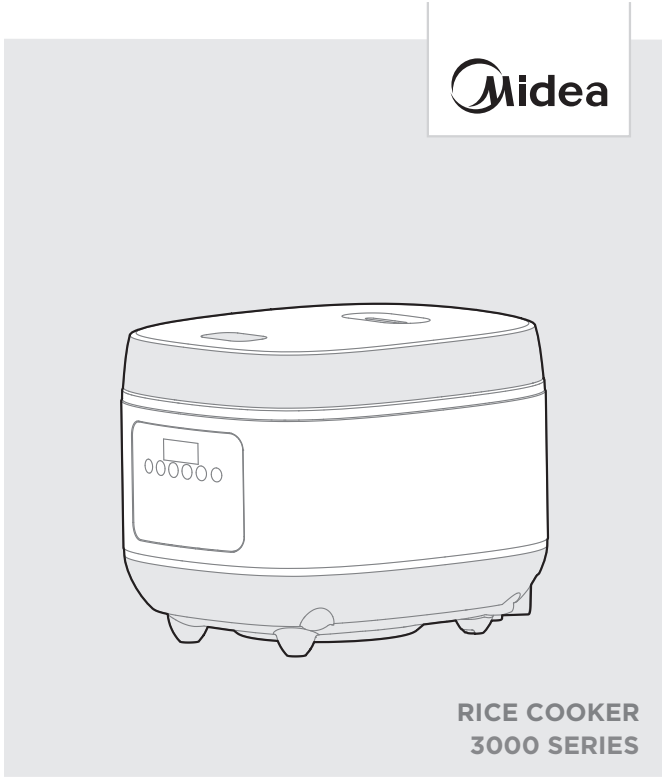

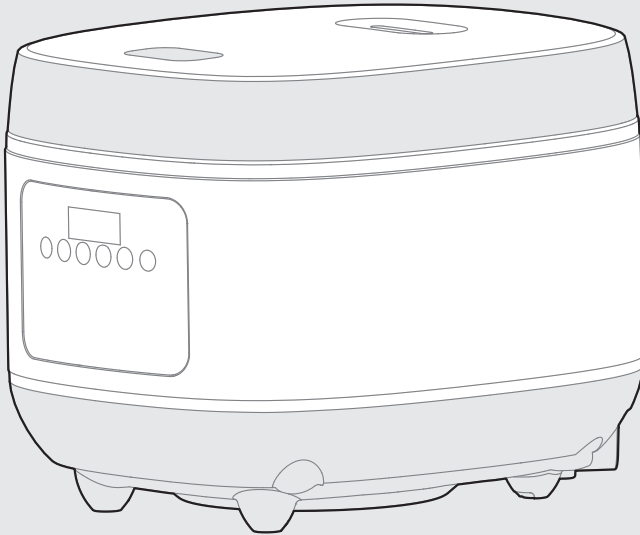


# 重点 校对项

- 1. 结构尺寸
- 2. 材质标注
- 3. 物料编码
- 4. 颜色标注
- 5. 客户型号
- 6. 电压功率
- 7. 变量规则
- 8. 条码内容  
码制
- 9. 产品名称
- 10. 认证标志  
、警语字体  
高度

