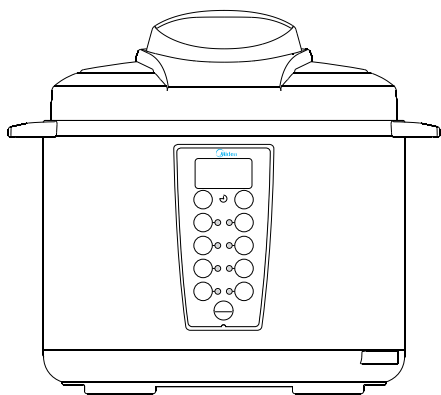




## Midea • Electric Pressure Cooker

Model:

MY-WCS603



(Pictures are for reference only, actual product may differ from pictures shown.)

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Thank you for purchasing Midea pressure cooker. Please read and understand the instruction manual before using and keep it safely for your future reference.

# IMPORTANT SAFEGUARDS

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

## Read all instructions.

1. Read all instructions prior to first use.
2. DO NOT touch hot surfaces – use handles.
3. To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
4. Keep the appliance away from children to avoid accidents. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from wall outlet when not in use and before cleaning. Allow to cool before installing or removing parts, and before cleaning.
6. DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to Topview Technology Corp. (page 12) for examination, repair, or adjustment
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. DO NOT use outdoors.
9. DO NOT let cord hang over the edge of table or counter, or touch hot surfaces.
10. DO NOT place on or near a gas or electric burner or in an oven. Never put this appliance in a dishwasher (only the inner cooking pot is dishwasher safe).
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, push the Stop button on the control panel and remove plug from outlet.
13. DO NOT use the appliance for anything other than intended use.
14. This appliance is for household use only.
15. Caution – to reduce the risk of electric shock, cook only in the included inner cooking pot.
16. DO NOT place the unit on an unstable location. It is strictly prohibited to use the cooker on a newspaper, foam, or other object that may easily block the vent hole at the bottom.
17. DO NOT use it in a place that is near water or fire. DO NOT use it in a place exposed to direct sunlight or splashing oil. Put the appliance in a place out of reach of children.
18. DO NOT immerse the product, power cord, or plug in water or other liquid in order to protect against electrical hazards.
19. If a part such as a wire or plug is damaged or the product malfunctions, turn the cooker off instantly and send it to the service center for examination, repair, or adjustment. See Limited Warranty (page 12).
20. DO NOT make unauthorized replacement of any spare part inside the pressure cooker, as this may cause electric shock, fire, or injury.
21. Before each use, be sure to check the anti-block shield, float valve, and pressure release valve for obstruction. Wipe the surface of the inner cooking pot and the heating plate to confirm they are free of any foreign objects. Make sure the pressure release valve is in the Closed Vent position.

# IMPORTANT SAFEGUARDS

22. DO NOT use an extension cord with the product. A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
23. Some foods are not intended for pressure cookers. Please do not cook any of the following foods in this cooker: applesauce, cranberries, rhubarb, oatmeal/cereals, noodles, macaroni, spaghetti, split peas, or pearl barley. These foods tend to froth, foam, and sputter, and can result in clogging the pressure release devices. Do not cook these foods in the Midea MY-WCS603.
24. Ensure the appropriate amount of liquid is used when cooking (refer to charts and recipes on pages 8 and 13-14).
25. DO NOT fill the cooker above the Max Fill line inside the inner cooking pot with food or liquid.
26. DO NOT move this product or forcefully remove the cover when the unit is in operation.
27. DO NOT place your hands or face over the pressure release valve or float valve to avoid burning when the unit is in operation.
28. After cooking, use extreme caution when removing the cover. Serious burns can result from steam inside the unit.
29. When opening the cover after cooking, do not touch the inner cooking pot or cover with your hands to avoid burns.
30. Always unplug before cleaning and removing parts.
31. DO NOT cover the pressure release valve.
32. WARNING: Never deep fry or pressure fry in the unit. It is dangerous and may cause a fire or serious damage.
33. This appliance cooks under pressure. Improper use may result in scalding injuries. Make certain the unit is properly closed before operating. See Operating Your Hannex EPMD614S (pages 6-7)
34. DO NOT fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice, beans, or dried vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the vent and developing excess pressure. See Basic Recipes (page 8) for appropriate measurements.
35. Always check the pressure release devices to make sure they are free of debris and clogs before use.
36. **DO NOT OPEN THE COOKER UNTIL THE UNIT HAS COOLED AND ALL INTERNAL PRESSURE HAS BEEN RELEASED.** If it is difficult to open the lid, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous. See Operating Your Hannex (pages 6-7).
37. Be sure that handles are assembled and fastened properly before each use. Cracked or damaged handles should be replaced.
38. Adult supervision is required to prevent children from playing with the appliance.
39. 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 supervised by a person responsible for their safety.






