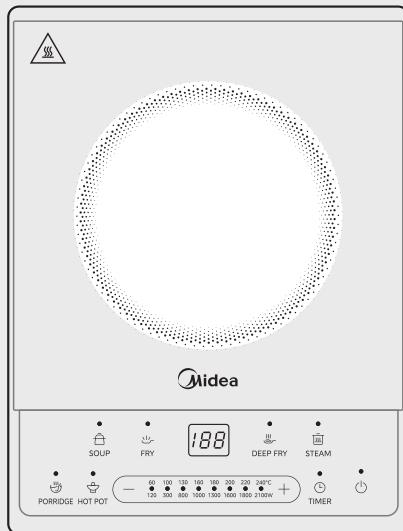


The Midea logo, featuring the brand name in a bold, sans-serif font with a registered trademark symbol.

INDUCTION COOKER

USER MANUAL

MC-VS2113R-EMC

Warning notices: Before using this product, please read this manual carefully and keep it for future reference. The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details. The diagram above is just for reference. Please take the appearance of the actual product as the standard.

THANK YOU LETTER

Thank you for choosing Midea! Before using your new Midea product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

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SAFETY INSTRUCTIONS

Intended Use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

Explanation of Symbols

Danger



This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.

Warning of electrical voltage



This symbol indicates that there is a danger to life and health of persons due to voltage.

Warning



The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.

Caution



The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.

Attention



The signal word indicates important information (e.g. damage to property), but not danger.

Observe instructions



This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

Read these operating instructions carefully and attentively before using/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

SAFETY INSTRUCTIONS

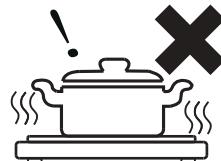
- For safety reasons and to avoid damage to the appliance or injuries to people, please abide by all the safety instructions below.
- Ignoring safety warnings may result in injuries.
- This appliance does not take into consideration the following situations:
 - use by children or disabled people without supervision;
 - children treating it as a toy.

∅ FORBIDDEN

- 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.



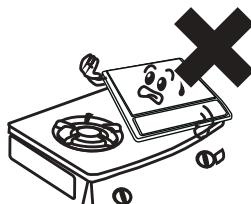
- Do not heat iron items on the induction cooker heating plate. It can get heated due to high temperature.



- 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.



- 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.



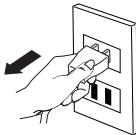
- Do not put it on any metal platforms (such as iron, stainless steel, aluminium), or place a non-metal pad less than 10 cm thick on the heating plate while the cooker is in use.



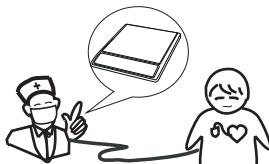
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children 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.

! MANDATORY

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



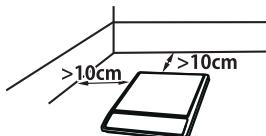
- People with heart pacemakers should avoid using the appliance. It is advisable to consult a doctor or pacemaker manufacturer about your particular situation.



- 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.



- 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.



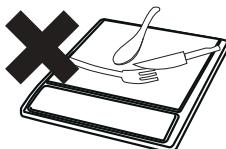
- Always make sure the plug is inserted firmly into the socket.

⚠ WARNING

- Do not place the induction cooker onto a carpet, table-cloth 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.



- 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.
- 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.
- 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 till hot. Never touch the ceramic surface to avoid burning.
-  Caution, hot surface, The surfaces are liable to get hot during use.

⚠ ATTENTION

- 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.



