

Mórgan®

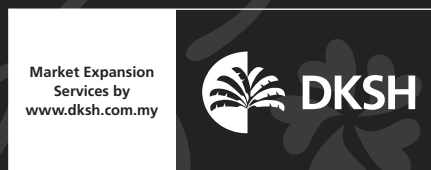
USER MANUAL



Pressure Cooker

MPC-800

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.

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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:

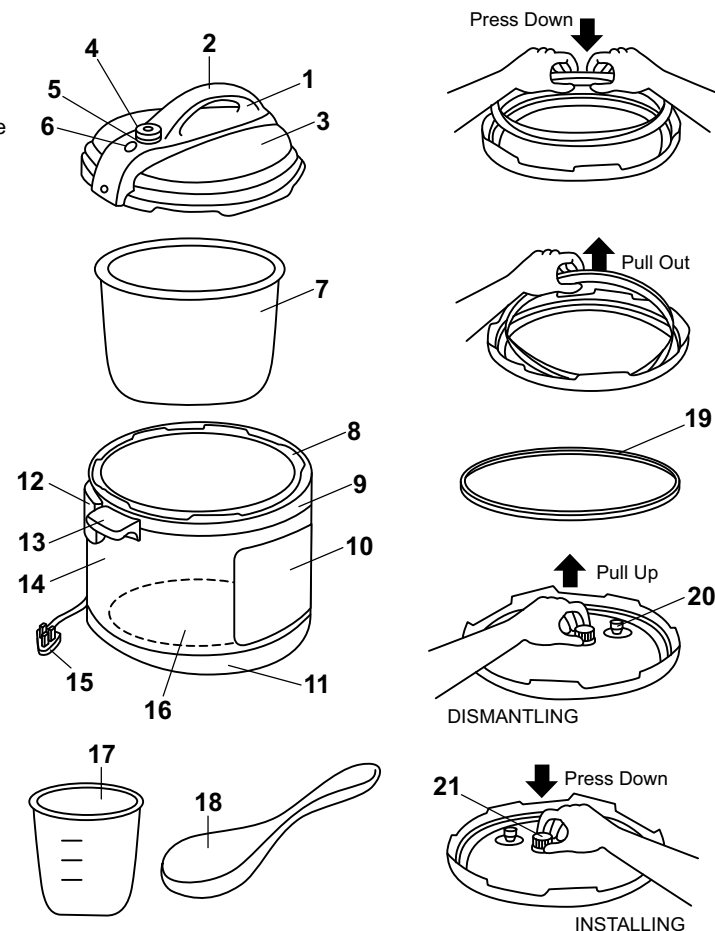
- Read all instructions carefully and retain them for future reference.
- Before use, ensure that the voltage of your wall outlet corresponds to the one on the rating plate found on the bottom of the appliance.
- **IMPORTANT:** Do not operate the appliance with a damaged power cord or after the appliance malfunctions or has been damaged in any manner.
- Prior to operation, inspect the appliance and power cord for physical damage. Do not use if physical damage has occurred.
- Do not operate with a power supply outlet below counter, and never operate with a power extension cord.
- Do not hang power cord over edge of table or counter or touch hot surfaces nor bend, twist or place the power cord under the weight of sharp or heavy objects.
- To protect against the risk of electric shock, do not immerse power cord, power plug, or any parts of the unit in water or other liquids.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Do not touch the appliance or power cord with wet hands to prevent the risk of electric shocks.
- **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children.
- Do not expose this cooker to excessively high temperatures. Do not place it in, on, or near heat sources such as fireplace, stove, radiator, etc. Do not leave it in direct sunlight.
- Use only in a well-ventilated area where steam and heat can escape and dissipate.
- Do not expose your skin to escaping steam during cooking to avoid the risk of burns and scalds.
- Disconnect appliance from the power supply when not in use and prior to cleaning and maintenance.
- Never disconnect the appliance by pulling on the power cord. Always grasp the power plug to disconnect from the power supply.
- Always attach power plug to the cooker first before inserting power cord plug into the power supply. To disconnect, press CANCEL and detach power plug from the power supply. Always unplug from power supply when not in use and before cleaning. Allow the cooker to cool before putting on or taking off parts, and before cleaning.
- **IMPORTANT:** Always inspect and clean the pressure limit valve and release valve needle before every use.
- **WARNING:** DO NOT open the lid while the float valve is up. This indicates that pressure is still inside the appliance.

