

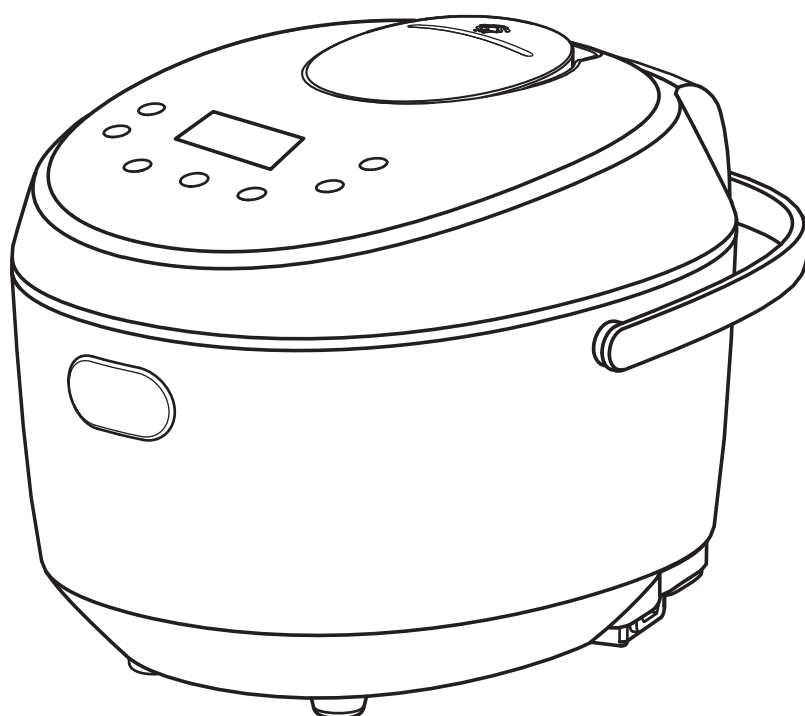


Rice Cooker User's Manual

Model: MB-FC3020

MB-FC4020

MB-FC5020



Thank you for purchasing the Midea electric rice cooker. Please read this User's Manual carefully before using and keep it in a good place for future reference. The product is subject to the physical, picture is for reference only.

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IMPORTANT NOTICES

IN NO EVENT SHALL OUR COMPANY OR THE SUPPLIER BE LIABLE TO YOU OR ANY OTHER PARTY FOR ANY DIRECT, INDIRECT, GENERAL, SPECIAL, INCIDENTAL, CONSEQUENTIAL, EXEMPLARY OR OTHER DAMAGES ARISING OUT OF THE USE OR INABILITY TO USE THE PRODUCT (INCLUDING, WITHOUT LIMITATION, DAMAGES FOR INJURY, LOSS OF PROPERTY, BUSINESS PROFITS, BUSINESS INTERRUPTION) OR FROM ANY BREACH OF WARRANTY, EVEN IF OUR COMPANY OR SUPPLIER HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. IN NO CASE SHALL OUR COMPANY OR SUPPLIER'S LIABILITY EXCEED THE AMOUNT YOU PAID FOR THE PRODUCT.

Specifications, designs and dimensions subject to change without prior notice.

Safety instruction

1. To reduce electric shock, risk of fire or injury, please read the operating instructions carefully before using the appliance for the first time and keep them for future reference.
2. Never immerse the appliance in water or other liquids.
3. Never operate the appliance if any cable or part has been damaged or malfunctioned.
4. Electrical appliance is only to be repaired by qualified personal, improper repair work can be a source of considerable danger to the appliance.
5. Children and the disabled are not aware of the hazards of electric appliance. Therefore, never allow them to operate the appliance unless properly supervised.
6. Please turn off and unplug the appliance before cleaning, maintenance or relocation, and whenever it is not in use.
7. This appliance is for household use only and please use suitable voltage and frequency (220V~ 50Hz).
8. Do not place any objects on the appliance.
9. Please put the power cord in the right place in order to avoid tripping the unit over.
10. 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.
11. When the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
12. The device should be installed at minimum distant of 10cm from the wall or other obstacle.
13. Do not use bug sprays or other flammable cleaners to the unit and keep away from any fire and heat sources.

