

# Midea MB-FS5018 Non-Stick Rice Cooker User Manual

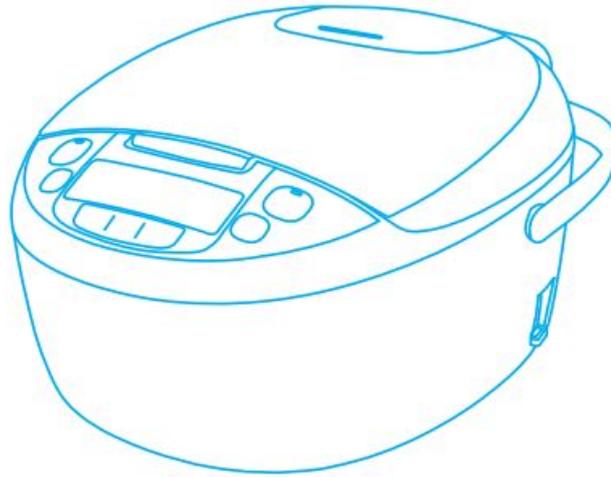
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## Midea MB-FS5018 Non-Stick Rice Cooker



This User's Manual is applicable for: MB-FS5018

Thank you for purchasing the Midea electric rice cooker. Please read this User's Manual carefully before using and keep it in a good place for future reference. The product is subject to the physical, picture is for reference only.

### Safety precautions

To prevent any damage to persons and property, be sure to observe the following safety precautions: Accident maybe caused by error using if not comply with the safety warning.

The product do not consider the following:

- Use by unattended children and disabled
- The situation that child plays toys or appliances.

### Safety precautions

- Never use this appliance to cook any food that may jam the steam vent: Foliaceous food (e.g. laver, Chinese cabbage) or strip food (e.g. kelp) and fragmentary foods (e.g. corn grit), as this may cause accidents or damage to the rice cooker.
- During operation, never have your face or hands close to the steam port in order to avoid scald.
- Please use an individual earthed socket of 13A rated current, and joint use of the same socket with other appliance may cause fire.
- In operation, never cover the steam port with a cloth, as this may cause accidents or damage to the rice cooker.

No reconstruction

- Any person other than a repair technician is not allowed to dismantle or repair the appliance to avoid fire, electric shock or injury.
- Fire or electric shock may be caused if 240V AC is not used. Never use a damaged power cord.
- Never use the following modes for operation to avoid fire and electric shock due to damaged power cords. Power cord processing, forced bending, approach to high temperature, binding, bearing heavy objects, etc.
- Any dust in the plug must be cleaned in a timely manner to avoid fire.

- Please repair the product or replace the parts to the professional repair office for avoiding hidden danger caused by incorrect repair or incorrect parts.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacture or its service agent.
- The plug must be inserted into the socket thoroughly to avoid fire, electric shock or short circuit.
- When the power cord plug is damaged or a socket becomes wet, never use the appliance to avoid fire, electric shock or short circuit.
- Never pull off the plug with a wet hand to avoid electric shock and injury.
- During operation, do not move or shake the rice cooker.
- Do not let a child operate the product unattended. Put it out of the reach of babies to avoid electric shock, scald, and other dangerous accidents.
- Do not place the rice cooker on a location which is unstable or wet or approaches to fire or heat source, otherwise this may cause damage or accident.
- Never soak or dip the rice cooker in water.
- Never insert a pin, wire or other object into the intake hole and steam vent on the bottom of the appliance to avoid electric shock.
- The damaged power cord shall be replaced with a special flexible cord or a special component bought from the manufacturer or service agency.
- The product only for indoor use.
- Users with cardiac pacemaker or audiphones and cochlea shall consult the authorized doctors and refer to the instructions provided by the medical equipments provider before using the product.
- The adult should supervise the children in order to make sure the children can not play with the appliance.
- 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.
- This appliance is intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices and other working environments; –
  - farm houses;-by clients in hotels, motels and other residential type environments ;
  - bed and breakfast type environments.

**Note:** Some important parts, such as fuse, if improper repair or unauthorized short circuit may make the product protection failure, resulting in overheating or fire.

