


SC460251 MUK Rev 2

morphy richards[®]

smart ideas for your home



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 aged 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 the reach of children aged less than 8 years.
- 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 the use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- 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; 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.

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.
 - 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.**
WARNING: Misuse of appliance could cause personal injury.

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.
- Never leave the appliance connected to the socket outlet when not in use.

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.



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.
- 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.
- Do not operate with a damaged cable or plug or after the appliance malfunctions or has been damaged in any manner. Contact Morphy Richards for advice.
- The use of attachments or tools not recommended by Morphy Richards may cause fire, electric shock or injury.
- Do not place on or near a hot gas 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.

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, a 3 amp BS1362 fuse must be fitted.

WARNING: This appliance must be earthed.

Introduction

Thank you for purchasing your new Morphy Richards Slow Cooker.

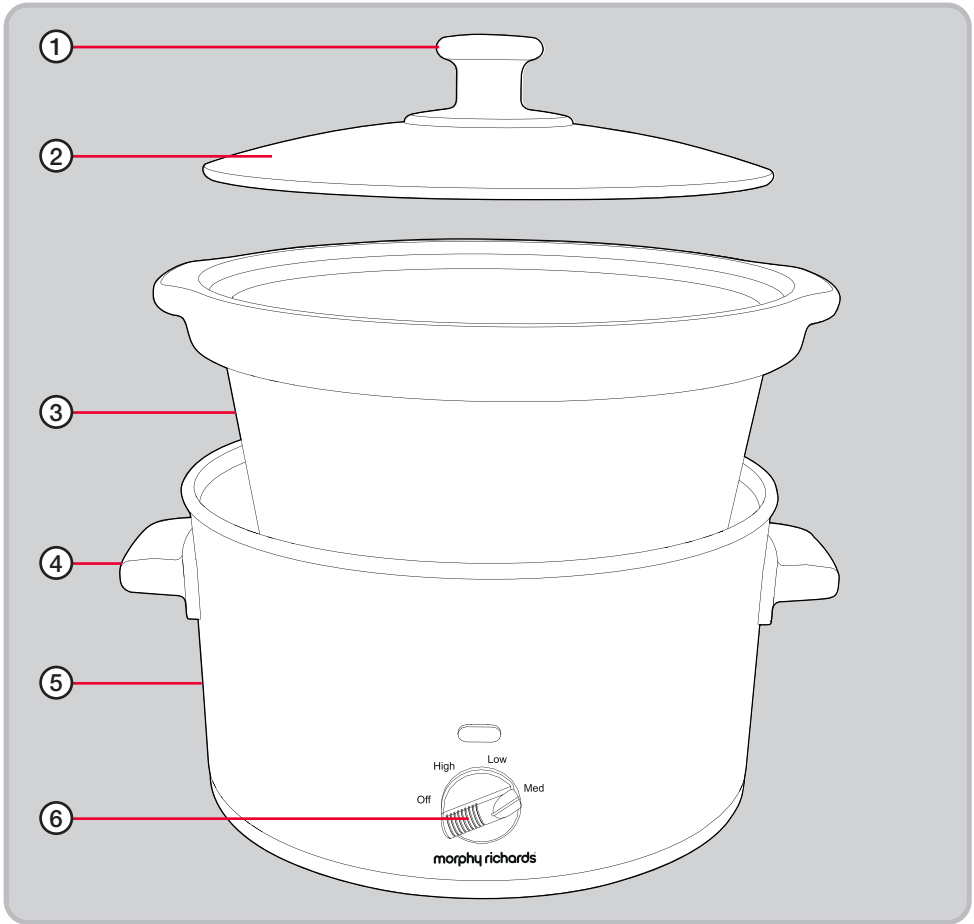
Your Slow Cooker will allow you to create an extensive selection of meals from soups to stews and even desserts.

Please read these instructions thoroughly before you first use your Slow Cooker. We have included some recipe ideas to get you started.

