

重点校对项

1. 物料编码

2. 版面尺寸

3. 材质标注

4. 颜色标注

5. 客户型号

6. 产品名称

7. 产品参数

8. 电压功率

9. 单位符号

10. 认证标志

11. 回型标志

12. ROHS标志

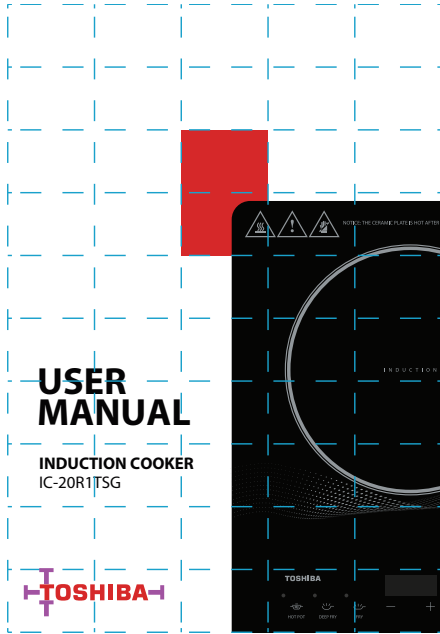
13. 警告言语及字高

14. 控制面板及功能

15. 目录及页码

标准元素核对表 (此表仅用于印刷品制作过程核对标准内容, 非印刷内容)

认证图标		大于5mm 大于5mm 大于5mm 大于5mm 大于7mm ETL有C或US或C+US UL只有C+US或无 GS图标无高度要求, 印刷可见即可 说明书、保修卡类
单位表述	直流电:V= 交流电:V~ 频率:Hz 功率:W 容量:mL/L 电流:A 压强:Pa/kPa/MPa 长度:mm/cm/m 时间:s/min/h 重量:kg	
产地表述	MADE IN CHINA Made in China Made in P.R.C	
字体要求	正文: Myriad pro 小粗体: Myriad pro semibold 大粗体: Myriad pro semibold 斜斜体: Myriad pro Italic 缩进体: Myriad pro Condensed	
商标LOGO	宽度不得小于16mm, 四周留白大于T, 商标不可变形, 色值要求专色panton 4850或黑色	
图标丝印	核对图标及丝印是否与面板一致 (东芝有图标规范)	
变更要求	图纸变更需要核实变更内容点以及涉及的物料和MO单, 尤其关注P2的在途MO单	



技术要求(版本号:B, 2023-06)

- 文字图案印刷颜色为: 5色, 印刷字体需清晰可见, 文字不能粘到一起;
- 该说明书的幅面大小为: A5, 未注直线尺寸公差应符合GB/T1804-v;
- 该说明书的装订方式为: 钉装; [70P以下为钉装, 70P以上为胶装 (特殊要求除外)]
- 说明书警告及认证标志应满足CE/UL标准, CE: 警告部分大写字母高度不低于3mm, CE标志不低于5mm, WEEE标志不低于7mm; UL: 大写字母字高不小于1/12" (2.11mm), 小写字母字高不小于1/16" (1.6mm), "IMPORTANT SAFEGUARDS", "SAVE THESE INSTRUCTIONS" 等词, 其字高不小于3/16" (4.8mm), IMPORTANT SAFEGUARDS 必须在最前面。
- 产品应符合QMG-J53.021《产品说明书技术条件》的有关要求。
- 有ROHS指令要求的物料应符合美的企业标准QML-J11.006《产品中限制使用有害物质的技术标准》。

16161100A07641

磁炉

TOSHIBA-C22-RT22W40(1G-20R1TSG)-0501

说明书

材料:105g铜版纸

标记	处数	更改文件号	签字	日期	图样标记	重量	比例
制图		钟冠华	审核	李艳			
设计	----		标准化	古广君	K	/	1:1
校对	----		审定	古广君			
会签	----		日期	2024-01-02	共 1 页	第 1 页	

广东美的生活电器制造有限公司

USER MANUAL

INDUCTION COOKER
IC-20R1TSG

TOSHIBA



NOTICE: THE CERAMIC PLATE IS HOT AFTER

INDUCTION

TOSHIBA



HOT POT



DEEP FRY



FRY



Contents

I.SAFETY INSTRUCTIONS	2-5
II.PRODUCT INTRODUCTION	5
III.OPERATION INSTRUCTIONS	6-7
IV. INSTRUCTIONS FOR USE	7-8
V. FUNCTIONAL COOKING MODE INSTRUCTIONS	9
VI. PROPER POTS	9
VII. CLEANING AND MAINTENANCE	10
VIII. SELF-DIAGNOSIS FOR ABNORMALITIES	11
IX. GUARANTEE FOR REPAIRS AND SERVICE	12

Thank you for purchasing this induction cooker.
Please thoroughly read through this instruction manual
before use and store it carefully for future use.
The pictures are only for reference, please keep the
real product as a standard.