Note: To avoid any malfunction or damage, do not tilt or crossing place the unit under any operation.

Note

! The rice cooker must operate with the provided inner pot to avoid over-heat or abnormal circumstance.

Do not hit the inner port with a hard object to avoid deformation.

During use or few minutes just after use, do not touch the inner pot by hands to avoid scald by high-temperature.

Do not fall the inner pot off, which may cause deformation.

Wipe away water outside the inner port before cooking to avoid any fault.

! Please clean out water drops and rice grains between the inner pot and heating plate before cooking to avoid overheat or short circuit.

Safety instruction

Warm Tips

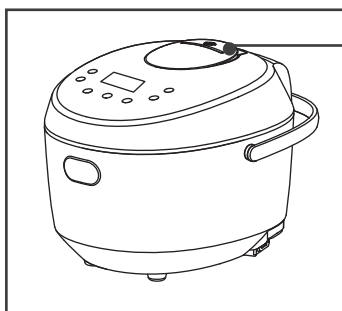
- If there is any inconsistency between the picture and the real product, the real product will be taken as final standard.
- Before using the rice cooker, please check the inner pot and steam valve are installed in-place to avoid any malfunction.
- During operation, the product may generate tiny sound of "click" or "sizz", which is a normal sound of operation.
- Never operate the rice cooker again immediately after cooking. Wait at least 15 minutes to cool down the heating plate to the room temperature.
- Never cook rice with hot water as this may affect the temperature judgment by the thermostat and degrade the cooking effect.
- Please clean the steam valve regularly.
- Please repair the product and replace parts by an authorized maintenance agency to get professional and high-quality service. Please keep this manual for future reference.

Warning

- ⊘ Never use this appliance to cook any food that may jam the steam valve: Foliaceous food (e.g. laver, Chinese cabbage) or strip food (e.g. kelp) and fragmentary foods (e.g. corn grit), as these may cause accidents or damage to the rice cooker.
- ⊘ During operation, never put your face or hands close to the steam valve in order to avoid scald.
- ⚠ Please use an individual earthed socket of 10A rated current, if joint use of the same socket with other appliance may cause fire.
- ⊘ In operation, never cover the steam valve with a cloths, as this may cause accidents or damage to the rice cooker.
- ⊘ No reconstruction
Any person other than a repair technician is not allowed to dismantle or repair the appliance to avoid fire, electric shock or injury.
- ⊘ Never use the following modes for operation to avoid fire and electric shock due to damaged power cords.
Power cord processing, forced bending, approach to high temperature, binding, bearing heavy objects, etc.
- ⊘ Never insert any object into the intake hole and steam valve on the bottom of the appliance to avoid electric shock.
- ⚠ Cleaning the plug regularly to avoid fire.
- ⊘ Do not use it outdoor.
- ⚠ The plug must be inserted into the socket thoroughly to avoid fire, electric shock or short circuit.
- ⚠ When the plug is damaged or wet, never use the appliance to avoid fire, electric shock or short circuit.
- ⊘ Never pull the plug with a wet hand to avoid electric shock and injury.
- ⊘ During operation, do not move or shake the rice cooker.
- ⊘ Do not place the rice cooker on a location which is unstable, wet or near to fire or heat source, otherwise this may cause damage or accident.
- ⚠ Users with cardiac pacemaker or audiphones and cochlea shall consult the authorized doctors and refer to the instructions provided by the medical equipments provider before using the product.

