


MC48898 MUK Rev1

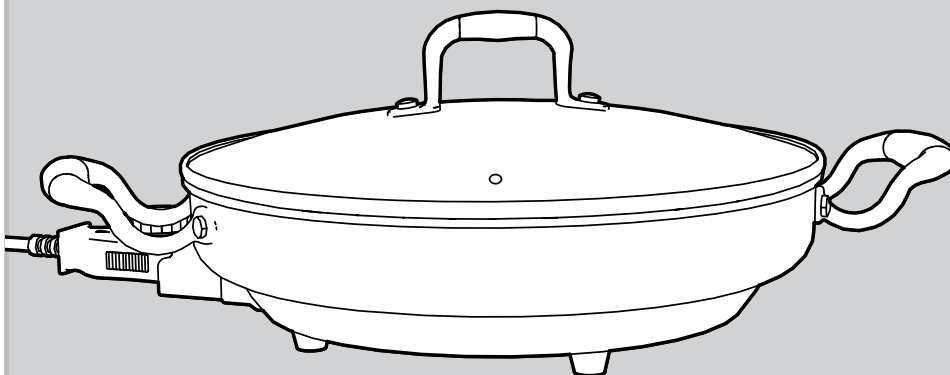
**morphy richards®**

smart ideas for your home

## SUPREMEPRECISION SKILLET



 Please read and keep these instructions for future use



For competitions, product hints and tips  
and more join us at



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[@loveyourmorphy](https://twitter.com/loveyourmorphy)

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

\* 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 shall not be used by children from 0 to 8 years. This appliance can be used by children aged from 8 years and above if they are continuously supervised. This appliance can be used by people 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. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children.
- Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.
- Children shall not play with the appliance.

### 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 Skillet 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 it's 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 appliance is not intended to be operated by means of an external timer or separate remote control.
  - 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.

### 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

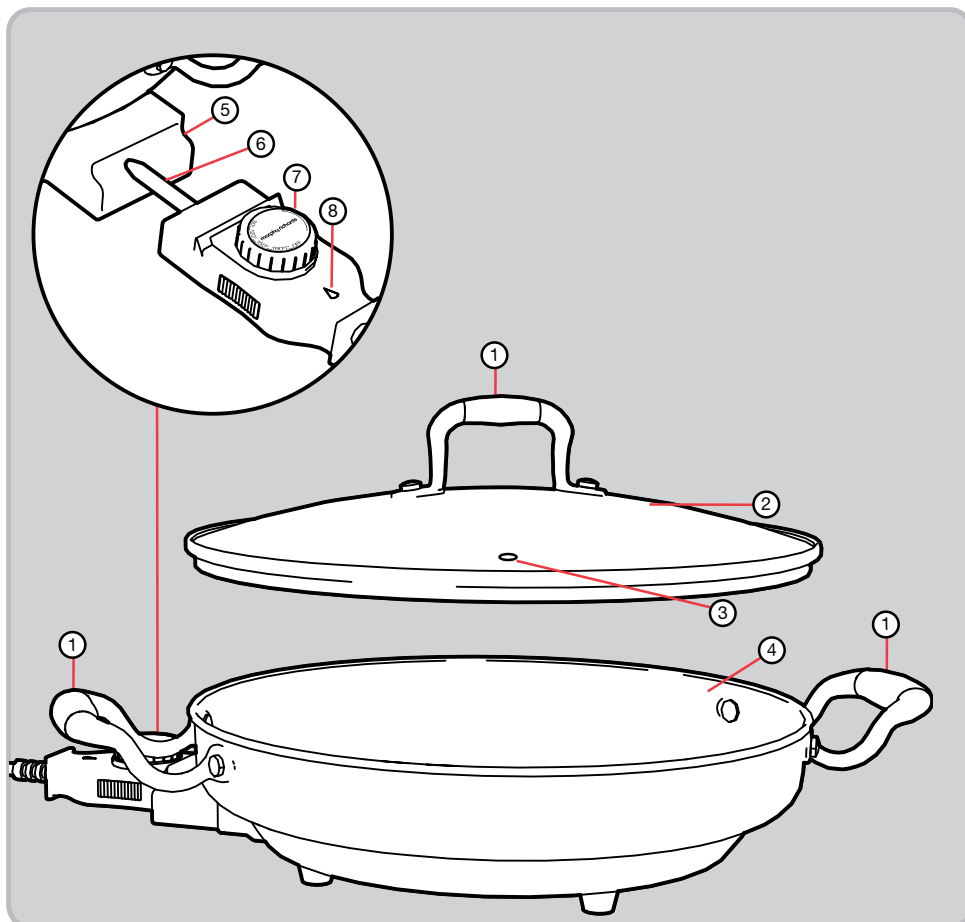
Thank you for purchasing your new Morphy Richards Supreme Precision Skillet.