I.SAFETY INSTRUCTIONS

Warning

- 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.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not disassemble, repair or modify It may cause fire, electric shock or injury. For repairs, contact the store where you purchased the product or the consultation center.
- Do not put foreign matter in the air intake / exhaust port In particular, metals such as pins and wires may cause electric shock or even move and cause injury.
- Do not soak or splash water. Do not get wet. It may cause a short circuit or electric shock
- Do not give a shock (such as dropping something) to the top plate If it is cracked or cracked, using it as it is may cause electric shock, overheating, or abnormal operation.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.


Power Cord/Outlet Related

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Please turn off and unplug the appliance before cleaning maintenance or relocation and whenever it is not in use.
- Make sure to insert the power plug steady to the base.
- Remove dust from the plug on a regular period. If dust accumulates, it may cause a fire due to poor insulation.
- Make sure your hands are dry before touching the plug.
- Do not damage the cord, do not bend it forcibly, do not pull it, do not twist it. Do not bundle and energize, keep away from high temperature parts, do not put heavy objects on it. Do not pinch, do not process.
- When heating the liquid, mix it before heating
- Observe the following when stir-frying or grilling.
 - Since a small amount of oil is used, the oil temperature rises sharply and may ignite.
 - Don't leave when cooking.
 - Adjust the heat to a low level and do not overheat.

Cautions

- This appliance as well as the cooking utensils used and the surface of the appliance can become very hot, do not touch the hot surface of the ceramic hob.
- This appliance is for household use only. Do not use outdoors.
- Hold the power plug and pull it out from the outlet. It may cause fire due to electric shock or short circuit.
- Be careful when handling plugs and cords (Causes of fire, electric shock, and burns due to short circuit and electric leakage)
- Do not use for anything other than cooking (Cause of ignition due to overheating / abnormal operation)
- Be careful of splashing oil while cooking fried food. Oil may splatter and cause burns. Be careful especially with foods that with much more water.
- That appliances are not intended to be operated by means of an external timer or separate remote-control system.

Cautions

-  Caution, hot surface, The surfaces are liable to get hot during use.
- When frying food with induction cooker, the following precautions shall be observed: If there is too little oil, there will be a risk of fire caused by overheating of oil temperature. Please do not leave away when frying food in an induction cooker. Frying food with the "frying" menu. When the bottom of the pot is deformed, please do not use it. You must use a pan for frying food. Please do not fry with oil less than 800g (0.9l). Please put the pot in the middle of the induction cooker when frying food.
- If you are using a cardiac pacemaker, please use this induction cooker under the guidance of a doctor. The operation of this product will affect the operation of cardiac acemaker.
- Do not use on unstable places, heat-sensitive rugs, near flammable materials, or in slippery places. If the main body is tilted, the pan will slip off and the contents may spill, resulting in burns or injury.
- Keep your face away. It may cause burns.
- Do not bake or overheat. It may cause burns, ignition of cooked food, or damage to the pan.
- Unplug the power plug as soon as there is a lot of oily smoke, because The oil is hot. Continued heating may cause ignition.
- Please choose the course that suits your cooking Do not cook fried food on a heating course. The oil temperature will rise too high and may cause a fire.
- Do not use hot oil preheated with other appliances (gas stove, etc.) Do not preheat with hot oil. The temperature control device may not work properly and may overheat abnormally, causing ignition.
- Nothing is laid under the pan. Do not cook with water or foreign matter on the top plate or the bottom of the pan. Resins such as wraps, paper, cloth, foodstuffs, etc. can be burnt by the heat of the pan, It cannot be done and may cause the food to burn.
- Do not block the intake and exhaust ports. If you use it on something that can be easily sucked in, such as paper or table cloth, and block the exhaust and intake ports, the temperature inside the main unit will rise, which may cause a fire.

