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## MasterPro MPPROSTEEL

# MasterPro 14-in-1 Multi Cooker Instruction Manual

Model: MPPROSTEEL

## INTRODUCTION

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Thank you for choosing the MasterPro 14-in-1 Multi Cooker. This versatile appliance is designed to simplify your cooking process, combining the functions of a slow cooker, pressure cooker, rice cooker, egg cooker, and more into one convenient unit. With its 6-litre capacity and durable stainless steel construction, it is ideal for preparing a wide variety of meals for your household. Please read this manual thoroughly before first use to ensure safe and optimal operation.



Image: Front view of the MasterPro 14-in-1 Multi Cooker, showcasing its stainless steel exterior and control panel.

## IMPORTANT SAFETY INFORMATION

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Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions carefully before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any 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.

- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 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. Make certain unit is properly closed before operating.
- Never force open the multi cooker. Ensure the pressure has been completely released before opening.

## PRODUCT OVERVIEW AND COMPONENTS

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Familiarize yourself with the various parts of your MasterPro Multi Cooker.



Image: The MasterPro Multi Cooker disassembled, showing the main unit, removable stainless steel inner pot, measuring cup, and serving spoon.



Image: Diagram highlighting key components: Easy-Lock Handle, Keep Warm Function, LED Display Screen, Control Panel, and Adjust Time knobs.



Image: Close-up view of the Stainless Steel Pot and the lid's Pressure Valve and Floating Air Valve.

## Key Components:

- **Main Unit:** The outer housing containing the heating element and control panel.
- **Removable Stainless Steel Inner Pot:** The cooking vessel, dishwasher safe for easy cleaning.
- **Lid with Easy-Lock Handle:** Features a secure locking mechanism, pressure valve, and floating air valve.
- **Control Panel:** Intuitive interface with LED display, menu options, and time adjustment knobs.
- **Measuring Cup and Serving Spoon:** Included accessories for convenience.

## SETUP

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1. **Unpacking:** Carefully remove all packaging materials and accessories.
2. **Initial Cleaning:** Before first use, wash the removable inner pot, lid, and accessories (measuring cup, serving spoon) with warm soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the multi cooker on a stable, level, heat-resistant surface, away from walls or cabinets to allow for proper ventilation. Ensure there is sufficient space around the unit.
4. **Insert Inner Pot:** Place the clean, dry stainless steel inner pot into the main unit. Ensure it is seated correctly.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet. The LED display will illuminate.

## OPERATING INSTRUCTIONS

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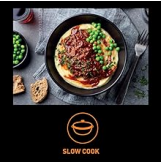
The MasterPro 14-in-1 Multi Cooker offers a variety of cooking functions. Below are general instructions for use.

### General Operation:

1. Add ingredients to the stainless steel inner pot. Ensure liquid levels are within the MIN and MAX markings.
2. Place the lid on the multi cooker, 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 sealed position for pressure cooking functions.
3. Use the **MENU** knob to select your desired cooking program (e.g., Rice, Pressure Cook, Slow Cook). The selected program will be highlighted on the LED display.
4. Use the **TIME** knob to adjust the cooking time if necessary.
5. Press the **START** button to begin cooking.
6. Once cooking is complete, the unit will typically switch to the "Keep Warm" function.
7. For pressure cooking, allow natural pressure release or use the quick release method (refer to specific program instructions). Always ensure pressure is fully released before opening the lid.

### Specific Cooking Programs:

The multi cooker features 14 preset functions for various dishes:



**Slow Cook:** Ideal for tenderizing meats and developing rich flavors over extended periods.



**Soup:** Perfect for preparing hearty soups and broths.



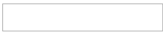
**Sauté:** Use to brown ingredients before pressure cooking or for stir-frying.



**Steam:** For healthy steaming of vegetables, fish, and more.



**Yogurt:** Prepare homemade yogurt with ease.



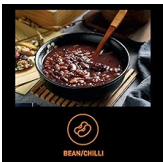
**Multigrain:** Optimized for cooking various grains.



**Rice:** Achieve perfectly cooked rice every time.



**Meat/Stew:** For tender meat dishes and rich stews.

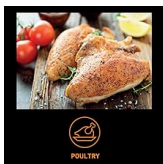


**Bean/Chilli:** Cook beans and chili dishes to perfection.



**Porridge:** Prepare

creamy porridges  
and oatmeal.



