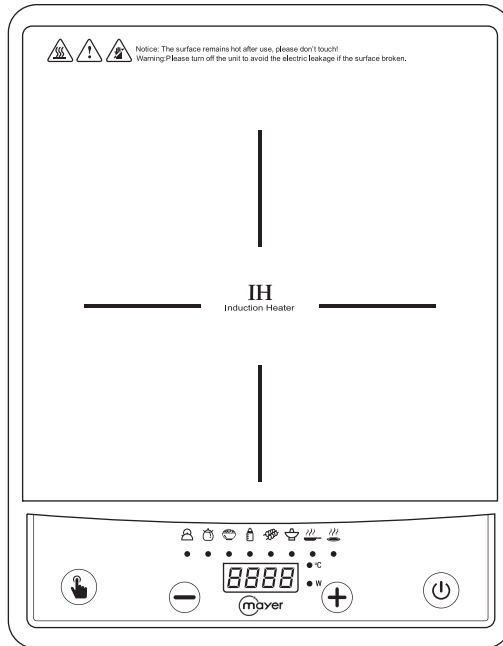




# Induction Cooker MMIC2001



## INDUCTION COOKER

Please read this instruction manual thoroughly before operating and keep it for future reference

## IMPORTANT SAFETY INSTRUCTIONS

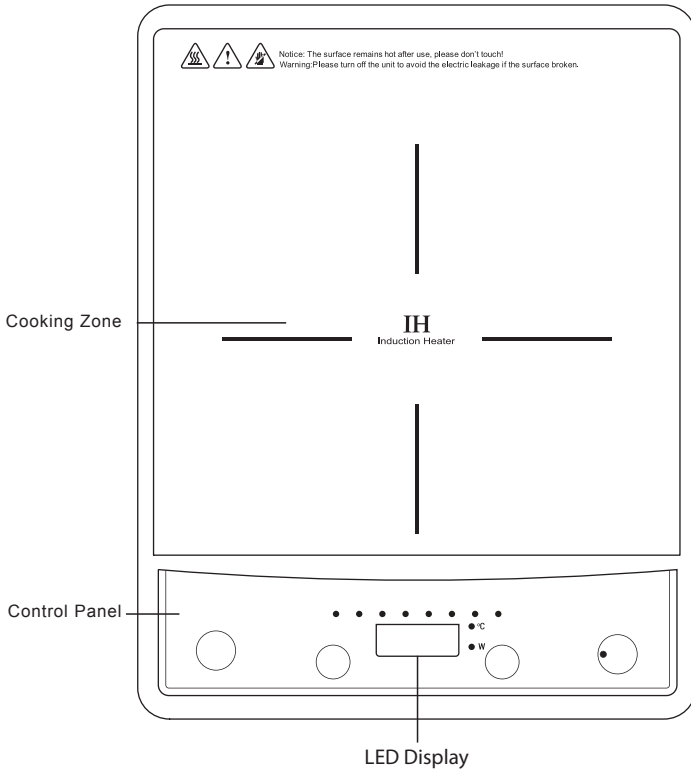
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. If the power cord is damaged, it must be replaced by the Service Centre to avoid a hazard.
- When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury.
- Do not immerse appliance, cord or plug in water or other liquid.
- Unplug from the outlet when not in use and before cleaning.
- Do not unplug the appliance by pulling on the cord.
- Use the accessories from the appliance only, as other accessories not from the appliance may cause fire, electric shock or injury.
- Do not heat iron items on the induction cooker heating plate to avoid danger caused by high temperatures.
- To avoid injuries such as scalding, do not let children operate the appliance alone. People with heart pacemakers should consult a doctor. Only use the appliance after confirming that it does not affect the pacemaker.
- Unplug the power cord from the outlet after use to avoid fire and/or damaging the electronic components, caused by a prolonged electrical connection.
- To avoid danger, do not insert any foreign object, such as iron wire, nor blocking the air ventilation opening or air entry port.
- 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.
- 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 the release of heat, do not cover the ventilation opening.
- Please use a dedicated and high-quality power outlet, with a 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.

- The cooker cannot be overloaded. Overloading the plate may damage the plastic cover and cooker plate.
- 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.
- 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.
- 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.
- 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.
- 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.
- Always clean the induction cooker to prevent a 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.
- The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.

