



## POWER Multi-Cooker MC501 Multi-Cooker Owner's Manual

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Owner's Manual  
For Model #MC501



**Important:** Do Not Use This Multi-Cooker Until You Have Read This Entire Manual Thoroughly.  
**For Home Use Only**

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#### The future is here...

In the digital age, new products are evolving daily that help us save time and energy. Cars that practically drive themselves and robotic devices to clean our homes are becoming a part of everyday life.

Our culinary design division has met that challenge with our latest product, The Power MultiCooker<sup>TM</sup>. Using a

simple digital control panel, you program The Power Multi-Cooker™ to prepare all of your favorite dishes like Italian Style Meatballs With Sauce, Seafood Paella, Yankee Pot Roast, Chicken Enchiladas and New England Clam Chowder. Plus, a wide variety of cakes and bread.

You and so many other food lovers are about to discover that meals prepared with The Power Multi-Cooker™ taste better and cook more efficiently than foods prepared using conventional stovetop methods. Plus, you do it all in one appliance and on your own schedule.

We have tested and perfected the right combination of metals, cooking surfaces, and digital technology guaranteed to help you get mealtime raves from the whole family. Once familiar with the digital pre-set system, you'll find that many of your favorite family recipes can be cooked perfectly in a fraction of the time.

The sealed, pressure-assisted cooking chamber creates the perfect cooking environment. The result ... more flavor stays locked within the food and less energy is wasted in a shorter cooking time. The "sealed" cooking process eliminates messy stovetop spills while "trapping" heat, making for cooler kitchens and easier cleanups.

The Power Multi-Cooker™ will provide you many years of delicious family meals and memories around the dinner table. Before you begin, it is very important that you read this entire manual, making certain that you are totally familiar with its operation and precautions.

## **Important Safeguards**

When using electrical appliances, basic safety precautions should always be followed, including:

- Read and follow all instructions carefully.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is not intended for use by children.
- Always be sure the Steam Vent is on correctly before use. Incorrect assembly may prevent the cooker from operating properly (See page 4 for assembly).
- Do not touch hot surfaces.
- To protect against electric shock, do not immerse or rinse cords or plugs in water or other liquid.
- This appliance should never be operated by children and special care should be taken when the unit is in use in their presence.
- Unplug from outlet when not in use and before cleaning. Allow cooling before disassembling.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- Do not use any attachments or utensils that were not recommended or supplied by the manufacturer. The use of attachments is not recommended for use by the manufacturer may cause serious hazardous situations including personal injury.
- Do not use outdoors.
- Do not let the cord hang over the edge of the 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 the cord into the wall outlet. To disconnect, set any control to "Cancel," then remove the plug from the wall outlet.
- Do not use the appliance for anything other than its intended use.
- This appliance cook using some pressure.

Improper use may result in scalding injury. Make certain unit is properly closed before operating. See Instructions For Use.

- Never fill the unit above the MAX LINE in the Inner Pot. When using foods that expand during cooking such as

rice or dried beans, follow the recipe for this appliance and as a rule of thumb, do not fill the unit above the “halfway” point. Overfilling may cause clogging, allowing excess pressure to develop. See Instructions For Use.

- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, and spaghetti, can foam, froth, sputter, and clog the pressure release device (Steam Vent). Recipes using these items must be followed carefully to avoid problems.
- Always check the Steam Vent for clogs before use.
- Do not use this cooker for deep frying with oil.
- This appliance has been designed for use with a 3 prong, grounded, 120V electrical outlet only. Do not use any other electrical outlet.
- The Power Multi-Cooker™ generates extreme heat and steam in its operation. All necessary precautions must be taken to avoid fire, burns, and another personal injury during its operation.
- When in operation The Power Multi-Cooker™ requires sufficient air space on all sides including top and bottom. Never operate the unit near any flammable materials such as dish towels, paper towels, curtains, paper plates, etc.
- Always plug the electrical cord directly into the wall outlet. Never use this unit with an extension cord of any kind.
- Anyone who has not fully read and understood all operating and safety instructions contained in this manual is not qualified to operate or clean this appliance.
- If this unit falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately.  
Do not reach into the water!
- Do not operate this appliance on an unstable surface.
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
- **CAUTION:** TO REDUCE THE RISK OF ELECTRIC SHOCK, COOK ONLY IN THE REMOVABLE CONTAINER. Do not immerse the housing or base in water. Before use, clean the bottom of the Inner Pot and the surface of the heater plate. Insert the Inner Pot, turning it slightly clockwise and counterclockwise until you are sure it is sitting correctly on the heater plate. Failure to do so will prevent proper operation and may cause damage to the unit.
- **CAUTION:** HOT SURFACES. This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of personal injury, fires, and damage to property.

