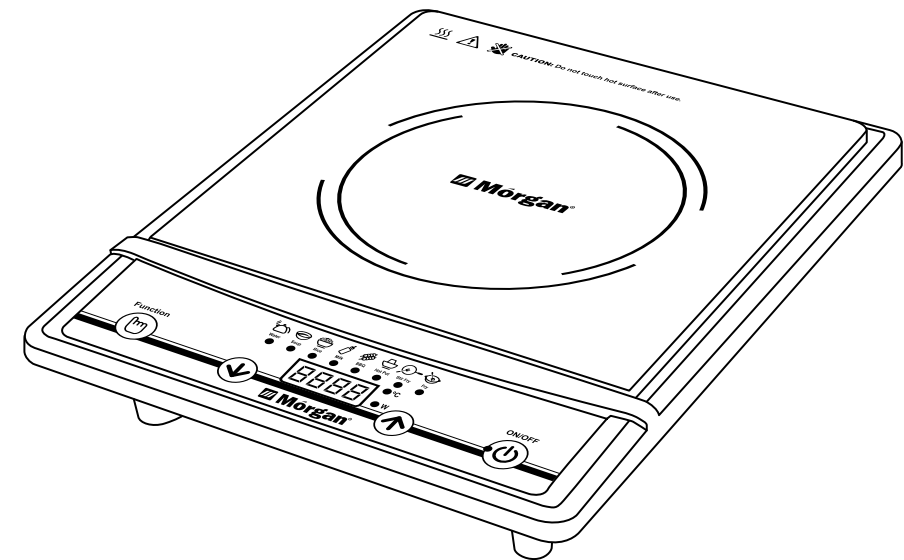
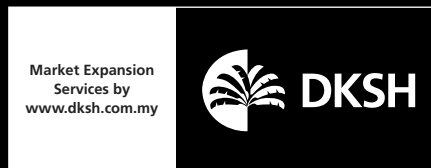


# **Mórgan®**


## USER MANUAL



# **Mórgan®**



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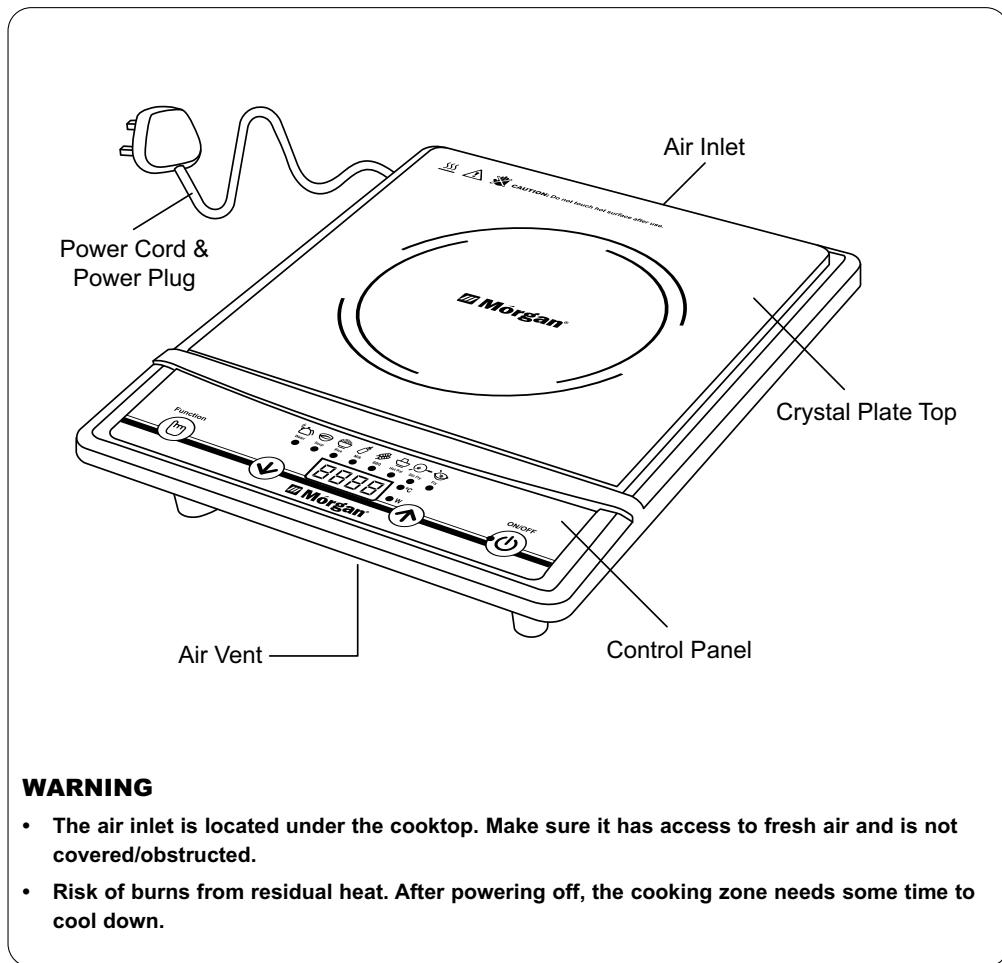
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# Induction Cooker

**MIC-2520**

Thank you for purchasing a quality MORGAN appliance. We trust that you will have a pleasant experience with your new product. To guarantee safety and best efficiency, please read this manual carefully and keep a copy for future reference.

