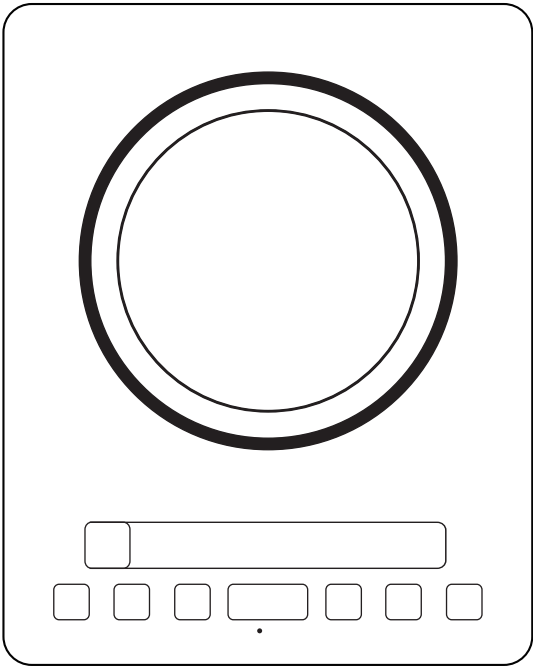


说明书技术要求				
选择项打 <input checked="" type="checkbox"/>				
编    码				制作   何霞
工厂型号/客户型号	C21-RT2120			
客户名称	马来西亚SEE			
环    保	<input checked="" type="checkbox"/> 环保	<input type="checkbox"/> 不环保		
印刷颜色	<input checked="" type="checkbox"/> 单色	<input type="checkbox"/> 双色	<input type="checkbox"/> 三色	<input type="checkbox"/> 四色
专    色	<input type="checkbox"/> 无	<input type="checkbox"/> 有 (	<input type="checkbox"/> 1个 <input type="checkbox"/> 2个 <input type="checkbox"/> 3个	)
尺寸规格 ( 单位 :mm )	145x210			
钉装或胶装	<input checked="" type="checkbox"/> 钉装		<input type="checkbox"/> 胶装	
材    质	105g 铜版纸			
其他要求	共28P <div><div></div> 单黑(100%K)</div>			
变更记录	A0:141125			



Instruction manual for induction cooker



Model: C21-RT2120

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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## Specifications


Rated voltage		220-240V~	Rated frequency		50/60Hz
Model	Rated power	Power adjustment range	Appearance dimension (mm)	Weight (kg)	
C21-RT2120	2100W	120W -2100W	358x280x62	2.3	

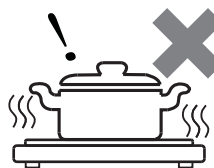
## Safety instructions


Symbols:  Forbidden  Mandatory  Warning  Attention

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




-  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.




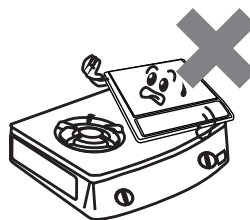
-  Do not heat iron items on the induction cooker heating plate. It can get heated due to high temperature.



-  Do not rinse this induction cooker under water. Avoid spilling water and soup into the internal parts of the induction cooker.




-  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)




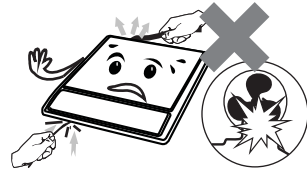
## Safety instructions


Symbols:  Forbidden  Mandatory  Warning  Attention

-  Keep electrical appliance out of reach from children or inform person. Do not let them use the appliances without supervision.




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




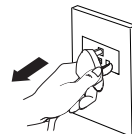
-  Do not place paper, aluminium foil, cloth or other unsuitable articles onto the induction cooker heating plate.



-  Do not put it on any metal platforms (such as iron, stainless steel, aluminium), or place a non-metal pad less than 10 cm thick on the heating plate while the cooker is in use.




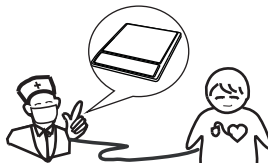
-  Unplug the power cord from the outlet after use to avoid fire and/or damaging the electronic components caused by prolonged electrical connection.




