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› [Midea WideMax 12-in-1 Electric Pressure Cooker, 6.5 Quart, 12 Presets, Multi-Functional Programmable Slow Cooker, Rice Cooker, Steamer, Sauté Pan, Cake, Yogurt, Warmer and More WideMax 6.5 Quarts](#)

Midea MPC6018AASS

Midea WideMax 12-in-1 Electric Pressure Cooker

Model: MPC6018AASS

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1. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using your Midea WideMax Electric Pressure Cooker. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the lid is properly sealed before operating under pressure.
- Do not fill the inner pot beyond the MAX fill line.
- Exercise extreme caution when releasing steam. Keep hands and face clear of the steam release valve.
- Do not immerse the main unit in water or other liquids.
- This appliance is for household use only. Do not use outdoors.
- Always unplug the appliance when not in use and before cleaning.

MEET ALL YOUR COOKING NEEDS WITH 1 POT

Serve up every meal with ease



Image: The Midea WideMax Electric Pressure Cooker shown with its main unit, lid, and included accessories like the steaming rack, measuring cup, and serving spoons.

2. PRODUCT OVERVIEW

The Midea WideMax 12-in-1 Electric Pressure Cooker is a versatile kitchen appliance designed to simplify your cooking process. It combines the functions of a pressure cooker, slow cooker, sauté pan, rice cooker, yogurt maker, oven, egg cooker, steamer, and food warmer into one compact unit.

Key Features:

- 12 Cooking Functions:** Pressure cook, slow cook, sauce thicken, bean, sauté, yogurt, bake, sous vide, chili, rice, steam, sterilize, and keep warm.

- **WideMax Design:** Features a 9.44-inch diameter cooking surface, 19% larger than traditional pressure cookers, allowing for easier sautéing and turning of food.
- **Removable Lid:** Innovative split-type lid design allows for easy ingredient mixing without risk of burns and simplifies cleaning.
- **Healthy Ceramic Inner Pot:** PFAS-Free ceramic coating ensures a secure and non-stick cooking experience.
- **Safety Steam Release:** Button-controlled steam release for safety and a soundproof cover to reduce noise.
- **Dual Heating Elements:** Designed for rapid cooking, offering 40% cooking efficiency, 60% faster cooking, and 14% higher pressure.

SEAMLESS COOKING FOR EVERYDAY PERFECTION

Split-type lid



* Compared with Conventional Pressure Cooker

Image: The Midea WideMax Electric Pressure Cooker displayed with several cooked dishes, illustrating its versatility across 12 functions.

3. INITIAL SETUP

- 1. Unpack:** Carefully remove all packaging materials and accessories from the box.
- 2. Clean Components:** Wash the inner pot, lid, and all accessories (steaming rack, measuring cup, serving spoons) with warm, soapy water. Rinse thoroughly and dry completely. The inner pot and lid are dishwasher safe.
- 3. Assemble:** Place the inner pot into the main unit. Ensure it sits properly and is level.

4. **Lid Placement:** Align the lid with the main unit and rotate clockwise until it locks into place. Ensure the steam release valve is in the "Seal" position for pressure cooking. For sautéing or slow cooking, the lid can be removed or set to "Vent".
5. **Condensation Collector:** Attach the condensation collector to the back of the cooker. This collects any condensation during cooking.

SAUTE AND TURN FOOD WITH EASE



Image: Top-down view of the Midea WideMax Electric Pressure Cooker with its lid removed, showing the inner pot and the heating element at the base.

4. OPERATING INSTRUCTIONS

The Midea WideMax features an intuitive control panel with 12 preset programs and manual settings.

Control Panel Overview:

