

# MorphyRichards

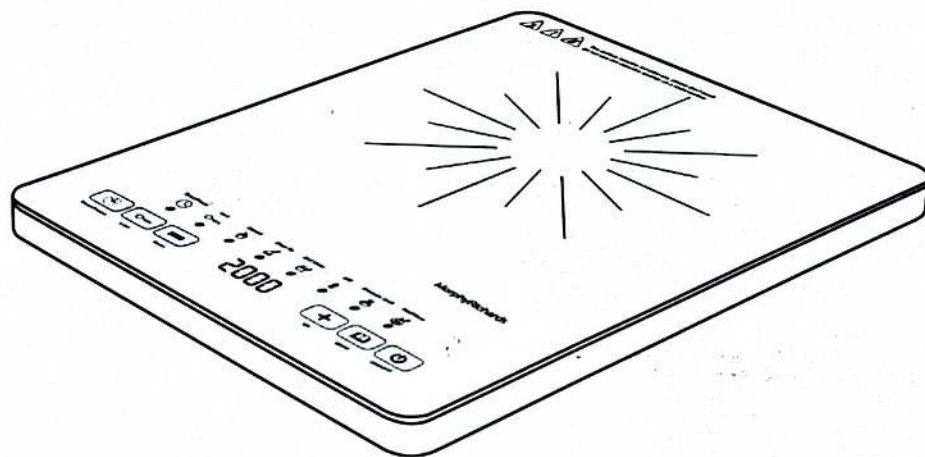
Happiness Engineered

## INSTRUCTION MANUAL

# ELYSIA TC 2000W INDUCTION STOVE



Please read and keep these instructions for future use



Getting the best from  
your new Induction Stove...



[www.morphyrichards.co.uk](http://www.morphyrichards.co.uk)  
[www.morphyrichardsindia.com](http://www.morphyrichardsindia.com)

# MorphyRichards

**Dear Customer,**

Congratulations! You're now the proud owner of a Morphy Richards product that is robust, innovative, and designed to delight.

Thank you for choosing us and giving us an opportunity to make your home life easier and happier.

Please read and follow all the instructions given in the user manual carefully before operating your Morphy Richards product, to ensure smooth operation.

If you need any information or assistance, please call us on our number 022 4128 0000 or email us at [consumercare@morphyrichardsindia.com](mailto:consumercare@morphyrichardsindia.com).

We are always happy to assist!

