

smart ideas for your home

Digital Multifunction Cooking Pot

INSTRUCTION MANUAL

Model: MRMP3GN / MRMP3RD

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

STORE THESE INSTRUCTIONS CAREFULLY



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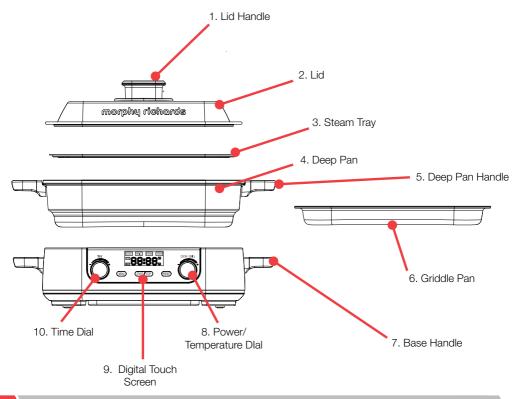




SPECIFICATIONS

Model:	MRMP3GN	MRMP3RD
Colour:	Green	Red
Rated Voltage:	220-240V~50-60Hz	
Rated Power:	1350-1600W	
Max Capacity:	3L (Deep Pan)	
External Dimensions (W x D x H):	450 x 283 x 225mm	
Net Weight:	4.95kg	

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 the 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

- For indoor use only. Do not use outdoors or near water.
- 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.
- Remove the plug from the socket, grasp the plug and pull out the power cord, do not pull on the cord.
- 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 overfilled, 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.
- When steaming, make sure the water does not fall below the minimum level.

Treating scalds

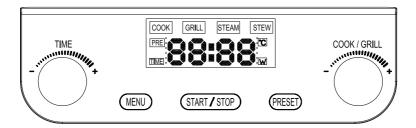
 Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

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

DIGITAL CONTROL PANEL EXPLANATIONS



TIME DIAL - The operating times can be adjusted by rotating the dial to the left or right. For the relevant functions below:

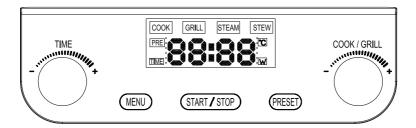
- COOK Rotate clockwise increases 10 minute increments & anti-clockwise decreases 1 minute increments (Max 2 hours).
- GRILL Rotate clockwise increases 5 minute increments & anti-clockwise decreases 1 minute increments (Max 60 mins).
- STEAM Rotate clockwise increases 5 minute increments & anti-clockwise decreases 1 minute increments (Max 60 mins).
- STEW Rotate clockwise increases 10 minute increments & anti-clockwise decreases 1 minute increments (Max 3 hours).
- PRESET The Preset function operates ONLY with the STEAM or STEW function. Rotate clockwise increases 30 minute increments & anti-clockwise decreases 5 minute increments.

MENU BUTTON - Press to select the desired cooking function from COOK, GRILL, STEAM or STEW.

START/STOP BUTTON - After selecting a cooking function in the MENU and choosing a heating power or temperature setting with the COOK/GRILL dial:

- Press START/STOP once briefly to start or pause cooking.
- Hold START/STOP button down for 2 seconds to stop cooking and return to standby.

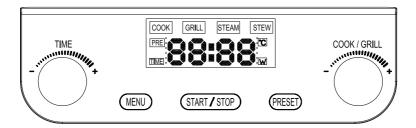
DIGITAL CONTROL PANEL EXPLANATIONS



PRESET BUTTON - The Preset button operates a countdown program where the user can choose when the element starts heating. It operates ONLY with the STEAM or STEW function.

- STEAM After selecting STEAM from the MENU button, rotate the TIME dial to the desired cooking duration (15 to 60 minutes). After setting the cooking time, press the PRESET button and rotate the TIME dial to adjust when to start the heating process (maximum preset time is 12 hours). Press the START/STOP button to enter the PRESET mode and the PRESET time starts to countdown. Note: The PRESET time includes the selected cooking duration time.
- STEW After selecting STEW from the MENU button, rotate the TIME dial to the desired cooking duration (1.5 to 3 hours). After setting the cooking time, press the PRESET button and rotate the TIME dial to adjust when to start the heating process (maximum preset time 12 hours). Press the START/ STOP button to enter the PRESET mode and the PRESET time starts to countdown. Note: The PRESET time includes the selected cooking duration time.

