
MASTERPRO

PREMIUM QUALITY

ULTIMATE STEAMER & MULTI COOKER



INSTRUCTION MANUAL

MPSTEAMMULTI

www.master-pro.com.au

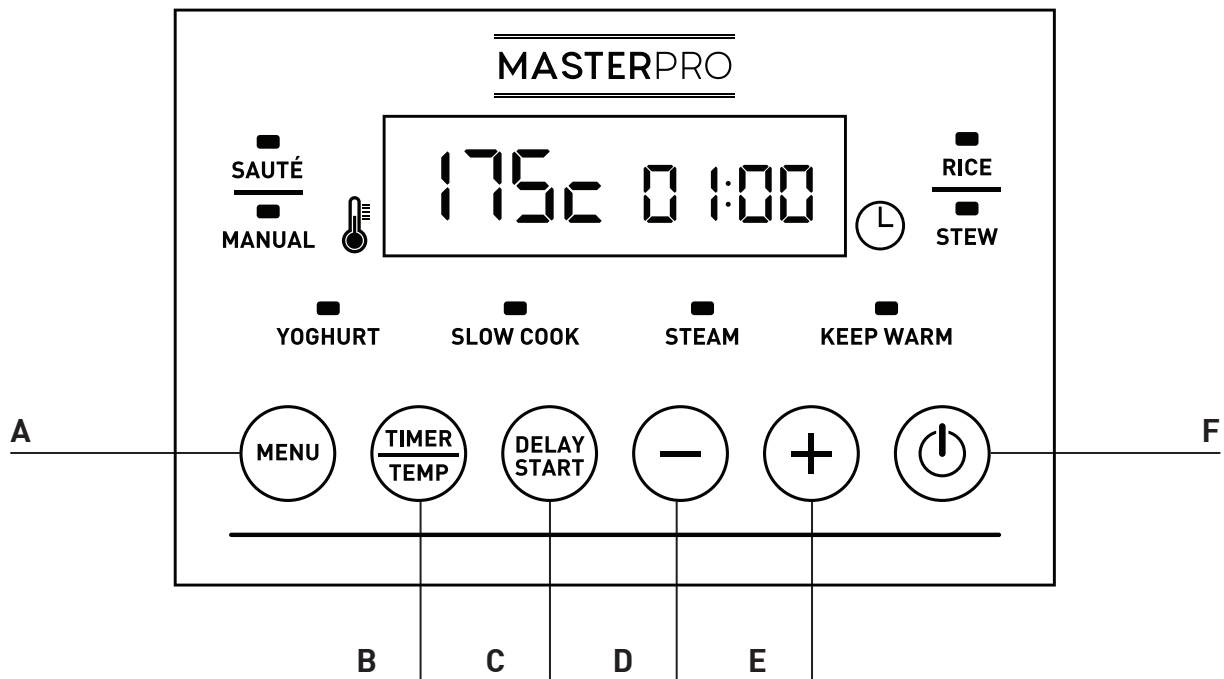
Thank you for choosing the MasterPro Ultimate Steamer & Multi Cooker. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

FEATURES AND PARTS



- | | |
|-----------------|-------------------|
| 1. Base | 5. Steamer insert |
| 2. Side handles | 6. Cooking pot |
| 3. Lid handle | 7. Control panel |
| 4. Glass lid | |

CONTROL PANEL CLOSE-UP



Long press F to start the appliance

- A. Menu button: Use to select a function. Press until desired function is selected.
- B. Timer/Temp button: Use to select temperature and/or cooking time. Use with - (decrease) and + (increase) buttons to adjust time and temperature.
Press and hold for 3 seconds to change between °C and °F.
- C. Delay/Start button: Use to prep ahead and have a cooked meal ready when you get home.
- D. Decrease button: Use to decrease temperature or cooking time.
- E. Increase button: Use to increase temperature or cooking time.
- F. Power button: Long press for three seconds to start or stop the appliance, then use the menu button to scroll through. Short press for one second to pause or restart the appliance.

