


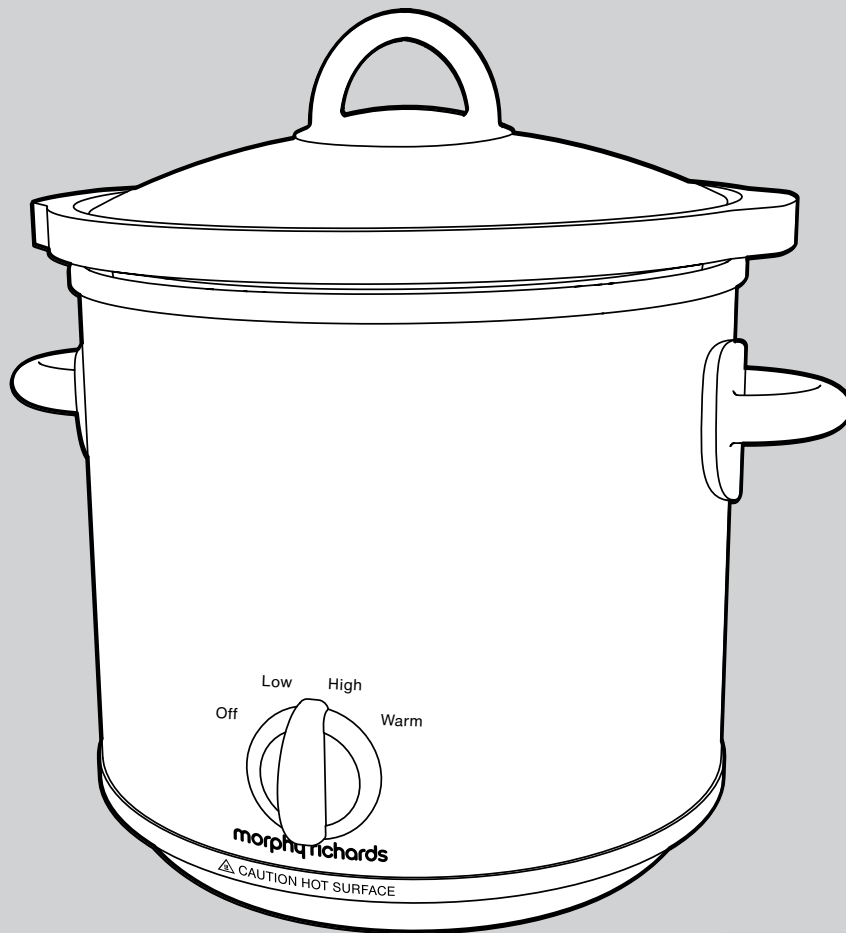
SC48696 MUK Rev 1

morphy richards®



Slow Cooker

 Please read and keep these instructions for future use



48696

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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 and 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.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervision.
- Keep the appliance and it's cord out of reach of children less than 8 years.

Location

- 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.
- It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- 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.

Mains cable

- The mains cable should reach from the socket to the appliance without straining the connections. Reduce the length of the excess cable by using the cord storage facility.
- 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.
- If the supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified

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 it's 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.

