



# Manual of Multi-function Induction Cooker



Model: MC-PSY13B

- ★ Imported ceramic plate and never changing color
- ★ Automatic heating and excellent ability
- ★ Humanized design make your life more enjoyable
- ★ Digital display and accurate control

Thank you for purchasing the induction cooker, please read this instructions manual carefully before using and keep it cautiously after reading in order to refer in future.



the induction cooker enters a state of standby. This will contribute to prolonging the service life of the induction cooker.

- 5 Please unplug the unit after use.

## Trouble shooting Guide

Proble		Possible cause
After power is supplied, the "ON/OFF" indicator lamp fails 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/OFF" indicator lamp lights up, but heating does not start		<ul style="list-style-type: none"> <li>● Whether the high-voltage circuit board is damaged</li> <li>● Whether the display board is damaged</li> <li>● Whether the control panel is damaged</li> <li>● Whether the pot materials are acceptable</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 conduct energizing test</li> <li>● Whether the unit last 2 hours without operation during the use</li> </ul>
Code of failure	E3, E6	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	Press the "ON/OFF" button when the supply voltage become normal, the induction cooker will operate as usual.
	E1, E2, E4, E5	Please contact the special maintenance department.

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

Please do not disassemble the unit by yourself to avoid any dangers and

※ damages to the induction cooker.

## Applicable Pots



Iron oil frying pan



Stainless steel pot



Iron pan



Iron kettle



Enamel stainless steel kettle



Enamel cooking utensils



Iron plate

※ Please use the pots sold along with the unit by Midea. 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. For stainless steel kitchenware, type of 304 is recommended.
- ※ Shape requirement: flat bottom, with the diameter more than 12 cm.

## Methods for Cleanness and Maintenance

### 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 During the use, if there exists a bad contact 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



Never directly wash the induction cooker with water so as to avoid dangers.



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



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



For sealed foods such as canned goods, please do not heat them before opening their covers so as to avoid any dangers of explosion due to heating expansion.



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



Never have the induction cooker to work without food inside, otherwise its operational performance may be affected and even explosion may happen.



If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

### Note:

1. When the "ON/OFF" button is pressed but there is no proper pot on the center of the ceramic plate, the induction cooker shall be back to the state of standby after the buzzer sounds for 1 minute.
2. Pressing the button shall not be effective if the induction cooker has already worked in the corresponding function.
3. To time the cooker, please press the "TIMING" button, and the LEDs shall display "10" and flicker. They shall shine steadily and enter into the display state of counting down after the time is set by pressing "+10 minutes" button or "+1 minute" button.
4. To change the temperature, please make a regulation by pressing the "◀" button or the "▶" button, the temperature will increase or decrease by one level when the corresponding button is pressed once.
5. The digital displays of the protection function are shown in table below:



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



To change the temperature, please make a regulation by pressing the "◀" button or the "▶" button. The levels of the temperature, which range from level 1 to level 6, are indicated by the indicator lamps, the more the lamps light up, the larger the power is. The temperature can be adjusted to make the cuisine effect better when the induction cooker is in various functions.

Note: The power will increase by 1 level once the "▶" button pressed. Pressing the button will not be effective if the power has already at the level 6.



In the state of setting time, when the LEDs flicker and display "10", pressing the "+10 minutes" button will make them display "20" and so on. The LEDs will display "1" if the "+10 minutes" button is pressed when "120" is being displayed. The first-order digit displayed will increase by one once the "+1 minute" button



3. When the "MAKING BARBECUE" function is selected, the induction cooker will heat with default power Level 4. When oil temperature is too high, it will stop heating, and heat again after oil temperature cools down. Repeat this process.



Roast



Cook rice

8. When the "COOKING RICE" function is selected, the unit adopts fuzzy logic intelligence control, and has the function of power failure memory, trying to ensure no spillage of rice water. Preheat the rice water with big firepower, conduct five minute absorption of water at about 50°, and then heat it to boil and to keep the state of boiling. When water inside is boiled away, the unit will enter the condition of stewing rice. After the process, it comes into the condition of standby automatically.

All the parameters of the functions are shown in the following table:

Function	Chafing dish	Making dish	Cooking porridge	Cooking soup	Braising and boiling	Boiling water	Broiling food	Cooking rice
Default firepower level	Level 3	Level 5	Level 2	Level 3	Level 3	Level 5	Level 4	Level 4
Default firepower display	Lamps 1 to 3 on	Lamps 1 to 6 on	Lamps 1 to 2 on	Lamps 1 to 3 on	Lamps 1 to 3 on	Lamps 1 to 6 on	Lamps 1 to 4 on	Lamps 1 to 4 on
Default LEDs display	120	60	120	120	120	25	60	45
Temperature level adjustment range	1-6	1-6	1-6	1-6	1-6	1-6	1-6	1-6
Default LEDs display	1-120	1-120	30-120	60-120	1-120	1-120	1-120	——

3. When the "MAKING PORRIDGE" function is selected, the unit adopts fuzzy logic intelligence control, and has the function of power failure memory, trying to ensure no spillage of porridge water. Heat the induction cooker with middle firepower, achieve substantial absorption of water at the two stages, boil the porridge with super firepower, and then make the porridge with slow firepower, constraining nutrition from missing.



