

**MASTERPRO**  
PREMIUM QUALITY

# 14 IN 1 DELUXE MULTI COOKER + AIR FRYER 6L

**F5100248**

Thank you for choosing the 14 in 1 Deluxe Multi cooker + Air Fryer 6L. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

## FEATURES

This appliance combines the functions of an air fryer and multi cooker, with a separate air fryer lid and glass lid for multi cooking.

The air fryer has six functions: Broil, Fries, Bake, Beef, Roast, Dehydrate.

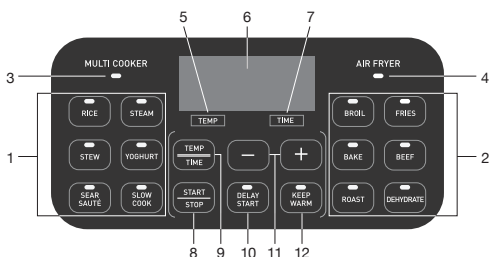
The multi cooker has eight functions: Rice, Steam, Stew, Yoghurt, Sear/Saute, Slow Cook, Delay Start, Keep Warm.

## PRODUCT OVERVIEW



## CONTROL PANEL OVERVIEW

1. Multi cooker functions with indicator lights
2. Air fryer functions with indicator lights
3. Multi cooker operation indicator light
4. Air fryer operation indicator light
5. Temperature indicator light
6. LED display
7. Time indicator light
8. Start/Stop button
9. Temperature/Time select button
10. Delay start button
11. Temperature/time increase/decrease button
12. Keep warm button



## IMPORTANT SAFETY INSTRUCTIONS

Read all the instructions before operating the appliance and retain for future use.

- This appliance is intended for indoor household use only.
- 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 not use this appliance unsupervised. Do not let the cord hang down where children can grab and pull.
- Children should not be allowed to play with the appliance.
- The supply cord should be regularly examined for signs of damage. If the supply cord is damaged, it must be replaced by qualified persons to avoid hazards.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, is dropped, or has been damaged in any manner.
- The appliance should always be used on a hard and stable surface, such as a table or benchtop.
- Do not operate this appliance using an extension cord.

- Do not use the cord with an outlet below kitchen countertop surface.
- To protect against the risk of fire, electric shock, or personal injury, do not immerse the cord, plug, or unit in water or other liquids.
- Ensure that the voltage indicated on the rating plate matches your domestic power supply.
- Do not place appliance or cord on hot surfaces such as stoves, hotplates or near open gas flames.
- Only use parts, attachments and accessories provided with this product.
- Switch off appliance and disconnect from supply when not in use and before changing accessories, fitting, approaching moving parts, and cleaning.
- Disconnect the appliance from the power outlet by grasping the plug. Do not pull on the cord.
- Never leave appliance unattended.
- The surface of this appliance may become hot during operation. Always use the handles with oven mitts to lift or move appliance while in operation.
- Do not fill the air fryer with oversized foods or metal foil packages to avoid risk of fire or electric shock.
- Hot steam will be released quickly during air frying. Keep hands and face at a safe distance from steam outlets. Take extreme care when removing bowl from appliance and lift the lid at an angle away from yourself.
- Exercise extreme caution when using appliance with hot food, hot oils and liquids.
- Avoid exposing appliance to sudden temperature changes. Do not place frozen or very cold foods into the cooking bowl when it is hot. Do not place hot cooking bowl into cold water.
- Do not allow condensed water from the lid to drip into the stainless steel housing. Water should drip only into the cooking bowl.
- Never operate the multi cooker without food or liquid in the cooking bowl.
- Always ensure lid is fully closed before operating.
- Do not cover the air vent when appliance is operating. Doing so will affect evenness of cooking and may damage appliance or cause to overheat.
- Never use this appliance for deep frying.
- Do not place appliance on or near a hot gas or electric burner or in a heated oven.
- Should a grease fire occur, or appliance emits black smoke, unplug immediately. Wait for smoke to cease before removing any cooking accessories.

- Do not place air fryer lid directly on any bench-top after use. It will be hot and may cause damage to surfaces in your kitchen.

## PACKAGING AND RECYCLING

The materials used for this product's packaging can be reused, recycled, and disposed of through specific waste streams.

- **REUSE:** Keep packaging to safely store or transport your appliance, preventing damage.
- **RECYCLE:** Look for recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are accepted for recycling in your area.
- **DISPOSE:** Look for symbols on packaging components and dispose of materials accordingly.

