


MC48897 MUK Rev1

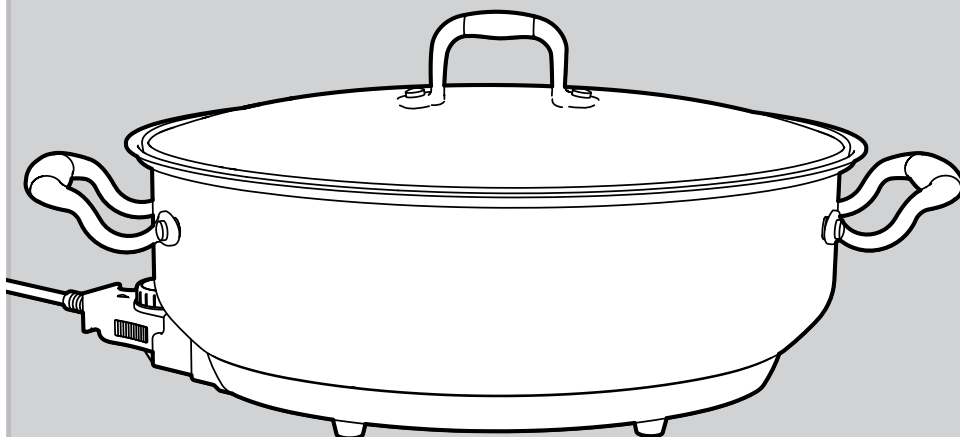
**morphy richards®**

smart ideas for your home

# SUPREMEPRECISION ROASTING PAN



 Please read and keep these instructions for future use



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\* Register online for your 2 year guarantee. See the back of this instruction book for details (UK and Ireland customers only).

## 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 and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the 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 its cord out of reach of children less than 8 years.

### Location

- 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;  
bed and breakfast type environments.  
It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- 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.
- **IMPORTANT:** Do not use too close to curtains, draperies, walls, cupboards and other flammable materials.  
**WARNING:** Do not use underneath cupboards.

### Mains cable

- The mains cable should reach from the socket to the appliance without straining the connections. Reduce the length of the excess cable by using the cord storage facility.
- Do not let the mains cable hang over the edge of the worktop or open space where a child could reach it.
- Do not let the cable run across a cooker or hot area which might damage the cable.
- Never leave the appliance connected to the socket outlet when not in use.
- If the supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.

### Personal safety

- **WARNING:** Do not touch the top of the appliance or other hot parts during or after use, use handles or knobs.
  - 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.
- ### Other safety considerations
- Do not switch on the Roasting Pan if it is empty.
  - Allow the Lid to cool before immersing in water.
  - Do not use the 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 is fragile. Handle it with care.
  - Do not operate with a damaged cable or plug or after the appliance malfunctions or has been damaged in any manner. Contact Morphy Richards for advice.
  - 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.
  - This appliance is not intended to be operated by means of an external timer or separate remote control system.

### 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).  
Should the fuse in the mains plug require changing, a 13 amp BS1362 fuse must be fitted.

