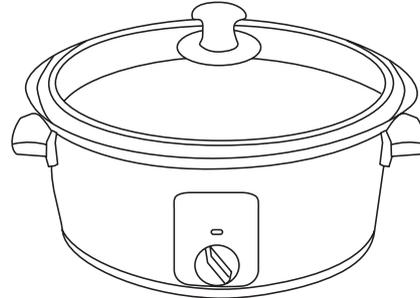


**morphy richards®**



## Slow cooker

 Please read and keep these instructions

### ***Getting the best from your new appliance...***

#### **Safety**

*Never touch the outer enclosure of the slow cooker during its operation or before it has cooled down. Use oven gloves when removing the lid or ceramic pot.*

#### **Efficiency**

*Removing the lid will allow valuable heat to escape, reducing the efficiency of your slow cooker and increasing the cooking time. If you remove the lid more than a couple of times to stir or add ingredients, then you will need to allow 10-15 minutes extra cooking time each time you remove the lid.*

#### **Enjoy the benefits**

*Slow cooking gives you convenient, versatile and flavoursome food. Longer cooking times allow better distribution of flavours, giving them time to blend and season the food. A slow cooker heats food gently, making it a great way to cook meats, less expensive cuts in particular, such as stewing beef, which are tenderised through the long cooking process. Remember, there are no limits to the potential uses of your slow cooker, only your imagination!*

SC48720 MUK Rev 2



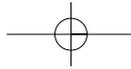
**If you have a problem or complaint, please call our dedicated UK based helpline before returning your product to the retailer from where it was purchased.**

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

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

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





## **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.

### **Location**

- Always locate your appliance away from the edge of the worktop.
- Keep your appliance away from any hot burners and heated ovens.
- Ensure that the appliance is used on a firm, flat, heat resistant surface.
- Ensure that sufficient space is left above and around all sides of your appliance to allow air to circulate.
- Do not use the appliance outdoors or near water.
- IMPORTANT: Do not use too close to curtains, draperies, walls, cupboards and other flammable materials.
- **WARNING: Do not use underneath cupboards.**

### **Personal safety**

- **WARNING: Do not touch the top of the appliance or other hot parts during or after use, use handles or knobs.**

- To protect against the risk of electrical shock do not put base in water or in any other liquid.
- Do not touch hot surfaces. Use oven gloves or a cloth when removing lid or handling hot containers.
- Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
- 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.
- 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 are vulnerable in the kitchen, particularly when unsupervised and if appliances are being used or cooking is being carried out.
- Never allow a child to operate this appliance.

### **Other safety considerations**

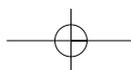
- Never touch the outer enclosure of the slow cooker during its operation or before it cools. Use the handles or knobs.
- Do not switch on the slow cooker if the ceramic pot is empty.
- Allow the lid and ceramic pot to cool before immersing in water.
- Never cook directly in the base unit. Use the ceramic pot.
- Do not use the ceramic pot or lid if cracked or chipped.
- Do not switch on the appliance when it is upside down or laid on its side.
- The lid and ceramic pot are fragile. Handle them with care.
- Do not operate with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Morphy Richards for advice.
- Do not attempt repairs - the appliance contains no user-serviceable parts. Call our helpline for advice.
- The use of attachments or tools not recommended by Morphy Richards may cause fire, electric shock or injury.
- Do not place on or near a hot gas electric burner or in a heated oven.

### **Mains lead**

- The mains lead should reach from the socket to the appliance without straining the connections. Reduce the length of the excess lead by using the cord storage facility.
- Do not let the mains lead 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 table.
- Do not let the lead run across a cooker or hot area which might damage the cable.
- Never leave the appliance connected to the socket outlet when not 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.

### **Children**

- Children should be supervised to ensure that they do not play with the appliance.



- Only use for intended purpose.
- Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
- Do not move the appliance whilst hot.

### 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.

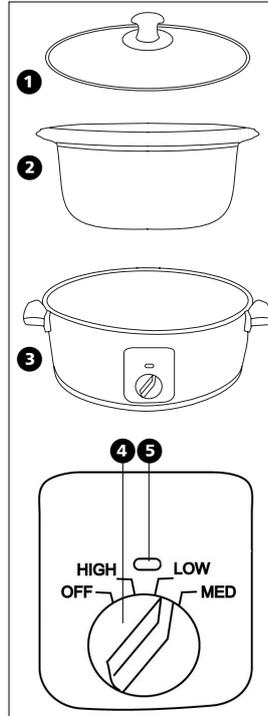
**WARNING: The plug removed from the mains lead, if severed, must be destroyed, as a plug with a bared flexible cord is hazardous if engaged into a live socket outlet.**

Should the fuse in the 13 amp plug require changing, a 3 amp BS1362 fuse must be fitted.

**WARNING: This appliance must be earthed.**

### FEATURES

- 1 Glass lid
- 2 Ceramic pot
- 3 Base
- 4 Control knob
- 5 Power indicator



### Control knob and temperature settings

The control knob on the slow cooker offers a low, medium and high temperature setting for cooking. This setting allows you to adapt the cooking time to your convenience.

The MED (MEDIUM) setting is the standard setting for slow cooking with this product. This gives you an average of 6-8 hours cooking time.

However, if you wish to extend the cooking period, can use the LOW setting, and if you wish to shorten the cooking period, you can use the HIGH setting.

### Cooking capacity

The 6.5 litre slow cooker has a maximum working capacity of 4.5 litres. The 3.5 litre slow cooker has a maximum working capacity of 2.5 litres.

### Before first use

- Remove all labels and tags from the product.
- Wash the ceramic pot and glass lid in hot soapy water, with a sponge or a dish cloth, rinse thoroughly and dry.

**IMPORTANT: DO NOT IMMERSE THE SLOW COOKER BASE IN WATER.**

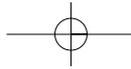
Please note: During initial use, you may notice a slight odour due to the burning off of manufacturing residues. This is completely normal and will disappear after a few uses.