## TECHNICAL INFORMATION

Power supply	220–240V~, 60Hz
Input Power	1330W (air fryer) + 1250W (multi cooker)

## MULTI COOKER OPERATING INSTRUCTIONS

When using the multi cooker function, only the bottom heating element (1250W) will operate.

1. Plug in appliance to enter standby mode. The LED display will show OFF.
2. The multi cooker operation indicator will be showing red when the multi cooker glass lid is placed on the cooker.
3. Place food in cooking pot, then cover with glass lid.
4. Set the desired cooking function from buttons listed under MULTI COOKER.
5. Set time or temperature by pressing the TEMP/ TIME button and adjusting up or down using the decrease or increase buttons.
6. Press Start/Stop to begin cooking. The appliance will enter preheating mode and display will show ON.
7. Once preheating time is done, the display will begin counting down the set time.
8. When cooking is finished, the appliance will beep multiple times and enter keep warm mode. Length of time in keep warm mode will depend on cooking function selected.

## TIPS:

- To change the cooking function midway through cooking, press and hold Start/Stop for 3 seconds. The appliance will enter standby mode and display OFF. Select a different function and repeat the process.
- To adjust the time during preheating, press the Start/Stop button to display the set time. Adjust the

time using the and buttons and press Start/Stop again. The display will return to ON and continue preheating.

- Press Start/Stop any time during cooking or preheating to pause operation and lift the lid to check or turn food. Once done, replace lid and press Start/Stop again to resume cooking.

- Temperature can only be changed manually for the Sear/Sauté function. All other functions have fixed temperatures.
- When using the multi cooker function, only the bottom heating element (1250W) will operate.
- DO NOT use the air fryer lid during any multi cooker functions.

MULTI COOKER PROGRAM FUNCTIONS

Function	Default Time Display (hh:mm)	Adjustable Temperature Range	Adjustable Time Range	Keep Warm Default Time	Delay Start (1min-24hr)
Rice	— : — : —	N/A	N/A	Default 2h	Yes
Steam	00:15	N/A	00:01–02:00	Default 2h	Yes
Stew	2:00	N/A	00:15–04:00	Default 10h	Yes
Yoghurt	Step 1: HEAT  Step 2: 08:00	N/A	Step 1: N/A  Step 2: 03:00–24:00	N/A	No
Sear/Sauté	200°C 00:30	120–200°C	00:05–01:00	N/A	No
Slow Cook	04:00	N/A	00:30–24:00	Default 10h	Yes
Keep Warm	10:00	N/A	01:00–10:00	-	Yes
Delay Start	01:00	N/A	01:00–24:00	-	-

Rice:

1. Put rice into cooking pot and cover and select the Steam function. The display shows — : — : — as rice cooking function has no fixed time. The cooker automatically adjusts time based on amount of rice and water temperature to ensure well-cooked rice.
2. Press Start/Stop. The appliance will beep multiple times and the display will begin circulating. The rice cooking process involves a gradual increase in temperature, boiling, fluctuating temperatures, and finally warming.
3. Once rice is nearly finished, the timer display shows 10 minutes and begins counting down to zero.
4. When cooking is finished, the appliance will beep multiple times and enter the Keep Warm state. After 2 hours, it will enter standby mode and display OFF.

**Note:** For most types of white rice, the ratio is 2:1 [2 cups of water for every 1 cup of rice]. However, other types of rice may require different ratios

Steam:

1. Put food into cooking pot and cover and select the Steam function. The display shows the default time of 15 minutes. Adjust time using the ⊕ and ⊖ buttons.
2. Press Start/Stop. The appliance will beep and start preheating and ON appears on display.

- Once preheating finishes, the display time will start counting down.
3. When cooking is finished, the appliance will beep and enter the Keep Warm state. After 2 hours, it will enter standby mode and display OFF.
- Note:** If steaming with water or any other liquid, total capacity should not exceed 1.5L.

Stew:

1. Put stew ingredients into cooking pot and cover and select the Stew function. The display shows the default time of 2 hours. Adjust time using the ⊕ and ⊖ buttons.
2. Press Start/Stop. The appliance will beep and start preheating and ON appears on display. Once preheating finishes, the display time will start counting down.
3. When cooking is finished, the appliance will beep and enter the Keep Warm state. After 10 hours, it will enter standby mode and display OFF.

Yoghurt:

1. Pour milk into cooking pot and cover and select the Yogurt function. The display will show HEAT.
2. Press the Start/Stop button and the machine will begin sterilisation, heating to 82°C. Once desired temperature is reached, the appliance will beep multiple times and HEAT will flash on the display.

