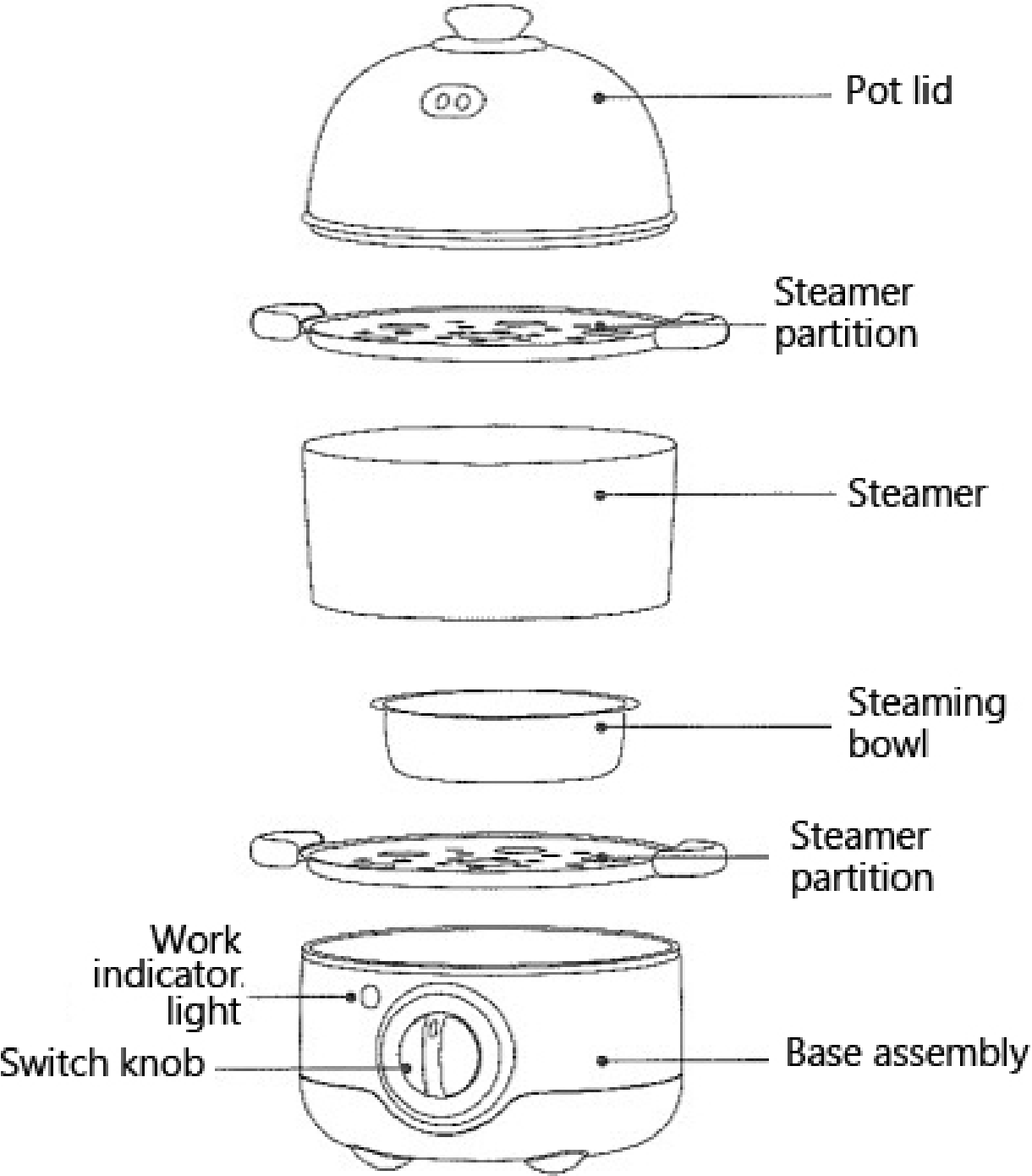


Product display | Product is subject to the actual product

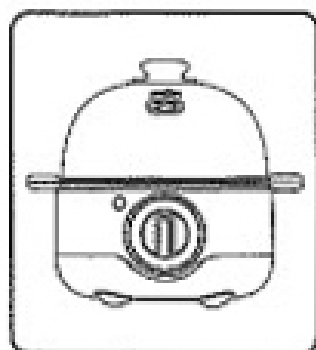
Product components



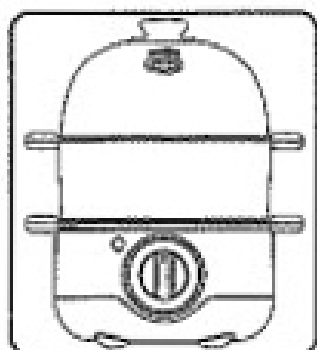
Component description

Multi-layer space combination

According to the actual steaming layer space used, freely match the steamer. The partition, steamer and lid are illustrated in the figure below:



Single-tier configuration



Two-tier configuration



Single-tier maximum capacity configuration

Product features

This product is a mechanical two-layer electric steamer suitable for home cooking. For cooking food, it has the advantages of multiple functions, fast speed and convenient use.

1. Multi-functions such as steaming/boiling/stewing/net brushing;
2. Regular steaming, no need to watch;
3. Anti-dry-burning safety design;

Technical parameters

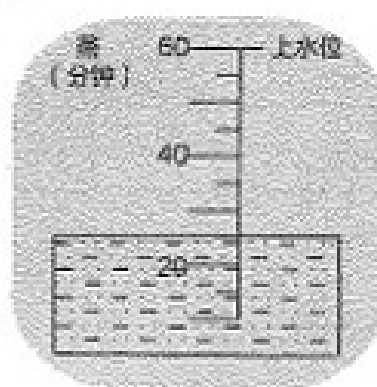
Product model	Rated voltage/frequency	Rated power	Water tank capacity	Steamer capacity
MZ-SYH18-2A	220V-50Hz	400W	0.5L	3L