### Instructions for use

- 1 Place the base **3** on a dry, level, heat resistant surface, away from the edge of the work surface. Do not use on the floor.
- 2 Place ingredients into the ceramic pot **2**, and place the pot into the base. Cover with the glass lid. If you need to pre-cook or brown foods prior to slow cooking, this must be done in a pan. Do not try to brown or pre-cook food in the slow cooker.
- 3 With the control knob **4** set to the OFF position, plug the unit into the mains socket.
- 4 Set the heat control to low, medium or high and cook for the recommended time given in the recipes, or use the cooking guide on page 5.
- 5 Switch off and unplug the slow cooker after cooking and remove the ceramic pot using oven gloves.

Always place the ceramic pot on a heat proof mat or surface.

**CAUTION: BE CAREFUL NOT TO TOUCH THE BASE UNIT AFTER COOKING AS IT REMAINS HOT.**



### **About slow cooking**

- Slow cooking has always been the best way to prepare a nutritious hot meal with minimum preparation and maximum free time away from the kitchen. Morphy Richards has brought this style of cooking into this modern, cooking system; providing you with style, convenience and great tasting meals.
- Traditionally, slow cooking has centred on soups and casseroles, but with this oval ceramic pot you can also produce most modern family meals and dinner party dishes. This pot is convenient as well as looking good enough to take straight to the table for serving (always place the ceramic pot on a heat proof mat or surface).
- Slow cooking gives you convenient, versatile and flavoursome food. The longer cooking times allow better distribution of flavours, giving them time to blend and season the food. A slow cooker heats food gently, making it a great way to cook meats - in particular, less-expensive cuts, such as stewing beef, which are tenderised through the long cooking process. Remember, there are no limits to the potential uses of your slow cooker, only your imagination!

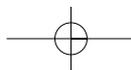
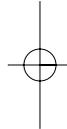
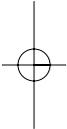
**IMPORTANT:** The slow cooker works by building up heat and maintaining an even temperature. To get the best cooking results, do not remove the lid during cooking, since this will lose heat and therefore slow down the cooking time. The glass lid allows you to monitor the cooking progress without interrupting the cooking time.

### **Suitable foods for slow cooking**

- Most foods are suited to slow cooking methods, however there are a few guidelines that need to be followed.
- 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 gently sauteed for 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the pot and all ingredients are immersed in the cooking liquid.
- Trim all excess fat from meat before cooking, since the slow cooking method does not allow fat to evaporate.
- If adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used. Liquid will not evaporate from the slow cooker to the same extent as with conventional cooking.
- Never leave uncooked food at room temperature in the slow cooker.
- Do not use the slow cooker to reheat food.
- Uncooked red 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, hams, or whole chickens to ensure they are cooked to the desired temperature.

### **Do's and do not's for the ceramic pot**

- Authentic stoneware is fired at high temperatures, therefore, the ceramic pot may have minor surface blemishes, the glass lid may rock slightly due to these imperfections. Low heat cooking does not produce steam, so there will be little heat loss. Due to normal wear and tear through the product's life, the outer surface may start appearing 'crazed'.
- Do not put the ceramic pot or glass lid in an oven, freezer, microwave or on a gas/electrical hob.
- Do not pre-heat before adding ingredients.
- Do not subject the ceramic pot to sudden changes in temperature. Adding cold water to a very hot pot could cause it to crack.
- Do not allow the pot to stand in water for a long time (you can leave water in the pot to soak). There is an area on the base of the ceramic pot that has to remain unglazed for manufacturing purposes. This unglazed area is porous, therefore will soak up water, this should be avoided.
- Do not switch the slow cooker on when the ceramic pot is empty or out of the base.



### Tips for slow cooking

- The slow cooker must be at least half full for best results.
- Slow cooking retains moisture. If you wish to reduce this, remove the lid after cooking and turn the control to high (if set to low or medium) and reduce the moisture by simmering for 30 to 45 minutes.
- Removing the lid will allow valuable heat to escape, reducing the efficiency of your slow cooker and increasing the cooking time. If you remove the lid more than a couple of times to stir or add ingredients, then you will need to allow 10-15 minutes extra cooking time each time you remove the lid.
- If cooking soups, leave 5 cm space between the top of the cook pot and the food surface to allow for simmering.
- Many recipes will take several hours to cook. If you don't have time to prepare food in the morning, prepare it the night before, storing the food in a covered container in the fridge. Transfer the food to the ceramic pot and add boiling liquid/stock. In most of the recipes in this book, the meat ingredients are browned first to improve their appearance and flavour.
- If you are short on preparation time and would prefer to skip the browning stage, simply add your meat and other ingredients into the slow cooker and cover with boiling liquid/stock. You will need to increase the recipe cooking time as follows: High setting +1hr, Medium setting +1-2hrs, Low Setting +2-3hrs.
- Most meat and vegetable recipes require 8-10 hours on low, 5-7 hours on medium and 4-6 hours on high.
- Do not use frozen meat or poultry unless it is thoroughly thawed out first.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk, and cream

should be added towards the end of the cooking time. Many things can affect how quickly a recipe will cook, water and fat content, initial temperature of the food and the size of the food.

- Pieces of food cut into small pieces will cook quicker. A degree of 'trial and error' will be required to fully optimise the potential of your slow cooker.
- Vegetables usually take longer to cook than meat, so try and arrange vegetables in the lower half of the pot.
- After food is cooked, switch off and leave covered with the lid. There will be enough heat in the ceramic pot to keep warm for 30 minutes. If you require longer to keep warm, switch to the low setting.
- All food should be covered with a liquid, gravy or sauce. In a separate pan or jug, prepare your liquid, gravy or sauce and completely cover the food in the ceramic pot.
- Pre-brown meat and onions in a pan to seal in the juices, this also reduces the fat content if separated before adding to the ceramic pot. This is not necessary if the time is limited, but improves the flavour.
- When cooking joints of meat, ham, poultry etc, the size and shape of the joint is important. Try to keep the joint in the lower 2/3 of the pot and fully cover with water. If necessary, cut into two pieces. Joint weight should be kept within the maximum limit: 1 kg for a medium sized slow cooker, and 1.5 kg for a large sized slow cooker.