**Team Morphy Richards.**

**Disclaimer\*: Features will vary depending on the induction stove model chosen by you.**

## Technical specifications

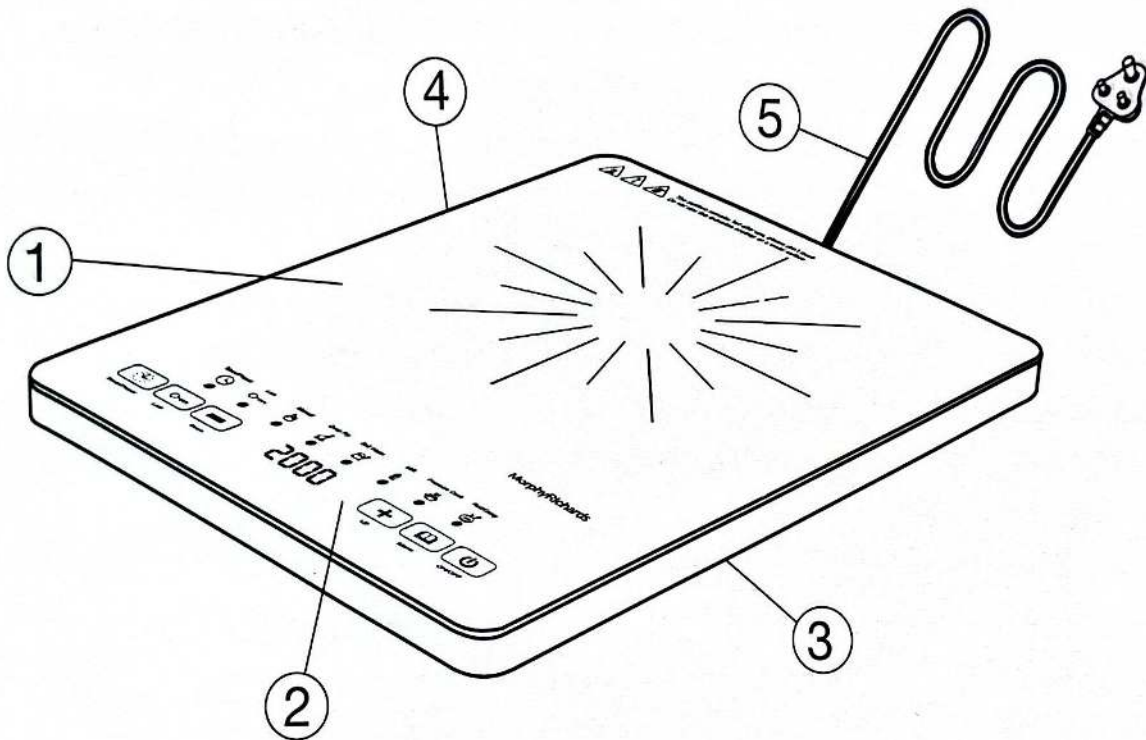
VOLTAGE : 230V~50HZ

WATTAGE : 2000W

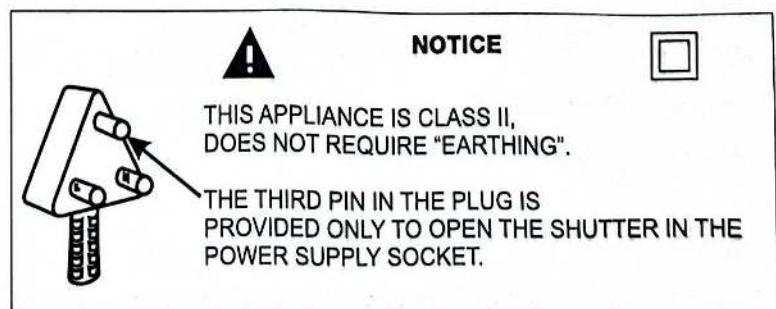
## Product introduction

This induction stove is designed for heating food for indoor use. This product is compact, convenient, energy saving with multifunctions.

## Know your Induction Stove



1. Glass plate
2. Control panel
3. Air entry
4. Air vent
5. Power cord



## Safety notice

To ensure safety, this use and care manual utilizes different expression methods.

Noncompliance with the safety warnings and improper use may cause accidents.

### Attention



Caution

Please use an individual socket of 10A, and never use a universal socket or share a socket with other appliances.



Caution

During use, the induction stove shall be placed horizontally with at least 10 cm clearance all around.



Prohibit

Never use the induction stove in high temperature environments such as near a gas stove or kerosene stove.



Washing prohibited

Never directly wash the induction stove with water.



Prohibit

Do not insert foreign objects or block the air vent and air entry.



Prohibit

Do not place any iron on the ceramic plate.



Warning

For sealed foods such as canned goods, please do not heat them before opening their covers so as to avoid any dangers of explosion due to heating expansion.



Prohibit

Never use the induction stove on a gas stove as magnetic force lines may heat iron parts of the gas stove.



Prohibit

Never touch the control panel with a sharp article to prevent any damage to the control panel.



Caution

If cracking is found on the stove plate, turn off the appliance to avoid any electrical shock that might occur.



Caution


The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.





Caution

Do not use this unit on a carpet, table cloth or tissue, as this may block the air entry and air vent.

### Meanings of the Symbols

 Operate carefully in accordance with the requirements

 Such a operation is not allowed.

 Be sure to operate like this.



Prohibit

Never place the induction stove on any metal platform.



Prohibit

Never use the induction stove without food inside cooking pot



Caution

The induction stove shall be cleaned regularly



Touch prohibited

Never touch the Glass Plate when it is in use or just after the use, wait about 10 min or till it is completely cooled down.



Caution

If the power cord is damaged, it must be replaced by qualified service technician.



Prohibit

Don't let children to operate.



Caution

Person with a heart pacemaker implant shall consult a doctor before using this product.



Caution

Avoid using great force to strike the glass plate as this may cause damage. In the event of damage to the glass plate, send it to a service facility for repair



Prohibit

During use, never put paper; aluminum foil, cloth and other unrelated object on the ceramic panel.



Prohibit

When operating the appliance or after moving the pot, the cooking area will remain hot for a period of time. Do not touch it, be careful of scalding caused by the high temperature.



Warning

When the unit is working, do not put articles like (knife, fork, forceps, key, cover, etc.) on the induction stove

## Special Attention



During and after use of the induction stove, keep it clean. Prevent ingress of insects, dust and moisture to avoid short-circuit. When not in use for a long time, it is recommended to store in a plastic bag after cleaning.



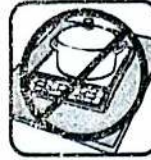
Never splash water/ liquid or soup onto the induction stove



After use, unplug the unit to avoid damage to electronic components. After the ceramic panel cools, clean it with soft cloth dipped with little detergent.



It is recommended to use an appropriate socket. Do not share a socket with high-power appliances such as air conditioners and electric stoves.



Never use the induction stove on a table or bottom plate made of iron or stainless steel.



The glass plate of the induction stove is fragile, Do not put too heavy objects on the glass plate.



