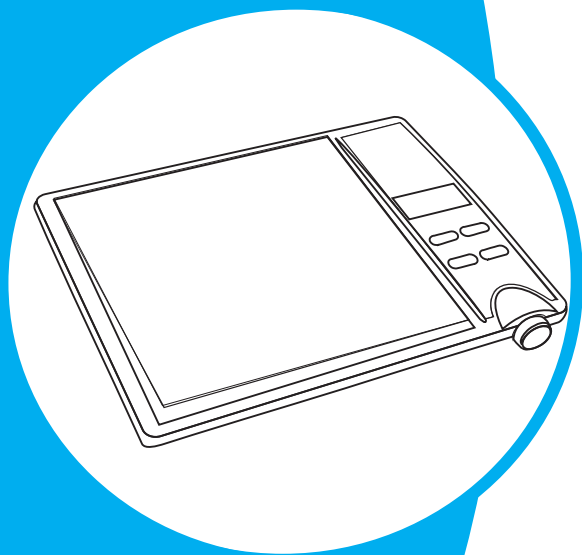




Instruction Manual of Multi-function Induction Cooker



Model: MC-ESH13A

Thank you for purchasing the Midea induction cooker, please read this instructions manual carefully before using and keep it cautiously after reading for your future reference.

IMPORTANT SAFEGUARDS

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

1. Read all instructions before use the induction cooker.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
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 the nearest authorized service facility 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 edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use appliance for other than intended use.
13. WARNING – To prevent electric shock, unplug before cleaning.
14. This appliance has 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.
15. Do Not cook on broken-Top –If cook-top should break, cleaning solution and spillovers may penetrate the broken cook-top and create a risk electric shock.
16. Clean Cook-Top with Caution – if a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce noxious fumes if applied to a hot surface.
17. Any other servicing should be performed by an authorized services representative.

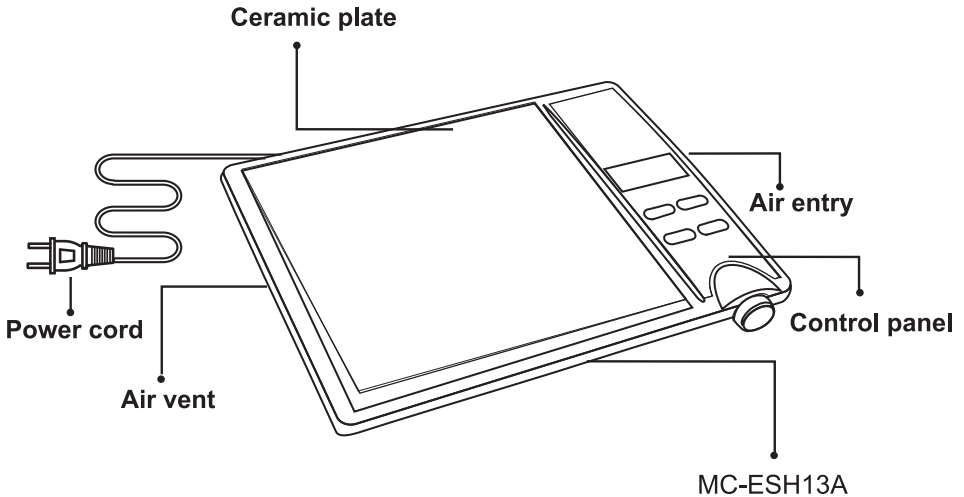
Save These Instructions.

Product Introduction

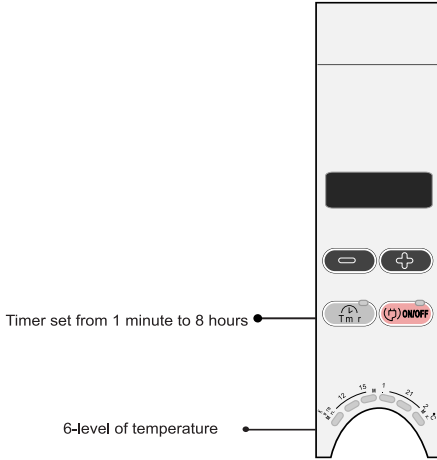
Midea MC-ESH13A multi-function induction cooker comes with micro-computerized control and complete functions, is able to meet various kinds of cuisine demands by electromagnetic heating. It is the optimal choice.

