

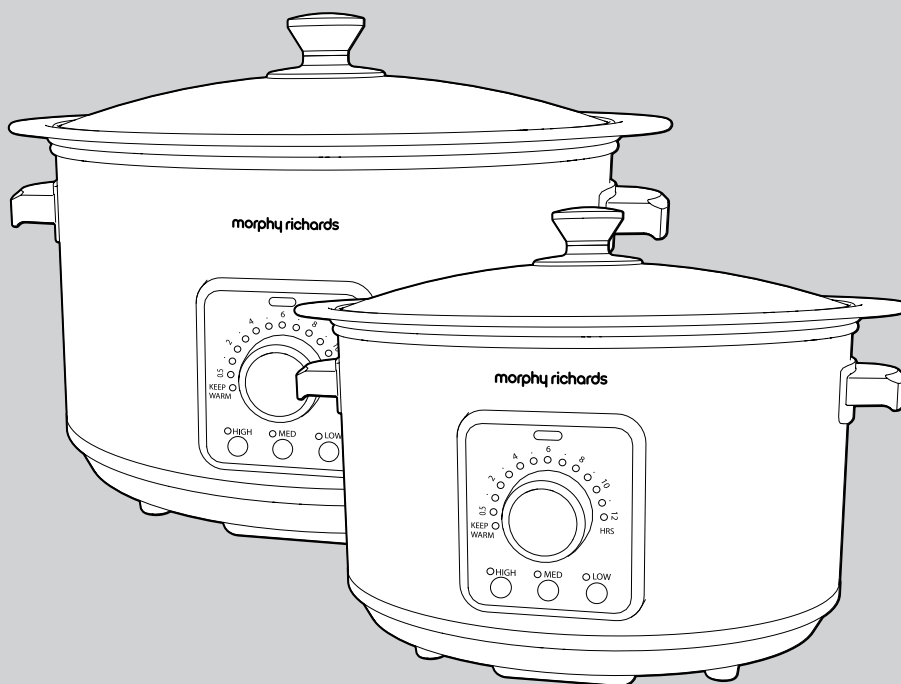
SC460021 MUK Rev1

morphy richards[®]
smart ideas for your home



Easy Time Slow Cooker

 Please read and keep these instructions for future use



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* Register online for your 2 year guarantee. See the back of this instruction book for details (UK and Ireland customers only).

Health And Safety

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

Please read these instructions carefully before using the product.

- This appliance can be used by children from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years. Children shall not play with the appliance.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance is intended to be used in household and similar applications such as: farm houses, by clients in hotels, motels and other residential type environments, and bed and breakfast type environments.
- If the supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- **WARNING:** Misuse of appliance could cause personal injury.
- **WARNING:** Do not immerse the Base in water for cleaning.
- The appliance is not intended to be operated by means of an external timer or separate remote system.

Location

- Always locate your appliance away from the edge of the worktop.
- Ensure that the appliance is used on a firm, flat, heat resistant surface.

Mains cable

- The mains cable should reach from the socket to the appliance without straining the connections.
- Do not let the mains cable hang over the edge of the worktop or open space where a child could reach it.
- Do not let the cable run across a cooker or hot area which might damage the cable.

Personal safety

- **WARNING:** Do not touch the top of the appliance or other hot parts during or after use, use handles or knobs. The heating element surface is subject to residual heat after use.
- 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.



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 in the Base Unit. Use the Cooking Pot.
- Do not use the Cooking Pot or Glass Lid if cracked or chipped.
- 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.
- Avoid spillage onto the Power Cable.

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).

Should the fuse in the mains plug require changing, replace it with a fuse of the same rating as originally fitted.

WARNING: This appliance must be earthed.