IMPORTANT SAFEGUARDS

- **WARNING:** DO NOT touch the lid, pressure limit valve, or float valve during use. Wait for the appliance to fully cool down before touching these parts.
- Do not move the cooker by holding the lid handle. Use the handles on the body side instead.
- Do not attempt to move the appliance when it is operating under pressure or contains hot liquids.
- Ensure that there is a minimum of 2 cups of liquid in the cooker to maintain pressure.
- Ensure that the lid is fully installed and properly sealed prior to operation.
- Do not use the cooker without the lid securely installed, except when using the Sauté function.
- Do not open the pressure cooker until it has cooled and all internal pressure has been released.
- **IMPORTANT:** Never fill the cooking pot with food and/or liquids above the 4/5 mark. Do not exceed the 3/5 mark for foods that expand during cooking, such as beans or rice. Never attempt to cook with food and/or water below the 1/5 mark.
- The cooking pot is only usable with the cooker. Do not place it on a stove or in an oven. Do not store in the refrigerator.
- **NOTE:** The maximum of the Keep-warm time is 24 hours, however it is recommended to not exceed 6 hours to ensure the best taste for your food.
- The maximum time of the preset timer is 24 hours. However, it is recommended to not exceed 6 hours to ensure the best fresh for the food.
- This cooker has no user serviceable parts. Do not attempt to open, service, or modify the cooker.
- 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.
- Children should be supervised to ensure they do not play with this appliance.
- This appliance is for household use only, and not intended for outdoor use.

PARTS IDENTIFICATION

1. Handle
2. Handle Cover
3. Lid
4. Pressure Limit Valve
5. Release Valve Needle
6. Float Valve
7. Inner Pot
8. Middle Pot
9. Middle Ring
10. Control Panel
11. Base
12. Dew Collector
13. Pot Handle
14. Housing
15. Power Cord
16. Heating Plate
17. Measuring Cup
18. Rice Spoon
19. Sealing Ring
20. Float Valve Seal Ring
21. Anti-blocking Cover

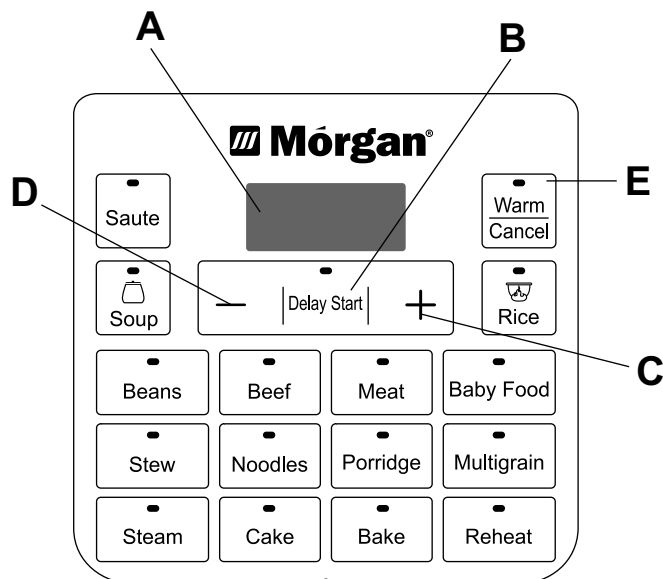


SPECIFICATIONS

MODEL	MPC-800
RATED VOLTAGE / FREQUENCY	220-240V~ 50/60Hz
RATED WATTAGE	1250W
CAPACITY	8.0L

CONTROL PANEL OVERVIEW

- A. TIME DISPLAY : displays remaining cooking time or remaining delayed start time.
- B. TIME PRESET : To set a delayed starting time.
- C. + : increase cooking time for selected program.
- D. - : decrease cooking time for selected program.
- E. KEEP WARM/CANCEL: enters Warm mode or cancels a cooking program.