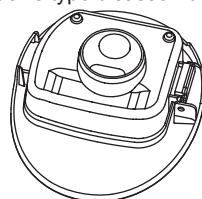
Product Instructions

Spare parts Instructions



Spill proof moisture steam valve

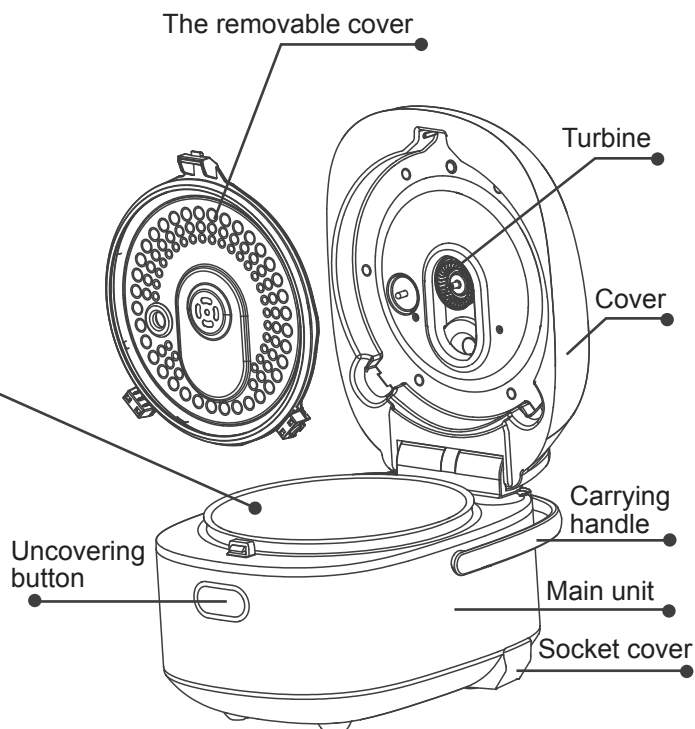
- Dismounting method:
Buckle type disassembly



Note: spill-proof moisture-keeping steam valve, foreign body should be removed in time, to avoid effect on the quality of cooking

Inner pot

- Do not heat the inner pot in other stoves, otherwise, it may distort under high temperature.
- Take out the inner cooker pot, wash with household detergent and soft cloth, wipe the water on the surface of the inner pot. Do not use metal brush or other coarse comedy wiping the inner pot, avoid damage to the inner pot.
- According to the frequency of use, the inner pot may occur discoloration or speckle phenomena, but do not affect the health and use.



Accessories

Scoop



Soup ladle



Measuring Cup



Food steamer



Power Wire Component



Specific accessories are different according to the model of product .

Product Instructions

Product specification

Model	Rated Volage	Rated Power (W)	Rated Capacity(L)	Rice Cooking Amount (Cup)	L x W x H (mm)
MB-FC3020	220V~50Hz	605	1.0	1 ~ 5.5	353X229X237
MB-FC4020		760	1.5	2 ~ 8	353X275X237
MB-FC5020		760	1.8	2 ~10	373X275X267

Usage Instructions

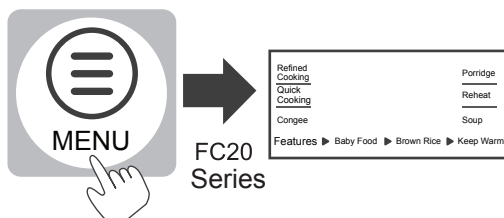


MB-FC Panel

Usage Instructions

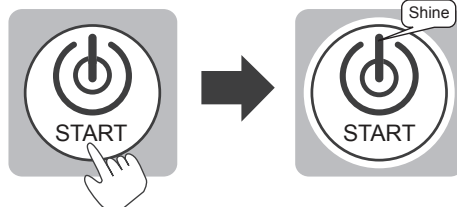
Use of the function button

MENU key



Press the "Function" button, select the appropriate function, the corresponding function displays a prompt. After choosing the desired function, Then press the "Start" button to start.