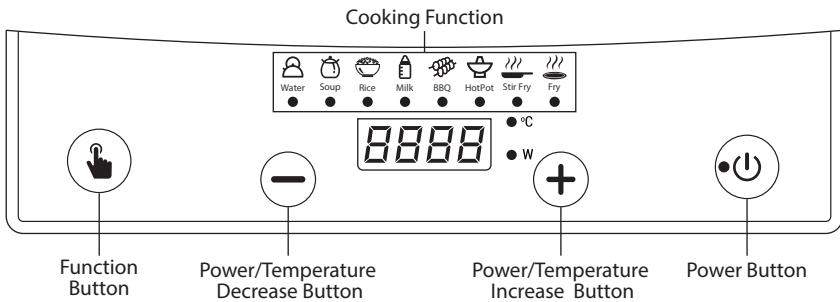
## PRODUCT TECHNICAL PARAMETERS

MODEL	RATED VOLTAGE	RATED POWER	ADJUSTABLE TEMPERATURE
MMIC2001	220-240V~, 50-60Hz	2000W	60°C - 240°C

# INTRODUCTION OF PARTS



## Control Panel



Note:


- These two buttons are for the adjustment of heat levels and also for the setting of
- timer in the preset / timer mode. there are a total of ten levels, ranging from 60°C to 240°C

## CONTROLS AND OPERATIONS

### Setting Up the Appliance

1. Connect the plug into the main socket.
2. Place the pot / cookware on top of the heating plate.  
Note: Please use the stainless steel pot provided / induction friendly cookware with a flat base only.
3. Press the Power button to power on the induction cooker. The power indicator light will turn on.
4. Press the Function button to select the appropriate function according to your cooking needs. The Hot Pot function will be selected on default. Press the function selector button repeatedly to toggle between the different functions.
5. Press the “ + ” or “ - ” to adjust the cooking power / temperature accordingly when needed. This function is only applicable for BBQ, Hotpot, Stir Fry & Fry functions only. For the other functions (Soup, Rice, Milk & Water), the cooking power / temperature is fixed and cannot be adjusted.  
(Refer to table at page 5 for the cooking information)
6. After the cooking is completed, press the Power button again to turn off the appliance.
7. Turn off the main switch and unplug the power cord. Remove the pot / cookware from the heating plate and proceed to cleaning up accordingly.

### Note:

- Only induction-friendly or steel flat-bottomed pots and pans, with a diameter between 12cm to 26cm, can be used with the induction cooker. Please ensure it is flat bottomed in order for the appliance to work.
- If a non-induction friendly cookware is used, the induction cooker will not function to start the heating.
- For induction-friendly cookware, there will be an induction icon “” at the bottom of the cookware.

Cooking Guide Information:

<b>Function</b>	<b>Default power/temperature displayed</b>	<b>Adjustable power/temperature range available</b>
Water	2000W	-
Soup	1600W	-
Rice	1000W	-
Milk	80°C	-
BBQ	200°C	60 - 240°C
Hotpot	1400W	200 - 2000W
S.Fry	2000W	200 - 2000W
Fry	240°C	60 - 240°C

## CLEANING AND MAINTENANCE

- Disconnect plug and wait until the unit is cooled down completely. Clean it after every use.
- Do not immerse appliance into the water. Only wipe it with a soft, gentle damp cloth. Do not use any metal scouring pads to clean.
- Only the cookware can be immersed and wash in water and detergent.
- If the pots / pans are used without being cleaned, there may be discoloration or stains.
- Do not use benzine, thinner, scrubbing brush, or polishing powder to clean the appliance.
- Wipe using dish washing agent and damp cloth.
- Use vacuum cleaner to suck up dirt from the air intake and exhaust vent.

## TROUBLESHOOTING

Problem	Cause of Issue	Solution
Display E0	Without cookware or incompatible cookware used.	Put suitable pan / pot on it.
Display E1	IGBT sensor open circuit/ short circuit.	Please contact Service Centre for checking and repairing.
Display E2	IGBT over heat.	Please contact Service Centre for checking and repairing.
Display E3	Over-Voltage 270V.	Please check power supply, wait until the power supply back to normal.
Display E4	Under-Voltage 90V.	Please check power supply, wait until the power supply back to normal.
Display E5	Top plate sensor open / short circuit.	Please wait for a few minutes until the unit cools down and check the pot / pan.
Display E6	Top plate over heat.	Please contact Service Centre for checking and repairing.