

Induction Cooker User's Manual



Model: MC-RTW1505

Thank you for purchasing this induction cooker. Please thoroughly read through this instruction manual before use and store it carefully for future use.

The pictures are only for reference, please keep the real product as a standard.

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IMPORTANT SAFEGUARDS

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

Do not touch hot surfaces.

To protect against electrical shock do not immerse cord, plugs, or the induction cooker in water or other liquid.

Close supervision is necessary when any appliance is used by or near children.

Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

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.

The use of accessory attachments not recommended by the appliance manufacture may cause injuries.

Do not use outdoors.

Do not let cord hang over edge of table or counter, or touch hot surfaces.

Do not place on or near a hot gas or electric burner, or in a heated oven. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

To disconnect, turn any control to "off", then remove plug from wall outlet

Do not use appliance for other than intended use.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Do not open lid when in use.

Do Not Cook on Broken Cook-Top – If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock.

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.

Do not place metallic objects such as knives, forks, spoons and lids on the Table Stove since they can get hot.

Household Use Only SAVE THESE INSTRUCTIONS.

IMPORTANT SAFEGUARDS

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

This product may cause interference to radio equipment and should not be installed near maritime safety communications equipment or other critical navigation or communication equipment operating between 0.45-30 MHZ.

This equipment has been tested and found to comply with Part 18 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept

any interference received, including interference that may cause undesired operation.

NOTE: 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: Reorient or relocate the receiving antenna. 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. Consult the dealer or an experienced radio/TV technician for help."

SAVE THESE INSTRUCTIONS.

For safety reasons and to avoid damage to the appliance or injuries to people, please abide by all the safety instructions below.

Ignoring safety warnings may result in injuries.

This appliance does not take into consideration the following situations:

- --- use by children or disabled people without supervision;
- children treating it as a toy.

Symbols: O Forbidden Mandatory Marning Attention

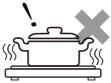
Never heat foods in sealed containers, such as compressed products, cans, or coffee pots, to avoid explosion caused by heat expansion.



Do not directly rinse this induction cooker under water. Do not spill water or soup into the internal parts of the induction cooker.



To avoid affecting product performance and to prevent injury, do not heat empty pots. When in use, do not leave the appliance without supervision for a long time. When leaving the appliance without supervision, make sure there is enough water in the pot.



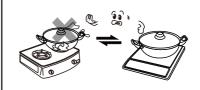
To avoid accidents, do not place the induction cooker, when in use, on a gas stove (the magnetic lines can heat the metal parts of the gas stove).



Do not heat iron items on the induction cooker heating plate to avoid danger caused by high temperatures.



The utensils provided for the induction cooker can only be used for cooking with it. These cooking utensils cannot be used on both induction cooker and gas stove.



To avoid injuries such as scalding, do Unplug the power cord from the outlet not let children operate the appliance alone.



after use to avoid fire and/or damaging the electronic components, caused by prolonged electrical connection.



() To avoid danger, do not insert any foreign object, such as iron wire, nor block the air ventilation opening or air entry port.



People with heart pacemakers should consult a doctor. Only use the appliance after confirming that it does not affect the pacemaker.



aluminium foil, cloth or other unsuitable articles onto the induction cooker heating plate for indirect heating.



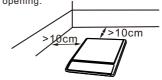
on the heating plate. If damaged, please stop using it and take it to a maintenance and repair site to have it replaced.



When using the induction cooker, do not \ When using the induction cooker, place put it on any metal platform (such as iron, stainless steel, aluminium), or place a non-metal pad less than 10cm thick on the heating plate.



it horizontally and allow at least 10cm of free space between the sides and back of the induction cooker and the wall. Do not use the induction cooker in narrow spaces. To avoid hindering release of heat, do not cover the ventilation opening.



To avoid danger, if the power cord is damaged, have it replaced by agents of the manufacturer, its maintenance department or specialized personnel from a similar department.



Please use a dedicated and high quality power outlet, with high power rating, equal to or above 10A. Do not use poor quality outlets. Do not share the power outlet with electrical appliances with high power ratings, such as air conditioners, electrical stoves etc to avoid fires caused by overburdening the outlet.





Do not touch the cooker plate with sharp tools to avoid cracking or damaging the plate. If cracking is found on the cooker plate, turn off the appliance to avoid any electrical shock that might occur.



When using the induction cooker or after use, please keep it clean. Protect the induction cooker from bugs, dust and humidity. Avoid letting cockroaches etc fall into the internal parts of the induction cooker and causing a short circuit of the electrical board. When not in use for a long period, please clean it and put it into a plastic bag to store it.



The cooker cannot be overloaded.
Overloading the plate may damage the plastic cover and cooker plate.



Metal objects, such as knives, forks, spoons and lids, should not be put on the surface of the cooking area, since they can become heated.



Do not use the induction cooker near a gas stove, kerosene stove, gas cooker or in any space with an open fire or an environment with high temperature.



Do not use the induction cooker by putting it onto a carpet, tablecloth or thin paper to avoid blocking the air inlet opening or air outlet opening, which results in influencing heat emission.



