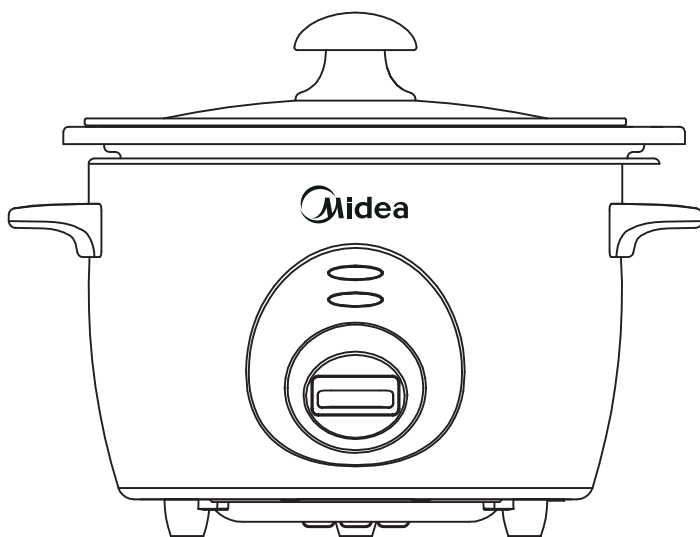




Rice Cooker User's Manual

Model: MG-GP45C

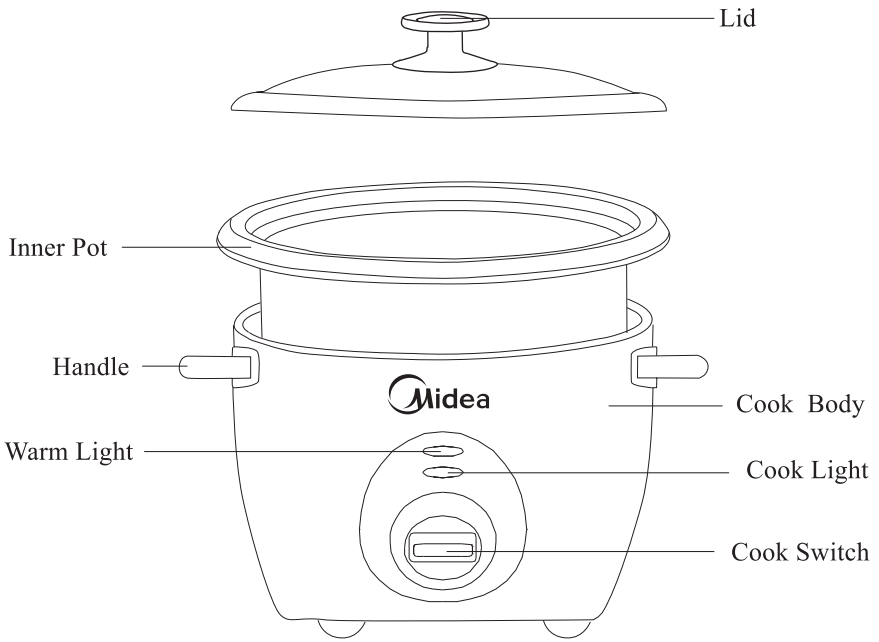





Thank you for purchasing the Midea electric rice cooker. Please read this User's Manual carefully before using and keep it in a good place for future reference. The product is subject to the physical, picture is for reference only.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed including the following:

- 1、 This appliance is for household use only. Do not use outdoors.
- 2、 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.
- 3、 Children should be supervised to ensure that they do not play with the appliance.
- 4、 This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, office and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments;
- 5、 If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacture or its service agent.
- 6、 Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.
- 7、 Do not immerse any part of the appliance in water or other liquid.
- 8、 The heating element surface is subject to residual heat after use, do not touch.
- 9、 Warning: Avoid spillage on the connector.
- 10、 Warning: Misuse may cause potential injury.