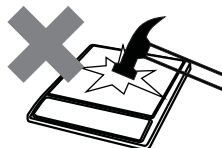
## Safety instructions


Symbols:  Forbidden  Mandatory  Warning  Attention

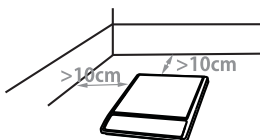
-  People with heart pacemakers should consult a doctor. Only use the appliance after confirming that it does not affect the pacemaker.




-  Avoid causing impacts on the heating plate. It may damage 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, place it horizontally and allow at least 10 cm of free space between the sides and back of the induction cooker and the wall. Do not use the induction cooker in narrow spaces. Please keep the ventilation opening free, for release of heat.



-  Do not use the appliance if the plug or the main cord or the appliance is damaged. If the power cord is damaged, have it replaced by agent of the manufacturer, its service department or specialized person from a similar department.




-  Please use a dedicated and high quality power outlet, with high power rating (13A). Do not use poor quality outlets. It is advisable not to share the power outlet with electrical appliances with high power ratings, such as an air conditioners, electrical stoves etc. to avoid fires caused by overburdening the outlet.




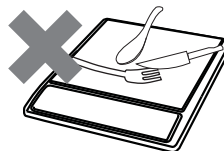
## Safety instructions


Symbols:  Forbidden  Mandatory  Warning  Attention

-  Do not place the induction cooker onto a carpet, tablecloth or thin paper while on use to avoid blocking the air inlet opening or air outlet opening, which will affect the heat emission.




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



-  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 into a plastic bag to store it.




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





## Safety instructions


Symbols:  Forbidden  Mandatory  Warning  Attention


-  Always clean the induction cooker to prevent mess from getting into the fan, which could influence the normal operation of the appliance.





-  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.


-  Always make sure the plug is inserted firmly into the socket.

-  The instructions shall state that appliance are not intended to be operated by means of an external timer or separate remote-control system.

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

-  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.

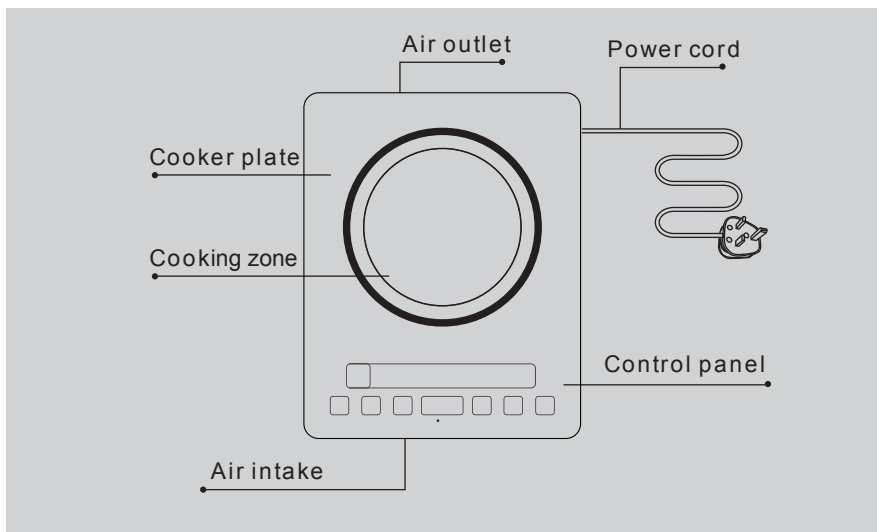
-  This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

-  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.

## Product summary

This induction cooker is designed for household use. Please refer to the instructions for detailed cooking methods.

## Part list



## Preparation



- Before using, please first check if the power plug connects well with the power outlet.
- Before placing the pot on the cooker plate, please clean up water stains, oil spots or any other adherent dirt from the outside surface of the pot and cooker plate.
- Please put the pot to be heated on the central part of the induction cooker. Do not put an empty pot on the cooker plate to be heated.



