


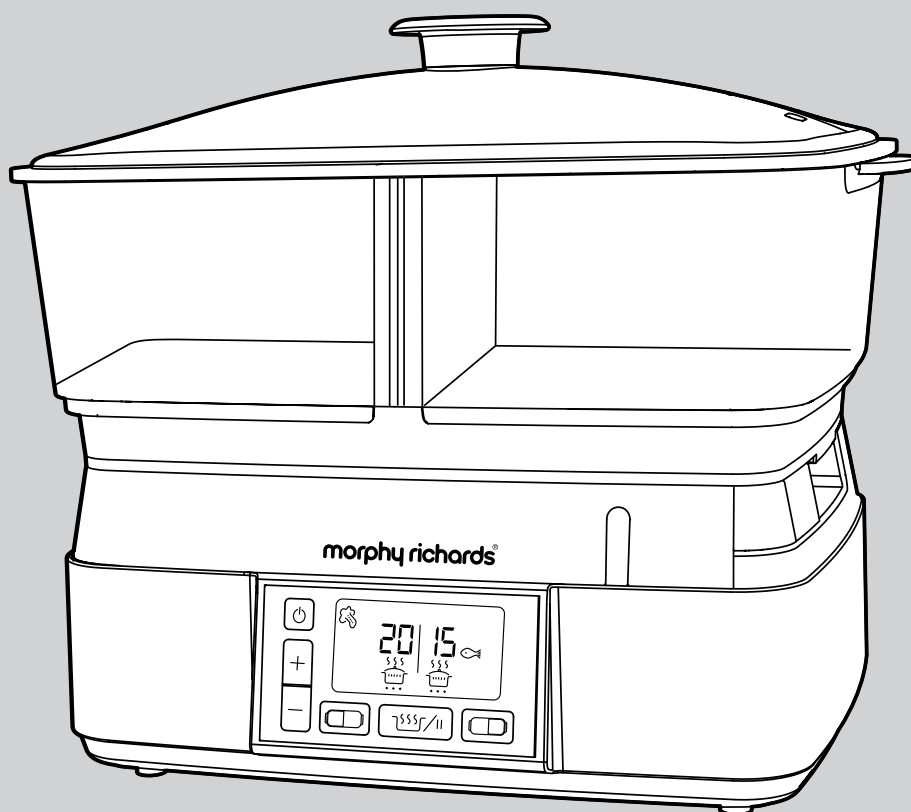
FS 48775 MUK Rev 3

morphy richards®

intellisteam compact



 Please read and keep these instructions for future use



48775

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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 its 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.
- Do not use outdoors or near water.
- Do not place directly under kitchen wall cupboards when in use, as it produces large amounts of steam. Avoid reaching over the steamer when in use.

Mains cable

- The mains cable should reach from the socket to the base unit without straining the connections.
- Do not let the cable hang over the edge of the table or counter and keep it away from any hot surfaces.
- Do not let the cable run across an open space e.g. between a low socket and table.
- 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.

Personal safety

- Do not touch hot surfaces. Use oven gloves or a cloth when removing the lid or handling hot containers as hot steam will escape.
- WARNING: To protect against fire, electric shock and personal injury, do not immerse cord, plugs, or appliance in water or other liquid.
- WARNING: Extreme caution must be used when moving the steamer when containing hot food, water, or other hot liquids.
- Appliances must not be immersed.
- Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.

- Do not operate any appliance with a damaged lead or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way. Contact Morphy Richards for advice on examination, repair or electrical or mechanical adjustment.
- Do not fill above the maximum level. If the steamer is over-filled, boiling water may be ejected which can scald.
- **Other safety considerations**
- Do not use attachments or tools not recommended by Morphy Richards as this may cause fire, electric shock or injury.
- To open, lift the lids off towards yourself but tilted away from you.
- Do not use any steamer parts in a microwave or on any cooking/heated surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not leave it in a damp and corrosive environment.
- Do not switch the steamer on unless it contains at least 1 cup of water, otherwise the steamer may be damaged.
- Always make sure the water does not fall below the minimum level.

Treating scalds

- Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

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 13 amp BS1362 fuse must be fitted.

WARNING: This appliance must be earthed.

