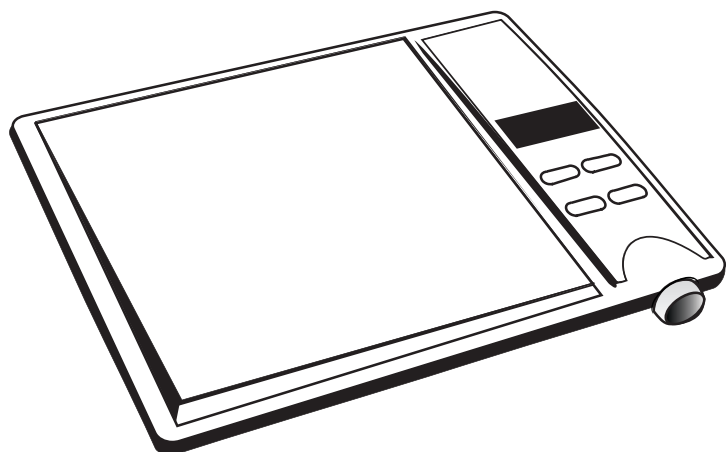


# **Instruction Manual of Multi-Function Induction Cooker**



**Model:** MC-ESH13A-1

**Thank you for purchasing the induction Cooker, please read this instructions manual carefully before using and keep it cautiously for your future reference.**

**Guangdong MD Consumer Electric Manufacturing Co,Ltd**

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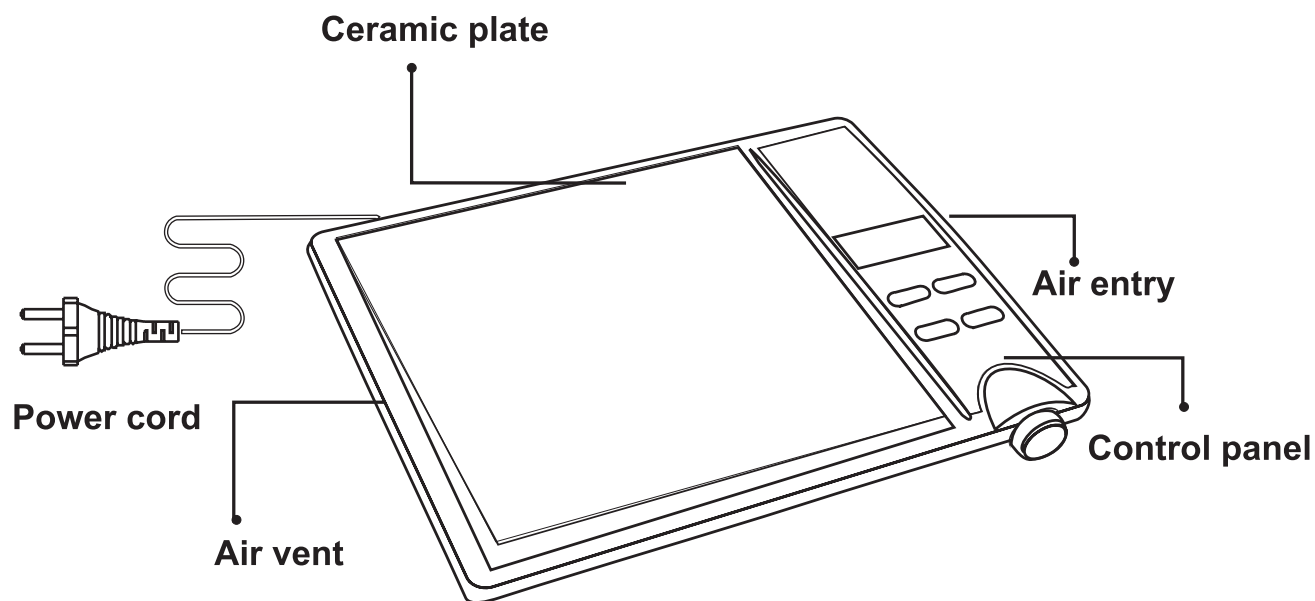
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## Product introduction

