

Midea MPC5018MBMS

Midea 8-in-1 Electric Pressure Cooker User Manual

Model: MPC5018MBMS

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1. INTRODUCTION

Welcome to the Midea 8-in-1 Electric Pressure Cooker user manual. This appliance is designed to simplify your cooking experience by combining multiple functions into one compact unit. It serves as a pressure cooker, slow cooker, rice cooker, steamer, sauté pan, and more, making it ideal for busy households.

Key features include a 5-quart capacity with dual inner pots (stainless steel and non-stick), precise temperature and pressure control via dual NTC chips, and a powerful 1300W heating element for fast, flavorful results. The intuitive control panel offers 8 cooking functions and a 24-hour preset timer for ultimate convenience.

2. IMPORTANT SAFEGUARDS

Please read all instructions carefully before using your Midea Electric Pressure Cooker to ensure safe operation and prevent injury or damage.

- Always operate the appliance on a stable, level, heat-resistant surface.
- Do not immerse the main unit, cord, or plug in water or other liquids.

- Close supervision is necessary when the pressure cooker is used by or near children.
- Do not touch hot surfaces. Use handles or knobs.
- 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.
- This pressure cooker is equipped with 14 safety protection mechanisms. Always ensure the lid is properly locked before starting a cooking cycle.
- Only open the lid after fully exhausting the steam to ensure safe use and prevent steam burns.
- Do not use accessories or attachments not recommended by the manufacturer.
- Do not use outdoors.

3. PRODUCT OVERVIEW

3.1 Components

Your Midea Electric Pressure Cooker comes with several components designed for versatile cooking:

- **Main Unit:** The primary appliance housing the heating element and control panel.
- **Stainless Steel Inner Pot:** Ideal for stewing and dishes requiring high heat.
- **Non-stick Inner Pot:** Perfect for cooking rice, porridge, and other delicate items.
- **Steam Rack:** For steaming vegetables, fish, and other foods.
- **Measuring Cup:** For precise ingredient measurement.
- **Rice Spoon:** For serving rice.
- **Soup Spoon:** For serving soups and stews.



Figure 3.1: Midea Electric Pressure Cooker with its main unit and included accessories.

Effortless 8-in-1 Multi-Cooker



Figure 3.2: The pressure cooker featuring its dual inner pots, one stainless steel for stewing and one non-stick for rice and porridge.



Figure 3.3: A complete view of the Midea Electric Pressure Cooker and all its accompanying parts.

3.2 Control Panel

The intuitive control panel allows for easy selection of cooking functions and settings:

- **Digital Display:** Shows cooking time, status, and selected functions.
- **Quick Function Buttons:** Dedicated buttons for common cooking modes like DISH, SOUP, RICE, CONGEE, MIXED, MEAT, STEAM, SAUTE.
- **Timer Buttons:** Adjust cooking time and set delay start.
- **START Button:** Initiates the selected cooking program.
- **KEEP WARM/CANCEL Button:** Toggles the keep warm function or cancels the current program.

Family-Friendly 5-Quart Capacity with Dual Pots



Figure 3.4: Detailed view of the pressure cooker's control panel, highlighting the various function buttons and digital display.

4. SETUP

4.1 Unpacking

Carefully remove all packaging materials and accessories from the box. Retain the packaging for future storage or transport.

4.2 Initial Cleaning

Before first use, wash the inner pots, steam rack, measuring cup, and spoons with warm, soapy water. Rinse thoroughly and dry all parts. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

4.3 First Use (Water Test)

It is recommended to perform a water test before cooking food. This helps you familiarize yourself with the pressure cooker's operation and ensures it is functioning correctly.

1. Add 3 cups of water to one of the inner pots.
2. Place the inner pot into the main unit.
3. Close the lid, ensuring it is properly sealed and locked by turning it counterclockwise until it clicks into place.
4. Select the 'STEAM' function and set the time to 5 minutes.
5. Press 'START'. The cooker will begin to pressurize.
6. Once the cooking cycle is complete, allow the pressure to release naturally or use the quick release button (see Section 5.3).
7. Once pressure is fully released, open the lid and discard the water.

5. OPERATING INSTRUCTIONS

5.1 Basic Operation

1. **Prepare Ingredients:** Measure and prepare your ingredients according to your recipe.
2. **Place Inner Pot:** Insert the appropriate inner pot (stainless steel or non-stick) into the main unit.
3. **Add Ingredients:** Place your ingredients into the inner pot. Ensure the liquid level does not exceed the MAX fill line.
4. **Close Lid:** Close the lid and turn it counterclockwise until it locks securely.
5. **Select Function:** Plug in the pressure cooker. Use the 'Quick Function' or 'Feature Function' buttons to select your desired cooking program (e.g., DISH, SOUP, RICE, CONGEE, MIXED, MEAT, STEAM, SAUTE).
6. **Adjust Time (Optional):** If needed, use the '+' and '-' buttons to adjust the cooking time.
7. **Start Cooking:** Press the 'START' button. The cooker will begin to preheat and then pressurize.
8. **Cooking Complete:** Once cooking is complete, the cooker will beep and automatically switch to 'KEEP WARM' mode (if enabled).



