morphy richards®

3 Year Guarantee*

*Upon registering your product at morphyrichards.co.uk

SEAR & STEW

Oval 6.5L Slow Cooker



Model No.

461016
461022

User Manual

Please read and keep these instructions for future use

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.
- WARNING: Misuse of appliance could cause personal injury.
- Do not immerse main unit in water.
- This appliance is intended for household use only. It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- The appliance is not intended to be operated on an extension cable or by means of an external timer or separate remote system.
- If the supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Location

- Always locate your appliance away from the edge of the worktop.
- Ensure that the appliance is used on a firm, flat, heat resistant surface.
- Do not use the appliance outdoors or near water.

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.

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 on the Base Unit. Use the Cooking Pot.
- Do not switch on the Base Unit without the Cooking Pot in place.
- Switch off the Base Unit before removing the Cooking Pot.
- Do not use the Cooking Pot or Glass Lid if cracked or chipped.
- Do not switch on the appliance when it is upside down or laid on its side.
- The Glass Lid and Cooking Pot are fragile. Handle them with care.
- 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.
- The heating element surface is subject to residual heat after use.
- Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.

Personal safety

- **WARNING: Do not touch the top of the appliance or other hot parts during or after use, use handles or knobs. Misuse of this appliance could cause potential injury.**
- 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.

Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).
Should the fuse in the mains plug require changing, replace it with a fuse of the same rating as originally fitted.
WARNING: This appliance must be earthed.

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Introduction

Thank you for purchasing your new Morphy Richards Slow Cooker.

Your Sear & Stew Slow Cooker will allow you to create an extensive selection of meals with the added benefit of being able to sear the meat in the same pan. Searing meat in the cooking pot means that the juices from the meat combine with the rest of the ingredients creating richer fuller flavours in your dishes.

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Before First Use

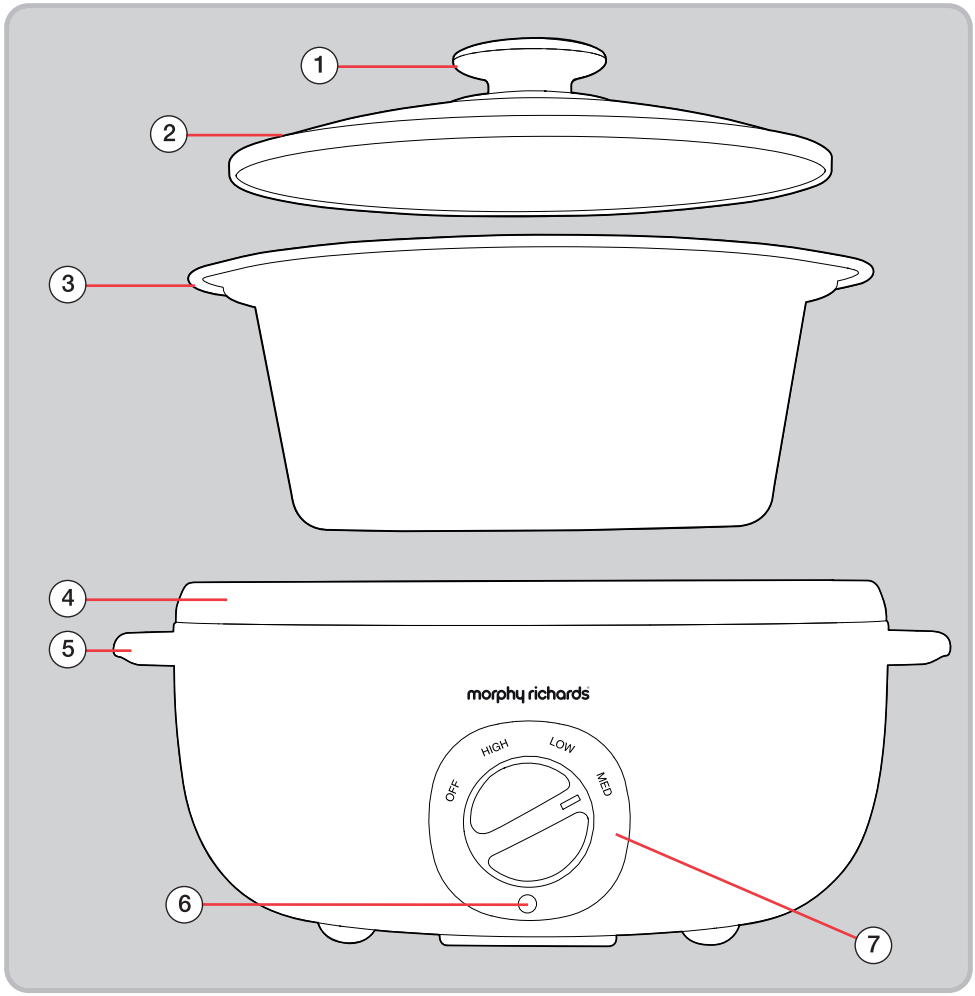
Wash the Lid (2) and Cooking Pot (3) in hot, soapy water. Rinse and dry.

