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# MASTERPRO

PREMIUM QUALITY

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## 14 IN 1 MULTI COOKER

### IMPORTANT SAFETY INSTRUCTIONS

#### MPCOOKER

Thank you for purchasing the 14-in-1 Multi Cooker. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before first use.

#### IMPORTANT SAFEGUARDS

- Store these instructions for future reference
- Do not touch the appliance when hot. Use handle instead.
- It is not necessary to preheat the appliance.
- Extreme caution must be used when moving the appliance while containing hot liquids.
- Do not use the appliance for anything other than its intended use.
- The appliance must not be opened until the pressure has decreased sufficiently.
- This appliance cooks under pressure. Improper use may result in scalding injury. Ensure the appliance is properly closed before operating.
- Do not fill the appliance over 2/3 full. When cooking foods that expand such as rice or dried vegetables, do not fill the appliance over 1/2 full. Overfilling may clog the vent pipe which develops excess pressure.
- Be aware that certain foods, such as apple sauce, cranberries, pearl barley, oatmeal and other cereals, split peas, noodles, macaroni, rhubarb and spaghetti, can foam, froth and sputter which may clog the pressure release device (steam release handle). These foods should not be cooked in this appliance.
- Always check the pressure release devices (steam release handle) for clogging before use.
- Do not open the appliance until it has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the appliance is still pressurised - do not force it open. Any pressure in the appliance can be hazardous.
- Never deep fry or pressure fry in the appliance with oil. It is dangerous and may cause a serious fire or damage.
- To protect against electrical shock, do not immerse the cord, plug or appliance in water or other liquid.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before dismantling the appliance.

- Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner. Return the appliance to a service centre for an examination repair or adjustment.
- The use of accessory attachments is not recommended by the appliance manufacturer as they may cause injuries.
- This appliance is for household use only. Do not use outdoors.
- Do not let cord hang over the edge of a table or counter or touch any hot surfaces.
- Do not place the appliance on or near hot gas, an electric burner or heated oven.
- To reduce the risk of electric shock, cook only in the provided removable container (cooking pot).
- Do not use incompatible removable container (cooking pot) or sealing ring (gasket) to avoid pressure leakage.
- To disconnect, turn any control to 'off', then remove plug from the wall outlet.
- Do not place the appliance on an unstable surface. Do not use on paper, foam or any other object that may easily block vent holes at the bottom.
- Do not use near splashing water or fire. Do not use in a place exposed directly to sunshine or oil splash. Place out of reach of children.
- Avoid spillage on the appliance connector.
- When unplugging, pull from the power outlet by grasping the plug. Do not pull from the cord.
- Before pressure cooking, make sure the steam valve is sealed. When cooking liquid food, before opening the lid, put the pressure valve to the exhaust position, then wait until the float is down before opening.
- When releasing steam, keep face and hands away from the air escape. Do not touch the lid when cooking as it will be hot.
- When cooking porridge, do not lift the pressure valve up. If you want to speed the cooking process, unplug the power cord. With a cool damp cloth, cover the lid until the float is down, then open the lid.
- To reduce the risk of fire or electric shock, only authorised personnel should do repairs.
- Do not cover the pressure valves.
- 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 are accompanied by a person responsible for their safety.
- Close supervision is necessary when the appliance is used near children.
- Children being supervised are not to play with the appliance.
- Do not use this appliance on any electrical system other than voltage: 220-240V 50HZ.
- Do not move this appliance or force open the lid when it is in operation.
- Before use, please check if the plug is inserted tightly.
- To avoid danger of suffocation, keep plastic bag away from babies and children.

#### Caution

- Slight sound when heating or building pressure is normal.
- Keep the user manual in a convenient place for future reference.

## PRECAUTIONS

Before each use, please make sure to inspect the following:

1. The anti-block shield, float valve and exhaust valve are not blocked by food debris.
2. The steam release handle is in the "Sealing" position for all pressure cooking

After cooking, wait until the appliance cools down for a while and release pressure using the steam release handle. Use extreme caution when opening the lid. Scalding and serious burns can be caused by steam inside the appliance.

If LED lights show "E1/E2/E3/E4" on the control panel, unplug the power cord immediately and consult the "Troubleshooting" section.

Care must be taken with the sealing ring to avoid deformation. Failure to do so may prevent the appliance from working properly.

