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## USER MANUAL



# Pressure Cooker

**MPC-136**

# C O N T E N T S

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Thank you for choosing a quality Pressure Cooker from Morgan. Please read this Instruction Manual carefully before using it, and please keep the user manual for future reference. We believe our easy-to-use pressure cooker will make your life comfortable and more pleasurable.

**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.**

## SAFETY INSTRUCTIONS

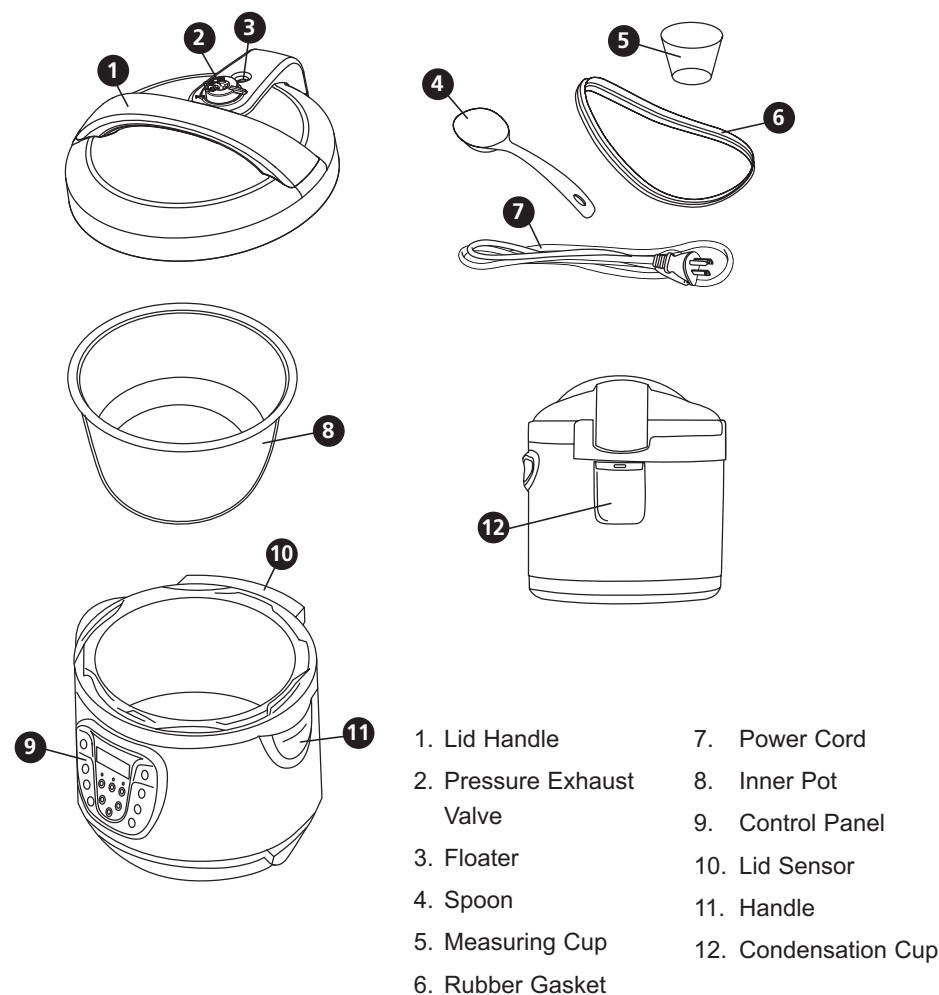
**Before using the electrical appliance, the following basic precautions should always be followed in order to prevent accidents or injuries to the user, other people, and damage to property.**