Introduction

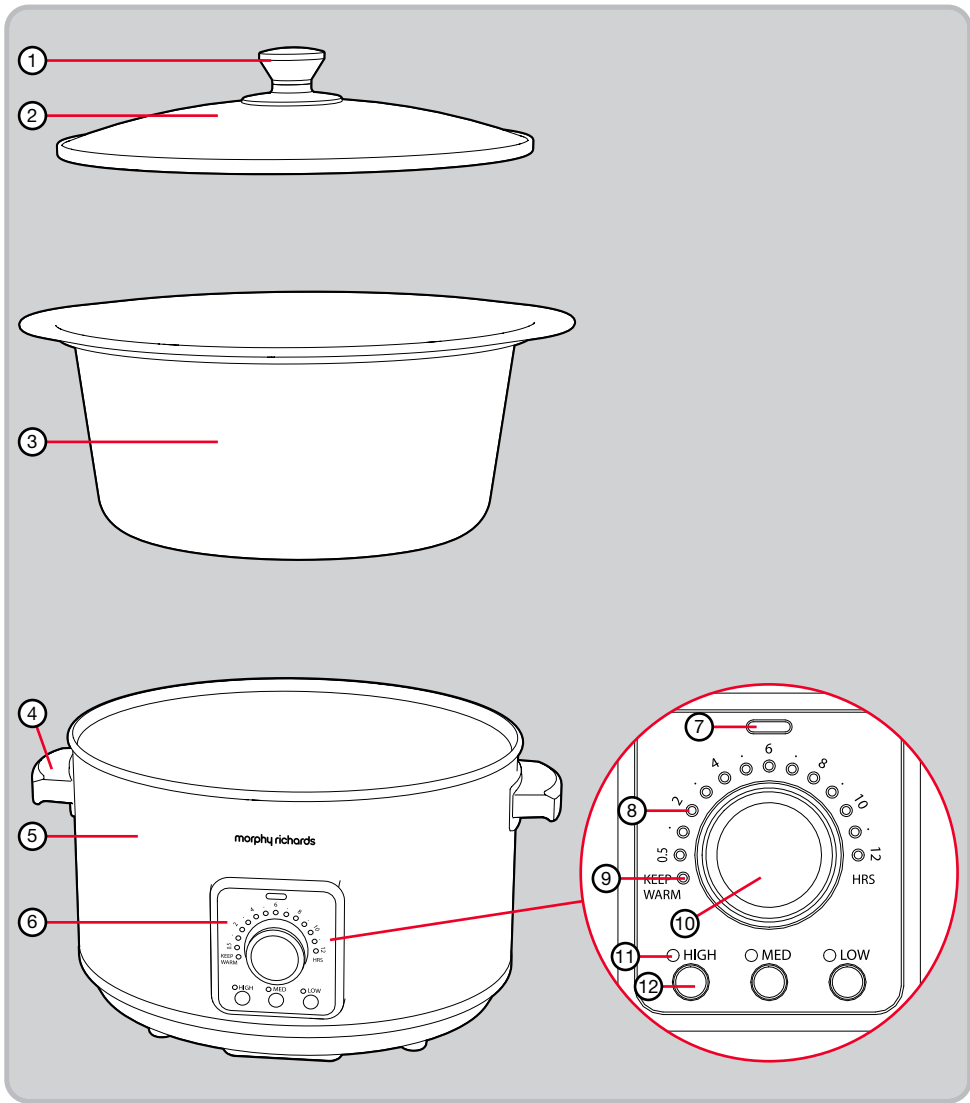
Thank you for purchasing your new Morphy Richards EasyTime Slow cooker.

Easy Time has been designed with your convenience in mind and takes the guess work out of your slow cooking. It selects the right Heat Setting for the time you set to ensure your meal is cooked perfectly. The Auto Keep Warm feature keeps your meal ready in case there are any last minute changes to your schedule.

