



Midea Electric Stew Cup

Quick start manual

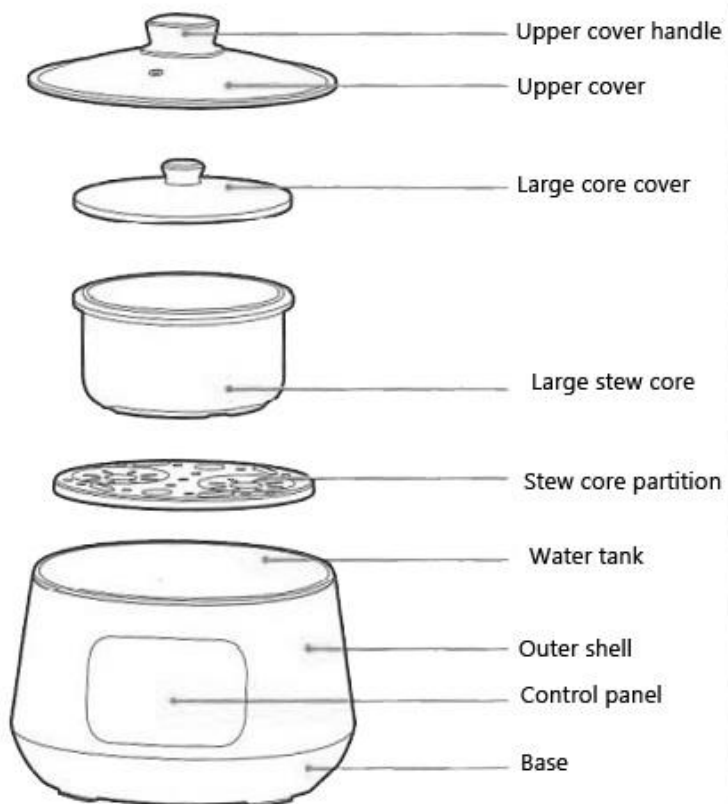





Scan WeChat, the service
will arrive immediately

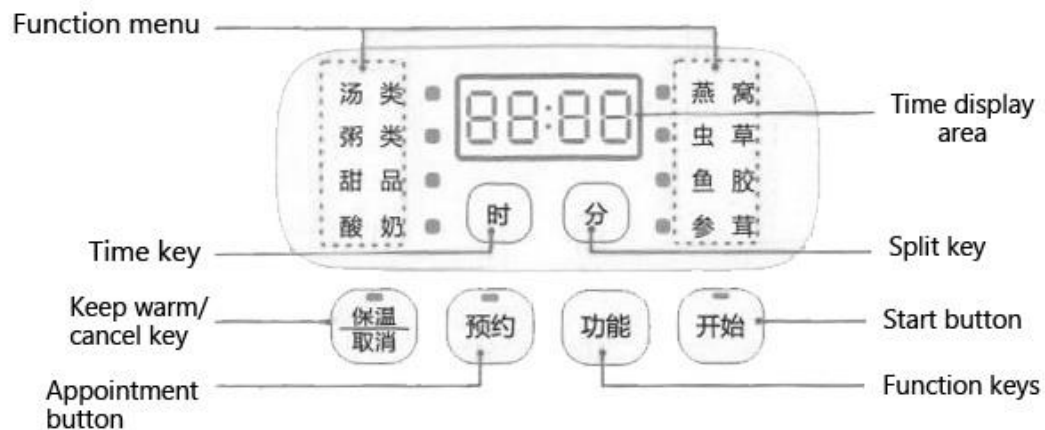
Please read this manual carefully before use and keep it properly

Product introduction

Model	MD-WBZS162	Voltage/frequency	220V- 50Hz	Rated power	400	Volume (L)	1.6
Executive standard	GB4706.1-2005, GB4706.19-2008, Q/MD 028						



- 
Small stew core cover x 1
- 
Small stew core x 1
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Small stew core cover x 2
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Small stew core x 2
- 
Power cord
- 
Quick start manual



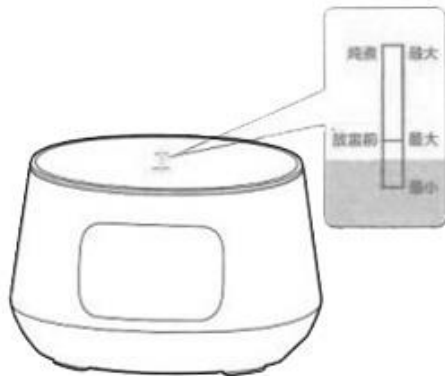
Instruction for use

1 Preparation



Put the ingredients into the stew core, add appropriate amount of water according to the amount of food and personal eating habits. The total amount of water and food should not exceed 80% of the stew core capacity. Cover the stew core cover for later use.