1. This appliance is intended for indoor home use only.
2. Never use any accessories or parts from other manufactures. Your warranty will become invalid if such accessories or parts have been used.
3. Check that your home power supply corresponds with this appliance's intended voltage.
4. Place this appliance on a stable, heat resistant surface. Make sure not to place near or on a heat source such as gas or electric burner or oven.
5. Short power cords are attached to this item to prevent entanglement and tripping hazards. Extension cords with corresponding voltage, electrical rating and grounding wires can be used. Care should be taken so that any exposed cord is not hanging down from a counter or table where it can be pulled on or tripped over by any child or adult.
6. Before using this appliance inspect the plug and cord line for cuts and/or abrasion marks if they are found. Do not use this appliance and contact our authorized customer service representative.
7. Insert the plug by grasping it firmly and guiding it into your home's grounded electric outlet. Disconnect by grasping the plug and removing it from your home's grounded electric outlet. Never wrap the cord tightly around the appliance during use or storage as this can cause the wire to fray and break.
8. During initial use, you may notice some smoke and or a slight odor. This is normal and should quickly dissipate. It should not reoccur after the appliance has been used a few more times.
9. This appliance should be used only by persons who are capable of understanding the user manual or are supervised by those who have adequate understanding of the appliances' features, their use and the operating instructions. Children must be supervised and should not be left alone with appliances during their operation.
10. During use appliances should not be left unattended.
11. Care should be taken not to move appliances that are in use.
12. Do not move appliances that are full of food or liquid whether hot or cold.
13. Never operate this appliance without food and liquid in the removable cooking bowl.

## SAFETY INSTRUCTIONS

14. Do not exceed the 'MAX' fill level. When cooking foods that expand (such as dried vegetables, beans, grains, rice, etc.) Do not fill past the 'MAX' rice fill level.
15. Appliances can emit heat or steam when in use therefore care should be taken not to block inlets or outlets.
16. Always check the pressure release valve and safety locking pin for clogging or obstruction and clean if necessary.
17. Appliance exteriors are designed to be cool to the touch. Portions do get HOT during use. Burns can result from touching heating elements, air vents and removable baskets or containers and - if any part is designed to be handled, do so with care.
18. Do not use this appliance near an open flame or flammable materials.
19. Examine the silicone seal gasket to make sure it is without tear or damages. Only use the gasket designed for this particular appliance. Should you notice that the silicone sealing gasket has any damage please contact customer service.
20. Before using this appliance please read the caution sticker attached to the lid of the pressure cooker. Review how to lock and unlock the lid as well as always checking the setting of the float pressure release valve to make sure it is in the right position (Airtight or Exhaust) for the function you have selected.
21. It is necessary to lock the lid of this appliance for safe cooking. Once the lid is locked and the cooking process has begun do not attempt to open the lid. Do not force the lid open once locked. Should you need to open the pot cancel the function with the cancel button. If this is a function that requires the steam to be released follow the instruction to turn the knob to exhaust and release the steam. The pot will go to the keep warm setting and can then safely be opened.
22. Never place your hands, arms or face over the pressure release valve once this appliance has started to function.
23. Do not use the appliance for frying. Oil can be used within the saute mode (this is a quick, light fry mode) and as an ingredient in a frying cooking process.
24. Do not warm for more than ten hours.
25. Do not leave uncooked ingredients in this pot for more than a short period of time. Raw meat, poultry, fish, fruits or vegetables can spoil.
26. Unplug unit when you have finished cooking.
27. Before cleaning, make sure that the pot is turned off, unplugged, cooled to room temperature and all pressure has been released.
28. Do not clean the appliance until the unit is cool.
29. Do not immerse complete appliance in water or a dishwasher for cleaning.
30. Clean with a non-abrasive cleaner, soft pad or cloth.
31. Store unit in a cool, dry location.
32. In case of any electric emergency such as a fire call 911.

## PARTS IDENTIFICATION



## SPECIFICATION

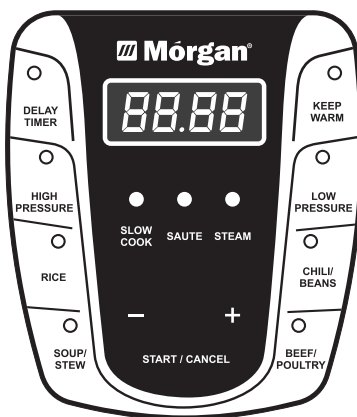
<b>RATED VOLTAGE / FREQUENCY</b>	<b>220-240V~ 50/60Hz</b>
<b>RATED WATTAGE</b>	<b>1000W</b>
<b>CAPACITY</b>	<b>6L</b>

## FEATURES

The Morgan pressure cooker can also function as a slow cooker. It can enable you to cook a fast, fresh homemade meal on the pressure setting or a programmed slow cooked meal that you have ready when you arrive home. Additionally, you can select cooking presets that meet your personal cooking preferences including: saute, steam, chili/beans and beef/poultry. We know you will enjoy your cooking experience. This is a multi-function appliance so please take the time to look over the features of this device with its many settings. There are safety and operating instructions that are unique to this appliance so pay careful attention to these instructions this will insure that you maximize the benefits of this purchase and that it functions safely and efficiently.