Instructions for use

- ① Inject cold water into the tank



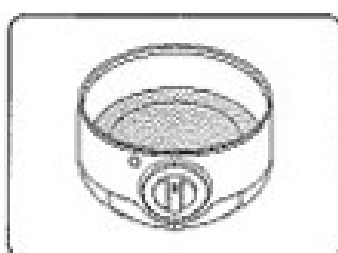
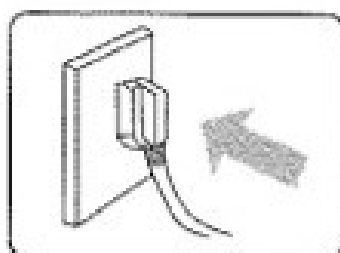
- ② Inject cold water into the tank



Note: When choosing to cook and stew, the water must be added to the appropriate water level and lower than the corresponding upper water level scale line, and the highest upper water level scale line can work continuously for more than 60 minutes; when choosing timed steaming, it can be based on the actual cooking time of the food. Choose the amount of water to add

When adding water, look at the "steaming" tick mark. For example: when steaming buns, according to the instructions The recommended food cooking schedule in the book, Add water to the water level marked "steaming" At "25".

Cooking options



First confirm whether the water in the water tank is sufficient, then turn on the power and set the cooking time. At this time, the indicator light is on, and the work starts.

When the work is finished, the indicator light goes out.