# IMPORTANT SAFEGUARDS

40. Do Not use this pressure cooker for pressure frying with oil.
41. Never use metal utensils; use plastic or wooden utensils to protect the inner cooking pot from scratches.
42. (a) A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.  
 (b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.  
 (c) If a long detachable power-supply cord or extension cord is used.
  - (1) The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.
  - (2) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and.
  - (3) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

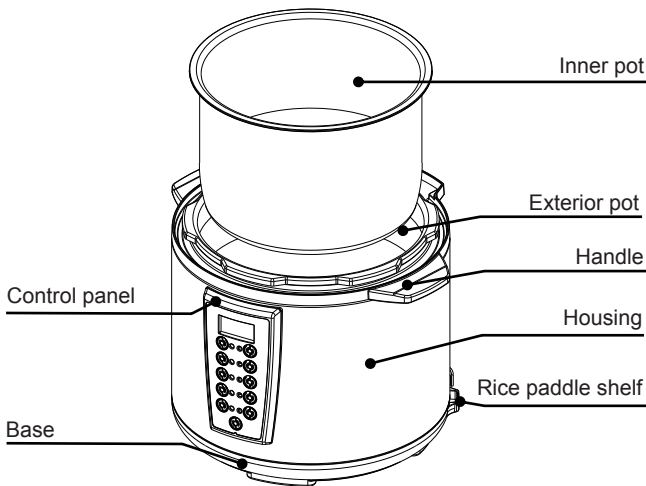
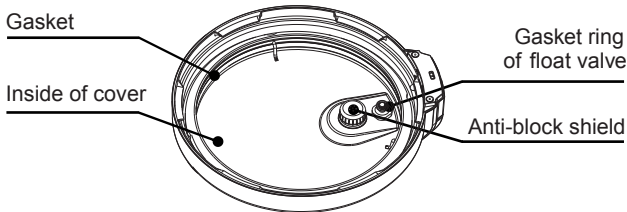
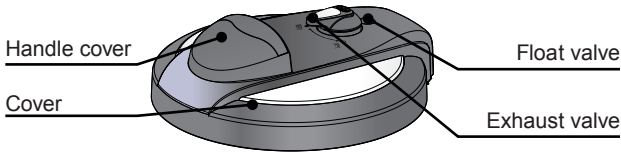
## SAVE THESE INSTRUCTIONS. POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

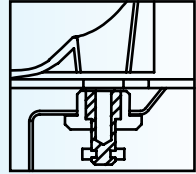
## Specifications

Model	Power Supply	Power	Volume	Caliber of inner pot	Working pressure	Warm Temperature
MY-WCS603	120V~60Hz	1000W	6L	22cm	70kPa	60°C~80°C
Accessories	Rice Scoop 	Soup Scoop 	Manual 	Measuring Cup 	Power Cord Components 	

# Product Diagram



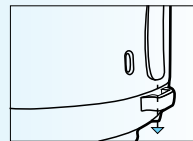
Structure diagram of float valve



Warm tip:

1. Before use each time, be sure to inspect the float valve anti-block shield and gasket for mounting
2. Before put the inner pot to outer pot, be sure to remove debris and water attached to the outside of the inner pot and inside of the outer pot.
3. when moving the product, please lift the cooker handle.
4. The outer casing having water, please use cloth wipe.