## Instructions for use

**Special notice:** Please read the corresponding instruction manual for each specific induction cooker purchased.

### Connecting the power and switching on

- After pressing the “” key, press the function keys to select the required mode. The induction cooker enters working mode.
- After pressing the “” key, if no function key is pressed for 10 seconds, the induction cooker will switch off automatically.
- After pressing the function key, if there is no proper pot on the cooker 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 selection

- After switching on the appliance, press the “Function” to enter the desired cooking mode.
- Please refer to “Functional cooking mode instructions” for the details of the corresponding heating process for each cooking mode.

### Power adjustment

- After selecting a mode, you can press “+” or “-” to adjust the power.
- For some modes, during the heating procedure, the induction cooker can automatically adjust the power according to the cooking requirement.
- For certain modes, the power is restricted complying with the cooking requirement.



### Timer adjustment

- If timer function is not activated, the induction cooker will heat the ingredients for the default time duration.
- If timer is needed, first press the “Timer” key. When the numbers blink on the display, press the key “+” or “-” 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.



### Pause adjustment

- The pause function is designed for temporarily stopping heating during the normal operation process. You can switch to pause status in any cooking mode.
- During operation, when pause is needed, please press the function key "Pause". Now, the pause indicator lights up, the display and other function indicators stay in the previous status. The power indicator turns off and the induction cooker stops heating.
- When the induction cooker is in pause, press the "Pause" key again or select any cooking mode to quit the pause status and return to the normal heating process.
- After setting pause, the induction cooker stops heating. The default pause time interval is 10 minutes. After 10 minutes, if the pause mode is not cancelled, the induction cooker will sound an alarm. The alarm will last for several seconds, then the induction cooker will switch off automatically.



### Child Lock

- Press the "+" and "-" key at the same time to lock. The "child lock" indicator lights up. Now only the "⏻" key can be used to switch off the appliance.
- Press the "+" and "-" key at the same time to quit the lock function. The indicator turns off.

### Switch off

- When the operating time is over, the induction cooker switches off automatically.
- If switch off is needed in advance, press the "⏻" key to turn the appliance off.

### Functional cooking mode instructions

Users can select among the different cooking modes according to cooking purpose. For your convenience, we provide the following instructions:

- The cooking modes of "Hot pot" individually fit to heating requirements, such as hotpot and boiling water. In the heating procedure, the time and power can be adjusted at any time. If the water in the pot dries up or the temperature is abnormally high, the induction cooker automatically switches off or starts protection function.
- The cooking modes of Fry fit to high temperature cooking. In the heating procedure, the time and power can be adjusted at any time. When the temperature of the ingredients reaches the temperature level provided by the selected mode (the highest temperature of various modes are different), the induction cooker will switch to interval heating or stops heating. After the temperature cools down, the induction cooker restarts heating.



### Functional cooking mode instructions

- For the cooking modes of Porridge, Soup and Braise, the induction cooker can automatically control the power according to the time duration that has been set and the temperature of the ingredients. Under these modes, the power can be adjusted within the adjustable power range at any time. After this manual adjustment, the induction cooker will return to auto power control according to the cooking purpose two minutes later. Among these modes, when Porridge, or Soup mode is selected, the induction cooker will start the auto two-hour keeping warm function after the operation is finished.



- The mode is for boiling water. After the water is boiled, the induction cooker can switch off automatically.

Note:

1. It is recommended to put water that occupies 30% to 80% of the pot capacity when boiling water.
2. When boiling water, factors such as uneven pot bottom, scale or weather conditions could influence the boiling effect.
3. Please use the specific stock pot or water kettle when boiling water.



- The cooking mode of gentle heat with slow fire fits to the situation that needs continuous heating with gentle power. When using this mode to stew soup or boil congee, please first use the "Hot pot" mode to make the ingredients boil, and then heat it by using "Slow fire". The stewing time duration can be set according to the feature of original material or personal taste.

Note:

Under this mode, the power cannot be adjusted. If adjustment is needed, please switch to the other modes, such as "Hot pot". Then the power can be adjusted at will.



- The cooking mode is for heating with strong power. When the temperature of the ingredients reaches the temperature level provided by the selected mode (the highest temperature of various modes are different), the induction cooker will switch to interval heating or stops heating. After the temperature cools down, the induction cooker restarts heating.