SAFETY FIRST

When using your appliance, basic safety precautions should always be followed, including the following.

1. Read all instructions prior to using.
2. Use handles or knobs to move cooking pot and steamer insert.
3. 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.
4. Children should be supervised to ensure that they do not play with the appliance.
5. It is recommended to regularly inspect appliance to identify any damage or potential hazards.
6. Do not use with damaged cord or plug.
7. Do not use appliance if it has been dropped, damaged, left outdoors, or become immersed in water.
8. To protect against risk of electrical shock, do not immerse cord, plug or appliance in water or other liquids. This may cause personal injury and/or damage to product. Always follow Care instructions when cleaning.
9. Fully unravel power cord before use.
10. Never remove plug from the socket by pulling power cord. Always unplug by gripping the plug.
11. Do not let cord hang over edge of a table or counter, and do not let it touch hot surfaces. Do not place appliance or power cord on or near a gas or electric burner, or in a heated oven. Do not let power cord become knotted.
12. Unplug from power outlet when not in use and before cleaning. Allow appliance to cool before adding or removing parts and before cleaning.
13. Do not handle plug, power cord or any part of appliance with wet hands.
14. To disconnect: switch appliance off using Power button then switch off power outlet, then unplug and allow to cool before cleaning, moving removing parts, adding parts or storing.
15. Do not use any attachments or accessories not included in manufacturer's original packaging. This may cause fire, electrical shock, injury or damage to the appliance.
16. Appliance is not intended to be operated by means of an external timer or separate remote-control system.
17. This appliance is for household use only.
18. Do not use appliance for anything other than its intended purpose. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
19. To protect against fire, do not operate appliance anywhere near explosive and/or flammable fumes.
20. Extreme caution should be exercised when using or moving appliance when it contains food or other hot liquids.
21. Do not move appliance during cooking.
22. Use only a level, dry and heat-resistant surface. Do not place appliance on edge of a bench or table during operation. Ensure chosen surface is level, clean and free of water and other substances.
23. Position appliance well away from walls, curtains and other heat or steam sensitive materials.
24. When using appliance, provide adequate space above and on all sides for air circulation.
25. To eliminate a choking hazard for young children, remove and safely discard the protective cover that is fitted to power plug.
26. Remove any packaging material and promotional stickers before using appliance for the first time.
27. Always ensure appliance is properly assembled before use.
28. Never plug in or switch on appliance without having removable cooking pot on heating base.
29. Use only removable cooking pot or steamer insert supplied. Do not use any other bowl, pan or grill on heating base.

30. Do not place food or liquid directly on heating base. Only the removable cooking bowl is designed to contain food or liquid.
31. Never operate appliance without food/liquid in removable cooking pot.
32. Ensure that food or liquid to be cooked fills half or more of removable cooking pot before switching on.
33. Glass lid has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not unbreakable. If struck extremely hard it may break or weaken and could at a later time shatter into many small pieces without any apparent cause.
34. When removable cooking pot is hot do not place it on any surface that may be affected by heat.
35. Avoid sudden temperature changes. Do not place frozen or very cold foods into removable cooking pot when it is hot. When hot do not place removable cooking pot into cold water.
36. Do not use removable cooking pot in a conventional oven.
37. Do not use a damaged or cracked removable cooking pot or steamer insert.
38. Avoid scalding from escaping steam when removing glass lid from removable cooking pot. Carefully lift lid angled away from yourself.
39. Do not allow condensation from lid to drip onto heating base. Direct runoff into removable cooking pot.
40. Do not place anything, other than lid, on top of appliance when assembled, when in use and when being stored.

HOUSEHOLD USE ONLY

ADDITIONAL SAFEGUARDS

- Do not cover appliance. Allow appliance to cool fully before storing.
- The surfaces of appliance will become hot during use. Do not touch. Wear oven gloves when handling appliance during and immediately after use. Use long handled utensils when cooking.
- Do not use appliance near or under surfaces that are heat sensitive or those that may be damaged by steam.