Midea induction cooker is made from imported material and advanced process for reliable performance, making cooking an enjoyable part of your life.

Designations of Parts



Control panel



Performance parameters

| Model | Applied voltage | Rated power | Power adjustment range | Appearance dimension | Weight |
|--------|-----------------|-------------|------------------------|----------------------|--------|
| ESH13A | 120V~/60Hz | 1300W | 120W-1300W | 382×316×62.5mm | 2.64Kg |

Performance Characteristics

1 Micro-computerized control, multiple functions

Simple operation interface: personalized man-machine conversation interface, easy for operation.

Multiple heating power choice: 6 levels of heating power choice, making your different cuisine demands come true.

Flexible timing function: the timer can be set from 1 minute to 3 hours.

Auto alarm function: relying on its internal detecting system, it is able to identify whether a pot is put on or whether the pot material satisfies the requirement.

2 High efficiency, saving time and electricity.

Strong heating level with high heat efficiency makes cooking time-saving & convenient. Several protection functions make it safe & reliable.

3 Having the function of detecting small articles: When the pot is less than 80 mm in diameter or small articles (knife, fork, nipper, forceps, key, etc.) exist or non-magnetic pots (such as aluminum pot) are detected, the buzzer will give out an alarm lasting for about 1 minute. In case the user has not put a proper pot in time, the induction cooker will shut down automatically.

Over-heat protection: The induction cooker will shut down automatically when the temperature of the pot body is too high or the temperature inside the cooker is too high.

Over current or voltage abnormality protection: In case voltage is abnormal or current changes suddenly, the induction cooker will shut down automatically.

Two-hour shut down protection: If there is no change for two hours, the induction cooker will shut down automatically.

1 minute automatic shut down protection: when the pot is removed, the induction cooker will stop heating immediately and shut down 1 minute later.

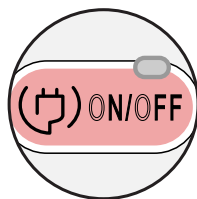
4 Free from any dangerous accidents such as leakage, explosion, flame burn that commonly happen to gas cookers. During the cooking, it does not generate any flame or smoke and facilitates the improvement of household environment and personal health, making cooking easy and safe.

5 Advanced ceramic plate, resistant to high temperature and easy to clean and maintain.

Operation Instructions

After the power supply is connected, the buzzer will sound and the cooker is in a state of "OFF".

Press the "ON/OFF" button, the buzzer will sound, indicating the cooker enters into the standby mode. If you don't tune the knob within 2 minutes, the cooker will shut down automatically 2 minutes later.

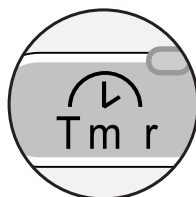


Note: Don't put the empty pot on the ceramic plate. Put the pot which has water or food on the center of the ceramic plate. If there is no pot or no suitable pot on the center of the ceramic plate, after the buzzer sounds one minute, the cooker will shut down automatically, and return to the state of "OFF".



Timer

In the standby state, when the "Timer" button is pressed, the induction cooker will enter into the timer state, the timer indicator lamp will flicker and display "00:00", at the moment, you can set the timer. Each time the "+" / "-" is pressed, the timer can increase/decrease 1 minute. If "+" / "-" button is held, the time will increase/decrease quickly with 10 minutes. (Note: In the Pre-heating state, if heating isn't set up within 2 minutes, the induction cooker will shut down automatically 2 minutes later.)

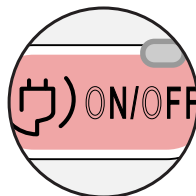


When in the function "Timer", timer can be cancelled by pressing the "Timer" button or others button.



Shut down

Press the "ON/OFF" button in the standby state or working state, the buzzer will sound and the cooker will enter into the state of standby.