- The cooking mode fits for cooking that needs gentle heat to maintain warmth. Under this mode, the induction cooker heats the ingredients with gentle power to maintain a certain temperature inside the pot.

Note: Under this mode, the power cannot be adjusted.



## Proper pots

a  Iron stock pot	b  Iron milk pot
c  Iron wok	d  Iron water kettle
e  Iron frying pan	f  Iron steamer pan

- Please use the attached pots sold by Midea. Do not use other pots as replacements to avoid influencing the performance.
- The maximum load for the frying pan is 4kg. When using it, do not let the weight of the ingredients exceed this weight to avoid danger.
- In particular, do not use pressure containers to avoid danger.
- If other pots are used, please comply with the following conditions:
  1. Requirements for pot material: containing iron material.
  2. Requirement of pot shape: with even bottom, the diameter is not less than 14.5cm while not more than 20cm.

Note: For optimum performance, please use the standard pots provided.



## 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.

## Self-diagnosis for abnormalities

Abnormalities	Key checking points and trouble shooting
After plugging in the power cord and pressing the “  ” key, the indicator and display do not light up.	<ul style="list-style-type: none"> <li>• Is the power plug properly connected?</li> <li>• Is the switch, power outlet, fuse or power cord damaged?</li> </ul>
The “  ” indicator lights up and the display works normally, but heating does not start.	<ul style="list-style-type: none"> <li>• Is the pot material proper?</li> <li>• Is the appliance in a “Preset” working status?</li> <li>• For other causes, please take the appliance to a repairing and maintenance site to be fixed.</li> </ul>
Heating suddenly stops during the process.	<ul style="list-style-type: none"> <li>• Is the temperature of the oil too high when frying dishes?</li> <li>• Is the temperature of the surroundings very high?</li> <li>• Is the air inlet or air outlet of the induction cooker blocked?</li> <li>• Is the default heating time of the induction cooker over?</li> <li>• The self-safety protection of the induction cooker starts, wait for several minutes and connect power to use it.</li> </ul>

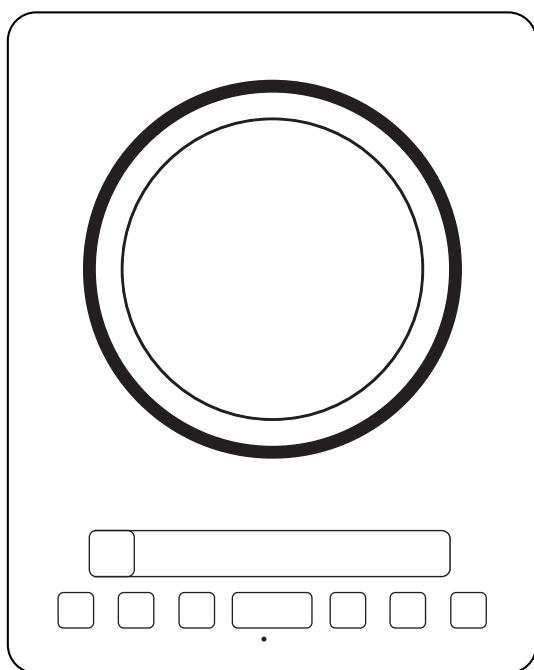
## Self-diagnosis for abnormalities

The protection codes appear	E:06 E6	Protection for over-high temperature of the induction cooker	<ul style="list-style-type: none"> <li>The temperature inside the induction cooker is too high. When the temperature lowers, press the "⏻" key, the heating can start normally.</li> </ul>
	E:03 E3 E:10 E8	Protection for over-high temperature of the cooker plate	<ul style="list-style-type: none"> <li>The temperature of the cooker plate is too high. When the temperature lowers, press the "⏻" key, the heating can start normally.</li> </ul>
	E:01 E1 E:02 E2 E:04 E4 E:05 E5 E:11 E6	Protection for the inner sensor of the induction cooker	<ul style="list-style-type: none"> <li>When using the induction cooker, if the temperature of the surroundings is too low, the auto protection function will start. With switching on the appliance again or switching after simple warm-up, the appliance can return to normal working status automatically.</li> <li>Call the service number or the professional repair and maintenance site to make an inquiry.</li> </ul>

- The description above is for diagnosing and checking common issues. If the problems cannot be solved, please send the product to a repair and maintenance site or inquiry by calling service number.
- Do not disassemble or repair the product by yourself to avoid product damage or personal injury.

