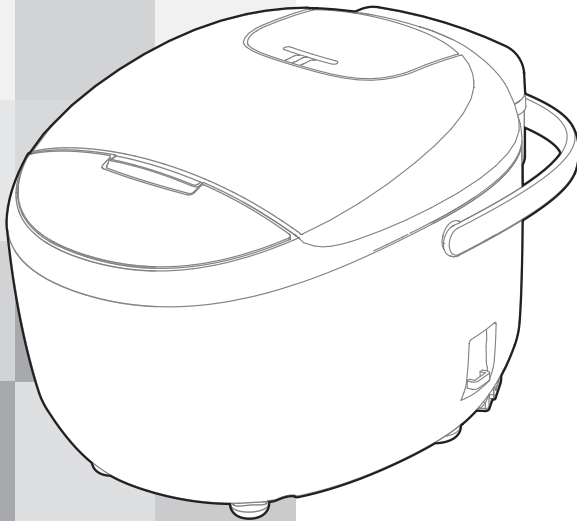


Comfee'

DIGITAL MULTI- COOKER

Instruction Manual

MB-FS5018D



IMPORTANT NOTE: For your safety and continued enjoyment of this product, always read the instruction Manual carefully before using.

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IMPORTANT SAFEGUARDS

SAFETY WARNING

● REMINDER

Basic safety precautions should always be followed to ensure secure use and avoid injury and/or property loss to user and others.

⚠ NOTE

Conditions unconsidered:
the appliance is used by unsupervised children or the disabled, the appliance is played with by children.

⊘ Represents [FORBIDDEN] content



Prohibit the use
of inferior plugs



Prohibit wet hands
from touching



Prohibit combustible
products



Prohibit children
from operating

IMPORTANT SAFEGUARDS

- This appliance is for household use only.
Do not use outdoors.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- 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;
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacture or its service agent.
- Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.
- Do not immerse any part of the appliance in water or other liquid.
- The heating element surface is subject to residual heat after use, do not touch.
- Warning: Avoid spillage on the connector.

IMPORTANT SAFEGUARDS

- Warning: Misuse may cause potential injury.
- Keep the appliance away from combustibles. During operation, stay away from curtains, drapes, curtain Or in similar articles to avoid the risk of fire.
- Do not use the appliance for food that may cause vent clogging: food in sheets (e.g. laver and Chinese cabbage), food in bands (e.g. kelp), food in pieces (e.g. corn dregs), to avoid accident and damage to the appliance.
- During operation, do not place your hands or face close to the steam vent to avoid burns.
- During operation, do not cover the steam vent with cloth or other articles to avoid accident and damage to the appliance.
- Do not reform the appliance: except for maintenance technicians, persons are not allowed to disassemble or repair the appliance to avoid the risk of fire, electric shock and injury to persons.
- Do not use the appliance on any voltage except for 230V AC to avoid the risk of fire and electric shock. In case of power wire damage, do not use the appliance.
- Do not operate the appliance in the following ways to avoid fire risk and electric shock due to power line damage: Forcibly bend the power cord, keep it close to high-temperature objects, tie up the line or use it to carry weights.
- In case of power plug damage, do not use the appliance to avoid the risk of fire, electric shock and short circuit.

IMPORTANT SAFEGUARDS

- Do not pull the plug with wet hands to avoid electric shock and injury to persons.
- During operation, do not move or shake the appliance.
- Keep the appliance out of the reach of unsupervised children and babies to avoid dangerous accidents such as electric shock and burns.
- Do not put the appliance in unsteady, damp places or close to other fire and heat sources (e.g. stove). The optimum distance is 30cm. Otherwise, damage or accident may happen to the appliance.
- Do not insert pin, iron wire or other articles into the steam vent at the bottom of the appliance to avoid electric shock and injury to persons.

Represents [MANDATORY] contents

- Don't immerse the appliance in water or drench with water.
- Independently use grounding socket with rated current of above 10A. When used with Others electrical appliances, the socket will go wrong and lead to dangers such as fire disaster.
- If the power line is too short, user should use an extension socket for connection. Please do not use poor-quality socket. The power consumption of the appliances must not exceed the maximum load of the extension socket.
- Clean the dust and water on both ends of the power line and the socket of the appliance to avoid the risk of fire, electric shock and short circuit.

