

morphy richards®



intellichef™ Multi Cooker



Please read and keep these instructions

Getting the best from your new appliance...

Intellichef is a versatile 9 in 1 multi cooker

At the touch of a button you can fry, steam, slow cook, quick stew, rice cook, bake, boil, re-heat and keep warm.

Easy set-up guide

To get started quickly, see pages 3 and 4.

Recipes

For inspiration, see the separate recipe book.

MC48810 MUK Rev 1



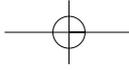
If you have a problem or complaint, please call our dedicated UK based helpline before returning your product to the retailer from where it was purchased.

UK Helpline: 0844 871 0950
Replacement Parts: 0844 873 0716
Ireland Helpline: 1800 409 119

For details of other Morphy Richards products, plus replacement parts and accessories, please see our website:

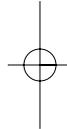
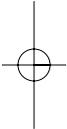
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intellichef™

Easy set-up guide

Please also refer to the main instruction booklet, which contains important safety information and more detail on how to use intellichef.

Explanation of buttons

OFF/ KEEP WARM: A dual off and keep warm switch.

MENU: Press to select cooking program, eg. RICE/PASTA, BOIL, STEAM etc.

DELAYTIMER: Press to set the delay timer.

HOUR: Press to adjust cook time or the clock in hours.

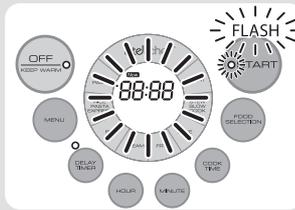
MINUTE: Press to adjust cook time or the clock in minutes.

COOK TIME: Press to adjust cooking time before pressing the HOUR or MINUTE button. For certain programs only.

FOOD SELECTION: For the STEAM and FRY programs only. This option gives helpful pre-set cook times for Vegetables, Fish or Meat.

Before using for the first time, wash all parts, except the main unit.

1

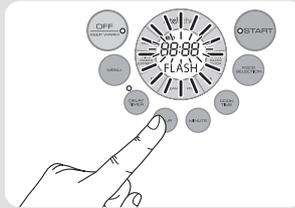


Remove accessories from inside intellichef.

Plug in intellichef. The power socket inlet is located at the rear on the right hand side.

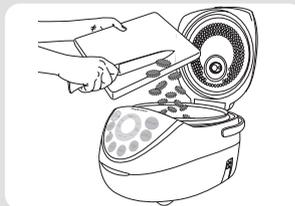
The clock will illuminate and the red light on the START button will flash. This indicates standby mode.

2



Adjust the clock to the correct time by holding down the HOUR or MINUTE button for 3 seconds. A bleep will sound and the display will flash. Adjust using the HOUR and MINUTE buttons. Once set, the display will continue to flash, but will stop after 10 seconds.

3

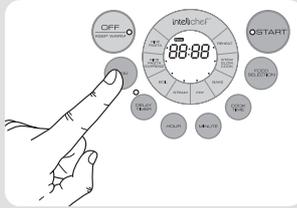


Press the lid release button.

Prepare your ingredients and place inside intellichef.

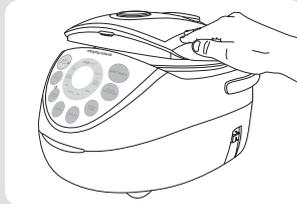
Cut and keep

4



Select the cooking program you require by pressing the MENU button. A dot will appear alongside the cooking program selected.

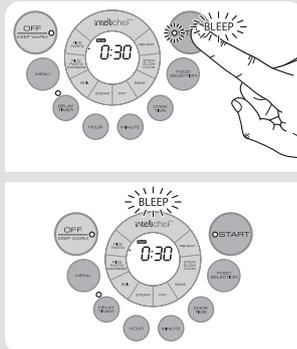
5



Close the lid before cooking. To check food during cooking, press the lid release button to raise the lid. When using the FRY program, you will need to open the lid to allow for stirring of food.

WARNING: Be careful of hot steam when raising the lid.

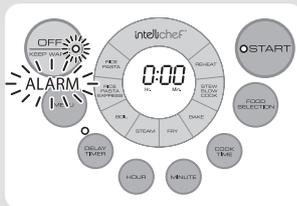
6



Press START to begin cooking. Four beeps will sound to indicate cooking has begun and the red light will remain illuminated during cooking.

