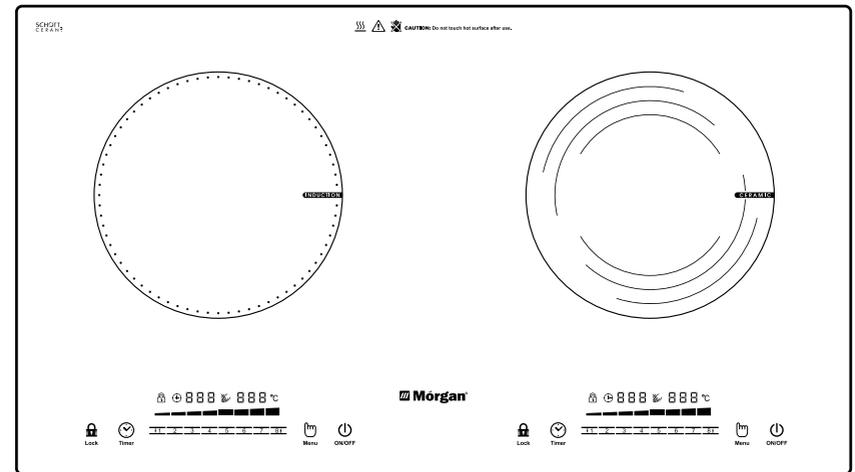


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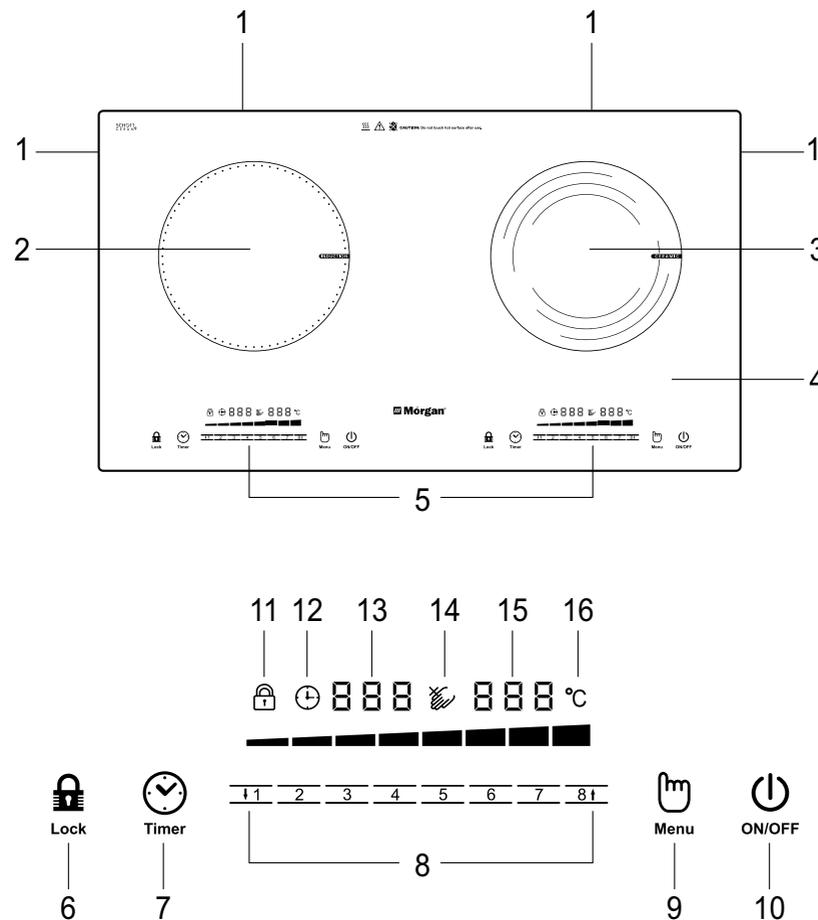
Electric Built-in Hybrid Cooker

MBH-IC13

C O N T E N T S

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PARTS IDENTIFICATION



- | | |
|----------------------------------|--------------------------------|
| 1. Air Vent | 10. On/Off Button |
| 2. Induction Cooker Heating Zone | 11. Lock LED |
| 3. Ceramic Cooker Heating Zone | 12. Timer LED |
| 4. Glass Surface | 13. LED Display Screen (Left) |
| 5. Control Panel | 14. Temperature Indicator |
| 6. Lock Button | 15. LED Display Screen (Right) |
| 7. Timer Button | 16. LED Temperature Symbol |
| 8. Power Zone | |
| 9. Menu Button | |

Please read all instructions carefully before using the appliance and keep this manual for future reference.

