

Müller
A U S T R I A

10-IN-1 PRO SERIES COOKER

≡ ThermoV Technology

Programmable Electric Pressure Cooker

Model: **ML100A-M01**



Instruction Manual

Thank you for purchasing the PRO SERIES COOKER. Before operating your new appliance, please read all instructions carefully and keep for future reference

IMPORTANT SAFEGUARDS

When using pressure cookers, basic safety precautions should always be followed:

1. Read all instructions before operating.
2. Do not operate while unattended.
3. Do not touch hot surfaces. Use handles or knobs.
4. Close supervision is necessary when the pressure cooker is used near children.
5. DO NOT allow children to operate under any circumstance.
6. Do not place the pressure cooker in a heated oven.
7. Extreme caution must be used when moving a pressure cooker containing hot liquids.
8. Do not use pressure cooker for other than intended use.
9. Never immerse product in water or other liquids.
10. This appliance cooks under pressure. Improper use may result in scalding injury.
11. Make sure unit is properly closed before operating. See "Operating Instructions".
12. Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the unit over 1/2 full. Over-filling may increase the risk of clogging the vent pipe resulting in excessive pressure in unit. Failure to follow this procedure can result in injury to person(s) and/or damage to the unit.
13. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.
14. When the normal operating pressure is reached, turn the heat down so all the liquid which creates the steam does not evaporate.
15. Always check the pressure release devices for clogging before use.

- 16.** Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous. See Operating Instructions.
- 17.** Do not use this pressure cooker for pressure frying with oil.
- 18.** DO NOT place the product near flammable materials or use in a humid environment.
- 19.** DO NOT damage the Seal Belt and DO NOT replace it with anything other than the replacement belt designated for this unit.
- 20.** DO NOT tamper with the Steel Ring in the Lid (2) with any tools or external forces. If the Steel Ring is damaged, please stop using immediately and replace the Lid.
- 21.** Clean the Filter (17) regularly to keep the cooker clean.
- 22.** NEVER use additional weight on the Pressure Limiting Valve (3) or replace the Pressure Limiting Valve (3) with anything not intended for use with this unit.
- 23.** The surface of contact between the Inner Pot (6) and the Electronic Heater (14) should always be clean. DO NOT use the Inner Pot with other heating sources. DO NOT replace the Inner Pot with a container other than what is recommended by the manufacturer.
- 24.** The Inner Pot consists of a non-stick layer surface. To avoid scratching the non-stick surface, please use wooden or plastic utensils.
- 25.** Food should not be kept warm for more than 4 hours in order to maintain the freshness of the food. The pressure cooker should not be used for more than 6 hours continuously. Serious Injury and/or damage may occur if any safeguards are ignored.
- 26.** If steam releases around the Lid (2) during the cooking process, please unplug from the power supply immediately, let cool, remove contents and return the product to the manufacturer for exchange or repair. The Pressure Discharging Device has activated. This is a safeguard to alert the user that the Pressure Limiting Device is malfunctioning
- 27.** If there is any malfunction of the cooker during the cooking process, please stop using the device and return to the manufacturer for repair or exchange.
- 28.** Do not let cord hang over edge of table or counter, or touch hot surfaces.

LED ERROR INDICATOR:

If any of the below error codes appear on the pressure cooker display, unplug the power cord and re-plug after 10 minutes. If the error code remains, contact the manufacturer for a replacement part.

Indicator code	Problem/Cause
E1	Open Circuit of the Sensor/Contact the Customer Support
E2	Short Circuit of the Sensor/Contact the Customer Support
E3	Overheating/Turn it OFF/ON and if still indicating Error, Contact the Customer Support.
E4	Signal Switch Malfunction/Contact the Customer Support

ABOUT YOUR PRESSURE COOKER

This pressure cooker uses advanced technology so you and your family can enjoy the benefits of better, faster and healthier cooking. Your pressure cooker seals in steam to cook hotter and faster while maintaining important nutrients for healthier meals. Cooking fast and with less water saves vital natural resources and energy! It's the easiest pressure cooker to use on the market. It may seem like a complicated unit but rest assured, this pressure cooker is simple to use, makes meals quick and easy, and overall it saves you money! Please accept our thanks for purchasing our Pressure Cooker and Enjoy!