**Note:**

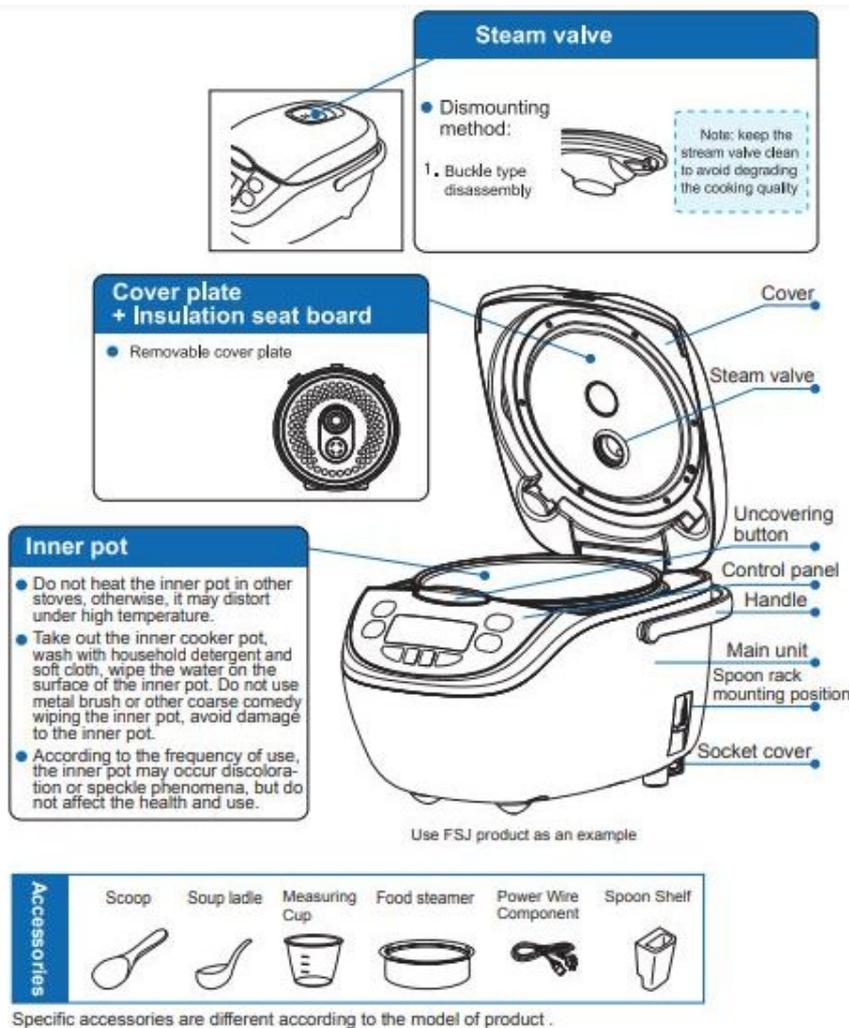
- The rice cooker must match the supplied inner pot to avoid overheat or abnormal circumstance.
- Do not have the inner pot to fall off, which may cause deformation.
- During use or immediately after use, do not touch the inner pot with hands to avoid scald due to high-temperature.
- Do not hit the inner port with a hard object to avoid deformation.
- Before the rice cooker works, be sure to wipe away the water inside the inner port to avoid any fault.
- Before the rice cooker works, please remove water drops and rice grains between the inner pot and heating plate to avoid overheat or short circuit.

**Warm Tips**

- The product is subject to the physical if there's difference between the picture and real product.
- Before the rice cooker works, check the inner pot and steam valve for in-place to avoid any malfunction.
- During use, the product may generate tiny sound of "click" or "sizz", which is a normal sound of operation, and do not have a panic.
- Never have the rice cooker to operate again immediately after cooking. Wait at least for 15 minutes so as to have the heating plate cool down.
- Never cook rice with hot water as this may affect the temperature judgment by the thermostat thus degrade cooking effect.
- Please clean the steam valve on a regular basis.
- The height above sea level for normal operation of the product is within 0-2000m.
- Please repair the product and replace parts in a professional maintenance agency authorized by to get professional and high-quality service. Please keep this Manual in a good place. Thank you

## Product Instructions

### Spare parts Instructions



### Inner pot

- Do not heat the inner pot in other stoves, otherwise, it may distort under high temperature.
- Take out the inner cooker pot, wash with household detergent and soft cloth, wipe the water on the surface of

the inner pot. Do not use metal brush or other coarse comedy wiping the inner pot, avoid damage to the inner pot.

- According to the frequency of use, the inner pot may occur discoloration or speckle phenomena, but do not affect the health and use.

