

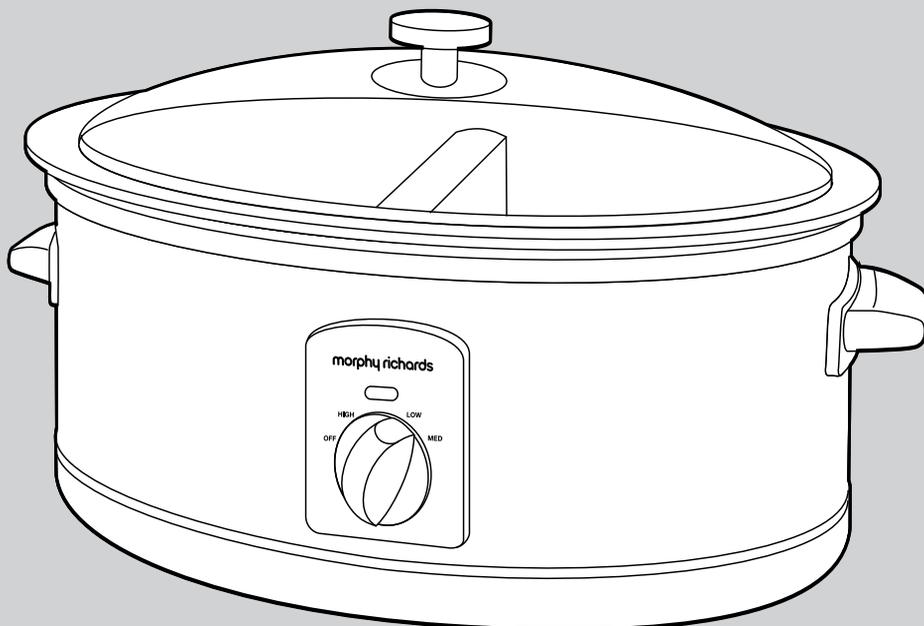
SC48762 MUK Rev 5

morphy richards®



Partition Slow Cooker

 Please read and keep these instructions for future use



For competitions, product hints and tips and more join us at



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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.
- 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.**
- 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.

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.

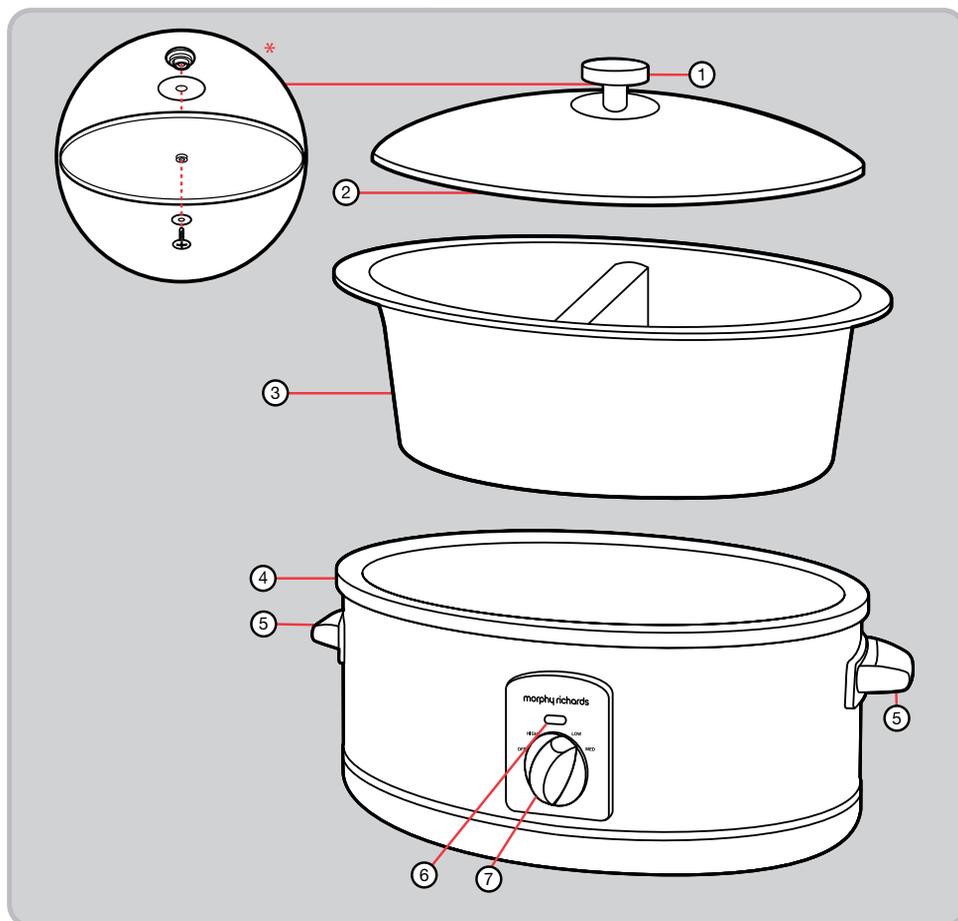
Your slow cooker will allow you to create an extensive selection of meals with the added benefit of the partition bowl enabling you to create a main meal and a side dish or 2 different main meals in the same pot.

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) Partitioned Cooking Pot
- (4) Base Unit
- (5) Base Handles
- (6) Indicator Light
- (7) Control Knob

*To prevent damage during transport, the Handle has been packed separately to the glass lid. It is important to attach to the Glass Lid before use. See the leaflet inside the box for instructions.

Before First Use

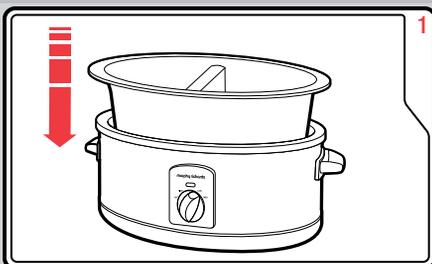
Attach the Handle (1) to the Glass Lid (2). (Please see separate instruction leaflet.)