### CONTROL PANEL

When the pressure cooker has been set up and plugged into an electrical outlet the user interface will appear as pictured. An alert will sound notifying the user that it is powered on. Four blue zeros will light up on the display. All the user functions can be accessed by selecting them as pictured below.



Menu Function	Default Cooking Time (minutes)	Adjustable Cooking Time (minutes)	Cooking Pressure (KPa)	Adjustable Cooking Temperature
Rice	12	1 – 30	50 – 70	110 – 114 °C
Soup/Stew	16	1 – 50	50 – 70	110 – 114 °C
Beans/Chili	20	1 – 50	50 – 70	110 – 114 °C
Beef/Poultry	25	1 – 99	50 – 70	110 – 114 °C
High Pressure	1	1 – 99	50 – 70	110 – 114 °C
Low Pressure	1	1 – 99	30 – 40	106 – 108°C
Steam	1	1 – 99	No Pressure	100°C
Saute	10	1 – 50	No Pressure	165 – 180°C
Slow Cooker	60	1 – 9 (hours) (.5 increments)	No Pressure	90 – 95°C

## OPERATING INSTRUCTIONS

### 1. DELAY TIMER

This feature allows the user to set a timed cooking experience. You can set the timer within the time frame one half-hour to twenty-four hours. The timer is set in thirty minute increases or decreases.

### 2. HIGH PRESSURE

This setting can only be started while cooking within the pressure cooker mode. The high pressure setting is used for quick cooking. In the high pressure setting the amount of pressure in the pot is raised to its maximum intensity.

### 3. LOW PRESSURE

This setting can only be started while cooking with the pressure cooker mode. The low pressure setting is used for with the pots pressure set for lower intensity.

### 4. RICE

This setting adjust the time and cooking features of the pressure cooker to optimize pressure cooking rice. Rice will be cooked allowing the grains to be both separated and tender. A measuring cup is provided for measuring the rice. This setting is suitable for all types of rice such as long grain rice, jasmine, basmati and brown rice. Weigh dry rice accurately and wash well with cold water until water runs clear. Drain well and place into the removable cooking bowl. Add corresponding water amount. Water to rice ratio is based on the table provided. Keep in mind that different grains of rice require different time adjustments. Rice will foam and double in size after cooking. When you put in the dry rice use the interior bowl markings and do not fill the bowl beyond the 1/2 marking for your rice and water combination.

Grain (1 Cup)	Water Required
Basmati	1 1/2cups (350mL)
Brown	1 1/2cups (350mL)
White	1 1/4cups (330mL)
Wild	3 cups (700mL)

### 5. SOUP/STEW

This setting is suitable to cook a variety of soups from light broths to hearty. It can also be used to cook a variety of vegetable, meat or poultry stews.

### 6. SLOW COOK

This setting has adjusted for long cook times at low temperatures. It is ideal for breaking down tough cuts of meat or vegetables that would be accomplished with long and slow cooking times. It is used paired with the timer and/or delay start mode. The user determine the cooking time based on what is being prepared. A reference guide is included in the user guide. The delay timer can be used to allow the cook to set the slow cooking function to automatically for a period from a half hour to twenty- four hours.

## 7. SAUTE

This setting is designed for softening and caramelizing garlic, onions and smaller pieces of food prior to pressure or slow cooking. It can also be used to pre-heat the pot so that other functions will begin more rapidly.

## 8. STEAM

This setting is ideal for steaming vegetables, fish fillets, dumplings and reheating.

## 9. INCREASE (+)

This setting allows the user to increase the time for the functions of this appliance. Slow increases are completed by tapping the button gently. Faster increases are completed by holding down the button.

## 10. DECREASE (-)

This setting allows the user to decrease the time for the functions of this appliance. Slow decreases are completed by tapping the button gently. Faster decreases are completed by holding down the button.

## 11. START/CANCEL

This setting starts or cancels each appliance function. When a function is started the initial display will show a moving LED image to show that the pot has started the warming function this may take several minutes. The cancel function will stop a process. If you then decide to start again you will have to restart all of the functions you require.

