



# morphy richards

**3 Year  
Guarantee\***

\*Upon registering your product  
at [morphyrichards.co.uk](http://morphyrichards.co.uk)

10-IN-1  
6.5 Litre  
Multi-Cooker



Model No.

**560007**

## User Manual

Please read and keep these instructions for future use





## HEALTH AND SAFETY

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 are continuously supervised.
- This appliance 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.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and cord out of the reach of children aged less than 8 years.
- This appliance is intended for household





## HEALTH AND SAFETY

use only. It is not suitable for use in staff kitchen areas in shops, offices and other working environments.

- For care and cleaning refer to the relevant section of this manual.
- 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.
- This appliance is not intended to be operated on an extension cable, or by means of an external timer, or by a separate remote-control system.
- **WARNING:** Misuse can cause personal injury.



## HEALTH AND SAFETY

### LOCATION

- Do not use outdoors or near water.
- Do not place directly under kitchen wall cupboards when in use, as it produces large amounts of heat and steam. Avoid reaching over the multi-cooker when in use.
- Cooking appliances should be positioned on a flat, stable and heat-resistant surface.

### 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 a table.

### PERSONAL SAFETY

- 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 the cord, plug 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.

- Appliances must not be immersed.
- 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 cable 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

- Do not use appliances or tools not recommended by Morphy Richards as this may cause fire, electric shock or injury.
- To open, lift the lid towards yourself, but tilted away from you to direct steam 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.
- Do not operate with an empty pan.

### TREATING SCALDS

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



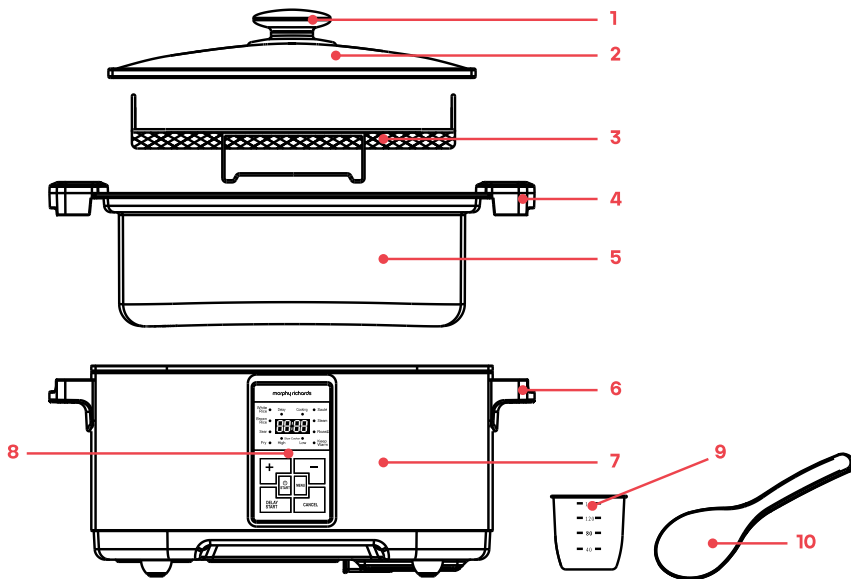


## ELECTRICAL REQUIREMENTS

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be AC. (Alternating Current). Should the fuse in the mains plug require changing, replace it with a fuse of the same rating as originally fitted.