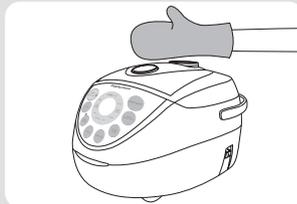
Note: if the START button is not pressed 10 seconds after you have selected your cooking program, intellichef will beep continuously for 45 seconds. If you are not ready to start cooking, press the OFF button to stop the beeping. The dot will remain next to the selected cooking program. Press START when you are ready.

7



After cooking, the alarm will sound with ten fast beeps and intellichef will automatically switch into KEEP WARM for 2 hours. A red light will illuminate on the KEEP WARM button and the display will go back to zero and count up.

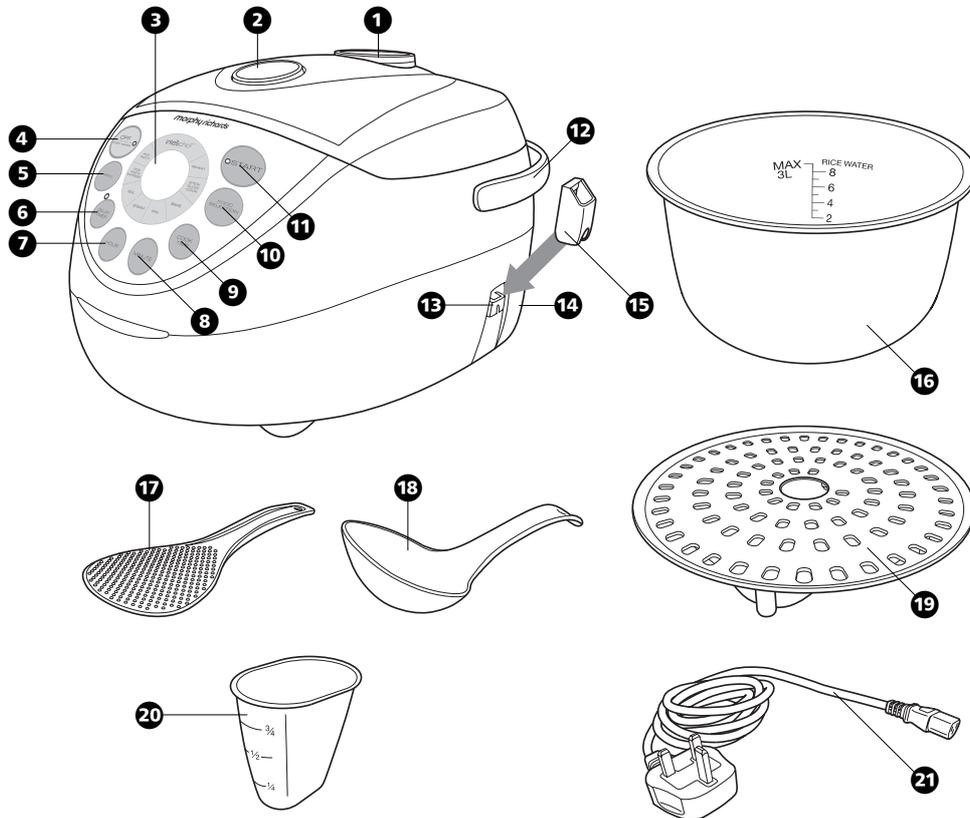
8



Press the lid release button to open and serve.

WARNING: Use oven gloves to remove food.

FEATURES & ACCESSORIES



FEATURES

- 1 Condensation trap
- 2 Lid release button
- 3 Display
- 4 Off / Keep Warm button
- 5 Menu button
- 6 Delay Timer button
- 7 Hour button
- 8 Minute button
- 9 Cook Time button
- 10 Food Selection button
- 11 Start button

- 12 Handle
- 13 Spoon holder slot
- 14 Power cord inlet (at rear)

ACCESSORIES

- 15 1 x Spoon holder
(to be clipped at rear right hand side in slot)
- 16 1 x Bowl
- 17 1 x Spatula
- 18 1 x Serving spoon
- 19 1 x Steam plate
- 20 1 x Measuring cup
- 21 1 x Power cord

For details of other Morphy Richards products, please see our website: www.morphyrichards.com

BEFORE USE

Before using for the first time, wash all parts, except the main unit.