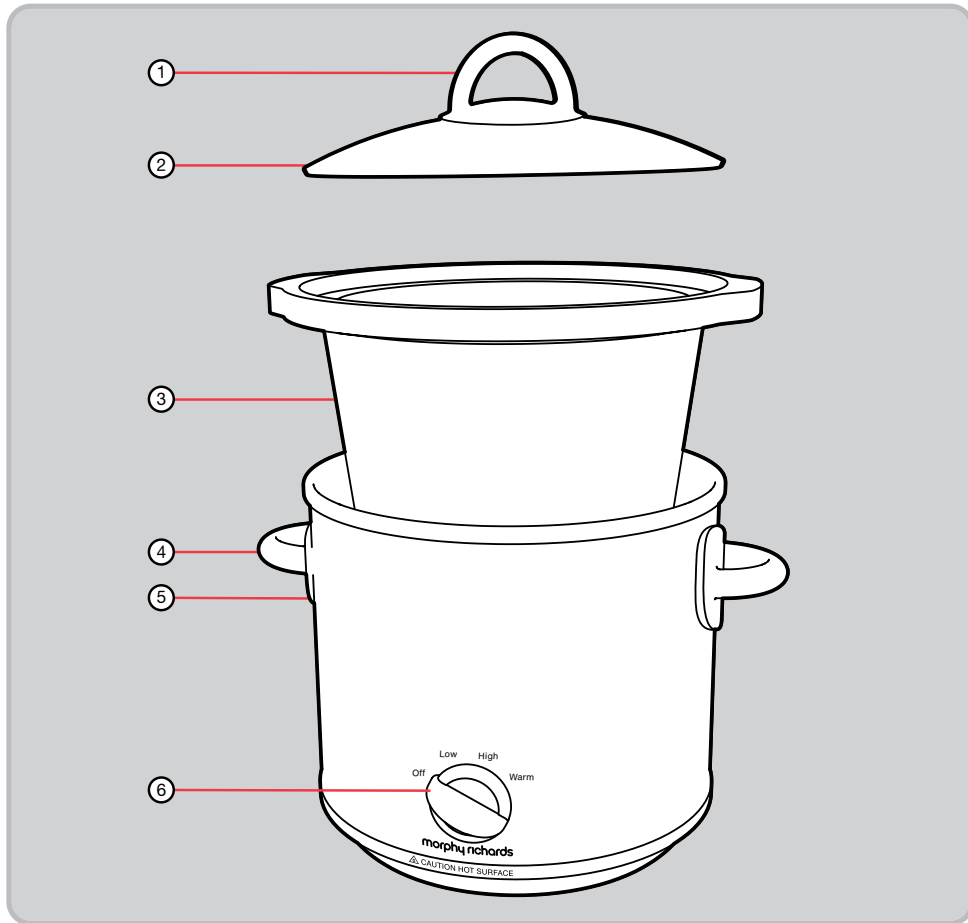
Your Slow Cooker will allow you to create an extensive selection of meals from soup to stews and even desserts.

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

Contents

Health and safety	2
Introduction	3
Features	4
Before first use	5
Using your Slow Cooker	5
Handling the Glass Lid and Cooking Pot	6
Foods for slow cooking	6
Slow cooking tips	6
Caring for the Glass Lid and Cooking Pot	7
Care and cleaning	7
Notes	8
Recipes	9
Recipes - Poultry	10
Recipes - Soup	11
Recipes - Meat	11
Recipes - Dessert	14
Contact us	15
Guarantee	16

Product overview



Features

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

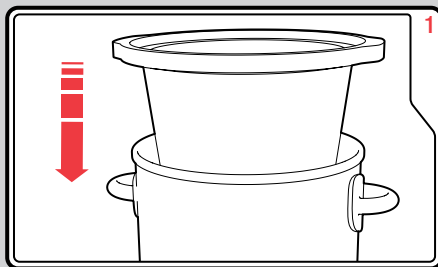
Before first use

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

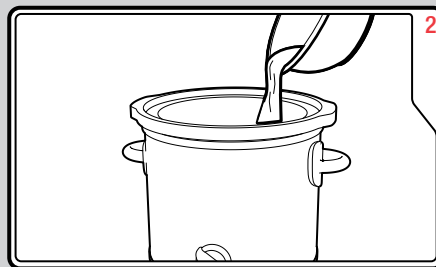
Warning

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.

