

morphy richards®

smart **i**deas for your home

Round Multifunction Pot

INSTRUCTION MANUAL

Model: MRMP18G & MRMP18W

Read these instructions carefully before
using this appliance for the first time.

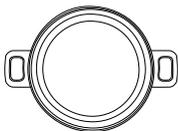
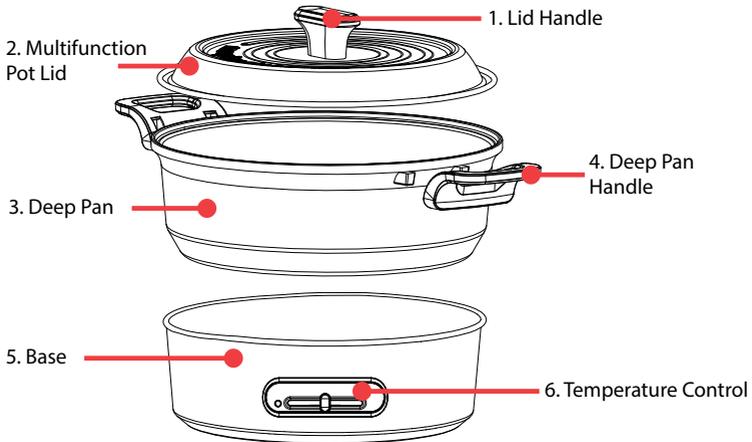
STORE THESE INSTRUCTIONS CAREFULLY

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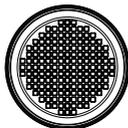
SPECIFICATIONS

Model:	MRMP18G	MRMP18W
Colour:	Green	White
Rated Voltage:	220-240V~50-60Hz	
Rated Power:	1400W	
Max Capacity:	1.8L (Deep Pan)	
External Dimensions (L x W x H):	353 x 260 x 217mm	
Net Weight:	3.92kg	

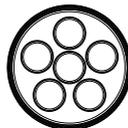
NAMES OF PARTS AND ACCESSORIES



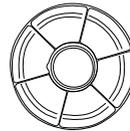
7. Deep Pan



8. Griddle Pan



9. Muffin Plate



10. Fondue Plate

WARNING

To reduce the risk of fire, electric shock, injury to persons or damage to property, follow basic precautions including the following:

- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Keep the appliance and its cord out of reach of children.
- **WARNING:** Misuse of appliance could cause personal injury.
- **WARNING:** Avoid spillage on connector. This product incorporates a heating element which is subject to residual heat after use. Refer to care and cleaning section for more information.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with this appliance.
- In the absence of supervision, the cleaning and maintenance work should not be done by a child.
- Use of accessories not recommended or sold by the original manufacturer may cause risks of fire, electric shock or personal injury.

- This appliance must be used in accordance with the instructions and must not be used for other purposes.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

Location

- Do not use outdoors or near water.
- For indoor use only.
- 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.
- Cooking appliances should be positioned in a stable situation.

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.

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 appliance when containing hot food, water, or other hot liquids.
- 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.
- Do not fill above the maximum level. If the appliance is over-filled, boiling water may be ejected which can scald.

Other safety considerations

- To open, lift the lid off towards yourself but tilted away from you.
- Do not use any of the appliance 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.
- 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.
- **WARNING:** This appliance must be earthed.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

BEFORE FIRST USE

Before using this product for the first time, please:

1. Wash the Deep Pan, Griddle Pan, Fondue and Muffin plates in warm soapy water and dry before use.
2. Before placing any accessory onto the base, make sure there is no water between the accessory base and the Heating Plate.
3. Ensure any accessory placed on the base is fitted correctly.
4. When heating for the first time expect a small amount of smoke. This is normal and will soon stop.

COOKING TEMPERATURES

Heat Setting	Temperature	Food Examples
Low	84-124°C	See recipes
Med	155-195°C	See recipes
High	215-255°C	See recipes

GRIDDLE PAN

The Griddle Pan attachment is great for cooking meat, frying, and anything that requires high heat.

