

ELECTRIC PRESSURE COOKER

USER MANUAL

MPC601SNA

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.



START HERE

SCAN TO GET RECIPES AND INSTRUCTIONS

CONTENTS

THANK YOU LETTER	01
SAFETY INSTRUCTIONS	02
SPECIFICATIONS	06
PRODUCT OVERVIEW	07
INSTALLATION INSTRUCTIONS	08
OPERATION INSTRUCTIONS	12
CLEANING AND MAINTENANCE	26
TROUBLESHOOTING	33
TRADEMARKS, COPYRIGHTS AND LEGAL STATEMENT	35
DATA PROTECTION NOTICE	36
1 YEAR LIMITED WARRANTY	37

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. “This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

CAUTION

- 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 long cord.
- Any other servicing should be performed by an authorized service representative.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- **DO NOT** use pressure cooker for other than intended use.
- **DO NOT** use this pressure cooker for pressure frying with oil.
- When the normal operating pressure is reached, turn the heat down so all the liquid, which creates the steam, does not evaporate.

WARNING

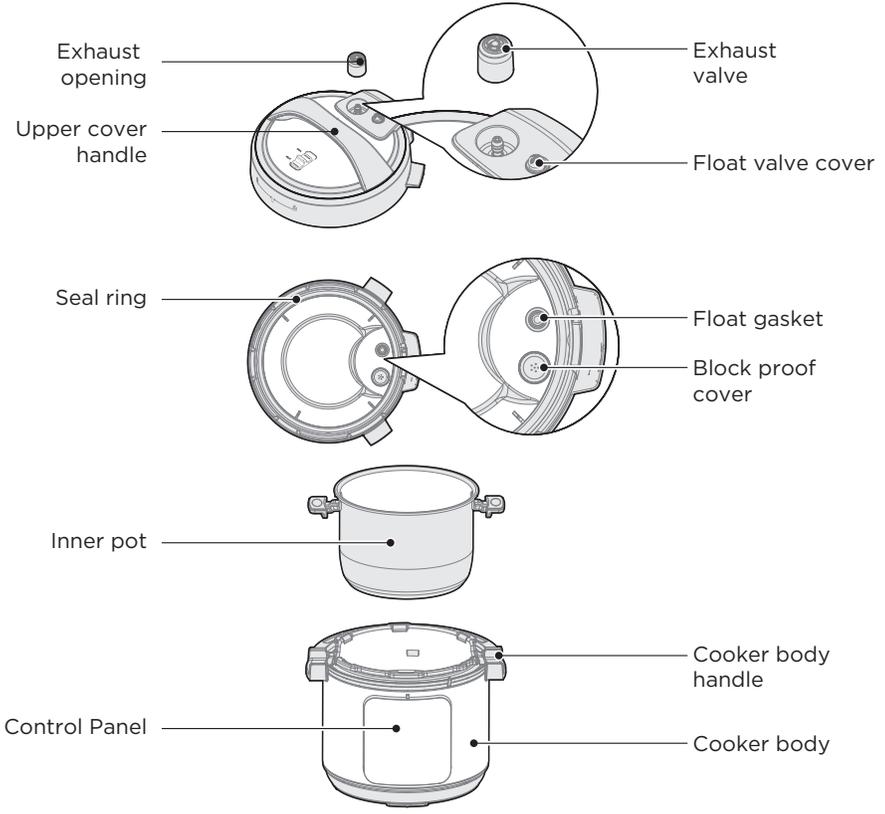
SAVE THESE INSTRUCTIONS

SPECIFICATIONS

Product Model	MPC601SNA
Capacity	6Qt
Power Supply	120V- 60Hz
Rated Power	1200W
Working Pressure	80kPa
Keep Warm Temperature	140°F-176°F
Product Size	331x315x328mm

PRODUCT OVERVIEW

Product Structure



Parts List



- Rice Spoon
- Soup Spoon
- User Manual
- Measuring cup
- Water box
- Steaming rack

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.