**Accessories**

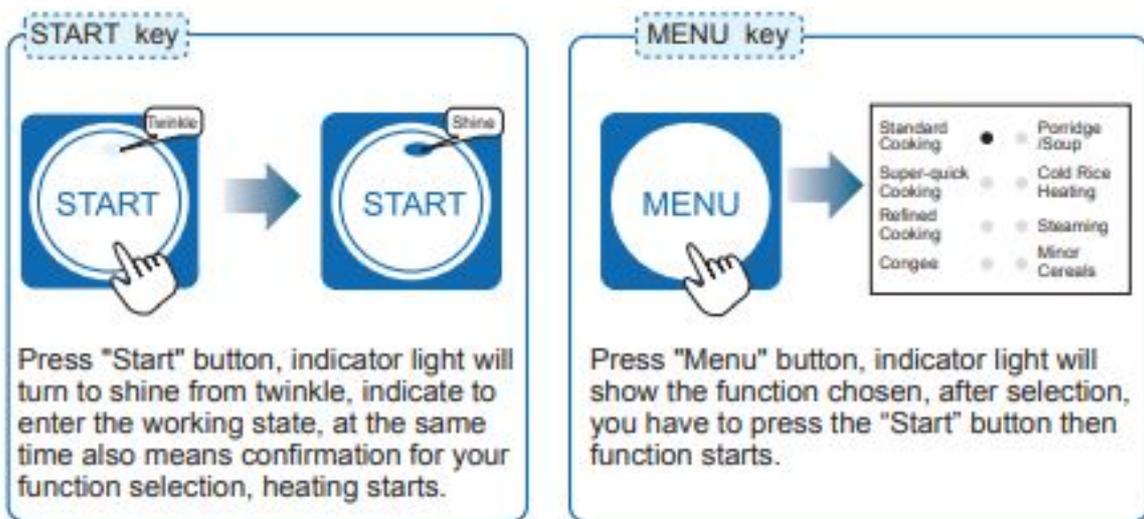
- Scoop
- Soup ladle
- Measuring Cup
- Food steamer
- Power Wire Component
- Spoon Shelf

**Product specification**

Model	Rated Volage	Rated Power(W)	Rated Capacity(L)	Rice Cooking Amount (Cup)	L x W x H (mm)
MB-FS5018	240V~ 50Hz	860	1.8	2 ~ 10	365X272X243

**Usage Instructions**

**The use of the function button**



**• Start key**

Press "Start" button, indicator light will turn to shine from twinkle, indicate to enter the working state, at the same time also means confirmation for your function selection, heating starts.

**• MENU key**

Press "Menu" button, indicator light will show the function chosen, after selection, you have to press the "Start" button then function starts.

- **KEEP WARM/OFF key**



After working finish, it would automatically turn into the insulating state, indicating light shines.

If in the working state, press the "nutritional insulation / off" button to enter the standby state, One more to enter the insulation state.

- **HRS, MIN key**

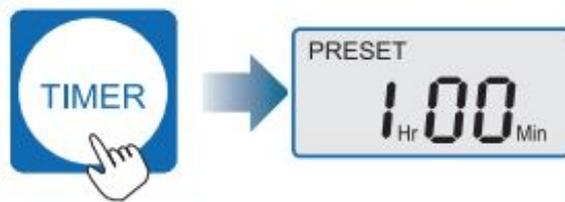


Adjust time with the "Hour" "Minute" key.

With the increasing or decreasing way, circulation display.

Circulation increasing if pressing for long time.

- **TIMER key**



Preset time is the working completing time.

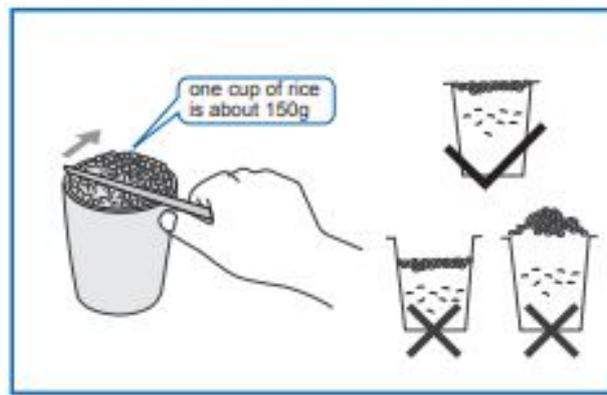
Function with preset: Standard cooking, Super-quick cooking, Refined cooking, Congee, Porridge/Soup, Steamer, Minor cereals .

Function without preset: Cold rice heating.

**Special instruction about the one key pass product.**

Press to work product provides the corresponding function buttons, you just need to gently press then the function starts. For example: you want to cook, just need to press the "cooking" button, It would automatically enter the nutritional insulation state after cooked.