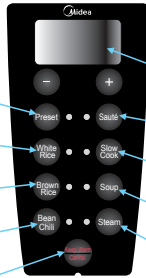
Method of using scoop holder



## Notice Prior to Use

Before first use, please take out all accessories from the cooker body and read the User's manual carefully, special care must be given to use directions and cautions to avoid any damage to property or human injury.

### Operation Section



"Preset" function

"White Rice" function

"Brown Rice" function

"Bean/Chili" function

"Keep Warm/Cancel" function

Display Screen

"Sauté" function

"Slow Cook" function

"Soup" function

"Steam" function

White Rice function, Brown Rice function, Bean/Chili function, Soup function and Roast function

The function to select length of maintenance pressure time according to personal preference. Adjust time By pressing "+" "-" key.

Slow Cook function

The function to select length of cooking time according to personal preference. Adjust time By pressing "+" "-" key.

Preset function

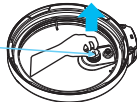
Set the end of cooking time by pressing "+" "-" key.

### Disassembly and installation of anti-block shield and gasket

#### Disassembly and Installation of Anti-block Shield

Disassembly Screw off upward counterclockwise

Anti-block shield



Assembly Screw up downward clockwise



1. Prior to each use, inspect whether the gasket and anti-block shield are mounted to the upper cover.

2. After use, remove any foreign object from the gasket and anti-block shield. Keep clean to avoid odor.

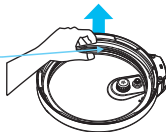
3. Never pull the gasket, as pull deformation may affect sealing and pressure effect.

4. A damaged gasket should not be used, and shall be sent to the service center for replacement.

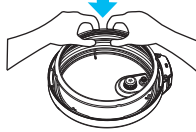
#### Disassembly and Installation of Gasket

Disassembly Pull up

Gasket



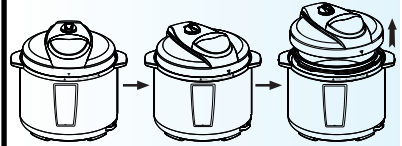
Assembly Press down



# Cooking Preparation

## 1 Open the cover correctly

- Hold the cover handle with a hand, counter clock wise rotate approximately 30 degrees until the cover marking “▼” aligns the outer casing marking “Open” and lift the cover.

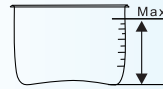


## 2 Check whether parts on the cover are mounted properly

- Check the float valve and exhaust valve for obstruction, and confirm whether such parts as gasket and anti-block shield are installed properly.

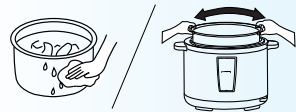
## 3 Remove the stainless steel inner pot, then put food and water in the inner pot

- Total amount of food and water shall not exceed the MAX level of inner pot height.



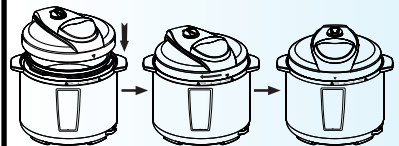
## 4 Put the inner pot in the electric pressure cooker

- Before that, be sure to remove foreign object and water droplets from the exterior of the inner pot and inside of the housing;
- After putting in, rotate the inner pot slightly left to right to ensure good contact between the inner pot and heating plate.



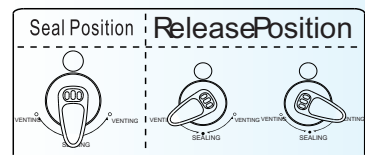
## 5 Close the cover completely

- Before closing, check whether the gasket has been put in the steel rim inside the cover.
- Hold the cover handle with a hand, clockwise rotate approximately 30 degrees until the cover marking “▼” aligns the outer casing marking “Close”.