START key



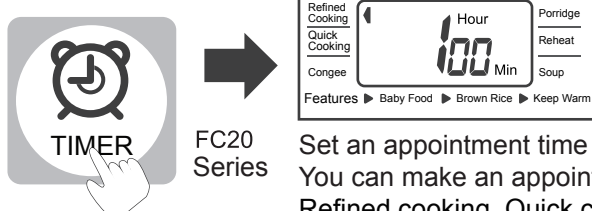
Press "Start" button, the indicator changes from flashing to steady, which means that to enter the work state, But also to confirm the function of your cho-ice before start working.

OFF key



In the course of their work, continuously press the "OFF" button, you can go directly to the standby state.

TIMER key



Set an appointment time for the working end time.

You can make an appointment features:

Refined cooking, Quick cooking, Baby porridge, Congee, Porridge, Soup, Brown rice.

Reservation can not function: Reheat, Keep warm.

1.Press the "Timer" button to set an appointment time, each time you press the "Timer" button to increase appointment Half an hour.

2.Press the "Function" key to select the desired cooking mode.

3.Finally, press the "Start" button to enter the working state.



Special Note button

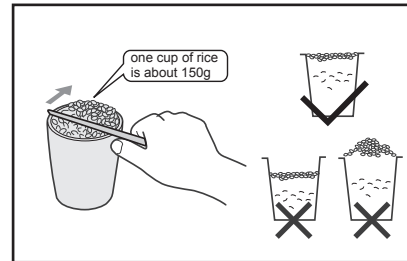
Simply click the above functions can be carried out to select the shortcut key, press the "Start" you can start cooking functions accordingly.

For example: You want porridge, just click the "Porridge" and then "Start" on it.

Usage Instructions

Usage Method

- Take rice (one cup of rice is about 150g) with measuring cup.
 - Please do not directly wash rice in the inner pot for avoiding scratching the inner pot.
 - If using a dry cereals for grains function, it needs to use hot water soak 2-3 hours in advance.
- Put the clean rice into the inner pot, select suitable water level mark according to the rice amount, increase or decrease water according to personal taste.



Note: Do not exceed the max mark of corresponding function, otherwise, it may cause overflow and short circuit.

How to use water line

- While Cooking**
While adding water, look at the rice line. For example: 3 cups, put the washed rice into the pot, add water to water level scale marked "3". (Diagram 1)
- While Congee**
While adding water, look at the middle congee line. For example: 1 cup, put the washed rice into the pot, add water to water level scale marked "congee" and "1". (Diagram 2)
- While Porridge**
While adding water, look at the right porridge line. For example: half cup, put the washed rice into the pot, add water to water level scale marked "porridge" and "1/2". (Diagram 3)

Note: you can fine-tune the ratio of rice and water based on individual preferences, but the total quantity of rice and water can not exceed the highest water level in the pot.

Cooking Function

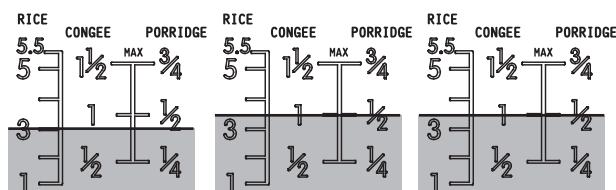
Model	The maximum amount of rice	The minimum amount of rice
30	5.5 Cup	1 Cup
40	8 Cup	2 Cup
50	10 Cup	2 Cup

Congee Function

Model	The maximum amount of rice	The minimum amount of rice
30	1 1/2 Cup	1/2 Cup
40	2 Cup	1 Cup
50	3 Cup	1 Cup

Porridge/Soup Function

Model	The maximum amount of rice	The minimum amount of rice
30	3/4 Cup	1/4 Cup
40	1 Cup	1/2 Cup
50	1 1/2 Cup	1/2 Cup



(Diagram 1)

