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smart ideas for your home

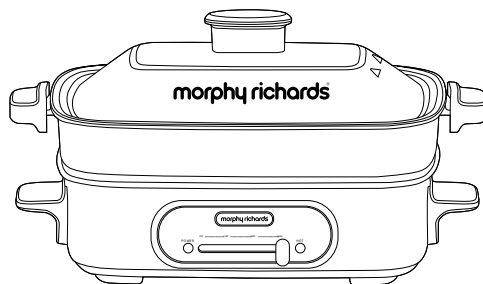
Multifunction Cooking Pot
with Hot Pot & Takoyaki Pan

INSTRUCTION MANUAL

Model: MRMP5SG

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

STORE THESE INSTRUCTIONS CAREFULLY



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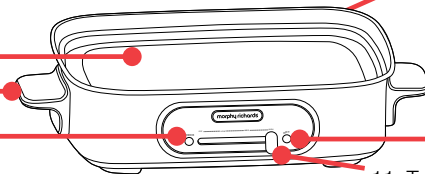
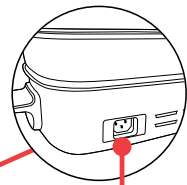
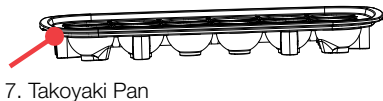
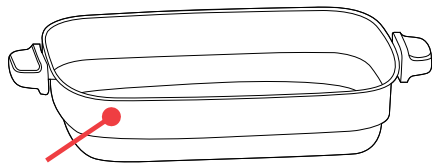
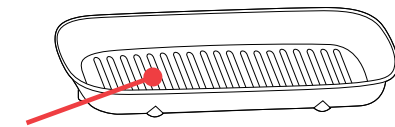
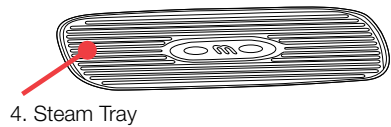
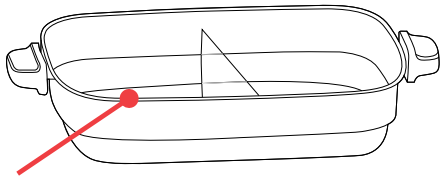
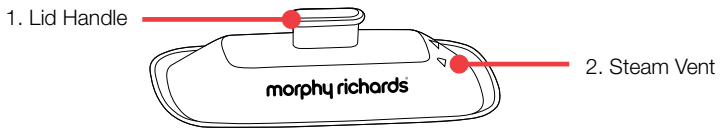
 facebook.com/MorphyRichardsAUS

 instagram.com/morphyrichardsau

SPECIFICATIONS

Model:	MRMP5SG
Colour:	Spearmint Green
Rated Voltage:	220-240V~50-60Hz
Rated Power:	1200-1400W
Max Capacity:	2.5L (Deep Pan)
External Dimensions (L x W x H):	410 x 248 x 255mm
Net Weight:	5.38kg

NAMES OF PARTS AND ACCESSORIES



IMPORTANT SAFETY INSTRUCTIONS

WARNING

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

- If the power 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.

Power cord

- The power cord should reach from the socket to the base unit without straining the connections.
- Do not let the cord hang over the edge of the table or counter and keep it away from any hot surfaces.
- Do not let the cord run across an open space e.g. between a low socket and table.
- **WARNING:** This appliance is NOT to be used with extension leads and/or power boards.

Personal safety

- The temperature of accessible surfaces may be high when the appliance is operating.
- 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

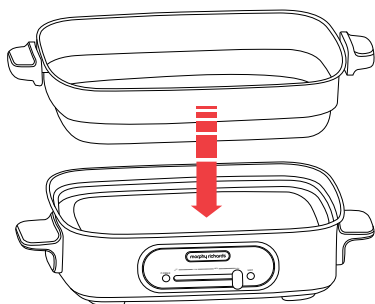
- Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C.
- **WARNING:** This appliance must be earthed.
- **WARNING:** This appliance is NOT to be used with extension leads and/or power boards.

