Thank you for purchasing MIDEA Electric Pressure Cooker. Please read the User Manual carefully before use and keep it in a convenient place for future reference. Pictures in the text are for reference only. Please refer to the actual product.

View this link for a collection of pressure cooker recipes: retail.mideasouthafrica.com/recipes

For any queries or concerns you may have regarding this product, visit our website to get in contact: www.mideasouthafrica.com
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## Safety precautions

To ensure safe use and to avoid personal injury and property loss, be sure to observe the following safety precautions. Failure to observe the safety precautions and improper use may cause accidents.

This product does not take into account the following cases:
- Use of the appliance by unattended infants and the disabled.
- Infants playing with the appliance.

Meanings of the marks:

- **🚫** Means “Forbidden” items
- **⚠️** Means “Mandatory” items

### Forbidden

- **🚫** As the vent valve exhausts automatically, do not touch it with a hand.
  - In cooking process, never move your hands or face to close to the exhaust port to avoid burns.
  - During cooking, do not cover the vent with a cloth and other items.

### Warning: Items which may possibly cause personal injury or death.

### Caution: Items which may cause light injury or property damage.

- **🚫** No transformation
  - Modification or repair by non-professionals is prohibited.
  - Violation may cause a fire or electric shock.
  - Repair or replacement of parts shall be made in a designated service center.
Safety precautions

⚠️ Forbidden

- Do not allow children to operate this product independently
  - Place it beyond the reach of infants and young children;
  - In order to avoid electric shock, burns and other dangerous accidents.

- Do not put foreign objects
  - It is prohibited to insert metal shavings, needles and other foreign matter in the gap; As this may cause electric shock or movement anomalies.

- Do not put the inner pot on other appliance for heating
  - This product comes with a standard inner pot, which shall not be used for other purposes to avoid deformation of the inner pot and influence on use.

- Do not insert and pull the plug with wet hands
  - In order to avoid injuries due to an electric shock.

- When moving the product, please lift the cooker handle
  - When moving the product, never lift the rotary handle directly in order to avoid damage to the product.
  - Do not move the product when the lid is open to avoid injury.

- Do not use a pot other than the dedicated pot
  - When there is foreign object on the bottom of pot and heating plate surface, remove the foreign object before use. Otherwise, it may cause overheating, pressure relief and other abnormalities, please clean before use.

- Use 220~240V 50Hz power outlet
  - Failure to use AC 220~240V 50Hz civil electricity or dedicated electricity can cause fire or electric shock.

- Avoid distortion of seal rings
  - May cause the failure of product to work properly.

⚠️ Mandatory

- Safe uncovering
  - The container cannot be opened until full release of pressure.

- Periodic inspection
  - Be sure to check periodically the block proof cover and exhaust valve core to make sure that they are not blocked;
  - Do not add any heavy object on the exhaust valve or replace with other objects;

- Do not cook the following foods
  - Never cook seaweed, laver, oatmeal and other foods prone to clogging, to avoid causing an accident or damage to the pressure cooker.

- Do not use other lid for heating
  - It is strictly prohibited to use other lid for heating, and in the (switching on) process, the use of non-original lid is not allowed, as this may cause poor performance or safety hazards.
## Safety Precautions

### Mandatory

- **Products may not be immersed or sprinkled in water**
  - Doing so could cause electric shock and electrical short circuits.

- **Please use Midea dedicated power cord**
  - If the power cord is damaged, to avoid danger, it must be replaced by the professionals of the manufacturer, its service department or similar department.

- **Plug should be firmly plugged in**
  - If the plug end is not inserted completely, it may cause electric shock, short circuit, and even a fire.

- **Always clean the plug inserts**
  - If attached with dust or moisture, please wipe it away, otherwise it may cause a fire.

- **Cooking can not exceed Max scale**
  - The total amount of food and water can not exceed Max scale, otherwise food may be cooked unfamiliar, or cause malfunction. When food prone to expansion and blockage, total amount shall not exceed 3/4 of the maximum scale, otherwise it may cause an accident.