**Note:** At this time, the milk will be very hot. Allow milk to cool before adding yoghurt, probiotics or lactic acid.

3. Press Start/Stop. The display shows the default time of 8 hours. Adjust time using the  $\oplus$  and  $\ominus$  buttons, then press Start/Stop again to start the timer countdown and yoghurt fermentation.
4. Once fermentation is finished, the appliance will beep multiple times and enter standby mode and display OFF.

**Note:** If fresh milk doesn't require sterilisation, press the Yoghurt button twice to skip the HEAT process. Add your yoghurt recipe and follow step 3. above.

### Sear/Sauté:

1. Put food into cooking pot and select the Sear/Sauté function. The display will show the default temperature of 200°C and default time of 30 minutes.
2. To adjust time or temperature by press the TEMP/TIME button and adjusting up or down using the decrease or increase buttons.
3. Press Start/Stop. The appliance will beep and start preheating and ON appears on display. Once preheating finishes, the display time will start counting down.
4. Once cooking is finished, the appliance will beep multiple times and enter standby mode and display OFF.

**Note:** This function does not require the use of the glass lid.

### Slow Cook:

1. Put food into cooking pot and cover and select the Slow Cook function. The display shows the default time of 4 hours. Adjust time using the  $\oplus$  and  $\ominus$  buttons.
2. Press Start/Stop. The appliance will beep and start counting down.
3. When cooking is finished, the appliance will beep multiple times and enter the Keep Warm state. After 10 hours, it will enter standby mode and display OFF.

**Note:** This function does not have a preheating mode. Timer will begin counting down directly.

### Keep Warm:

1. Put food into cooking pot and cover and press the Keep Warm button. The display shows the default time of 10 hours. Adjust time using the  $\oplus$  and  $\ominus$  buttons.
2. Press Start/Stop. The appliance will beep and start counting down. Once time has elapsed, it will enter standby mode and display OFF.

**Note:** This function does not have a preheating mode. Timer will begin counting down directly.

### Delay Start:

1. Put food into cooking pot and select your desired

multi cooker function and time/temperature settings, then press the Delay Start button. The default Delay Start time of 1 hour will flash on the display.

2. Adjust Delay Start time using the  $\oplus$  and  $\ominus$  buttons, then press Start/Stop. The timer will begin counting down. Once time has elapsed, the appliance will beep, and the selected function will begin cooking.

**Note:** Delay start function is only available for the multi cooker modes. This function does not have a preheating mode. Timer will begin counting down directly.

### AIR FRYER LID ASSEMBLY

The rear latch on the air fryer lid is in the down position by default. Place the air fryer lid on the cooking pot and pull the latch down to secure in place (Figure 1). Once the lid is securely locked in place, the control panel will switch to air fryer mode.

### AIR FRYER OPERATING INSTRUCTIONS

When using the air fryer function, only the top heating element (1330W) will operate.

1. Plug in appliance to enter standby mode. The LED display will show OFF.
2. Place food in the fry basket or roast rack, then put it in the cooking pot. Cover with air fryer lid and latch as shown in Figure 1.
3. The air fryer cooker operation indicator will turn red when the air-fryer lid is placed on the cooker and the latch is locked securely in place.
4. Set the desired cooking function from buttons listed under AIR FRYER.
5. Set time or temperature by pressing the TEMP/TIME button and adjusting up or down using the decrease or increase buttons.
6. Press Start/Stop to begin cooking.
7. Once cooking is finished, the appliance will beep multiple times and enter standby mode and display OFF.

### TIPS:

- When using the air fryer function, only the top heating element (1330W) will operate.
- Press Start/Stop any time during cooking to pause operation and lift the lid to check or turn food. Once done, replace lid and press Start/Stop again to resume cooking.
- To change the cooking function midway through cooking, press and hold Start/Stop for 3 seconds.
- The appliance will enter standby mode and display OFF. Select a different function and repeat the process.
- DO NOT use glass lid when using the air fryer function.

When not in use, please place the air fryer or glass lid on the resting rack as shown in Figure 2 to avoid damage to kitchen countertop.