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Product Overview



Features

- | | | |
|------------------|-----------------------------|------------------------------------|
| (1) Lid Handle | (5) Base Unit | (9) Keep Warm Light |
| (2) Glass Lid | (6) Control Panel | (10) Time Select Dial |
| (3) Cooking Pot | (7) Cooking Indicator Light | (11) Heat Setting Indicator Lights |
| (4) Base Handles | (8) Timer Lights | (12) Heat Setting Buttons |

Before First Use

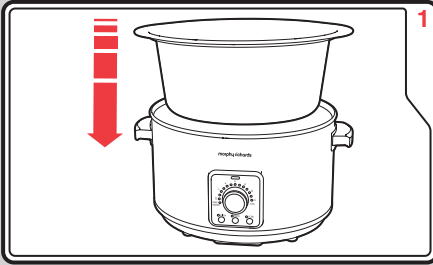
DO NOT IMMERSE THE BASE UNIT (5) IN WATER.

Wash the Glass Lid (2), and Cooking Pot (3) in hot, soapy water. Rinse and dry.

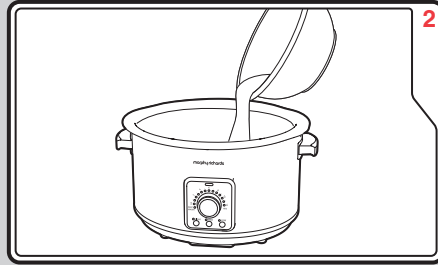
Note

The Cooking Pot (3) is not suitable for use on an induction hob.

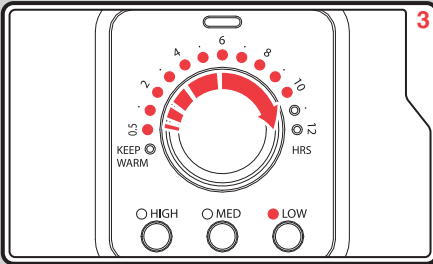
Using Your Slow Cooker



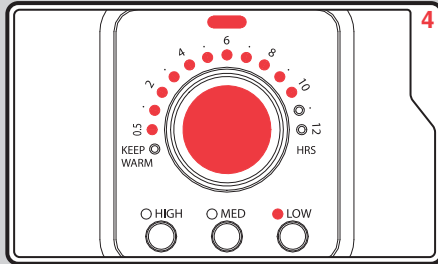
Place the Cooking Pot (3) into the Base Unit (5).



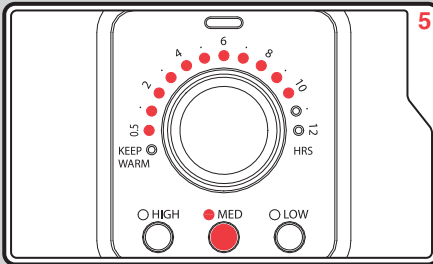
Add the ingredients to the Cooking Pot (3). Ingredients can be sautéed in a pan before adding to the Cooking Pot.



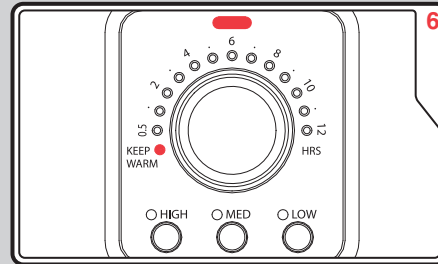
Turn the Time Select Dial (10) to your desired cooking time. The Timer Lights (8) will indicate the time selected. The suggested heat setting will automatically be selected for you.



Simply push the Time Select Dial (10) to start the slow cooker. The Cooking Indicator Light (7) will illuminate and the Timer Lights (8) will count down so you know how many hours of cooking are left.



Alternatively, if needed, you can override the suggested heat setting by selecting one of the Heat Select Buttons (12) before pushing the Time Select Dial (10) to start the slow cooker.



When finished, the slow cooker will automatically enter Keep Warm mode, so your meal will be ready for when you are. Keep Warm mode operates for up to 2 hours. After 2 hours the Slow Cooker will automatically switch off.

Guide To Automated Heat Selection

As a guide, the slow cooker selects the heat setting based on the following:

1-4 hours	5-8 hours	9-12
High	Medium	Low

These timings are a guide and together with the recipes provided are intended to help you get the best from your slow cooker. Items such as chicken joints or breasts are less fibrous than meat and cook more quickly, be guided by the recommendations in our recipes before trying your own.