Your Skillet will allow you to create a diverse range of meals, from stews and currys to puddings all cooked perfectly. Your Skillet also gives you the ability to sear the meat in the pan first, retaining depth of flavour your meal. Once your meal is cooked the Skillet can be taken to the table for serving.

## Contents

Health and safety .....	2
Introduction .....	3
Product Overview .....	4
Before first use .....	5
Using your Skillet .....	5
Capacity .....	6
Warning .....	6
Hints and tips .....	6
Care and Cleaning .....	6
Recipes .....	7
Contact us .....	11
Guarantee .....	12

## 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

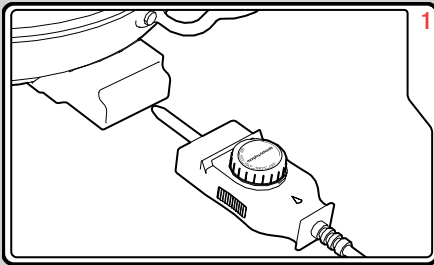
Remove all labels and tags from the product.

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 Glass Lid thoroughly and dry.

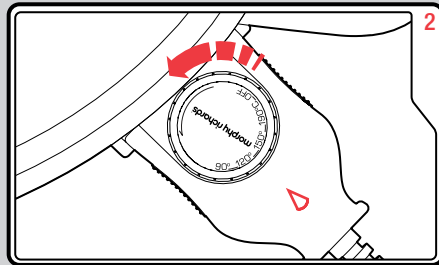
## IMPORTANT: DO NOT IMMERSE THE SKILLET BASE IN WATER

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.

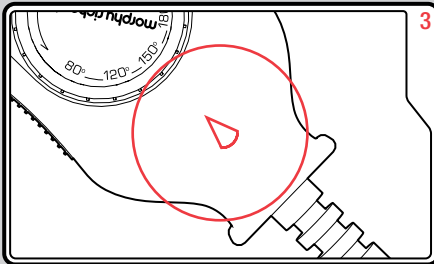
## Using your Skillet



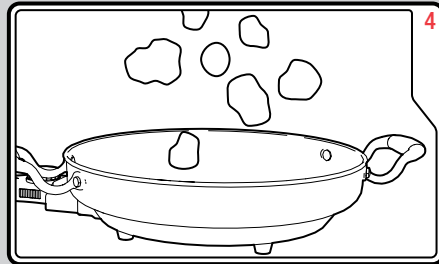
Insert the Control Probe (6) into the Socket (5). Plug the Skillet into the mains outlet. Always insert the Control Probe into the Socket, before inserting the plug into the mains outlet.



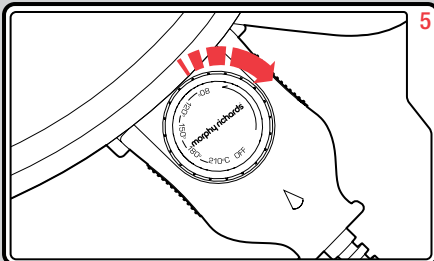
Turn the Temperature Control Dial (7) to the desired setting. The Heating Light (8) will illuminate.



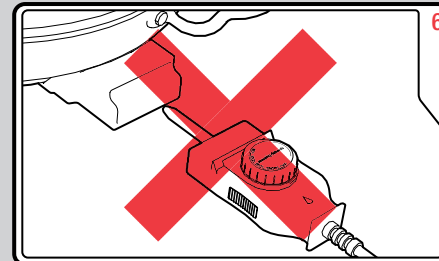
Once the desired temperature has been reached the Heating Light will extinguish. It will cycle on and off to maintain the desired temperature.



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 Skillet has a total capacity of 3.5L - the working capacity is 2.5L.

## WARNING

**YOUR SKILLET WILL GET HOT. NEVER TOUCH THE OUTER SURFACE OF THE SKILLET DURING IT'S OPERATION OR BEFORE IT HAS COOLED DOWN. USE OVEN GLOVES WHEN REMOVING THE GLASS LID (2).**

## 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 skillet, 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. The Cool Touch Handles (1) will stay cool, allowing you to lift the Glass Lid.
- When you have become experienced at using your Skillet, 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.

## 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 Skillet. From curry to bolognese there is something to suit every taste.

The recipes provided use a spectrum of temperatures from slower cooking, to a fast stew. 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 skillet. This allows for a gap between the top of the skillet and the food to ensure food does not spill over.

## Recipes

### Chicken and Mango Curry

#### Ingredients:

- 2 tbsp vegetable oil
- 4 skinless, boneless chicken breasts, cubed
- 1 onion, chopped
- 1-2 tbsp curry paste
- 400ml can coconut milk
- 400g can chopped tomatoes, drained of juice
- 1-2 tbsp mango chutney
- 1 ripe mango, peeled and cut into dice or slices
- 1 tbsp chopped coriander leaves

#### Method:

- 1 Heat oil in the pan to 190°C, fry the chicken and onion until lightly browned.
- 2 Add the curry paste and cook for a further minute stirring all the time. Reduce the heat to 90°C and pour in the coconut milk and tomatoes, stir well. Cover with the lid and cook for 15 minutes, stirring occasionally. Add the mango chutney and mango, increase the temperature to 120°C and continue cooking without the lid for a further 5-10 minutes to thicken. Season to taste.
- 3 Stir in the coriander and serve with rice or naan bread.