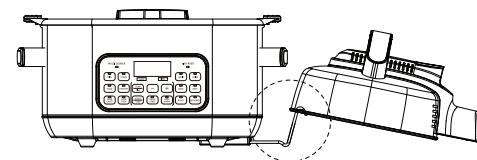


Figure 2

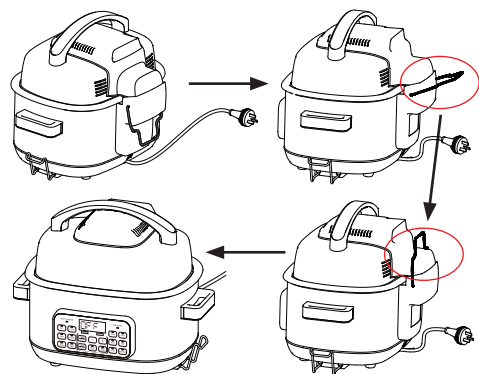


Figure 1

## AIR FRYER PROGRAM FUNCTIONS

Function	Default Temperature and Time Displays (hh:mm)	Adjustable Temperature Range	Adjustable Time Range	Suggested Accessory
Broil	00:10	-	00:10–01:00	Fry basket or roast rack
Fries	200°C 00:20	150–200°C	00:01–00:30	Fry basket
Bake	170°C 01:00	120–200°C	00:10–02:00	Fry basket or roast rack
Beef	200°C 00:20	120–200°C	00:01–00:30	Fry basket
Roast	200°C 00:45	120–200°C	00:10–01:00	Fry basket or roast rack
Dehydrate	65°C 02:00	40–90°C	00:15–24:00	Fry basket or roast rack

### Broil:

1. Put food in roast rack or basket and put in cooking pot. Cover with air fryer lid and secure the latch and select the Broil function. The display shows the default time of 10 minutes. Adjust time using the  $\oplus$  and  $\ominus$  buttons.
2. Press Start/Stop. The appliance will beep and start preheating and ON appears on display. Once preheating finishes, the display time will start counting down.
3. Once cooking is finished, the appliance will beep multiple times and enter standby mode and display OFF.

of 200°C; press Time/Temperature to cycle between displays.

2. Adjust temperature and time using the  $\oplus$  and  $\ominus$  buttons when cycling between displays.
3. Press Start/Stop. The appliance will beep multiple times and start preheating and ON appears on display. Once preheating finishes, the display time will start counting down.
4. Once cooking is finished, the appliance will beep multiple times and enter standby mode and display OFF.

### Bake:

### Fries:

1. Put fries in the fry basket and put in cooking pot. Cover with air fryer lid and secure the latch and select the Fries function. The display shows the default time of 20 minutes and default temperature

1. Put food on chosen accessory and put in cooking pot. Cover with air fryer lid and secure the latch and select the Bake function. The display shows the default time of 1 hour and default temperature of 170°C; press Time/Temperature to cycle between displays.

2. Adjust temperature and time using the **+** and **-** buttons when cycling between displays.
3. Press Start/Stop. The appliance will beep and start preheating and ON appears on display. Once preheating finishes, the display time will start counting down.
4. Once cooking is finished, the appliance will beep and enter standby mode and display OFF.

**Beef:**

1. Put food in the fry basket and put in cooking pot. Cover with air fryer lid and secure the latch and select the Beef function. The display shows the default time of 20 minutes and default temperature of 200°C; press Time/Temperature to cycle between displays.
2. Adjust temperature and time using the **+** and **-** buttons when cycling between displays.
3. Press Start/Stop. The appliance will beep and start preheating and ON appears on display. Once preheating finishes, the display time will start counting down.
4. Once cooking is finished, the appliance will beep multiple times and enter standby mode and display OFF.

**Roast:**

1. Put food in the fry basket or on roast rack and put in cooking pot. Cover with air fryer lid and secure the latch and select the Roast function. The display shows the default time of 45 minutes and default temperature of 200°C; press Time/Temperature to cycle between displays.
2. Adjust temperature and time using the **+** and **-** buttons when cycling between displays.
3. Press Start/Stop. The appliance will beep and start preheating and ON appears on display. Once preheating finishes, the display time will start counting down.
4. Once cooking is finished, the appliance will beep and enter standby mode and display OFF.

**Dehydrate:**

1. Put food in the fry basket or on roast rack and put in cooking pot. Cover with air fryer lid and secure the latch and select the Fries function. The display shows the default time of 2 hours and default temperature of 65°C; press Time/Temperature to cycle between displays.
2. Adjust temperature and time using the **+** and **-** buttons when cycling between displays.

