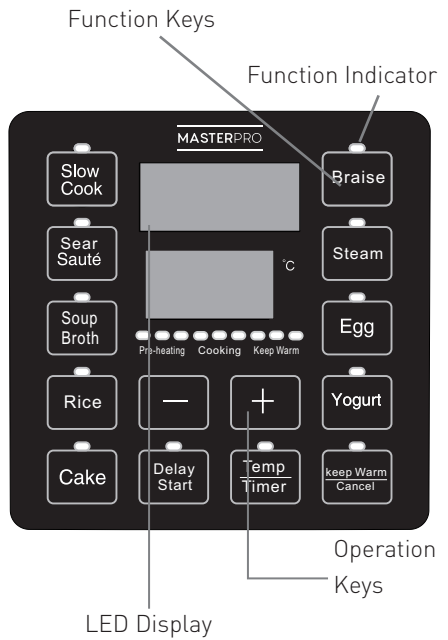
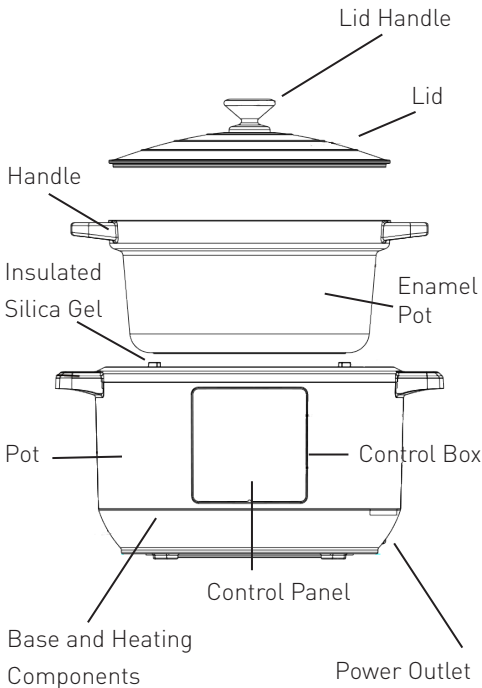




**MPDUTCHOVEN**

Thank you for choosing the MasterPro Dutch Oven. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

**FEATURES AND PARTS**



**SAFETY FIRST**

Read this user manual carefully before using the appliance and keep it safe for future reference.

- Use an AC power supply that has voltage consistent with the rating label.
- Use a power supply with qualified grounding protection to ensure personal safety.
- Do not use this appliance near or on the surface of flammable and explosive objects. Do not use in damp spaces or near other heat sources to avoid failure of appliance.
- When using the appliance, it should be placed on a stable platform beyond the reach of children. Children should not be allowed to operate alone to avoid electric shock and scalding.
- When the appliance is working, steam will come out. Do not put your face or hands near the air outlet to avoid scalding. Do not place objects near the steam outlet.
- When the appliance is in use, the body, inside of the enamel pot, and the lid of the enamel pot will become hot. Do not touch to avoid scalding.

- After using the appliance, do not immediately put the enamel pot and lid in cold water. This will affect its functionality.
- Do not heat the enamel pot directly on an open fire i.e. campfire
- Enamel pot is suitable for gas stovetop, gas oven or electric oven.
- The electrical housing unit for the enamel pot is not suitable for stovetop, gas oven or electric oven use.
- Do not use outdoors.
- This appliance is intended to be used in households only.
- Do not modify the pre-set usage.
- Keep the power plug and socket dry. To avoid electric shock, do not remove or insert the power plug with wet hands.
- Do not move the appliance during operation.
- Do not disassemble the appliance after failure/fault. Please contact the service department of the distributor for advice.
- If the supply cord is damaged, to avoid danger, it must be replaced by the manufacturer or distributor.
- Switch off the appliance before unplugging.
- Grasp onto the plug when pulling it from the power point. Do not pull the cord.
- Be careful to prevent the enamel inner liner and enamel pot cover from being damaged by hard or sharp objects, or falling from a height.
- Please do not place the appliance on carpet, tablecloth (vinyl plastic) and other items that are not resistant to high temperature.
- Do not place the electrical base pot in water.
- The appliance is not to be used 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 by a person responsible for their safety.

- Children should be supervised around this appliance.
- Children being supervised are not to play with the appliance.