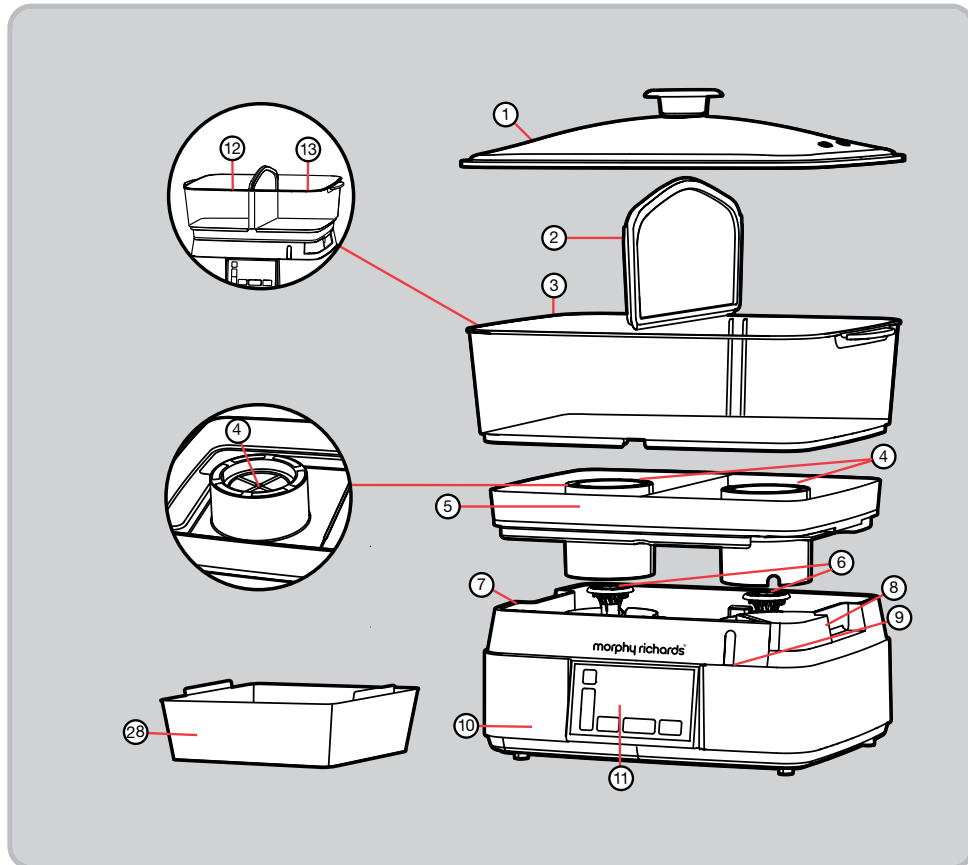
Introduction

Thank you for your recent purchase of the Intellisteam Compact. Please read this instruction booklet carefully to ensure you get the best performance from your new product.

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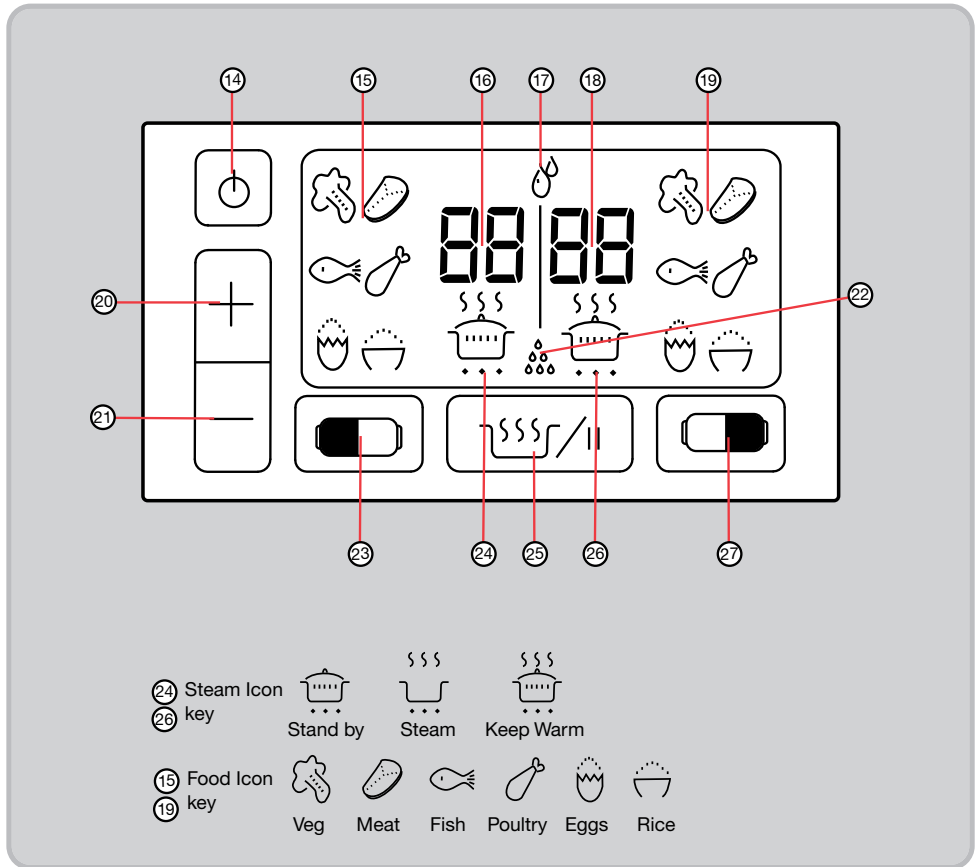
Product overview



