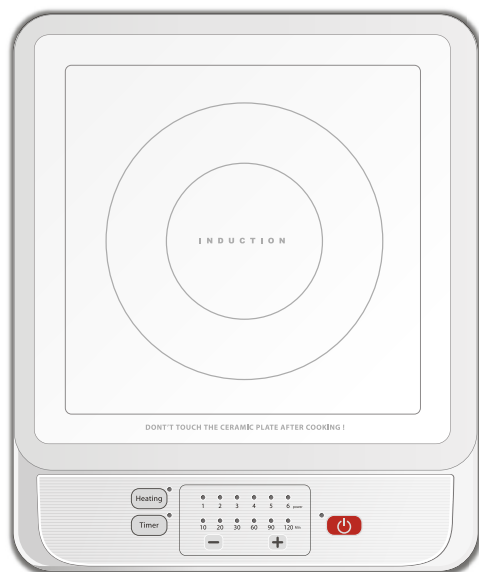




Manual of Multi-function Induction Cooker



Model: MC-JEK15B

Thank you for purchasing the Midea induction cooker. Please this instruction manual carefully before using and keep it cautiously in order to refer to in future

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 cloths 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.
18. Metallic objects such as knives, forks, spoons and lids should not be placed on the plate to avoid this vessel to heat.

- 19. HOUSEHOLD USE ONLY;
- 20. DO NOT IMMERSE IN WATER;

Save These Instructions.

AD DITIONAL SAFEGUARDS

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

- 1. A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- 2. Longer extension cords are available and may be used if care is exercised in their use.
- 3. If a longer extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
 - 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

FCC Requirements

WARNING: Any changes or modifications made to this unit not expressly approved by Rena Ware could void the user's authority to operate the equipment.

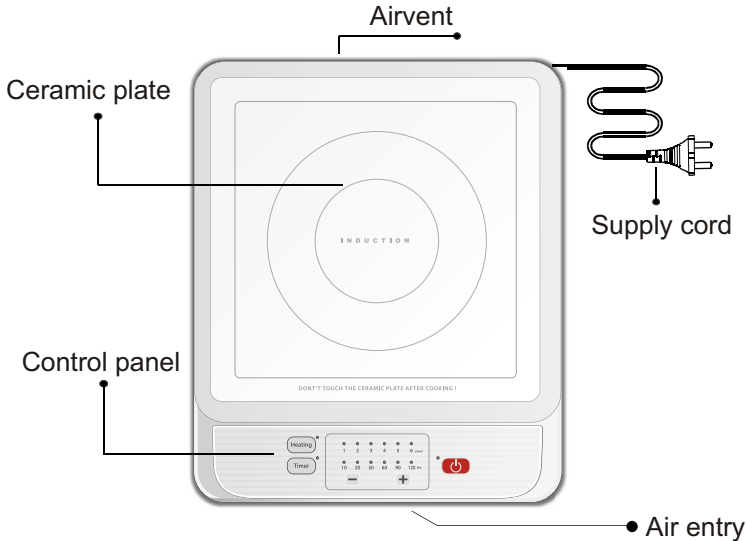
NOTE:

- This equipment has been tested and found to comply with the limits for consumer ISM equipment, pursuant to Part 18 of the FCC Rules.
- These limits are designed to provide reasonable protection against harmful interference.
- This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instruction manual, may cause harmful interference to radio communications.
- If this equipment does cause harmful interference to radio, cell phone, or television reception, which can be determined by turning it off and on, the user is encouraged to try to correct the interference by one or more of the following measures:
 - Reorient or relocate the receiving antenna
 - Increase the separation between the equipment and receiver
 - Connect to an outlet on a circuit different from the receiver
 - Consult an experienced radio or television technician for help
- Please read your Use & Care booklet thoroughly before using your Induction Cooker for the first time. Failure to follow the guidance provided by the Use & Care will void the warranty.

Product Introduction

Midea MC-JEK15B series multi-functional induction cookers, with micro-computerized control and complete functions, are able to meet various kinds of cuisine demands by electromagnetic heating, really the optimal choice.

Designations of parts



Performance Parameters

Model	Applied voltage/frequency	Rated power	Dimension (mm)	Weight (kg)
MC-JEK15B	120V~ /60Hz	1500W	360*300*62	2.7

Operation Instructions

1. Put the pot on the hotplate.

Put the pot in the center of the ceramic plate. Please note that it is in the midpoint.