## **PRODUCT FEATURES**

- 5.5L capacity
- Enamel cast iron liner.
- No running water means no effect to flavour. Stew with original juice and flavour.
- 26 convex points on underside of lid which condenses intowater that evenly falls.
- Manual cooking functions which make it easy to enjoy a delicious dinner.
- One-button 'keep Warm' makes it convenient to reheat dishes.
- Removeable handle protectors for cast iron pot.

## **OPERATION PANEL**

- LED displays
- Time/Temperature button
- 9 function buttons + keep warm button
- 1 delay button
- 1 Heat Preservation/Cancel button
- 1 Temperature/Time button
- '-' and '+' button

## **SLOW COOK FUNCTION**

Press the 'Slow Cook' button and the indicator will light up. After 5 seconds, it will enter the 'Slow Cook' state. When choosing the 'Slow Cook' function, press the 'Time/Temperature' button once. Four digits will flash and the default slow cooking time is 3 hours. To change the cooking time, press '+' and '-' to adjust – the adjustment range is 1-4 hours. Press the 'Time/Temperature' key again to confirm the time. Next, for the temperature control, 3 digits will flash on the display as 98°C. Press '+' and '-' to adjust the cooking temperature. The temperature range is 60-98°C. After the cooking cycle is complete, it will automatically change to the heat preservation mode. The heat preservation temperature is 60°C for 12 hours.

## **SAUTE FUNCTION**

Press the 'Sauté' button and the indicator will light up. After 5 seconds, it will enter the 'Sauté' state. When choosing the 'Sauté' function, press the 'Time/Temperature' button once. Four digits will flash and the default sauté cooking time is 30 minutes. Press '+' and '-' to adjust the cooking time. The cooking range is 1-59 minutes. Once your desired cooking time is on the screen, press the 'Time/Temperature' button again. Next, for the temperature control, 3 digits will flash on the display as 210°C. Press '+' and '-' to adjust the cooking temperature. The temperature range is 150-210°C. After the cooking cycle is complete, it will automatically change to the heat preservation mode.

## **BRAISE FUNCTION**

Press the 'Braise' button and the indicator will light up. After 5 seconds, it will enter the 'Braise' state. When choosing the 'Braise' function, press the 'Time/Temperature' button once. Four digits will flash and the default braise cooking time is 2 minutes. Press '+' and '-' to adjust the cooking time. The cooking range is 1-4 hours. Once your

desired cooking time is on the screen, press the 'Time/Temperature' button again. After adjusting the cooking time, it will begin the braise cooking function. After the cooking cycle is complete, it will automatically change to the heat preservation mode.

## **STEAM FUNCTION**

Press the 'Steam' button and the indicator will light up. After 5 seconds, it will enter the 'Steam' state. When choosing the 'Steam' function, press the 'Time/Temperature' button once. Four digits will flash and the default steam cooking time is 20 minutes. Press '+' and '-' to adjust the cooking time. The cooking range is 1-59 minutes. Once your desired cooking time is on the screen, press the 'Time/Temperature' button again. After adjusting the cooking time, it will begin the steam function. After the cooking cycle is complete, it will automatically change to the heat preservation mode.

## **EGG FUNCTION (BOILED)**

The egg function is for boiling eggs. Pour enough water to cover the eggs in the enamel pot. Press the 'Egg' button and the indicator will light up. After 5 seconds, it will enter the 'Egg' state. When choosing the 'Egg' function, press the 'Time/Temperature' button once. Four digits will flash and the default egg cooking time is 10 minutes. Press '+' and '-' to adjust the cooking time. The cooking range is 1-59 minutes. Once your desired cooking time is on the screen, press the 'Time/Temperature' button again. After adjusting the cooking time, it will begin the egg cooking function. After the cooking cycle is complete, it will automatically change to the heat preservation mode.

## **SOUP FUNCTION**

Press the 'Soup' button and the indicator will light up. After 5 seconds, it will enter the 'Soup' state. When choosing the 'Soup' function, press the 'Time/Temperature' button once. Four digits will flash and the default soup cooking time is 50 minutes. Press '+' and '-' to adjust the cooking time. The cooking range is 10 minutes – 1 hour. Once your desired cooking time is on the screen, press the 'Time/Temperature' button again. After adjusting the cooking time, it will begin the soup cooking function. After the cooking cycle is complete, it will automatically change to the heat preservation mode.

