

RICE COOKER

USER MANUAL

MRI180T2BDG

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.

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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

	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!

SAFETY WARNING

- 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;
- Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.
- 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.
- Don't immerse the appliance in water or drench with water.
- The appliance is for household use only.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacture or its service agent.

● 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.
- 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 220 - 240 AC to avoid the risk of fire and electric shock. In case of power wire damage, do not use the appliance.

❶ REPRESENTS [MANDATORY] CONTENTS

- Independently use grounding socket with rated current of above 13 A. 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 with a special cord or specialized component purchased from the Manufacturer or the Maintenance Department.

🔔 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.

⚠️ 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.
- 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.
- 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 ~2000 m.
- 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.

SPECIFICATIONS

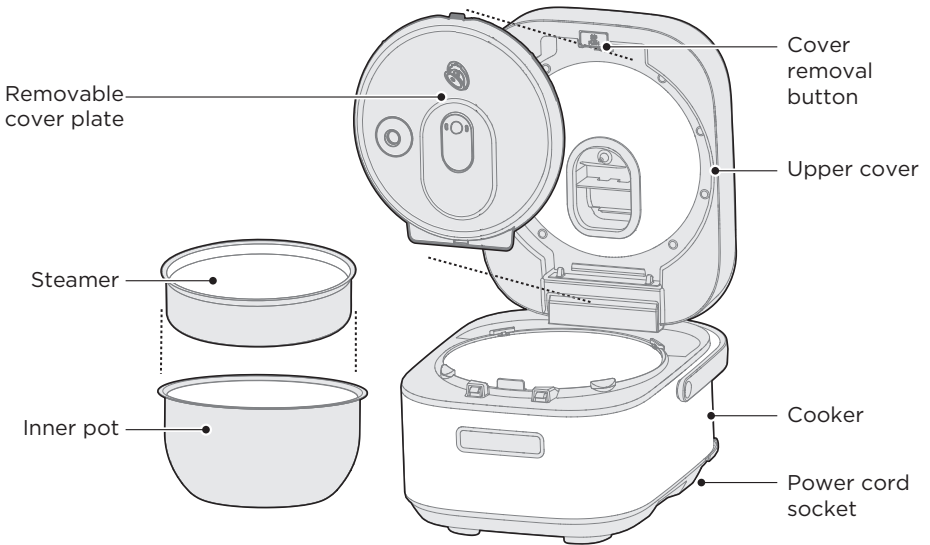
Product Model	MRI180T2BDG
Voltage Frequency	220-240V~ 50/60Hz
Rated Power	1300W
Capacity	5L/10cup
Heating Method	IH heating

PRODUCT OVERVIEW

Part Name

NOTE

All pictures in this manual are subject to material objects, and are only used for function display reference.



Accessories List



Standing rice spoon x 1



Hanging soup spoon x 1



Measurement cup x 1



Steamer



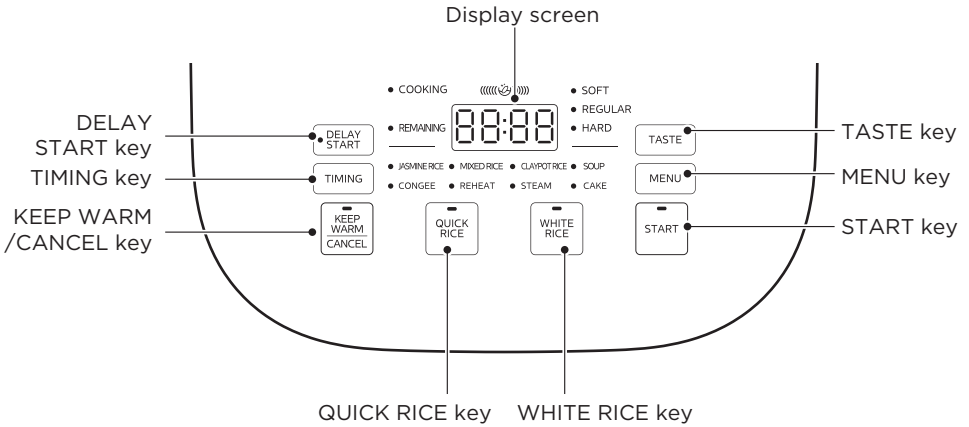
Power cord

NOTE

The figure below is for reference only, and the details are subject to the actual objects in the packaging box.