When operating the appliance or after ⚠ Always clean the induction cooker to prevent mess from getting into the fan, moving the pot, the cooking area will which could influence the normal remain hot for a period of time. Do not operation of the appliance. touch it, be careful of scalding caused by the high temperature. This appliance is intended to be This appliance is not intended for use by persons (including used in household and similar applications such as: -staff children) with reduced kitchen areas in shops, offices physical, sensory or mental capabilities, or lack of and other working experience and knowledge, environments; -farm houses;by clients in hotels, motels and unless they have been given supervision or instruction. other residential type concerning use of the environments; -bed and breakfast type environments. appliance by a person responsible for their safety. Indoor use only. Mandatory Mandatory Never have the induction We suggest that you should cooker to work without food periodically check that there inside, otherwise its are no object (glass, paper, etc) operational performance may that could obstruct the inlet be affected and danger may under your induction cooker. happen. **M** Warning Mandatory Keep electrical appliance out of Children should be supervised reach from children or inform to ensure that they do not person. Do not let them use the play with the appliance. appliances without supervision. Warning **⚠** Warning The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.

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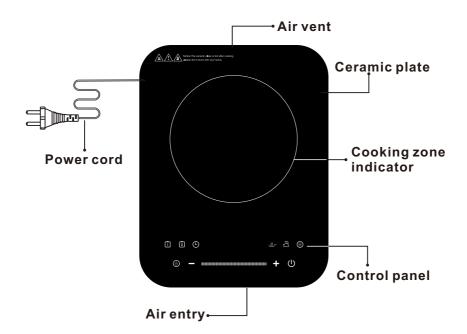
II.PRODUCT INTRODUCTION

The induction cooker is able to meet various kinds of cooking demands by electromagnetic heating, high thermal efficiency, is safe and reliable, easy to clean.

Performance Parameters

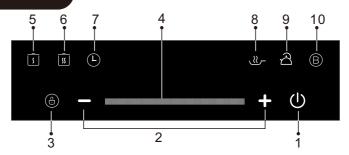
Model	Applied voltage/frequency	Rated power	Dimension (mm)	Weight (kg)
MC-RTW1505	120V~ 50/60Hz	2000W	385x296x60	2.8

Product Sketch Map



II.PRODUCT INTRODUCTION

Control Panel



- 1. ON/STANDBY
- 3. Lock
- 5. Keep warm
- 7.Timer
- 9. Boil

- 2. Power/Timer regulating
- 4. Slider
- 6. Simmer
- 8. Fry
- 10.Boost

Before using New Induction cooker

- Read this guide, taking special note of the "Safety Warnings" section.
- Remove any protective film that may still be on your ceramic plate.

Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them.
 Even a thin film of water may make the controls difficult to operate.





III. OPERATION INSTRUCTIONS

Put the pot on the ceramic plate

- Make sure the air vents are not blocked and keep utensils away from the immediate surrounds of the ceramic plate.
- Make sure the cookware which has food or liquid is placed in the center of ceramic plate.

Plug in

After the power supply is connected, the buzzer sounds.
 The display shows "L", indicating that the induction cooker is in standby mode.

Turn on

- After pressing the "ON/STANDBY" button, the induction cooker is ready for heating. Press the function button to start heating.
- After pressing the "ON/STANDBY" button, if no function button is pressed for 10 seconds, the induction cooker will switch off automatically.
- Under the working mode, if there is no proper pot on the ceramic plate, the induction cooker will not heat up and the alarm will sound to indicate that a pot is required. One minute later, it will switch off automatically.

Function

Power function

In order to select the power intensity you can:

- Either press the "+/-" buttons.
- Or select to the slider, by swiping your finger from left to right on the button.

To guide you, lights appear above each level.

III. OPERATION INSTRUCTIONS

Function

• Keep warm mode

When the appliance is in operation, press the "Keep warm" button if you want to keep warm your preparation. The appliance will set automatically on the lowest power and will stop after 120 minutes. To set again the power, Press directly on the "+/-" button.

Simmer mode

To use this mode, press on the "Simmer" button. A lamp lights up. The induction cooker entering the simmer state, the default power level shall be level 2. Under this mode, the power cannot be adjusted. When press "+/-" button or slider again, the induction cooker entering the power mode.

Fry mode

To use this mode, press on the Fry button. A lamp lights up. The default power level shall be level 6. When press "+/-" buttons or slider again, the induction cooker entering the power state.

Boil mode

Boil mode is for boiling water. To use this mode, press on the "Boil" button. A lamp lights up. The default power level shall be level 10. After several minutes, it will turn to 8 level power. In this mode, the default working time is 15 minutes.

Note: It is recommended to put water that occupies 30%-80% of the pot capacity when boiling water.

Boost mode

The boost button allows obtaining directly the highest power level. By pressing again the boost button the appliance will go back to the power o origin.