Note

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

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Product Overview

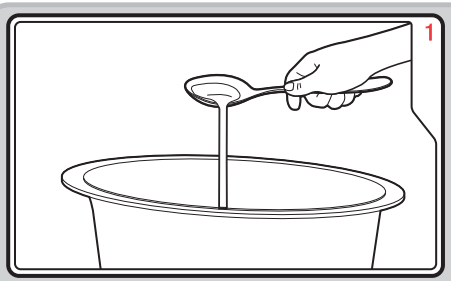


Features

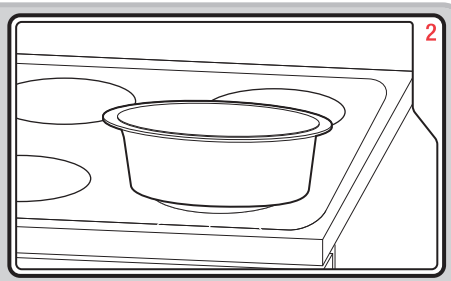
(1) Lid Handle
(2) Glass Lid
(3) Cooking Pot
(4) Base Unit
(5) Base Handles
(6) Indicator Light
(7) Control Knob

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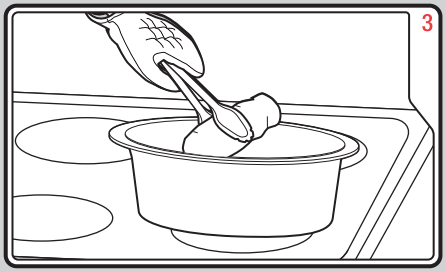
Using Your Slow Cooker



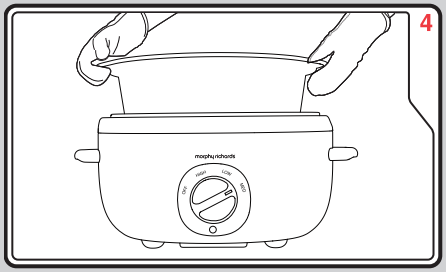
Add oil to Cooking Pot (3). Refer to the recipe for the correct amount of oil to use.



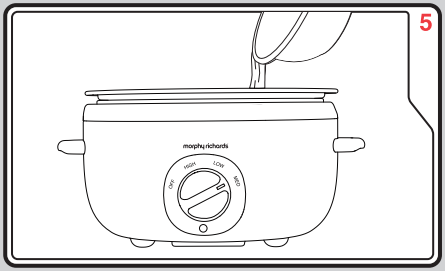
Pre-heat the oil in the Cooking Pot (3) on the hob over a medium-high heat. The Cooking Pot (3) is compatible with most hobs, except induction.



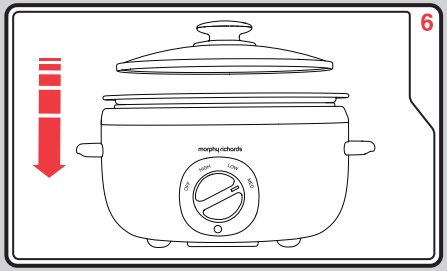
When the oil is hot, add the meat in to the Cooking Pot (3). **WARNING: The Cooking Pot (3) will be hot. Handle with oven gloves.**



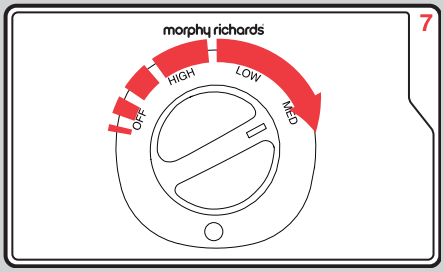
When the meat has seared, place the Cooking Pot (3) into the Base Unit (4). **WARNING: The Cooking Pot (3) will be hot. Handle with oven gloves.**



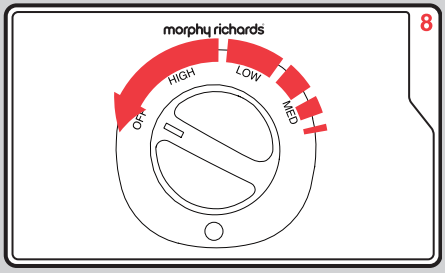
Add the rest of the ingredients to the Cooking Pot (3).