**MC-ESH13A -1 induction cooker comes with micro-computerized control and complete functions, is able to meet various kinds of cuisine demands by electromagnetic heating. It is the optimal choice.**

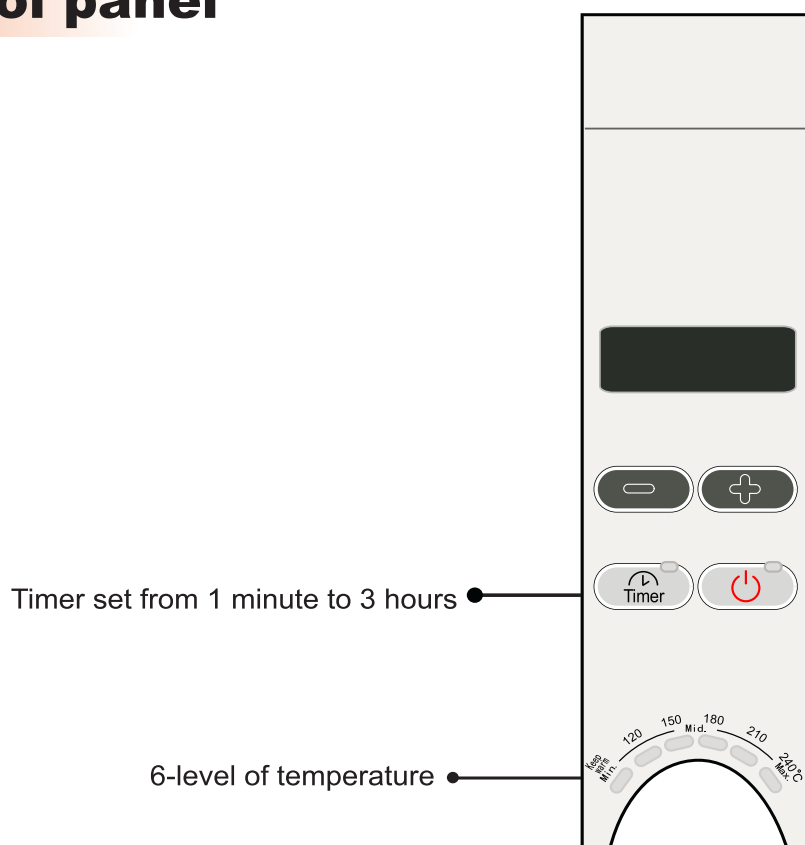
The induction Cooker is made with durable material and advanced process for reliable performance, making cooking an enjoyable part of your life.

## Designations of parts



## Control panel

MC-ESH13A-1



**ON/STANDBY button:** Select the working state of the unit by pressing the "ON/STANDBY" button.  
**Timing button:** Set to a required time by pressing the "Timer", "+" or "-" button.  
**Display screen:** Digital display, able to show any time value ranging from 1min to 3 hours.  
**Power indicator:** 6-level temperature, indicating the powers from keep warm to most power.  
**Temperature Regulating button:** Can regulate the temperature to tune the knob.

## Performance parameters

Model	Applied voltage	Rated power	Power adjustment range	Appearance dimension (mm)	Weight(kg)
MC-ESH13A-1	110V-120V ~50/60Hz	1300W	120W-1300W	380X304X67	2.60

## Performance Characteristics

- 1 Micro-computerized control, complete functions**  
**Simple operation interface:** Personalized man-machine conversation interface, fashionable, easy for operation  
**Multiple firepower choice:** 6-level firepower choices, making your different cuisine demands come true.  
**Flexible timing function:** Timer range from 1 minute to 3 hours, with 1 minute, 10 minutes as an increment.  
**Multiple protection functions:** Having multiple protection functions, safe and reliable.  
**Auto alarm function:** Relying on its internal detecting system, it is able to identify whether a pot is on or whether the pot material satisfies the requirement.
- 2 Environmental and clean:**  
Free from any dangerous accidents such as leakage, explosion and flame burn that commonly happen to gas cookers. During the cooking, it does not generate flame or smoke and facilitates the improvement of household environment and personal health, making cooking easy and safe.
- 3 High-efficiency and saving energy:**  
Economizing time and power, high thermal efficiency; quickly and convenient.
- 4 Clean and convenient:**  
Top grade ceramic plate, high temperature resistant, simple for cleaning and maintenance.