PRESET COOKING PROGRAMS

Function	Default Pressure Keeping Time (Minutes)	Adjust Pressure Keeping Time (Minutes)	Pressure Setting
Sauteing	20	/	Without pressure
Soup	20	15-40	Set pressure \pm 60kpa
Warm	/	/	Without pressure
Rice	12	8-20	Set pressure \pm 60kpa
Beans	40	30-45	Set pressure \pm 60kpa
Beef	35	15-40	Set pressure \pm 60kpa
Meat	10	8-30	Set pressure \pm 60kpa
Baby Food	21	15-35	Set pressure \pm 60kpa
Stew	35	25-45	Set pressure \pm 60kpa
Noodles	5	3-8	Set pressure \pm 60kpa
Porridge	20	10-30	Set pressure \pm 60kpa
Multigrain	15	10-20	Set pressure \pm 60kpa
Steam	5	5-20	Set pressure \pm 60kpa
Cake	30	30-50	Without pressure
Bake	21	15-35	Without pressure
Reheat	10	5-20	Set pressure \pm 60kpa

- For "WARM" mode, the cooker will enter into "WARM" mode automatically after other mode(s) has completed, or manually choose "WARM" mode. There is no default time for "WARM" mode. The maximum keep-warm time is 24 hours, but it is not advisable to exceed 6 hours to ensure best taste.
- Open the lid to cook under "SAUTE" mode.

PRESSURE COOKING TIPS

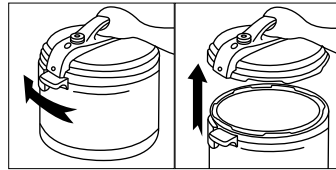
- Always use at least 2 cups of water or other liquid in your recipes. This will ensure there is enough steam to be created to produce the pressure required for cooking.
- Ensure sufficient food to fill the Inner Pot to at least the 1/5 mark. If using food that expands when cooked, such as beans or rice, do not fill the pot past the 3/5 mark. If using food that does not expand, do not fill the pot past the 4/5 mark.
- It is suggested to begin with a shorter cooking time if in doubt which cooking time to select. Cook for the set time and use the quick release method to release the pressure when the timer completes.
- If food is not done, select another cooking program until the food is fully cooked. It is suggested to select the default cooking time for first use if unsure about the cooking time. It will be easy to adjust the time for different cooking after a series of trials and errors.

BEFORE FIRST USE

1. Read this entire manual carefully, including all warnings.
2. Remove all stickers, tape, excess packaging, etc. from the appliance.
3. Wash the Inner Pot, the inside of the Cooker Lid, and all included accessories with warm water, mild soap, and soft cloth.

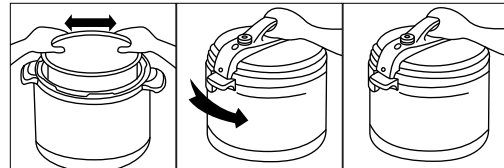
REMOVING THE LID

- Grab the Handle and turn the Cooker Lid clockwise to unlock the lid from the base. Then gently lift the lid upward and away from the base (see illustration on the right).



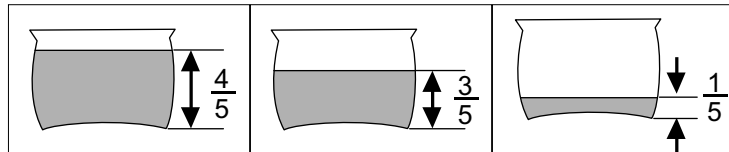
ATTACHING THE LID

- Grab cooker lid by the handle and place it on top of the base. Reposition the Lid (if required) to ensure it is secured properly to the base. Once the Lid is seated properly turn lid counterclockwise to lock in place.



PREPARING THE PRESSURE COOKER

1. Remove the Inner Pot from the Cooker Body.
2. Put food and liquids into the Inner Pot per the recipe. Fill the Inner Pot with food to at least the 1/5 mark inside the pot. Do not fill the pot past the 3/5 mark if cooking food that expands, such as beans or rice. Do not fill the pot past the 4/5 mark if cooking non-expandable foods (see illustration below).