IMPORTANT SAFEGUARDS

- When maintenance or parts replacement is necessary, please deliver the product to the authorized professional service centre for maintenance of Midea. to avoid hidden dangers caused by improper maintenance or improper selection of accessories.
- The plug should be thoroughly inserted into the socket to avoid the risk of fire, electric shock and short circuit.
- In case of supply cord damage, the cord should be replaced by professionals of the Manufacturer, the Maintenance Department or similar.
- The appliance is for household use only.

● NOTE

Improper repair or short-circuiting without permission of some important accessories including fuse may lead to protection failure of the appliance and cause overheating or fire.

⚠ Represents [ATTENTION] Matters that may cause minor injuries or property loss

- The appliance can only use the original cooking pot to avoid overheating and anomaly.
- Do not drop the cooking pot to avoid deformation.
- Do not impact the cooking pot with hard materials to avoid deformation.
- When operation is being performed or just finished, do not directly touch the inner cooking pot to avoid burns.

IMPORTANT SAFEGUARDS

- Before operation, wipe dry the water outside the cooking pot to avoid malfunction.
- Before operation, clean the foreign materials including water drops and rice to avoid overheating and short circuit.

● Represents [GENTLE REMINDER] content

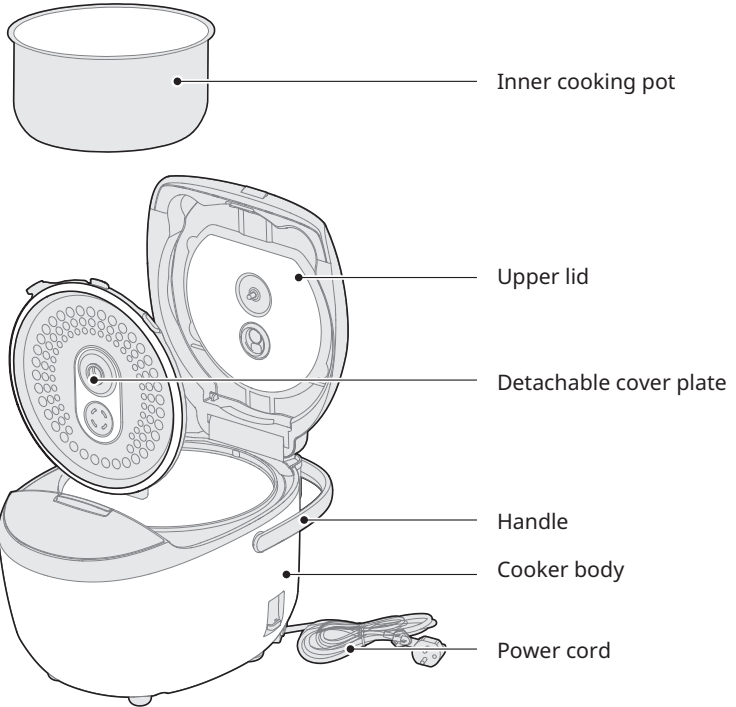
- Any discrepancy between the picture and the product is subject to the real object.
- Before operation, check whether the cooking pot and steam valve are in place to avoid accident.
- Before the first usage or after a long time of storage, add water to the steam water level line, select "steam" function and steam for one to two times to clean the interior of the cooker.
- During use, it is normal that the appliance slightly ticks or fizzes. Please do not panic.
- Do not use the appliance immediately after the first cooking, press the "Cancel" button and wait above 15 minutes for the heating plate to cool down.
- Do not boil rice with hot water to avoid affecting the judgement of the temperature control and worsening the result.
- Please regularly clean the steam valve.
- Please regularly clean the countertop on which the appliance is placed.
- The altitude scope for the appliance to properly function is 0-2000m.

IMPORTANT SAFEGUARDS

- When maintenance or parts replacement is necessary, please deliver the product to the authorized service centre for maintenance of Midea to obtain professional quality service. Please keep the manual for future reference. Thank you.