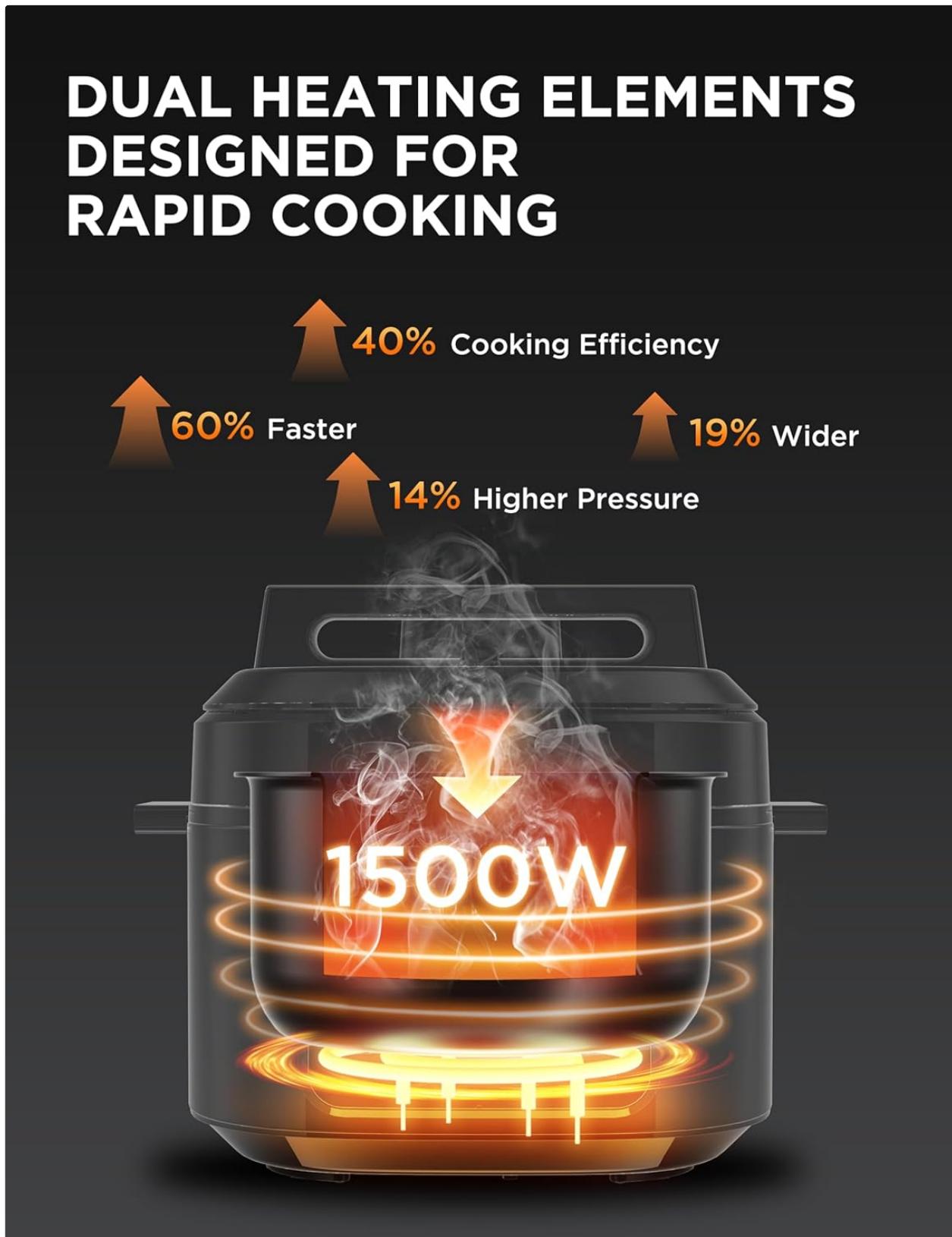


Image: A detailed view of the Midea WideMax Electric Pressure Cooker's control panel, highlighting the digital display and various function buttons.

- **Display:** Shows cooking time, temperature, and status indicators.
- **Preset Buttons:** Dedicated buttons for Poultry, Steam, Rice, Porridge, Soup, Bean/Chili, Slow Cook, Cake, Meat Stew, Multi Grain.
- **Manual Functions:** Pressure Cook, Sauce Thicken, Sauté, Bake, Yogurt.
- **Time/Temp Adjustment:** Use '+' and '-' buttons to adjust time or temperature.
- **Start/Cancel:** Initiates or stops a cooking program.

- **Delay Start:** Sets a delayed start time for cooking.
- **Keep Warm:** Automatically activates after most cooking programs or can be selected manually.

General Cooking Steps:

1. **Add Ingredients:** Place desired ingredients and liquid into the inner pot. Ensure liquid levels are within the MIN/MAX markings.
2. **Secure Lid:** Place the lid on the cooker and turn it clockwise until it clicks into the locked position. Ensure the steam release valve is set to "Seal" for pressure cooking. For sautéing or slow cooking, the lid can be removed or set to "Vent".
3. **Select Program:** Press the desired preset button (e.g., "Rice", "Poultry") or a manual function ("Pressure Cook", "Sauté").
4. **Adjust Settings (if needed):** Use the '+' and '-' buttons to adjust cooking time or temperature if the default setting is not suitable.
5. **Start Cooking:** Press the "Start" button. The cooker will begin preheating, then switch to cooking mode.
6. **Pressure Release:** Once cooking is complete, the cooker will beep. For pressure cooking, allow natural pressure release or use the quick release button (with caution) once the float valve drops.
7. **Open Lid:** Once pressure is fully released and the float valve is down, turn the lid counter-clockwise to open.

Specific Function Notes:

- **Sauté:** Use the "Sauté" function with the lid off for browning or simmering. The WideMax design provides ample surface area.
- **Sous Vide:** This function allows for precise temperature control for sous vide cooking. Refer to specific sous vide recipes for time and temperature guidelines.
- **Yogurt:** Follow a specific yogurt recipe for best results, as this function maintains a consistent low temperature for fermentation.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your Midea WideMax Electric Pressure Cooker.

- **Inner Pot:** The ceramic non-stick inner pot is dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge.
- **Lid:** The removable lid is dishwasher safe. Ensure the sealing ring and anti-block shield are clean and free of food debris.
- **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Never immerse the main unit in water.
- **Condensation Collector:** Empty and clean the condensation collector after each use.
- **Sealing Ring:** Inspect the silicone sealing ring regularly for cracks or damage. Replace if necessary to maintain proper pressure.