PRESSURE COOKER WITH MULTIPLE FUNCTIONS:

- Multiple functions for cooking, stewing, braising and simmering.
- Cooking will be done automatically by selecting the different menu choices on the unit.
- The pressure cooker also has its own memory. During interruptions such as a power failure, the unit will automatically renew the cooking cycle where the unit left off when the power resumes.

RAPID COOKING TIME & POWER SAVING:

- By using high pressure and high temperature, food will be cooked much more rapidly. This will reduce the cooking time and consumption of power. For example: when cooking rice, this pressure cooker will save up to 20% electricity and up to 15% time when compared to a conventional rice cooker. When cooking stew, soups or braising meats, this cooker will save more than 40% time and more than 45% power as compared to a conventional slow cooker. Cooking can also be done at high altitudes.

PRESERVES NUTRIENTS & PROMOTES HEALTHY EATING:

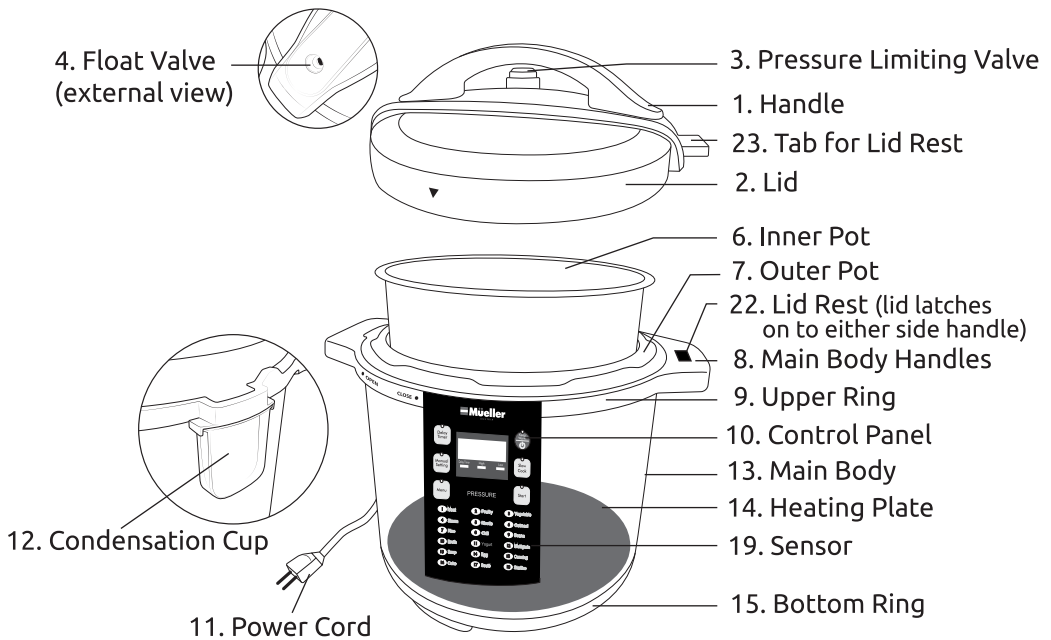
- Airtight cooking methods preserve nutrients and original flavor of food.

SHORT CORD PURPOSE:

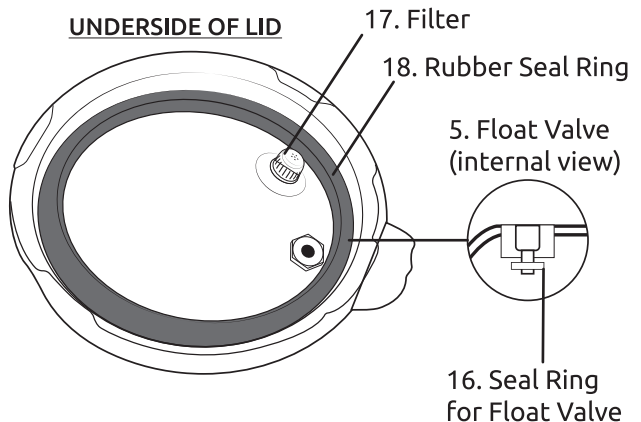
NOTE: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Longer power-supply cords or extension cords are available and may be used if care is exercised in their use. If an extension cord is used:

- (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product
- (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