#### **Additional Safety Tips:**

1. The Power Multi-Cooker™ operates at very high temperatures and will produce large amounts of steam. Use extreme caution when opening the cooker during and after the cooking cycle. When lifting the hinged cover, keep hands and face away from the cooker to avoid steam.
2. If a recipe calls for the sautéing of butter or oil, use extreme caution, as you would when cooking with other high-temperature appliances. The Inner Pot will be hot. Use a long-handled plastic or wooden spoon for stirring. DO NOT USE the short-handled serving spatula for this type of cooking.
3. It is important to remember that the rice and risotto cooking cycles of the cooker are controlled by the temperature of the Inner Pot. When liquid boils off, the temperature will rise, causing the rice cooker to automatically shift into the low temperature KEEP WARM mode. This is fine for making rice dishes but if a

recipe calls for making soups, or in other recipes where large quantities of liquid are used, the cooker will not shut off until all liquid is boiled away. Follow the recipe carefully and do not leave the cooker unattended as it will continue to cook at high temperatures when making soups, stews, and chilis. Monitor the cooking process. MANUALLY TURN OFF the cooker when the time that the recipe stipulates has elapsed.

## **SHORT CORD INSTRUCTIONS**

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

## **ELECTRIC POWER**

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a dedicated electrical circuit.

**NOTE:** This product must be grounded. If it should malfunction or break down, grounding provides a path of least resistance for electric current to reduce the risk of electric shock. This product is equipped with a cord having an equipment-grounding conductor and a grounding plug. The plug must be plugged into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordinances.

## **SPECIAL FEATURES**

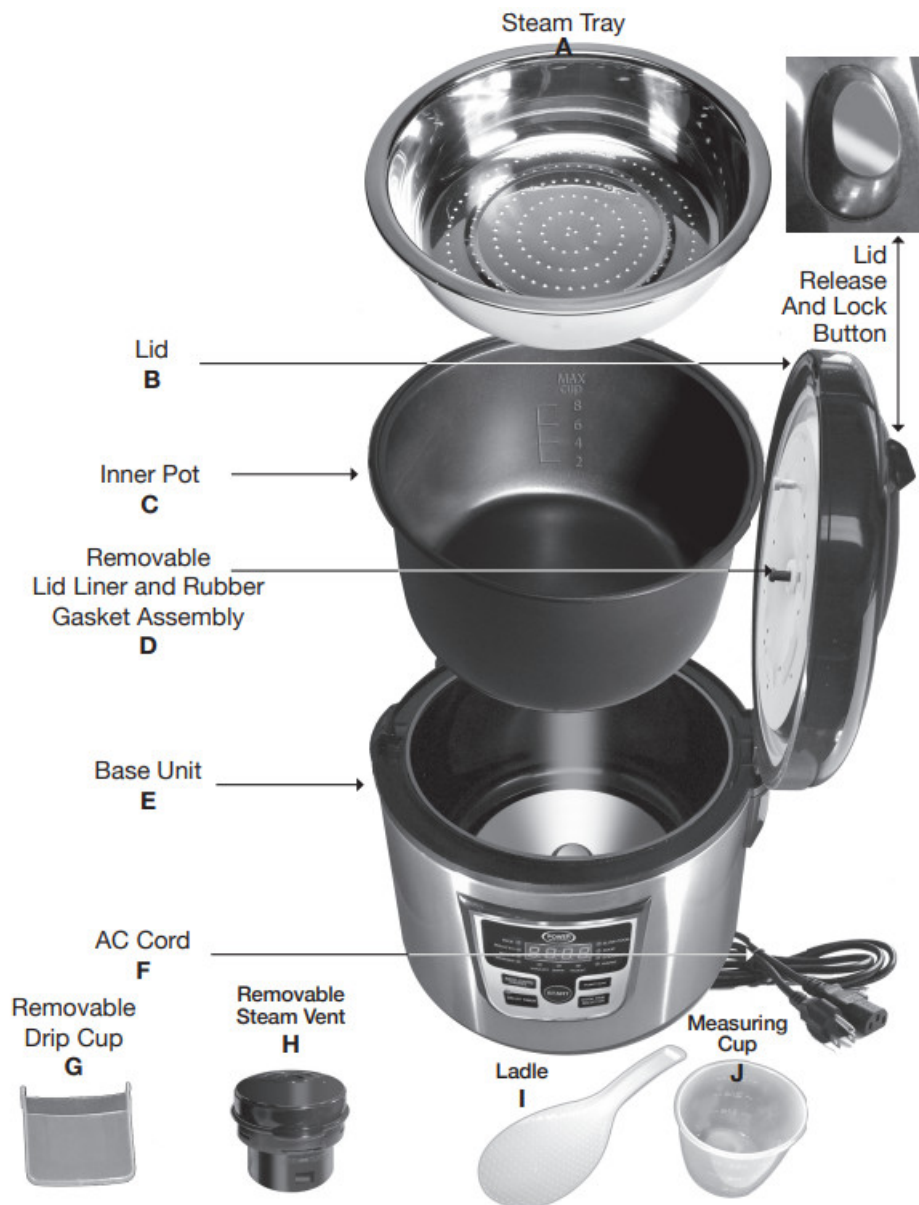
The Digital Display on your Power Multi-Cooker <sup>TM</sup> offers a wide range of choices including Low Temp Cooking, Stewing, Steaming, and much more.