### COOKING GUIDE

The cooking times given in the following recipes are for the 'MEDIUM' setting. Should you want to increase or reduce the time, please refer to the cooking guide **A**. Please note that these cooking times are for guidance only and may vary depending on food type and personal tastes. For your convenience, a conversion table for weight and volume has been included on page 19.

Eg. If the recipe says cook for 4-6 hours (MED) and you require this to be a shorter time, cook on HIGH, which will reduce the cooking time to 3-4 hours. Increasing the time, choose LOW which will give 6-8 hours.

The recipes are based on MAXIMUM WORKING VOLUMES which are:

**6.5 litres:** Working capacity of 4.5 litres / 8 pts. This allows a 3cm space between the top of the ceramic pot and the food.

**3.5 litres:** Working capacity of 2.5 litres / 4 1/2 pts. This allows a 2cm space between the top of the ceramic pot and the food.

NOTE: THE CAPACITY CAN BE FOUND ON THE RATING PLATE UNDERNEATH THE PRODUCT.

#### **A** Equivalent cook times for (LOW) and (HIGH) settings

| Cook on (MEDIUM) | Cook on (LOW) | Cook on (HIGH) |
|------------------|---------------|----------------|
| 4 - 6 hours      | 6 - 8 hours   | 3 - 4 hours    |
| 6 - 8 hours      | 8 - 10 hours  | 5 - 6 hours    |
| 8 - 10 hours     | 10 - 12 hours | 7 - 8 hours    |

## RECIPES

Visit our website for more delicious recipes.

### Soups

#### Minestrone soup

|                                       | 2.5 litres  | 4.5 litres  |
|---------------------------------------|-------------|-------------|
| Butter                                | 30g         | 55g         |
| Streaky bacon, chopped                |             |             |
|                                       | 60g         | 100g        |
| Onion, finely chopped                 | 1 large     | 2 large     |
| Clove garlic, crushed                 | 1           | 2           |
| Celery, chopped                       | 3 sticks    | 4 sticks    |
| Potatoes, peeled and cubed            |             |             |
|                                       | 300g        | 500g        |
| Carrots, peeled and diced             |             |             |
|                                       | 2 medium    | 2 large     |
| Cabbage leaves, shredded              |             |             |
|                                       | 3           | 4           |
| Tomatoes, skinned and roughly chopped |             |             |
|                                       | 3 medium    | 4 large     |
| Chicken stock                         | 1.25 litres | 2.25 litres |
| Tomato puree                          | 1½ tbsp     | 3 tbsp      |
| Worcestershire sauce                  | 1½ tsp      | 3 tsp       |
| Salt and freshly ground black pepper  |             |             |
| Parsley, finely chopped               |             |             |
|                                       | 1½ tbsp     | 2 tbsp      |
| Pasta shells                          | 75g         | 150g        |
| Parmesan cheese, grated               |             |             |
|                                       | 2-3 tbsp    | 3tbsp       |

#### Method

Melt the butter in a pan and fry bacon and vegetables until soft. Make up stock and add stock, bacon and vegetables to the ceramic pot. Add remaining ingredients except the parsley, pasta shells and parmesan cheese. Place the ceramic pot in the base unit, cover with lid and cook for

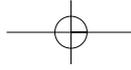
approximately 4-6 hours. 45 minutes before serving, add the pasta shells and parsley. Adjust the seasoning if necessary and sprinkle with parmesan cheese. Serve with crusty french bread.

#### Lentil soup

|                                      | 2.5 litres | 4.5 litres |
|--------------------------------------|------------|------------|
| Smoked bacon, chopped                |            |            |
|                                      | 125g       | 200g       |
| Onion, finely chopped                | 1 large    | 2 large    |
| Carrots, finely diced                | 3          | 4          |
| Celery, finely sliced                | 2 sticks   | 4 sticks   |
| Orange lentils                       | 200g       | 400g       |
| Can of chopped tomatoes              |            |            |
|                                      | 400g       | 2x 400g    |
| Chicken stock                        | 1100ml     | 2 litres   |
| Worcestershire sauce                 | 3 tsp      | 4 tsp      |
| Pinch of nutmeg                      |            |            |
| Bayleaf                              | 1          | 1          |
| Basil                                | 1 tsp      | 2 tsp      |
| Salt and freshly ground black pepper |            |            |
| Parsley, finely chopped              |            |            |
|                                      | 1 tbsp     | 2 tbsp     |

#### Method

In a pan, gently fry the bacon until the fat begins to run. Add the onion, carrot and celery and fry until soft. Add all the remaining ingredients except the parsley and bring to the boil. Simmer for 2 minutes. Transfer to the ceramic pot. Place the ceramic pot into the slow cooker base, cover with the lid. Cook for approximately 4-8 hours. If a smoother consistency is required, liquidise the soup after cooling and then reheat the soup in a pan. Sprinkle with parsley and serve with crusty french bread.



### Vegetable soup

|  | 2.5 litres | 4.5 litres |
|--|------------|------------|
| Butter   | 30g        | 60g        |
| Mixed vegetables, e.g. potato, onion, carrot, parsnips, celery, leek, tomato | 1.25kg     | 2.2kg      |
| Flour  | 30g        | 60g        |
| Stock  | 1100ml     | 2 litres   |
| Salt and freshly ground black pepper   |            |            |
| Mixed herbs  | 1tsp       | 2tsp       |

#### Method

Peel, wash and cube or slice all the vegetables. Melt butter in a pan and gently fry the vegetables for 2-3 minutes. Add the hot stock. Stir well and bring to the boil. Season to taste and add mixed herbs. Transfer all ingredients to the ceramic pot and place the pot in the slow cooker base. Cover with the lid and cook for approximately 6-8 hours. Cool and liquidise the soup and then reheat in a pan on the hob. Thicken it with the flour.