PARTS IDENTIFICATION



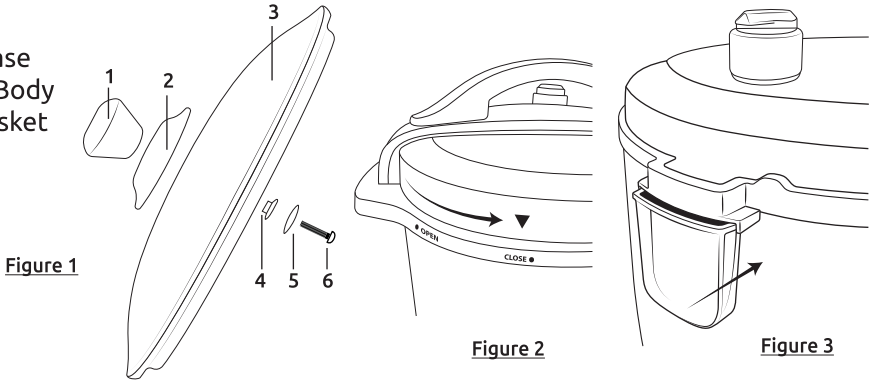
ACCESSORIES



GLASS LID ASSEMBLY:

**Your Pressure Cooker is equipped with a Tempered Glass Lid (21) that can be used with the STEAM and SLOW COOK functions. Please do not use this Glass Lid (21) with any other functions on this Pressure Cooker. Assembly of the Knob on the Glass Lid will require a Phillips Screwdriver (not included). Follow the diagram (Figure 1) to assemble the knob on the Glass Lid (21).

1. Handle
2. Handle Base
3. Glass Lid Body
4. Silicon Gasket
5. Gasket
6. M4 Screw



PRESSURE COOKER LID MARKINGS:

Please note the "OPEN" and "CLOSE" markings on the rim of the pressure cooker body (13) and the "▼" on the rim of the Lid (2). To properly close and secure the pressure cooker Lid (2), always line up the "CLOSE" marking on the Upper Ring (9) and the "▼" on the rim of the Lid (2) (see Figure 2).

CONDENSATION CUP ASSEMBLY:

The Condensation Cup is the clear plastic piece that snaps into the back side of the pressure cooker as shown in Figure 3. Place condensation cup on the rear of the unit until it locks into place, it is part 12 in diagram on page 6.

BEFORE FIRST USE

1. Remove packaging materials such as cardboard, plastics or Styrofoam and discard appropriately.
2. Clean all the parts by wiping with a soft damp cloth or sponge and dry thoroughly.
3. Thoroughly clean the cooking pot in the dishwasher or with warm soapy water. Rinse, towel or air-dry, and place in the pressure cooker.

LID ASSEMBLY:

1. How to open the lid:

Hold the handle (1) firmly turn the lid (2) clockwise until it loosens and lift vertically (Figures 4-5) the Lid (2) can stand on the Lid Rest (23) (Figure 6).

Note:

For new units, the seal of the Lid (2) may be slightly stronger than normal and may be slightly difficult to unlock. Once the Lid (2) has been opened and closed several times, it will loosen up.

2. How to close the lid: Observe the Rubber Seal Ring (18) inside the Lid (2) and ensure that it is fitted onto the lid all the way around.

(Caution: If the rubber seal ring is damaged, do not use the pressure cooker. Contact Customer Service to repair or replace). To lock Lid (2) in place, remove any food residue from rim of Upper Ring (9) of cooking pot to ensure a proper seal. Take the Lid (2) off the Lid Rest (23) (Figure 7), hold the Handle (1) and close it downwards at the Opened Lid position (Figure 8). Turn counter-clockwise until you reach the Closed Lid position (Figure 9). (A clamping sound can be heard).

Note:

To ensure you are properly closing the lid (2), line up the OPEN and CLOSE markings on the Lid (2) and Main Body (13).



Figure 4

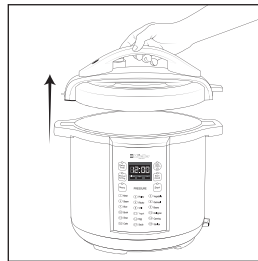


Figure 5

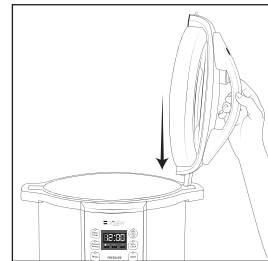


Figure 6

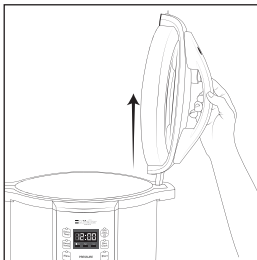


Figure 7

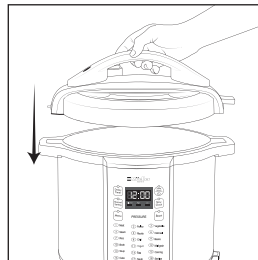


Figure 8



Figure 9

INSTRUCTIONS FOR USE

COOKING POT MARKINGS:

