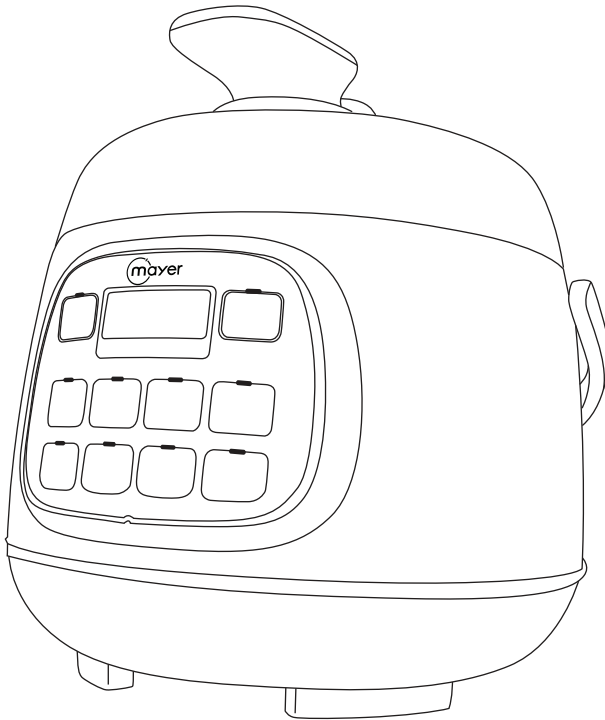




# Pressure Cooker MMPC1650



## **PRESSURE COOKER**

Please read this instruction manual thoroughly before operating and keep it for future reference

# IMPORTANT SAFETY INSTRUCTIONS

When using our appliance, basic precautions should always be followed, including the following:

- The 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 be supervised to ensure that they do not play with the appliance.
- Do not place the product near flammable materials or use it in humid environment.
- The amount of food and water to be put into the inner pot must be strictly according to the operations section.
- Do not damage the seal belt and do not replace it with any other rubber belt or tensile belt.
- Do not move the steel ring in the lid with any tool or external forces, if the steel ring breaks off from the lid, please stop using the appliance and replace the lid with a new one.
- Clean the block proof cover regularly to keep the cooker clean.
- Do not open the lid with external force when the floating valve has not sunk.
- Never add additional weight on or replace the pressure limiting valve with other objects.
- The surface of contact between the inner pot and the electronics heater should always be in a clean condition. Do not use the inner pot to cook by using other heating sources. Do not replace the inner pot with other containers.
- Please do not use the damaged pot, otherwise it will cause air leakage.
- Please use wooden or plastic ladle or spoons to avoid scratching the non-stick surface of the inner pot.
- Food should not be kept warm for more than 6 hours in order to preserve the natural nutrients, texture, and tastiness of the foods.
- If the steam is released around the lid during the cooking process, please unplug the power supply immediately, and contact the service centre. This is an abnormal situation because the pressure discharging device has been activated and this indicates that the pressure limiting device has malfunctioned.
- If there is any malfunction of the appliance during the cooking process, please stop using the appliance and contact the service centre.
- When moving the product, please use the side handle and avoid using the lid handle.
- Do not disassemble the appliance or replace its parts with others that are not produced by our company. The appliance can only use the spare parts produced by our company.
- When discharging, keep your face and/or hands away from the relief pipe and from the lid during the operation to avoid scalding.
- Unplug the appliance from the main electricity supply before taking the food.
- Do not touch the lid during the cooking process or in the keep warm state.

- Never block the periphery of the clamping position to ensure safety.
- Never attempt to uncover the appliance when floating valve is flopping or hercis pressure inside.
- Please mind of flowing hot water from the pressure limiting valve when opening the lid.

### Safety Features

There are eight safety devices installed in the pressure cooker to assure its reliability.