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Product overview



Features

- (1) Handle
- (2) Glass Lid
- (3) Cooking Pot
- (4) Base Handles
- (5) Base Unit
- (6) Control Knob

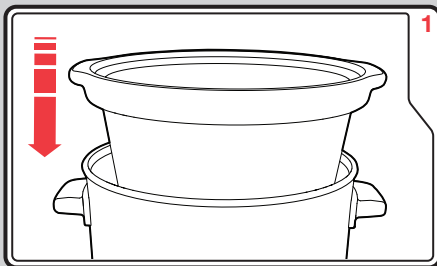
Before first use

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

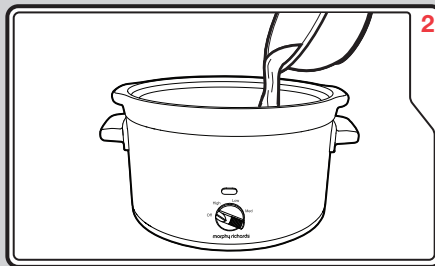
Warning

WARNING: The Cooking Pot (3) and the sides of the Base Unit (5) will become very hot during use. Always use oven gloves when handling.

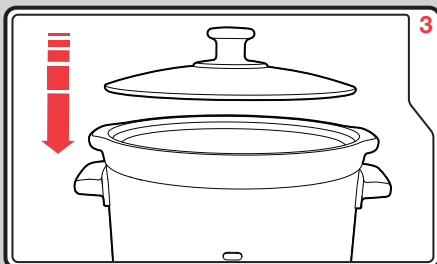
Using your Slow Cooker



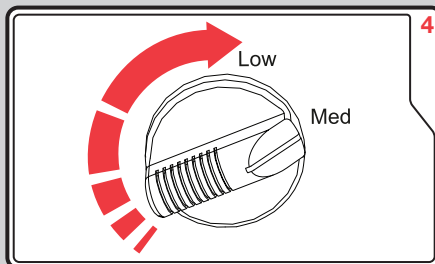
Place the Cooking Pot (3) into the Base Unit (5).



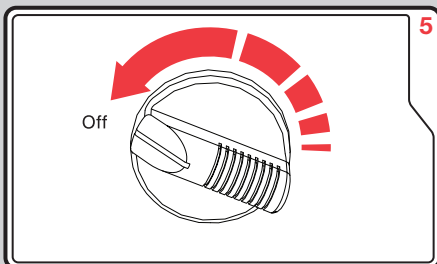
Add the ingredients into the Cooking Pot (3).



Place the Glass Lid (2) onto the Cooking Pot (3).



Select either the Low, Medium or High cooking setting on the Control Knob (6) to start cooking. Refer to the recipe for a guide on cooking times.



When cooking has finished, turn the Control Knob (6) to Off and serve.

Handling the Glass Lid and Cooking Pot

- When removing the Glass Lid (2), tilt it so that the opening faces away from you to avoid being burnt by the released steam.
- The Handle (1), Glass Lid (2), Cooking Pot (3) and Base Unit (5) all become hot during cooking.

Always use oven gloves when handling ANY part of the Slow Cooker during cooking.

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 thawed prior to cooking.
- Cut root vegetables into small, even pieces, as they take longer to cook than meat. 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 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.
- Insert a meat thermometer into joints of meat, hams or whole chickens to ensure they are cooked to the desired temperature.
- **WARNING: Do not use your Slow Cooker to reheat any food with the exception of Christmas Pudding.**

Slow cooking tips

- Your 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 (3) 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 by searing in a pan to improve their appearance and flavour.
- Most meat and vegetable recipes require 8-10 hours on the Low setting, Medium Setting 5-7 hours and 4-6 hours on the 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.
- 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 of 1kg.

Caring for the Glass Lid and Cooking Pot

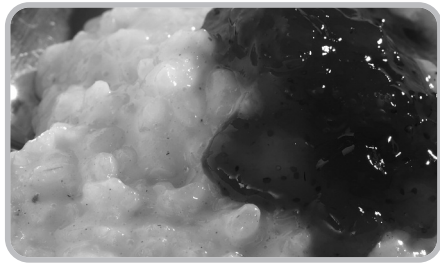
- Please handle the Glass Lid (2) and Cooking Pot (3) carefully to ensure long life.
- Avoid sudden, extreme temperature changes to the Glass Lid (2). For example, do not place a hot lid into cold water or on to a wet surface.
- Avoid dropping or hitting the Glass Lid (2) against hard surfaces.
- Do not use the Glass Lid (2) if chipped, cracked or severely scratched.
- Do not use abrasive cleansers or metal scouring pads on the Glass Lid (2) or Cooking Pot (3).
- Never heat the Cooking Pot (3) when empty.
- Never place the Glass Lid (2) or Cooking Pot (3) in the oven or microwave.
- Never place the Glass Lid (2) directly on a burner or hob.
- Never use the Glass Lid (2) or Cooking Pot (3) under a grill.
- Do not allow the pot to stand in water for a long time (you can leave water in the pot to soak). There is an area on the base of the ceramic pot that has to remain unglazed for manufacturing purposes. This unglazed area is porous, therefore will soak up water, this should be avoided.
- Due to normal wear and tear through the products life, the outer surface may start appearing 'crazed', this is when the glaze on the ceramic pot wears and appears crackled.
- Do not pre-heat.