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



## Introduction

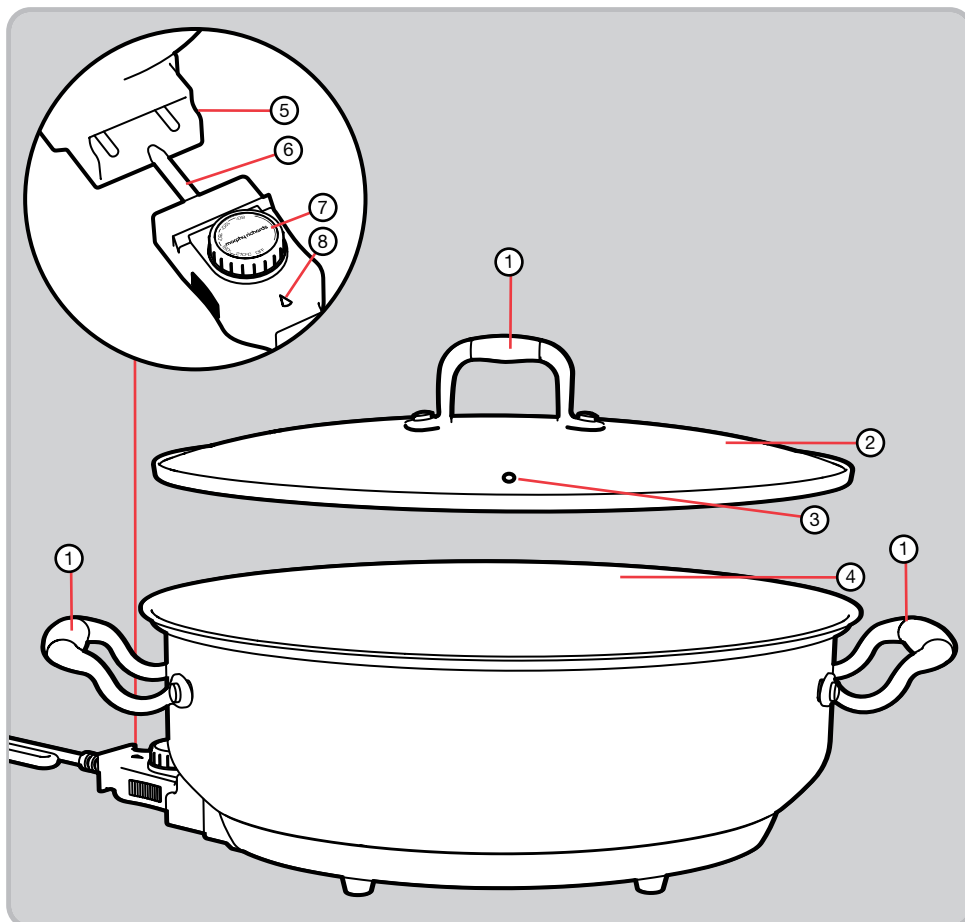
Thank you for purchasing your new Morphy Richards Supreme Precision Roasting Pan.

Your Roasting Pan will allow you to create a diverse range of meals from paella to roasted joints of meat all cooked perfectly. The easy to use temperature control allows you to sear meat first retaining depth of flavour in your meal before adjusting the temperature for a slower cooked meal to tenderise meat and vegetables. Once your meal is cooked, the Roasting Pan can be taken to the table for serving.

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## Product overview



## Features

- (1) Cool Touch Handles
- (2) Glass Lid
- (3) Steam Vent
- (4) Pan
- (5) Socket
- (6) Control Probe
- (7) Temperature Control Dial
- (8) Heating Light

## Before first use

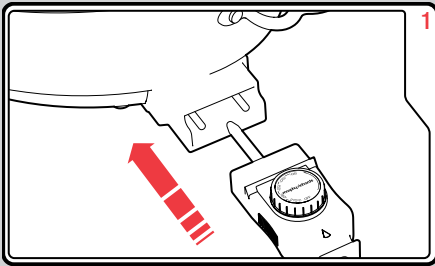
Remove all labels and tags from the product.

Wash the Glass Lid (2) in hot soapy water with a sponge or dishcloth. **DO NOT** use a scouring pad or other abrasive material as this will mark the stainless steel. Rinse the Pan (4) and lid thoroughly and dry.

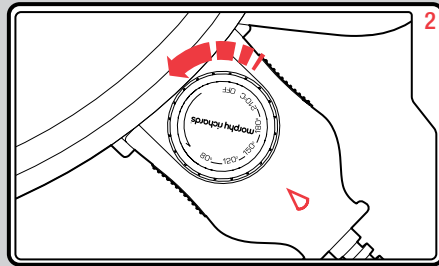
## IMPORTANT: DO NOT IMMERSER THE BASE IN WATER

Please note:  
During initial use, you may notice a slight odour due to the burning off of manufacturing residue. This is completely normal, does not effect the food being cooked and will disappear after a few uses.

