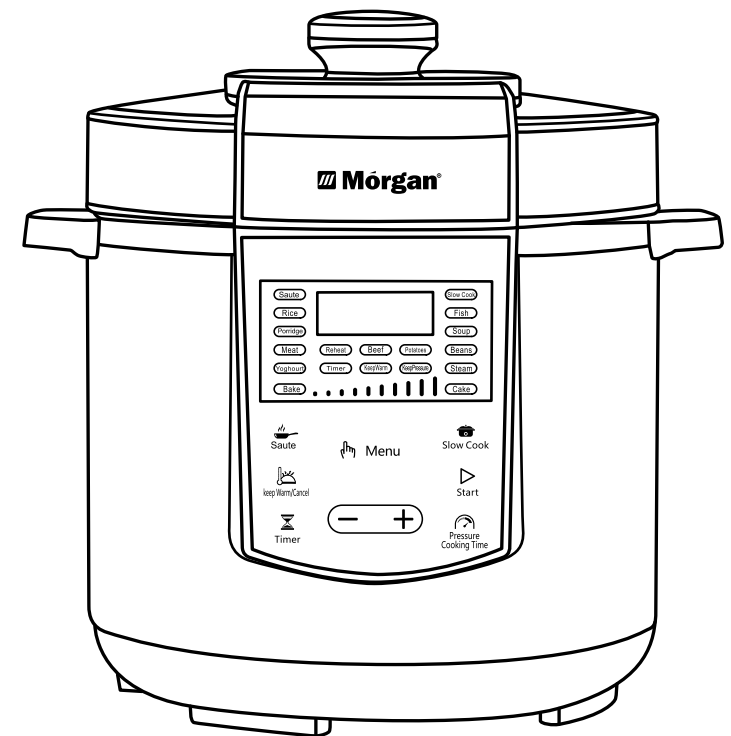


# **Mórgan®**

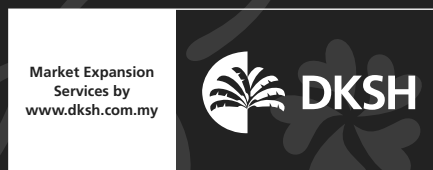
## USER MANUAL



# Pressure Cooker

**MPC-600TC**

# **Mórgan®**



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Thank you for purchasing a quality MORGAN appliance. We trust that you will have a pleasant experience with your new product. To guarantee safety and best efficiency, please read this manual carefully and keep a copy for future reference.

# C O N T E N T S

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### WARNING

DO NOT touch the metal parts on top of the pressure cooker as these can get extremely hot during the cooking process and may result in burns, scalds or other bodily injuries. It is recommended to not touch these parts for at least 30 minutes after turning off the appliance.

**When using electric appliances, basic safety precautions should always be followed including the following:**

- Read all instructions carefully and retain them for future reference.
- Before use, ensure that the voltage of your power supply corresponds to the one on the rating plate found on the bottom of the appliance.
- **IMPORTANT:** Do not operate the appliance with a damaged power cord or after the appliance malfunctions or has been damaged in any manner.
- Do not operate with a power supply outlet below counter, and never operate with a power extension cord.
- Do not touch hot surfaces of the pressure cooker. Use handles only.
- Close supervision is necessary when the pressure cooker is used near children.
- This appliance should not be used by children; by individuals whose physical, sensory or mental abilities prevent safe use of the appliance; or by individuals with limited knowledge of using a pressure cooker. Close supervision is needed when using this appliance near such individuals.
- **NEVER ATTEMPT TO OPEN THE LID WHILE THE UNIT IS OPERATING.**
- Never open the pressure cooker until the unit has cooled and all internal pressure released. If lid is difficult to rotate, this indicates that the cooker is still pressurized. Do not force open. Any pressure in the cooker can be dangerous. See Operating Instructions, page 4.
- Do not place the pressure cooker in a heated oven or on any stovetop.
- Exercise extreme caution when moving a pressure cooker containing hot liquids or foods.
- Do not use the pressure cooker for other than its intended use.
- **WARNING:** Spilled food can cause serious burns. Do not expose your skin to escaping steam during cooking to avoid the risk of burns and scalds.
- This appliance cooks under pressure. Improper use may result in body burns and scalds. Ensure unit is properly closed before operating. See Operating Instructions, page 4.
- Do not fill unit over  $\frac{3}{5}$  full. When cooking foods that expand during cooking, such as dried vegetables, legumes, beans, and grains, do not fill the unit over  $\frac{1}{2}$  full. Overfilling may cause a risk of blocking the pressure limit valve and developing excessive pressure.
- To avoid the risk of electrical shock, do not immerse power cord, power plug, or outer vessel in water or other liquids.
- Disconnect appliance from the power supply when not in use and before cleaning. Allow to cool before attaching or detaching parts.
- Do not allow power cord to hang over edge of table or counter or touch hot surfaces.
- This appliance is only for indoor use. Do not use outdoors.