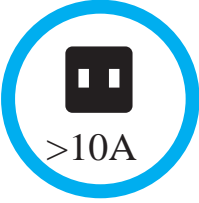


Failure and Protection Code:

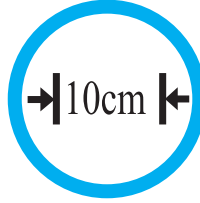
If anything unusual happened, the induction cooker will enter into protection mode automatically and display corresponding protection code.

| Code | Failure | Code | Failure |
|------|--|------|---|
| E1 | Open circuit (abnormality of the main transducer) | E6 | High temperature (abnormality of the transducer of the heat sink) |
| E2 | Short circuit (abnormality of the main transducer) | E7 | Low voltage protection |
| E3 | High temperature (abnormality of the main transducer) | E8 | High voltage protection |
| E4 | Open circuit (abnormality of the transducer of the heat sink) | E11 | Invalidation of the main transducer |
| E5 | Short circuit (abnormality of the transducer of the heat sink) | | |

Safety Notice



Please use an individual socket of more than 10A, and never use a universal socket or share a socket with other appliances.



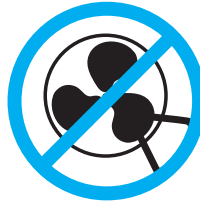
During the use, the induction cooker shall be placed horizontally, with at least 10 cm from its sides and back to the wall.



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 so as to avoid danger.



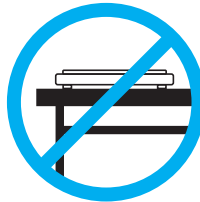
Be sure not to insert foreign matters such as an iron wire or block the air vent and air entry so as to avoid danger.



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



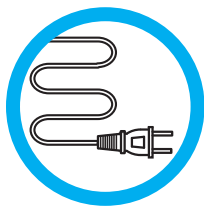
For sealed food such as canned goods, do not heat them before opening the cover so as to avoid any danger of explosion due to heating expansion.



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.



Do not allow children to operate induction cooker alone to prevent any danger.

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

Applicable 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. It is better not to use other alternatives so as to avoid any unfavorable influence on the operational performance. If using other pots, please observe the following conditions:
- ※ Requirement for pot materials: containing magnetic inducing materials.
- ※ Shape requirement: flat bottom, the range of the diameter is 12cm to 26cm

Methods for Cleanness and Maintenance

Before cleaning, please unplug the cooker and make sure the ceramic board is not hot.

1 Ceramic panel and control panel

Slight dirt: please clean with soft wet cloth.

Oily dirt: clean with soft wet cloth dipped in little toothpaste or neutral detergent and clean with soft wet cloth until no residue exists.

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

2 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.

3 If there is improper connection between the plug and the socket, the induction cooker may be easily damaged. Therefore, please check the plug and socket for contact condition before use.

4 Never pull out the plug when the induction cooker is operating. You should press the "ON/OFF" button first and then pull out the plug after the induction cooker enters the state of standby. This will contribute to prolonging the service lifetime of the induction cooker.

5 Please unplug the unit after use.

Trouble shooting Guide

| problem | Possible cause |
|--|--|
| After power is supplied, the "ON/OFF" indicator lamp fails to light up | <ul style="list-style-type: none">● Whether the plug is inserted tightly● Whether the switch, socket, fuse and power line are in good condition |
| The "ON/OFF" indicator lamp lights up, but heating does not start | <ul style="list-style-type: none">● Whether the high-voltage circuit board is damaged● Whether the display board is damaged● Whether the control panel is damaged● Whether the pot materials are acceptable |

| | | |
|---|-----------------|--|
| Heating stops suddenly during operation | | <ul style="list-style-type: none"> ● Whether the ambient temperature is too high ● Whether the air entry or the air vent is blocked ● Whether the timing period reaches ● The system protection functions, and conduct energizing test |
| Code of failure | E3,E6 | <ul style="list-style-type: none"> ● Wait a moment and press the "ON/OFF" button when the temperature of the cooker become normal, the induction cooker will operate as usual. |
| | E7,E8 | <ul style="list-style-type: none"> ● Press the "ON/OFF" button when the supply voltage become normal, the induction cooker will operate as usual. |
| | E1,E2,E4,E5,E11 | <ul style="list-style-type: none"> ● Please contact the special maintenance department. |

※ The above are the judgment and inspection of common failures.

※ Please do not disassemble the cooker by yourself to avoid any dangers and 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.