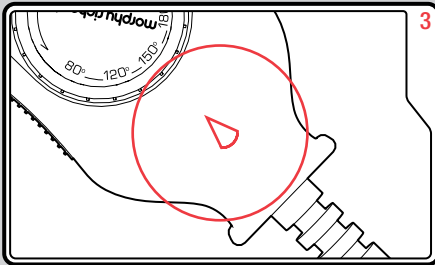
## Using your Roasting Pan



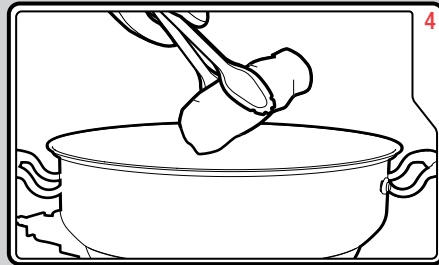
Insert the Control Probe (6) into the Socket (5). Plug the Pan into the mains outlet. Always insert the Control Probe into the Socket, before inserting the plug into the mains outlet.



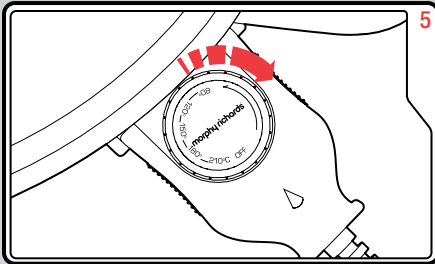
Turn the Temperature Control Dial (7) to the desired setting. The Heating Light (8) will illuminate.



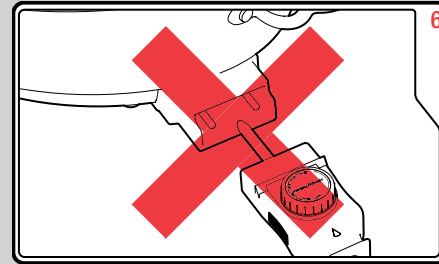
Once the desired temperature has been reached the Heating Light will extinguish. It will cycle on and off to maintain the desired temperature.



Add food to the Pan (4) and cook.



When cooking is completed turn the Temperature Control Dial to the 'OFF' position. Switch off at the mains outlet and unplug.



**DO NOT** remove the Control Probe from the appliance until it has completely cooled.

## Capacity

The roaster has a total capacity of 9.5L - the working capacity is 3.5L.

## WARNING

**YOUR ROASTING PAN WILL GET HOT. NEVER TOUCH THE OUTER SURFACE OF THE ROASTING PAN DURING IT'S OPERATION OR BEFORE IT HAS COOLED DOWN. USE OVEN GLOVES WHEN REMOVING THE LID.**

## Hints and Tips

- Meat can be used chilled from the fridge, but do not use frozen meat.
- Make sure all frozen ingredients are thoroughly thawed before use.
- Do not over fill the Pan (4), as the recipes in this instruction booklet are designed for maximum capacity, and allows room above the food for even cooking.
- The Glass Lid (2) will become very hot in use, especially the glass lid and the stainless steel rim. The Cool Touch Handles (1) will stay cool, allowing you to lift the Glass Lid. However, it is advisable to take the precaution of using oven gloves when doing this.
- Ingredients should be evenly distributed throughout the Pan.
- Ham joints should be left in the plastic wrapper, if supplied.
- When you have become experienced at using your Roasting Pan, you can begin to create your own recipes, but it is advisable to follow an existing recipe as a guide. If using ingredients such as milk, cream, sea food or shell fish in a recipe, these should be added 30 minutes towards the end of the cooking of the other ingredients. Coconut milk does not apply.
- Where stock is required, use boiling water.
- Uncooked red kidney beans must be soaked and boiled for 10 minutes to remove toxins before use.
- If required pour off excess oil after browning.
- If using stock or sauces from jars or containers, heat first in a microwave and then add to the pan. Alternatively add 30 minutes to the cooking time.

## Care and Cleaning

- Use hot soapy water with a non-abrasive sponge pad. Do not use abrasive cleaners or detergents. Do not use Steel wool pads when cleaning.
- To avoid damaging the coating. DO NOT use metal utensils such as spatulas, knives or forks.

### Temperature Control Probe (6).

- If cleaning is necessary, wipe the Temperature Control Probe with a slightly damp cloth, ensuring that it is completely dry before use.