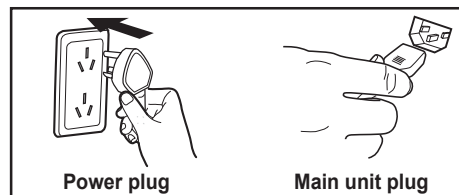
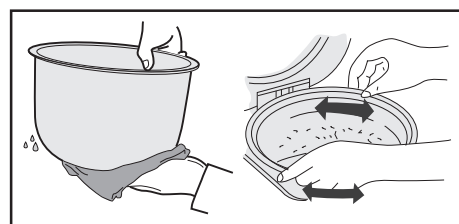
(Diagram 2)

(Diagram 3)

- Wipe the external surface of inner pot and water from the coil panel, put it into the Rice Cooker In order to make the pot bottom and heating plate can be tightly attached to the inner cooker, please rotate left and right back to 2-3; install the cover till it makes "click" sound.

Note: Do not heat the inner pot in other stoves, otherwise, it may distort under high temperature; it is not allowed to substitute the inner pot in the hot plate with other container.

- Plug in the power plug
Please ensure the pot body plug and the power plug already insert in place
- Press the function button to select the desired function, then press "start" button to enter the working state, or press the corresponding function button to enter working state directly.



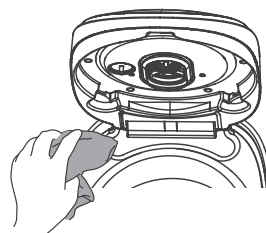
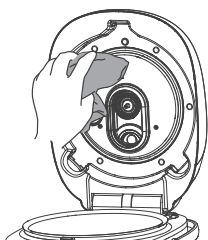
Power plug

Main unit plug

Cleaning and Maintenance

Clean the body

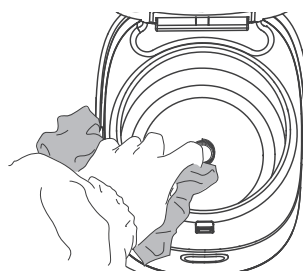
- Use a damp cloth to wipe the insulation seat board position, but never wash it with water directly.
- The water in the water storage tank should be wiped dry with a semi-dry rag.



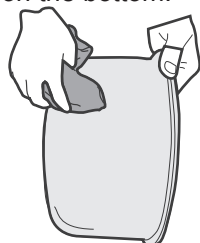
- Rice grains should be removed with a toothpick or rag.



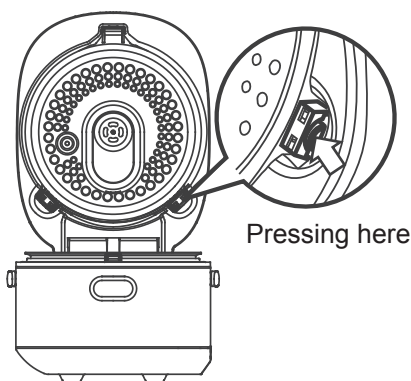
- Any water on the heating plate should be wiped dry with a rag. The grains of cooked rice may be removed with steel wool or sand paper.



- Before putting in the inner pot, be sure to wipe away the water and rice grains around and on the bottom.