## IMPORTANT SAFEGUARDS

- Do not use under hanging cabinets as steam from pressure release may cause damage.
- Always attach power plug to appliance first, before plugging into the power supply. To disconnect, turn control to "Cancel", then remove power plug from the power supply.
- Always check the pressure release devices for obstructions before use.
- Do not use the pressure cooker for pressure frying oil.

**SAVE THESE INSTRUCTION FOR HOUSEHOLD USE ONLY**

### SPECIAL CORD SET INSTRUCTIONS

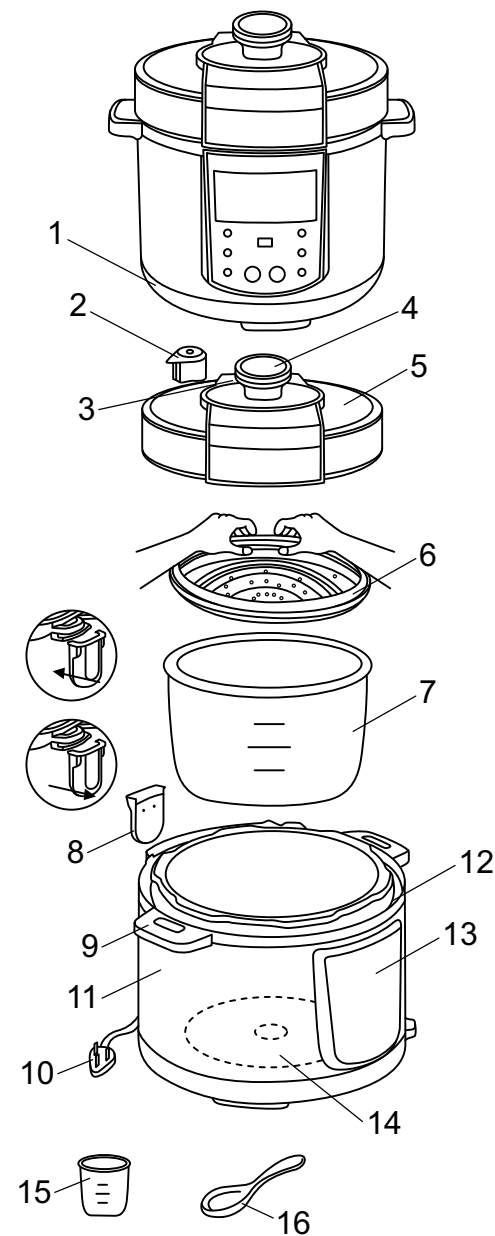
A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension power cords are available and may be used if care is exercised in their use. If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance. Ensure the longer power cord does not drape over the tabletop where it can be pulled on by children.