PROGRAMS

- Rice / Pasta
- Rice / Pasta Express
- Boil
- Steam
- Fry
- Bake
- Stew / Slow Cook
- Reheat
- Keep Warm

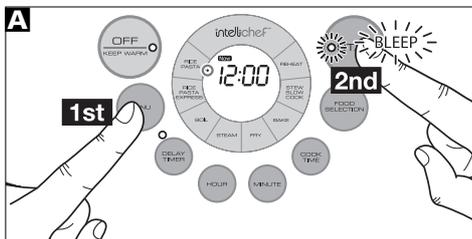
Tips for Rice / Pasta

- Thoroughly wash the rice in several changes of water and drain.
- You may need to adjust the amount of water added. For softer rice or pasta, add a little more water.
- 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.
- Remove the rice / pasta when cooking has finished using a large draining spoon, as the bowl should only be removed once cooled.

Rice / Pasta

(Ideal for Indian Rice)

- 1 Press the MENU button until the dot appears next to RICE / PASTA, close the lid and press START **A**.
- 2 Intellichef will bleep 4 times to indicate cooking has started and the red light will remain illuminated until cooking has finished. This occurs at the end of every set program.



- 3 This program cooks rice or pasta in 40-50 mins, depending on the quantity of rice or pasta and water. The cook time will not appear on the display until the last 15 mins of cooking.

Cooking Rice:

- Use the measuring cup to measure out the rice. For every one cup of rice, you need one cup of cold water. The maximum cups is 8.
- Transfer the rice to the bowl and add the equivalent cold water. This can be added using the measuring cup or using the rice water markings inside the bowl. For example, if 8 cups of rice are added, water should be filled to level 8.

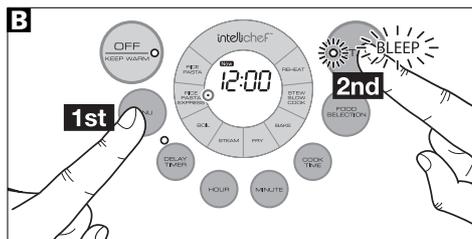
Cooking Pasta:

- Add the pasta according to recipe quantities and transfer to the bowl. Add enough cold water to cover the pasta.
- Program intellichef as explained above.

Rice / Pasta Express

(Ideal for Chinese sticky rice)

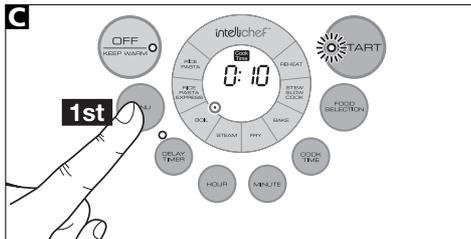
- Use the measuring cup to measure out pasta or rice. For every one cup of pasta or rice, you need one cup of cold water. Do not exceed the max water level indicated (marked 8).
- Press the MENU button until the dot appears next to the PASTA/RICE EXPRESS program, close the lid and press START **B**.



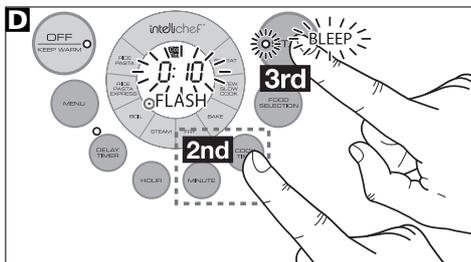
- This program cooks pasta or rice in 30-40 mins, depending on the quantity of rice or pasta and water. The cook time does not display on the screen until the last 8 mins of cooking.

Boil

- Fill with cold water, ensuring the food is covered with water, and the max level indicated is not exceeded.
- Press the MENU button until the small dot appears next to the BOIL program **C**.



- To adjust time, press the COOK TIME button, the displayed time will flash, then press the MINUTE button. A minimum of 5 mins and a maximum of 30 mins can be set for the BOIL program **D**. Keep pressing or holding down the MINUTE button to scroll through the full time range.
- Close the lid and press START to begin cooking **D**.

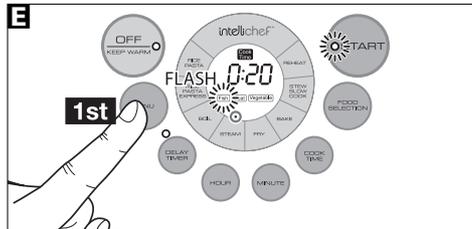


- The cook time set will not display until the water has come to the boil. Once boiling, 4 beeps will sound, the cook time will now display and will count down.

