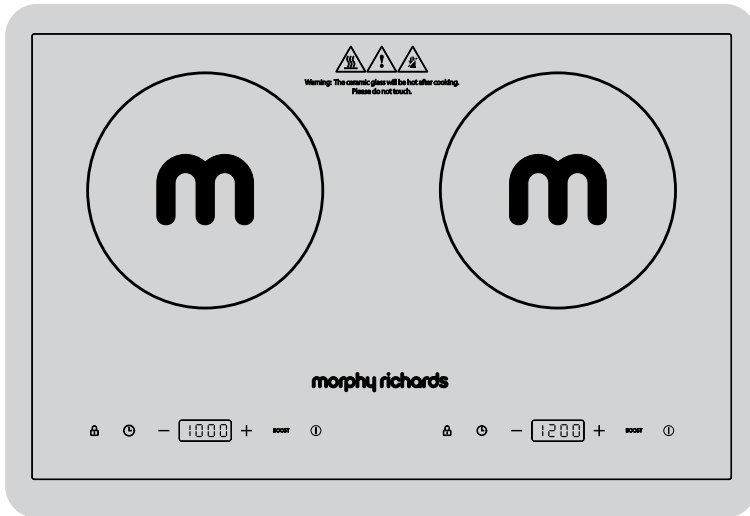


morphy richards®

Smart Ideas for Your Life



Portable Dual Induction Cooktop



Model: MRICD22BK

Read these instructions carefully before
using this appliance for the first time

For product hints and tips plus more join us at

www.morphyrichards.com.au

facebook.com/MorphyRichardsAUS

instagram.com/morphyrichardsau

IMPORTANT SAFETY INSTRUCTIONS

Please read these instructions carefully before using the product.

The following safety instructions are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance before use to make sure everything is intact to ensure safe operation. If you find any damage, please contact the place of purchase. Please note modifications or alterations to the appliance are not allowed for your safety concern.

- **WARNING:** People with heart pacemakers should avoid using the appliance. It is advisable to consult a doctor or pacemaker manufacturer about your particular situation.
- **WARNING:** Misuse of appliance could cause potential injury.
- **WARNING:** Never heat food in sealed containers such as compressed products like cans or coffee pots, to avoid explosion caused by heat expansion.
- **WARNING:** Never let the appliance operate unattended. Do not use with empty cookware to avoid affecting product performance and to prevent injury.
- **WARNING:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Do not touch the cooktop after cooking, as it retains heat from the cookware.
- Do not rinse this induction cooktop under water. Avoid spilling water and soup into the internal parts of the appliance.
- Do not insert any foreign objects, or block the air inlet or outlet ports.
- Do not place paper, aluminium foil, cloth or other unsuitable articles onto the induction cooktop heating plate.

IMPORTANT SAFETY INSTRUCTIONS

- Children should be operating this appliance under supervision to avoid injuries.
- 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.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- This appliance is intended to be used in household and similar applications such as: farm houses, by clients in hotels, motels and other residential type environments, and bed and breakfast type environments. It is suitable for use in staff kitchen areas in shops, offices and other working environments.
- Do not plug in the appliance or operate the control panel with wet hands.
- 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.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop, as they can get hot.
- Always clean the induction cooktop to prevent mess from getting into the fan, which could influence the normal operation of the appliance.
- You should only use ferromagnetic cookware (like cast iron or magnetic stainless steel) on the cooktop because induction cooking relies on magnetism to generate heat. Non-ferromagnetic materials like aluminum, copper, glass, or ceramic will not work unless they have a magnetic base attached. (See Induction Cooking Principle section on page 8 for more information).

IMPORTANT SAFETY INSTRUCTIONS

- Only use with cookware with a base diameter of 140–200mm, otherwise, the cooktop may not operate correctly.
- **WARNING:** Beware of hot surfaces. 'H' will appear on the display when a cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.
- **WARNING:** Panel edges are sharp. Failure to use caution could result in injury or cuts.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water. Switch off the appliance and then cover flame with a lid or a fire blanket.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet. Put some water in the pan you want to check. If the buzzer doesn't beep and the water is heating, it means the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.
- Do not use cookware with jagged edges or a curved base. Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone.
- Always lift pots and pans off the cooktop surface. Do not slide, or they may scratch the glass.
- Do not place or drop heavy objects on your cooktop.

IMPORTANT SAFETY INSTRUCTIONS

- **WARNING:** Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the power supply to avoid the possibility of electric shock.
- **WARNING:** Danger of fire: Do not store items on the cooking surface.

