Midea MB-FS3017

Midea Micom Rice Cooker Instruction Manual

Model: MB-FS3017

Product Overview

The Midea Micom Rice Cooker, model MB-FS3017, is a versatile kitchen appliance designed for efficient and convenient cooking. It features a digital interface and multiple functions, allowing it to prepare various dishes beyond just rice, including brown rice, porridge, oatmeal, soup, steam, stew, slow cook, and cake.
Key features include a honeycomb-inspired inner pot for optimal heat distribution, a smart temperature sensor for precise cooking, and a user-friendly one-touch control panel. The cooker also boasts a detachable steam valve and upper cover for easy cleaning, an anti-overflow design, a 24-hour preset timer, and an automatic keep-warm function.



Image: Front view of the Midea Micom Rice Cooker in champagne color, showing the digital display and control panel.

Included Components

Upon unboxing, ensure all standard components are present:

- Midea Micom Rice Cooker Unit
- Inner Pot (with non-stick coating)
- Lid
- Measuring Cup
- Rice Paddle
- Food Steamer Basket
- Instruction Manual (this document)



Image: The Midea rice cooker unit displayed alongside its accessories: a measuring cup, a rice scoop, additional spoons, and a steamer basket.

Setup

1. **Unpacking:** Carefully remove all packaging materials from the rice cooker and its accessories.
2. **Initial Cleaning:** Before first use, wash the inner pot, lid, measuring cup, rice paddle, and steamer basket with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the rice cooker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the unit.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet (120 Volts).

Operating Instructions

Basic Rice Cooking (White Rice)

1. **Measure Rice:** Use the provided measuring cup to measure the desired amount of rice. One cup of raw rice

typically yields about 2-3 cups of cooked rice.

2. **Rinse Rice:** Rinse the rice thoroughly under cold running water until the water runs clear. This helps remove excess starch.
3. **Add Rice to Inner Pot:** Place the rinsed rice into the inner pot.
4. **Add Water:** Add the appropriate amount of water according to the water level markings inside the inner pot or your preferred rice-to-water ratio. For white rice, a common ratio is 1:1.25 (rice to water).
5. **Place Inner Pot:** Ensure the inner pot is properly seated inside the main unit.
6. **Close Lid:** Close the lid securely until it clicks into place.
7. **Select Function:** Press the "Menu" button to navigate to "White Rice" or the desired rice type.
8. **Start Cooking:** Press the "On | Off Start" button to begin the cooking cycle. The indicator light will illuminate.
9. **Keep Warm:** Once cooking is complete, the cooker will automatically switch to the "Keep Warm" mode.
10. **Serve:** Stir the cooked rice gently with the rice paddle before serving.

Using the Delay Timer

The 24-hour preset timer allows you to set the cooking completion time in advance.

1. Prepare rice and water as described in the basic cooking steps.
2. Close the lid.
3. Press the "Delay Timer" button. The display will show a default delay time.
4. Use the "+" and "-" buttons to adjust the desired completion time.
5. Press the "On | Off Start" button to confirm the delay timer setting. The timer will count down, and cooking will begin automatically to finish at the set time.



Image: The Midea rice cooker demonstrating the delay timer function, showing how to set it for breakfast or dinner, ensuring meals are ready when needed.

Multi-Functional Cooking

This appliance offers 11 smart cooking functions:

- **White Rice:** For standard white rice.
- **Brown Rice:** Optimized for brown rice.
- **Porridge:** For creamy porridge.
- **Oatmeal:** For cooking oatmeal.
- **Soup:** For preparing various soups.
- **Steam:** Use with the steamer basket for steaming vegetables, dumplings, etc.
- **Stew:** For slow-cooked stews.
- **Slow Cook:** General slow cooking function.
- **Cake:** For baking cakes.

- **Quick Rice:** For faster cooking of white rice.
- **Reheat:** To warm up previously cooked food.

To use these functions, press the "Menu" button repeatedly until the desired function is selected on the LED display, then press "On | Off Start". Refer to specific recipes for ingredient ratios and preparation for each function.



Image: Visual representation of the 11 smart cooking functions, including White Rice, Brown Rice, Porridge, Oatmeal, Soup, Steam, Stew, Slow Cook, and Cake, each with an illustrative bowl of food.

Maintenance and Cleaning

Regular cleaning ensures optimal performance and longevity of your rice cooker. Always unplug the unit and allow it to cool completely before cleaning.

Inner Pot, Lid, and Accessories

- The inner pot has a non-stick coating. Wash it with warm, soapy water using a soft sponge or cloth. Avoid abrasive cleaners or metallic scrubbers that could damage the coating.
- The lid, measuring cup, rice paddle, and steamer basket can also be washed with warm, soapy water.
- Rinse all parts thoroughly and dry completely before storing or reassembling.
- The detachable steam valve and upper cover can be removed for easier cleaning. Refer to the diagram below for the inner pot structure.