INSTALLATION INSTRUCTIONS

Disassemble and Install

Block proof cover

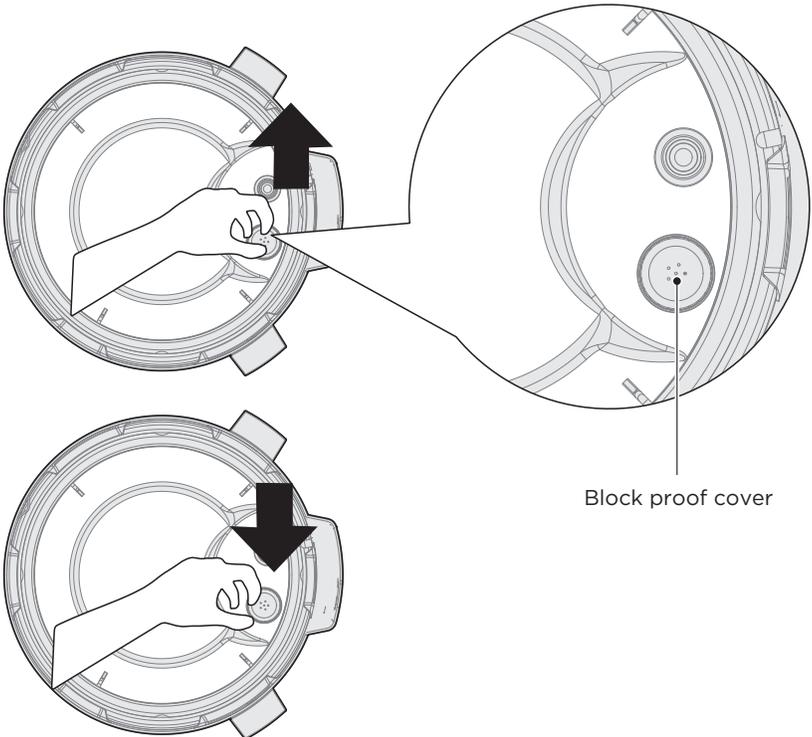
- The block proof cover prevents food particles from coming up through the steam release pipe, assisting with pressure regulation.
- As an integral part of product safety, the block proof cover must be installed before use and cleaned frequently.

Remove the block proof cover

- Grip the lid like a steering wheel and use your thumbs to press firmly against the side of the block proof cover (pressing towards the side of the lid and up) until it pops off the prongs underneath.

Install the block proof cover

- Place block proof cover over prongs and press down until it snaps into position. Do not attempt to operate the pressure cooker without the block proof cover installed.



Sealing Ring

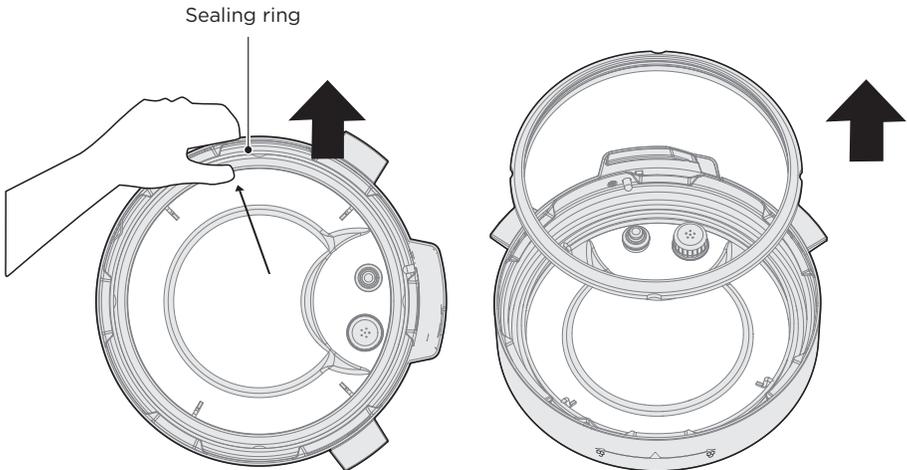
- When the pressure cooking lid is closed, the sealing ring installed on the underside of the lid creates an air-tight seal between the lid and the cooker base.
- The sealing ring must be installed before using the cooker and should be cleaned after each use. Only 1 sealing ring should be installed in the lid when using the cooker.
- Sealing rings stretch over time with normal use. As an integral part of product safety, the sealing ring should be replaced if stretching, deformation, or damage is noticed.

Remove the Sealing Ring

- Grip the edge of the silicone rubber and pull the sealing ring out from behind the circular stainless steel sealing ring rack.
- With the sealing ring removed, inspect the rack to ensure it is secured, centered, and at an even height all the way around the lid. Do not attempt to repair a deformed sealing ring rack.

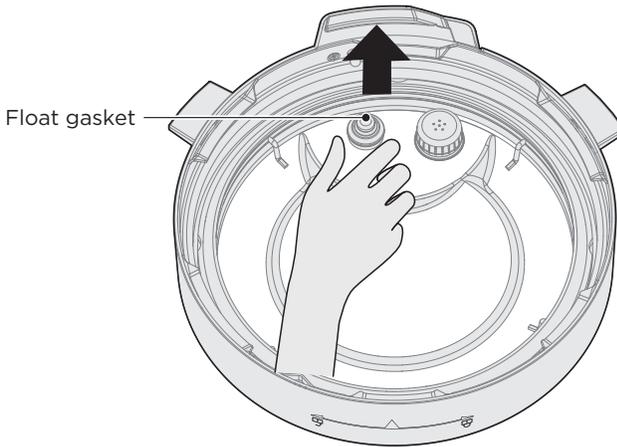
Install the Sealing Ring

- Place the sealing ring over the sealing ring rack and press it into place. Press down firmly to ensure there is no puckering.
- When installed properly, the sealing ring is snug behind sealing ring rack and should not fall out when the lid is turned over.