## 6 Position the exhaust valve properly

- In work, align the small handle of exhaust valve with the sealing small icon, indicating that the pressure cooker is in airtight condition;
- When manual exhausting is needed, align the small handle of exhaust valve with the exhaust small icon, indicating that the pressure cooker is in exhaust condition;
- Move to the sealing zone and inspect whether the float valve has fallen (the float valve falls before heating)



# Function Selection

## General Functions

1. Finish cooking preparation according to Page 6
2. Switch on
  - The nixie tube flashes and displays a red horizontal line “---”, indicating that the electric pressure cooker has entered preparation state;
3. Select a required function level
  - Once a function key is pressed, the indicator of a corresponding function level will illuminate (red);
  - Cooking time varies with different function level. The bigger the food amount, the longer the cooking time.
4. Press a function key, and then 10s later, the electric pressure cooker will perform a corresponding function program selected.
  - Within 10s, you can re-select preset time and function level, and finally confirm that the electric pressure cooker will start work in 10s after selection.
  - The red horizontal line “---” on the display screen is bright, indicating that the electric pressure cooker has entered working state.
  - During the operation, you can cancel current working state and return to standby state by pressing the “Keep Warm/Cancel” key.
5. After cooking, enter the warm-keeping state automatically
  - After cooking, a corresponding function indicator goes out, the warm indicator illuminates, the display screen shows “0.0”, and gives out the prompt sound. (10 beeps), with the electric pressure cooker going into warm state.

### Warm Tips:

- ★ You can cancel current working state and return to standby state by pressing the “Keep Warm/Cancel” key.
- ★ During operation, the machine may sometimes generate the “cluck” sound, which is not malfunction.
- ★ For cooking of little amount, the inner pot may be sucked up when the cover is opened. In this case, shake the inner pot manually, and remove the inner pot cover after the inner pot falls into the cooker body.

## Safe Cover Opening

1. Disconnects the power or take off the power plug.
2. Exhaust method
  - A. Quick opening method
    - Slide the exhaust valve to the exhaust position until the float valves falls. (for non-fluid food)
    - Put a wet towel on the cover to quicken cooling until the float valve falls. (for non-fluid food)
  - B. General opening method
    - Have the pressure cooker to cool naturally, until the float valve falls.
3. Open the cover
  - Hold the cover handle firmly, turn the cover clockwise to the spacing edge, and pull up the cover.
  - Do not open the cover until pressure inside the spot is released adequately.
  - Never pull out the exhaust valve when it is exhausting.
  - For fluid foods (porridge and sticky liquid), do not slide the exhaust valve for exhaust when cooking is just finished, and otherwise the food will eject from the exhaust valve core. Be sure to disconnect the power supply, have the unit cool naturally or put a wet towel around the cover to speed up cooling until the float falls, and finally open the cover.
  - When large quantity of food is cooked, do not exhaust immediately after cooking. It is recommended to open the cover and have the food after some time of warm-keeping.



# Cooking Examples

## Preset Function (Content in this section can be read selectively based on actual configuration)

1. Finish cooking preparation according to Page 6
2. Select a corresponding function level
  - When any function key is pressed after preparation, a corresponding function indicator illuminates; you can also select another function level within 10s. (To cancel the operation, press the “Keep Warm/Cancel” key)
  - No preset function is made available to “Saute” function.
3. Press “Preset” key to Set end time of cooking
  - unit is equipped with 24-hour preset function, which can be operated as follows:
    - Within 10s after function selection, press the “Preset” key to set a cooking end time
    - First the key is pressed, the screen displays “Preset End Time 2.0”, Hour portion flashes, and  $\leftarrow$  is used to adjust the Hour portion. After setting of Hour portion, the key is pressed again, and Minute portion flashes. Press  $\leftarrow$  to adjust the Minute portion.
    - Timer time shall not be less than 24h, if so, it will return to “2”.
    - After completion of setting ,the time displayed on the screen means working end time of pressure cooker. (to cancel the operation, press the “Keep Warm/Cancel” key)  
(This drawing represents that the cooking will end in 10h)
4. After cooking, the unit enters the warm state automatically
  - After preset time elapses, after cooking, the warm indicator illuminate and the unit will go into warm-keeping state. Long time warm keeping is not recommended.

