

STEAM OVEN



SmartHome



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& activate product

USER MANUAL

MSO30S

Warning notices: Before using this product, please read this manual carefully and keep it for future reference. The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details.

The diagram above is just for reference. Please take the appearance of the actual product as the standard.

THANK YOU LETTER

Thank you for choosing Midea! Before using your new Midea product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

CONTENTS

| | |
|--|-------|
| THANK YOU LETTER | EN-01 |
| SAFETY INSTRUCTIONS | EN-02 |
| SPECIFICATION | EN-14 |
| PRODUCT OVERVIEW | EN-15 |
| PRODUCT INSTALLATION | EN-16 |
| OPERATION INSTRUCTIONS | EN-17 |
| APP SETUP AND OPERATION | EN-23 |
| CLEANING AND MAINTENANCE | EN-25 |
| TROUBLE SHOOTING | EN-27 |
| TRADEMARKS, COPYRIGHTS AND LEGAL STATEMENT | EN-28 |
| DATA PROTECTION NOTICE | EN-29 |

SAFETY INSTRUCTIONS

Intended Use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

Explanation of Symbols



Danger

This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.



Warning of electrical voltage

This symbol indicates that there is a danger to life and health of persons due to voltage.



Warning

The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.



Caution

The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.



Attention

The signal word indicates important information (e.g. damage to property), but not danger.



Observe instructions

This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

Read these operating instructions carefully and attentively before using/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

IMPORTANT SAFETY INSTRUCTIONS

⚠ WARNING

- This appliance complies with all relevant safety requirements.
- Inappropriate use can, however, lead to personal injury and damage to property.
- To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before contain important notes on installation, safety, use and maintenance.
- Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- A steam cleaner is not allowed to be used.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- The temperature of accessible surfaces may be high when the appliance is operating.

- This appliances is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and others working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- 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.
- **WARNING** The accessible parts may become hot during use. The children should stay away. Surfaces with "  " mark will become hot during use.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

IMPORTANT SAFETY INSTRUCTIONS

- Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

Environmental Considerations

- Do not approach ammable or thermolabile objects. Keep away from carpets, tablecloths, curtains, or thermolabile furniture and walls, because they will be deformed and burnt due to heat.

PRECAUTIONS FOR USE

- **All packaging materials must be removed before use**

If the packaging isn't removed, it will cause spark, fire or burns during work.

Before use, please check if the cooking utensils used are suitable for the product. It is recommended to use high temperature resistant glass, ceramic or metal containers for food.

Please use a dedicated socket as the operating current is high.

Do not use the same socket with other high power appliances (especially air conditioners, heaters, etc.) in order to avoid overloading the circuit and causing a fire.

- **The socket is too loose or difficult to plug.**

Stop using immediately if the power cord and power plug are damaged. Do not use loose socket as this may result in fire, electric shock or injury.

Hold the power plug to pull it out of the socket.

Holding the power cord may damage the cord and cause electric leakage or fire.

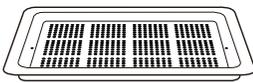
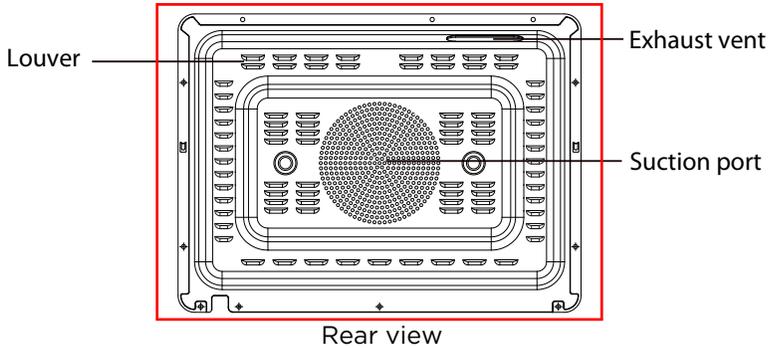
If the machine won't be used for a long time, unplug the power plug to avoid electric leakage and fire caused by aging of the insulated rubber wire.