- **When pulling the plug, pinch the plug**
  - When pulling the plug, you must pinch the plug;
  - Do not pull the power cord, otherwise it will damage the cord, causing electric shock and short circuit.

- **Do not use in the following locations**
  - Do not use in unstable locations on the table;
  - Do not use in locations near water and fire;
  - Do not use near walls and furniture;
  - Do not use in locations exposed to direct sunlight and oil splatter.

### Warning

- **The power socket to be used separately**
  - A socket of more than 10A rated current with grounding wire shall be used alone;
  - If shared with other electrical appliances, the socket may cause abnormal heat and result in fire.

- **Cooking porridge or Beans**
  - Porridge or beans should be naturally cooled until there is no pressure, manual venting not allowed.

- **About seal damage or inner pot deformation**
  - If the seal is damaged or the inner pot is deformed, do not use the electric pressure cooker pot, and must replace with a special seal ring or inner pot purchased from the manufacturer or maintenance department.

- **Special populations using pressure cookers**
  - Persons with pacemakers or users with hearing aids or implanted cochlear, when using this product, please consult with authorized medical personnel and refer to the instructions of medical equipment providers.

- **Opening warning**
  - If it is difficult to open a lid, do not open with force, otherwise it may cause burns or other injuries.
  - After completion of cooking and full release of pressure, the lid can be opened.
Safety precautions

**Caution**

- **Cleaning the products after cooling**
  - Cleaning products should be carried out after cooling, and contact the section of high temperature may cause scalding.

- **Unplugging when not in use**
  - Otherwise, it may produce leakage, fire or failure.

- **Power cord is prohibited to touch the metal parts**
  - The power cord is prohibited to contact the lid and other external removable metal parts, otherwise, normal operation may occur.

**Warning:**

- Be careful to avoid spillage on the connector.
- Misuse may cause potential injury.
- The heating element surface is subject to residual heat after use.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Appliances should be positioned in a stable situation with the handles positioned to avoid spillage of the hot liquids.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- If 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.
- This appliance is intended to be used in household only.
- The appliance must not be immersed.
- The container must not be opened until the pressure has decreased sufficiently.

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.
Thank you for purchasing the Midea electric pressure cooker! This product is a multi-function cooker and combines the advantages of ordinary pressure cookers, rice cookers and thermal cookers. The wide variety of functions, easy operation and power saving features makes this product a must have for your home.

View this link for a collection of pressure cooker recipes: retail.mideasouthafrica.com/recipes
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**Product Structure**

**Upper cover**

- Exhaust valve
- Safety eye (float valve)
- Exhaust button
- Rotary handle base
- Rotary handle cover
- Top cover
- Seal ring
- Lid
- Safety eye (float valve)
- Block proof cover
- Outer pot
- Housing
- IMD
- Base
- Menu knob

**Introduction to Accessories**

<table>
<thead>
<tr>
<th>Scoop</th>
<th>Spoon</th>
<th>Measuring cup</th>
<th>User Manual</th>
<th>Metal Trivet</th>
<th>Steaming rack</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image1.png" alt="Scoop" /></td>
<td><img src="image2.png" alt="Spoon" /></td>
<td><img src="image3.png" alt="Measuring Cup" /></td>
<td><img src="image4.png" alt="User Manual" /></td>
<td><img src="image5.png" alt="Metal Trivet" /></td>
<td><img src="image6.png" alt="Steaming Rack" /></td>
</tr>
</tbody>
</table>
For first time use, remove all accessories from the pot. Wash the inner pot, lid and accessories. Read the user manual carefully.

