Ireland Helpline **1800 409 119**

YOUR TWO 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 24 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 2 year guarantee period, the guarantee on the new item will be calculated from the 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 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.

- 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.
- This guarantee is valid in the UK and Ireland only.

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.

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 it's models at any time.

morphy richards

The After Sales Division
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UK 0844 871 0956
Spare Parts 0844 873 0722
Republic of Ireland 1800 409 119

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