Care And Cleaning

- Turn off and unplug the Slow Cooker from the mains. Allow to cool completely before cleaning.
- Do not use metal utensils or abrasive cleaners when cleaning.
- Remove the Glass Lid (2) and Cooking Pot (3) and clean in hot soapy water.
- Wipe the sides of the Base Unit (5) with a damp cloth.
- The Cooking Pot (3) is dishwasher safe.

DO NOT IMMERSE THE BASE UNIT IN WATER.

Handling The Cooking Pot

- **WARNING:** The Cooking Pot (3) will become very hot when in use.
- Do not use metal utensils to stir food in the Cooking Pot (3) as this will scratch and remove the non stick coating. Use either wood or silicone plastic utensils.
- **WARNING:** The Lid Handle (1), Base Unit (5) and Cooking Pot (3), as well as the outside of the Base Unit (5), all become hot during cooking. Always use oven gloves when handling ANY part of the Slow Cooker during cooking.

Handling The Glass Lid

- When removing the Glass Lid (2), tilt so that the opening faces away from you to avoid being burned by steam.
- Use the Lid Handle (1).

Foods For Slow Cooking

- 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 sautéed for 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the Cooking Pot (3) 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 the Slow Cooker to the same extent as conventional cooking.
- Never leave uncooked food at room temperature in the 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.
- Insert a meat thermometer into joints of roasts, hams or whole chickens to ensure they are cooked to the desired temperature.
- Do not use the Slow Cooker to reheat food.

Slow Cooking Tips

- The Slow Cooker must be at least half full for best results.
- If cooking soups, leave 5cm gap from the rim of the Cooking Pot (3) and the food surface to allow for simmering.
- Removing the Glass Lid (2) 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 (2).
- 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 (3) 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.
- Most recipes require 9-12 hours on Low, 5-8 hours on Medium and 4 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.
- 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.
- 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 (3).
- 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 see recipe for guidance.
- For ham and brisket fill with hot water to just cover 2/3 of the depth of the joint. For beef, pork or poultry cover to 1/3 depth.
- Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.

Caring For The Glass Lid and Cooking Pot

- Please handle the Glass Lid (2) and Cooking Pot (3) carefully to ensure long life.
- Avoid sudden, extreme temperature changes to the Glass Lid (2). For example, do not place a hot lid into cold water or onto a wet surface.
- Avoid hitting the Glass Lid (2) against any hard surfaces.
- Do not use the Glass Lid (2) if chipped, cracked or severely scratched.
- Do not use abrasive cleansers or metal scouring pads.
- Never heat the Cooking Pot (3) when empty.
- Never place the Glass Lid (2) or Cooking Pot (3) under a grill, in the oven, in a microwave or toaster oven.
- Never place the Lid directly on a burner or hob.
- Do not use metal utensils to stir food in the Cooking Pot (3) as this will scratch and remove the non stick coating. Use either wooden or silicone plastic utensils.

Recipes



We have developed 12 recipes for your EasyTime Slow Cooker. There are a variety of recipes to suit all tastes.

Please note that these cooking times are for guidance only and may vary depending on food type and personal tastes. Should you want to increase or decrease the cooking time, select your preferred cooking time and the slow cooker will select the appropriate heat setting. Ensure food is thoroughly cooked before serving.

The recipes are based on the maximum working volume of the slow cooker. The working volume of the 3.5L model is 2.5 litres / 4½ pts. The working volume of the 6.5L model is 5 litres / 10½ pts. This allows a 2cm space between the top of the pot and the food.

If you are cooking a joint of meat, chicken portions, spare ribs etc. refer to each individual recipe. Use our recipes as a guide when following your own.