## SPECIAL CORD SET INSTRUCTIONS

A short power supply cord is provided to reduce hazards resulting from entanglement and tripping. An extension cord may be used if care is exercised in its use. If an extension cord is used, the electrical rating of the cord must be at least 7.5 amps and 240 volts. The extension cord must be arranged so that it will not drape over the edge of a table or counter where it can be pulled by children or tripped over accidentally.

If the plug does not fit fully into the outlet, flip the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## PRODUCT INTRODUCTION:

This modern, electric pressure cooker is the new generation with 14-in-1 functions. The appliance combines the benefits of a Pressure Cooker, Sauté, Slow Cooker, Rice Cooker, Steamer, Yoghurt Maker, and Food Warmer. The 14-in-1 Pressure Cooker is a convenient and kitchen-friendly time saver. Its intelligent programs make your everyday cooking as easy as pressing a button.

## SPECIFICATIONS

Working Pressure: High 9.5 - 10.9psi / Low 5.1 - 6.5 psi

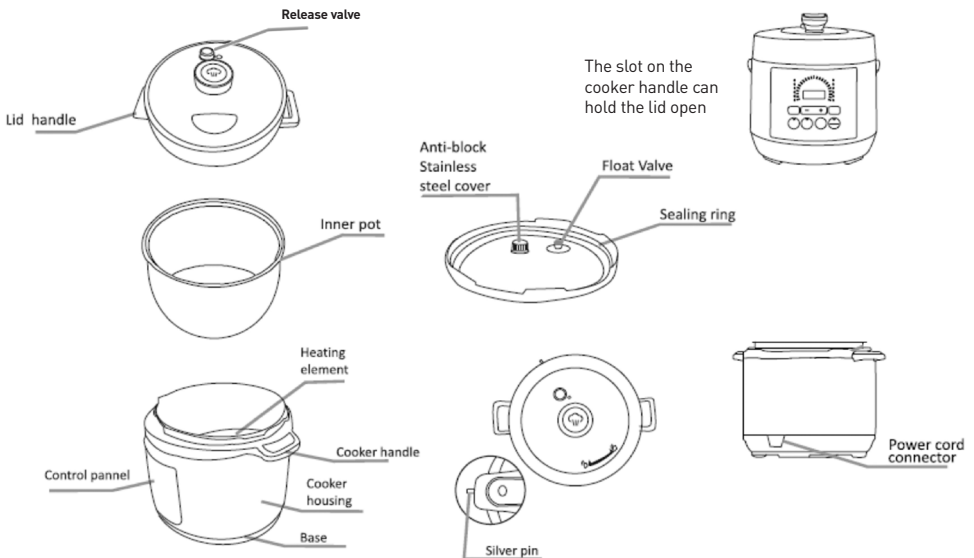
Steam Release Pressure Limit: 15.22psi

Working Temperature: 100°C - 170°C

Keep Warm Function: Up to 24hours - 63°C - 78°C

Model	Power Supply	Rated Power	Volume
MPCOOKER	220-240V~ 50Hz	1000W	6 Litres
Accessories	Rice paddle, Measuring cup, User manual.		

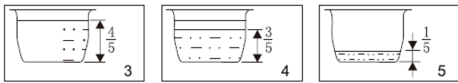
## PRODUCT STRUCTURE



## BEFORE THE FIRST USE

Before first use, please take out all accessories from the package and read this manual carefully. Pay attention to the operational instructions to avoid any injury or property damage. Please wash the inside of the lid and inner pot with warm soapy water. Rinse and dry thoroughly. Wipe the outer housing with a clean damp cloth. Never immerse the appliance housing in water or any other liquid. The inner pot, sealing ring, steam release handle and all accessories are dishwasher safe. But never clean the lid and housing in a dishwasher.

Take out the inner pot and pour food and water into it. Note that the total volume of the food and water must not exceed the height of the inner pot (80% or 4/5), food that expands with cooking must not exceed the height of the inner pot (60% or 3/5), food and water must not be under the height of inner pot (20% or 1/5). [See picture 3, 4 & 5]



The maximum rice capacity for the 6L automatic electric pressure cooker is 12 cups.

## PLEASE NOTE THE FOLLOWING

Prior to each use, inspect to make sure the sealing ring is well seated in the sealing ring rack and the anti-block shield is mounted properly on the steam release pipe. A properly seated sealing ring can be shifted (with a bit of effort) clockwise or counter-clockwise inside the sealing ring rack.

After use, remove any foreign objects from the sealing ring and anti-block shield.