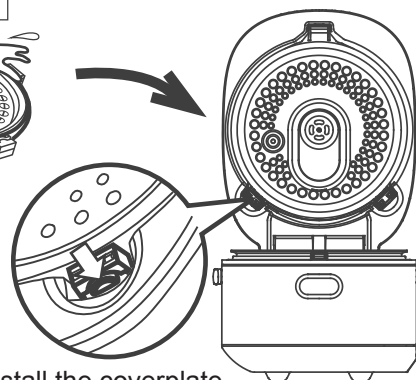
How to Remove and Clean the Coverplate



Open the upper cover to remove the coverplate



Clean the coverplate



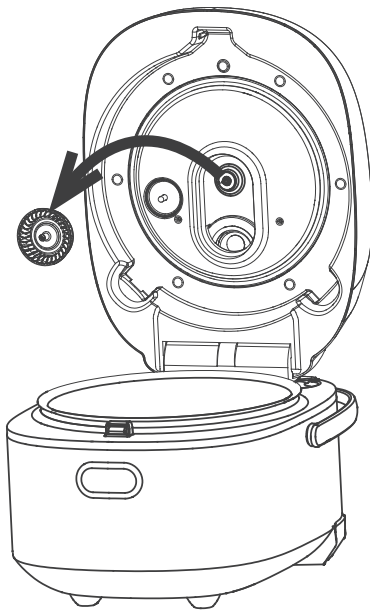
Install the coverplate

Cleaning and Maintenance

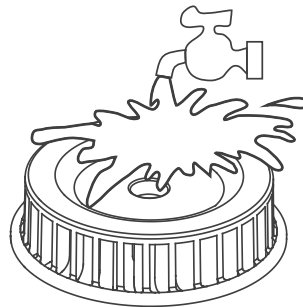
Turbine disassembly, cleaning, oiling, installation

Note: We recommend regular cleaning, coating of vegetable oil (such as peanut oil, vegetable oil, etc.), to ensure smooth operation, please wash after cooling to prevent burns.

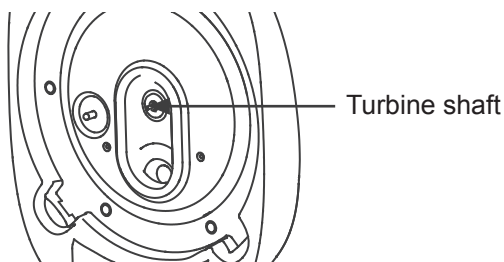
- After removing the cover, remove the Turbine out



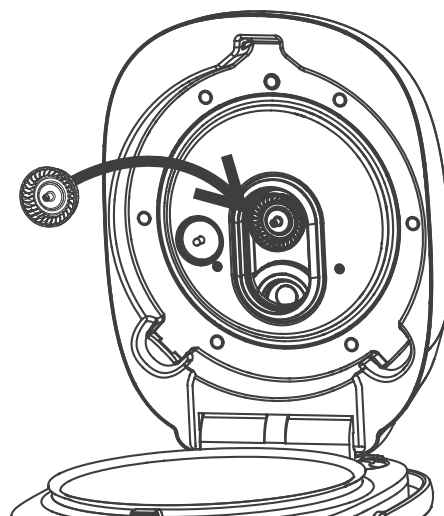
- Cleaning Turbine



- Anointment



- After cleaning, the turbine shaft holes in the turbine shaft turbine installed



Tips:

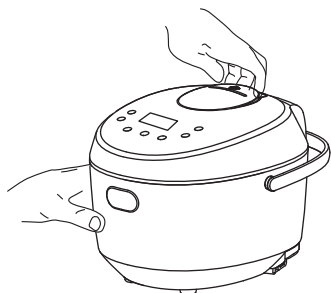
In order to enhance the product life, regularly (one week) on the turbine shaft edible vegetable oil painting (Such as peanut oil, cooking oil, etc.), in order to increase lubricity.

Cleaning and Maintenance

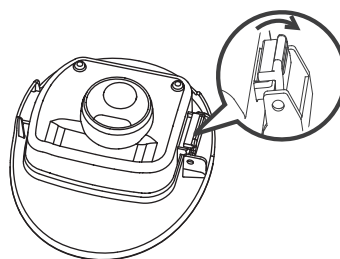
Removal of steam valve , Cleaning and Installation

Note: The moveable cover plate must be cleaned after every use, to ensure the steam vent to be smooth. After cooling down, clean it and avoid scald.

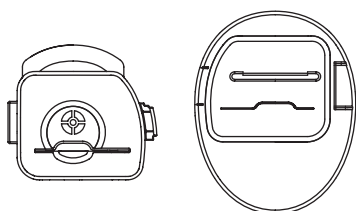
- with a hand, hold the rear side, and lift it up.