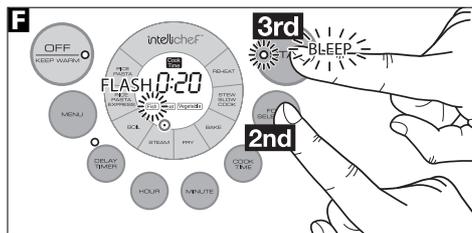
Steam

- 1 Position the steam plate.
- 2 Fill with cold water to just below the steam plate.
- 3 Place food onto the steam plate.

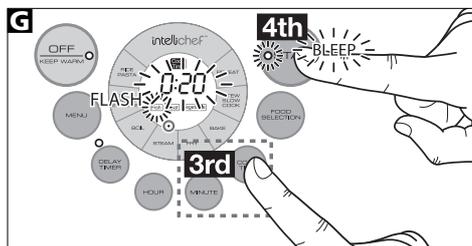
- Press the MENU button until the dot appears next to the STEAM program **E**.



- Set the cook time using either the pre-set times for Fish, Meat or Vegetables using the FOOD SELECTION button **F**, or adjust using the COOK TIME and MINUTE buttons **G**.
- To use the pre-set times, press the FOOD SELECTION button until the food type you want flashes, press START **F**. The pre-set time for Fish is 20 mins, Meat is 30 mins and Vegetables is 20 mins.

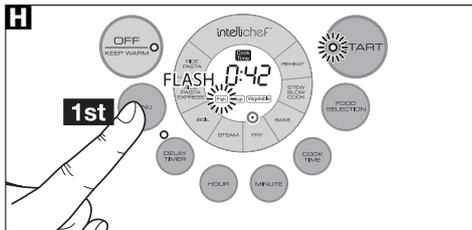


- To adjust the time, press the FOOD SELECTION button until the food type you want flashes, press the COOK TIME button and adjust using the MINUTE button **G**. For Fish, the time range is 5 - 30 mins. For Meat, the time range is 15 mins - 2 hrs. For Vegetables, the time range is 5 - 42 mins. Close the lid and press START to begin cooking **G**. The timer will countdown.

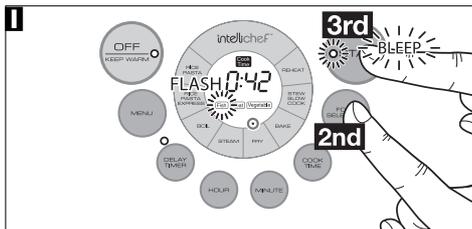


Fry

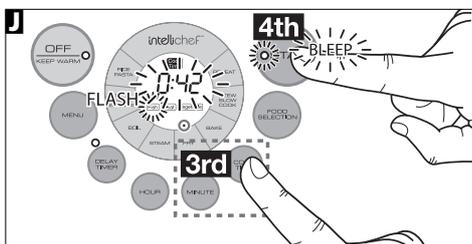
- Press the MENU button until the dot appears next to the FRY program **H**.



- Set cook time using either the pre-set times for Fish, Meat and Vegetables using the FOOD SELECTION button **I**, or adjust using the COOK TIME and MINUTE buttons **J**.
- To use the pre-set times, press FOOD SELECTION until the food type you want flashes, then press the START button **K**. The pre-set times for Fish, Meat and Vegetables are all 42 mins.

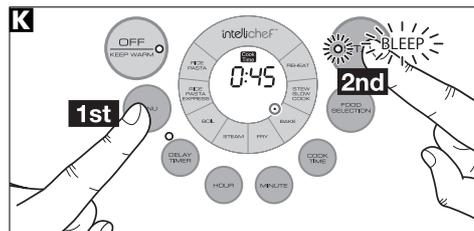


- To adjust time, press the FOOD SELECTION button until the food type you want flashes, then press the COOK TIME button and adjust using the MINUTE button **J**. For Fish, Meat and Vegetables, the time range is 5 mins - 1 hr. Close the lid and press START to begin cooking **K**. The timer will countdown. To stir during cooking, open the lid by pressing the lid release button.