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, Steam Tray, Takoyaki Pan and Dual Hot Pot accessories 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	60-100°C	See recipes
Med	140-180°C	See recipes
High	195-235°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 and place the Griddle Pan (5) onto the base (5).
 2. The power light (10) will illuminate indicating the unit is ready to pre heat.
 3. Using the Temperature Control (11), set to the desired temperature. The heat indicator (12) will illuminate and the unit begins to heat. When desired temperature has been reached the the heat indicator light (12) will turn off.
- **WARNING:** During the pre-heating process the Base and Griddle Pan (5) 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 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 Pot Lid 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 (5) before you begin cooking and adjust the Temperature Control (11) 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 (11) switch to the OFF position and turn off and unplug at the mains.
- **WARNING:** After cooking the Heating Element (8) and the surface of the Base will be hot. Allow adequate time to cool down before moving or cleaning.
 - **DO NOT** use the Pot Lid when cooking with the Griddle Pan (5).

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 (6) onto the Base.
 3. Using the Temperature Control (11), set the desired temperature. The heat indicator light (12) will illuminate and the unit begins to heat. When desired temperature has been reached the heat indicator light (12) 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 (6).
 5. Place the Pot Lid onto the Deep Pan (6) while cooking. PLEASE NOTE: The Pot Lid should be used with the Deep Pan (6) and Dual Hot Pot (3) accessories only.
 6. After cooking remove the Pot Lid. Use the Lid Handle (1) and take care removing as this will be hot after use.
 7. Turn the Temperature Control (11) switch to the OFF position and turn off and unplug at the mains.
- **WARNING:** After cooking, the Heating Element (8) and the Deep Pan (6) 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.

STEAM TRAY

The Steam Tray attachment is great for vegetables, dumplings, fish or any food that benefits from the gentle and healthy method of cooking with steam.

Cooking

1. Refer to the recipes at the back of this manual as a guide.
 2. Place the Deep Pan (6) onto the Base.
 3. Fill the Deep Pan (6) up with water to the Max line (lower mark for Steam).
 4. Place the Steam Tray (4) into the Deep Pot (6).
 5. Place ingredients onto the Steam Tray (4) and set the temperature using the Temperature Control (11).
 6. Place the Pot Lid onto the Deep Pan (6) while steaming.
 7. After cooking remove the Pot Lid. Use the Lid handle (1) and take care removing the Pot Lid as this will be hot after use. After cooking, turn the Temperature Control (11) switch to the Off position and unplug at the mains.
- **WARNING:** After cooking, the Heating Element (8), Deep Pan (6) and Steam Tray (4) 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.

DUAL HOT POT

The Dual Hot Pot attachment is great for cooking multiple menu items either as a main dish or to compliment soups, curries and Hot Pot Asian style cooking.

Cooking

1. Refer to the recipes at the back of this manual as a guide.
 2. Place the Dual Hot Pot (3) onto the Base.
 3. Using the Temperature Control (11) set the temperature as required.
 4. After use, turn the Temperature Control (11) switch to the OFF position and unplug at the mains.
- **WARNING:** After cooking, the Heating Element (8) and the Dual Hot Pot (3) will be hot until cooled down.
 - Do not use metal spatulas, knives or other hard objects in order to avoid damaging the coating.

TAKOYAKI PAN

The Takoyaki Pan attachment can be used for cooking a range of savoury or sweet dishes. Simply put the ingredients in the semi circle moulds and cook just like traditional Japanese street food.

Cooking

1. Refer to the recipes at the back of this manual as a guide.
 2. Place the Takoyaki Pan (7) onto the Base.
 3. Using the Temperature Control (11) set the temperature as required.
 4. After use turn the Temperature Control (11) switch to the OFF position and unplug at the mains.
- **WARNING:** After cooking, the Heating Element (8) and Takoyaki Pan (7) 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, Hot Pot, Takoyaki Pan, Steam Tray 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 Cooking 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 to serve 4 people. If you are reducing the portion sizes, please adjust the cooking times as appropriate.

