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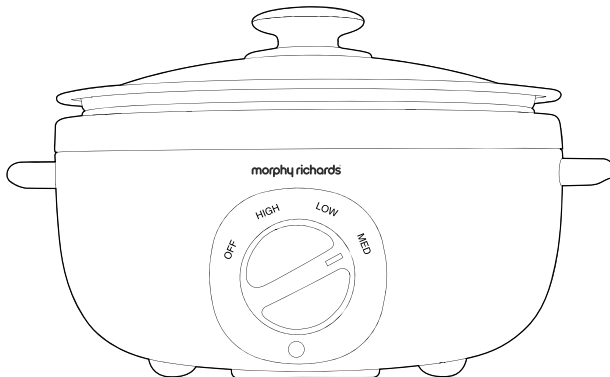
Boutique 'Sear and Stew' Slow Cooker

INSTRUCTION MANUAL

Model: MRRSC65CR & MRRSC65TB

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

STORE THESE INSTRUCTIONS CAREFULLY



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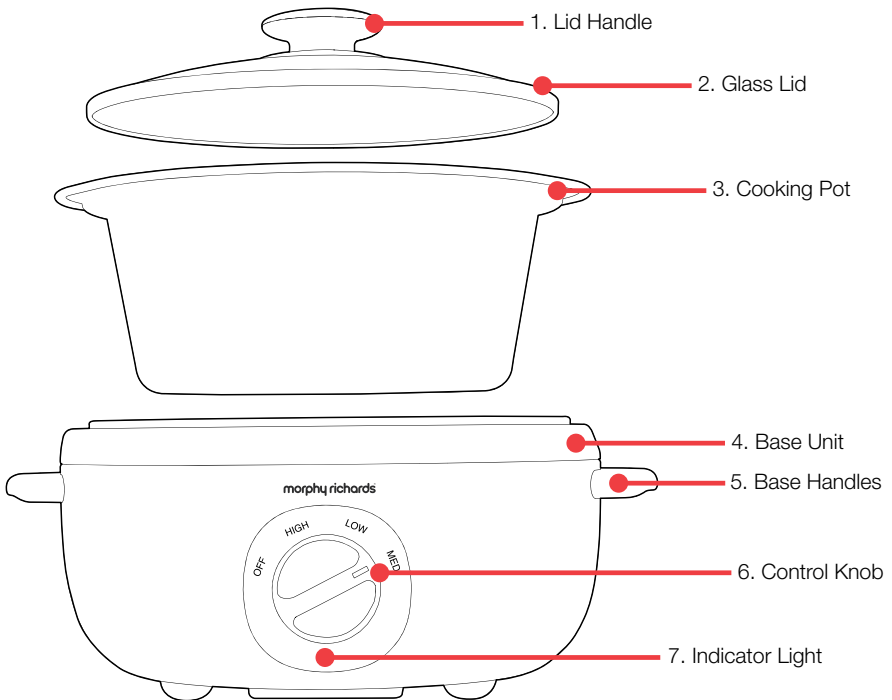