Before inserting the power plug, wipe off the dust attached to the plug blade with a dry cloth.

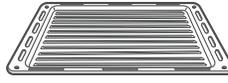
Please read the User's Guide carefully before use and keep it properly for future reference.

It is forbidden to insert metal or foreign objects, such as wire and fingers, into the suction port, exhaust port, and louver in the rear side of the steam oven. Otherwise, it may cause electric shock or injury. If

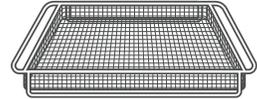
any foreign object is inserted into the product by accident, please unplug the power cord and contact our customer service center.



Steaming tray
(Use for grill, bake, steam function)



Baking tray
(Use for bake function or put the scraps)



Fry basket
(Use for airfry function)

- **Only use the temperature probe (with some models) recommended for this product**

The venting holes of the product must be kept clear, and the enclosure mustn't be covered by other items. Do not use it for purposes other than cooking.

If the voltage is too low or unstable, the product may not start properly. Please unplug the power cord immediately. If you want to use, it is recommended to add a voltage regulator.

Do not put large plastic bags for packaging in places where children can reach or abandon them.

If the plastic bag is put on the head, it will cause suffocation.

Do not keep the power cord and plug close to the exhaust port, enclosure or places with excessive temperature or humidity, so as to prevent the power cord from aging and causing hazards.

If there is smoke, turn off the power switch or unplug the power cord and keep the oven door closed to prevent the flame from spreading.

The product can't be operated in the form of an external timer or a separate remote control system.

After use, please unplug the power plug in time; do not put it close to the fire source or immerse it in water; do not put the power cord and plug directly on the enclosure to avoid damaging the power cord due to heat.

Do not knock at the product.

This product is designed for home heating and cooking. It is not suitable for industrial and commercial purposes.

Do not put any item on the enclosure.

It is dangerous to keep food or any item on the enclosure. Items may be deformed, burnt and caught on fire. Metal objects such as knives, forks, spoons and lids may become hot.

Do not operate the product via an external timer or a separate remote control system.

Do not immerse the product in water.

Do not pull out the plug during cooking.

It will produce sparks, fire or electric shock when the plug is pulled out.

Do not put any foreign matter into the interlock switch of the oven door.

It is prohibited to fry food.

Never fry food in the oven with a pot of oil in order to prevent fire.

Open and close the door carefully.

WARNING If the oven door or door seal is damaged, it should not be used until it has been repaired by qualified service personnel.

Hot surface, risk of burns

Do not approach the face or other parts of the body to the oven door or exhaust port during or after cooking, as this may result in burns.

During and after steam heating, be careful of the heat and vapor that is emitted. Take extreme care when opening the oven door, as the oven may continue to emit hot steam at this moment.

Please take care when taking food, do not impact the chamber or door glass with utensils

Take care when heating soup, beverages and other liquid food. Heating the beverage will result in delayed splashing and boiling, so care must be taken when taking it out.

Feeding bottles and baby food cans should be stirred or shaken; check the temperature of the food in the bottle before feeding in order to avoid burns.

Clean after cooling

The dirt left in the oven chamber must be cleaned frequently so as not to affect the heating effect. Put it in a place out of the reach of children.

Children can be allowed to use the product without supervision only when sufficient guidance has been provided so that children can use the product in a safe manner and understand that incorrect use is dangerous. When the product is operated in steaming mode, the children must use under the supervision of an adult due to the elevated temperature.

The product will be hot during use, so avoid contact

with the oven chamber to prevent burns.
Do not use steam cleaner.

MAINTENANCE PRECAUTIONS

- Do not open the enclosure to repair or modify as there is a high voltage power inside.

▲ WARNING

It is dangerous for persons other than qualified service personnel to perform maintenance operations. If you encounter any problem during use, please contact our customer service center.