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

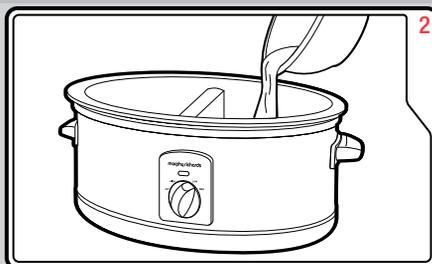
Using Your Slow Cooker

Warning

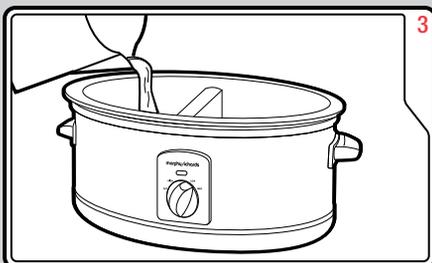
WARNING: The Partitioned Cooking Pot (3) and the sides of the Base Unit (4) will become very hot during use. Always use oven gloves when handling.



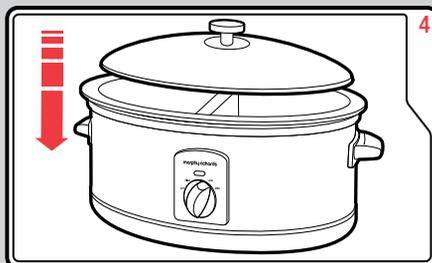
Place the Partitioned Cooking Pot (3) into the Base Unit (4).



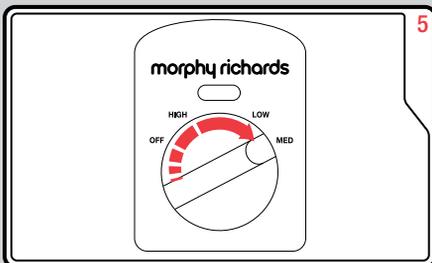
If using the full capacity of the slow cooker, add the ingredients to both halves of the Partitioned Cooking Pot.



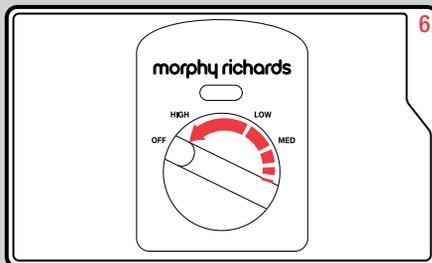
If using half of the Partitioned Cooking Pot, fill one half with ingredients and the other half with hot (not boiling) water.



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



Select either the Low, Med or High cooking setting on the Control Knob (7) to start cooking. The Indicator Light (6) will illuminate.



When cooking has finished, turn the Control Knob to Off. The Indicator Light will switch off.

Hints And Tips

Handling The Glass Lid And Partitioned Cooking Pot

- When removing the Glass Lid (2), tilt so that the opening faces away from you to avoid being burnt by the released steam.
- The Glass Lid handle (1), Base Unit (4) and Partitioned Cooking Pot (3), as well as the outside of the Base Unit all become very warm during cooking.

Always use oven mitts 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.
- Make sure all frozen ingredients are completely thawed out.
- Cut root vegetables into small, even pieces, as they take longer to cook than meat. They should be gently sauteed for 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the Partitioned 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 cut down on the amount of liquids used. Liquid will not evaporate from the slow cooker to the same extent as with conventional cooking.
- Never leave uncooked food at room temperature in the slow cooker.
- Do not use the slow cooker to reheat food.
- Uncooked red beans (such as kidney beans) must be soaked and boiled for at least 10 minutes to remove the toxins before being used in the slow cooker.
- Insert a meat thermometer into joints of roasts or hams to ensure they are cooked to the desired temperature.

Slow Cooking Tips

- The slow cooker must be at least half full for best results.
 - Liquid will not evaporate from the slow cooker to the same extent as with conventional cooking. If you wish to reduce the amount of liquid in the finished meal, remove the lid and turn the control to High for 30-45 minutes to help boil away some of the liquid.
 - Removing the Lid (2) allows heat to escape, reducing the efficiency and temperature of your slow cooker and increasing the cooking time. If you remove the lid more than a couple of times during cooking to stir or add ingredients, then you will need for each time you lift the lid to allow 10-15 minutes extra cooking time.
 - If cooking soups, leave 5 cm space between the rim of the Partitioned Cooking Pot (3) and the food surface to allow for simmering.
 - Many recipes will take several hours to cook. If you don't have time to prepare food in the morning, prepare it the night before and store the food in a covered container in the fridge. Transfer the food to the Partitioned 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. If you are short on preparation time and would prefer to skip the browning stage, simply add your meat and other ingredients into the slow cooker and cover with boiling liquid/stock. You will need to increase the recipe cooking time as follows: High setting +1hr, Medium setting +1-2 hrs, Low Setting +2-3hrs.
 - Most meat and vegetable recipes require 8-10 hours on Low, 5-7 hours on Medium and 4-6 hours on High.
 - Do not use frozen meat or poultry. You must thoroughly thaw all meat before using in the slow cooker.
 - Some ingredients are not suitable for slow cooking. Pasta, seafood, milk, and cream should be added towards the end of the cooking time.
- Many things can affect how quickly a recipe will cook, water and fat content, initial temperature of the food and the size of the food.

- Pieces of food cut into small pieces will cook quicker. A degree of 'trial and error' will be required to fully optimise the potential of your slow cooker.
- 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 Partitioned 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 and fully cover with water. If necessary, cut into two pieces. Joint weight should be kept within the maximum limit of 1kg per partition.

Caring For The Glass Lid And Cooking Pot

- Please handle the Glass Lid (3) and Partitioned Cooking Pot (4) carefully to ensure long life.
- Avoid sudden, extreme temperature changes to the Lid. For example, do not place a hot lid into cold water or onto a wet surface.
- Avoid dropping or hitting the Lid against hard surfaces.
- Do not use the Lid if chipped, cracked or severely scratched.
- Do not use abrasive cleansers or metal scouring pads on the Lid or Partitioned Cooking Pot.
- Never heat the Partitioned Cooking Pot when empty.
- Never place the Lid or Partitioned Cooking Pot in the oven or microwave.
- Never place the Lid directly on a burner or hob.
- Never use the Lid or Partitioned Cooking Pot under a grill.