## SPECIFICATIONS

<b>MODEL</b>	<b>MPC-600TC</b>
<b>RATED VOLTAGE / FREQUENCY</b>	<b>220-240V~ 50-60Hz</b>
<b>RATED WATTAGE</b>	<b>1000W</b>
<b>CAPACITY</b>	<b>6.0L</b>

## PARTS IDENTIFICATION

1. Bottom Plate
2. Pressure Limit Valve
3. Floating Valve
4. Lid Knob
5. Lid
6. Sealing Ring
7. Inner Pot
8. Condensation Collector
9. Body Handle
10. Power Plug
11. Outer body
12. Middle Layer
13. Control Panel
14. Heating Plate
15. Measuring Cup
16. Rice Spoon



## BEFORE FIRST USE

Remove any packaging materials from your electric pressure cooker.

Ensure all parts have been included before discarding any packaging materials. You may want to keep the box and packing materials for future use. Before using your pressure cooker for the first time, remove any dust from shipping by wiping clean with a damp cloth. Thoroughly clean the lid and the inner pot. The inner pot can be cleaned with warm soapy water. Rinse with clean water, towel or air dry, and place into the pressure cooker.

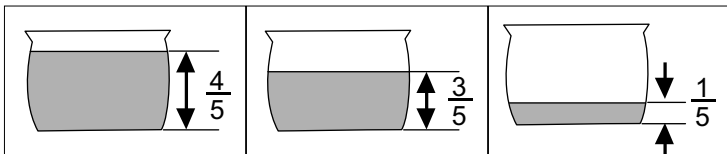
1. Place the pressure cooker on a clean, flat surface where you intend to cook.
2. Place the condensation collector in rear of the unit until it clicks into place
3. Place the pressure limit valve on the lid, as shown below, as shown in Picture 6.

**NOTE:** The pressure limit valve will not click or lock into place. Even though it has a loose fit, it is safely secured.

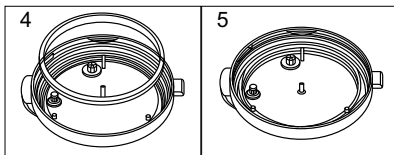
### INSTRUCTIONS FOR USE

Once the pressure cooker is assembled properly, you are ready to begin pressure cooking.

1. To remove lid, grasp lid handle, turn clockwise and lift.
2. Remove the inner pot from the appliance and add food and liquids. Note: The total volume of food and liquids must not exceed 80% of the inner pot's capacity; and the balance space is needed to develop pressure.
3. The total volume for foods such as dried vegetables and beans, or rice and grains must not exceed 60% capacity.
4. Always use at least 20% cup of liquids for pressure cooking (see picture below). Capacity of 4L, 5L, 6L, 7L, 8L, the maximum rice you can add is 8 cups, 10 cups, 12 cups, 14 cups and 16 cups. Normally one cup of rice needs one cup of water, however, you can adjust it to suit your taste.

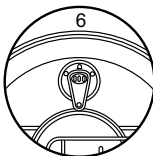


5. Before locking the lid in place, remove any food residue from the upper rim of the inner pot to ensure a proper seal. Ensure sealing ring is supporting the cover. Hold the knob on sealing ring supporting cover and press firmly over the centre post of the inner lid to secure. Place lid on appliance and turn counter-clockwise into position (see picture below).



**NOTE:** When placing the lid on the appliance, the float valve should be facing the left. Position the pressure limit valve as directed in picture 6, ensuring it is set to the "seal" position. Note: The pressure limit valve will not click or lock into place.

6. Even though it has a loose fit, it is safely secured. The float in handle must be fully down to properly seal the pot before cooking. Plug the power cord into the pressure cooker and connect into the power supply. The LED display will show "00 : 00"



## OPERATING INSTRUCTIONS

- Before every use, ensure that the rubber gasket and the pressure regulator valve are clean and positioned properly.
- Insert the power cord into a power supply. A "BEEP" sound will notify that the appliance is ready for use.

### BUTTON FUNCTIONS

#### MENU BUTTON

- Includes 13 functions at a touch to select the desired function to start the cooking process.