- Non-professionals are strictly prohibited to disassemble this product, as it may cause danger.

▲ WARNING

If the door or door seal is damaged, it can no longer be used. Please contact qualified/Midea service personnel for repair.

- If the power cord is damaged, it must be replaced by a professional from the manufacturer, its service department or similar department to avoid a hazard.

CLEANING AND MAINTENANCE PRECAUTIONS

• **Oven door and enclosure**

Wipe with a slightly damp cloth. Wipe stubborn stains with mild soap and then wipe with a slightly damp cloth.

▲ WARNING

Do not use too much water, or else it may cause the steam oven to rust and cause damage.

- **Vapor vent**

Wipe with a slightly damp cloth. After steam cooking, there will be white marks (dissolved substances in the water) near the vapor vent. Carefully wipe with a slightly damp cloth that the water has been wrung out

- **Oven chamber and door (interior)**

Wipe with a slightly damp cloth. Positions with stubborn stains can be soaked in a mild soap solution for 30 minutes and then cleaned. After steam heating, wait for the steam oven to cool down, and then wipe off any condensed water with a dry cloth. **WARNING** Do not use sharp objects, such as a stiff brush or fork, as this may result in scratches or cracks.

- **Oven door seal**

If water droplets or food debris get stuck in the door seal, wipe it with a soft cloth after wringing out the water.

▲ WARNING

Do not scratch or remove the seal as the steam spills easily.

- Wipe the enclosure with a cloth dampened with a soft detergent (such as detergent), wipe it off with a damp cloth, and finally wipe with a dry cloth. Do not wipe the product with a hard object such as a wire brush. Do not clean the door safety lock system.

▲ WARNING

Do not use a rough scrubbing agent or a sharp metal scraper to clean the glass of the oven door, which may cause the glass to shatter.

- Always keep the door and the body joint clean
The grease produced during cooking can corrode the chamber and affect the heating effect, thus changing the taste of the food. Therefore, please clean the oven chamber with a damp cloth or a cloth dampened with a soft detergent when the chamber has fully cooled down.
Clean accessories with warm water regularly. Do not clean with cold water immediately after cooking for a long time.
Do not wipe the oven with poor cleaning agent or corrosive, volatile chemical solvent to avoid damage to the oven.

ELECTRICAL CONNECTION

The appliance is fitted with a plug and must only be connected to a properly installed earthed socket. Only a qualified electrician who takes the appropriate regulations into account may install the socket or replace the connecting cable. If the plug is no longer accessible following installation, an all-pole isolating switch must be present on the installation side with a contact gap of at least 3 mm. Contact protection must be ensured by the installation. Plug your oven into a standard household outlet. Be sure the voltage and the frequency is the same as the voltage and the frequency on the rating label.

⚠ WARNING

Do not install oven over a range cooktop or other heat-producing appliance. If installed near or over a heat source, the oven could be damaged and the warranty would be void. The oven is designed for bench-top use only and must not be placed in a cabinet.



The accessible surface may be hot during operation.

CUSTOMER CARE AND SERVICE

THANK YOU FOR MAKING OUR APPLIANCES A PART OF YOUR HOME.

We have created it to give you impeccable performance for many years, Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Warning and Important Instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur.

Common sense, caution and care must be exercised when installing, maintaining or operating a microwave. Always use original spare parts. Retain the instruction manual and installation instructions for future use or for subsequent owners.

