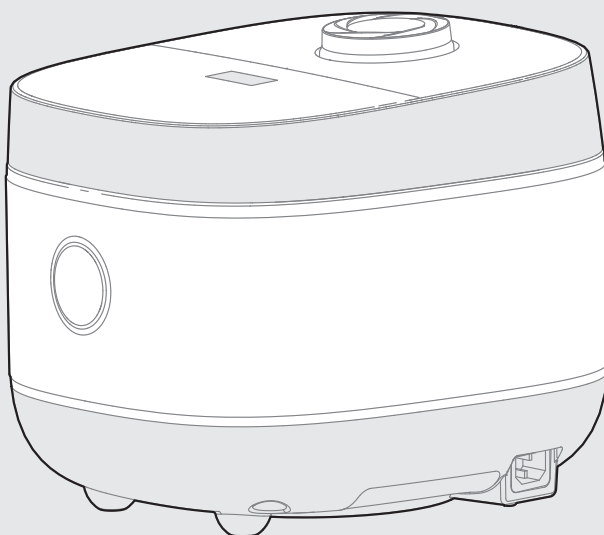




RICE COOKER 4000 SERIES

USER MANUAL

MB-FS5021W

Warning notices: Before using this product, please read this manual carefully and keep it for future reference. The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details. The diagram above is just for reference. Please take the appearance of the actual product as the standard.

THANK YOU LETTER

Thank you for choosing Midea! Before using your new Midea product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

CONTENTS

THANK YOU LETTER 01

SAFETY INSTRUCTIONS 02

SPECIFICATIONS 08

PRODUCT OVERVIEW 09

QUICK START GUIDE 10

OPERATION INSTRUCTIONS 12

CLEANING AND MAINTENANCE 23

TROUBLESHOOTING 25

TRADEMARKS, COPYRIGHTS AND LEGAL STATEMENT 27

DATA PROTECTION NOTICE 28

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!

SAVE THESE INSTRUCTIONS

CAUTION

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

- For products with hot water cooking function, please follow the instructions in the Quick Start Guide; do not cook with hot water for products without hot water cooking function, otherwise the temperature judgement of the thermostat will be affected, resulting in poor cooking effect.
- Please clean and check the steam valve and movable cover regularly. Please also clean and check the countertop regularly where the product is placed.
- The altitude scope for the appliance to properly function is 0~2000 m.
- In order to ensure the best result achieved, led when cooking more than 4 cups of rice, do not use steamer to steam food.
- Under indoor circumstance of insufficient grounding device, sensitive individuals may feel faradism. We recommend you to check whether grounding device is reliable, or never touch metal housing and inner cooking pot.
- Before using the rice cooker, please clear the water, rice and other foreign objects appears in between inner pot and heating coil to avoid overheating or in short circuit.
- Before using the electric cooker, it is necessary to wipe dry the exterior of the inner pot to avoid malfunction.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

