Operating Instructions
for IH Intelligent Electric Cooker
MB-FZ4086

Please read the Operating Instructions carefully before operation!
The Operating Instructions contain the warranty card, and shall be kept properly.
CONTENTS

Quick Start/001
- Panel Operation Process-001

Product Features/002
- Points to Use-002
- Tips of Usage-006

Instructions of the Usage/008
- Part Description-008
- Product Operation Guide-018
- Care Instructions-016

Maintenance/018
- Abnormality Analysis
- and Troubleshooting-018
Note: Midea Warranty Certificate attached in the Chinese Version.
Quick Start

Panel Operation Process

The Electric Cooker is only applicable to the household use. Please refer to the Operating Instructions for the specific using methods.

Quick Start

1. Press “Function” button and choose the cooking feature.
2. Select the cooking functions such as cereal rice by slipping the slider or by pressing the left/right arrow.
3. Press the “Rice Select” to choose the fragrant cooking, ultra-fast cooking, rice porridge, porridge cooking and soup rice cooking functions.
4. Press the START button after finishing the cooking settings.
5. Select the “Rice Select” will be saved and for the next use.
Follow the safety notes to ensure the operation safety as well as avoid the people injured and property damaged. Improper use due to the failure of observing the safety warning may lead to the accidents.

- **Do not cover the steam outlet with cloth during operation.**
  - Do not put the product near the flammable materials and keep away from curtains, clothes, curtain walls or similar items articles when using, or otherwise it may cause fires or damage to the electric cooker.

- **Do not modify the product**
  - People who are not the maintenance technician are not allowed to decompose and repair the product, in order to avoiding the fire, electric shock or injury.

- **Use of voltage other than 220V AC is prohibited,** to avoid the fire and electric shock. Power cord which is damaged cannot be used.

- **Food which may block the vent hole should not be cook in the electric cooker,** such as flake food (i.e. seaweed, cabbage) or strip food (i.e. kelp) and fragmented food (i.e. corn residue), so as not to cause an accident or damage to the cooker.

- **Keep your hands or face away from the steam outlet when it starts,** to avoid being burned.

- **Do not move or shake the electric cooker during cooking.**
Situations will not be considered by the product are as follows:
- Use of the product by the uncared children and the disabled.
- Children play the appliance as toys.

Meanings of Icons

🚫 Represent the [prohibited] content
⚠️ Warning: indicate the matters which will lead to the casualties.
🛠️ Represent the [compulsory] content
⚠️ Note: it denotes the matters which may cause minor injury or damage to property.

🚫 Following ways are prohibited, or otherwise the power cord will be damaged and thus lead to the fire and electric shock.

The power cord is bent forcibly, or placed in close to the high-temperature place, or in bundle and bearing heavy weight.

🚫 Once the plug of power cord is damaged, it will be no longer used, as it may cause fire, electric shock or short circuit.

🚫 Do not pull and insert the plug with wet hand, as it may lead to the electric shock and injury.

🚫 Do not insert a pin, wire or other items to the vent hole located at bottom of the cooker, to avoid electric shock and injury.

🚫 Do not put the cooker on a place which is unstable, humid or near other sources of ignition and heat (such as stoves), and the distance between which shall be at least 30cm, or otherwise it will be damaged.

🚫 Children are not allowed to operate it individually. Place the cooker in a place which children cannot touch, to avoid the electric shock or being burned as well as other accidents.
Socket with earthing wire and rated current of 13A and above shall be separately used.
When using together with other electric appliances, the socket may have exception occurred, causing fires and other accident.

The appliance cannot be immersed into water or be sprayed.

Clear the dirt or water stains appeared on the plug and tail of power cord as well as on the socket in a timely manner, so as not to cause a fire, electric shock or short circuit.

The product cannot be immersed into water or be sprayed.

If the power cord is too short, users must use the extension socket, and low-quality extension socket shall not be used.

Clean the water deposited on the outside of the inner pot before cooking.

The product maintenance or part replacement should be done by Midea customer service center, to avoid the hidden troubles caused due to the improper maintenance or improper selection of accessories.

