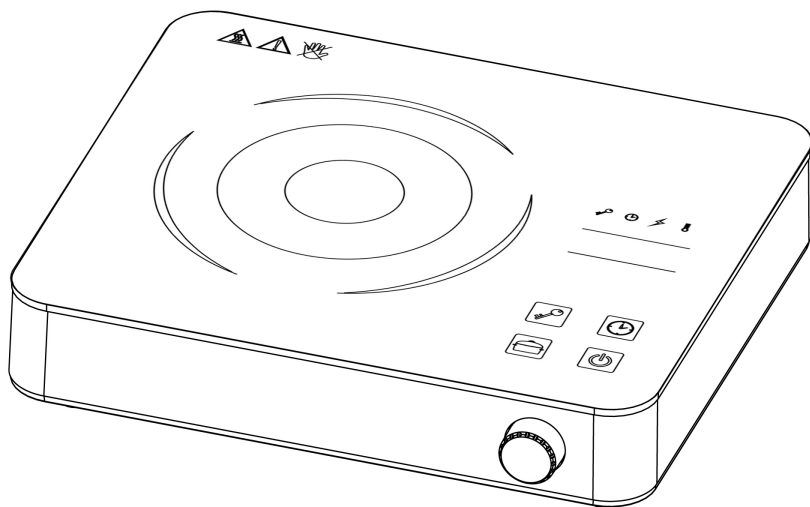


# Induction Cooker User's Manual



Model: C20-HR20W01

Thank you for purchasing this Midea 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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## ENVIRONMENTAL NOTE

This appliance is labeled in compliance with European directive 2012/19/EC for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recovery and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



### **DISPOSAL:**

**Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.**

# I. 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.

Symbols: ⊘ **Forbidden** ⊕ **Mandatory** ⚠ **Warning** ⚠ **Attention**

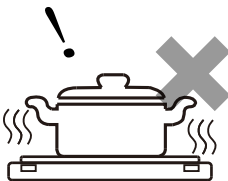
- ⊘ Never heat foods in sealed containers, such as compressed products, cans, or coffee pots, to avoid explosion caused by heat expansion.



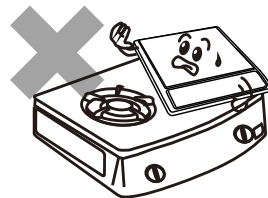
- ⊘ Do not directly rinse this induction cooker under water. Do not spill water or soup into the internal parts of the induction cooker.



- ⊘ 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.

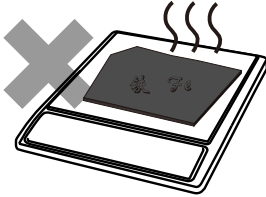


- ⊘ To avoid accidents, do not place the induction cooker, when in use, on a gas stove (the magnetic lines can heat the metal parts of the gas stove).

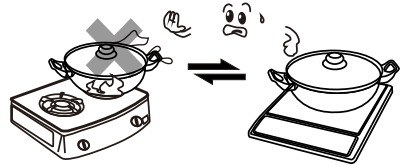


# I. SAFETY INSTRUCTIONS

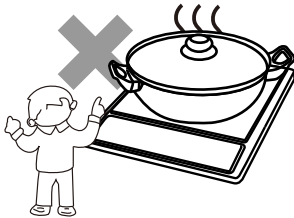
- ⊘ Do not heat iron items on the induction cooker heating plate to avoid danger caused by high temperatures.



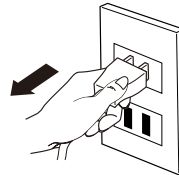
- ⊘ The utensils provided for the induction cooker can only be used for cooking with it. These cooking utensils cannot be used on both induction cooker and gas stove.



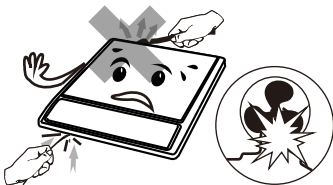
- ⊘ To avoid injuries such as scalding, do not let children operate the appliance alone.



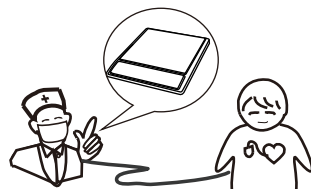
- ❗ Unplug the power cord from the outlet after use to avoid fire and/or damaging the electronic components, caused by prolonged electrical connection.



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

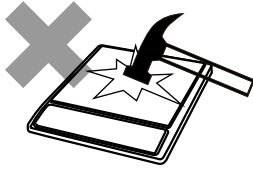


- ❗ People with heart pacemakers should consult a doctor. Only use the appliance after confirming that it does not affect the pacemaker.