Pre-Heat

1. Plug the power cord into the base (5) and place the Griddle Pan (8) onto the base (5).
 2. The power light will illuminate indicating the unit is ready to pre heat.
 3. Using the Temperature Control (6), set to the desired temperature. The heat indicator will illuminate and the unit begins to heat. When desired temperature has been reached the the heat indicator light will turn off.
- **WARNING:** During the pre-heating process the Base (5) and Griddle Pan (8) will become hot.
 - **WARNING:** When used for the first time expect a small amount of smoke.
 - **WARNING:** Ensure the power cord is firmly connected to the Base (5) and does not touch the hot plates.
 - **DO NOT** use metal spatulas, knives or other hard objects in order to avoid damaging the non-stick coating.
 - **DO NOT** use the Multifunction Pot Lid (2) when pre-heating.

Cooking

1. Refer to the recipes at the back of this manual as a guide. After pre-heating, add oil to the Griddle Pan (8) before you begin cooking and adjust the Temperature Control (6) to the temperature required.
 2. Do not use metal tools with the multicooker to avoid damaging the non-stick surface.
 3. After cooking turn the Temperature Control (6) switch to the OFF position and turn off and unplug at the mains.
- **WARNING:** After cooking the Heating Plate and the surface of the Base (5) will be hot. Allow adequate time to cool down before moving or cleaning.
 - **DO NOT** use the Pot Lid (2) when cooking with the Griddle Pan (8).

DEEP PAN

The Deep Pan attachment is great for soups, curries, slow cooking, and anything that requires a lid on and larger capacity pan.

Cooking

1. Refer to the recipes at the back of this manual as a guide.
 2. Place the Deep Pan (3/7) onto the Base (5).
 3. Using the Temperature Control (6), set the desired temperature. The heat indicator light will illuminate and the unit begins to heat. When desired temperature has been reached the heat indicator light will turn off.
 4. Gently place all ingredients into the deep pan. Ensure ingredients don't go above the MAX line inside the Deep Pan (3/7).
 5. Place the Multifunction Pot Lid (2) onto the Deep Pan (3/7) while cooking. PLEASE NOTE: The Pot Lid (2) should be used with the Deep Pan (5) accessory only.
 6. After cooking remove the Multifunction Pot Lid (2). Use the Lid Handle (1) and take care removing as this will be hot after use.
 7. Turn the Temperature Control (6) switch to the OFF position and turn off and unplug at the mains.
- **WARNING:** After cooking, the Heating Plate and the Deep Pan (3/7) will be hot. Allow adequate time to cool down before moving or cleaning.
 - Do not use metal spatulas, knives or other hard objects in order to avoid damaging the non-stick coating.

MUFFIN PLATE

The Muffin Plate attachment is great for eggs, pancakes, quiches, burgers and anything that requires a consistent round shape.

Cooking

1. Refer to the recipes at the back of this manual as a guide.
 2. Place the Muffin Plate (9) onto the Base (5).
 3. Using the Temperature Control (6) set the desired temperature. The Heat Indicator will illuminate and the unit begins to heat. When the desired temperature has been reached the the heat indicator light will turn off.
 4. Gently place ingredients into the Muffin Plate (9). Ensure ingredients don't overflow/rise from the pan holes.
 5. Depending on the recipe, the Multifunction Pot Lid (2) may need to be used. If required, place the lid onto the Muffin Plate (9) while cooking.
 6. After cooking remove the Multifunction Pot Lid (2). Use the Lid Handle (1) and take care removing as this will be hot after use.
 7. Turn the Temperature Control (6) switch to the OFF position and turn off and unplug at the mains.
- **WARNING:** After cooking, the Heating Plate and the Muffin Plate (9) will be hot. Take care removing cooked items. Allow adequate time to cool down before moving or cleaning.
 - Do not use metal spatulas, knives or other hard objects in order to avoid damaging the non-stick coating.damaging the coating.

FONDUE PLATE

The Fondue Plate attachment is great for cheese or chocolate fondues. The low heat keeps the fondue melted, and at a perfect temperature.