### Beef in red wine

2 kg blade or chuck steak, cubed	1 leek, finely chopped
1 cup/150g flour	2 carrots, chopped
Salt and pepper, to taste	2 cloves garlic, minced
2 tablespoons/40g butter	2 tablespoons parsley, chopped
2 tablespoons/40ml olive oil	2 tablespoons chives, chopped
2 onions, diced	1 x 750ml red wine


- 1、 Finish cooking preparation according to page 6
  - Toss meat in flour and seasonings.
- 2、 Press the “Saute” key
  - At the moment, the “Saute” function indicator illuminates, with other function indicators going out. The electric pressure cooker begins cooking within 10s after selection.
  - Melt the butter and oil. Place the meat into the removable cooking bowl in 4 batches, sealing for 5 minutes each.
  - Add onions, leek, carrots, garlic, parsley and chives.
  - Pour red wine over the top of the food and bring to the boil.
  - Press the “Keep Warm/Cancel” key.
- 3、 Press the “Slow Cook” key
  - At the moment, the “Slow cook” function indicator illuminates, with other function indicators going out. The electric pressure cooker begins cooking within 10s after selection.
- 4、 After cooking, the unit enters warm state automatically
- 5、 Open the cover on according to “Safe Cover Opening” on Page 7

# Cooking Examples

## Cooking Rice

### Tip: method of rice storage

- \* Store it in a cool and dry place;
- \* Pay attention to shelf life of rice;
- \* Odor may occur if rice is retained for a long time;
- \* Do not buy too much rice at one time.

- 1 Measure the rice portion with a measuring cup and clean it
  - One measuring cup of rice is about 150g, a portion served for one person;
  - It is recommended not to wash rice in the inner pot;
  - Correct methods of using the measuring cup: 
- 2 Add water to corresponding water level
  - Put the cleaned rice into the interior pot and fill it with water to a corresponding water level;
  - The scale line inside the inner pot means the one for cooking reference water level; Example: to cook 2 cups of rice, add water to the scale line "2";
  - Water quantity can vary with rice category and hardness of rice, but never have water to exceed the MAX level inside the inner pot.

- 3 Replace the wiped inner pot to the cooker body
  - After putting in, rotate the inner pot lightly from left to right to ensure full contact between inner pot and heating plate.
- 4 According to Page 4, put the cover in place and switch on
- 5 Press the "White Rice" key
  - At the moment, the "Rice" function indicator illuminates, with other function indicators going out.
  - The electric pressure cooker begins cooking within 10s after selection.
- 6 After cooking, the unit enters warm state automatically
  - Cooking time is around 35min, but the time may slightly vary with rice amount or rice quality;
- 7 Open the cover on according to "Safe Cover Opening" on Page 7
  - After cooking, the rice is recommended to be served after 1-3 min warm-keeping, but long time warm-keeping is not recommended to avoid influence on rice quality.

## Butter Chicken

- |                                    |                                |
|------------------------------------|--------------------------------|
| 2 tablespoons olive oil            | 2 teaspoons turmeric, ground   |
| 1 teaspoon ginger, minced          | 2 teaspoons cumin, ground      |
| 3 small onions, sliced thinly      | 2 x 420ml cans tomatoes, diced |
| 2 teaspoons cayenne pepper, ground | 2kg chicken breast, diced      |
| 2 teaspoons paprika, ground        | 300ml pure cream               |
| 1 teaspoon coriander seeds, ground | Fresh coriander to serve       |