PARTS AND FEATURES

COMPONENT NAME



PARTS LIST



Standing rice
spoon X1



Hanging soup
spoon X1



Measurement
cup X1



Steamer X1

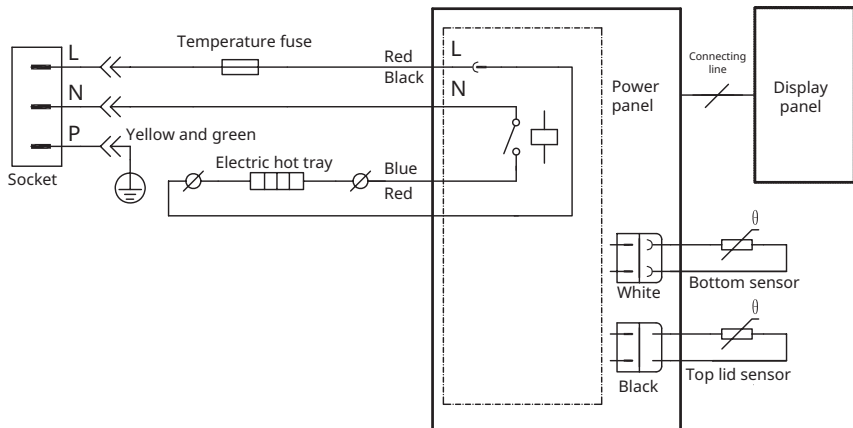
TECHNICAL DATA OF THE PRODUCT

Model	Rated voltage/ Rated frequency	Rated power	Rated capacity	Rice amount
MB-FS5018D	220-240V~ 50/60Hz	860-1023W	1.8L	2-10 Cup

CIRCUIT PRINCIPLE DIAGRAM

● REMINDER

The electrical wiring is subject to change without prior notice Rated voltage/Rated frequency: 220-240V~ 50/60Hz

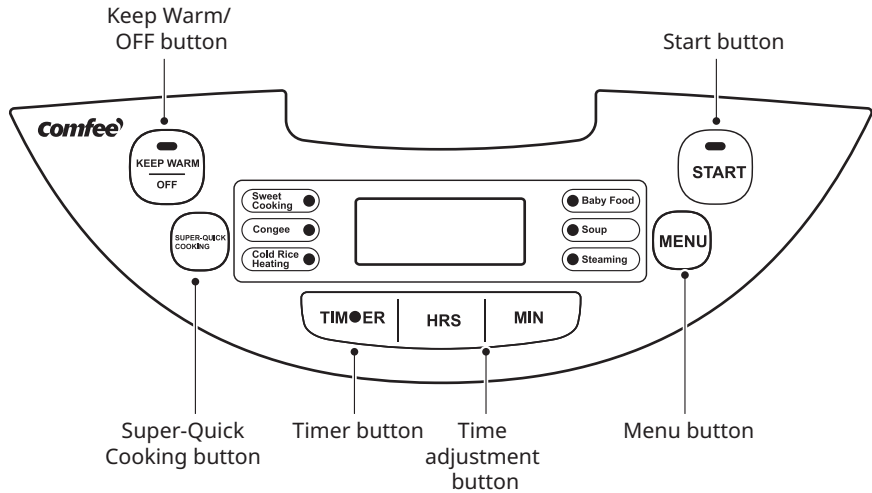


● NOTE

All the drawings in this manual are for functional reference only. There are differences in the physical products due to different product types and batches.

OPERATION INSTRUCTIONS

CONTROL PANEL



INSTRUCTIONS FOR USE

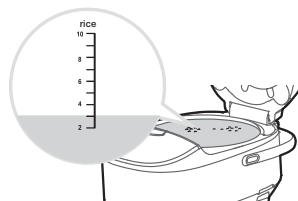
Quick start guide

Reserve cooking

For example, pre-set 3 measurement cups of long grain rice for cooking the essence rice, and completes after 8 hours.

1. Prepare rice and water

Eg: Cook 3 cups of long grain rice Place the rinsed rice into the inner pot and choose the appropriate water level according to rice amount.



OPERATION INSTRUCTIONS

2. Menu selection

Close the rice cooker lid, press the "MENU" button, select the features you need (such as "Sweet Cooking").



3. Set the timer for cooking completion

Gentle Reminder:

Display status refers to actual product; Press the "TIMER" button, enter the pre-set time adjustment mode, then press "HRS" or "MIN" button to adjust the pre-set time. (When there are no "HRS" and "MIN" buttons, press the "TIMER" button to adjust the pre-set time)



4. Start cooking

Press "START" button, the cooking will be finished at appointed time.



5. Cancel cooking

Press the "KEEP WARM/OFF" button can cancel the selected cooking function.