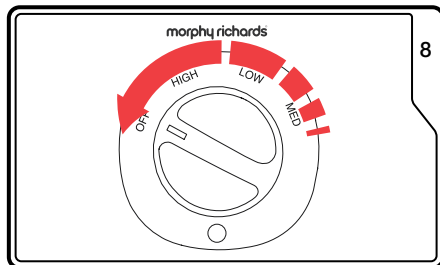
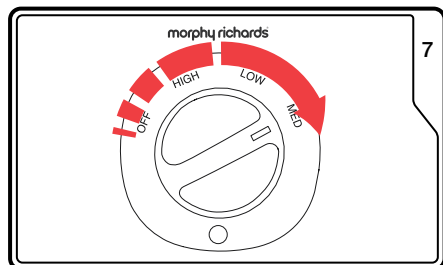
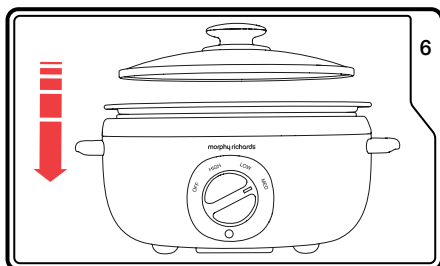
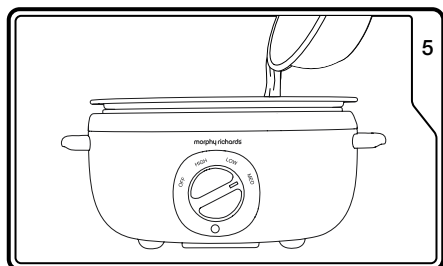
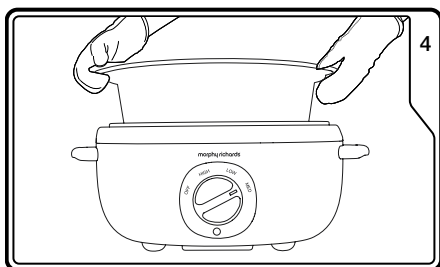
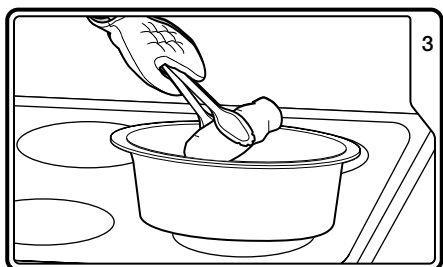
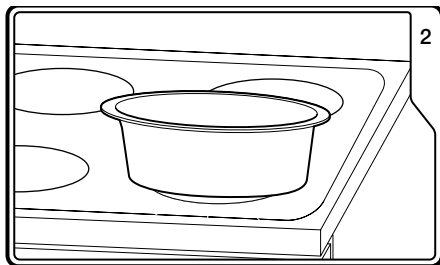
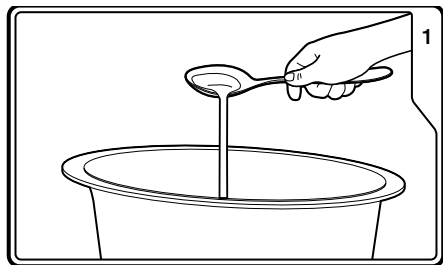
instagram.com/morphyrichardsau

SPECIFICATIONS

Model:	MRRSC65CR	MRRSC65TB
Colour:	Chilli Red	Thunder Blue
Rated Voltage:	220-240V~ 50-60Hz	
Rated Power:	290W	
Max Capacity:	6.5L	
External Dimensions (L x W x H):	435 x 297 x 253 mm	
Net Weight:	3.03 Kg	

NAMES OF PARTS AND ACCESSORIES





IMPORTANT SAFETY INSTRUCTIONS

The use of any electrical appliance requires the following common sense safety rules.

Please read these instructions carefully before using the product.

- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of the reach of children aged less than 8 years. Children shall not play with the appliance.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- **WARNING:** Misuse of appliance could cause potential injury.
- Do not immerse main unit in water.
- This appliance is intended to be used in household and similar applications such as: farm houses, by clients in hotels, motels and other residential type environments, and bed and breakfast type environments. It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- If the supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The heating element surface is subject to residual heat after use.

Location

- Always locate your appliance away from the edge of the worktop.
- Ensure that the appliance is used on a firm, flat, heat resistant surface.
- Do not use the appliance outdoors or near water.

Power cord

- The power cord should reach from the socket to the appliance without straining the connections.
- Do not let the power cord hang over the edge of the worktop or open space where a child could reach it.
- Do not let the cord run across a cook top or hot area which might damage the cord.
- **WARNING:** This appliance is NOT to be used with extension leads and/or power boards.

Other safety considerations

- Do not switch on the Slow Cooker if the Cooking Pot is empty.
- Allow the Glass Lid and Cooking Pot to cool before immersing in water.
- Never cook directly on the Base Unit. Use the Cooking Pot.
- Do not switch on the Base Unit without the Cooking Pot in place.
- Switch off the Base Unit before removing the Cooking Pot.
- Do not use the Cooking Pot or Glass Lid if cracked or chipped.
- Do not switch on the appliance when it is upside down or laid on its side.
- The Glass Lid and Cooking Pot are fragile. Handle them with care.
- The use of attachments or tools not recommended by Morphy Richards may cause fire, electric shock or injury.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.

