

User Manual for Morphy Richards 461021

Table of Contents

- Health And Safety
- Introduction
- Product Overview
- Features
- Before First Use
- Using Your Slow Cooker
- Guide To Automated Heat Selection
- Care and Cleaning
- Handling The Cooking Pot
- Handling The Glass Lid
- Foods For Slow Cooking
- Slow Cooking Tips
- Caring For The Glass Lid and Cooking Pot
- Recipes
- Cooking Guide
- Recipes - Mains
- Recipes - Desserts
- Troubleshooting
- Contact Us
- Guarantee

Before First Use

DO NOT IMMERSE THE BASE UNIT (5) IN WATER. Wash the Glass Lid (2), and Cooking Pot (3) in hot, soapy water. Rinse and dry.

Note

The Cooking Pot (3) is not suitable for use on an induction hob.

Using Your Slow Cooker

1. Place the Cooking Pot (3) into the Base Unit (5).
2. Add the ingredients to the Cooking Pot (3). Ingredients can be sautéed in a pan before adding to the Cooking Pot.

3. Turn the Time Select Dial (10) to your desired cooking time. The Timer Lights (8) will indicate the time selected. The suggested heat setting will automatically be selected for you.
4. Simply push the Time Select Dial (10) to start the slow cooker. The Cooking Indicator Light (7) will illuminate and the Timer Lights (8) will count down so you know how many hours of cooking are left.
5. Alternatively, if needed, you can override the suggested heat setting by selecting one of the Heat Select Buttons (12) before pushing the Time Select Dial (10) to start the slow cooker.
6. When finished, the slow cooker will automatically enter Keep Warm mode, so your meal will be ready for when you are. Keep Warm mode operates for up to 2 hours. After 2 hours the Slow Cooker will automatically switch off.

Guide To Automated Heat Selection

As a guide, the slow cooker selects the heat setting based on the following:

- 1-4 hours High
- 5-8 hours Medium
- 9-12 Low

These timings are a guide and together with the recipes provided are intended to help you get the best from your slow cooker. Items such as chicken joints or breasts are less fibrous than meat and cook more quickly, be guided by the recommendations in our recipes before trying your own.

Care And Cleaning

- Turn off and unplug the 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 Base Unit (5) with a damp cloth.
- The Cooking Pot (3) is dishwasher safe. **DO NOT IMMERSER THE BASE UNIT IN WATER.**

Handling The Cooking Pot

- **WARNING:** The Cooking Pot (3) will become very hot when in use.
- 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), Base Unit (5) and Cooking Pot (3), as well as the outside of the Base Unit (5), 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 the opening faces away from you to avoid being burned by steam.
- Use the Lid Handle (1).

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 sautéed 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 the Slow Cooker to the same extent as conventional cooking.
- Never leave uncooked food at room temperature in the 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 the Slow Cooker to reheat food.

Slow Cooking Tips

- The Slow Cooker must be at least half full for best results.
- If cooking soups, leave 5cm 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.

- Most recipes require 9-12 hours on Low, 5-8 hours on Medium and 4 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.
- 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 see recipe for guidance.
- For ham and brisket fill with hot water to just cover 2/3 of the depth of the joint. For beef, pork or poultry cover to 1/3 depth.
- Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.

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.
- Never place the Glass Lid (2) or Cooking Pot (3) under a grill, in the oven, in a microwave or toaster oven.
- Never place the Lid directly on a burner or 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 wooden or silicone plastic utensils.

Recipes

We have developed 12 recipes for your Easy Time Slow Cooker. There are a variety of recipes to suit all tastes.

Please note that these cooking times are for guidance only and may vary depending on food type and personal tastes. Should you want to increase or decrease the cooking time, select your preferred cooking time and the slow cooker will select the appropriate heat setting. Ensure food is thoroughly cooked before serving.

The recipes are based on the maximum working volume of the slow cooker. The working volume of the 3.5L model is 2.5 litres / 4½ pts. The working volume of the 6.5L model is 5 litres / 10½ pts. This allows a 2cm space between the top of the pot and the food.

If you are cooking a joint of meat, chicken portions, spare ribs etc. refer to each individual recipe. Use our recipes as a guide when following your own.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.