OPERATION INSTRUCTIONS

Control Panel



Press "MENU" key to select "JASMINE RICE, MIXED RICE, CLAYPOT RICE, SOUP, CONGEE, REHEAT, STEAM, CAKE".

Rice-Water Ratio

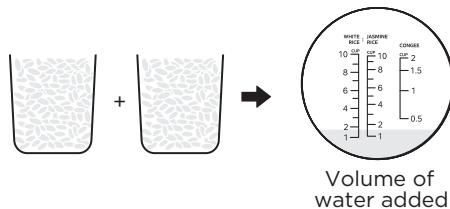
1. Rice measuring method

1 Measuring appropriate volume of rice can cook 2 bowls of steamed rice, and the diameter of the bowl is about 11.5 cm.



2. Put in the rice and water

Take boiling 2 cups of rice as an example, put the washed rice into the inner pot and add water to the corresponding scale line 2.



Quick Start Guide

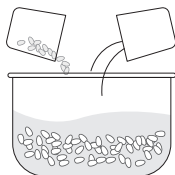
(For specific functions, please refer to the physical panel for selective reference)
Rice

1. Cooking preparation

Put the washed rice into the inner pot, inject the water according to the rice-water ratio, then put the inner pot into the pot body, and close the upper cover of the rice pot until the “click” sound is heard.

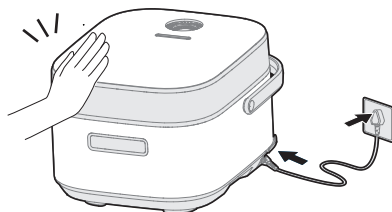
NOTE

The amount of water can be increased or decreased according to personal preference.



2. Connect the power cord

Push in the plug hard to make sure it is inserted to the bottom. Insert the power plug.



3. Choosing function

Press the “MENU” key to select a function (e.g. “MIXED RICE”).



4. Start cooking

Press the “START” key to start the cooking state.



5. Cooking state

After cooking starts, the indication lights will be on, followed by a countdown to cooking time.



6. Cooking completed

After cooking, the heat preservation state starts. If the preservation function is not needed, press the “KEEP WARM/CANCEL” key to exit the heat preservation standby.



NOTE

1. Press "White Rice, Quick Rice" shortcut key to enter the cooking state;
2. After cooking, it will automatically trigger the heat preservation function;
3. During the preservation process, the product will be heated to maintain the rice in a state suitable for eating;
4. The product can achieve 24-hours water keep warm;
5. In order to maintain the food taste and appearance, the heat preservation time is suggested within 5 hours;
6. Smart countdown: The rice function has a full countdown display, the cooking time for the amount of small and medium-sized rice is selected by default.

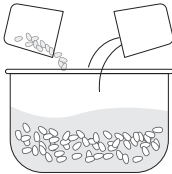
Functional Description

(For specific functions, please refer to the physical panel for selective reference)
Timer (take cooking rice as an example)

1. Add rice and water
(refer to rice-water ratio)

NOTE

The amount of water can be increased or decreased according to personal preference.



2. Choosing function
Press the "MENU" key to select a function (e.g. "MIXED RICE").



3. Pre-set timer setting
Press the "DELAY START" key, adjust appointment time. (If the preset time is 8 hours)

NOTE

Display status refers to actual product.



2. Start cooking
Press the "START" key to preset the cooking state.

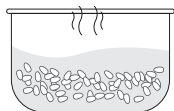


NOTE

1. The preset time is the time to finish cooking.
2. After selecting the preset function, 10 minutes will be added for each time when you press the preset key, and the long press will continuously add 1hour;
3. The pre-set the time is suggested not for more than 12 hours, otherwise the off-flavor Possible may occur.