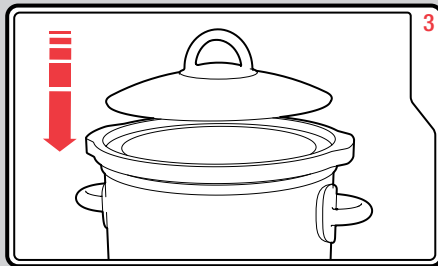
Using your Slow Cooker



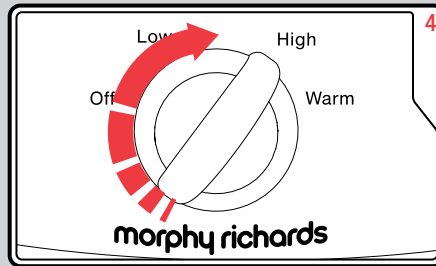
Place the Cooking Pot (3) into the Base Unit (5).



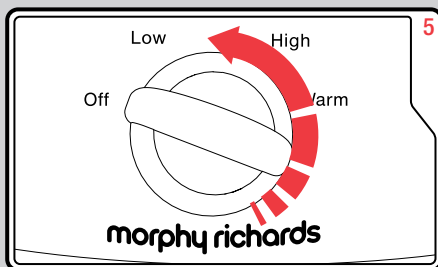
Add the ingredients into the Cooking Pot.



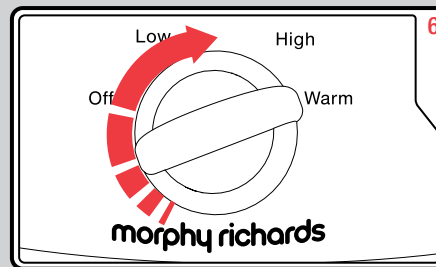
Place the Glass Lid (2) onto the Cooking Pot.



Select either the Low or High cooking setting on the Control Knob (6) to start cooking. Refer to the recipe for a guide on cooking times. Do not use the Keep Warm setting to cook food.



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



Alternatively turn the Control Knob to Keep Warm if not serving immediately. **WARNING:** Do not leave on Keep Warm for longer than 2 hours.

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), Base Unit (5) and Cooking Pot (3), 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 the Slow Cooker to the same extent as conventional cooking.
- Never leave uncooked food at room temperature in the Slow Cooker.
- Do not use the Slow Cooker to reheat food.
- 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 the Slow Cooker to reheat food.**

Slow cooking tips

- 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 (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.
- 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 by searing in a pan 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 the 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.
- Most meat and vegetable recipes require 8-10 hours on the Low setting 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 (3.5L) or 1.8kg (6.0L).
- For ham and brisket fill with hot water to cover 2/3 of the depth of the joint. For beef, pork or poultry cover to 1/3 depth

Caring for the Glass Lid and Cooking Pot

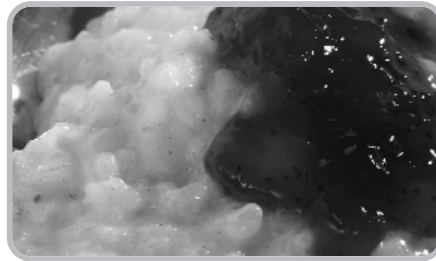
- Please handle the Glass Lid (2) and Cooking Pot (3) carefully to ensure long life.
- Avoid sudden, extreme temperature changes to the Glass Lid. For example, do not place a hot lid into cold water or on to a wet surface.
- Avoid dropping or hitting the Glass Lid against hard surfaces.
- Do not use the Glass Lid if chipped, cracked or severely scratched.
- Do not use abrasive cleansers or metal scouring pads on the Glass Lid or Cooking Pot.
- Never heat the Cooking Pot when empty.
- Never place the Glass Lid or Cooking Pot in the microwave or oven.
- Never place the Glass Lid directly on a burner or hob.
- Never use the Glass Lid or Cooking Pot 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 product's 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 the 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 main unit with a damp cloth.
- The Cooking Pot and Glass Lid are not dishwasher safe.

DO NOT IMMERSE THE MAIN UNIT IN WATER

Recipes



The 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 dependant upon the temperature setting and your personal preference.

Please be aware that for these recipes there are 2 ingredient lists for different volumes of Slow Cooker, ensure that you refer to the correct list.