**Usage Method**



- Take rice (one cup of rice is about 150g) with measuring cup.
  - Please do not directly wash rice in the inner pot for avoiding scratching the inner pot.
  - If using a dry cereals for grains function, it needs to use hot water soak 2-3 hours in advance.
- Put the clean rice into the inner pot, select suitable water level mark according to the rice amount, increase or decrease water according to personal taste.
 

**Note:** Do not exceed the max mark of the corresponding function, otherwise, it may cause overflow and short circuit.

### How to use water line

#### • While Cooking

While adding water, look at the rice line. For example: 3 cups, put the washed rice into the pot, add water to water level scale marked "3". Diagram 1

#### • While Congee

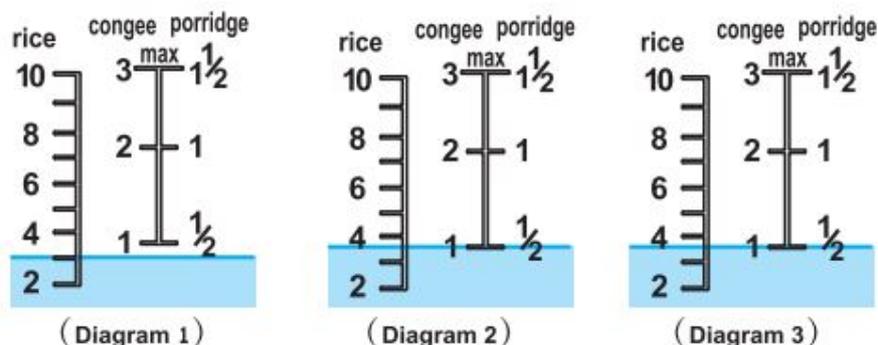
While adding water, look at the middle congee line. For example: 1 cup, put the washed rice into the pot, add water to water level scale marked "congee" and "1".

#### • While Porridge

While adding water, look at the right porridge line. For example: half cup, put the washed rice into the pot, add water to water level scale marked "porridge" and "1/2".

#### • Steaming

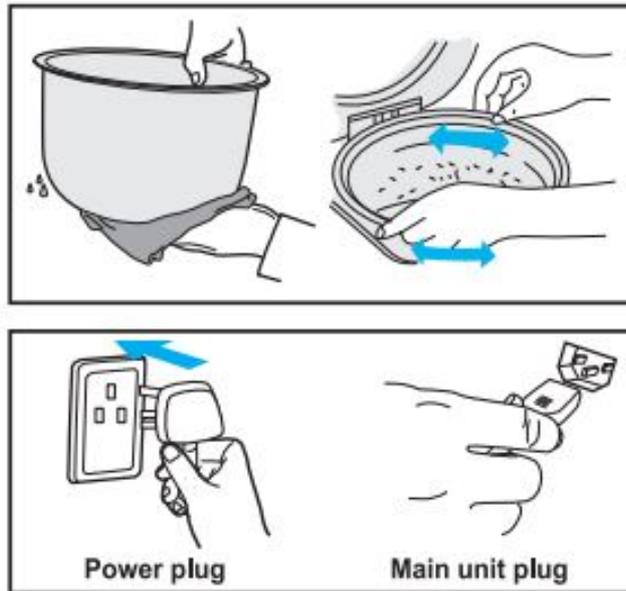
add water according to the actual need, water in appropriate amount, avoid boiling water to overflow the steaming rack.



- Wipe the external surface of inner pot and water from the coil panel, put it into the Rice Cooker In order to make the pot bottom and heating plate can be tightly attached to the inner cooker, please rotate left and right back to 2-3 install the cover till it makes "click" sound.

**Note:** Do not heat the inner pot in other stoves, otherwise, it may distort under high temperature; it is not

allowed to substitute the inner pot in the hot plate with other container. Plug in the power plug. Please ensure the pot body plug and the power plug already insert in place. Press the function button to select the desired function, then press "start" button to enter the working state, or press the corresponding function button to enter working state directly.



**Preset cooking method:**

Only for the product with this function.

Function with preset: Standard cooking, Super-quick cooking, Refined cooking, Congnee, Porridge/Soup, Steamer (Some products without preset), Minor cereals .

**Method One:**

- Press "Menu" button, select the function.

- Press "Preset" button, then press "Hour" "Min" button to set the working complete time, Press the "Start" button to enter preset status.  
For example: It is 2 P.M now, and hope to have dinner at 7 P.M.