### Introduction of model MY-SS6062 control panel

**“Keep Warm/Cancel” Function button**
- In standby mode - press to enter the keep warm condition
- In non-standby mode - press to cancel an operation

**“Preset” “+” “-” button**
- After selecting a function, press the "Preset" button to delay the start of cooking (some functions cannot have delayed starts)
- Press the "Preset" button and then using + and - buttons, set the hour portion
- Press the "Preset" button again and using the + and - buttons, set the minute portion

**“Menu” knob**
- Rotate the “Menu” knob left to select the left function menu;
- Rotate the “Menu” knob right to select the right function menu;

**Tips**
- After plugging in your pressure cooker, the display will show the standby mode, as shown in the figure
- When the pressure cooker is in operation, press the "Keep Warm/Cancel" button to automatically switch to the standby state

### How to use the Menu

<table>
<thead>
<tr>
<th>Function</th>
<th>Description</th>
<th>Function</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fry</td>
<td>Use this function for pan frying, or sauté</td>
<td>Rice</td>
<td>Use this function to cook rice</td>
</tr>
<tr>
<td>Stew</td>
<td>Use this function for stewing</td>
<td>Bread</td>
<td>Use this function to make bread</td>
</tr>
<tr>
<td>Meat</td>
<td>Use this function to cook meat/chicken/beef</td>
<td>Pasta</td>
<td>Use this function to cook pasta</td>
</tr>
<tr>
<td>Fish</td>
<td>Use this function to cook fish</td>
<td>Vegetables</td>
<td>Use this function to cook vegetables</td>
</tr>
<tr>
<td>Slow cook</td>
<td>Use this function for slow cooking</td>
<td>Bake</td>
<td>Use this function for baking</td>
</tr>
<tr>
<td>Yoghurt</td>
<td>Use this function to make yoghurt</td>
<td>Cake</td>
<td>Use this function to make cake</td>
</tr>
<tr>
<td>Desserts</td>
<td>Use this function to make desserts</td>
<td>Steam</td>
<td>Use this function for steaming</td>
</tr>
</tbody>
</table>
Operation Guidelines

1. Opening the lid correctly
   Rotate the uncovering knob to the uncovering position and then open the lid. If there is pressure inside the cooker, first press the pressure release button on top of the lid and then open the lid. *The lid will not be able to open until all pressure has been released.

2. Check the exhaust port and block proof cover
   Check the exhaust port and block proof cover are clean, if dirty should be cleaned immediately.

3. Put food in the inner pot
   Remove the inner pot. Place food and water into the inner pot without exceeding the MAX line. Clean the outer surface of the inner pot, heating plate surface and outer pot surface and then place the inner pot back into the cooker.

4. Close the lid correctly
   To close the lid, rotate the uncovering knob to the closing position making sure it is screwed into place.

5. Switch on
   With the power on, music will sound once the lid is closed correctly. The display will then show “ sens. ” “-----”, “□” This indicates that the pressure cooker has now entered a stand-by state.

6. Safety lid
   If, during or after cooking, there is pressure inside the product, it is prohibited to forcibly open the lid and move the product, as shown in Figure I “Pressure” state; Figure II “No Pressure” state. Move the product with care, but do not move it when the lid is open, to avoid splashing of hot food in the pot and causing injury.
   After cooking, turn off the power, then open the lid according Step I, and if it is difficult to open the lid, do not open with force, as this may cause burns or other injuries.

(Figure I)  (Figure II)
Safe eye (Pressure state)  Safe eye (No pressure state)
Instructions for Use

All the menus for this product can be cooked according to the following procedures.

Example: Use method for Stew cooking (default cooking mode)

1. According to page 07 to finish the operation guidelines
2. Select "Stew" function
   - Rotate the "Menu" knob right to select "Stew" function;
3. Cooking start
   - Press the "Start" button. Music will sound and cooking will begin.
   - The cooker will also start automatically 10 seconds after a function is selected.

Example: Use method for Stew cooking ("Texture" "+" / "-" time)

1. According to page 07 to finish the operation guidelines
2.1 "Texture" Function Selection
   - Press the "Texture" function key to select the following cooking modes;
   - Note: The "Texture" defaults as "Standard"
2.2 Press the "Start" button. Music will sound and cooking will begin.
3. Cooking Starts
   - Press the "Start" button. Music will sound and cooking will begin.

