Madin
PROFESSIONAL PRESSURE COOKER FOR COMMERCIAL USE
User Guide

Components For Professional Pressure Cooker (MD-3525.MD-3525)

- Safety Sealing Gasket (Food Grade Silicone, Steam-Resistance)
- 4 Strong Retaining Buckles (SUS430)
- 2 Safety Pressure Release Valves (SUS304)
- 1 Safety Exhausting Holes (Food Grade Silicone, Steam-Resistance, SUS303)
- Stainless Steel Top Lid (SUS304)
- Red-Colour Pressure Gauge (Aluminum Alloy, PA)
- 2-Stage Pressure Adjuster (PA)
- Effortless Handle Rotary Switch (RF)
- Heat-Resistant Handle (SUS304+Silicone)
- Extra-Thick Stainless Steel Pot (21CT)
- Compound Heat Conduction Bottom

※Please read the instructions carefully before using the appliance.
1. **Contain Height**

   When placing foods in the pot, make sure to keep water and all ingredients up to 2/3 of the overall volume. Foods that are easily extensible, such as mung bean, red bean, pearl barley, spinach, and lentil, the total volume of ingredients with foods cannot exceed over 1/3, to avoid blocking the exhausting holes that cause abnormality.

2. **Close the Lid**

   Turn the handle rotary switch right to “OPEN”, and place the lid on the top, then press the handle rotary switch left to “CLOSE”, which means the lid is closed tightly. (The Picture Shown Below)
3. **Select Cooking Pressure**

Four level of pressure adjuster on the lid.

- **O**: To load or remove the adjuster.
- ** назначен**: To release the steam from the pot. *(Be careful when releasing the steam)*
- **1**: Low Pressure: Use steam to heat or cook gently. Foods that are easy to cook, like fish or vegetables.
- **2**: High Pressure: Use to cook most of the food species, including meat and fish heads.

To make selections, turn the selector to the “Mark” place, aligned with the triangle arrow. *(As shown)* When the pressure adjuster located on “O”, please press it lightly and spin the oval handle to remove and clean it.

4. **Start to Cook**

At the beginning, a minimum amount of steam release from the red-colour pressure gauge is a normal situation. The red-colour pressure gauge would rise and the lid would be locked tightly and could not be opened when pressure builds up. When the pressure cooker releases the steam stably with the “Bsi” noise, turn the heat source down. Then you may start to count time as indicated in your cookbooks.

5. **Finish Cooking**

Turn the adjuster to “ назначен “ and wait until the red-colour pressure gauge drops down, then you may open the lid. *(By turning the handle rotary switch to “OPEN” and remove the foods)*
Cleaning and Maintenance

A. Do not use abrasive agents, soda or bleaching agents to clean any parts of the pot.

B. Do not use any hard materials to clean outside of the pot.

C. Do not submerge the pot in water for a long period of time.

D. Please use water only to clean the pot and its parts, then wipe them dry.

E. Be sure to clean all the accessories and keep them dry after each use.

F. To keep the exhaust pipe clean, use a fine rod (such as toothpick) to clean inside.

G. Turn the adjuster leftward to “O” and pull up to remove the pressure adjuster and wash it with clean water, so it could move freely.

H. Use clean water to wash the safety sealing gasket, then reloading it back.

I. Before storing the pot, be sure to keep inside dry to avoid odor. To store the lid, put it upside down on the pot.
Attention

1. Please read the instruction carefully before start using the product.

2. The Professional Pressure Cooker is for commercial use. Do not use it on the gas range.

3. Before each use, make sure to check the exhaust pipe and the safety pressure release valves clean. To keep them clean, use a fine rod (such as toothpick) to clean inside.

4. Close supervision is required when using this pot near children.

5. In the event of irregularities and signs of damage on the pot, stop using is and sends the entire set (Include the pot and lid) to our service station for checks.

6. Safety sealing gasket and safety pressure release valves should be changed annually, change more often when necessary situation.

7. This product is designed for steam-generating liquid such as water, prohibited to cook foods that would over inflate.

8. Use this pot only on a steady heat source. Keep the pot steady on the stove rack. Lift and place it with care.

9. Do not heat the pot without having any liquid inside, or fried foods in the pot under pressure.

10. This product is install with emergency safety exhausting valve, when safety pressure release valves was elastic fatigue or shedding, huge amount of steam would exhaust, need to change it to re-use the product.

11. To use the heating board, be sure the diameter of the heating board is smaller than the bottom of the pot. To use the gas stove, be sure the flame does not reach the side or the handle of the pot.

12. When there is steam escaping from the red-colour pressure gauge or beneath the lid, be sure to turn off the heat source immediately before checking the pot by following the instructions given in Troubleshooting.

13. The cooking container and the lid must be capable of resisting 120°C (250°F). Do not use plastic covers, as they may keep steam from contacting the food. All covers on the container, such as PE films, must be duly secured.

14. Do not keep foods in the pressure cooker too long, especially salt-preserved foods,
## Troubleshooting

* * In the event of any of the following, turn off the fire immediately * *

<table>
<thead>
<tr>
<th>Trouble</th>
<th>Cause</th>
<th>Solution</th>
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</table>
| *Steam escaping from the red-colour pressure gauge* | (1) Handle do not duly set.  
(2) Dirty of the safety sealing gasket | (1) Reset the handle  
(2) Clean the safety sealing gasket and the side of the pot, or change the gasket |
| *Steam escaping from the rim of the lid*     | (1) Too much heat  
(2) Over the maximum water level | (1) Turn the fire down  
(2) Turn the fire down and extend the cooking time |
| *Steam or foods escape from exhaust hole on the lid* | (1) Do not install the safety sealing gasket  
(2) Shedding of the safety pressure release valves  
(3) The position of the handle rotary switch is not on “CLOSE”  
(4) The safety sealing gasket is broken  
(5) The pressure adjuster does not on the working position | (1) Install the safety sealing gasket  
(2) Change the safety pressure release valves  
(3) Turn the arrow of the handle rotary switch to “CLOSE” position  
(4) Change the safety sealing gasket  
(5) Install the pressure adjuster or turn it to “1” or “2” position |
| *No pressure in the pot*                     | (1) Excessive pressure in the pot | (1) Turn the pressure adjuster to “ ” to release steam |
| *The red-colour pressure gauge does not drop, and the lid could not be open* | (1) The red-colour pressure gauge is broken or aberrant  
(2) The lid do drop down and damaged | (1) Please change the red-colour pressure gauge  
(2) Please stop using and return to the company for repairing |
| *Lid does not tightened onto the pot*        | (1) Dirty of the red-colour pressure gauge | (1) Wash the red-colour pressure gauge |

### Technical Data Sheet:

<table>
<thead>
<tr>
<th>Product Model</th>
<th>Button Diameter</th>
<th>Capacity</th>
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<tbody>
<tr>
<td>MD3525/MD3535</td>
<td>35.5CM</td>
<td>25L / 35L</td>
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<tr>
<td>MD2515/MD2511</td>
<td>25CM</td>
<td>15L / 11L</td>
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</tbody>
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