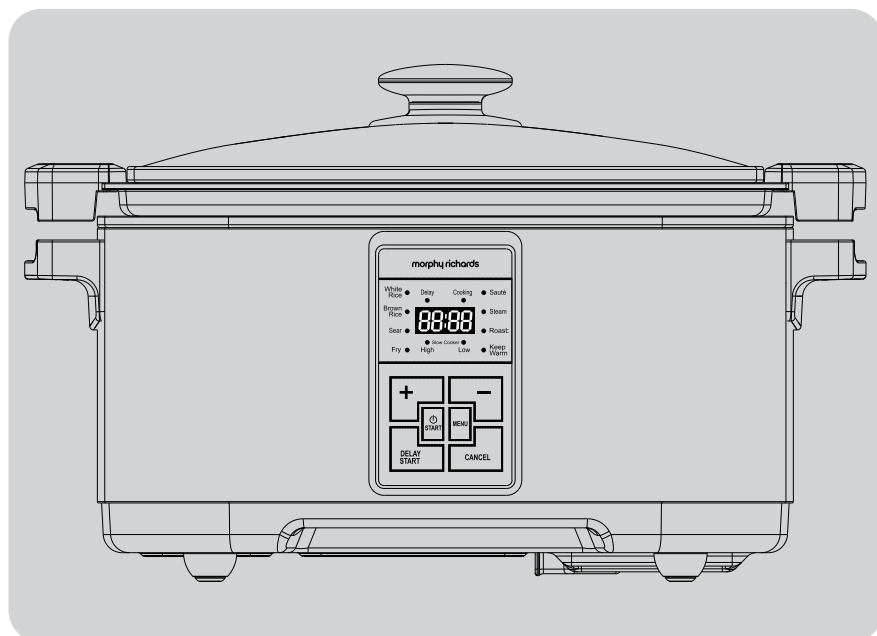


morphy richards®

Smart Ideas for Your Life



Digital 6.5L Slow Cooker



Model: MRDSC6BK

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

For product hints and tips plus more join us at

www.morphyrichards.com.au



facebook.com/MorphyRichardsAUS



instagram.com/morphyrichardsau

IMPORTANT SAFETY INSTRUCTIONS

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

WARNING: Misuse of appliance could cause potential injury.

- Keep the appliance and its cord out of reach of children.
- This appliance is not intended for use by persons (including children) 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 and children should be watched carefully to avoid scalding them.
- In the absence of supervision, the cleaning and maintenance work should not be done by a child.
- 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.
- **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- The heating element surface is subject to residual heat after use.

IMPORTANT SAFETY INSTRUCTIONS

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 and the surface is free from water or other liquids.
- Do not use the appliance outdoors or near water.
- Do not place on or near a hot gas or electric burner or in a heated oven.

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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- **WARNING:** This appliance is NOT recommended for use with extension leads and/or power boards.

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.

IMPORTANT SAFETY INSTRUCTIONS

Personal safety advice

- **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.



CAUTION: HOT SURFACE
PLEASE BE AWARE OF HOT SURFACES
HANDLE WITH CARE

- The use of attachments or tools not recommended by Morphy Richards may cause fire, electric shock or injury.
- Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
- Do not plug in or switch on the slow cooker without having the cooking pot inside the slow cooker housing.
- 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.
- Never cook directly on the base unit. Use the removable cooking pot.
- Never operate the slow cooker without food or liquid in the removable cooking pot.
- Switch off the base unit before removing the cooking pot.
- Do not use a damaged or dented cooking pot or cracked or damaged glass lid.
- Position the glass lid so that the steam vent is directed away from you. Lift and remove the lid carefully to avoid scalding from escaping steam.