⚠ WARNING

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

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

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

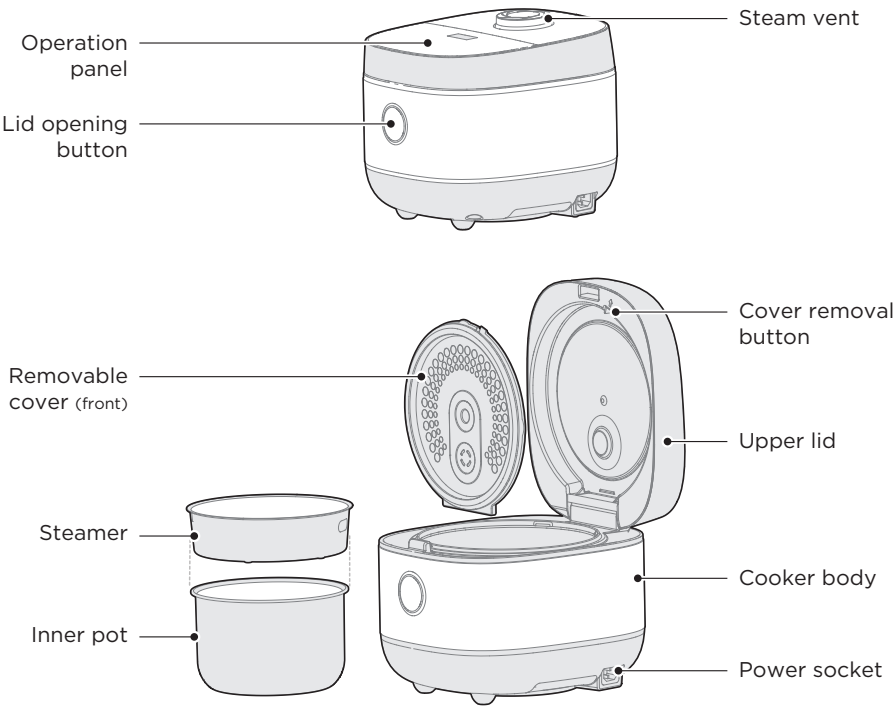
SPECIFICATIONS

Product Model	MB-FS5021W
Voltage	220-240V~
Frequency	50/60Hz
Power	760-905W
Capacity	5L

PRODUCT OVERVIEW

Component Name

Removable parts (please clean before use)



Parts List



Standing rice spoon × 1



Measurement cup × 1



Steamer × 1



Power cord × 1

NOTE

All the pictures in this manual are for explanation purpose only. Any discrepancy between the real object and the illustration in the drawing shall be subject to the real subject. Remove parts from the component before performing installation.

QUICK START GUIDE

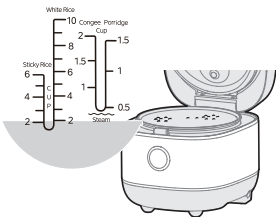
Instructions For Use

Reservation

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

- 1 Prepare rice and water

Place the rinsed rice into the inner pot and choose the appropriate water level according to the rice amount.
- 2 Close the cover of the rice pot and select functions, such as “WHITE RICE”.



- 3 Set the timer for cooking completion

Press the “DELAYSTART” button, the Time Display flashes, and then press the button “DELAYSTART” again to adjust the displayed reservation time.
- 4 Start cooking

Press the “START” button, the cooking will be finished at the appointed time.



Gentle Reminder:
Display status refers to actual product.

- 5 Cancel cooking

Pressing the “KEEP WARM/CANCEL” button can cancel the selected cooking function.

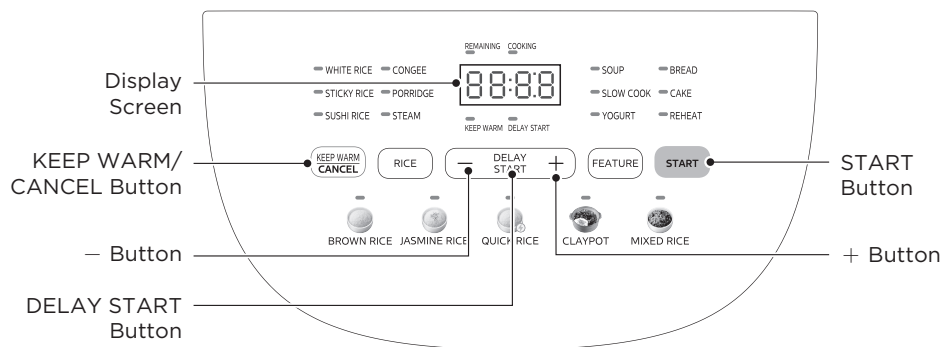


Gentle Reminder:

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

OPERATION INSTRUCTIONS

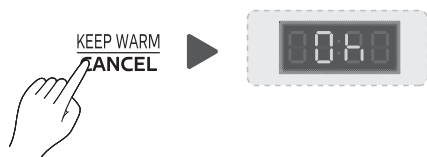
Operation Part



Keep Warm/Cancel

1 KEEP WARM

- The appliance automatically enters the KEEP WARM state when cooking is finished.
- In standby mode, press the "KEEP WARM" button to enter the KEEP WARM state, [0h] is displayed and the KEEP WARM light is ON.



2 CANCEL

- During cooking, press the "CANCEL" key to switch or cancel the current function and reselect.