**Preheating Table for Multi Cooker and Air Fryer Functions**

Appliance Mode	Cooking Function	Preheating	Note
Multi Cooker	Rice	No	No preheating process
	Steam	Yes	Roughly 11 minutes for 1.5L liquid
	Stew	Yes	Roughly 30 minutes for 4L liquid
	Yoghurt	No	No preheating process
	Sear/Sauté	Yes	Roughly 7 minutes to reach max temperature 200°C
	Slow Cook	No	No preheating process
	Keep Warm	No	No preheating process
	Delay Start	No	No preheating process
Air Fryer	Broil	Yes	Roughly 4 minutes
	Fries	Yes	Roughly 3 minutes to reach max temperature 200°C
	Bake	Yes	Roughly 4 minutes to reach max temperature 200°C
	Beef	Yes	Roughly 4 minutes to reach max temperature 200°C
	Roast	Yes	Roughly 4 minutes to reach max temperature 200°C
	Dehydrate	No	No preheating process

3. Press Start/Stop. The display time will start counting down.
4. Once cooking is finished, the appliance will beep multiple times and enter standby mode and display OFF.

CLEANING

- Once cooking is complete, unplug the appliance and allow it to cool before taking out the cooking pot.
- Pour any residue out of cooking pot. Wash cooking pot and lid with water and dry thoroughly. Wipe air fryer cover and housing with a damp cloth. Warning: DO NOT clean air fryer cover with water or submerge in water or any other liquid.
- Do not immerse the appliance, cord, or plug in water and make sure no water enters the appliance.
- Wipe the outside of the appliance with a damp cloth and dry with a soft towel.
- Dishwasher safe components: glass lid, roast rack, cooking pot non-dishwasher safe components: fry basket, air fryer lid, main unit

TROUBLESHOOTING

In the event the appliance stops working and displays an error code, refer to the following table and contact a qualified technician.

Error code	Issue
E1	The base cooking element has an open circuit.
E2	The base cooking element has short circuited.
E3	The air fryer cooking element has an open circuit.
E4	The air fryer cooking element has short circuited.
E5	The motor is not working properly.

ALTERNATIVE FOOD SUGGESTIONS

Food Category	Food	Cooking function
Sides	Rice	Rice
	Steamed Vegetables	Steam
	Soup	Stew
Meat & Poultry	Chicken Breast	Roast
	Chicken Wings	Roast
	Beef Steak	Beef
	Pork Chops	Roast
	Salmon Fillets	Broil
	Halibut Steaks	Broil
	Shrimp	Sear/Saute
Vegetarian	Tofu	Sear/Saute
	French Fries	Fries
	Onion Rings	Fries
	Hash Browns	Fries
	Sausage Rolls	Roast
	Mozzarella Sticks	Fries
	Zucchini Chips	Dehydrate
	Kale Chips	Dehydrate
Baking	Cake	Bake
	Bread	Bake
	Cookies	Bake
	Sweet Potatoes	Bake

## MULTI COOKER RECIPES

### Vegetable Fried Rice

Ingredients:

- 2 cups long-grain white rice
- 4 cups water
- 2 tbsp vegetable oil
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 1 carrot, diced
- 1 capsicum (bell pepper), diced
- 1 cup frozen peas
- 2 eggs, beaten
- 3 tbsp soy sauce (adjust to taste)
- Salt and pepper to taste
- Optional: spring onions (scallions) for garnish

Method:

1. Rinse the rice under cold water until the water runs clear to remove excess starch.
2. In the multi cooker's inner pot, combine the rinsed rice and water according to the instructions for cooking rice. Close the lid and set the cooker to the Rice function.
3. While the rice is cooking, heat the vegetable oil in a pan or skillet over medium heat. Add the chopped onion and garlic, and sauté until softened and aromatic.
4. Add the diced carrot and capsicum to the pan and cook until slightly tender.
5. Push the vegetables to one side of the pan and pour the beaten eggs into the empty side. Scramble the eggs until cooked through, then mix them with the vegetables.
6. Once the rice in the multi cooker is cooked, open the lid, and fluff the rice with a fork.
7. Add the cooked vegetables and eggs mixture to the cooked rice in the multi cooker's inner pot.
8. Stir in the frozen peas and soy sauce. Season with salt and pepper to taste.
9. Close the lid of the multi cooker and set it to Keep Warm for a few minutes to allow the flavours to meld and the peas to heat through.
10. Serve the vegetable fried rice hot, garnished with chopped spring onions if desired.