Keep the sealing ring clean to avoid odour. Washing the sealing ring in warm soapy water or the dishwasher can remove odour. However, it is normal for the sealing ring to absorb the smell of certain acidic foods.

Never pull the sealing ring by force, as pulling may cause deformation and affect its function in sealing the pressure.

A sealing ring with cracks, cuts or other damages should not be used. A new sealing ring replacement should be used.

## SAFE LID OPENING

1. Make sure the pressure cooking program has completed or press 'Keep-Warm/Cancel' to terminate the program.

2. Release pressure in one of the following approaches.

### Quick Release

Press the Steam Release Button on the lid handle.

**Caution:** Please keep hands and face away from the hole on top of the steam release handle when using Quick Release. The escaping steam is very hot and can cause scalding.

Never pull the steam release handle when it is letting out steam.

Please be aware that Quick Release is not suitable for food in large liquid volumes or with high starch content (e.g., porridge, congee, sticky liquids, soup, etc.). Food may splatter with the steam. Use Natural Release instead.

### Natural Release

Allow the appliance to cool down naturally until the float valve drops down. This may take 10-15 minutes after cooking is finished and the appliance is in Keep-Warm mode. Putting a wet towel on the lid can speed up cooling.

Open the lid: Hold the lid handle, turn the lid clockwise to the open position and lift to open. To avoid vacuum suction on the lid, turn the steam release to the 'Venting' position which lets air in when lifting the lid.

**Caution:** Do not open the lid until pressure inside the pot is completely released. As a safety feature, until the float valve drops down, the lid is locked and cannot be opened.

If the float valve is stuck due to food debris or stickiness, you can push it down with a pen or chopsticks when you are certain the pressure has been released by moving the steam release handle into the venting position.

## COOKING PREPARATION

### 1. Open the lid

Holding the lid handle with your hand, rotate approximately 30° clockwise.

### 2. Check all parts on the lid are properly assembled

Check the float valve and exhaust valve for obstructions. Make sure that the sealing ring is well seated inside its holding rack, the anti-block shield is installed properly, and the float valve can move up and down easily.

### 3. Place the inner pot inside the cooker housing

Before that, be sure to remove any foreign objects and wipe both the outside of the inner pot and heating element inside the appliance dry.

After placing the inner pot inside the housing, rotate slightly to ensure good contact between the inner pot and heating element.



### 4. Close the lid completely

Hold the lid handle and place lid on the cooker. Rotate the lid counter-clockwise, approximately 30° until it stops..



When using functions, the lid should be fully closed.

### 5. Position the steam release valve properly

Please note, it is perfectly normal and necessary for the steam release valve to be loose. It works by weight and simply rests on top of the exhaust pipe. It can also be removed for washing, if necessary, by pulling it straight out.

When in use, for any function except 'Keep Warm', the end of the steam release handle will point to 'Sealing', which indicates that the appliance is in the sealed position.

## CONTROLS AND STATES OF THE APPLIANCE

### Control Panel

The control panel of your 14-in-1 Pressure Cooker consists of an LED display, 3 mode indicators and 14 function keys.

### States of the Appliance

**Standby state:** The LED display shows "0000"

**Program operating state:** The activated function indicator lights up and the LED display shows time. For pressure cooking and timer functions.