Inside the removable cooking pot are two sets of markings. One side is marked "2/3 MAX PRESSURE COOK", which indicates the maximum fill line when cooking any food, other than rice in the pressure cooker. The other marking is MAX RICE CUP and is used when cooking rice. When pressure cooking rice, never fill the pressure cooker with water past the 6 cup marking.

1. Open lid, remove cooking pot from pressure cooker and add food and liquids. **Note:** The total volume of food and liquid must not exceed 2/3 of the capacity of the cooking pot (Figure 10). For foods such as dried vegetables and beans, or rice and grains, the total volume must not exceed 1/2 the capacity (Figure 11). Overfilling may clog the pressure limit valve, which can cause excess pressure to develop. Always use at least 1/2 cup liquid when pressure cooking.

WARNING: To avoid a serious burn injury when cooking foods other than rice, never exceed the 2/3 MAX PRESSURE COOK mark of the combined volume of liquids and solids.

2. Be certain the inner receptacle, where the heating plate (14) is located, is clean and dry before inserting the Inner Pot (6) into the pressure cooker and adjust the pot left and right to ensure optimal contact between the Inner Pot and the heating plate (14) (Figure 12)

3. Close and "LOCK" the lid.

4. Adjust the Pressure Limiting Valve (3) to the "Airtight" position, and ensure that the Float Valve (4) sinks.

5. When adjusting the Pressure Limiting Valve (3) to either the "Airtight" or the "Exhaust" positions, line up the marking on the Pressure Limiting Valve (3) with the arrow on the Handle (1) as shown in Figure 13.

6. Plug the power cord into the pressure cooker and then into the wall outlet. The LED display will show 00 00.

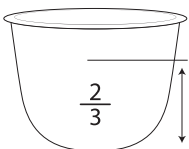


Figure 10

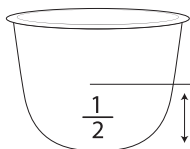


Figure 11



Figure 12

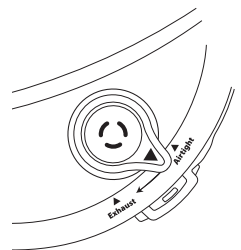


Figure 13

OPERATING INSTRUCTIONS

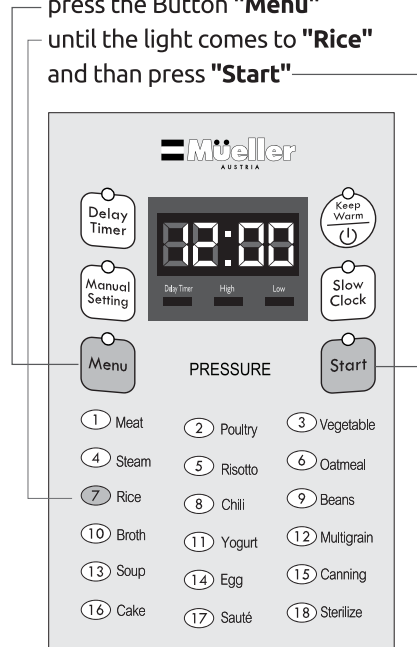
With the lid securely locked in place, unit on and the LED displayed, select the button for the desired cooking function by reading the following instructions.

There are 19 Menu functions programmed for your pressure cooker. They are Meat, Poultry, Vegetable, Steam, Risotto, Oatmeal, Rice, Chili, Cake, Beans, Broth, Yogurt, Multigrain, Soup, Egg, Canning, Cake, Sauté, Sterilize, Slow Cook. The default times are programmed for quick and easy cooking for small portions of food less than 3lbs. When cooking food that is more than 3lbs. use the Custom Pressure Level function. Each of the default times is programmed to detect the weight of food being cooked and how much liquid is inside the pot during the cooking cycle. The unit will automatically build up the pressure, cook the food and go to Keep Warm when cooking is complete.