Bake

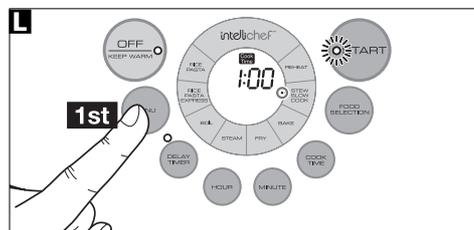
- Prepare the bowl as required e.g. butter or oil the inside to prevent sticking, or use baking parchment. Spoon mixture into the bowl and ensure the mixture is level.
- Press the MENU button until the dot appears next to the BAKE program **K**.



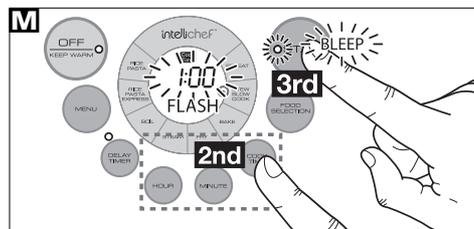
- The program has a default time of 45 mins. This cannot be adjusted. Press START to begin cooking **L**. The timer will count down.

Stew / Slow Cook

- Put ingredients into the bowl.
- Press the MENU button until the dot appears next to STEW / SLOW COOK. A default time of 1 hr will appear **L**.



- To STEW, a time of 1-4 hrs can be selected. To SLOW COOK, a time of 5-10 hrs can be selected.
- To adjust time, press the COOK TIME button and then the HOUR and MINUTE button. Close the lid and press START **M**.

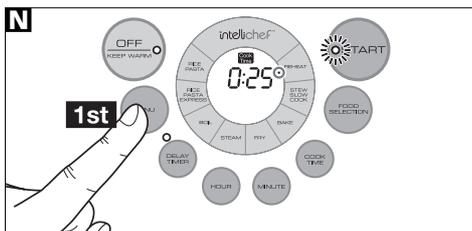


Tips for Stew / Slow Cook

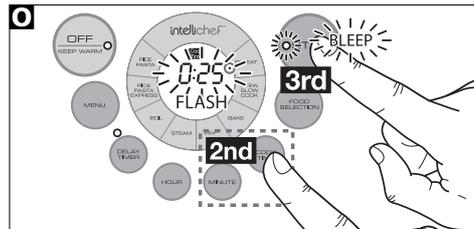
- The STEW program cooks on a high heat for 1- 4 hours whereas the SLOW COOK program cooks on a gentle heat for 5 – 10 hours. The SLOW COOK program is a great way to cook less-expensive cuts of meat such as stewing beef, which are tenderised through the long cooking process. Certain less-expensive cuts of meat may not therefore be suitable for the STEW program.
- Make sure all frozen ingredients are well thawed out.
- Cut root vegetables into small even pieces, as they take longer to cook than meat. They should be sautéed for 2-3 mins before slow cooking. Ensure that root vegetables are always placed at the bottom of the bowl and all ingredients are immersed in the cooking liquid.
- Trim all excess fat from meat before cooking to prevent grease gathering in the bowl.
- If adapting an existing recipe from conventional cooking, you may need to cut down the amount of liquid used. Liquid will not evaporate to the same extent as with conventional cooking.
- Uncooked red kidney beans must be soaked and boiled for at least 10 minutes to remove toxins before use in a slow cooker.
- Insert a meat thermometer into joints of roasts or hams to ensure they are cooked to the desired temperature.

Reheat

- Press the MENU button until the dot appears next to REHEAT. A default time of 25 mins will appear .



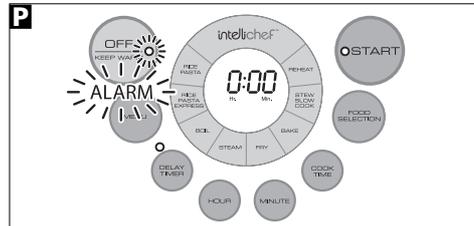
- To adjust, press the COOK TIME button and then the MINUTE button. The minimum time that can be set is 8 mins and the maximum is 25 mins .
- Close the lid and press START .



- Ensure food is thoroughly heated through before consuming.

Keep Warm

- The KEEP WARM program will start automatically after cooking has finished and will keep food warm for 2 hrs.
- A red light will appear to indicate the KEEP WARM program is selected and the display will return to zero and will count up .