Care And Cleaning

- Disconnect power cord and allow the slow cooker to cool before cleaning.
- Do not use metal utensils or abrasive cleaners when cleaning.
- Remove the Lid (2) and Partitioned Cooking Pot (3) from the Base Unit (4) and clean in hot soapy water.
- Wipe the sides of the main unit with a damp cloth.
- The Partitioned Cooking Pot and Lid are dishwasher safe.

DO NOT IMMERSE THE MAIN UNIT IN WATER

Cooking With The Partitioned Cooking Pot

There are two ways to cook with a partition slow cooker.

Standard slow cooking

- When using the slow cooker to prepare a single large dish, use both sides, splitting the ingredients evenly between the two partitions. This will help ensure even cooking.
- If you are wanting to cook a single dish in one of the partitions, (each partition has a individual maximum cooking capacity of 2.1L.) Place your ingredients in only one side and fill the empty partition with hot water, this prevents the ceramic from cracking.

Partition slow cooking

- You can use the partition slow cooker to cook two separate meals at the same time. You could either create two variations of the same dish (one spicy, one mild) or to create two different slow cooked dishes at the same time for example a main dish with a side.
- As the two partitions of the cooking pot are not completely separate we do not recommend cooking a sweet and savoury dish together at the same time.

Recipes



The recipes have been designed and tested by Morphy Richards for use in their slow cookers. The recommended cooking times are given for the following recipes; should you want to increase or decrease the time, please refer to the cooking time guide below.

Standard slow cooking recipes

- These recipes are based on the maximum working capacity of the slow cooker (4.2L). When transferring the ingredients to the slow cooker split the ingredients evenly into both partitions of the Partitioned Cooking Pot.
- If you are wanting to cook a smaller dish, simply halve the amounts listed in the recipe and fill only one partition. Fill the empty partition with hot water before cooking. Cooking in only one partition does not effect cooking times.

Partition slow cooking recipes

- The partition slow cooking recipes in this book are each designed individually to fill one side of the Partitioned Cooking Pot (each partition has a working capacity 2.1L). Each recipe in the book is paired with an accompanying dish that can be cooked in the slow cooker at the same time.
- If you are wanting to cook one of the partition slow cooking recipes for a larger number of people, double the quantities and split the ingredients evenly over the two partitions before cooking for the same amount of time.

Cooking Time Guide

- Please note that these cooking times are for guidance only and may vary depending on food types and personal tastes.
- If the recipe says cook for 4-6 hours on Medium and you require this to be a shorter time, cook on High, which will reduce the cooking time to 3-4 hours. If you want to increase the time, choose Low for 6-8 hours.

Cook on Low

- 6-8 hours
- 8-10 hours
- 10-12 hours

Cook on Medium

- 4-6 hours
- 6-8 hours
- 8-10 hours

Cook on High

- 3-4 hours
- 5-6 hours
- 7-8 hours

Standard Slow Cooking Recipes - Soup

Minestrone soup

Ingredients:

- 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
- 1½tbsp Tomato puree
- 1½tsp Worcestershire sauce
- 1½tbsp Parsley, chopped
- 75g Pasta shells
- 2-3tbsp Parmesan cheese
- Salt and pepper

Method:

- 1 Melt the butter and fry the bacon and vegetables in a pan until soft.
- 2 Transfer to the Partitioned Cooking Pot, splitting evenly between the two partitions 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 on medium for approximately 4-6 hours.
- 5 45 minutes before serving, add the pasta shells and parsley.
- 6 When cooked, adjust the seasoning if necessary and sprinkle with parmesan cheese just before serving.

Serve with crusty french bread.

Vegetable soup

Ingredients:

- 30g Butter
- 1.25kg Mixed vegetables, e.g. potatoes, onions, carrots, parsnips, celery, leeks, tomatoes
- 30g Plain flour
- 1.1L Vegetable stock
- 1tsp Mixed herbs
- Salt and pepper

Method:

- 1 Peel, wash and cube or slice all the vegetables.
- 2 Melt the butter and gently fry the vegetables for 2-3 minutes.
- 3 Add the hot stock. Stir well and bring to the boil. Season to taste and add mixed herbs.
- 4 Transfer to the Partitioned Cooking Pot splitting evenly between the two partitions.
- 5 Cover with the Glass Lid and cook on medium for approximately 6-8 hours.
- 6 Allow to cool and liquidise the soup in a blender.
- 7 Reheat on the hob, thickening the soup with the flour.

Standard Slow Cooking Recipes - Poultry

Chicken paprika

Ingredients:

- 4 Chicken portions
- 30g Butter
- 50g Seasoned flour
- 3 Large onions, chopped
- 4 Carrots peeled and sliced
- 1 Green pepper, de-seeded and chopped
- 1tsp Paprika
- 1tsp Tomato puree
- 500ml Chicken stock
- Salt and pepper

Method:

- 1 Clean, wipe and dry the chicken, coat with the seasoned flour.
- 2 In a frying pan fry the chicken in the butter until sealed all over.
- 3 Add onions and carrots and fry until soft. Add pepper, paprika, tomato puree, and the remaining flour, stir well.
- 4 Gradually mix in the chicken stock. Bring to the boil and season.
- 5 Transfer to the Partitioned Cooking Pot splitting evenly between the two partitions. Cover with the Glass Lid.
- 6 Cook on medium for approximately 4-7 hours.

Chicken and mushroom casserole

Ingredients:

- 4 Chicken quarters
- 30g Butter
- 2tbsp Flour
- 1 large Onion, finely chopped
- 3 Celery sticks, thinly sliced
- 250g Mushrooms, thinly sliced
- 1 Garlic clove, crushed
- 375ml Chicken stock
- 4tbsp Cream (optional)
- Salt and pepper

Method:

- 1 Toss the chicken in the flour. Melt the butter in a pan and fry the chicken until golden brown on all sides.
- 2 Add the onion and celery and gently fry until softened but not browned.
- 3 Add the mushrooms and garlic and stir in the stock. Bring to the boil and season.
- 4 Transfer to the Partitioned Cooking Pot splitting evenly between the two partitions.
- 5 Ensure that the chicken and vegetables are immersed. Cover with the Glass Lid and cook on medium for approximately 5-7 hours.
- 6 Before serving, stir in the cream.