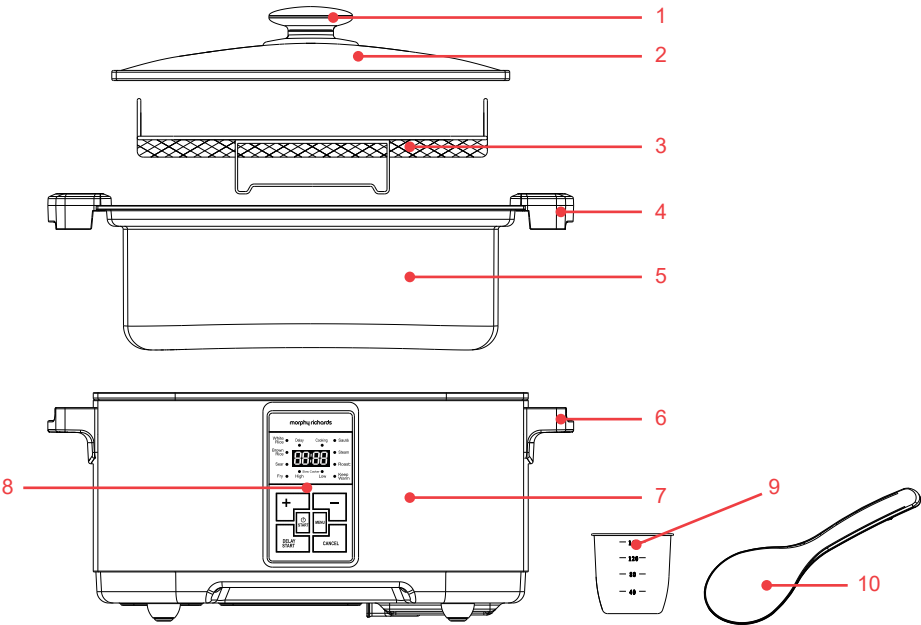
IMPORTANT SAFETY INSTRUCTIONS

- Allow the glass lid and cooking pot to cool before immersing in water.
- When using the slow cooker functions, always keep the glass lid on during cooking, unless stated in the recipe.
- Only use the supplied glass lid to cover the cooking pot.
- Do not allow water from the lid to drip directly into the base unit, only into the cooking pot.
- 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.
- The tempered glass lid is stronger and more durable than ordinary glass, but it is not unbreakable. If the glass is hit extremely hard, it may weaken or break and later may shatter into many small pieces.
- Do not use the cooking pot in a microwave or conventional oven.
- Do not place the cooking pot on a gas cook top or electric hot plate.
- The heating element surface is subjected to residual heat after use.
- Avoid spillage on the connector.
- Appliance normally cleaned after use and not to be immersed in water for cleaning.

SPECIFICATIONS

Model:	MRDSC6BK
Colour:	Matte Black
Rated Voltage:	220-240V~ 50-60Hz
Rated Power:	1135-1350W
Max Capacity:	6.5L
External Dimensions (L x W x H):	258 x 440 x 281mm
Net Weight:	5.64kg