MENU BUTTON	DEFAULT COOKING TIME	COOKING TIME RANGE
Meat	15 MIN	10-30 MIN
Poultry	13 MIN	8-20 MIN
Vegetable	5 MIN	3-15 MIN
Steam	5 MIN	3-25 MIN
Risotto	13 MIN	8-20 MIN
Oatmeal	15 MIN	12-20 MIN
Rice	12 MIN	8-15 MIN
Chili	8 MIN	8-20 MIN
Beans	40 MIN	30-90 MIN
Broth	25 MIN	20-40 MIN
Yogurt	12 Hour	8-24 Hour
Multigrain	40 MIN	30-90 MIN
Soup	25 MIN	20-40 MIN
Egg	5 MIN	3-8 MIN
Canning	15 MIN	10-99 MIN
Cake	18 MIN	5-33 MIN
Sauté	5 MIN	3-8 MIN
Sterilize	35 MIN	30-45 MIN
Slow Cook	6 Hour	0.5-9.5 Hour

Figure 14-Example

To cook the Rice:
press the Button **"Menu"**
until the light comes to **"Rice"**
and than press **"Start"**



AFTER SELECTING A MENU BUTTON: (Figure 14-Example)

1. Press the Menu button to scroll through the Menu Functions. The Cook-Time will display for each selection. For example, if Rice is selected, the display shows P12. The Rice Indicator and "P12" will blink.
2. Press Start button and the unit will begin heating.
3. As the unit heats up and pressure builds, the Float Valve (4) will rise. The amount of liquid and other ingredients in the pressure cooker determines the length of time needed for full pressure to build - generally 5 to 40 minutes.
4. Using the same Rice example, while the unit is building up pressure the LED display will show a scrolling 00 12. The LED screen will not begin to countdown until the pressure has built up to capacity. Once it begins to pressure cook, the LED display will show a solid P:12 and begin countdown.
5. The raised Float Valve (4) indicates you are cooking under pressure. The lid is now locked and cannot be opened. ***YOU SHOULD NEVER ATTEMPT TO OPEN THE LID WHILE PRESSURE COOKING.***

AFTER SELECTING MANUAL SETTING:

1. The Manual Setting button is used in combination with the Menu buttons.
2. Using Meat as an example, first press the Menu button to select the Meat function, then quickly press the Manual Setting button to increase in 1 minute increments. Hold the button down for rapid increase of cooking time up to 30 minutes. The desired cook time will show on the display. For example, if 30 minutes of cook time is selected, the display will show P30.
3. Press start button and the unit will begin heating.
4. Follow steps 3-5 from page11.

AFTER SELECTING PRESSURE:

1. The PRESSURE button is used in combination with the Menu buttons.
2. The default working pressure is High pressure, the "PRESSURE" button toggles the pressure setting between "High Pressure"(50-60KPa) and "Low Pressure"(30-40KPa) for the pressure cooking functions.
3. Using Meat as an example, first press the Menu button to select the Meat function and set the pressure cooking time, the Meat indicator and High pressure indicator will blink, press the PRESSURE once, the Low pressure indicator will light up and blink. The working pressure will be high if you pres the PRESSURE button twice.

4. Press the start button and the unit will begin heating.
5. Follow steps 3-5 from page 11.

AUTO KEEP WARM FEATURE:

When cooking has completed, the pressure cooker will beep 3-times and automatically go to keep Warm function. The Keep Warm indicator light will illuminate and the display will show bb.

Note: The keep Warm setting should not be used for more than 4 hours. The quality and texture of food will begin to change after 1 hour on keep Warm. A bit of condensation in the upper ring during keep Warm is normal. To set the cooker to keep Warm, press the Warm button until the display shows bb.

TO RESET OR CANCEL:

User can reset or cancel any function at anytime by pressing the Keep Warm/Cancel button until the display shows 00 00.

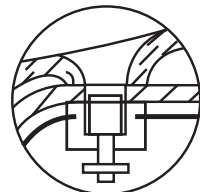
REMOVING LID AFTER PRESSURE COOKING:

When the pressure cooking cycle has completed, the unit will automatically switch to keep Warm. At this point you may release pressure in one of two ways Natural Pressure Release or Quick Pressure Release.