# Operation Instructions

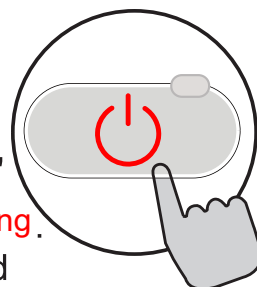


## 1. Start

After power on, the " **ON/STANDBY** " indicator flickering .

When the " **ON/STANDBY** " button is pressed, the " **ON/STANDBY** " indicators light up, the induction cooker is **ready for heating**. The induction cooker will work when the knob is turned to left/right.

Note: Never put an empty pot on the ceramic plate before power on.

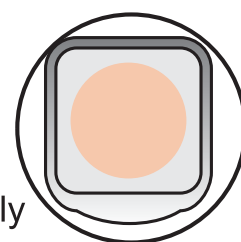


## 2. Pan detection

Tune the knob in the **ready** mode, the induction cooker auto pan detection. In case there is no any pot in the center or no suitable pot, the buzzer will sound. The induction cooker will shut down automatically after one minute.

### Note:

1. You can hear the noise about high frequency electromagnetic wave when the induction cooker is working, it is cause of pan material but not have any trouble.
2. The induction cooker will return to the **ready** mode when set time is reached.

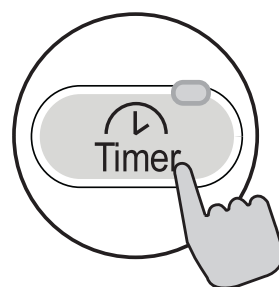


## 3.Timer function

The "Timer" button is pressed, the LED flashes and shows " **0: 00** ". To adjust the timer by the "+" / "-" button. Each time the "+" / "-" is pressed, the time can increase/decrease by 1 minute. If it is held, the time will increase or decrease minutes quickly with 10 minutes as an increment. The timer range is 1 minute to 3 hours.

### Remind:

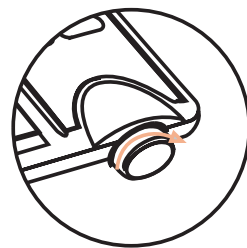
- \*The induction cooker **should return to** standby mode in the **ready mode** if any operate in **one** minute .
- \*In timer mode, pressing the "Timer" button will cancel the timing.
- \*The timer is set, the LED will flicker for 5 secs before the induction cooker enters into the timer work mode.





### **How to adjust the temperature?**

In the working mode, the firepower increase/decrease one level once turn the knob to right/left. The temperature can not increase/decrease when the temperature in most/least level.



### **Shut off**

Press the "ON/STANDBY" key the induction cooker would shut off when it **in the working state.**

## **Safety Protection**

### **1. Detection of Small Articles**

When the pot is less than 80 mm in diameter or small articles (knife, fork, forceps, key, etc.) exist or non-magnetic pots (such as aluminum pot) are found, the buzzer can give out an alarm lasting 1 minute. In case the user has not put a proper pot in time, the induction cooker will return to standby automatically.

### **2. Over- Temperature Protection**

If the temperature inside the cooker body is too high, the induction cooker will enter protective condition automatically, stops heating and displays protection codes.

### **3. Over-Current or Voltage Abnormality Protection:**

When voltage is abnormal or current changes abruptly, the induction cooker will enter protective condition automatically and show protection codes. It will restore the work after voltage or current is normal.

### **4. 1-Minute Auto Shutdown Protection:**

If the pot is moved away, the unit will stop heating immediately. After the buzzer sounds last 1 minute, it will go into standby mode automatically.

