

重点  
校对项

1. 物料编码
2. 版面尺寸
3. 材质标注
4. 颜色标注
5. 客户型号
6. 产品名称
7. 产品参数
8. 电压功率
9. 单位符号
10. 认证标志
11. 回型标志
12. ROHS标志
13. 警语警语及字高
14. 控制面板及功能
15. 目录及页码
16. 商标LOGO

| 标准元素核对表（此表仅用于印刷品制作过程核对标准内容，非印刷内容） |                                                                                           |  |       |       |       |       |               |  |            |
|-----------------------------------|-------------------------------------------------------------------------------------------|--|-------|-------|-------|-------|---------------|--|------------|
| 认证图标                              |                                                                                           |  |       |       |       |       |               |  |            |
|                                   | 大于5mm                                                                                     |  | 大于5mm | 大于5mm | 大于5mm | 大于7mm | ETL有C或US或C+US |  | UL只有C+US或无 |
| 单位表述                              | GS图标无高度要求，印刷可见即可                                                                          |  |       |       |       |       |               |  |            |
| 产地表述                              | 说明书、保修卡类                                                                                  |  |       |       |       |       |               |  |            |
| 变更要求                              | 大于5mm                                                                                     |  |       |       |       |       |               |  |            |
| 单位表述                              | 直流电: V~ 交流电: V- 频率: Hz 功率: W 容量: mL/L 电流: A 压强: Pa/kPa/MPa 长度: mm/cm/m 时间: s/min/h 重量: kg |  |       |       |       |       |               |  |            |
| 产地表述                              | MADE IN CHINA    Made in China    Made in P.R.C                                           |  |       |       |       |       |               |  |            |
| 变更要求                              | 图纸变更需要核实变更内容点以及涉及的物料和MO单，尤其关注92的在途MO单                                                     |  |       |       |       |       |               |  |            |



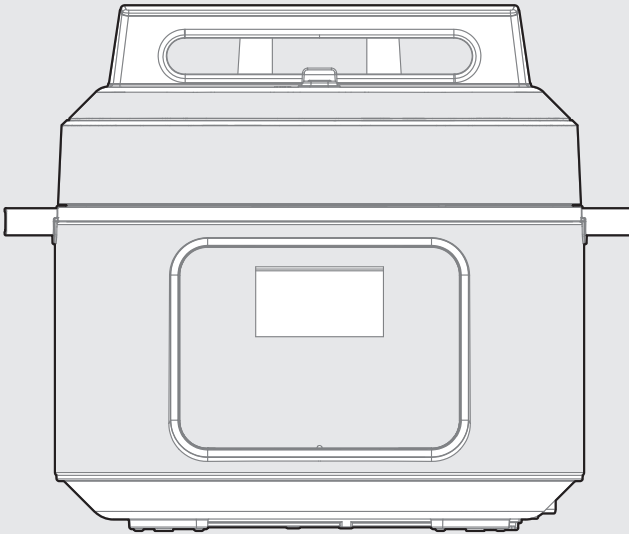
USER MANUAL  
MPC6018AASS

Warning notices: Before using this product, please read this manual carefully and keep it for future reference. The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details. The diagram above is just for reference. Please take the appearance of the actual product as the standard.

技术要求（版本号：B，2023-06）

1. 文字图案印刷颜色为：单黑，印刷字体需清晰可见，文字不能粘到一起；
2. 该说明书的幅面大小为：145\*210mm，未注直线尺寸公差应符合GB/T1804-v；
3. 该说明书的装订方式为：钉装；[70P以下为钉装，70P以上为胶装（特殊要求除外）]
4. 说明书警语及认证标志应满足CE/UL标准，CE：警语部分大写字母高度不低于3mm，CE标志不低于5mm，WEEE标志不低于7mm；UL：大写字母字高不小于1/12”（2.11mm），小写字母字高不小于1/16”（1.6mm），“IMPORTANT SAFEGUARDS”，“SAVE THESE INSTRUCTIONS”等词，其字高不小于3/16”（4.8mm），IMPORTANT SAFEGUARDS 必须在最前面。
5. 产品应符合QMG-J53.021《产品说明书技术条件》的有关要求。
6. 有ROHS指令要求的物料应符合美的企业标准QML-J11.006《产品中限制使用有害物质的技术标准》。

|           |       |     |            |       |  |       |                                     |
|-----------|-------|-----|------------|-------|--|-------|-------------------------------------|
|           |       |     |            | 电压力锅  |  |       | 16161000A24574                      |
|           |       |     |            | 说明书   |  |       | MIDEA-MY-CS6062WP（MPC6018AASS）-0501 |
| 标记处数更改文件号 |       |     |            | 图样标记  |  |       | 材料：80g双胶纸                           |
| 制 图       | 刘灿    | 审 核 | 李艳         | 重 量   |  | 比 例   | 广东美的生活电器制造有限公司                      |
| 设 计       | ----- | 标准化 | 古广君        | K     |  | 1:1   |                                     |
| 校 对       | ----- | 审 定 | 古广君        |       |  |       |                                     |
| 会 签       | ----- | 日 期 | 2023-11-29 | 共 1 页 |  | 第 1 页 |                                     |



## ELECTRIC PRESSURE COOKER

# USER MANUAL

**MPC6018AASS**

Warning notices: Before using this product, please read this manual carefully and keep it for future reference. The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details. The diagram above is just for reference. Please take the appearance of the actual product as the standard.