## PARTS IDENTIFICATION



### WARNING

- The air inlet is located under the cooktop. Make sure it has access to fresh air and is not covered/obstructed.
- Risk of burns from residual heat. After powering off, the cooking zone needs some time to cool down.

## SPECIFICATIONS

MODEL	MIC-2520
RATED VOLTAGE / FREQUENCY	220-240V~ 50Hz
RATED WATTAGE	2000W
POT CAPACITY	2.0L

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be taken, including the following:

1. READ ALL INSTRUCTIONS carefully & save it for future reference.
2. Unplug from the power supply when not in use and before cleaning.  
**WARNING: Allow surface to cool before assembling or disassembling parts.**
3. Operate the appliance only on level and stable surfaces.
4. Use only with induction-compatible cookware.
5. Do not allow power cord to hang over edge of table or counter or touch hot surfaces.
6. Ensure exterior of pan is dry before use.
7. Do not heat empty pan.
8. Take precautions not to spill any liquids into air vents.
9. To protect against the risk of electrical shocks, do not immerse power cord, power plugs or unit in water or other liquids.
10. 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.
11. Do not leave appliance unattended when it is powered on.
12. Do not touch hot surfaces. Always use handles or knobs.
13. Do not cook on a broken cooktop. If cooktop should break, cleaning solutions and spills may penetrate the broken cooktop and pose a risk of electric shock.
14. Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied onto a hot surface.
15. Do not operate any appliance with a damaged power cord or power plug, after the appliance malfunctions or has been damaged in any manner. Contact your nearest authorized consumer service center (see separate Warranty) to return for examination, repair or adjustment.
16. A short power cord is supplied to reduce the risk of entanglement or tripping over a longer cord, especially by children.
17. The appliance should be placed on a flat surface to prevent the pot from slipping when placed on the cooking zone.
18. Extension cords are available and may be used if care is exercised in their use. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
19. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
20. Do not use outdoors or while standing in a damp area.
21. Do not place on or near a hot gas or electric burner, or in a heated oven.
22. Exercise extreme caution when moving any pot or pan containing hot oil or other hot liquids from this appliance.
23. Allow at least 4- 6 inches of optimum air circulation above and on all sides when using this appliance.
24. Do not use this appliance for anything other than its intended use.

## IMPORTANT SAFEGUARDS

25. This appliance is for household use only.
26. To disconnect, turn the unit off, then detach power plug from the power supply.
27. Do not operate your appliance in a garage or under a wall cabinet. Always unplug the unit from the power supply before storing to avoid a fire hazard.
28. This appliance has a polarized power plug (one blade is wider than the other). To reduce the risk of electric shock, this power plug is intended to fit into a polarized one-way power supply only. If the power plug does not fit fully into the power supply, reverse the power plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the power plug in any manner yourself.
29. Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminium foil on the cooktop.
30. Keep magnetized items away from the unit. Items such as radios, televisions, and automatic banking cards can affect the performance of the unit.

## CAUTION

### To reduce the risk of electric shock, burns, fire or injury:

1. Always unplug appliance from the power supply immediately after use.
2. Do not use while bathing or in a shower.
3. Do not place or store appliance in damp/wet areas.
4. Do not immerse into water or other liquids.
5. Do not reach for unit that has fallen into water. Unplug it from the power supply immediately.
6. Care should be taken so that objects do not fall and liquids are not spilled onto the appliance.

**TO REDUCE THE RISK OF ELECTRIC SHOCK, DO NOT REMOVE COVER. THERE ARE NO USER-SERVICEABLE PARTS INSIDE.**

**TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT EXPOSE THIS UNIT TO WATER OR MOISTURE.**

**SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY**

## HOW INDUCTION COOKING WORKS

1. Induction cooking uses electromagnetism to transfer energy into the bottom of your cookware.
2. The surface of the cooktop does not work the same way as conventional cooktops as power is sent directly to the cookware.
3. As long as power is transferring into the cookware, the cookware will stay hot.
4. Once power is stopped, removed or reduced, the cookware will begin to cool instantly.