For more inspirational recipes for your Multifunction Cooking Pot,
visit our website

www.morphyrichards.com.au

Grilled Satay Chicken

Serves 4 Prep 10 minutes + marinating time Cook 10 minutes

Ingredients

- 165g can coconut milk
- 1/3 cup crunchy peanut butter
- 1 tablespoon lemongrass paste
- 1 tablespoon kecap manis
- 2 tablespoons lemon juice
- 2 cloves garlic, crushed
- 2 teaspoons ginger, finely chopped
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 1/2 teaspoon turmeric
- 1/2 teaspoon dried chilli flakes
- 1kg chicken thigh fillets
- Cooking oil spray (of your choice)
- Cooked rice, to serve
- Side salad, to serve (optional)
- Lime wedges, to serve
- Chopped coriander, to serve

Method

1. Add coconut milk, peanut butter, lemongrass paste, kecap manis, lemon juice, garlic, ginger, cumin, coriander, turmeric and chilli flakes to a large bowl; mix to combine.
2. Add chicken; mix to combine.
3. Cover and refrigerate for at least 1 hour to marinate.
4. Place the Griddle Pan into your Multifunction Pot; preheat on high and spray the Griddle Pan with cooking oil.
5. Add chicken and grill in batches for 4 minutes on each side, or until cooked through.
6. Serve with rice, salad and lime wedges on the side, and sprinkle with coriander.

Smokey Grilled Corn

Serves 4 Prep 10 minutes Cook 20 minutes

Ingredients

- 50g butter, melted
- 1 tablespoon lemon juice
- 1 teaspoon smoked paprika
- 1/4 teaspoon dried chilli flakes
- 2 tablespoons spring onions, finely chopped
- 2 tablespoons flat-leaf parsley, chopped
- Salt and freshly ground pepper, to taste
- 4 corn cobs, husks on
- Cooking oil spray (of your choice)

Method

1. Add butter, lemon juice, paprika, chilli, spring onion and parsley to a small bowl; season with salt and pepper, and mix to combine.
2. Fold corn husks back to expose corn kernels and tie with kitchen string; remove silk.
3. Place the Griddle Pan into your Multifunction Pot; preheat on high and spray the Griddle Pan with cooking oil.
4. Add corn and grill for 20 minutes, or until charred; brushing with butter mixture and turning occasionally.
5. Serve with a drizzle of the butter mixture.

Vegetarian Biryani

Serves 4 Prep 10 minutes Cook 10 minutes

Ingredients

- 2 tablespoons vegetable oil
- 1 medium brown onion, chopped
- 3 cloves garlic, crushed
- 1 long red chilli, deseeded and finely chopped
- 2 teaspoons ground cumin
- 1/2 teaspoon ground coriander
- 1 cinnamon stick
- 2 cups Basmati or long grain white rice
- 750ml vegetable stock
- 250g broccoli florets
- 200g green beans, trimmed
- 100g button mushrooms, sliced
- 1 red capsicum, deseeded and cut into 2cm squares
- Toasted almond flakes, to serve
- Sliced spring onion, to serve

Method

1. Place the Deep Pan into your Multifunction Pot; heat oil on medium.
2. Add onion, garlic and chilli; cook for 3 minutes, or until onion is translucent.
3. Add cumin, coriander, and cinnamon; cook for 30 seconds, or until fragrant.
4. Add rice and stir to coat.
5. Add stock, broccoli, beans, mushrooms and capsicum.
6. Reduce to medium-low heat and cook for 12 minutes, covered, or until rice is tender.
7. Let stand for 5 minutes.
8. Serve with a sprinkle of almond flakes and spring onion.

Chinese Beef Hot Pot with Sesame Five Spice Tofu

Serves 6 Prep 10 minutes + marinating time Cook 45 minutes

Ingredients

- 1kg chicken thigh fillets, quartered
- 4 cloves garlic, chopped
- 2 teaspoons ginger, finely chopped
- 1/2 cup Tikka Masala curry paste
- 170g natural yoghurt
- 40g butter
- 1 large onion, finely chopped
- 2 tablespoons tomato paste
- 400g can diced tomatoes
- 250ml cream
- 1/4 cup chopped coriander
- Cooked basmati rice, to serve

Method

1. Add chicken, garlic, ginger, curry paste and yoghurt to a bowl; mix to combine.
2. Cover and refrigerate for at least 90 minutes to marinate, or overnight if time allows.
3. Place the Deep Pan into your Multifunction Pot; melt butter on medium-high heat.
4. Add onion and cook for 3-4 minutes, or until softened.
5. Add tomato paste, tomatoes, cream and marinated chicken.
6. Bring to a boil, then reduce to medium-low heat; cover and simmer for 30 minutes, or until chicken is tender.
7. Stir through coriander and serve with rice.