SPECIFICATION

| | |
|-------------------------|------------------|
| Model | MSO30S |
| Rated Voltage | 230-240 V- 50 Hz |
| Rated Input(Convection) | 1700-1800 W |
| Rated Input(Steam) | 1650-1800 W |
| Rated Input(Max) | 1700-1800 W |

PRODUCT OVERVIEW



Pure Steam



Fermentation



Sterilize



Airfry



Preheat



Auto Menu



Convection



Degreasing Bake



Control Knob/
[Confirm/Start]



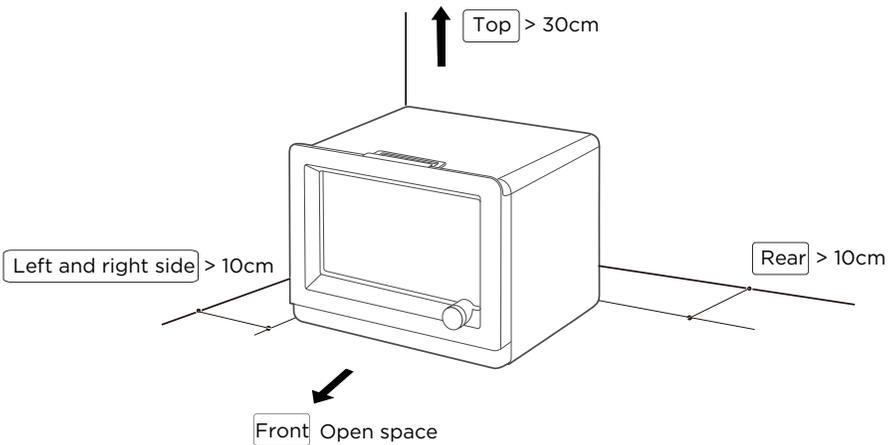
Wireless



Cancel/Pause

PRODUCT INSTALLATION

In order to avoid the oil, smoke, and steam discharged from the exhaust port polluting the furniture and even causing fire due to overheating in the cooking process, the steam oven should be kept at a certain distance from the walls and cabinets. Please place it at a safe distance as indicated in the figure below.



- In order to avoid damage and property damage to the user, the product body and the User' s Guide contain important texts such as correct and safe use methods.
- Icons and symbols are designed to help understand and
- Please read the relevant labeling carefully before use and strictly observe it; please keep it properly for future reference.

OPERATION INSTRUCTIONS

Pure Steam

1. In waiting state, turn the knob right to choose the pure steam function,  will display. Then press "Confirm/Start" to confirm the mode.
2. Turn the knob to set the temperature within 35°C -100°C. The default temperature is 100°C. Then press "Confirm/Start" to confirm.
3. Turn the knob to set the time within 1-120 min. The default time is 15 minutes.
4. Press "Confirm/Start" to start cooking, time counting down.

NOTE

1. Please keep the water box is full of water before operating.
2. If the temperature of the cavity is more than 100°C ,  will display, please waiting for the temperature get lower until  disappears.

Airfry Without Preheat

This function is suitable for cooking all kinds of fried food.

1. In waiting state, turn the knob right to choose the Airfry function,  will display. Then press "Confirm/Start" to confirm the mode.
2. Turn the knob to set the temperature within 100°C -230°C. The default temperature is 180°C. Then press "Confirm/Start" to confirm.
3. Turn the knob to set the time within 1-120 min. The default time is 30 minutes.
4. Press "Confirm/Start" to start cooking, time counting down.

Airfry With Preheat

This function is suitable for cooking all kinds of fried food.

1. In waiting state, turn the knob right to choose the Airfry with preheat ,  will display. Then press "Confirm/Start" to confirm the mode.
2. Turn the knob to set the temperature within 100°C -230°C. The default temperature is 180°C.
3. Press "Confirm/Start" to start preheating.
When the preheat temperature arrived, please open the door and put the food into the oven, then close the door.
4. Turn the knob to set the time within 1-120 min.
5. Press "Confirm/Start" to start cooking, time counting down.

Fermentation

Make foods that need to be fermented, such as bread, steamed bun.....

1. In waiting state, turn the knob right to choose the fermentation,  will display. Then press "Confirm/Start" to confirm the mode.
2. Turn the knob to set the temperature within 30°C -45°C. The default temperature is 35°C. Then press "Confirm/Start" to confirm.
3. Turn the knob to set the time within 1min-12 hr. The default time is 40 minutes.
4. Press "Confirm/Start" to start cooking, time counting down.