### Poultry

#### Chicken paprika

|                                      | 2.5 litres | 4.5 litres |
|--------------------------------------|------------|------------|
| Chicken portions                     | 4          | 8          |
| Butter                               | 30g        | 60g        |
| Seasoned flour                       | 50g        | 60g        |
| Onions, chopped                      | 3 large    | 4 large    |
| Carrots, peeled and sliced           | 4          | 6          |
| Green pepper, de-seeded and chopped  | 1          | 2          |
| Paprika                              | 1tsp       | 3tsp       |
| Tomato puree                         | 1tsp       | 3tsp       |
| Chicken stock                        | 500ml      | 1 litre    |
| Salt and freshly ground black pepper |            |            |

#### Method

Clean, wipe and dry chicken, coat in seasoned flour. Using a pan, fry the chicken in the butter until brown all over. Add onions and carrots and fry until soft. Add pepper, paprika, tomato puree, and the remaining flour, stir well. Gradually mix in the chicken stock. Bring to the boil and season. Transfer all ingredients to the ceramic pot and place in the base unit. Cover with the lid and cook for approximately 4-7 hours.



**Caribbean chicken**

|                                      | 2.5 litres | 4.5 litres |
|--------------------------------------|------------|------------|
| Vegetable oil                        | 2 tbsp     | 3 tbsp     |
| Onion, chopped                       | 2 small    | 2 large    |
| Celery, chopped                      | 2 sticks   | 4 sticks   |
| Carrots, sliced                      | 2          | 3          |
| Mushrooms, sliced                    | 250g       | 500g       |
| Red pepper, de-seeded and sliced     |            |            |
|                                      | 1          | 2          |
| Chicken joints, skinned              | 4          | 8          |
| Can sliced peaches                   | 200g       | 400g       |
| Can pineapple chunks                 |            |            |
|                                      | 400g       | 400g       |
| Cornflour                            | 5 tbsp     | 10 tbsp    |
| Paprika                              | 1 tsp      | 3 tsp      |
| Soy sauce                            | 1 tbsp     | 3 tbsp     |
| Worcestershire sauce                 | 1 tbsp     | 3 tbsp     |
| Malt/wine vinegar                    | 4 tbsp     | 8 tbsp     |
| Boiling water                        | 1/2 litre  | 1 litre    |
| Salt and freshly ground black pepper |            |            |

**Method**

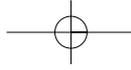
Fry onions, celery, carrot, mushrooms and pepper in a pan. Add chicken joints and fry until browned all over. Drain peaches and pineapple, reserving juice, and add them to the pan. To make the sauce, blend cornflour and paprika with soy sauce, worcestershire sauce, vinegar and reserved juice, add seasoning, boiling water and pour into pan. Bring the sauce to the boil, stirring continuously. Transfer all ingredients to the ceramic pot and place the pot into the base unit. Cover with the lid and cook for approximately 5-7 hours.

**Chicken in white wine sauce**

|                                      | 2.5 litres | 4.5 litres |
|--------------------------------------|------------|------------|
| Chicken joints, skinned              |            |            |
|                                      | 4          | 8          |
| Butter                               | 30g        | 75g        |
| Onion, finely chopped                |            |            |
|                                      | 1 large    | 2 large    |
| Mushrooms, sliced                    | 125g       | 250g       |
| Cornflour                            | 2 tbsp     | 3 tbsp     |
| Dry white wine                       | 500ml      | 1 litre    |
| Mixed herbs                          | 1 tsp      | 3 tsp      |
| Salt and freshly ground black pepper |            |            |
| Egg yolks                            | 2          | 2          |
| Double cream                         | 5 tbsp     | 9 tbsp     |

**Method**

Place the chicken joints and butter in a pan and gently fry until all the juices are sealed in. Add the onion and fry until softened but not browned. Add the mushrooms and cook for a minute on low heat. Blend the cornflour with a little of the wine. Pour the remaining wine into the pot with the blended cornflour, mixed herbs and seasoning. Bring to the boil, stirring continuously until thickened. Transfer all ingredients to the ceramic pot, place in the base of the slow cooker and place the lid on the slow cooker. Cook for approximately 5-8 hours. Just before serving, beat together the egg yolk and cream. Beat in a few tablespoons of hot sauce, mix well together. Pour this mixture into the ceramic pot and stir until the sauce thickens.

**Chicken and mushroom casserole**

|                                      | 2.5 litres | 4.5 litres |
|--------------------------------------|------------|------------|
| Chicken quarters                     | 4          | 8          |
| Butter                               | 30g        | 75g        |
| Flour                                | 2 tbsp     | 3 tbsp     |
| Onions, finely chopped               | 1 large    | 2 large    |
| Celery, thinly sliced                | 3 sticks   | 3 sticks   |
| Mushrooms, thinly sliced             | 250g       | 500g       |
| Clove of garlic, crushed             | 1          | 2          |
| Chicken stock                        | 375ml      | 1 litre    |
| Salt and freshly ground black pepper |            |            |
| Cream (optional)                     | 4 tbsp     | 7 tbsp     |

**Method**

Toss the chicken in the flour, place in a pan and fry in the butter until golden brown on all sides. Add the onion and celery and gently fry until softened but not browned. Add the mushrooms and garlic and stir in the stock. Bring to the boil and season. Transfer all ingredients to the ceramic pot and place the pot in the base unit. Place the lid on the slow cooker. Ensure that the chicken and vegetables are immersed. Cook for approximately 5-7 hours. Before serving, stir in the cream.

**Fricasse of Turkey**

|                                      | 2.5 litres | 4.5 litres |
|--------------------------------------|------------|------------|
| Turkey portions                      | 4          | 8          |
| Onions, finely chopped               | 1 large    | 2 large    |
| Butter                               | 30g        | 75g        |
| Mushrooms, sliced                    | 125g       | 225g       |
| Bouquet garni                        | 1          | 1          |
| Sliver of zest of lemon              |            |            |
| Salt and freshly ground black pepper |            |            |
| Stock                                | 400ml      | 1 litre    |
| Cornflour                            | 2 tbsp     | 5 tbsp     |
| Milk                                 | 4 tbsp     | 9 tbsp     |

**Method**

In a pan, gently fry the onions in the butter until softened but not browned. Cube the turkey meat and add to the pan. Add the remaining ingredients, except the milk and cornflour, and bring to the boil. Transfer all the ingredients to the ceramic pot. Place the ceramic pot in the slow cooker base unit. Place the lid over the slow cooker. Cook for approximately 4-6 hours. Remove the bouquet garni and lemon half an hour before serving. Pour the liquid into a pan. Blend the cornflour with the milk and pour into the pan. Stir well and leave to thicken.