**Poultry:** Cook chicken and other poultry dishes efficiently.



**Eggs:** Cook eggs to your desired consistency.

*Note:* Always refer to specific recipes and guidelines for optimal results with each function. The "Pressure Cook" function is the core of many programs, allowing for faster cooking times.

## MAINTENANCE AND CLEANING

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Proper maintenance ensures the longevity and performance of your multi cooker.

1. **Always Unplug:** Before cleaning, always unplug the appliance from the power outlet and allow it to cool completely.
2. **Inner Pot:** The stainless steel inner pot is dishwasher safe. For hand washing, use warm soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.
3. **Lid:** Wash the lid with warm soapy water. Pay attention to the sealing ring and valves, ensuring no food particles are lodged. The sealing ring can be removed for thorough cleaning and should be reinserted correctly before next use.
4. **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid. Do not use abrasive cleaners or scouring pads.
5. **Condensation Collector:** If your model includes a condensation collector, empty and clean it after each use.
6. **Storage:** Store the multi cooker in a dry place. Do not place heavy objects on top of the unit.

## TROUBLESHOOTING

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

| Problem                | Possible Cause  | Solution   |
|------------------------|---|--|
| Unit does not turn on. | Not plugged in; power outlet malfunction; damaged cord. | Ensure plug is securely inserted. Test outlet with another appliance. Check cord for damage; if damaged, do not use and contact support. |

| Problem                                       | Possible Cause   | Solution  |
|---|--|---|
| Lid cannot be closed or opened.               | Lid not aligned correctly; pressure inside the pot.  | Ensure arrows on lid and base are aligned before rotating. If under pressure, allow natural release or use quick release method until floating valve drops.     |
| Steam leaks from lid during pressure cooking. | Sealing ring not properly installed; sealing ring damaged; food debris on sealing ring; pressure release valve not in sealed position. | Check and re-install sealing ring. Inspect for damage; replace if necessary. Clean sealing ring and lid rim. Ensure pressure release valve is set to 'Sealing'. |
| Food is undercooked or overcooked.            | Incorrect cooking time/pressure setting; insufficient liquid.  | Adjust cooking time/pressure according to recipe. Ensure minimum liquid requirements are met for pressure cooking.  |

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







## SPECIFICATIONS

| Feature            | Detail   |
|--------------------|--|
| Brand              | MasterPro  |
| Model Number       | MPPROSTEEL   |
| Capacity           | 6 Litres   |
| Material           | Stainless steel  |
| Colour             | Stainless Steel/Black  |
| Product Dimensions | 33D x 35W x 32H centimetres (approx. 33 x 32 x 35 cm)  |
| Item Weight        | 5.88 kg  |
| Special Features   | Dishwasher Safe (Inner Pot)  |
| Functions          | 14-in-1: Slow Cooker, Pressure Cooker, Rice Cooker, Egg Cooker, Multigrain, Soup, Sauté, Steam, Yogurt, Meat/Stew, Bean/Chilli, Porridge, Poultry, Eggs. |

## WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your purchase or visit the official MasterPro website. Keep your proof of purchase for any warranty claims.

## Related Documents - MPPROSTEEL

|   |  |
|---|--|
|    | <p><a href="#">MasterPro 12-in-1 Multi Cooker: Features, Safety, and Recipes</a></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><a href="#">MasterPRO Electric Pressure Cooker BGMP-9092 User Manual</a></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><a href="#">MasterPRO BGMP-9128 Thermo Cooker - Instruction Manual</a></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><a href="#">MasterPro BGMP-9123 Multifunction Cooker - User Manual</a></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><a href="#">MasterPRO BGMP-9140 Wi-Fi Thermo Cooker: User Manual and Operation Guide</a></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>                           |
|  | <p><a href="#">MasterPRO Air Fryer Instruction Manual - BGMP-9456-PL</a></p> <p>Comprehensive instruction manual for the MasterPRO Air Fryer, model BGMP-9456-PL, by Bergner Europe S.L. Learn about features, operation, safety, cleaning, and troubleshooting for your kitchen appliance.</p>              |