Location

- **WARNING:** Do not place the induction cooktop on a carpet, tablecloth or thin paper while in use to avoid blocking the air inlet opening or air outlet opening, which will affect the heat emission.
- When using the induction cooktop, place it horizontally and allow at least 10cm of free space between the sides and back of the induction cooktop and the wall. Do not use the induction cooktop in narrow spaces. Please keep the ventilation opening free, for release of heat.
- Always locate your appliance away from the edge of the worktop.
- Ensure that the appliance is used on a firm, flat, heat resistant surface.
- Do not place the induction cooker when in use, on a gas stove, as the magnetic lines can heat the metal parts of the gas stove.
- 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.
- Do not put the appliance 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 cooktop is in use.

IMPORTANT SAFETY INSTRUCTIONS

Power cord

- **WARNING:** This appliance is NOT recommended for use with extension leads and/or power boards.
- Do not use the appliance if the plug or cord is damaged. If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The power cord should reach from the socket to the appliance without straining the connections.
- Do not let the power cord hang over the edge of the worktop or open space where a child could reach it.
- Do not let the cord run across a cook top or hot area which might damage the cord.
- Unplug the power cord from the outlet after use to avoid fire and/or damaging the electronic components caused by prolonged electrical connection.

Electrical requirements

- Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply.



CAUTION: HOT SURFACE

PLEASE BE AWARE OF HOT SURFACES

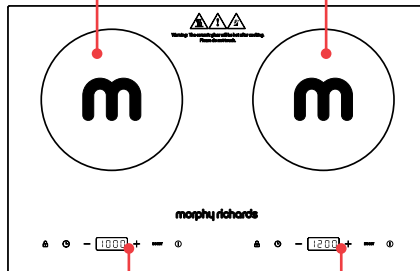
HANDLE WITH CARE

SPECIFICATIONS

Model:	MRICD22BK
Colour:	Black
Rated Power:	2200W
Variable Power Range:	100W-2200W
Rated Voltage & Frequency:	220-240V~ 50 or 60Hz
Dimensions (L x W x H):	565 x 360 x 63mm
Net Weight:	5kg

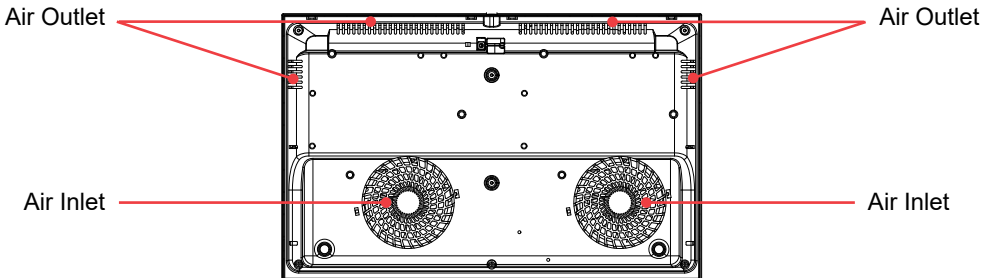
PRODUCT OVERVIEW

Left Cooking Zone (1000W Max) Right Cooking Zone (1200W Max)



Left Cooking Zone Control Panel Right Cooking Zone Control Panel

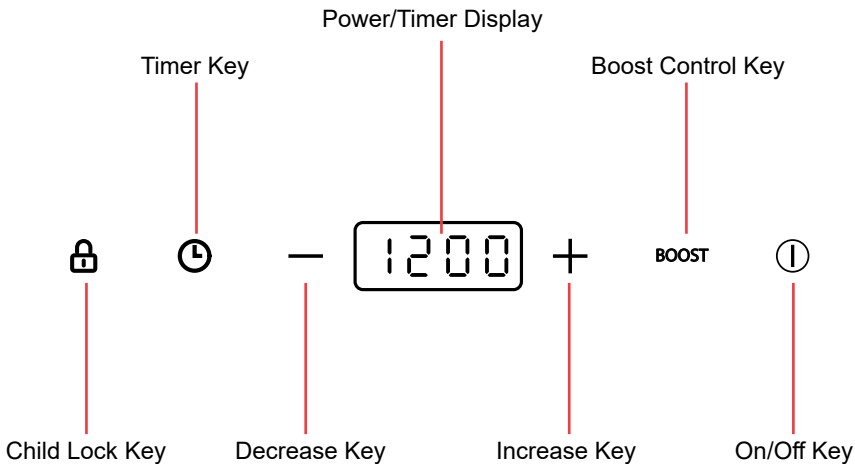
Base View



INDUCTION COOKING PRINCIPLE

- Induction cooking is a method of cooking that uses electromagnetic vibrations to directly heat compatible pots and pans, rather than using a flame or a heating element.
- When you plug in the unit and turn it on, electricity flows to a copper coil inside the cooktop, located just under the glass ceramic surface.
- The copper coil produces a high-frequency electromagnetic field, but this field doesn't heat the cooktop surface directly.
- When you place ferromagnetic (cast iron or magnetic stainless steel) cookware on the surface, the magnetic field induces eddy currents in the metal.
- The eddy currents generate resistive heat in the pan itself, cooking your food. The cooktop stays mostly cool, except where heat transfers back from the hot pan.