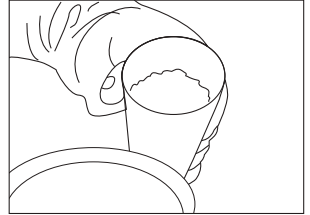


Model	Power supply	Rated power(w)	Capacity(L)	Cooking method
MG-GP45C	220V~ 50/60Hz	700W	4.5L	Direct heating
Accessories	<div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;"> <p>Spoon</p>  </div> <div style="text-align: center;"> <p>Measuring Cup</p>  </div> <div style="text-align: center;"> <p>Steam Tray</p>  </div> </div>			

RICE COOKING PROCEDURE

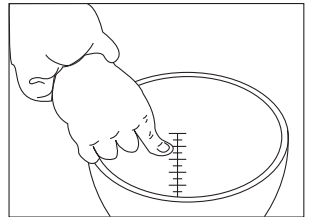
1. Measure the desired amount of rice with the measuring cup supplied with this rice cooker. Rinse the rice several times until the water in the bowl shows relatively clear.

- One cup of rice weight 0.18L (About 150g)
- DO NOT rinse rice in the cooking pot, if the pot is used for washing rice, the fluorine-resin coating may be damaged or the bottom may be deformed which will result in poor conduction because it contacts with heating plate improperly.

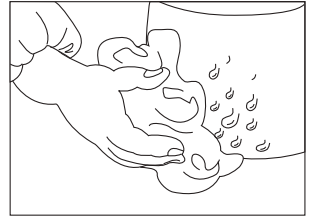


2. Put the rice into the cooking pot and water up to the level which corresponds to the measure of rice used.

- The line on the pot is water line. The right line corresponds to litres of rice, the left line corresponds to cups of rice.
- The water line on the cooking pot is standard, it can be adjusted depending on your taste.
- Pour one more cup water than water mark when cooking 8-10 cup South Asian rice to get the best performance.
- NEVER add water higher than the maximum water line.

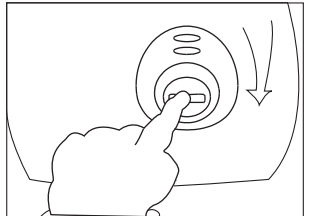


3. Wipe the water from the outside pot, install the pot into the cooker, turn it slightly from left to right, ensure that the pot contacts with the heating plate properly, level the rice inside the pot.



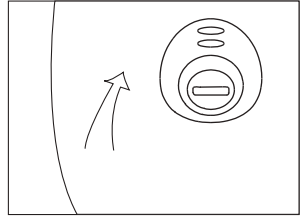
4. Press down the "cooking" switch. The rice is starting to cook. "Cook" Light will light up after plugging into socket, you must push down the "Cook" switch to start cooking.

If the switch is not pushed, the "Warm" light will light up after 1-2 minutes, the cooker will be in keep warm function.

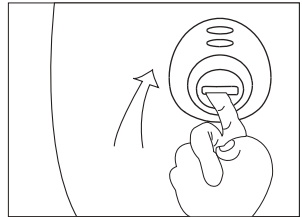


RICE COOKING PROCEDURE

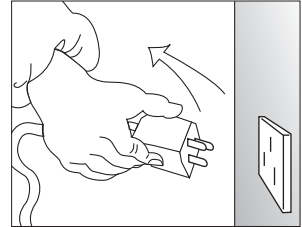
5. When the cooking is finished, the "cooking" switch will pop up and a click will be heard. At the same time, the cooking light will go out and the keep warm light will go on.
- . After the cooking cycle ends, keep the lid closed for about 15 minutes. The rice can be cooked and vapored completely, it is more fluffy and tasty.
 - . After the rice is steamed, be sure to open the outer lid and to stir the rice well, the cooked rice is to be served immediately or to be kept warm automatically.



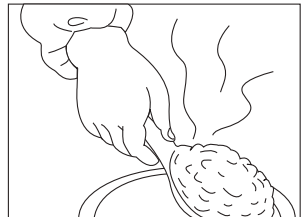
6. Food steaming. Put the amount of water into cooking pot. The amount of water varies according to the food and its quantity(DO NOT exceed the height of the steam tray).
- . Install the steam tray into the pot and place food on the tray.
 - . Operate the cooker according to the 4,5,6 above.
 - . When food steaming is finished, you must turn off the switch button manually(push up). The cooker will automatically keep the food warm until serving.



7. Unplug the cord before serving.



8. Only use the spoon supplied with this cooker. Do not use a metal scoop so as to avoid scratching the non-stick coating.