During use, never leave the induction stove unattended for along time.



Never use the induction stove in narrow space and ensure clean space all around the stove.

## Safety notice

- The adult should supervise the children to ensure that the children cannot play with the appliance.
- 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 intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments, farm houses, by clients in hotels, motels and other residential type environments, beds and breakfasts type environments and is not meant other commercial applications.
- If the supply cord is damaged; it must be replaced by a special cord or assembly available from Morphy Richards authorized service agency.
- Metal objects such as knife, fork, spoon and lid should not be placed on the surface of glass panel, because they may become hot.


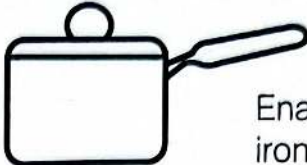
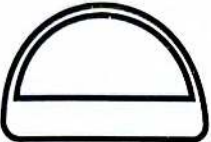


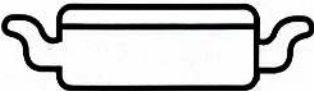
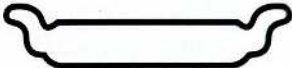
## Safety warning

- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- While cleaning the appliance, a steam cleaner shall not be used.

# Selection of Cookware







## 1. Usable pans

Steel, cast iron, enameled iron, stainless steel, flat-bottom iron/ss pans/pots with diameters from 12 to 26 cm.

<p>A  Stainless steel pot</p>	<p>B  Enameled iron pot</p>	
<p>C  Iron pot</p>	<p>D  Iron or Enameled iron pot</p>	
<p>E  Deep fry pan</p>	<p>F  Castiron pan</p>	<p>G  Iron plate</p>

## 2. Non-usable pans

Heat-resistant glass, ceramic container, copper, aluminum pans/pots. Rounded-bottom iron/ss pans/pots with a bottom measuring less than 12cm.

<p>A  Roudced bottom pot</p>	<p>B  Aluminum copper pot</p>	
<p>C  Bottom measuing less than 12cm</p>	<p>D  Pot with stands</p>	
<p>E  Ceramic pot</p>	<p>F  Heat resistant glass pot</p>	

## Operation Instruction

1. Place suitable cooking utensils in the center of the cooking zone.
2. Press the button ON/OFF button.
3. Press the button Function, induction cooker will start with "Manual". The user can adjust the temperature setting by pressing + or -, the selection range is from 80 °C to 240 °C.
4. Press the button Function to select different cooking functions.
5. Press the button ON/OFF, the display will show OFF. The induction cooker will be in OFF/STANDBY mode.

## Cooking Functions

### 1. Manual (Hotpot)

This function applies to any kind of cooking that requires the heat to be constantly monitored. Place the cookware in the cooking zone. Turn on the unit, and select the function "Hotpot". The unit will start with the default power of 1300W. The user can adjust the power as per the need in 8 different settings by pressing + or -. There are 8 levels of power settings 200-400-800-1000-1300-1600-1800-2000W. The cooking time can be adjusted from 1 minute to 3 hours. Once the cooking time and/or the power are manually set, the cooking will start and the display will show the cooking time and power alternatively for 5 seconds each.

### 2. Deep Fry

This function is used to fry food. Turn on the unit, and select the function "Deep Fry". The unit will start with the default temperature of 180°C and work for 45 minutes. You can adjust the power as per the need in 8 different settings by pressing + or -. There are 8 levels of temperature settings 80°C, 100°C, 120°C, 140°C, 160°C, 180°C, 210°C and 240°C. The cooking time can be adjusted from 1 minute to 3 hours. Once the cooking time and/or the temperature are manually set, the cooking will

start and the display will show the cooking time and temperature alternatively for 5 seconds each.

### 3. Boil Water

This function is for boiling water, making soup, and for making tea, etc. Turn on the unit, and select the function "Boil Water". The unit will start with the default power of 2000W and work for 15 minutes. The cooking time and power/temperature cannot be adjusted in this mode. The preset time (delay cooking) from 1min to 24 hours can be set in this mode to cook the food at a later time.

Example - Now the time is 10:00 p.m. and if wanted to get 5L boiled water in the early morning at 6:00 p.m. Touch the power ON/OFF button once and then select the BOIL function by touching the MENU button repeatedly and then touch the TIME/PRESET button and set the desired delay time 8:00 by touching the + or - button. Once this is done, the display digits will blink 5 times and start to countdown the delay time.

### 4. Milk

This function is used to boil milk. Turn on the unit, and select the function "Milk". The unit will start with the default temperature of 80°C and work for 60 minutes and then it will switch off automatically. The cooking time and power/temperature cannot be adjusted in this mode. The preset time (delay cooking) from 1min to 24 hours can be set in this mode to cook the food at a later time.