Personal safety

- **WARNING:** Do not touch the top of the appliance or other hot parts during or after use, use handles or knobs. Misuse of this appliance could cause potential injury.
- To protect against the risk of electrical shock do not put base in water or in any other liquid.
- Do not touch hot surfaces. Use oven gloves or a cloth when removing lid or handling hot containers.
- Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.

Electrical requirements

- Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

WARNING: This appliance must be earthed.

INTRODUCTION

Thank you for purchasing your new Morphy Richards Slow Cooker.

Your Sear & Stew Slow Cooker will allow you to create an extensive selection of meals with the added benefit of being able to sear the meat in the same pan. Searing meat in the Cooking Pot means that the juices from the meat combine with the rest of the ingredients creating richer fuller flavours in your dishes.

BEFORE FIRST USE

Wash the Glass Lid (2) and Cooking Pot (3) in hot, soapy water. Rinse and dry.

USING YOUR SLOW COOKER

The Cooking Pot is NOT suitable for use on an induction hob. Add oil to Cooking Pot (3). Refer to the recipe for the correct amount of oil to use.

Pre-heat the oil in the Cooking Pot (3) on the hob over a medium-high heat. The Cooking Pot (3) is compatible with most hobs, EXCEPT induction.

When the oil is hot, add the meat in to the Cooking Pot (3).

When the meat has seared, place the Cooking Pot (3) into the Base Unit (4).

WARNING: The Cooking Pot (3) will be hot. Handle with oven gloves.

Add the rest of the ingredients to the Cooking Pot (3).

Place the Glass Lid (2) on the Cooking Pot (3).

Select Low, Medium or High cooking setting on the Control Knob (6) to start slow cooking. The Indicator Light (7) will illuminate.

When cooking has finished (refer to the cooking guide on page 10), turn the Control Knob (6) to Off. The Indicator Light (7) will switch off.

HANDLING THE COOKING POT

WARNING: The Cooking Pot (3) will become very hot when in use.

- To prevent the Cooking Pot (3) from slipping when using to sear, saute or fry the ingredients on your hob, use an oven glove to support the Cooking Pot (3) when stirring the food.
- Be careful when using the Cooking Pot (3) on a gas hob, select the correct size gas ring to fit the base area of the Cooking Pot (3). **DO NOT** use on a wok burner or oversized gas 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 wood or silicone plastic utensils.
- **WARNING:** The Lid handle (1), the Base Unit (4) and the Cooking Pot (3), as well as the outside of the Base Unit, 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 burnt by steam.

SLOW COOKING TIPS

- 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 sauteed 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.

SLOW COOKING TIPS

- If adapting an existing recipe from conventional cooking, you may need to reduce the amount of liquid used. Liquid will not evaporate from your Slow Cooker to the same extent as conventional cooking.
- Never leave uncooked food at room temperature in your 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 your Slow Cooker to reheat food.
- The Slow Cooker must be at least half full for best results.
- Slow cooking retains moisture. If you wish to reduce liquid, remove the lid after cooking and turn the control to High. Reduce the moisture by simmering for 30 to 45 minutes.
- 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.

SLOW COOKING TIPS

- If you are short on preparation time and would prefer to skip the searing stage, simply add your meat and other ingredients into your Slow Cooker and cover with boiling liquid/stock. You will need to increase the recipe cooking time as follows: High setting +1hr, Medium setting +1-2 hrs, Low Setting +2-3hrs.
- Most meat and vegetable recipes require 8-10 hours on Low Setting, 6-8 hours on Medium setting or 4-6 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 of 1kg.
- For ham and brisket fill with hot water to just cover the joint. For beef, pork or poultry cover to 1/3 depth.

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 main unit with a damp cloth.
- The Glass Lid (2) and Cooking Pot (3) are dishwasher safe.