**WARNING: This appliance must be earthed.**

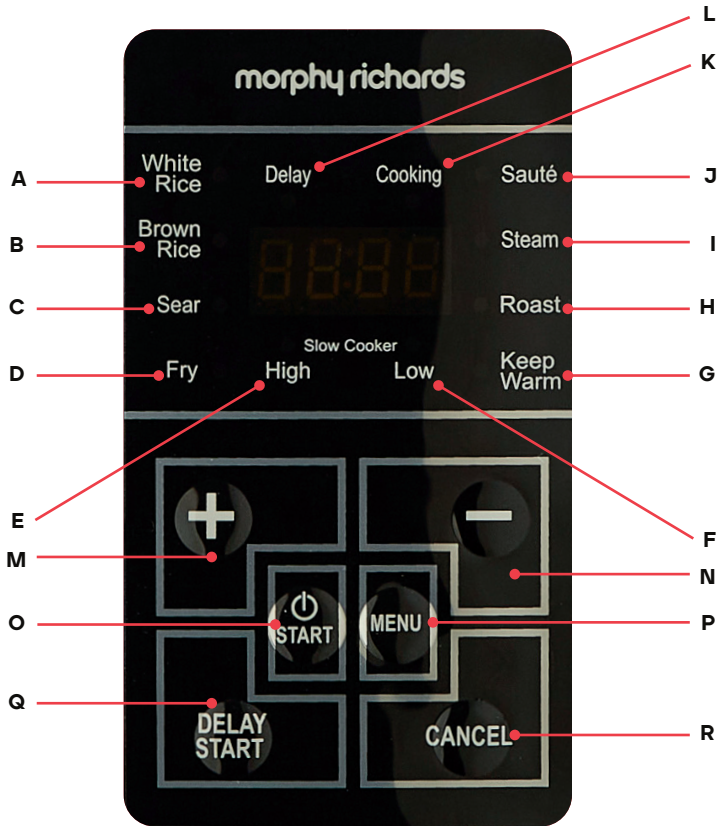
## PRODUCT OVERVIEW



- |                          |                      |
|--------------------------|----------------------|
| 1. Glass lid handle      | 6. Base unit handle  |
| 2. Tempered glass lid    | 7. Base unit         |
| 3. Steam rack            | 8. LED control panel |
| 4. Cooking pot handles   | 9. Measuring cup     |
| 5. Removable cooking pot | 10. Rice spoon       |



## CONTROL PANEL



- |                                     |                                      |
|-------------------------------------|--------------------------------------|
| A. White Rice function indicator    | J. Sauté function indicator          |
| B. Brown Rice function indicator    | K. Cooking indicator                 |
| C. Sear function indicator          | L. Delay start cooking indicator     |
| D. Fry function indicator           | M. + Button (increases cooking time) |
| E. High power slow cooker indicator | N. - Button (decreased cooking time) |
| F. Low power slow cooker indicator  | O. START button                      |
| G. Keep Warm function indicator     | P. MENU button                       |
| H. Roast function indicator         | Q. DELAY START button                |
| I. Steam function indicator         | 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 MULTI-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 multi-cooker base unit.
- Ensure the glass lid is level and sitting securely on the cooking pot before cooking.
- Make sure the multi-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 multi-cooker will beep and the control panel indicators will flash for approximately 15 seconds and go off. The multi-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 MULTI-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 multi-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 multi-cooker will return to standby mode.
- To turn the multi-cooker off completely, unplug from the power point.

## USING THE 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 multi-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 wooden, silicone or plastic utensils.





## FUNCTIONS

	Default Cooking Time (h:mm)	Variable Time Range	Adjustable Time Increments	Delay Start Cooking
<b>White Rice</b>	N/A	N/A	N/A	Default 4:00 4hr-12hr in 5min increments
<b>Brown Rice</b>	N/A	N/A	N/A	Default 4:00 4hr-12hr in 5min increments
<b>Sear (185°C)</b>	0:15	5-60 minutes	1 minute	N/A
<b>Fry (150°C)</b>	0:15	5-60 minutes	5 minutes	N/A
<b>Slow Cooker High</b>	6:00	1-14 hours	1-10hr in 30min increments 10-14hr in 1hr increments	N/A
<b>Slow Cooker Low</b>	8:00	1-14 hours	1-10hr in 30min increments 10-14hr in 1hr increments	N/A
<b>Sauté (175°C)</b>	0:15	5-60 minutes	1 minute	N/A
<b>Steam</b>	0:15	5-60 minutes	1 minute	Default 4:00 4hr-12hr in 5min increments
<b>Roast (120°C)</b>	0:15	5-60 minutes	1 minute	N/A
<b>Keep Warm</b>	0:00	N/A	1 minute	N/A



## FUNCTIONS

This multi-cooker has 10 preset functions for cooking rice, searing, frying, sautéing, steaming and roasting. Refer to the operation instructions on page 8.