3. Ensure that the exterior of the Inner Pot is clean before placing into the Cooker Body.
4. Place Cooker Lid on the Cooker Body (except for Sautéing) and turn counterclockwise to lock in place.
5. Ensure the Pressure Limit Valve is attached with the needle pointing to the right. Also ensure the Float Valve is in the down position. Turn the Release Valve Needle to the Keep Pressure Setting.
6. Insert power plug to power supply. The Control Panel will turn ON and will show "----" to indicate appliance is in standby mode.

OPERATING INSTRUCTIONS

1. Turn the Pressure Limit Valve to "SEAL" position. Ensure that the Float Valve is in the down position.
2. Connect the power plug into a power supply. The control panel display will show "--:--".
3. Press the Cooking Mode Button (such as Soup, Cake, Meat, etc.) of your choice, or press "MANUAL".
4. Press the "-" or "+" buttons (D & E) to adjust the Cooking Time up or down.
5. The cooking mode light on the control panel will blink several times and the cooking process will begin.
 - **NOTE:** for modes that cook under pressure, the cooker will begin pressurizing as the first step of the cooking process. This process may take several minutes to complete depending on the fullness of the pot. The timer will not start counting down until after the cooker is fully pressurized.
6. When the set cooking time has finished, the cooker will beep 5 times and automatically switch to "WARM" mode. (The Keep Warm light will turn ON).
7. To exit "WARM" mode simply press the Warm/Cancel button.
8. Follow the instructions below for Releasing the pressure to remove your cooked food.

CANCELLING OR STOPPING A COOKING PROGRAM

- Press the Warm/Cancel button during the programming steps to cancel a selection and start over.
- Press Warm/Cancel button during operation to stop cooking.

RELEASING THE PRESSURE

WARNING: never attempt to force the lid open. If the lid does not open easily, it means there is still pressure inside the appliance that must be released before the lid can be opened. Always ensure the Float Valve has returned to the lowered position before attempting to open the lid.

WARNING: Hot steam will escape from the appliance during pressure release. Before proceeding with either of the pressure release methods described below, it is important to wear oven mitts or other protective gloves to avoid burns or scalds caused by the escaping steam.

THERE ARE TWO METHODS OF PRESSURE RELEASE:

- Natural Release – this method allows the cooker to naturally release the built-up pressure inside the appliance automatically. The pressure will slowly release out of the cooker over several minutes (normally between 10-45 minutes) depending on the amount of food in the cooker. During Natural Release hot steam will slowly eject from the appliance through the vents in the Pressure Limit Valve.
- Quick Release – this method allows the user to manually release the built-up pressure inside the cooker in one of two ways:
 - Turn the Pressure limit valve to the "RELEASE" setting.

WARNING: Hot steam will be ejected from the pressure cooker with both types of release methods. Always keep hands and face away from the steam vents on the top of the unit.

***TIP:** for foods with large liquid volume or starch content, use the Natural Release method. If Quick Release is used with these types of food thick liquid can be ejected from the Pressure Limit Valve and cause splattering during pressure release.

As the appliance releases pressure, the Float Valve will begin to drop. When all pressure is released, the Float Valve will be at the low point setting as it was before the cooking process started.

It is safe to open and remove food to a serving plate only when the Float Valve has fully dropped.

WARM MODE

- The “WARM” mode is used to keep cooked food warm for extended periods of time.
- The appliance will automatically enter “WARM” mode upon completion of the set cooking time.
- “WARM” mode can be manually selected at any time during cooking by pressing the Warm / Cancel button twice.
- The appliance will stay in “WARM” mode for up to 24 hours before automatically shutting down.
- To cancel “WARM” mode simply press the Warm / Cancel button.