Porridge



Soup

4. When the "BOILING SOUP" function is selected, heat with middle firepower, achieve substantial absorption of water at the two stages respectively, boil the soup with super firepower, and then simmer it, trying to make sure that the boiled soup has delicious taste and keeps complete nutrition.

5. When the "BRAIZING & BOILING" function is selected, boil water with big firepower and keep boiling with middle firepower, ensuring the continuous emission of steam.



Braise



Boil

6. When in the function "BOIL", the induction cooker shall boils the water in larger power and keep the water boiling in period of time, then the induction cooker will switch itself off.





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



When the "ON/OFF" button is pressed, the "ON/OFF" indicator lamp flickers, the induction cooker will enter into the Pre-heating state, pressing the "+" or "-" key will start the heating, the default firepower is level 3. Under the Pre-heating state, if not pressing the "+" or "-" key in 2 minutes, the induction cooker will automatic shutting down.



To choose other functions, please press the corresponding button for choice and the induction cooker will enter into the corresponding working state.



#### Note:

1. When the "HOT POT" function is chosen, first boil the water with large power, keeping the state of boiling. Having added cold water and hot pot dishes, boil them with large power, and repeat this process.



Hot pot



Stir fry

2. When in the function "MAKING DISH", the induction cooker shall warm the pot with less power, heat the oil with middle power, and finally fry the dish quickly with large power.

**2 High efficiency, saving time and electricity. High thermal efficiency, quick, timesaving and convenient. Several protection functions, safe and reliable.**

**3 Having the function of detecting small articles:** when the pot is less than 50 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 can give out an alarm lasting for about 1 minute. In case the user has not put a proper pot in time, the induction cooker can shut down automatically.

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

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

**Two-hour shutting down protection:** if not in use for two hours, the induction cooker can shut down automatically.

**1 minute automatic shutting down protection:** when the pot is removed, the induction cooker can 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 Imported ceramic plate, resistant to high temperature and easy to clean and maintain.**

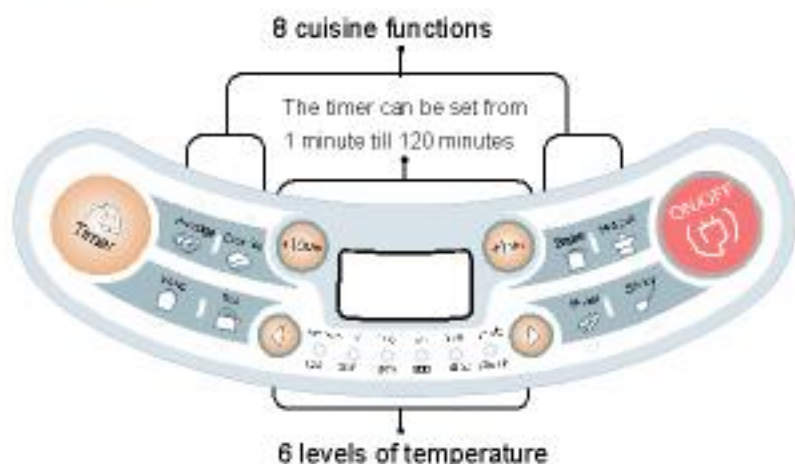
## Operation Instructions



After the power supply is connected, the buzzer sounds indicating that the unit is in a state of standby.



## Control panel



## Performance parameters

Model	Applied voltage	Rated power	Power adjustment range	Appearance dimension	Weight
MC-PSY13B	120V~60Hz	1300W	120W~1300W	343x296x60	2.2Kg

## Performance Characteristics

### 1 Micro-computerized control, multiple functions

**Multiple cuisine functions:** it can be used to cook chafing dish, fried dish and soup and to braise and boil food. Micro-computerized control heating process, simple operation and convenient use.

**Multiple firepower choice:** 6 levels of temperature choice, making your different cuisine demands come true.

**Flexible timing function:** the timer can be set from 1 minute till 120 minutes as 1 minute being the measurement.

**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.

## Maintenance Service Warranty

For any failure of the product, please contact the special maintenance department or the customer service center.

1. There is a year's guarantee with this Midea brand induction cooker.
2. The period of warranty shall start from the date on which the invoice is issued.
3. Any one of the following cases is without the warranty:
  - Damages caused by improper use, storage and maintenance of the consumer.
  - Damages caused by unauthorized disassembly and repair in the maintenance department not designated by the company.  
Model of invoice and model of product maintained are not in conformity or are altered.
  - Valid invoice can not be presented.
  - Damages caused by force majeure.
  - Using the induction cooker for commercial purposes.
4. For those products beyond the warranty, the customer service center of the company will still serve you warmly.

### SPECIAL DECLARATION

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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.

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**NOTE:**

**THE MANUFACTURER IS NOT RESPONSIBLE FOR ANY RADIO OR TV INTERFERENCE CAUSED BY UNAUTHORIZED MODIFICATIONS TO THIS EQUIPMENT. SUCH MODIFICATIONS COULD VOID THE USER AUTHORITY TO OPERATE THE EQUIPMENT.**