**THANK YOU LETTER**

Thank you for choosing Midea! Before using your new Midea product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

**CONTENTS**

**THANK YOU LETTER** ..... 01

**SAFETY INSTRUCTIONS** ..... 02

**SPECIFICATIONS** ..... 06

**PRODUCT OVERVIEW** ..... 07

**QUICK START GUIDE** ..... 08

**OPERATION INSTRUCTIONS** ..... 13

**CLEANING AND MAINTENANCE** ..... 17

**TROUBLESHOOTING** ..... 23

**TRADEMARKS, COPYRIGHTS AND LEGAL STATEMENT** 25

**DATA PROTECTION NOTICE** ..... 26

**1 YEAR LIMITED WARRANTY** ..... 27

# SAFETY INSTRUCTIONS

## Intended Use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

## Explanation of Symbols



### **Danger**

This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.



### **Warning of electrical voltage**

This symbol indicates that there is a danger to life and health of persons due to voltage.



### **Warning**

The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.



### **Caution**

The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.



### **Attention**

The signal word indicates important information (e.g. damage to property), but not danger.



### **Observe instructions**

This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

Read these operating instructions carefully and attentively before using/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

# IMPORTANT SAFEGUARDS

## CAUTION

READ ALL INSTRUCTIONS.

- Do not touch hot surfaces. Only use side handles or knobs for carrying or moving.
- To protect against electrical shock, do not immerse the power cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when the 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. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- For household use only. Do not use outdoors.
- Do not let power cord hang over edge of table or counter, or touch hot surfaces.
- Do not place the appliance on or near a hot gas or electric burner, or a heated oven;
- Extreme caution must be used when moving the appliance containing hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet To disconnect, turn appliance “off”, then remove plug from wall outlet.
- Do not use appliance for anything other than intended use.
- This appliance cooks under pressure. Improper use may

result in scalding injury. Make certain unit is properly closed before operating. Please see the “Getting Started” section.

- Do not fill the appliance over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the appliance over 1/2 full. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. See the “Food Preparation/Pressure Cooking” section.
- Do not open the appliance until the appliance has cooled and all internal pressure has been released. If the float valve is still up and/or the lid is difficult to open, this indicates that the appliance is still pressurized – do not force it open. Any pressure in the appliance can be hazardous. Please see the “Getting Started” section for instructions to safely remove lid.
- Always check the pressure release devices for clogging before use.
- Do not use this appliance for pressure frying with oil.
- To prevent risk of explosion and injury, replace only dynamic seal ring as recommended by the manufacturer.
- See Operating Instructions.
- Intended for countertop use only.
- **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
- **CAUTION:** Risk of Electric Shock. Cook only in removable container.
- This appliance is not intended for deep frying foods.
- 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.

- When the normal operating pressure is reached, turn the heat down so all the liquid, which creates the steam, does not evaporate.
- A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.
- Prohibiting the use of a longer detachable power cord or extension cord.

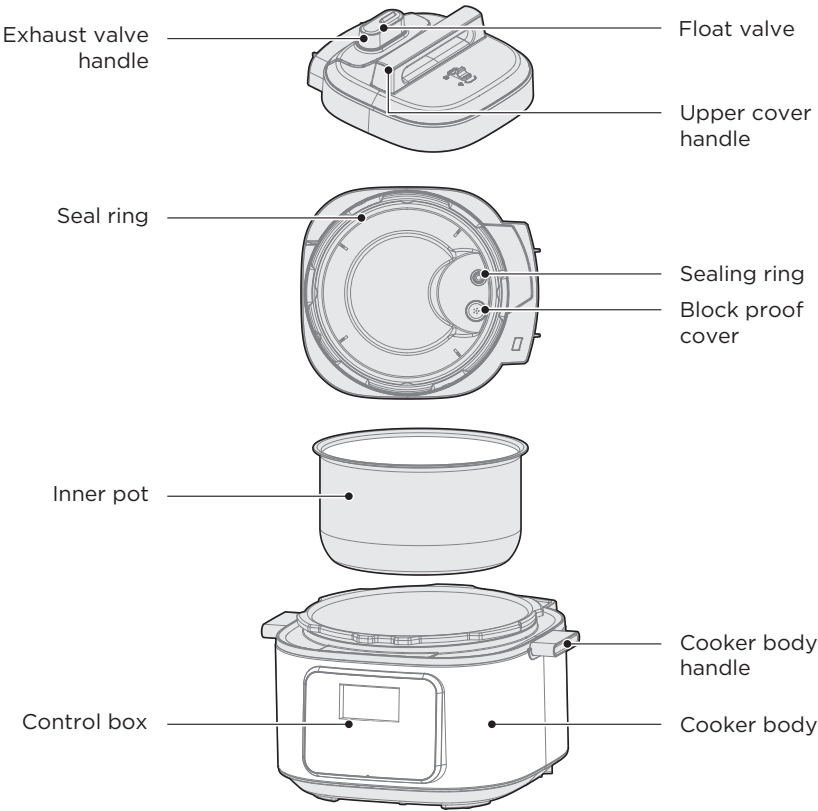
PLEASE SAVE THESE  
INSTRUCTIONS

# SPECIFICATIONS

|                       |               |
|-----------------------|---------------|
| Product Model         | MPC6018AASS   |
| Capacity              | 6.5Qt         |
| Power Supply          | 120V~ 60Hz    |
| Rated Power           | 1500W         |
| Working Pressure      | 80kPa         |
| Keep Warm Temperature | 140° F-176° F |

# PRODUCT OVERVIEW

## Component Name



## Parts List



Spoon



Soup Spoon



Measuring cup



User Manual



Steamer

### NOTE

All the pictures in this manual are for explanation purpose only. Any discrepancy between the real object and the illustration in the drawing shall be subject to the real subject.