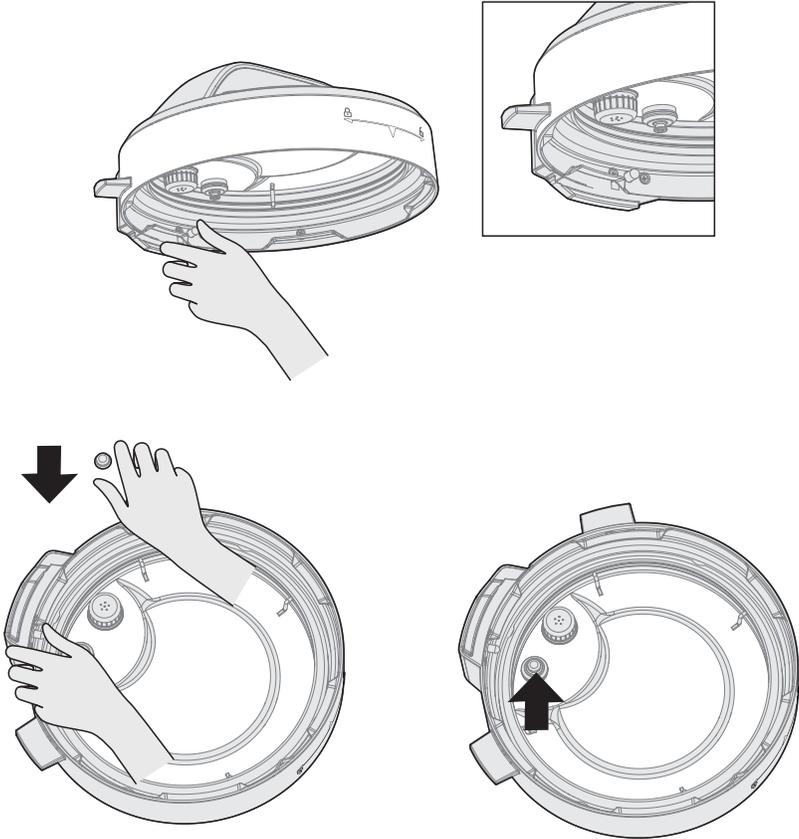
Remove the Float Valve

- Place one finger on the flat top of the float valve, then turn the lid over. Detach the float gasket from the bottom side of the float valve.
- Remove the float valve from the top of the lid. Do not discard the float valve or float gasket.



Install the Float Valve

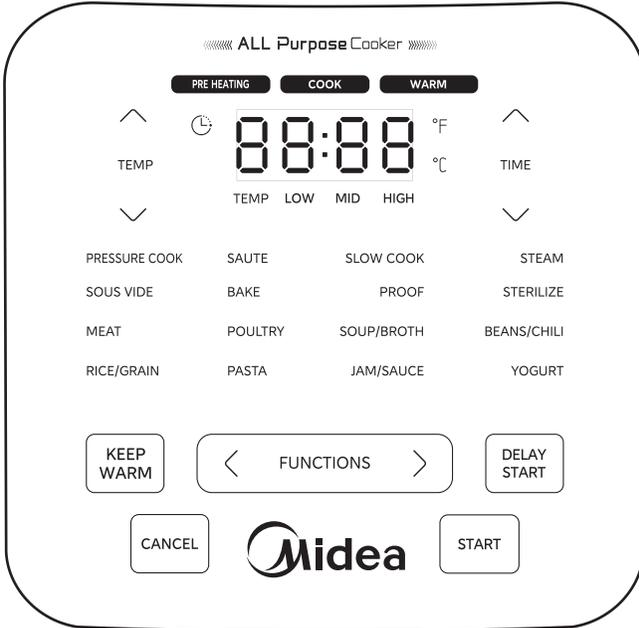
- Drop the narrow end of the float valve into the float valve hole on the top of the lid. Place one finger on the flat top of the float valve, then turn the lid over. Firmly attach the float gasket to the bottom of the float valve.
- Do not attempt to operate the pressure cooker without the float valve and/or float gasket properly installed in the pressure cooking lid.



OPERATION INSTRUCTIONS

Operation Part

The arrow on the lid is aligned here to indicate that it is covered



User Interface

Function	Function description
 TEMP 	<ul style="list-style-type: none"> Temperature adjustment button.
 TIME 	<ul style="list-style-type: none"> Time adjustment button.
	<ul style="list-style-type: none"> KEEP WARM Button.
	<ul style="list-style-type: none"> Function selection button.

Function	Function description
	<ul style="list-style-type: none"> • DELAY START Button.
	<ul style="list-style-type: none"> • Cancel button.
	<ul style="list-style-type: none"> • Start button.

