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› [MASTERPRO Ultimate All-in-One Multi Cooker and Airfryer Instruction Manual](#)

MasterPro MPMULTIPRO

MASTERPRO Ultimate All-in-One Multi Cooker and Airfryer

Model: MPMULTIPRO

INTRODUCTION

The MASTERPRO Ultimate All-in-One Multi Cooker and Airfryer is a versatile kitchen appliance designed to simplify your cooking experience. Combining the functionalities of a multi-cooker (pressure cooker, slow cooker, steamer, sauté) and an air fryer, this appliance allows you to prepare a wide variety of meals with ease and efficiency. Its intuitive controls and robust design make it an essential tool for modern kitchens.

IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USE.

- Always ensure the appliance is placed on a stable, level, heat-resistant surface away from water sources.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Close supervision is necessary when the appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Ensure unit is properly closed before operating.
- Never force open the pressure cooker lid. Ensure internal pressure is completely released before opening.
- Always check the pressure release valve and float valve for clogging before use.

COMPONENTS AND FEATURES



Figure 1: The MASTERPRO Ultimate All-in-One Multi Cooker and Airfryer with its main unit and the pressure cooker lid attached. The air fryer lid is visible on top of the main unit.



Figure 2: A visual representation of the various pre-set programs available for the multi-cooker function, including Meat/Stew, Risotto, Yoghurt, Steam, Soup, and more. This image highlights the versatility of the appliance.



Figure 3: An illustration of the pre-set programs available for the air fryer function, such as Homemade Chips, Ribs, Pizza, Chicken, and Dehydrate. This demonstrates the range of air frying capabilities.



Figure 4: A detailed view of the multi-cooker control panel, showing the digital display, program selection buttons, and the central dial for adjusting settings like pressure level and cooking time. Key features like Delay Start and Keep Warm are also highlighted.



Figure 5: This image displays the touch screen control panel for the air fryer function, indicating temperature and time settings. It also shows icons for various pre-set air frying programs and controls for adjusting temperature and timer.



Figure 6: A close-up view of the pressure cooker lid, highlighting the easy-release mechanism with the red button and the pressure valve. This shows the design for safe operation.



Figure 7: A detailed shot of the multi-cooker's main control panel, focusing on the digital display showing "02:00" and the various program buttons like Rice, Soup, Meat/Stew, and the central control dial.



Figure 8: An exploded view diagram illustrating all the main components of the MASTERPRO Multi Cooker and Airfryer, including the air fryer lid, multi cooker lid, lid rest, basket, silicone gasket, steam rack, stainless steel inner pot, stainless steel base, measuring cup, and rice paddle.

The MASTERPRO Ultimate All-in-One Multi Cooker and Airfryer comes with several key components:

- **Main Unit:** The base of the appliance containing the heating element and control panel.
- **Stainless Steel Inner Pot:** The removable cooking pot where food is prepared.
- **Pressure Cooker Lid:** Used for pressure cooking, slow cooking, and steaming. Features a pressure release valve and float valve.
- **Air Fryer Lid:** Used for air frying, roasting, and baking. Features a touch control panel and heating element.
- **Accessories:** Includes a steam rack, air fryer basket, measuring cup, and rice paddle.

SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the stainless steel inner pot, silicone gasket, steam rack, air fryer basket, measuring cup, and rice paddle with warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit and lids with a damp cloth.
3. **Placement:** Place the main unit on a stable, level, heat-resistant countertop, ensuring adequate space around the appliance for ventilation. Do not place near heat sources or in direct sunlight.

4. **Power Connection:** Plug the power cord into a grounded electrical outlet. The display will illuminate, indicating the appliance is ready for use.

OPERATING INSTRUCTIONS

Multi Cooker Functions (Pressure Cook, Slow Cook, Steam, Sauté)

1. **Prepare Ingredients:** Place desired ingredients and liquid into the stainless steel inner pot. Do not fill above the MAX fill line.
2. **Secure Lid:** Place the pressure cooker lid onto the main unit, aligning the arrow on the lid with the arrow on the base. Rotate the lid clockwise until it locks into place. Ensure the pressure release valve is in the "Sealing" position.
3. **Select Program:** Use the Easy Dial on the control panel to scroll through the available multi-cooker programs (e.g., Rice, Soup, Meat/Stew, Slow Cook, Pressure Level). Press the dial to select.
4. **Adjust Settings:** If applicable, adjust cooking time or pressure level using the "Cooking Time" or "Pressure Level" buttons and the dial.
5. **Start Cooking:** Press the "Start" button to begin the cooking cycle. The appliance will preheat, then begin cooking.
6. **Pressure Release:** Once cooking is complete, allow natural pressure release or use the quick release method by carefully turning the pressure release valve to the "Venting" position. Exercise extreme caution as hot steam will be released.
7. **Open Lid:** Once the float valve drops, indicating pressure is fully released, rotate the lid counter-clockwise and lift to open.