**IMPORTANT - DO NOT IMMERSE THE MAIN COOKING UNIT IN WATER.**

**NOT SUITABLE FOR DISHWASHER CLEANING.**

## Recipes



We have developed 6 delicious recipes for you to try in your Supreme Precision Roasting Pan. From BBQ ribs to Paella there is something to suit every taste.

The recipes provided use a spectrum of temperatures from a roast to a slow cooked meal. Should you want to increase or decrease the cooking time please adjust the temperature accordingly.

The recipes are based on a maximum working volume of your roaster. This allows for a gap between the top of the Roasting Pan and the food to ensure food does not spill over.

## Recipes

### Stuffed Turkey Breasts with Tomato Sauce

**Serves 8**

**Ingredients:**

- 8 boneless, skinless turkey breast steaks
- 150g butter
- 150g open cap mushrooms, chopped
- 3-4 cloves garlic, crushed
- 150g wholemeal breadcrumbs
- ½ tsp dried mixed herbs
- 1 Grated rind of 1 lemon
- Salt and pepper to taste

**For The Sauce:**

- 2 red onions, finely chopped
- 2 x 400g cans chopped tomatoes
- 4 tbsp red wine
- Salt and pepper to taste
- Handful of torn basil leaves

**Method:**

- 1 Melt 100g of the butter in the pan at 150°C, fry the mushrooms and garlic until soft then remove from the pan and turn the pan to “off”.
- 2 Mix the mushrooms and garlic with the breadcrumbs, herbs, lemon and seasonings. Place the turkey breasts between 2 sheets of cling film and using a rolling pin bat out the breasts to make them slightly thinner.
- 3 Divide the stuffing between the turkey and roll up, securing with a cocktail stick.
- 4 Increase the heat in the pan to 150°C, add the remaining 50g butter and fry the turkey on all sides to lightly brown, add the onion and fry for 1-2 minutes until soft, stirring as needed to prevent onions burning.
- 5 Reduce the heat to 100°C, add the remaining sauce ingredients, except the basil, and cook with the lid on for 25-30 minutes, turning the meat regularly throughout cooking, add a little water if becoming too dry. Stir in the basil, season to taste and serve with seasonal vegetables.

### Pork with Cider and Mushrooms

**Serves 8-10**

**Ingredients:**

- 4 tbsp oil
- 2kg lean shoulder of pork, cubed into bite size pieces
- 2 onion, finely chopped
- 400g small open cap mushrooms, sliced
- 2 tbsp fresh sage leaves, finely chopped
- 700ml cider
- 200ml pork stock
- Salt and pepper to taste
- 3 tbsp cornflour

**Method:**

- 1 Heat 1 tbsp of oil in the pan to 150°C and fry the pork in batches until lightly browned, stirring all the time, adding more oil for each batch. Add the onion and fry until soft. Add all the meat back to the pan.
- 2 Add the mushrooms and sage and fry for 1-2 minutes. Pour in the cider and stock, reduce the heat to 100°C and cook with the lid on for approximately 1.5 - 2 hours until tender, stirring occasionally to avoid sticking and adding more liquid if required.
- 3 Mix the cornflour with a little water to form a paste and stir into the pork, increase the heat a little to thicken then serve with rice or mashed potatoes.
- 4 For a vegetarian option replace the pork with Tofu and change the stock to vegetable stock.



## Paella

Serves 8-10

### Ingredients:

- ½ tsp saffron strands
- 1.2 litre hot chicken stock
- 2 tbsp olive oil
- 2 cloves garlic, peeled and chopped
- 1 large onion, peeled and chopped
- 7 skinless and boneless chicken thighs, cut into chunks
- 400g paella rice or Long grain rice
- 100g chorizo, sliced
- 1 large green pepper, sliced
- 400g can chopped tomatoes
- Salt and pepper to taste
- 150g peeled, cooked prawns, plus a few shell on prawns to garnish
- 150g cooked mussels, removed from shells
- 125g frozen peas
- Lemon wedges to garnish