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.

# 电磁炉说明书



**型号: C21-RT2120**

感谢您购买该电磁炉，在使用前请先详细阅读此说明书，阅后请小心收藏，以备日后查阅。  
图片仅供参考，产品以实物为准。



## 目录

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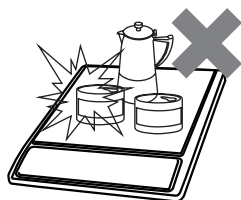
## 规格

额定电压		220-240V~			额定频率		50/60Hz	
型号	额定功率	功率调节范围		外形尺寸 (mm)	重量 (kg)			
C21-RT2120	2100W	120W -2100W		358x280x62	2.3			

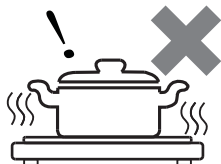
## 安全注意事项

标记的含义：⊘ 禁止    ⚠ 强制    ⚠ 警告    ⚠ 注意

- ⊘ 密封容器或密封食品不能放在电磁炉上加热，如高压类、罐头类、咖啡壶等，避免受热膨胀而产生爆炸危险。



- ⊘ 切勿空锅干烧，以免影响产品使用性能，甚至发生危险。使用中，请勿长时间离开，若需离开，请确保锅具内的水量。



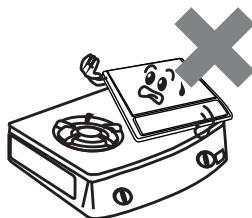
- ⊘ 请勿将铁片放在灶面板上加热，避免因高温而产生危险。



- ⊘ 请勿用水直接冲洗电磁炉，注意勿将水、汤溅入电磁炉内部，以免发生危险。



- ⊘ 请勿将电磁炉放置在燃气灶上使用（磁力线会将燃气灶的铁质金属件加热），以免发生意外。



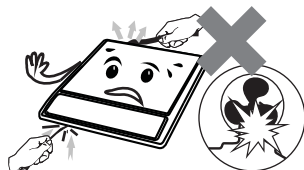
## 安全注意事项

标记的含义：⊘ 禁止    ⚠ 强制    ⚠ 警告    ⚠ 注意

- ⊘ 器具应放置在儿童、语言有障碍的人不能随便拿得到的地方，以免他们不当使用器具。



- ⊘ 不能插入铁丝等异物或堵塞排气口及吸气口，以免发生危险。



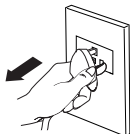
- ⊘ 请勿以纸张、铝箔纸、布等无关物品垫在灶面板上间接加热。



- ⊘ 请勿将电磁炉放在任何金属（铁质、不锈钢、铝质等）平台上使用，包括在其上垫厚度小于10cm的非金属垫。



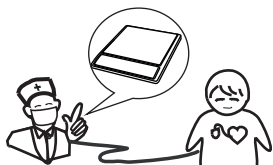
- ⚠ 使用后将电源线插头拔离插座，避免长时间通电引起电子元器件损坏，甚至起火。