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.


OPERATING YOUR ULTIMATE STEAMER & MULTI COOKER

Before First Use



- Read instruction manual carefully and retain for future reference.
- Wash cooking pot, lid and steaming insert as described under Care.
- Place appliance on a dry, level benchtop or table. Keep edge of appliance at least 30cm away from any objects.
- When appliance heats for the first time, it may emit small amount of smoke or odour. This is normal and will not persist.

Getting Started



Before cooking, ensure cooking pot and steamer insert are clean and dry. This will ensure proper contact with cooking surface.

- When using all other functions, place cooking pot on base first.
- When using steam function, place cooking pot with water on base, then put steamer insert in cooking pot.
- To start your appliance, press the  button for 3 seconds, then use the menu button to scroll through to your desired function.



1. Sauté Function

- Place ingredients in cooking pot.
- Press  button to turn on appliance.
- Press Menu button until Sauté function is selected.
- Default temperature is 175°C and default time is 1 hour.
- Press Timer/Temp button and temperature will blink. Press + or - to adjust sauté temperature (between 120°C and 200°C).
- Press Timer/Temp button again and time will blink. Press + or - to adjust time (from five minutes to one hour).
- Press  button to start cooking process.
- Sauté function works best with lid placed on appliance.



2. Manual Function

- Place ingredients in cooking pot.
- Press  button to turn on appliance.
- Press Menu button until Manual function is selected.
- Default temperature is 100°C and default time is 4 hours.
- Press Timer/Temp button and temperature will blink. Press + or - to adjust sauté temperature (between 40°C and 200°C).
- Press Timer/Temp button again and time will blink. Press + or - to adjust time (from five minutes to one hour).
- Press  button to start cooking process.
- Manual function works best with lid placed on appliance.




3. Yoghurt Function

- Place ingredients into cooking pot.
- Press  button to turn on appliance.
- Press Menu button until Yoghurt function is selected.
- Temperature is fixed and cannot be adjusted.
- Default cooking time is set at eight hours and can be adjusted using the Timer/Temp button and pressing either + or - buttons.
- Press  button to start cooking process.
- Yoghurt function needs lid placed on appliance.



4. Slow Cook Function

- Place ingredients into cooking pot.
- Press  button to turn on appliance.
- Press Menu button until Slow Cook function is selected.
- Temperature is fixed and cannot be adjusted.
- Default cooking time is set at four hours and can be adjusted using Timer/Temp button and pressing either + or - buttons. Time range is 30 minutes to 24 hours.
- Press  button to start cooking process.
- Slow Cook function works best with lid placed on appliance.
- After cooking is complete, appliance will enter Keep Warm mode.
- Delay Start can be used with this function.



5. Steam function

- Add one litre of water to cooking pot and place steamer insert in cooking pot.
- Place ingredients onto steamer insert.
- Press  button to turn on appliance.
- Press Menu button until Steam function is selected.
- Press  button to start cooking process.
- Temperature is fixed and cannot be adjusted.
- If steaming for an extended period of time, check the water level.
- Delay Start can be used with this function.
- Default cooking time is set at 15 minutes and can be adjusted using the Timer/Temp button and the + and - buttons. Time range is one minute to two hours.
- Press  button to start cooking process.
- Steam function works best with lid placed on appliance.
- After cooking is complete, appliance will enter Keep Warm mode.



6. Stew Function

- Place ingredients into cooking pot.
- Press  button to turn on appliance.
- Press Menu button until Stew function is selected.
- Default temperature is 90°C and default time is two hours.
- Press Timer/Temp button and temperature will blink. Press + or - to adjust temperature (between 79°C and 99°C).
- Press Timer/Temp button again. Time will blink, then press + or - to adjust time from 15 minutes to four hours.
- Press  button to start cooking process.
- Stew function works best with lid placed on appliance.
- Delay Start can be used with this function.
- After cooking is complete, appliance will enter Keep Warm mode.