MIXED RICE

1. Soak cereals in hot water for 2-3 hours, put them into an inner pot together with washed rice, and add water to the corresponding water level line.



2. Close the cover, press the “MENU” key, select “MIXED RICE”, and then press the “START” key to start cooking.

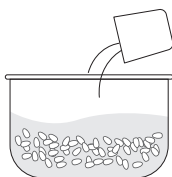


3. When cooking completed, open the lid to stir the cooked mixture evenly and ventilate the vapour.



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, press the “MENU” key, select “CONGEE”, and then press the “START” key to start cooking.



NOTE

1. No injected water can be beyond the highest scale line.
2. For example, the rice-water ratio for bean or cereal congee can be adjusted according to the actual situation.

SOUP

1. Prepare soup ingredients (such as pig bone, corn, carrots), 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 cover, press the “MENU” key to select “SOUP”, and then press the “START” key. After cooking, you can eat.



CAKE

1. Material preparation

Volume	Sugar	Self-raising powder	Egg	Plant oil
Small amount	100g	120g	3	30g
Large amount	180g	200g	5	50g

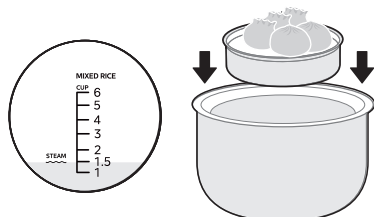
2. Add sugar, eggs, whisk with eggbeater until frothy. Then add self-raising flour, stir well with a wooden spoon, add melted butter and mix quickly. Put the mixture into the pot before the foam disappears.

3. Close the cover, press the “MENU” key, select “CAKE”, and then press the “START” key to start cooking.



STEAM

1. Add water to the “STEAM” scale in the inner pot, put the food on the steamer or steaming rack that will be put into the inner pot.
2. Close the cover of the rice pot, press the “MENU” key, select “STEAM”, and press the “START” key to wait for the cooking to be completed.



Cooking reference water level, can be adjusted according to the portion size



NOTE

For food that is difficult to cook, it is recommended to cook it again; For easy-to-cook food, the food can be taken out in advance after cooking for an appropriate time according to personal taste preferences.

Operation Manual

Function	Mouthfeel	Cooking capacity	Timer
JASMINE RICE	SOFT	1-10	35-65(60)
	REGULAR	1-10	35-60(50)
	HARD	1-10	30-60(40)
MIXED RICE	/	1-6	60-80(70)
CLAYPOT RICE	/	5	50-80(60)
SOUP	/	/	Time adjustable(90-240)(120)
CONGEE	/	0.5-2	Time adjustable(60-120)(90)
REHEAT	/	/	20-30(25)
STEAM	/	/	Time adjustable(1-60)(30)
CAKE	/	/	40-60(50)
QUICK RICE	/	1-10	20-50(25)
WHITE RICE	/	1-10	30-60(30)

Water may be added during steaming process in according to the actual situation. The amount shall be moderate so that the water doesn't flow over the steamer or steaming rack when water is boiled. The amount cannot be too little also, otherwise there might be empty burning situation in the pot.

💡 NOTE

1. For the water level mark of maximum and minimum rice quantity, please refer to the water level marks in the inner pot. The above parameters are only for reference.

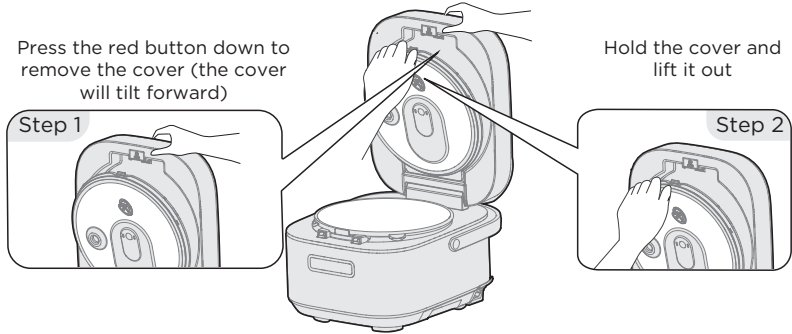
CLEANING AND MAINTENANCE

Care And Cleaning

NOTE

Please make sure the appliance is unplugged before cleaning!