## 12. LED DISPLAY

This display allows the user to see if the appliance is turned on, whether a function is in progress or whether the function has completed. When the unit is first plugged in an alert will sound and the display will show four blue zeros.

## 13. KEEP WARM

This setting is engaged when one of the menu functions such as pressure cooking, slow cooking or steaming comes to an end. It can also be turned on its own to keep food warm for up to six hours.

## 14. LOW PRESSURE

This setting can only be started while cooking within the pressure cooker mode. When set to low pressure the cooking time is increased because the level of pressure in the pot is raised to its minimum intensity.

## 15. CHILI/BEANS

This setting is used for chili recipes that often will have beans as a key ingredient. The setting assumes that you are cooking dried beans. To shorten the cook time, soak beans in cold water overnight. Discard soaking water and cook with fresh cold water for half the pre-set cooking time. Make sure to use a water ratio of 1 part beans to 3 parts water. Beans swell and double in size after cooking. For best results, do not overfill the cooking bowl. The total volume of uncooked beans and water should not exceed the marking inside the removable cooking bowl.

## 16. BEEF/POULTRY

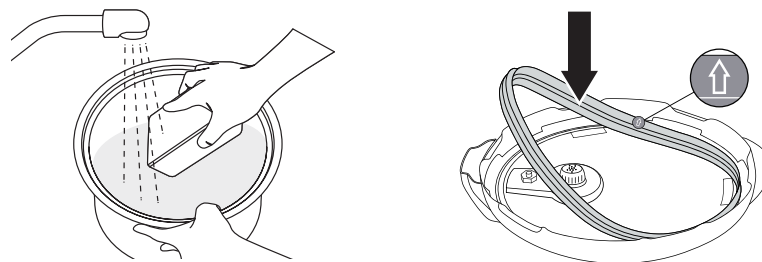
This setting is used for cooking meat and poultry.

## 17. PRESSURE VALVE

This valve has two settings exhaust and airtight. Airtight: Set when the pressure cooker is in use. Exhaust: Set when the pressure cooking is complete to allow steam to escape. Also set when the pot is set to steam to allow steam to escape. Care must be taken not to put your hand, arm or face near the valve when steam is escaping. Use a utensil (a long handled item such as a spatula, tong etc.) to turn the valve distancing the user from the escaping steam. You can also use a dry or wet towel to cover the vent as the steam is escaping.

## CLEAN THE APPLIANCE PARTS BEFORE USE

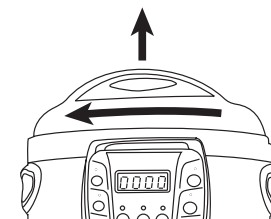
Remove the silicone gasket and the interior pot. Wash with water and a non-abrasive sponge and cleaner. Dry the items. Reinstall the gasket and pot. Make sure the gasket is in tightly installed in the interior of the lid (both behind and under the metal ring within the lid). Look at the features diagram to guide you. Reattach the lid if it has been removed.



## REMOVING THE LID

### A. Removing the Lid

Open the lid by inserting your hand under the molded plastic handle and turning it to the left it will not move any further. The lid can be removed.





## OPERATING INSTRUCTION

### INSTALLING CONDENSATION CUP

- B.** The clear condensation cup is installed in the back of the lid in the opening that corresponds with the size of the cup. This cup collects steam as it condenses along the rim of the pot.

### OPEN/CLOSE POSITION OF THE LID

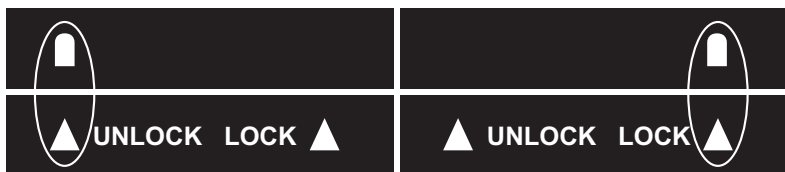
- C.** You will know the lid is in the open position when the icons on the left side of the lid line up next to the word open.
- To lock the lid- insert your hand under the molded plastic handle and turning it to the right. On the top right side of the lid you will see the icons line up next to the word close (diagram of the triangle and gum drop). For the lid to be in the open position the open triangle and the lid need to line up. For the lid to be in the closed position the close triangle and the lid icon have to line up. Knob counter clockwise and lifting lid up and off the appliance. Open the lid by turning the lid knob handle counter clockwise and lifting lid up and off the appliance.

