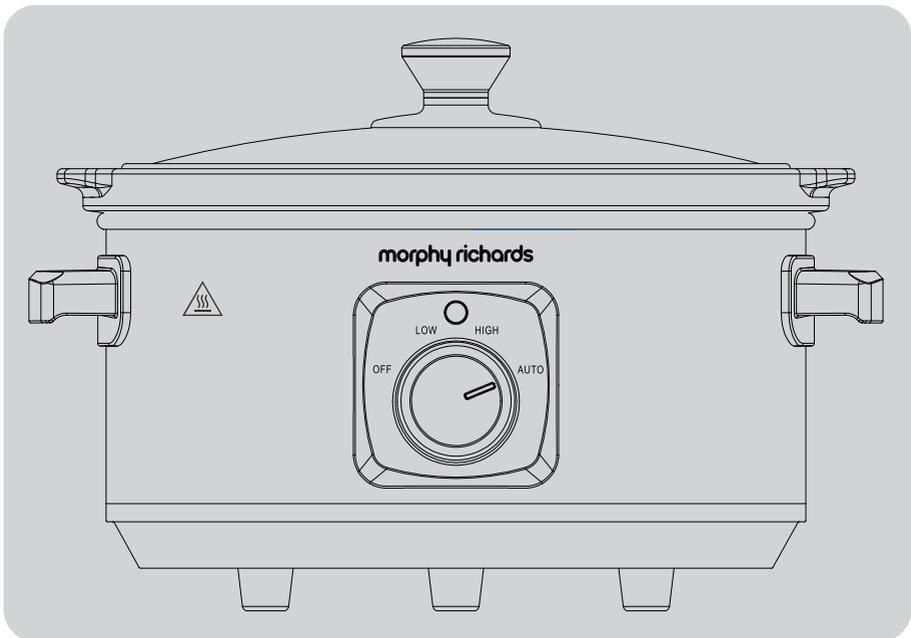


morphy richards®

Smart Ideas for Your Life



3.5L Slow Cooker



Model: MRSC35SS

Read these instructions carefully before
using this appliance for the first time

For product hints and tips plus more join us at

www.morphyrichards.com.au

 facebook.com/MorphyRichardsAUS

 instagram.com/morphyrichardsau

IMPORTANT SAFETY INSTRUCTIONS

Before using this product, please read and understand this instruction manual carefully, and keep it in a safe place.

- This appliance must be used in accordance with the instructions and must not be used for other purposes.
- This appliance is not intended for use by persons 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.
- Children should be supervised to ensure that they do not play with this appliance.
- In the absence of supervision, the cleaning and maintenance work should not be done by a child.
- To protect against electric shock, do not immerse appliance in water or other liquid.
- Use of accessories not recommended or sold by the original manufacturer may cause risks of fire, electric shock or personal injury.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- The heating element surface is subject to residual heat after use.
- The appliance is not intended to be operated on an extension cable or by means of an external timer or separate remote system.

IMPORTANT SAFETY INSTRUCTIONS

Location

- Always locate your appliance away from the edge of the worktop.
- For indoor use only. Do not use outdoors or near water.
- Ensure the appliance is placed on a firm, flat surface.

Power cord

- To protect against electric shock, do not touch the plug with wet hands or immerse the power cord, plug, or appliance in water or other liquid.
- If the power cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- The power cord should reach from the socket to the appliance without straining the connections.
- Remove the plug from the socket, grasp the plug and pull out the power cord, do not pull on the cord directly.
- Do not let the cord hang over the edge of the table or counter and keep it away from any hot surfaces.
- Do not let the cord run across an open space e.g. between a low socket and table.
- Do not modify or lengthen the power cord of this product in any way.
- **WARNING:** This appliance is NOT recommended for use with extension leads and/or power boards.

IMPORTANT SAFETY INSTRUCTIONS

Other safety considerations

- Do not switch on the Slow Cooker if the Cooking Pot is empty.
- Allow the Glass Lid and Cooking Pot to cool before immersing in water.
- Never cook directly on the Base Unit. Use the Cooking Pot.
- Do not switch on the Base Unit without the Cooking Pot in place.
- Switch off the Base Unit before removing the Cooking Pot.
- Do not use the Cooking Pot or Glass Lid if cracked or chipped.
- Do not switch on the appliance when it is upside down or laid on its side.
- The Glass Lid and Cooking Pot are fragile. Handle them with care.
- 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 or electric burner or in a heated oven.
- Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.

