

## Midea 65CME10104

# Midea 70 Liter Built-In Electric Oven Model 65CME10104 User Manual

Important information for safe and efficient use of your Midea electric oven.

## 1. IMPORTANT SAFETY INSTRUCTIONS

Read all instructions carefully before using the appliance. Keep this manual for future reference.

- **Electrical Safety:** Ensure the oven is properly grounded. Do not use adapters or extension cords. Disconnect power before servicing.
- **Hot Surfaces:** The oven and its accessories become very hot during operation. Always use oven mitts. Keep children away from the appliance.
- **Child Safety:** 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.
- **Proper Use:** Do not use the oven for purposes other than cooking food. Do not store flammable materials in or on the oven.
- **Cleaning:** Always allow the oven to cool completely before cleaning.

## 2. PRODUCT OVERVIEW

The Midea 70 Liter Built-In Electric Oven Model 65CME10104 is designed for efficient and versatile cooking. Familiarize yourself with its components for optimal use.



This image shows an angled front view of the Midea 70 Liter Built-In Electric Oven with its door closed. The sleek black glass door and stainless steel trim are visible, along with the control panel at the top.

## Control Panel



This close-up image focuses on the three control knobs of the Midea 70 Liter Built-In Electric Oven. From left to right, these knobs typically control the cooking function, temperature, and timer, allowing precise adjustment of oven settings.

## Oven Interior



This image displays the Midea 70 Liter Built-In Electric Oven from the front, with its door fully open. The spacious interior, equipped with multiple racks, is visible. Above the oven cavity, the control panel features three rotary knobs for function, temperature, and timer settings.

The oven features a 70-liter capacity with multiple rack positions for flexible cooking. The interior is designed for easy cleaning.

## 3. INSTALLATION AND SETUP

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### 3.1 Unpacking

- Carefully remove all packaging materials from the oven.
- Check for any damage during transit. If damage is found, do not install and contact customer support.
- Remove all accessories and internal packaging from the oven cavity.

### 3.2 Electrical Connection

The oven requires a 220 Volt power supply and has a wattage of 3000 watts. Ensure the electrical installation meets local regulations and is performed by a qualified electrician. The appliance must be properly grounded.

### 3.3 Built-In Installation

This oven is designed for built-in installation. Ensure the cabinet opening dimensions are appropriate for the

oven's size (57.5 x 59.5 x 59.5 cm). Adequate ventilation must be provided around the appliance. For detailed installation diagrams and safety clearances, consult a professional installer or refer to the separate installation guide provided with the product.

## 4. OPERATING INSTRUCTIONS

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### 4.1 Control Panel Overview

The oven's control panel features three rotary knobs:

- **Left Knob:** Function Selector (e.g., Conventional, Grill, Bottom Heating, Defrost).
- **Middle Knob:** Temperature Selector (Adjusts temperature from 50°C to 250°C).
- **Right Knob:** Timer (Sets cooking duration or acts as a minute minder).

### 4.2 Initial Use

Before first use, heat the empty oven for approximately 30 minutes at 200°C to burn off any manufacturing residues. Ensure the kitchen is well-ventilated during this process. After cooling, wipe the interior with a damp cloth.

### 4.3 Cooking Functions

Turn the left knob to select the desired cooking function:

- **Conventional Heating:** Uses both upper and lower heating elements for traditional baking and roasting.
- **Grill:** Activates the upper heating element for grilling and browning.
- **Bottom Heating:** Uses only the lower heating element, ideal for crisping bases.
- **Defrost:** Circulates air at room temperature to gently defrost food.

### 4.4 Setting the Temperature

Rotate the middle knob to set the desired cooking temperature. The oven will begin heating once a function and temperature are selected.

### 4.5 Setting the Timer

Use the right knob to set a cooking duration. The oven will automatically switch off when the set time expires. Alternatively, the timer can be used as a minute minder without affecting oven operation.

## 5. CLEANING AND MAINTENANCE

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Regular cleaning and maintenance will ensure the longevity and optimal performance of your oven.

### 5.1 General Cleaning

- Always ensure the oven is cool and disconnected from the power supply before cleaning.
- **Exterior:** Wipe with a soft cloth and mild detergent. Avoid abrasive cleaners.
- **Interior:** For light soiling, wipe with a damp cloth and mild detergent. For stubborn stains, use a specialized oven cleaner, following the product instructions carefully.
- **Glass Door:** Clean with a soft cloth and glass cleaner.

### 5.2 Removing Oven Racks

The oven racks can be easily removed for cleaning. Pull them forward until they stop, then lift the front slightly and pull them out. Clean with warm soapy water or in a dishwasher. Ensure they are completely dry before

reinserting.

## 6. TROUBLESHOOTING

If you encounter any issues with your oven, refer to the table below for common problems and solutions. If the problem persists, contact customer support.

Problem	Possible Cause	Solution
Oven does not heat up.	No power supply; oven not switched on; timer not set.	Check power connection and circuit breaker. Ensure function and temperature knobs are set. Set the timer if required.
Oven light not working.	Light bulb faulty.	Replace the oven light bulb (ensure oven is cool and power is disconnected).
Food not cooking evenly.	Incorrect temperature or rack position; overloaded oven.	Adjust temperature or rack position. Avoid overcrowding the oven. Preheat oven fully.
Excessive smoke during cooking.	Food spills or grease buildup.	Clean the oven interior thoroughly. Use appropriate bakeware to prevent spills.

## 7. TECHNICAL SPECIFICATIONS

- **Model:** 65CME10104
- **Capacity:** 70 Liters
- **Product Dimensions:** 57.5 x 59.5 x 59.5 cm (Depth x Width x Height)
- **Item Weight:** 29.8 Kilograms
- **Voltage:** 220 Volts
- **Wattage:** 3000 Watts
- **Annual Energy Consumption:** 2100 Watts
- **Installation Type:** Freestanding (Designed for built-in application)
- **Material Type:** Stainless Steel
- **Color:** Grey
- **Oven Cooking Mode:** Conduction
- **Temperature Range:** 50°C to 250°C
- **Special Features:** Aesthetic Design, Enamel Door, Molded Side Racks

## 8. WARRANTY AND CUSTOMER SUPPORT

### 8.1 Warranty Information

This Midea oven comes with a 2-year warranty, covering manufacturing defects under normal use. Please retain your proof of purchase for warranty claims.

### 8.2 Customer Support

For installation services, technical assistance, or warranty inquiries, please contact Midea customer support at the following numbers:

- **Riyadh:** +966 -11- 4094006 Ext – 113
- **Jeddah:** +966- 12- 6577714
- **Dammam:** +966-13- 8343691
- **Qassim:** +966 581044198
- **Abha:** +966 593322785

You can also visit the official [Midea Store on Amazon](#) for more product information and support.