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



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



When cooking has finished (refer to the cooking guide on page 9), turn the Control Knob (7) to Off. The Indicator Light (6) will switch off.

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Handling The Cooking Pot

- **WARNING: The Cooking Pot (3) will become very hot when in use.**
- To prevent the Cooking Pot (3) from slipping when using to sear, saute or fry the ingredients on your hob, use an oven glove to support the Cooking Pot (3) when stirring the food.
- Be careful when using the Cooking Pot (3) on a gas hob, select the correct size gas ring to fit the base area of the Cooking Pot (3). **DO NOT use on a wok burner or oversized gas hob.**
- **Do not use metal utensils to stir food in the Cooking Pot (3) as this will scratch and remove the non stick coating. Use either wood or silicone plastic utensils.**
- **WARNING: The Lid handle (1), the Base Unit (4) and the Cooking Pot (3), as well as the outside of the Base Unit (4), all become hot during cooking. Always use oven gloves when handling ANY part of the Slow Cooker during cooking.**

Handling The Glass Lid

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

Foods For Slow Cooking

- Most foods are suited to slow cooking methods, however there are a few guidelines that need to be followed.
- Ensure all frozen ingredients are thoroughly defrosted prior to cooking.
- Cut root vegetables into small, even pieces, as they take longer to cook than meat. They can be gently sauteed for 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the Cooking Pot (3) and all ingredients are immersed in the cooking liquid.
- Trim all excess fat from meat before cooking, as the slow cooking method does not allow fat to evaporate.
- If adapting an existing recipe from conventional cooking, you may need to reduce the amount of liquid used. Liquid will not evaporate from your Slow Cooker to the same extent as conventional cooking.
- Never leave uncooked food at room temperature in your Slow Cooker.
- Uncooked kidney beans must be soaked overnight and boiled for at least 10 minutes to remove toxins before use in a Slow Cooker.
- Insert a meat thermometer into joints of roasts, hams or whole chickens to ensure they are cooked to the desired temperature.
- **Do not use your 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 5 cm gap from the rim of the Cooking Pot (3) and the food surface to allow for simmering.
- Removing the Glass Lid (2) will allow heat to escape, reducing the efficiency of your Slow Cooker and increasing the cooking time. If you remove the lid to stir or add ingredients, you will need to allow 10-15 minutes extra cooking time for each time you remove the Glass Lid (2).
- Many things can affect how quickly a recipe will cook, including water and fat content, initial temperature of the food and the size of the food. Check food is properly cooked before serving.
- Many recipes will take several hours to cook. If you don't have time to prepare food in the morning, prepare it the night before, storing the food in a covered container in the fridge. Transfer the food to the Cooking Pot (3) and add boiling liquid/stock. In most of the recipes in this book, the meat ingredients are browned first to improve their appearance and flavour.
- If you are short on preparation time and would prefer to skip the searing stage, simply add your meat and other ingredients into your 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, 6-8 hours on Medium or 4-6 hours on High Setting.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk and cream should be added towards the end of the cooking time.
- Pieces of food cut into small pieces will cook quicker. A degree of 'trial and error' will be required to fully optimise the potential of your Slow Cooker.

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- 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.
- For ham and brisket fill with hot water to just cover the joint. For beef, pork or poultry cover to 1/3 depth.

Care And Cleaning

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

DO NOT IMMERSE THE BASE UNIT IN WATER

Caring For The Glass Lid And Cooking Pot

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

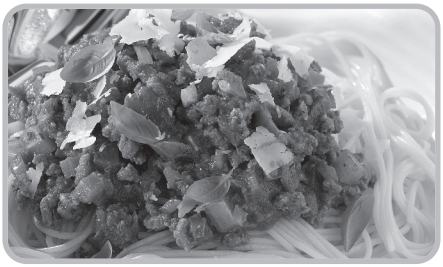
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Troubleshooting

Problem	Reason	Solution
• Food is undercooked.	• Loss of power	• Test the mains outlet with a lamp known to be working.
	• Food cooked on wrong setting for cooking time	• Check the Control Knob (7) position and the recipe details.
	• Glass Lid (2) not placed correctly on the Cooking Pot (3)	• Check the Glass Lid (2) is correctly placed and nothing is obstructing it.
• Food is overcooked.	• Cooking Pot (3) was under half full	• Your Slow Cooker has been designed to thoroughly cook food in a filled Cooking Pot (3). If the Cooking Pot (3) is only half-filled, check to see if the food is cooked 1 to 2 hours earlier than recipe time.
	• Food cooked too long	• Check the Control Knob (7) position and the recipe details.
	• Cooking Pot (3) placed in Base Unit while still very hot.	• Cooking time may be shortened. Check food is cooked 30 minutes to 1 hour earlier than the stated recipe time.

