

INDUCTION COOKER

USER MANUAL

MIC210TOAGK

Warning notices: Before using this product, please read this manual carefully and keep it for future reference. The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details. The diagram above is just for reference. Please take the appearance of the actual product as the standard.

THANK YOU LETTER

Thank you for choosing Midea! Before using your new Midea product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

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SAFETY INSTRUCTIONS

Intended Use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

Explanation of Symbols



Danger

This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.



Warning of electrical voltage

This symbol indicates that there is a danger to life and health of persons due to voltage.



Warning

The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.



Caution

The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.



Attention

The signal word indicates important information (e.g. damage to property), but not danger.



Observe instructions

This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

Read these operating instructions carefully and attentively before using/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

SAFETY 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.
- 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 not let children operate the appliance alone.
- Unplug the power cord from the outlet 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.
- To avoid danger, do not place paper, aluminium foil, cloth or other unsuitable articles onto the induction cooker heating plate for indirect heating.
- To avoid damage, avoid causing impacts 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 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.
- When using the induction cooker, place 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.
- Always clean the induction cooker to prevent mess from getting into the fan, which could influence the normal operation of the appliance.
- When operating the appliance or after moving the pot, the cooking area will remain hot for a period of time. Do not touch it, be careful of scalding caused by the high temperature.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;-by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments. Indoor use only.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

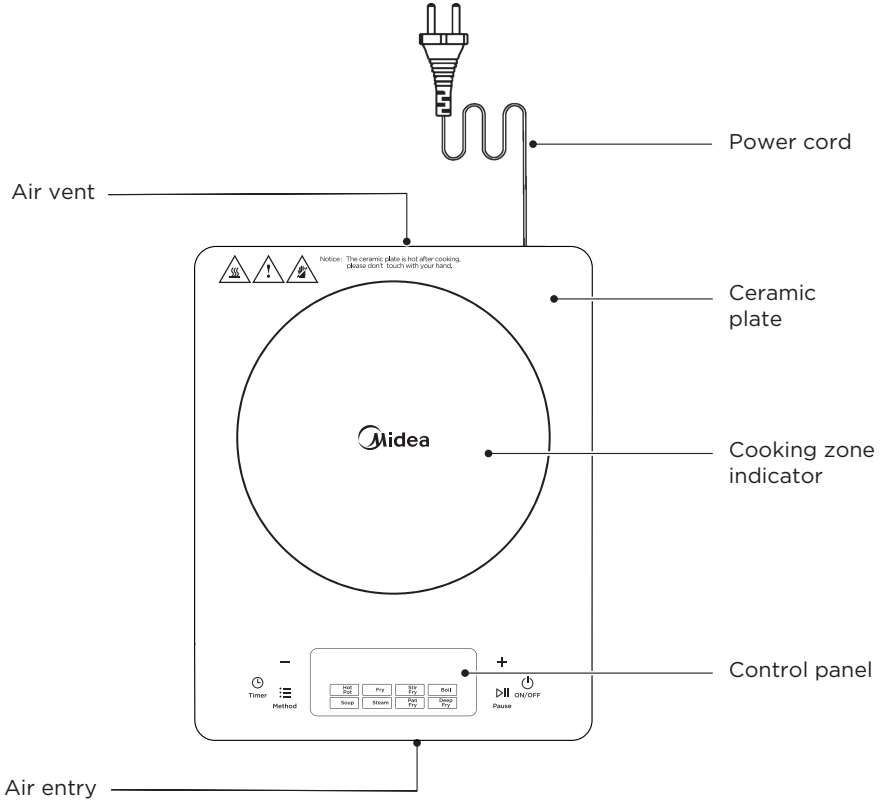
- We suggest that you should periodically check that there are no object (glass, paper, etc) that could obstruct the inlet under your induction cooker.
- Never have the induction cooker to work without food inside , other wise its operational performance may be affected and danger may happen.
- Keep electrical appliance out of reach from children or inform person. Do not let them use the appliances without supervision.
- Children should be supervised to ensure that they do not play with the appliance.
- The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.

SPECIFICATIONS

Product Model	MIC210T0AGK
Applied voltage/frequency	220-240V- 50/60Hz
Rated power	2100W
Dimension (mm)	350x280x60

PRODUCT OVERVIEW

Product Sketch Map



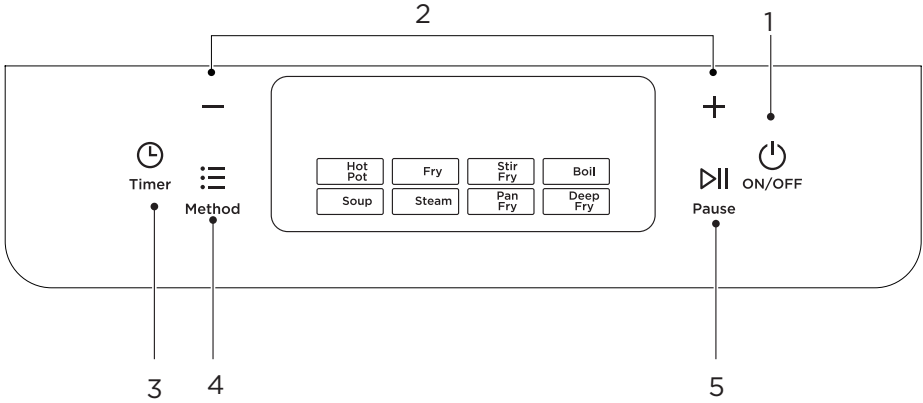
NOTE





- All the pictures in this manual are for explanation purpose only. Any discrepancy between the real object and the illustration in the drawing shall be subject to the real subject.