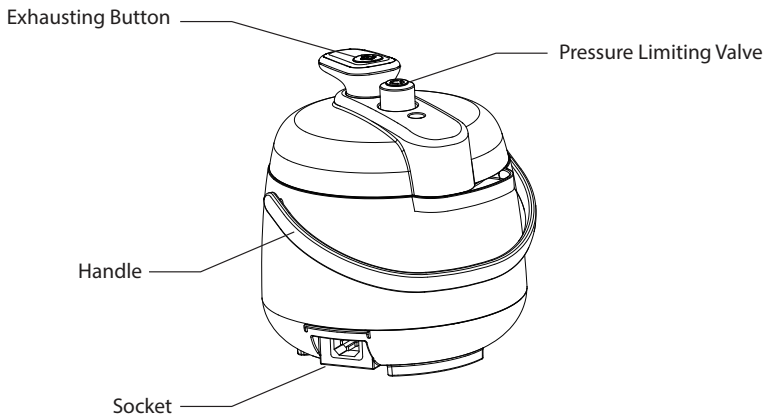
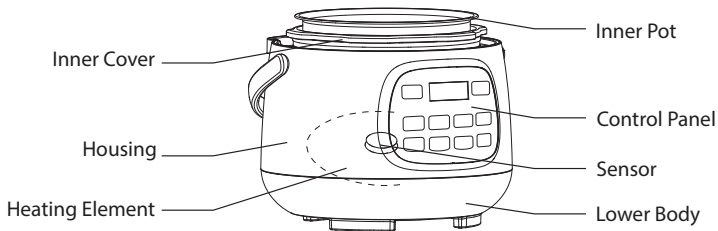
Safety Protection	Description
Lid-locked protection	The floater will release pressure when the lid is not closed properly.
Floater protection	The floater will rise up when the cooker has pressure, the lid cannot be opened.
Pressure control device	The correct pressure level is automatically maintained during the cooking cycle.
Pressure limiting valve	The pressure limiting valve will release air automatically when the pressure inside exceeds the preset temperature. (Note: Overfilling the pressure cooker may clog the pressure limiting valve, which can cause excess pressure to develop.)
Anti-block cover	Prevents food material from blocking the presure limiting valve.
Thermal fuse	The power will auto-shut-off when the cooking pot temperature reaches the preset value, or the pressure cooking is heating without enough liquid inside.
Thermostat	The circuit will be opened when the pressure cooker reaches the maximum temperature.
Pressure relief fuse	When the cooker reaches maximum allowable pressure and temperaure, the cooking pot will move down until the lid separates from the sealing ring, releasing air pressure.

# PRODUCT TECHNICAL PARAMETERS

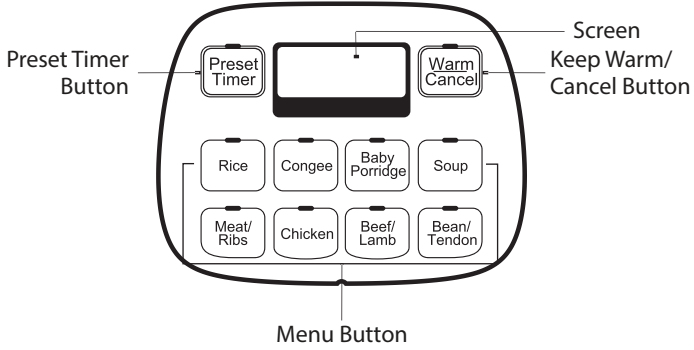
MODEL	RATED VOLTAGE	RATED POWER	GROSS CAPACITY
MMPC1650	220-240V, 50Hz	500W	1.6L
WORKING PRESSURE	MAXIMUM PRESSURE	KEEP WARM TEMPERATURE	PRESET TIMER
0~70kPa	90kPa	60~80°C	1~24Hrs

# INTRODUCTION OF PARTS

Lid



### Control Panel



### Accessories



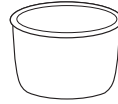
Spoon



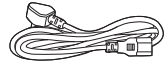
Cup



Ceramic Coating Inner Pot



Non-Stick Inner Pot



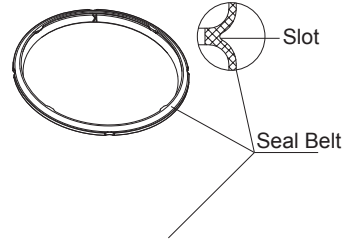
Power Cable

# CONTROLS AND OPERATIONS

## How to use:

### First use:

- Dismantle the packaging.
- Take out all the package contents.
- Clean all the food contact components with a soft cloth.



### Before every use:

- Make sure that the seal belt is fitting onto the inner part of the lid.
- Check the block proof cover, floating valve hold, if blocking, must clean up first.

## How to open the lid

- When the lid of the appliance is at the closed lid position, hold the handle and turn it anti-clockwise till the end. Lastly, hold the handle and lift up the lid.



## How to close the lid

- Hold the handle and close it downward at the open lid position. After that, turn it clockwise till a locked position.



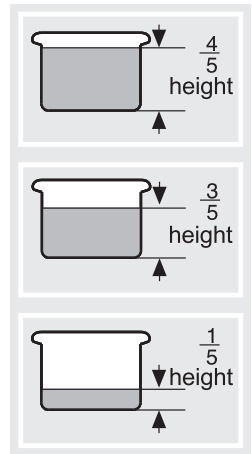
## Operating the appliance

Take the inner pot and place good and water into the inner pot.