## Meat

### New England beef

|                   | 2.5 litres | 4.5 litres |
|-------------------|------------|------------|
| Piece of topside  | 1 kg       | 1.5 kg     |
| Bouquet garni     | 1          | 1          |
| Thyme             | 1tsp       | 1½ tsp     |
| Black peppercorns | 1tsp       | 1½ tsp     |
| Shallots          | 4          | 8          |
| Carrots, sliced   | 225g       | 400g       |
| Swede, diced      | 100g       | 200g       |

#### Method

Put the beef into a pan and cover with cold water. Add all the remaining ingredients, cover and bring to a simmer. Season well and then transfer all the ingredients to the ceramic pot. Place the ceramic pot in the slow cooker base. Place the lid onto the slow cooker. Cook for approximately 5-7 hours. Take the beef out of the slow cooker with a slotted spoon and allow to cool for 10 minutes. The cooking liquid can be used as a base to make gravy. Cut the beef into slices and spoon a little of the cooking liquid over. Serve with vegetables and garnish with fresh parsley.

**IMPORTANT:** When buying a joint of meat, make sure that it will fit the ceramic pot. It should fit into the ceramic pot so that when it is covered with liquid, it will still be 2.5cm below the rim of the pot. The joint must not stick out above the rim and there should be enough room to cover the meat with water. The shape of the meat is just as important as the weight.

### Paprika beef

|                                      | 2.5 litres | 4.5 litres |
|--------------------------------------|------------|------------|
| Stewing steak                        | 700g       | 1.5 kg     |
| Seasoned flour                       | 30g        | 75g        |
| Onions, chopped                      | 2 large    | 4 large    |
| Clove of garlic, crushed             | 1          | 2          |
| Cooking fat                          | 30g        | 75g        |
| Tomatoes                             | 500g       | 1 kg       |
| Brown stock                          | 400ml      | 1 litre    |
| Paprika                              | 1½ tsp     | 3 tsp      |
| Tomato puree                         | 1½ tbsps   | 3 tbsps    |
| Bay leaves                           | 2          | 4          |
| Mixed herbs                          | 1½ tsp     | 3 tsp      |
| Salt and freshly ground black pepper |            |            |

#### Method

Cut the meat into cubes and toss in seasoned flour. In a pan, fry onions and garlic until softened, then add the meat and continue to fry until the meat is slightly browned. Skin and chop tomatoes finely, add to meat with the stock, (blended with the paprika) tomato puree, bay leaves and mixed herbs. Season to taste and bring to a simmer. Transfer all ingredients to the ceramic pot and place the pot in the base unit. Cover with the lid. Cook for approximately 5-8 hours. Before serving, remove the bay leaves and thicken the sauce if necessary.

**Beef in red wine**

|   | 2.5 litres | 4.5 litres |
|---|------------|------------|
| Oil   | 2 tbsp     | 3 tbsp     |
| Onions, chopped                                 | 1 large    | 2 large    |
| Stewing beef, cubed                             | 700g       | 1.5 kg     |
| Black olives                                    | 8          | 16         |
| Clove garlic, crushed (optional)                | 1          | 2          |
| Tomatoes skinned, de-seeded and roughly chopped | 5          | 10         |
| Mushrooms                                       | 125g       | 800g       |
| Dry red wine                                    | 400ml      | 1 litre    |
| Salt and freshly ground black pepper            |            |            |
| Bay leaf  | 1          | 2          |
| Freshly chopped parsley                         |            |            |

**Method**

In a pan, gently fry the onion in the oil until softened. Add the beef and brown on all sides. Add all the remaining ingredients except the parsley and bring to a simmer. Transfer all the ingredients into the ceramic pot and place the pot into the slow cooker base. Place the lid into the slow cooker. Cook for approximately 4-8 hours. Before serving, remove the bay leaf and sprinkle with parsley.

**Hungarian Goulash**

|                                      | 2.5 litres | 4.5 litres |
|--------------------------------------|------------|------------|
| Stewing steak, cut into cubes        | 500g       | 1 kg       |
| Seasoned flour                       | 30g        | 75g        |
| Vegetable oil                        | 3 tbsp     | 5 tbsp     |
| Onions, finely chopped               | 1 large    | 2 large    |
| Green pepper, de-seeded and chopped  | 1          | 1          |
| Carrot, peeled and chopped           | 2          | 2          |
| Celery sticks, chopped               | 1          | 2          |
| Paprika                              | 1 tsp      | 3 tsp      |
| Tomato puree                         | 3 tbsp     | 5 tbsp     |
| Pinch of grated nutmeg               |            |            |
| Mixed herbs                          | 3 tsp      | 5 tsp      |
| Salt and freshly ground black pepper |            |            |
| Beef stock                           | 200ml      | 400ml      |
| Can of tomatoes, roughly chopped     | 200g       | 400g       |
| Red wine (optional)                  | 200ml      | 400ml      |
| Worcestershire sauce                 | 3 tsp      | 5 tsp      |

**Method**

Toss the meat in seasoned flour. Heat the oil in a pan and fry onions, pepper, carrot and celery until soft. Add the meat and fry until browned. Add the paprika, tomato puree, nutmeg, mixed herbs and seasoning and cook for a further 2 minutes. Add stock, tomatoes, red wine and worcestershire sauce. Bring to a simmer. Transfer all the ingredients into the ceramic pot and place the pot into the slow cooker base. Place the lid onto the slow cooker. Cook for approximately 5-7 hours.