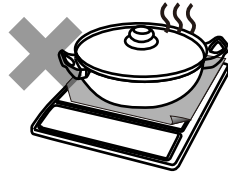


# I. SAFETY INSTRUCTIONS

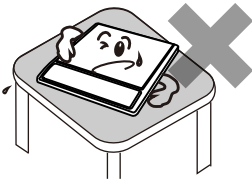
❗ To avoid damage, avoid causing impacts on the heating plate. **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.



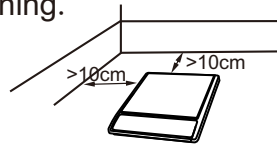
⚠ To avoid danger, do not place paper, aluminium foil, cloth or other unsuitable articles on the induction cooker heating plate for indirect heating.



⚠ 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.



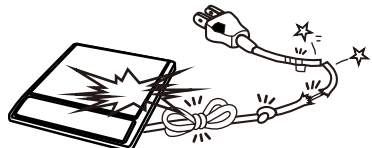
❗ When using the induction cooker, place it horizontally and allow at least 10cm of free space between the sides and back of the induction cooker and the wall. Do not use the induction cooker in narrow spaces. To avoid hindering release of heat, do not cover the ventilation opening.



⚠ 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.

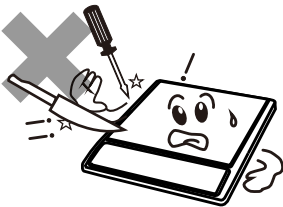


❗ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

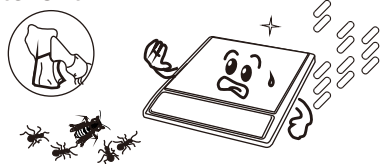


# I. SAFETY INSTRUCTIONS

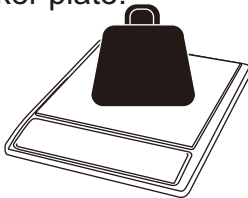
⚠ Do not touch the cooker plate with sharp tools to avoid cracking or damaging the plate. If cracking is found on the cooker plate, turn off the appliance to avoid any electrical shock that might occur.



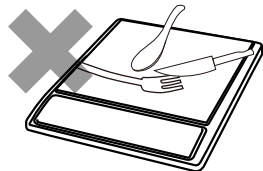
⚠ When using the induction cooker or after use, please keep it clean. Protect the induction cooker from bugs, dust and humidity. Avoid letting cockroaches etc fall into the internal parts of induction cooker and causing a short circuit of the electrical board. When not in use for a long period, please clean it and put it into a plastic bag to store it.



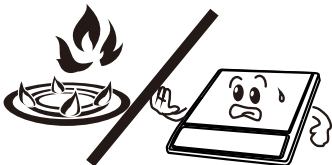
⚠ The cooker cannot be overloaded. Overloading the plate may damage the plastic cover and cooker plate.



⚠ Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.



⚠ 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.

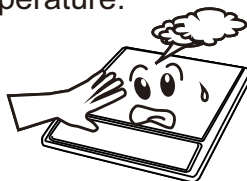


# I.SAFETY INSTRUCTIONS

⚠ 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.

**!** Mandatory

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.

**!** Mandatory

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

**!** Warning

Children should be supervised to ensure that they do not play with the appliance.

**!** Warning

Never have the induction cooker to work without food inside, otherwise its operational performance may be affected and danger may happen.

**!** Mandatory



# I.SAFETY INSTRUCTIONS

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

 **Warning**

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

 **Warning**

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.

 **Mandatory**

## II.PRODUCT INTRODUCTION

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.

### Performance Parameters

Model	Applied voltage/frequency	Rated power	Dimension (mm)	Weight (kg)
C20-HR20W01	220-240V~ 50/60Hz	2000W	341x295x75	2.8