Status Messages

The control panel shows information you need to know when using your pressure Cooker.

Message	Description
OFF	<ul style="list-style-type: none"> • Standby mode.
On	<ul style="list-style-type: none"> • Preheat mode.
Lid	<ul style="list-style-type: none"> • Lid not properly secured or missing.
05:20	Time <ul style="list-style-type: none"> • Smart Program: cooking time remaining • Delay Start: time until Smart Program starts • Keep Warm: time food has been warming

Before first use

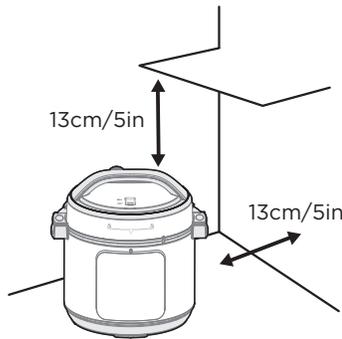
Setting up

1. Remove all plastic packaging from the pressure cooker. Read and remove all temporary stickers and warning cards.

Note: Do not remove the permanent warning sticker from the lid or the foil certification label from the pressure cooker base.

2. Place the pressure cooker on a stable, level, heat-resistant surface. Keep away from areas that can be damaged by steam (such as walls or cupboards).

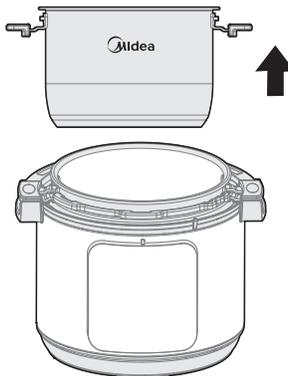
Note: Leave 5 inches/13 cm of space above the pressure cooker.



3. Open the lid, remove the inner pot from the pressure cooker.

4. Make sure that the sealing ring is fit snugly inside the lid.

5. Remove the inner pot. Wipe the heating element with a soft, dry cloth to make sure it's clear of debris.



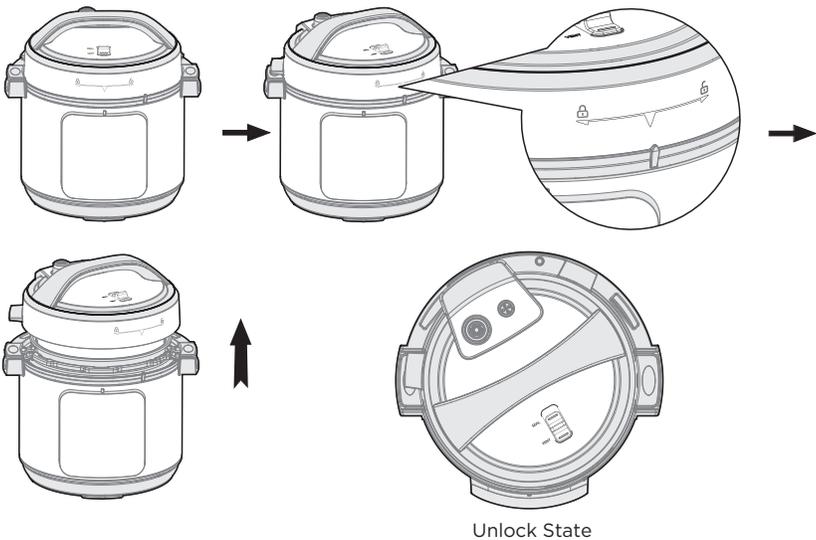
6. Wash the inner pot, accessories, and inside the lid using a non-abrasive sponge with water and a mild detergent, then dry thoroughly.
7. Insert the inner pot back into the pressure cooker base.
8. Plug into a kitchen outlet.
9. Before cooking, complete a Test Run.

Test run

Setting up your new pressure cooker for a test run is a great way to familiarize yourself with how the unit works before you actually cook a meal. To perform a test run:

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.