**Method Two:**

- Method Two: press "Preset" button then press "Hour" "Min" button to set the working complete time.  
For example: It is 2 P.M now, and hope to have dinner at 7 P.M.

- Press the "Menu" button to select the function and press "start" button to enter preset status.

**Method One:**

- Press "Menu" button, select the function.
- Press "Preset" button, then press "Hour" "Min" button to set the working complete time, Press the "Start" button to enter preset status.  
For example: It is 2 P.M now, and hope to have dinner at 7 P.M.

## Method Two:

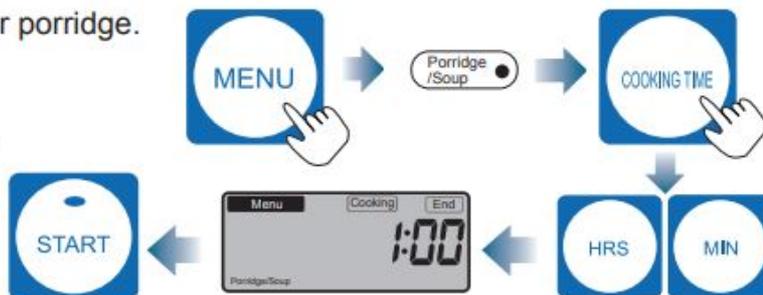
- Method Two: press “Preset” button then press “Hour” “Min” button to set the working complete time.  
For example: It is 2 P.M now, and hope to have dinner at 7 P.M.
- Press the “Menu” button to select the function and press “start” button to enter preset status.

## Cooking time setting method

Only for the product with this function Cooking Time can be set only for “Porridge/Soup”, “Steaming” .  
Porridge/Soup default cooking time: 2 hours, setting range: 1 to 4 hours. Steamer default cooking time: 30 minutes, setting range: 30 minutes to 2 hours 30 minutes (Some products have no time setting for steamer function).

For example: One hours cooking for porridge.

- press “Function” to select the function of Porridge/Soup.
- Press “Cooking time” button then press “Hour” “Min” button to set the whole time for the process.
- Press “Start” button to enter working status.



For example: One hours cooking for porridge.

- press “Function” to select the function of Porridge/Soup.
- Press “Cooking time” button then press “Hour” “Min” button to set the whole time for the process.
- Press “Start” button to enter working status.

## Cleaning and Maintaining

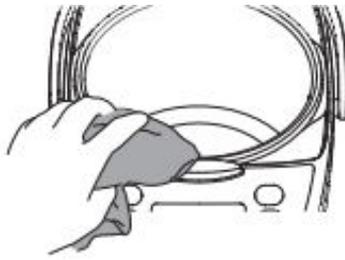
- Use a damp cloth to wipe the insulation seat board position but never wash it with water directly.



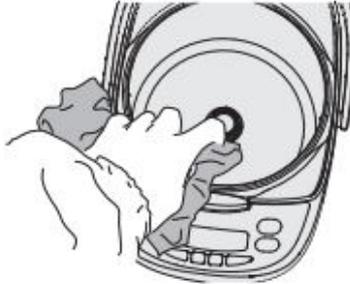
- The water in the water storage tank can be wiped dry with a semi-dry rag.



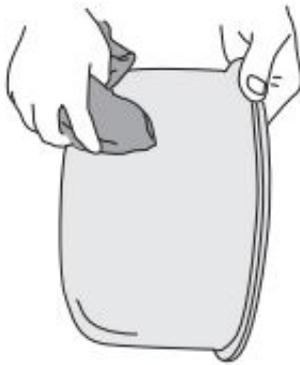
- Rice grains can be removed with a toothpick or rag.