	1	2	3	4	5	6						
A	项目											
	库											
	文件名											
B	<div style="text-align: center;"><p><b>USER MANUAL</b> MRD180B1ADRH</p><p>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.</p><p>技术要求(版本号:B, 2020-01)</p><p>1. 未注直线尺寸公差应符合GB/T1804-v; [一般70P以下为钉装, 70P以上为胶装(特殊要求除外)]</p><p>2. 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。</p><p>3. 产品应符合QMG-J53. 021《产品说明书技术条件》的有关要求。</p><p>4. 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》。</p><p><b>【机密】本文件含有美的集团的保密信息, 禁止任何人未经授权以任何形式使用(包括但不限于全部或部分地泄露、复制、或散发)</b></p></div>											
C												
D												
E												
F												
G							制图	麦影涛	审核	卢灿飞	产品 品类	电饭煲
							设计	麦影涛	标准化	李海棣	物料 名称	说明书
							校对	郭晓辉/李扬坚	审定	古广君	技术要求参数表	
							比例	1:1	时间	20221108	物料编码	22061070000841
H							变更记录	A0:20221212 修订粥水位线-麦影涛			工厂型号/客户型号	MRD180B1ADRH
	A1:20230113 封面增加系列号-麦影涛			客户名称	美的(标机)							
	A2:20230220 修订目录-麦影涛			材质	80g双胶纸							
	A3:20230316 修订19页内容-麦影涛			颜色	单色印刷 双面印刷							
	A4:20230414 精修线图-麦影涛			尺寸规格(单位:mm)	145*210mm							
	A5:20230508 修订第10+12页-麦影涛			环保要求	环保							
		A6:20230511 修订小细节-麦影涛			其他要求: 1: 印刷字体需清晰可见, 文字不能粘到一起							
					 广东美的生活电器制造有限公司							



## RICE COOKER 3000 SERIES

# USER MANUAL

MRD180B1ADRH

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







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# 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

	<b>Danger</b> This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.
	<b>Warning of electrical voltage</b> This symbol indicates that there is a danger to life and health of persons due to voltage.
	<b>Warning</b> The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.
	<b>Caution</b> The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.
	<b>Attention</b> The signal word indicates important information (e.g. damage to property), but not danger.
	<b>Observe instructions</b> 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!

# SAVE THESE INSTRUCTIONS

## CAUTION

- Read Rules for Safe Operation and Instructions Carefully.
- This electric cooker can only be heated with the original inner pot. For products with metal steamer, the steamer can not be used as a separate container to avoid overheating, plastic melting or even fire.
- Do not drop the inner pot, and do not use hard objects to hit against the inner pot to avoid deformation. A deformed inner pot must be replaced.
- To avoid high temperature burns, do not directly touch the inner pot and heating plate (coil plate) with your hands during operating or just after use.
- Improper repair or short-circuiting without permission of some important accessories including fuse may lead to protection failure of the appliance and cause overheating or fire.
- When the appliance is used by persons with cardiac pacemakers or implanted cochlearly, please consult the authorized medical personnel and refer to the instructions of the medical device provider.
- Any discrepancy between the picture and the product is subject to the real object.
- Before operation, check whether the cooking pot and steam valve are in place to avoid accident.
- During use, it is normal that the appliance slightly ticks or fizzes. Please do not panic.
- Please do not cook again immediately after cooking. You shall wait for more than 15 minutes after stopping so that the heating plate (coil plate) can cool down.

For products with hot water cooking function, please follow the instructions in the Quick Start Guide; do not cook with hot water for products without hot water cooking function, otherwise the temperature judgement of the thermostat will be affected, resulting in poor cooking effect.

- Please clean and check the steam valve and movable cover regularly. Please also clean and check the countertop regularly where the product is placed.
- The altitude scope for the appliance to properly function is 0~2000 m.
- In order to ensure the best result achieved, led when cooking more than 4 cups of rice, do not use steamer to steam food.
- Under indoor circumstance of insufficient grounding device, sensitive individuals may feel faradism. We recommend you to check whether grounding device is reliable, or never touch metal housing and inner cooking pot.
- Before using the rice cooker, please clear the water, rice and other foreign objects appears in between inner pot and heating coil to avoid overheating or in short circuit.
- Before using the electric cooker, it is necessary to wipe dry the exterior of the inner pot to avoid malfunction.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