SAUTE MODE

- Do not attach the lid during sauté mode. This mode is to sauté or brown foods such as ground beef, ground turkey, etc. Use this mode much like a frying pan on the stove or hot plate.
- To use sauté mode simply place food in the pot, choose SAUTÉ mode from the control panel, set the desired cooking time, and begin cooking.
- This mode does not use pressure, and Pressure Release steps is not required. When cooking is completed, simply press the Warm / Cancel button to end the cooking process.

SOUP MODE

- The Soup function is designed to cook soup and stew under pressure. The default time is 20 minutes, which can be increased to a maximum of 40 minutes. Cooking soup with meat requires longer cooking time.

RICE MODE

- The Rice function cooks rice quickly under pressure. It has a default time of 12 minutes, and can be increased to a maximum of 20 minutes. Always rinse rice before cooking. Cook rice in water or broth.

BEANS MODE

- The Bean function is designed to cook beans, chili, and related sauces under pressure. It has a default time of 40 minutes, and can be increased to a maximum of 50 minutes.
- To cook using the “Beans” mode simply follow the same steps described previously, however when the food has finished cooking, press the Warm / Cancel button to stop the cooking process. Never attempt to force the lid open, wait until all the steam release automatically.

BEEF MODE

- The Beef function is designed to cook beef under pressure. It has a default time of 35 minutes, which can be decreased to a minimum of 30 minutes or increased to a maximum of 45 minutes.

MEAT MODE

- The Meat function is designed to cook various types of meats under pressure. It has a default time of 10 minutes, which can be decreased to a minimum of 8 minutes or increased to a maximum of 30 minutes.

BABY FOOD MODE

- The Baby Food function is designed to cook such as muddy flesh under pressure. It has a default time of 21 minutes, which can be decreased to a minimum of 15 minutes or increased to a maximum of 35 minutes.

STEW MODE

- The Stew function is designed to stews meat or ribs under pressure. The default time is 35 minutes, which can be increased to a maximum of 45 minutes.

NOODLES MODE

- The Noodles Mode function is designed to cook noodles or pasta under pressure. It has a default time of 5 minutes, which can be increased to a maximum of 8 minutes.

PORRIDGE MODE

- The Porridge function is designed to cook porridge under pressure. The default time is 20 minutes, which can be increased to a maximum of 30 minutes. DO NOT use Quick Release to avoid splatter.

MULTIGRAIN MODE

- The Multigrain function is designed to cook multigrain under pressure. It has a default time of 15 minutes, which can be increased to a maximum of 20 minutes.

STEAM MODE

- The Steam function is designed to steam food under pressure. It has a default time of 5 minutes, which can be increased to a maximum of 20 minutes.

CAKE MODE

- The “CAKE” mode is designed to cook food in the same way as a traditional oven. This mode does not use pressure.
- To cook using the “CAKE” mode simply follow the same steps described previously, however when the food has finished cooking you can simply press the Warm / Cancel button to end the cooking process and then remove the lid. Pressure release isn’t needed under this mode.

BAKE MODE

- The Bake function is designed to cook chicken or other poultry with sauce(at least 100ml) under pressure. This function no need to cook with water. It has a default time of 21 minutes, which can be increased to a maximum of 35 minutes.

REHEAT MODE

- The Reheat function is designed to reheat the leftover food under pressure. It has a default time of 10 minutes, which can be increased to a maximum of 20 minutes.

USING THE DELAY TIMER (DELAY START)

- The delay timer function will set the appliance to power on and cook up to 24 hours in the future.

NOTE: Perishable foods such as meat, poultry, fish, cheese, dairy products, etc. cannot be left at room temperature for more than 2 hours (no longer than 1 hour when room temperature is above 30°C). When cooking these foods do not set the delay time function for more than 1-2 hours.

NOTE: The delay start function is not applicable for Cake and sauté programs.

1. Add food to the Inner Pot and close the Lid (see “Operating Instructions”).
2. Turn the pressure limit valve point to “SEAL” position.
3. Connect the power plug to the power supply. The control panel display will show “--:--”.
4. Press the Time preset button.