7. Rice Function

- Place rice and water into cooking pot
- Press  button to turn on appliance.
- There is no temperature displayed with this function and cooking time is automatically calculated. Time will appear on the display and count down for the last 8 minutes of the cooking process.
- Press Menu button until Rice function is selected.
- Press  button to start cooking process.
- Rice function works best with lid placed on appliance.
- After cooking is complete, appliance will enter Keep Warm mode.

8. Keep Warm Function

- Place ingredients into cooking pot.
- Press  button to turn on appliance.
- Press Menu button until Keep Warm function is selected.
- Temperature is fixed and cannot be adjusted.
- Default Keep Warm run time is set at four hours and can be adjusted using the Timer/Temp button and + or - buttons. Time range is one hour to ten hours.
- Press  button to start Keep Warm process.
- Keep Warm function works best with lid placed on appliance.

9. Delay Start Function

- Select your desired cooking function as normal. Delay Start function can be used with Slow cook, Steam, Stew and Rice cooking functions.
- Press Delay Start button. The word 'Pre' will show up on screen.
- Use + button to reach the time you would like appliance to delay commencement of cooking.

Quick Temperature Guide

FUNCTION	DEFAULT TEMP	ADJUSTABLE TEMP RANGE	ADJUSTABLE TEMP INCREMENTS	DEFAULT TIME	ADJUSTABLE TIME RANGE	ADJUSTABLE TIME INCREMENTS
STEW	90°C	79 ~ 99°C	1°C	2 hrs	15 mins ~ 4 hrs	5 mins
KEEP WARM	N/A	N/A	N/A	4 hrs	1 ~ 10hrs	30 mins
STEAM	N/A	N/A	N/A	15 mins	1 min ~ 2 hrs	1 min
SLOW COOK	N/A	N/A	N/A	4 hrs	30 mins ~ 24 hrs	30 mins
YOGHURT	N/A	N/A	N/A	8 hrs	4 ~ 24hrs	30 mins
MANUAL	100°C	40 ~ 200°C	1°C (40 ~ 50°C) 5°C (50 ~ 200°C)	4 hrs	5 min ~ 12 hrs (40 ~ 60°C) 5 min ~ 4 hrs (70 ~ 100°C) 5 min ~ 1 hr (100°C) +	5 mins (1 min ~ 1 hr) 30 mins (1 ~ 4 hrs)
SAUTÉ	175°C	120 ~ 200°C	5°C	1 hrs	5 ~ 60 mins	5 mins
RICE	Refer to page 8 for Rice Function cooking details					

CARE

- Clean appliance after each use.
- Before cleaning, unplug appliance and let it cool completely.
- Wipe outside of appliance with a damp cloth – do not immerse in liquid.
- Hand wash cooking pot, steamer insert and lid. Do not use abrasive cleaning products or scourers as these may damage non-stick cooking surfaces.
- Dry all parts thoroughly before using or storing.
- Note: never immerse the body of appliance in water.

STORAGE

- Ensure appliance and all parts are cool, clean and dry before storing.

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 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.

IsAlbi offers a 12 month guarantee on the heating element (this excludes normal wear and tear or if care and use instructions have not been followed).

During this period IsAlbi will repair, replace or refund a defective product. IsAlbi asks you to cover the cost of postage if the product needs to be sent back to us for inspection. If IsAlbi deems the product is defective, we will reimburse your postage expense. IsAlbi will be responsible for postage of the repaired/ replacement product back to you.

If a fault/defect is identified cease using the product immediately. To 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 their solution, contact us:

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RECIPES

Plain Yoghurt

Appliance Function: Yoghurt

Ingredients

- 150mL fresh plain yoghurt (with probiotics)
- 1.45L full cream milk

Method

1. Mix yoghurt and milk in a bowl or jug and stir well.
2. Pour mixture into cooking pot.
3. Turn appliance on and use menu button to select Yoghurt function. Press Power button to commence.
4. After reaching the correct temperature, appliance will then operate for eight hours before automatically shutting off.
5. Chill finished yoghurt in fridge for at least three hours before serving.