## **⚠ WARNING**

- During operation, do not cover the steam valve with cloth, and placing the product near flammable materials is strictly prohibited. When using the product, keep it away from window curtains, drapes, door curtains or similar materials to prevent causing a fire.
- Do not use this pot to make food that is easy to block the vent, such as flaky food (such as laver and cabbage) or banded food (such as kelp) and fragmented food (such as corn grits), so as not to cause accidents or damage to rice cookers.
- During operation, do not place your hands or face close to the steam vent to avoid burns.
- Do not reform the appliance: only the maintenance personnel are allowed to disassemble or repair it in case of the fire, electric shock or injury.
- Do not use the appliance on any voltage except for 220V AC to avoid the risk of fire and electric shock. In case of power wire damage, do not use the appliance.
- Do not operate the appliance in the following ways to avoid fire risk and electric shock due to power line damage: Forcibly bend the power cord, keep it close to high-temperature objects, tie up the line or use it to carry weights.
- In case of power plug damage, do not use the appliance to avoid the risk of fire, electric shock and short circuit. If the power line is too short, user should use an extension socket for. Please do not use poor-quality socket.
- Do not pull the plug with wet hands to avoid electric shock and injury to persons.
- During operation, do not move or shake the appliance.

- Keep the appliance out of the reach of unsupervised children and babies to avoid dangerous accidents such as electric shock and burns.
- Do not put the appliance in unsteady, damp places or close to other fire and heat sources (e.g. stove). The optimum distance is 30 cm. Otherwise, damage or accident may happen to the appliance.
- Do not insert pin, iron wire or other articles into the steam vent at the bottom of the appliance to avoid electric shock and injury to persons.
- Don't immerse the appliance in water or drench with water.
- Independently use grounding socket with rated current of above 10 A. When used with Others electrical appliances, the socket will go wrong and lead to dangers such as fire disaster.
- Clean the dust and water on both ends of the power line and the socket of the appliance to avoid the risk of fire, electric shock and short circuit.
- When maintenance or parts replacement is necessary, please deliver the product to the authorized professional service centre for maintenance of Midea. To avoid hidden dangers caused by improper maintenance or improper selection of accessories.
- The plug should be thoroughly inserted into the socket to avoid the risk of fire, electric shock and short circuit.
- For type X connectors: If the power cord is damaged, it must be replaced with a dedicated cord or with a dedicated component purchased from the manufacturer or maintenance department. For type Y connectors: In case of supply cord damage, the cord should be replaced by professionals of the Manufacturer, the Maintenance Department or similar departments.



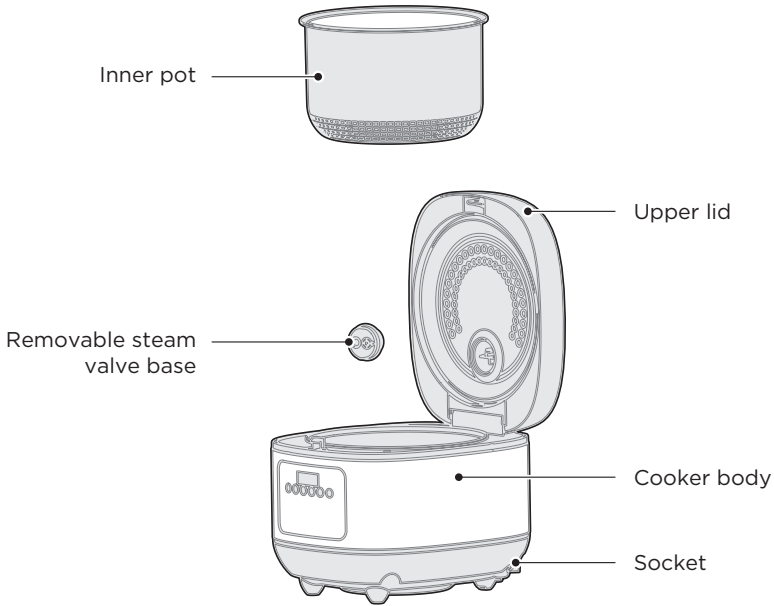
- The appliance is for household use only.
- Do not use the appliance when connected to a timer or an independent remote control system.
- During the operation of the appliance, certain surface may become hot and cause high temperature. Please pay attention to these areas to avoid burns. Do not touch the hot plate and the product surface by hand.

