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smart ideas for your home

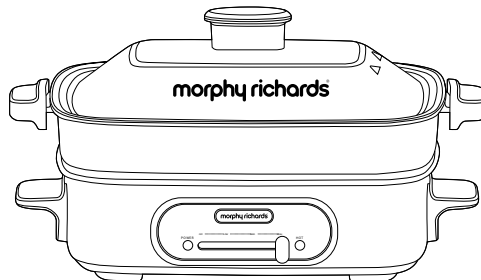
Multifunction Cooker
with Deep Pan

INSTRUCTION MANUAL

Model: MRSGMP25B / MRSGMP25G / MRSGMP25GN

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

STORE THESE INSTRUCTIONS CAREFULLY



For product hints and tips plus more join us at

www.morphyrichards.com.au



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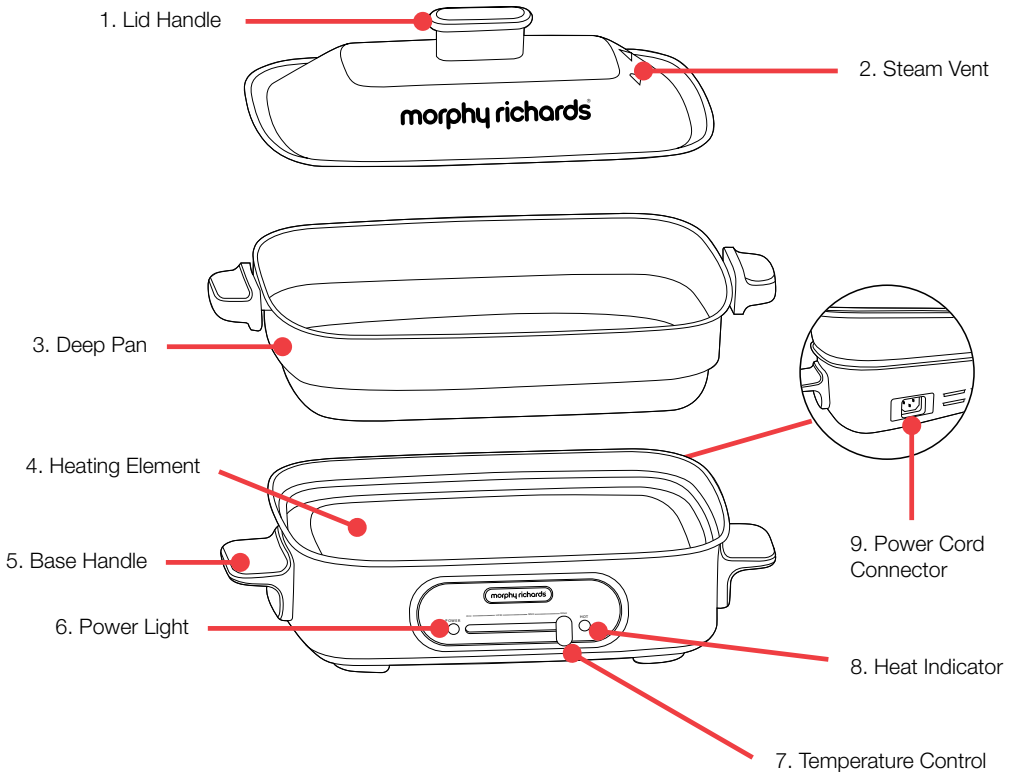


instagram.com/morphyrichardsau

SPECIFICATIONS

| | | | |
|---|--------------------------|-------------------|---------------------|
| Model: | MRS GMP25B | MRS GMP25G | MRS GMP25GN |
| Colour: | BLACK | OCEAN GREY | BISTRO 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 230mm | | |
| Net Weight: | 4.25kg | | |

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

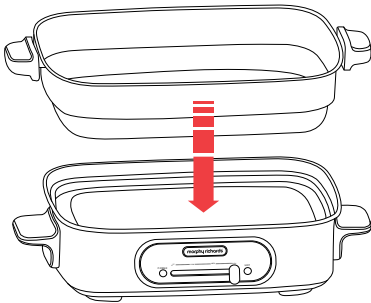
ACCESSORIES

This Multifunction Cooker comes with a Deep Pan accessory only. Visit our website at www.morphyrichards.com.au on where to purchase accessories that are compatible with Multifunction Cookers.