- Press the OFF / KEEP WARM button to stop the KEEP WARM program. The red light on the START button will flash to indicate the appliance is now in standby.
- To resume the KEEP WARM program, press the OFF / KEEP WARM button again.
- We suggest that if food is not consumed within these two hours, it should be discarded.

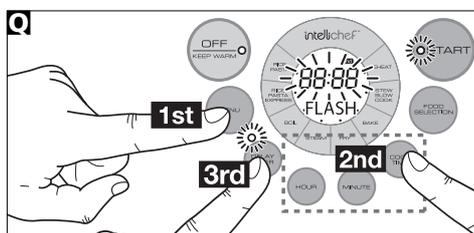
PROGRAM SUMMARY

Program	Default time	Pre-set time	Time range	Countdown display
Rice / Pasta	40 - 50 mins	N/A	Intellichef automatically senses if the full 50 mins are required depending on the quantity of rice or pasta and water.	Counts down for last 15 mins
Rice / Pasta Express	30 - 40 mins	N/A	Intellichef automatically senses if the full 40 mins are required depending on the quantity of rice or pasta and water.	Counts down for last 8 mins
Boil	10 mins	N/A	5 - 30 mins	Counts down once water has come to boil
Steam	20 mins	Fish: 20 mins Meat: 30 mins Vegetables: 20 mins	Fish: 5 - 30 mins Meat: 15 mins - 2 hrs Vegetables: 5 - 42 mins	Counts down from cook time set
Fry	42 mins	Fish: 42 mins Meat: 42 mins Vegetables: 42 mins	Fish: 5 mins - 1 hr Meat: 5 mins - 1 hr Vegetables: 5 mins - 1 hr	Counts down from cook time set
Bake	45 mins	N/A	N/A	Counts down from 45 mins
Stew / Slow Cook	1 hr	N/A	Stew: 1 - 4 hrs Slow Cook: 5 - 10 hrs	Counts down from cook time set
Reheat	25 mins	N/A	8 - 25 mins	Counts down from cook time set
Keep Warm	2 hrs	N/A	Up to 2 hrs	Counts up once cooking has finished

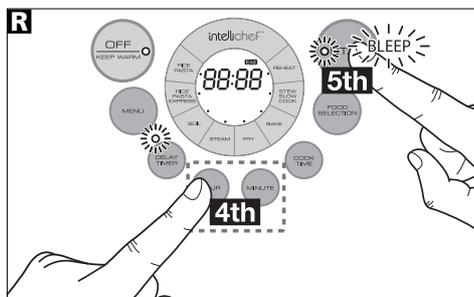
ADDITIONAL INFORMATION

Setting the DELAY TIMER

- Intellichef can be programmed 24 hrs in advance. However, we do not recommend this, as food (eg. meat) is perishable if left at room temperature for more than 2 hrs.
- Press the MENU button until the small dot appears next to the required program and set cook time in the normal way **Q**.
- Press the DELAY TIMER button. A red light will appear next to the DELAY TIMER button and the display will flash **Q**.



- Press the HOUR and MINUTE buttons to set the time you want your food to be ready for **R**, eg. if you want your food to be ready for 6pm, set the time to 18.00hrs.
- Press START. The red light on the START button and the DELAY TIMER button will remain illuminated **R**.



- The display will continue to show the delay time set until cooking is due to start, then the display will count down in the usual way for that program.

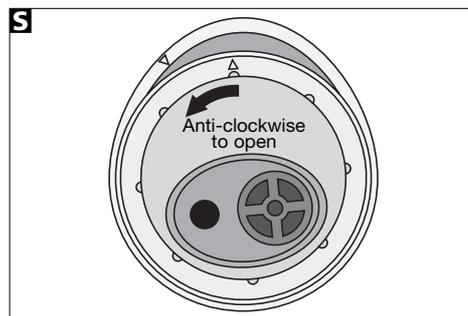
Fault warnings

If the display shows any of the following faults: E1, E2, E3 or E4, there is a fault with the heater circuit and intellichef will not operate. Please phone the helpline if this occurs.