PRODUCT OVERVIEW



1. Glass lid handle

2. Tempered glass lid

3. Steam rack

4. Removable cooking pot handle

5. Removable cooking pot (6.5L capacity)
6. Base unit handle

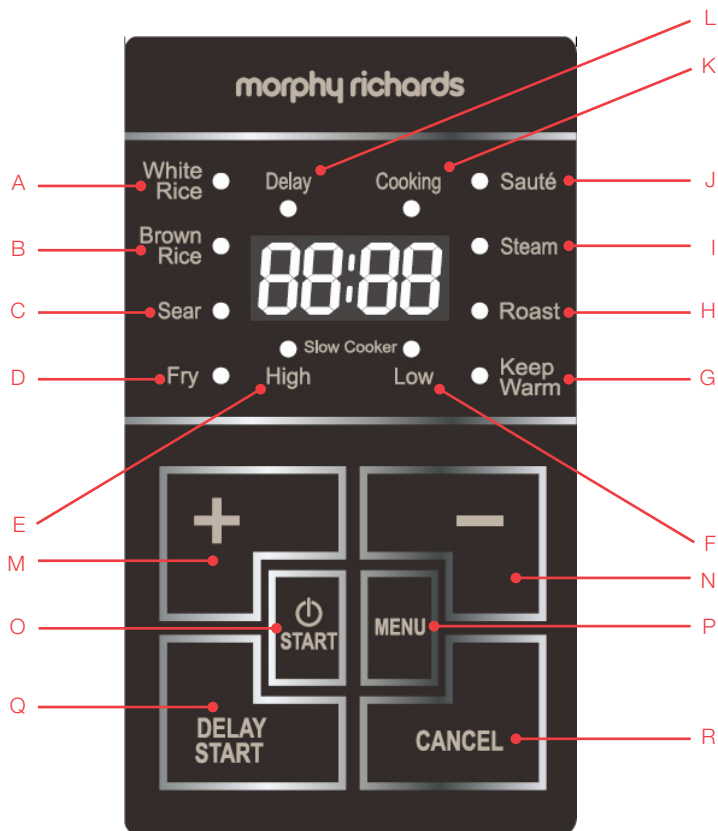
7. Base unit

8. LED control panel

9. Measuring cup

10. Rice spoon

CONTROL PANEL



- A. White Rice function indicator
- B. Brown Rice function indicator
- C. Sear function indicator
- D. Fry function indicator
- E. High power slow cooker indicator
- F. Low power slow cooker indicator
- G. Keep Warm function indicator
- H. Roast function indicator
- I. Steam function indicator
- J. Saute function indicator
- K. Cooking indicator
- L. Delay start cooking indicator

- M. + button (increases cooking time)
- N. - button (decreased cooking time)
- O. START button
- P. MENU button
- Q. DELAY START button
- R. CANCEL button

BEFORE FIRST USE

- Remove all packaging materials.
- Remove any stickers or labels from the appliance. Do not remove the rating label on the bottom of the appliance.
- Wash the glass lid, steel tray and removable cooking pot in warm, soapy water. Rinse and dry.

USING YOUR SLOW COOKER

- **WARNING:** The Fry function is not designed for deep frying and a maximum amount of 10mm (1cm) cooking oil should be added to the cooking pot for shallow frying only.
- The removable cooking pot is NOT suitable for a gas cook top, electric hotplate or induction hob.
- All cooking must be done with the cooking pot placed securely in the slow cooker base unit.
- Ensure the glass lid is level and sitting securely on the cooking pot before cooking.
- Make sure the slow cooker is placed on a firm, flat, heat resistant surface and the surface is free from water or other liquids.
- Insert the power plug into a power outlet. The slow cooker will beep and the control panel indicators will flash for approximately 15 seconds and go off. The slow cooker is now in standby mode.
- Press the MENU button to select the desired function. The menu starts in the top left corner (White Rice) and moves in an anti-clockwise direction with each press of the MENU button until the required function is reached.
- When the desired function is reached, the LED display will show the default time of the function.

USING YOUR SLOW COOKER

- Use the + and - buttons to increase or decrease the cooking time for the selected function, within the set timer range. If no selection is made within 15 seconds, the function indicator buttons will stop flashing and the slow cooker goes into standby mode. To reactive the appliance, simply press the MENU button again.
- Pressing the START button confirms the selection and the unit begins cooking and the Cooking indicator will illuminate.
- To stop the cooking function at any time, press the CANCEL button. The slow cooker will return to standby mode.
- To turn the slow cooker off completely, unplug from the power point.

USING THE TEMPERED GLASS LID

- When removing the glass lid, tilt so that the opening faces away from you to avoid being burnt by steam.
- The tempered glass lid is stronger and more durable than ordinary glass, but it is not unbreakable. If the glass is hit extremely hard, it may weaken or break and later may shatter into many small pieces.

USING THE REMOVABLE COOKING POT

- **WARNING:** The cooking pot will become very hot when in use.
- **WARNING:** The glass lid, base unit and cooking pot all become hot during cooking. Always use oven gloves when handling ANY part of the Slow Cooker during cooking.
- Do not use metal utensils to stir food in the cooking pot as this will scratch and remove the non-stick coating. Use either wood or silicone plastic utensils.