Personal safety

- **WARNING:** Do not touch the top of the appliance or other hot parts during or after use, use handles or knobs. Misuse of this appliance could cause potential injury.
- To protect against the risk of electrical shock do not put base in water or in any other liquid.

IMPORTANT SAFETY INSTRUCTIONS

- 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.
- Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.

Electrical requirements

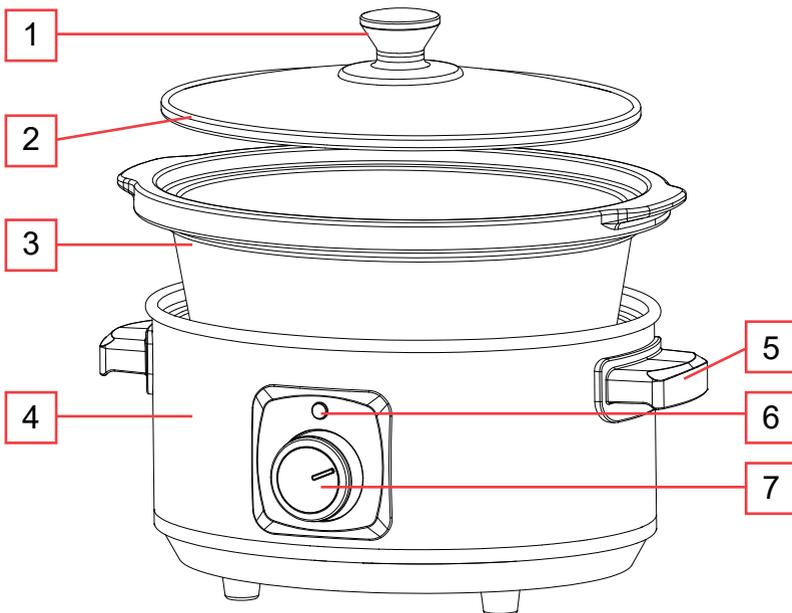
- **WARNING:** This appliance should NOT be used with extension leads and/or power boards.
- Check that the voltage on the rating label of your appliance corresponds with your house electricity supply which must be A.C.

SPECIFICATIONS

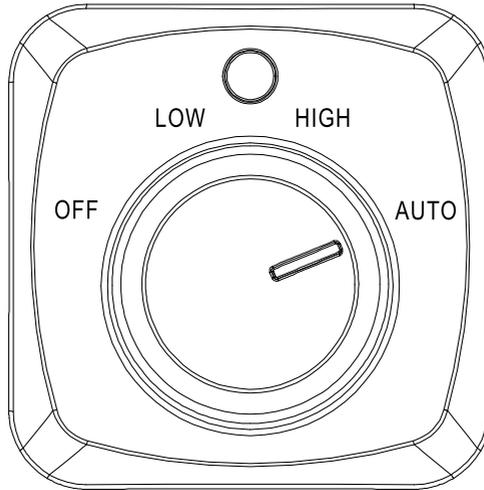
Model:	MRSC35SS
Colour:	Stainless Steel
Rated Power:	142-170W
Rated Voltage:	220-240V~ 50-60Hz
Dimensions (W x D x H):	330 x 263 x 212mm
Net Weight:	3.25kg

PRODUCT OVERVIEW

1. Lid Handle
2. Glass Lid
3. Cooking Pot
4. Base Unit
5. Base Handle
6. Indicator Light
7. Control Dial



CONTROL PANEL OVERVIEW



The Slow Cooker control panel is equipped with four settings:

OFF - Switches the Slow Cooker off and the Indicator Light goes off.

LOW - Cooks at the lowest power. As a guide, cooking on low can take 8-10 hours. Preheating on the high setting for 20 minutes is recommended.

HIGH - Cooks at the maximum power. As a guide, cooking on high can take 5-6 hours.