Note:

1. In order to reduce the time deviation, the product must be powered on when setting the cooking time;
2. Please set the cooking time according to the recommended schedule;
3. Frozen meat, poultry and seafood should be thawed before steaming.
4. Cooking methods for some foods:

(1) Steaming eggs:

Put the eggs on the egg tray hole of the steamer partition, with the pointed end facing down;

(2). Steamed egg meaning:

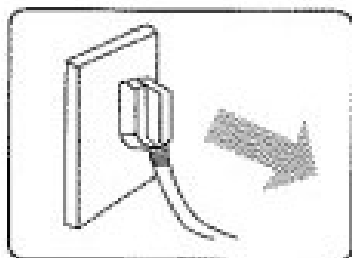
first pour a small amount of oil at the bottom of the steaming bowl, then gently shake to make the four walls of the steaming bowl covered with oil; then beat an egg into the steaming bowl to break up; then add 110~120mL cold water and appropriate salt, stirring until fine foam is formed, then place the steaming bowl on the steamer shelf.

(3). Hot milk:

Pour the milk into the steaming bowl first, then put it on the steamer shelf.

Instructions for use

Cooking is complete



1. Carefully open the lid of the pot to avoid frontal contact between the human body and the overflowing steam.
2. After use, unplug the power plug and wait for the steamer to cool completely before moving.

Recommended food cooking schedule

The cooking time and method in the table are for reference only. For example, the cooking time refers to the cooking time after the food is cooked in the steamer (except for cooking rice) and the water tank is filled with cold water (the cold water in the text refers to normal temperature). The specific operation should be determined according to the actual situation.

1 Vegetables

- Cooking chlorophyll vegetables should take the shortest time to avoid discoloration and tarnishing.
- Season vegetables for best results and then add salt.
- Frozen vegetables do not have to be thawed before cooking.

Food	Category	Quantity (g)	Time (minutes)	Remark
Asparagus	Fresh	680	7	First layer
Baby sweet corn	Fresh	1030	25	Second layer
Pea	Fresh	390	14	Second layer
Cauliflower	Fresh	655	6	Second layer
Potato	Fresh	1050	35	5 potatoes, second layer

Abnormal phenomenon self-check

Serial #	Failure phenomenon		Cause	Exclusion method
1	Light does not shine	Does not heat up	1. The power supply is not connected 2. The power supply circuit is damaged	1. Check the switch and plug (whether it is inserted in place), the socket, and power leads are in good condition 2. Send it to the designated maintenance department for repair
		Heating tube heating	Damaged indicator light	Send it to the designated maintenance department for repair
2	Light on	Does not heat the heating tube	1. The heating tube element is burned out. 2. Internal connection part is disconnected	Send it to the designated maintenance department for repair
3	Dirt floating or smelly in the water		Damaged indicator light	Stop working, wait for the product to be cleaned and cooled
4	Still in working condition after drying		Not cleaned	Send it to the designated maintenance department for repair
5	After dry burning protection, the machine does not work after timing heating		Thermostat failure	Add water exceeding the minimum water level in the water tank to cool the heating tube for more than 1min

Abnormal phenomenon self-check

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Safety precautions


Special note


In order to ensure the safety of use and avoid injury and property damage to you and others, please be sure to observe the following safety precautions. Failure to follow the safety warnings and misuse may lead to accidents.


This product does not consider the following situations:

- Use of appliances by unattended young children and person with disabilities.
- A case of a child playing with an appliance.


 Content indicating "prohibited"	 Content indicating "mandatory"
 Warning of matters that can cause personal injury or death	 Pay attention to matters that may cause minor injury or property damage

 During the working process, do not cover the steam port with a cloth to avoid accidents or damage to the steamer.

 It is strictly forbidden to place the product close to flammable materials, and keep away from curtains, curtain walls or similar items when using to prevent fire.

 Do not use for voltages other than AC 220V to avoid fire and electric shock.

 Do not modify:
Except for maintenance technicians, other people are not allowed to disassemble and repair, so as to avoid fire, electric shock and injury.


 Do not operate in the following ways to avoid fire and electric shock caused by damage to the power cord: strong bending of the power cord, close to high temperature, bundling, carrying heavy objects, etc.


 Do not plug or unplug with wet hands to avoid electric shock and injury.