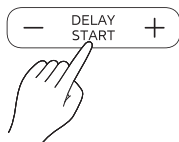


Tips

"0h" means the KEEP WARM time is less than 1 hour; "1h" appears after 1 hour of keeping warm, "2h" appears after 2 hours and so on; the product will keep warm for 24 hours, but it is recommended not to exceed 5 hours to avoid the color of rice and food turning yellow and tasting bad.

The Delay Start Function Should Not Be Set For More Than 12 Hours, Otherwise The Rice May Develop An Off-flavor.

- 1 Press the “DELAY START” key and the time on the display starts to flash. Press the “DELAY START” or “-” “+” keys again to adjust the time, for example for an 8-hour appointment, cooking will be finished after 8 hours.



Pressing the “-” button both decreases and increases in 10 minute increments, and holding it down increases and decreases in 1 hour increments.



- 2 Taking the Essence Rice as an example: press the “RICE” button, select “WHITE RICE” and press the “START” button; the cooker beeps and the reservation is successful.



Pressing the “+” button both decreases and increases in 10 minute increments, and holding it down decreases and increases in 1 hour increments.



Tips

- You can also adjust the time with the “DELAY START” key;
- Non-reservable functions: YOGURT, CAKE, BREAD, REHEAT and CLAYPOT.
- To make a reservation for BROWN RICE, JASMINE RICE, QUICK RICE and MIXED RICE, press the “DELAY START” key.

How To Measure Rice Correctly

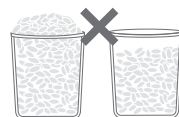
- 1 Measure rice using the measuring cup included with the product.



1 measuring cup of rice can be cooked into approx.
2 bowls of rice (bowl diameter approx. 11.5cm)



Rice should be at the same level as the rim of the cup



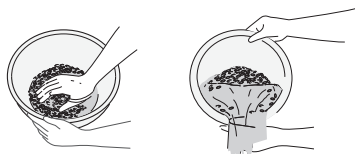
The water level cannot be accurately controlled if it is above or below the cup rim.

NOTES

- The 5 liter pot can cook up to 10 cups of rice for regular rice otherwise it may cause overflow or undercooked rice;
- 11.5cm is the regular household bowl size.

White Rice/Sticky Rice/Sushi Rice

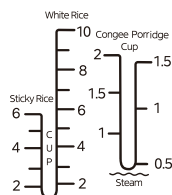
- 1 Wash the rice.



Tips

- Wash the rice 2-3 times for better taste.

- 2 Add water and rice according to the rice level indicated in the inner pot.



Tips

- Stir the rice in the pot and lay it flat to allow for even heating;
- The water absorption rate varies depending on the variety of rice, so add water according to the scale in the inner pot and your taste preference, and adjust the amount of water properly according to the scale;

- 3** Wipe off water droplets and foreign matter from the outside surface of the inner pot and place it in the cooker.



- 4** Close the lid of the cooker and plug in the power cord to turn it on.



NOTE

- Be sure to plug the power cord properly!

5 Select a function

1. Click the "RICE" button and select the "WHITE RICE" function.
2. Press the "START" button and the cooker beeps to start cooking.



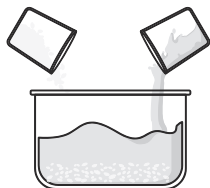
6 Cooking finished

After approx. 50 minutes, the cooking of the Essence Rice is finished when the di-beep is heard and it automatically goes into the KEEP WARM mode.

Steam

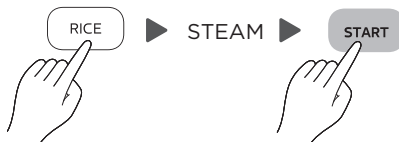
1 Add water

Add water with reference to the STEAM water level.



2 Cook

Put the food in the steamer, then put the steamer into the inner pot, close the lid, press the RICE button and select STEAM (30 minutes by default, then press the "-" and "+" buttons to adjust between 1 minute and 1 hour), and finally press the "START" button and the cooker will enter the cooking state. When the cooking is finished, you will hear five beeps, and the cooker automatically enters into the KEEP WARM mode.



Pressing the “-” and “+” keys briefly increases in 1-minute increments.



