



1L Smart Rice Cooker

Instruction Manual

MB-FS3018

Please read the manual carefully before using this appliance and keep them for future reference.

Table of Contents

Safety warning	FORBIDDEN, MANDATORY, ATTENTION	03
Product overview	Parts and features	08
	Accessories list	09
	Operation panel	09
Instructions for use	Quick start guide	10
	Functional description	10
Care and Cleaning	Disassemble the lid plate for cleaning	13
	Steam valve cleaning	13
	Cleaning the cooker body	13
Service guide	Technical data of the product	14
	Circuit principle diagram	14
	Anomaly self-checking	14

Safety warning

● Reminder

Basic safety precautions should always be followed to ensure secure use and avoid injury and/or property loss to user and others.

⚠ Note

Conditions unconsidered:
the appliance is used by unsupervised children or the disabled.
the appliance is played with by children.

⊘ Represents [FORBIDDEN] content



Prohibit the use of inferior plugs



Prohibit wet hands from touching



Prohibit combustible products



Prohibit children from operating

- Keep the appliance away from combustibles. During operation, stay away from curtains, drapes, curtain Or in similar articles to avoid the risk of fire.
- Do not use the appliance for food that may cause vent clogging: food in sheets (e.g. laver and Chinese cabbage), food in bands (e.g. kelp), food in pieces (e.g. corn dregs), to avoid accident and damage to the appliance.
- During operation, do not place your hands or face close to the steam vent to avoid burns.

Safety warning

- During operation, do not cover the steam vent with cloth or other articles to avoid accident and damage to the appliance.
- Do not reform the appliance: except for maintenance technicians, persons are not allowed to disassemble or repair the appliance to avoid the risk of fire, electric shock and injury to persons.
- 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.
- 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 30cm. 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.

Safety warning

! Represents [MANDATORY] contents

- Don't immerse the appliance in water or drench with water.
- Independently use grounding socket with rated current of above 10A. When used with Others electrical appliances, the socket will go wrong and lead to dangers such as fire disaster.
- If the power line is too short, user should use an extension socket for connection. Please do not use poor-quality socket. The power consumption of the appliances must not exceed the maximum load of the extension socket.
- 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.
- In case of supply cord damage, the cord should be replaced by professionals of the Manufacturer, the Maintenance Department or similar.
- The appliance is for household use only.

Note: 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.

Safety warning

⚠ Represents [ATTENTION] Matters that may cause minor injuries or property loss

- The appliance can only use the original cooking pot to avoid overheating and anomaly.
- Do not drop the cooking pot to avoid deformation.
- Do not impact the cooking pot with hard materials to avoid deformation.
- When operation is being performed or just finished, do not directly touch the inner cooking pot to avoid burns.
- Before operation, wipe dry the water outside the cooking pot to avoid malfunction.
- Before operation, clean the foreign materials including water drops and rice to avoid overheating and short circuit.

🔔 Represents [GENTLE REMINDER] content

- 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.
- Before the first usage or after a long time of storage, add water to the steam water level line, select “steam” function and steam for one to two times to clean the interior of the cooker.
- During use, it is normal that the appliance slightly ticks or fizzes. Please do not panic.
- Do not use the appliance immediately after the first cooking, press the “Cancel” button and wait above 15 minutes for the heating plate to cool down.
- Do not boil rice with hot water to avoid affecting the judgement of the temperature control and worsening the result.

Safety warning

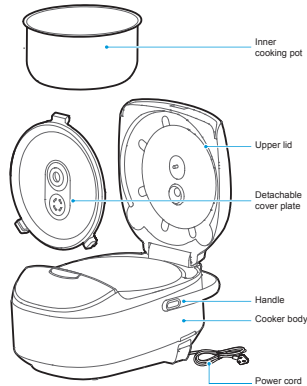
- Please regularly clean the steam valve.
- Please regularly clean the countertop on which the appliance is placed.
- The altitude scope for the appliance to properly function is 0~2000m.
- When maintenance or parts replacement is necessary, please deliver the product to the authorized service centre for maintenance of Midea to obtain professional quality service. Please keep the manual for future reference.
Thank you.
- 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。
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, office and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments;
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacture or its service agent。
- Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use。

Safety warning

- Do not immerse any part of the appliance in water or other liquid.
- The heating element surface is subject to residual heat after use, do not touch.
- Warning: Avoid spillage on the connector.
- Warning: Misuse may cause potential injury.