Air Fryer Functions

1. **Prepare Ingredients:** Place food into the air fryer basket. Do not overcrowd the basket to ensure even cooking.
2. **Place Air Fryer Lid:** Ensure the pressure cooker lid is removed. Place the air fryer lid directly onto the main unit.
3. **Select Program:** Use the touch screen control panel on the air fryer lid to select a pre-set air frying program (e.g., Homemade Chips, Chicken, Fish).
4. **Adjust Settings:** Adjust the cooking temperature and time as needed using the dedicated buttons on the air fryer lid's control panel.
5. **Start Cooking:** Press the "Start/Pause" button to begin air frying.
6. **Check and Shake:** For best results, periodically check food and shake or flip items in the basket halfway through cooking.
7. **Completion:** The appliance will beep when cooking is complete. Carefully lift the air fryer lid using the handle.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your appliance.

- **Always Unplug:** Before cleaning, always unplug the appliance from the power outlet and allow it to cool completely.
- **Inner Pot and Accessories:** The stainless steel inner pot, steam rack, air fryer basket, measuring cup, and rice paddle are dishwasher safe or can be washed by hand with warm, soapy water. Rinse thoroughly and dry completely.
- **Lids:** Wipe the pressure cooker lid and air fryer lid with a damp cloth. Pay attention to the sealing ring and valves on the pressure cooker lid, ensuring they are free of food debris. The air fryer lid's heating element area should be wiped gently. Do not immerse lids in water.
- **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scourers.

Never immerse the main unit in water.

- **Sealing Ring:** Periodically remove the silicone sealing ring from the pressure cooker lid for thorough cleaning. Ensure it is properly reinstalled before next use. Replace if damaged or stretched.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; damaged cord.	Ensure plug is securely inserted. Test outlet with another appliance. Do not use if cord is damaged; contact customer support.
Pressure cooker lid won't seal.	Lid not properly aligned; sealing ring not installed correctly or damaged; food debris blocking seal.	Ensure lid is aligned and rotated until locked. Check sealing ring for proper placement and damage. Clean lid and sealing ring.
Steam leaks from lid during pressure cooking.	Sealing ring dirty or damaged; pressure release valve not in "Sealing" position; overfilling inner pot.	Clean or replace sealing ring. Ensure pressure release valve is set correctly. Do not exceed MAX fill line.
Air fryer not heating.	Air fryer lid not properly placed; program not started; temperature set too low.	Ensure air fryer lid is seated correctly. Press "Start/Pause". Increase temperature setting.
Food not cooking evenly in air fryer.	Basket overcrowded; food not shaken/flipped.	Cook in smaller batches. Shake or flip food halfway through cooking.

SPECIFICATIONS

Brand: MasterPro

Model Number: MPMULTIPRO

Colour: Stainless Steel/Black

Product Dimensions: 33 x 33 x 53 cm (approximate)

Capacity: 5 Litres

Material: Stainless Steel







Item Weight: 9.7 kg

Special Features: Timer, Multi-functionality (Pressure Cooker, Slow Cooker, Air Fryer, Steamer, Sauté)

WARRANTY AND SUPPORT

MasterPro products are manufactured to high-quality standards. For warranty information, product support, or to purchase replacement parts, please refer to the warranty card included with your purchase or visit the official MasterPro website. Please have your model number (MPMULTIPRO) and purchase date ready when contacting support. For further assistance, you may also contact the retailer where the product was purchased.



	<p>MasterPro 12-in-1 Multi Cooker: Features, Safety, and Recipes</p> <p>A comprehensive guide to the MasterPro 12-in-1 Multi Cooker, detailing its features, essential safety instructions, operating procedures, program settings, troubleshooting tips, and a variety of recipes.</p>
	<p>MasterPRO Electric Pressure Cooker BGMP-9092 User Manual</p> <p>Comprehensive user manual for the MasterPRO electric pressure cooker by Carlo Cracco (Model BGMP-9092), covering components, operation, safety guidelines, technical specifications, features, and care instructions.</p>
	<p>MasterPro 17-in-1 Ultimate Bread Maker: Instruction Manual and Recipes</p> <p>Comprehensive instruction manual and recipe guide for the MasterPro 17-in-1 Ultimate Bread Maker, covering features, operation, safety, and various bread-making programs.</p>
	<p>MasterPRO BGMP-9128 Thermo Cooker - Instruction Manual</p> <p>Comprehensive instruction manual for the MasterPRO BGMP-9128 Thermo Cooker, covering safety guidelines, parts identification, usage instructions, and environmental disposal information.</p>
	<p>MasterPro BGMP-9123 Multifunction Cooker - User Manual</p> <p>Comprehensive user manual for the MasterPro BGMP-9123 multifunction cooker. Learn about its features, operation, and maintenance for optimal kitchen performance.</p>
	<p>MasterPRO BGMP-9140 Wi-Fi Thermo Cooker: User Manual and Operation Guide</p> <p>Comprehensive user manual for the MasterPRO BGMP-9140 Wi-Fi Thermo Cooker by Carlo Cracco. Includes setup, operation, safety instructions, cleaning, and accessory details.</p>