For a vegetarian option replace the chicken with Tofu.

### Chicken in White Wine Sauce

#### Ingredients:

- 4 chicken breasts
- 50g butter
- 1 tbsp oil
- 1 onion, chopped
- 150g mushrooms, sliced
- 100ml white wine
- 200ml chicken stock
- 1 tsp mixed herbs
- 50g flour (to coat chicken)
- 1 egg yolk
- 100ml double cream
- Salt and freshly ground black pepper

#### Method:

- 1 Heat the butter and oil in the pan to 190°C. Season the flour with salt and pepper, coat the chicken with the flour and fry until golden on both sides.
- 2 Add the mushrooms and onion and fry for 1 minute. Add the stock and wine, stir and place the lid on. Reduce the temperature to 90°C. Cook for 15-20 minutes or until the chicken is cooked, stirring occasionally.
- 3 Remove the chicken from the pan, mix the egg yolk with the cream and add to the sauce. Stir for a minute to cook through and serve.
- 4 Serve with rice or vegetables.





## Butternut Squash, Bacon and Blue Cheese Risotto

### Ingredients:

- 2 tbsp vegetable oil
- 1 red onion, chopped finely
- 4 rashers middle bacon, cut into thin strips
- 1 small butternut squash, approx. 750g in weight, peeled, de-seeded and cut into small cubes
- 300g risotto rice
- ½ tsp dried chilli flakes
- 850ml hot vegetable stock
- 100g creamy blue cheese, eg Roquefort, crumbled
- Salt and pepper to taste

### Method:

- 1 Heat the oil in the pan to 190°C, fry the onion and bacon for a minute until beginning to brown, then add the squash, rice and chilli and cook for 1-2 minutes, stirring all the time.
- 2 Pour in the hot stock, reduce the heat to 90°C and cook with the lid on for 20-25 minutes, stirring occasionally until the rice is tender but retains a little bite. Add a little more liquid if it has been completely absorbed before the 25 minutes cooking time.
- 3 Stir in the cheese to just melt and season to taste before serving.

For a vegetarian option leave out the bacon and use a vegetarian cheese.

## Bolognese

### Ingredients:

- 1 tbsp oil
- 1 onion, chopped
- 3 celery sticks, sliced
- 1 garlic clove, crushed
- 700g minced beef
- 1 tbsp flour
- 3 tbsp tomato puree
- 1 x 400g can tomatoes
- 200ml beef stock
- 150g mushrooms, sliced
- 1 tsp mixed herbs
- Salt and freshly ground black pepper

### Method:

- 1 Heat the oil in the pan to 190°C, fry the onion, celery and garlic for a few minutes until softened.
- 2 Add the mince and fry until browned. Sprinkle the flour over the mince and stir through.
- 3 Add the rest of the ingredients, stir well, reduce the heat to 90°C and cook with the lid on for 30-35 minutes until the meat is tender, stirring occasionally.
- 4 Serve with spaghetti and parmesan cheese



## Sausage Pot

### Ingredients:

- 1 tbsp oil
- 700g sausages
- 1 onion, chopped
- 3 carrots, sliced
- 1 leek, sliced
- 700ml beef stock
- 3 tbsp mango chutney
- 2 tbsp flour
- 2 tbsp Worcestershire sauce
- Salt and freshly ground black pepper

### Method:

- 1 Heat the oil in the pan to 190°C, fry the sausages until browned on all sides.
- 2 Add the vegetables and fry for 1-2 minutes until softened.
- 3 Mix together the Worcester sauce and the flour and add to the pan with the rest of the ingredients, stir well, reduce the heat to 90°C and cook with the lid on for 30-35 minutes until the sauce has thickened and the carrots are cooked, stirring occasionally.
- 4 Serve with mashed potato.

## Bananas with Rum

### Ingredients:

- 4 large bananas, peeled and sliced in half lengthways
- 100g light muscovado sugar
- 100g unsalted butter
- 80ml dark rum
- 1 tbsp toasted flaked almonds

### Method:

- 1 Preheat pan to 150°C
- 2 Place sugar and butter into the pan and cook for 1-2 minutes to melt the butter and dissolve the sugar. Add the rum and stir well.
- 3 Add the bananas to the mixture, cover and cook for 3-4 minutes to soften the bananas.
- 4 Stir occasionally to make sure the sugar doesn't burn. Serve scattered with toasted almonds.

## 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)

MC48898 MUK Rev1 06/14

## 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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