### LID SAFETY LOCK SYSTEM

This unit has a built-in safety feature that prevents all functions (except SLOW COOK, SAUTE, or STEAM) from activating if the lid is not properly locked/secured into place. Once a function is selected and the user presses START to begin cooking, if the lid is NOT properly locked into place, the unit will go back into "stand-by" mode and the LED display will return to 0000 and begin to blink. This is to prevent the unit from pressure cooking without the lid being properly secured. The SLOW COOK, SAUTE, or STEAM functions will still work as these functions use the Glass Lid or no Lid at all.

OPENED LID

CLOSED LID



### OPERATING INSTRUCTIONS

1. When plugging in the unit an alert will beep letting you know that the unit is plugged in.
2. The display will show four blue zeros.
3. Open the lid by turning the unit to the left-counter-clockwise. You will hear a clicking noise. (icons will be lined up)
4. Make sure the silicone gasket is fully installed in the lid and lies flat behind the wire ring.
5. Insert the inner pot into the electric cooker base with your desired food to be cooked. Pay careful attention to the maximum fill line for different types of food.

6. Close the lid by turning the lid to the right clockwise. You will hear a clicking noise. (icons will be lined up)
7. Insert the clear plastic condensation collection cup by holding it against the cooker under the lid hinge and sliding to lock it into the gap space provided that is the size of the top of this cup.
8. If you are using the pressure cooking setting make sure the pressure valve is in the airtight position. Pressure cooking produces steam which is let out of the cooking unit by allowing the unit to naturally cool down. This takes a long time. To cool down the pot more quickly and to open the lid faster carefully turn the pressure valve to exhaust. Follow the safety instructions to ensure that you do not burn yourself with escaping steam.
9. Once you have selected the cooking feature the lid will need to be locked. Once you have started the cooking cycle you will not be able to open the lid. Should you need to open the lid you must cancel the cooking setting and wait for the keep warm button to light up.
10. You can safely open the pot lid.

### HOW TO PREPARE FOOD IN THE INNER POT

1. Add the food and liquid of your choice to the inner pot. Make sure not to go higher than the 2/3 marking line on the pot. If you are cooking rice or beans (food that will expand more than is typical of other foods) do not go over the 1/2 line. This includes both the rice/ beans and water.
2. Make sure to put the inner pot into the electric cooker unit.
3. Close the lid.
4. Turn the lid counterclockwise until you hear a clicking noise and see the triangle and gumdrop are lined up in the close position.

### DELAY TIMER SETTING

1. Prepare the food in the inner pot and insert it in the cooking unit.
2. Close and lock the lid.
3. Set the delay start for a time within the default settings. The display screen will be shown as (dl) with a time value. The display will show a delay time which will blink until you select your cooking setting.
4. Select a cooking setting, then press start. The display will show your cook time in a blinking set of digits.
5. The cooking time will blink until you press start. The display will show your delay cooking time in solid not blinking digits.



DELAY SCREEN



PRESSURE COOK SCREEN

## PRESSURE COOK

1. When using the pressure cooker setting you must make sure the pressure valve is set to airtight. This will cause the cooker to build up the necessary pressure to cook more quickly. When the cooking function has ended you can decide to allow the pot to naturally depressurize (this can take a long period of time) or release the pressure by turning the valve to exhaust. Caution must be taken not to be near the releasing steam.
2. **HIGH PRESSURE:** You can select to pressure cook at a high pressure setting. The high pressure setting will allow the pot to cook your food within a quicker time under a high pressure cooking condition. Use of this setting is determined by what the food ingredients you have decided to cook.
3. **LOW PRESSURE:** You can select to pressure cook at a low pressure setting. The low pressure setting will allow the pot to cook your food within a less rapid cooking time than under a high pressure cooking condition. Use of this setting is determined by what the food ingredients you have decided to cook and how rapidly you want to cook them.