Product overview

Parts and features



Product overview

Accessories list



Rice spoon X1



Hanging soup spoon X1



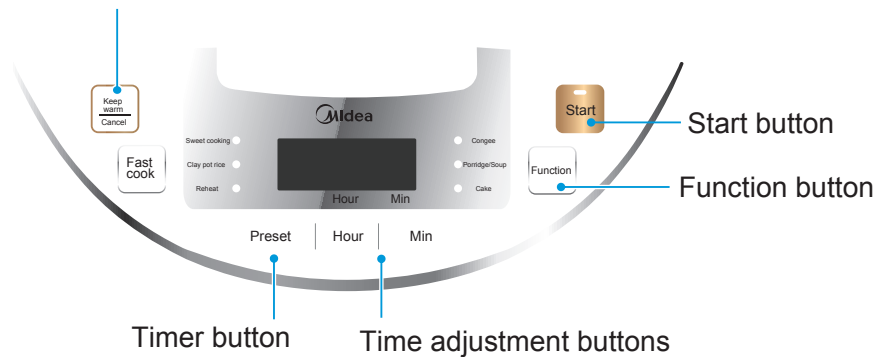
Measurement cup X1



Steamer X1

Operation panel

Warm/Cancel button



Instructions for use

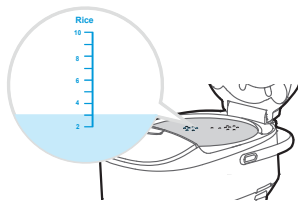
Quick start guide

Reserve cooking

For example, pre-set 3 measurement cups of (Simiao) long grain rice for cooking the essence rice, and completes after 8 hours.

1 Prepare rice and water

Eg: Cook 3 cups of (Simiao) long grain rice
Place the rinsed rice into the inner pot and choose the appropriate water level according to rice amount.



2 Function selection

Close the rice cooker lid, press the "Function" button, select the features you need (such as "Sweet cooking").



3 Set the timer for cooking completion

Gentle Reminder:

Display status refers to actual product;
Press the "Preset" button, enter the pre-set time adjustment mode, then press "Hour" or "Min" button to adjust the pre-set time.



4 Start cooking

Press "Start" button, the cooking will be finished at appointed time.



5 Cancel cooking

Press the "Keep warm/Cancel" button can cancel the selected cooking function.



Gentle Reminder:

- The time displayed under preset timer mode is the length of time from the start to the completion of cooking;
- The pre-set the time is suggested not for more than 12 hours, otherwise the off-flavor may occur;
- To ensure "Cake", "Clay pot Rice", "Reheat" functions do not have pre-set time mode;
- The selected cooking function's preset time should not be less than the cooking time, such as "Porridge", the cooking time is 2 hours, the pre-set time should be more than 2 hours, otherwise cooking will started immediately.

Functional description

"Function" buttons user instructions:

Press the "Function" button, the indicated light is at the selected function. After selecting the desired function, Press the "Start" button to start the selected function.

Function ▷ Sweet cooking/Congee/Reheat/Porridge/Soup/
Clay pot rice/Cake/Fast cook

Regarding the special instructions on "Fast cook" (it is only limited to products with this function):

The "Fast cook" function is based on the principle of Midea's rice cooker "Five Trilogy" cooking program. When the amount of rice and other factors are the same, the cooking time is shorter than other modes.

Instructions for use

Cake

1 Materials preparation:

Small amount: 3 eggs, 100g caster sugar, 120g cake flour (baking powder), 30g butter (not melted);

Large amount: 5 eggs, 180g caster sugar, 200g cake flour (baking powder), 50g butter (not melted).