- Cooking and Start Times for most functions may be adjusted to suit any recipe or personal preference. At the completion of the cooking cycle, the unit will automatically shift to the KEEP WARM mode.
- The STEAM model heats cooking liquid in the Inner Pot to a boil in a matter of minutes, for steaming and cooking an endless variety of foods.
- The KEEP WARM mode holds and keeps cooked food warm for an extended period of time. Foods kept at KEEP WARM mode for periods beyond 4 hours may lose their good flavor and texture.

**CAUTION:** While the unit is in use, always protect your skin from any contact with escaping steam.

**SAVE THESE INSTRUCTIONS.  
FOR HOUSEHOLD USE ONLY.**

**Power Multi-Cooker <sup>TM</sup>Parts & Accessories**



**IMPORTANT:** Your Power Multi-Cooker™ has been shipped with the components shown below. Check everything carefully before use. If any part is missing or damaged, do not use this product and contact the shipper using the customer service number located on the back cover of the owner's manual.

## General Operating Instructions

- Before using the Power Multi-Cooker™ for the first time, wash the Inner Pot, the Lid Liner, and the Rubber Gasket (illust. # 1) with warm soapy water. Rinse with clean water and dry thoroughly. Remove the Rubber Gasket and Lid Liner as shown below.
- Never fill the unit above the MAX LINE (illust. # 2) in the Inner Pot. When using foods that expand during cooking such as rice or dried beans, follow the recipe for this appliance and as a rule of thumb, do not fill the unit above the "halfway" point. Overfilling may cause clogging and pressure build-up.
- Certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, and spaghetti, can foam, froth, sputter, and clog the Steam Vent (illust. # 3). Recipes using these items must be followed carefully to avoid problems.
- When the Lid is raised, condensation will collect in the Drip Cup (illust. # 4) after a meal is cooked. The Drip Cup may be removed for easy cleaning.

### #1 – Lid Liner & Rubber Gasket



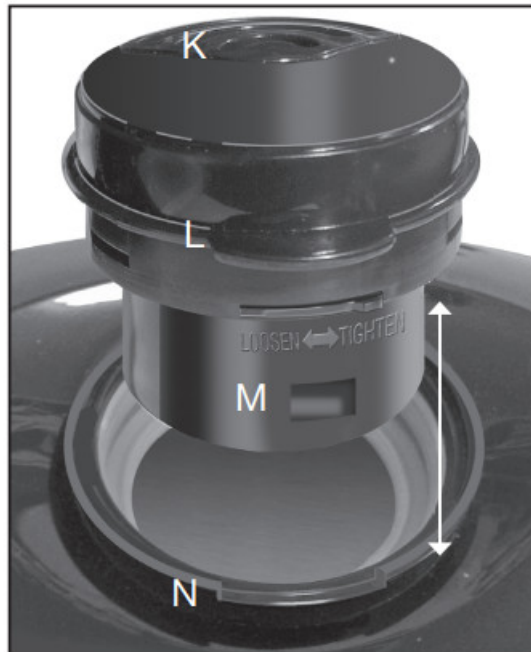
Pull Metal Tab to remove Lid Liner and Rubber Gasket for cleaning.