Care and cleaning

- Disconnect power cord from the mains and allow your Slow Cooker to cool before cleaning.
- Do not use metal utensils or abrasive cleaners when cleaning.
- Remove the Glass Lid (2) and Cooking Pot (3) from the Base Unit (5) and clean in hot soapy water.
- Wipe the sides of the Base Unit (5) with a damp cloth, then dry with a soft cloth.
- The Cooking Pot (2) and Glass Lid (3) are dishwasher safe.

DO NOT IMMERSE THE BASE UNIT IN WATER

Recipes



These recipes have been designed and tested by Morphy Richards for use in your Slow Cooker. The recommended cooking times are given for the following recipes as a guide, but will need to be adjusted depending upon the temperature setting and your personal preference.

Soup

Minestrone Soup

Ingredients:

- 30g butter
- 60g streaky bacon, chopped
- 150g onion, chopped
- 1 garlic clove, crushed
- 100g celery, chopped
- 200g potatoes, peeled and diced
- 150g carrots, peeled and diced
- 80g cabbage leaves, roughly chopped
- 240g tomatoes, skinned and chopped
- 2 tbsp tomato puree
- 1 tsp Worcestershire sauce
- 900ml hot vegetable stock
- salt and black pepper
- 1 tbsp fresh parsley, chopped
- 30g raw spaghetti, broken into small pieces
- Parmesan to serve

Method:

- 1 Melt the butter in a large pan and gently fry the bacon without browning. Add the onion and garlic and cook for a minute stirring occasionally then add the celery, potatoes, carrots, cabbage and tomatoes and mix well for a further minute.
- 2 Transfer the pan contents to the Cooking Pot, add the tomato puree, Worcestershire sauce, seasoning and the hot stock. Stir well.
- 3 Cover with the Glass Lid and select the desired setting. Cook for 4-6 hours on High, 5-7 hours on Medium or 8-10 hours on Low.
- 4 45 minutes before you want to serve the soup, stir the parsley and spaghetti into the Cooking Pot.
- 5 Check the seasoning and serve with finely grated Parmesan cheese.

Celery Soup

Ingredients:

- 25g butter
- 1 head of celery, roughly chopped including leaves
- 100g onion, chopped
- 250g potatoes, diced
- 900ml hot vegetable stock
- salt and pepper
- chopped parsley to garnish

Method:

- 1 Melt the butter in a pan over medium heat and then sauté the vegetables without browning, stirring frequently for 4- 5 minutes.
- 2 Transfer the vegetables to the Cooking Pot, season with salt and pepper. Add the hot stock and stir carefully.
- 3 Cover with the Glass Lid and select the desired slow cook setting. Cook for 4-6 hours on High, 5-7 hours on Medium or 8-10 hours on Low.
- 4 Blend the soup when cool and then reheat on the hob and serve with the freshly chopped parsley.

Meat

Beef Stew

Ingredients:

- 1 tbsp vegetable oil
- 400g stewing beef, cubed
- 100g onion, chopped
- 300g potatoes, cubed
- 300g carrots, sliced
- 180g leeks, sliced
- 1½ tsp mixed herbs
- salt and pepper
- 2 tbsp cornflour
- 700ml beef stock

Method:

- 1 Heat the oil in a pan over medium heat, brown the meat on all sides. Add the onions and cook for a couple of minutes.
- 2 Add the potatoes, carrots, leeks, herbs, seasoning, and cornflour and stir well.
- 3 Transfer the contents of the pan to the Cooking Pot. Pour over the beef stock and stir well with a wooden spoon.
- 4 Cover with the Glass Lid and select the desired slow cook setting. Cook for 4-6 hours on High, 6-8 hours on Medium or 8-10 hours on Low.
- 5 Before serving, if required, thicken the gravy with a smooth paste made from 2 tbsp cornflour mixed with a little cold water. Remove a cup of hot liquid from the Cooking Pot, stir in the cornflour mixture and then add back into the Cooking Pot and stir well. This can be done 30 minutes before the end of the cooking time.
- 6 If desired, add dumplings to the stew 30 minutes to 1 hour before the end of cooking.

