

# MASTERPRO

PREMIUM QUALITY

## 12 IN 1 MULTI COOKER

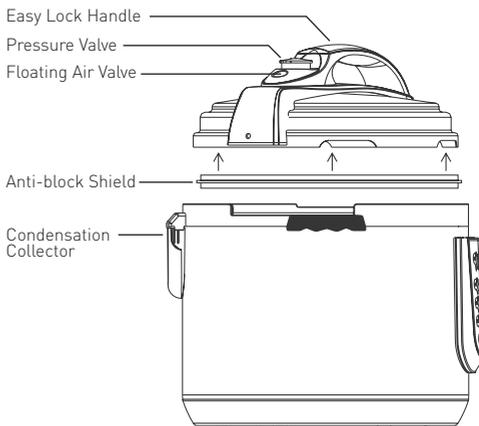
### IMPORTANT SAFETY INSTRUCTIONS

When using electric appliances, especially when children are present, basic safety precautions should always be followed, including:

- Read all the instructions before operating multicooker and retain for future use.
- 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.
- Do not immerse appliance, plug or cord in water or any other liquid.
- Do not allow cord to hang over the edge of table or benchtop. Do not allow cord to touch hot surfaces.
- Unplug appliance when not in use or when being cleaned.
- Allow to cool before cleaning and storing.
- Switch off appliance before unplugging.
- Pull out from power outlet by grasping the plug - do not pull the cord.
- Always check the integrity of cord before use. If cord or plug is damaged, do not use.
- The appliance should always be used on a hard and stable surface, such as a table or benchtop.
- Do not place appliance near a hot stovetop or in oven, or near water.
- Surfaces of appliance may become hot during use. Take care to only touch handle when appliance is hot.
- Do not fill above maximum capacity. Rice and beans should not exceed 10 cup marker. Total contents should never fall below the 4 cup marker.
- Hot steam will be released quickly when releasing pressure valve - it is recommended to release pressure valve from a safe distance, using tongs. Do not position your face or any other part of your body near pressure valve when releasing.
- Do not open lid until floating air valve has dropped, indicating that all pressure has been released. Do not force lid open.
- Do not move appliance or force open lid while appliance is in use. Ensure lid is properly closed before operating.
- Do not cover pressure valves.
- Do not attempt to deep fry using oil.
- Exercise extreme caution if moving appliance while containing hot liquids.
- Do not use incompatible inner pots or steamers.
- Do not use appliance for anything other than its intended use.
- If using an extension cord, ensure that it is a 3 prong, 220-240V, grounded outlet only.
- Appliance is intended for household use only.
- The heating element surface is subject to residual heat after use.
- Warning: Avoid spillage on the connector.
- Caution: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.
- Store these instructions for future reference.

### FEATURES

- 12 functions in 1 appliance, plus additional 'Keep Warm' setting
- Includes removable steam rack, soup spoon, rice paddle and measuring cup
- Heats to 200°C
- Countdown timer
- Floating air valve for safe lid release
- 220-240V -50Hz
- 1000W



### OPERATING INSTRUCTIONS

Before first use hand wash lid, inner pot, steam rack and rubber gasket with warm soapy water. Rinse and dry thoroughly.

Before each use check anti-block shield (found under lid), floating air valve and pressure valve are free from obstruction. Ensure pressure valve is in sealing position when using all pressure functions.

Ensure inner chamber of appliance is free of food or any other substances before placing pot inside.

To open lid, use handle to turn clockwise and then lift. The inner pot may rise with lid for a moment.

To close the lid, use the handle to turn counter-clockwise until lid locks into place.

Attach condensation collector by locking it into place.