CONTROL PANEL OVERVIEW



USING YOUR INDUCTION COOKTOP

FUNCTION	DESCRIPTION
<p>On/Off</p> <p>ⓘ</p>	<p>On (continued)</p> <ul style="list-style-type: none"> • More information on the power settings and some suggested cooking settings are provided on page 12. <p>Off</p> <ul style="list-style-type: none"> • Turn the unit off completely by pressing the On/Off key.
<p>Increase</p> <p>+</p>	<ul style="list-style-type: none"> • Pressing the + key briefly will increase the power settings and timer settings by 1 minute. • Pressing and holding the + key will increase the timer in increments of 10 minutes.
<p>Decrease</p> <p>—</p>	<ul style="list-style-type: none"> • Pressing the - key briefly will decrease the power settings and timer settings by 1 minute. • Pressing and holding the - key will decrease the timer in increments of 10 minutes.
<p>Boost</p> <p>b.</p>	<ul style="list-style-type: none"> • Pressing the BOOST key activates the boost function. The display will illuminate 'b.', the BOOST indicator will illuminate and the power will heat to its maximum power (1000W left zone or 1200W right zone). • Press the Boost key again to revert the power to its original setting or if you press the - key, the zone reverts to power level 8. • The cooking zone will revert to its original setting after 5 minutes of using the Boost function.
<p>Hot Surface Indicator</p> <p>H</p>	<ul style="list-style-type: none"> • When the cooking zones are hot, the LED display will illuminate by showing 'H' after the unit has been turned off. The illumination will disappear when the surface has cooled down to a safe temperature.

USING YOUR INDUCTION COOKTOP

FUNCTION	DESCRIPTION
<p>Timer</p> <p>Ⓛ</p>	<ul style="list-style-type: none"> • You can set the timer for one or both cooking zones to turn off after the timer is set up. • The timer has a maximum cooking time of 3 hours. <p>Setting the timer to turn a cooking zone off</p> <ul style="list-style-type: none"> • A suitable pot must be placed correctly on the zone before setting the timer. • Turn the appliance on by pressing the On/Off key for two seconds to put the unit into standby. • Press the + or - key to activate the cooking zone. • The default power level of 6 will illuminate. • When the timer (0:00) is flashing, you can change the timer settings. • Touch the timer key of the corresponding cooking zone. • Set the time by pressing the + or - keys. + will increase the time and - will decrease the time. • Note: Press the + or - of the timer key once to increase or decrease by 1 minute, or press & hold the + or - the timer key to increase or decrease by 10 minute increments. • Touch and hold the Timer key for two seconds or press the - key and decrease the timer to 0:00 to cancel the timer. • When the timer is set, it will begin to countdown immediately. The display will show the remaining time. • When the cooking timer expires, the cooking zone will be switched off automatically.
<p>Child Lock</p>	<ul style="list-style-type: none"> • You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on). • When the controls are locked, all the controls except the ON/OFF control are disabled. • Press the Child Lock key to lock the zone you wish to protect. The display will show 'Loc'. Hold the Child Lock key down to unlock the zone.

POWER SETTINGS

- Below is a table of the available power levels for the left and right cooking zones.

POWER LEVEL	LEFT ZONE (watts)	RIGHT ZONE (watts)
1	100	200
2	200	400
3	300	500
4	400	600
5	500	700
6	600	800
7	700	900
8	800	1000
BOOST	1000	1200

- The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking.

POWER SETTING	RECOMMENDED COOKING
1-2	<ul style="list-style-type: none"> Delicate warming for small amounts of food Melting chocolate, butter and foods that burn fast Gentle simmering Slow warming
3-4	<ul style="list-style-type: none"> Reheating Rapid simmering
5-6	<ul style="list-style-type: none"> Sauteing Cooking rice Cooking pasta Pancakes
7-8	<ul style="list-style-type: none"> Stir frying Searing meat Bringing soup to the boil
BOOST	<ul style="list-style-type: none"> Boiling water

CARE & CLEANING

- **WARNING:** Do NOT rinse or immerse the induction cooktop and power cord in water.
- Before cleaning, switch off the appliance and then disconnect the power plug from the power outlet.
- Allow the cooktop to cool completely before cleaning.
- Do not use metal utensils or abrasive cleaners when cleaning.
- After prolonged use of the induction cooktop, the opening of the air inlet/air outlet openings will collect dust or other dirt. 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.
- For oil spots on the cooking plate, wipe the 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.
- If the unit is not used for a long time, cover the induction cooktop and store.
- Do not use a steam cleaner to clean the cooktop.

