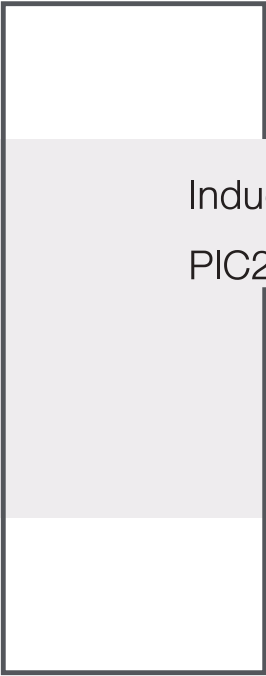


The logo for MEX, featuring the letters 'MEX' in a white, sans-serif font with three dots above the 'E', set against a dark square background.

MEX

A large, thin black rectangular frame that is partially filled by a light gray horizontal band. The frame is open on the right side.

Induction Cooker

PIC212

INSTALLATION & OPERATION
INSTRUCTION MANUAL

Induction Cooker

To ensure optimal performance and avoid potential hazards, it is important to read the instruction carefully and maintain this product according to the guidelines outlined in the manual. Keep this manual with you at all times during use.

Please read this manual thoroughly before the installation

Dear valued customers

Thank you for purchasing MEX [Induction Cooker PIC212](#)

Hopefully the customer will get the most benefit from using our product which is designed and manufactured by innovative technology.

Please read this User Manual thoroughly before using your Induction Cooker and please keep this book for future reference.

Please strictly follow this user manual for your own benefit, safety, and to prolong product lifetime.

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Important instructions and cautions for safety and the environment.

Please read this User Manual carefully and strictly follow the instructions. Please keep this book for future reference.

- Prohibit placing the knife, fork, spoon, or the lid on the top of Induction Cooker because it generates the hotness, so it is dangerous.

- This Induction Cooker is not intended for use by children aged under 8 years old, or persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge unless they have given supervisor or instruction.

Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children, except they aged older than 8 years old and have been supervised.

- Children shall not play with Induction Cooker. Please keep away from children.
- In case the power AC cord and plug have been found any damage, please stop using. Be sure to use the power cord recommended by the authorized distributor.

- To reduce the risk and damage, this plug should be fitted into an individual outlet. The rated electrical current is not less than 15 amp. Do not use the extension cord or use the tow line for sharing the power with other electronic appliances. This may lead to a fire accident.

- Place the Induction cooker on level surface the distance between its background wall must be not less than 10 cm. Do not place the unit in any place near gas, hot environment, soaking area and near inflammable material to avoid damage or multifunction.

- Do not leave the empty container on the Induction Cooker because the heat might change the shape of the container.
- If you would like to use the Induction Cooker to warm up the canned food. The cover of a can must be opened, otherwise it will cause an explosion.

- Do not place the Induction Cooker on the cloth or carpet to avoid blocking the ventilation hole.
- Do not place paper, cloth, aluminum foil or other inflammable things under the bottom of the container or cookware to avoid the danger of fire.

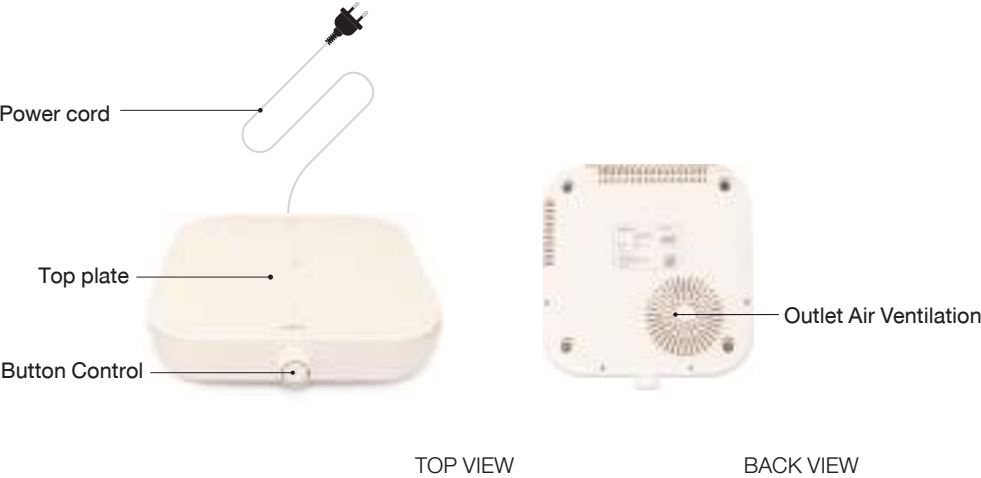
- Switch off the Induction Cooker in case of any crack on the cook-top panel and call an authorized service agent for repairment.