Steamed Pork & Prawn Wontons

Makes 30 Prep 30 minutes Cook 20 minutes

Ingredients

- 200g pork mince
- 200g prawn, peeled, deveined and chopped
- 3 spring onions, finely chopped
- 2 cloves garlic, finely chopped
- 1 teaspoon ginger, finely chopped
- 1 tablespoon soy sauce
- 2 teaspoons sesame oil
- 1 teaspoon corn starch
- 1/4 teaspoon sugar
- 1/4 teaspoon salt
- 30 square wonton wrappers
- Water
- Baking paper

Dipping Sauce

- 1 teaspoon sugar
- 2 tablespoons soy sauce
- 1 tablespoon rice wine vinegar
- 1 tablespoon hot water
- 1/2 tablespoon dry chilli flakes
- 1 tablespoon spring onion, sliced
- 2 teaspoons sesame seeds, toasted

Method

1. Add pork, prawns, spring onion, garlic, ginger, soy sauce, sesame oil, corn starch, sugar and salt in a food processor; pulse to combine mixture.
2. Place 1 wrapper on a flat surface and place 1½ teaspoons of the mixture into the centre of the wrapper; dip your finger in water and run it around the edge of the wrapper.
3. Press the wrapper edges together to seal and enclose the filling, making a triangle; wrap the corners from the folded edge of the triangle around the filling.
4. Place the Deep Pan into your Multifunction Pot and pour water into the pan to the level indicated; place the Steam Tray into the Deep Pan and bring water to a boil on medium-high, then reduce to simmer on medium-low heat.
5. Line the Steam Tray with a sheet of baking paper and place a single layer of wontons onto the Steam Tray; cover and steam for 10 minutes or until cooked through.
6. Meanwhile, add all dipping sauce ingredients to a bowl; mix to combine.
7. Serve wontons with the dipping sauce.

Notes

If necessary, adjust the temperature to maintain a constant simmer. If water starts to evaporate, add more boiling water into the pan.

Japanese Miso Ramen Hot Pot

Serves 4 Prep 10 minutes Cook 10 minutes

Ingredients

- 4 eggs
- 3 1/2 cups water
- 1/3 cup white miso paste
- 5cm piece ginger, sliced
- 1 clove garlic, sliced
- 150g par-cooked ramen noodles
- 100g wombok, shredded
- 1 carrot, shredded
- 2 nori sheets, shredded
- 2 green onions, sliced
- Black sesame seeds, to serve

Method

1. Insert the Dual Hot Pot. Heat on high. Pour water into one side of dish to max mark. Bring to the boil. Add eggs to the boiling water. Cook for 8 minutes. Remove with a slotted spoon. Refresh under cold water. Peel. Cut in half.
2. Meanwhile, pour 3 & 1/2 cups water into the other side of dish. Add the miso paste, ginger and garlic to 3 & 1/2 cups of water. Stir to combine.
3. Add noodles, wombok, carrot and nori to miso soup. Cook for 2 minutes or until cabbage is tender.
4. Ladle miso soup into bowls. Top with onion and egg. Serve sprinkled with sesame seeds.

Chinese Beef Hot Pot with Sesame Five Spice Tofu

Serves 4 Prep 10 minutes Cook 10 minutes

Ingredients

- 3 1/2 cups beef stock
- 2 tablespoons soy sauce
- 5cm piece ginger, sliced
- 1 clove garlic, sliced
- 1 cinnamon stick
- 3 whole star anise
- 1 carrot, sliced
- 2 teaspoons sesame oil
- 1/4 teaspoon Chinese five spice powder
- 200g firm tofu
- 2 teaspoons sesame seeds
- 200g par-cooked hokkien egg noodles
- 200g beef fillet, sliced
- 2 baby bok choy, halved
- 2 green onions, sliced

Method

1. Insert the Dual Hot Pot. Heat on high. Pour stock and soy sauce into one side of dish. Add the ginger, garlic, cinnamon and star anise. Bring to the boil. Add the carrot. Cook for 2 minutes.
2. Meanwhile, heat oil in other side of dish. Add spice powder and tofu. Cook and turn for 3 minutes or until browned. Add sesame seeds and cook for 1 minute or until golden.
3. Add noodles, beef and bok choy to stock. Cook for 2 minutes or until noodles soften and beef cooks slightly.
4. Ladle soup into bowls. Serve topped with sesame tofu and green onion.