NOTE

Please keep the water box is full of water before operating.

Convection Without Preheat

1. In waiting state, turn the knob right to choose the convection mode ,  will display. Then press "Confirm/Start" to confirm the mode.
2. Turn the knob to set the temperature within 100°C -230°C. The default temperature is 170°C. Then press "Confirm/Start" to confirm.
3. Turn the knob to set the time within 1-120 min.
4. Press "Confirm/Start" to start cooking, time counting down.

Convection With Preheat

1. In waiting state, turn the knob right to choose the convection with preheat,  will display. Then press "Confirm/Start" to confirm the mode.
2. Turn the knob to set the temperature within 100°C -230°C. The default temperature is 170°C.
3. Press "Confirm/Start" to start preheating.
When the preheat temperature arrived, please open the door and put the food into the oven, then close the door.
4. Turn the knob to set the time within 1-120 min.
5. Press "Confirm/Start" to start cooking, time counting down.

Note: During preheating, turn the knob and then press "Confirm/Start" to change the temperature. If the "Confirm/Start" is not pressed, the setting is invalid.

Degreasing Bake Without Preheat

1. In waiting state, turn the knob right to choose the degreasing bake,  will display. Then press "Confirm/Start" to confirm the mode.
2. Turn the knob to set the temperature within 100°C -230°C. The default temperature is 190°C. Then press "Confirm/Start" to confirm.
3. Turn the knob to set the time within 1-120 min. The default time is 30 minutes.
4. Press "Confirm/Start" to start cooking, time counting down.

NOTE

Please keep the water box is full of water before operating.

Degreasing Bake With Preheat

1. In waiting state, turn the knob right to choose the degreasing bake with preheat,  will display. Then press "Confirm/Start" to confirm the mode.
2. Turn the knob to set the temperature within 100°C -230°C. The default temperature is 190°C.
3. Press "Confirm/Start" to start preheating.
When the preheat temperature arrived, please open the door and put the food into the oven, then close the door.
4. Turn the knob to set the time within 1-120 min.
5. Press "Confirm/Start" to start cooking, time counting down.

NOTE

Please keep the water box is full of water before operating.

Sterilize

It is suitable for sterilizing all kinds of tableware, baby feeding bottles or towel.

1. In waiting state, turn the knob right to choose the sterilize,  will display. Then press "Confirm/Start" to confirm the mode.
2. Turn the knob to set the time within 15-30 min. The default time is 15 minutes.
3. Press "Confirm/Start" to start sterilizing.

NOTE

- When using the sterilize function, be sure to confirm that the tableware has a heat resistance temperature higher than 130°C and that the water box is full of water.
- It is necessary to put the tableware, baby feeding bottles or towel on the steam tray before sterilizing.

Auto Menu

1. In waiting state, turn the knob to choose the auto menu,  will display. Then press "Confirm/Start" to confirm the mode.
2. Turn the knob to choose the menu, A01-A30 will display in order.
3. Press "Confirm/Start" to start cooking.

NOTE

It is necessary to preheat before cooking in some menus. During preheating, do not put food into the oven.