## 安全注意事项

标记的含义：⊘ 禁止    ⚠ 强制    ⚠ 警告    ⚠ 注意

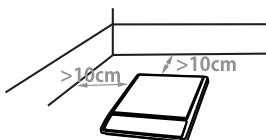
- ⚠ 使用心脏起搏器者，请与专业医生研究确认无影响后方可使用本产品。



- ⚠ 请避免用力冲击板，以免板损坏。如果灶面有裂纹，关掉器具以避免可能出现的电击。



- ⚠ 使用时，电磁炉应水平放置，侧面、背面与墙要有10cm以上的距离。请勿将电磁炉放在狭窄的空间内使用，不要被异物挡住吸排风口而影响散热。



- ⚠ 如果电源线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。



- ⚠ 请单独使用13A的大功率优质插座，不要使用劣质插座。不要与空调、电炉等大功率电器共用一个插座。以免出现电流过大引起火灾。



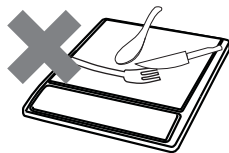
## 安全注意事项

标记的含义：⊘ 禁止    ⚠ 强制    ⚠ 警告    ⚠ 注意

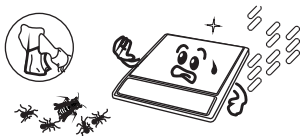
- ⚠ 避免将电磁炉放置在地毯、台布、薄纸上使用，以免堵塞吸气或排气口，影响炉腔散热。



- ⚠ 金属物体如刀、叉、勺和盖不应放在烹饪区域表面，因为它们可能变热。



- ⚠ 电磁炉使用过程中和使用完成后，请注意保持清洁，做好炉体的防虫、防尘、防潮保护，避免蟑螂等进入电磁炉内部造成电路板短路；长期不使用时，建议清洁后套上塑料袋收存。



- ⚠ 请勿将电磁炉摆放在靠近瓦斯炉、煤油炉、燃气灶等有明火或高温环境中使用。



## 安全注意事项

标记的含义：⊘ 禁止    ⚠ 强制    ⚠ 警告    ⚠ 注意

- ⚠ 经常进行电磁炉的清洁，避免杂物等进入风  
扇内，影响电磁炉的正常工作。



- ⚠ 器具打算用于家庭和以下类似场所使用：⚠ 务必使插头插入到牢固的插座中  
商店，办公室和其他工作环境的厨房区  
域；农家；旅馆；汽车旅馆和其他住宿  
环境里供客人使用的，床和吃早餐的地  
方。

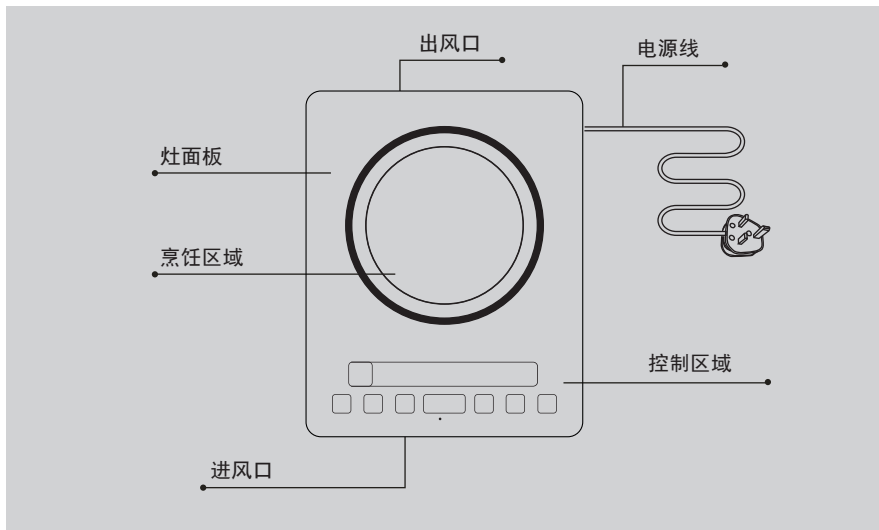
- ⚠ 器具不能在外接定时器或独立的遥控控 ⚠ 电磁炉的灶面板的承重是有限的，不  
制系统的方式下运行。要放太重的东西在灶面板上，否则会导致损坏塑料面盖及灶面板。

- ⚠ 器具工作时及锅体移开后一段时间，烹 ⚠ 本设备只适合8岁以上儿童使用，对于  
饪区域留有余热，请勿触摸，小心高温 身体有缺陷的残疾人、感官或精神上  
烫伤。有障碍或缺乏经验和知识的人，他们  
需要得到监督或指导使用该设备，以  
使该设备在一个安全的方式下运行，  
不产生危险。儿童不得玩耍设备。清  
洁和用户维护不得由孩子们来完成，  
除非他们是有人监督。
- ⚠ 电磁炉专用炊具只能放在电磁炉上使用，  
炊具不能在电磁炉和燃气灶上混合使用。