IMPORTANT SAFETY PRECAUTIONS

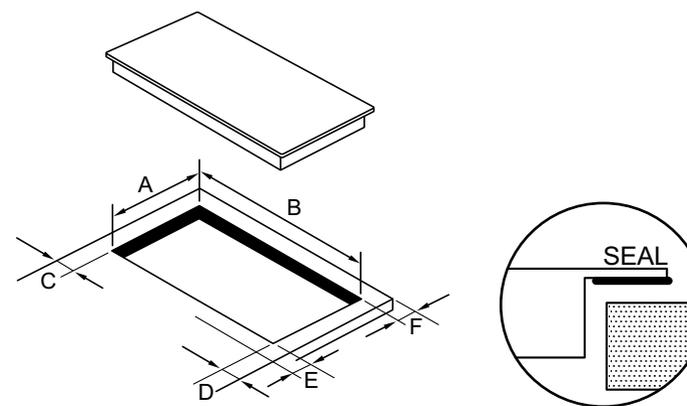
1. Do not handle the power plug with wet hands.
2. Do not insert power plug into a power socket with several other appliances plugged in.
3. Do not use the appliance if it does not operate correctly, if it has been damaged or if the power cord or power plug is damaged. Do not use appliance if the power plug does not fit into the power socket safely. To maintain safety, these parts must be replaced by an Approved Service Center.
4. Do not operate the appliance near an open flame or in wet places.
5. Never leave the appliance unattended whilst connected to the power supply, even if for a few moments, especially where children are present.
6. Do not place the appliance on unstable surfaces.
7. Do not move the unit with any cooking appliances on it to prevent accidental spillage or personal injuries.
8. Do not heat the empty pot or overheat the pot.
9. Do not place metallic objects such as knives, forks, spoons, lids, cans, and aluminium foils on the top plate.
10. Do not operate the appliance on low-heat resistance articles such as carpet or tablecloth (vinyl).
11. Do not place a sheet of paper between the pot or pan and the unit to avoid a fire hazard.
12. If the appliance's surface is cracked, please power off and contact your nearest service center immediately.
13. Do not obstruct the air intake or exhaust vent.
14. Maintain a gap of at least 10cm (4 inches) on all sides of the appliance to ensure adequate ventilation.
15. Do not touch the top plate immediately after removing the pot or the pan, as the top plate will still be very hot.
16. Do not place the appliance close to magnetized objects such as: radios, televisions, automatic-banking cards and cassette tapes.
17. The power cord must never be close to or touch hot parts of the appliance, close to sources of heat or resting on sharp edges.
18. If the power cord is damaged, have it replaced only by qualified technicians.

IMPORTANT SAFETY PRECAUTIONS

19. 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.
20. Ensure appliance is powered-off & disconnected from the power supply when not in use.
21. Never disconnect the plug by yanking on the power cord.
22. Inspect the appliance and power cord for signs of wear or damage prior to connecting to the power supply.

INSTALLATION

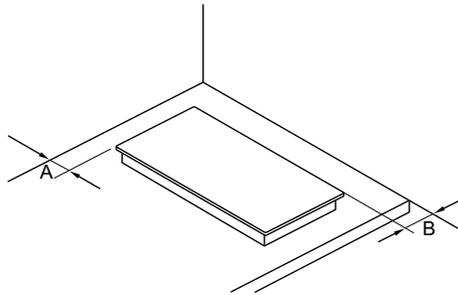
- Cut out the work surface according to the sizes shown in the drawing.
- For installation and use, a minimum of 50mm (1.97") space shall be preserved around the hole.
- Ensure the thickness of the work surface is at least 30mm (1.18"). Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hot plate. Please refer to the below diagram:



A	B	C	D	E	F
395mm mini	680mm mini	50mm mini	50mm mini	50mm mini	50mm mini

INSTALLATION

The hob can be used on the table top of cabinet. The ceramic hob should be placed horizontally as shown below:

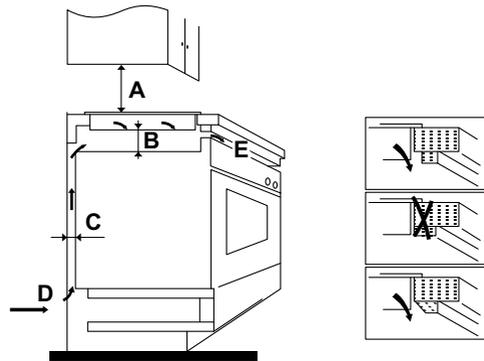


A	B
50mm mini	50mm mini



Under any circumstances, ensure that the area around the hob is well ventilated and the air inlet and outlet are not obstructed. Also ensure that the hob is functioning properly.