 The power cord plug is damaged and injured, please do not use it, so as to avoid fire and electric shock or short circuit.

 Do not use if the power cord is damaged.

 During the working process, it is forbidden to move or shake the electric steamer.

 Do not let children operate and use it alone, and place it in a place that cannot be touched by infants and young children to avoid dangerous accidents such as electric shock and burns.

 Do not place the electric steamer in a place that is unstable, humid or close to other fire and heat sources, otherwise it will be damaged or an accident will occur.

Safety precautions

- ❗ Do not insert pins, iron wires or other items into the vent hole at the bottom of the steamer to avoid electric shock.
- ❗ Appliances shall not be flooded or drenched in water.
- ❗ Use a grounded socket with a rated current of more than 10A alone. If it is used in combination with other electrical appliances, the socket may be abnormal and cause fire and other dangers.
- ❗ If there is dust or water stains on the power cord plug, plug tail and product socket, please clean it up in time to avoid fire, electric shock or short circuit.
- ❗ If you need to repair or replace parts, please go to the professional maintenance outlets designated by Midea. In order to avoid hidden use due to improper maintenance or improper selection of accessories.
- ❗ The plug should be completely inserted into the socket to avoid fire, electric shock and short circuit.
- ❗ If the power cord is damaged, it must be replaced with a dedicated cord or a dedicated component purchased from its manufacturer or maintenance department.
- ❗ This product is for indoor use only.
- ❗ Midea multi-purpose electric steamer must not be dried without water. Before use, it must be confirmed that enough water is added to the water tank according to the amount of water specified in the manual, and then the power supply can be turned on.
- ⚠ The base of the water tank should not have foreign objects and standing water. If there is, please clean it up before using it.
- ⚠ If the part you are in contact with is very hot during use, you should take heat insulation or wear heat insulation gloves, and avoid direct contact between the human body and the steam to avoid burns.
- ⚠ Because the Midea multi-purpose steamer is not fully cooled, when you want to remove the upper parts, you should be careful to stick the lower parts and cause food to be turned over.
- ⊘ When adding water to the water tank, do not exceed the "upper water level" line to avoid splashing during the boiling process, scalding or affecting the performance of the food.
- ❗ All parts must be assembled correctly before use, and the original parts of Midea Chinese electric steamer must be used during use.

Note: Improper maintenance of some important parts, such as fuses, or unauthorized short-circuiting may invalidate the protection of the product, resulting in overheating or fire.

Cleaning and maintenance

1. Please unplug the power cord after each use, then pour out the water in the steamer and wait for the steamer to cool completely before cleaning.
2. Do not use abrasive cleaning products or solvents for cleaning.
3. After each use, wipe the steamer base and water tank with a damp cloth with a dry lemon.
4. After use, the remaining water in the clean water tank should be poured, and clean water should be replaced with each cooking.
5. Do not put the whole electric steamer into water for cleaning, so as to avoid the danger of electric shock and functional failure.
6. All parts should be dried before storage and then placed in a safe and dry place.

Warm reminder

1. Due to the change of internal temperature during use, it is normal for the parts to make a "click" sound when they shrink and expand.
2. When the product is used for the first time, a small amount of oil fume will evaporate, which is a normal phenomenon.
3. The altitude range for the normal working of the product is 0-2000 meters.
4. The electric heating cooker is only suitable for 220V-50HZ AC power supply. If the voltage is too low or too high, it will affect the performance of the product.
5. For product maintenance and replacement of parts, please go to the professional maintenance outlets designated by Midea. To ensure professional and high-quality service, please keep the instruction manual and do not throw it away.

Product certificate of Conformity	
Inspection date:	See production batch number
Inspection conclusion:	Qualified
Inspector number:	Test A1



Production license number of plastic tools for food contained in this product: Guangdong XK16-204-00125

Executive standard: GB4706.1-2005 GB4706.19-2008
Q/MD 009