Cooking Guide

As a guide the slow cooker selects the heat setting based on the following:

1-4 hours	5-8 hours	9-12 hours
High	Medium	Low

Recipes - Mains

Chilli Con Carne

Ingredients:

3.5L	6.5L	
• 750g	1.5kg	Minced beef
• 200g	400g	Onion, chopped
• 3	6	Garlic cloves, crushed
• 2 x 400g cans	4 x 400g cans	Chopped tomatoes
• 1 tbsp	2 tbsp	Tomato puree
• 3½ tsp	7 tsp	Hot Chilli powder
• 1½ tsp	1 tbsp	Malt vinegar
• 1 tsp	2 tsp	Sugar
• 2 x 400g cans	3 x 400g cans	Kidney beans canned, drained and rinsed

Method:

- 1 Brown the mince in a large pan on the hob, in batches if necessary, without adding any oil or fat.
- 2 When browned, add the chopped onion, and stir for a couple of minutes.
- 3 Add the garlic, tomatoes, tomato puree, chilli powder, vinegar and sugar and stir well.
- 4 Transfer the contents into the Cooking Pot and place in the Base Unit, cover with the Glass Lid.
- 5 Cook for 4-5 hours on the High setting, 5-8 hours on the Medium setting or 9-10 hours on the Low setting.

Note:

For best results add the drained kidney beans for the last hour.

Chicken and Mushroom Casserole

Ingredients:

3.5L	6.5L	
• 4	8	Chicken leg quarters with skin on
• 20g	40g	Butter
• 100g	200g	Onion, chopped
• 200g	400g	Mushrooms, sliced
• 150ml	250ml	White wine
• 1L	1.5L	Hot Chicken stock
• 2½ tbsp	5 tbsp	Cornflour
• 1 tsp	2 tsp	Mixed herbs
• To taste	To taste	Salt and pepper

Method:

- 1 Heat the butter in a pan and brown the chicken pieces in batches, remove and set aside.
- 2 Add the onions and mushrooms and stir for a couple of minutes with a wooden spoon.
- 3 Add the rest of the ingredients and stir until slightly thickened.
- 4 Transfer the pan contents to the Cooking Pot and then add the chicken pieces. Stir gently and then cover with the Glass Lid.
- 5 Place into the Base Unit and cook for 3-4 hours on High setting, 5 hours on Medium or 9 hours on Low setting.

Hungarian Goulash

Ingredients:

3.5L		6.5L		
• 2 tbsp	4 tbsp			Sunflower oil
• 800g	1.6kg			Stewing beef, cut into bitesize chunks
• 350g	700g			Onions, chopped
• 1	2			Garlic clove, crushed
• 1½ rounded tbsp	3 rounded tbsp			Plain flour
• 1½ rounded tbsp	3 rounded tbsp			Smoked paprika
• 1 x 400g can	2 x 400g cans			Chopped tomatoes
• 150ml	300ml			Hot Water
• ¼ tsp	½ tsp			Salt
• 1	2			Green pepper, deseeded and cut into bitesize chunks
• 150ml	300ml			Soured cream

Method:

- 1** Heat the oil in a large pan and brown the meat in batches, remove and set aside.
- 2** Reduce the heat to medium setting and cook the onions for about 5 minutes, stirring occasionally with a wooden spoon.
- 3** Return the meat to the pan, add the garlic, flour and paprika and stir well.
- 4** Transfer to the Cooking Pot, then add the canned chopped tomatoes and the water. Season with a little salt and cover with the Glass Lid.
- 5** Cook on High for 4-6 hours, Medium setting for 7-8 hours or for 9-12 hours on Low setting. Add the chopped green pepper 1½ - 2 hours before you want to serve the food.
- 6** When ready, stir in the soured cream and check the seasoning. Serve with rice or potatoes and spring cabbage.

Note:

For best results, add the chopped green pepper to the Cooking Pot 1½- 2 hours before you want to serve. Stir in the soured cream, just before serving.

Barbecue Spare Ribs

Ingredients:

3.5L		6.5L		
• 800g	1.6kg			Pork spare ribs
• 300ml	600ml			Barbecue sauce

Method:

- 1** Marinade the ribs overnight in the sauce.
- 2** Next day, transfer to the Cooking Pot and cover with the Glass Lid.
- 3** Cook for 4-5 hours on the High setting, 7-9 hours on Medium or 10-12 hours on Low.