Features

- | | |
|------------------------|---|
| (1) Lid | (10) Main Unit |
| (2) Dividing Wall | (11) Control Panel |
| (3) Container | (12) Left Compartment
(With Dividing Wall) |
| (4) Tray Vent | (13) Right Compartment
(With Dividing Wall) |
| (5) Drip Tray | (14)-(27) Control Panel
Features
(see page 5) |
| (6) Steam Vent | (28) Rice Tray |
| (7) Water Tank | |
| (8) Water Inlet Filler | |
| (9) Water Gauge | |

Control Panel



Features

- | | |
|--|--|
| (14) On/Off Button | (20) Increase Button |
| (15) Food Icons (Left Compartment) | (21) Decrease Button |
| (16) Timer (Left Compartment) | (22) Descal Icon |
| (17) Refill Icon | (23) Left Compartment Button |
| (18) Timer (Right Compartment) | (24) Steam Icon (Left Compartment) |
| (19) Food Icons (Right Compartment) | (25) Start/Pause Button |
| | (26) Steam Icon (Right Compartment) |
| | (27) Right Compartment Button |

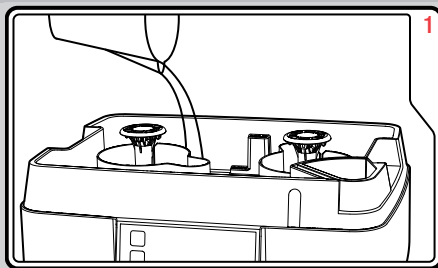
Before first use

It is important to clean your Intellisteam Compact before first use or if it has not been used for a long period of time. See the Care and Cleaning section (p.10) for more information.

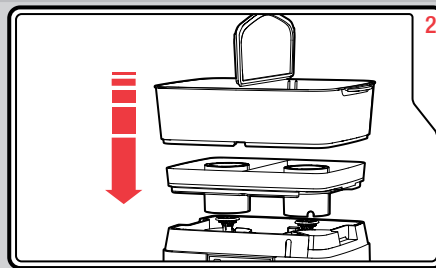
It is essential that your Intellisteam Compact is descaled at regular intervals to maintain optimum steam and extend the life of the unit. See the Descaling section (p.9) for more information.

When you first use your Intellisteam Compact, you may notice some smoke/vapour emitting from the rear of the Main Unit, this is normal and is simply grease that is used on some parts of the appliance applied during the manufacturing process. After using your Intellisteam Compact a few times this will stop. This is not dangerous and will not contaminate or flavour food cooked in your Intellisteam Compact.

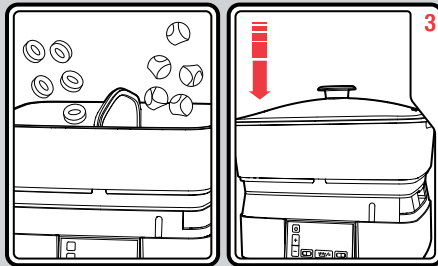
Using your Intellisteam Compact



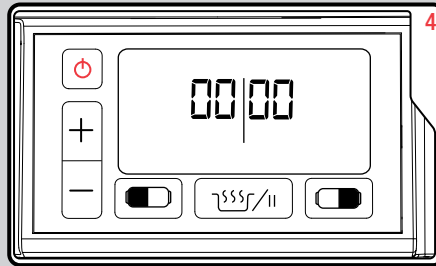
Fill the Water Tank (7) with cold water to the maximum level.



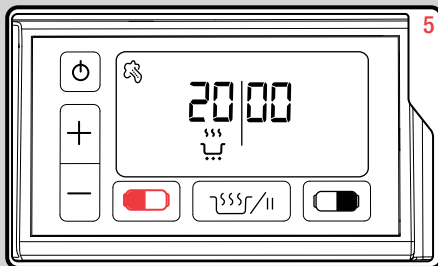
Place the Drip Tray (5) and Container (3) with Dividing Wall (2) onto the Main Unit (10).



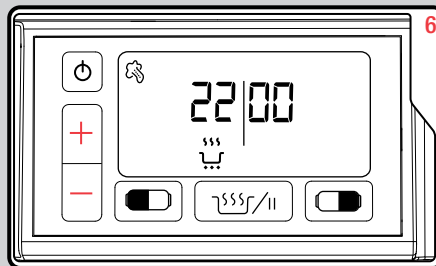
Place the food in the Compartments (12),(13). Use the Dividing Wall to ensure foods do not mix. Place the Lid (1) on.



Plug your Intellisteam Compact into the mains. Your Intellisteam Compact will beep and the LCD screen will illuminate.

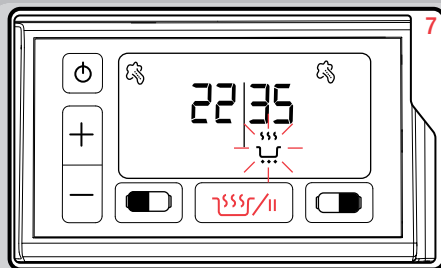


To set the steaming time, press the Left (23) or Right (27) Compartment Button. Press the button repeatedly to cycle through the default steaming times and select the required food group (15),(19).