### Short Rib Stew

Ingredients:

- 1.5 kg beef short ribs
- Salt and pepper to taste
- 2 tbsp olive oil
- 1 onion, chopped
- 2 carrots, chopped

- 2 celery stalks, chopped
- 4 garlic cloves, minced
- 2 cups beef broth
- 1 cup red wine (optional)
- 2 tbsp tomato paste
- 1 tsp dried thyme
- 2 bay leaves
- 1 cup chopped potatoes
- 1 cup chopped mushrooms
- Chopped fresh parsley for garnish

Method:

1. Season short ribs with salt and pepper.
2. Heat olive oil in the multi cooker using the sear/sauté function.
3. Brown short ribs on all sides, then remove and set aside.
4. Add onions, carrots, celery, and garlic to the cooker, sauté until softened.
5. Return short ribs to the cooker.
6. Pour in beef broth and red wine (if using), scraping up any browned bits.
7. Stir in tomato paste, thyme, and bay leaves.
8. Once the Stew function is set the cooker will enter preheating mode for roughly 30 minutes if using around 4L of liquid.
9. Once preheating finishes, the display time will start counting down. Default cooking time is 2 hours. Adjust for preference.
10. Open the cooker, add potatoes and mushrooms.
11. Close the cooker and cook again on the Stew function to your own preference.
12. Once done, open, check seasoning, and adjust if needed.
13. Serve the short rib stew hot, garnished with fresh parsley.

### Chicken & Vegetable Stir Fry

Ingredients:

- 500g boneless, skinless chicken breasts or thighs, cut into bite-sized pieces
- Salt and pepper to taste
- 2 tbsp vegetable oil
- 1 onion, sliced
- 2 bell peppers sliced
- 1 cup broccoli florets
- 1 cup sliced carrots
- 3 cloves garlic, minced
- 2 tbsp soy sauce
- 1 tbsp oyster sauce (optional)
- 1 tsp sesame oil



- 1 tsp cornstarch (optional, for thickening)
- Sesame seeds and chopped green onions for garnish

Method:

1. Season chicken pieces with salt and pepper.
2. Preheat the multi cooker using the Sear/Sauté function.
3. Add vegetable oil to the cooker and sear the chicken until browned on all sides. Remove and set aside.
4. In the same cooker, add onions, bell peppers, broccoli, carrots, and garlic. Sauté until vegetables are tender-crisp.
5. Return chicken to the cooker.
6. In a small bowl, mix soy sauce, oyster sauce (if using), sesame oil, and cornstarch (if using).
7. Pour the sauce mixture over the chicken and vegetables in the cooker.
8. Stir well to coat everything evenly and let it simmer for a few minutes until the sauce thickens slightly.
9. Once cooked through and flavours are melded, turn off the cooker.
10. Garnish with sesame seeds and chopped green onions before serving.
11. Serve the chicken and vegetable stir fry hot over cooked rice or noodles.

## Pork Dumplings

Ingredients:

- 500g ground pork
- 1 cup finely chopped cabbage
- 2 green onions, finely chopped
- 2 cloves garlic, minced
- 1 tbsp soy sauce
- 1 tsp sesame oil
- Salt and pepper to taste
- Dumpling wrappers

## Dipping Sauce:

- 2 tbsp soy sauce
- 1 tbsp rice vinegar
- 1 tsp sesame oil
- **Optional:** chopped green onions or cilantro for garnish

Method:

1. Mix ground pork, cabbage, green onions, garlic, soy sauce, sesame oil, salt, and pepper in a bowl.
2. Place a spoonful of filling onto a dumpling wrapper, fold, and seal edges.
3. Preheat the multi cooker on the Steam function.
4. Arrange dumplings in the steaming basket with space between each.
5. Steam for about 15 minutes (adjust for preheating time if needed).

6. Mix soy sauce, rice vinegar, and sesame oil for dipping.
7. Serve dumplings hot with dipping sauce and garnish.

## Homemade Plain Yoghurt

Ingredients:

- 1 litre milk (whole milk recommended for creamier yogurt)
- 2 tablespoons plain yoghurt (with live active cultures) as a starter

Method:

1. Pour the milk into the inner pot of the multi cooker.
2. Close the lid and set the multi cooker to the Yoghurt function.
3. Follow the specific steps for the Yoghurt function as outlined below:
  - **Step 1 (HEAT):** The default time display is not applicable. This step involves heating the milk to a specific temperature.
  - **Step 2 (INCUBATE):** Set the adjustable temperature range to maintain warmth for the yoghurt culture to grow. The adjustable time range should be set to 8 hours for this step.
4. Once the milk reaches the desired temperature in Step 1, turn off the heat and let it cool slightly.
5. Mix the plain yoghurt into the warm milk as a starter culture.
6. Stir gently to combine, then cover the pot with a lid.
7. Place the pot back into the multi cooker and set it to incubation (Step 2) mode for 8 hours.
8. After 8 hours, check the yoghurt for desired thickness and tanginess. If needed, you can incubate for additional time.
9. Once the yoghurt is ready, refrigerate it to chill before serving.
10. Enjoy your homemade plain yoghurt!

