



Slow Cooker

Please read and keep these instructions

GB

Cocotte mijoteuse

Merci de bien vouloir lire et conserver ces instructions

F

Slow Cooker

Lesen Sie diese Bedienungsanleitung, und heben Sie sie gut auf

D

Olla de cocción lenta

Lea y guarde estas instrucciones.

E

Slow-cooker

Lees deze gebruiksaanwijzing en bewaar hem goed

NL

Panela Eléctrica de Cozedura Lenta

Leia e guarde estas instruções

P

Slow cooker

Leggere e conservare le presenti istruzioni

I

Langsom koger

Læs og gem denne vejledning

DK

Långkokare

Läs och spara denna bruksanvisning

S

Garnek do powolnego gotowania

Zapoznaj się z niniejszą instrukcją obsługi i zachowaj ją do użytku w przyszłości

PL

Электрокастрюля для щадящей термообработки пищи

Внимательно изучите и сохраните данное руководство

RU



appliancesonline
.com.au

Australia's largest online appliance retailer



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 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!

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.

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.
- 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.

Children

- Children should be supervised to ensure that they do not play with the 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 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.
- Do not place on or near a hot gas electric burner or in a heated oven.
- 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).

WARNING: This appliance must be earthed.

UK only

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.

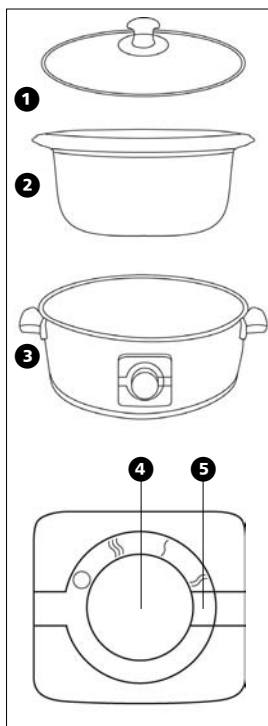
Other safety considerations

- 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 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.
- Do not use the ceramic pot or lid if cracked or chipped.



appliancesonline.com.au
Australia's largest online appliance retailer

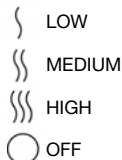




Features

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

Control knob symbols



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

Cooking capacity

This 6.5 litre slow cooker has a maximum working capacity of 4.5 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 UNIT 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 unit 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 ceramic 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 7.
- 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!
- 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 sauted for 2 - 3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the ceramic 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.

Suitable foods for slow cooking

Most foods are suited to slow cooking methods, however there are a few guidelines that need to be followed:



appliancesonline.com.au

Australia's largest online appliance retailer

- 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 ceramic pot to stand in water for a long time (you can leave water in the ceramic 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 unit.

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 30-45 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 ceramic 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:

follows:
(HIGH) setting +1 hour,
(MEDIUM) setting +1-2 hours,
(LOW) Setting +2-3 hours.

- 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 ceramic pot.
- After food is cooked, switch to the (OFF) position 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 ceramic pot and fully cover with water. If necessary, cut into two pieces. Joint weight should be kept within the maximum limit of 1.5kg for this 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 in the table below **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 12.

Eg. If the recipe says cook for 4 - 6 hours (MEDIUM), and you require this to be shorter, cook on (HIGH), which will reduce the cooking time to 3 - 4 hours. Alternatively, if you wish to increase the time, choose (LOW) which will increase the cooking time to 6 - 8 hours.

The recipes are based on
MAXIMUM WORKING VOLUMES.

This 6.5 litre slow cooker has a working capacity of 4 1/2 litres / 8 pts. This allows a 3cm space between the top of the ceramic pot and the food.

RECIPES

Visit our website for more delicious recipes.

Soups

Vegetable soup

	4.5 litres
Butter	60g
Mixed vegetables, e.g. potato, onion, carrot, parsnips, celery, leek, tomato	2.2kg
Flour	60g
Stock	2 litres
Salt and freshly ground black pepper	
Mixed herbs	2 tsp

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 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.

A Equivalent cook times for (LOW) and (HIGH)

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

Poultry

Chicken paprika

	4.5 litres
Chicken portions	8
Butter	60g
Seasoned flour	60g
Onions, chopped	4 large
Carrots peeled and sliced	6
Green pepper, de-seeded and chopped	2
Paprika	3 tsp
Tomato puree	3 tsp
Chicken stock	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.