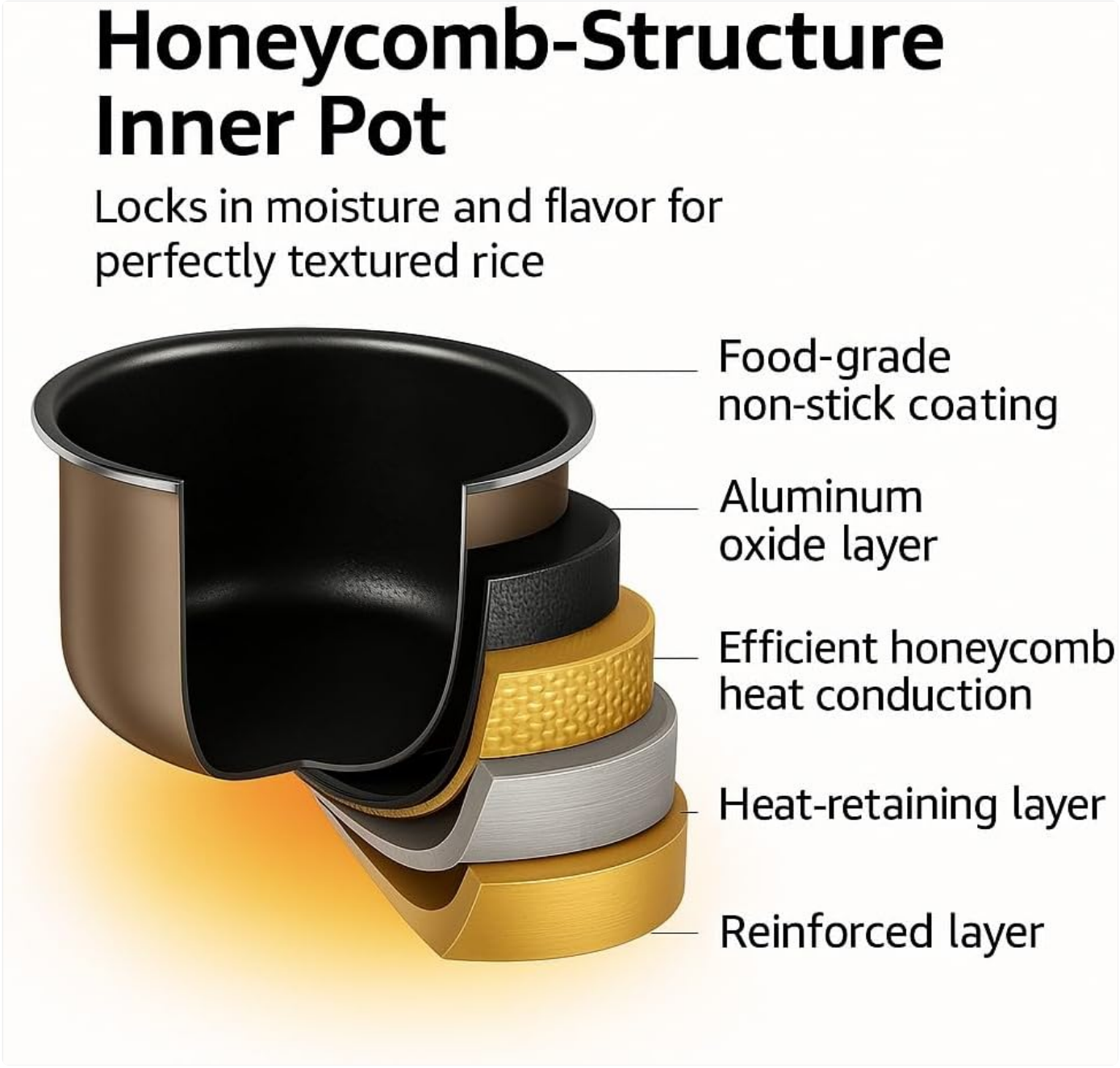


Image: Cross-section diagram illustrating the multi-layered Honeycomb-Structure Inner Pot, highlighting the food-grade non-stick coating, aluminum oxide layer, efficient honeycomb heat conduction, heat-retaining layer, and reinforced layer.

Main Unit Exterior

- Wipe the exterior of the main unit with a soft, damp cloth.

- Do not use harsh chemicals or abrasive cleaning agents.
- Never immerse the main unit in water or any other liquid.

Steam Vent

- The removable large steam vent should be cleaned regularly to prevent blockages and ensure proper steam release.
- Detach the steam vent and wash it with warm, soapy water. Rinse and dry thoroughly.

Troubleshooting

Problem	Possible Cause	Solution
Rice is too hard/undercooked.	Insufficient water; lid not properly closed; power interruption.	Add more water next time; ensure lid is sealed; check power connection.
Rice is too soft/mushy.	Too much water.	Reduce water next time.
Cooker does not turn on.	Not plugged in; power outage; faulty outlet.	Check power cord connection; verify power supply; try a different outlet.
Steam leaking from lid.	Lid not properly closed; steam vent blocked; lid seal damaged.	Ensure lid is securely closed; clean steam vent; inspect lid seal for damage.
Display shows error code.	Internal malfunction.	Unplug the cooker for 5 minutes, then plug back in. If error persists, contact customer support.

Specifications

Brand	Midea
Model Name	MB-FS3017
Capacity	3 Liters (5.5 Cup)
Product Dimensions	13.8"D x 9.01"W x 9.33"H
Item Weight	7.5 Pounds
Power Source	Corded Electric
Voltage	120 Volts
Wattage	619 watts
Color	Champagne
Material	Stainless Steel with Non-Stick Coating (Inner Pot), ABS+PC (Lid)
Special Features	Automatic Cooking, Automatic Keep Warm, Detachable Lid Holder, Non-Stick, Steam Vent

Product Care Instructions	Hand Wash
Date First Available	August 12, 2020

Warranty and Support

Midea products typically come with a limited manufacturer's warranty. For specific warranty details, including coverage period and terms, please refer to the warranty card included with your product or visit the official Midea website.
For technical assistance, troubleshooting beyond this manual, or to inquire about replacement parts, please contact Midea Customer Service. Contact information can usually be found on the Midea website or on the product packaging.
Note: As per customer reviews, the warranty period for this product is typically one year from the date of purchase. Please retain your proof of purchase for warranty claims.

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