Standard Slow Cooking Recipes - Poultry

Chicken in white wine sauce

Ingredients:

- 4 Chicken joints, skinned
- 30g Butter
- 1 Large onion, finely chopped
- 125g Mushrooms, sliced
- 2tbsp Cornflour
- 500ml Dry white wine
- 1tsp Mixed herbs
- 2 Egg yolks
- 5tbsp Double cream
- Salt and pepper

Method:

- 1 Gently fry the chicken joints in the butter until the juices are sealed in.
- 2 Add the onion and fry until softened but not browned. Add the mushrooms and cook for a minute on a low heat.
- 3 Mix the cornflour with a little of the wine. Pour the remaining wine into the pot with the cornflour mixture, mixed herbs and season with salt and pepper. Bring to the boil, stirring continuously until thickened.
- 4 Transfer to the Partitioned Cooking Pot splitting evenly between the two partitions.
- 5 Cover with the Glass Lid and cook on medium for approximately 5-8 hours.
- 6 Just before serving, beat together the egg yolks and cream. Beat in a few tablespoons of hot sauce, mix well together. Pour this mixture into the Cooking Pot and stir until the sauce thickens.

Fricassee of turkey

Ingredients:

- 4 Turkey portions
- 1 Large onion, finely chopped
- 30g Butter
- 125g Mushrooms
- 1 Bouquet garni
- 400ml Stock
- 2tbsp Cornflour
- 4tbsp Milk
- Sliver of lemon zest
- Salt and pepper

Method:

- 1 Gently fry the onion in the butter until softened but not browned.
- 2 Cube the turkey meat and add to the pan.
- 3 Add the remaining ingredients, except the milk and cornflour, and bring to the boil.
- 4 Transfer to the Partitioned Cooking Pot splitting evenly between the two partitions.
- 5 Cover with the Glass Lid and cook on medium for approximately 4-6 hours.
- 6 Remove the bouquet garni and lemon half an hour before serving.
- 7 Pour the liquid into a pan. Blend the cornflour with the milk and pour into the pan. Stir well and leave to thicken.

Standard Slow Cooking Recipes - Meat

Beef in red wine

Ingredients:

- 2tbsp Oil
- 1 Large onion, chopped
- 700g Stewing beef, cubed
- 8 Black olives
- 1 Garlic clove, crushed (optional)
- 5 Tomatoes, skinned, de-seeded and roughly chopped
- 125g Mushrooms
- 400ml Dry red wine
- 1 Bay leaves
- Fresh parsley, chopped
- Salt and pepper

Method:

- 1 Gently fry the onion in the oil until softened.
- 2 Add the beef and sear on all sides.
- 3 Add all the remaining ingredients except the parsley and bring to a simmer.
- 4 Transfer to the Partitioned Cooking Pot splitting evenly between the two partitions. Cover with the Glass Lid.
- 5 Cook on medium for approximately 4-8 hours.
- 6 Before serving, remove the bay leaf and sprinkle with parsley.

Chilli con carne

Ingredients:

- 2tbsp Vegetable oil
- 2 Large onions, chopped
- 2 Garlic cloves, crushed (optional)
- 1 Green pepper, de-seeded and chopped
- 500g Minced beef
- 400g Tinned tomatoes, chopped
- 1½tsp Chilli powder
- 1½tbsp Flour
- 1½tsp Brown sugar
- 4tbsp Tomato puree
- 425g Tinned red kidney beans, drained
- Salt and pepper

Method:

- 1 Fry onions, garlic and pepper until soft.
- 2 Add minced beef and fry until lightly browned.
- 3 Blend together chilli powder, flour, brown sugar and tomato puree. Stir in tomatoes and the chilli mixture and season with salt and pepper.
- 4 Transfer to the Partitioned Cooking Pot splitting evenly between the two partitions. Cover with the Glass Lid.
- 5 Cook on medium for approximately 3-7 hours.
- 6 One hour before serving, add the kidney beans.
Serve with boiled rice or baked potatoes.

Standard Slow Cooking Recipes - Meat

Steak and kidney ragout

Ingredients:

- 700g Stewing steak
- 200g Kidney
- 2tbsp Plain flour
- 2 Large onions, quartered
- 600ml Beef stock
- 200ml Red wine
- 3tbsp Tomato puree
- 1½tsp Worcestershire sauce
- 125g Button mushrooms
- Salt and pepper

Method:

- 1 Using a sharp knife, trim the beef and cut into 1 inch (2.5cm) cubes.
- 2 Cut the kidney into bite size pieces. Coat the beef with the flour.
- 3 Place into a saucepan with onions, stock, wine and tomato puree. Bring to a simmer.
- 4 Add the worcestershire sauce and season with salt and pepper.
- 5 Transfer to the Partitioned Cooking Pot splitting evenly between the two partitions. Cover with the Glass Lid.
- 6 Cook on medium for approximately 5-7 hours.
- 7 Add the button mushrooms one hour before serving.

This recipe can be used as a base for steak and kidney pie.

Beef curry

Ingredients:

- 3tbsp Vegetable oil
- 2 Medium cooking apples, peeled, cored and sliced
- 2 Large onions chopped
- 700g Stewing steak, cubed
- 3tsp Curry powder
- 3tbsp Plain flour
- 400ml Beef stock
- 3tbsp Mango chutney
- 75g Sultanas
- 200g Tinned tomatoes, chopped
- 2tbsp Lemon juice
- Salt and pepper

Method:

- 1 Fry the apple and onion in half the oil until soft. Set aside.
- 2 Coat the meat in seasoned flour, add to the pan with the remaining oil and fry until lightly seared.
- 3 Stir in the stock and bring to a simmer.
- 4 Add the remaining ingredients and bring back to a simmer.
- 5 Transfer to the Partitioned Cooking Pot splitting evenly between the two partitions. Cover with the Glass Lid.
- 6 Cook on medium for approximately 4-7 hours.
- 7 At the end of the cooking time, it may be necessary to thicken the sauce.

