

## Mayer MMPC6062A

# Mayer 6L Multi Pressure Cooker

**MODEL: MMPC6062A**

User Instruction Manual

## 1. Introduction and Overview

The Mayer 6L Multi Pressure Cooker MMPC6062A is an advanced kitchen appliance designed to simplify and accelerate your cooking process. This multi-cooker combines the benefits of pressure cooking with various other cooking functions, allowing for healthier and faster meal preparation. It is engineered to retain food quality by cooking ingredients quickly and efficiently.

Key features of this appliance include:

- LED screen display for clear operation.
- 14 versatile cooking functions to cater to diverse culinary needs.
- Non-stick inner pot for easy cleaning and cooking.
- Preset timer up to 24 hours for delayed cooking.
- Working pressure at 70kPa for efficient cooking.
- Push-key button for safe pressure release.
- Automatic lock during pressure release for enhanced safety.

This manual provides essential information for the safe and effective use, maintenance, and troubleshooting of your Mayer Multi Pressure Cooker.

## 2. Important Safety Information

Please read all instructions carefully before using the appliance to prevent injury or damage. Always follow basic safety precautions.

- **Electrical Safety:** Ensure the voltage matches your power supply. Do not immerse the main unit, cord, or plug in water or other liquids. Unplug from outlet when not in use and before cleaning.
- **Pressure Safety:** Never force the lid open. Ensure the pressure has been fully released before opening. Do not touch hot surfaces; use handles or oven mitts. Be cautious of steam escaping from the pressure release valve during and after cooking.
- **Lid and Sealing:** Always ensure the lid is properly sealed and locked before starting a pressure cooking cycle. The automatic lock feature prevents opening during pressure.
- **Placement:** Place the cooker on a stable, level, heat-resistant surface, away from walls and cabinets to allow for proper ventilation and steam release.

- **Food Capacity:** Do not overfill the inner pot. Refer to the maximum fill line to prevent blockages of the steam release valve.
- **Children and Pets:** Keep the appliance out of reach of children and pets. Close supervision is necessary when the appliance is used near children.
- **Maintenance:** Do not attempt to repair the appliance yourself. Contact qualified service personnel for any repairs.

### 3. Product Components and Features

---

Familiarize yourself with the parts of your Mayer Multi Pressure Cooker:

- **Main Unit:** The outer housing containing the heating element and control panel.
- **Inner Pot:** Removable non-stick cooking pot.
- **Lid:** Features a sealing ring, pressure release valve, and safety lock mechanism.
- **Control Panel:** LED display with various function buttons and a menu dial.
- **Condensation Collector:** Small cup at the back to collect excess moisture.



Figure 3.1: Front view of the Mayer 6L Multi Pressure Cooker, highlighting the LED display and control buttons.



Figure 3.2: Angled view of the pressure cooker, showing its compact design with the lid securely closed.



Figure 3.3: Top view of the pressure cooker with the lid open, illustrating access to the non-stick inner pot.

## 4. Setup and First Use

---

1. **Unpacking:** Carefully remove all packaging materials from the box. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wash the inner pot, sealing ring, and lid components (except the main unit) with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Placement:** Place the pressure cooker on a stable, level, and heat-resistant countertop. Ensure there is adequate space around the unit (at least 15 cm) for proper ventilation and steam release, especially above the steam release valve. Do not place near flammable materials.
4. **Insert Inner Pot:** Place the cleaned inner pot into the main unit. Ensure it sits correctly and is not tilted.
5. **Connect Power:** Plug the power cord into a grounded electrical outlet. The LED display will illuminate.

## 5. Operating Instructions

---

### 5.1 Control Panel Overview

The control panel features an intuitive LED display and various buttons for selecting cooking functions, adjusting settings, and controlling the cooking process.

- **LED Display:** Shows cooking time, pressure level, temperature, and selected function.
- **Preset/Cancel Button (X):** Used to cancel a program or return to standby mode.
- **+/- Buttons:** Adjust cooking time, temperature, or preset delay.
- **Menu Dial:** Rotate to scroll through the 14 cooking functions. Press to confirm selection.
- **Start Button (Play symbol):** Initiates the selected cooking program.
- **Texture Button:** Adjusts the texture (e.g., Strong, Standard, Light) for certain programs.
- **DIY Button:** Allows manual setting of cooking time and temperature.
- **Temperature Button:** Adjusts cooking temperature in DIY mode.