- 2 Put sugar, add in eggs, stir the eggs with the egg mixer until it foams. Add in cake powder, stir and mix quickly, and before the foams disappears, quickly pour it into the electric cooker to bake.

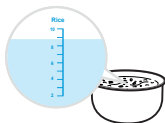
- 3 Press the "Function" button, select the "Cake" function.



- 4 Press the "Start" button to enter the working state.

Soup

- 1 Prepare soup ingredients (such as pig bone, corn, carrots etc.), wash all ingredients and cut into small pieces, then put them into the inner pot, and add water no more than maximum water line.



- 2 Close the lid, press the "Function" button to select the "Soup", then press the "Start" button, and wait for cooking to end.

- 3 Press the "Function" button, select the "Soup" Function.



- 4 Close the rice cooker lid, press the "Start" button, and wait patiently for the function to end.

Start

Clay pot rice

- 1 Mix and stir the ingredients (such as pork ribs) and seasonings (such as onion, ginger, garlic and soy sauce) evenly, and according to individual's taste, pickle the marinated ingredients for a short time.



- 2 In the measurement cup, put the washed white rice (no more than 4 cups) into the inner pot, add the corresponding amount of water, and add suitable amount of peanut oil and stir with white rice together in the inner pot.



- 3 Press "Function" button to select "Clay pot Rice" function, and press "Start" button.



- 4 During the cooking process, when you hear the notification sound, spread the marinated ingredients on the rice, close the lid, and wait patiently for the function to end.



Instructions for use

Reheat

When using Reheat function, the maximum amount of rice cannot exceed Mark 4.

- 1 Loosen the rice; sprinkle 50-80 grams of water on the surface of the rice (take the amount of rice below the Mark 2 as an example).



- 2 Press "Function" button to select the "Reheat" function and press the "Start" button.



▶ Reheat

- 3 After entering the warm-keeping process, please loosen the rice within 30 minutes for a better taste.



Keep warm

- 1 Press "Keep warm/Cancel" button to enter warm-keeping mode.



- 2 It is recommended that the rice should be loosened within 30 minutes under warm-keeping mode, the taste will be better.

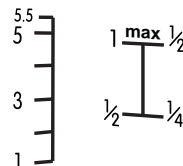


Gentle Reminder:

- After all functions finished cooking, it will automatically enter the warm-keeping mode;
- During the process of warm keeping, the product will be heated to maintain the temperature above 65 degrees Celsius.
- The product can achieve 24-hours water keeping function;

The use of water level lines

rice congee porridge



Water Level Line

Rice: Refer to the corresponding water level according to the type of rice when adding water.

Note: Clay pot rice can cook up to 4 cups of rice only

Rice

Maximum rice amount	Minimum rice amount
5.5 cups	1 cup

Congee: Refer to the congee water line when adding water.

Congee

Maximum rice amount	Minimum rice amount
1 cup	0.5 cups

Porridge: Refer to the porridge water line when adding water.

Porridge

Maximum rice amount	Minimum rice amount
0.5 cups	0.25 cups

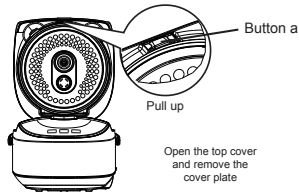
Care and Cleaning

Disassemble the lid plate for cleaning

⚠ Note

Make sure the product is not connected to power supply when cleaning.

- 1 Press **white button a**, pull outwards and remove the lid.



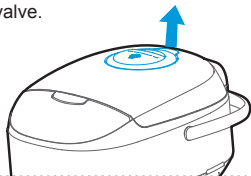
- 2 Rinse the whole cover with water and wipe it dry with cloth;



- 3 Align **top lid slot** band insert the lid, press the lid near the **button a**, when hears a “click” sound then the installation is complete.

Steam valve cleaning

- 1 Pull it up and remove the steam valve.



- 2 According to the disassembly mark on the steam valve, after dismantling, clean the steam valve inside, then install it according to the disassembly and installation mark.



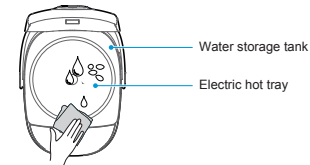
- 3 Simply press the steam valve back in place with strength while installing.