# QUICK START GUIDE

## Tips:

- Please move the product with the handle of the cooker body;
- Please remove the water from the housing cover with cloth.

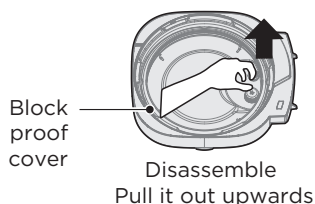
## NOTE

- Exhaust valve: Pull out the exhaust valve from the lid. Clean the internal side of the exhaust valve and the exhaust valve and float valve of the lid with brush and cloth at least once a month.
- Sealing ring: Please remove oil and dirt from the sealing ring with detergent and brush.
- Water box: After cooking, the steam may stay in the water box of the external pot as water. Water in the box should be removed for avoiding bad odor, please clean it with clean cloth.

## Disassemble and Install the Block Proof Cover and Seal Ring

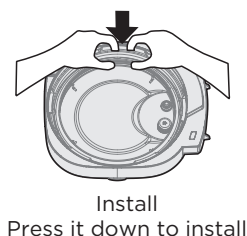
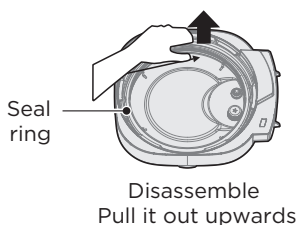
### Disassemble and install the block proof cover

1. Check if the seal ring and block proof cover are correctly installed in the upper cover before use each time.
2. After use, please clean the seal ring and around of block proof cover for avoiding jamming the cover, keep it clean to avoid bad odor.



### Disassemble and install the seal ring

1. Please do not pull the seal ring, otherwise, the distorted seal ring may influence the seal and pressure effect.
2. Do not use the dam aged seal ring, please replace it at the autho rized repair office.



## Use and Maintain the Inner Pot

### **1. Do not leave appliance on and empty of liquids for a long time.**

It may cause yellowish and spotted inner pot or distorted bottom if it is empty for a long time.

### **2. Do not use it to store the acid, alkali and preserved foods for a long period**

Although the inner pot has excellent anti-corrosion performance, it may cause corrosion of certain degree, the suggested time of keep warm shall not exceed 2h.

### **3. Keep it clean to prolong the service life**

Do not immerse it in water for a long period.

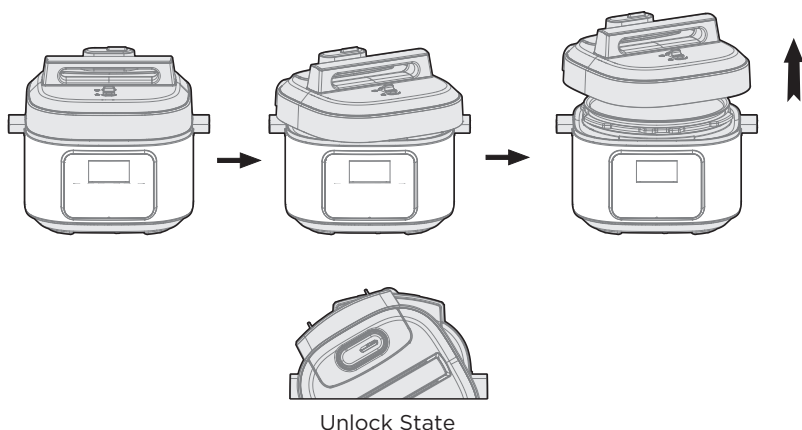
Clean the inner pot with soap, mild detergent or warm water to remove dust, oil and dirt.

### **4. Do not use a metal shovel or other hard tool, otherwise it will damage the inner surface of pot.**

## Prepare for Cooking

### 1 Opening the lid correctly

- Hold the handle of upper cover, turn it anticlockwise for about 30° till the lid at unlock state, and then lift the upper cover.

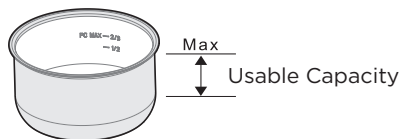


### 2 Check if the parts and accessories of lid are well installed

- Check if the floater valve and exhaust valve are jammed, confirm if the sealing ring and block proof cover are well installed.

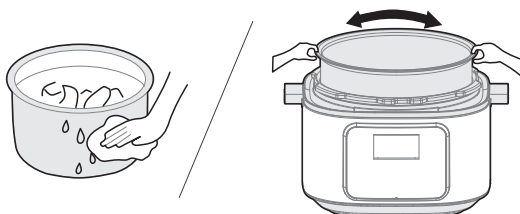
### 3 Take out the inner pot, put the foods and water into the inner pot

- The total amount of foods and water shall not exceed the Max marked on the inner pot.



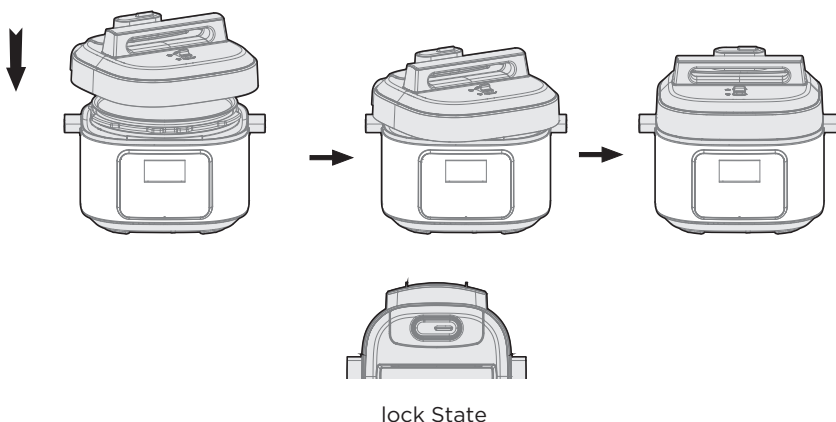
### 4 Put the inner pot into the cooker

- Wipe to clean the external surface of inner pot, foreign object and water are not allowed on the inner surface of electric pressure cooker;
- Turn the inner pot to left and right to ensure good contact with the heating plate.