## 5. Automatic Shutdown Protection:

The induction cooker will shut off when the cooker default timer of program is reached unless the user sets the timer himself.

The follow table shows the relation between the temperature level and default timer.

Temperature Level	1	2	3	4	5	6
Defaul time for shut off (hr)	2	2	2	2	2	2

## 6. Failure and Protection Code:

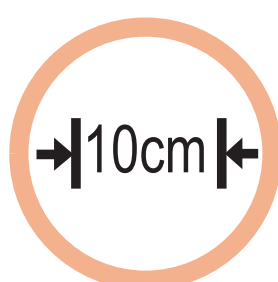
If the induction cooker runs abnormity, it will enter protective condition automatically and display corresponding protective codes:

Code	Failure	Code	Failure
E1	Open circuit (master sensor is abnormal)	E6	High temperature (radiating pin sensor)
E2	Short circuit (master sensor is abnormal)	E7	Low-voltage protection
E3	High temperature (master sensor is abnormal)	E8	High-voltage protection
E4	Open circuit (radiating pin sensor is abnormal)		Master sensor fail safe
E5	Short circuit (radiating pin sensor is abnormal)	EC	

## Safety Notice



Use an individual socket with more than 13A capacity. Never use a universal socket or share a socket with other appliances.



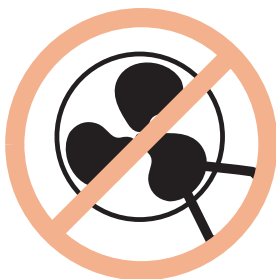
During operation, the induction cooker should be placed horizontally, at least 10 cm away from all sides of the wall.



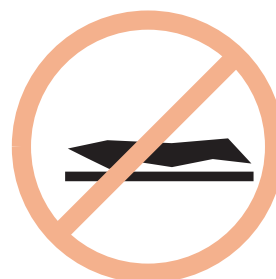
Never use the induction cooker in high temperature environments such as near a gas stove or kerosene stove.



Never wash the induction cooker with water directly to avoid danger.



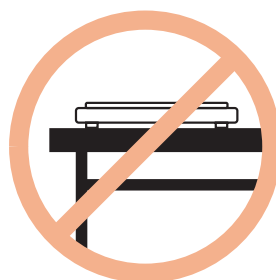
Not to insert foreign matters such as an iron wire or block the air vent and air entry as to avoid danger.



Never heat the iron piece on the ceramic plate so as to avoid any danger due to high temperature.



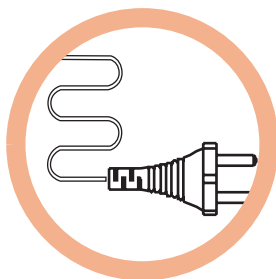
For sealed foods such as canned goods, do not heat them before opening the cover so as to avoid any danger of explosion due to heating expansion.



Never place the induction cooker on an iron plate or iron table during use.



Never have the induction cooker to work on utensil without food inside. It may affect its performance and cause danger.



If the power cord of the appliance is damaged, it must be replaced by the manufacturer, its service agent or similar qualified technician.



Keep electrical appliance out of reach from children or inform person. Do not let them use the appliances without supervision.



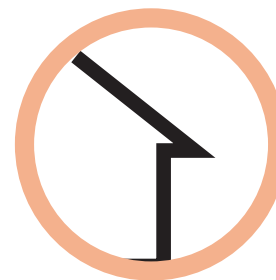
If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.



Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.



People with heart pacemaker should consult professional doctor before using the product.



Indoor use only.