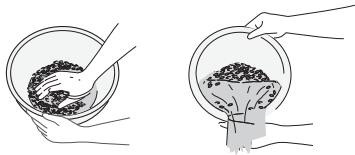
“STEAM” function Long press the “-” “+” key should decrease or increase by 10 minutes.



Cooking Steps For Porridge

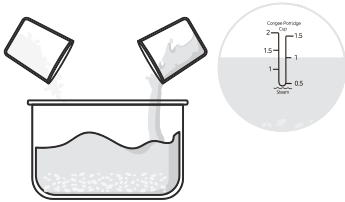
1 Measure and wash rice

Measure the rice in the measuring cup supplied with the product and wash the rice well.



2 Add water

Add water by referring to the water level of the porridge on the right.



3 Cook

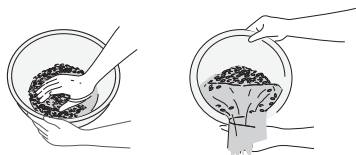
Close the lid, press the “RICE” key and select PORRIDGE, then press the “START” key to enter the cooking state; after about 1 hour and 30 minutes, you will hear a di-beep, which indicates that cooking is finished, and the cooker will automatically enter the KEEP WARM state.



Cooking Steps For Congee

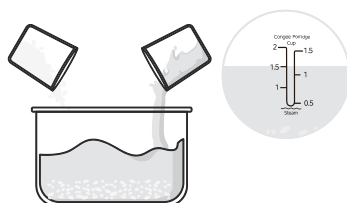
1 Measure and wash rice

Measure the rice in the measuring cup supplied with the product and wash the rice well.



2 Add water

Add water by referring to the water level of the porridge on the left.



3 Cooking

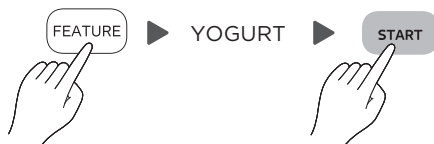
Close the lid, press the “RICE” key and select CONGEE, then press the “START” key to enter the cooking state; after about 45 minutes, you will hear a di-beep, which indicates that cooking is finished, and the cooker will automatically enter the KEEP WARM state.



Cooking Steps For Yogurt

1 Pour fresh milk and yoghurt in a 10:1 ratio into the pot and stir well, or use baking powder.

2 Close the rice cooker, press FEATURE, select the YOGURT function and press START to enter cooking until finished.



Cooking Steps For Soup/Slow Cook

1 Prepare the ingredients

Wash the ingredients, cut them into pieces and put in the inner pot.

3 Cooking

Close the lid, press the “FEATURE” key and select SOUP, (2 hours by default), press the “-” “+” key to adjust the time between 1 hour 30 minutes and 4 hours), then press the “START” key to enter the cooking state. The cooking is finished when you hear a beep sound, and the cooker will automatically enter the KEEP WARM mode.

2 Add water

Add water by referring to the porridge water level at right, for which the water level for PORRIDGE is 1.5.

Increase or decrease time in 10 minute increments



💡 Tips

2 hours by default for soups, 1 hour 30 minutes - 4 hours adjustable; 8 hours by default for slowcook, and 6 - 10 hours adjustable.

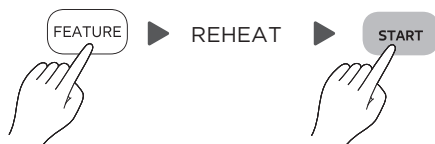
Cooking Steps For Preheat

1 Sprinkling

After loosening the rice, sprinkle with the appropriate amount of water. (e.g. add 1 measuring cup of water for 4 scales of rice)

2 Cooking

Close the lid, press “FEATURE”, select REHEAT, then press the “START” button to enter the cooking state; cooking is finished after about 25 minutes when a di-beep sounds, and the cooker automatically enters the KEEP WARM mode.



💡 Tips

For 5L models, when reheating the rice, you need, for example, 1.5 measuring cups of water if the rice is scale 5.

Cooking Steps For Cake

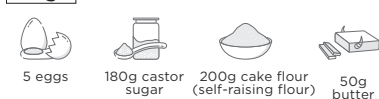
1 Prepare ingredients

Prepare the ingredients according to the figure on the right.