1. Natural Release: Following pressure cooking, allow the unit to remain on keep Warm. The pressure will begin to drop - time for pressure to drop depends on the amount of liquid in the cooker and the length of time that pressure was maintained. Natural Release can take from 15 to 30 minutes. During this time cooking continues so it is recommended for certain cuts of meats, soups, rice, and some desserts. When pressure has fully released, the Float Valve (4) will drop (Figure 15) and the lid will unlock to open. As a safety feature, the lid will not open unless all the pressure is released. Do not force the lid open. If the lid feels tight, please allow additional time for pressure to fully release before attempting to open the lid.

2. Quick Release (recommended for foods that should be Medium or Medium-Rare): Following pressure cooking the cooker will beep 3 times and go to keep Warm. Press the keep Warm/Cancel button and the display will show 00 00. Using an oven mitt or long utensil, carefully turn the Pressure Limiting Valve (3) to the "Exhaust" position to release pressure until the Float Valve (4) sinks.

Figure 15



NOTE: You cannot adjust the Pressure Limiting Valve to the “Exhaust” position immediately after cooking, when using functions such as porridge or soup. It is IMPORTANT that the Float Valve (5) sinks before any attempts are made to open the lid. (Figure 15)

CAUTION HOT STEAM – RISK OF SCALDING: USE TONGS OR LONG UTENSIL TO TURN THE VALVE. KEEP HANDS AND FACE AWAY FROM PRESSURE LIMITING VALVE (3)

HOW TO USE THE SAUTÉ FUNCTION:

This setting allows cooking over high heat, without the lid, before pressure cooking. Before Pressure Cooking, most recipes will benefit from the golden color, richer flavors and moist results gained from Sauté.

To Sauté your meats or vegetables prior to pressure cooking:

1. Remove Lid (2) from unit.
 2. Press Menu button to select the Sauté function. Press the Start button.
 3. Add oil or butter as directed in your recipe and then place food into the Inner Pot (6).
 4. Stir or turn food as needed until desired color and consistency is reached.
 5. Press the Cancel button if you want to cancel the Sauté function before the timer finishes counting down.
- Allow the unit to rest 2-3 minutes after canceling the Sauté function before beginning to pressure cook. If the unit will not begin pressure cooking, allow it to cool for a longer period after Sauté before selecting another function.

HOW TO USE THE SLOW COOK FUNCTION:

1. Prepare desired food and place into Inner Pot (6).
2. Place the Tempered Glass Lid (21) onto the pressure cooker.
3. Plug the power cord into a 120V power outlet.
4. The LED screen will display 00 00.
5. Press the SLOW COOK button once and the display will show the default Slow Cook time of 06:00. Quickly continue to press the Slow Cook button to increase cook time in increments of 30 minutes.
6. Hold the SLOW COOK button down for rapid increase of cooking time.
Note: The longest SLOW COOK time allowed is 9.5 hours.

7. Press the START button.

Note: The unit may take between 5~20 minutes to reach temperature before beginning count down.

8. When cooking has completed, the pressure cooker will beep 3-times and automatically go to keep Warm function. The Keep Warm indicator light will illuminate and the display will show bb.

HOW TO USE THE DELAY TIMER:

If you wish to Program your pressure cooker to automatically cook prepared food at a later time, you can program the pressure cooker to delay cooking by up to 24-hours.

CAUTION: It is not recommended to use the Delay Timer function to cook foods that may spoil. Leaving raw foods inside the pressure cooker for long periods of time prior to cooking may result in the food spoiling. Cook food that can be left out such as rice, beans, grains or other foods that will not spoil. This setting is used in combination with the menu functions and the manual setting function.

1. Prepare desired food and place into cooking pot.
2. Secure the Lid (2) onto the unit, turn it Counter-clockwise to lock it in place.
3. Make sure the Pressure Limiting Valve (3) is set to the "Airtight" position.
4. Plug the power cord into a 120V power outlet.
5. The LED screen will display 00 00.
6. Press the DELAY TIMER button. The LED screen will show 0:30 which is equal to 30 minutes of delay time. Press it once for each additional 30 min or hold for rapid increase. The maximum Delay period is 24-hours in 30 min increments. Pressing the delay timer button again after reaching the 24-hour setting will automatically reset the delay timer to zero. (The time that displays on the LED screen shows how long the user wants the unit to wait before the cooking process begins.)
7. **EX:** If you wish to program the pressure cooker to automatically turn on in 3-hours, press the DELAY TIMER button until the LED screen displays 3:00).
8. After programming your Delay time, select the menu function.