## Cautions:

1. Before positioning a pot, please clear water mark/greasy dirt or other substance attached off the pot surface and ceramic panel.
2. Please check whether the plug and socket are in good condition before using. Poor contact between them may easily damage the induction cooker.
3. During heating, never put paper, aluminum foil, cloth and other unrelated object on the ceramic panel for indirect heating to avoid any accident.
4. Do not use the induction cooker on a carpet, table cloth or thin paper, as this may block the air entry or air vent and thus influence heat dissipation from the cavity.
5. Never unplug the induction cooker during operation. In case the "ON/STANDBY" indicator is bright for a long time (namely the unit is in working or protective condition), first press the "ON/STANDBY" button to have the unit to enter ready mode, then take off the plug after the fan stops. This can prolong the service life. Please unplug the unit if no in use for a long time.
6. Avoid using great force to strike the ceramic panel as this may cause damage. In the event of damage, please stop using, and send it to a service facility for repair.
7. Never contact the control panel with a sharp article to prevent from any crack.
8. Never use the unit on a gas stove to avoid any accident, because magnetic lines can heat iron parts on the stove.

## Warning

1. Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.  
Note: This equipment has been tested and found to comply with the limits for Class B ISM equipment, pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.  
If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:
2. Reorient or relocate the receiving antenna.
3. Increase the separation between the equipment and receiver. - Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
4. Consult the dealer or an experienced radio TV technician for help.

## Methods for Cleanness

Please shut down and unplug the unit Before cleaning. Carry out the cleaning when the ceramic panel is cooling.

### 1. About ceramic Panel, cover and Control Panel

- \* Slight dirt: please clean with soft wet cloth.
- \* Oily dirt: when the ceramic panel is not very hot, clean with soft wet cloth dipped in little toothpaste or neutral detergent and clean with soft wet cloth until no residue exists.

*Note: During the cleanness, never clean the cooker surface with a rigid brush.*

### 2. About Air Entry and Air Vent

After a long time of use, some dust or other dirt may be accumulated at the air entry/air vent. The induction cooker body shall be cleaned lightly with flexible dry cloth. The dust around the air entry and air vent can be cleaned with a flexible brush or cleaner.

*Note: Never wash the induction cooker with water directly.*

## Suitable Pots



Iron oil frying pan



Stainless steel pot



Iron pan



Iron kettle



Enamel stainless steel kettle



Enamel cooking utensil



Iron plate

Please use the pots sold along with the unit by recommended. You may use other similar alternatives with slight difference in the operational performance due to different thickness of utensil base. If using other pots, please observe the following conditions:

- ※ Requirement for pot materials: containing magnetic inducing materials.
- ※ Shape requirement: flat bottom, with the diameter more than 12 cm.

## Troubleshooting

Problems		Check Points
After power is supplied, the "ON/STANDBY" indicator and nixie tube fail to light up.		<ul style="list-style-type: none"> <li>Whether the plug is inserted tightly</li> <li>Whether the switch, socket, fuse and power line are in good condition</li> </ul>
The "ON/STANDBY" indicator lights up, but heating does not start.		<ul style="list-style-type: none"> <li>Whether the pot contains conforming materials;</li> <li>Other reasons. Please send it to a service facility for repair.</li> </ul>
Heating stops suddenly during operation		<ul style="list-style-type: none"> <li>Whether the ambient temperature is too high.</li> <li>Whether the air entry or the air vent is blocked</li> <li>Whether the timing period reaches</li> <li>The system protection functions, and the unit shall be used a few minutes later.</li> </ul>
Failure codes occur	E3 E6	<ul style="list-style-type: none"> <li>After some time, temperature inside the cooker returns to normal. The unit can restore its work when the "ON/STANDBY" is pressed again.</li> </ul>
	E7 E8	<ul style="list-style-type: none"> <li>After voltage is normal, the unit restores its work.</li> </ul>
	E1 E2 E4 E5 Eb Ec	<ul style="list-style-type: none"> <li>Send it to a service facility for repair.</li> </ul>

\* The above are the recommended inspection of common failures.

\* Please do not disassemble the unit by yourself to avoid any dangers or damage to the induction cooker.

## Special Declaration

All the contents in this material have been subjected to careful check. For any mistakes and omissions in printing or misunderstanding of the contents, the company keeps the right of interpretation.

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.