Affirm the air vent without any jam, without any metallic objects all around.

2. Plug in

- After the power supply is connected, the buzzer sounds.

3. Power on:

- Press the “ON/OFF” key, the buzzer sounds and the “ON/OFF” indicator lamp flickers, indicating that the unit is in a state of standby.
- When the induction cooker turn on for two minute the have no function key is pressed, the unit will turn off automatically.

4. Heating:

- Press the “Heating” key when the unit is in a state of standby, the buzzer sounds, the “ON/OFF” and “Heating” indicator lamp light, the induction cooker start the heating function.
- The default heating is level 4, you can adjust the heating by pressing the “+” or “-” button.
- The LED display 1-6 show the level of heating.

5. Timer:

- The have 2 kinds of timer: manual and default.
- The heating function can adopt manual and default timer.
- Under heating function, if you set the time without use manual or set the time for 0, the unit can use default timer.

The defalut timer for every level are shown in the following table:

Heating level	1	2	3	4	5	6
Defalut time for turn off(hours)	2	2	2	2	2	2

- Under the heating function, press the “Timer” key can enter the “Timer” mode, you can select timer level by pressing the “+” or “-“ key.

The defalut time of turn off for every level are shown in the following table:

Heating level	1	2	3	4	5	6
Defalut time for turn off(minute)	10	20	30	60	90	120

- Under the timer state, if you have not press the “+” or “-“ key within 5 seconds, the unit will set the time count down.

- Under the timer state, you can cancel the time function by press the “Timer” key.
- Under the timer state, if you wish to re-set the time, must exit the currently timer function first.
- The induction cooker will turn-off automatically when the time is reached. The buzzer sounds.

6. Shut down

- After using, please press the “ON/OFF” key, the unit will stop heating.

Suitable cookware



Iron oil frying pan



Stainless steel pot



Iron pan



Iron kettle



Enamel stainless steel kettle



Enamel cooking utensil



Iron plate

1. Please use the pots sold along with the unit by recommend. 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 inducting materials;*
 - *Shape requirement: flat bottom, with the diameter within the range of 12 cm and 26 cm.*
2. After first use, some white spots would appear at the bottom of the pot. This is normal. Please pour some vinegar into the pot, heat it at about 60-80°C, then wipe the spots away with brush.
3. The induction cooker can identify mostly pot except the non-magnetism steels.
4. If the have no cookerware or the unsuitability cookerware. The buzzer sounds about 10 seconds, it will turn off.

Cleaning and Maintenance

Please pull out the plug and wait the remain heat is cool before maintenance.

1. Ceramic panel and control panel

Slight stains: Please wipe off plate with soft moistened cloth .

Tough stains: Please clean with soft moistened cloth dipped in little toothpaste or neutral liquid cleaner and clean with soft moistened cloth until no residue exists.

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

2. The induction cooker body shall be cleaned lightly with soft dry cloth. The dust around the air entry and air outlet can be cleaned with a flexible brush or cleaner.

Trouble shooting

1. Power cord replacement

If the power cord is damaged, please contact the relevant after-sale service agent, who will dispatch personnel for the repair. For the purpose of your safety, please never replace it by yourself.

2. Trouble shooting

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 cord are in good condition.
The "ON/OFF" indicator lamp lights up, but heating does not start.		<ul style="list-style-type: none"> ■ Whether the pot materials are acceptable. ■ For other reasons, please contact the special maintenance department.
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	Lamp 1、2 flicker; Lamp 2、3 flicker	<ul style="list-style-type: none"> ■ Wait a moment and press the "ON/OFF" button when the temperature of the hotplate becomes normal, the induction hotplate will operate as usual.
	Lamp 1、2、3 flicker; Lamp 4 flicker	<ul style="list-style-type: none"> ■ Wait a moment when the voltage becomes normal, the induction hotplate will operate as usual.
	Lamp 1 flicker; Lamp 2 flicker; Lamp 3 flicker; Lamp 1、3 flicker; Lamp 1、2、4 flicker; Lamp 3、4 flicker	<ul style="list-style-type: none"> ■ Please contact the special maintenance department.

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 to 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.