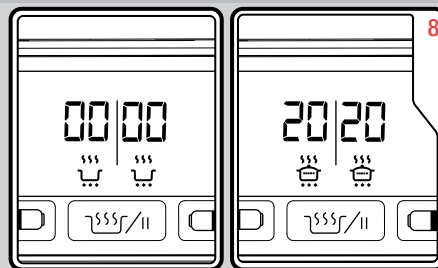


Use the Increase (20) or Decrease (21) Buttons to adjust the cooking time (if required). Press while the relevant Timer Icon (16),(18) is flashing (within 3 seconds) or repress the relevant Compartment Button to adjust the time. Repeat steps 5-6 for the other Compartment (if required).

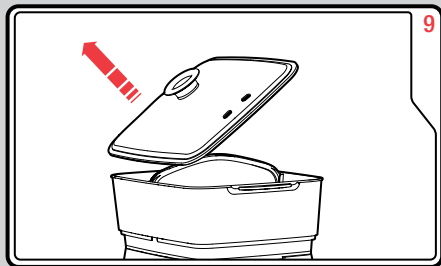
Using your Intellisteam Compact (continued)



Press the Start/Pause Button (25). Your Intellisteam Compact will beep, the Steaming Icon (24) will flash* and the timer will start counting down.

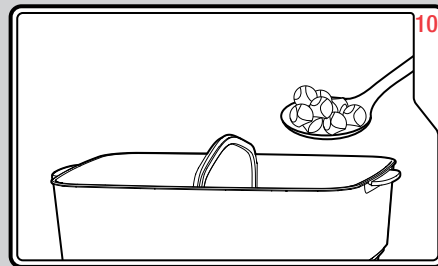


When the timer reaches zero the alarm will sound. Your Intellisteam Compact will automatically switch to Keep Warm for 20 minutes.



When complete press the On/Off Button (14), and turn your Intellisteam Compact off at the mains. Carefully lift the Lid (1) angling it away from you, to release steam safely. **Warning: Steam can burn.**

*Note: If you have selected different times for each Compartment the steaming icon will flash when each Compartment begins the steaming process.



Carefully remove the cooked food from your Intellisteam Compact. **Warning: Steam can burn.**

Dividing Wall

The Container (3) can be used in one of two ways, as two individual cooking Compartments or one large single Compartment.

To use your Intellisteam Compact as a single steaming Compartment, lift the Dividing Wall (2) out of the Container and set aside.

Steaming without the Dividing Wall

If using your Intellisteam Compact without the Dividing Wall (2), you must set both sides to steam for the same amount of time, otherwise your food will be cooked unevenly.

1. Follow steps 1-6 of 'Using your Intellisteam Compact' without placing the Dividing Wall in place.

3. Press and hold the Left Compartment Button (23) until the time is displayed for both Compartments.
4. If required, adjust the cooking time for your Intellisteam Compact using the Increase (20) or Decrease (21) buttons.
6. Follow steps 7-10 of 'Using your Intellisteam Compact.'

Steaming times

Your Intellisteam Compact is designed to finish steaming both Compartments at the same time. When the steaming process begins, the timer will automatically start counting down from the longest cooking time so all the food in your Intellisteam Compact completes cooking at the same time.

Preset cooking times

Your Intellisteam Compact features 7 pre-set cooking times. These can be adjusted using the Increase (20) and Decrease (21) Buttons.

To cycle through and select the desired pre-set cooking time for each Compartment, press the relevant Left or Right Compartment Button repeatedly.

Pre-set cooking times as follows:

-  **Egg - 12 minutes**
-  **Fish - 15 minutes**
-  **Vegetables - 20 minutes**
-  **Meat - 30 minutes**
-  **Rice - 40 minutes**
-  **Poultry - 35 minutes**
-  **Keep Warm - 10 minutes**
Do not use this setting to cook food.

Pausing during cooking

To pause your Intellisteam Compact during the cooking process press the Start/Pause Button (25). To continue steaming press the Start/Pause Button again.

Whilst your Intellisteam Compact is paused, it is possible to amend the cooking times as detailed in steps 5-7 of 'Using your Intellisteam Compact'.

Removing food from your Intellisteam Compact

WARNING: Use oven gloves to remove the Lid (1) and Container (3), ensure the Lid is tilted to direct the steam away from you. Do not remove the Drip Tray (5) until it has completely cooled.