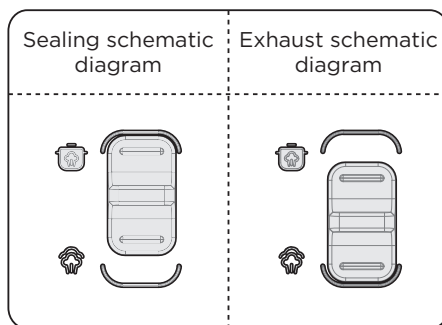
## 5 Safely close the lid

- Before closing the lid, check if the sealing ring is well installed.
- Hold the handle of upper cover, aim the lid as “unlock state”, put the top cover horizontally on the cooker body, turn the upper cover clockwise for about 30° to the lock place as “Lock State”.



## 6 Turn the exhaust valve to the correct icon

- Before working, please turn the exhaust valve to the sealing icon, the pressure cooker stays at sealing state;
- For manual exhaust, please turn the exhaust valve handle to the exhaust icon, the pressure cooker stays at the exhausting state; when exhausting, do not keep the hands or face above the exhaust value;



- Check if the floater valve drops down before working (before heating, the floater valve is down).

## NOTE

- (Picture are for reference only, actual product may differ from picture shown)

## General Function

1. When you switch on, if the buttons are inactive, please confirm that the lid is closed at the right place.
2. After cooking, the cooker may automatically enter into the keep warm state (PRESSURE COOK, CHILI, STEAM, BEAN, RICE, SLOW COOK). and the indicator display "00:00 (0 min), 00:01 (1 min)..."

## Tips:

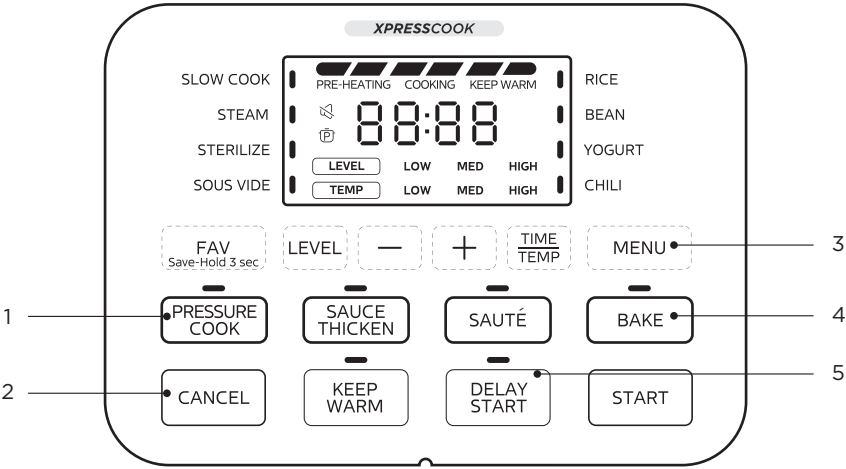
- When the cooker is working, it is normal to hear "click" sound, please feel relax when using.
- To cook a small amount of foods, the inner pot may possibly be lifted when opening the lid, please shake the lid to drop the inner pot in the cooker body and then remove the lid.

## Safely Open the Lid

1. Cut off power supply or remove the power plug
2. Exhaust method
  - A. Quickly open the lid (For non-fluid foods)  
Turn the exhaust valve to the exhaust icon for exhausting. By pressing steam release button " " till the float valve drops down.
  - B. Open the lid  
Keep the electric pressure cooker cool till the float valve drops down.
3. Open the lid
  - A. Turn the upper cover anticlockwise, turn it to the cover open limit place, lift the upper cover to open the lid.
  - B. Do not open the lid before the pressure in the pot has been completely released, do not open the lid fiercely if it is difficult to open.
  - C. Do not pull out the exhaust valve when turning the exhaust valve.
  - D. After cooking fluid foods (porridge and soup), do not turn the exhaust valve or press the steam release button please cut off power supply to make it cool naturally till the float drops before opening the lid.

# OPERATION INSTRUCTIONS

## Operation Part



|   |                          | Function description   |
|---|--------------------------|------------------------|
| 1 | <div>PRESSURE COOK</div> | • Pressure Cook Button |
| 2 | <div>CANCEL</div>        | • Cancel Button        |
| 3 | <div>MENU</div>          | • Menu Button          |
| 4 | <div>BAKE</div>          | • Bake Button          |
| 5 | <div>DELAY START</div>   | • Delay Start Button   |

