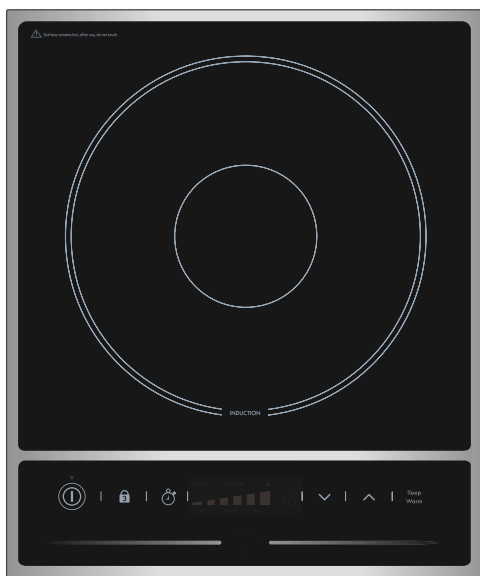




## Manual of Multi-function Induction Cooker



Model: MC-STW1501

Thank you for purchasing the Midea induction cooker. Please read this instruction manual carefully before using and keep it carefully in order to refer to in the future.

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## 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 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. Metallic objects such as knives, forks, spoons and lids should not be placed on the plate to avoid this vessel to heat.
17. Any other servicing should be performed by an authorized services representative.
18. If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
19. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
20. The appliance is not to be used by children or persons 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;
21. Children should be supervised to ensure that they do not play with the appliance.
22. Changes or modifications not expressly approved by the party responsible for compliance could void the user' s authority to operate the equipment

### **Save These Instructions.**

## **AD DITIONAL SAFEGUARDS**

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

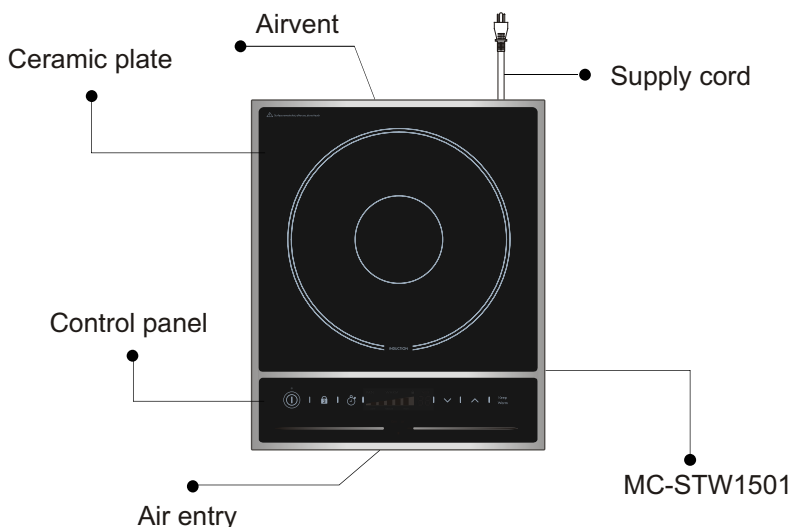
1. A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
  - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
  - 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

Warning: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

## Product Introduction

Midea MC-STW1501 series multi-functional induction cookers, with micro-computerized control and complete functions, are able to meet various kinds of cuisine demands by electromagnetic heating, really the optimal choice.

## Designations of parts



## Performance Parameters

Model	Applied voltage/frequency	Rated power	Dimension (mm)	Weight (kg)
MC-STW1501	120V ~ / 60Hz	1500W	330x390x63	3.36

## Operation Instructions

### 1. Put the pot on the cooker

Put the pot which has food on the center of the ceramic plate. Make sure the air vent and the air entry are not blocked and there are not metallic objects around the cooker

## **2. Plug in**

- After the power supply is connected, the buzzer sounds.

## **3. Turn on**

- Press the “ON/OFF” key, the buzzer sounds and the “ON/OFF” indicator lamp light, the lamp-house become blue, the level 1 firepower flickers, indicating that the unit is in a state of standby.

## **4. Heating**

- The unit is in a state of standby, press the “^” or “v” key, the “ON/OFF” indicator lamp light, the lamp-house become blue, and “PAN” indicator flickers, the unit start the heating mode.
- Under the heating function, the unit perceive the cooker, the “PAN” indicator extinguish, the lamp-house become to red. If remove the cooker, “PAN” indicator flickers, the lamp-house become to blue.
- The default heating is level 1, you can adjust the heating by pressing the “^” or “v” key.