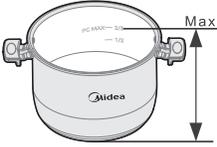


2. Check if the parts and accessories of lid are well installed

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

3. Put 3 QT water, but no food into the inner pot (Test use)

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



Usable Capacity
Usable Capacity=2/3 Capacity

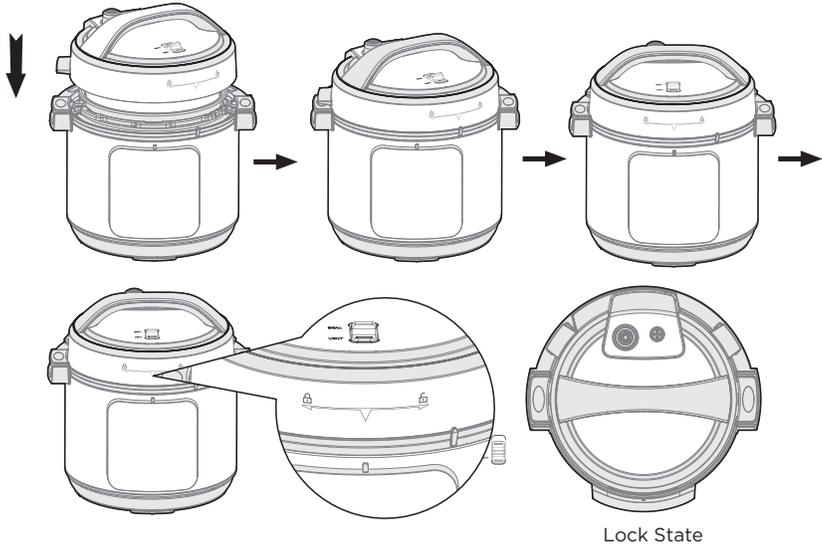
4. Put the inner pot into the cooker

- Wipe to clean the external surface of inner pot, foreign object and water are not allowed on the inner surface of electric pressure cooker.



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. Put the exhaust valve well

- When working, please turn the exhaust valve to the sealing place, which means the electric pressure cooker keeps at sealing state;
- For manual exhaust, please turn the exhaust valve handle to the exhaust place, the electric pressure cooker keeps at the exhaust state; when exhausting, do not keep the hands or face above the exhaust opening;



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

7. Set the cooking time

- Press the “<” or “>” button to select the “PRESSURE COOK” function, press time adjustment button “∨” or “∧” button to adjust the cooking time to 5 minutes.

💡 Tips:

Switch on if the buttons are inactive when use, please confirm if the lid is closed at the right place, the buttons are inactive if the lid is not closed correctly for product of this series.

8. Safely Open the Lid

After the cooking

- Cut off power supply or remove the power plug
- Exhaust method
 - A. Quickly open the lid (For non-fluid foods)
Turn the exhaust button to the “vent” place for exhausting, Some unit by pressing steam release button “” till the float valve drops down.
 - B. Generally open the lid
Keep the electric pressure cooker cool naturally till the float valve drops down.
- Open the lid
Turn the upper cover anticlockwise with the left hand, turn it to the cover open limit place, lift the upper cover with the right hand to open the lid.
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.
Do not pull out the exhaust valve when turning the exhaust button .
After cooking fluid foods (porridge and soup), do not turn the exhaust button or press the steam release button, please cut off power supply to make it cool naturally till the float drops before opening the lid.

9. End of test

- After the cooking session is done, discard any remaining water (Test use), then wash and dry the inner cooking pot.

Tips:

- After cooking, the cooker may automatically enter into the keep warm state. After cooking, the cooker may automatically enter into the keep warm state(Some funtion). and the indicator display “0H(0 hour), 1H(1 hour), 2H(2 hour)... ”or “ 00:00(0 min), 00:01(1 min)....”
- When the cooker is working, it is normal that it makes “cluck” sound, please set your heart at relax when use.
- 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.

Overall Operation Instructions

COOKING TIME

- After selecting the function, press the time adjustment button “ √ ” or “ ^ ” to set the cooking time.

COOKING TEMPERATURE

- After selecting the function, press the temperature adjustment button “ √ ” or “ ^ ” to set the cooking temperature.

KEEP WARM

- In standby mode, press the “**KEEP WARM**” button, display shows the keep warm time, and the keep warm function will automatically start after cooking. Press the time adjustment button “ √ ” or “ ^ ” to set the keep warm time, and press the temperature adjustment button “ √ ” or “ ^ ” to set keep warm temperature. The keep warm time is counting up, and the maximum keep warm time is 10 hours;

● NOTE

SAUTE, SOUS VIDE, BAKE, PROOF, YOGURT functions enter standby after cooking, and there is no automatic keep warm.

DELAY START

- After completing the function parameter setting, press the “**DELAY START**” button to enter the DELAY START setting state. In this state, the screen displays the preset start time, and the DELAY START can be adjusted by the time adjustment button “ √ ” or “ ^ ”; after the setting is completed, press the “**START**” button to start the delay time countdown. When it counts down to 0, the menu starts cooking.

● NOTE

SAUTE, SOUS VIDE, BAKE, PROOF, YOGURT functions do not support DELAY START.

CANCEL button

- During function setting or delay setting, press the “**CANCEL**” button to return to standby. During heating or delay waiting, press the “**CANCEL**” button to cancel heating or delay and return to function setting.