- Please do not place steel parts, magnetic such as a credit card, cd disk, or other things which are not cookware on the top panel which may cause furnace damage while it is operating.

- Do not drop water or liquid on the control panel which will cause the risk of electric shock.

General

Overview



Type of Product	Induction Cooker
Model	PIC212
Color	cream
Rated voltage	220V-240V $\sim$ 50/60Hz
Rate power	2100 W
Package dimensions (width x length x height)	365x320x185 mm
Product dimensions (width x length x height)	275x275x63 mm
Weight (Net/Gross)	3.3/4.0 kg

*Technical specifications may be changed without prior notice to improve the quality of the product.

Using the appliance

To enable you to further understand this product and use it correctly, please read this operation manual carefully before using this product.

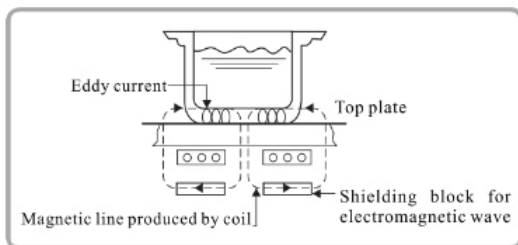
Working principle of induction cooker

The induction cooker is a modern kitchenware that generates an electromagnetic field that occurs through the top plate. When an electromagnetic field conducts through a steel sheet at the bottom of the container, the heat will be generated up to the pot or pan.

The heat from the steel sheet will conduct through the liquid which makes it hot and able to cook food. Another container made from another kind of metal such as aluminum is unable to conduct heat therefore these types of metal are unable to use with our Induction Cooker.

The heat generated by the method of an electromagnetic field conducts the steel sheet that can be built the heat efficiently, with less energy loss. Thus, it helps to save electricity bills more than other kinds of Cookers.

An electromagnetic field is generated by an electronic circuit, which will not cause the heat around the top plate, instead, the heat will be generated only on the point of the bottom container that has been conducted, as a result, it doesn't heat up the top plate. Therefore, it makes a comfortable and safe consumption for consumers. However, the heat around the top plate might generate a little heat, therefore the user should be cautious.



Product Features

Environmental protection: without any inflammation, it won't produce fire, smoke, or carbon monoxide.

Safe: various safe protection devices to ensure its safety.

Clean: with the newest high-tech top plate and plain design, it is easy to clean, and it is beautiful and elegant.



The surface is getting hot during in use.

How to select container for Induction

- Various applicable pots, pans, and containers for Induction cookers such as, steel, cast iron, enameled Iron, Stainless-Steel iron with flat-bottom pans/pots and diameter Φ 12-20 cm.
- Please try to use the matching pans/pots provided by the same Brand, otherwise it will not affect efficiency.



Stainless steel pot



Iron grill plate



Enamel Color Saucepan



Shallow Casserole



Iron enamel teapot



Cast pan



Deep fry pan

- Inapplicable pots and containers for Induction Cooker such as, aluminum, copper pots or containers with a bottom diameter Φ less than 12cm and so on, details please refer to the below picture:



Pottery pot



Heat-resistant glass pot



curved bottom pot



Aluminum teapot



Pot with bottom
 Φ 12cm pot below



Pot with excessively high feet

Please kindly follow the below requirement, if the user would like to use other containers which are not provided with the Induction Cooker.

- Pan/ pot must be flat-bottom suitable for induction cooker and come with a lid which has properly ventilation hole.
- Any container must have an Induction Plate equipped at the bottom of pan/pot.
- Pan/ pot bought by user should be notified of the induction symbol  underneath.