## Thai Green Curry

Ingredients:

- 500g boneless chicken (or tofu for vegetarian option), cut into bite-sized pieces
- 1 can (400ml) coconut milk
- 2–3 tablespoons green curry paste
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- 1 small eggplant, diced
- 1 onion, sliced
- 2–3 tablespoons fish sauce (or soy sauce for vegetarian)
- 1 tablespoon brown sugar
- Fresh basil leaves or cilantro for garnish
- **Optional:** Thai basil leaves, bamboo shoots, sliced carrots

Method:

1. In the inner pot of the multi cooker, combine chicken (or tofu), coconut milk, green curry paste, fish sauce, and brown sugar.
2. Add sliced bell peppers, eggplant, onion, and any optional vegetables you choose.
3. Stir well to combine all ingredients.
4. Close the lid of the multi cooker and set it to the Slow Cook function.
5. Adjust the temperature to the desired level if applicable (typically Slow Cook function maintains a low and slow temperature automatically).
6. Set the adjustable time range to at least 4 hours, or longer for more tender meat and deeper flavours.
7. Once the cooking time is complete, stir the curry and taste for seasoning adjustments.
8. Serve the Thai green curry hot, garnished with fresh basil leaves or cilantro.
9. Enjoy with steamed rice or noodles.

## AIR FRYER RECIPES

### Garlic Butter Steak Bites and Potatoes

Ingredients:

- 500g sirloin or ribeye steak, cut into bite-sized pieces
- 500g baby potatoes, halved or quartered
- 2 tbsp olive oil
- 4 cloves garlic, minced
- 2 tbsp butter
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)

Method:

1. Preheat the air fryer using the Broil function, which will preheat for roughly 4 minutes.
2. In a bowl, toss the steak bites and halved potatoes with olive oil, minced garlic, salt, and pepper.
3. Place the seasoned steak and potatoes in the air fryer basket or on the roast rack.
4. Once the air fryer is preheated, carefully place the basket or rack in the air fryer.
5. Cook on the Broil function for about 10–15 minutes or until the steak is cooked to your desired doneness and the potatoes are tender, shaking the basket or flipping halfway through cooking.
6. In a small saucepan, melt the butter and add minced garlic. Cook until fragrant but not browned.
7. Once the steak and potatoes are done, drizzle the garlic butter over them.
8. Garnish with fresh chopped parsley before serving.

### Chocolate Chip Cookies

Ingredients:

- 1 cup all-purpose flour
- ½ tsp baking soda
- ¼ tsp salt
- ¼ cup unsalted butter, softened
- ¼ cup granulated sugar
- ¼ cup packed brown sugar
- ½ tsp vanilla extract
- 1 large egg
- ½ cup semisweet chocolate chips

Method:

1. Preheat the air fryer using the Bake function, which takes roughly 4 minutes to reach the maximum temperature of 200°C.
2. In a bowl, whisk together the flour, baking soda, and salt.
3. In a separate bowl, cream together the softened butter, granulated sugar, brown sugar, and vanilla extract until smooth and creamy.
4. Beat in the egg until well combined.
5. Gradually add the dry ingredients to the wet ingredients, mixing until a dough forms.
6. Fold in the chocolate chips.
7. Drop rounded tablespoons of cookie dough onto a baking tray or parchment paper, spacing them apart.
8. Place the baking tray in the preheated air fryer.
9. Bake the cookies using the bake function for about 8–10 minutes or until the edges are golden brown and the centre is slightly soft.
10. Once baked, carefully remove the cookies from the air fryer and let them cool on a wire rack.
11. Enjoy your delicious chocolate chip cookies!

### Roast Chicken

Ingredients:

- 1 whole chicken (about 1.5 kg), giblets removed
- 2 tbsp olive oil
- Salt and pepper to taste
- Optional seasonings: garlic powder, paprika, thyme, rosemary

Method:

1. Preheat the air fryer using the Roast function, which takes roughly 4 minutes to reach the maximum temperature of 200°C.
2. Rinse the chicken and pat it dry with paper towels.
3. Rub the chicken with olive oil, then season generously with salt, pepper, and any optional seasonings of your choice.
4. Place the chicken on the roast rack or directly in the air fryer basket, breast side up.