## Function Selection

| Function            | Operation Guidelines                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
|---------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| START               | <ul style="list-style-type: none"> <li>During function setting or delay start setting, press the “START” button to start heating or delay start.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| CANCEL              | <ul style="list-style-type: none"> <li>During function setting or delay start setting, press the “CANCEL” button to return to standby mode. During the heating or delay start waiting process, pressing the “CANCEL” button to cancel heating or delay start and return to standby mode.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| FAV Save-Hold 3 sec | <ul style="list-style-type: none"> <li>During the function setup process, if the function setup is completed, press and hold the “FAV Save-Hold 3 sec” button for 3 seconds to allow the current function and parameters to be saved as favorites. After successful saving, the display shows “SEt” for 3 seconds;</li> <li>In standby or function selection state, if a function has been saved as a favorite, pressing the “FAV Save-Hold 3 sec” button immediately jumps to the corresponding favorite function and parameter selection state. Pressing the “START” button at this time initiates the saved favorite functions.</li> <li>To cancel a saved favorite function, press and hold the “FAV Save-Hold 3 sec” button for 3 seconds in standby state. After successful cancellation, the display alternates between “Not” and “SEt” for 3 seconds;</li> </ul> |
| KEEP WARM           | <ul style="list-style-type: none"> <li>In standby mode, pressing the “KEEP WARM” button to activate the keep warm function, and the screen shows the keep warm time. During the setup phase of certain functions, pressing the “KEEP WARM” button to enable or disable the keep warm function after cooking.</li> <li>Note: Auto Keep Warm function is not available after the completion of SOUS VIDE, YOGURT, SAUCE THICKEN, BAKE and SAUTÉ functions.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                      |
| SAUTÉ               | <ul style="list-style-type: none"> <li>In standby mode, press the “SAUTÉ” button. The “SAUTÉ” button LED will be ON, and the screen will show the cooking time and temperature level. You can adjust the cooking time using the “-” and “+” buttons. If you need to adjust the temperature level, you can press the “TIME/TEMP” button to switch to temperature adjustment mode, then use the “+” or “-” buttons to adjust the temperature level. Finally, press the “START” button to begin heating.</li> </ul>                                                                                                                                                                                                                                                                                                                                                         |
| SLOW COOK           | <ul style="list-style-type: none"> <li>In standby mode, press the “MENU” button and select the “SLOW COOK” function. The “SLOW COOK” LED will be ON, and the screen will show the cooking time and cooking level. You can adjust the time using the “+” or “-” buttons and adjust the level using the “LEVEL” button. Press the “START” button to begin heating. The appliance will automatically switch to keep warm mode after cooking.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                     |

| Function                                     | Operation Guidelines                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
|----------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| YOGURT                                       | <ul style="list-style-type: none"> <li>In standby mode, use the “MENU” button to select the YOGURT function. The “YOGURT” LED will be ON, and the screen will show the cooking time and temperature level. Adjust the time using the “+” or “-” buttons. If you need to adjust the cooking temperature level, press the “TIME/TEMP” button to switch to temperature adjustment mode, then use the “+” or “-” buttons to select the desired temperature level. Finally, press the “START” button to begin heating.</li> </ul>                                                                                                                                                                                                                                                                   |
| SOUS VIDE                                    | <ul style="list-style-type: none"> <li>In standby mode, use the “MENU” button to select the SOUS VIDE function. The “SOUS VIDE” LED will be ON, and the screen will show the cooking time. Adjust the cooking time using the “+” or “-” buttons. If you need to adjust the cooking temperature, press the “TIME/TEMP” button to switch to temperature adjustment mode. The screen will show the cooking temperature, and you can adjust it using the “+” or “-” buttons. Finally, press the “START” button to begin heating.</li> </ul>                                                                                                                                                                                                                                                        |
| STEAM,<br>STERILIZE,<br>RICE, BEAN,<br>CHILI | <ul style="list-style-type: none"> <li>In standby mode, use the “MENU” button to select the corresponding menu. The corresponding menu LED will be ON, and the screen will show the cooking time and cooking pressure level. Adjust the time using the “+” or “-” buttons. You can also adjust the cooking pressure level using the “LEVEL” button. Finally, press the “START” button to begin heating. Once the working pressure is reached, the countdown will start, and the appliance will automatically switch to keep warm mode after completion.</li> <li>Special description of RICE function: It is recommended that the rice water volume ratio of RICE function is 1:1.2, and users can adjust the time and rice water volume ratio according to their personal feeling;</li> </ul> |
| PRESSURE COOK                                | <ul style="list-style-type: none"> <li>In standby mode, press the “PRESSURE COOK” button. The menu button LED will be ON, and the screen will show the cooking time and cooking pressure level. Adjust the time using the “+” or “-” buttons. You can also adjust the cooking pressure level using the “LEVEL” button. Finally, press the “START” button to begin heating. Once the working pressure is reached, the countdown will start, and the appliance will automatically switch to keep warm mode after completion.</li> </ul>                                                                                                                                                                                                                                                          |
| SAUCE THICKEN                                | <ul style="list-style-type: none"> <li>In standby mode, press the “SAUCE THICKEN” button. The menu button LED will be ON, and the screen will show the cooking time and cooking heat level. Adjust the time using the “+” or “-” buttons. You can also adjust the cooking heat level using the “LEVEL” button. Finally, press the “START” button to begin heating. Once the countdown is complete, the appliance will return to standby mode.</li> </ul>                                                                                                                                                                                                                                                                                                                                       |

