

Midea MPC6N2SDSS

Midea Electric Pressure Cooker

MODEL: MPC6N2SDSS

6.0 L Stainless Steel

Introduction

This manual provides essential information for the safe and efficient operation of your Midea Electric Pressure Cooker. Please read all instructions carefully before first use and retain this manual for future reference.

The Midea Electric Pressure Cooker is a versatile 6-in-1 appliance with a 6.0-liter capacity, designed for efficient and safe cooking. It combines multiple cooking functions into one unit, offering convenience for various culinary tasks.

Important Safety Instructions

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

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.

- Do not use appliance for other than intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.
- Never force open the pressure cooker. Do not open until unit has cooled and internal pressure has been released.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the unit over 1/2 full.
- Ensure the pressure release valve is clear before use.

Product Components

Your Midea Electric Pressure Cooker comes with several components designed for optimal performance and convenience.



Figure 1: Midea Electric Pressure Cooker, showing the main unit with its lid and control panel. The control panel features a digital display and various function buttons in English.



Figure 2: The Midea Electric Pressure Cooker displayed with its accompanying accessories, including the inner pot, two soup spoons, a rice measuring cup, and a steam rack.

- **Main Unit:** The primary housing containing the heating element and control panel.
- **Inner Pot:** A removable non-stick pot for cooking. It has measurement markings inside.
- **Lid:** Features a sealing ring, pressure release valve, and float valve for safe pressure cooking.
- **Condensation Collector:** Attaches to the back of the unit to collect condensation.
- **Power Cord:** Detachable power cord.
- **Accessories:** Includes 2 soup spoons, 1 rice measuring cup, and 1 steam rack.

Setup

1. **Unpacking:** Carefully remove all packaging materials and accessories from the box.
2. **Initial Cleaning:** Before first use, wash the inner pot, lid, and accessories (spoons, measuring cup, steam rack) 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. **Place Condensation Collector:** Attach the condensation collector to the slot on the back of the cooker.
4. **Insert Inner Pot:** Place the clean, dry inner pot into the main unit. Ensure it sits properly and makes full contact with

the heating element.

5. **Lid Placement:** Align the arrow on the lid with the arrow on the main unit handle. Lower the lid and turn it clockwise until it locks into place. Ensure the pressure release valve is in the 'Sealing' position for pressure cooking.
6. **Power Connection:** Connect the power cord to the cooker and then plug it into a grounded electrical outlet.



Figure 3: Top-down view of the Midea Electric Pressure Cooker, showing the inner pot correctly placed inside the main unit.



Figure 4: A close-up view of the non-stick inner pot, highlighting its interior with measurement markings for easy filling.

Operating Instructions

The Midea Electric Pressure Cooker features an intuitive digital control panel for easy operation.



Figure 5: Detailed view of the digital touch control panel, showing the display, pressure level indicators (Low, Medium, High), and various preset cooking functions.

Control Panel Overview:

- **Digital Display:** Shows cooking time, pressure level, and status indicators.
- **Delay Timer:** Allows scheduling cooking to start at a later time (up to 24 hours).
- **Pressure Level:** Adjusts pressure to Low, Medium, or High.
- **Manual Setting:** For custom cooking time and pressure.
- **Menu Buttons:** 15 preset cooking programs including Meat, Poultry, Vegetable, Steam, Sauté, Simmer, White Rice, Brown Rice, Beans, Broth, Curry, Soup, Multigrains, Congee, and Chili.
- **Cooking Timer:** Adjusts cooking time for selected programs.
- **Keep Warm:** Automatically activates after cooking to keep food warm for up to 10 hours.