# SPECIFICATIONS

<b>Product Model</b>	<b>MRD180B1ADRH</b>
Voltage	220-240V~
Frequency	50/60Hz
Power	760-905W
Capacity	1.8L

# PRODUCT OVERVIEW

## Component Name



## Parts List



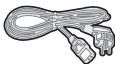
Standing rice spoon × 1



Measurement cup × 1



Steamer × 1



Power cord × 1



Manual × 1

### 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. Remove parts from the component before performing installation.

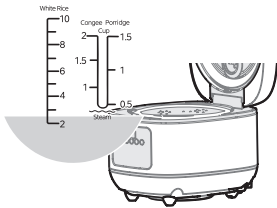
# QUICK START GUIDE

## Quick Start Guide

### Reservation

**For example: Make an appointment to finish cooking in 8 hours.**

- 1 Prepare rice and water  
Place the rinsed rice into the inner pot and choose the appropriate water level according to the rice amount.
- 2 Close the cover of the rice pot and select functions, such as "QUICKRICE".



▶ QUICK RICE

- 3 Set the timer for cooking completion  
Press the "TIMER" button, the Time Display flashes, and then press the button "TIMER" again to adjust the displayed reservation time.
- 4 Start cooking  
Press the "START" button, the cooking will be finished at the appointed time.



▶ 8:00



### Gentle Reminder:

Display status refers to actual product.

- 5 Cancel cooking  
Pressing the "KEEP WARM/CANCEL" button can cancel the selected cooking function.

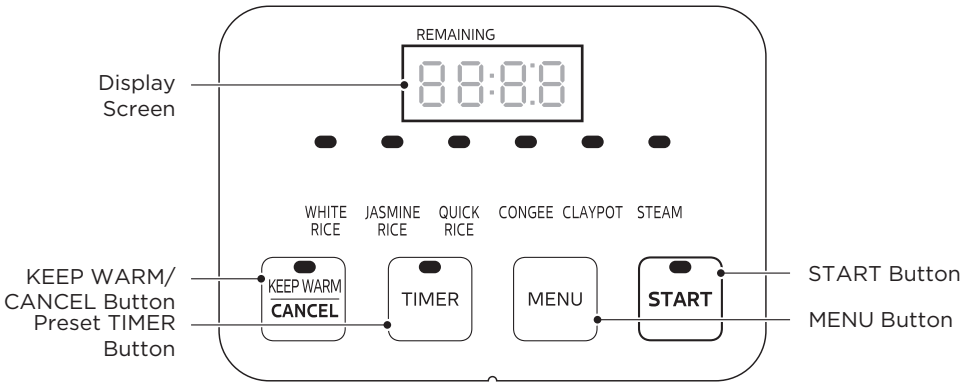


**Gentle Reminder:**

1. The time displayed under pre-set timer mode is the length of time from the start to the completion of cooking;
2. The pre-set time is suggested not for more than 12 hours, otherwise the rice may smell bad;
3. The pre-set time of the selected cooking function's should not be less than the cooking time. For example, if the reservation time for "CONGEE" is less than 2 hours then cooking will started immediately because the cooking time is pre-set as 2 hours.

# OPERATION INSTRUCTIONS

## Operation Part



## Instructions for Use

### Rice-water Ratio

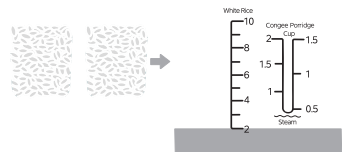
#### 1. Rice measuring method

1 measuring cup of rice can be cooked into 2 bowls of steamed rice, and the diameter of the bowl is about 11.5 cm.



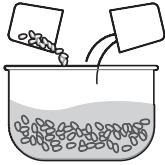
#### 2. Put in the rice and water

Take cooking 2 cups of rice as an example, put the washed rice into the inner pot and add water to the corresponding scale line 2 (the water level line shall be subject to the actual object, and the function of Low-sugar Rice shall refer to the water level line in the sugar draining container to put in water).