Chicken in white wine sauce

	4.5 litres
Chicken joints, skinned	8
Butter	75g
Onion, finely chopped	2 large
Mushrooms, sliced	250g
Cornflour	3 tbsp
Dry white wine	1 litre
Mixed herbs	3 tsp
Salt and freshly ground black pepper	
Egg yolks	2
Double cream	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.

Meat

Beef in red wine

	4.5 litres
Oil	3 tbsp
Onions, chopped	2 large
Stewing beef, cubed	1.5 kg
Black olives	16
Clove garlic, crushed (optional)	2
Tomatoes skinned, de-seeded and roughly chopped	10
Mushrooms	800g
Dry red wine	1 litre
Salt and freshly ground black pepper	
Bay leaf	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 onto the slow cooker. Cook for approximately 4 - 8 hours. Before serving, remove the bay leaf and sprinkle with parsley.

Chilli con carne

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

Boiled ham

Gammon joint

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 crock 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 slow crock pot. It should fit into the crock 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

4.5 litres

Lamb chops	8
Onions, sliced	4 large
Mixed herbs	3 tsp
Large parsnip	2
Carrots, thickly sliced	1 kg
Potatoes, quartered	1.5 kg
Hot vegetable stock	1 litre
Leeks, sliced	3

Method

Remove any excess fat from the chops and then place in a pan with the onions. Brown 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 base unit. Place the lid onto the ceramic pot. Cook for approximately 5 - 8 hours.

Vegetarian curry

4.5 litres

Cooking oil	5 tbsp
Onions, chopped	4 large
Cloves garlic, crushed	2
Curry powder	5 tsp
Lentils	600g
White stock	2 litre
Lemon juice	3 tsp
Salt and freshly ground black pepper	
Carrots, diced	4
Apple, peeled, cored and chopped	2
Sultanas	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)	500ml
Firm pears	6
Cinnamon stick	1
Vanilla pod	1
Peel of half an orange	
Water	200ml
Fructose	150g

Method

Pour the wine into your ceramic pot 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 pears, set aside 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 fraise.

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

4.5 litres	
Butter	40g
Pudding rice	150g
Sugar	150g
Milk	11/2 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

4.5 litres	
Dried mixed fruit, such as apples, prunes, pears, apricots and peaches	
500g	
Sultanas	60g
Raisins	60g
Flaked almonds	35g
Caster sugar	5 tbsp
Water	1 litre
Cointreau	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 (1Kg)	35

ml	floz
50	1.7
100	3.4
200	7
500	17
1000 (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

YOUR TWO YEAR GUARANTEE

It is important to retain the retailers receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no. Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact 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 you suspect a fault, follow the simple checks detailed below before returning the appliance or calling the helpline.

- Australia's largest online appliance retailer
- Check the plug is firmly in the socket is working by trying another appliance.

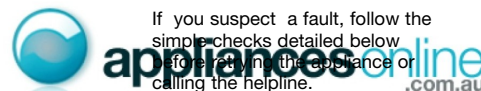
If for any reason this item is replaced during the 2 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 2 year guarantee the appliance must have been used according to the instructions supplied.

Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

- The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
 - The appliance has been used on a voltage supply other than that stamped on the products.
 - Repairs have been attempted by persons other than our service staff (or authorised dealer).
 - Where the appliance has been used for hire purposes or non domestic use.
 - Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.
 - The guarantee excludes consumables such as some filters.
- 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.



Australia's largest online appliance retailer

AUSTRALIAN WARRANTY

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

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

Proof of purchase must be produced for any warranty benefit.

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

NOT COVERED BY THIS WARRANTY (Australian only)

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

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

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

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



Pour utiliser au mieux votre nouvel appareil...

Sécurité

Ne touchez jamais l'extérieur de la cocotte mijoteuse pendant qu'elle fonctionne ou avant qu'elle ne soit refroidie. Utilisez des maniques pour retirer le couvercle ou la cuve en céramique.

Efficacité

Si vous retirez le couvercle, vous laissez la chaleur s'échapper. Votre cocotte mijoteuse perd alors de son efficacité et le temps de cuisson augmente. Si vous ôtez le couvercle plus de deux ou trois fois pour remuer ou ajouter des ingrédients, comptez alors 10 à 15 minutes de temps de cuisson en plus pour chaque ouverture.