Standard Slow Cooking Recipes - Meat

Bolognese sauce

Ingredients:

- 700g Minced beef
- 1 Large onion, chopped
- 3 Sticks of celery, thinly sliced
- 1 Garlic clove, crushed
- 3tbsp Tomato puree
- 1tbsp Flour
- 400g Tinned tomatoes (including the juice)
- 250ml Beef stock
- 125g Mushrooms, sliced
- 1tsp Mixed herbs
- Salt and pepper

Method:

- 1 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 Partitioned Cooking Pot splitting evenly between the two partitions. Cover with the Glass Lid.
- 7 Cook on medium for approximately 3-8 hours.

Note: a slight 'crust' of brown meat may appear on the top. If this occurs, stir the bolognese well to mix.

Pork goulash

Ingredients:

- 2tbsp Oil
- 1 Onion, finely chopped
- 4tbsp Flour
- 1½tsp Paprika
- 750g Stewing pork, cubed
- 1 Red pepper, de-seeded and diced
- 1tsp Oregano
- 3tbsp Tomato puree
- 450ml Stock
- 1 Small carton of sour cream or yoghurt
- Salt and pepper

Method:

- 1 In a pan, gently fry onion in the oil until soft.
- 2 Blend together the flour, paprika, salt and pepper. Toss the pork in the seasoned flour and add to the pan, fry until seared on all sides.
- 3 Add red pepper, oregano, puree and stock. Bring to the boil, stirring continuously until thickened.
- 4 Transfer to the Partitioned Cooking Pot splitting evenly between the two partitions. Cover with the Glass Lid.
- 5 Cook on medium for approximately 4-8 hours.
- 6 Just before serving, swirl the cream or yoghurt into the goulash.

Standard Slow Cooking Recipes - Meat

Oriental honeyed pork

Ingredients:

- 550g Pork fillet
- 4tbsp Seasoned cornflour
- 4tbsp Corn oil
- 1 Large onion, chopped
- 1 Garlic clove, crushed
- 1 Green pepper, de-seeded and chopped
- 400g Tinned pineapple chunks, drained (reserve juice)
- 6 Mushrooms, sliced
- 4 Ripe tomatoes, quartered

For the sauce

- 600ml Chicken stock
- 4tbsp Honey
- 2tbsp Soy sauce
- 4tbsp Cornflour
- Pineapple juice (reserved from chunks)

Method:

- 1 Cut pork into cubes and toss in seasoned cornflour.
 - 2 Heat the oil in a pan and fry garlic and onion.
 - 3 Add pork and fry until lightly seared on all sides.
 - 4 Lower the heat and add pepper, pineapple, mushrooms and tomatoes, leave on gentle heat whilst preparing sauce.
 - 5 To make the sauce, mix together chicken stock, honey and soy sauce.
 - 6 Blend the cornflour with the pineapple juice and add to the mixture.
 - 7 Add sauce to the pan and stir whilst bringing to the boil.
 - 8 Transfer to the Partitioned Cooking Pot splitting evenly between the two partitions. Cover with the Glass Lid.
 - 9 Cook on medium for approximately 5-8 hours.
- Serve with rice and fresh green vegetables.

Sausage pot

Ingredients:

- 2tbsp Oil
- 750g Sausages
- 1 Large onion, finely chopped
- 3 Carrots, thinly sliced
- 2 Leeks, sliced
- 3tbsp Flour
- 400ml Beef stock
- 3tbsp Chutney
- 2tbsp Worcestershire sauce
- Salt and pepper

Method:

- 1 In a hot frying pan, quickly sear the sausages on all sides in the oil.
 - 2 Add the onion, carrots and leeks and gently saute until softened, but not browned.
 - 3 Stir in the flour and cook on a low heat until the oil is absorbed.
 - 4 Slowly add the stock, and bring to the boil, stirring continuously until thickened.
 - 5 Stir in the chutney, worcestershire sauce and season with salt and pepper.
 - 6 Add the remaining ingredients and bring to a simmer.
 - 7 Transfer to the Partitioned Cooking Pot splitting evenly between the two partitions. Cover with the Glass Lid.
 - 8 Cook on medium for approximately 5-8 hours.
- If the sausages contain a lot of fat, any excess can be removed from the surface of the finished dish with kitchen paper.

Standard Slow Cooking Recipes - Meat

Irish stew

Ingredients:

- 2tbsp Oil
- 4 Lamb chops
- 2 Large onions, sliced
- 1½tsp Mixed herbs
- 1 large Parsnip
- 550g Carrots, thickly sliced
- 750g Potatoes, quartered
- 750ml Hot vegetable stock
- 2 Leeks, sliced

Method:

- 1 Remove any excess fat from the chops and then sear the chops on both sides.
- 2 Saute the onions.
- 2 Sprinkle over the mixed herbs.
- 3 Add parsnip, carrots, potatoes, leeks and pour over the stock. Bring to a simmer.
- 4 Transfer to the Partitioned Cooking Pot splitting evenly between the two partitions. Cover with the Glass Lid.
- 5 Cook on medium for approximately 5-8 hours.

Lamb with lentils

Ingredients:

- 425g Carrots, sliced
- 125g Parsnips, sliced
- 1 Garlic clove, crushed
- 1 Bay leaf
- 125g Orange lentils, soaked for one hour
- 200ml Red wine
- 750g Lamb leg fillet, cubed
- 3tbsp Soy sauce
- 200g Button mushrooms
- Parsley sprigs to garnish
- Salt and pepper

Method:

- 1 Place the carrots, parsnips, garlic, bay leaf and drained lentils in the Partitioned Cooking Pot and season with salt and pepper.
 - 2 Bring the wine to a simmer in a pan, pour over the vegetables.
 - 3 Brush the meat all over with the soy sauce and sprinkle with salt and pepper. Place on top of the vegetables.
 - 4 Cover with the Glass Lid.
 - 5 Cook for approximately 6-8 hours.
 - 6 Add the mushrooms for the last 30 minutes.
 - 7 Discard the bay leaf before serving.
- Garnish with parsley and serve with a crisp green salad.