Menu Chart

| Display | Menu | Weight / amount | Default time (Min.) | Power | Preheat |
|---------|----------------------------------|-----------------|---------------------|------------------------------|---------|
| A01 | Steamed Cereals | 900g | 40 | High temperature steam 110°C | / |
| A02 | Umami Asparagus | 300g | 9 | Steam tender roast 230°C | ✓ |
| A03 | Steamed Basa | 500g | 18 | Pure steam 100°C | / |
| A04 | Steamed Chicken with Chestnut | 800g | 30 | Pure steam 100°C | / |
| A05 | Steamed Egg with Clams | 300g | 10 | Pure steam 100°C | / |
| A06 | Steamed Fish in Fanned Pattern | 500g | 18 | Pure steam 100°C | / |
| A07 | Sweet Green Rice Ball | 12 | 12min. 30sec. | Pure steam 100°C | / |
| A08 | Pineapple and Chicken Skewer | 1000g | 17 | Bake 230°C | ✓ |
| A09 | Grilled Garlic Prawn | 600g | 10 | Bake 230°C | ✓ |
| A10 | Stewed Lamb Chops with Matsutake | 2000g | 90 | Pure steam 100°C | / |
| A11 | Ginger Red Dates Cake | 1200g | 45 | Pure steam 100°C | / |
| A12 | Black Pepper Steak | 500g | 10 | Bake 230°C | ✓ |
| A13 | New Orleans Roasted Wing | 450g | 17min. 30sec. | Steam tender roast 220°C | ✓ |
| A14 | Drumstick Veggie Roll | 550g | 28 | Bake 210°C | ✓ |
| A15 | Baked Scallop with Cheese | 8 | 9 | Bake 230°C | ✓ |
| A16 | Grilled Garlic Shrimp | 250g | 7 | Bake 230°C | ✓ |
| A17 | Lamp Chop in French Style | 820g | 35 | Steam tender roast 200°C | ✓ |
| A18 | Grilled Cod Fish | 220g | 9 | Bake 230°C | ✓ |

| Display | Menu | Weight / amount | Default time (Min.) | Power | Preheat |
|---------|---------------------------|-----------------|---------------------|--------------------------------------|---------|
| A19 | Grilled Meat Satay Skewer | 200g | 15 | Steam tender roast 230°C | ✓ |
| A20 | Cranberry Bread | 400g | 25 | Bake 170°C | ✓ |
| A21 | Rye Bread | 500g | 21 | Bake 210°C | ✓ |
| A22 | Cranberry Cookie | 450g | 23 | Bake 160°C | ✓ |
| A23 | Crispy Almond Slices | 325g | 24 | Bake 150°C | ✓ |
| A24 | Steamed Grouper | 490g | 15 | High temperature steam 120°C | / |
| A25 | Char-Grilled Lobster | 650g | 17 | Bake 200°C+ Radiant grilling | ✓ |
| A26 | Herb-Roasted Chicken | 1100g | 41 | Bake 220°C+ Steam tender roast 220°C | / |
| A27 | Utensil Cleaning | / | 30 | / | / |
| A28 | Oven Cavity Cleaning | / | 10 | / | / |
| A29 | Cavity Deodorizing | / | 5 | / | / |
| A30 | Steam System Cleaning | / | 60 | / | / |

Utensil Cleaning

It is suitable for cleaning all kinds of utensils, including baby feeding bottles. In auto menu function, turn the knob to choose the menu **A27**, and then press "Confirm/Start" to start cleaning.

NOTE

Before operating, put the tableware on the steam tray and keep the water box is full of wate.

Oven Cavity Cleaning

Cleaning the cavity at regular to lengthen its service life.

In auto menu function, turn the knob to choose the menu **A28**, and then press "Confirm/Start" to start cleaning.

NOTE

Before operating, wipe the residue from the cavity and keep the water box is full of water.

Cavity Deodorizing

After cooking the food, it is necessary to remove the residual odor in the cavity.

In auto menu function, turn the knob to choose the menu **A29**, and then press "Confirm/Start" to start deodorizing.

Steam System Cleaning

It is best to clean the water scale at regular.

1. Take out the water box, add about 10g of food-grade citric acid, fill up with pure water to dissolve it, and put the water box back.
2. Put a dry towel on the left side of the oven cavity, on the steam outlet. Then close the oven door.
3. Turn the knob to select menu A30, and "CLE" will display.
4. Press "Confirm/Start" to cleaning, and then "PP1" will display.
5. After the machine reminds of water shortage and displays "PP2", empty the water box, dry the oven cavity, and clean the towel. Refill the water tank with water and place the towel under the steam outlet again.
6. Press "Confirm/Start" to continue cleaning.

