

511650

morphy richards®

mico



**MICROWAVE
SAUCEPAN**

**USER
MANUAL**

& recipes!

USER MANUAL

1. Health and Safety	3
2. Product Overview	5
3. Using Your Mico Saucepan	6
4. Care and Cleaning	8
5. Recipes	9
6. Contact Us	14
7. Register your 3 Year Guarantee	15

1. Health and Safety

Please read these instructions carefully before using your Mico Saucepan.

- Not suitable for conventional ovens, hobs/grills or combination microwave ovens.
- Ensure caution is taken when removing cookware from the microwave oven as it will be hot.
- Children must not use the Mico Saucepan as it becomes hot in use.
- Allow metals parts to cool before removing.
- Ensure metal parts are correctly fitted into the moulded housing to prevent sparks occurring during cooking in microwave oven. Do not use without the housing.
- Not for commercial use. Household use only.
- Do not use for more than 20 minutes continuously. If additional cooking time is required, allow the saucepan to cool down first.
- Microwave power should not exceed 1200W.
- Do not place other accessories in the microwave while cooking with the Mico Saucepan.
- For safety and best results, put Mico Saucepan in the centre of microwave cavity.

1. Health and Safety

- Do not use knives or utensils with sharp edges as it may damage the nonstick coating.
- Should sparking or any other unusual malfunction occur during cooking, isolate power to the microwave immediately.
- **WARNING:** Handling hot surfaces with wet oven gloves can produce steam causing serious burns to skin.

2. Product Overview



1. Silicone Lid Knob
2. Lid with Steam Vent
3. Silicone Lid Seal
4. Saucepan
5. Saucepan Housing



3. Using Your Mico Saucepan

Before First Use

Disassemble and wash your Mico. Dry thoroughly before reassembling (see Care & Cleaning section).

Note: The working capacity of the Mico Saucepan is 1.0L

- 1.** Place the saucepan into the housing.
- 2.** Add the ingredients to the saucepan and cover with the lid.
- 3.** Place the saucepan in the middle of the microwave.
- 4.** Cook in the microwave for the recipes' recommended cooking period (this may vary with personal taste and microwave wattage).
- 5.** When cooking is complete remove from the microwave, always using the housing handle.

3. Using Your Mico Saucepan

Note: If the lid is removed to check on the food, it should be replaced before the saucepan is put back into the microwave. Using the saucepan without the lid can cause the food to dry out excessively.

Important

- The saucepan must be used with the housing and lid fitted.
- **Do not** use the saucepan when it is empty.
- **Do not** preheat the saucepan.
- **Do not** use for more than 20 minutes continuously. Allow to cool in between use.
- **Do not** use metal utensils when removing food from your Mico saucepan. Metal utensils may damage the non-stick coating.

Note: The Mico saucepan is designed to be used with a microwave that incorporates a turntable. It is possible to use with a microwave that does not have a turntable; however, the food may not be evenly cooked.

Note: As you become familiar with the saucepan, enjoy experimenting with your favourite recipes.

4. Care and Cleaning

Important

Cleaning your Mico saucepan after each use will prolong its life.

- Remove the saucepan from the housing to enable thorough cleaning.
- If hand washing, do so in warm soapy water with a soft cloth to protect the non-stick coating on metal parts. Do not use scouring pads or abrasive chemicals.
- All parts are dishwasher safe.
- Dry all parts thoroughly and ensure the saucepan is reassembled in the housing.

5. Recipes

Note: An 800w microwave has been used to create the recipes. Cooking times may require adjustment for lower or higher wattage microwaves or preferred doneness of food.

Porridge Serves 1

40g porridge oats

240ml water or milk

Honey (to taste,
optional)

Fruit (optional)

Add the porridge oats and water/milk to the Mico saucepan. Replace the lid.

Microwave on full power for 6 minutes. It is recommended to cook in 2 minute bursts, stirring each time.

Serve with honey and fruit if desired.

Note: If the porridge is too wet after 4 minutes, remove the lid to reduce the liquid for the final 2 minutes.

5. Recipes

Rice

100g white rice

240ml boiling water

Salt to taste

Place the rice in a sieve and rinse well under running water before adding to the saucepan with boiling water and salt. Replace the lid.

Microwave on full power for 10 to 12 minutes (depending on how well done you prefer).

Remove the lid and allow to stand for a minute or so before fluffing up the rice.