Hungarian Goulash

Ingredients:

- 2 - 3 tbsp vegetable oil
- 800g stewing beef, cubed
- 250g onion, roughly chopped
- 1 garlic clove, crushed
- 1 tbsp plain flour
- 2- 3 tbsp smoked paprika
- 1 x 400g can chopped tomatoes
- 1 green pepper, de-seeded and roughly chopped
- salt and freshly ground black pepper

To serve

- 150ml soured cream

Method:

- 1 Heat one tbsp of the oil in a pan and brown half the meat, remove and set aside. Repeat with the remaining meat and remove from the pan.
- 2 Add a little more oil and place the onion and garlic in the pan, turn the heat down and cook without browning for a couple of minutes.
- 3 Return the meat to the pan, add the flour and paprika and stir well with a wooden spoon.
- 4 Transfer to the Cooking Pot. Stir in the tomatoes, chopped green pepper and seasoning.
- 5 Cover with the Glass Lid and select the desired slow cook setting. Cook for 4-6 hours on High, 6-8 hours on Medium or 8-10 hours on Low.
- 6 When ready, remove any oil from the surface, lightly stir in the soured cream and serve with plain boiled rice.

Bolognese

Ingredients:

- 500g minced beef
- 150g onion, chopped
- 2 celery sticks, chopped
- 1 garlic clove, crushed
- 400g can chopped tomatoes
- 2 tbsp tomato puree
- 1 tbsp plain flour
- 1 tsp mixed herbs
- 1 tsp oregano
- 100g mushrooms, sliced
- 150ml hot beef stock
- salt and pepper

Method:

- 1 Gently brown the mince in a pan without adding any fat or oil.
- 2 When the fat has started to run from the meat, add the onion, celery and garlic.
- 3 Fry for a couple of minutes and then transfer to the Cooking Pot.
- 4 Add the remaining ingredients to the Cooking Pot and stir well.
- 5 Cover with the Glass Lid and select the desired slow cook setting. If using High Setting, maximum cook time is 4 hours, cook for 6-8 hours on Medium or 8-10 hours on Low.

New England Beef

Ingredients:

- 1 tbsp vegetable oil
- 1kg beef brisket (max but see note)
- 220g carrots, diced
- 100g swede, diced
- 4 shallots
- 1 bouquet garni
- 1 tsp dried thyme
- 1 tsp whole black peppercorns
- 500ml (approx.) hot beef stock
- 1 – 2 tbsp cornflour

Garnish

- Chopped fresh parsley

Method:

- 1 Heat the oil in a pan and then brown the meat on all sides. Remove and place into the Cooking Pot.
- 2 Place the vegetables into the pan and cook for a minute or two, stirring with a wooden spoon.
- 3 Add the vegetables, herbs and peppercorns to the Cooking Pot.
- 4 Add hot beef stock to almost cover the meat, and cover with the Glass Lid.
- 5 Select the desired Slow Cook setting. Cook for 4-6 hours on High, 6-8 hours on Medium or 8-10 hours on Low.
- 6 When ready, carefully remove the meat using a slotted spoon and allow to cool for 10 minutes.
- 7 The cooking liquid may be thickened by making a smooth paste with cornflour and cold water in a small bowl. Stir this into the Cooking Pot.
- 8 Cut the beef into slices and serve with the vegetables garnished with fresh parsley.

IMPORTANT: When buying a joint of meat, ensure it will fit into the Cooking Pot so that it will sit 2.5cm below the rim. The joint must not protrude above the rim and the cooking liquid should just cover the meat. The shape of the meat is just as important as the weight.