Function Operation

PRESSURE COOK, STEAM, STERILIZE, MEAT, POULTRY, SOUP/BROTH, BEANS/CHILI, RICE/GRAIN, PASTA, JAM/SAUCE

1. Turn on the power, put the ingredients in the inner pot, close the upper cover, and turn the exhaust button to the sealing position;
2. In standby mode, press the function select button “<” or “>” to select the PRESSURE COOK, STEAM, STERILIZE, MEAT, POULTRY, SOUP/BROTH, BEANS/CHILI, RICE/GRAIN, PASTA, JAM/SAUCE function, the selected menu will high light, and the display will show the default cooking time;



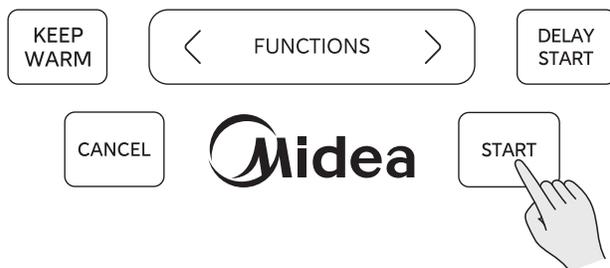
3. Press the time adjustment button “∨” or “∧” to set the cooking time.



4. Press the temperature adjustment button “∨” or “∧” to set the cooking temperature. (except “STEAM” function)



5. Then press the “START” button to start heating;



6. After cooking, the cooker automatically starts to keep warm.

SAUTE

1. Power on the product, put the ingredients in the inner pot, and keep the upper cover open;
 2. In standby mode, press the function select button “<” or “>” to select the SAUTE function, the “**SAUTE**” will high light, and the display will show the cooking time;
 3. Press the time adjustment button “∨” or “∧” to set the cooking time;
 4. Press the temperature adjustment button “∨” or “∧” to set the cooking temperature;
 5. Then press the “**START**” button to start heating;
 6. After cooking, the cooker returns to standby.
- Tip: The maximum cooking time for SAUTE is 1 hour.

NOTE

In Sauté mode, if the cooker lid is closed, the display will show PrSE. Please keep the lid open during the sauté process.

SLOW COOK

1. Turn on the power, put the ingredients in the inner pot, and close the upper cover;
2. In standby mode, press the function select button “<” or “>” to select the “**SLOW COOK**” function, the “**SLOW COOK**” will high light, and the display will show the cooking time;
3. Press the time adjustment button “∨” or “∧” to set the cooking time;
4. Press the temperature adjustment button “∨” or “∧” to set the cooking temperature;
5. Then press the “**START**” button to start heating;
6. After cooking, the cooker automatically starts to keep warm.

SOUS VIDE, BAKE, PROOF

1. Power on the product, put the ingredients in the inner pot, and close the upper cover;
2. In standby mode, press the function select button “<” or “>” to select the SOUS VIDE or BAKE or PROOF function, the selected menu will high light, and the display will show the cooking time;
3. Press the time adjustment button “∨ ” or “∧ ” to set the cooking time;
4. Press the temperature adjustment button “∨ ” or “∧ ”to set the cooking temperature(except “BAKE” function);
5. Then press the “**START**” button to start heating;
6. After cooking, the cooker returns to standby.

YOGURT

1. Power on the product, put the ingredients in the inner pot, and close the upper cover;
2. In standby mode, press the function select button “<” or “>” to select the YOGURT function, the “**YOGURT**” will high light, and the display will show the cooking time;
3. Press the time adjustment button “∨ ” or “∧ ” to set the will show “boil”. Press the time adjustment button “∨ ” or “∧ ” to set the cooking time (only in LOW temperature);
4. Press the temperature adjustment button “∨ ” or “∧ ” to set the cooking temperature;
5. Then press the “**START**” button to start heating;
6. After cooking, the cooker returns to standby.

RICE/GRAIN

1. Power on the product, put the ingredients in the inner pot, and close the upper cover;
2. In standby mode, press the function select button “<” or “>” to select the RICE/GRAIN; function, the “**RICE/GRAIN**” will high light, and the display will show the cooking time;
3. Press the time adjustment button “∨ ” or “∧ ” to set the cooking time;
4. Press the temperature adjustment button “∨ ” or “∧ ” to set the cooking temperature;
5. Then press the “**START**” button to start heating;
6. After cooking, the cooker automatically starts to keep warm.

Special instructions for the RICE/GRAIN function: The recommended rice-water volume ratio for the RICE/GRAIN function is 1:1.2. You can adjust the time, temperature and rice-water volume ratio according to your personal taste;

Other Settings

MENU PARAMETER MEMORY FUNCTION AND DEFAULT FACTORY SETTINGS:

1. After starting cooking, the parameters of all functions will be memorized. The next time you select the corresponding function, the function parameters will be initialized to the last memorized parameters for quick use.
2. If you need to restore the function to the default factory settings, press and hold the “**CANCEL**” button for 10 seconds in standby mode; a prompt tone will sound after the operation is successful.