**NOTE:** all of the menu function's cooking time is not adjustable. Use "Pressure Cooking Time" function to manually adjust a desired cooking time.

#### PRESET COOKING PROGRAMS

Function	Default Time (Minutes)	Adjust Time (Minutes)	With / Without Pressure
Saute	30	20-40	Without pressure (open lid)
Ricw	12	8-16	With Pressure
Beef	20	10-30	With Pressure
Meat	35	20-45	With Pressure
Yoghourt	8H	6 Hours-10 Hours	Without Pressure
Bake	40	30-50	Without Pressure (can open lid)
Slow Cook	6H	2 Hours-12 Hours	Without Pressure
Fish	8	6-12	With Pressure
Soup	30	20-40	With Pressure
Beans	40	30-50	With Pressure
Steam	10	3-30	With Pressure
Cake	40	30-50	Without Pressure
Reheat	3	1-20	With Pressure
Porridge	15	10-25	With Pressure
Potatoes	15	10-20	With Pressure
Timer	0.5H	0.5 Hours-24 Hours	-
Pressure Cooking Time	1	1-99	With Pressure

#### SAUTE

- Touch the Sauté button, the LED display will flash cooking time P30. Touch Start button to start preheating meats or other foods.

#### SLOW COOK

- Touch the Slow Cook button, LED display will flash default cooking time at 06:00. Touch Slow Cook button again to increase cooking time. Adjustable cooking time is from 02:00 to 12:00.

## TIMER

- Touch the timer button, timer light will illuminate and LED display will read 0:30 to denote half an hour timer. Touch Timer button to increase timer time. Each touch will increase 30 mins. Maximum Timer time is 24 hours. Choose preset time before or after selected desired function. The appliance will begin cooking after the set desired time is elapsed.

## PRESSURE COOKING TIME

- Default cooking time for this function is 1 min. Adjust cooking time by touching "+" / "-" button. Adjustable pressure cooker time is from 1 – 99 mins. (This flexible function allows cooking any food by manually adjusting suitable cooking time)

**NOTE:** "+" / "-" button is only available for "Pressure cooking Time" function.

- After selecting function, touch the START button to begin the cooking process, otherwise the appliance will keep flashing instead of cooking.
- Screen display time is the pressure preservation time only, not entire cooking cycle time. Timer will only begin countdown after operating pressure is achieved (when "keep pressure" light is displayed, cooker will begin countdown)

## KEEP WARM/CANCEL

- **Automatic Keep Warm:** When LED display shows "bb", the appliance will automatically shift to keep warm temperature. The Keep Warm light will illuminate and beep to indicate that the cooking is complete.

**NOTE:** Do not use the "Keep Warm" setting for more than 12 hours. The food quality or texture will change after 1 hour on Keep Warm. In the Keep Warm setting, a little condensation in the upper ring is normal.

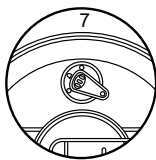
- **Cancel:** Reset the function or cancel the timer setup at any time.

## TO REMOVE THE LID

- When pressure cooking cycle is finished, the unit will automatically switch to "Keep Warm" position. There are two (2) ways to release pressure - Natural pressure release, or Quick pressure release. The choice will be indicated by the particular food being cooked.
- **Natural Pressure Release:** Allow the unit to remain on "keep warm". The pressure will drop and pressure drop time will depend on the amount of liquids in the pressure cooker and the length of time that pressure was maintained. Natural pressure release will take from 12 to 30 minutes. When pressure is fully released, the float (pressure indicator) will drop and the lid will unlock to open.
- **Quick Pressure Release:** After cooking is completed, a series of beeps will indicate that the process is finished. Turn off and pull the handle of the pressure limit valve forward (Picture 7).

Do not touch with hands. Use tongs. Steam will immediately escape through the valve. Keep face and hands away from steam as it is released, and do not release pressure under hanging cabinets, which can be damaged by steam.