1. Finish cooking preparation according to page 6
2. Press the "Sauté" key
  - At the moment, the "Sauté" function indicator illuminates, with other function indicators going out. The electric pressure cooker begins cooking within 10s after selection.
  - Add the oil, garlic and onions and saute until softened.
  - Add the spices and stir until combined. Stir through the tomatoes and chicken breast until everything is evenly coated.
  - Pour the stock over the chicken and securely place and seal the lid onto the pressure cooker.
  - Press the "Keep Warm/Cancel" key.
3. Press the "Bean/Chili" key
  - At the moment, the "Bean/Chili" function indicator illuminates, with other function indicators going out. The electric pressure cooker begins cooking within 10s after selection.
4. After cooking, the unit enters warm state automatically
5. Open the cover on according to "Safe Cover Opening" on Page 7

## Warm-keeping Function

- After cooking, the electric pressure cooker goes into the warm state automatically; in the warm state, the warm indicator is bright, and "OH" is shown on the display screen;
- You can also in standby perform the warm function by pressing the "Keep Warm/Cancel" key;
- The warm-keeping temperature is 60-80°C;
- Optimal warm-keeping time is less than 8 hours.



## Care and Maintenance

- Regular care or maintenance is essential in ensuring that this product is safe for use.

When the following circumstances take place	Solutions
<ul style="list-style-type: none"> <li>● Power cord and plug suffer from expansion, deformation, discoloration, damages, etc.</li> <li>● A portion of the power cord and the plug are hotter than usual.</li> <li>● Electric pressure cooker heats abnormally, emitting a burnt smell.</li> <li>● When power-on, there is an unusual sound or shock.</li> </ul>	Stop use immediately, and send it to a service center authorized by Midea.
<ul style="list-style-type: none"> <li>● There is dust or dirt on the plug or socket.</li> </ul>	Remove dust or dirt with a dry brush.


## Safety Cautions


For safety, please observe the following caution signs displayed:

- Meanings of icons displayed :

○ Indicates "Prohibition"	⊘ General Prohibition	⊘ Contact Forbidden	⊘ Unplug
	⊘ Disassembly Forbidden	⊘ Drenching Forbidden	
● Indicates "Compulsory" Content	⚠ Wet Hand Forbidden	⚠ Must Be Carried Out	

- Ignoring these signs can/may cause injuries.

 **Warning** | violation of warnings may cause personal death and serious injuries

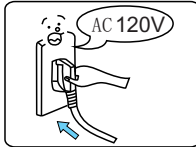
 **Caution** | violation of cautions may cause injuries to persons and properties.

# Cautions

## ⚠ CAUTIONS

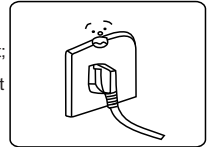
### Please use a 120V-60Hz socket

- Fire or electric shock may occur if 120V AC-60Hz is not used.



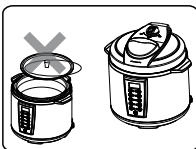
### A socket shall be used independently

- Please use an individual socket with earthed wire of more than 10A rated current;
- Joint use of the same socket with other appliance may cause unusual heat and fire.



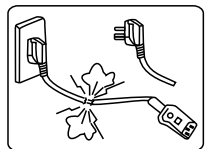
### Using other cover during heating is strictly prohibited

- It is strictly prohibited to use non-brand cover during heating.
- May cause electric shock or other serious injury.



### Stop the use of an damaged power cord

- The damaged power cord must be replaced with a special flexible cord or a special component bought from the manufacturer or service agency.



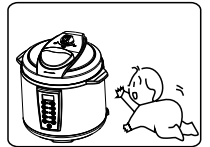
### Do not insert foreign object

- Do not insert foreign objects such as metal scraps and needles into a gap.
- May cause electric shock or unusual action.



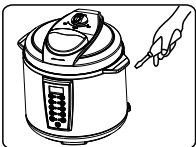
### Keep away from children

- Place it away from children.
- This may cause burn or electric shock.