**Chilli con carne**

|                                      | 2.5 litres | 4.5 litres |
|--------------------------------------|------------|------------|
| Vegetable oil                        | 2 tbsp     | 3 tbsp     |
| Onions, chopped                      | 2 large    | 2 large    |
| Garlic, crushed                      | 2 cloves   | 4 cloves   |
| Green pepper de-seeded and chopped   | 1          | 1          |
| Minced beef                          | 500g       | 1 kg       |
| Can of tomatoes, chopped             | 400g       | 2x 400g    |
| Chilli powder                        | 1½ tsp     | 3 tsp      |
| Flour                                | 1½ tbsp    | 3 tbsp     |
| Brown sugar                          | 1½ tsp     | 3 tsp      |
| Tomato puree                         | 4 tbsp     | 7 tbsp     |
| Salt and freshly ground black pepper |            |            |
| Can red kidney beans, drained        | 425g       | 2x 400g    |

**Method**

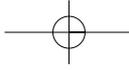
Fry onions, garlic and pepper in a pan until soft. Add minced beef and fry until lightly browned. Blend together chilli powder, flour, brown sugar and tomato puree. Stir in tomatoes, chilli paste and seasoning. Transfer all ingredients to the ceramic pot and place the pot in the slow cooker base. Place the lid on the slow cooker. Cook for approximately 3-7 hours. One hour before serving, add the kidney beans. Serve with boiled rice or baked potatoes.

**Steak and kidney ragout**

|                      | 2.5 litres | 4.5 litres |
|----------------------|------------|------------|
| Stewing steak        | 700g       | 1.5 kg     |
| Kidney               | 200g       | 300g       |
| Flour                | 2 tbsp     | 3 tbsp     |
| Onions, quartered    | 2 large    | 4 large    |
| Hot beef stock       | 600ml      | 1 litre    |
| Red wine             | 200ml      | 400ml      |
| Tomato puree         | 3 tbsp     | 5 tbsp     |
| Worcestershire sauce | 1½ tsp     | 2 tsp      |
| Button mushrooms     | 125g       | 225g       |

**Method**

Using a sharp knife, trim the beef and cut into 1 inch (2.5cm) cubes. Cut the kidney into bite size pieces. Coat the beef with the flour. Place into a pan with onions, stock, wine and tomato puree. Bring to a simmer. Add the worcestershire sauce and season. Transfer all ingredients to the ceramic pot and place in the base unit. Place the lid on the slow cooker. Cook for approximately 5 - 7 hours. Add the button mushrooms one hour before serving. This recipe can be used as a base for steak and kidney pie.

**Beef Curry**

|   | 2.5 litres | 4.5 litres |
|---|------------|------------|
| Vegetable oil                           | 3 tbsp     | 5 tbsp     |
| Cooking apple, peeled, cored and sliced |            |            |
|   | 2 medium   | 2 large    |
| Onions, chopped                         | 2 large    | 4 large    |
| Stewing steak, cubed                    | 700g       | 1.5 kg     |
| Curry powder                            | 3 tsp      | 5 tsp      |
| Plain flour                             | 3 tbsp     | 5 tbsp     |
| Beef stock                              | 400ml      | 1 litre    |
| Salt and freshly ground black pepper    |            |            |
| Mango chutney                           | 3 tbsp     | 5 tbsp     |
| Sultanas                                | 75g        | 125g       |
| Tin tomatoes, chopped                   |            |            |
|   | 200g       | 400g       |
| Lemon juice                             | 2 tbsp     | 2 tbsp     |

**Method**

Fry the apple and onion in a pan until soft. Coat the meat in seasoned flour, add to the pan and fry until lightly browned. Stir in the stock and bring to a simmer. Add the remaining ingredients and bring back to a simmer. Transfer all the ingredients to the ceramic pot and place the pot in the slow cooker base. Place the lid onto the slow cooker. Cook for approximately 4-7 hours. At the end of the cooking time, it may be necessary to thicken the sauce.

**Bolognese sauce**

|                                      | 2.5 litres | 4.5 litres |
|--------------------------------------|------------|------------|
| Minced beef                          | 700g       | 1 kg       |
| Onions, finely chopped               |            |            |
|                                      | 1 large    | 2 large    |
| Celery, thinly sliced                | 3 sticks   | 4 sticks   |
| Cloves garlic, crushed               |            |            |
|                                      | 1          | 2          |
| Tomato puree                         | 3 tbsp     | 5 tbsp     |
| Flour                                | 1 tbsp     | 3 tbsp     |
| Can of tomatoes, including juice     |            |            |
|                                      | 400g       | 2x 400g    |
| Beef stock                           | 250ml      | 400ml      |
| Mushrooms, sliced                    | 125g       | 200g       |
| Mixed herbs                          | 1 tsp      | 1 tsp      |
| Salt and freshly ground black pepper |            |            |

**Method**

In a pan, gently brown the mince without adding any fat or oil. When the fat has started to run from the meat, add the onion, celery and garlic. Fry for a couple of minutes and then add the tomato puree. Blend some of the tomato juice with the flour to make a smooth pouring cream, add to the meat with remaining tomatoes and juice and bring to the boil, stirring continuously until thickened. Add the remaining ingredients and mix well. Transfer all the ingredients to the ceramic pot and place in the base of the slow cooker. Place the lid on the slow cooker. Cook for approximately 3-8 hours. (Note: a slight 'crust' of brown meat may appear on the top. It soon disappears if stirred into the sauce).



**Pork goulash**

|   | 2.5 litres | 4.5 litres |
|---|------------|------------|
| Oil                                     | 2 tbsp     | 3 tbsp     |
| Onion, finely chopped                   | 1          | 2          |
| Flour                                   | 4 tbsp     | 7 tbsp     |
| Paprika                                 | 1½ tsp     | 2 tsp      |
| Salt and freshly ground black pepper    |            |            |
| Stewing pork, cubed                     | 750g       | 1.5 kg     |
| Red pepper, de-seeded and diced         | 1          | 2          |
| Oregano                                 | 1 tsp      | 1 tsp      |
| Tomato puree                            | 3 tbsp     | 5 tbsp     |
| Stock                                   | 450ml      | 1 litre    |
| Small carton of soured cream or yoghurt | 1          | 2          |

**Method**

In a pan, gently fry onion in the oil until soft. Blend together the flour, paprika, salt and pepper. Toss the pork in the seasoned flour and add to the pan, fry until brown on all sides. Add red pepper, oregano, puree and stock. Bring to the boil, stirring continuously until thickened. Transfer all the ingredients to the ceramic pot and place into the slow cooker base. Place the lid on the pot and cook for approximately 4-8 hours. Just before serving, swirl the cream or yoghurt into the goulash.