Sausage Pot

Ingredients:

3.5L	6.5L	
• 1 tbsp	1 tbsp	Sunflower oil
• 750g	1.5kg	Good quality pork sausages
• 200g	450g	Onions, peeled and chopped
• 200g	400g	Carrots, peeled and sliced
• 250g	500g	Leeks, washed and sliced
• 3 tbsp	6 tbsp	Red onion chutney
• 1½ tbsp	3 tbsp	Plain flour
• 2½ tbsp	5 tbsp	Worcestershire sauce
• 800ml	1.3L	Hot beef stock
• To taste	To taste	Salt and pepper

Method:

- 1 Brown batches of the sausages in the oil in a pan over medium heat, remove and set aside.
- 2 Add the vegetables and sauté for a couple of minutes.
- 3 Transfer the vegetables to the Cooking Pot, stir in the remaining ingredients and then add the sausages. Stir gently.
- 4 Place the Cooking Pot into the Base Unit and cover with the Glass Lid.
- 5 Cook for 4-5 hours on the High setting, 5-7 on the Medium or 9-10 hours on Low.
- 6 Any excess fat may be removed from the surface of the Cooking Pot after cooking.

Note:

Use good quality sausages made with a high percentage of meat.

Vegan Sausage Pot

Ingredients:

3.5L	6.5L	
• 1 tbsp	2 tbsp	Sunflower oil
• 540g	1080g	Good quality meat free sausages
• 200g	400g	Onions, peeled and chopped
• 280g	360g	Carrots, peeled and sliced
• 250g	500g	Leeks, washed and sliced
• 3 tbsp	6 tbsp	Red onion chutney
• 1½ tbsp	3 tbsp	Plain flour
• 2 tbsp	4 tbsp	Henderson's Relish
• 800ml	1.5L	Hot vegetable stock
• To taste	To taste	Salt and pepper

Method:

- 1 Brown batches of the meat free sausages in the oil in a pan over medium heat, remove and set aside.
- 2 Add the vegetables and sauté for a couple of minutes.
- 3 Transfer the vegetables to the Cooking Pot, stir in the remaining ingredients and then add the sausages. Stir gently.
- 4 Place the Cooking Pot into the Base Unit and cover with the Glass Lid.
- 5 Cook for 4 hours on the High setting.

Note:

Use good quality meat free sausages made with a high percentage (around 70%) textured soya. For best results cook on the High setting for 4 hours.

Pot Roast of Beef

Ingredients:

3.5L		6.5L		
• 1	1	1	1	Sunflower oil
• 1.0kg max	1.5kg max			Brisket of beef
• 225g	550g			Carrots, sliced
• 100g	300g			Swede, diced
• 4	10			Shallots
• 1	1			Bouquet Garni
• 1	2	1	2	Dried Thyme
• 1	2	1	2	Black peppercorns
• Good pinch	Good pinch			Salt
• 700ml	1L			Hot beef stock to cover vegetables

Note:

When buying a joint of meat, the shape is just as important as the weight.

Ensure the meat does not protrude from the Cooking Pot when covered with the lid.

Method:

- 1 Add the oil to a large pan and brown the joint on all sides on the hob.
- 2 Remove the joint, add the vegetables to the pan and cook for a couple of minutes, stirring occasionally with a wooden spoon.
- 3 Transfer the vegetables to the Cooking Pot, add the bouquet garni, thyme, peppercorns and salt and stir well. Place the joint on top of the vegetables.
- 4 Add enough hot stock to cover the vegetables and then place the Cooking Pot in the Base Unit, cover with the Glass Lid.
- 5 Cook for 4- 5 hours on the High setting, 7-8 hours on Medium setting or 9-10 hours on Low setting.
- 6 When ready, remove the joint using a slotted spoon and allow to rest for 10 minutes before carving.