The product should only be used indoor.

Plug should be completely inserted into the socket, to prevent fire, electric shock and short circuit. If the flexible cord is damaged, it must be replaced with a special cord or the special components purchased from the customer service center.
- Do not touch the inner pot directly with your hands when the cooker works or after turning off, to protect from being burned by such high temperature.

- Do not knock against the inner pot with hard object to avoid deformation.

- Please clear the water drop, rice kernel left between the inner pot and coil panel before the cooker starts, to avoid the overheat or short circuit.

- The inner pot should not be fell, or otherwise it may be deformed.

- The rice cooker should only use the original inner pot, so as to avoid overheat and abnormality.

- Persons equipped with pacemakers or users with hearing aids and cochlear implanted shall consult with the authorized medical personnel and refer to the instructions from medical device provider when using the product.

- Some important elements like fuse and other critical elements, with the improper maintenance or connected by yourselves, may lead to the failure of product, thereby causing the overheating or fire.
**Tips of Usage**

1. **Manual**
   - If the product picture is inconsistent with the physical one the latter shall prevail.

2. **Quick Start**
   - Please check if the inner pot, steam valve and cover plate are installed properly before rice cooker works, to avoid the accident.

3. **Product Features**
   - The minor ticking or fizz sound generated during the product operation can be the normal sound.

4. **Operating Instructions**
   - Do not conduct the second cooking immediately after the last cooking is completed. The cooling of pot body to the room temperature after 15 minutes.

5. **Maintenance**
   - Do not cook the rice with hot water, otherwise the temperature controller will make wrong judgement, and the rice cooking effect will thus be affected.
3 cups

6 To ensure the rice cooking effect, do not steam the food with steamer when the rice quantity is more than 3 cups.

7 Please clean and clear the steam valve, cover plate as well as the table top for product placement regularly.

8 As the persons sensitive to the electricity when the indoor earthing device is insufficient, suggested to check whether the earthing device is reliable or not, or do not contact the metal shell and inner pot after energization.

10 The product maintenance or part replacement should be done in the customer service center, so as to get the high-quality professional service. Please keep the Operating Instructions properly. Thank You!

5 The normal working altitude of the product ranges from 0 to 2000m.
Operating Instructions

Part Description

Display Control Panel

Notes:
Foreign matters in the spill-proof moisturizing steam valve shall be eliminated promptly, so as not to affect the cooking quality.

Tips of Usage
The panel (in addition to the “Cancel” key) cannot be operated after 2 seconds of cover opening, but after closing the cover (2 seconds), it can be operated again.
Electric Cooker

Use instructions for inner pot

1. Inner pot adopts the dual-layered composite panels, the outer surface is coated with the titanium nitride carbide.
2. Inner pot cannot be heated on other heating stove, or it may be easily deformed.
3. Take the inner pot out from the body, and clean it with the household detergent and soft cloth, and then wipe the water outside the inner pot.
4. Do not wipe the inner pot with metal brush or other rough washing articles, so as not to damage the inner pot.
5. The inner wall may, according to the use frequency, may be discolored or have strips, but will not affect the health and use.

Accessories:

Soup Ladle  Rice Spoon  Measuring Cup  Steamer  Power Cord Component  Rag of Inner Pot

Notes for Accessories

1. The configuration of accessories differs due to the model.
2. All illustrations in the Operating Instructions shall take FZ4086 as an example, and only be used for functional diagram. The product in kind will be different due to the difference in product model and batch.

Technical Parameters

<table>
<thead>
<tr>
<th>Model</th>
<th>Power</th>
<th>Rated Power (W)</th>
<th>Capacity</th>
<th>Heating Method</th>
<th>Dimensions Lx W x H (mm)</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MB-FZ4086</td>
<td>220V-50Hz</td>
<td>1300</td>
<td>1.5L</td>
<td>Electromagnetic heating</td>
<td>357x291x249</td>
<td>7.1</td>
</tr>
</tbody>
</table>
**Operation Guide**

1. **Preparation for cooking**
   - Take the rice into measuring cup.

   a. It is not recommended to wash rice directly with the inner pot, in order to scratching the inner pot.

   b. When using the cereal rice cooking mode, if the hard dry cereal is used, it shall be soaked in hot water for 2-3 hours in advance.