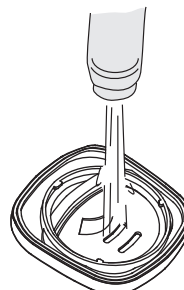
- As shown, suppress the steam valve bankai pinch open the steam valve



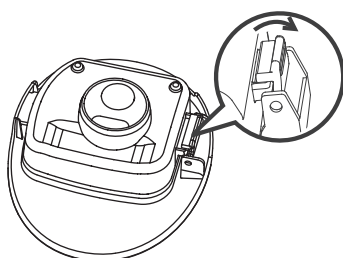
- A sketch of opening.



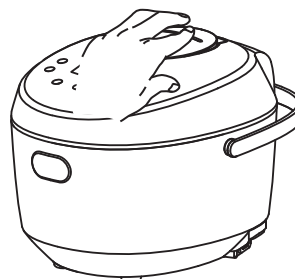
- Wash it with water after opening.
Note: If the gasket falls off, push it in.



- As shown: two buckle bit after the close alignment of the steam valve, fasten pinch, it would be correct if you can hear a noise.



- Press down to install the steam valve.



Troubleshooting

When you found the cooking is in any abnormal conditions, please refer to below table.

Issue Checklist	Standard Cooking/ Quick Cooking/ Refined Cooking / Porridge/ Soup/ Congee									Keep Warm					
	Too Hard	Too soft	Not cooked rice	Smelly	Rice stuck in inner pot	Rice crust ` Rice burnt	Overflow	Too thick	Lack of boiling	Don't keep warm	Smelling	Color	Rice too dry	Water Drips	Motor does not turn or turn slowly
Rice and water volume is not correct	●	●	●		●	●	●	●	●						
Exceeds the maximum amount	●	●	●		●	●	●		●						
Whether the chosen function is correctly	●	●	●		●	●	●	●	●						
Whether any distortion on inner pot and uneven on the bottom	●	●	●		●	●			●						
Cooking with hot water or cook meal continuously without cooling down	●	●	●		●				●						
Whether any grain of rice or foreign objects on the inner pot base, heating plate and control panel.	●	●	●	●	●	●			●		●	●	●	●	
Whether power cut off	●	●	●	●	●	●		●	●	●	●			●	
The rice has not been fluffed up after cooking completed	●					●						●	●	●	
Whether the steam valve has been fixed properly.	●						●	●							
Excessive long hours on preset timer	●		●	●				●							
Whether the top lid cover has been closed properly			●				●	●			●	●	●		
Do not wash the rice fully	●		●	●		●	●				●	●			
Grain of rice or foreign objects stayed at Sealing packed & inner pot border areas.											●	●	●		
Excessive long hours on keep warm function.	●										●	●	●	●	
Do not preset keep warm but rice kept in the inner pot for long hours										●	●	●	●	●	
Not yet cleaned the inner pot				●							●				
Placing rice spoon in the inner pot											●	●	●	●	
Mixture of water and rice are uneven.			●												
Off or forget to install a turbine							●								
There is no dirt or interference turbine turbo shaft lubrication															●