FUNCTIONS

Function	White Rice	Brown Rice	Sear (185°C)	Fry (150°C)	Slow Cooker High
Default Cooking Time	N/A	N/A	0:15	0:15	6:00
Variable Time Range	N/A	N/A	5-60 mins	5-60 mins	1-14 hours
Adjustable Time Increments	N/A	N/A	1 min	5 mins	1-10hr / 30min increments 10-14hr / 1hr increments
Delay Start Cooking	Default 4:00 5min-12hr in 5min increments	Default 4:00 5min-12hr in 5min increments	No	No	No

Function	Slow Cooker Low	Saute (175°C)	Steam	Roast (120°C)	Keep Warm
Default Cooking Time	8:00	0:15	0:15	0:15	0:00
Variable Time Range	1-14 hours	5-60 mins	5-60 mins	5-60 mins	N/A
Adjustable Time Increments	1-10hr / 30min increments 10-14hr / 1hr increments	1 min	1 min	1 min	1 min
Delay Start Cooking	No	No	Default 4:00 5min-12hr in 5min increments	No	No

FUNCTIONS

The Slow Cooker has 10 preset functions for cooking rice, searing, frying, sauteeing, steaming and roasting. Refer to the operation instructions on pg 8 & 9.

WHITE RICE

Select this function from the MENU button, press START and the LED display will show a moving dotted line  until the rice is cooked and the unit will automatically switch to the Keep Warm function after cooking.

BROWN RICE

Select this function from the MENU button, press START and the LED display will show a moving dotted line  until the rice is cooked and the unit will automatically switch to the Keep Warm function after cooking.

SEAR

Select this function from the MENU button, press START and the LED display will show a moving dotted line  and the Cooking indicator will illuminate until the unit reaches the set temperature of 185°C. The unit will beep and begin cooking at the set temperature until the programmed cooking time elapses.

FRY

Select this function from the MENU button, press START and the LED display will show a moving dotted line  and the Cooking indicator will illuminate until the unit reaches the set temperature of 150°C. The unit will beep and begin cooking at the set temperature until the programmed cooking time elapses. NOTE: The height of the cooking oil should NOT exceed 10mm.

SLOW COOKER (HIGH)

Select this function from the MENU button and set the preferred cooking time using the + or - buttons. The default cooking time is 6 hours. Press START to begin cooking and the LED display will count down how long the function has to finish. When finished, the unit will switch into the Keep Warm function.

FUNCTIONS

SLOW COOKER (LOW)

Select this function from the MENU button and set the preferred cooking time using the + or - buttons. The default cooking time is 8 hours. Press START to begin cooking and the LED display will count down how long the function has to finish. When finished, the unit will switch into the Keep Warm function.

SAUTE

Select this function from the MENU button, press START and the LED display will show a moving dotted line  and the Cooking indicator will illuminate until the unit reaches the set temperature of 175°C. The unit will beep and begin cooking at the set temperature until the programmed cooking time elapses.

STEAM

Select this function from the MENU button, press START and the LED display will show a moving dotted line  and the Cooking indicator will illuminate until the unit reaches the set temperature of 100°C. The unit will beep and begin cooking at the set temperature until the programmed cooking time elapses. The steaming tray should be used for steaming fish or vegetables inside the removable cooking pot with this function. Use the supplied steam rack with this function.

ROAST

Select this function from the MENU button, press START and the LED display will show a moving dotted line  and the Cooking indicator will illuminate until the unit reaches the set temperature of 120°C. The unit will beep and begin cooking at the set temperature until the programmed cooking time elapses. The steaming tray can also be used for roasting inside the removable cooking pot with this function.

KEEP WARM

There are two ways to use the Keep Warm function.

1. Press the MENU button until the Keep Warm function indicator light illuminates. Press START.

FUNCTIONS

2. After a selected cooking function finishes, the unit will beep and will automatically switch to Keep Warm.

NOTE: This only occurs with the White Rice, Brown Rice, Steam, Slow Cooker High & Slow Cooker Low functions.

3. When the Keep Warm function is operating, the indicator light will illuminate while the other lights will go out. The timer will increase in 1 minute intervals to a maximum time of 12 hours.