DO NOT IMMERGE THE BASE UNIT IN WATER

- Please handle the Glass Lid (2) and Cooking Pot (3) carefully to ensure long life.
- Avoid sudden, extreme temperature changes to the Glass Lid. 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, when searing or browning add the meat as soon as the oil is hot.
- Never place the Glass Lid (2) or Cooking Pot (3) under a grill, in the oven, in a microwave or toaster oven.
- Never place lid directly on a burner or hob.
- Do not use metal utensils when searing or 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.

FOOD IS UNDERCOOKED

Reason

- Loss of power
- Food cooked on wrong setting for cooking time
- Glass Lid (2) not placed correctly on the Cooking Pot (3)

Solution

- Test the mains outlet with a lamp known to be working.
- Check the Control Knob (6) position and the recipe details.
- Check the Glass Lid (2) is correctly placed and nothing is obstructing it.

FOOD IS OVERCOOKED

Reason

- Cooking Pot (3) was under half full
- Food cooked too long
- Cooking Pot (3) placed in Base Unit while still very hot

Solution

- Your Slow Cooker has been designed to thoroughly cook food in a filled Cooking Pot (3). If the Cooking Pot (3) is only half-filled, check to see if the food is cooked 1 to 2 hours earlier than recipe time.
- Check the Control Knob (6) position and the recipe details.
- Cooking time may be shortened. Check food is cooked 30 minutes to 1 hour earlier than the stated recipe time.

RECIPES

We have developed recipes for you to use in the Sear and Stew Slow Cooker. From soups for starters, curries for mains and rice pudding for dessert, there are choices for all tastes.

The cooking times given in the following recipes are for the Medium setting. Should you want to increase or decrease the cooking time, please refer to the cooking guide below. Please note that these cooking times are for guidance only and may vary depending on food type and personal tastes.

For example if the recipe says cook for 4-6 hours on Medium and you require the cooking time to be a shorter, cook on High, which will reduce the cooking time to 3-4 hours. To increase the cooking time, choose Low which will increase the cooking time to 6-8 hours.

The recipes are based on the maximum working volume of the slow cooker 2.5 litres / 4 1/2 pts. This allows a 2cm space between the top of the pot and the food.

COOKING GUIDE

- Cook on High: 4-6 hours
 - Cook on Medium: 6-8 hours
 - Cook on Low: 8-10 hours
- See individual recipes for guidance for best cooking setting.

RECIPES - SOUP

Vegetable soup

Ingredients

- 60g butter
- 1.8kg mixed vegetables, e.g. potatoes, onions, carrots, parsnips, celery, leeks, tomatoes
- 2L vegetable stock
- mixed herbs to taste
- salt and pepper
- 60g plain flour

1. Peel, wash and cube or slice all the vegetables.
2. Melt butter in the Cooking Pot and gently fry the vegetables on the hob for 2-3 minutes.
3. Add the hot stock. Stir well and bring to the boil. Season to taste and add mixed herbs.
4. Transfer the Cooking Pot into the Base Unit.
5. Cover with the Glass Lid and cook for approximately 4-6 hours on the Medium setting.
6. Cool and liquidise the soup.
7. Reheat on the hob, thickening the soup with the flour.

RECIPES - MEAT & FISH

Beef Stew

Ingredients

- 1.2kg stewing beef cut into 1" cubes
- 800g potatoes, peeled and cut into large dice
- 800g carrots, peeled and cut into rounds
- 500g leeks, sliced
- 280g onions, chopped into large pieces
- 1.7 litres beef stock
- 3 tsp mixed herbs
- 3 tbsp cornflour
- 2 tbsp cooking oil

Method

1. Heat 1 tbsp oil in the Cooking Pot on the hob and then sear the meat in batches using the remaining oil as necessary and reserve.
2. Soften the onions. Remove the meat.
3. Add the remaining ingredients and stir well. Replace the meat and stir.
4. Place the pan in the Base Unit, cover with the Lid and select the desired setting.
5. If necessary, thicken the sauce with the cornflour. Mix the cornflour with a little cold water until a smooth paste is achieved. Mix this into a cup of the hot liquid taken from the Cooking Pot, when fully mixed into the liquid add this back into the rest of the ingredients and stir well until the cornflour is evenly distributed.

This can be done 30 minutes from the end of the cooking time.