The cooking times stated are given as a guide as will change dependant upon the size of your slow cooker, the amount of food you are cooking and your personal taste preferences.

Recipes - Poultry

Chicken in white wine sauce

Ingredients:

3.5L	6.0L	
• 4	8	Chicken joints, skinned
• 30g	75g	Butter
• 1 large	2 large	Onion(s), finely chopped
• 125g	250g	Mushrooms, sliced
• 2tbsp	3tbsp	Cornflour
• 500ml	1L	Dry white wine
• 1tsp	3tsp	Mixed herbs
• 2	2	Egg yolks
• 5tbsp	9tbsp	Double cream
• Salt and pepper to taste		

Method:

- 1 Gently fry the chicken joints in the butter until browned and seared on all sides.
- 2 Add the onion and fry until softened but not browned. Add the mushrooms and cook for a minute on low heat.
- 3 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.
- 4 Transfer to the Cooking Pot and cover with the Glass Lid.
- 5 Cook for approximately 8-10 hours on Low or 5-6 hours on High.
- 6 Just before serving, beat together the egg yolks and cream. Beat in a few tablespoons of the hot cooking liquid from the Cooking Pot, mix well together. Pour this mixture into the Cooking Pot and stir until the sauce thickens.

Caribbean chicken

Ingredients:

3.5L	6.0L	
• 2tbsp	3tbsp	Vegetable oil
• 1 small	2 small	Onion(s), chopped
• 1	2	Celery stick(s), chopped
• 1	2	Carrot(s), peeled and diced
• 150g	250g	Mushrooms, sliced
• 1	2	Red pepper(s), de-seeded and sliced
• 4	8	Chicken breasts, skinned
• 200g	400g	Tinned peaches
• 200g	400g	Tinned pineapple chunks
• 3tbsp	5tbsp	Cornflour
• 2tsp	3tsp	Paprika
• 1tbsp	3tbsp	Soy sauce
• 1tbsp	3tbsp	Worcestershire sauce
• 4tbsp	6tbsp	Malt/wine vinegar
• 500ml	1L	Boiling water
• Salt and pepper to taste		

Method:

- 1 Fry the onions, celery, carrot, mushrooms and pepper in a pan.
- 2 Add the chicken joints and fry until seared on all sides.
- 3 Drain the peaches and pineapple, (retaining the juice separately). Add the fruit to the pan.
- 4 To make the sauce, blend cornflour and paprika with soy sauce, Worcestershire sauce, vinegar and reserved juice. Season to taste.
- 5 Add the sauce to the pan with the boiling water and bring to the boil stirring continuously.
- 6 Transfer the ingredients to the Cooking Pot.
- 7 Cover with the Glass Lid and cook for approximately 8-10 hours on Low or 5-6 hours on High.

Recipes - Soup

Minestrone soup

Ingredients:

3.5L	6.0L	
• 30g	55g	Butter
• 60g	120g	Streaky bacon, chopped
• 1 large	2 large	Onion(s), chopped
• 1	2	Garlic clove(s), crushed
• 3	5	Celery sticks, chopped
• 300g	600g	Potatoes, peeled and cubed
• 2 medium	3 medium	Carrots, peeled and diced
• 3	5	Cabbage leaves, shredded
• 3 medium	5 medium	Tomatoes, skinned and chopped
• 1.25L	2.25L	Chicken stock
• 1½tbsp	3tbsp	Tomato puree
• 1½tsp	3tsp	Worcestershire sauce
• 1½tbsp	2tbsp	Parsley, chopped
• 75g	200g	Pasta shells
• 2-3tbsp	3tbsp	Parmesan cheese
•		Salt and pepper to taste

Method:

- 1 Melt the butter and fry the bacon and vegetables in a pan until soft.
 - 2 Transfer to the Cooking Pot and add the stock.
 - 3 Add remaining ingredients except the parsley, pasta shells and parmesan cheese. Stir well.
 - 4 Cover with the Glass Lid and cook for approximately 8-10 hours on Low or 5-6 hours on High.
 - 5 Add the pasta shells and parsley 45 minutes before serving.
 - 6 When cooked, adjust the seasoning if necessary and sprinkle with parmesan cheese just before serving.
- Serve with crusty french bread.