Cooking

1. Refer to the recipes at the back of this manual as a guide.
 2. Place the Fondue Plate (10) onto the Base (5).
 3. NOTE: The Fondue must ONLY be placed in the middle/centre of the tray. Accompaniment food/ ingredients are to be stacked on the outer ring for dipping.
 4. Using the Temperature Control (6) set the temperature to HIGH. It is important that only the HIGH heat setting is used when this accessory is in use.
 5. After use turn the Temperature Control (6) switch to the OFF position and unplug at the mains.
- WARNING: After cooking, the Heating Plate and the Fondue Plate (10) will be hot until cooled down
 - Do not use metal spatulas, knives or other hard objects in order to avoid damaging the coating.

CLEANING

WARNING: Not Dishwasher safe

- NOTE: Ensure all parts are cool before cleaning.
- Wash the Deep Pan, Griddle Pan, Fondue and Muffin plates and Lid in warm soapy water after use. Dry with a soft cloth.
- Do not submerge the base in water.
- Do not use metal scouring pads or abrasive cleaners.
- No parts are dishwasher safe.

MAINTENANCE

If the unit fails to operate efficiently, is broken or other problems arise, unplug and do not operate.

Ask for advice by calling your local after sales service agent or the Customer Care Centre on 1300 556 816 (AU) / 0800 666 2824 (NZ).

WARRANTY

Please refer to the warranty card in the box for warranty information. For any troubleshooting advice, please contact the relative Customer Care Centre below.

Glen Dimplex Australia Pty Ltd

8 Lakeview Drive,
Scoresby 3179, Victoria
Australia

Ph: 1300 556 816

Glen Dimplex New Zealand Ltd

38 Harris Road, East Tamaki,
Auckland 2013
New Zealand

Ph: 0800 666 2824

RECIPES

The recipes in this book have been designed and tested by Morphy Richards for use specifically in your Multifunction Pot.

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.



Chinese-Style Chicken & Almond Stirfry

Prep Time: 10 mins | Cook Time: 15 mins | Serves 4

Ingredients

- 500g chicken breast fillets, sliced
- 2 tablespoons light soy sauce
- 2 tablespoons oyster sauce
- ½ cup blanched almonds
- 1 tablespoon peanut oil
- 1 brown onion, halved, sliced
- 2 cloves garlic, crushed
- 2 celery sticks, sliced
- 1 carrot, peeled, thinly sliced
- 3 green onions, cut into 3cm lengths
- 150g button mushrooms, quartered
- 1 tablespoon sesame oil
- To serve: Steamed Rice

Method

1. Combine the chicken, soy sauce and oyster sauce in a bowl. Cover and refrigerate for 30 minutes to marinate.
2. Insert the Deep Pan and set heat to high. Add almonds and cook, stirring, for 2 minutes or until golden. Transfer to a plate.
3. Cook chicken in batches, stirring, for 2 minutes or until browned. Transfer to a plate. Wipe Deep Pan clean.
4. Add oil to the Deep Pan. Cook brown onion and garlic, stirring, for 2 minutes or until soft. Add celery and carrot and cook, stirring for 1 minute. Add the green onion and mushrooms and cook for a further 1 minute or until just tender. Return chicken to the Deep Pan. Add the sesame oil and cook, stirring, for 3 minutes or until chicken is cooked. Season to taste.
5. Serve with steamed rice.

Slow Cooked Rosemary Lamb

Prep Time: 10 mins | Cook Time: 4 hours 15 mins | Serves 4

Ingredients

- 2 tablespoons olive oil
- 1.2kg boned rolled lamb shoulder
- 1 tablespoon ground cumin
- 1 tablespoon smoky paprika
- 2 red onions, cut into wedges
- 2 cloves garlic, sliced
- 1 cup (250ml) white wine
- 2 cups (500ml) chicken stock
- 400g can diced tomatoes
- 2 rosemary sprigs
- 600g chat (baby) potatoes, halved
- 1 cup frozen peas, thawed
- 2 tablespoons finely grated lemon zest
- 2 tablespoons chopped flat-leaf parsley

Method

1. Insert the Deep Pan and set heat to high and add oil. Sprinkle lamb all over with cumin and paprika and add to Deep Pan. Cook, turning, for 3 minutes or until browned all over. Transfer lamb to a plate.
2. Add the onion and garlic to the Deep Pan and cook, stirring, for 2 minutes or until softened slightly. Add the wine and bring to the boil, cook for 2 minutes or until slightly reduced. Stir in the stock and tomato. Return lamb to Deep Pan, add rosemary and cook, covered with lid, for 4 hours, or until lamb is very tender. Turning lamb occasionally.
3. Add potatoes in the last hour of cooking.
4. Add peas and cook for 5 minutes or until peas are hot.
5. Serve sprinkled with lemon zest and parsley.