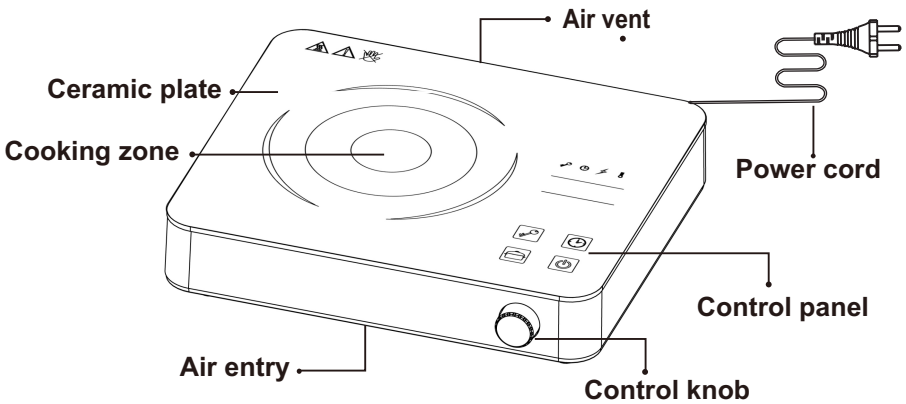
### Product fiche

	Symbol	Value	Unit
<b>Model</b>		C20-HR20W01	
<b>Type of hob</b>		Freestanding	
<b>Number of cooking zones and/or areas</b>		1	
<b>Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)</b>		Induction cooking zone	
<b>For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm</b>	Ø	19.0	cm
<b>Energy consumption per cooking zone or area calculated per kg</b>	EC electric cooking	199.5	Wh/kg
<b>Energy consumption for the hob calculated per kg</b>	EC electric hob	199.5	Wh/kg

It is recommended to select power setting level 2 to achieve maximum energy efficiency. The energy consumption of a domestic electric hob (EC electric hob) is measured in Wh per kg of water heated in a normalised measurement (Wh/kg) considering all cookware pieces under standardised test conditions and rounded to the first decimal place. Standard EN 60350-2:2013 was used as reference for the measurement and calculation.

# II.PRODUCT INTRODUCTION

## Product Sketch Map



## Control Panel



- 1. ON/STANDBY control
- 2. Power regulating controls
- 3. Function select control
- 4. Lock control
- 5. Timer control

## Control knob

- ↻ Counter clockwise direction: decrease power setting
- ↻ Clockwise direction: increase power setting

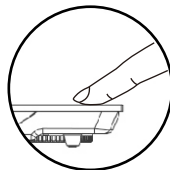
## II. PRODUCT INTRODUCTION

### 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.



## III. OPERATION INSTRUCTIONS

### 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, the buzzer sounds. The display shows “L”, indicating that the induction cooker is in standby mode.

# III. OPERATION INSTRUCTIONS

## Turn on

- After pressing the “ON/STANDBY” button, the induction cooker is ready for heating. Press the function button to start heating.
- After pressing the “ON/STANDBY” button, if no function button is pressed for 10 seconds, 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 enter the desired cooking mode.

You can adjust the power level by pressing “knob” button.

### 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.

#### Heating mode

Press the “Function” button, choose “heating” mode, the buzzer sounds, the “heating” indicator lamp lights up, the induction cooker entering the heating state.

#### Temperature mode

Press the “Function” button, choose “Temperature” mode, the buzzer sounds, the “Temperature” indicator lamp lights up, the induction cooker entering the Temperature state.

# III. OPERATION INSTRUCTIONS

## 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 “knob” 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.

## How To Lock

- Press the “Lock” button to start lock function. The “Lock” indicator lights up. Now only the “ON/STANDBY” button can be used to switch off the appliance, all the other operations are forbidden.
- Press the “Lock” button for several seconds to quit the lock function. The “lock” indicator turns off.

## Switch Off

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

## IV. COMPATIBLE COOKWARE



Iron oil frying  
pan



Stainless steel por



Iron pan



Iron kettle



Enamel stainless  
steel kettle



Enamel cooking  
utensil



Iron plate

- Requirement for por materials: containing magnetic inducing materials.
- Shape requirement: flat bottom, with the diameter more than 15 cm and less than 20 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 10 seconds, it will go into standby mode automatically.

## V. 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.**

## V. CLEANING AND MAINTENANCE

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.

## VI. TROUBLESHOOTING

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>• 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>
Code of failure	E3 E6	<ul style="list-style-type: none"> <li>• Wait a moment and press the "ON/STANDBY" 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>• Turn off the hotplate, when the voltage becomes normal, and then turn on the hotplate, it will operate as usual.</li> </ul>
	E1 E2 E4 E5 Eb	<ul style="list-style-type: none"> <li>• Please contact the special maintenance department.</li> </ul>

### 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.



## VII.WARRANTY

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

- One year warranty for the induction cooker.
- 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. We are not responsible for accidents arising due to the use of our accessories not designed for utilisation with this product.
  8. Using the product in a non-household environment is not covered by the warranty scope.
  9. 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.

## VIII.SPECIAL DECLARATION

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.