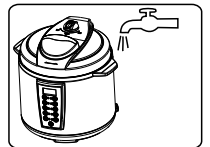
### No modifications

- It is prohibited to modify or repair the unit by a non-technician.
- As this may cause fire or electric shock.
- Please send it to a designated service agency for repair or replacement of spare parts.



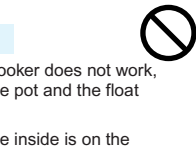
### Do not wash or immerse it in water

- As this may cause electric shock and short circuit.



### Warning on cover lifting

- When the electric pressure cooker does not work, there is no pressure inside the pot and the float valve falls down;
- When the unit works, pressure inside is on the rise, and so is the float valve. Do not open the cover forcibly until pressure is completely discharged;
- Otherwise scald or other injury may be caused.



### Regular inspection

- Carry out regular inspection of the exhaust valve and anti-block shield to make sure that they are unobstructed;
- Do not add any heavy object to the exhaust valve or replace it with other object.

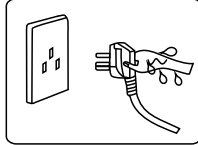


# Cautions

## ⚠ CAUTIONS

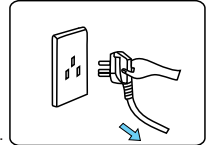
Do not insert and pull off the plug with wet hand

- May cause electric shock.



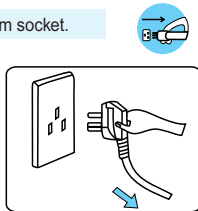
When removing the plug, be sure to pinch the plug handle

- When pulling out the plug, be sure to pinch the plug handle;
- Never pull the power cord as this may cause damage to the power cord and result in electric shock or short circuit.



When not in use, remove plug from socket.

- May cause creepage, fire or malfunction.



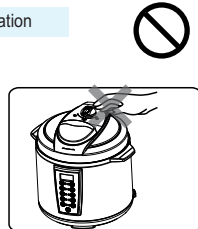
During operation, never move your hand to the exhaust valve vent

- In cooking, never move your hand or face to the exhaust valve vent to avoid scald.
- In cooking, do not cover the exhaust valve vent with a rag.



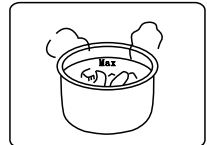
Never touch the cover during operation

- When the unit is operating, the cover has a higher temperature, so never touch it with your hand;
- This may cause scalding.



Cooking amount shall not exceed MAX level

- Food to be cooked should not exceed the MAX level, and otherwise the food may be half-cooked or failure may happen.



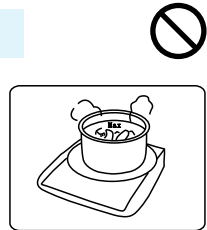
Use only the special inner pot

- When there is foreign object between the inner pot bottom and heating plate, first remove the foreign object before using.
- May cause overheat or abnormal operation.



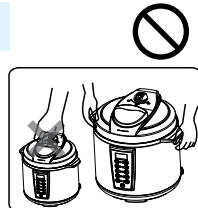
Do not place the inner pot on other appliance for heating

- To avoid deformation or failure of inner pot.
- Please use the supplied special inner pot.



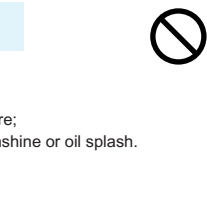
When moving the product, please hold the cooker handle

- To move the unit, never lift the cover handle directly to prevent the cover from falling down.