## **RICE FUNCTION**

Press the 'Rice' button and the indicator will light up. After 5 seconds, it will enter the 'Rice' state. The time and temperature for this function cannot be adjusted. After the cooking cycle is complete, it will automatically change to the heat preservation mode.

## **CAKE FUNCTION**

Press the 'Cake' button and the indicator will light up. After 5 seconds, it will enter the 'Cake' state. The time and temperature for this function cannot be adjusted. After the cooking cycle is complete, it will automatically change to the heat preservation mode.

## **YOGURT FUNCTION**

Press the 'Yoghurt' button and the indicator will light up. After 5 seconds, it will enter the 'Yoghurt' state. When choosing the 'Yoghurt' function, press the 'Time/Temperature' button once. Four digits will flash and the default yoghurt cooking time is 8 hours. Press '+' and '-' to adjust the cooking time. The cooking range is 1-24 hours. Once your desired cooking time is on the screen, press the 'Time/Temperature' button again. After adjusting the cooking time, it will begin the yoghurt cooking function. After the cooking cycle is complete, it will automatically change to the heat preservation mode.

## **KEEP WARM FUNCTION**

The cooker will keep the food warm automatically when the cooking function is complete. Pressing the Keep Warm/Cancel button will cancel the keep warm function. Alternatively, you can press the Keep Warm/Cancel button to start the Keep Warm function at any time.

## **DELAY FUNCTION**

The following cooking functions can be used with the delayed start function: slow cook, sauté, steam, egg, soup, rice and cake. After a desired function is selected, the function indicator will blink with four digits. Press the 'Delay' button and 4 hours will flash as the pre-set delay time. Press '+' and '-' to adjust the delay start time. The delay start time range is 1 minute – 24 hours. After adjusting the time, press the 'Start' button to confirm. The display screen will show the start time. After the cooking cycle is complete, it will automatically change to the heat preservation mode.

## **MAINTENANCE & CLEANING**

### **CLEANING PARTS**

Wipe the external surface of this appliance with a soft damp cloth. Do not wash the appliance directly in water. Do not immerse the appliance in any liquid.

Enamel Pot/Enamel Pot Lid: Rinse with water after cleaning with detergent and dry with a soft cloth. Do not wipe the inner and outer surfaces of the enamel liner with abrasive metal scrubbers or brushes.

### **COMPONENT MAINTENANCE**

Enamel pot and enamel pot lid: rinse with water after cleaning with detergent. Dry with a soft cloth.

Before use:

- Before cooking, smear a small amount of oil onto the surface of the enamel pot and slowly preheat. Remove oil once the pot has cooled before using.
- To avoid damage to the enamel coating, use silicone or wooden utensils. Do not use stainless steel utensils.

After use:

- After the pot is cleaned, dry the outer surface with a soft cloth. Use the 'Heating' function to dry.

## DEFAULT COOKING TIME AND TEMPERATURE TABLE FOR EACH FUNCTION

FUNCTION	DEFAULT COOKING TIME	ADJUSTABLE COOKING TIME	DEFAULT COOKING TEMP.	ADJUSTABLE COOKING TEMP.	DELAY START FUNCTION
SLOW COOK	04:00	1 min to 12 hours	98° C	60-100° C	Yes
SAUTE	00:30	1 to 59 minutes	210° C	150-210° C	No
BRAISE	02:00	1 min to 12 hours	--:--	--:--	Yes
STEAM	00:20	1 to 59 minutes	--:--	--:--	Yes
EGG	00:10	1 to 59 minutes	--:--	--:--	Yes
SOUP / BROTH	00:50	10 minutes to 1 hour	--:--	--:--	Yes
RICE	45 min	--:--	--:--	--:--	Yes
CAKE	45 min	--:--	--:--	--:--	Yes
YOGURT	08:00	1 minute to 12 hours	--:--	--:--	No

## SPECIFICATIONS

PRODUCT NAME	MODEL	THE RATE CAPACITY	RELATED POWER	APPLICABLE TO THE POWER SUPPLY
ELECTRIC PRECISION DUTCH OVEN	MPDUTCHOVEN	5.5L	1500W	220 - 240V~50Hz

## **OUR 12-MONTH GUARANTEE**

In Australia, 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 losses 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 and therefore, we offer a 12-month guarantee. The benefits of this guarantee are in addition to any rights and remedies imposed by the 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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