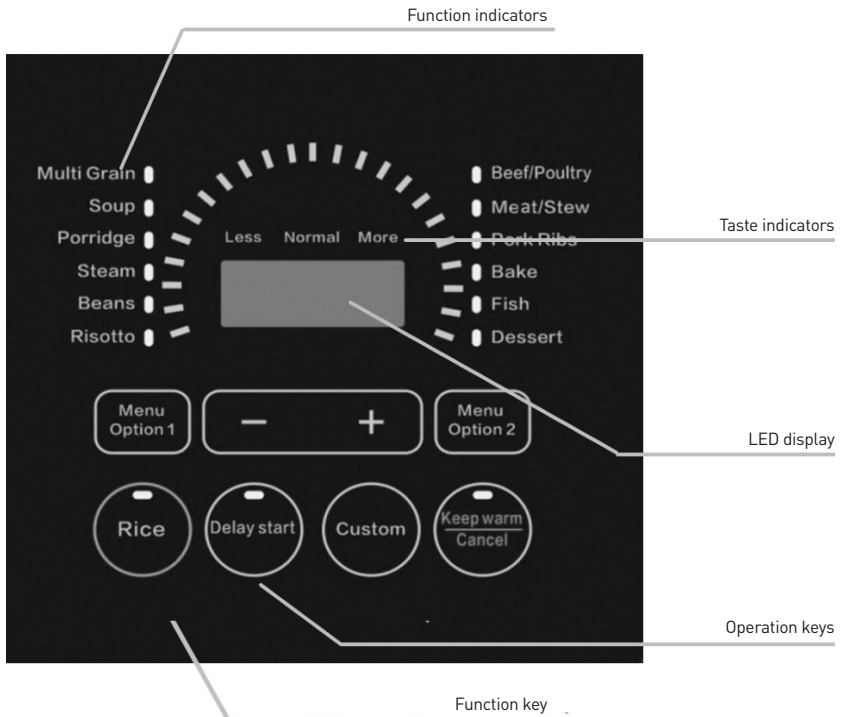
## OPERATION KEYS

The 4 operations keys include "+", "-", "Delay Start" and "Custom" Keys.

The "+" and "-" are used to change the time value.

The 'Custom' key can make 3 types of adjustments.

## CONTROL PANEL



Functions	Adjust/Mins	Default Setting
Rice	Less	10
	Normal	12
	More	16
Multi Grain	Less	15
	Normal	18
	More	20
Soup	Less	15
	Normal	25
	More	35
Porridge	Less	12
	Normal	15
	More	20
Steam	Less	5
	Normal	15
	More	25
Beans	Less	20
	Normal	40
	More	60
Risotto	Less	10
	Normal	15
	More	20
Beef/Poultry	Less	20
	Normal	35
	More	50
Meat/Stew	Less	8
	Normal	13
	More	18
Pork Ribs	Less	10
	Normal	15
	More	20
Bake	Less	10
	Normal	15
	More	25
Fish	Less	3
	Normal	5
	More	10
Dessert	Less	1
	Normal	5
	More	10

**Note:** use '+' or '-' keys to adjust the cooking time.

## INITIAL TEST RUN

In order to get a feel for your appliance and before jumping in with your favourite recipe, it's a great idea to take it for a test run. This will help you become familiar with your pressure cooker, ensuring the appliance is working perfectly. This test run can be accomplished in about 15 minutes. It's optional but recommended.

1. Make sure the steam release handle and float valve are unobstructed and clean, and that the sealing ring is properly seated.
2. Insert the inner pot into the cooker base and add water to the '3' mark on the inner pot.
3. Close the lid. Make sure the steam release handle is pointing to the 'Sealing' mark on the lid.
4. Five seconds after pressing any function button, the pressure cooker will go into the heating cycle. Within a few minutes, steam will start coming out for a minute or two until the Float Valve pops up and seals the cooker. Within another minute or two, the working pressure will be reached and the countdown timer will begin. Once the countdown is finished, your appliance's LED will show 'bb' and go into the 'Keep Warm' mode.



That's it. The test is complete. Press the 'Keep Warm/Cancel' button and unplug the appliance. Once the pot cools down, you can open it and are ready to try your favourite recipe.

## FUNCTION KEYS

**Manual Option 1:** Selects the menu on the left side of LED display screen by keep pushing the key until the required menu comes up (the indicator light next to the menu will light up).

**Manual Option 2:** Selects the menu on the right side of LED display screen by keep pushing the key until the required menu comes up (the indicator light next to the menu will light up).

**Rice:** Select when cooking rice.

**Delay Start:** To start delayed cooking, first delay start' button then use '+' and '-' to set the delayed time, then select the desired cooking function (all program functions except 'Keep Warm'). The time you are setting is the delayed time before the program starts. Please allow sufficient cooking time and cooling down time before serving. The time delay can be adjusted with the '+' or '-' keys for 24 hours.

**Keep Warm/Cancel:** When the appliance is being programmed or any other program is in operation, pressing this key will cancel the program. When the appliance is in a standby state, pressing this key will activate the 'Keep Warm' program.

## Caution

Using "Porridge" Program - You can use the 'Custom' key to select your cooking duration. For a mixture of various grains, please choose the 'More' duration. Stir the porridge before serving. Please note, after the program has ended, do not 'Quick Release' the pressure, otherwise porridge will block the steam release. Please use the 'Natural Release' method instead.

Using "Steam" Program - You can steam both vegetables and seafood with this function, or you can use it to preheat food. Using 1-2 cups (160ml) of water is sufficient for steaming fresh or frozen vegetable, with 1-2 minutes of pressure keeping time. Please use '+' or '-' keys to change the steam time.