Operation Method

ON/ OFF

1. Make sure that the power on the unit is matching with an outlet power at your home, before plug-in.
2. Connect to power, the power indicator lights for 1 second with a beep sound get into the standby mode, and rotate the knob clockwise to activate the heating mode.
3. Under the heating mode, turn the knob counterclockwise till the power indicator is off, and the cooker switches off

Instruction

- 1.Connect to power, the power indicator lights for 1 second with a beep sound, get into the standby mode, rotate the knob clockwise  to choose the power level (1—6) then start heating.
2. The container must fill with food while placing on the center of the top plate for an electromagnetic field able to heat up as efficiently as possible.



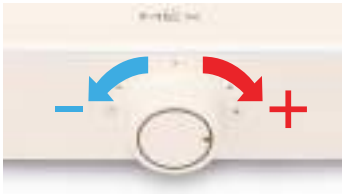
Do not place empty container on the cooker because it might damage an internal circuit.

3. During the heating status by specific power level, you can rotate the knob clockwise  or counterclockwise  to select another level.



Caution! Socket and plug should stay in good condition. Plug should be fitted into an individual outlet. The rated electrical current is not less than 15A.

4. Power adjustment: you can adjust the power to increase or decrease as you like, starting at 250 watts until 2,100 watts by rotating the button. If you are turning Clockwise, it will increase, and turning Counterclockwise will decrease the power. There are 6 power levels.



Level	1	2	3	4	5	6
Power (W)	250	500	1300	1500	1800	2100

Maintenance and Cleaning

How to clean the Induction Cooker

- Every time, before cleaning the induction cooker, it needs to unplug an electrical outlet from the house. Do not clean it until the surface cools down.
- Every time after cooking, the user needs to clean the furnace glass because if it is not immediately cleaned, it may cause the stain to stick as deep-seated and it will be difficult to clean up later.
- Should use a damp cloth with dishwashing liquid for removing the stain on the glass and furnace.
- Underneath Fan Ventilation should often clean to prevent from the stain clogging up by using cotton buds or small soft brush wiping on the ventilation grill.
- Prohibit using oil or acidic chemicals that are inflammable for cleaning.
- Prohibit water squirting direct to the Induction Cooker or immersing it in the water for cleaning purpose.
- Before starting the operation, make sure that the condition of the Induction Cooker is clean, dry, and not wet.

Recycle



Do not dispose of the waste product with normal domestic and other wastes at the end of service life. Take it to the recycling center of electrical and electronic equipment.

Troubleshooting

During operations, if any error occurred, please check the following table before calling the service agent. Below are common errors and the checks to perform.

Problem	Possible	Solution
Not hearing a "Beep" sound when switching on the power and no indicator light.	- Is the plug connected firmly? - Are auto-switch or fuse broken? - Is the electricity in suspension?	- Plug to a proper socket firmly. - Check the root causes carefully. If the problem cannot be fixed, please contact Customer Service. - Restart after resuming the electricity
Indicator light is flashing once. Hearing "Beep" keep continue ringing around 45sec. Then power off.	- Inapplicable cookware is used. - Is the cookware is not placed on the center of heating zone?	- Replace applicable cookware for the Induction Cooker. - Place the cookware on the center of the heating zone.
Indicator light keeps flashing and then stop and keep hearing "Beep Beep".	The Internal temperature of the Induction is getting too high because ventilation hole may be blocked	- Check on Ventilation hole is functional, and it is not blocked. - If internal temperature seems too high, turn off and restart.
The cooktop gets high temperature and stop operating, then it will resume heating when the temperature lower than default setting.	- Is the cookware empty or the boiled water is dry? - The temperature is too high, so the Induction cooker is overheated.	Please check whether the cookware is being used for boiling properly, it should not be too thin, and keep checking boiled food not too thick or dry while the user is cooking.
The Cooker suddenly cut off and heat from time to time	The cooker might be intermittent heat up under low power level.	Check you plug and power supply are properly in use.
Indicator light keeps flashing and then stop and keep hearing "Beep Beep". The cooker switches off.	- The thermistor heat coil is open circuit or short circuit. - The thermistor of heat coil got failure circuit or short circuit. - The internal circuit is faulty.	Please contact the Customer Service Center to check and repair

Do not disassemble the Induction Cooker for repair by yourself. It is dangerous and may damage the induction cooker.

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