## **5. Keep Warm**

- Press the “keep warm” key when the unit is in a state of standby, the buzzer sounds, “warm” indicator lights, indicating that the unit is in keep warm state.
- The default time for keep warm is 60mins, control the food in the  $60 \pm 20^{\circ}\text{C}$ .
- Can be cancelled the keep warm function by pressing the “keep warm” key, if pressing the “^” or “v” key. You can exit the keep warm function and enter into the Heating.

## **6. Lock**

- Press the “Lock” key for 3 second, the buzzer sounds. The “Lock” indicator lights, indicating that the unit is in lock state.
- Under the lock state, if press other key, The “Lock” indicator flickers, prompt the operation is inefficacy.
- Under the lock state, Press the “Lock” key for 3 second, the buzzer sounds. The “Lock” indicator extinguish, indicating that the unit is exit the lock state.

## **7. Timer**

- Under the heating or keep warm state, press the “timer” key, the buzzer sounds. “MIN” indicator lights, the timer indicator flicker and display “00”, indicating that the unit enter into the timer mode.
- You can press the “^” or “v” key to adjust the time in the range of 1-99mins. pressing the “^” or “v” key and short, the time can increase or decrease 1 minute, pressing the “^” or “v” key and hold, the time can increase or decrease 1 minute.
- Stop the “^” or “v” key after 5 second, the timer indicator display steadily, confirm the currently timer.
- Under the time state you can cancelled the timer by pressing the “timer” key. the buzzer sounds. The “MIN” indicator extinguish, the timer indicator don't have any display, indicating that the unit exit the timer mode and return the default time working state.

- When the timer return to 0, the unit shut down automatically, and the buzzer sounds for 5 times.
- IF the unit have not set the timer or set the time is "00". The defalut time of turn off for every level are shown in the following table:

<b>Heating level</b>	1	2	3	4	5	6
<b>Defalut time for turn off(hours)</b>	2	2	2	2	2	2

## 8. 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.

## Suitable cookware



Iron oil frying  
pan



Stainless steel por



Iron pan



Iron kettle



Enamel stainless  
steel kettle



Enamel cooking  
utensil



Iron plate

1. Please use the pots sold along with the unit by recommend. 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 inducing materials;*
  - *Shape requirement: flat bottom, with the diameter within the range of 12 cm and 18 cm.*
2. After 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.
3. The induction cooker can identify mostly pot except the non-magnetism steels.
4. If the have no cookerware or the unsuitability cookerware. The buzzer sounds about 10 seconds, it will turn off.

## Cleaning and Maintenance

Please pull out the plug and wait the remain heat is cool before maintenance.

1. Ceramic panel and control panel

**Slight stains:** Please wipe off plate with soft moistened cloth .

**Tough stains:** Please clean with soft moistened cloth dipped in little toothpaste or neutral liquid cleaner and clean with soft moistened cloth until no residue exists.

During the cleaning, never clean the cooker surface with a rigid brush.

2. The induction cooker body shall be cleaned lightly with soft dry cloth. The dust around the air entry and air outlet can be cleaned with a flexible brush or cleaner.

## Trouble shooting

### 1. Power cord replacement

If the supply cord is damaged, it must be repaired by the manufacturer or authorized service agent.

### 2. Trouble shooting

Problem		Possible cause
After power is supplied, the “ON/OFF” indicator lamp fails to light up.		<ul style="list-style-type: none"> <li>■ Whether the plug is inserted tightly.</li> <li>■ Whether the switch, socket, fuse and power cord are in good condition.</li> </ul>
The Lamp-house indicator lights up, but heating does not start.		<ul style="list-style-type: none"> <li>■ Whether the pot materials are acceptable.</li> <li>■ For other reasons, please contact the special maintenance department.</li> </ul>
Heating stops suddenly during operation.		<ul style="list-style-type: none"> <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, and conduct energizing test.</li> </ul>
Code of failure	E3、E6	<ul style="list-style-type: none"> <li>■ Wait a moment and press the “ON/OFF” button when the temperature of the hotplate becomes normal, the induction hotplate will operate as usual.</li> </ul>
	E7、E8	<ul style="list-style-type: none"> <li>■ Wait a moment when the voltage becomes normal, the induction hotplate will operate as usual.</li> </ul>
	E1、E2、E4、E5、Eb、EC	<ul style="list-style-type: none"> <li>■ Please contact the special maintenance department.</li> </ul>

## 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 to 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.