### 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.

### 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





## FUNCTIONS

down how long the function has to finish. When finished, the unit will switch into the Keep Warm function.

### SAUTÉ

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.
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.

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.



## FUNCTIONS

### DELAY START

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.

1. Activate 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).
2. Press the + or - buttons to adjust the delayed starting time. The range is between 4:00 (4 hours) to 12:00 (12 hours) and can be adjusted in increments of 5 minutes.
3. 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.
4. 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 multi-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	Water	Cooking Time
4 cups	850ml	38 minutes
6 cups	1433ml	45 minutes
8 cups	1726ml	46 minutes
10 cups	2314ml	53 minutes

Brown Rice	Water	Cooking Time
4 cups	1026ml	68 minutes
6 cups	1413ml	72 minutes
8 cups	1693ml	76 minutes
10 cups	2066ml	78 minutes



## 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
7-14 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 sautéed 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.
- 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.





## TIPS FOR YOUR SLOW COOKER

- 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 Multi-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 Multi-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

Problem	Reason	Solution
The LED Screen is flashing and has stopped counting down.	The multi-cooker has boiled dry in the Steam function and activated the Water Boil-Dry Protection.	Add more water. The programme will restart when the temperature drops below 95°C
Error - Er	The multi-cooker has boiled dry in the Steam function and activated the Water Boil-Dry Protection (Er).	Add more water and restart the programme.
Error - E5	During the White Rice, Brown Rice, Steam, Keep Warm, and Slow Cooker functions the multi-cooker has reached temperatures above 185°C and activated the Over-Heat Temperature Protection (E5)	Allow the multi-cooker to cool down and restart the product.
	During the Sear, Fry and Roast functions the multi-cooker has reached temperatures above 225°C and activated the Over-Heat Temperature Protection (E5)	Allow the multi-cooker to cool down and restart the product.
Errors - E1 & E2, buzzer sounds 10 times.	Sensor Fault	Contact the Morphy Richards Helpline.





## CONTACT US

If you are having a problem with your appliance, please contact our Helpline, as we are more likely to be able to help than the store you purchased the item from. Please have the product name, model number and serial number to hand when you contact us to help us deal with your enquiry quicker.

email: [hello@morphyrichards.co.uk](mailto:hello@morphyrichards.co.uk)

[www.morphyrichards.co.uk](http://www.morphyrichards.co.uk)





## REGISTERING YOUR 3 YEAR GUARANTEE

Your standard 2 year guarantee is extended for an additional 1 year when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 2 years.



To validate your 3 year guarantee, scan the QR code or register online at [www.morphyrichards.co.uk](http://www.morphyrichards.co.uk)

N.B. Each qualifying product needs to be registered with Morphy Richards individually. Please note that the 2 year guarantee is only available in the UK. Please refer to the 2 year guarantee for more information.

## YOUR 2 YEAR GUARANTEE

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to the back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

**Model no.**

**Serial no.**

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced. If the fault develops after 28 days and within 12 months of original purchase, you should contact the Helpline quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown. You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced or repaired during the 2 year





## REGISTERING YOUR 3 YEAR GUARANTEE

guarantee period, the guarantee on the new item will be calculated from the original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 2 year guarantee, the appliance must have been used according to the instructions supplied.

The appliance is intended for domestic use only. Misuse or use for commercial or any other purpose will render the guarantee invalid.

### Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

1. The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
2. The appliance has been used on a voltage supply other than that stamped on the products.
3. Repairs have been attempted by persons other than our service staff (or authorised dealer).
4. The appliance has been used for hire purposes or non domestic use.
5. The appliance is second hand or refurbished.
6. Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer. Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

### Disclaimer

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its models at any time.





## PRODUCT RECYCLING



For electrical products sold within the European Community, at the end of the electrical products useful life, it should not be disposed of with household waste.

Please recycle where facilities exist.

Check with your Local Authority or retailer for recycling advice in your country.