5. Recipes

Chicken Noodle Soup **Serves 2**

500ml chicken stock,
hot (can be made
from stock cubes)

1 garlic clove, sliced

Small nugget fresh
ginger, peeled and
sliced

1 cooked skinless
chicken breast,
shredded

100g dried fine egg
noodles

100g frozen peas

2–3 tsp reduced salt
soy sauce

3 spring onions,
trimmed

Handful beansprouts,
rinsed

Chilli or sesame oil
(optional)

Pour the hot chicken stock into the Mico saucepan and add the garlic and ginger to the stock, microwave for 1½ minutes to allow the garlic and ginger to infuse.

Using a slotted spoon, remove the garlic and ginger from the saucepan and discard.

Add the egg noodles to the stock and microwave for 4 minutes.

Shred the chicken breast into bite-sized pieces and add to the saucepan. Return to the microwave for 1 minute.

If using broccoli cut into 5mm pieces and thinly slice the spring onions. Add to the pan (or add peas if using instead of broccoli) with the soy sauce and cook for a further 4 minutes.

Add the beansprouts to the soup and allow to warm through for 30 seconds.

Divide among two deep bowls and serve with a drizzle of chilli or sesame oil, if using.

5. Recipes

Hoisin Noodles Serves 2

2 nests medium egg noodles

500ml boiling water

2 tbsp hoisin sauce

2½ tbsp soy sauce, plus extra for seasoning if needed

½ tsp toasted sesame oil

50g baby spinach

2 eggs

2 large spring onions, thinly sliced

Salt

Toasted sesame seeds (optional), to garnish

Add the noodle nests, boiling water and a pinch of salt to the Mico saucepan. Replace the lid.

Microwave on full power for 4 minutes or until tender.

Meanwhile, whisk the hoisin, soy sauce and sesame oil together to make the sauce.

Add the spinach to the saucepan and allow to wilt.

While the spinach is wilting, fry the eggs.

Drain the noodles and spinach well and return them to the saucepan. Stir in the sauce and the spring onions.

Note: The spinach should contain enough residual water to help the sauce cover the noodles, but you can always add a little of the cooking water for a looser sauce but be careful not to make it too watery.

Divide the noodles between two bowls and top each with a fried egg.

Sprinkle over the sesame seeds, if using.

5. Recipes

Gravy

2 tbsp butter

2 ½ tbsp plain flour

2 stock cubes (flavour of your choice)

400ml boiling water

Salt and pepper

Place butter in the Mico saucepan. Replace the lid and microwave until melted (approx 1 minute).

Whisk in the flour until smooth.

Microwave for 30–60 seconds to cook the flour slightly.

Add the boiling water to the stock cubes to make up the stock in a separate pot, mixing well until the stock cubes have dissolved. Whisk while gradually transferring the stock to the saucepan.

Microwave in 2-minute intervals, whisking after each until it has thickened sufficiently (approx 6 minutes total).

Season to taste.

5. Recipes

Steamed Veg

200g Mixed
Vegetables

Water

Salt to taste

Stand the saucepan on a flat, level surface, pour in water until the bottom is covered and add a pinch of salt.

Add the mixed veg and replace lid.

Microwave on full power for 5 minutes, remove and stir. Return the saucepan for a further 5 minutes. Cooking time may vary depending on the type of vegetables used and how large or small they are cut.

6. Contact Us

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.

email: **hello@morphyrichards.co.uk**

www.morphyrichards.co.uk

7. Register your 3 Year Guarantee

Your standard 2 year guarantee is extended for an additional 1 year 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 online at www.morphyrichards.co.uk

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. Please refer to the 2 year guarantee for more information.

Your 2 Year Guarantee

It is important to retain the retailer's receipt as proof of purchase.

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 on the next page (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 the original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

7. Register your 3 Year Guarantee

To qualify for the 2 year guarantee, the appliance must have been used according to the instructions supplied.

The appliance is intended for domestic use only. Misuse or use for commercial or any other purpose will render the guarantee invalid.

Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

- 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.
- The appliance has been used on a voltage supply other than that stamped on the products.
- Repairs have been attempted by persons other than our service staff (or authorised dealer).
- The appliance has been used for hire purposes or non domestic use.
- The appliance is second hand or refurbished.
- Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion.
- 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.



morphy richards®



#mico

Morphy Richards

9 Cabot Lane, Poole, Dorset, BH17 7BY, UK