Standard Slow Cooking Recipes - Dessert

Pears in red wine

Ingredients:

- 500ml Strong red wine, Shiraz or similar
- 6 Firm pears
- 1 Cinnamon stick
- 1 Vanilla pod
- 200ml Water
- 150g Fructose
- ½ Orange peel

Method:

- 1 Place the pears into the Partitioned Cooking Pot.
- 2 Pour the wine into the Partitioned Cooking Pot make sure that the pears are sitting upright.
- 3 Add the remaining ingredients, cover with the Glass Lid and cook on medium for approximately 5 hours.
- 4 Once cooked, remove the pears and vanilla pod and set a side.
- 5 Place the liquid in a pan on the hob and briskly reduce by half or until you have a consistency of double cream.
(Bear in mind that the more you reduce the liquid, the sweeter it will become.)

Serve with vanilla ice cream or fromage frais.

Rice pudding

Ingredients:

- 25g Butter
- 100g Pudding rice
- 100g Sugar
- 1L Milk
- Pinch of nutmeg

Method:

- 1 Butter the sides of the Partitioned Cooking Pot.
- 2 Add all the ingredients and stir well. Cover with the Glass Lid.
- 3 Cook on medium for approximately 3-4 hours.

Partition Slow Cooking Recipes - Main And Side Dish

Herbed chicken with stuffed peppers

For the herbed chicken

Ingredients:

- 1tbsp Olive oil
- 1tsp Paprika
- ½tsp Garlic powder
- ½tsp Salt
- ⅞tsp Dried thyme
- ½tsp Dried basil
- ½tsp Pepper
- 4 Bone-in chicken breast quarters

Method:

- 1 Combine the oil and spices in a small bowl.
- 2 Coat the chicken with the mixture.
- 3 Place the chicken into one side of the Partitioned Cooking Pot.
- 4 Cover with the Glass Lid and cook for 3 hours on high.

For the stuffed peppers

Ingredients:

- 100g Tinned red kidney beans, drained and rinsed
- 100g Frozen sweet corn
- 200g Tinned chopped tomatoes
- 50g Salsa
- 30g Onion, chopped
- 100g Cooked rice
- 1 tsp Worcestershire sauce
- Pinch of salt and pepper
- 200g Cheddar cheese, grated
- 4 Peppers, tops removed and de-seeded

Method:

- 1 Combine all the ingredients together in a mixing bowl, except the peppers and a handful of the cheddar.
- 2 Fill the de-seeded peppers with the mixture.
- 3 Place into one side of the Partitioned Cooking Pot.
- 4 Cover with the Glass Lid and cook for 3 hours on high.
- 5 After 2 1/2 hours sprinkle the remaining cheese over the peppers.

Partition Slow Cooking Recipes - Main And Side Dish

Sausage casserole with potato bake

For the sausage casserole

Ingredients:

- 2tbsp Sunflower oil
- 2 Red onions, diced
- 1 Carrot, diced
- 450g Merguez sausages
- 450g Pork sausages
- 2 Garlic cloves, chopped
- ½tsp Chipotle chilli paste
- 200ml Beef stock
- 1 x 400g Can chopped tomatoes
- 1tbsp Chopped rosemary
- 100g Pinto beans, soaked overnight, or 1 x 420g can of pinto beans, drained and rinsed
- Salt and freshly ground black pepper
- Sour cream to serve

Method:

- 1 Heat half the oil in a frying pan over a medium heat and add the onions and carrot.
- 2 Cook for 5 minutes and then transfer to one side of the Partitioned Cooking Pot.
- 3 Heat the remaining oil in the frying pan and cook the sausages for about 10 minutes, until browned all over.
- 4 Add the garlic, chilli paste, stock and tomatoes to the frying pan.
- 5 Bring to a simmer and then add to the slow cooker.
- 6 Season well with salt and pepper and then stir in the chopped rosemary and pinto beans.
- 7 Cover with the Glass Lid and cook for 4 hours on high.

For the potato bake

Ingredients:

- 800g Potatoes, sliced
- 3 Onions, sliced
- 140g Grated Gruyère cheese
- 140g Pancetta, chopped and fried
- 2 Garlic cloves, left whole
- 100 ml Double cream
- 4tbsp Fresh breadcrumbs
- 50g Butter
- Salt and freshly ground black pepper

Method:

- 1 Layer the potatoes, onions, cheese and pancetta in the Partitioned Cooking Pot, tucking in the garlic between layers.
- 2 Season each layer with salt and pepper and then pour the cream over the top.
- 3 Sprinkle the surface with the breadcrumbs and dabs of butter.
- 4 Cover with the Glass Lid and cook for 4 hours on high.

Partition Slow Cooking Recipes - Main And Side Dish

Beef brisket with mushroom and lentil braise

For the brisket

Ingredients:

- 1tbsp Oil
- 1kg Beef brisket
- Beef stock, to cover
- Salt and freshly ground black pepper

Method:

- 1 Seal joint on all sides then place in one side of the Partitioned Cooking Pot.
- 2 Season well with salt and pepper and add the stock.
- 3 Cover with the Glass Lid and cook for 4 hours on high.

For the mushroom and lentil braise

Ingredients:

- 2tbsp Olive oil
- 1 Large onion, chopped
- 3 Garlic cloves, finely chopped
- 400g Can chopped tomatoes
- 300ml Vegetable stock
- 150ml Red wine
- 1tbsp Tomato puree
- 2tsp Caster sugar
- Salt and pepper
- 125g Puy lentils
- 375g Cup mushrooms, halved or quartered
- 125g Shiitake mushrooms, halved
- 4 Large field mushrooms, whole

Method:

- 1 Heat oil in a pan and fry onion for 5 minutes or until lightly browned.
- 2 Mix in the garlic, tomatoes, stock, wine, puree and sugar together and season well with salt and pepper. Add the lentils and bring to the boil.
- 3 Put the mushrooms in one side of the Partitioned Cooking Pot and pour over the lentil mixture.
- 4 Cover with the Glass Lid and cook for 4 hours on high.

Partition Slow Cooking Recipes - Main And Side Dish

Chilli with jacket potatoes

For the chilli

Ingredients:

- 2tbsp Vegetable oil
- 2 Large onions, chopped
- 2 Garlic cloves, crushed
- 1 Green pepper de-seeded and chopped
- 500g Minced beef
- 400g Chopped tinned tomatoes,
- 1½tsp Chilli powder
- 1½tbsp Flour
- 1½tbsp Brown sugar
- 4tbsp Tomato puree
- 425g Tinned red kidney beans, drained
- Salt and freshly ground black pepper

Method:

- 1 Fry onions, garlic and pepper in a pan until soft.
- 2 Add minced beef and fry until lightly browned.
- 3 Blend together chilli powder, flour, brown sugar and tomato puree.
- 4 Stir in tomatoes, chilli mixture and season.
- 5 Transfer all ingredients to one side of the Partitioned Cooking Pot.
- 6 Cover with the Glass Lid and cook for 4 hours on high.