- When pressure is fully released, the pressure indicator will drop and the lid will unlock to open. Using Quick pressure release stops the cooking process immediately.



## 1. LID-LOCK PROTECTION

- The appliance will not start pressurizing until the lid is closed and locked properly. The lid cannot be opened if the appliance is pressurized.

## 2. FLOAT VALVE PROTECTION

- When the lid is closed with enough pressure inside the inner pot, pressure will push the float valve up. Once pushed up, the pin of the float valve serves as latch lock to prevent the lid from opening, even under force.

## 3. PRESSURE LIMIT VALVE

- The pressure limit valve will release air automatically when the pressure inside exceeds the preset temperature (90Kpa).

## 4. ANTI-BLOCKAGE VENT

- This appliance features a specially structured anti-blockage vent shield to prevent obstruction of the steam release by food particles during the cooking process.

## 5. AUTOMATIC PRESSURE CONTROL

- The pressure sensor mechanism keeps the operating pressure between 50kPa-70kPa.

## 6. HIGH TEMPERATURE WARNING

- When operating without water or moisture, pressure will not build up inside the pot. Overheating and excessive temperature may build in such situations, causing issues like missing inner pot, inner pot not in proper contact with heating element, or inner pot having heat dissipation problem, and more. Under such conditions, the appliance will stop heating when the temperature is over a certain limit and sound alarm.

## 7. EXTREME POWER PROTECTION

- This appliance is equipped with a special fuse which disconnects power at excessively high temperatures, ranging from 169° C ~ 172° C, and extremely high-power surges which is deemed unsafe

## 8. DISORDERLY CONTROLLER PROTECTION

- When the controller is out of order, the electric pressure cooker can't working normally.

## 9. PRESSURE REGULATOR PROTECTION & EXCESS PRESSURE PROTECTION

- If the pressure exceeds 200kPa, the steam release will be pushed up to allow steam to escape and reduce the pressure inside the pot.
- If the pressure becomes too high and the pressure regulator protection malfunctions, the appliance's internal protection mechanism will activate, shifting the inner pot downwards to create a gap between the lid and the inner pot. Heating will cease and steam will be released from the gap into the internal chamber.

## 10. ANTI-SKIDDING FEET

- Prevents the body from skidding during operation.

## SAFETY FEATURES

### 11. LID CLOSE DETECTION

- If the lid is missing or not closed properly, the appliance will not activate pressurized cooking. Only the keep-warm function will work.

### 12. EXTREME TEMPERATURE PROTECTION

- The appliance will automatically power off if inner pot temperature inside exceeds the limited temperature to protect the internal parts.

## CARE & CLEANING

- Disconnect the power plug from the power supply before proceeding with cleaning.
- Clean the outer body with a soft cloth such as a paper towel or microfiber cloth. Do not immerse the outer body in water or splash water on it.
- Rinse the underside of the lid with warm water, including the sealing rings, pressure limit valve, anti-block shield, and float valve. Dry completely.
- Clean the area under the upper ring with a damp cloth or microfiber cloth. Do not use chemical cleansers.
- The aluminium inner with coating is not dishwasher-safe. Hand-clean the inner pot using a soft cloth or sponge and wipe. Be careful not to damage the inner coating.
- To clean sealing ring, hold the knob on the sealing ring supporting cover and pull the sealing ring up. After cleaning, attach the sealing ring supporting cover back.