## Quick Rice

- 1 Put the cleaned rice into the inner pot, and add water according to the water level.



- 2 lose the lid of the rice cooker, press the “QUICK RICE” shortcut key, the rice cooker enters the cooking state.

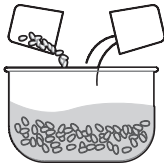


## Function Description

(For specific functions, please refer to the actual panel for selective reference)

### WHITE RICE

- 1 Put the washed rice into the inner pot, refer to the rice-water ratio and inject the water according to the WHITE RICE and water level line, or increase or decrease the water quantity according to personal preference.



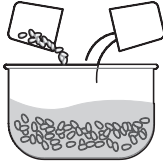
- 2 Close the cover and select the “WHITE RICE” cooking function (subject to the actual panel).

### NOTE

1. The water shall not exceed the highest scale line.
2. For example, the rice-water ratio for bean or cereal white rice can be adjusted according to the actual situation.

## JASMINE RICE

1 Put the washed rice into the inner pot, refer to the rice-water ratio and inject the water according to the Jasmine Rice and water level line, or increase or decrease the water quantity according to personal preference.



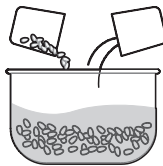
2 Close the cover and select the “JASMINE RICE” cooking function (subject to the actual panel).

### NOTE

1. The water shall not exceed the highest scale line.
2. For example, the rice-water ratio for bean or cereal jasmine rice can be adjusted according to the actual situation.

## QUICK RICE

1 Put the washed rice into the inner pot, refer to the rice-water ratio and inject the water according to the Quick Rice and water level line, or increase or decrease the water quantity according to personal preference.



2 Close the cover and select the “QUICK RICE” cooking function (subject to the actual panel).

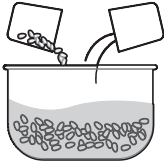
### NOTE

1. The water shall not exceed the highest scale line.
2. For example, the rice-water ratio for bean or cereal quick rice can be adjusted according to the actual situation.



## CONGEE

1 Put the washed rice into the inner pot, refer to the rice-water ratio and inject the water according to the congee and water level line, or increase or decrease the water quantity according to personal preference.



2 Close the cover and select the “Congee” cooking function (subject to the actual panel).

### NOTE

1. The water shall not exceed the highest scale line.
2. For example, the rice-water ratio for bean or cereal congee can be adjusted according to the actual situation.

## CLAYPOT

1 Mix ingredients (such as spare ribs) and condiments (such as scallions, ginger, garlic, light soy sauce) evenly, and marinate for a little time according to personal taste.

2 Put the measured rice into the inner pot, and add proper amount of peanut oil and 100 meters into the inner pot and mix well.

3 Close the lid, press the MENU key, select “CLAYPOT” and start cooking.

4 After about 40 minutes, a sound will sound (depending on the actual time) and the prepared ingredients will be added, close the lid and continue until finished cooking.

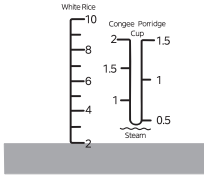


### NOTE

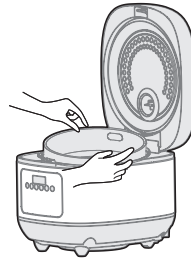
1. The water shall not exceed the highest scale line.
2. For example, the rice-water ratio for bean or cereal claypot can be adjusted according to the actual situation.

## STEAM

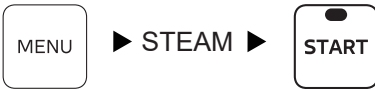
- 1 According to the cooking time, add water to the inner pot water level for steaming.



- 2 Put food ingredients in the steamer or sugar-draining container, then put the steamer or sugar-draining container into the pot.



- 3 Press the "MENU" button to select the "STEAM" function, and press the "START" button to enter the cooking state.