2. **Use of water line**
   - Put the clean rice into the inner pot, and choose the suitable water level based on the rice quantity, and fill water to the corresponding level. Rice and water proportion can be adjusted based on the personal taste.

   a. The filling of water shall not exceed the rice/water tick mark, or else it may cause the pot overflowing, short circuit, and so on.

   - Rice Cooking (Sweet Cooking, Quick Cooking, Cereal Rice and Soup Rice): When filling water, the tick mark of northeastern rice or long grain rice shall be taken as the water level, as shown in figure at left: cooking of 3 cups of long grain rice.

   - Porridge Cooking (Porridge, Congee): When filling the water, the tick mark of rice porridge shall be taken as the water level, as show on in figure at left: cooking of 2 cups of rice porridge or the millet congee. (Porridge, Congee)

   - Porridge Cooking (Porridge, Baby Food, Mixed Congee): When filling the water, the tick mark of porridge shall be taken as the water level, as show on in figure at left: cooking of 1 cup of porridge, porridge for baby eat and mixed congee.

   - Water can be filled according to the actual needs at time of cooking, but the water shall be appropriate, so that the water will not spill over the steamer or rack at time of boiling.

   - (Sweet Cooking, Quick Cooking, Cereal Rice and Soup Rice)

<table>
<thead>
<tr>
<th>Model</th>
<th>Max. rice qty.</th>
<th>Min. rice qty.</th>
</tr>
</thead>
<tbody>
<tr>
<td>MB-FZ4086</td>
<td>8 cups</td>
<td>2 cups</td>
</tr>
</tbody>
</table>

   - (Porridge, Congee)

<table>
<thead>
<tr>
<th>Model</th>
<th>Max. rice qty.</th>
<th>Min. rice qty.</th>
</tr>
</thead>
<tbody>
<tr>
<td>MB-FZ4086</td>
<td>2 cups</td>
<td>1 cup</td>
</tr>
</tbody>
</table>

   - (Porridge, Baby Food, Mixed Congee)

<table>
<thead>
<tr>
<th>Model</th>
<th>Max. rice qty.</th>
<th>Min. rice qty.</th>
</tr>
</thead>
<tbody>
<tr>
<td>MB-FZ4086</td>
<td>1 cup</td>
<td>0.5 cup</td>
</tr>
</tbody>
</table>

   “Proportion of rice and water can be adjusted slightly based upon the personal preference.”
**Cooking Use**

1. Wipe the external surface of inner pot with dry cloth.
2. Put the inner pot into the body.
3. Close the cover until a crack sound is heard.
4. Check the plug of pot body.
5. Check the power plug.
6. Press “Function” key or slide the slider to choose the cooking function.
7. Press “Start” key and enter the working state.

**Methods for cooking by reservation**

Only limited to the product designed with such function:

Functions available for reservation: Sweet Cooking, Quick Cooking, Rice Porridge, Porridge Cooking, Steaming, Cereal Rice, Soup Rice, Baby Food, Millet Congee, Mixed Congee, Soup Cooking.

1. Press the “Function” key and choose the function required to make the reservation.
2. Press the “Timer” key once, and the reserving time flashes at this time, and then slide the slider, or press the arrows at both sides of the slider; you may press the key for reservation time adjustment.
3. Press the “Start” key and thus the reservation is done.

**Quick Start**

- Cooking
  - Mixed congee
- Functions
  - Fragrant Cooking
  - Ultra-fast Cooking
  - Rice Porridge
  - Porridge Cooking
  - Hot Rice
  - Cereal Rice
  - Soup Rice
  - Porridge for Baby Eating
  - Millet Congee
  - Soup Cooking

**Operating Instructions**

- Heat Preservation
  - Northeastern Rice
  - Long Grain Rice
  - Fragrant Rice

**Maintenance**

**Tips of Usage**

1. The reservation time is recommended not to exceed 12 hours, or otherwise the rice will appear with abnormal taste.
2. To ensure the accuracy of reservation time, please calibrate the clock of the cooker promptly.
5 Rice species selection

- The Sweet Cooking, Quick Cooking, Rice Porridge, Porridge Cooking and Soup Rice Cooking functions are optional.