Beef Stew

Ingredients:

3.5L		6.5L		
• 1	2	1	2	Sunflower oil
• 600g	1.2kg			Stewing beef cut into bitesize pieces
• 150g	280g			Onions, roughly chopped
• 400g	800g			Potatoes, cut into large dice
• 400g	800g			Carrots, sliced into rounds
• 250g	500g			Leeks, sliced
• 1½	3	1	3	Cornflour
• 1	3	1	3	Mixed herbs
• 850ml	1.7L			Hot beef stock
• To taste	To taste			Salt and pepper

Method:

- 1 Heat the oil in a pan on the hob and then brown the meat in batches until sealed, remove as it is done and reserve.
- 2 Add the onions and stir for a couple of minutes, then add the other vegetables and stir well.
- 3 Transfer to the Cooking Pot, add the browned meat, cornflour, herbs and seasoning and stir well. Stir in the stock, then cover with the Glass Lid.
- 4 Place the Cooking Pot in the Base Unit, and cook for 4-6 hours on High setting, 6-8 hours on Medium or 9-12 hours on Low setting.

Chicken and Lentil Curry

Ingredients:

3.5L	6.5L	
• 1 tbsp	1½ tbsp	Sunflower oil
• 750g	1.5kg	Chicken thighs on the bone
• 150g	300g	Onion, finely chopped
• 2	4	Garlic cloves, crushed
• 10g	20g	Fresh ginger, peeled and finely grated
• 1½ tbsp	3 tbsp	Ground cumin
• 1½ tbsp	3 tbsp	Ground coriander
• ¾ tsp	1½ tsp	Turmeric
• 10g	20g	Red chilli with seeds, finely chopped
• ½ x 400g can	1 x 400g can	Chopped tomatoes
• 100g	150g	Red lentils
• 1½ tbsp	3 tbsp	Lemon juice
• 300ml	600ml	Hot chicken stock
• To taste	To taste	Salt
• 2 tbsp	4 tbsp	Garnish: Fresh coriander leaves, chopped

Method:

- 1 Remove the skin from the chicken thighs.
- 2 Place oil into a large pan, and brown the chicken in batches over medium heat. Remove and set aside.
- 3 Add the onion, garlic and ginger to the pan. Cook gently for two minutes, stirring with a wooden spoon.
- 4 Add the spices and chopped chilli and cook over low heat for a further 2 minutes.
- 5 Add the tinned tomatoes, lentils, lemon juice, chicken stock and a little salt and stir well. Transfer to the Cooking Pot, add the chicken joints and then stir gently.
- 6 Cover with the Glass Lid and cook for 4 hours on High setting, 5 hours on Medium or 9 hours on Low setting.
- 7 When ready, stir gently, check the seasoning, sprinkle with chopped coriander and serve with Naan bread and/or boiled rice.

Gammon Ham

Ingredients:

3.5L	6.5L	
• 1.3kg max	1.8kg 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 and then cover with the Glass Lid.
- 3 Cook for 4 hours on the High setting, 6-7 hours on Medium or 9-10 hours on Low setting.
- 4 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 joint is just as important as the weight.

Recipes - Desserts

Syrup Sponge Pudding

Ingredients:

3.5L	6.5L	
• 2 rounded tbsp	4 rounded tbsp	Golden syrup
• 60g	125g	Soft margarine
• 50g	100g	Caster sugar
• ¼ lemon	½ lemon	Lemon zest
• 1	2	Egg(s), medium, beaten
• 100g	200g	Self-raising flour
• 1 tbsp	2 tbsp	Milk
• 1 tbsp	2 tbsp	Lemon juice

Method:

- 1 Lightly grease the pudding basin and line the bottom with a circle of greaseproof paper.
- 2 Put the syrup into the basin.
- 3 Put the remaining ingredients into a mixing bowl and mix well.
- 4 Place the sponge mixture on top of the syrup and smooth the surface.
- 5 Cover with a pleated double layer of greaseproof paper. Tie with string to secure and make a handle.
- 6 Place into the Cooking Pot and add boiling water so that it comes halfway up the basin side. Cover with the Glass Lid.
- 7 For best results cook on High setting for 4 hours.
- 8 To serve, remove the string and greaseproof paper. Run a palette knife around the edge of the basin, put a plate over the top of the sponge and invert. Remove the greaseproof circle and serve with custard.