OPERATION INSTRUCTIONS

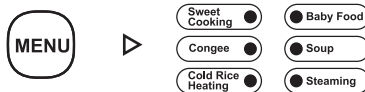
Gentle Reminder:

- The time displayed under pre-set timer mode is the length of time from the start to the completion of cooking;
- The pre-set the time is suggested not for more than 12 hours, otherwise the off-flavor may occur;
- To ensure "Cold Rice Heating" functions do not have pre-set time mode;
- The selected cooking function's pre-set time should not be less than the cooking time, such as "Congee", the cooking time is 2 hours, the pre-set time should be more than 2 hours, otherwise cooking will started immediately.

MENU DESCRIPTION

"MENU" buttons user instructions:

Press the "MENU" button, the indicated light is at the selected function. After selecting the desired function, Press the "START" button to start the selected function.

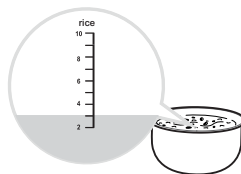


Regarding the special instructions on "Super-Quick Cooking".

The "Super-Quick Cooking" function is based on the principle of Midea's rice cooker "FiveTrilogy" cooking program. When the amount of rice and other factors are the same, the cooking time is shorter than "Sweet Cooking".

Steaming For Products With This Function Only.

1. Add water to the "Steaming water level" mark, and put the food on the steamer or steaming rack, then put into the inner pot.



OPERATION INSTRUCTIONS

2. Close the lid, press the "MENU" button to select the "Steaming" function.



3. Press the "Start" button and wait for cooking to be complete.

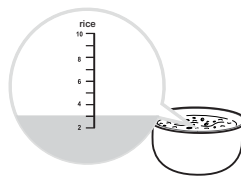


Gentle Reminder:

- Steaming time can be adjusted, the time range is from 1 to 60 minutes. The default Steaming time is from the moment that boiled to the end of the process, not the time required for entire steaming process.

Soup For Products With This Function Only.

- Prepare soup ingredients (such as pig bone, corn, carrots etc.), wash all ingredients and cut into small pieces, then put them into the inner pot, and add water no more than maximum water line.



2. Close the lid, press the "MENU" button to select the "Soup".



OPERATION INSTRUCTIONS

3. Press the "Start" button and wait for cooking to be complete.



Cold Rice Heating

When using Cold Rice Heating function, the maximum amount of rice cannot exceed Mark 4.

1. Loosen the rice; sprinkle 50-80 grams of water on the surface of the rice (take the amount of rice below the Mark 2 as an example).



2. Press "MENU" button to select the "Cold Rice Heating" function and press the start button.



3. Press the "Start" button and wait for cooking to be complete.



OPERATION INSTRUCTIONS

Keep warm

1. Press "KEEP WARM/OFF" button to enter warm-keeping mode.



2. It is recommended that the rice should be loosened within 30 minutes under warm-keeping mode, the taste will be better.

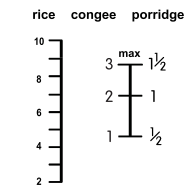


Gentle Reminder:

- After all functions finished cooking, it will automatically enter the warm-keeping mode;
- During the process of warm keeping, the product will be heated to maintain the temperature above 65 degrees Celsius.
- The product can achieve 24-hours water keeping function;

The use of water level lines

The water level lines of inner pot are physically different due to product models and batches.



Water Level Lines

OPERATION INSTRUCTIONS

Rice: Refer to the corresponding water level according to the type of rice when adding water.

Specification	Maximum rice amount	Minimum rice amount
MB-FS5018D	10 cups	2 cups

Congee: Refer to the congee water line when adding water.

Specification	Maximum rice amount	Minimum rice amount
MB-FS5018D	10 cups	2 cups

Steaming: When steaming, please add water according to the inner pot steaming water line, too much water will cause the water overflowing when it is boiling, and too little will cause it to become uncooked.

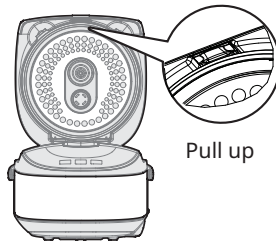
CLEANING AND MAINTENANCE

DISASSEMBLE THE LID PLATE FOR CLEANING

● NOTE

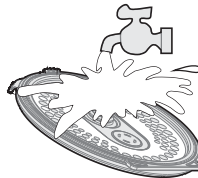
Make sure the product is not connected to power supply when cleaning.