| Function                                                    | Operation Guidelines                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
|-------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| BAKE                                                        | <ul style="list-style-type: none"> <li>In standby mode, press the “BAKE” button. The “BAKE” button LED will be ON, and the screen will show the default time. Adjust the time using the “+” or “-” buttons. If you need to adjust the cooking temperature, press the “TIME/TEMP” button to switch to temperature adjustment mode. Use the “+” or “-” buttons to adjust the cooking temperature. Finally, press the “START” button to begin heating.</li> </ul>                                                                                                                                                                                                                                                                                                 |
| DELAY START                                                 | <ul style="list-style-type: none"> <li>Before starting menu cooking, press the “DELAY START” button. The screen will show the preset start time. Adjust the delay time using the “+” or “-” buttons. When you press the “START” button, the appliance will start the countdown for the delay time. When the countdown reaches 0, the cooking will begin.</li> <li>Note: SOUS VIDE, BAKE, SAUTÉ, SAUCE THICKEN and YOGURT functions cannot be set for delay start.</li> </ul>                                                                                                                                                                                                                                                                                   |
| Modifying parameters mid-cooking                            | <ul style="list-style-type: none"> <li>After starting the cooking, if you need to modify the cooking parameters (cooking time, pressure level, heat level, temperature level, or temperature value), you can enter the mid-cooking parameter modification mode by pressing the “LEVEL” button, “-” button, “+” button, or “TIME/TEMP” button, and modify the corresponding cooking parameters.</li> <li>After completing the parameter modification, press the “START” button to confirm the parameters and start cooking with the new parameters.</li> <li>In the mid-cooking parameter modification mode, if you only modify the parameters without pressing the “START” button, the mode will automatically exit after 10 seconds of inactivity.</li> </ul> |
| Temperature Unit Setting                                    | <ul style="list-style-type: none"> <li>In standby mode, simultaneously press and hold the “-” button and “+” button for 3 seconds to switch the current system temperature unit. The screen will show the switched temperature unit. You can switch the system temperature unit between “°C” and “°F” using the aforementioned operation. Once set, the product will remember this setting even during power outages.</li> </ul>                                                                                                                                                                                                                                                                                                                               |
| Sound Setting                                               | <ul style="list-style-type: none"> <li>In standby mode, simultaneously press and hold the “DELAY START” button and “KEEP WARM” button for 3 seconds to toggle the mute function of the current system ON or OFF. When the mute function is enabled, the mute icon on the display will illuminate. Once set, the product will remember this setting even during power outages.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                       |
| Menu Parameter Memory Function and Factory Default Settings | <ul style="list-style-type: none"> <li>The parameters for all functions will be remembered after starting the cooking process. The next time the corresponding function is selected, the parameters will be initialized to the last remembered values for quick and convenient use.</li> <li>To restore the factory default settings, press and hold the “CANCEL” button for 3 seconds in standby mode. After successful operation, all LEDs will flash three times.</li> </ul>                                                                                                                                                                                                                                                                                |

# CLEANING AND MAINTENANCE

For use the product safely with a longer service life, please carefully check and maintain it.

| If followings occur                                                                                                                                                                                                                                                                                                                                                                                               | Solutions                                                  |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------|
| <ul style="list-style-type: none"><li>• Power cord and plug is expanded, deformation, damaged and it color is changed.</li><li>• One part of the power cord and plug are hotter.</li><li>• Power cord is flexible with discontinuous power supply.</li><li>• The electric pressure cooker has abnormal heating and generates bad odor.</li><li>• There's abnormal noise or vibration when supply power.</li></ul> | Stop using, and repair it by the authorized repair center. |
| <ul style="list-style-type: none"><li>• There's dust or dirt on the plug or socket.</li></ul>                                                                                                                                                                                                                                                                                                                     | Remove the dust or dirt.                                   |

Safety Precautions

To avoid personal injury and property loss, be sure to observe the following safety precautions.

• Meanings of the marks:

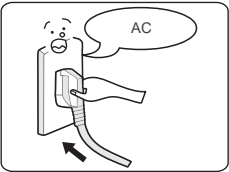
|                                                                                                             |                                                                                                        |                                                                                                            |                                                                                                          |
|-------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------|
|  Means<br>“Forbidden” items |  General<br>Forbid    |  Disassemble<br>Forbidden |  Wet hands<br>Forbidden |
|                                                                                                             |  Contact<br>Forbidden |  Spray Water<br>Forbidden |                                                                                                          |
|  Means<br>“Mandatory” items |  Must be<br>executed  |  Remove the<br>power plug |                                                                                                          |

• The danger caused by mistaken use if following warnings are neglected includes two grades.

**WARNING**  
It may possibly cause death or serious injury if the warning items are disobeyed.

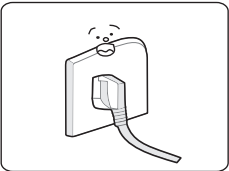
**CAUTION**  
It may cause physical injury or property damage if the caution items are disobeyed.

 **WARNING**



**Use correct power outlet (Refer to the label)**

- Failure to use correct electricity can cause fire or electric shock.
- Danger of fire if the bad socket is adopted.

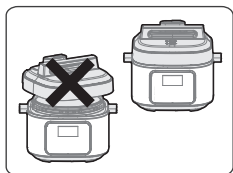


**A socket shall be used alone**

- A socket of more than 10A rated current with grounding wire shall be used alone;
- If shared with other electrical appliances, the socket may cause abnormal heat and result in fire.

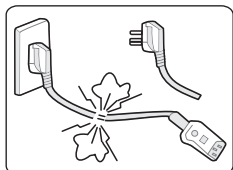


## **WARNING**



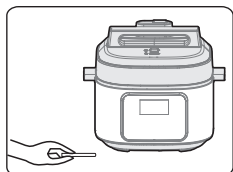
### **It is strictly prohibited to use other lid**

- It is strictly prohibited to use other lid for heating, and in the (switching on) process, the use of non-original lid is not allowed.
- As this may cause electric shock or safety hazards.



