



The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details.

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# User's Manual

## Induction Cooker

FP-60ISL160WETL-N

Please read this User's Manual carefully for proper use of Midea's Induction Cooker.



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## Specifications


| Rated voltage     | 230V ~      | Rated frequency        | 60 Hz                     |             |
|-------------------|-------------|------------------------|---------------------------|-------------|
| Model             | Rated power | Power adjustment range | Appearance dimension (mm) | Weight (kg) |
| FP-60ISL160WETL-N | 1600W       | 120W -1600W            | 360x270x65                | 2.5         |

## 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).




## Safety instructions


Symbols:  Forbidden  Mandatory  Warning  Attention

-  Children should be operating this appliance under supervision in order 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.




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




## Safety instructions


Symbols:  Forbidden  Mandatory  Warning  Attention

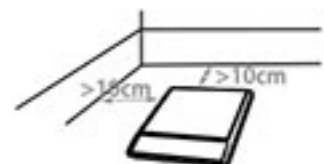
-  People with heart pacemakers should avoid using the appliance. It is advisable to consult a doctor or pacemaker manufacturer about your particular situation.




-  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 the release of heat.



-  Do not use the appliance if the plug or the main cord is damaged. If the power cord is damaged, have it replaced by our service center, 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.




## Safety instructions


Symbols:  Forbidden  Mandatory  Warning  Attention

-  Do not place the induction cooker on a carpet, table cloth or thin paper to avoid blocking the air inlet opening or air outlet opening, so as to avoid affecting 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.



-  Please keep the induction cooker clean after use. Protect the induction cooker from bugs, dust and humidity. Avoid letting cockroaches etc fall into the internal parts of the induction cooker as this may cause a short circuit of the electrical board. When not in use for a long period, please clean it and store it in a plastic bag.




-  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.




## Safety instructions


Symbols:  Forbidden  Mandatory  Warning  Attention


-  Always clean the induction cooker to avoid dirt 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.


-  The instructions state that this appliance is not intended to be operated by means of an external timer or separate remote-control system.


-  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.

-  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.

-  This appliance is not intended for use by other 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.

-  Do not touch the cooking plate after cooking, as it retains heat from the cookware.

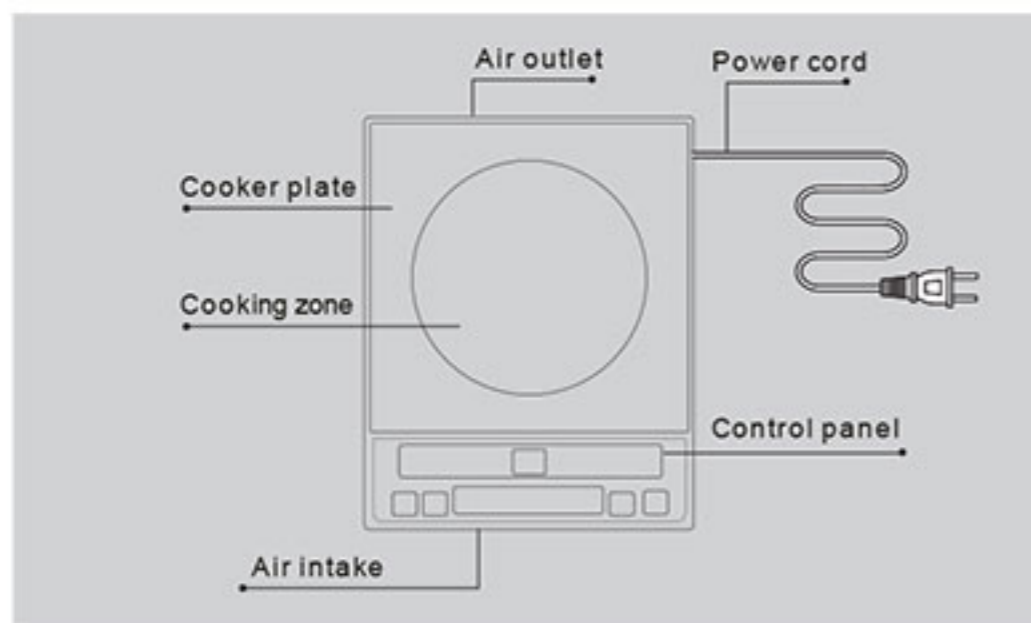
-  Never connect this appliance to an external timer switch in order to avoid a hazardous situation.

-  Do not plug in the appliance or operate the control panel with wet hands.

## 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.

## Instructions for use

**Special notice:** Please read the corresponding instruction manual for each specific induction cooker purchased.

### Connecting the power and switching on



- After pressing the "ON/OFF" key, the induction cooker enters into manual cooking mode.
- After pressing the "ON/OFF" key, if no proper vessel is placed on the cooker plate, the induction cooker will not heat up and the alarm will sound to indicate that a vessel is required. After one minute later it will switch off automatically.