## KEEP WARM/CANCEL

- 1 Press "KEEP WARM/CANCEL" button to enter warm-keeping mode.

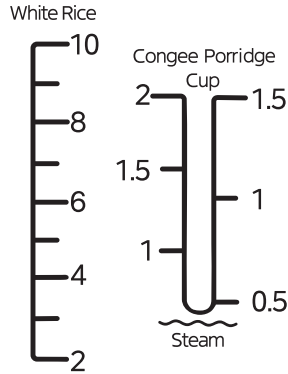
- 2 It is recommended to loosen the rice within 30 minutes of keeping warm for better taste.



### Gentle Reminder:

1. After cooking, it will automatically trigger the heat preservation function;
2. During the process of warm keeping, the product will be heated to maintain the temperature above 65 degrees Celsius;
3. The product can keep warm for as long as 24-hours;
4. In order to maintain the food taste and appearance, the heat preservation time is suggested within 5 hours.

## The Use of Water Level Lines



Rice: When adding water, for Essence Rice, Firewood Rice, Quick Rice, Mixed Rice, the water level line depends on the water level line scale of the rice.

Specification	Maximum rice amount	Minimum rice amount
MRD180B1ADRH	10	2 cups

Porridge: Refer to the porridge water line when adding water.  
Cooking porridge, Quick Porridge.

Specification	Maximum rice amount	Minimum rice amount
MRD180B1ADRH	1.5 cup	0.5 cup

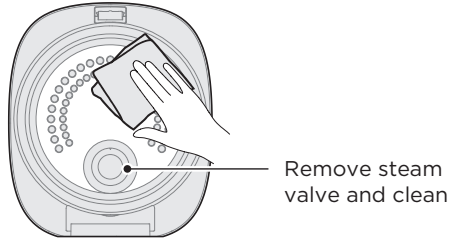
Steam: When steaming, please add water according to the inner pot steaming Cooking water line, too much water will cause water overflowing when it is boiling, and too little water will cause the food to become undercooked.

# CLEANING AND MAINTENANCE

Make sure that the product is not powered on during cleaning and maintenance.

## Cleaning the Cooker Body

1 Wipe the inner lid with a damp cloth; do not wash directly with water.



2 If there is water, rice grains, and debris in the water storage tank, electric heating plate, and lid hinge parts, all must be cleaned up.



3 Please clean and dry the bottom and sides of the inner pot.




# 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.

Abnormal situation	Possible reasons	Solutions
Too soft, too hard, too thick, too thin, not cooked, burnt rice, rice soup overflowing and insufficient boiling	<ul style="list-style-type: none"> <li>• Not add water according to the water level line</li> <li>• Wrong selection of the function</li> <li>• There is foreign matter on coil plate</li> <li>• No proper installation of the steam valve</li> <li>• Deformation of inner pot</li> </ul>	<ul style="list-style-type: none"> <li>• Add water according to the water level line</li> <li>• Select the corresponding function</li> <li>• Remove foreign matters on the heating plate (coil plate) and cook again</li> <li>• Steam valve is installed in place</li> <li>• Contact customer replace the inner pot</li> </ul>
Peculiar smell, discolouration and dry during heat preservation	<ul style="list-style-type: none"> <li>• The sealing ring and the edge of the inner pot are mixed with foreign matters</li> <li>• Product air leakage</li> <li>• Too long warm preservation time</li> </ul>	<ul style="list-style-type: none"> <li>• Remove the foreign objects</li> <li>• Contact customer service center to replace the sealing ring</li> <li>• It is recommended that the heat preservation shall be within 5 hours</li> </ul>
Abnormal noise in the working process	<ul style="list-style-type: none"> <li>• Water on the inner pot has not been dried</li> <li>• On and off sound in the operation</li> </ul>	<ul style="list-style-type: none"> <li>• Dry the water on the inner pot before using</li> <li>• Normal phenomenon</li> </ul>

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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.







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