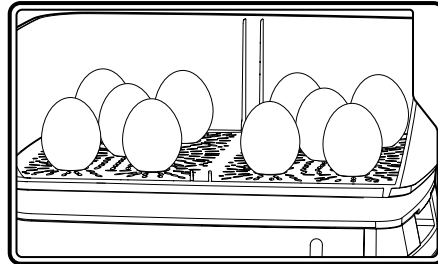
Cooking rice

1. Set up your Intellisteam Compact as described in 'Using your Intellisteam Compact'.
2. Pour 1 cup of uncooked rice and 1½ cups of water into the Rice Tray (28) and stir well.
3. Place the Rice Tray into the Compartment and place the Lid (1) on your Intellisteam Compact.
4. Set the cooking time for the Compartment to the 'Rice' preset (40 minutes) and press the Start/Pause Button (25).

Cooking eggs

You can use your Intellisteam Compact to cook hard boiled eggs.

1. Follow steps 1-2 of 'Using your Intellisteam Compact'.



2. Place the eggs individually into the dimples within the Container (3) as shown above.
3. Replace the Lid (1).
4. Set the cooking time and steam as detailed in steps 4-10 of 'Using your Intellisteam Compact'. The steamer has a preset 'Eggs' setting of 12 minutes. This can be manually adjusted using the Increase (20) or Decrease (21) buttons for personal taste.

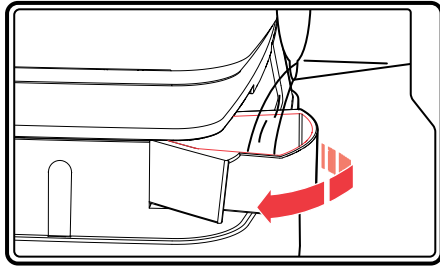
Boil dry alarm & auto shut off

When the water level is lower than the "MIN" level on the Water Gauge (9) the buzzer will sound continuously and the Refill Icon (17) will flash continuously. If this occurs you should refill the Water Tank (7) with water as soon as possible. Use the Water Inlet Filler (8) to refill the Water Tank as detailed on page 10.

If your Intellisteam Compact boils dry during use, it will beep continuously and automatically shut off, stopping the cooking process.

Refilling the Water Tank during use

Use the Water Inlet Filler (8) to refill the Water Tank (7) during cooking.

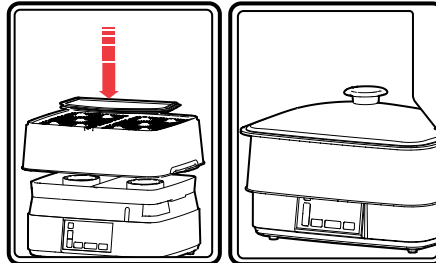


Gently pull the Water Inlet Filler out from the side of your Intellisteam Compact. Refill water through the Water Inlet Filler carefully using a jug. The buzzer will stop automatically and the Refill Icon (17) will disappear.

Hints and tips

- Steaming times stated in the Steaming Guide (p.10) are only a guide. Times vary depending on the thickness of food, spacing of the food inside the Compartments, the freshness of food and personal preference. As you become familiar with your Intellisteam Compact, adjust the cooking time to your preference.
- A single layer of food steams faster than multiple layers. Therefore, cooking times for a larger quantity of food will be extended. For best results, prepare the food in smaller / thinner pieces and space evenly in the compartment.
- When cooking large quantities of food, remove the Lid (1) about halfway through, stir the food carefully using a long handled utensil to ensure the food is cooked evenly. **Warning: Do not put your hand into the Container.**
- Do not crowd food unnecessarily. Arrange the food with space to help steam flow.
- Do not add salt and seasoning to the Container (3) or Water Tank (7). These minerals will cause scaling and damage the heating element.
- The liquid left after cooking in the Drip Tray (5) is ideal for use in making sauces and gravy.
- Never steam frozen meat, poultry or seafood direct from freezer. Always thaw thoroughly first.

Storage



For ease of storage, your Intellisteam Compact is designed so the Main Unit (10) fits into the Container (3). When not in use, your Intellisteam Compact can be stored as depicted to save space.

Descaling

It is essential that the appliance is descaled regularly to maintain optimum steam and extend the life of the unit.

After every 15 hours of steaming usage, the Descale Icon (22) will illuminate to remind you to descale the appliance.

1. Fill the Water Tank (7) to the MAX level with white vinegar. (Not brown vinegar)

IMPORTANT: Do not use any other chemical or commercial descale agent.

2. Place the Drip Tray (5), Container (3) and Lid (1), onto the Water Tank and then connect your Intellisteam Compact to the Mains.
3. Set the timer for 25 minutes for both Compartments and press start.

WARNING: If the white vinegar solution begins to boil over the edge of the Main Unit, switch off the timer and disconnect the mains supply. Reduce the quantity of white vinegar slightly. Do not attempt to move your Intellisteam Compact whilst the vinegar is still hot.
4. When the steaming is completed, unplug the appliance from the wall socket and allow to cool completely before pouring out vinegar/water solution.
5. Rinse the Water Tank several times with cold water.
6. Fill the Water Tank to the MAX mark with cold water. Place the Drip Tray, Container and Lid, onto the Water Tank and then connect your Intellisteam Compact to the Mains.
7. Run your Intellisteam Compact on any setting for 10 minutes. Switch off and allow to cool completely before pouring out the remaining water.