SPECIFICATIONS

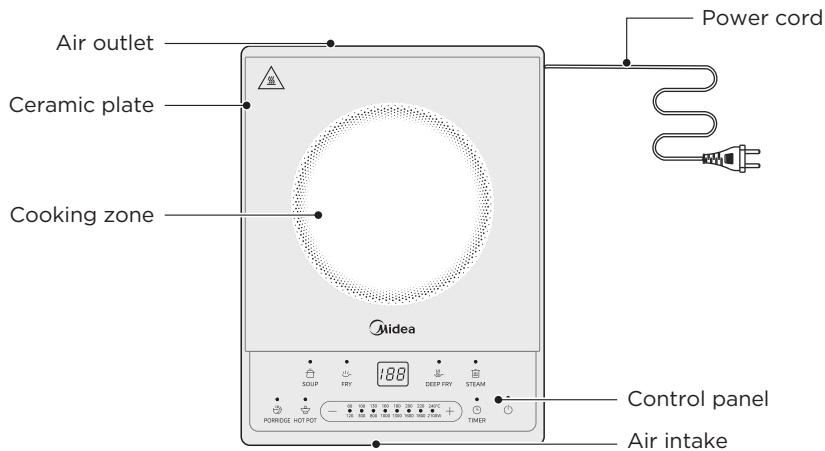
Product Model	MC-VS2113R-EMC
Rated Voltage	220-240V~
Rated Frequency	50-60Hz
Rated Power	2100W
Power Adjustment Range	120W-2100W
Appearance Dimension(mm)	355*270*65

PRODUCT OVERVIEW

Component Name

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

Parts List



NOTE

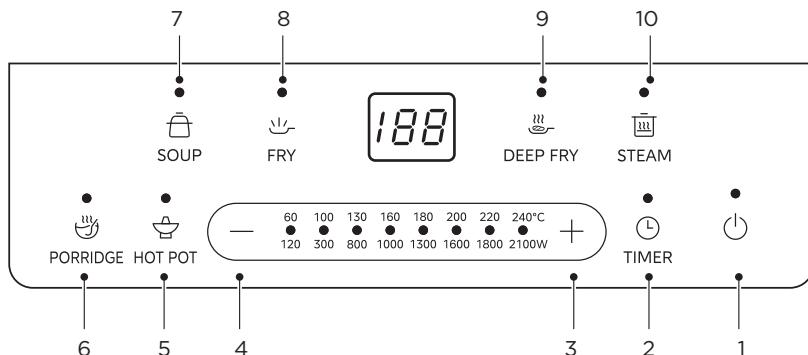
All the pictures in this manual are for explanation purpose only. Any discrepancy between the real object and the illustration in the drawing shall be subject to the real subject.

OPERATION INSTRUCTIONS

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.

Operation Part



		Function description
1	● POWER	• ON/OFF Button
2	● TIMER	• TIMER Button
3	+	• "+" Button
4	—	• “-” Button
5	● HOT POT	• HOT POT Button
6	● PORRIDGE	• PORRIDGE Button

		Function description
7	 SOUP	<ul style="list-style-type: none"> • SOUP Button
8	 FRY	<ul style="list-style-type: none"> • FRY Button
9	 DEEP FRY	<ul style="list-style-type: none"> • DEEP FRY Button
10	 STEAM	<ul style="list-style-type: none"> • STEAM Button

Function Selection

Function	Operation Guidelines
“On/ Standby”	<p>Connecting the power and switching on</p> <ul style="list-style-type: none"> • 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 10 seconds, 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. <p>Switch off</p> <ul style="list-style-type: none"> • 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.
“-” , “+”	<p>Power adjustment</p> <ul style="list-style-type: none"> • After selecting a mode, you can press “+” or “-” to adjust the power, and you can slide “Touch slider” to adjust the power. (if touch slider is available) • 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.

Function Selection

Function	Operation Guidelines
“Timer”	<p>Timer adjustment</p> <ul style="list-style-type: none">• 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.

Functional Cooking Mode Instructions

Function	Operation Guidelines
	<p>Users can select among the different cooking modes according to cooking purpose. For your convenience, we provide the following instructions:</p>
Hot Pot	<ul style="list-style-type: none">• The cooking mode of “Hot pot” fit to heating requirements, such as hotpot and boiling water. In the heating procedure, the time and power can be adjusted at any time.
Fry Deep Fry	<ul style="list-style-type: none">• The cooking modes of fry 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.
Soup Steam Porridge	<ul style="list-style-type: none">• For the cooking modes of Soup, and Steam, 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.