MENU SELECT BUTTONS:

- Select one of the 19 MENU BUTTONS.
- Follow the instructions under "AFTER SELECTING A MENU BUTTON."

PRESSURE COOK TIME:

- Follow the instructions under "AFTER SELECTING MANUAL SETTING."
- 9.** Press Start button, the timer starts countdown. Once the pressure cooker completes its countdown, the unit will begin operation of the cooking sequence for the chosen selection.
- 10.** Follow instructions under "HOW TO REMOVE LID AFTER PRESSURE COOKING" to finish the cooking process.
- 11.** If you want to set up your own cooking time, press Menu button, then chose your desired cooking program. It will show default cooking time. If you want to cook your meal longer, press Manual setting button. By pressing the button timer will increase the time by 1 minute. For rapid time increase, hold the manual setting button until the desired cooking time.
- 12.** If you want to set up your own cooking time, but to be shorter that default cooking time, go to the Menu button, chose your cooking program and press Manual setting button. It will show you default cooking time. If you want to be shorter than that, please go forward by pressing the Manual setting button until it starts counting from the least cooking time, and set your desired time manually. For rapid time increase, hold the manual setting button until the desired cooking time.

SAFETY FEATURES

There are 9 safety devices installed in the pressure cooker to assure its reliability and safe operation.

- 1. Automatic Pressure Protection:** Once the pressure is above 90 kPa, exhaust valve will automatically release steam to keep the pressure down.
- 2. Anti-Block Cover Protection:** Anti-jam valve prevents exhaust valve blockage.
- 3. Current fuse protection:** Cuts off the electricity from power surge to prevent burnout.
- 4. Extreme Pressure Self Release:** Releases pressure if abnormally high (inner pot moves down leaving a gap between the sealing gasket & pot to release pressure).
- 5. Safety Lid Lock:** Locks the lid when pressure is inside.
- 6. Pressure Control Switch:** Balances the pressure inside the pot between 60kPa to 80kPa through a pressure switch.
- 7. Temperature Limit Protection:** If internal temperature is too high the thermal fuse burns out to turn unit off.
- 8. Thermostat Protection:** When cooking without food this mechanism turns power off.
- 9. Thermostat Protection:** The power will auto-shut-off when the cooking pot temperature reaches the preset value.

CLEANING THE PRESSURE COOKER

1. Always make sure the Pressure Cooker is unplugged, depressurized and completely cooled down before dismantling.
2. Use a non-abrasive sponge or damp washcloth to clean the outer body (13). NEVER immerse the outer body (13) in any liquids or pour liquid into it.
3. Remove the Condensation Cup (12) and rinse it thoroughly and let dry. Clean the Inner Main Body (13) and Upper Ring (9) with a damp sponge or washcloth.
4. Remove the pressure limiting valve (3) by gripping and firmly pulling upwards. Rinse with warm water and dry.
5. Clean the Lid (2) with warm soapy water, including the Rubber Seal Ring (18), Filter (17), Vent, Float Valve (4) and let dry thoroughly.
6. On the underside of the lid below the pressure limiting valve (3), is a small metal filter (17) which can be easily removed to clean (Figure 16).
7. Let parts dry completely before reassembling.
8. Wash the Inner Pot (6), Wire Rack (20), and Tempered Glass Lid (21) with a non-abrasive sponge and allow to air dry or use a towel. It is not recommended to use any type of scouring pad that can scratch the non-stick surface of the Inner Pot (6).
9. Store the inner pot inside of the Pressure Cooker. Store Pressure Cooker in a cool, dry location.
10. Do not store pressure cooker with lid on tightly. This saves on gasket wear and tear.
11. **Note:** Any other servicing should be performed by an authorized service representative or from the original manufacturer or distributor.

How to Clean the Filter:

To clean the filter (17), remove it by pulling vertically. To re-attach, simply line up the filter (17) and press down to secure the filter (Figure 15).