- The amount of water and food shall not exceed  $\frac{4}{5}$  if the height of the inner pot.
- For food that will release moisture during cooking, the level should not exceed  $\frac{3}{5}$  of the inner pot.
- The minimum allowable level would be  $\frac{1}{5}$  of the inner pot.

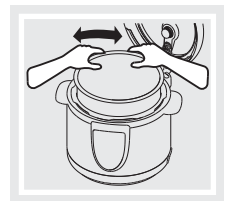
Note:

- In the case of rice cooking, the maximum amount of rice allowed for 1.6L are 3 cups. Normally one cup of rice will need one cup of water for cooking rice. But this can be adjusted according to the taste of individuals.



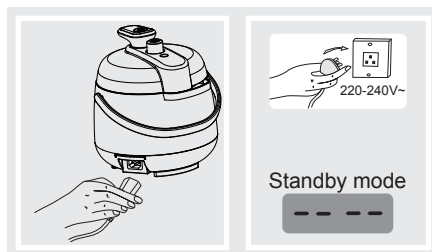
## Putting the inner pot into the outer pot

- Dry clean the outer surface of the inner pot and the electronics heater before putting the inner pot into the outer pot. Do not place any material on the surface of the heating element and inside the outer pot.
- After that, turn the inner pot left and right to ensure a firm contact between the inner pot and the heating elements.



## Close the lid

- Make sure that the seal belt is fitted onto the inner part of the lid.
- Move the seal belt inside the lid to ensure that it is evenly fitted into the track.
- Hot the lid's handle and turn it downwards at the opened lid position. Then in the clockwise direction, turn it to the closed lid position and a clamping sound is heard.
- Confirm the pressure limiting valve is fit on the lid well.
- Connect the end of the power cord into the socket of the appliance and insert the plug into the power outlet.
- Turn on the power supply and the appliance will be on standby mode, the LED screen will display the first two digits that indicates the preset time and the last two digits indicates the pressure cooking time.



## Choose the menu according to different recipes

- Press the menu button: Rice, Congee, Baby Porridge, Soup, Meat/ Ribs, Chicken, Beef/ Lamb, Bean/ Tendon the indicator light switches on the screen displays the time, after 6 seconds, heating process starts.
- To adjust the cooking time, press the menu button again to increase 1 minute increments.
- Hold the button down for rapid increase of cooking time. The desired cook time will show on the screen. After the time setting, wait for 6 seconds, the heating process starts.

## Preset timer

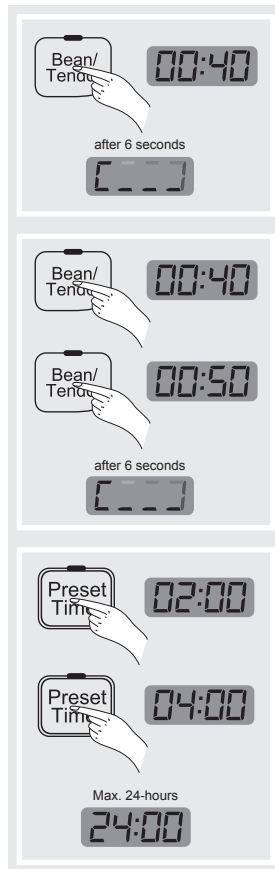
- Preset timer is use to delay your cooking time. The time that is set on the preset timer is based on when you would want the cooking time to end. For example, if you want the food to cook finish in 2 hours, you may set the preset timer as "2:00".
- Press the "Preset Timer" button to set the preset time. Every time the button is pressed, the preset time will be in 15minutes increment (hold for rapid increase). The preset timer ranges between 2-24 hours.
- The preset time set may vary depending on the amount of food is cooked. If lesser food is cooked, the preset time may end earlier than the set time.

## When the screen displays “b”, the cooking is fished, you need to release the pressure as follow

- Press “Warm/Cancel” button to stop keeping warm, pressure the exhausting button to release the steam, until the floating valve sinks.
- Or wait for cooking down itself and until the floating valve sinks.

## Note

- For liquid foods (congee, viscous fluid), when screen display “b”, never use method one, must use method two to serve the food to avoid the fluid of food to spurt out from the vent holes. Wet towel can be placed on the lid to increase the speed of cooling down.



## Unplug the power cord and open the lid

- Hold the lid's handle, turn it in anti-clockwise direction until it reaches the end position, lift upward the lid, then the food can be served.