Care and Cleaning

WARNING: Never immerse the Main Unit (10), power cord or mains plug into water.

- Unplug from the wall socket and leave the appliance to cool completely before cleaning.
- Do not clean any part of the unit with abrasive cleaners e.g. scouring powders, steel wool or bleach.
- Do not clean clear plastic with the abrasive side of a sponge or pad.
- Do not immerse the Main Unit in water. Fill the Water Tank (7) with warm, soapy water and wipe with a cloth. Empty and rinse thoroughly, and then wipe with a damp cloth.
- Wash the Lid (1), Rice Tray (28), Container (3) and Dividing Wall (2) in warm water and washing-up liquid.
 - The Rice Tray, Container and Dividing wall are all dishwasher safe on the top shelf only on a medium (45-50°C) or eco cycle. Dry thoroughly.
 - The Lid is not dishwasher safe.
- Clean your Intellisteam Compact after each use.

Steaming Guide

Steaming times and portion sizes stated below are an approximate guide and are for recommendation only. Times may vary depending on the size of the food, the spacing of the food in the Container (3), the freshness of food and personal preference. As you become familiar with the steamer, adjust cooking time as required.

Steaming times are for the quantities stated in the guide, for larger or smaller quantities adjust the time accordingly.

Vegetables

Cut off thick stems from broccoli, cauliflower and cabbage.

Steam leafy, green vegetables for the shortest possible time as they lose colour easily.

For best results, salt and season vegetables after steaming.

Frozen vegetables should not be thawed before steaming.

Food	Weight	Cooking Time	Tip
• Asparagus	• 1 portion 60g • 4 portions 240g	• 15 min	• Cross the stalks to let steam through
• Broccoli	• 1 portion 60g • 4 portions 240g	• 15-18 min	
• Broad Beans	• 1 portion 50g • 4 portions 200g	• 10-15 min	• Stir halfway through cooking
• Carrots (sliced)	• 1 portion 100g • 4 portions 400g	• 15-20 min	• Stir halfway through cooking
• Cauliflower	• 1 portion 100g • 4 portions 400g	• 18 min	• Stir halfway through cooking
• Mangetout	• 1 portion 50g • 4 portions 200g	• 10-12 min	• Stir halfway through cooking
• Peas (fresh)	• 1 portion 60g • 4 portions 240g	• 8 min • 8-12 min	• Stir halfway through cooking
• Spinach	• 1 portion 60g • 4 portions 240g	• 4-5 min • 5-8 min	• Stir halfway through cooking
• Potatoes	• 1 portion 180g • 4 portions 720g	• 25 min	

Packaged vegetables

Many supermarkets sell pre-prepared/packaged vegetables for convenience and ease of use. These are ideal when preparing meals as the leg work is already done for you.

Most packs include steaming instructions for the vegetables; however these times are for steaming on the hob or microwave, but may need to be adjusted dependant upon weight and personal preference. Use the times listed below as a rough guide.

Food	Weight	Cooking Time
• Carrots/Broccoli Sprouts	• 480g	• 20 min
• Potatoes	• 500g	• 40 min
• Baby Vegetable Mix	• 350g	• 15 min
• Mini Carrots	• 400g	• 20 min
• Babycorn	• 170g	• 20 min
• Fresh Peas	• 170g	• 8 min

Fish and seafood

Fish is cooked when it flakes easily with a fork.

Frozen fish may be steamed without thawing, however it must be separated before steaming and the cooking time extended.

Add lemon wedges and herbs whilst steaming to improve flavour

Food	Weight / Number	Cooking Time
• King Prawns	• 100g • 400g	• 5-7 min • 7-10
• Salmon Fillets	• 1 fillet 140g • 4 fillets 560g	• 15 min
• Mussels	• 200g • 800g	• 5 min • 5-8 min



Poultry

Steaming has the advantage of healthy cooking, due to the low heat used, only choose tender, lean cuts of meat and trim off all fat.

Serve steamed poultry with herbs, flavoured sauces or marinade the meat for a few hours before steaming for flavour.

Thoroughly cook all foods before serving. Pierce with a knife or skewer to check that the center is cooked and juices run clear.

Food	Weight / Number	Cooking Time	Tip
• Chicken breast fillets	• 1 fillet 200g • 4 fillets 800g	• 12-15 min	• Remove all fat before cooking

Rice

Use the rice bowl and add the required quantity of water together with rice

Food	Weight	Water	Cooking Time
• Rice	• 1 portion 75g • 4 portions 300g	• 110ml • 450ml	• 30 min • 40 min



Recipes



The recipes in this book have been designed and tested by Morphy Richards for use specifically in your Intellisteam Compact. The cooking times for the following recipes are a guide and will be affected by the size and freshness of the ingredients used. Always ensure food is thoroughly cooked before serving.