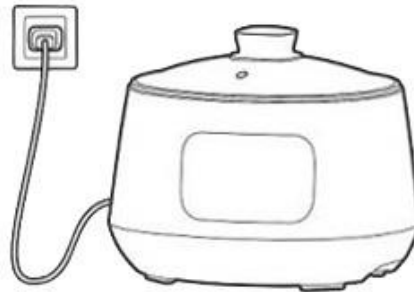
Note: The minimum amount of water injection cannot be less than 50% of the stew core capacity.



Before putting the stew core, please put D into the clean water according to the water level line instructions of the water tank.

Note: The amount of water should not exceed the "maximum" scale before placing the cup, and it may be lower than the "minimum" scale. Scale, may be cooked or the food may not be cooked

2 Connect power



Put the stew core into the stew core partition in turn, close the cover, and connect the power supply.

Note: After power on, all the indicators on the product control panel flash once and then go out. After a buzzer, it enters the standby state, and the time display area is flashing.

3 Select function



Press the "function" key to switch the function menu.

4 Cooking time adjustment



Each function menu has a default cooking time, but it can also be adjusted by pressing the "hour" and "minute" keys as needed.

Note: Press the "hour" key to adjust the clock, the minimum adjustment unit is 1 hour; press the minute key to adjust the minutes, the minimum adjustment unit is 10 minutes.

Menu description



Note: This is the default cooking time of the function menu for reference. The time adjustment key can be used to adjust the time according to the actual situation such as the weight of the food.

Instructions for use

5 Start cooking



Press the "Start" button, the indicator light changes from flashing to a long stew pot to start cooking

6 Keep warm/cancel



When heating, press the "Keep warm/Cancel" button to stop heating and enter the standby state: When in standby, press this button to enter the keep warm: press again to exit the keep warm.

Note: The longest holding time is 12 hours, and it will return to standby after 12 hours.

Remove scale

Note: It is recommended to remove the scale regularly to prevent the heat exchange from being blocked and affecting the use of the electric stew cup.

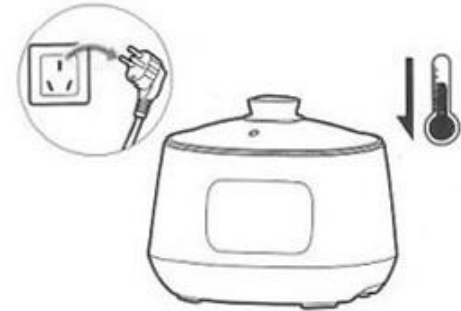
After repeated use of the electric stew, scale deposits may appear on the inner surface of the bottom of the stainless steel water tank. The amount of permanent scale depends on the hardness of the water in the area where the user is located.



- 1 Add water to the water level marked with "minimum", and then pour about 5 tablespoons of white vinegar (about 30 ml).
Note: No other chemicals and descaling agents should be used.



- 2 Close the upper cover, plug in the power source, press the "function" button to select any function menu and heat it for about 5 minutes.



- 3 Unplug the plug and pour out the vinegar after the vinegar has cooled down completely.



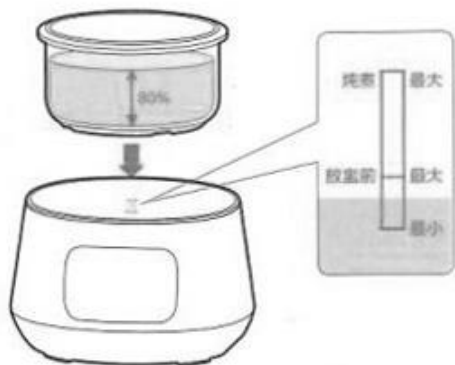
- 4 Wipe the inner surface of the water tank with a damp cotton cloth and repeatedly rinse the water tank with clean water to remove the vinegar smell.