Note:

You will need a Pyrex or other oven proof pudding basin of capacity 500ml (3.5L Easy Time) or 1.25L (6.5L Easy Time). Do not use a plastic basin.

Rice Pudding

Ingredients:

3.5L	6.5L	
• 25g	60g	Butter
• 100g	250g	Pudding rice
• 100g	250g	Granulated sugar
• 1L	2L	Whole milk
• ½ tsp	1 tsp	Nutmeg, grated

Method:

- 1 Butter the sides of the Cooking Pot.
- 2 Add all the ingredients and stir well.
- 3 Transfer the Cooking Pot into the Base Unit, cover with the Glass Lid.
- 4 For best results, cook for 3 hours on High setting or 4 hours on Medium setting.

Troubleshooting

Problem	Reason	Solution
<ul style="list-style-type: none"> Food is undercooked. 	<ul style="list-style-type: none"> Loss of power. Food cooked on wrong setting for cooking time. Glass Lid not placed correctly on the Cooking Pot. 	<ul style="list-style-type: none"> Test the mains outlet with a lamp known to be working. Check the Control Panel settings and the recipe details. Check the Glass Lid is correctly placed and nothing is obstructing it.
<ul style="list-style-type: none"> Food is overcooked. 	<ul style="list-style-type: none"> Cooking Pot was under half full. Food cooked too long. Cooking Pot placed in Base Unit while still very hot. 	<ul style="list-style-type: none"> The Slow Cooker has been designed to thoroughly cook food in a filled Cooking Pot. If the Cooking Pot is only half-filled, check to see if the food is cooked 1 to 2 hours earlier than recipe time. Check the Control Panel settings and the recipe details. Cooking time may be shortened. Check food is cooked 30 minutes to 1 hour earlier than the stated recipe time.

Contact Us

Helpline

If you are having a problem with your appliance, please call our Helpline, as we are more likely to be able to help than the store you purchased the item from.

Please have the product name, model number and serial number to hand when you call to help us deal with your enquiry quicker.

UK Helpline: 0344 871 0944

IRE Helpline: 1800 409 119

Spares: 0344 873 0710

Talk To Us

If you have any questions, comments, want some great tips or recipe ideas to help you get the most out of your products, join us online:

Blog: www.morphyrichards.co.uk/blog

Facebook: www.facebook.com/morphyrichardsuk

Twitter: www.twitter.com/loveyourmorphy

Website: www.morphyrichards.com

SC460021 MUK Rev1 06/21

Registering Your 2 Year Guarantee

Your standard one year guarantee is extended for an additional 12 months when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 1 year. To validate your 2 year guarantee register with us online at

www.morphyrichards.co.uk

Or call our customer registration line quoting model and serial number, these numbers can be found on the base of the product.

UK 0344 871 0242
IRE 1800 409 119

N.B. Each qualifying product needs to be registered with Morphy Richards individually.

Please note that the 2 year guarantee is only available in the UK and Ireland. Please refer to the one year guarantee for more information.

Your 1 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 12 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 as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced or repaired during the 1 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 1 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 reserves the right not to carry out any type of servicing under the guarantee at its discretion.
 - 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. Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

Disclaimer

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.



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

**IF YOU ARE HAVING A PROBLEM
WITH ONE OF OUR PRODUCTS,
CALL OUR HELPLINE:**

UK: 0344 871 0944
EIRE: 1800 409 119
SPARES: 0344 873 0710

morphyrichards

Stoney Lane
Prescot
Merseyside
L35 2XW
UK

Helplines (office hours)
UK 0344 871 0944
Spare Parts 0344 873 0710
Republic of Ireland 1800 409 119
www.morphyrichards.com

**UK
CA** **CE**