Recipes - Meat

New England beef

Ingredients:

3.5L	6.0L	
• 1kg	1.5kg	Topside beef
• 1	1	Bouquet garni (parsley, thyme and bay leaf)
• 1½tsp	2tsp	Black peppercorns
• 8	10	Shallots
• 400g	550g	Carrots sliced
• 200g	300g	Swede, diced
•		Boiling water (enough to cover the vegetables)

Method:

- 1 Brown the beef joint to seal in the juices.
- 2 Place the vegetables in the bottom of the Cooking Pot. Place the joint on top of the vegetables.
- 3 Add enough boiling water to cover the vegetables.
- 4 Season well and cover with the Glass Lid.
- 5 Cook for approximately 8-10 hours on Low or 5-6 hours on High.
- 6 Take the joint out of the Slow Cooker with a slotted spoon and allow to cool for 10 minutes. The cooking liquid can be thickened with corn flour to make a gravy.

IMPORTANT: When buying a joint of meat, make sure that it will fit in the Cooking Pot, so that with liquid, it will still be 2.5cm below the rim when it is covered.

The shape of the meat is just as important as the weight.

Recipes - Meat

Thai beef curry

Ingredients:

- | 3.5L | 6.0L | |
|----------------------------|-------|------------------------|
| • 40g | 60g | Butter |
| • 700g | 1kg | Stewing beef, cubed |
| • 1 | 2 | Onion(s), chopped |
| • 3 | 4 | Garlic cloves, crushed |
| • 4tbsp | 6tbsp | Peanut butter |
| • 400g | 800g | Coconut milk |
| • 500g | 700g | Potatoes, quartered |
| • 3tbsp | 4tbsp | Curry powder |
| • 3tbsp | 4tbsp | Thai fish sauce |
| • 3tbsp | 4tbsp | Soft brown sugar |
| • 500ml | 1L | Beef stock |
| • Salt and pepper to taste | | |

Method:

- 1 Melt the butter in a pan, add the beef, onion and garlic and cook until the beef is browned and the onions are soft.
- 2 Add in the potatoes, sugar, milk, peanut butter, fish sauce and curry powder. Stir well.
- 3 Stir in the stock and bring to a simmer.
- 4 Transfer to the Cooking Pot, cover with the Glass Lid.
- 5 Cook for approximately 8-10 hours on Low or 4-6 hours on High.

At the end of the cooking time, it may be necessary to thicken the sauce.

Beef Stew

Ingredients:

- | 3.5L | 6.0L | |
|----------------------------|---------|-------------------|
| • 1tbsp | 2tbsp | Vegetable oil |
| • 500g | 800g | Beef, cubed |
| • 400g | 700g | Potatoes, cubed |
| • 400g | 700g | Carrots, sliced |
| • 2 medium | 3 large | Leeks, sliced |
| • 1 | 2 | Onion(s), chopped |
| • 1L | 1.5L | Beef stock |
| • 1tbsp | 3tbsp | Corn flour |
| • 2tsp | 3tsp | Mixed herbs |
| • Salt and pepper to taste | | |

Method:

- 1 Heat the oil in a pan. Brown the beef and onions.
- 2 Transfer the beef and onions to the Cooking Pot.
- 3 Mix in the rest of the ingredients.
- 4 Cover with the Glass Lid. Cook for approximately 6-8 hours on Low or 3-5 hours on High.
- 5 Mix the corn flour with a little water to make a thin paste. Stir into stew to thicken.

Optional: Add dumplings to the top of the stew for the final 30 minutes-1 hour and leave to cook.