For example: Method for use of cooking ingredients (DIY)

1. According to page 07 to finish the operation guidelines
2. Select "DIY" function
   - Press "DIY" function key to select the function.
   - Adjust the cooking time by press "+" / "-" to your desired time
3. Temperature adjusting
   - Press "Temperature" key to enter temperature adjusting mode.
   - Adjust the temperature by press "+" / "-" to your desired temperature
4. Cooking Starts
   - Press the "Start" button. Music will sound and cooking will begin.
Example: Use method for Rice cooking "Preset"

Tips:
* Prolonged preset steaming is not recommended.
* When you use this cooker for rice cooking, the water level is the same as rice amount in CUP

- Example: It is 6:00pm and you would like your rice to be cooked and ready at 7:30 the next morning. This means you want your meal to be ready in 13 hours and 30 min

1. Complete the operation guidelines according to the method stated in Page 07

2. Rotate the "Menu" knob left, to select the "Rice" function.

3. Set a Preset Time
   - Press the "Preset" button, and press the "+" or "-" button to set the hour portion adjustment of preset time.
   - Press the "Preset" button again, and press the "+" or "-" button to set the minute portion adjustment of preset time.

4. After the "Start" button is pressed, prompting music is sounded, and cooking begins.

- The hour portion of preset time is increased or decreased in 1 hour increments. The minimum preset hour is 2 hours and the maximum is 24 hours

- The minute portion of preset time is increased or decreased in 10 minute increments
The cooking and cooling time of each function is different. Cooking times will vary slightly depending on the amount of food and water, rice quality etc.

Example
Cooking rice
1. Measure the rice portion with a measuring cup and clean the rice
   1.1 One measuring cup of rice is about 150g, a portion suitable for serving one person
2. Add the water to the corresponding water level
   2.1 The scale line inside the inner pot indicates the cooking reference water level. For example: to cook 2 cups of rice, add water to the scale line "2"
   2.2 The amount of water may vary depending on the type of rice and hardness of the rice. Do not let the water exceed the MAX level
3. Wipe the inner pot and place it back into the body of the cooker
   3.1 Rotate the inner pot slightly from left to right to ensure the inner pot makes full contact with the heating plate
4. Fit the lid correctly and switch on
5. Rotate the menu knob until you reach the "Rice" function. The "Rice" function indicator will illuminate
   5.1 Press start to begin cooking. Cooking time is around 10 minutes but will vary depending on the "Texture" setting you have indicated
6. When cooking is completed, the pressure cooker will enter the "Keep Warm" state automatically
7. Press the pressure release button on top of the lid to release the pressure and then open the lid

Precautions:

- "Fry" description: This function is for pan frying, when the pot reaches the default temperature, the time indicator begins to count down, and the ":" flashing, you can put your food into pot at the moment, and start cooking. This function is without lid.
- No “Preset” function: fry, yoghurt, desserts, cake.
- When cooked without lid, or with glass cover, cannot be fill to the maximum level, cannot use “Preset”, nor be left unattended.

It is not recommended to leave the “Pasta” “Rice” in “Preset”. DIY may not be de desired effect.
when cooked with lid open, the time between the start and the countdown time default menu is longer than with the lid closed, the times are not real and it is not advisable to leave the product unattended.
Cleaning and Maintenance

1. Clean after each use.
2. Before cleaning product, please unplug the power cord until the product cools.
3. Remove the inner pot after opening the lid correctly, first clean with detergent, then rinse well with water, and wipe dry with a soft cloth.
4. Remove the removable coverplate, and rinse with water. After the cleaning is completed, replace the removable coverplate, otherwise normal working is impossible.
5. Remove the exhaust valve and the float valve, rinse with water, and put them into the original positions.
6. Remove and clean the water storage box, and then put it into the original position.
7. Check the float valve port and the exhaust valve port for blockage, and clean the keep warm seat plate with a rag.
8. Wipe clean the lid and the cooker body with a rag, and it is prohibited to soak the cooker body in water or spray water to it.
9. After cleaning and maintenance is completed, please check again the removable coverplate, exhaust valve, float valve and other components for correct installation.