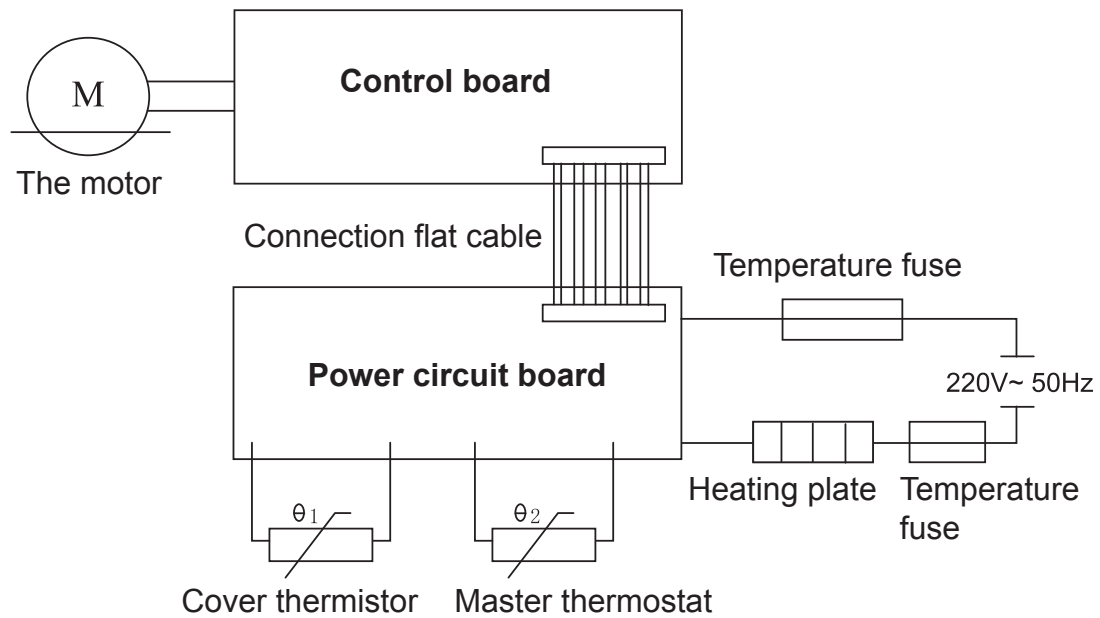
Please send to the designated service center for repair if the unit is found to be defective after the inspection carried out on the table above.

Troubleshooting

When you think something is wrong with the product, when to repair outlets before repairs, check the following circumstances, for confirmation.

Unusual circumstances		Please confirm	Corresponding method
Before cooking	Button does not respond to the "Start" light is not flashing, not in standby mode.	Plug the power cord loose	Plug the power cord securely
		"Start" lights	Press the "Cancel" button to return to the standby mode
		After power-up, the display always shows "12:00" flashes	Does not affect the normal use, is caused by a dead battery or battery replacement delivery service outlets
	Can not close the cover	No installation activities cover	Please install the cover activities
Cooking in	Leaks from outside the local steam valve	Outside of the inner pot is no clean water droplets	Please clean
		Deformation of the inner pot injury	Go to the store or aftermarket replacement outlets
		Pressure cover damage, seal is not damaged	Go to the store or aftermarket replacement outlets
		Without closing the upper cover	Close the upper cover
	The cover autom-atically bounce	Without closing the upper cover	Close the upper cover
	Slight "click" sound	Voice relay work, is a normal phenomenon	Non-failure, continue to use
	Smooth sound	Rotating turbine sound, is a normal phenomenon	Non-failure, continue to use the turbine shaft smear vegetable oil (such as peanut oil, cooking oil, etc.) will be better
	Abnormal noise	Turbines not installed in place,Insufficient lubrication	A turbine mounted in place, periodic (once a week) applied to the turbine shaft edible vegetable oils (such as peanut oil, cooking oil, etc.) to increase the lubrication
Display abnormal	LCD text display inside look blurry	The text has a liquid crystal observation range (angle of view not a directly above, are partial front directly above, and the plane angle of probably 60 degrees)	Not a fault, appropriately adjustments to right perspective angle
		Viewed from the perspective of each	The battery is low, replace the battery
	Display screen water vapor, obscurity display	There is water left on the outside part of the inner pot	
		Sealing of cover is damaged or contaminated by foreign substances	
Odor	Plastic smell	When using this new cooker, there is smell of plastic, after a period of time will slowly disappear	

Circuit diagram



FC30/40/5020 series circuit diagram