1. Press white button, pull outwards and remove the lid. Pull up



Open the lid cover and remove the cover plate

2. Rinse the whole cover with water and wipe it dry with cloth;



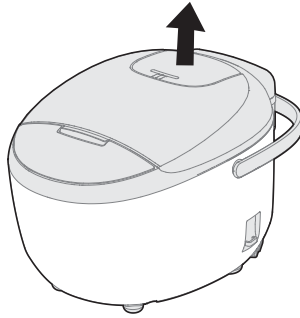
Clean the cover plate

3. Align top lid slot band insert the lid, press the lid near the button, when hears a "click" sound then the installation is complete.

CLEANING AND MAINTENANCE

STEAM VALVE CLEANING

1. Pull it up and remove the steam valve.



2. According to the disassembly mark on the steam valve, after dismantling, clean the steam valve inside, then install it according to the disassembly and installation mark.

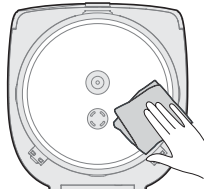


3. Simply press the steam valve back in place with strength while installing.

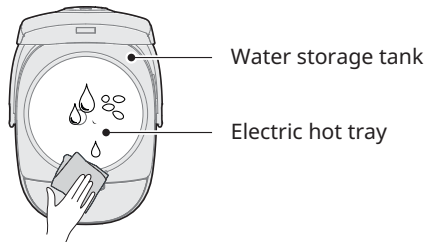
CLEANING AND MAINTENANCE

CLEANING THE COOKER BODY

1. Wipe the inner lid with a damp cloth; do not wash directly with water.



2. Use a clean cloth to clean the water, rice grain and other debris on the water storage tank and heating plate.



3. Wipe the bottom and outer surface of the inner pot with a clean cloth.



SERVICE GUIDE

ANOMALY SELF-CHECKING

When you think that cooking is not normal, please check the following conditions to confirm if it is really a malfunction.

Abnormal situation Items to check	Sweet Cooking, Congee, Cold Rice Heating, Baby Food, Soup, Steaming									Keep warm				
	Too hard	Too soft	Not cooked	Odour	Rice stuck on pot	Crispy/burned rice	Rice soup overflow	Porridge/soup/ congee too thick	Not boiling	Warm preservation not working	Odour	Discoloration	Rice surface is dry	Water dripping
Rice and water quantity is incorrect	●	●	●		●	●	●	●	●					
Exceed the maximum quantity	●	●	●		●	●	●		●					
Correct function selection	●	●	●		●	●	●	●	●					
Whether the inner pot is deformed or uneven at the bottom	●	●	●		●	●			●					
Cooking with hot water or continuous cooking without cooling	●	●	●		●				●					
Rice or foreign objects stick on the bottom of the inner pot, heating plate or thermostat	●	●	●	●	●	●			●		●	●	●	●
Power outage	●	●	●	●	●	●		●	●	●	●			●
Stir loose rice after cooking	●					●						●	●	●

SERVICE GUIDE

Items to check	Abnormal situation	Sweet Cooking, Congee, Cold Rice Heating, Baby Food, Soup, Steaming								Keep warm					
		Too hard	Too soft	Not cooked	Odour	Rice stuck on pot	Crispy/burned rice	Rice soup overflow	Porridge/soup/congee too thick	Not boiling	Warm preservation not working	Odour	Discoloration	Rice surface is dry	Water dripping
Whether the steam valve installed properly	●						●	●							●
Pre-set time too long	●		●	●				●							
Top lid closed properly			●				●	●			●	●	●		
Rice not washed properly	●		●	●		●	●				●	●			
Rice or foreign objects stick on the seal ring or inner pot edge											●	●	●		
Warm preservation timer set too long	●										●	●	●	●	●
Keep too long with no warm preservation setting										●	●	●	●	●	●
The inner pot is not washed properly				●							●				
Rice spoon inside the inner pot											●	●	●	●	●
Water and rice is not stirred well			●												

After the inspection of the above conditions, if it is confirmed that there is a malfunction, please send it to the local maintenance network for repairing.

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... is how i feel !