### #2. Max. Fill



### #3 – Steam Vent & Lid

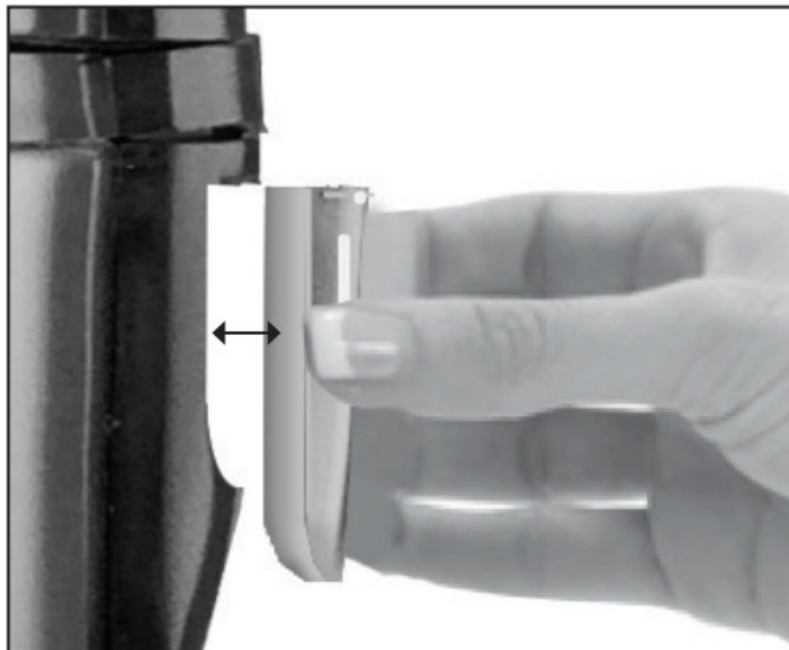
To remove the Steam Vent, gently pull straight up and twist to separate for cleaning.



To replace the Steam Vent, reverse the procedure making sure that Vents K, Lock Tab L, Steam Port M, and Lid Notch N are aligned and seated properly in the Lid.

#### #4 – Drip Cup

The Drip Cup is located on the right side of unit below the Lid. Snaps out for easy cleaning.



## THE DIGITAL CONTROL PANEL

**The Power Multi-Cooker™ has eleven cooking modes that may be used alone or in combination to produce an infinite variety of results.**

When the unit is first plugged in, a series of dashes — will appear on the LED Display. When the Rice or Risotto Function is selected, the words RICE or RISO will be displayed in the LED window. Pushing START with the Rice or Risotto functions selected will cause the RICE or RISO LED to blink until the cooking process for these items is finished.

**Note:** When using the Rice or Risotto modes it is not possible to alter the cooking time. The Power MultiCooker™ remains in cook mode until the unit reaches a predetermined internal temperature. Once that temperature is reached, the rice or risotto will be cooked to perfection and the unit will automatically switch to KEEP WARM mode until canceled.



**COOK TIME SELECTOR BUTTON:** When any of the other Functions are selected (Saute, Simmer, Slow Cook, Soup, Steaming, Yogurt, Bake, or Roast) the unit will display the default time in minutes or hours. It is possible at this time to alter the time with the Cook Time Selector Button.

**Note:** You must alter the Cook Time before you select START.



**DELAY TIMER BUTTON:** You may program The Power Multi-Cooker™ to start up to 24 hours in the future. After selecting the Function and the Cook Time (if needed), you may then select the Delay Timer button. Each time the button is pressed the time increases by 30 minutes. After selecting the desired Delay Time, push START. After cooking, the unit will switch to WARM until you select CANCEL.

**NOTE:** If you plan to serve a meal at a specific time you must combine the Delay Time and the Cook Time in order to eat On Time.