To safely open lid after cooking there are two methods:

1. Ensure the cooking function has completed and appliance is in 'Keep Warm' mode. Turn pressure valve to venting position. This will release steam until floating air valve drops down. The lid can be opened once floating air valve drops. Take extreme care when using this method. Hot steam will be released very quickly. Keep your face and hands away from vent. It is recommended to use tongs to turn release handle. This option is not suitable when cooking liquid foods such as soup, or starchy foods such as porridge, as food content may be released with steam. Do not force lid open - lid will remain locked until the floating air valve drops.
2. Ensure the cooking function has completed and the appliance is in 'Keep Warm' mode. Allow appliance to cool down naturally, until floating air valve drops. This may take 15 minutes. Placing a damp towel over appliance can speed up process. Once the floating air valve has dropped, turn steam release handle to venting position before opening. Do not force lid open - lid will remain locked until the floating air valve drops.

Function	Default Time	Time Adjustment Increments	Time Range	Default Temperature	Option to Adjust Temperature
Slow Cook	6 hours	30 mins	2 – 12 hours	70-95°C	
Sauté	20 mins	1 min	1 – 30 mins	180°C	Yes
Yoghurt	8 hours	30 mins	6 – 12 hours	40°C	
Sous Vide	90 mins	30 mins	1 – 12 hours	60°C	Yes
Steam	10 mins	1 min	1 – 1.5 hours	110°C	
Pasta	10 mins	1 min	1 min – 1 hours	100°C	
Rice	10 mins	1 min	1 – 30 mins	110°C	
Bean/Chilli	15 mins	1 min	5 – 30 mins	110°C	
Canning	45 mins	5 mins	10 mins – 2 hours	115°C	
Meat/Poultry	15 mins	1 min	1 min – 2 hours	110°C	
Soup/Porridge	30 mins	1 min	10 mins – 2 hours	110°C	
Potato	15 mins	1 min	5 mins – 2 hours	110°C	

## PROGRAM SETTINGS

Time will begin to count down once set temperature has been reached. Preheat time will depend on the quantity and temperature of food / water inside the inner pot. Preheating time can range between 10 and 40 minutes. During this time it is normal for traces of steam to be released from the machine. Once set temperature has been reached, and the machine is in a pressurised state, steam should no longer gush from appliance. Small releases of steam and 'spluttering' are normal. Low clicking noises are also normal as heating elements adjust.

### TIME ADJUSTMENT

Adjusted and Preset Time need to be within the Time Range for the Function selected. Refer to table above.

To adjust time select cooking function – e.g. Slow Cook. Default time will appear automatically. To adjust time, press Time/Temp key, then +/- button to set desired time.

To preset time for scheduled cooking select Preset Time, use +/- buttons to set desired time, then select your cooking method. The preselected time will appear after approximately 10 seconds.

### WARM/CANCEL

Pressing this key while a program is running will end the program and revert appliance to standby mode.

Pressing this key while in standby mode will activate the 'Keep Warm' function for up to 8 hours.

#### 1. SLOW COOK

Use appliance as a slow cooker for meals such as lamb shanks and curries.

#### 2. SAUTÉ

The sauté function requires lid to be open. Sauté, brown or simmer meats and vegetables.

#### 3. YOGHURT

Use your favourite yoghurt recipe to create healthy yoghurts at home.

#### 4. SOUS VIDE

The sous vide function requires lid to be open. Sous-vide requires food to be sealed in vacuum pouches before being cooked in a water bath. Simply place food in a food safe snap-lock bag and seal leaving a small section open. Slowly lower bag into bowl of water until only the unsealed section remains above the water. Water pressure will remove air from bag, sealing it around food.

Then, close bag completely to vacuum seal. Consult a recipe for temperatures and cooking times appropriate for specific foods.

#### 5. STEAM

Pour ½ cup water into inner pot and secure steam rack. It is recommended to use lid opening method 1 (see Operating Instructions) to release steam and remove the lid once cooking is complete – allowing appliance to cool naturally may overcook your food. Exercise extreme caution when releasing steam using method 1.

#### 6. PASTA

Pour water into inner pot and add pasta once ideal temperature has been reached.

#### 7. PRESSURE FUNCTION – RICE

Fill inner pot with appropriate rice to water ratio. Cooking time will adjust according to rice quantity. Ensure lid is locked securely in place and steam release handle is in sealing position.

#### 8. PRESSURE FUNCTION - BEAN/CHILLI

Follow your favourite recipe for Chilli Con Carne, or make a simple bean dish. Ensure lid is locked securely in place and steam release handle is in sealing position.