Make an appointment for cooking

Example: Now at 9:00 in the evening, the appointment for "soup" will be completed at 7:30 tomorrow morning, and the appointment time is 10 hours and 30 minutes.

Note: The scheduled time is the time difference between the completion time and the current time.

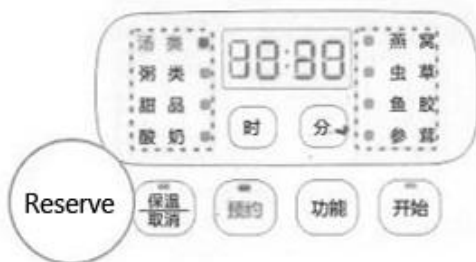
1 Prepare materials



Put the water in the water tank according to the instructions of the water level line, and put the stew core filled with ingredients and water into the water tank.

3 Set appointment time

Note that the longest delay time is 24hours



Press the "reservation" key, the time display area is the default reservation time of the function (that is, the default cooking time), and then press the "hour and minute" key to adjust the required time.

2 Select function



Close the upper cover, press the "function" button, please select the function you need. (E.g. select "soup")

4 Press the start key

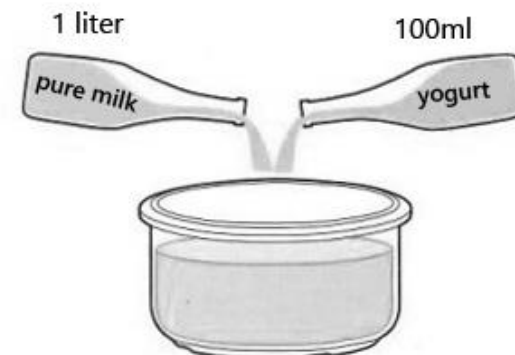


Press the "Start" button, the indicator light will change from flashing to steady, and the cooking will be completed within the specified time

Yogurt making instructions

Production instructions

In order to make the yogurt effect better, it is recommended that you use pure milk, plain yogurt (for fermentation). Before making yogurt, wash the big stew core and disinfect it. It is recommended to boil it in boiling water for a few minutes and then dry it.



Pour 1 liter of pure milk and 100 ml of plain yogurt into the big stew core and stir evenly, close the stew core cover. Select the yogurt function and press "Start" to enter the working state.



Midea Electric Stew Cup

Daily maintenance manual



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will arrive immediately

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Use attention

In order to ensure safe use and avoid injury and property damage to you and others, please be sure to observe the following safety precautions. Failure to follow the safety warnings and incorrect use may lead to accidents.

⊘ Indicates (prohibited) content

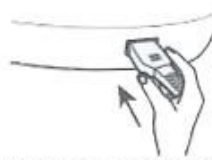
⚠ Indicates (mandatory) content

⚠ Warns of matters that can lead to casualties

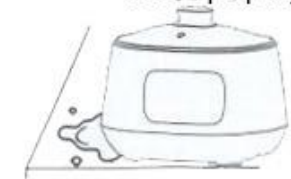
⚠ Pay attention to matters that may cause minor injuries or loss of property



- ⊘ The plug of the power cord is damaged. Please do not use it to avoid fire, electric shock or short circuit. If the power cord is too short, please use the power plug to adapt, and do not use inferior



- ⚠ The plug must be completely inserted into the socket to avoid fire, electric shock, or short circuit. If the power cord is damaged, it must be replaced with a special cord or a special component purchased from its manufacturer or maintenance department.



- ⊘ Do not place the product in an unstable, humid or close to other fire or heat sources to avoid accidental ignition, fire, or product damage.



- ⊘ It is strictly forbidden to place the electric stew in a flammable place such as curtains to prevent fire.



- ⊘ Do not modify, except for professional and technical personnel, other people are not allowed to disassemble or repair, so as to avoid fire, electric shock, and injury.



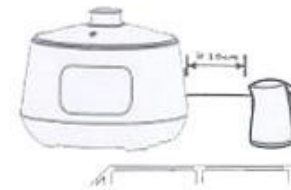
- ⊘ Do not use damaged or bundled power cords to avoid fire and electric shock.