### Method:

- 1 Put the saffron strands into a bowl with 125ml of the hot stock and leave to infuse.
- 2 Heat the oil in the pan to 150°C, fry the garlic, onion and chicken for 2-3 minutes, stirring all the time, until lightly browned.
- 3 Add the rice, chorizo and green pepper and fry for 1-2 minutes, stirring to ensure it does not burn then add the remaining stock, saffron mix and tomatoes, season with salt and pepper.
- 4 Bring to the boil then reduce the heat to 100°C to simmer gently and cook for 20-25 minutes with the lid on.
- 5 Increase the temperature to 120°C. Remove the lid, add the prawns, mussels and peas, and cook for a further 5-8 minutes with the lid off, stirring occasionally to prevent the dish sticking.
- 6 Garnish with a few shell on prawns and lemon.

## New England Beef

### Ingredients:

- 2kg beef joint
- Fresh ground pepper to taste
- Garlic powder to taste
- Coarse salt to taste
- 3 tbsp vegetable oil
- 1 large onion, chopped
- 1 tbsp fresh thyme
- 2 bay leaves
- 500ml hot beef stock
- 2 tbsp cornflour

### Method:

- 1 Season the beef with a little salt, pepper and garlic powder.
- 2 Heat the oil in the pan to 180°C and brown the beef on all sides.
- 3 Add the rest of the ingredients and stir well.
- 3 Reduce the temperature to 80°C and cook for 1 hour with the lid on.
- 4 Turn the joint over and cook for another hour or until tender.
- 5 Increase the temperature to 180°C and thicken the sauce with cornflour mixed with a little water.
- 6 Serve with your favourite seasonal vegetables.

## Boiled Ham

### Ingredients:

- 2kg ham joint
- cold water (enough to cover)

### Method:

- 1 Place the joint in the pan and cover with cold water.
- 2 Set the temperature to 210°C and allow the water to come to a boil.
- 3 Reduce the temperature to 80°C and allow to cook for 2 hours.
- 4 Serve with your favourite seasonal vegetables.

## BBQ Ribs

### Ingredients:

- 1.5kg pork ribs
- 125g bbq sauce
- 125g ketchup
- 2 tbsp Worcestershire sauce
- 2 tbsp soy sauce
- 2 tbsp minced garlic
- 120ml water

### Method:

- 1 Place the ribs in the pan.
- 2 Mix together the remaining ingredients and coat the ribs thoroughly in the sauce.
- 3 Set the unit to 80°C and cook with the lid on for 2 hours or until the ribs are tender.

## Contact us

### Helpline

If you are having a problem with your appliance, please call our Helpline, as we are more likely to be able to help than the retailer you purchased the item from.

Please have the product name, model number and serial number to hand when you call to help us deal with your enquiry.

UK Helpline: 0844 871 0960

IRE Helpline: 1800 409 119

Spares: 0844 873 0726

### Talk To Us

If you have any questions or comments, or want some great tips or recipe ideas to help you get the most out of your products, join us online:

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

Facebook: [www.facebook.com/morphyrichardsuk](http://www.facebook.com/morphyrichardsuk)

Twitter: [www.twitter.com/loveyourmorphy](http://www.twitter.com/loveyourmorphy)

Website: [www.morphyrichards.com](http://www.morphyrichards.com)

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## Registering your 2 year guarantee

Your standard one year guarantee is extended for an additional 12 months 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 1 year. To validate your 2 year guarantee register with us online at

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

Or call our customer registration line

**UK 0844 871 0962**

**IRE 1800 409 119**

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 and Ireland. Please refer to the one year guarantee for more information.

## Your 1 year guarantee

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to this 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 number 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 1 year guarantee period, the guarantee on the new item will be calculated from 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 1 year guarantee, the appliance must have been used according to the instructions supplied. For example, crumb trays should have been emptied regularly.

## 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.
  - 6 Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion
  - 7 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.
  - 8 Batteries and damage from leakage are not covered by the guarantee.
- 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 it's models at any time.



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

**IF YOU ARE HAVING A PROBLEM  
WITH ONE OF OUR PRODUCTS, CALL  
OUR HELPLINE:**

**UK: 0844 871 0960  
EIRE: 1800 409 119  
SPARES: 0844 873 0726**

**morphyrichards**

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