Recipes are designed for the maximum quantity to serve 4 people. If you are reducing the portion sizes, please adjust the cooking times as appropriate.



Sweet red peppers stuffed with leeks and feta cheese served with spring onion and pine nut couscous

Ingredients:

- 4 sweet (long) red peppers, tops removed
- 1 small leek, finely chopped
- 1 tbsp chopped fresh parsley
- 2 tbsp olive oil
- 25g finely grated parmesan cheese
- 25g fresh bread crumbs
- 100g feta cheese, finely crumbled
- Salt and freshly ground black pepper

Couscous:

- 200g couscous
- 2 tsp vegetable stock powder
- 4 spring onions, finely chopped
- 25g pine nuts

To garnish:

- Parsley sprigs

Method:

- 1 Split the peppers lengthways, taking care not to cut completely in half. Remove the core and seeds. Mix together the leek, parsley and olive oil, then add parmesan cheese and bread crumbs. Mix in the crumbled feta cheese and season with a little salt and plenty of black pepper. Stuff the mixture into the peppers.
- 2 Place the peppers in one Compartment.
- 3 Place the Rice Tray in the other Compartment.
- 4 Add couscous and 265ml of cold water to the Rice Tray. Stir in the stock powder, spring onions and pine nuts.
- 5 Set time for the couscous to 25 minutes. Set the time for the peppers to the vegetable preset time (20 minutes).
- 6 Press the Steam Button.
- 7 When cooked, allow to stand for 5 minutes.
- 8 Using a fork fluff up the couscous before serving.



Goats cheese soufflé

Ingredients:

- 125g goats cheese, crumbled
- 4 medium eggs, separated
- 2 tbsp finely chopped flat leaf parsley
- 1 tbsp finely chopped fresh tarragon
- Salt and pepper
- 240g spinach
- Butter for greasing

To serve:

- Baby leaf salad

Method:

- 1 Grease 4 x 150ml ramekins.
- 2 Place half the goats cheese in a large bowl and mash with a fork.
- 3 Stir in the egg yolks, herbs and seasoning.
- 4 Whisk the egg whites in a separate clean bowl until you can form soft peaks.
- 5 Spoon 2 tablespoons of the egg whites into the cheese mixture to loosen then gently fold in the rest.
- 6 Spoon the mixture into the ramekins and top with the remaining cheese. Cover with foil and place 2 ramekins in each side of the steamer.
- 7 Steam for 20 minutes until the tops look set but the centers are still wobbly.
- 8 Serve immediately with salad.



Chicken tikka masala with zesty cardamom rice

Ingredients:

- 4 tbsp low fat natural yogurt
- 2 tbsp chicken tikka masala curry paste
- 2 tbsp chopped fresh coriander
- 4 skinless, boneless chicken breasts, chopped into chunks
- Salt and freshly ground black pepper

Rice:

- 300g basmati rice
- 450ml cold water
- 2 tsp vegetable stock powder
- 2 strips pared lemon zest
- 6 green cardamom pods, lightly crushed

To garnish:

- Lime wedges and coriander sprigs

Method:

- 1 Spoon the yoghurt, curry paste and coriander into a large, non-metallic bowl and mix. Add the chicken and stir to coat. Season with a little salt and pepper, then cover and refrigerate for at least 30 minutes.
- 2 Position the Rice Tray in one Container. Add the rice and cold water. Stir in the stock powder. Place strips of peeled lemon zest on top and sprinkle in cardamom pods.
- 3 Place the chicken and marinade into the other Compartment and make sure the mixture is evenly spread out.
- 4 Set the time for the rice using the rice pre-set (40 mins). Set time for the chicken using the meat pre-set (30 mins).
- 5 Press the Steam Button.
- 6 Serve garnished with lime wedges and sprigs of coriander.

Note: The spices used in this recipe may stain the plastic parts of your Intellisteam Compact. To prevent this, cook the chicken wrapped in aluminium foil and increase the cooking time by 10 minutes. Always ensure meat is fully cooked before serving.

Maple-glazed chicken with rice

Ingredients:

- 4 skinless, boneless chicken breasts
- Finely grated zest and juice of 1 small orange
- 2 tbsp maple syrup
- ¼ tsp dried chilli flakes
- Salt and freshly ground black pepper

Rice:

- 250g white wild rice
- 1 tsp vegetable stock powder
- 250ml water

Method:

- 1 Put the chicken breasts into a non-metallic bowl and add the orange zest, orange juice, maple syrup and chilli flakes. Season with a little salt and plenty of black pepper. Cover and refrigerate for at least 30 minutes.
- 2 Place the chicken breasts in one Compartment.
- 3 Put the rice and vegetable stock powder into the Rice Tray. Put the Rice Tray in the other Compartment and add 250ml of cold water to the rice, stirring to mix.
- 4 Set time for the chicken to the preset meat time (30 minutes). Set time for rice to the preset rice time (40 minutes).
- 5 Press the Steam Button.