Never use the product in following places

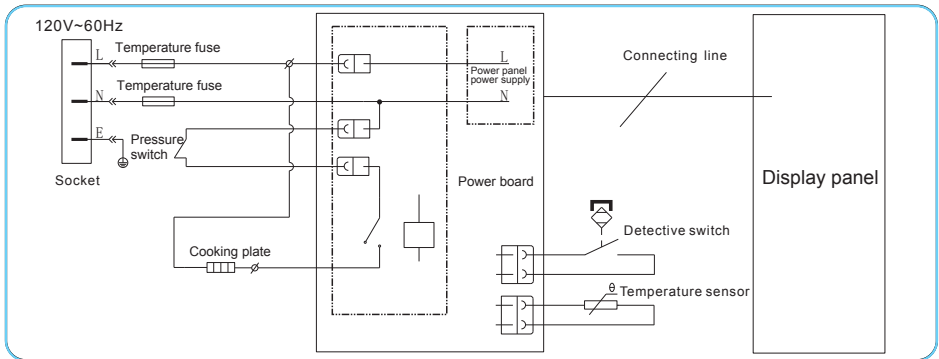
- Unstable place;
- Places near water or fire;
- Adjacent to walls and furniture;
- Places exposed to direct sunshine or oil splash.



## Cleaning

1. After each use, give timely cleaning of the product.
2. Before cleaning, unplug the unit and carry out cleaning and maintenance after the product cools down completely.
3. Take out the cover and inner pot, wash them with a detergent, rinse with fresh water and then wipe them dry with a soft cloth.
4. Using clear water, clean the cover, including the gasket, exhaust valve, anti-block shield, exhaust valve core and float valve, and wipe it clean with a rag. After cleaning install it on the cover correctly .
5. Clean the cooker body with a rag. Do not immerse the cooker in water or wash with splashing water.

## Circuit Diagram



## Service Warranty

1. There is one year's guarantee with this Midea electric pressure cooker. (for household products only)
2. The starting date of the service warranty is based on the date of the invoice.
3. In any one of the following cases, the warranty will be invalidated:
  - Damage by unsuitable operation, storage and maintenance by the consumer;
  - Damage due to use of non-specified accessories by any person other than a service agency authorized by this company.
  - Failure to produce an effective invoice.
  - Damage by force majeure;
4. For product maintenance beyond the warranty scope, the Customer Service Center of this company will still serve you warmly.

## Troubleshooting

The following unusual cases are not completely caused by mechanical failures.

Please carry out a careful examination before sending the unit for repair

S/N	Problem	Possible Reason	Solution	
1	Difficult to close the cover	Gasket not positioned well	Locate the gasket well	
		Push rod jammed by float valve	Push the push rod lightly with a hand	
2	Difficult to open the cover	Float valve fails to fall after steam release	Press the float valve lightly with chopsticks	
		Pressure exists inside the cooker	Open the cover after the pressure lowers down	
3	Leakage from cover	No gasket	Put the gasket according to the requirement	
		Food leavings attached to gasket	Clean the gasket ring	
		Gasket worn	Replace the gasket ring	
		Cover not closed firmly	Close the cover again	
4	Leakage from float valve	Food leavings attached to float valve gasket ring	Clean the float valve gasket	
		Float valve gasket ring worn	Replace the float valve gasket	
5	Float valve unable to rise	Excessively little food and water inside pot	Put food and water according to the rule	
		Little leakage from cover or exhaust valve	Send it to the service agency for inspection	
6	Exhaustion from exhaust valve does not stop	Exhaust valve not in sealing position	Slide the exhaust valve to the sealing position	
		Pressure control fails	Send it to the service agency for maintenance	
7	Lamp not bright after power on	Bad contact with socket	Please inspect the socket	
8	All lamps flash	C1 appears on nixie tube	Sensor fails	Send it to the service agency for inspection
		C2 appears on nixie tube		
		C5 appears on nixie tube	Temperature is too high because there is no water inside the inner pot	Add water as required
		C6 appears on nixie tube	Temperature is too high because inner pot is not placed	Put the inner pot properly
9	Rice half cooked/too hard	Too little water added	Add more water	
		Cover closed prematurely	After the time is up, release steam and open the cover in 5 minutes	
10	Rice too soft	Too much water added	Reduce water level	

### Special Declaration

Addition: Any technical improvements shall be placed in the revised manual without notice; For any changes in appearance and color, those of the actual product shall Prevail.



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