Use the steam rack to elevate food above the water, or you may burn food in direct contact with the bottom of the inner pot. Alternatively, use a metal basket or (oven safe) glass/ceramic container that fits into the inner pot to contain the food. When steaming vegetables and seafood, please use the 'Quick Release' function to release the steam as soon as the cooking time has ended.

## PRESSURE COOKING

1. Follow steps in the 'Cooking Preparation' section of this manual.

2. Connect the power cord. The LED display shows '000' indicating that it's in a standby state.

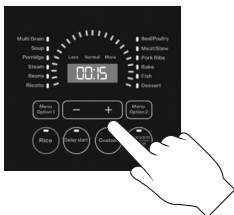
3. Select your desired cooking function, e.g., 'Rice'. Once a function key is pressed, its indicator lights up.

Within 5 seconds after pressing a function key, you can still select any other function key and adjust your cooking duration.



4. Select your cooking time.

You may use the 'Custom' key to adjust your cooking duration. Press the 'Custom' key repeatedly to change between 'Less', 'Normal' and 'More' modes which will light up on the display. If necessary, change the cooking time with the '+' and '-' functions.



5. Cooking starts automatically in 5 seconds after the last key is pressed.

In the standby state, press any function such as 'Rice'. The selected function begins after 5 seconds – when a light appears on the function button, the appliance is in a working state. The top display screen shows the time remaining to cook.

As the pressure increases inside the appliance, it is perfectly normal for traces of steam to escape from the float valve until it pops up.

The cooking time counts down to indicate the remaining time in minutes. During this pressurised state, you should not see any steam gushing out of the lid. However, from time to time, you may see a small smoke effect coming from the steam release handle and occasionally a little sputtering. This is perfectly normal.

At any time, you can cancel the cooking program in progress by pressing the 'Keep Warm/Cancel' key.

6. When the pressure cooking cycle finishes, the appliance beeps and automatically goes into the 'Keep Warm' cycle, called 'Auto Keep Warm Cycle'. The LED display shows a 'bb' to indicate the appliance is in the 'Keep Warm' cycle.

It is not recommended to leave cooked rice in the 'Keep Warm' state for too long as it may affect the texture or taste of the food.



7. To serve the food, press 'Keep Warm/Cancel' to stop the keep warm cycle and open the lid according to the 'Safe Lid Opening' section of this manual.

When opening the lid, the inner pot may appear to be stuck on the lid by vacuum. This is caused by contraction of air due to cooling. Please press the steam release button on the handle for 'Venting' to let air in which releases the vacuum.

## Delayed Cooking with Timer

Your appliance has a timer function to delay the start of cooking for 24 hours. The 'Timer' function does not apply to the 'Keep Warm' function. The following steps show you how to program your delayed cooking.

1. Press the 'Delay Start' key to set the minutes to be delayed. Use '+' and '-' to set the delayed time and then press your desired function key.

2. Follow steps in the previous 'Pressure Cooking' sections to set a cooking program.

3. To cancel the 'Delay Start' operation, press the 'Keep Warm/Cancel' key at any time.

4. Your appliance will start cooking when the delay timer counts down to '0'. After cooking, the appliance will enter the automatic 'Keep Warm' cycle.

**Please Note:** We highly discourage using the 'Delayed Cooking'

function for perishable foods, such as meat and fish, which may go bad when left at room temperature for hours. Cooked rice may yield to an overly soft texture due to the long soaking time. It may also cause a layer of burnt rice at the bottom of the pot if it's kept in the 'Keep Warm' mode for too long. The 'Delay Start' function is not recommended for porridge, oatmeal or any other foamy and sticky foods. Because of the possibility of these foods expanding and causing the float valve to not seal properly, which can lead to overflowing of food content, it is highly recommended that your appliance is not left unattended during the heating cycle. Since the 'Delay Function' implies leaving the appliance unattended, we strongly recommend not using this function for these types of food.

### Warming

Pressing the 'Keep Warm/Cancel' key in the standby state activates the 'Keep Warm' function.

### CARE AND MAINTENANCE

Regular care and maintenance is essential to ensure this appliance is safe for use. If any of the following circumstances take place, please stop using the appliance immediately and contact our support team.

- Power cord and plug suffer from expansion, deformation, discolouration, damages, etc.
- A portion of the power cord or plug gets hotter than usual.
- The appliance heats abnormally, emitting a burnt smell.
- When powered on, there are unusual sounds or vibrations.

- If there is dust or dirt on the plug or socket, please remove with a dry brush.