Lock mode

To lock the control pads during cooking, press on "Lock" button. The indicator "Loc" will appear on the screen. In this case, only the "On/Standby" button can be used to switch off the appliance. To unlock the control panel, press again "Lock" button during 3 seconds.

III. OPERATION INSTRUCTIONS

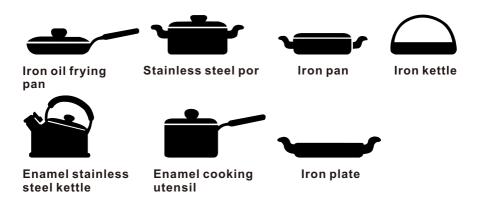
Timer

- To use the timer, press the "Timer" button. The digital screen will indicate "0:00". During the several seconds, press the "+/-" buttons to adjust the cooking time. Each pressure increase or decrease the time of 1 minute. If you
- maintain the button longer, the time will increase or decrease by increments of 10 minutes. The timer can be set from 1 minute to 180 minutes. Once the time is set, the digital screen will flicker during several seconds before heating. To cancel the timer function, press again
- before heating. To cancel the timer function, press again on the timer button.

Switch Off

- When the operating time is over, the induction cooker switches off automatically.
- Press the "ON/STANDBY" button to turn off the appliance.
 Note: Do not touch the surface of the ceramic while "H" is displayed, it means the temperature high.
 While "L" is displayed, it means the temperature low.

IV. COMPATIBLE COOKWARE



- Requirement for pot materials: containing magnetic inducting materials.
- Shape requirement: plat bottom, with the diameter more than 14.5 cm and less than 18 cm.
- After the 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.
- Incompatible pots material: glass, ceramic, aluminium, copper and other non magnetic material.
- If the pot removed, the induction cooker will stop heating immediately. After the buzzer sounds for 1 minute, it will go into standby mode automatically.

V. CLEANING AND MAINTENANCE

- Before cleaning, please switch off the appliance first and then disconnect the power plug from the power outlet. Wait till the cooker plate of the induction cooker is not hot and start cleaning.
- After using the induction cooker for a long time, the opening of air inlet/air outlet will pile up with dust or other dirt, please wipe it with a soft dry cloth. Dust in the air inlet and outlet can be cleaned by using a soft brush or a mini vacuum cleaner.

Note: Please do not rinse it with water.

V. CLEANING AND MAINTENANCE

For oil spots on the cooker plate, wipe the cooker plate by using a soft moist cloth with a little tooth paste or mild detergent. And then use a soft moist cloth to wipe it until no stain remains.

When not using it for a long time, please disconnect the power plug from the power outlet and protect the induction cooker from any dust or bugs.

VI. TROUBLESHOOTING

Abnormalities		Key checking points and trouble shooting
After plugging in the power cord and pressing the "ON/STANDBY" key, the indicator and display do not light up.		Is the power plug properly connected? Is the switch, power outlet, fuse or power cord damaged?
The "ON/STANDBY" indicator lights up and the display works normally, but heating does not start.		Is the pot material proper? Is the appliance in a "Preset" working status? For other causes, please take the appliance to a repairing and maintenance site to be fixed.
Heating suddenly stops during the process.		Is the temperature of the oil too high when frying dishes? Is the temperature of the surroundings very high? Is the air inlet or air outlet of the induction cooker blocked? Is the default heating time of the induction cooker over? The self-safety protection of the induction cooker starts, wait for several minutes and connect power to use it.
Code of failure	E3 E6	Wait a moment and press the "ON/STANDBY" button when the temperature of the hotplate becomes normal, the induction hotplate will operate as usual.
	E7 E8	Turn off the hotplate, when the voltage becomes normal, and then turn on the hotplate, it will operate as usual.
	E1 E2 E4 E5 Eb	Please contact the special maintenance department.

Emergency

During using, if there are some abnormal cases, please unplug immediately and disconnect power.

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

VII.WARRANTY

If problems occur with the product, please contact our specific repair and maintenance site or service center.

- One year warranty for the induction cooker.
- The starting warranty date refers to the invoice opening date of the product.
- Any problem caused by the following items is not included in the warranty:
 - 1. Damage caused by incorrect use, storing or maintenance by the customer.
 - 2. Disassembling or repairing the appliance by a repair agent that is not appointed by our company, resulting in damage to the appliance.
 - 3. The model number on the invoice is different from the one of the product to be repaired, or the model number on the invoice is modified.
 - 4. No valid invoice.
 - 5. Damage due to force majeure.
 - 6. Putting the induction cooker to commercial use.
 - 7. We are not responsible for accidents arising due to the use of our accessories not designed for utilisation with this product.
 - 8. Using the product in a non-household environment is not covered by the warranty scope.
 - 9. Man-made issue or problems caused by incorrect use are not covered by the warranty scope.
- For those products beyond the warranty, the customer service center of the company will still serve you warmly.

VIII.SPECIAL DECLARATION

If there is technical amendment for the product, it will be edited into the updated version of the instruction manual. Please be aware that we will not inform customers of this separately. If the appearance or color of the product is modified, please refer to the real appliance as a standard.

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