- Once the air fryer is preheated, carefully place the chicken in the air fryer.
- Set the temperature to 200°C and roast the chicken for about 45 minutes to 1 hour, depending on the size of the chicken and desired doneness.
- Halfway through cooking, you may baste the chicken with its juices or additional olive oil for extra moisture and flavour.
- Use a meat thermometer to ensure the thickest part of the chicken (usually the thigh) reaches an internal temperature of at least 75°C to ensure its fully cooked.
- Once done, remove the chicken from the air fryer and let it rest for a few minutes before carving.
- Serve the roast chicken hot with your favourite sides.

### **Parmesan Truffle Fries**

Ingredients:

- 500g frozen French fries (or freshly cut potatoes)
- 2 tbsp truffle oil
- ¼ cup grated Parmesan cheese
- Salt and black pepper to taste
- Chopped fresh parsley (optional, for garnish)

Method:

- Preheat the air fryer using the Fries function, which takes roughly 3 minutes to reach the maximum temperature of 200°C.
- In a bowl, toss the frozen French fries with truffle oil until evenly coated.
- Place the fries in the air fryer basket in a single layer. Do not overcrowd to ensure even cooking.
- Once the air fryer is preheated, carefully place the basket in the air fryer.
- Set the temperature to 200°C and cook the fries for about 15–20 minutes, shaking the basket halfway through cooking for even crispiness.
- When the fries are golden and crispy, remove them from the air fryer.
- Immediately sprinkle grated Parmesan cheese over the hot fries, allowing it to melt slightly.
- Season with salt and black pepper to taste.
- Garnish with chopped fresh parsley if desired.
- Serve the Parmesan Truffle Fries hot as a delicious side or snack.

### **Mongolian Beef**

Ingredients:

- 500g beef sirloin or flank steak, thinly sliced
- 2 tbsp cornstarch
- 2 tbsp vegetable oil
- 2 cloves garlic, minced
- 1 tsp fresh ginger, minced
- ½ cup soy sauce

- ½ cup water
- ¼ cup brown sugar
- 2 green onions, sliced
- Sesame seeds for garnish (optional)

Method:

- Preheat the air fryer using the Beef function, which takes roughly 4 minutes to reach the maximum temperature of 200°C.
- In a bowl, toss the thinly sliced beef with cornstarch until evenly coated.
- In a separate bowl, mix soy sauce, water, and brown sugar until the sugar dissolves.
- Heat vegetable oil in a skillet over medium-high heat. Add minced garlic and ginger, sauté until fragrant.
- Add the coated beef slices to the skillet and stir-fry until browned and cooked through.
- Pour the soy sauce mixture over the cooked beef in the skillet. Stir well to combine.
- Transfer the beef and sauce mixture to the air fryer basket in a single layer.
- Once the air fryer is preheated, carefully place the basket in the air fryer.
- Set the temperature to 200°C and cook the beef for about 15–20 minutes, stirring halfway through for even cooking and caramelization.
- When the beef is cooked and the sauce is thickened, remove it from the air fryer.
- Garnish with sliced green onions and sesame seeds if desired.
- Serve the Mongolian Beef hot over steamed rice or noodles.

### **Corn Ribs**

Ingredients:

- 4 ears of corn, husked and cleaned
- Olive oil
- Salt and pepper to taste
- Optional: Seasonings like paprika, garlic powder, or chili powder

Method:

- Prepare the corn by husking and cleaning the ears.
- Slice each ear of corn into 'ribs' by cutting lengthwise.
- Lightly brush olive oil over the corn ribs and season with salt, pepper, and any optional seasonings you prefer.
- Place the corn ribs in the air fryer basket or on the roast rack in a single layer, ensuring they are not overlapping.
- Set the air fryer to the Dehydrate function. There is no preheating required for this function.

6. Adjust the temperature to 65°C (or your desired dehydration temperature) and set the time for around 2 hours for corn ribs.
7. Allow the air fryer to dehydrate the corn ribs until they are dried to your desired level of crispness.
8. Check periodically during dehydration and rotate or flip the corn ribs for even drying.
9. Once dehydrated to your liking, remove the corn ribs from the air fryer.
10. Serve the crispy corn ribs as a snack or alongside your favourite dishes.

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