NOTE

When the steam function is used for a certain amount of time, the screen will display "CLE" when in standby state to remain you to clean the water dirt of cavity. After steam system cleaning or pressing "  ", "CLE" will be cleared.

Wireless Connection

Connect the network

In waiting state, press and hold "  " for 3 seconds, till a beep sounds, "AP" and flashing "  " show on display. If it fails, "NO" will display, and the oven will return to standby after 30 seconds.

Disconnect from the network

Press and hold "  " for 8 seconds, till a beep sounds, "--" flashes for few seconds, if the link has been removed successfully, the screen will display "8888" and then return to standby after 3 seconds. If it fails, "FFFF" will display, and the oven will return to standby after 3 seconds.

APP SETUP AND OPERATION

Quick Start Guide

CONNECT YOUR DEVICE TO YOUR MOBILE PHONE WITH SmartHome App

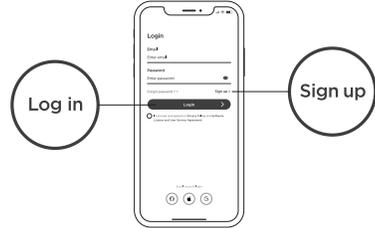
A. Download the SmartHome App

Scan QR code or find us on your App store



B. Register And Log In

Log in for existing users or sign up for new users

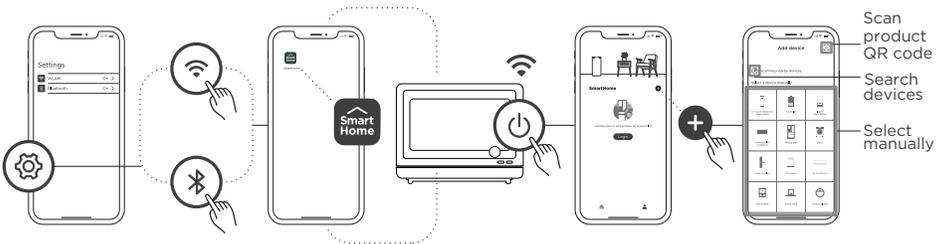


C. Connect Your Devices To SmartHome

1. Connect to wireless network and enable Bluetooth

2. Open the SmartHome App. Power on selected device

3. Add your device using one of the following methods:



4. Ensure device and App are under same wireless network.

5. Press "Wi-Fi" button for 3 seconds on the panel. Following instruction to set up, it will connect automatically.

6. Rename your device and try to remote control it.



Quick Tips

- Make sure your devices are powered on.
- Keep your mobile phone close to your device during connection.
- Connect your mobile phone to the wireless network at home.
- Enable the 2.4GHz frequency on your wireless network router. Contact the manufacturer if unsure whether the router supports 2.4GHz.
- The device is unable to connect to wireless network that requires authentication and also appears in public areas such as hotels and restaurants.
- It is recommended to use a wireless network name that only contains letters and numbers. If your wireless network name contains special characters, modify it in the router. Disable WLAN+ (Android) or WLAN Assistant (iOS) when connecting your devices to the network.
- To reconnect a device to the wireless network, click "+" on the App home screen and add the device again by the category and model according to the App prompts.

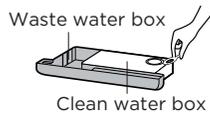
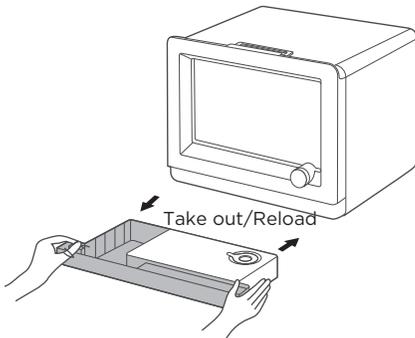
CLEANING AND MAINTENANCE