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Recipes



We have developed recipes for you to use in the Sear and Stew Slow Cooker. From soups for starters, curries for mains and rice pudding for dessert, there are choices for all tastes.

The cooking times given in the following recipes are for the Medium setting. Should you want to increase or decrease the cooking time, please refer to the cooking guide below. Please note that these cooking times are for guidance only and may vary depending on food type and personal tastes.

For example if the recipe says cook for 4-6 hours on Medium and you require the cooking time to be a shorter, cook on High, which will reduce the cooking time to 3-4 hours. To increase the cooking time, choose Low which will increase the cooking time to 6-8 hours.

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

Cooking Guide

Cook on High

- 4-6 hours

Cook on Medium

- 6-8 hours

Cook on Low

- 8-10 hours

See individual recipes for guidance for best cooking setting.

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Recipes - Soup

Vegetable soup

Ingredients:

- 60g butter
- 1.8kg mixed vegetables, e.g. potatoes, onions, carrots, parsnips, celery, leeks, tomatoes
- 2L vegetable stock
- mixed herbs to taste
- salt and pepper
- 60g plain flour

Method:

1. Peel, wash and cube or slice all the vegetables.
2. Melt butter in the Cooking Pot and gently fry the vegetables on the hob 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 the Cooking Pot into the Base Unit.
5. Cover with the Glass Lid and cook for approximately 4-6 hours on the Medium setting.
6. Cool and liquidise the soup.
7. Reheat on the hob, thickening the soup with the flour.

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Recipes -Meat

Beef Stew

Ingredients:

- 1.2kg stewing beef cut into 1” cubes
- 800g potatoes, peeled and cut into large dice
- 800g carrots, peeled and cut into rounds
- 500g leeks, sliced
- 280g onions, chopped into large pieces
- 1.7 litres beef stock
- 3 tsp mixed herbs
- 3 tbsp cornflour
- 2 tbsp cooking oil

Method:

1. Heat 1tbsp oil in the Cooking Pot on the hob and then sear the meat in batches using the remaining oil as necessary and reserve.
2. Soften the onions. Remove the meat.
3. Add the remaining ingredients and stir well. Replace the meat and stir.
4. Place the pan in the Base Unit, cover with the Lid and select the desired setting.
5. If necessary, thicken the sauce with the cornflour. Mix the cornflour with a little cold water until a smooth paste is achieved. Mix this into a cup of the hot liquid taken from the Cooking Pot, when fully mixed into the liquid add this back into the rest of the ingredients and stir well until the cornflour is evenly distributed. This can be done 30 minutes from the end of the cooking time.

BBQ Spare Ribs

Ingredients:

- 1.5kg pork spare ribs
- 300ml BBQ sauce

Method:

1. Marinade the ribs in the sauce in a covered dish in the fridge for several hours or overnight.
2. Next day, transfer to the Cooking Pot and cover with the Glass Lid.
3. Cook for 4 hours on the High setting, 6 hours on Medium Setting or 8 hours on the Low Setting.

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Boiled Ham

Ingredients:

- 1.8kg (max) gammon joint

Method:

1. Remove the outer packaging from the joint but leave any collar in place. Rinse the joint under cold running water and then place into the Cooking Pot.
2. Transfer the Cooking Pot into the Base Unit.
3. Cover the joint with boiling water and then cover with the Glass Lid.
4. Cook for 4-6 hours on the High setting, 6-8 hours on Medium Setting or 8-10 hours on Low Setting.

Bolognese

Ingredients:

- 1.5kg minced beef
- 300g onions, peeled and chopped
- 300g celery, thinly chopped
- 3 garlic cloves, crushed
- 3x 400g cans chopped tomatoes
- 7 tbsp tomato puree
- 600ml beef stock
- 300g mushrooms, sliced
- 2 tsp mixed herbs
- Salt and pepper

Method:

1. Using the Cooking Pot, brown the mince on the hob without adding any oil or fat.
2. When the fat has started to run from the meat, add the onions, celery and garlic, stirring occasionally.
3. After a couple of minutes, add the remaining ingredients, stir well.
4. Transfer the Cooking Pot into the Base Unit, cover with the Glass Lid.
5. Cook for 4-6 hours on the High setting, 6-8 hours on Medium Setting or 8-10 hours on Low Setting.