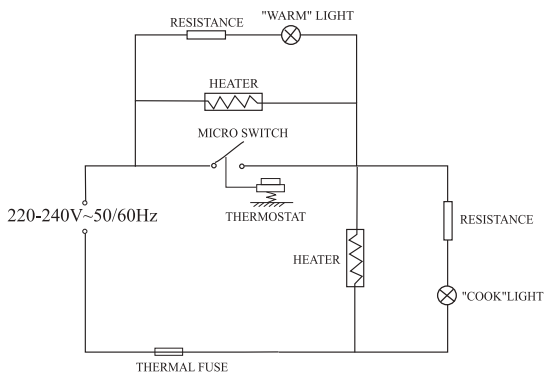
SAFEGUARDS

1. The power cord must closely plugged into the wall outlet with earthing.
2. Always keep the cooker unplugged when not in use or without cooking pot.
3. Do not place the cooker on a wet or unstable place, or near a fire, heating range, if not, the cooker will deform or malfunction.
4. In order to avoid deforming, do not run the pot with hard objects, or heat the pot on other stove. Never use other container instead of pot to cook.
5. Do not cover the cooker with a cloth, this may warp or discolor the outer lid.
6. The steam vent is very hot during cooking, keep face and hands away from outer lid and steam vent.
7. To protect against electric shock, do not immerse the appliance and electric cord in water or any liquid, or do not allow any liquid to fall on the electric parts.
8. The power cord must be replaced by the appliance manufacturer when it is damaged.

CARE AND MAINTENANCE

1. Wash the Cooking Pot and Steamer in warm and soapy water using a sponge or cloth and rinse with water properly, then wipe dry with cloth. Do not clean with abrasive brushes to avoid damaging the non-stick coating.
2. Rice grains or other residues may stick on the heating plate. To ensure a proper contact with the Cooking Pot, rub the grains/residues away from the heating plate with fine sandpaper (No.320), then wipe it with cloth again.

CIRCUIT



TROUBLESHOOTING

No.	TROUBLES		CAUSES	REMEDY
1	The light is off.	Heating plate is not hot.	Cooker is not connected to power supply.	Check the switch, outlet, fuse, cord and connect it correctly.
		Heating plate is hot.	<ol style="list-style-type: none"> 1.The lights or resistances are loose. 2.The light or resistance have broken down. 	<ol style="list-style-type: none"> 1.Connect it. 2.Replace it.
2	The light is on.	Heating plate is not hot.	<ol style="list-style-type: none"> 1.The wire is loose. 2.Heating tube has broken down. 	<ol style="list-style-type: none"> 1. Fix it. 2.Replace the heating plate.
3	The rice is half-cooked or cooking time is too long.		<p style="margin: 0;">Cooking pot is not in contact with the thermostat properly.</p> <ol style="list-style-type: none"> 1. Cooking pot is deformed. 2. Heating plate is deformed. 3. The cooker pot is slanting to one side, other side is not touching the heating plate. 4. Foreign matter left between cooking pot and heating plate. 	<ol style="list-style-type: none"> 1.Repair the cooking pot until contact with the thermostat properly. (Take it to an authorized service) 2.When it is a little deformed, polish the heating plate with fine sand paper. 3.Turn the cooking pot round slightly until it is fixed to the heating plate properly. 4.Polish the foreign matter with fine sand paper.
4	The rice is cooked brown.		<ol style="list-style-type: none"> 1. Switch button and its holder action are obstructed. 2. The thermostat has malfunctioned. 	<ol style="list-style-type: none"> 1.Repair it. 2. Replace it.
5	Does not warm automatically.		The warm thermostat has malfunctioned	Replace it.

Dealer Stamp	Warranty Details Changes to Warranty card invalidates the warranty										
	Model No.			Product:							
Serial No.			Date of expiry of warranty:								
Customer Details To be filled in upon purchase											
Customers Name&Address			Date of purchase								
Tel.No./Email											
Service History To be filled in case of warranty repair											
Job no.		Date		Job no.		Date		Job no.		Date	

Midea offers the owner of this product a ONE YEAR WARRANTY, from the date of purchase, against all manufacturing defects in material and workmanship. The warranty card to be presented to authorized service centers / distributors along with the purchase invoice to claim the warranty.

The warranty does not cover;

- 1) Damage due to mishandling or fire and becomes invalid if repair has been attempted by unauthorized persons.
- 2) Any failure to follow the instructions as mentioned in the user manual.
- 3) Fluctuation in voltage or any modifications/adjustments made to comply with local electrical, safety and technical standards.
- 4) Damages caused by fire, accident or any natural disaster, damage due to mishandling, wear & tear, voltage fluctuations.