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Morphy Richards Intellisteam 48780EE Steam Cooker User Manual

Model: 48780

1. INTRODUCTION

The Morphy Richards Intellisteam 48780EE is an advanced steam cooker designed to prepare multiple ingredients simultaneously, ensuring each component is cooked to perfection and ready at the same time. Its unique smart timer and individual cooking chambers simplify meal preparation for the entire family.

2. SAFETY INFORMATION

Please read all instructions carefully before using the appliance. Retain this manual for future reference.

- Ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the base unit in water or any other liquid.
- Keep hands and face clear of steam vents during operation to avoid burns.
- Always ensure the water reservoir is filled to the appropriate level before starting.
- Unplug the appliance from the mains supply when not in use and before cleaning.
- This appliance is for domestic use only.

3. PRODUCT OVERVIEW

The Intellisteam features a base unit with a digital display and control panel, multiple steaming compartments, lids, and various accessories for versatile cooking.



Image 3.1: The Morphy Richards Intellisteam 48780EE Steam Cooker, showcasing its main unit with three transparent steaming compartments and a digital control panel.

Key components include:

- **Base Unit:** Contains the heating element, water reservoir, and control panel.
- **Steaming Compartments:** Transparent containers for holding food, designed to be placed side-by-side.
- **Lids:** Individual lids for each steaming compartment.
- **Rice/Sauce Bowls:** Specialized bowls for cooking rice or sauces within the steaming compartments.
- **Removable Separator:** Allows for flexible configuration of the steaming chambers.



Image 3.2: The Morphy Richards Intellisteam 48780EE displayed with its various accessories, including rice/sauce bowls and a removable separator, highlighting its versatility.

4. SETUP

- 1. Unpack:** Carefully remove all components from the packaging.
- 2. Clean:** Wash all removable parts (steaming compartments, lids, accessories) in warm, soapy water or in a dishwasher before first use. Wipe the base unit with a damp cloth.
- 3. Position:** Place the base unit on a flat, stable, and heat-resistant surface, ensuring adequate ventilation around the appliance.
- 4. Fill Water Reservoir:** Open the water inlet and fill the reservoir with cold water up to the 'MAX' indicator. Do not exceed the maximum fill line.

5. OPERATING INSTRUCTIONS

The Intellisteam's unique smart timer allows for individual programming of each cooking chamber, ensuring all ingredients finish cooking simultaneously.



Image 5.1: The Intellisteam with various foods like salmon, vegetables, and sauce in its separate compartments, demonstrating its multi-cooking capability.

5.1. Preparing Food

1. Place desired ingredients into the steaming compartments. Use the rice/sauce bowls for grains or liquids.
2. Arrange the compartments on the base unit and cover with their respective lids.



Image 5.2: A hand carefully placing a tray of noodles into one of the steaming compartments, illustrating the ease of loading ingredients.

5.2. Setting Cooking Times

1. Plug in the appliance. The digital display will illuminate.
2. Select the desired cooking chamber using the dedicated buttons on the control panel.
3. Use the pre-set programs for common ingredients such as chicken, fish, vegetables, rice, and sauces. These programs are designed for optimal cooking.
4. To customize cooking times, use the up/down arrow buttons to adjust the duration for each selected chamber. The appliance remembers your last settings for convenience.
5. Repeat for all active cooking chambers. The smart timer will automatically calculate and synchronize the start times for each chamber so they all finish together.



Image 5.3: A close-up of a hand interacting with the control panel, demonstrating the selection of cooking chambers and adjustment of settings.



Image 5.4: A detailed view of the Intellisteam's digital display, showing remaining cooking times for multiple compartments, indicating the synchronized cooking process.

5.3. During Cooking

- **Water Level:** Monitor the transparent water level indicator on the side of the base unit.
- **Refilling:** If the water level is low, you can refill the reservoir through the water inlet during cooking without interrupting the steaming process.
- **Automatic Shut-off:** The appliance features an automatic shut-off mechanism to prevent dry boiling.

5.4. Keep Warm Function

Once cooking is complete, the Intellisteam automatically activates a 'Keep Warm' function, maintaining the food's temperature for up to 40 minutes. This ensures your meal remains warm until you are ready to serve.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic operation of your Intellisteam.

1. **Unplug:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Dishwasher Safe Parts:** The steaming chambers, accessories (rice/sauce bowls, separator), and drip tray are dishwasher safe for easy cleaning.
3. **Base Unit:** Wipe the exterior of the base unit with a damp cloth. Do not use abrasive cleaners or immerse the base unit in water.
4. **Descaling:** Periodically descale the water reservoir to prevent mineral buildup, especially in hard water areas. Follow manufacturer's guidelines for descaling solutions.

6.1. Storage

For compact storage, all accessories can be neatly stored within the main unit. The power cable can be tidied away in the integrated cable compartment.



Image 6.1: The Intellisteam stored compactly within a kitchen cabinet, demonstrating its space-saving design when not in use.

7. TROUBLESHOOTING

If you encounter issues with your Intellisteam, consider the following common solutions:

- **Appliance not turning on:** Ensure the power cord is securely plugged into a working electrical outlet.
- **No steam production:** Check that the water reservoir is filled to the appropriate level. The appliance will not operate without sufficient water.
- **Food not cooking evenly:** Ensure food is distributed evenly within the compartments and that lids are properly sealed.
- **Error message on display:** Refer to the specific error code in the full product manual (if available) or contact customer support.

For persistent issues, contact Morphy Richards customer support.

8. SPECIFICATIONS

Feature	Specification
Brand	Morphy Richards
Model Number	48780
Color	Silver/Black

Dimensions (L x W x H)	31.2 x 31.2 x 24.7 cm
Weight	4.8 Kilograms
Capacity	8.2 Litres
Power	1600 Watts
Voltage	230 Volts
Material	Steel
Features	8.2L Rice Bowl, Smart Timer, Individual Cooking Chambers

9. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided with your purchase or contact your retailer. For product support, spare parts, or further assistance, please visit the official Morphy Richards website or contact their customer service department.

10. OFFICIAL PRODUCT VIDEOS

No official product videos from the seller are available for embedding at this time.

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