- ⊘ When working, do not put your hands or face near the steam outlet to avoid injury



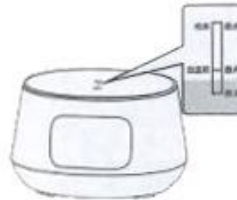
- ⚠ Do not insert pins, iron wires and other items into the exhaust hole at the bottom of the electric stew pot to avoid electric shock and injury



- ⚠ The product is limited to indoor use, and keep a distance of at least 30 cm from surrounding objects



- ⊘ When working, do not move or shake the electric stew pot



- ⚠ The electric stew pot must not be dried without water. Before use, add water to the water tank according to the amount of water specified in the manual.

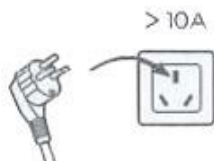


- ⚠ Do not pull or insert the plug with wet hands to avoid electric shock and injury

Use attention | This product does not consider the following situations: the use of appliances by unattended young children and disabled persons; the situation where young children want appliances to play.



- ⊘ Before each use, check whether the stew core is damaged, and then cook the food



- ⊘ It is necessary to use a socket with a grounding wire with a rated current of 10A or more. If it is used in combination with other electrical appliances, the socket will be abnormal and cause fire and other dangers.



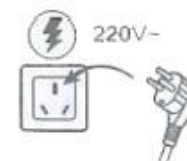
- ⊘ If the product needs to be repaired or replaced parts, please go to the professional repair outlet designated by Midea to avoid hidden dangers due to improper repair or improper selection of accessories



- ⊘ Do not allow children to operate and use it alone, and place it out of the reach of infants to avoid dangerous accidents such as electric shocks and injuries.



- ⊘ If there is dust or water marks on the power cord plug, plug end and product socket, please clean it in time to avoid fire and electric shock.



- ⊘ Please use 220V-50HZ AC power socket. If you use non-200V-50Hz civil power or special power supply, it will cause fire or electric shock.



- ⊘ Improper maintenance of some important parts, such as fuses, or private short-circuiting may invalidate the protection of the product, resulting in overheating or burning.



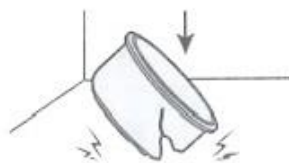
- ⊘ When working, please do not cover the steam port with cloth to avoid accidents or damage to the electric cooker.



- ⊘ When using the product, if the stew core is too small or boiled dry, please do not add cold water directly to prevent it from breaking



- ⊘ During use or just after cooking, do not touch the stew core directly with your hands to avoid scalding



- ⊘ The stew core is a fragile part, do not drop or collide with hard objects to avoid damage

Tips



- 1 If the product picture is inconsistent with the actual product, the actual product shall prevail



- 2 Products can only use the original stew core, so as not to cause abnormality or damage to the product



- 3 The normal working altitude range of the product is 0-2000 meters



- 4 The stew core should not be heated on other utensils to avoid the stew core from cracking and affecting the use



- 5 When using, if there is a slight yelling or hoarse voice, it is normal, please do not panic



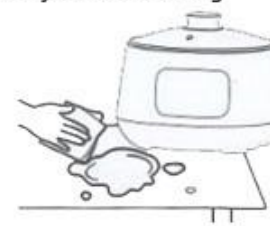
- 6 After each use, be sure to unplug the power supply and wait for the product to cool down completely before cleaning



- 7 Do not use strong alkaline cleaners for a long time soaking, it is recommended to use clean water or soaking or weak alkaline cleaners to scrub



- 8 Please do not put the whole electric stew pot into water for cleaning, so as to avoid electric shock and malfunction



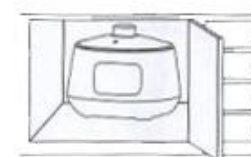
- 9 Please pay attention to regularly clean up water stains and oil stains where the product is placed on the countertop



- 10 It is normal for the stew core to appear yellow after repeated use



- 11 If there is debris on the surface of the stew core and cover, just use a soft cloth soaked in neutral detergent to clean it



- 12 When not in use for a long time, please cook the electric cooker cleanly, and store it after it dries.