Seafood Takoyaki

Serves 4 Prep 15 minutes Cook 10 minutes

Ingredients

Batter

- 140g plain flour
- 10g corn flour
- 1 egg lightly whisked
- 450ml Dashi stock or water

Takoyaki Filling

- 100g prawns or octopus chopped
- 1/2 cup green onion, thinly sliced
- 1 or 2 tablespoons pickled ginger, chopped
- 1/4 cup fried crispy noodles, crushed

Takoyaki Sauce

- 3 tablespoons Worcestershire sauce
- 1/2 teaspoon Tsuyu
- 3/4 tablespoon Caster sugar
- 1/2 teaspoon tomato ketchup

Method

1. Slice the seafood into bite-size pieces, then keep aside.
2. Combine the plain flour and corn flour in a bowl. In a separate bowl, whisk the egg. Add the egg to the dry mixture, then slowly pour in the dashi stock or water and whisk it all together to make a thin runny batter.
3. Insert the Takoyaki pan on the Multifunction Pot base. Heat the Takoyaki pan over a medium high heat and brush oil over the entire surface. Pour the batter into the centre of the pan and keep pouring until all the wells are full and the batter covers the entire plate.
4. Place one piece of seafood into each well, then scatter the spring onion, ginger and crushed fried noodle across the lot. When the bottom of the batter starts turning crispy, use a chopstick to cut out a square shape around each Takoyaki dome.
5. Move your chopstick in an 'L' shape around each well, then immediately push down into the well to flip the batter, forming a rough ball shape as you go.
6. Continue flipping each Takoyaki occasionally as the batter becomes crispy and golden brown on all sides. The easiest way to do this is to pierce the Takoyaki with the chopstick and pull upwards to flip.
7. To make the Takoyaki sauce, combine the Worcestershire sauce, Tsuyu, sugar and ketchup and mix together.
8. Drizzle the sauce, kewpie mayonnaise, seaweed and bonito flakes over the Takoyaki and serve. Place a toothpick into each Takoyaki for easy handling.

Apple & Cinnamon Takoyaki

Serves 4 Prep 15 minutes Cook 10 minutes

Ingredients

Batter

- 140g plain flour
- 10g corn flour
- 1 egg lightly whisked
- 450ml Dashi stock or water

Takoyaki Filling

- 1 tin of pie apples
- 1/4 cup sultanas
- Ground cinnamon sugar

Method

1. Place 1/4 of a can of pie apples in a colander and drain well, then cut into bite-size pieces, set aside.
2. Combine the plain flour and corn flour in a bowl. In a separate bowl, whisk the egg. Add the egg to the dry mixture, then slowly pour in the dashi stock or water and whisk it all together to make a thin runny batter.
3. Insert the Takoyaki pan on the Multifunction Pot base. Heat the Takoyaki pan over a medium high heat and brush oil over the entire surface. Pour the batter into the centre of the pan and keep pouring until all the wells are full and the batter covers the entire plate.
4. Place one piece of apple and one or two sultanas into each well, add a sprinkling of cinnamon sugar. When the bottom of the batter starts turning crispy, use a chopstick to cut out a square shape around each Takoyaki dome.
5. Move your chopstick in an 'L' shape around each well, then immediately push down into the well to flip the batter, forming a rough ball shape as you go.
6. Continue flipping each ball occasionally as the batter becomes crispy and golden brown on all sides. The easiest way to do this is to pierce the Takoyaki with the chopstick and pull upwards to flip.
7. Place a dollop of fresh cream on a plate, top with the Takoyaki and a further sprinkling of ground cinnamon sugar and icing sugar to serve. Place a toothpick in each for easy handling.



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.

Polystyrene Disposal: The websites listed below can assist in the responsible disposal of EPS (Expanded Polystyrene) packaging products.

Australia: <https://recyclingnearyou.com.au/polystyrene/> and/or <http://epsa.org.au/>

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