TURN ON OR TURN OFF THE SOUND

1. In standby mode, press the “**DELAY START**” button and “**KEEP WARM**” button at the same time, and hold for 5 seconds to set the sound, if the current sound function is closed, then switch to the sound function on state, the display shows “S On”; otherwise switch to the sound off state, the display shows “S OFF”; The display shows “S On” or “S OFF” for 1 second, then automatically return to the state before the operation. Under the “S OFF” state, only the abnormal alarm state can be audible.

NOTE

1. **Do not** cook with empty inner pot
 - 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.

Function Quick Reference Chart

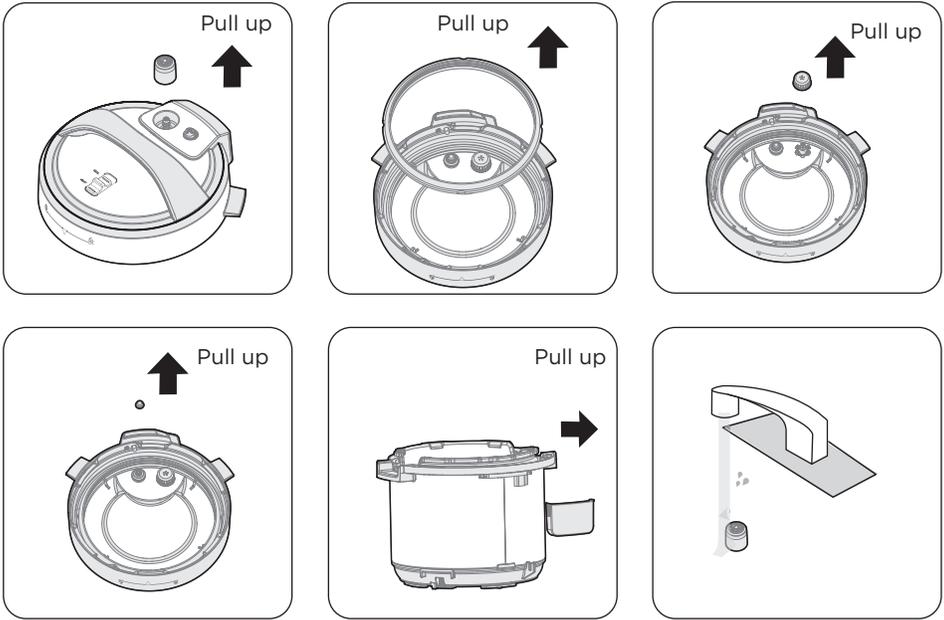
Menu	Default Time	Time Range	Temperature Options
PRESSURE COOK	00:10	00:00-04:00	LOW/HIGH
STERILIZE	00:15	00:00-04:00	LOW/HIGH
MEAT	00:35	00:00-04:00	LOW/HIGH
POULTRY	00:20	00:00-04:00	LOW/HIGH
SOUP/ BROTH	00:30	00:00-04:00	LOW/HIGH
BEANS/ CHILI	00:30	00:00-04:00	LOW/HIGH
RICE/ GRAIN	00:12	00:00-01:00	LOW/HIGH
PASTA	00:10	00:00-04:00	LOW/HIGH
JAM/SAUCE	00:10	00:00-04:00	LOW/HIGH
STEAM	00:10	00:00-04:00	-
SAUTE	00:30	00:01-01:00	LOW/MED/HIGH
SLOW COOK	06:00	00:30-24:00	LOW/MED/HIGH
SOUS VIDE	03:00	00:30-99:30	77°F-194°F

Function Quick Reference Chart

Menu	Default Time	Time Range	Temperature Options
BAKE	00:45	00:01-01:00	-
PROOF	02:00	00:30-06:00	77°F-95°F
YOGURT	08:00	HIGH: 00:03 (fixed) LOW: 00:30-99:30	LOW/HIGH

CLEANING AND MAINTENANCE

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 **Exhaust valve, Float, Seal ring, Block proof cover, Float gasket and Water box** 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.

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">• Power cord and plug is expanded, deformation, damaged and its color is changed.• One part of the power cord and plug are hotter.• Power cord is flexible with discontinuous power supply.• The electric pressure cooker has abnormal heating and generates bad odor.• There's abnormal noise or vibration when supply power.	Stop using, and repair it by the authorized repair center.
<ul style="list-style-type: none">• There's dust or dirt on the plug or socket.	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 "Forbidden" items	 General Forbid	 Disassemble Forbidden	 Wet hands Forbidden
	 Contact Forbidden	 Spray Water Forbidden	
 Means "Mandatory" items	 Must be executed	 Remove the power plug	

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



WARNING

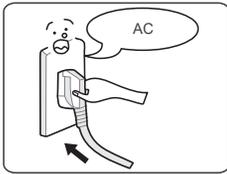
It may possibly cause death or serious injury if the warning items are disobeyed.