BEFORE FIRST USE

Before using this product for the first time, please:

1. Wash the accessory in warm soapy water and dry before use.
2. Before placing the accessory onto the base, make sure there is no water between the accessory base and the Heating Element (4).
3. Ensure the 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 |

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) onto the Heating Element (4).
 3. Using the Temperature Control (7), set the desired temperature. The heat indicator light (8) will illuminate and the unit begins to heat. When desired temperature has been reached the heat indicator light (8) will turn off.
 4. Gently place all ingredients into the Deep Pan (3). Ensure ingredients don't go above the MAX line inside the Deep Pan (3).
 5. Place the Pot Lid onto the Deep Pan (3) while cooking. PLEASE NOTE: The Pot Lid should be used with the Deep Pan (3) accessory 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 (7) switch to the OFF position and turn off and unplug at the mains.
- **WARNING:** After cooking, the Heating Element (4) and the Deep Pan (3) 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.

CLEANING

WARNING: Not Dishwasher safe

- NOTE: Ensure all parts are cool before cleaning.
- Wash the Deep Pan 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).

ACCESSORIES

Visit our website www.morphyrichards.com.au on where to purchase accessories that are compatible with Multifunction Cookers.

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 manual have been designed and tested by Morphy Richards for use specifically with your Multifunction Cooker with Deep Pan only. Visit our website www.morphyrichards.com.au on where to purchase accessories that are also compatible with Multifunction Cookers.

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 Cooker,
visit our website
www.morphyrichards.com.au

RECIPES - DEEP PAN

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.

RECIPES - DEEP PAN

Stuffed Apples with Caramel Sauce

Serves 4 Prep 5 minutes Cook 25 minutes

Ingredients

- 1/2 cup pecans, chopped
- 1/2 cup rolled oats
- 5 tablespoons brown sugar
- 1 1/2 teaspoons cinnamon
- 50g butter, softened
- 1 tablespoon maple syrup
- 4 red apples, halved and cored
- 190ml water
- 2 teaspoons cornflour
- Vanilla ice cream, to serve (optional)

Method

1. Add pecans, oats, 4 tablespoons sugar, cinnamon, butter and maple syrup to a bowl; mix to combine.
2. Divide mixture between apple halves.
3. Add water, cornflour and 1 tablespoon sugar to a bowl; mix to combine.
4. Place the Deep Pan into your Multifunction Pot; heat on medium.
5. Place apples into the Deep Pan and pour over liquid mixture; bring to a boil on medium heat and reduce to a simmer for 20 minutes, or until apples are tender. 1
6. Serve with a scoop of ice cream.
7. If necessary, adjust the temperature to maintain a constant simmer.

Tortellini with Lamb and Parmesan Meatballs

Serves 4 Prep 10 minutes Cook 75 minutes

Ingredients

- 1kg lamb mince
- 1/3 cup Parmesan cheese, finely grated
- 1 egg, whisked
- 3 cloves garlic, crushed
- Salt and freshly ground black pepper, to taste
- 2 tablespoons olive oil
- 1 medium brown onion, chopped
- 80ml red wine
- 140g tomato paste
- 700ml passata
- 250ml water
- 2 teaspoons caster sugar
- 500g fresh ricotta tortellini
- Grated parmesan cheese, to serve (optional)
- Chopped parsley, to serve (optional)

Method

1. Add mince, Parmesan, egg, garlic, salt and pepper to a bowl; mix to combine.
2. Roll mixture into balls.
3. Place the Deep Pan into your Multifunction Pot; heat oil on medium-high.
4. Add meatballs and cook for 8 minutes, or until browned on all sides; transfer to a plate and cover to keep warm.
5. Add onion and cook for 3 minutes, or until softened; increase heat to high.
6. Add wine and cook for 1-2 minutes, or until reduced by half.
7. Add tomato paste, passata, water, sugar, and season with salt and pepper; mix to combine.
8. Add meatballs and bring to a boil, then reduce to simmer on medium-low heat for 30 minutes, covered.
9. Add tortellini, cover and cook for 30 minutes, or until tortellini is cooked through.



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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