BBQ Spare Ribs

Ingredients

- 1.5kg pork spare ribs
- 300ml BBQ sauce

Method

1. Marinade the ribs in the sauce in a covered dish in the fridge for several hours or overnight.
2. Next day, transfer to the Cooking Pot and cover with the Glass Lid.
3. Cook for 4 hours on the High setting, 6 hours on Medium setting or 8 hours on the Low Setting.

Boiled Ham

Ingredients

- 1.8kg (max) gammon joint

Method

1. Remove the outer packaging from the joint but leave any collar in place. Rinse the joint under cold running water and then place into the Cooking Pot.
2. Transfer the Cooking Pot into the Base Unit.
3. Cover the joint with boiling water and then cover with the Glass Lid.
4. Cook for 4-6 hours on the High setting, 6-8 hours on Medium Setting or 8-10 hours on Low Setting.

IMPORTANT: When buying a joint of meat, ensure it will fit into the Cooking Pot. The joint must not protrude above the rim of the Pot. The shape of the meat is just as important as the weight.

Bolognese

Ingredients

- 1.5kg minced beef
- 300g onions, peeled and chopped
- 300g celery, thinly chopped
- 3 garlic cloves, crushed
- 3 x 400g cans chopped tomatoes
- 7 tbsp tomato puree
- 600ml beef stock
- 300g mushrooms, sliced
- 2 tsp mixed herbs
- salt and pepper

Method

1. Using the Cooking Pot, brown the mince on the hob without adding any oil or fat.
2. When the fat has started to run from the meat, add the onions, celery and garlic, stirring occasionally.
3. After a couple of minutes, add the remaining ingredients, stir well.
4. Transfer the Cooking Pot into the Base Unit, cover with the Glass Lid.
5. Cook for 4-6 hours on the High setting, 6-8 hours on Medium Setting or 8-10 hours on Low Setting.

Sausage Pot

Ingredients

- 1 tbsp sunflower oil
- 1.5kg good quality thick pork sausages
- 450g onions, peeled and chopped
- 400g carrots, peeled and sliced
- 500g, leeks, washed and sliced
- 1.2L beef stock
- 6 tbsp chutney
- 5 tbsp Worcestershire sauce
- 3 tbsp plain flour
- salt and pepper

Method

1. Place the oil in the Cooking Pot on the hob and sear the sausages in two batches until browned. Remove and set aside.
2. Add the vegetables to the Cooking Pot and sauté for a couple of minutes.
3. Add the remaining ingredients and stir well. Replace the sausages into the Cooking Pot and stir gently.
4. Place the Cooking Pot into the Base Unit and cover with the Glass Lid.
5. Cook for 4-6 hours on the High setting, 6-8 hours on the Medium setting or 8-10 hours on the Low setting.
6. Any excess fat may be removed from the surface of the Cooking Pot after cooking.

Lamb Shank Rogan Josh

Ingredients

- 4 lamb shanks - about 1.5kg
- 3 brown onions, peeled and thinly sliced
- 3 large garlic cloves, peeled and thinly sliced
- 400g can of chopped tomatoes
- 125ml hot beef stock
- 1 Jar Rogan Josh simmer sauce
- Small bunch fresh coriander (cilantro)
- 4 tbsp natural yoghurt or double cream
- handful cherry tomatoes, halved
- Grapeseed (canola) oil to fry
- Salt and freshly ground black pepper

Method

1. Heat a little oil in the Cooking Pot on the hob and sear the lamb shanks on all sides. Remove the lamb from the pot and set aside.
2. Lower the heat and add the chopped onions, stir until the onions start to soften – about 5 minutes and add the simmer sauce.
3. Remove the leaves from the bunch of coriander and reserve. Finely dice the coriander stalks.
4. Turn the heat up and add the tinned tomatoes, chopped coriander stalks and stock. Stir everything together and bring to the boil. Turn the heat off and season with salt and pepper.
5. Place the Cooking Pot in the Base Unit and cover with the Lid
6. Place the lamb shanks in the bottom of the slow cooker so they are covered about halfway up. Cook for 6 hours on the low setting.
7. Add the chopped cherry tomatoes and yoghurt and cook for a further 30 minutes on high heat.
8. Serve with rice and garnish with fresh coriander leaves and pappadums