#### 9. PRESSURE FUNCTION – CANNING

Follow your favourite canning recipe. Ensure lid is locked securely in place and steam release handle is in sealing position.

#### 10. PRESSURE FUNCTION - MEAT/POULTRY

Use time key to adjust cooking time depending on type and quantity of meat. Ensure lid is locked securely in place and steam release handle is in sealing position.

#### 11. PRESSURE FUNCTION - SOUP/PORRIDGE

Adjust cooking time as necessary according to your recipe. Ensure lid is locked securely in place and steam release handle is in the sealing position. It is recommended to use lid opening method 2 (see Operating Instructions) to remove lid once cooking is complete – turning steam release valve to the venting position may cause soup or porridge to release with the steam.

#### 12. PRESSURE FUNCTION – POTATO

Use time key to adjust cooking time depending on recipe quantity. Ensure lid is locked securely in place and steam release handle is in sealing position.

## CARE INSTRUCTIONS

- Unplug appliance after each use and allow to cool completely. Do not clean appliance until it has cooled.
- Do not immerse appliance in water or other liquids. Warning: this could lead to electrical shocks.
- Clean exterior of appliance with a damp cloth once cooled.
- Remove the floating air valve and clean opening with a pin to remove any blockage that may have built up during cooking process.
- Inner pot, lid, steam rack, rice paddle and soup spoon can be immersed in water. To clean the lid, remove the rubber gasket and lid liner and wash separately. Hand wash in warm water with a mild detergent and dry thoroughly. Do not use abrasive scourers or cleaners.
- Soak inner pot in hot water and bicarbonate soda to remove resistant odours after cooking foods such as strong curries.

## RECIPES

### SLOW COOKED LAMB SHANKS SERVES 4

#### INGREDIENTS

4 lamb shanks  
Olive oil  
3 carrots, diced  
4 celery sticks, chopped  
3 medium potatoes, diced  
1 onion, chopped  
2 garlic cloves, crushed  
¼ cup tomato paste  
2 tbsp Worcestershire sauce  
800g crushed tomatoes  
1 cup red wine  
4 sprigs thyme  
2 dried bay leaves  
¼ cup plain flour  
1 cup water  
2 beef stock cubes, crushed  
Salt and pepper

#### METHOD

Select Sauté function on the appliance.

While appliance is heating, place flour, salt and pepper and lamb shanks into a plastic bag and shake to coat all over.

Once appliance has reached preset temperature, heat olive oil and then sear lamb shanks for approximately 5 minutes, or until browned all over.

Switch the setting to 'warm'.

Add carrots, celery, potatoes, onion and can of tomatoes to inner pot.

In a separate bowl, combine crushed garlic, tomato paste, Worcestershire sauce, red wine, water and stock. Stir until combined, then pour into inner pot.

Season with salt and pepper and stir in thyme sprigs and bay leaves.

Select the Slow Cook function on the appliance and adjust time to 8 hours.

Serve with mashed potatoes and crusty bread.

### MUSHROOM & TRUFFLE RISOTTO SERVES 4

#### INGREDIENTS

30g + 1 tsp butter  
1 small brown onion, chopped  
1 ½ cups Arborio rice  
½ dry white wine  
5 ½ cups chicken stock  
Salt and pepper for seasoning  
2 tbsp parmesan, grated  
2 cups small mushrooms, sliced  
1 tsp truffle oil

#### METHOD

Select Sauté function on the appliance.

Sauté mushrooms in 1 tsp butter until browned. Set aside.

Still using the Sauté function, add remainder of butter and onion to the inner pot. Once browned, add rice and stir until coated.

Add wine, stock and seasoning. Secure lid and select Rice function.

Once cooking is complete, leave appliance on 'Keep Warm' for 5-10 minutes to allow all liquid to fully absorb.

Gently stir through cheese, mushrooms and truffle oil.