TROUBLESHOOTING

PROBLEM	SUGGESTED SOLUTIONS
The ON/OFF indicator lights up and the indicator works, but heating does not start.	<ul style="list-style-type: none">• Is the correct cookware material being used?• For other causes, contact the relevant Customer Care Centre.
The touch controls are unresponsive	<ul style="list-style-type: none">• Unlock the controls. See page 11 for more details.
The touch controls are difficult to operate	<ul style="list-style-type: none">• There may be a slight film of water over the controls or you maybe using the tip of your finger when touching the controls.• Make sure the touch control area is dry and use the ball of your finger when touching the controls.

TROUBLESHOOTING

PROBLEM	SUGGESTED SOLUTIONS
The glass is being scratched	<ul style="list-style-type: none"> • Rough-edged cookware or unsuitable, abrasive scourers or cleaning products being used. • Use cookware with flat and smooth bases.
Some pans make crackling or clicking noises	<ul style="list-style-type: none"> • This may be caused by the construction of your cookware. This is normal.
The induction hob makes a low humming noise when used on a high heat settings	<ul style="list-style-type: none"> • This is caused by induction cooking technology. • This is normal, but the noise should quieten down on a lower heat setting.
Fan noise coming from the induction hob	<ul style="list-style-type: none"> • A cooling fan within the induction hob has started to prevent the electronics from overheating. • This is normal and needs no action.
The induction hob or a cooking zone has turned itself off unexpectedly	<ul style="list-style-type: none"> • A tone sounds and an error code is displayed. See below for error code explanations.
Error Code - E1-E2	<ul style="list-style-type: none"> • Ceramic plate temperature sensor failure. Return to the place of purchase or contact the relevant Customer Care Centre.
Error Code - E3	<ul style="list-style-type: none"> • High temperature of ceramic plate sensor • Touch On/Off key to restart after cooling.
Error Code - E4-E5	<ul style="list-style-type: none"> • Temperature sensor of the IGBT failure. Return to the place of purchase or contact the relevant Customer Care Centre.
Error Code - E6	<ul style="list-style-type: none"> • High temperature of IGBT. Touch On/Off key to restart unit. Wait for the temperature of IGBT return to normal.
Error Code - E7-E8	<ul style="list-style-type: none"> • Supply voltage is different to the rated voltage. Please inspect whether power supply is normal. Power on after the power supply is normal.
Error Code - EB	<ul style="list-style-type: none"> • Ceramic plate temperature sensor failure invalid (F5 for 1#,F8 for 2#). • Return to the place of purchase or contact the relevant Customer Care Centre.

MAINTENANCE

If the unit fails to operate efficiently, is broken or other problems arise, unplug and do not operate.

Ask for advice by calling your local after sales service agent or the Customer Care Centre on 1300 556 816 (AU) / 0800 666 2824 (NZ).

REGISTER YOUR PRODUCT

By having your product registered on the Morphy Richards customer portal, your details can be accessed quickly in the event that there is an issue with your product. Make it quick and easy to get the help you need, if you ever need it.



WARRANTY

Please refer to the warranty card in the box for warranty information. For any troubleshooting advice, please contact the relative Customer Care Centre below.

Glen Dimplex Australia Pty Ltd
8 Lakeview Drive,
Scoresby 3179, Victoria
Australia
Ph: 1300 556 816

Glen Dimplex New Zealand Ltd
38 Harris Road, East Tamaki,
Auckland 2013
New Zealand
Ph: 0800 666 2824



Recycling: Do not dispose of electrical appliances as unsorted municipal waste. Use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the ground water, polluting the food chain and damaging health and wellbeing.

Expanded Polystyrene Disposal: The websites listed below can assist in the responsible disposal of EPS (Expanded Polystyrene) packaging products.

Australia: <https://recyclingnearyou.com.au/polystyrene> and/or <http://epsa.org.au>

New Zealand: <https://greenbusinesshq.com/epsrecycling> and/or

<https://www.plastics.org.nz/environment/recycling-disposal/eps-recycling>

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