**Oriental honeyed pork**

|   | 2.5 litres | 4.5 litres |
|---|------------|------------|
| Pork fillet                               | 550g       | 1 kg       |
| Seasoned cornflour                        | 4 tbsp     | 6 tbsp     |
| Corn oil                                  | 4 tbsp     | 6 tbsp     |
| Onion, chopped                            | 1 large    | 1 large    |
| Cloves garlic, crushed                    | 1          | 2          |
| Green peppers, de-seeded and chopped      | 1          | 2          |
| Pineapple chunks, drained (reserve juice) | 400g       | 2x 400g    |
| Mushrooms, sliced                         | 6          | 8          |
| Ripe tomatoes, quartered                  | 4          | 6          |

**SAUCE**

|  |        |         |
|--|--------|---------|
| Chicken stock                          | 600ml  | 1 litre |
| Honey                                  | 4 tbsp | 5 tbsp  |
| Soy sauce                              | 2 tbsp | 3 tbsp  |
| Cornflour                              | 4 tbsp | 5 tbsp  |
| Pineapple juice (reserved from chunks) |        |         |

**Method**

Cut pork into cubes and toss in seasoned cornflour. Heat oil in a pan and fry garlic and onion. Add pork and fry until lightly browned on all sides. Lower the heat and add pepper, pineapple, mushrooms and tomatoes, leave on gentle heat whilst preparing sauce. To make the sauce, mix together chicken stock, honey and soy sauce. Blend cornflour with pineapple juice and add to the mixture. Add sauce to the pan and stir whilst bringing to the boil. Transfer all the ingredients to the ceramic pot, place in the slow cooker base and cover with the lid. Cook for approximately 5-8 hours. Serve with rice and fresh green vegetables.

**Pork and pineapple curry**

|                                 | 2.5 litres | 4.5 litres |
|---------------------------------|------------|------------|
| Lean pork, cubed                | 1.25kg     | 2kg        |
| Flour                           | 50g        | 100g       |
| Salt                            | 1 tsp      | 2 tsp      |
| Oil                             | 3 tbsp     | 3 tbsp     |
| Onions, chopped                 | 1 large    | 2 large    |
| Curry powder                    | 1½ tsp     | 3 tsp      |
| Paprika                         | 1½ tsp     | 2 tsp      |
| Chicken stock                   | 400ml      | 1 litre    |
| Mango chutney                   | 2 tbsp     | 3 tbsp     |
| Worcester sauce                 | 2 tsp      | 3 tsp      |
| Can pineapple cubes, with juice |            |            |
|                                 | 225g       | 400g       |
| Bay leaves                      | 2          | 4          |

**Method**

Toss the pork in the flour and salt. In a pan, heat the oil and brown the meat. Add the onions and fry until soft. Stir in the curry powder and paprika. Stir well and cook for a few minutes. Add the remaining ingredients, bring to a simmer and transfer to the ceramic pot. Place the ceramic pot into the base unit. Cook for approximately 4-7 hours. Remove bay leaves before serving.

**Boiled ham**

|                                    |
|------------------------------------|
| Gammon joint                       |
| 2.5 litre slow cooker up to 1 kg   |
| 4.5 litre slow cooker up to 1.5 kg |

**Method**

Put the gammon in a pan, cover with cold water and bring to the boil, drain and rinse. Place in the ceramic pot and cover with boiling water. Place the ceramic pot in the slow cooker base unit and cover with the lid. Cook for approximately 5-7 hours. Drain and cool slightly before removing the skin. Allow to cool. Wrap tightly in kitchen foil. Place in the refrigerator until well chilled. Coat fat with toasted breadcrumbs before serving.

**IMPORTANT:** When buying a joint of meat, make sure that it will fit the size of the ceramic pot. It should fit into the ceramic pot so that when it is covered with liquid it will still be 2.5cm below the rim of the pot. The joint must not stick out above the rim and there should be enough room to cover the meat with water. The shape of the meat is just as important as the weight.

**Irish stew**

|                         | 2.5 litres | 4.5 litres |
|-------------------------|------------|------------|
| Lamb chops              | 4          | 8          |
| Onions, sliced          | 2 large    | 4 large    |
| Mixed herbs             | 1½ tsp     | 3 tsp      |
| Large parsnip           | 1          | 2          |
| Carrots, thickly sliced | 550g       | 1 kg       |
| Potatoes, quartered     | 750g       | 1.5 kg     |
| Hot vegetable stock     | 750ml      | 1 litre    |
| Leeks, sliced           | 2          | 3          |

**Method**

Remove any excess fat from the chops and then place in a pan with the onions. Brown the chops on each side. Sprinkle over the mixed herbs. Add parsnip, carrots, potatoes, leeks and pour over the stock. Bring to a simmer. Transfer all the ingredients to the ceramic pot and place into the slow cooker base. Place the lid onto the ceramic pot. Cook for approximately 5-8 hours.

**Lamb with lentils**

|                                      | 2.5 litres | 4.5 litres |
|--------------------------------------|------------|------------|
| Carrots, sliced                      | 425g       | 800g       |
| Parsnips, sliced                     | 125g       | 225g       |
| Cloves garlic, crushed               | 1          | 2          |
| Bay leaf                             | 1          | 2          |
| Orange lentils, soaked for 1 hour    | 125g       | 250g       |
| Salt and freshly ground black pepper |            |            |
| Red wine                             | 200ml      | 400ml      |
| Lamb leg fillet, cubed               | 750g       | 1.5kg      |
| Soy sauce                            | 3 tbsp     | 4 tbsp     |
| Button mushrooms                     | 200g       | 300g       |
| Parsley sprigs to garnish            |            |            |

**Method**

Place the carrots, parsnips, garlic, bay leaf and drained lentils in the ceramic pot and season with salt and pepper. Pour in the wine after bringing to simmering point in a pan. Brush the meat all over with the soy sauce and sprinkle with salt and pepper. Place on top of the vegetables. Place the ceramic pot into the slow cooker base and replace the lid. Cook for approximately 6-8 hours. Add the mushrooms for the last 30 minutes. Discard the bay leaf. Garnish with parsley and serve with a crisp green salad.

