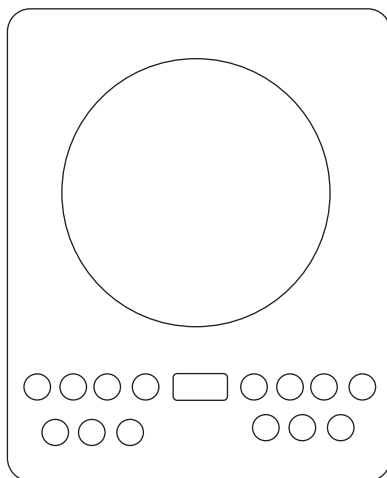




## Induction Cooker user's manual



**Model No.: MC-QHW2001**

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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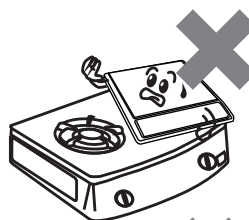
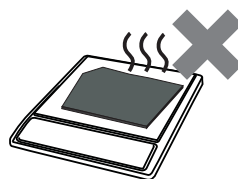
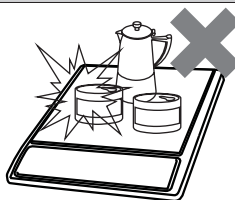
## Applicable model list

Rated voltage		Rated frequency		
220-240V~		50/60 Hz		
Model	Rated power	Power adjustment range	Appearance dimension (mm)	Weight (kg)
MC-QHW2001	2000W	120W -2000W	380x296x40	2.4

## Safety instructions







Symbols:  Forbidden  Mandatory  Warning  Attention

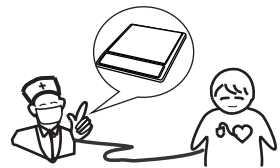
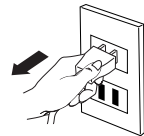
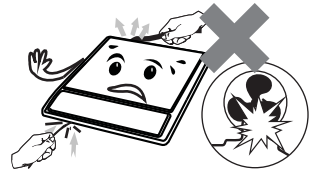
-  Never heat food in sealed containers such as compressed products like cans or coffee pots, to avoid explosion caused by heat expansion.
-  Never let the appliance run unattended. Do not use empty vessels to avoid affecting product performance and to prevent injury
-  Do not heat iron items on the 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)
-  Children should be operating this appliance under supervision to avoid injuries.



## Safety instructions

Symbols:  Forbidden  Mandatory  Warning  Attention


-  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.
-  People with heart pacemakers should avoid using the appliance. It is advisable to consult a doctor or pacemaker manufacturer about your particular situation.
-  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.

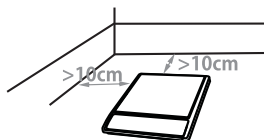





## Safety instructions


Symbols:  Forbidden  Mandatory  Warning  Attention

 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.




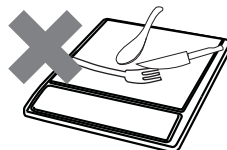
 Please use a dedicated and high quality power outlet, with high power rating (10A-16A). Do not use poor quality outlets. It is advisable not to share the power outlet with electrical appliances with high power ratings, such as an air conditioners, electrical stoves etc. to avoid fires caused by overburdening the outlet.



 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.




## Safety instructions


Symbols:  Forbidden  Mandatory  Warning  Attention

 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.


 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.

 We suggest that you should periodically check that there are no objects (glass, paper, etc.) that could obstruct the inlet under your induction hot plate.