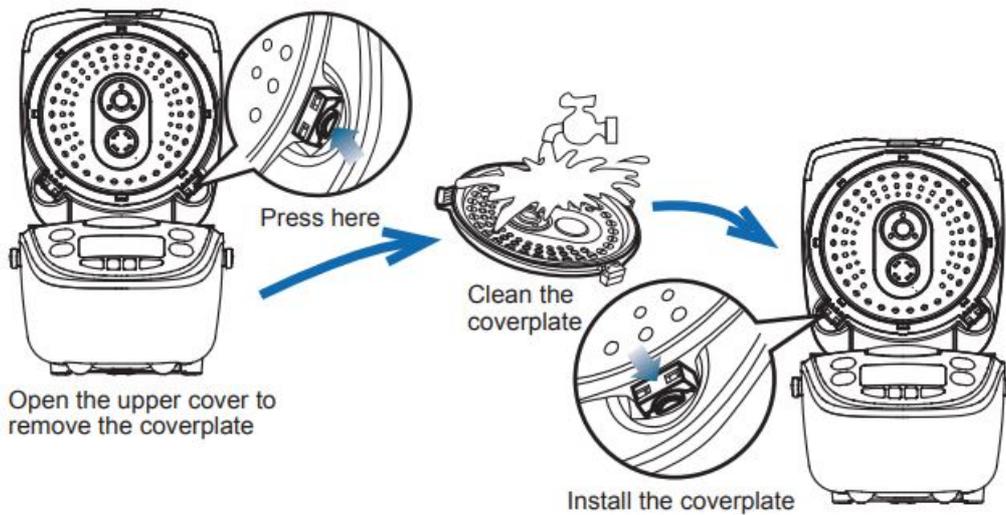
- Any water on the heating plate can be wiped dry with a rag. The grains of cooked rice may be removed with steel wool or sand paper.



- Before putting in the inner pot, be sure to wipe away the water and rice grains around and on the bottom.



### How to Remove and Clean the Coverplate



### Removal of steam valve Cleaning and Installation

Note: The moveable cover plate must be cleaned after every use, to ensure the steam vent to be smooth. After cooling down, clean it and avoid scald.

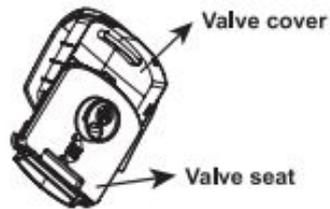
- Hold the rear side and lift it up.



- Counterclockwise rotation to open it.



- Open as below.



- Wash it by water.  
Note: If the gasket falls off, push it in.



- Clockwise rotation to close the steam valve, when hear sound of "click" if closed.



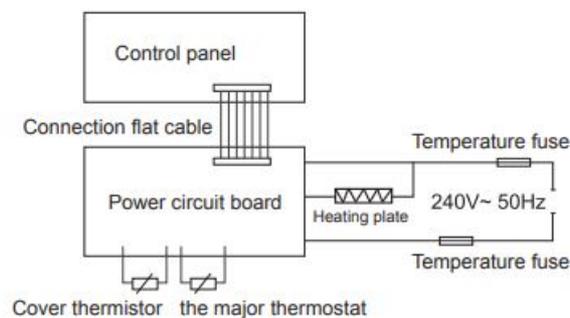
- Press down to install the steam valve.



**Check abnormal phenomenon**

Exceptions Occurred  To Check The Items	Standard Cooking/ Quick Cooking/ Refined Cooking / Pomdige/ Soup/ Congee								Keep Warm					
	Too Hard	Too soft	Not cooked rice	No smell	Rice stucked in inner pot	Rice crust / Rice burnt	Overflow	Too thick	Lack of boiling	Don't keep warm	Smell of	Color	Rice too dry	Water Drips
Rice and water volume is not correct	●	●	●		●	●	●	●	●					
Exceeds the maximum amount	●	●	●		●	●	●		●					
Whether the chosen function is correctly	●	●	●		●	●	●	●	●					
Whether any distortion on inner pot and uneven on the bottom	●	●	●		●	●			●					
Cooking with hot water or cook meal continuously without cooling down	●	●	●		●				●					
Whether any grain of rice or foreign objects on the inner pot base, heating plate and control panel.	●	●	●	●	●	●			●	●	●	●	●	●
Whether power cut off	●	●	●	●	●	●		●	●	●				●
The rice has not been fluffed up after cooking completed	●					●					●	●	●	●
Whether the steam valve has been fixed properly.	●						●	●						
Excessive long hours on preset timer	●		●	●				●						
Whether the top lid cover has been closed properly			●				●	●		●	●	●		
Do not wash the rice fully	●		●	●		●	●			●	●			
Grain of rice or foreign objects stayed at Sealing packed & inner pot border areas.										●	●	●		
Excessive long hours on keep warm function.	●									●	●	●	●	●
Do not preset keep warm but rice kept in the inner pot for long hours									●	●	●	●	●	●
Do not clean the inner pot				●						●				
Placing rice spoon in the inner pot										●	●	●	●	●
Mixture of water and rice are uneven.			●											

## Circuit diagram



## Documents / Resources



[Midea MB-FS5018 Non-Stick Rice Cooker](#) [pdf] User Manual  
MB-FS5018, Non-Stick Rice Cooker

**Manuals+.**