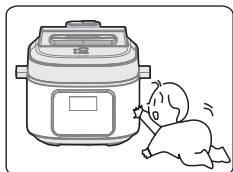
### **Stop using if the power cord is damaged**

- Replace the damaged power cord with special soft cord or replace it with special assembly purchased from the manufacturer or authorized repair center.



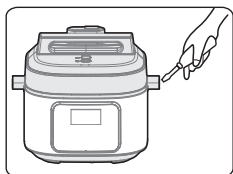
### **Do not put foreign objects**

- It is prohibited to insert metal shavings, needles and other foreign matter in the gap.
- As this may cause electric shock or movement anomalies.



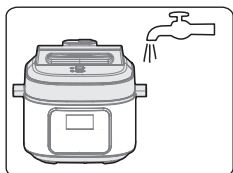
### **Place the appliance in a location out of reach of infants**

- Place the appliance in a location out of reach of infants.
- To avoid electric shock and scald.



### **Modification is prohibited**

- Modification or repair by non-professionals is prohibited.
- Violation may cause a fire or electric shock.
- Repair or replacement of parts shall be made in a designated service center.



### **Products may not be immersed or sprinkled in water**

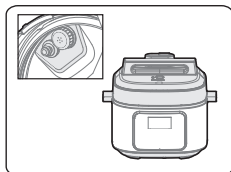
- Doing so could cause electric shock and electrical short circuits.



## **WARNING**

### **Warning on Opening the lid**

- When the electric pressure cooker is not working, there isn't pressure in the pot, the float valve is down;
- When the electric pressure cooker is working, pressure in the cooker rises, float valve ascends; do not fiercely open the lid before the pressure has been completely released;
- If it is difficult to open the lid, please do not open it fiercely, otherwise, it may cause scalding or physical injury.

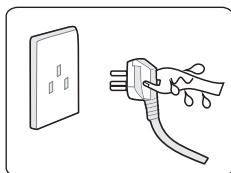


### **Check periodically**

- Be sure to check periodically the block proof cover and exhaust valve core to make sure that they are not blocked;
- Do not cover the exhaust valve with heavy object or replace it with other object.

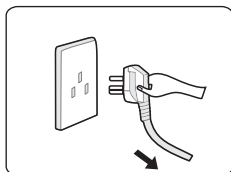


## **CAUTION**



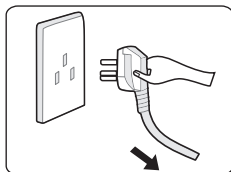
### **Never pull the plug with a wet hand**

- To avoid electric shock.



### **When pulling the plug, you must pinch the plug**

- When pulling the plug, you must pinch the plug;
- Do not pull the power cord, otherwise it will damage the cord, causing electric shock and short circuit.



### **Unplugging when not in use**

- Otherwise, it may produce leakage, fire or failure.

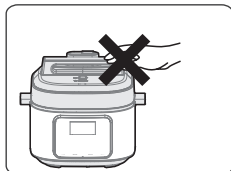


## CAUTION



**In working, never move your hands to close to the exhaust port.**

- In cooking process, never move your hands to close to the exhaust port to avoid burns.
- During cooking, do not cover the vent with a cloth and other items.



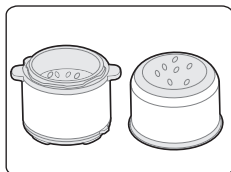
**When the cooker is working, please do not touch the lid**

- When the cooker is working, lid has high temperature, do not touch it;
- Otherwise, it may possibly cause scalding.



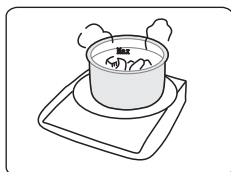
**The total amount of food and water can not exceed Max scale**

- The total amount of food and water can not exceed Max scale, otherwise food may be cooked unfamiliar, or cause malfunction.



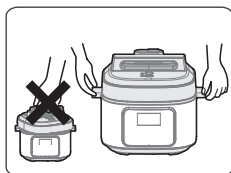
**Do not use a pot other than the dedicated pot**

- When there is foreign object on the bottom of pot and heating plate surface, remove the foreign object before use.
- Otherwise, it may cause overheating and work abnormalities etc.



**Do not put the inner pot on other appliance for heating**

- In order to avoid deformation or fault.
- Please use the special inner pot.



**When moving the product, please hold the handle of cooker body**

- When moving the product, do not directly hold the handle of lid for avoiding lid dropping.



## CAUTION

### Do not use in the following locations

- Do not use in unstable locations;
- Do not use in locations near water and fire;
- Do not use near walls and furniture;
- Do not use in locations exposed to direct sunlight and oil splatter.
- Do not use on the stove to avoid a fire.



## Environment for Storing the Product

- Periodically clean the cooker and remove oil and dirt if it is stored on the table.
- Put the electric pressure cooker 11.81in away from other kitchen appliances.

## Clean after Use

1. Clean after each use.
2. Before cleaning and maintenance, please unplug the power cord until the product cools.
3. Remove the lid and inner pot, clean with detergent first, then rinse well with water, and wipe dry with a soft cloth.
4. Clean the internal side of the lid with water, the seal ring, block proof cover, exhaust valve core and float valve can be removed for washing, timely and correctly install them after washing, and then dry the internal side of lid with cloth.
5. Wipe clean the cooker body with a rag, and it is prohibited to soak the cooker body in water or spray water to it.