CAUTION

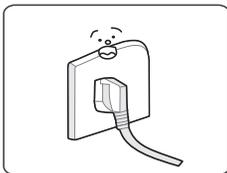
It may cause physical injury or property damage if the caution items are disobeyed.

⚠ WARNING



Use correct power outlet (Refer to the label)

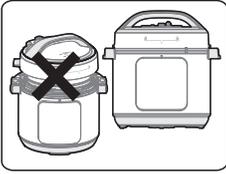
- Failure to use correct electricity can cause fire or electric shock.
- Danger of fire if the bad socket is adopted.



A socket shall be used alone

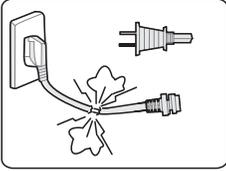
- A socket of more than 10A rated current with grounding wire shall be used alone;
- If shared with other electrical appliances, the socket may cause abnormal heat and result in fire.

⚠ WARNING



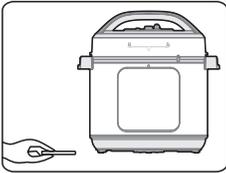
It is strictly prohibited to use other lid

- 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.



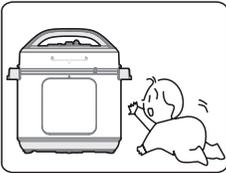
Stop using if the power cord is damaged

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



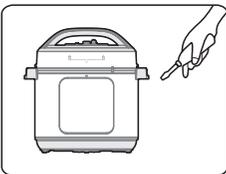
Do not put foreign objects

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



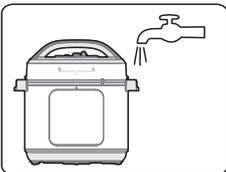
Place the appliance in a location out of reach of infants

- 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

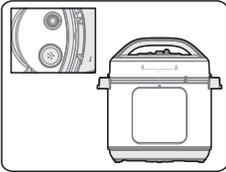
- Doing so could cause electric shock and electrical short circuits.

⚠ WARNING



Warning on Opening the lid

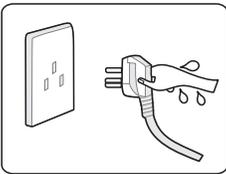
- When the electric pressure cooker is not working, there isn't pressure in the pot, the float valve is down;
- When the electric pressure cooker is working, pressure in the cooker rises, float valve ascends; do not fiercely open the lid before the pressure has been completely released;
- If it is difficult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



Check periodically

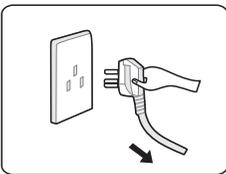
- Be sure to check periodically the block proof cover and exhaust valve core to make sure that they are not blocked;
- Do not cover the exhaust valve with heavy object or replace it with other object.

⚠ CAUTION



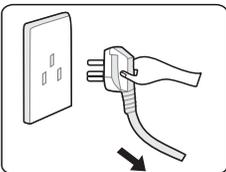
Never pull the plug with a wet hand

- To avoid electric shock.



When pulling the plug, you must pinch the plug

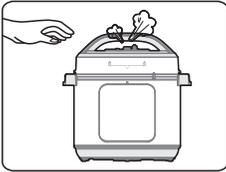
- When pulling the plug, you must pinch the plug;
- Do not pull the power cord, otherwise it will damage the cord, causing electric shock and short circuit.



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.



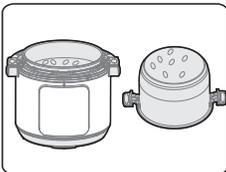
When the cooker is working, please do not touch the lid

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



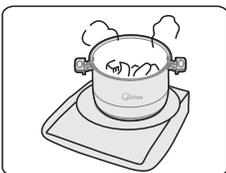
The total amount of food and water can not exceed Max scale

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



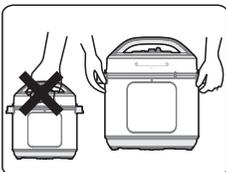
Do not use a pot other than the dedicated pot

- 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 approach the stove for avoiding 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 30cm away from other kitchen appliances.

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.

S/N	Problem	Reason	Solution
1	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.
2	Difficult to open the lid	• Float valve in the popped-up position.	• Press the float valve lightly with a chopstick.
		• Pressure exists inside the cooker.	• Open the lid after the pressure is completely released.
3	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.
4	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.
5	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.

S/N	Problem	Reason	Solution
6	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.
7	Power indicator doesn't light on	• Power socket bad contact.	• Please check the power socket.
8	All indicators flas	Display screen displays E1	• Bottom sensor fault.
		Display screen displays E2	
		Display screen displays E8L/E8H	• Pressure switch fault.
9	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.
10	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.

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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.

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