For the jacket potatoes

Ingredients:

- 4 Baking potatoes
- Olive oil
- Sea salt

Method:

- 1 Wash and prick the potatoes and rub with oil and salt.
- 2 Wrap individually in tin foil and place in one side of the Partitioned Cooking Pot.
- 3 Cover with the Glass Lid and cook for 4 hours on high.

Partition Slow Cooking Recipes - Main And Side Dish

Vegetable curry with pilaf rice

For the vegetable curry

Ingredients:

- 3tbsp Cooking oil
- 2 Large onions, chopped
- 1 Garlic clove, crushed
- 3tsp Curry powder
- 275g Lentils
- 200ml White stock
- 2tsp Lemon juice
- 3 Carrots, diced
- 2 Apples, peeled, cored and chopped
- 50g Sultanas
- Salt and freshly ground black pepper

Method:

- 1 Heat the oil in a pan. Saute the onion, carrots and garlic lightly.
- 2 Add the curry powder. Cook gently for one minute.
- 3 Stir in the stock, lemon juice, salt, pepper and lentils. Bring to the boil and continue to boil for 3 minutes.
- 4 Transfer all ingredients to one side of Partitioned Cooking Pot and place into the slow cooker base.
- 5 Stir in the apples and sultanas.
- 6 Cover with the Glass Lid and cook for 4 hours on high.

For the spiced date pilaf

Ingredients:

- 50g Butter
- 1 Onion, chopped
- 2 Garlic cloves, finely chopped
- 1 Cinnamon stick, halved
- 6 Cardamom pods, crushed
- 4 Whole cloves
- 1 Bay leaf
- 1tsp Ground turmeric
- 250g Easy cook brown rice
- 750ml Vegetable stock
- 50g Stoned dates, chopped
- 50g Raisins
- Salt and freshly ground black pepper

Method:

- 1 Add stock to one side of the Partitioned Cooking Pot, cover with the Glass Lid and cook for 2.5 hours with the curry.
- Meanwhile:
- 2 Heat butter in a frying pan and add onion and fry gently until softened.
 - 3 Stir in the garlic, cinnamon, cardamom pods and seeds, cloves and bay leaf. Cook for 1 minute.
 - 4 Add turmeric and rice to the frying pan. Cook for a further minute.
 - 5 Add to the stock in the slow cooker and add the raisins and dates, season and stir well.
 - 6 Cover with the Glass Lid and continue to cook for a further 1.5 hours.

Partition Slow Cooking Recipes - Mild And Spicy Dishes

Butter chicken and spicy beef curry

For the mild butter chicken

Ingredients:

- 2 Onions, quartered
- 3 Garlic cloves
- 4cm Fresh ginger, peeled
- 1 Large red chilli, halved, de-seeded
- 8 Boneless, skinless chicken thighs
- 1tbsp Sunflower oil
- 25g Butter
- 1tsp Cumin seeds, crushed
- 1tsp Fennel seeds crushed
- 4 Cardamom pods, crushed
- 1tsp Paprika
- 1tsp Ground turmeric
- ¼tsp Ground cinnamon
- 300ml Chicken stock
- 1tbsp Light muscovado sugar
- 2tbsp Tomato puree
- 5tbsp Double cream
- Salt

Method:

- 1 Blend onion, garlic, ginger and chilli in processor or chop finely.
- 2 Cut each chicken thigh into 4 pieces.
- 3 Heat oil in a pan and fry chicken until evenly browned. Lift out chicken and transfer to a plate.
- 4 Add butter to the pan and heat, add onion paste and cook over moderate heat until beginning to colour.
- 5 Stir in the crushed seeds, pods and grounds spices. Cook for 1 minute, then mix in the stock, sugar, tomato puree and salt. Bring to the boil stirring.
- 6 Transfer the chicken to the Partitioned Cooking Pot. Pour the onion mixture and sauce over and press the chicken below the surface of the liquid.
- 7 Cover with the Glass Lid and cook for 4 hours on high.
- 8 Stir in the cream after cooking.

For the spicy beef curry

Ingredients:

- 3tbsp Vegetable oil
- 2 Medium cooking apples, peeled, cored and sliced
- 2 Large onions, chopped
- 700g Stewing steak, cubed
- 3tsp Curry powder
- 3tbsp Plain flour
- 400ml Beef stock
- 3tbsp Mango chutney
- 75g Sultanas
- 200g Chopped tinned tomatoes
- 2tbsp Lemon juice
- Salt and freshly ground black pepper

Method:

- 1 Fry the apple and onion in a pan until soft.
- 2 Coat the meat in seasoned flour, add to the pan and fry until lightly browned.
- 3 Stir in the stock and bring to a simmer. Add remaining ingredients and bring back to a simmer. Transfer all the ingredients to the Partitioned Cooking Pot.
- 4 Cover with the Glass Lid and cook for 4 hours on high.
- 5 At the end of the cooking time, it may be necessary to thicken the sauce.

To thicken (if required)

- 1 Mix a teaspoon of cornflour with a small amount of cold water into a paste.
- 2 Add a cup of the hot cooking liquor to the paste and mix well until the paste has dissolved.
- 3 Pour the cornflour slurry into the slow cooker and mix well.
- 4 Continue cooking until the sauce has thickened.