Tip: You can also make Greek yoghurt from plain yoghurt. Place a cheesecloth in a sieve over a large bowl. Add plain yoghurt to cheesecloth and let it strain in fridge for six hours. After this time, you will have creamy, thick, protein-rich Greek yoghurt left in the cheesecloth. Store in an airtight container in fridge.

Massaman Beef Curry serves 4-6

Appliance Function: Sauté and Slow Cook

Ingredients

- 800g slow cooker beef, cut into 4cm pieces
- ¼ cup plain flour
- ¼ cup vegetable oil
- 1 large brown onion, finely diced
- 2 carrots, diced
- 300g potato, cubed
- 400mL coconut milk
- ¼ cup massaman paste
- 2 tbsp. fish sauce
- 2 tbsp. lime juice
- ½ bunch coriander, chopped
- 2 tbsp. roasted peanuts
- 1 long red chilli, sliced

Method

1. Toss beef in flour to coat.
2. Turn appliance on, select Sauté function and add oil. Shake off excess flour from beef and cook in batches for six minutes or until browned.
3. Select Slow Cook function and increase cooking time to eight hours.
4. Add all beef (if cooked in two batches), remaining flour, onion, 300g potato, coconut milk and massaman paste. Cover with lid and stir occasionally.
5. When slow cooking is finished, stir in fish sauce and lime juice.
6. Scatter over coriander, peanuts and chilli. Enjoy with steamed veggies.

Green Stir Fry serves 4 (as a side dish)

Appliance Function: Manual

Ingredients

- ¼ cup coconut oil
- 200g button mushrooms, quartered
- 1 bunch asparagus, cut into thirds with woody ends trimmed
- 1 bunch broccolini, cut into bite sized pieces
- 2 garlic cloves, minced
- 2cm piece fresh ginger, grated
- Long red chilli, deseeded and finely sliced (optional)
- 200g snow peas
- 150g baby spinach
- ½ cup cashew nuts
- 4 spring onions, finely sliced
- ½ cup chopped coriander
- 2 tsp. toasted sesame seeds

For sauce

- ¼ cup soy sauce (or tamari)
- 2 tsp. cornflour
- 2 tsp. rice wine vinegar
- 1 tsp. sesame oil

Method

1. To make the sauce, add all ingredients to a jar and shake well.
2. Turn appliance on, select Manual function and heat cooking pot to 200°C. Add coconut oil and mushrooms. Cook for one minute.
3. Use a silicone spatula or spoon to stir in asparagus and broccolini. Cook for two minutes stirring occasionally.
4. Add garlic, ginger and chilli, turning temperature down if necessary. Cook for a further two minutes or until aromatic.
5. Add snow peas and cook for one minute. Add spinach and cook, stirring until it wilts.
6. Add cashews and sauce and bring to a simmer.
7. Top with spring onion, coriander and sesame seeds.
8. Serve with Jasmine rice.

Rice Table (white/jasmine/basmati)

RICE (CUPS)	WATER (CUPS)
2	3
3	4½
4	6
5	7
6	8

Method

1. Add rice and correct amount of water to cooking pot.
2. Cover with lid, turn appliance on, select Rice function and let cook.