### Screen and Indicator Guide

- After pressing the menu button, the screen displays the cooking time and the indicator keep flash 6 seconds, then the screen rolls, the indicator light remains on, it means the heating process starts.
- If Preset Time is activated, the indicator light of “Preset Timer” will be on, screen displays “preset”, the indicator of menu light remains on, means this menu is selected. Then the preset starts the countdown. When countdown finishes, the cooking is finished.
- After heating process run for few minutes, when the pressure run for a few minutes, when the pressure inside reach to the pressure cooking level, screen displays “pressure cooking time” and begin countdown.
- After the cooking time countdown to 00:00, screen displays “b”, and beep 1 times, then enter keep warm, the indicator of keep warm light flashes, now the cooking process is finishes.

### Keep Warm/Cancel

- When the cooking time finishes, automatically turns to keep warm mode for up to 24 hours, during the period, the keep warm processes can be canceled by pressing the “Warm/Cancel” button for a few seconds.
- During the setting or cooking process, the function can be cancelled by pressing the “Warm/Cancel” button for a few seconds.
- Under standby mode, press “Warm/Cancel” button, the keep warm light with be on and start keeping warm. Similarly, the function can be cancelled by pressing the “Warm/Cancel” button for few seconds.



### Cooking Reference

- Under standby mode, press “Warm/Cancel” button, the keep warm light will be on and start keeping warm.
- Similarly, the function can be cancelled by pressing the “Warm/Cancel” button for a few seconds.

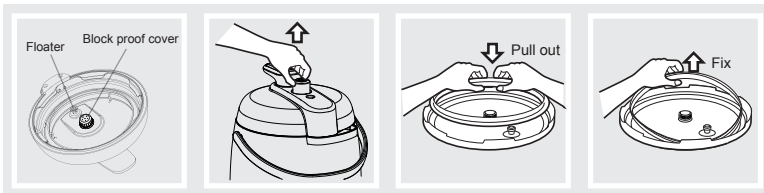
Menu	Default Time	Adjustable Time
Rice	00:09	00:08~00:30
Congee	00:15	00:05~00:30
Baby Porridge	00:30	00:20~01:00
Soup	00:25	00:20~01:00
Meat/Ribs	00:25	00:15~00:40
Chicken	00:20	00:15~00:40
Beef/Lamb	00:40	00:30~01:00
Bean/Tendon	00:40	00:30~01:00

## CLEANING AND MAINTENANCE

- Unplug the power cable prior to cleaning.
- Wipe the bottom of the appliance with a cloth.
- Never place the appliance into water or spray water on the appliance.
- Take off and clean the water storage and wash it with a wet towel.
- Clean the inner side of the appliance, including the sealant washer, pressure discharging valve, anti-blocking case, steam relief pipe, floating valve with water and clean it with a cloth.
- Use a sponge or non-metal soft brush to wash the inner pot and clean it with a cloth.  
Clean the base of the pressure limiting valve and water drain hole with a small brush.

### Cleaning the lid

1. Turn the lid and take it off the appliance.
2. Then pull on the pressure limiting valve upwards to remove and clean it with water.
3. Check and clean the exhausting hole and floater.
4. Gently pull off the seal belt from the steel ring of the lid.
5. After cleaning the belt, fix it back onto the steel ring well.
6. Make sure all components are fixed well in the lid before usage.



# TROUBLESHOOTING

Malfunction	Possible causes	Solutions
Difficulty in closing the lid	Seal belt is not properly fitted	Fit in the seal belt properly
	Floating valve stuck on the bar	Push the bar gently
Difficulty in opening the lid	Floating valve has not sunk	Spank the cooker several times to let the valve down in place
Steam leaking out around the lid	Seal belt is missing	Fit in the seal belt
	Dirty seal belt	Clean the seal belt
	Damaged seal belt	Replace the seal belt
	Lid is not closed tightly	Close the lid according to the instructions
Steam leakage from the floating valve	Dirty seal ring for floating valve	Clean the seal ring for floating valve
	Damaged seal ring for floating valve	Replace the seal ring for floating valve
Floating valve is not rising up	The amount of food and water is lower than the minimum level	Determine the amount of food according to the instructions
	Steam leakage around the lid or from pressure limiting valve	Please contact the Service Centre
E1	Open circuit of the sensor	Please contact the Service Centre
E2	Short circuit of the sensor	Please contact the Service Centre
E3	Overheating	Please contact the Service Centre
E4	Signal switch malfunction	Please contact the Service Centre