**Sausage Pot**

|                                      | 2.5 litres | 4.5 litres |
|--------------------------------------|------------|------------|
| Oil                                  | 2 tbsp     | 3 tbsp     |
| Sausage                              | 750g       | 1.5kg      |
| Onions, finely chopped               |            |            |
|                                      | 1 large    | 2 large    |
| Carrots, thinly sliced               | 3          | 4          |
| Leek, sliced                         | 2          | 2          |
| Flour                                | 3 tbsp     | 5 tbsp     |
| Beef stock                           | 400ml      | 1 litre    |
| Chutney                              | 3 tbsp     | 5 tbsp     |
| Worcestershire sauce                 | 2 tbsp     | 3 tbsp     |
| Salt and freshly ground black pepper |            |            |

**Method**

In a pan, quickly brown the sausages on all sides in the oil. Add the onions, carrots and leeks and gently saute until softened, but not browned. Stir in the flour and cook on a low heat until the oil is absorbed. Slowly add the stock, and bring to the boil, stirring continuously until thickened. Stir in the chutney, worcestershire sauce and seasoning. Transfer all ingredients to the ceramic pot and place into the slow cooker base. Cover with the lid and cook for approximately 5-8 hours. If the sausages contain a lot of fat, any excess can be removed from the surface of the finished dish with kitchen paper.

**Vegetarian curry**

|                                      | 2.5 litres | 4.5 litres |
|--------------------------------------|------------|------------|
| Cooking oil                          | 3 tbsp     | 5 tbsp     |
| Onions, chopped                      | 2 large    | 4 large    |
| Cloves garlic, crushed               |            |            |
|                                      | 1          | 2          |
| Curry powder                         | 3 tsp      | 5 tsp      |
| Lentils                              | 275g       | 600g       |
| White stock                          | 200ml      | 2 litre    |
| Lemon juice                          | 2 tsp      | 3 tsp      |
| Salt and freshly ground black pepper |            |            |
| Carrots, diced                       | 3          | 4          |
| Apple, peeled, cored and chopped     |            |            |
|                                      | 2          | 2          |
| Sultanas                             | 50g        | 125g       |

**Method**

Heat the oil in a pan. Saute the onion, carrots and garlic lightly. Add the curry powder. Cook gently for one minute. Stir in the stock, lemon juice, salt, pepper and lentils. Bring to the boil and continue to boil for 3 minutes. Transfer all ingredients to the ceramic pot and place into the slow cooker base. Stir in the apples and sultanas. Place the lid on the slow cooker. Cook for approximately 5-8 hours. Ensure that the vegetables are immersed during cooking.



## Desserts

### Pears in Red Wine

|                                |        |
|--------------------------------|--------|
| Strong red wine (Shiraz/Syrah) | 500 ml |
| Firm pears                     | 6      |
| Cinnamon stick                 | 1      |
| Vanilla pod                    | 1      |
| Peel of half an orange         |        |
| Water                          | 200 ml |
| Fructose                       | 150g   |

#### Method

Pour the wine into your slow cooker and then place in the pears, making sure that they are sitting upright. Add the remaining ingredients and cook for 5 hours. Once cooked, remove the pears, set a side while you put the liquid into a frying pan and briskly reduce by half or until you have a consistency of double cream. Bear in mind that the more you reduce the liquid, the sweeter it will become. Serve with vanilla ice cream or a blob of fromage frais.

#### Great because...

Pears are rich in soluble fibre which helps to control blood sugar and blood cholesterol levels. It is a low calorie pudding with almost a third of your day's fibre per serving.

### Rice pudding

|                 |            |            |
|-----------------|------------|------------|
|                 | 2.5 litres | 4.5 litres |
| Butter          | 25g        | 40g        |
| Pudding rice    | 100g       | 150g       |
| Sugar           | 100g       | 150g       |
| Milk            | 1 litre    | 1½ litre   |
| Pinch of nutmeg |            |            |

#### Method

Butter the inside of the ceramic pot. Add all ingredients and stir. Place the ceramic pot on the slow cooker base and cover with the lid. Cook for approximately 3-4 hours.

### Fruit compote

|  |            |            |
|--|------------|------------|
|  | 2.5 litres | 4.5 litres |
| Dried mixed fruit, such as apples, prunes, pears, apricots and peaches |            |            |
|  | 275g       | 500g       |
| Sultanas   | 30g        | 60g        |
| Raisins  | 30g        | 60g        |
| Flaked almonds   | 20g        | 35g        |
| Caster sugar   | 3 tbsp     | 5 tbsp     |
| Water  | 625ml      | 1 litre    |
| Cointreau  | 3 tbsp     | 5 tbsp     |

#### Method

Place all ingredients, except the cointreau, in the ceramic pot. As the apple rings tend to float to the surface and may discolour, put them at the bottom. Cook for approximately 5-7 hours. Transfer the fruit to a serving dish and allow to cool. Cool the fruit first before putting into a cut-glass dish. Stir in the cointreau and serve chilled.

### Weight/volume conversion table

| g             | oz   |
|---------------|------|
| 5             | 0.2  |
| 10            | 0.35 |
| 100           | 3.5  |
| 500           | 17.6 |
| 1000<br>(1Kg) | 35   |

| ml           | floz |
|--------------|------|
| 50           | 1.7  |
| 100          | 3.4  |
| 200          | 7    |
| 500          | 17   |
| 1000<br>(1L) | 35   |

### Cleaning your slow cooker

The ceramic pot and glass lid may be washed in a dishwasher or washed by hand in hot soapy water. Do not use harsh abrasive cleaners.

If you wash the glass lid in hot soapy water, use a sponge or dishcloth. Rinse and dry thoroughly.

Do not immerse the electrical base in water or any other liquid.

The base may be wiped clean as follows. Unplug the base from the mains. Wipe the base over gently with a dish cloth.

Ensure that the plug and electrical connections remain dry at all times.

### 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**

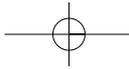
**Replacement Parts**  
**0844 873 0722**

**Ireland Helpline**  
**1800 409 119**

### 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](http://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 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**

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

Helplines (office hours)  
UK 0844 871 0956  
Spare Parts 0844 873 0722  
Republic of Ireland 1800 409 119

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.

SC48720 MUK Rev 2 08/08

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

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