Steamed Ginger and Soy Snapper

Appliance Function: Steam

Ingredients

- 4 x 150g boneless snapper fillets
- 4cm piece fresh ginger, cut into matchsticks
- ¼ cup Chinese rice wine
- ⅓ cup vegetable stock
- 2 cups water
- 2 bunches of Asian greens
- Coriander leaves to serve

For dressing

- ¼ cup salt-reduced soy sauce
- 1 ½ tsp. caster sugar
- 1 tbsp. peanut oil
- 1 tbsp. lemon juice
- 1 long green chilli, deseeded and sliced horizontally

Method

1. Place fish in a single layer on a large glass dish that fits onto steaming tray.
2. Sprinkle with ginger. Drizzle with rice wine and vegetable stock. Cover with glass lid.
3. Add two cups of water in cooking pot and place steamer insert over pot. Turn appliance on, select Steam function and cook for seven minutes.
4. Add Asian greens to steamer insert and cook for three minutes.
5. Place soy sauce, sugar and oil in a small frying pan over medium-high heat. Cook for two minutes or until just simmering. Stir in lemon juice and chilli.
6. Serve fish on rice with choy sum. Drizzle with dressing and sprinkle with coriander.

Steamed Pork Dumplings makes 24 dumplings

Appliance Function: Sauté and Steam

Ingredients

- 2 tsp. vegetable oil
- 2 tsp. finely grated fresh ginger
- 2 garlic cloves, finely chopped
- ¾ cup coarsely chopped green cabbage
- 2 tbsp. water
- 250g free range pork mince
- 2 shallots, trimmed and thinly sliced
- 1 tbsp. soy sauce
- 2 tsp. caster sugar
- 1 tsp. sesame oil
- Salt for seasoning
- 24 gow gee wrappers
- 1L water
- Small bowl of water for making dumplings
- Chilli sauce or soy sauce, to serve

Method

1. Set appliance to Sauté, heat vegetable oil in cooking pot. Cook ginger and garlic, stirring, for one minute or until aromatic. Add cabbage and two tablespoons water. Cook, stirring occasionally, for three minutes or until the cabbage wilts. Transfer to a bowl. Set aside to cool. Wash out cooking pot.
2. Stir in pork, shallots, soy sauce, sugar and sesame oil. Season with salt.
3. Place one wrapper on a clean work surface. Place two teaspoons of pork mixture in the centre of the wrapper. Brush edges with water. Fold over to enclose filling. Pinch edges together. Place on a tray lined with non-stick baking paper. Repeat with remaining wrappers and pork mixture.
4. Place 1L of water in cooking pot and set appliance to Steam. Line steamer insert with baking paper and place on cooking pot.
5. Add dumplings and cover with lid, cooking for 15 minutes or until your taste.
6. Serve cooked dumplings with chilli or soy sauce.
7. Serve with chilli sauce or soy sauce.

Tip: For a crispy finish, sauté cooked dumplings in oil.

Spiced Lentil Stew serves 4

Appliance Functions: Sauté and Stew

Ingredients

- 300g dried split red lentils
- 400mL water
- 1 bunch coriander
- 1 small onion, roughly chopped
- 40g fresh ginger, roughly chopped
- 4 garlic cloves, roughly chopped
- 1 fresh green chilli, roughly chopped
- 1 ½ tsp. mustard seeds
- 1 ½ tsp. ground coriander
- 4 tbsp. sunflower oil
- 1 tsp. ground cumin
- ½ tsp. ground turmeric
- ½ tsp. sweet paprika
- 12 curry leaves
- 400g canned diced/crushed tomatoes
- 2 tsp. sugar
- 2 tbsp. lemon juice
- Coriander leaves to serve
- Salt to taste

Method

1. Wash lentils in plenty of running cold water, then soak in the 400mL of water for 30 minutes.
2. Chop leaves off coriander and place stalks in food processor with onion, ginger, garlic and chilli. Pulse a few times to chop up without turning into a paste.
3. Turn appliance on, select Sauté function and add mustard seeds. Once they begin to pop, add chopped onion mixture and oil. Cook and stir on low heat for approximately ten minutes.
4. Select Stew function on appliance and set cooking time to 35 minutes. Add all spices and curry leaves. Continue to cook, stirring, for five minutes.
5. Add lentils in their soaking water, tomatoes and sugar. Cover and simmer for 30 minutes or until lentils are fully cooked.
6. Stir in lime juice and chopped coriander leaves. Add salt to taste and serve.