Chilli Poached Salmon

Ingredients

- 2 fillets of salmon
- 1 tsp salt
- 1 tbsp oil
- 4 cloves of garlic, minced
- 2 tsp chilli flakes
- 2 tsp fresh grated ginger
- 1 cup coconut milk
- 1 cup vegetable broth
- 1 tbsp fish sauce
- 1/4 cup lime juice
- Zest from 1 lime
- 1/2 tbsp corn flour
- 2 tbsp water
- Rice, Coriander, bok choy

Method

1. Combine coconut milk, vegetable broth, lime juice and fish sauce in a small bowl.
2. Heat oil over medium heat on hob. Sear salmon in warm oil over medium heat for 2 minutes on each side. Remove salmon fillets from the Cooking pot and set aside.
3. Reduce heat to medium-low. Add minced garlic, ginger, and chilli flakes to the warm pot and cook for 2-3 minutes. Stir and increase the heat to medium high until the sauce bubbles.
4. Add the seared salmon back to the pot with the skin side up and place the Cooking Pot in the Base Unit. Poach salmon in the simmer sauce on your desired setting, keeping the skin side up the whole time and regularly spooning sauce over the skin side of the salmon.
5. Remove the poached salmon from the sauce. Combine corn starch and water. Pour slurry into the sauce as you are stirring the sauce. Continue stirring until the sauce thickens.
6. Serve salmon with the thickened chilli lime sauce, rice and bok choy, garnish with lime zest and coriander.

Beef Curry

Ingredients

- 4 tbsp sunflower oil
- 650g cooking apples, peeled, cored and thickly sliced
- 450g onions, peeled and chopped
- 1.5kg stewing steak, cubed
- 5 tsp curry powder
- 5 tbsp mango chutney
- 150g sultanas
- 600g tinned chopped tomatoes
- 3 tbsp lemon juice
- 5 tbsp cornflour
- 1L beef stock

Method

1. Place 2 tbsp oil into the Cooking Pot on the hob and gently fry the apples and onions for a few minutes without browning. Remove and set aside.
2. Add one tbsp oil to the Cooking Pot and brown the meat in two batches, adding the remaining oil for the second batch.
3. Add the remaining ingredients to the Cooking Pot together with the apples and onions and stir well.
4. Place the Cooking Pot into the Base Unit and cover with the Glass Lid.
5. Cook for 4-6 hours on the High setting, 6-8 hours on Medium Setting or 8-10 hours on Low Setting.
6. If necessary, at the end of cooking the sauce may be thickened by mixing 2 tbsp cornflour in a cup with a little cold water to make a paste. Add a little of the hot liquid and then stir into the Cooking Pot. This can be done 30 minutes from the end of the cooking time.

RECIPES - DESSERTS

Rice Pudding

Ingredients

- 60g butter
- 250g pudding rice
- 250g granulated sugar
- 2L whole milk
- 1 tsp ground nutmeg

Method

1. Butter the sides and base of the Cooking Pot.
2. Add all the ingredients and stir well.
3. Transfer the Cooking Pot into the Base Unit, cover with the Glass Lid.
4. Cook for 2½ - 3 hours on High setting, stirring if required after 2½ hours.

Sponge Pudding

Ingredients

- 125g butter
- 4 tbsp golden syrup
- 100g caster sugar
- 2 eggs
- 200g self raising flour
- 2 tbsp Milk
- 2 tbsp Lemon juice

Method

1. Butter the inside of a 1.25L pudding basin and line the bottom of the Cooking Pot with greaseproof paper.
2. Pour the syrup into the bottom of the basin.
3. In a mixing bowl, cream the butter and sugar until smooth and creamy.
4. Gradually mix in the eggs and flour and stir in the milk and lemon juice.
5. Spoon the mixture on top of the syrup and cover with pleated baking paper. Tie with string to secure and make a handle.
6. Place into the Cooking Pot and fill with boiling water halfway up the sides of the basin.
7. Cover with the Glass Lid. Cook for approximately 4-6 hours on the Medium setting.

For more inspirational recipes for your slow cooker,
visit our website

www.morphyrichards.com.au

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



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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