**IMPORTANT:** Any function can be stopped immediately by selecting the CANCEL button.

## Function Settings

FUNCTION	DEFAULT TIME	ADJUST COOK TIME	TEMPERATURE °C °F	
RICE	N/A	N/A	135	275
RISOTTO	N/A	N/A	135	275
SAUTE	15 MINS	5 – 99 MINS	150	302
SIMMER	45 MINS	5 – 99 MINS	100	212
YOGURT	8 HOURS	6 – 16.5 HOURS	40	110
BAKE	40 MINS	5 – 99 MINS	128	262.4
ROAST	40 MINS	5 – 99 MINS	140	284
SLOW COOK	2 HOURS	2 – 12 HOURS	89	192.2
SOUP	60 MINS	10 – 180 MINS	104	220
STEAMING	15 MINS	5 – 99 MINS	110	230
DELAY TIME	N/A	30 MINS – 24 HOURS	N/A	N/A

## Specifications

Model Number	Power Supply	Power Rating
#MC501	120V – 60HZ	900W

## HELPFUL HINTS

- Spraying the Inner Pot with a light coating of nonstick cooking spray is a great way to make cleanup easier without adding flavor or calories to your meal.
- When a recipe calls for salt, use kosher salt. It has no impurities or additives and dissolves easily. You will need to use about one and a half times more kosher salt than you would table salt.
- If the cooker shuts off before the food is totally cooked, add more water and start the cooker again.
- Stocks and broths can be used in place of water to add flavor and improve texture when cooking rice. Stocks and broths can be found in your local supermarket. Another option is to use bouillon cubes (they come in a wide variety of flavors). One cube and one cup of water usually make one cup of stock.

## Care And Cleaning

**FIRST: Unplug and let the Power Multi-Cooker™ cool to room temperature before cleaning.**

**TO CLEAN:** After use, unplug the unit and allow to cool completely before cleaning. The Power MultiCooker™ must be cleaned thoroughly after each use in order to avoid staining caused by a build-up of food or cooking residue.

## **NEVER IMMERSE BASE IN WATER**

Wipe the Base after each use with a soft, damp cloth or sponge, making sure to remove all food residue.

**WHEN CLEANING THE LID LINER AND RUBBER GASKET**, (page 4, Illustration #1) they must be removed and washed separately with a sponge or soft cloth and warm, soapy water. Never use abrasive powders, bicarbonate of soda or bleach. Do not use scouring pads. The Rubber Gasket must always be reinstalled properly on the underside of the Lid. Check periodically to make sure that it is clean, flexible and not torn. If damaged, contact the manufacturer for a replacement.

**THE REMOVABLE INNER POT** is immersible for cleaning purposes. Rinse it under hot running water. Use only a mild liquid detergent, a soft cloth, sponge or nylon scrubber for cleaning.

**REMOVE THE STEAM VENT** (page 4, Illustration #3). Apply mild detergent to disassembled components and wash it under warm running water. After cleaning, check to see that no food debris or residue remains. Put the Steam Vent back in the lid as shown in Illustration #3 on page 4.

### **REMEMBER:**

- Wipe the mirror-finished outer housing with a damp soft cloth or sponge (glass cleaner gives housing a brilliant luster).
- Never use harsh chemical detergents, scouring pads or powders on any of the parts or components.

Always check that the Steam Vent is in good working order and debris-free.

**NOTE:** The Power Multi-Cooker™ contains no “home serviceable” parts. Should it malfunction, do not try to repair it yourself. Contact customer service for qualified repair information.

## **Manufacturer’s Limited Warranty**

The manufacturer warrants that your Power Multi-Cooker™ is free of defects in materials and workmanship and will, at its option, repair or replace any defective Power Multi-Cooker™ that is returned to it. All parts and components of the Power Multi-Cooker™ are warranted for 60 days from the original date of purchase. This warranty is valid only in accordance with the conditions set forth below:

1. Normal wear and tear are not covered by this warranty. This warranty applies to consumer use only and is void when the product is used in a commercial or institutional setting.
2. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated. This warranty is void if the product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification.
3. This limited warranty is the only written or expresses warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
4. Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this warranty. The manufacturer shall not be liable for any incidental or consequential damages for breach of this warranty or any implied warranty on this product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.
5. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

### **Procedure for Warranty Repairs or Replacement :**

If warranty service is necessary, the original purchaser must pack the product securely and send it postage paid with a description of the defect, proof of purchase, and a check or money order for \$24.99 to cover the return

postage and handling to the following address: Power Multi-Cooker™, P.O. Box 3007, Wallingford, CT 06492.

We are very proud of the design and quality of our



This product has been manufactured to the highest standards. Should you have any problem, our friendly customer service staff is here to help you.

1-973-287-5169  
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Fairfield, NJ 07004



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## Documents / Resources

	<p><a href="#">POWER Multi-Cooker MC501 Multi-Cooker</a> [pdf] Owner's Manual MC501, Multi-Cooker</p>
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