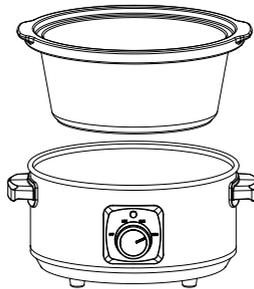
AUTO - The AUTO setting begins heating on the high setting until it reaches maximum temperature. A thermostat will then switch the unit to the lowest power and remains on this setting for the length of cooking time. The unit needs to be switched off manually and will NOT turn off automatically.

BEFORE FIRST USE

1. Remove all packaging materials. Do NOT remove the rating label on the appliance.
2. Wash the Glass Lid and Cooking Pot in hot, soapy water.
3. Rinse and dry.

USING THE SLOW COOKER

1. Place the Cooking Pot into the Base Unit.



2. Add the ingredients into the Cooking Pot. it is recommended to sear any meat in a pan before adding to the Cooking Pot for better flavour.
3. Place the Glass Lid onto the Cooking Pot.
4. Select either the Low, High or AUTO cooking setting on the Control Dial. The Indicator Light will illuminate. See page
5. When cooking has finished, turn the Control Dial to the Off position and serve.

WARNING: The Cooking Pot and the sides of the Base Unit will become very hot during operation. Always handle with oven gloves when handling.

NOTE: The Cooking Pot is NOT suitable for use on a gas or on an electric induction hob.

HANDLING THE GLASS LID

- When removing the Glass Lid (2), tilt so that the opening faces away from you to avoid being burnt by steam.
- The Glass Lid becomes hot during cooking.
- Always use oven gloves when handling ANY part of the Slow Cooker during cooking.

IMPORTANT NOTES & TIPS

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

- Ensure all frozen ingredients are thoroughly defrosted prior to cooking.
- Cut root vegetables into small, even pieces, as they take longer to cook than meat. They can be gently sauteed in a pan for 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the Cooking Pot and all ingredients are immersed in the cooking liquid.
- Trim all excess fat from meat before cooking, as the slow cooking method does not allow fat to evaporate.
- If adapting an existing recipe from conventional cooking, you may need to reduce the amount of liquid used. Liquid will not evaporate from your Slow Cooker to the same extent as conventional cooking.
- Never leave uncooked food at room temperature in your Slow Cooker.
- Uncooked kidney beans must be soaked overnight and boiled for at least 10 minutes to remove toxins before use in a Slow Cooker.
- **WARNING:** Do not use your Slow Cooker to reheat food.

IMPORTANT NOTES & TIPS

- Insert a meat thermometer into joints of roasts, hams or whole chickens to ensure they are cooked to the desired temperature.
- The Slow Cooker must be at least half full for best results.
- Slow cooking retains moisture. If you wish to reduce liquid, remove the lid after cooking and turn the control to High. Reduce the moisture by simmering for 30 to 45 minutes.
- If cooking soups, leave 5cm gap from the rim of the Cooking Pot and the food surface to allow for simmering.
- Removing the Glass Lid will allow heat to escape, reducing the efficiency of your Slow Cooker and increasing the cooking time. If you remove the lid to stir or add ingredients, you will need to allow 10-15 minutes extra cooking time for each time you remove the Glass Lid.
- 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.
- Many things can affect how quickly a recipe will cook, including water and fat content, initial temperature of the food and the size of the food. Check food is properly cooked before serving.
- 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 Cooking 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 searing stage, simply add your meat and other ingredients into your Slow Cooker and cover with boiling liquid/stock. You will need to increase the recipe cooking time as follows: High setting +1hr and Low Setting +2-3hrs.

IMPORTANT NOTES & TIPS

- Most meat and vegetable recipes require 8-10 hours on Low Setting or 4-6 hours on High setting.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk and cream should be added towards the end of the cooking time.
- 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 Cooking Pot.
- 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. If necessary, cut into two pieces. Joint weight should be kept within the maximum limit of 1kg.
- For ham and brisket fill with hot water to just cover the joint. For beef, pork or poultry cover to 1/3 depth.
- After food is cooked, switch the unit off and leave covered with the Glass Lid on. There will be enough heat in the ceramic pot to keep warm for 30 minutes. If you require longer to keep warm, switch the unit on to the low setting.
- Pre-brown meat and onions in a pan to seal in the juices, this reduces the fat content if separated before adding to the ceramic Cooking Pot. This is not necessary if time is limited, but can improve flavour.
- Do not put a hot ceramic pot on a cold surface or in cold water as it may crack the pot or damage the surface.
- Do not put cold water into a hot ceramic pot or hot water into a cold ceramic pot as it may crack the pot.