Lamb Shanks

Ingredients:

- 50g flour
- 2 lamb shanks
- 50g onion, sliced
- 1 sprig fresh rosemary
- 1 bay leaf
- 1 tbsp oil
- 150ml red wine
- 750ml hot vegetable stock
- salt and pepper

Method:

- 1 Place the flour on a plate and season well with salt and freshly ground pepper. Coat the lamb with the flour.
- 2 Place the onion and herbs into the Cooking Pot.
- 3 Heat the oil in a large frying pan over a medium heat and sear the lamb on all sides until browned. Remove and place in the Cooking Pot on top of the onions and herbs.
- 4 Add the red wine to the frying pan, stirring all the time and boil for 2 minutes until the liquid has reduced by about half.
- 5 Pour this over the lamb and add the hot vegetable stock to just cover the meat.
- 6 Cover with the Glass Lid and cook on the desired Slowcook setting. Cook for 4-6 hours on High, 6-8 hours on Medium or 8-10 hours on Low.

IMPORTANT: When buying a joint of meat, ensure it will fit into the Cooking Pot so that it will sit 2.5cm below the rim. The joint must not protrude above the rim and the cooking liquid should just cover the meat. The shape of the meat is just as important as the weight.

Pulled Pork

Ingredients:

- 1kg (max) pork shoulder joint with blade bone (see note)
- 150g onion, sliced
- 1 tsp mixed herbs
- ½ tsp salt
- freshly ground black pepper
- 500ml dry cider

Method:

- 1 Place the onion and herbs into the Cooking Pot.
- 2 Place the pork on top (rind side up) and season with the salt and pepper.
- 3 Carefully pour over the cider so it doesn't froth up and then cover with the Glass Lid and select the desired setting.
- 4 When ready, carefully remove the pork from the hot liquid, remove the rind and fat from the joint whilst still warm and discard. Cook for 6 hours on High, 6-8 hours on Medium or 8-10 hours on Low.
- 5 Discard the cooking liquid, reserving the onion.
- 6 Using two forks pull the pork apart into bitesize shreds/pieces, discarding the blade bone.
- 7 The pork may be served on buns with the drained onions with a barbecue or cranberry sauce and potato wedges or fries.

IMPORTANT: When buying a joint of meat, ensure it will fit into the Cooking Pot so that it will sit 2.5cm below the rim. The joint must not protrude above the rim and the cooking liquid should just cover the meat. The shape of the meat is just as important as the weight.

Poultry

Chicken Casserole

Ingredients:

- 4 chicken breasts or leg quarters (up to 1kg)
- 20g butter
- 100g onion, chopped
- 200g mushrooms, sliced
- ½ tsp mixed herbs
- salt and pepper
- 2 tbsp cornflour
- 2 tbsp white wine
- Approx. 700ml chicken stock
- 2 egg yolks
- 5 tbsp double cream

Method:

- 1 Melt the butter in a pan and brown the chicken in batches. Remove and set aside.
- 2 Add the onion and gently fry without browning then add the mushrooms and cook for a minute.
- 3 Transfer the vegetables to the Cooking Pot. Add the herbs and a little salt and pepper.
- 4 Blend the cornflour with a little cold water in a cup to make a smooth paste and mix in the wine. Add this to the Cooking Pot with half the chicken stock and stir with a wooden spoon. Add the chicken pieces to the Cooking Pot and the remaining stock to just cover the chicken.
- 5 Cover with the Glass Lid, select the desired slow cook setting and cook for 4 hours on High, 6 hours on Medium or 8 hours on Low.
- 6 Just before serving, beat together the egg yolks and cream, add a little of the cooking liquid and mix well before returning to the Cooking Pot, stirring well.

Chicken Biryani

Ingredients:

- 600g skinless and boneless chicken thighs
- 30g butter
- 100g onion, chopped
- 2 garlic cloves, crushed
- 1 tsp salt
- ½ tsp black pepper
- 1 tsp cumin seed
- 1 tsp ground cumin
- 1 tsp ground coriander
- ½ tsp turmeric
- ¼ tsp cinnamon
- ½ - 1 tsp cayenne pepper
- 2 cloves
- 300ml low fat natural yogurt
- 20g green chilli, finely chopped with seeds
- 10g fresh ginger, finely grated
- 20g fresh coriander, chopped
- 10g fresh mint, chopped
- 1 bay leaf
- 200g Easy Cook basmati rice
- 250ml cold water

Method:

- 1 Melt the butter in a pan and gently fry the onion with the garlic for 2-3 minutes without browning, stirring occasionally. Remove and set aside.
- 2 Cut the chicken into bite sized pieces and set aside.
- 3 Add all the spices to a large bowl, and mix well. Stir in the yogurt, mixing well.
- 4 Stir in the chilli, ginger, fresh coriander, mint, fried onions and garlic and then the raw chicken pieces. Mix well.
- 5 Add the bay leaf, cover with cling film and refrigerate overnight.
- 6 Place the chicken mixture into the Cooking Pot.
- 7 Wash the rice in a sieve under a running cold water tap to remove the starch, drain well and then place the rice over the top of the chicken mixture. Add the water and cover with the Glass Lid.
- 8 Select High setting and cook for 3½ - 4 hours until the water has been absorbed by the rice. Serve the dish immediately after cooking, discarding the bay leaf.