### Cleaning

**Caution:** please make sure the appliance has cooled down and is unplugged before cleaning.

1. Clean the appliance after each use. Wipe the black inner housing rim and slot dry with a cloth to prevent rusting on the exterior pot rim.
2. Remove the lid and take out the inner pot, wash with detergent, rinse with clear water, and wipe dry with a soft cloth. The stainless steel inner pot is dishwasher safe.
3. Use water to clean the lid, including the sealing ring (which can be removed), exhaust valve, anti-block shield, and wipe clean with dry soft cloth. Do not take apart the steam release pipe assembly.
4. Clean the body with a damp cloth. Do not immerse the appliance in water. Do not use a wet cloth to clean the pot while the power cord is plugged into the outlet.

### TROUBLESHOOTING

If you experience any problem with the appliance, please review the troubleshooting tips. For technical assistance and product return information, please contact the location of purchase or visit: [www.isalbi.com.au](http://www.isalbi.com.au)

The cases in the following tables do not always indicate a faulty appliance. Please examine the appliance carefully before contacting the support for repair.

### TROUBLESHOOTING TABLE

NO.	Problem		
1	Lid does not lock	The sealing ring is not installed properly	Reinstall the sealing ring
		The float valve is obstructing the locking mechanism	Slightly shake the lid so the float valve drops in position.
2	Air leak from the rim of the lid	The sealing ring is not installed properly	Install the sealing ring
		Food debris on the seating ring	Clean the seating ring
		Damaged seating ring	Replace the seating ring
		The lid does not lock properly	Re-lock the lid
3	Air leak from the float valve	Food debris on the float valve	Clean the float valve
		The sealing ring for the float is worn or damaged	Replace the sealing ring for the float
4	The float cannot rise up	The pressure limit valve is not in the correct position	Replace the pressure limit valve to the centre of the sealing location
		Not enough food or water	Add food or water into the inner pot
		Air leak from the rim of the lid of pressure limit valve	Send the product to our service centre for repair
5	E1	Sensors are not connected correctly	Return the product to the retailer from whom you purchased from
	E2	Sensors short circuit	Return the product to the retailer from whom you purchased from
	E3	Over heating	Add more water
	E4	Pressure is low or pressure switch is failing	Return the product to the retailer from whom you purchased from

## IMPORTANT INFORMATION

1. Please use the appliance after reading and understanding this instruction book. Do not use around an inflammable or damp environment.
2. The height of food and water must be in accordance with appliance limits.
3. Do not damage the seal ring, use another rubber ring, or use another drag ring to increase airtightness.
4. Always keep the anti-block up cover clean. Keep the pressure limit valve and float valve clear.
5. Do not open the lid until the float falls down.
6. Do not put foreign matter on the pressure limit valve or replace it with another valve.
7. Do not use a cloth to cover the rim of the lid and outer pot.
8. Keep the bottom of the inner pot and heating plate clean. Do not heat the inner pot in other thermal energy or replace it with another pot.
9. Use a wooden or plastic scoop when dealing with the inner pot.
10. Since the escaping steam is very hot, keep your face and hands away from the air escape. Do not touch the lid when cooking.
11. Keep children away from the appliance when it is working.
12. If faulty, please unplug the cord at once and send the appliance to our service centre for repair.
13. Move the appliance with its handles and not the lid handle.
14. Do not take the appliance apart or replace its components yourself. Use our spare parts and repair service only.
15. If the soft power cord is broken, it must be replaced.
16. If a problem arises during use, please unplug the cord and stop using.
17. A short power supply cord is provided to reduce the risk of it becoming entangled or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of this appliance. If a longer cord is used, please arrange it so that it will not drape over a counter or tabletop, where it could be pulled on by children or tripped over unintentionally.

## OUR 12 MONTH GUARANTEE

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

We stand by this product. Therefore we offer a 12 month guarantee on the heating element. The benefits of this guarantee are in addition to any rights and remedies imposed

by Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed.

## What IsAlbi will do

During this guarantee period IsAlbi will repair, replace or refund any defective product. If identical product is not available for replacement, a similar product may be offered. IsAlbi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If IsAlbi deems the product is defective, we will reimburse your postage/transit expenses. IsAlbi will be responsible for the postage/transit of the repaired/replacement product back to you.

What to do: If a fault/defect is identified cease using the product immediately. To make a claim on this guarantee, take the product, proof of purchase and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer contact IsAlbi via the details below.

## IsAlbi

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