Little



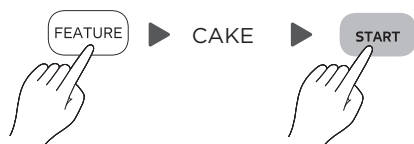
Large



Preparation of materials

3 Cooking

Close the lid, press the “FEATURE” key and select CAKE (50 minutes by default), and then press START. The cooking is finished when a di-beep sounds, and the cooker automatically enters the KEEP WARM mode.



2 Mixing

Add the sugar, the eggs and mix with a whisk until frothy, then add the cake flour and mix quickly, followed by the butter and pour into the rice cooker before the froth disappears. (grease the bottom of the pot with a little butter to avoid sticking)

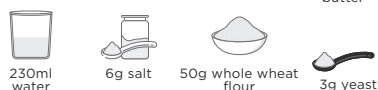
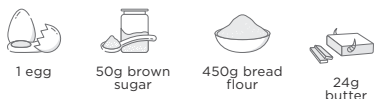


Mix and stir

Bread Dunction (Wholemeal Dried Cranberry Bread)

1 Prepare ingredients

Prepare the ingredients as shown on the right.



Preparation of materials

2 Mixing

Mix the water, eggs, butter, sugar, salt, whole wheat flour, bread flour and yeast together to form a dough, then add the cranberries and raisins and knead again. (you can use a mixer or bread maker to make the dough)



Mix and stir

3 Cooking

Close the lid of the rice cooker, press the “FEATURE” key and select BREAD (50 minutes by default), press the “-” “+” key to adjust the time between 20 minutes and 1 hour and then press the “START” key to enter the cooking state. Cooking is finished when a beep sounds and the cooker automatically enters the KEEP WARM mode.



Press the “-” or “+” key to increase and decrease in 10 minute increments



Cooking steps for Brown Rice/Jasmine Rice/Quick Rice/Mixed Rice

1 Measure and wash rice

Measure the rice in the measuring cup supplied with the product and wash the rice well.

2 Add water

Add water by referring to the water level of the RICE on the right.



3 Cooking

Close the lid, press the “BROWN RICE” key and enter the cooking state; after about 1 hour and 20 minutes, you will hear a di-beep, which indicates that cooking is finished, and the cooker will automatically enter the KEEP WARM mode.

NOTE

The cooking time will vary depending on the amount of rice.

Tips

- “BROWN RICE” is cooked for approximately 1 hour and 20 minutes.
- Soak for two hours before using the function “BROWN RICE” or “MIXED RICE” .

Cooking Steps For Claypot

1 Prepare the ingredients

Mix ingredients (e.g. ribs) and seasonings (e.g. spring onion, ginger, garlic, soy sauce) together, and marinate for a little while to suit your taste.

2 Add water

Add the correct amount of white rice (no more than 4 cups) to the inner pot, add water to the water level as shown on the right, and add the peanut oil and mix well with the rice.

3 Cooking

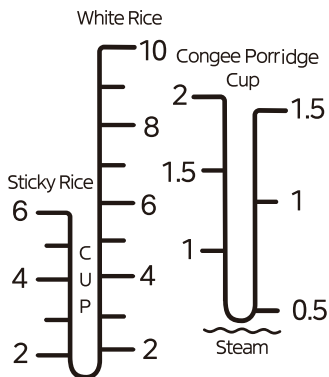
Press the “RICE” button, select CLAYPOT, then press START to put the cooker into cooking mode.



4 Add the ingredients

After about 40 minutes, when the beep sounds, open the lid and lay the marinated ingredients on top of the rice, close the lid and wait until the cooking is finished.

The Use Of Water Level Lines



RICE: When adding water, for WHITE RICE, SUSHI RICE, BROWN RICE, JASMINE RICE, QUICK RICE, CLAYPOT, MIXED RICE, the water level line depends on the water level line scale of the rice.

Specification	Maximum rice amount	Minimum rice amount
MB-FS5021W	10cups	2 cups

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

Specification	Maximum rice amount	Minimum rice amount
MB-FS5021W	1.5 cup	0.5 cup

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

CLEANING AND MAINTENANCE

Remove The Cover

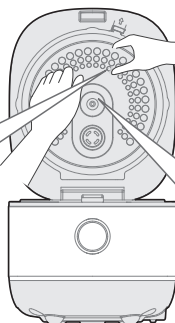
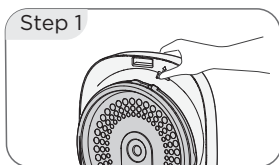
1 Remove the cover



Make sure the rice cooker is powered off when cleaning!