Note: The safety distance between the hot plate and the cupboard above the hot plate should be at least 760mm (30").



A	B	C	D	E
760mm mini	50mm mini	30mm mini	Air Intake	Air exit 10mm

CAUTION

1. The hob must be only installed by qualified personnel or technicians. NEVER perform the operation by yourself.
2. The hob should not be mounted to any cooling equipment, dishwashers and rotary dryers.
3. The hob should be installed in such a manner that optimal heat radiation is ensured to enhance its durability and reliability.
4. The wall and induced heating zone above the work surface should be heat-resistant.

INSTALLATION

5. To avoid any damage, the sandwich layer and adhesive must be heat-resistant.
6. Do not use a steam cleaner to clean the appliance.

CONNECTING THE HOB TO THE POWER SUPPLY

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker.

1. If the cable is damaged or needs replacing, this should be performed by a suitably qualified after-sales technician using the proper tools to prevent any accidents.
2. The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
3. The cable must not be bent or compressed.
4. The cable must be inspected regularly and only replaced by a suitably qualified person(s).

FEATURES

1. INDUCTION COOKER

Whilst standard hotplates heat up themselves, in an induction hot plate the heat is created in the base of the cookware. The hob itself does not heat up; it becomes hot when food is heated upon it in a pan and the heat from the pan reflects onto the hob. (Reverse heating).

This is caused by an energy field that generates heat only in magnetically conductive materials, for example, pans made of iron. In other materials, such as porcelain, glass or ceramic, the energy field cannot generate any heating effect.

Therefore, use only cookware suitable for induction hobs:

1. Recommended cookware includes pots and pans with a base made of steel or cast iron. You can identify these either by means of the markings on the pan or by ascertaining whether a magnet clings to the base of the pan.
2. Unsuitable cookware is made from any kind of metal that is non-magnetic, such as aluminium, copper and stainless steel, as well as non-metallic vessels made of porcelain, glass, ceramic, plastic, etc.
3. Thin pan bases are better suited to induction cooking than thick sandwich bases. The very short response times to setting modifications (short preheating period, rapid and controllable browning) are not possible when pans with thick bases are used.

Only use cookware suitable for the size of the hob to ensure that the induction hob functions perfectly. The base of the pan may not be uneven, rather, it must sit flat.

The diameter may not be less than 16cm (6.3") to ensure that the energy field has an effect. Do not use pans with a diameter more than 26cm (10.2").

FEATURES

2. CERAMIC COOKER

The infrared cooker uses an infrared element to heat the surface. It is designed for modern family cooking. The key features are:

1. Energy saving and environment protection. It uses far-infrared heating, offering fast and even heating with no electromagnetic radiation, flame, smoke, or carbon monoxide emission during both warming and various cooking functions.
2. Any pot could be used, including stainless steel, aluminium, copper, ceramic, iron, heat-resistant glass and any other heat-resistant utensils.
3. Safety protection. Self-detect function makes automatic protection to the surface and inside overheating, high-voltage and low-voltage circumstances.
4. Multi-function. Not only include the traditional uses, such as steam, fry and soup, but also you could use as a grill.
5. Easy cleaning. The glass design ensures thorough cleaning and maintenance.

POWER AND TEMPERATURE LEVEL SETTINGS

INDUCTION COOKER								
Display No.	1	2	3	4	5	6	7	8
Watt (W)	200	400	600	800	1000	1500	1800	2200
Temp (°C)	60	90	120	150	180	200	220	240
CERAMIC COOKER								
Display No.	1	2	3	4	5	6	7	8
Single Circle Power (W)	100	300	400	500	600	700	900	1000
Double Circle Power (W)	200	600	800	1000	1200	1400	1800	2200

OPERATING INSTRUCTIONS

INDUCTION COOKER

1. Power On

- When powered on, the buzzer will alert, the LED display screen illuminates once and dims. The cooker is now in power-on mode.

2. Switch On

- After power on, press "On/ Off Button", the right end of LED display screen will show "ON". The cooker is now ready for operation.
- In this mode, the cooker will automatically switch off if there is no selected function after 10 seconds.
- After switching on, press the relevant function button(s) to select the desired cooking function.

3. Switch Off

- During operation or when switching on, press "On/Off Button". The cooker will cease operation and enters power-on mode.

