

# Instruction Manual of Multi-function Induction Cooker



Model: MC-USQ13A

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:

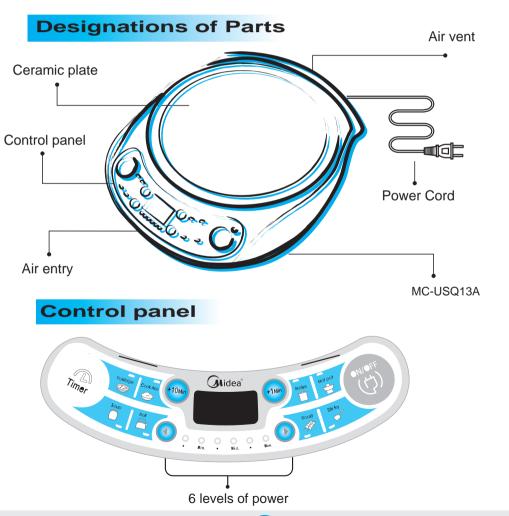
- 1. Read all instructions before use the induction cooker.
- 2. Do not touch hot surfaces. Use handles or knobs.
- 3. To protect against electrical shock of the product or unit do not immerse cord, plugs in water or other liquid.
- 4. Close supervision is necessary when any appliance is used by or near 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.
- 18. To disconnect, turn any control to "Off", then remove plug from wall outlet.

## Save These Instructions. HOUSEHOLD USE ONLY.

## **Product Introduction**

Midea MC-USQ13A 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.



## **Performance** parameters

Model	Applied voltage/frequency	Rated power	Power adjustment range	Appearance dimension(mm)	Weight (Kg)
MC-USQ13A	120V~50/60Hz	1300W	120W-1300W	343*300*68	2.48

## **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 minutes to 180 minutes.

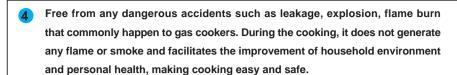
**Auto alarm function:** relying on its internal detecting system, it is able to identify whether a pot is put on or whether the pot material satisfies the requirement.

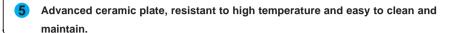
- 2 High efficiency, saving time and electricity.
  Strong heating level with high heat efficiency makes cooking time-saving & convenient. Several protection functions make it safe & reliable.
- 3 Having the function of detecting small articles: When the pot is less than 80 mm in diameter or small articles (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.

**1 minute automatic shut down protection:** when the pot is removed, the induction cooker will shut down 1 minute later.





## **Operation Instructions**

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

Press the "ON/OFF" button, the buzzer will sound, the "ON/OFF" indicator flashes, the LED display "0", indicating the cooker enters into the standby mode



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".

#### Hot pot

Press the "Hot pot" button to enter the hot pot working mode. Press the "+" or "-" button to adjust power level 1-6.

#### **Braise**

Press the "Braise" button to enter the braise working mode.

#### Frv

Press the "Fry" button to enter the fry working mode. Press the "+" or "-" button to adjust power level 1-6.

#### Roast

Press the "Roast" button to enter the roast working mode. Press the "+" or "-" button to adjust power level 1-6.

#### Rice

Press the "Rice" button to enter the cooking rice working mode.

#### Porridae

Press the "Porridge" button to enter the porridge working mode. After the working process is end, the cooker will enter into the 2 hours keep warm mode and then shut down automatically.

#### Boil

Press the "Boil" button to enter the boil working mode. After the water is boiled away for a while, the cooker will shut down automatically.

#### Soup

Press the "Soup" button to enter the soup working mode. After the working process is end, the cooker will enter into the 2 hours keep warm mode and then shut down automatically.

#### Timer

In working or standby state, after the "Timer" button is pressed, the buzzer gives out a sound, the nixie tube flashes, indicating that the induction hotplate enters timing working state. Each time the "+1 min" button is pressed, the time can increase by 1 minute. Each time the "+10min" button is pressed, the time can increase by 10 minutes. When the timer is max., press the "+1 min" or "+10min" button, the timer will return to the min.. In the timing setting state, press the timer button again will cancel the timing.

After timing period is set, the time stabilizes after the nixie tube flashes for 5 seconds to confirm the period to be effective. If the timer is 0, the timer is noneffective.

In the timing working state, hold the timer button to cancel the timing.

When the working time reaches, the hotplate will shut down automatically.

Automatic Shutdown Protection:

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

The default timer of each level are as follow:

Function	Hot pot	Braise	Fry	Roast	Rice	Porridge	Boil	Soup
Default timer (hour)	120	120	60	60	45	120	-	120

#### Shut down

Press the "ON/OFF" button in the standby state or working state, the buzzer will sound and the cooker will in off mode.

#### 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)	E7	Low voltage protection	
E2	Short circuit (abnormality of the main transducer)	E8	High voltage protection	
E3	High temperature (abnormality of the main transducer)	EA	Work without food inside	
E4	Open circuit (abnormality of the transducer of the heat sink)	Eb Invalidation of the main transducer		
E5	Short circuit (abnormality of the transducer of the heat sink)	EC	fan failure	
E6	High temperature (abnormality of thetransducer of the heat sink)			

## **Safety Notice**



Please use an individual socket of more than 13A, 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 4 inch 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.

## **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 inducting 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.

- 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	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	Whether the pot materials are acceptable     Other reasons, contact the special maintenance department

Heating stops suddenly during operation		<ul> <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 are activated, wait for a moment then restart, it will operate as usual.</li> </ul>		
Code of failure	E3,E6,EA	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, EB, EC	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.

## **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.