Figure 5.1: The Midea Electric Pressure Cooker can prepare a variety of dishes, including rice, soup, and meat, with its multiple functions.

5.2 Using Dual Pots

The Midea Electric Pressure Cooker includes two specialized inner pots to prevent flavor mixing and optimize cooking for different food types:

- **Stainless Steel Pot:** Best suited for stewing meats, making soups, or other dishes where a robust, non-reactive surface is preferred.
- **Non-stick Pot:** Ideal for cooking rice, porridge, and other grains, ensuring easy release and cleanup.

Simply choose the appropriate pot for your recipe and insert it into the main unit before adding ingredients.

5.3 Pressure Release

After cooking under pressure, the cooker will need to release steam before the lid can be opened. There are two methods:

- **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 press the large button exhaust valve on the lid. Steam will rapidly escape. Keep hands and face away from the steam vent. Only use quick release for recipes that specifically call for it. The lid can be opened once the float valve drops.



Figure 5.2: The large button on the lid allows for easy and safe steam release after cooking.

5.4 Timer and Keep Warm Functions

- **24-Hour Preset Timer:** Use the 'DELAY' function to set a delayed start time for your cooking program, up to 24 hours in advance. This allows you to prepare ingredients and have your meal ready at a specific time.
- **4-Hour Adjustable Timer:** For most cooking functions, you can adjust the cooking duration using the '+' and '-' buttons.
- **10-Hour Auto Keep Warm:** After a cooking cycle is complete, the pressure cooker automatically switches to 'KEEP WARM' mode for up to 10 hours, keeping your food at an optimal serving temperature. This function can also be activated independently.

24-hour Preset & 4-hour Adjustable Timer



Figure 5.3: The control panel displaying the timer settings, allowing for precise control over cooking duration and delayed starts.

5.5 Product Video

Watch this official product video for a visual guide on the Midea Electric Pressure Cooker's features and operation:

Your browser does not support the video tag.

Video 5.1: An official overview of the Midea Electric Pressure Cooker, demonstrating its key features and ease of use.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your pressure cooker and ensure optimal performance.

- **Always unplug the appliance** and allow it to cool completely before cleaning.

- **Inner Pots:** Wash both the stainless steel and non-stick inner pots with warm, soapy water. Rinse thoroughly and dry. **Note: The inner pots are NOT dishwasher safe.**
- **Lid:** Remove the sealing gasket and float valve for thorough cleaning. Wash the lid and its components with warm, soapy water. Ensure all food debris is removed from the steam release valve. Rinse and dry completely before reassembling.
- **Exterior:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or scourers. Never immerse the main unit in water.
- **Storage:** Store the pressure cooker in a dry place. You may place the lid upside down on the inner pot to prevent odors.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Cooker not pressurizing	Lid not properly sealed; insufficient liquid; sealing ring not in place.	Ensure lid is locked; add minimum required liquid; check sealing ring position.
Steam leaking from lid	Sealing ring dirty or damaged; food debris on rim; lid not closed properly.	Clean or replace sealing ring; clean rim; re-close lid securely.
Food not cooked thoroughly	Incorrect cooking time; insufficient liquid; power interruption.	Adjust cooking time; ensure adequate liquid; check power supply.
Error code on display	Specific internal issue.	Refer to the full manual for specific error codes or contact customer support.

8. TECHNICAL SPECIFICATIONS

Feature	Detail
Brand	Midea
Model Number	MPC5018MBMS
Capacity	5 Quarts
Material	Stainless steel
Color	Blue-gray
Finish Type	Glossy

Feature	Detail
Product Dimensions	14.1"D x 11.1"W x 11.7"H
Special Feature	Programmable
Wattage	1300 watts
Control Method	Touch
Controller Type	Push Button
Operation Mode	Automatic
Is Dishwasher Safe	No
Voltage	120 Volts
Closure Type	Rotating Lid
UPC	840296514603
Manufacturer	Midea
Country of Origin	China
Date First Available	December 26, 2024

9. WARRANTY AND SUPPORT

9.1 Warranty Information

Midea products are manufactured to the highest quality standards. For specific warranty details, 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 warranty claims.

9.2 Customer Support

If you have any questions, require technical assistance, or need to report an issue with your Midea Electric Pressure Cooker, please contact Midea Customer Support. Contact information can typically be found on the Midea website or on the product packaging.

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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.

Name

Anonymous

Email

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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