Profitez des avantages de la cuisson lente

Pratique et polyvalente, la cuisson lente permet de préparer des plats savoureux. Les temps de cuisson plus longs permettent une meilleure répartition des saveurs en leur donnant le temps de se mélanger et de bien parfumer les plats. Une cocotte mijoteuse chauffe les aliments en douceur, elle est donc tout indiquée pour cuire les viandes, en particulier les morceaux moins chers tels que le bœuf à ragoût, qui vont s'attendrir tout au long du processus de cuisson. Rappelez-vous, la seule limite aux utilisations possibles de votre cocotte mijoteuse, c'est votre imagination !

CONSIGNES DE SÉCURITÉ IMPORTANTES

Lorsque vous utilisez tout appareil électrique, vous devez respecter des consignes de sécurité de bon sens.

Tout appareil électrique peut blesser ou même provoquer la mort. Vous risquez également d'endommager l'appareil. Ces dangers sont

indiqués dans le texte par les deux conventions suivantes :

DANGER : Risque de blessure !

IMPORTANT : Risque pour l'appareil !

Nous vous donnons également les conseils de sécurité suivants.

Positionnement

- Positionnez toujours votre appareil loin du bord du plan de travail.
- Gardez votre appareil à distance des plans de cuisson et des fours chauds.
- Veillez à utiliser l'appareil sur une surface ferme et plane, qui résiste à la chaleur.
- Veillez à ce qu'il y ait suffisamment d'espace au-dessus et tout autour de votre appareil pour permettre une bonne circulation d'air.
- N'utilisez jamais l'appareil à l'extérieur ou près de l'eau.
- IMPORTANT : N'utilisez pas l'appareil à proximité de rideaux, tentures, murs, placards ou autres matériaux inflammables.
- **DANGER : N'utilisez pas l'appareil en dessous d'un élément mural de cuisine.**

Sécurité personnelle

- **DANGER : Ne touchez pas le dessus de l'appareil ou les autres parties chaudes pendant ou après l'utilisation, utilisez les poignées ou les boutons.**
- Pour vous protéger contre tout risque de choc électrique, ne plongez jamais le corps de l'appareil dans l'eau ou dans tout autre liquide.
- Ne touchez jamais les surfaces chaudes. Utilisez des maniques ou un torchon pour retirer le couvercle ou manipuler les récipients chauds.
- Faites preuve d'une extrême prudence lorsque vous déplacez un appareil contenant des aliments, de l'eau ou d'autres liquides chauds.
- Cet appareil n'est pas conçu pour être utilisé par des personnes (y compris les enfants) ayant des capacités physiques, sensorielles ou mentales réduites, ou un manque d'expérience et de connaissance, sauf si elles sont surveillées ou si elles ont reçu des instructions concernant l'utilisation de l'appareil par une personne responsable de leur sécurité.
- Positionnez l'appareil de manière à ce que le cordon d'alimentation secteur puisse atteindre une prise électrique sans forcer sur les branchements. Réduisez la longueur de cordon excédentaire en utilisant le compartiment de rangement prévu à cet effet.
- Ne laissez pas le cordon d'alimentation secteur dépasser du bord d'un plan de travail, à un endroit où un enfant pourrait l'atteindre.
- Ne laissez pas le cordon traverser un espace accessible, par exemple entre une prise murale basse et une table.
- Ne laissez pas le cordon passer sur une table de cuisson ou toute autre surface chaude qui pourrait endommager le câble.
- Ne laissez jamais l'appareil branché à la prise murale lorsque vous ne l'utilisez pas.
- Si le cordon d'alimentation est endommagé, il doit être remplacé par le fabricant, son agent de service après-vente ou une personne qualifiée, afin d'éviter tout risque.



appliancesonline.com.au

Australia's largest online appliance retailer

GB Morphy Richards products are intended for household use only. Morphy Richards has a policy of continuous improvement in product quality and design. The Company, therefore, reserves the right to change the specification of its models at any time.

The After Sales Division,
Morphy Richards Ltd, Mexborough, South Yorkshire, England, S64 8AJ
Helpline (office hours) UK 0844 871 0951 Republic of Ireland 1800 409119

AUS Australia - Service centre locations

Asko Appliances (Australia) Pty Ltd.
Victoria
35 Sunmore Close, Moorabbin. 3189 T: 03 8551 2200

New South Wales
F3/ 3-9 Birnie Ave., Lidcombe. 2141 T: 02 8748 2900

Queensland
2/112 Fison Ave., Eagle Farm. 4009 T: 07 3623 2700

South Australia
45 Hampton Road, Keswick. 5035 T: 08 8293 1833

Western Australia
15 Walters Drive, Osborne Park. 6017 T: 08 9244 4366

F Les produits Morphy Richards sont conçus pour un usage exclusivement domestique. Morphy Richards s'engage à mener une politique d'amélioration continue en termes de qualité et de conception. Le fabricant se réserve donc le droit de modifier sans préavis la spécification de ses modèles.