## Safety instructions

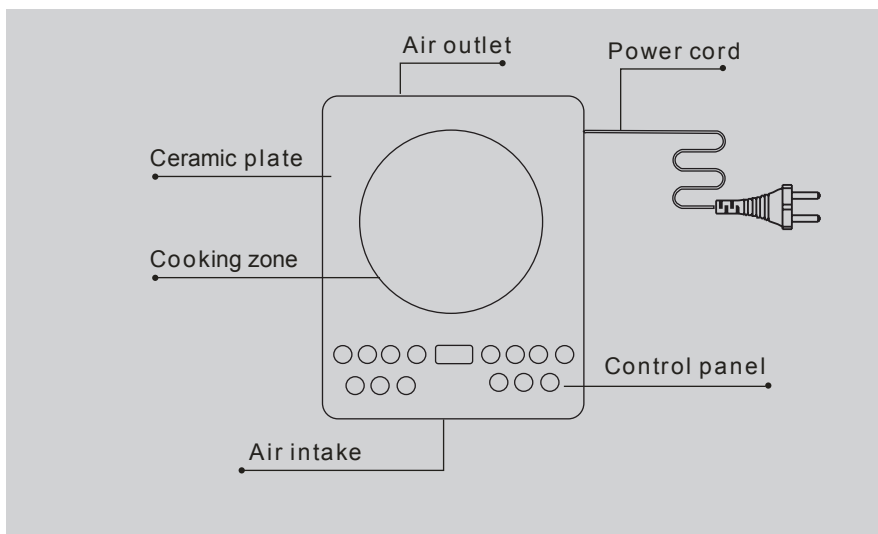
Symbols:  Forbidden  Mandatory  Warning  Attention

-  The instructions shall state that appliance are not intended to be operated by means of an external timer or separate remote-control system.
-  Keep the main cord out of the reach of children. Do not let the main cord hang over the edge of the table or worktop on which the appliance stands.
-  Do not touch the cooking plate after cooking, as it retains heat from the cookware.
-  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. Children should be supervised to ensure that they do not play with the appliance
-  Never connect this appliance to an external timer switch in order to avoid a hazardous situation.
-  Do not plug in the appliance or operate the control panel with wet hands.
-  Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.  
After being used for a long time, the corresponding heating zone of the induction hotplate is still hot. Never touch the ceramic surface to avoid burning.

## 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.

### Connecting the power and switching on



- After press the “ON/STANDBY” key, press the function keys to select the required mode. The induction cooker enters working mode.
- After press the “ON/STANDBY” key, if no function key is pressed for one minute, the induction cooker will switch off automatically.
- After press 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 cooker mode.
- Please refer to “Function Cooking Mode Instruction” 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.



### Switch off

- When the operating time is over, the induction cooker switches off automatically.
- If switch off is needed in advance, press the "ON/STANDBY" 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 ,Fierce fire and Deep 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.



- For the cooking modes of 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 Soup mode is selected, the induction cooker will start the auto two-hour keeping warm function after the operation is finished.



- The cooking mode of Slow fire fits to the situation that needs continuous heating with gentle power. When using this mode to stew soup or porridge, please first use the “Hot pot” mode to make the ingredients boil, and then heat it by using “Slow cook”. 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 “Hotpot”. Then the power can be adjusted at will.

### Functional cooking mode instructions

- Boil 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.









- Keeping warm 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.
- 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 15 cm while not more than 18 cm.

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 "ON/STANDBY" 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 "ON/STANDBY" 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>• 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	<div>E:06 E6</div> <div>Protection for over-high temperature of the induction cooker</div>	<ul style="list-style-type: none"> <li>The temperature inside the induction cooker is too high. When the temperature lowers, press the "ON/STANDBY" key, the heating can start normally.</li> </ul>
	<div>E:03 E3</div> <div>E:10 E8</div> <div>Protection for over-high temperature of the cooker plate</div>	<ul style="list-style-type: none"> <li>The temperature of the cooker plate is too high. When the temperature lowers, press the "ON/STANDBY" key, the heating can start normally.</li> </ul>
	<div>E:01 E1</div> <div>E:02 E2</div> <div>E:04 E4</div> <div>E:05 E5</div> <div>E:11 E6</div> <div>Protection for the inner sensor of the induction cooker</div>	<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.  
 • In products without display function, switch/power indicators will blink to signal potential issues. Please pay attention to the key points of checking to solve the problems.  
 • Do not disassemble or repair the product by yourself to avoid product damage or personal injury.

## Guarantee for repairs and service

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

- One year warranty for the whole chassis of induction cookers.
- 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. Using the product in a non-household environment is not covered by the warranty scope.
  8. 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.

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.