Yellow Fish Curry with Pistachio Rice

Prep Time: 5 mins | Cook Time: 10 mins | Serves 4

Ingredients

- 1 tablespoon peanut oil
- ½ cup yellow curry paste
- 2 x 400ml cans coconut milk
- 1 x 400ml can coconut cream
- 800g firm white boneless skinless fish fillets, cut into 4cm pieces
- 100g snow peas, trimmed
- 450g packet microwave white rice, heated
- ¼ cup chopped pistachios
- ½ cup coriander sprigs
- 1 fresh long red chilli, sliced
- Green onion curls, to serve
- Lime cheeks, to serve

Method

1. Insert the Deep Pan, set heat to high and add the oil. Cook curry paste, stirring for 30 seconds or until fragrant. Add the milk and cream and bring to the boil. Reduce heat to medium.
2. Place fish piece in deep pan and cover with lid, cooking for 5 minutes or until fish is just cooked through. Season.
3. Add the snow peas to the Pot. Cook for 2 minutes or until snow peas are bright green.
4. Prepare the rice according to instructions.
5. Combine the hot rice and pistachio in a bowl, then spoon onto plates. Top with fish curry.
6. Garnish with coriander, chilli and green onion. Serve with lime cheeks.

RECIPES - GRIDDLE PAN

Mexican Spiced Chicken Wrap

Prep Time: 10 mins | Cook Time: 10 mins | Serves 4

Ingredients

- 12 chicken tenderloins
- 1 tablespoon ground cumin
- 2 teaspoons ground coriander
- 2 teaspoons smoky paprika
- 1 clove garlic, crushed
- 2 tablespoons olive oil
- 1 avocado, mashed
- 2 tablespoons sour cream
- 1 tablespoon lemon juice
- 12 small flour tortillas, heated
- 12 baby cos lettuce leaves
- 12 slices jalapeno chilli, optional
- Sweet chilli sauce, to drizzle
- Coriander sprigs, to garnish

Method

1. Place chicken in a small glass dish. Sprinkle the cumin, coriander and paprika over chicken, add the oil and garlic. Toss to combine. Cover with plastic food wrap. Marinate for 15 minutes.
2. Insert the Griddle Dish and set heat to high. Cook chicken, in 2 batches, turning occasionally, for 8 minutes or until browned and cooked through. Transfer to a plate and cover with foil, rest for 5 minutes. Season.
3. Meanwhile, combine the avocado, sour cream and juice in a bowl. Season.
4. Spread each wrap with guacamole. Top with a lettuce leaf, a chicken tenderloin and jalapeno chilli (if using).
5. Serve drizzled with sauce and garnish with coriander on top.

RECIPES - GRIDDLE PAN

Goyza

Prep Time: 15 mins | Cook Time: 15 mins | Makes 18

Ingredients

- 2 teaspoons sesame oil
- 1 cup shredded Chinese cabbage
- 400g pork mince
- 2 tablespoons soy sauce
- 1 tablespoon oyster sauce
- 2 teaspoons grated ginger
- 1 clove garlic, crushed
- 2 green onions, finely chopped
- 1 egg, whisked
- 18 gow gee wrappers
- ¼ cup (60ml) peanut oil
- Chilli oil, to serve
- NOTE: Can swap pork mince with 400g uncooked and peeled prawns