## STEPS FOR USING THE PRESSURE COOK SETTINGS

1. Plug in the pressure cooker
2. Put the pressure valve on airtight
3. Lock the Lid
4. Press any of the pressure cooking setting: High, Low, Rice, Soup/Stew, Chili/Beans, or Beef/Poultry
5. The display will show a circulating start up screen indicating the pot is preheating. It may take in ten minutes or more for this to complete.
6. The display will now show the letters PC and a time value.
7. The display will count down until the cooking time is complete.
8. An alert will sound and the keep warm setting will blink.
9. You can either choose to wait for the natural cool down of the pot or use the quicker method of turning the steam valve to exhaust.
10. The keep warm indicator light will change to a non-blinking continuous light.
11. You can now open the lid safely. Please be aware the contents of the pot are hot and steam will escape from the open pot.

## KEEP WARM SETTING

This setting is turned on following any of the cooking functions (High/Low Pressure, Rice, Soup/Stew, Chili/Beans and Beef/Poultry) upon completion and will stay on for up to six hours. If you select keep warm as an initial setting the pot will keep your food warm for up to six hours.

## SLOW COOK SETTING

This setting is a slow cooking option for food preparation.

1. Select this feature
2. The slow cook preset setting should be considered a low, slow, temperature cook setting. When using this setting make a time adjustment should be made to account for the temperature of this setting.
3. A circulating preheat display will start
4. When preheated you can choose a time value for how long you would like to cook your food you can set the pot to cook for a period from 1-9 hours in increments of half hours 1, 1.5, 2.0 etc.
5. After the preheat the display will indicate the time value.
6. When the cooking cycle is completed an alert will sound and the keep warm will setting will light up.

## SAUTE SETTING

This setting is used to quickly saute ingredients for your cooking experience.

1. The pot can be left open.
2. The saute setting can also be used as a way to preheat the pot.
3. Select this feature
4. The saute setting can be used for a cooking time from 1-50 minutes. The default value is 10 minutes.
5. The preheat display of a moving blue rectangle will remain until the pot is preheated. This can take approximately ten minutes if the pot is cool.

## STEAM SETTING

This setting is used for steaming vegetables and fish.

1. The steam setting is a non-pressure setting.
2. It can be set in 1 minute increments from 1-99 minutes.
3. Select steam enter the amount of time for which you will be steaming by pressing the + or – keys
4. The pressure cooker will preheat. The display will indicate the preheat screen cycling blue display. This may take up to ten minutes.
5. The number will be displayed and begin to cook counting down to the end. Steam may exit from the pressure valve. Opening on the top of the pot.
6. The pot will sound an alert when complete.
7. The keep warm setting will go on.

## CLEANING & MAINTENANCE

PART	HOW TO CLEAN
Pressure Valve	Grab the pressure valve and pull it up. Wash it in warm water with a mild detergent. Allow the valve to dry put it back in place.
Main Unit	Unplug the cord from the back. Wash the display and outside pot with a soft damp sponge. Allow to dry completely before using the cooker.
Pot, Measuring Cup, Spoon and Holder, Condensation Cup	Rinse with warm water and mild detergent. Use a non-abrasive mild detergent and sponge or cloth.
Silicone Gasket	Wash with warm soapy water. Inspect after each use for any tears or other damage.
Pressure Valve (Underside of the lid)	This should be clean and free of food residue. It can be removed if necessary.

## TROUBLESHOOTING

### DISPLAY SHOWS THE FOLLOWING ERROR CODES

INDICATOR CODE	PROBLEMS/CAUSES
E1	Open circuit of the sensor
E2	Short circuit of the sensor
E3	Overheating
E4	ignal switch malfunction

Record the code displays and contact Customer Service for how to resolve the problem. In most cases, you will need to return the appliance.

## TROUBLESHOOTING

PROBLEM	POSSIBLE REASON	SOLUTION
Display shows endless cycling of blue rectangle	Preheat is still not completed	Wait approximately 10 minutes.
Lid will not lock	Gasket is not aligned in wire rim in the lid	Remove gasket and re-insert correctly
	Lid is not in aligned on the pot rod	Remove lid and reposition
	Lid is not in the lock position	Turn the lid until the close symbols line up
Lid will not open	Cooking cycle has not ended	Wait until the keep warm indicator light is on
	Lid is not aligned on the pot correctly	Carefully move the lid until it can be removed and reinstalled
Water is running down from the unit	Condensation collector cup is not installed	Put in the cup in the channel on the back of the pot
Rice is too soft, mushy	Too much water was used	Measure rice and water accurately
Rice is too dry	Too little water was used	Measure rice and water accurately