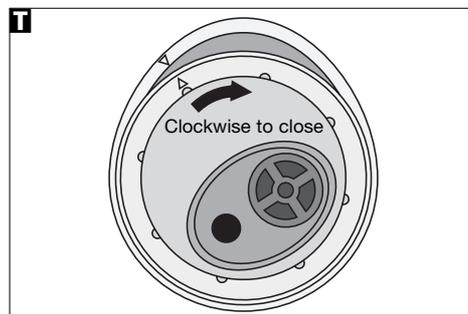
CARE & CLEANING

Condensation Trap

- From time to time, the condensation trap should be emptied and cleaned. To remove, simply pull out from the top of the lid.
- The condensation trap is in two parts. To separate, turn the bottom part anti-clockwise **S**. Clean with hot soapy water, rinse and dry thoroughly.



- To re-assemble, twist the bottom part clockwise, ensuring the two pieces are re-located **I**.



- To replace, simply push back into position.

Bowl

- Non-metallic utensils should be used to stir food to prevent damage to the bowl's non-stick coating.
- Do not use the bowl on a hob or any other heat source.
- Care should be taken not to drop the bowl as it may distort. If the bowl is distorted, intellichef may not operate correctly as the bowl and heat element have been designed to fit securely.

General cleaning

- Always switch off and unplug intellichef before cleaning and allow to cool.
- The bowl may be washed in a dishwasher on a quick low temperature program. Alternatively, wash in hot soapy water, rinse and dry thoroughly.
- Before placing the bowl into intellichef, make sure the outer part is completely dry. This will prevent stains in the inner part of the main unit.
- The base unit may be wiped with a clean damp cloth. Wipe dry with a soft cloth.
- Do not use abrasive cleaners to clean any part of intellichef.

Warning: Do not immerse the base unit, cord or plug in water or any other liquid.

IMPORTANT SAFETY INSTRUCTIONS

Personal safety

- Do not touch hot surfaces. Use oven gloves or a cloth when opening the lid or handling hot containers as hot steam will escape.
- **WARNING: To protect against fire, electric shock and personal injury, do not immerse cord, plugs, or appliance in water or other liquid.**
- **WARNING: Extreme caution must be used when moving the appliance when containing hot food, water, or other hot liquids.**
- Unplug from the socket when not in use, before putting on or taking off attachments, before cleaning, and allowing to cool.
- 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 the use of the appliance by a person responsible for their safety.

Location

- Do not use outdoors or near water.
- Ensure that this appliance is situated out of reach of children.
- Do not place the appliance directly under kitchen wall cupboards when in use, as it produces steam. Avoid reaching over the appliance when in use.
- Do not use the appliance near or below combustible materials, such as curtains.

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 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.
- If the supply cord is damaged, it must be replaced with a special cord assembly available from the manufacturer or it's service agent.

Children

- Never allow a child to operate this appliance. 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 use attachments or tools not recommended by Morphy Richards as this may cause fire, electric shock or injury.
- To open, press the lid release button but do not lean over the appliance.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not leave it in a damp and corrosive environment.
- To prevent over-heating, always ensure there is food or water in the bowl.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Extreme caution must be used when moving the appliance when it contains hot food, water or other hot liquids.
- Do not use any parts of this appliance in a microwave or any cooking / heated surfaces.
- Never use the appliance to boil acid or other alkaline foodstuffs.
- 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 bared flexible cord is hazardous if engaged into a live socket outlet.

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

WARNING: This appliance must be earthed.

HELPLINE

If you have any difficulty with your appliance, do not hesitate to call. 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 enquiry quickly:

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

UK Helpline 0844 871 0950

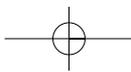
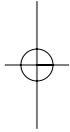
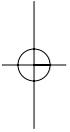
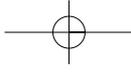
Replacement Parts 0844 873 0716

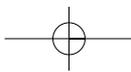
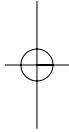
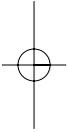
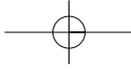
Ireland Helpline 1800 409 119

WEBSITE

You may also contact us through our website, or visit the site to browse and purchase appliances, spare parts and accessories from the extensive Morphy Richards range.

www.morphyrichards.com





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

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.

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 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 guarantee, the appliance must have been used according to the instructions supplied.

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 product.
- 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.

- 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®

**The After Sales Division
Morphy Richards Ltd**
Mexborough, South Yorkshire,
England, S64 8AJ

Helplines (office hours)
UK 0844 871 0950
Spare Parts 0844 873 0716
Republic of Ireland 1800 409 119

MC48810 MUK Rev 1 10/08

For details of other Morphy Richards products, plus replacement parts and accessories, please see our website:

www.morphyrichards.com