Method

1. Insert the Griddle Pan and set heat to high. Add the sesame oil and cabbage, cook, stirring occasionally, for 2 minutes or until cabbage wilts. Transfer to a bowl. Cool.
2. To the cabbage add the mince, soy sauce, oyster sauce, ginger, garlic, onion and egg, combine well. Season to taste.
3. For each goyza, spoon 1 tablespoon of mince mixture onto centre of a gow gee wrapper. Fold to enclose and form a semi-circle. Pinch and fold edges of wrapper to seal and enclose filling. Repeat to make 18 goyza in total.
4. Wipe Griddle Pan clean, set heat to high. Heat 1 tablespoon of the peanut oil in dish. Cook goyza in 3 batches, for 2 minutes. Add 1 tablespoon water to pan and cover with lid. Cook for 3 minutes or until goyza are cooked. Transfer to a serving plate.
5. Repeat with remaining goyza and water.
6. Serve goyza with extra soy sauce and chilli oil.

Caramalised Maple Peaches with Toasted Almonds

Prep Time: 5 mins | Cook Time: 10 mins | Serves 4

Ingredients

- ¼ cup slivered almonds
- ¼ cup moist coconut flakes
- 8 peaches, cut in half, destoned
- ¼ cup (60ml) maple syrup
- ¼ cup (60ml) honey

Method

1. Insert the Griddle Pan and set heat to high. Cook almonds, stirring, for 1 minute or until golden brown. Transfer to a plate.
2. Add coconut to pan and cook, stirring for 30 seconds or until golden brown. Transfer to same plate with almonds.
3. Add peaches, cut-side down, to Griddle Pan and cook for 3 minutes or until browned.
4. Drizzle over the maple syrup and honey. Reduce heat to medium and cook, turning peaches occasionally for a further 3 minutes or until peaches are tender and sticky.
5. Arrange peaches on a serving plate. Drizzle with cooking syrup from Griddle Pan. Sprinkle with almonds and coconut.

White Chocolate Fondue with Berries

Prep Time: 10 mins | Cook Time: 5 mins | Serves 4

Ingredients

- 1 cup (250ml) thickened cream
- 100g white chocolate, finely chopped
- 1 teaspoon vanilla bean paste
- Pinch ground cinnamon
- To serve - Berries, mango, apricots, marshmallows, sliced apple, melon
- TIP: swap the white chocolate for the same amount of milk or dark chocolate and omit the vanilla bean paste

Method

1. Insert the Fondue Tray and set heat to high. Add the cream, chocolate, vanilla bean paste and cinnamon to the round centre dish.
2. Cook, stirring occasionally, for 5 minutes or until melted and smooth.
3. To Serve, turn heat off.
4. Arrange the berries, mango, apricots, marshmallows, apple and melon in side dishes to serve.
5. NOTE: Melted chocolate will last 7-10 minutes.

Cheese Fondue

Prep Time: 5 mins | Cook Time: 5 mins | Serves 4

Ingredients

- 3/4 cup (180ml) thickened cream
- 1/2 cup grated Colby cheese
- 1/2 cup grated Swiss cheese
- 2 tablespoons dry white wine or brandy
- Pinch of ground paprika, plus extra to sprinkle
- To serve - Corn chips, chorizo sausage, cherry tomatoes, capsicum, bread sticks, broccoli florets

Method

1. Insert the Fondue Tray and set heat to high. Add cream, both cheeses, wine (or brandy) and paprika to the round centre dish.
2. Stir occasionally, for 5 minutes or until melted and smooth.
3. To Serve, turn heat off and sprinkle melted cheese with extra paprika.
4. Arrange the corn chips, sausage, cherry tomatoes, capsicum, bread sticks and broccoli florets in side dishes to serve.
5. NOTE: Melted chocolate will last 7-10 minutes.

Smoked Salmon with Chive Pikelets

Prep Time: 5 mins | Cook Time: 10 mins | Makes 12 | Serves 4

Ingredients

- 1 1/3 cups gluten-free self-raising flour
- 1 egg, whisked
- ¾ cup (180ml) cup milk
- 2 tablespoons finely chopped chives
- Pinch of salt
- Cooking oil spray
- To serve – crème fraiche, sliced smoked salmon, chopped capers and dill sprigs

Method

1. Sift flour into a large bowl. Add the egg and milk and whisk until smooth and combined. Season with salt and add chives.
2. Insert the Muffin Plate and set heat to high. Lightly spray holes with oil.
3. Pour half of the batter equally between prepared holes. Cook for 3 minutes or until bubbles appear on the surface. Using a small non-stick spatula, turn pikelets. Cook for 2 minutes or until golden brown and cooked.
4. Serve with a dollop of crème fraiche, topped with smoked salmon, capers and dill sprigs.