Tips And Note

- Do not use a rough scrubbing agent or a sharp metal scraper to clean the glass of the oven door, which may cause the glass to shatter.
- Do not place the power cord and plug directly on the cover to prevent the power cord from being damaged by the heat of the cover.
- When the furnace is at a high temperature, the internal water vapor expands. Due to the air pressure problem, a whistling sound will be generated if the door is closed immediately after opening. This is normal and does not affect the use. The temperature of the furnace drops slightly in 10 seconds after the door is opened, and there will be no sound when the door is closed.
- Unplug the plug and wait for the machine to completely cool down.
- Wipe the product case with a cloth dampened with a soft detergent and wipe it off with a damp cloth.
- It is strictly forbidden to immerse the steam oven in water or other liquids.
- For best cleaning results, it is recommended to wash the accessories with warm water.

To avoid damaging the surfaces of your appliance, do not use: cleaning agents containing soda, ammonia, acids or chlorides cleaning agents containing descaling agents abrasive cleaning agents, e.g. powder cleaners and cream cleaners hard, abrasive sponges and brushes, e.g. pot scourers stainless steel cleaning agents dishwasher cleaner oven sprays glass cleaning agents solvent-based cleaning agents sharp metal scrapers.

Water Box Use



Uncover the rubber ring, add a proper amount of frozen boiled water, cover the rubber ring and ensure good fitting.



Uncover the water lid to clean, or drain the remaining water.

1. Add Cold Boiled Water in the water box to prevent scale from affecting the life of the machine.
2. After cooking, the water in the waste water box and the clean water box must be drained to avoid bacterial growth.

When the water box is short of water, the pump will emit a beeping sound, the screen displays "  ", indicating that the machine is short of water.

In this case, please fill up the water box with water in time.

Before Using For The First Time

Initial cleaning and heating

Removing the steam oven all of the protection foil on the front. For more information see the "Cleaning and maintenance" before the first use of the appliance.

Cleaning And Heating Up For The First Time

Before heating, it is best to wipe the steam oven interior with a damp cloth. In this way, storage and untwisting appliances accumulated in the packaging process in furnace dust or residual packing material can be removed.

Metal components have a protective coating which may give off a slight smell when heated up for the first time.

The smell and any vapors will dissipate after a short time, and do not indicate a faulty connection or appliance. Ensure that the kitchen is well ventilated whilst the appliance is being heated up for the first time.

Please remove all accessories and wash out of the oven.

Electric heating empty containers. New appliances typically smell when first used. Before using the electrical appliance to cook food faster to heat it helps to banish odors.

TROUBLE SHOOTING

| Normal | |
|--|--|
| Screen displays "F01" | When the temperature of the cavity is high, the relevant functions do not operate. Start again After the cavity is cooled. |
| Screen displays "  ". | The water box is out of water or not installed in place. Otherwise, look for after-sales professional for maintenance. |
| Steam accumulating on door, hot air out of vents | In cooking, steam may come out of food. Most will get out from vents. But some may accumu-late on cool place like oven door. It is normal. |
| Oven started accidentally with no food in. | It is forbidden to run the unit without any food inside.It is very dangerous. |

| Trouble | Possible Cause | Remedy |
|--------------------------|--|---|
| Oven can not be started. | <ul style="list-style-type: none"> Power cord is not plugged in tightly. | <ul style="list-style-type: none"> Unplug. Then plug again after 10 seconds. |
| | <ul style="list-style-type: none"> Fuse blowing or circuit breaker works. | <ul style="list-style-type: none"> Replace fuse or reset circuit breaker (repaired by professional personnel of our company) |
| | <ul style="list-style-type: none"> Trouble with outlet. | <ul style="list-style-type: none"> Test outlet with other electrical appliances. |
| Oven does not heat. | <ul style="list-style-type: none"> The door is not closed properly. | <ul style="list-style-type: none"> Make sure the door is properly closed. |

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All the described functions and instructions were up to date at the time of printing this manual. However, the actual product may vary due to improved functions and designs.

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