5. Press the “-” or “+” buttons to set the desired time of delay (up to 24 hours in the future). Time can be delayed in 30-minute increments up to 10 hours, and 1-hour increments from 10 hours to 24 hours. The “Delay” light will flash.
6. Select the Cooking Mode Button (ex: Rice, Porridge, Soup, Manual, etc.) of your choice.
7. Use the “-” or “+” buttons to set the desired Cooking Time.
8. Use the Pressure Adjust button to the desired Cooking Pressure.
9. The screen on the control panel will blink several times and then begin the Delay Timer countdown.
NOTE: Cooking mode, time and pressure can be selected first before setting the delay start function.
10. The set Delay Time will appear on the control panel.
NOTE: the appliance will begin the pressurizing process after the set Delay Time has elapsed. The countdown for cooking time will begin after the cooker is pressurized.
11. When the set cooking time has finished, the cooker will beep 5 times and automatically switch to “WARM” mode. (The Keep Warm light will turn ON).
12. To exit “WARM” mode simply press the Warm/Cancel button (B).
13. Follow the previous instructions for “Releasing the Pressure” and to remove food.

Regular care and maintenance is essential in ensuring the appliance's safe and reliable performance.

- During the cooking process, excess moisture is collected in the Dew Collector attached located at the rear of the appliance. Remove and empty the reservoir after each use by gently pulling it downwards.
- Small parts of food can sometimes enter the Anti-block Shield. The Anti-block Shield is located on the underside of the lid directly below the Pressure Limit Valve. Clean the Anti-block shield with water and a dry, soft cloth after each use.
- Visually inspect and clean the seal ring regularly. The seal ring is located on the underside of the lid. It is attached around a metal ring that is designed to hold the seal ring in place.
- Remove the seal ring for cleaning by gently pulling it away from the metal ring and by cleaning it with water. Dry using a soft cloth and then reattach by gently pressing it over the metal ring. Ensure the seal ring is completely seated over the metal ring, otherwise the cooker will not be able to pressurize properly.

CLEANING

- **CAUTION:** Do not attempt cleaning until the cooker has completely cooled down. Allow a minimum of 30 minutes for the cooker to cool.
1. Turn off and unplug the appliance after each use.
 2. Always allow the appliance to cool completely before cleaning.
 3. Do not use abrasive brushes or pads, or harsh cleaning solutions.
 4. Wash the inside of the Pot with hot water, mild dish soap, and a clean dishcloth. Use a sponge or rubber spatula to remove any stuck- on food or residue. Rinse and wipe dry with a soft cloth.
NOTE: Pot is also dishwasher safe.
 5. Wash the inner surface of the lid thoroughly, including the seal ring, Float Valve, and Anti-block Shield.
NOTE: Do not use the appliance with a damaged seal ring. Pressure will not build if the seal ring is not positioned properly. Inspect periodically to ensure the seal ring is clean, flexible, and not cracked or torn.
 6. Wipe the Base of the Pressure Cooker clean using a damp cloth.
 7. Do not immerse the power cord into water.
 8. Ensure all parts are dried thoroughly before reassembling and using the appliance again.
 9. Store the Pressure Cooker with the Lid upside down on top of the pot. This will protect the valves, knobs and pressure regulator on top of the lid. If the Pressure Cooker is stored with the lid sealed, persistent odors may form inside and the seal ring may become damaged

TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTION
Lid is difficult to close	Sealing ring not properly installed.	Reposition the sealing ring correctly.
	Floating valve stuck in upwards position.	Push down the floating valve so that it does not block the locking pin.
Difficult to open the lid	Pressure trapped inside the appliance.	Use the steam release handle to reduce the pressure inside the appliance. Open the lid after the pressure has completely released.
	Floating valve stuck in upwards position.	Push down the floating valve lightly.
Steam escapes from the side of the lid	Sealing ring not installed.	Install the sealing ring.
	Sealing ring damaged.	Replace the sealing ring.
	Foreign objects stuck to the sealing ring.	Clean the sealing ring.
	Lid not closed properly.	Open and close the lid again.
Steam leaks from floating valve	Food debris stuck on the floating valve silicone seal.	Clean the floating valve silicone seal.
	Floating valve silicone seal worn out	Replace the floating valve silicone seal.