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Beef Curry

Ingredients:

- 4 tbsp sunflower oil
- 650g cooking apples, peeled, cored and thickly sliced
- 450g onions, peeled and chopped
- 1.5kg stewing steak, cubed
- 5 tsp curry powder
- 5 tbsp mango chutney
- 150g sultanas
- 600g tinned chopped tomatoes
- 3 tbsp lemon juice
- 5 tbsp cornflour
- 1 L beef stock

Method:

1. Place 2 tbsp oil into the Cooking Pot on the hob and gently fry the apples and onions for a few minutes without browning. Remove and set aside.
2. Add one tbsp oil to the Cooking Pot and brown the meat in two batches, adding the remaining oil for the second batch.
3. Add the remaining ingredients to the Cooking Pot together with the apples and onions and stir well.
4. Place the Cooking Pot into the Base Unit and cover with the Glass Lid.
5. Cook for 4-6 hours on the High setting, 6-8 hours on Medium Setting or 8-10 hours on Low Setting.
6. If necessary, at the end of cooking the sauce may be thickened by mixing 2 tbsp cornflour in a cup with a little cold water to make a paste. Add a little of the hot liquid and then stir into the Cooking Pot. This can be done 30 minutes from the end of the cooking time.

Sausage Pot

Ingredients:

- 1 tbsp sunflower oil
- 1.5kg good quality thick pork sausages
- 450g onions, peeled and chopped
- 400g carrots, peeled and sliced
- 500g, leeks, washed and sliced
- 1.2L beef stock
- 6 tbsp chutney
- 5 tbsp Worcestershire sauce
- 3 tbsp plain flour
- Salt and pepper

Method:

1. Place the oil in the Cooking Pot on the hob and sear the sausages in two batches until browned. Remove and set aside.
2. Add the vegetables to the Cooking Pot and sauté for a couple of minutes.
3. Add the remaining ingredients and stir well. Replace the sausages into the Cooking Pot and stir gently.
4. Place the Cooking Pot into the Base Unit and cover with the Glass Lid.
5. Cook for 4-6 hours on the High setting, 6-8 hours on Medium Setting or 8-10 hours on Low Setting.
6. Any excess fat may be removed from the surface of the Cooking Pot after cooking.

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Recipes - Desserts

Rice Pudding

Ingredients:

- Rice Pudding
- 60g butter
- 250g pudding rice
- 250g granulated sugar
- 2L whole milk
- 1 tsp ground nutmeg

Method:

1. Butter the sides and base of the Cooking Pot.
2. Add all the ingredients and stir well.
3. Transfer the Cooking Pot into the Base Unit, cover with the Glass Lid.
4. Cook for 2½ - 3 hours on High setting, stirring if required after 2½ hours.

Sponge Pudding

Ingredients:

- 125g butter
- 4tbsp golden syrup
- 100g caster sugar
- 2 eggs
- 200g self raising flour
- 2tbsp Milk
- 2tbsp Lemon juice

Method:

1. Butter the inside of a 1.25L pudding basin and line the bottom with greaseproof paper. of the Cooking Pot
2. Pour the syrup into the bottom of the basin.
3. In a mixing bowl, cream the butter and sugar until smooth and creamy.
4. Gradually mix in the eggs and flour and stir in the milk and lemon juice.
5. Spoon the mixture on top of the syrup and cover with pleated baking paper. Tie with string to secure and make a handle.
6. Place into the Cooking Pot and fill with boiling water halfway up the sides of the basin.
7. Cover with the Glass Lid. Cook for approximately 4-6 hours on the Medium setting.

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Notes

Contact us

Helpline

If you are having a problem with your appliance, please contact 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 contact us to help us deal with your enquiry quicker.

Website: www.morphyrichards.com

E-mail: **hello@morphyrichards.co.uk**

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Registering Your 3 Year Guarantee

Your standard two 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 2 years. To validate your 3 year guarantee register with us online at www.morphyrichards.co.uk

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

Please note that the 3 year guarantee is only available in the UK and Ireland. Please refer to the two year guarantee for more information.

Your 2 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 24 months of original purchase, you should contact the Helpline 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 2 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 2 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 or refurbished.
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, CONTACT OUR HELPLINE:

www.morphyrichards.co.uk

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