Steamed halibut with lemon and thyme dressing

Ingredients:

- 4 x 125g halibut fillets, skinned (or use Pacific cod)
- 15g butter
- 4 small thyme sprigs
- Salt and freshly ground black pepper

Vegetables:

- 750g small new potatoes
- 2 leeks, cut into strips
- 1 large carrot, cut into strips
- 150g green beans, trimmed

Dressing:

- 50g butter, melted
- Finely grated zest and juice of 1 lemon
- 1 tbsp fresh thyme leaves

Method:

- 1 Mix the vegetables together and place in one Compartment.
- 2 Arrange fish fillets on top of the vegetables.
- 3 Place a small knob of butter and thyme sprig on top of each fillet. Season with a little salt and pepper.
- 4 Put potatoes into the other Compartment.
- 5 Set time for the fish and vegetables using the fish pre-set plus 5 minutes (20 mins). Set time for the potatoes using the vegetables pre-set (30 mins).
- 6 Press the Steam Button
- 7 For the dressing, mix butter, lemon zest, lemon juice and thyme leaves and pour over the fish when serving.



Sesame salmon and steamed greens served with coconut milk and sweet chilli sauce noodles

Ingredients:

- 4 x 125g salmon fillets
- 4 tsp toasted sesame oil
- 1 tsp sesame seeds
- 300g of medium cooked noodles

Vegetables:

- 150g sugar snap peas or mangetout
- 6 spring onions, cut into strips
- 1 carrot, cut into fine strips

Sauce:

- 300ml coconut milk
- 2 tbsp sweet chilli sauce
- 1 tsp grated fresh root ginger
- 1 tbsp chopped fresh coriander

Method:

- 1 Mix together the vegetables and place into one Compartment.
- 2 Brush the salmon fillets with sesame oil and sprinkle with sesame seeds. Arrange on top of the vegetables in the Compartment.
- 3 Place the noodles into the rice tray and position in the other Compartment.
- 4 Mix together the Sauce ingredients and pour over the noodles. Stir to combine.
- 5 Set time for the salmon and vegetables using the fish pre-set plus 5 minutes (20 mins).
- 6 Set time for the noodles to 20 minutes.
- 7 Press the Steam Button.
- 8 Stir noodles 5 minutes before end of cooking time to ensure they are separated.



Spicy prawns with minted pea couscous

Ingredients:

- 400g raw king prawns
- ½ tsp cayenne pepper
- ½ tsp paprika
- ½ tsp salt
- ¼ tsp garlic powder

Couscous:

- 200g couscous
- 270ml cold water
- 75g frozen peas
- 1 tbsp chopped fresh mint

Method:

- 1 Mix together the cayenne pepper, paprika, salt and garlic powder and coat the prawns thoroughly in the mixture.
- 2 Place the prawns in one Compartment.
- 3 Place the couscous, water, peas and mint in the Rice Tray and place in the other Compartment.
- 4 Set the time for the prawns to 10 minutes and the couscous to 25 minutes.
- 5 Press the Steam Button.
- 6 Fork through the couscous to fluff up before serving.

Ginger and banana sponge with toffee sauce

Ingredients:

- 75g butter, plus extra for greasing
- 75g light muscovado sugar
- 2 medium eggs, beaten
- 1/2 tsp vanilla extract
- 75g self-raising flour
- 1/2 tsp ground ginger
- Pinch of salt
- 1 large ripe banana, mashed
- 2 pieces stem ginger in syrup chopped, plus 4 tbsp of syrup from the jar

Sauce:

- 3 tbsp golden syrup
- 25g butter
- 25g light muscovado sugar

To serve:

- Vanilla ice-cream or custard

Method:

- 1 In a large mixing bowl, cream the butter and sugar until light and fluffy. Gradually beat in the eggs, then stir in the vanilla. Sift in the flour, ground ginger and salt and gently fold in using a large metal spoon. Stir in the mashed banana.
- 2 Using butter grease 4 x 150ml individual pudding basins. Slice stem ginger and place it in the bottom of the basins. Spoon 1 tbsp of syrup into each pudding basin and spoon the creamed mixture on top of the syrup before levelling. Cover tightly with pieces of foil greased with butter.
- 3 Arrange the puddings in one Compartment.
- 4 Put the sauce ingredients into the Rice Tray, and cover with cling film and place in the other Compartment.
- 5 Set time for the puddings using the rice pre-set (40 mins). Set time for the sauce for 20 minutes.
- 6 When cooked, run a knife around the basins to release the puddings. Stir the sauce thoroughly and spoon over each pudding. Serve with ice-cream or custard.

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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

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
SPARES: 0844 873 0726**

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

Helplines (office hours)
UK 0844 871 0960
Spare Parts 0844 873 0726
Republic of Ireland 1800 409 119
www.morphyrichards.com