## 5.2 Basic Operation Steps

1. **Prepare Ingredients:** Place desired ingredients and liquid into the non-stick inner pot. Ensure the liquid level is above the minimum requirement for pressure cooking and below the maximum fill line.
2. **Close Lid:** Place the lid on the main unit, aligning the arrow on the lid with the arrow on the main unit. Rotate the lid clockwise until it locks into place. Ensure the steam release valve is in the "Sealing" position (if adjustable). The automatic lock will engage.
3. **Select Function:** Use the Menu dial to scroll through the 14 available cooking functions (Fry, Stew, Meat, Fish, Rice, Bread, Pasta, Vegetables, Slow Cook, Yoghurt, Desserts, Bake, Cake, Steam). Press the dial to select.
4. **Adjust Settings (Optional):**
  - Use the +/- buttons to adjust the cooking time if needed.
  - For certain functions, use the "Texture" button to select desired texture (Strong, Standard, Light).
  - To use the preset timer (up to 24 hours), select your function, then press the "Preset" button and use +/- to set the delay time.
  - For DIY mode, select DIY, then use +/- for time and the "Temperature" button for temperature adjustment.
5. **Start Cooking:** Press the "Start" button (play symbol) to begin the cooking cycle. The cooker will preheat, build pressure (if applicable), and then begin the countdown.
6. **Pressure Release:** Once cooking is complete, the cooker will beep and may switch to a "Keep Warm" function. To release pressure, press the "Push-key button for pressure release" located on the lid. **Always keep hands and face away from the steam release valve.** Wait until the float valve drops completely before attempting to open the lid. The automatic lock will disengage once pressure is fully released.
7. **Open Lid:** Once pressure is released, rotate the lid counter-clockwise and lift it carefully away from you to avoid residual steam.

## 6. Cleaning and Maintenance

---

Regular cleaning ensures the longevity and optimal performance of your pressure cooker.

1. **Always Unplug:** Before cleaning, ensure the appliance is unplugged from the power outlet and has cooled down completely.
2. **Inner Pot:** The non-stick inner pot can be washed with warm, soapy water and a soft sponge. Avoid abrasive cleaners or scouring pads that could damage the non-stick coating. It is generally dishwasher safe, but hand washing is recommended to preserve the coating.
3. **Lid:** Remove the sealing ring and wash it with warm, soapy water. Clean the lid, including the steam release valve and float valve, ensuring no food particles are blocking them. Reinstall the sealing ring correctly after cleaning.

- 4. **Main Unit Exterior:** Wipe the exterior of the main unit with a damp cloth. Never immerse the main unit in water or any other liquid.
- 5. **Condensation Collector:** Empty and clean the condensation collector after each use.
- 6. **Storage:** Store the cleaned and dried pressure cooker in a dry place. You may place the lid upside down on the inner pot to prevent odors and allow air circulation.

7. Troubleshooting

If you encounter issues with your Mayer Multi Pressure Cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooker not building pressure.	Lid not properly sealed; sealing ring not installed correctly or damaged; steam release valve in "Venting" position; insufficient liquid.	Ensure lid is fully locked. Check sealing ring for proper placement and damage. Turn steam release valve to "Sealing" position. Add more liquid as per recipe.
Steam leaking from lid during cooking.	Sealing ring dirty, damaged, or improperly installed; food debris on rim; lid not closed properly.	Clean or replace sealing ring. Clean the rim of the inner pot and lid. Ensure lid is securely locked.
Lid cannot be opened after cooking.	Pressure still inside the cooker.	Ensure all pressure has been released via the push-key button. Wait for the float valve to drop completely. Do not force the lid.
Food is undercooked.	Insufficient cooking time; not enough liquid; power interruption.	Increase cooking time. Ensure adequate liquid. Check power connection.

If the problem persists after attempting these solutions, please contact customer support.

8. Specifications

Technical specifications for the Mayer 6L Multi Pressure Cooker MMPC6062A:

Feature	Detail
Model Number	MMPC6062A
Brand	Mayer
Capacity	6 Liters
Wattage	1000 watts
Voltage	240 Volts
Material	Stainless steel (exterior), Non-stick (inner pot)
Product Dimensions (L x W x H)	35.1 x 35.1 x 36 cm (approx.)
Item Weight	6.7 kg (approx.)
Working Pressure	70kPa

Feature	Detail
Special Features	Locking Lid, LED Screen Display, 14 Cooking Functions, Preset Timer







Figure 8.1: Product dimensions of the Mayer 6L Multi Pressure Cooker.

## 9. Warranty and Support

For warranty information, please refer to the warranty card included with your purchase or the terms and conditions provided by your retailer. Keep your proof of purchase for any warranty claims.

For technical support, spare parts, or service inquiries, please contact Mayer customer service through their official website or the contact details provided in your product packaging. When contacting support, please have your model number (MMPC6062A) and purchase details ready.

Related Documents

	<p><a href="#">Mayer Disney MMMC838 Multi-Cooker - Features and Specifications</a></p> <p>Discover the Mayer Disney MMMC838 Multi-Cooker, a versatile kitchen appliance with four functions: Hot Pot, Stew, Soup, and Porridge. Features a SUS304 stainless steel pot, automatic keep warm, cool touch handles, and boil dry protection. Ideal for personal meals.</p>
	<p><a href="#">Mayer Kitchen Appliances Catalogue - Elevate Your Home</a></p> <p>Explore the Mayer Kitchen Appliances Catalogue, featuring a wide range of built-in ovens, induction hobs, gas hobs, and cooker hoods designed to enhance your daily cooking experience. Discover modern technology and stylish designs for your home.</p>
	<p><a href="#">Mayer MMFS28 Food Steamer: Instruction Manual and User Guide</a></p> <p>Comprehensive guide for the Mayer MMFS28 Food Steamer, covering safety instructions, assembly, operation, cleaning, maintenance, and warranty information.</p>
	<p><a href="#">Mayer Digital Air Pot (3L) MMAP30D User Manual</a></p> <p>User manual for the Mayer Digital Air Pot, model MMAP30D, part of the Paradise Collection. Provides instructions and specifications for the 3L air pot.</p>