4. Timer

- Time ranges from 1 minute to 480 minutes.
- During operation, press "Timer Button" once, the left end of LED display screen will show "0", "Timer LED" will be consistently illuminated. Slide the slide zone or just press the left end or the right end of the slide zone to decrease or increase the timer. It will be automatically confirmed in 5 seconds after setting the timer.
- When the left end of LED display screen shows "0", press "Timer Button" again. Timer function will automatically be cancelled if there is no selection in 5 seconds.
- In timer mode, press "Timer Button" again to cancel the timer function.

5. Power Heating Function

- When in switch on or other cooking modes, press "Menu Button" to select desired power heating function. The right end of the LED display screen will show the default heating power of "6".
- Slide the slide zone or just press the left end or the right end of the slide zone to decrease or increase the power.

6. Temperature Heating Function

- When in switch on or other cooking modes, press "Menu Button" to select temperature heating function. The right end of the LED display screen will show "200", the default heat temperature is 200°C.
- Slide the slide zone or just press the left end or the right end of the slide zone to decrease or increase the temperature.

OPERATING INSTRUCTIONS

7. Lock

- Press and hold the "Lock Button" for 2 seconds. The "Lock LED" will illuminate consistently and the cooker enters lock mode. During this mode, it will lock the control panel except the "On/Off Button".
- In "Lock" mode, press and hold "On/Off Button" to turn off the appliance, the "Lock LED" will be kept consistently on. Press and hold "Lock Button" for 2 seconds again to unlock the panel to turn on the cooker.
- In "Lock" mode, press and hold "Lock Button" for 2 seconds again, "Lock LED" will disappear, and the control panel is unlocked.

8. Energy Sharing

- Energy sharing exists between the induction cooker and the ceramic cooker. The one you operate will be the one in top priority.
- When the ceramic cooker is operating, it will send a signal to the induction cooker to start the fan and accelerate the heat dissipation inside the cooker.
- The total power of the induction cooker and the ceramic cooker shall be kept within the 3000W range (including 3000W).
- When the ceramic cooker is operating, it will send a signal to the induction cooker to ascertain the total power. If power exceeds 3000W, the induction cooker will lower the power automatically.

9. Continuous Fan Operation

- The fan will keep operating for 2 to 5 minutes for optimal heat dissipation after cooking is completed and will stop automatically when the glass surface temperature falls below 50°C.

10. Automatically Power Off When No Operation for 2 Hours

- In operating mode, the cooker will automatically switch off if without any operation after 2 hours (excludes timer mode).

CERAMIC COOKER

1. Power On

- When powered on, the buzzer will alert, the LED display screen illuminates once and dims. The cooker is now in power-on mode.

2. Switch On

- After power on, press "On/ Off Button", the right end of LED display screen will show "ON". The cooker is now ready for operation.

OPERATING INSTRUCTIONS

- In this mode, the cooker will automatically switch off if there is no selected function after 10 seconds.
- After switching on, press the relevant function button(s) to select the desired cooking function.

3. Switch Off

- During operation or when switching on, press "On/Off Button". The cooker will cease operation and enters power-on mode.

4. Timer

- Time ranges from 1 minute to 480 minutes.
- During operation, press "Timer Button" once, the left end of LED display screen will show "0", "Timer LED" will be consistently illuminated. Slide the slide zone or just press the left end or the right end of the slide zone to decrease or increase the timer. It will be automatically confirmed in 5 seconds after setting the timer.
- When the left end of LED display screen shows "0", press "Timer Button" again. Timer function will automatically be cancelled if there is no selection in 5 seconds.
- In timer mode, press "Timer Button" again to cancel the timer function.

5. Power Heating Function

- When in switch on or other cooking modes, press "Menu Button" to select either single or double cooking circle power heating function. The right end of the LED display screen will show the default heating power of "5".
- Slide the slide zone or just press the left end or the right end of the slide zone to decrease or increase the power.

6. Selecting Single /Double Cooking Circles

- During operation or other cooking modes, press "Menu Button" to choose single or double cooking circle power.
- When you choose single circle power, the right end of the LED display screen will show "1" (Single Circle Power) and "5" (Power 5)
- When you choose double circle power, the right end of the LED display screen will show "2" (Double Circle Power) and "5" (Power 5)
- Slide the slide zone or just press "Decrease Button" or "Increase Button" to decrease or increase the power.