RECIPES

The recipes have been designed by Morphy Richards for use in your Slow Cooker. The cooking times given in the following recipes are for the Low setting. Should you want to increase the cooking time, please refer to the cooking guide below. Please note that these cooking times are for guidance only and may vary depending on food type and personal tastes.

For example if the recipe says cook for 8 hours on Low and you require the cooking time to be a shorter, cook on High, which will reduce the cooking time to 5-6 hours.

The recipes are based on the maximum working volume of the slow cooker 2.5 litres. This allows a 2cm space between the top of the pot and the food.

COOKING GUIDE

High: 4-6 hours

Low: 8-10 hours (Preheat Ceramic Pot on High for 20 minutes)

NOTE: See individual recipes for guidance for best cooking setting.

Minestrone Soup

Instructions

- 30g butter
- 60g streaky bacon, chopped
- 1 large onion, chopped
- 1 garlic clove, crushed
- 3 celery sticks, chopped
- 300g potatoes, peeled and cubed
- 2 medium carrots, peeled and diced
- 3 cabbage leaves, shredded
- 3 tomatoes, skinned and chopped
- 1.25L chicken stock
- 1 1/2 tbsp tomato puree
- 1 1/2 tsp worcestershire sauce
- 1 1/2 tbsp parsley, chopped
- 75g pasta shells
- 2-3 tbsp parmesan cheese
- Salt and pepper

Method

1. In a pan, melt the butter, fry the bacon and vegetables until soft.
2. Transfer to the Cooking Pot and add the stock.
3. Add remaining ingredients except the parsley, pasta shells and parmesan cheese.
4. Cover with the Glass Lid and cook for approximately 8 hours on the Low setting.
5. 45 minutes before serving, add the pasta shells and parsley.
6. When cooked, season to taste and sprinkle with parmesan cheese just before serving.

RECIPES

Chicken Casserole

Instructions

- 4 chicken leg quarters
- 30g butter
- 100g onion, chopped into large dice pieces
- 200g mushrooms, wiped and halved
- 125ml white wine
- 875ml chicken stock
- 2½ tbsp cornflour
- 1 tsp mixed herbs

Method

1. Heat the butter and brown the chicken legs in a pan in batches until sealed. Remove and set aside.
2. Add the onions and mushrooms to soften.
3. Transfer to the Cooking Pot and add the rest of the ingredients, stir until slightly thickened.
4. Replace the chicken into the Cooking Pot.
5. Cover with the Glass Lid and cook for approximately 8-10 hours on the Low setting or 4-6 hours on High.

Beef Stew

Instructions

- 1 tbsp cooking oil
- 600g stewing beef cut into 3cm cubes
- 400g potatoes, peeled and cut into large dice
- 400g carrots, peeled and cut into rounds
- 250g leeks, sliced
- 150g onions, chopped into large pieces
- 850ml beef stock
- 1tsp mixed herbs
- 1½ tbsp cornflour

Method

1. In a large pan, heat 1 tbsp oil and sear the meat in batches using the remaining oil as necessary and reserve.
2. Soften the onions. Remove the meat.
3. Transfer to the Cooking Pot and add the rest of the ingredients. Replace the meat and stir.
4. Cover with the Lid and select the desired setting.
5. If necessary, thicken the sauce with the cornflour. Mix the cornflour with a little cold water until a smooth paste is achieved. Mix this into a cup of the hot liquid taken from the Cooking Pot, when fully mixed into the liquid add this back into the rest of the ingredients and stir well until the cornflour is evenly distributed. This can be done 30 minutes from the end of the cooking time.