Vegetarian

Vegetarian Sausage Pot

Ingredients:

- 2 tbsp vegetable oil
- 500g meat free sausages
- 220g onion, chopped
- 200g carrot, sliced
- 200g leek, sliced
- 2 tbsp plain flour
- 3 tbsp chutney
- 1 tsp thyme
- salt and pepper
- 600ml hot vegetable stock

Method:

- 1 Using a large pan, brown the sausages in batches in the oil. Remove and set aside.
- 2 Add the onions, carrots and leeks and gently sauté for a minute or two.
- 3 Place the vegetables into the Cooking Pot, add the flour, chutney, herbs and seasoning and stir well.
- 4 Place the sausages into the Cooking Pot and then pour over the hot vegetable stock. Stir well.
- 5 Cook for 4 hours on the High setting, 6 hours on the Medium setting or 8 hours on the Low setting.

Desserts

Rice Pudding

Ingredients:

- 25g unsalted butter
- 100g pudding rice
- 100g caster sugar
- 1L semi skimmed milk
- ground nutmeg

Method:

- 1 Butter the inside of the Cooking Pot.
- 2 Add the rice, sugar and milk and stir well with a wooden spoon. Sprinkle a little nutmeg on the surface.
- 3 Cover with the Glass Lid. For best results cook on the Low setting for 4-6 hours. If using High setting, cook for a maximum of 2½ hours, if using Medium setting cook for 3½ - 4 hours.

Christmas Pudding

Ingredients:

- 60g currants
- 60g sultanas
- 60g raisins
- 60g prunes, cut into small pieces
- 5 tbsp sherry or brandy
- a little butter (for greasing)
- 40g self raising flour
- 50g fresh breadcrumbs
- 60g suet
- 60g dark muscovado sugar
- ½ tsp mixed spice
- ¼ tsp cinnamon
- ¼ tsp nutmeg
- zest of half a lemon
- 1 medium egg, beaten

Method:

- 1 Place the dried fruit in a bowl with the sherry or brandy and stir. Cover the bowl with cling film and leave overnight.
- 2 Grease a 0.5L (1 pint) heat proof pudding basin with a little butter. Do not use a plastic bowl.
- 3 Place all the ingredients including the soaked fruit into a large mixing bowl and mix well with a wooden spoon.
- 4 Place the mixture into the greased pudding basin, press down well and cover with a double layer of pleated greaseproof paper. Press a layer of tin foil over this, secure with string and make a handle.
- 5 Place the basin into the Cooking Pot, add boiled water from the kettle so that it is half way up the sides of the basin, cover with the Glass Lid and cook on Low setting for 8 hours.
- 6 Carefully remove the basin from the Cooking Pot.
- 7 When cold, refrigerate until needed.
- 8 To reheat the pudding, cover with fresh greaseproof paper and foil, secure with string and make a handle as before and place in the Cooking Pot. Add boiling water from the kettle until it is halfway up the sides of the basin, cover with the Glass Lid and select High setting. Cook for 2½ to 3 hours.
- 9 Carefully remove the basin from the Cooking Pot, allow to stand for a couple of minutes then turn the pudding out onto a plate and serve with sweet white sauce or brandy butter.

IMPORTANT:

Your slow cooker should not be used to reheat any food other than Christmas pudding.

Use a heatproof glass or stoneware pudding basin. Plastic may distort when heated.

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 retailer 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.

UK Helpline: 0344 871 0944

IRE Helpline: 1800 409 119

Spares: 0344 873 0710

Talk To Us

If you have any questions or comments, or 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: [@loveyourmorphy](https://twitter.com/loveyourmorphy)

Website: www.morphyrichards.com

Notes

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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 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 it's 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

morphy richards

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

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