## 产品简介

本电磁炉适用于家庭烹饪，具体烹饪方法请参见使用说明。

## 零部件说明





## 准备工作

- 使用前，请先检查插头与插座的接触是否良好。
- 放置锅具前，请将锅具外表面和灶面板上的水渍、油污或其它粘附物清洁干净。
- 把需要加热的锅具放置在电磁炉的正中央，请勿将空锅放置于灶面板上加热。

## 使用说明

特别注意：购买的电磁炉阅读相应的说明。

### 上电开机

- 按下“”按键后，再按功能键选择相应功能，电磁炉进入工作状态。
- 按下“”按键后，约10秒未按功能键则自动关机。
- 按下功能键，若不放置合适的锅具，电磁炉将不加热并无锅报警，约一分钟自动关机。



### 功能选择

- 开机后，按下功能键选择想要进入的烹饪功能。
- 相应的烹饪功能加热过程详见功能烹饪模式说明。

### 火力调节

- 选择功能后，若要调节火力，可按火力“+”“-”键进行调节。
- 部分功能在加热过程中，电磁炉会根据烹饪效果自动控制火力。
- 个别功能会因烹饪效果而有火力调节限制。



### 定时调节

- 若不进行定时操作或无定时功能，电磁炉会以默认加热时间进行加热。
- 若要定时，先按“定时”键，在定时指示灯亮，显示屏数字闪烁时，可以按“+”“-”键进行定时时间调节。
- 定时调节完毕后，显示屏数字闪烁几秒后稳定显示，电磁炉开始定时时间倒计。
- 倒计时时间到后，电磁炉自动停止加热并关机。



### 暂停调节

- 暂停功能是为了在电磁炉正常工作过程中暂时停止加热而设置。任意烹饪功能均可切换至暂停状态。
- 在电磁炉使用过程中，当需要暂停加热时，请按下暂停功能键，此时，电磁炉暂停指示灯亮，数码管和其他功能灯保持原来状态，火力指示灯不亮，电磁炉停止加热。
- 当电磁炉处于暂停工作状态时，再按“暂停”键或任意烹饪功能可解除暂停状态，返回正常加热状态。
- 设定暂停后，电磁炉处于不加热状态；默认暂停时间约为10分钟，约10分钟后若未取消暂停状态，则电磁炉发出警示声音，持续几秒后自动关机。





## 使用说明

### 童 锁

- 同时按下"+" "-"键，童锁指示灯亮，这时除可以按"⏻"键关机之外，不能进行其他按键操作。
- 再次长按"+" "-"键，即退出童锁状态，童锁指示灯熄灭。

### 关 机

- 工作时间到后，电磁炉自动关机。
- 若要提前关机，请先按下"⏻"键关机。

### 功能烹饪模式说明

可以根据烹饪效果选择不同的功能烹饪模式，为了方便操作，作以下说明：

- 火锅烹饪模式适用于火锅、煮水等加热模式，在加热过程中，可随时调节时间和火力。当锅内水烧干后或者温度偏高异常，电磁炉会自动关机或保护。



- 炒菜等烹饪模式，适用于炒菜等高温烹饪。在加热过程中，可随时调节时间和火力，当锅内食物温度达到功能要求的温度点后(不同的功能的最高温度有差异)，电磁炉会出现间歇加热或者停止加热，待温度降低后再恢复加热。



- 粥、汤、蒸煮等烹饪模式，电磁炉会根据定时时间和锅内食物温度变化自动控制加热火力。在这些模式下，火力在可调范围内随时可调，约2分钟后电磁炉根据烹饪效果恢复自动控制火力。其中，煮粥、煲汤功能在工作时间结束后，自动进入两小时的保温。



- 烧水烹饪模式适用于烧开水，电磁炉在水烧开一段时间后可自动关机。

注意：

1. 建议烧水的水量为锅具容量的30% - 80%。
2. 锅具底部不平整，锅具有水垢或者天气等因素，会引起烧水的效果有所偏差。
3. 烧水请选配专用汤锅或水壶。