OPERATING INSTRUCTIONS

7. Lock

- Press and hold the "Lock Button" for 2 seconds. The "Lock LED" will illuminate consistently and the cooker enters lock mode. During this mode, it will lock the control panel except the "On/Off Button".
- In "Lock" mode, press and hold "On/Off Button" to turn off the appliance, the "Lock LED" will be kept consistently on. Press and hold "Lock Button" for 2 seconds again to unlock the panel to turn on the cooker.
- In "Lock" mode, press and hold "Lock Button" for 2 seconds again, "Lock LED" will disappear, and the control panel is unlocked.

8. Energy Sharing

- Energy sharing exists between the induction cooker and the ceramic cooker. The one you operate will be the one in top priority.
- When the ceramic cooker is operating, it will send a signal to the induction cooker to start the fan and accelerate the heat dissipation inside the cooker.
- The total power of the induction cooker and the ceramic cooker shall be kept within the 3000W range (including 3000W).
- When the ceramic cooker is operating, it will send a signal to the induction cooker to ascertain the total power. If power exceeds 3000W, the induction cooker will lower the power automatically.

9. High Temperature Indicator

- During operation, when glass surface temperature exceeds 50°C, the high temperature indicator (red hand icon) will keep illuminating.
- After cooking is completed, the high temperature indicator (red hand icon) will flicker and disappear when the glass surface temperature falls below 50°C.

10. Continuous Fan Operation

- The fan will keep operating for 2 to 5 minutes for optimal heat dissipation after cooking is completed and will stop automatically when the glass surface temperature falls below 50°C.

11. Automatically Power Off When No Operation for 2 Hours

- In operating mode, the cooker will automatically switch off if without any operation after 2 hours (excludes timer mode).

CLEANING AND MAINTENANCE

1. Turn off the appliance by pressing "ON/OFF" and wait until the light turns off. Once powered off, unplug the power cord accordingly.
2. Wait for some time and allow the appliance to cool down.
3. Use mild detergent or dishwashing liquid with a soft cloth to remove dirt.
4. Do not wash it under running water or immerse it in water to prevent water from getting inside and damaging the appliance.
5. Always make sure that the top plate and the pan/pot is clean before cooking as the dirt from the pan/pot will stick to the plate and discolor it.
6. Clean the air vents using a vacuum cleaner to remove dirt or use cotton if oily.
7. Apply a little soap to a toothbrush to gently clean the appliance's surface.
8. Do not use abrasives cleansing agents to avoid chemical reaction and discoloration.
9. After dirt has been removed, use a dry, soft cloth to wipe dry the appliance.

SPECIFICATIONS

Model	MBH-IC13
Rated Voltage / Frequency	220-240V~ 50/60Hz
Rated Wattage	3000W
Net Weight	7.5Kg

TROUBLESHOOTING

INDUCTION COOKER		
PROBLEM	POTENTIAL CAUSES	RESOLUTION
Power indicator not on	Power cord is not connected properly	Ensure power plug is properly inserted into power supply
Power switches off automatically	1. Overheating 2. No selected operation in two hours	Restart the cooker or if problem persists, return it to the service center for inspection and repair
LED shows E0	1. No pot 2. Pot too small	Use suitable pot on the surface of the cooker
LED shows E2	Temperature sensor open or short circuit	Please return the cooker to the service center for inspection and repair
LED shows E3	High voltage protection	Ensure 120V < voltage < 270V, 220V~240V
LED shows E4	Low voltage protection	Ensure 120V < voltage < 270V, 220V~240V
LED shows E5	High temperature protection	Restart cooker again after the temperature has cooled down
LED shows E6	IGBT overheat	Ensure no obstructions in the air intake and outlets. If problem persists, return it to the service center for inspection and repair

TROUBLESHOOTING

CERAMIC COOKER		
PROBLEM	POTENTIAL CAUSES	RESOLUTION
Power indicator not on	Power cord is not connected properly	Ensure power plug is properly inserted into power supply
Power off automatically	1. Overheating 2. No selected operation in two hours	Restart the cooker or if problem persists, return it to the service center for inspection and repair
LED shows E2	Temperature sensor open or short circuit	Please return the cooker to the service center for inspection and repair
LED shows E3	High voltage protection	Please ensure 120V < voltage < 270V, 220V~240V
LED shows E4	Low voltage protection	Please ensure 120V < voltage < 270V, 220V~240V
LED shows E5	High temperature protection	Restart cooker again after the temperature has cooled down
LED shows E6	SCR overheat	Ensure no obstructions in the air intake and outlets. If problem persists, return it to the service center for inspection and repair

NOTE: If the above problems are not resolved, DO NOT disassemble the appliance. Return it to the service center for inspection and repair. If you disassemble the appliance, we have the right to void the warranty. The manufacturer will not be responsible for any malfunctions or personal injuries as a result of this.