RECIPES

Bolognese

Instructions

- 750g minced beef
- 150g onions, peeled and chopped
- 150g celery, thinly chopped
- 1 garlic clove, crushed
- 1 x 400g can chopped tomatoes
- 3 tbsp tomato puree
- 250ml beef stock
- 125g mushrooms, sliced
- 1 tsp mixed herbs
- Salt and pepper

Method

1. In a pan, brown the mince and onions, celery & garlic.
2. After a couple of minutes, add the remaining ingredients, stir well.
3. Transfer to the Cooking Pot in the Base Unit.
4. Cover with the Glass Lid.
5. Cook for 8-10 hours on the Low setting.

BBQ Spare Ribs

Instructions

- 750g pork spare ribs
- 300ml BBQ sauce

Method

1. Marinade the ribs in the sauce in a covered dish in the fridge for several hours or overnight.
2. Next day, transfer to the Cooking Pot and cover with the Glass Lid.
3. Cook for 8-10 hours on the Low setting.
4. Serve hot or cold.

RECIPES

Boiled Ham

Instructions

- 1.3kg (max) gammon joint

Method

1. Remove the outer packaging from the joint leaving any collar in place. Rinse the joint with cold running water and then place into the Cooking Pot. Place the Cooking Pot into the Base Unit.
2. Pour boiling water from the kettle into the Cooking Pot to just cover the joint, cover with the Glass Lid.
3. Cook for 8-10 hours on the Low setting.
4. Discard the cooking liquid. Carving the joint will be easier if it is allowed to rest before serving.

NOTE: When buying a joint of meat, ensure it will fit into the Cooking Pot. The joint must not protrude above the rim of the Pot. The shape of the meat is just as important as the weight.

Rice Pudding

Instructions

- 25g butter
- 100g pudding rice
- 100g granulated sugar
- 1L whole milk
- ½ tsp ground nutmeg

Method

1. Butter the sides and base of the Cooking Pot.
2. Add all the ingredients and stir well.
3. Cover with the Glass Lid.
4. Cook for 2½ - 3 hours on High setting, or 4 - 4½ hours on Low setting.

CARE & CLEANING

WARNING: DO NOT IMMERSE THE BASE UNIT IN WATER

- Turn off and unplug the Slow Cooker from the mains. Allow to cool completely before cleaning.
- Remove the Glass Lid, Cooking Pot and clean in hot soapy water.
- Wipe the sides of the main unit with a damp cloth.
- The Glass Lid and Ceramic Pot are dishwasher safe.
- Please handle the Glass Lid and Cooking Pot carefully.
- Avoid sudden, extreme temperature changes to the Glass Lid. For example, do not place a hot lid into cold water or onto a wet surface.
- Avoid hitting the Glass Lid against any hard surfaces.
- Do not use the Glass Lid if chipped, cracked or severely scratched.
- Do not use abrasive cleansers or metal scouring pads.
- Never place the Glass Lid or Cooking Pot under a grill, in the oven, in a microwave or toaster oven.
- Never place lid directly on a burner or hob.

MAINTENANCE

If the unit fails to operate efficiently, is broken or other problems arise, unplug and do not operate.

Ask for advice by calling your local after sales service agent or the Customer Care Centre on 1300 556 816 (AU) / 0800 666 2824 (NZ).

REGISTER YOUR PRODUCT

By having your product registered on the Morphy Richards customer portal, your details can be accessed quickly in the event that there is an issue with your product. Make it quick and easy to get the help you need, if you ever need it.



WARRANTY

Please refer to the warranty card in the box for warranty information. For any troubleshooting advice, please contact the relative Customer Care Centre below.

Glen Dimplex Australia Pty Ltd
8 Lakeview Drive,
Scoresby 3179, Victoria
Australia
Ph: 1300 556 816

Glen Dimplex New Zealand Ltd
38 Harris Road, East Tamaki,
Auckland 2013
New Zealand
Ph: 0800 666 2824



Recycling: Do not dispose of electrical appliances as unsorted municipal waste. Use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the ground water, polluting the food chain and damaging health and wellbeing.

Expanded Polystyrene Disposal: The websites listed below can assist in the responsible disposal of EPS (Expanded Polystyrene) packaging products.

Australia: <https://recyclingnearyou.com.au/polystyrene> and/or <http://epsa.org.au>

New Zealand: <https://greenbusinesshq.com/epsrecycling> and/or

<https://www.plastics.org.nz/environment/recycling-disposal/eps-recycling>

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