DIGITAL CONTROL PANEL EXPLANATIONS



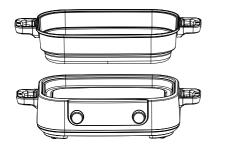
COOK/GRILL DIAL - Depending on the function selected, the operating power or temperature can be adjusted by rotating the dial to the left or right. For the relevant functions below:

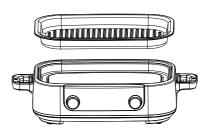
- COOK Press the MENU button to select COOK and rotate the COOK/GRILL dial clockwise to increase the heating wattage from 200W to a maximum of 1600W or rotate anti-clockwise to decrease the wattage. Each rotation increases or decreases in 200W increments. The COOK indicator light will flash while changing the power.
- GRILL Press the MENU button to select GRILL and rotate the COOK/GRILL dial clockwise to increase the heating temperature from 140°C to a maximum of 220°C or rotate anti-clockwise to decrease the temperature. Each rotation increases or decreases in 5°C increments. The GRILL indicator will flash while changing the temperature.

BEFORE FIRST USE

Before using this product for the first time, please:

- Wash the Deep Pan, Griddle Pan and Steam Tray accessories in warm soapy water and dry before use.
- Before placing any accessory onto the element, make sure there is no water between the accessory base and the heating element (see below diagrams).





- Ensure any accessory placed on the element is fitted correctly and stable.
- When heating for the first time expect a small amount of smoke. This is normal and will not last for long.

COOKING TEMPERATURES

Heat Power	Heat Temperature	Examples
200-600W	-	Reheating food
800-1200W	140-180°C	Pancakes, Rice, Vegetables
1400-1600W	190-220°C	Grilling Meat, Steaming, Hot Pots

DEEP PAN

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

- 1. Plug the power cord into the base and place the Deep Pan (4) onto the heating element.
- 2. The display lights on the control panel flash and the appliance enters the function selection mode and prepares for preheating. If the unit goes into standby after inactivity, press any button to restart the unit.
- Press MENU and select either COOK, GRILL or STEW functions to preheat. Rotate the TIME dial to set the desired cooking time from the default time and then rotate the COOK/ GRILL dial to set the power or temperature (depending on the function selected).

Note: The default cooking times for the COOK function is 2 hours, GRILL is 30 minutes and STEW is 1 hour and 30 minutes.

- Press the START/STOP button and the heating element begins to warm up and the Deep Pan will heat to the set power or temperature.
- After cooking, carefully remove the Lid (2), using the Lid Handle (1). Press the START/STOP button to stop the heating process. Alternatively, the heating process will stop when the cooking time elapses.

PREHEAT FUNCTION

The Preset button operates an optional countdown program where the user can choose when the element starts heating. It operates ONLY with the STEAM or STEW function.

- 1. Press MENU and select STEW. Rotate the TIME dial to the desired cooking duration (1.5 to 3 hours).
- 2. After setting the cooking time, press the PRESET button. Rotate the TIME dial to adjust when to start the heating process (maximum preset time is 12 hours).
- 3. Press the START/STOP button to enter the PRESET mode and the PRESET time starts to countdown.

Note: The PRESET time includes the selected cooking duration time.

DEEP PAN

Note: At any time, the heating process can be paused or stopped. A short press of the START/STOP button pauses the cooking process. After 30 seconds the appliance will revert back to the start menu. Holding the START/STOP button for longer than 2 seconds stops the unit from heating and it will revert back to the start menu. Alternatively, the heating process will stop when the cooking time elapses.

- WARNING: During the preheating process the Base and Deep Pan (4) will become hot.
- WARNING: Ensure the power cord is firmly connected to the Base and does not touch the accessory plates.
- DO NOT use metal spatulas, knives or other hard objects in order to avoid damaging the non-stick coating.
- DO NOT use the Lid (2) when preheating.