70% FASTER By **Dual Heating Coils**
MORE FAMILY TIME

1500W
Rated Power



Image: The inner pot and removable lid of the Midea WideMax Electric Pressure Cooker placed inside a dishwasher, demonstrating their dishwasher-safe feature.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Cooker not building pressure.	Lid not properly sealed; Steam release valve in "Vent" position; Sealing ring damaged or improperly installed.	Ensure lid is fully locked. Turn steam release valve to "Seal". Check and adjust or replace sealing ring.
Food not cooking thoroughly.	Insufficient liquid; Incorrect cooking time/temperature selected.	Add more liquid as per recipe. Adjust cooking time or temperature.
Error code displayed.	Specific error (e.g., E1, E2).	Refer to the full manual for specific error code meanings and solutions. Unplug and plug back in to reset.
Steam leaking from lid.	Sealing ring not seated correctly or damaged; Food debris on sealing ring.	Remove and re-seat the sealing ring. Clean the sealing ring and lid rim. Replace if damaged.

7. PRODUCT SPECIFICATIONS

- **Brand:** Midea
- **Model Number:** MPC6018AASS
- **Capacity:** 6.5 Quarts
- **Material:** Stainless steel (exterior), Ceramic (inner pot)
- **Color:** WideMax (referring to the specific design/color variant)
- **Product Dimensions:** 14"D x 14"W x 12"H
- **Wattage:** 1500 watts
- **Voltage:** 120 Volts
- **Control Method:** Touchscreen
- **Dishwasher Safe:** Yes (Inner pot and lid)
- **Item Weight:** 19.61 pounds
- **UPC:** 840296509838

8. WARRANTY AND SUPPORT

Midea products are manufactured to the highest quality standards. For warranty information, product registration, or technical support, please refer to the official Midea website or contact customer service using the details provided in your product packaging.

Keep your purchase receipt as proof of purchase for warranty claims.



make yourself at home

About Midea

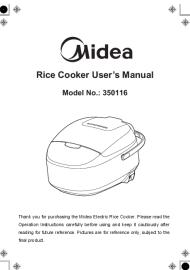
Founded in 1968, Midea is the home appliance brand of Midea Group – a leading Global Fortune 500 company with presence in 195 countries and 21 production facilities worldwide.

We commit to provide surprisingly friendly solutions so that our customers can enjoy those tiny moments at home.

Image: The Midea brand logo with the tagline "make yourself at home", representing the manufacturer.

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Related Documents - MPC6018AASS

	<p>Midea MB-M25 Rice Cooker, Slow Cooker & Food Steamer Instruction Manual</p> <p>This manual provides instructions for operating the Midea MB-M25, a versatile appliance that functions as a rice cooker, slow cooker, and food steamer. It includes important safety precautions, parts identification, operating instructions for various cooking functions, cleaning procedures, and troubleshooting tips.</p>
	<p>Midea Rice Cooker Model 350116 User Manual</p> <p>Comprehensive user manual for the Midea Electric Rice Cooker, Model 350116, detailing safety instructions, product description, operation of various cooking functions (Sauté, Steam, Pasta, Porridge, Meat, Bread, Yogurt, Soup/Stew, Rice, Slow Cook), time/temperature settings, cleaning and maintenance procedures, circuit diagram, and environmental protection guidelines.</p>
	<p>Midea MPC6018AASS Electric Pressure Cooker User Manual</p> <p>This user manual provides essential safety instructions, operating procedures, maintenance tips, and troubleshooting guidance for the Midea MPC6018AASS Electric Pressure Cooker, ensuring safe and efficient use.</p>
	<p>Midea Rice Cooker User Manual MRD20B1AMK</p> <p>User manual for the Midea Rice Cooker, model MRD20B1AMK. Provides essential safety guidelines, operation instructions, cleaning and maintenance tips, and troubleshooting advice for optimal use of the appliance.</p>

 <p>Intelligent Electric Rice Cooker Instruction Manual MB-HS5066W1</p>	<p>Midea MB-HS5066W1 Intelligent Electric Rice Cooker Instruction Manual</p> <p>Discover how to use your Midea MB-HS5066W1 Intelligent Electric Rice Cooker with this comprehensive instruction manual. Learn about safety features, cooking functions for various rice types, congee, soup, and steaming. Includes care, cleaning, and troubleshooting tips for optimal performance.</p>
 <p>Midea Rice Cooker User's Manual Model: MB-GP15A</p> <p><small>Thank you for purchasing the Midea electric rice cooker. Please read this User's Manual carefully before using the rice cooker. The product is subject to the general terms and conditions of the rice cookers.</small></p>	<p>Midea MB-GP15A Rice Cooker User's Manual</p> <p>User manual for the Midea MB-GP15A electric rice cooker, providing operating instructions, safety precautions, care and maintenance tips, and troubleshooting guidance.</p>