DELAY START

1. The DELAY START function allows you to pre-program the starting time of the selected cooking function.

NOTE: This function is only available with White Rice, Brown Rice and Steam functions.

2. Active the cooker and select the White Rice, Brown Rice or Steam function. Press DELAY START to set the delayed time. The indicator of the selected function will illuminate and the time displayed will show the default time of 4:00 (4 hours).
3. Press the + or - buttons to adjust the delayed starting time. The range is between 5 minutes to 12 hours and can be adjusted in increments of 5 minutes.
4. After setting the delayed start time, press START to commence the timer countdown. The indicator of the selected function and time will illuminate. The delayed start time will count down in one minute increments.
5. When the delayed time is over, a beep will sound and the unit will begin to cook.

CANCELLING FUNCTIONS

The CANCEL button can be selected at any time during a cooking function. Use the MENU button to restart a desired cooking program.

POWER OFF MEMORY

After the appliance has been working and it encounters a power failure, the cooking function will automatically restore, if power returns within 30 minutes.

TIPS FOR COOKING RICE

- The removable cooking pot has a maximum rice cooking capacity line of 10 cups, this equates to 1.5kg of raw rice. Do not fill above the RICE MAX line.
- The Slow Cooker has two preset rice cooking functions, White Rice and Brown rice. Below is a guide only and timing will depend on the amount of rice and water used.

White Rice (RAW)	Water	Cooking Time
4 cups	850ml	38 mins
6 cups	1433ml	45 mins
8 cups	1726ml	46 mins
10 cups	2314ml	53 mins

Brown Rice (RAW)	Water	Cooking Time
4 cups	1026ml	68 mins
6 cups	1413ml	72 mins
8 cups	1693ml	76 mins
10 cups	2066ml	78 mins

TIPS FOR YOUR SLOW COOKER

- Select the Low or High Slow Cooker function from the MENU button and set the preferred cooking time using the + or - buttons. The default cooking time is 8 hours for Low and 6 hours for High. Press START to begin cooking and the LED display will count down how long the function has to finish. When finished, the unit will switch into the Keep Warm function. Below are the approximate temperatures the unit reaches for the time selected.

Cooking Time	Slow Cooker (Low) Temperature °C	Slow Cooker (High) Temperature °C
1 hour	51.1	56.3
2 hours	70.8	76.2
3 hours	83.8	88.6
4 hours	91.1	96.6
5 hours	95.2	98.6
6 hours	97.1	98.6
7 hours	97.6	98.6
8-14 hours	97.4-97.8	98.5-98.7

Keep Warm Time	Temperature °C
1 hour	24.4
2 hours	66.8
3 hours	69.3
4 hours	69.5
5-8 hours	69.7-70.0

TIPS FOR YOUR SLOW COOKER

- Most foods are suited to slow cooking methods, however, there are a few guidelines that should 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 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.
- 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 beans and pulses should be soaked overnight and drained, rinsed and then 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.
- If cooking soups, leave a 5cm gap from the rim of the cooking pot and the food surface to allow for simmering.

TIPS FOR YOUR SLOW COOKER

- Removing the glass lid 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 extra cooking time for each time you remove the glass lid.
- 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.
- 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 and add boiling liquid/stock.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk and cream should be added towards the end of the cooking time.
- 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.
- Depending on the ingredients, slow cooking can take between 3 and 12 hours for best results.
- Searing or Browning prior to slow cooking is recommended but not necessary. Searing and Browning helps seal in moisture, and provides most tender results.