1. Slide the slider, or press the “Function” key, or press the right or left arrows to choose the cooking function.
2. Put the “Rice Select” and select the one you want.
3. The rice select is selected.
4. Press the “Start” key and enter into the working state.

6 Cooking

- The water filling of inner pot will not exceed the scale 3 based on the cooking time.

1. The water filling of inner pot will not exceed the scale 3 based on the cooking time.
2. Put the steamer or rack.
3. Put the food in the steamer or rack.
4. Press the “Function” key and choose the cooking function, and then press “Start” key at this time.

Tips of Usage

The cooking time can be adjustable, and setting range from 1 to 60 minutes. The cooking time will always be displayed before boiling, and the countdown time will be displayed after boiling and steaming.

7 Use of hot rice

1. Slacken the rice, and add 50-80g water into the rice surface.
2. Press the “Function” key or slider to choose the “Reheat” function, and then press “Start” key.
3. Please fluff up the rice within 30min after entering into the keep warm process.

Tips of Usage

It is suggested that the rice quantity shall not exceed scale 4 when using the hot rice function.
### Cereal Rice

1. Soak the cereal with hot water for 2-3 hours.
2. Wash the well prepared White Rice and Brown Rice.
3. Press the “Function” key or slider and choose the “Brown Rice” function, press the “Start” key.
4. Open the cover and stir evenly, and allow the steam to be discharged.

### Soup Rice

1. Stir the food materials (such as pork ribs) and seasoning (scallion, ginger, garlic, light soy sauce, etc.) evenly, and preserve the mixed ingredients for a little time based on the personal taste.
2. Put the washed white rice into the inner pot with cup, fill the appropriate water, and add a certain amount of peanut oil to have it stirring together with the white rice in the inner pot.
3. Press the “Function” key or slider and choose the “Casserole Rice” function, press the “Start” key.
4. During the rice cooking, put the preserved food materials onto the rice when hearing a tone, close the cover, and wait for the completion of cooking.

### Use of heat preservation

1. Press the “Function” key or slider and choose the “Keep Warm” function and then press the “Start” key.
2. Fluff up the rice within 30min under the heat preservation mode.

### Tips of Usage

1. It will automatically entering the heat preservation mode when all cooking tasks are completed.
2. Heating is done during the preservation process, to make the temperature maintaining about 73°C.
3. The product allows the heat preservation for 12 hours.
4. The preservation time is recommended to be within 5 hours, so that the rice will not discolor or flavor reversion.
11 Clock adjustment

1. Power on and enter into the standby mode.
2. Press the "" or "" key, and enter into the clock after keeping for 2sec.
3. Adjust the time with "" or "".
4. The clock will automatically be confirmed after 12seconds of completion, or press "Start" for confirmation.

Tips of Usage

1. Clock setting should not be done when the product is turned off.
2. The incorrect clock display will not affect the reservation time, so please correct the display time.
3. In case no adjustment is made after entering the clock adjustment mode, and the time will display in the display screen flashes and stop after 12 seconds, and automatic confirmation will be done.

Power failure when making reservation:
The operation can be continued if the re-energization time is prior to the timer, yet the reservation ending time will be deviated.

Power failure during keep warm:After the re-energization, the timing will be continued, it will enter into the standby mode if the power failure lasts for more than 2 hours.

Power failure during heating:After the re-energization, it will enter into the standby mode if the power failure lasts for more than 2 hours.

And if it is occurred after the reservation, it will then enter the standby mode.

Keep Warm will be continued if it is not more than 2 hours.

Keep Warm will be continued until completion if it not more than 2 hours.
Backup data for power failure

Battery runs out

No backup data for power failure, and the clock will be flashed at each time of plugging in.