### PROSCIUTTO WRAPPED CHICKEN ROULADE SERVES 2

#### INGREDIENTS

200g chicken breast  
¼ cup soft goats cheese  
¼ cup julienned roasted red peppers  
½ cup loosely packed rocket  
6 slices prosciutto  
Salt and pepper for seasoning  
1 tbsp olive oil

#### METHOD

Fill inner pot of appliance with water 3/5 full. Select Sous Vide function and adjust temperature to 70°C.

Using a meat mallet, flatten chicken breast until it is no more than 1cm thick.

Cut chicken breast in half and season liberally on both sides with salt and pepper.

Spread 2 tbs goats cheese on each piece. Top with roasted red peppers and rocket.

Roll the chicken tightly, similar to a sushi roll.

Tightly wrap the chicken in the prosciutto, tucking the ends in.

Place the roulades in a snap lock bag with a little space between them. Seal with as little air left in the bag as possible.

Once the temperature has reached 70°C the timer will begin to count down. Place roulades in water bath.

Once cooked, dry chicken on paper towels. Turn off and unplug appliance, drain and dry inner bowl.

Return the inner bowl to the appliance and select the Sauté function. Add some olive oil and brown the roulades.

Slice and serve with your favourite vegetables.

## GARDEN VEGETABLE SOUP SERVES 4

### INGREDIENTS

1 tbsp olive oil  
1 brown onion  
1 leek, chopped  
2 stalks celery, chopped  
3 carrots, chopped  
4 sprigs thyme  
8 ripe Roma tomatoes, chopped  
4 cups water  
1 vegetable stock cube  
3 tbsp flat leaf parsley, chopped

### METHOD

Select Sauté function on the appliance. Add olive oil, onion and leek and sauté for about 3 minutes or until softened.

Add celery, carrot, thyme, tomato, water and stock. Stir.

Lock appliance lid into place. Select Soup function at default time. Once cooked, stir through parsley and season with salt and pepper.

## CHILLI CON CARNE SERVES 4

### INGREDIENTS

1 tbsp olive oil  
1 large onion, chopped  
1 red pepper, chopped  
2 garlic cloves, crushed  
1 tsp hot chilli powder  
1 tsp paprika  
1 tsp ground cumin  
500g lean minced beef  
1 beef stock cube  
300ml water  
400g can chopped tomatoes  
½ tsp dried marjoram  
1 tsp sugar  
2 tbsp tomato purée  
410g can red kidney beans

### METHOD

Select Sauté function on the appliance. Add olive oil and onion. Stir frequently for 5 minutes, or until onions are soft and translucent.

Add garlic, red pepper, chilli powder, paprika and cumin. Stir well and cook for 5 minutes, stirring occasionally.

Add mince and break it up with a wooden spoon. Stir for 5 minutes, or until mince is uniformly broken up and browned.

Crumble the stock cube into water and add to the mince mixture. Add chopped tomatoes, marjoram, sugar, salt and pepper and tomato purée. Stir well, then allow to cook for another 5 minutes, stirring occasionally.

Add drained beans and stir well.

Secure the lid and select the Bean/Chilli function. Adjust the time to 10 minutes.

Once cooking is complete, leave multicooker on 'Keep Warm' for 5-10 minutes to allow all the flavours to fully absorb.

## **ALBI 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 for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

## **GUARANTEE**

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the period of time listed on the Product's packaging. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this warranty.

If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will, in our sole discretion either:

(a) repair the Product using identical or similar components; or  
(b) replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

## **EXCLUSIONS**

This warranty does not apply if proper care and/or usage instructions are not followed.

This warranty does not cover scratches, stains, discoloration or damage caused by misuse.

## **HOW TO CLAIM**

Any claims for warranty should be made with proof of purchase and full details of the alleged defect, to the retailer from whom the Product was purchased. If the retailer has closed its business, please contact us at the details below.

You must make the Product available to us or our authorised repair agent for inspection. The cost of delivery of the Product to and from us for the purpose of assessment is your responsibility.

## **LIMITATIONS**

We make no express warranties or representations other than as set out in this Guarantee. The replacement of the product or the refund of the purchase price is the absolute limit of our liability under this Guarantee.

## **CONTACT**

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