1. Remove the cover

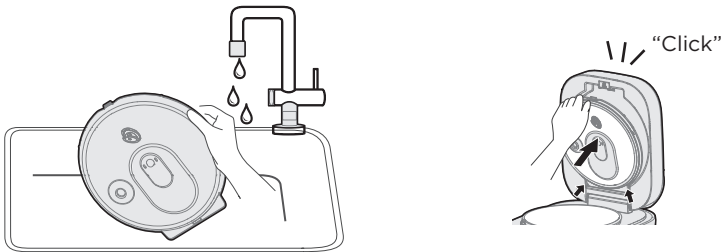


Note: When the cover plate is not installed, the upper cover of the rice cooker cannot be completely closed. Please remember to install it in place after cleaning.

2. Clean the cover plate

The seal ring cannot be disassembled separately. Do not pull the seal ring hard to avoid damage.

After cleaning the cover plate, install it in place



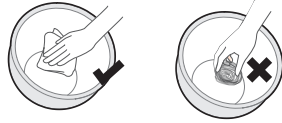
3. Cleaning the cooker body

- It is necessary to clean water, rice, sundries and others on the coil; The casing cover has water storage function. Please keep it clean.



- Note: After cleaning the inside of the cooker, be sure to dry it and avoid using it with electricity when there is water.

- Clean and dry the bottom of inner pot.



- Note: Do not use steel wool to clean the inner pot to avoid scratching the coating.

4. Dry

After cleaning, dry the inner pot and steamer



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.

Anomaly self-checking

Display the cause of the abnormality ,Please contact your local dealer or service network for repair or installation.

Indicator status	Display	Possible reason	Solution
Always on	E1	Bottom sensor open circuit	If the fault persists after unplugging the power plug and turning it on again, contact the after sales, support team
	E2	Bottom sensor short circuit	
	E3	IGBT sensor open circuit	
	E4	IGBT sensor short circuit	
	E5	Upper cover sensor open circuit	
	E6	Upper cover sensor short circuit	
	EU	Communication reception failure	
Flashing	EU	Communication transmission failure	
Flashing	E2	IGBT overheat protection	Check whether the air inlet and outlet are blocked and whether the fan rotates smoothly. If the problem persists after powering on again, contact the after sales, support team.
Flashing	E4	No pot protection	Check to ensure that the inner pot is placed in and then powered on again. If the fault still occurs, contact the after sales, support team.
Flashing	E6	Stepper motor damaged	If the fault persists after unplugging the power plug and turning it on again, please contact the after sales, support team.
	E7	Solenoid valve failure	
Flashing	E8	Electrode failure	Clean the cover plate and electrode probe and then power on again. If the fault still occurs, contact the after sales, support team.

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

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

DISPOSAL AND RECYCLING

Important instructions for environment

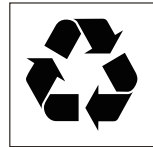
Compliance with the WEEE Directive and Disposing of the Waster Product:
This product complies with WEEE Directive . This product bears a classification symbol for waster electrical and electronic equipment (WEEE).

This symbol indicates that this product shall not be disposed with other household wastes at the end of its service life. Used device must be returned to official collection point for recycling of electrical electronic devices. To find these collection systems please contact to your local authorities or retailer where the product was purchased. Each household performs important role in recovering and recycling of old appliance. Appropriate disposal of used appliance helps prevent potential negative consequences for the environment and human health.



Package information

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.





make yourself at home



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