### Function selection

- After switching on the appliance, press the corresponding cooking buttons to enter the desired cooking mode.
- Please refer to "Functional cooking mode instructions" 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.
- Timer function does not work for Boil mode. (for selected models only)



### Switch off

- When the operating time is over, the induction cooker switches off automatically.
- If switch off is needed in advance, press the "ON/OFF" 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 the protection function.



Cooking modes such as Fry and Deep fry are applicable to high temperature cooking. During cooking, the power for each function can only be adjusted on the basis of levels, while the time and power can be adjusted at any time for the other functions. When the food in the pot reaches the temperature point required by the function (highest temperatures may vary with different functions), the induction cooker may switch to interval heating or stop heating, and resume heating after the temperature cools down.



For cooking modes such as Congee, Soup and Braise, the induction cooker can automatically control the power on the basis of timing and the temperature of the ingredients in the pot. In these modes, the power can be manually adjusted at any time. However, the induction cooker will resume to auto power control based on the cooking effects. After the working time elapses, these modes will automatically start the two-hour "Keep Warm" function. (for selected models only)



**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 according to your preference.

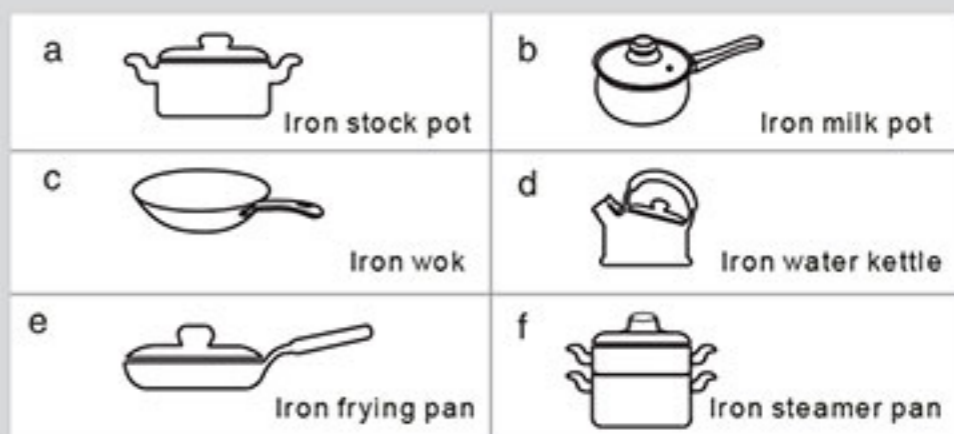
### Functional cooking mode instructions

- The default time duration of heating for each mode is shown in the following table:

| Modes                                      | Hot pot    | Fry       | Congee     | Soup       | Braise    | Deep fry  |
|--|------------|-----------|------------|------------|-----------|-----------|
| Default time duration of heating (Minutes) | <b>120</b> | <b>60</b> | <b>120</b> | <b>120</b> | <b>60</b> | <b>60</b> |

**Note:**

The table above provides the time duration of heating for general modes. The time duration for certain modes of some products is not included. Please refer to the time duration as a standard.



- Please use the cooking pans provided with the unit. It is better not to use other pots so as to avoid any influence on the unit's operational performance.
- The maximum load for the frying pan is 4kg. When using it, do not let the weight of the ingredients exceed this weight in order to avoid danger.
- If other pots are used, please comply with the following conditions:
  - Requirement for pot material: Must contain an iron material
  - Requirement for pot shape: Flat bottom, with a diameter between 14.5-18 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 until the plate of the induction cooker is no longer hot before you start cleaning.
- After using the induction cooker for a long time, some dust or other dirt may accumulate at the opening of the air inlet or air outlet. Please wipe the panel with a soft cloth. The dust around the air inlet and outlet can be cleaned with a soft brush or a mini vacuum cleaner.  
Note: Please do not rinse with water.
- For oil spills on the cooker plate, simply clean the plate using a soft moist cloth with a small amount of toothpaste or mild detergent.
- 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/OFF" 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/OFF" 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?</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 auto-shut off function may be working. Simply wait for several minutes and reconnect the unit to a power supply.</li> </ul> |

## Self-diagnosis for abnormalities

| The protection codes appear | E:06 E6  | Protection against high temperature inside the cooker      | • The temperature inside the induction cooker is too high. When the temperature lowers, press the "ON/OFF" key, the heating can start normally.  |
|-----------------------------|--|--|--|
|                             | E:03 E3<br>E:10 E8                                 | Protection against high temperature (cooker plate)         | • The temperature of the cooker plate is too high. When the temperature lowers, press the "ON/OFF" key, the heating can start normally.  |
|                             | E:01 E1<br>E:02 E2<br>E:04 E4<br>E:05 E5<br>E:H E6 | Protection against the abnormality of the internal sensors | <ul style="list-style-type: none"> <li>• If the temperature of the surroundings is too low, the auto shut-off feature will start. In order to resume the operation, simply restart the unit.</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 call our service center.
- Do not disassemble or repair the product by yourself to avoid product damage or personal injury.



If there is a technical amendment for the product, it will be edited into the updated version of the user's manual. Please be aware that we will not separately inform customers about this. If the appearance or color of the product is modified, please refer to the actual appliance as a standard.