Cautions

- Do not put the IH cooker near water leakage, stove, gas stove and other heat sources. Otherwise, electric shock, electric leakage, furnace deformation and fire may be caused.

Other matters

- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, office and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - In bed and breakfast type environments;
- Do not use on IH cooking heaters. Also, do not use an electromagnetic induction heating cooker such as an IH jar rice cooker on the top plate.
- Since the lines of magnetic force are emitted, keep away from objects that are weak against magnetism. The memory of cash cards, IC cards, etc. may be lost. In addition, TV, radio, hearing aids, etc. may be interference with noisy.

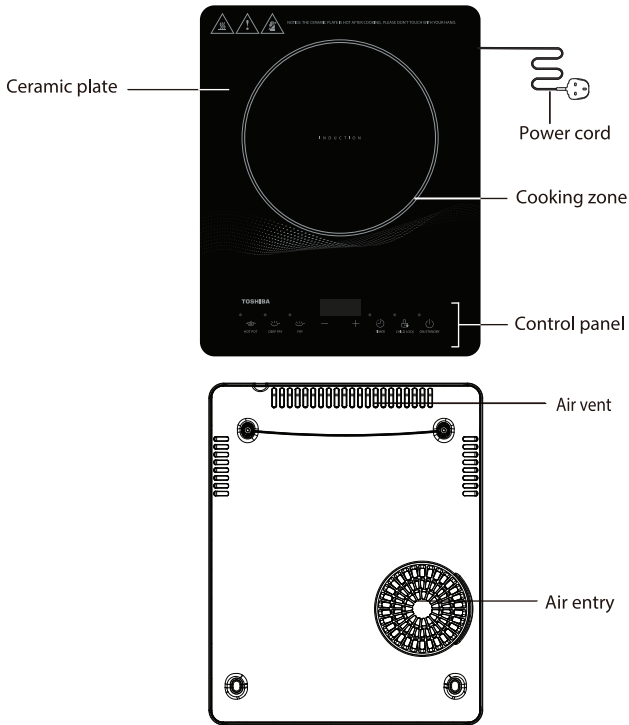
II.PRODUCT INTRODUCTION

The induction cooker is able to meet various kinds of cooking demands by electromagnetic heating, high thermal efficiency, is safe and reliable, easy to clean.

Performance Parameters

Model	Applied voltage/ frequency	Rated power	Dimension (mm)
IC-20R1TSG	220-240V~ 50/60Hz	2000W	350x280x53

Performance Parameters



III. OPERATION INSTRUCTIONS

Function

- After switching on the induction cooker, press the corresponding function button to select the desired cooking mode.

Function cooking mode instructions

Note: Power in each cooking mode is restricted complying with the cooking requirement and you can use power mode if higher wattage is required.

Function	Icon	Default cooking time	Default wattage	Adjustable cooking time range	Usage
Hot pot		2 hours	2000W	1min-3hours	This function is used for hot hot boiling, etc., and temperature can be adjusted.
Fry		1 hours	1800W	1min-3hours	This mode can be used for fry.
Deep fry		1 hours	1200W	1min-3hours	This mode can be used for deep fry

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

- 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.

IV. INSTRUCTIONS FOR USE

Connecting the power and switching on

- After press the "ON/STANDBY" key, press the function keys to select the required mode. The induction cooker enters working mode.
- After press the "ON/STANDBY" key, if no function key is pressed for ten seconds , the induction cooker will switch off automatically.
- After press the function key, if there is no proper pot on the cooker plate, the induction cooker will not heat up and the alarm will sound to indicate that a pot is required. One minute later, it will switch off automatically.



Function selection

- After switching on the appliance, press the "Function" to enter the desired cooker mode.
- Please refer to "Function Cooking Mode Instruction" 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

Lock

- Locks the cooktop for further use. Press for three seconds to unlock. When locked, only the lock and the on/off button are available to usage.



CHILD LOCK

Switch off

- When the operating time is over, the induction cooker switches off automatically.
- If switch off is needed in advance, press the “ON/STANDBY” key to turn the appliance off.