OPERATION INSTRUCTIONS

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.

Control Panel



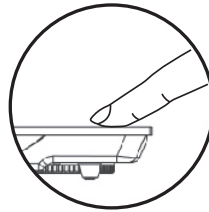
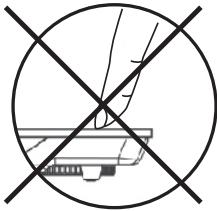
		Function description
1	 ON/OFF	• ON/OFF
2	- +	• Power/Timer regulating
3	 Timer	• Timer
4	 Method	• Method
5	 Pause	• Pause

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.



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, a beep will be heard.

Turn on

- After pressing the “ON/OFF” button, the induction cooker is ready for heating. Press the function button to start heating.
- After pressing the “ON/OFF ” button, if no function button is pressed for one minute, 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

- After switching on the induction cooker, press the corresponding function button to select the desired cooking mode.

Function cooking mode instructions

NOTE

- Power in each cooking mode is restricted complying with the coking requirement and you can use manual mode if higher wattage is required.

Function	Default cooking time	Default wattage	Adjustable cooking time range	Usage
Hot Pot	2 hours	2100W	1min-3hours	<ul style="list-style-type: none"> • This cooking mode can be used for Hot Pot. You can increased or decreased the power as required by using +/- button.
Fry	1 hour	1800W	1min-3hours	<ul style="list-style-type: none"> • This cooking mode can be used for Fry. • You can increased or decreased the power as required by using +/- button.
Stir-Fry	1 hour	2100W	1min-3hours	<ul style="list-style-type: none"> • This cooking mode can be used for Stir-fry. • You can increased or decreased the power as required by using +/- button.
Boil	15min	2100W	NA	<ul style="list-style-type: none"> • This cooking mode can be used for Boil. • You can increased or decreased the power as required by using +/- button.
Soup	2 hours	1600W	1min-3hours	<ul style="list-style-type: none"> • his cooking mode can be used for Soup. • You can increased or decreased the power as required by using +/- button.
Steam	1 hour	2100W	1min-3hours	<ul style="list-style-type: none"> • This cooking mode can be used for Steam. • You can increased or decreased the power as required by using +/- button.
Pan-Fry	1 hour	1000W	1min-3hours	<ul style="list-style-type: none"> • This cooking mode can be used for Pan-fry. • You can increased or decreased the power as required by using +/- button.
Deep-Fry	1 hour	1000W	1min-3hours	<ul style="list-style-type: none"> • This cooking mode can be used for Deep-fry. • You can increased or decreased the power as required by using +/- button.

Timer

- Press the “Timer” button to enter the timer mode. When the timer indicator lights up and the numbers blink on the display, press the “+” or “-” button to adjust the time duration.
- When the adjustment is finished, the number on the display will be shown after blinking for several seconds. The induction cooker starts counting down. When the counting down is over, the induction cooker automatically stops heating and switches off.
- The induction cooker will shut down when the default timer is reached unless the user sets the timer himself.

Pause

- Press the “Pause” button to stop heating. When the induction cooker is in pause, press the “Pause” button again or select a cooking mode to quit the pause status and return to the normal heating process. After setting Pause ,the induction cooker stops heating. After reaching the default pause time, if the pause state is not cancelled, the induction cooker may alarm and automatically switch off.

Switch Off

- When the operating time is over, the induction cooker switches off automatically.
- Press the “ON/OFF ” button to turn off the appliance .

Compatible Cookware



Iron oil frying pan



Stainless steel pot



Iron pan



Iron kettle



Iron oil frying
stainless steel
kettle pan



Enamel cooking
utensil



Iron plate

- Requirement for pot materials: containing magnetic inducting materials.
- Shape requirement: flat 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.

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.

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.

TROUBLESHOOTING


Operation of your appliance can lead to errors and malfunctions. The following tables contain possible causes and notes for resolving an error message or malfunction. It is recommended to read the tables carefully below in order to save your time and money that may cost for calling to the service center.

Abnormalities		Key checking points and trouble shooting
After plugging in the power cord and pressing the “ON/OFF” key, the indicator and display do not light up.		<ul style="list-style-type: none"> • Is the power plug properly connected? • Is the switch, power outlet, fuse or power cord damaged?
The “ON/OFF” indicator lights up and the display works normally, but heating does not start.		<ul style="list-style-type: none"> • 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.		<ul style="list-style-type: none"> • 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 Ea	<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.
	E7 E8	<ul style="list-style-type: none"> • 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 U1	<ul style="list-style-type: none"> • 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.

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All the described functions and instructions were up to date at the time of printing this manual. However, the actual product may vary due to improved functions and designs.

DATA PROTECTION NOTICE

For the provision of the services agreed with the customer, we agree to comply without restriction with all stipulations of applicable data protection law, in line with agreed countries within which services to the customer will be delivered, as well as, where applicable, the EU General Data Protection Regulation (GDPR).

Generally, our data processing is to fulfil our obligation under contract with you and for product safety reasons, to safeguard your rights in connection with warranty and product registration questions. In some cases, but only if appropriate data protection is ensured, personal data might be transferred to recipients located outside of the European Economic Area.

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