Push the white button upwards to remove the cover (the cover will tilt forward)

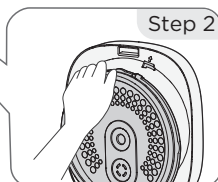
Step 1



Re-install in place after cleaning and drying



Step 2



Remove the cover by grasping it upwards

Clean The Cover

The cover seal cannot be removed separately, please do not pull on the seal forcefully to avoid damage.



Clean The Cooker Body/Inner Pot/Steamer

1 Clean the cooker body

Wipe with a clean soft cloth.

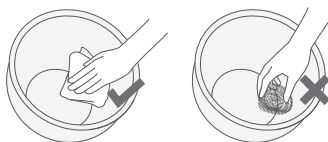


NOTE

After cleaning the inside of the cooker, be sure to dry the body and avoid powering it up when there is water.

2 Clean the inner pot/steamer

Soak in water for 10 minutes to allow the rice to absorb the water and then clean.



NOTE

Do not use a steel wool to clean the inner pot as it may scratch the coating.

3 Wipe 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.

Indicator Status	Abnormal indication	Possible cause	Solution
Always ON	E1	Open circuit in the bottom sensor	If the fault is still reported after unplugging and re-energizing, please send it to your local after-sales service for repair
	E2	Short circuit in the bottom sensor	
	E5	Open circuit in the upper lid sensor	
	E6	Short circuit in the top lid sensor	
	EU	Communication reception failure	
Flashes	EU	Communication transmission failure	

When you think the product has a malfunction, please check and confirm the following situations before taking it to service center.

Abnormal situation	Possible cause	Solutions
Too soft, too hard, too thick, too thin, not cooked, burnt rice, rice soup overflowing and Insufficient boiling	Not add water according to the water level line	Add water according to the water level line
	Wrong selection of the function	Select the corresponding function
	There is foreign matter on the heating plate	Remove foreign matters on heating plate (coil plate) and cook again
	No proper installation of the steam valve	Install the steam valve in place
	Deformation of the inner pot	Contact after-sales to replace the inner pot
Peculiar smell, Discoloration and dryness during heat preservation	The sealing ring and the edge of the inner pot are mixed with foreign objects	Remove the foreign objects
	Product air leakage	Contact the after sales center to replace the sealing ring
	Too long warm preservation time	It is recommended that the heat preservation shall be within 5 hours
Abnormal noises in the working process	Water on the inner pot has not been dried	Wipe off the water on the inner pot before using
	On and off sound in the operation	Relay sound is normal for electrical appliances

TRADEMARKS, COPYRIGHTS AND LEGAL STATEMENT

 Midea logo, word marks, trade name, trade dress and all versions thereof are valuable assets of Midea Group and/or its affiliates (“Midea”), to which Midea owns trademarks, copyrights and other intellectual property rights, and all goodwill derived from using any part of an Midea trademark. Use of Midea trademark for commercial purposes without the prior written consent of Midea may constitute trademark infringement or unfair competition in violation of relevant laws.

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.

DATA PROTECTION NOTICE

For the provision of the services agreed with the customer, we agree to comply without restriction with all stipulations of applicable data protection law, in line with agreed countries within which services to the customer will be delivered, as well as, where applicable, the EU General Data Protection Regulation (GDPR).

Generally, our data processing is to fulfil our obligation under contract with you and for product safety reasons, to safeguard your rights in connection with warranty and product registration questions. In some cases, but only if appropriate data protection is ensured, personal data might be transferred to recipients located outside of the European Economic Area.

Further information are provided on request. You can contact our Data Protection Officer via **MideaDPO@midea.com**. To exercise your rights such as right to object your personal data being processed for direct marketing purposes, please contact us via **MideaDPO@midea.com**. To find further information, please follow the QR Code.



www.midea.com

© Midea 2022 all rights reserved