Glen Dimplex France
Z.I de l'Eglantier
20, rue des Cerisiers
91028 Evry cedex 2851
T: + 33 (0)1 69 11 11 91 F: + 33 (0)1 60 86 15 24

D Morphy Richards Produkte sind nur für den Einsatz im Haushalt vorgesehen. Ständige Verbesserungen an der Produktqualität und dem Design gehören zur Philosophie von Morphy Richards. Aus diesem Grunde behält sich die Firma das Recht vor, die Angaben zu ihren Modellen jederzeit zu ändern.

Glen Dimplex Deutschland GmbH
Service-Hotline:
+49(0) 1805/395-346 (14 Cent/Min)
Service-Fax: +49(0) 3675/879-235
email: service@glendimplex.de

Österreich
Kundendienst
Merangasse 17
A-8010 Graz
Telefon : +42(0) 316/323-041 Telefax: +49(0)316/382-963

E Los productos Morphy Richards están concebidos solamente para uso doméstico. Morphy Richards tiene una política de mejora en la calidad y diseño de sus artículos. La compañía, por lo tanto, se reserva el derecho de cambiar en cualquier momento las especificaciones de sus modelos.

Glen Dimplex España
C/ Bailén, 20. 4º 2ª
08010 Barcelona
España
Tel. 93 238 61 59 Fax. 93 238 43 75
www.glendimplex.es

Glen Dimplex España
Servicio de Asistencia Técnica en toda España
PRESAT S.A.
Calle Ribes 49-53
08013 Barcelona, España
Línea de ayuda (horas de oficina) 93 247 85 70
presat@presat.net

NL De producten van Morphy Richards zijn alleen bedoeld voor huishoudelijk gebruik. Morphy Richards streeft ernaar de kwaliteit en het design van zijn producten voortdurend te verbeteren. Het bedrijf behoudt zich daarom het recht voor om de specificaties van de producten op ieder ogenblik te wijzigen.

Glen Dimplex Benelux BV
Antennestraat 84
1322 AS Almere
Nederland
T: +31-(0)-36 538 70 40 F: +31-(0)-36-538 70 41
Service: +31-(0)-36-538 70 55
E: info@glendimplex.nl www.morphyrichards.nl

B Les produits Morphy Richards sont conçus pour un usage exclusivement domestique. Morphy Richards s'engage à mener une politique d'amélioration continue en termes de qualité et de conception. Le fabricant se réserve donc le droit de modifier sans préavis la spécification de ses modèles. De producten van Morphy Richards zijn alleen bedoeld voor huishoudelijk gebruik. Morphy Richards streeft ernaar de kwaliteit en het design van zijn producten voortdurend te verbeteren. Het bedrijf behoudt zich daarom het recht voor om de specificaties van de producten op ieder ogenblik te wijzigen.

Glen Dimplex Benelux BV
Gentsstraat 60
B- 9300 Aalst
België
T: +32-(0)-53 82 88 62 F: +32-(0)-53 82 88 63
E: info@glendimplex.be www.morphyrichards.be

P Os produtos Morphy Richards foram concebidos apenas para utilização doméstica. A Morphy Richards respeita uma política de aperfeiçoamento contínuo da qualidade e design do produto. Desta forma, a companhia reserva-se o direito de alterar as especificações destes modelos a qualquer momento.

Imporaudio Lda
Rua D. Marcos Da Cruz 1281
4455-482 Perafita
Portugal
T: +351 22 996 67 40 Fax: +351 22 996 67 41

I I prodotti Morphy Richards sono concepiti esclusivamente per uso domestico. Morphy Richards è costantemente impegnata a migliorare la qualità e il design dei propri prodotti, pertanto si riserva il diritto di modificare le specifiche dei diversi modelli in qualunque momento.

Glen Dimplex Italia Srl
Via delle Rose 7, 24040 Lallio (BG)
Assistenza telefonica (Lun-Ven)
08:30 - 12:30 / 14:00 - 18:00
T: 035-201042 F: 035-200492

DK Morphy Richards produkter er kun beregnet til husholdningsbrug. Det er praksis hos Morphy Richards at fortsætte udviklingen af produktets kvalitet og design. Firmaet forbeholder sig derfor retten til at ændre modellernes specifikationer når som helst.