Hoisin Pork Sliders

Prep Time: 10 mins | Cook Time: 15 mins | Makes 12

Ingredients

- 600g pork mince
- 1/3 cup fresh breadcrumbs
- 1 egg, whisked
- 2 tablespoons hoisin sauce
- 1 green onion, finely chopped
- 12 small brioche slider rolls, split
- 1 cup coleslaw, to serve
- 12 coriander sprigs

Method

1. Combine the mince, breadcrumbs, egg, hoisin sauce and onion in a bowl. Shape into 12 equal patties.
2. Insert the Muffin Plate and set heat to high. Place a patty in each hole, cover with lid. Cook for 3 minutes. Using a non-stick spatula, turn patties and cook for a further 4 minutes or until brown and cooked through. Transfer to a plate. Repeat with remaining patties.
3. Place brioche bases on a serving platter. Top with coleslaw, a patty and a coriander sprig. Top with remaining brioche tops. Secure with a toothpick to serve.

Vegan Chickpea Patties with Tabbouleh

Prep Time: 15 mins + chilling time | Cook Time: 10 mins | Makes 12

Ingredients

- 420g can chickpeas, drained, mashed
- ½ cup cold mashed potato
- 1 clove garlic, crushed
- 2 tablespoons almond milk
- 2 tablespoons vegan breadcrumbs
- 2 tablespoons besan (chickpea) flour
- 2 teaspoons ground cumin
- ½ cup sesame seeds
- 1 cup chopped flat-leaf parsley
- 200g tomato medley, quartered
- 2 tablespoons lemon juice
- 2 green onions, sliced
- 2 tablespoons olive oil
- To Serve, Hummus, Sumac and Lemon wedges

Method

1. Combine the chickpea, potato, garlic, milk, breadcrumbs, besan flour and the cumin in a bowl. Season to taste. Shape into 12 patties and coat each lightly in sesame seeds. Chill 15 minutes.
2. Insert the Muffin Plate and set heat on high. Place a patty in each hole, cover with lid and cook for 3 minutes. Using a non-stick spatula, turn patties and cook for a further 3 minutes or until golden brown and heated through. Transfer to a plate. Repeat with remaining 6 patties.
3. Meanwhile, combine the parsley, tomato, juice, onion and oil in a bowl. Season to taste.
4. Spoon tabbouleh onto serving plates, top with chickpea patties and hummus. Sprinkle with sumac. Serve with lemon wedges.

Mini Chocolate Cakes with Coffee Glaze

Prep Time: 10 mins + cooling time | Cook Time: 20 mins | Makes 12

Ingredients

- ¾ cup plain flour
- ¼ cup cocoa powder
- ½ cup firmly packed brown sugar
- 60g butter, melted
- 1¼ cups milk
- 1 egg, whisked
- 1 tablespoon espresso coffee, cooled
- 1 cup icing sugar
- 12 raspberries, to serve

Method

1. Sift the flour and cocoa powder into a bowl. Stir in sugar.
2. Whisk the butter, milk and egg in a jug. Add to flour mixture, stir until smooth and combined.
3. Insert the Muffin Plate and set heat to high. Spoon heaped tablespoons of batter into holes and level surfaces. Cover with lid and cook for 8 minutes or until a skewer inserted at centre comes out clean. Using a non-stick spatula, transfer cakes to a wire rack to cool.
4. Repeat with remaining batter to make 12 cakes in total.
5. Meanwhile, sift icing sugar into a bowl. Stir in coffee to make a smooth runny icing.
6. Spread icing over cooled cakes. Top with a raspberry.



Recycling: Do not dispose of electrical appliances as unsorted municipal waste. Use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the ground water, polluting the food chain and damaging health and wellbeing.

morphy richards

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