- 文火烹饪模式适用于需小火持续加热的场合。使用此功能进行炖汤、煮粥等烹饪操作时，请先使用"火锅"模式大火力煮至沸腾，再使用"文火"进行加热。炖煮时间可根据原料的性质和个人口味而定。

注意：

此功能下火力不可调节。如需调节火力，请切换至"火锅"等功能，即可随意调节火力。



- 武火烹饪模式适用于大火力加热，当锅内食物温度达到功能要求的温度点后（不同的功能的最高温度有差异），电磁炉会出现间歇加热或者停止加热，待温度点减低后再恢复加热。



## 使用说明







### 功能烹饪模式说明

- 保温烹饪模式适用于小火保温的烹饪，在此模式下，电磁炉以小火进行加热，保持锅内适当温度。

注意：此功能下火力不可调节。



### 适用锅具

a		铁制汤锅	b		铁制奶锅
c		铁制炒锅	d		铁制水壶
e		铁制煎锅	f		铁制蒸锅

- 请使用美的配售的锅具，不要使用其它代替锅具，以免使用性能受影响。
- 炒锅的最大承载重量为4kg，使用时所容纳的食物不要超过此重量，以免产生危险。
- 尤其不要使用压力类容器，以免发生意外。
- 如果使用其它锅具，请遵守以下条件：
  1. 锅具材质要求：含有铁质材料。
  2. 形状要求：底部平坦，直径不小于14.5cm，不大于20cm。

注：为了实现良好的效果，请使用标配锅具。



## 清洁保养

- 清洁前请先关机并把电源插头拔离插座，待电磁炉灶面板不烫手后进行。
- 电磁炉长时间使用后，进/出风口会积聚一些灰尘或其它脏污，清洁时请以柔软干布轻拭。吸气口及排气口灰尘，可用柔软的毛刷子或微型吸尘器清理。

注：请勿用水冲洗。

- 灶面板的油污垢，可用柔软的湿抹布沾少量牙膏或中性洗洁剂擦拭，然后再以柔软的湿抹布擦拭至不留残渣。
- 长时间不使用时，请将电源插头拔离插座，并注意做好炉体的防尘防虫保护。

## 异常现象自检

异常现象	检查要点及排除
插上电源线，按“  ”键后，指示灯及数码管不亮。	<ul style="list-style-type: none"><li>• 插头是否插紧？</li><li>• 开关、插座、保险丝、电源线是否完好？</li></ul>
“  ”指示灯亮，显示正常但不加热。	<ul style="list-style-type: none"><li>• 锅具材料是否符合？</li><li>• 是否处于预约工作状态？</li><li>• 其它原因，请送特约维修网点维修。</li></ul>
使用过程中突然停止加热。	<ul style="list-style-type: none"><li>• 是否炒菜时锅具内油温过高？</li><li>• 四周环境的温度是否很高？</li><li>• 电磁炉进风口、出风口是否堵塞？</li><li>• 是否电磁炉加热默认时间已到？</li><li>• 电磁炉安全保护，等几分钟后再接通电使用。</li></ul>

异常现象自检

代码 保护 现象	E:06 E6 炉内温度高保护	• 电磁炉内部温度高，等温度下降后，按“⏻”键可正常加热
	E:03 E3 灶面板温度高保护 E:10 E8	• 灶面板温度过高保护，待温度下降后，按“⏻”键可正常加热。
	E:01 E1 电磁炉内部传感器异常保护 E:02 E2 E:04 E4 E:05 E5 E:11 E6	• 电磁炉使用环境温度过低会自动保护，重新开机或对产品简单预热后，可自动恢复正常工作。  • 致电客服或专业维修网点进行咨询。

- 以上为常见异常的判断与检查，若简单处理无法排除，请送维修网点或向客服进行咨询。
- 请不要自行拆卸修理，以免发生危险或者对电磁炉造成损害。

产品若有技术改进，会编进新版说明书中，恕不另行通知；产品外观、颜色如有改动，以实物为准。