Applicable Model Description

<table>
<thead>
<tr>
<th>Model</th>
<th>Rated Power</th>
<th>Capacity</th>
<th>Working Pressure</th>
</tr>
</thead>
<tbody>
<tr>
<td>MY-SS6062</td>
<td>1000W</td>
<td>6L</td>
<td>70kPa</td>
</tr>
</tbody>
</table>

Electrical Schematic Diagram
# Troubleshooting

The cases in the following tables do not always indicate a faulty cooker. Please examine the cooker carefully before contacting the support for repair.

<table>
<thead>
<tr>
<th>S/N</th>
<th>Problem</th>
<th>Possible Reason</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Difficulty closing the lid</td>
<td>Float valve stuck</td>
<td>Push the float valve down and then close the lid</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sealing ring not installed properly</td>
<td>Position the sealing ring well</td>
</tr>
<tr>
<td>2</td>
<td>Difficulty opening the lid</td>
<td>Float valve in the popped-up position</td>
<td>Press the float valve lightly with a chopstick</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pressure exists inside the cooker</td>
<td>Open the lid after the pressure is completely released</td>
</tr>
<tr>
<td>3</td>
<td>Steam leaks from the side of the lid</td>
<td>No sealing ring or sealing ring installed improperly</td>
<td>Install the sealing ring as required</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Food debris attached to the sealing ring</td>
<td>Clean the sealing ring</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sealing ring damaged</td>
<td>Replace the sealing ring</td>
</tr>
<tr>
<td>4</td>
<td>Steam leaks from float valve</td>
<td>Food debris on the float valve gasket</td>
<td>Clean the float valve gasket</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Float valve silicone ring worn-out</td>
<td>Replace the float valve gasket</td>
</tr>
<tr>
<td>5</td>
<td>Float valve unable to rise</td>
<td>Too little food or water in inner pot</td>
<td>Add water and food according to the recipe</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Steam leaks from the lid or exhaust valve</td>
<td>Send to the service center for repair</td>
</tr>
<tr>
<td>6</td>
<td>Steam comes out from exhaust valve non-stop</td>
<td>Exhaust valve not in sealing position</td>
<td>Press the pressure release button which will cause the exhaust valve to move back into the sealing position</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pressure control fails</td>
<td>Send to the service center for repair</td>
</tr>
<tr>
<td>7</td>
<td>Heating plate not heating in working condition</td>
<td>Lid not closed completely</td>
<td>Close the lid again</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Heating plate fails</td>
<td>Send to the service center for repair</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Circuit failure</td>
<td>Send to the service center for repair</td>
</tr>
<tr>
<td>8</td>
<td>All LEDs flash</td>
<td>E1 code appearing on screen</td>
<td>Bottom sensor failure</td>
</tr>
<tr>
<td></td>
<td></td>
<td>E2 code appearing on screen</td>
<td>Temperature of bottom sensor is too high</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Display goes off during cooking</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>E8 code appearing on screen</td>
<td>Pressure switch failure</td>
</tr>
<tr>
<td>9</td>
<td>Rice/food half cooked or too hard</td>
<td>Too little water</td>
<td>Add water accordingly</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Cover opened prematurely</td>
<td>After cooking cycle completes, leave the cover on for 5 more minutes</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Frozen food</td>
<td>Unfreeze food before cooking</td>
</tr>
<tr>
<td>10</td>
<td>Rice too soft</td>
<td>Too much water</td>
<td>Reduce water accordingly</td>
</tr>
<tr>
<td>11</td>
<td>Water flows behind the appliance</td>
<td>Condensation overflowing on housing</td>
<td>Use wet cloth to wrap the condensation after use everyday</td>
</tr>
</tbody>
</table>
For any technical improvement in product, shall be placed in the revised manual without further notice. In case of changes in appearance and color, please refer to the actual product for detailed information.