TIPS FOR STEAMING

- The Slow Cooker has a preset Steam function and comes equipped with a steam rack. Food can be steamed by placing it on the tray over water or stock in the cooking pot. Ensure the food sits above the water level in the cooking pot. Steamed foods are known to retain most of their nutritional value, making it a healthier way to cook.
- Before steaming, make sure the cooking pot is clean.
- It is recommended not to open the glass lid until the function finishes and food is cooked. Opening the lid during steaming will allow steam to escape and may delay the cooking time.
- Securely place the steam rack into the cooking pot.
- Add no more than 1.25L of liquid into the cooking pot, ensuring that the liquid sits just below the level of the tray.
- Food can be steamed on the steam rack before the preset Steam function is selected or once the liquid is boiling. It can take approximately 10 minutes for 1.25L of liquid to begin boiling.
- The steaming function cooking time can be adjusted by using the + & - buttons. Please allow additional time for the liquid to reach boiling temperature
- It is important to monitor the level of liquid in the cooking pot while using the Steam function. If more hot liquid is required, please use caution as steam will escape and use oven gloves to avoid scalding.
- Remove cooked food using tongs from the steam rack or use oven gloves to remove the steaming tray from the cooking pot and place on a heat resistant surface.

CARE AND CLEANING

- **WARNING:** Do NOT immerse the base unit in water.
- Turn off and unplug the Slow Cooker from the mains. Allow to cool completely before cleaning.
- To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.
- The unit should be cleaned with a damp cloth and immediately wiped dry. Do not use detergents or chemical cleaning agents to clean the unit.
- Remove the steam rack, glass lid and cooking pot and clean in hot soapy water. Rinse and dry thoroughly.
- The cooking pot, glass lid, spoon and steam rack are dishwasher safe. However, it is recommended to hand wash all parts in hot soapy water. Do NOT immerse the base unit in water.
- Please handle the glass lid and cooking pot carefully. Do not use the glass lid if chipped, cracked or severely scratched.
- Avoid sudden and 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 against any hard surfaces.
- Never heat the cooking pot when empty. When searing or browning, add meat as soon as the oil is hot.
- Never place the glass lid, steaming tray or cooking pot under a grill, in an oven, toaster oven or microwave.
- Do not use metal utensils when searing or to stir food in the cooking pot as this will scratch and remove the non-stick coating. Use either wooden or silicone plastic utensils.

TROUBLESHOOTING

1. Water Burn Dry Protection (Er)

- During the Steam function, if the water boils dry and the temperature at the bottom of the cooking pot reaches 135°C, the base unit will automatically stop heating.
- The LED screen will blink and display the remaining time and stops counting down. The unit will beep for 2 seconds and then enters a protection state for 3 minutes to analyse the error.
- During the 3 mins in the protection state, unless water is added or the CANCEL button is pressed to return to standby state, it will re-start cooking after you add water and the temperature reaches 95°C. If water is not added to the pot, the beeping will stop after 3 mins and Er shows on the display.

2. Over Temperature Protection (E5)

- During the White Rice, Brown Rice, Steam, Keep Warm and Slow Cooker High & Low functions, if the temperature of the pot bottom reaches 185°C, the unit will start the over temperature protection.
- During the Sear, Fry & Roast functions, if the temperature of the pot bottom reaches 225°C, the unit will start the over temperature protection.

3. Sensor Branch Fault Protection (E1 / E2)

- When the sensor branch fails, the unit stops heating, all buttons are invalid, and the buzzer rings for a second and stops for 2 seconds (repeats 10 times).
- Display error codes: Open circuit E1 and short circuit E2 on the bottom temperature sensor.
- Contact our Customer Care Centre for these errors.

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).

REGISTER YOUR PRODUCT

By having your product registered on the Morphy Richards customer portal, your details can be accessed quickly in the event that there is an issue with your product. Make it quick and easy to get the help you need, if you ever need it.



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

NOTES

[illegible]

NOTES

[illegible]



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.

Expanded 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>

New Zealand: <https://greenbusinesshq.com/epsrecycling> and/or

<https://www.plastics.org.nz/environment/recycling-disposal/eps-recycling>

morphy richards

Glen Dimplex Australia Pty Ltd

8 Lakeview Drive

Scoresby VIC 3179

Phone: 1300 556 816

Email: seasonal.support@glendimplex.com.au

Web: www.morphyrichards.com.au

© Glen Dimplex Australia. All rights reserved. Material contained in this publication may not be reproduced in whole or in part, without prior permission in writing of Glen Dimplex Australia.

MRDSC6BK_IM_v3