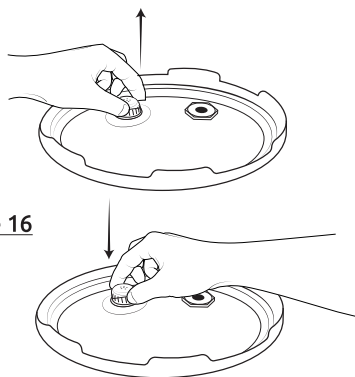


Figure 16

TROUBLESHOOTING

	Problem	Possible Reason	Solution
1	Difficult to close the lid	Sealing ring not installed properly	Position the sealing ring well
		Float valve in the popped-up position	Press the float valve lightly downwards
2	Difficult to open the lid	Pressure exists inside the cooker	Use the steam release handle to reduce the internal pressure. Open the lid after the pressure is completely released.
		Float valve stuck at the popped-up position	Press the float valve lightly with a pen or chopstick.
3	Steam leaks from the side of the lid	No sealing ring	Install the sealing ring
		Sealing ring damaged	Replace the sealing ring
		Food debris attached to the sealing ring	Clean the sealing ring
		Lid not closed properly	Open then Close the lid again
4	Steam leaks from float valve for over 2 minutes	Food debris on the float valve silicone seal	Clean the float valve silicone seal
		Float valve silicone ring worn-out	Replace the float valve silicone ring
5	Float valve unable to rise	Too little food or water in inner pot	Add water according to the recipe
		Float valve obstructed by the lid locking pin	Close the lid completely, see "Cooking Preparation" section
6	Steam comes out from exhaust valve non-stop	Steam release handle not in sealing position	Turn the release handle to the sealing position
		Pressure control fails	Contact support online
7	Display flashes "Lid"	Lid is not at the correct position for the selected program	Close lid for pressure cooking or open the lid for sautéing
8	Display shows "noPr"	Working pressure is not reached during pre-heating cycle.	If the lid leaks steam, please see Problems 3, 4, 5 and 6. If there is no steam leaking and you have frozen food in the cooker, please run the current program again.
9	Display shows "Ovht"	Overheating is detected on the inner pot	Please stop the program and check if the food at the bottom of the inner pot is burnt.

10	Display remains blank after connecting the power cord		Bad power connection or no power.	Inspect the power cord to ensure a good connection, check the power outlet is active.
			Cooker's electrical fuse was blown	Contact support online
11	All LEDs flash with a code appearing on screen	C1 code	Faulty temperature sensor (cannot be detected)	Contact support online
		C2 code	Faulty temperature sensor (short circuited)	Contact support online
		C5 code	Temperature is too high because inner pot is not placed	Put in the inner pot properly
			Temperature is too high because there is no water in inner pot	Put food and water in the inner pot
C6 code	Faulty pressure sensor	Contact support online		
12	Rice half cooked or too hard		Too little water	Adjust dry-rice and water ratio according to recipe
			Cover opened prematurely	After cooking cycle completes, leave the cover on for 5 more minutes
13	Rice too soft		Too much water	Adjust dry-rice and water ratio according to recipe
14	Intermittent beeping after the cooker starts for a while		Indication of overheating. The cooker has reduced the heating temperature, and may not reach cooking pressure	Possibly starch deposits at the bottom of the inner pot, which have clogged heat dissipation. Stop the cooker and inspect the bottom of the inner pot
15	Occasional ticking or light cracking sound		The normal sound of power switching and expanding pressure board in changing temperature	Nothing to be worried about
			Wet inner pot bottom.	Wipe inner pot bottom dry before cooking
16	When I close the lid and start cooking, the lid is a bit loose sometimes.		The pressure is still not built up.	Eventually, the pressure inside the cooker will build up, and so the lid will tight up and wont be loose anymore.

If you experience any problem with the appliance, please DO NOT return the product to the retail store or online merchant. For technical assistance and product return information:

- Email support@muellerdirect.com
- Call (888) 632-9981 for Müller Customer Care

The cases in the following tables do not always indicate a faulty cooker. Please examine the cooker carefully before contacting Customer Support. You can also find helpful videos and FAQ's on www.muellerdirect.com



WARRANTY SERVICE:

If it seems your pressure cooker is defective within the warranty period, please contact Müller support Customer Service team by

- Email support@muellerdirect.com
- Call (888) 632-9981 for Müller Customer Care

The cases in the following tables do not always indicate a faulty cooker. Please examine the cooker carefully before contacting Customer Support. You can also find helpful videos and FAQ's on www.muellerdirect.com

- To facilitate speedy service, please provide:
- Your name, email address or phone number
- A copy of the original purchase receipt with order number, the model and serial number
- Description of the product defect, pictures or video if possible

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