### 5. Pressure Cook

This function is for cooking using a pressure cooker. Turn on the unit, and select the function "Pressure Cook". The display will show "PC" and work for 45 minutes. The cooking time and power/temperature cannot be adjusted in this mode. The preset time (delay cooking) from 1min to 24 hours can be set in this mode to cook the food at a later time.

## 6. Roti/Gravy

This function is used for making/cooking Roti/Gravy. Turn on the unit, and select the function "Roti/Gravy". The display will show "GY" and work for 45 minutes. The cooking time and power/temperature cannot be adjusted in this mode. The preset time (delay cooking) from 1min to 24 hours can be set in this mode to cook the food at a later time.

## Timer

1. Turn on the induction cooker and select the cooking function (Manual, Deep fry)
2. Press the button Timer, screen will show "0:00"
3. Press + or – to set the cooking time from 0:01 to 3:00 (1 min to 3 hr).
4. The induction cooktop will turn off automatically when the set time has elapsed.

## Preset

This function works for the Boil Water, Milk, Pressure Cook, and Roti/Gravy only.

1. Turn on the induction cooker and select the cooking function.
2. Press the button TIMER/PRESET, screen will show "0:00"
3. Press + or – to set the delay time from 0:00 to 24:00
4. The induction cooker will start to work automatically when the countdown of the set delayed time has elapsed.

## Child Lock

The function is used to lock the desired setting of cooking. After pressing the Child lock function, except the ON/OFF setting no functions can be changed. To use this function, press and hold the lock button for more than 3 seconds for both locking and unlocking.

## Cookware

1. Induction friendly cookware with a flat base diameter between 12cm - 26cm is most compatible.
2. Use the 'magnet' test to check induction compatibility. If magnet sticks to cookware base, it is induction friendly. ceramic, glass and aluminum cookware are not suitable.
3. Cookware with a base diameter less than 12cm and more than 26cm is not suitable. Non induction friendly cookware will give intermittent beep sound and error code E0 on the display.

## Maintenance

1. Before cleaning, please shut down first and then unplug the unit. Clean when the glass plate is not hot.
2. After a long period of use, some dust or other dirt may be accumulated at the air entry/air vent. The induction stove body shall be cleaned lightly with flexible dry cloth. The dust around the air entry and air vent can be cleaned with a flexible brush or cleaner.

**Note: never wash using water.**

3. When the glass plate is stained, clean with soft wet cloth dipped in little toothpaste or neutral detergent and clean with soft wet cloth until no residue exists.
4. When not in use for a long time, please unplug the unit, and protect against dust and insects.

When cleaning the glass cooktop and control panel, clean with soft wet cloth and a neutral detergent for oily residues. Wipe until residue free, avoid using scouring pads or harsh abrasives, clean air vents with a flexible dry brush.

## Troubleshooting

Trouble code	Possible reasons	Solution
E0	There is no pot/pan or unsuitable pot/pan on induction cooker	Place the pot/pan or change the suitable pot/pan.
E1	The supply voltage is too low (lower than 85V)	Check the power supply. Power on after the power supply is back to normal.
E2	The supply voltage is too high (higher than 275V)	Check the power supply. Power on after the power supply is back to normal.
E3	The glass plate surface temperature sensor is not connected well, or short-circuited.	Contact the authorized service center.
E4	The heat sensor of the IGBT is not connected well, or short-circuited.	Contact the authorized service center.
E5	The temperature of the glass plate surface is too high (more than 280 degrees)	Please wait for some minutes until the unit cools down.
E6	The IGBT is overheated (more than 105 degrees).	Please check if the air exhaust vent or fan is stuck.

- The above are indicators of common failures. If the problem persists send the stove to the service agency or call Customer care.
- Please do not disassemble the unit to avoid any danger and damage to the induction stove

### Note:

- **Parts illustrated in this use and care manual are indicative only, parts provided with the product may differ with illustrations.**
- **This product is intended for household use only.**
- **Specifications are subject to change without notice.**

# MorphyRichards

Happiness Engineered

Marketed and Serviced in India by

**Bajaj Electricals Ltd.**

**Registered Office:**

45/47, Veer Nariman Road,  
Mumbai - 400001, MAHARASHTRA.

**Head Office:**

701, Rustomjee Aspiree, Bhanu Shankar Yagnik Marg,  
Off Eastern Express Highway, Sion (E),  
Mumbai - 400022, MAHARASHTRA.

**Consumer Care No. 022-4128 0000**

*Morphy Richards products are intended for household use only*

*Morphy Richards has a policy of continuous improvement in product quality and design. The Company therefore, reserves the right to change the specification of its models at any time.*

*Products & parts are indicative only the actual product may differ.*