Basic Cooking Steps:

1. **Prepare Ingredients:** Add your desired ingredients and liquid to the inner pot. Do not exceed the MAX fill line (2/3 full for most foods, 1/2 full for expanding foods like rice or beans).
2. **Secure the Lid:** Place the lid on the cooker and turn it clockwise until it locks. Ensure the pressure release valve is in the 'Sealing' position.
3. **Select Cooking Program:** Press the desired preset menu button (e.g., 'Meat', 'Rice'). The display will show a default cooking time.
4. **Adjust Time (Optional):** Use the '+' and '-' buttons to adjust the cooking time if needed.
5. **Start Cooking:** The cooker will automatically begin preheating and building pressure. Once pressure is reached, the cooking timer will start counting down.
6. **Pressure Release:** Once cooking is complete, the cooker will beep and automatically switch to 'Keep Warm'. You can choose between two methods for pressure release:
 - **Natural Release:** Allow the pressure to dissipate naturally. This is recommended for foamy foods or large cuts of meat. The float valve will drop when pressure is fully released.
 - **Quick Release:** Carefully turn the pressure release valve to the 'Venting' position. Steam will rapidly escape. Keep hands and face away from the steam. Only use for foods that are not foamy.
7. **Open Lid:** Once the float valve has dropped, turn the lid counter-clockwise and lift it carefully away from your face.

Special Functions:

- **Delay Timer:** After selecting a cooking program and adjusting time, press the 'Delay Timer' button. Use '+' and '-' to set the delay time (in hours). The cooker will start automatically after the set delay.
- **Keep Warm:** This function activates automatically after cooking. To manually activate, press the 'Keep Warm' button. It will keep food warm for up to 10 hours.
- **Sauté:** This function allows you to brown ingredients before pressure cooking. Press 'Sauté', add oil, and wait for the pot to heat up. Add ingredients and stir as needed.

Maintenance and Cleaning

Regular cleaning ensures the longevity and safe operation of your pressure cooker.

1. **Unplug and Cool:** Always unplug the cooker from the power outlet and allow it to cool completely before cleaning.
2. **Inner Pot:** Wash the inner pot with warm, soapy water using a non-abrasive sponge. For stubborn food residue, soak the pot before cleaning. The inner pot is dishwasher safe.
3. **Lid:** Remove the sealing ring and wash it, along with the lid, in warm, soapy water. Ensure the pressure release valve and float valve are clear of any food particles. Reinstall the sealing ring correctly after cleaning.
4. **Condensation Collector:** Empty and wash the condensation collector after each use.
5. **Exterior:** Wipe the exterior of the main unit with a damp cloth. Never immerse the main unit in water or any other liquid.
6. **Storage:** Ensure all parts are completely dry before storing. Store the cooker with the lid inverted on the inner pot to prevent odors and prolong the life of the sealing ring.

Troubleshooting

If you encounter issues with your Midea Electric Pressure Cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooker not building pressure	Lid not properly closed; Sealing ring not installed correctly; Pressure release valve in 'Venting' position; Insufficient liquid.	Ensure lid is locked; Check and reinstall sealing ring; Turn pressure release valve to 'Sealing'; Add more liquid as per recipe.
Steam leaking from lid	Sealing ring damaged or dirty; Food debris on lid rim; Lid not properly closed.	Clean or replace sealing ring; Clean lid rim; Ensure lid is locked correctly.
Food not cooking properly	Incorrect cooking time/pressure setting; Insufficient liquid; Power interruption.	Adjust cooking time/pressure; Ensure adequate liquid; Check power connection.
Display shows error code	Specific internal malfunction.	Refer to the full product manual for specific error codes or contact customer support.

Specifications

Brand	Midea
Model Number	MPC6N2SDSS
Capacity	6 Liters
Material	Stainless steel
Color	Stainless Steel
Special Feature	Programmable
Wattage	1000 KW
Item Weight	4.1 Kilograms (9.02 pounds)
Control Method	Touch
Voltage	120 V
Product Dimensions	11 x 11 x 11 inches

Warranty and Support

For warranty information and customer support, please refer to the warranty card included with your product or visit the official Midea website. Keep your purchase receipt as proof of purchase for any warranty claims. For further assistance, you may contact Midea customer service through their official channels.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question