Press "Cancel" key, and cook the rice after returning to the standby state.

Offer power to the clock in case of power failure.

Tips of Usage

1. The life of battery is five years;
2. Do not put the batteries into the fire or water;
3. Replace the batteries in the customer service center when the batteries out of work.
4. Do not heat up, decompose and charge the batteries.

Power saving display

Only the clock will be displayed if there is no key operation for more than 5 minutes under the standby mode, and other display will disappear.

Under the reservation or heat preservation state, when the clock is in the time period from 22:00 to the 6:00 of the next day, the product will only display the “Timer” or “Keep Warm” and other display will disappear.

Tips of Usage

The energy saving will be recovered to the normal display state as soon as touching any key; if there’s no key operation for more than 5 min, the product will enter into the energy saving mode again.
Cleaning of Pot Body

1. Wipe the heat preservation base plate with wet cloth, but shall not rinse directly with water.

2. Clean the water drop or rice kernel on the coil panel with the rag.

3. Wipe the water in the water storage tank.

4. Clear the water drop and rice kernel around and at bottom of the product before putting the inner pot.

5. Clear the rice kernel in the cover closing place of the cooker with the toothpick or rag.
Cover Plate Disassembly for Cleaning

1. Open the upper cover and the upper end of cover plate will be disconnected, then take the cover plate down.
2. Clean the steam valve and cover plate.
3. Install the cover plate properly.

Steam Valve Disassembly for Cleaning

1. Rotate the cover plate counterclockwise when it is taken down, and open the steam valve.
2. Clean the steam valve.
3. Rotate it clockwise after cleaning, and mount the steam valve.
## Abnormality Analysis and Troubleshooting

### Suspected Failure Problems

Once there is failure discovered for your product, please check the following situations before sending to the customer service center for maintenance.

<table>
<thead>
<tr>
<th>Failure</th>
<th>Possible Reason</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Before cooking</td>
<td>Key does not work</td>
<td>Plug of power cord is loosened.</td>
</tr>
<tr>
<td></td>
<td>Key does not work</td>
<td>The display screen flashes at “12:00” after power on.</td>
</tr>
<tr>
<td></td>
<td>Upper cover cannot be closed</td>
<td>Removable cover plate is not installed.</td>
</tr>
<tr>
<td></td>
<td>Upper cover cannot be closed</td>
<td>The water on the external surface of inner pot is not wiped completely.</td>
</tr>
<tr>
<td>During cooking</td>
<td>Air leakage from parts other than the steam valve</td>
<td>Inner pot is damaged and deformed.</td>
</tr>
<tr>
<td></td>
<td>Air leakage from parts other than the steam valve</td>
<td>Pressure cover plate and seal ring are damaged.</td>
</tr>
<tr>
<td></td>
<td>Upper cover bounced off automatically</td>
<td>Upper cover is closed improperly.</td>
</tr>
<tr>
<td></td>
<td>Slight fizz sound</td>
<td>Sound produced during the heating of rice cooker is normal.</td>
</tr>
<tr>
<td>Abnormal display</td>
<td>Words in the display looks fuzzy</td>
<td>There’s a certain observing range for the text on the LCD or digital screen (the perspective is not on right above, but the right above to the front, or at 60 degree with the plane).</td>
</tr>
<tr>
<td>With unpleasant smell</td>
<td>Water vapor on the display screen, and the display is hazy</td>
<td>Sealing ring of cover plate is damaged or contaminated by foreign substances.</td>
</tr>
<tr>
<td></td>
<td>With plastics smell</td>
<td>When using this new cooker, there is smell of plastic, after a period of time will be slowly disappeared.</td>
</tr>
<tr>
<td>Shell</td>
<td>Induce electricity when touching</td>
<td>Check whether the indoor earthing device works properly.</td>
</tr>
</tbody>
</table>
Display the Cause of Abnormity

Please entrust the Midea customer service center for maintenance or installation.

Declaration:

Any technological improvement to the product will be compiled to the new version of the Operating Instructions without prior notice; any changes to the product appearance and color shall be based on the good in kind.