Recipes - Meat

Bolognese sauce

Ingredients:

3.5L	6.0L	
• 1kg	1.5kg	Minced beef
• 1 large	2 large	Onion(s), chopped
• 3	4	Celery sticks, thinly sliced
• 1	2	Garlic clove(s), crushed
• 4tbsp	6tbsp	Tomato puree
• 1tbsp	3tbsp	Flour
• 2 cans	3 cans	Tinned tomatoes (including the juice)
• 250ml	500ml	Beef stock
• 200g	300g	Mushrooms, sliced
• 1tsp	2tsp	Mixed herbs
• Salt and pepper to taste		

Method:

- 1 In a pan, gently brown the mince 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 add the tomato puree.
- 4 Blend some of the tomato juice with the flour to make a smooth pouring cream, add to the meat with remaining tomatoes and juice and bring to the boil, stirring continuously until thickened.
- 5 Add the remaining ingredients and mix well.
- 6 Transfer to the Cooking Pot, cover with the Glass Lid.
- 7 Cook for approximately 6-10 hours on Low or 3-6 hours on High.

Note: a slight 'crust' of brown meat may appear on the top. It soon disappears if stirred into the sauce.

Boiled ham

Ingredients:

3.5L	6.0L	
• 1kg (max)	1.8kg (max)	Gammon joint

Method:

- 1 Put the gammon in the Cooking Pot.
- 2 Drain and rinse the joint.
- 3 Place the gammon joint into the Cooking Pot and cover with boiling water.
- 4 Transfer to the Cooking Pot and cover with the Glass Lid.
- 5 Cook for approximately 7-9 hours on Low or 4-6 hours on High.
- 6 Drain and cool slightly before removing the skin.
- 7 Allow to cool. Wrap tightly in kitchen foil.
- 8 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 in the Cooking Pot, so that with liquid, it will still be 2.5cm below the rim when it is covered.

The shape of the meat is just as important as the weight.

Recipes - Meat

Sausage pot

Ingredients:

- | | | |
|----------------------------|---------|------------------------|
| 3.5L | 6.0L | |
| • 1tbsp | 2tbsp | Oil |
| • 750g | 1.5kg | Thick Sausages |
| • 2 large | 3 large | Onion, finely chopped |
| • 3 | 4 | Carrots, thinly sliced |
| • 2 | 2 | Leeks, sliced |
| • 400ml | 800ml | Beef stock |
| • 3tbsp | 4tbsp | Chutney |
| • 2tbsp | 3tbsp | Worcestershire sauce |
| • Salt and pepper to taste | | |

Method:

- 1 In a pan, quickly sear the sausages on all sides in the oil.
- 2 Add the onions, carrots and leeks and gently saute until softened, but not browned.
- 3 Stir in the chutney, worcestershire sauce and seasoning.
- 4 Add the beef stock and bring to the boil.
- 5 Transfer to the Cooking Pot and cover with the Glass Lid.
- 6 Cook for approximately 8-10 hours on Low or 5-6 hours on High.

If the sausages contain a lot of fat, any excess can be removed from the surface of the finished dish with kitchen paper.

Recipes - Dessert

Rice pudding

Ingredients:

- | | | |
|--------|------|--------------|
| 3.5L | 6.0L | |
| • 40g | 60g | Butter |
| • 150g | 250g | Pudding rice |
| • 150g | 250g | Sugar |
| • 1.5L | 2L | Milk |
| • 1tsp | 2tsp | Nutmeg |

Method:

- 1 Butter the inside of the Cooking Pot
- 2 Add all the ingredients and stir well.
- 4 Cover with the Glass Lid.
- 5 Cook for approximately 8-10 hours on Low or 4-6 hours on High.

Note: If you like your rice pudding a little thicker, remove the Glass Lid after cooking, stir the pudding well and cook for a further 30 minutes.

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: 0844 871 0960

IRE Helpline: 1800 409 119

Spares: 0844 873 0726

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: www.twitter.com/loveyourmorphy

Website: www.morphyrichards.com

SC48696 MUK Rev 1 05/12

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

UK 0844 871 0962

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: 0844 871 0960
EIRE: 1800 409 119
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