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:
 - Requirements for pot material: containing iron material.
 - 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.

TROUBLESHOOTING

Operation of your appliance can lead to errors and malfunctions. The following tables contain possible causes and notes for resolving an error message or malfunction. It is recommended to read the table below carefully in order to save your time and money that may cost for calling to the service center.

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">• Is the power plug properly connected? Is the switch, power outlet, fuse or power cord damaged?	
The "ON/STANDBY" indicator lights up and the display works normally, but heating does not start.	<ul style="list-style-type: none">• Is the pot material proper?• For other causes, please take the appliance to a repairing and maintenance site to be fixed.	
Heating suddenly stops during the process.	<ul style="list-style-type: none">• Is the temperature of the oil too high when frying dishes?• Is the temperature of the surroundings very high?• Is the air inlet or air outlet of the induction cooker blocked?• Is the default heating time of the induction cooker over?• The self-safety protection of the induction cooker starts, wait for several minutes and connect power to use it.	
Code of failure	C2	<ul style="list-style-type: none">• Wait a moment and press the "ON/OFF" or "STANDBY" button when the temperature of the hotplate becomes normal, the induction hotplate will operate as usual.
	EH EL	<ul style="list-style-type: none">• Turn off the hotplate, when the voltage becomes normal, and then turn on the hotplate, it will operate as usual.
	E1 E2 E3 E4 E7	<ul style="list-style-type: none">• Please contact the special maintenance department.

- 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.

TRADEMARKS, COPYRIGHTS AND LEGAL STATEMENT

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This manual is created by Midea and Midea reserves all copyrights thereof. No entity or individual may use, duplicate, modify, distribute in whole or in part this manual, or bundle or sell with other products without the prior written consent of Midea.

All the described functions and instructions were up to date at the time of printing this manual. However, the actual product may vary due to improved functions and designs.

DATA PROTECTION NOTICE

For the provision of the services agreed with the customer, we agree to comply without restriction with all stipulations of applicable data protection law, in line with agreed countries within which services to the customer will be delivered, as well as, where applicable, the EU General Data Protection Regulation (GDPR).

Generally, our data processing is to fulfil our obligation under contract with you and for product safety reasons, to safeguard your rights in connection with warranty and product registration questions. In some cases, but only if appropriate data protection is ensured, personal data might be transferred to recipients located outside of the European Economic Area.

Further information are provided on request. You can contact our Data Protection Officer via **MideaDPO@midea.com**. To exercise your rights such as right to object your personal date being processed for direct marketing purposes, please contact us via **MideaDPO@midea.com**. To find further information, please follow the QR Code.

Dealer Stamp	Warranty Details Changes to Warranty card invalidates the warranty		
	Model No.	Product:	
	Serial No.	Date of expiry of warranty:	
Customer Details To be filled in upon purchase			
	Customer's Name&Address	Date of purchase	
	Tel.No./Email		
Service History To be filled in case of warranty repair			
Job no.	Date	Job no.	Date
		Job no.	Date

Midea offers the owner of this product a **ONE YEAR WARRANTY**, from the date of purchase, against all manufacturing defects in material and workmanship. The warranty card to be presented to authorized service centers / distributors along with the purchase invoice to claim the warranty.

The warranty does not cover;

- 1) Damage due to mishandling or fire and becomes invalid if repair has been attempted by unauthorized persons.
- 2) Any failure to follow the instructions as mentioned in the user manual.
- 3) Fluctuation in voltage or any modifications/adjustments made to comply with local electrical, safety and technical standards.
- 4) Damages caused by fire, accident or any natural disaster, damage due to mishandling, wear & tear, voltage fluctuations.



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