Partition Slow Cooking Recipes - Meat and Vegetarian Dishes

Lamb and spring vegetables with aioli and Moroccan stew

For the Lamb and aioli

Ingredients:

- 500 g Lamb shoulder, diced
- 2tbsp Sunflower oil
- 4 large Spring onions, trimmed and left whole
- 1 Bay leaf
- 2 Thyme sprigs
- 200ml White wine
- 200ml Lamb stock
- 100g Chantenay carrots, trimmed
- 100g Turnip
- 200g Baby new potatoes, cut to an even size
- 200g Frozen garden peas
- 3tbsp Lemon thyme
- Salt and freshly ground black pepper
- 2tbsp Crème fraîche, to serve

For the aioli:

- 2 Garlic cloves
- 1tsp Coarse sea salt
- 2tbsp Mayonnaise
- 1tbsp Chopped flat-leaf parsley

Method:

- 1 Season the lamb. Heat half the oil over a high heat in a frying pan and cook the lamb for about 10 minutes or until browned all over. Transfer to the slow cooker.
- 2 Heat the remaining oil over a medium heat in the pan and cook the spring onions for about 5 minutes, until softened. Season with salt and pepper and then add the bay leaf, thyme, wine and stock and bring up to a simmer. Transfer to the Partitioned Cooking Pot.
- 3 Stir in the carrots, turnips, potatoes, peas and lemon thyme.
- 4 Cover with the Glass Lid and cook for 4 hours on high.
- 5 To make the aioli, chop the garlic, then crush it together with the salt using the back of a knife. Stir into the mayonnaise and add the parsley.
- 6 To serve, stir the crème fraîche into the lamb and serve with the aioli.

For the Moroccan vegetable stew

Ingredients:

- 2tbsp Olive oil
- 1 large Onion chopped
- 2 Carrots, cut into small cubes
- 300g Swede, cut into small cubes
- 1 Red pepper, cored, de-seeded and chopped
- 3 Garlic cloves, finely chopped
- 200g Frozen broad beans
- 400g Can chopped tomatoes
- 3tsp Harissa
- 1tsp Turmeric
- 2cm Fresh root ginger, peeled and finely chopped
- 250ml Vegetable stock
- 125g Okra, thinly sliced
- Salt and freshly ground black pepper

Method:

- 1 Heat the oil in a pan and fry the onion until lightly browned.
- 2 Stir in the carrots, swede, pepper, garlic, broad beans and tomatoes.
- 3 Mix in the harissa, turmeric and ginger, then pour on the stock and season with salt and pepper and bring to the boil.
- 4 Spoon the mixture into the Partitioned Cooking Pot. Press the vegetables beneath the liquid.
- 5 Cover with the Glass Lid and cook for 4 hours on high.

Partition Slow Cooking Recipes - Desserts

Steamed banana gingerbread pudding and custard

For the sticky glazed banana gingerbread

Ingredients:

Base:

- 3tbsp Golden syrup
- 3tbsp Light muscovado sugar
- 1tbsp Ginger marmalade
- 2 Bananas
- Juice of ½ lemon

Pudding:

- 100g Butter
- 100g Light muscovado sugar
- 75g Golden syrup
- 2tbsp Ginger marmalade
- 2 Eggs
- 4tbsp Milk
- 175g Self raising wholemeal flour
- 1tsp Bicarbonate of soda
- 2tsp Ground ginger

Method:

- 1 Grease one side of the Partitioned Cooking Pot with butter and line with greased foil.
- 2 **Make the base:** spoon the syrup, sugar and marmalade onto the foil.
- 3 Cut the bananas in half lengthways and in half again crossways, toss in lemon juice and arrange, cut side down on top.
- 4 **Make the pudding:** put the butter, sugar, syrup and marmalade in a saucepan and heat gently until melted.
- 5 Beat the eggs and milk together in one bowl and in a separate bowl mix together the flour, bicarbonate of soda and ginger.
- 6 Take the pan off the heat and gradually mix in the egg mixture and then the flour mixture until smooth.
- 7 Pour over the bananas and base mixture.
- 8 Cover with the Glass Lid and cook for 2.5 hours on high.

For the custard

Ingredients:

- 1 carton Ready made custard

Method:

- 1 Pour the custard into the Partitioned Cooking Pot.
- 2 Cover with the Glass Lid and cook until the sponge is cooked through.

Note: Only use ready made custard in the slow cooker. You cannot make homemade or powdered instant custard in a slow cooker as it will not thicken correctly and will burn.

Partition Slow Cooking Recipes - Desserts

Sponge cake with summer berry compote

For the sponge cake

Ingredients:

- 125g Butter
- 100g Caster sugar
- 2 eggs, Beaten
- 200g Self raising flour
- 4tbsp Milk
- ½tsp Vanilla extract

Method:

- 1 Grease one side of the Partitioned Cooking Pot with butter.
- 2 Cream together butter and sugar in a bowl until light and creamy.
- 3 Gradually mix in alternate spoonfuls of egg and flour until all is mixed in.
- 4 Stir in the vanilla extract and milk until the mixture has a dropping consistency.
- 5 Spoon mixture into greased side of slow cooker.
- 6 Cover with the Glass Lid and cook for 2 hours on high or until the sponge is cooked through.

For the summer berry compote

Ingredients:

- 500g Frozen summer berries
- 100g Caster sugar
- 2tbsp Cornflour

Method:

- 1 Combine all ingredients and add to slow cooker.
- 2 Cover with the Glass Lid and cook on high for 2 hours or until the sponge is cooked through.

Partition Slow Cooking Recipes - Drinks

Hot citrus burst (alcoholic) and hot juice drink (non alcoholic)

For the hot citrus burst

Ingredients:

- 8 Cardamom pods
- Rind of 1 lemon
- Juice of 3 lemons
- Rind of 1 orange
- Juice of 3 oranges
- 125g Set honey
- 100g Caster sugar
- 750ml Cold water
- 150ml Whisky

Method:

- 1 Crush the cardamom pods and put the seeds into the Partitioned Cooking Pot, along with the rest of the ingredients.
- 2 Stir well.
- 3 Cover with the Glass Lid and cook for 3 hours on high.

For the hot juice drink

Ingredients:

- 700ml Cranberry juice
- 500ml Pineapple juice
- 350ml Water
- 100g Sugar
- ½tsp Ground cinnamon
- ¼tsp Ground cloves
- ¼tsp Ground nutmeg

Method:

- 1 Place all the ingredients into the Partitioned Cooking Pot.
- 2 Stir well.
- 3 Cover with the Glass Lid and cook for 3 hours on high.

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 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

Website: www.morphyrichards.com

SC48762 MUK Rev 5 01/15

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 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 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**

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