**NOTE:** The side with the knob should face outward. Do not put it upside down (refer to page 6, picture 4 & 5)

- To clean rubber grommet in the centre of the sealing ring supporting cover, carefully remove the sealing ring supporting cover to clean it. Replace after cleaning.
- To clean the condensation collector, remove and clean it with warm soapy water, then reinstall it.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTION
Food stuck	<ol style="list-style-type: none"> <li>1. Timer stopped working or knob jam.</li> <li>2. Timer set time is too long.</li> <li>3. Temperature sensor is not stable (70°C ± 5°C);</li> <li>4. Steam escapes (pressure switch heating and operating continuously without disconnecting.</li> <li>5. Micro-computer sensor detects the extreme temperature</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace the timer and knob to reduce friction between knob and control box.</li> <li>2. Adjust to the timer (according to the instructions).</li> <li>3. Replace the temperature sensor.</li> <li>4. Detect and resolve the source of escaping steam.</li> <li>5. Replace the sensor</li> </ol>
Steam escapes from the rim of the lid	<ol style="list-style-type: none"> <li>1. Sealing rim not installed, food residues on sealing ring, sealing ring worn out, lid not locked properly.</li> <li>2. Inner pot deformed;</li> <li>3. Aluminium panel is placed wrongly.</li> <li>4. Spring could not rebound to the desired position</li> </ol>	<ol style="list-style-type: none"> <li>1. Install the sealing ring, clean the sealing ring, replace the sealing ring, rotate lid fully.</li> <li>2. Replace the inner pot;</li> <li>3. Put the aluminium panel correctly;</li> <li>4. Replace the spring</li> </ol>
Rice is half-cooked	<ol style="list-style-type: none"> <li>1. Cooking time is too short.</li> <li>2. Extremely low pressure.</li> <li>3. Insufficient water</li> </ol>	<ol style="list-style-type: none"> <li>1. Adjust timer.</li> <li>2. Adjust the pressure.</li> <li>3. Add more water.</li> </ol>
The float will not rise	<ol style="list-style-type: none"> <li>1. Pressure limit valve is not placed properly.</li> <li>2. Lid not placed in the locked position.</li> <li>3. Steam escapes from the rim of the lid and pressure limit valve.</li> </ol>	<ol style="list-style-type: none"> <li>1. Place pressure limit valve correctly.</li> <li>2. Rotate the lid to the safety position.</li> <li>3. Check the sealing ring of the lid and the float valve.</li> </ol>
Cannot open the lid after steam is released	<ol style="list-style-type: none"> <li>1. The float is still up (no pressure).</li> <li>2. Defective push rod.</li> <li>3. The pressure inside is still very high.</li> </ol>	<ol style="list-style-type: none"> <li>1. Press the float down.</li> <li>2. Replace the push rod.</li> <li>3. Don't open the lid until the float is down after appliance cools down completely.</li> </ol>
Steam escapes from the pressure limit valve	<ol style="list-style-type: none"> <li>1. Pressure limit valve damaged or placed incorrectly.</li> <li>2. Damaged valve pole or valve pole plastic ring.</li> <li>3. The valve pole is not straight</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace the pressure limit valve, or put the pressure limit valve into the "seal" position.</li> <li>2. Replace the plastic ring of the valve pole or the valve pole.</li> <li>3. Adjust the valve pole.</li> </ol>
The middle layer is loose when cooking	<ol style="list-style-type: none"> <li>1. Loose screw spring.</li> <li>2. Loose screws between the middle layer and heating plate.</li> </ol>	<ol style="list-style-type: none"> <li>1. Disassemble heating plate and tighten the screws of the spring (re-adjust the pressure).</li> <li>2. Tighten the screws.</li> </ol>
E1	<ol style="list-style-type: none"> <li>1. Sensor disconnected.</li> </ol>	<ol style="list-style-type: none"> <li>1. Insert the two terminals of sensor firmly.</li> </ol>
E2	<ol style="list-style-type: none"> <li>1. Sensor was short circuit.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace the sensor or motherboard</li> </ol>
E3	<ol style="list-style-type: none"> <li>1. Excessive temperature</li> </ol>	<ol style="list-style-type: none"> <li>1. Cut off the power to cool down and then it will recover automatically</li> </ol>
E4	<ol style="list-style-type: none"> <li>1. Pressure switch not working properly.</li> <li>2. Pressure switch cord loose.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace the pressure switch (re-adjust the pressure).</li> <li>2. Tighten pressure switch cord.</li> </ol>