GRIDDLE PAN

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

- Plug the power cord into the base and place the Griddle Pan (6) onto the heating element.
- 2. The display lights on the control panel flash and the appliance enters the function selection mode and prepares for preheating. If the unit goes into standby after inactivity, press any button to restart the unit.
- Press MENU and select either COOK or GRILL functions to preheat. Rotate the TIME dial to set the desired cooking time from the default time and then rotate the COOK/GRILL dial to set the power or temperature (depending on the function selected).

Note: The default cooking time for the GRILL function is 30 minutes.

 Press the START/STOP button and the heating element begins to heat and the Griddle Pan will heat to the set power or temperature.

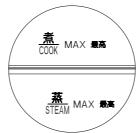
Note: At any time, the heating process can be paused or stopped. A short press of the START/STOP button pauses the cooking process. After 30 seconds the appliance will revert back to the start menu. Holding the START/STOP button for longer than 2 seconds stops the unit from heating and it will revert back to the start menu. Alternatively, the heating process will stop when the cooking time elapses.

- WARNING: During the preheating process the Base and Griddle Pan (6) will become hot.
- WARNING: Ensure the power cord is firmly connected to the Base and does not touch the accessory plates.
- DO NOT use metal spatulas, knives or other hard objects in order to avoid damaging the non-stick coating.
- DO NOT use the Lid (2) when preheating or when cooking with the Griddle Pan.

STEAM TRAY

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

- 1. Plug the power cord into the base and place the Deep Pan (4) onto the heating element.
- 2. Fill the Deep Pan (4) up with water to the Max line (lower mark for Steam).



- 3. Place the Steam Tray (3) securely into the Deep Pan (4).
- 4. Place ingredients onto the Steam Tray (3) and place the Lid (2) on the Deep Pan (4).
- 5. The display lights on the control panel flash and the appliance enters the function selection mode and prepares for preheating. If the unit goes into standby after inactivity, press any button to restart the unit.
- 6. Press MENU and select the STEAM function to preheat. Rotate the TIME dial to set the desired cooking time from the default time and then rotate the COOK/GRILL dial to set the power or temperature (depending on the function selected).

Note: The default cooking time for the STEAM function is 30 minutes.

- Press the START/STOP button and the heating element begins to warm up and the Deep Pan will heat to the set power or temperature.
- After cooking, carefully remove the Lid (2), using the Lid Handle (1). Press the START/STOP button to stop the heating process. Alternatively, the heating process will stop when the cooking time elapses.

STEAM TRAY

PREHEAT FUNCTION

The Preset button operates an optional countdown program where the user can choose when the element starts heating. It operates ONLY with the STEAM or STEW function.

- Press MENU and select STEW.
- Rotate the TIME dial to the desired cooking duration (15 to 60 minutes).
- 3. After setting the cooking time, press the PRESET button.
- 4. Rotate the TIME dial to adjust when to start the heating process (maximum preset time is 12 hours).
- 5. Press the START/STOP button to enter the PRESET mode and the PRESET time starts to countdown.

Note: The PRESET time includes the selected cooking duration time.

Note: At any time, the heating process can be paused or stopped. A short press of the START/STOP button pauses the cooking process. After 30 seconds the appliance will revert back to the start menu. Holding the START/STOP button for longer than 2 seconds stops the unit from heating and it will revert back to the start menu. Alternatively, the heating process will stop when the cooking time elapses.

- WARNING: During the preheating process the Base, Steam Tray (3) and Deep Pan (4) will become hot.
- WARNING: Ensure the power cord is firmly connected to the Base and does not touch the accessory plates.
- DO NOT use metal spatulas, knives or other hard objects in order to avoid damaging the non-stick coating.
- DO NOT use the Lid (2) when preheating.

CLEANING

WARNING: NOT Dishwasher safe

- NOTE: Ensure the appliance is turned off, unplugged from the socket and all accessories are cool before cleaning.
- Wash the Deep Pan, Griddle Pan and 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.

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.

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

www.morphyrichards.com.au

NOTES



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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