# TROUBLESHOOTING

Operation of your appliance can lead to errors and malfunctions. The following tables contain possible causes and notes for resolving an error message or malfunction. It is recommended to read the tables carefully below in order to save your time and money that may cost for calling to the service center.

| Problem                       | Reason                                       | Solution                                                  |
|-------------------------------|----------------------------------------------|-----------------------------------------------------------|
| Difficult to close the lid    | • Sealing ring not installed properly.       | • Position the sealing ring well.                         |
|                               | • The floater valve clamps the push rod.     | • Lightly push the push rod.                              |
| Difficult to open the lid     | • Float valve in the popped-up position.     | • Press the float valve lightly with a soup spoon.        |
|                               | • Pressure exists inside the cooker.         | • Open the lid after the pressure is completely released. |
| Steam leaks from the lid      | • Sealing ring installed improperly.         | • Install the sealing ring as required.                   |
|                               | • Food debris attached to the sealing ring.  | • Clean the sealing ring.                                 |
|                               | • Sealing ring damaged.                      | • Replace the sealing ring.                               |
|                               | • The lid is not closed correctly.           | • Close the lid correctly.                                |
| Steam leaks from float valve. | • Food debris on the float valve gasket.     | • Clean the float valve gasket.                           |
|                               | • Float valve gasket worn-out.               | • Replace the float valve gasket.                         |
| Float valve unable to rise    | • Too little food and water in inner pot.    | • Add water and food according to the recipe.             |
|                               | • Steam leaks from the lid or exhaust valve. | • Send to the service center for repair.                  |

| Problem                                     |                              | Reason                                                            | Solution                                                                              |
|---------------------------------------------|------------------------------|-------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| Steam comes out from exhaust valve non-stop |                              | • Exhaust valve not in sealing position.                          | • Turn the exhaust valve to the sealing position.                                     |
|                                             |                              | • Pressure control fails                                          | • Send to the service center for repair.                                              |
| Power indicator doesn't light on            |                              | • Power socket bad contact.                                       | • Please check the power socket.                                                      |
| All indicators flas                         | Display screen displays E1   | • Bottom sensor fault.                                            | • Send to the service center for repair.                                              |
|                                             | Display screen displays E2   |                                                                   |                                                                                       |
|                                             | Display screen displays E8   | • Pressure switch fault.                                          | • Send to the service center for repair.                                              |
|                                             | Display screen displays EU   | • An exception in receiving or sending information during product | • Send to the service center for repair                                               |
| Self-diagnosed Warning Displays             | Display screen displays noPr | • There is not enough pressure.                                   | • Add a minimum 1.5 cups (375 mL) of a thin liquid to the inner pot.                  |
|                                             | Display screen displays PrSE | • excess pressure.                                                | • If pressure has not fully released after 60 minutes contact the Customer Care Team. |
| Rice half cooked or too hard                |                              | • Too little water.                                               | • Add water accordingly.                                                              |
|                                             |                              | • Lid opened prematurely.                                         | • After cooking cycle completes, leave the lid on for 5 more minutes.                 |
| Rice too soft                               |                              | • Too much water.                                                 | • Reduce water accordingly.                                                           |

— If the fault is not removed after above check, please contact our authorized service center for repair.

# TRADEMARKS, COPYRIGHTS AND LEGAL STATEMENT

 Midea logo, word marks, trade name, trade dress and all versions thereof are valuable assets of Midea Group and/or its affiliates (“Midea”), to which Midea owns trademarks, copyrights and other intellectual property rights, and all goodwill derived from using any part of an Midea trademark. Use of Midea trademark for commercial purposes without the prior written consent of Midea may constitute trademark infringement or unfair competition in violation of relevant laws.

This manual is created by Midea and Midea reserves all copyrights thereof. No entity or individual may use, duplicate, modify, distribute in whole or in part this manual, or bundle or sell with other products without the prior written consent of Midea.

All the described functions and instructions were up to date at the time of printing this manual. However, the actual product may vary due to improved functions and designs.

# DATA PROTECTION NOTICE

For the provision of the services agreed with the customer, we agree to comply without restriction with all stipulations of applicable data protection law, in line with agreed countries within which services to the customer will be delivered, as well as, where applicable, the EU General Data Protection Regulation (GDPR).

Generally, our data processing is to fulfil our obligation under contract with you and for product safety reasons, to safeguard your rights in connection with warranty and product registration questions. In some cases, but only if appropriate data protection is ensured, personal data might be transferred to recipients located outside of the European Economic Area.

Further information are provided on request. You can contact our Data Protection Officer via **MideaDPO@midea.com**. To exercise your rights such as right to object your personal data being processed for direct marketing purposes, please contact us via **MideaDPO@midea.com**. To find further information, please follow the QR Code.

# 1 YEAR LIMITED WARRANTY

This is the only express warranty for this product and is in lieu of any other warranty or condition. This product is warranted to be (1) year from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning the product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value. This warranty does not cover wear from normal use, and damages to the product resulting from accident, alteration, abuse, or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales. This warranty is void if products is used for other than single family household use or subjected to any voltage and waveform. We exclude all claims for special, incidental, and consequential damages by breach of express or implied warranty. All liability is limited to amount of the purchase price. Every implied warranty, including any statutory warranty or condition of merchantability prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty. Legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental consequential damages, so the foregoing limitations may not apply to you. Please note that failure to complete and submit this form does not diminish your warranty.

In the event of a warranty period claim, question, comments or if service is required for this product, please contact us at the following:

customerserviceusa@midea.com  
1-866-646-4332









[www.midea.com](http://www.midea.com)

© Midea 2022 all rights reserved