Cleaning the cooker body

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



- 2 Use a clean cloth to clean the water, rice grain and other debris on the water storage tank and heating plate.



- 3 Wipe the bottom and outer surface of the inner pot with a clean cloth.



Service guide

Technical data of the product

Model	Rated Voltage/ Rated Frequency	Rated Power	Rated Capacity	Rice amount	Product Size Length x Width x Height	Weight
MB-FS3018	220-240V~50/60Hz	605-720W	1.0L	1-5.5 Cup	330*245*198mm	3.00Kg

Cooking time for reference

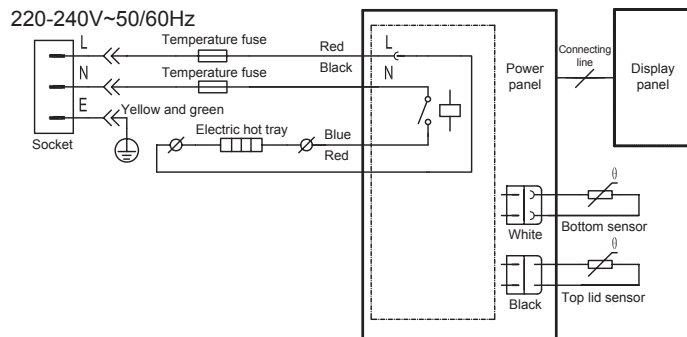
MB-FS10-GN/MB-FS10-PK	Quick button	Function Selection Button					
Cooking Mode	Fast Cook	Sweet Cook	clay pot rice	Reheat	Congee	Cake	Porridge/Soup
Cooking Time	around 30min	around 37min	around 53 min	around 25min	around 36min	around 43min	adjustable from 1h-4h
Cooking time is not adjustable							Cooking time adjustable

*The Jasmine rice is based on three cups of Jasmine rice, and the porridge is based on half cups of rice. The congee is based on one cup of rice. The above data are for reference only.

Circuit principle diagram

Reminder

The electrical wiring is subject to change without prior notice.



Anomaly self-checking

When you think that cooking is not normal, please check the following conditions to confirm if it is really a malfunction.

Abnormal situation	Fast cook/ Reheat/ Porridge/Soup/Congee						Keep warm						
	Sweet cook (rice)	clay pot rice	Porridge	Reheat	Soup	Congee	Warm preservation not working	Not boiling	Odour	Discoloration	Rice surface is dry	Water dripping	
Items to check	Too hard	Too soft	Not cooked	Odour	Rice stuck on pot	Rice soup overflow	Crisp/burned rice	Paradeisium/ cornstarch too thick	Not boiling	Warm preservation not working	Discoloration	Rice surface is dry	Water dripping
Rice and water quantity is incorrect	○	○	○	○	○	○	○	○	○				
Exceed the maximum quantity	○	○	○	○	○	○	○	○	○				
Correct function selection	○	○	○	○	○	○	○	○	○				
Whether the inner pot is deformed or uneven at the bottom	○	○	○	○	○	○	○	○	○				
Cooking with hot water or continuous cooking without cooling	○	○	○	○	○	○	○	○	○				
Rice or foreign objects stick on the bottom of the inner pot, heating plate or thermostat	○	○	○	○	○	○	○	○	○	○	○	○	○
Power outage	○	○	○	○	○	○	○	○	○	○	○	○	○
Stir loose rice after cooking	○												○
Whether the steam valve installed properly	○												○
Pre-set time too long	○												
Top lid closed properly	○												○
Rice not washed properly	○	○	○	○	○	○	○	○	○	○	○	○	
Rice or foreign objects stick on the seal ring or inner pot edge													○
Warm preservation timer set too long	○												○
Keep too long with no warm preservation setting													○
The inner pot is not washed properly													○
Rice spoon inside the inner pot													○
Water and rice is not stirred well													○

After the inspection of the above conditions, if it is confirmed that there is a malfunction, please send it to the local maintenance network for repairing.