### **WARNING! HOT SURFACE!**

**Risk of burns from residual heat. After powering off, the cooking zone needs some time to cool down.**

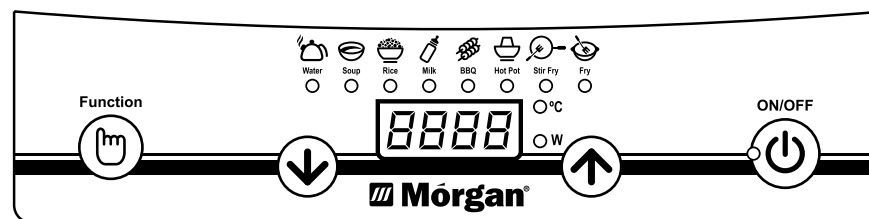
## SELECTING COOKWARE FOR INDUCTION COOKTOPS

- Use only induction-compatible cookware
- Selecting the proper induction-compatible cookware is very important to the efficiency of your induction cooktop.
- If you are not careful in your selection of cookware for your cooktop, the cookware may not work efficiently or possibly may cause damage to the electronics. Cookware that meet the requirements are:

Material	Cookware with bottom made of magnetic cast iron, stainless steel, enamel, porcelain on steel.
Shape	Flat bottom
Size	Bottom diameter of at least 4.7" – 8.7" (12 – 20cm)
Weight	Up to 8kg (17.6lbs) (including contents)

- As a general rule, if a magnet sticks to the bottom of the cookware, it will work on an induction cooktop. Conversely, if a magnet does not stick to the cookware, it will not work on an induction cooktop.
- Consult the manufacturer or authorized dealer to ensure you are purchasing compatible cookware for your induction cooker.

## CONTROL PANEL



### **NOTE:**

- For illustrative purposes only. Actual Control panel may vary. However, the functions & usage remain the same.
- Power on the induction cooker and press the function for different cooking functions.

## USING YOUR INDUCTION COOKTOP

### OPERATION

- Once the unit is plugged into a power supply, place your induction-ready cookware on the cooktop and press ON/OFF to power on the appliance.
- Cookware detection: Unit will beep and automatically turn off after 30 seconds if cookware is not compatible.
- NOTE: If the unit is turned on and no cookware is detected on the cooktop, the unit will beep and turn off after 30 seconds.
- If you remove the cookware from the cooktop during operation mode, the unit will beep and will automatically turn off after 30 seconds.

### HEAT SETTINGS (↑) (↓)

- These two buttons are for adjusting heat levels range from 60°C to 240°C.
- The corresponding power level is from 200W to 2000W with 10 heating levels.
- After appliance has powered on, select the desired function for cooking using the function selector switch.



- Pressing any button will illuminate the corresponding LED beside it.
- The WATER/SOUP/RICE/MILK functions is with default times as per below.

WATER: 15minutes

SOUP: 1 hour 30 minutes

RICE: 25minutes

MILK: 15 minutes

- By default, these values are the time duration of 4 functions. Upon reaching the pre-set time, the appliance will automatically shut off.



- Pressing any button will illuminate the corresponding LED beside it.
- The initial display on the screen is different.
- BBQ: 60°C, 80°C, 100°C, 120°C, 140°C, 160°C, 180°C, 200°C, 220°C and 240°C.  
HOT POT: 200W, 400W, 600W, 800W, 1000W, 1200W, 1400W, 1600W, 1800W and 2000W.  
STIR FRY: 200W, 400W, 600W, 800W, 1000W, 1200W, 1400W, 1600W, 1800W and 2000W.  
FRY: 60°C, 80°C, 100°C, 120°C, 140°C, 160°C, 180°C, 200°C, 220°C and 240°C.
- Press the UP & DOWN buttons to adjust the power/temperature.

**NOTE:** The cooking surface will be hot after use, and care should be taken when adding on or removing cooking utensils from the cooktop to avoid burns.

## SAFETY FUNCTIONS AND FEATURES

- Pollution free: no burning, smoke or harmful gases like carbon monoxide, nitrogen dioxide and formaldehyde
- Safe: no flame, no exhaust
- Easy-to-clean: high-rigidity glass faceplate
- Automatic shutoff: cooktop turns off 30 seconds after pan is removed
- Protection against overheating

## CLEANING AND MAINTENANCE

- Because it does not generate its own heat, the induction cooktop has no grates or carbon build-up to clean.
- No scorching heat going up the sides of your cookware means cookware stays cleaner longer.
- Use a damp cloth with mild soap to clean the control panel
- Use a nonabrasive cleaning product to clean the cooktop (available in most grocery stores).

**Note:** Any other servicing should be performed by an authorized service representative.

## TROUBLESHOOTING

Error Code	Possible Reasons	Solution
E0	Incompatible cookware used	Use a compatible cookware
E1	IGBT sensor open circuit/short circuit	Contact authorized service centre
E2	IGBT overheated	Contact authorized service centre
E3	Over-voltage 270V	Inspect power supply
		Wait for power supply to resume
E4	Under-voltage 90V	Inspect power supply
		Wait for power supply to resume
E5	Top plate sensor open/short circuit	Wait a few minutes for appliance to cool down & check pot/pan.
E6	Top plate overheated	Contact authorized service centre

The above are the recommended solution for common failures.

**IMPORTANT:** Do not attempt to disassemble/repair the appliance yourself to avoid any personal injuries and/or damage to the appliance. Consult your authorized service centre.