S Produkter från Morphy Richards är endast avsedda för hushållsbruk. Morphy Richards har en policy för kontinuerlig förbättring i produktkvalitet och utformning. Företaget förbehåller sig därför rätten att när som helst ändra specifikationen för sina modeller.

PL Produkty Morphy Richards są przeznaczone wyłącznie do użytku domowego. Morphy Richards prowadzi politykę ciągłej poprawy jakości i wzoru produktów. Firma zastrzega sobie prawo zmiany specyfikacji modeli w dowolnej chwili.

Glen Dimplex Polska Sp. Z o.o.
Ul. Strzeszyńska 33
60-479 Poznań
NIP 781-16-70-985
T: + 48 (0)61 8425 805 F: + 48 (0)61 8425 806

RU Изделия Morphy Richards предназначены только для бытового использования. Morphy Richards постоянно совершенствует качество и дизайн своей продукции. Таким образом, компания оставляет за собой право в любое время вносить изменения в технические характеристики своих изделий.



GB 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.

F Pour les appareils électriques vendus dans la Communauté européenne. Lorsque les appareils électriques arrivent à la fin de leur vie utile, il ne faut pas les jeter à la poubelle. Il faut les recycler dans des centres spécialisés, s'ils existent. Consultez la municipalité ou le magasin où vous avez acheté l'appareil pour obtenir des conseils sur le recyclage dans votre pays.

D Für elektrische Artikel, die in der europäischen Gemeinschaft verkauft werden. Am Ende der Nutzungsdauer sollte das Gerät nicht im regulären Hausmüll entsorgt werden. Bitte einer Recycling-Sammelstelle zuführen. Informationen über geeignete Recycling-Annahmestellen erhalten Sie bei Ihrer Stadt- bzw. Ortsverwaltung.

E Para productos eléctricos vendidos en la Comunidad Europea. Al final de su vida útil los productos eléctricos no deberán desecharse con el resto de residuos domésticos. Recíclelos en las instalaciones destinadas para ello. Infórmese sobre consejos de reciclaje en su tienda habitual o consulte a las autoridades locales de su país.

NL Voor elektrische producten verkocht in de Europese Gemeenschap. Op het einde van zijn levensduur mag een elektrisch product niet worden meegegeven met het gewone huisvuil. Laat het product recycleren als deze mogelijkheid voorzien is. Vraag bij uw lokale overheid of in uw winkel waar u daarvoor terecht kunt.

P Para produtos eléctricos vendidos na Comunidade Europeia. Quando os produtos eléctricos atingirem o final da sua vida útil, não devem ser eliminados juntamente com o lixo doméstico. Faça a reciclagem nos locais apropriados. Contacte as autoridades locais ou o revendedor para saber como efectuar a reciclagem no seu país.

I Per gli elettrodomestici venduti all'interno della Comunità europea. Al termine della vita utile, non smaltire l'elettrodomestico nei rifiuti domestici. Riciclarlo laddove esistono le strutture. Verificarlo con la Locale Autorità o con il dettagliante in merito alle possibilità di riciclaggio nel proprio paese.

DK Angående elektriske produkter, der sælges inden for EU. Når det elektriske produkt har nået enden af sin levetid, må det ikke bortkastes sammen med husholdningsaffaldet. Det bedes genbrugt, hvor der er faciliteter hertil. Bed de lokale myndigheder eller forhandleren om råd om genbrug i dit land.

S Gällar elektriska produkter som säljs inom Europeiska Unionen. När elektriska produkter inte längre kan användas ska de inte kastas med vanliga hushållsoppor. Lämnas dem till återvinning där det finns möjlighet. Kontakta lokala myndigheter eller försämlingsstället och kontrollera vad som gäller för återvinning i ditt land.

PL Dotyczy urządzeń elektrycznych sprzedawanych na terytorium Unii Europejskiej: urządzenia nie powinny być wyrzucane jako zwykłe śmiecie. W miejscach, gdzie istnieje możliwość recyklingu urządzeń elektrycznych, prosimy o skorzystanie z tej możliwości. Informacji o możliwości recyklingu wyeksploatowanych urządzeń elektrycznych udzielają odpowiednie organy administracji lokalnej i sprzedawcy urządzeń.



appliancesonline
.com.au

Australia's largest online appliance retailer

GB

F

D

E

NL

P

I

DK

S

PL

RU

morphyrichards

SC48795MEE Rev 1 08/08

www.morphyrichards.com



appliancesonline
com.au

Australia's largest online appliance retailer