ON/STANDBY






V. 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 protection function.
- The cooking modes of Fry, Fierce fire and Deep fry fit to high temperature cooking. In the heating procedure, the time and power can be adjusted at any time. When the temperature of the ingredients reaches the temperature level provided by the selected mode (the highest temperature of various modes are different), the induction cooker will switch to interval heating or stops heating. After the temperature cools down, the induction cooker restarts heating.



VI. PROPER POTS

<p>a</p>  <p>Iron stock pot</p>	<p>b</p>  <p>Iron milk pot</p>
<p>c</p>  <p>Iron water kettle</p>	<p>e</p>  <p>Iron steamer pan</p>
<p>d</p>  <p>Iron frying pan</p>	

- Please use the attached pots sold by Midea. Do not use other pots as replacements to avoid influencing the performance.
- The maximum load for the frying pan is 4kg. When using it, do not let the weight of the ingredients exceed this weight to avoid danger.
- If other pots are used, please comply with the following conditions:
 1. Requirements for pot material: containing iron material.
 2. Requirement of pot shape: with even bottom, the diameter is not less than 15 cm while not more than 18 cm.












Note: For optimum performance, please use the standard pots provided.

VII. CLEANING AND MAINTENANCE

- Before cleaning, please switch off the appliance first and then disconnect the power plug from the power outlet. Wait till the cooker plate of the induction cooker is not hot and start cleaning.
- After using the induction cooker for a long time, the opening of air inlet/air outlet will pile up with dust or other dirt, please 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 cooker plate, wipe the cooker 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.
- 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.

Note: Please do not rinse it with water

VIII. SELF-DIAGNOSIS FOR ABNORMALITIES

Abnormalities		Key checking points and trouble shooting
After plugging in the power cord and pressing the "ON/OFF" or "ON/STANDBY" key, the indicator and display do not light up.		<ul style="list-style-type: none"> • Is the power plug properly connected? • Is the switch, power outlet, fuse or power cord damaged?
The "ON/OFF" indicator lights up and the display works normally, but heating does not start.		<ul style="list-style-type: none"> • Is the pot material proper? • Is the appliance in a "Preset" working status? • For other causes, please take the appliance to a repairing and maintenance site to be fixed.
Heating suddenly stops during the process.		<ul style="list-style-type: none"> • Is the temperature of the oil too high when frying dishes? • Is the temperature of the surroundings very high? Is the air inlet or air outlet of the induction cooker blocked? • Is the default heating time of the induction cooker over? • The self-safety protection of the induction cooker starts, wait for several minutes and connect power to use it.
The protection codes appear	 Protection for over-high temperature of the induction cooker	<ul style="list-style-type: none"> • The temperature inside the induction cooker is too high. When the temperature lowers, press the "ON/STANDBY" key, the heating can start normally.
	  Protection for over-high temperature of the cooker plate	<ul style="list-style-type: none"> • The temperature of the cooker plate is too high. When the temperature lowers, press the "ON/STANDBY" key, the heating can start normally.
	        Protection for the inner sensor of the induction cooker	<ul style="list-style-type: none"> • When using the induction cooker, if the temperature of the surroundings is too low or the voltage used abnormally, the auto protection function will start. With switching on the appliance again or switching after simple warm-up, the appliance can return to normal working status automatically. • Call the service number or the professional repair and maintenance site to make an inquiry.

- 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 inquiry by calling service number.
- In products without display function, switch/power indicators will blink to signal potential issues. Please pay attention to the key points of checking to solve the problems.
- Do not disassemble or repair the product by yourself to avoid product damage or personal injury.

IX. GUARANTEE FOR REPAIRS AND SERVICE

If problems occur with the product, please contact our specific repair and maintenance site or service center.

- One year warranty for the whole chassis of induction cookers.
- The starting warranty date refers to the invoice opening date of the product.
- Any problem caused by the following items is not included in the warranty:
 1. Damage caused by incorrect use, storing or maintenance by the customer.
 2. Disassembling or repairing the appliance by a repair agent that is not appointed by our company, resulting in damage to the appliance.
 3. The model number on the invoice is different from the one of the product to be repaired, or the model number on the invoice is modified.
 4. No valid invoice.
 5. Damage due to force majeure.
 6. Putting the induction cooker to commercial use.
 7. Using the product in a non-household environment is not covered by the warranty scope.
 9. Man-made issue or problems caused by incorrect use are not covered by the warranty scope.
- For those products beyond the warranty the customer service center of the company will still serve you warmly.

#DetailsMatter