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› Midea MGS30FS1LEAMSS 30" Xtreme Chef Air Stainless Steel Floor Stove User Manual

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Midea MGS30FS1LEAMSS 30" Xtreme Chef Air Stainless Steel Floor Stove User Manual

Model: MGS30FS1LEAMSS

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your new Midea MGS30FS1LEAMSS 30" Xtreme Chef Air Stainless Steel Floor Stove. Please read all instructions carefully before using the appliance to ensure proper function and to prevent injury or damage.

Your Midea stove features a durable stainless steel construction, a tempered glass lid, six sealed burners with electronic ignition, and an oven equipped with "Rotary Flame" technology for even heat distribution and an "Air Fryer" function for versatile cooking.



Front view of the Midea MGS30FS1LEAMSS stove. This image shows the stainless steel finish, the control panel with knobs, the oven door, and the storage drawer below.

2. SAFETY INFORMATION

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information, consult a qualified installer, service agency, or the gas supplier.

- Read all instructions before using the appliance.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Never use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.
- Keep the area around the appliance clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Ensure proper ventilation when operating the stove.
- Do not leave children unattended near the stove when it is in operation.
- Always use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Never cover any slots, holes, or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

3. PRODUCT FEATURES

Your Midea MGS30FS1LEAMSS stove is designed for durability and efficient cooking. Key features include:

- **Stainless Steel Construction:** The cooktop and control panel are made of 100% stainless steel for high durability and easy cleaning.
- **Tempered Glass Lid:** A modern and protective tempered glass lid covers the cooktop when not in use.
- **Six Sealed Burners:** Equipped with six sealed stainless steel burners, including three super burners and three standard burners, designed to withstand high temperatures up to 900°C.
- **Electronic Ignition:** Convenient electronic ignition for both the cooktop burners and the oven.
- **Rotary Flame Technology:** The oven features "Rotary Flame" technology for better distributed and more uniform heat, ensuring consistent cooking results.
- **Air Fryer Function:** An integrated "Air Fryer" function allows for healthier cooking options within the oven.





Front view of the Midea MGS30FS1LEAMSS stove with the glass lid open, revealing the six gas burners and grates.

4. SETUP AND INSTALLATION

IMPORTANT: Installation must be performed by a qualified technician in accordance with local codes and regulations. Failure to do so may result in serious injury or property damage.

4.1 Unpacking

- Carefully remove all packaging materials, tape, and protective films from the stove.
- Check for any shipping damage. If the appliance is damaged, do not install or operate it. Contact your retailer immediately.
- Retain packaging materials until you are satisfied with the product.

4.2 Location Requirements

- The stove must be installed on a level, stable surface.
- Ensure adequate clearance from combustible materials. Refer to the installation guide for specific minimum

clearances.

- The area must have proper ventilation. Do not install in an unventilated area.

4.3 Gas and Electrical Connections

- A qualified technician must connect the stove to the gas supply line. Ensure the gas type (natural gas or LP gas) matches the appliance's specifications.
- The stove requires a 120 Volt electrical outlet for the electronic ignition and oven light. Ensure the outlet is properly grounded.

4.4 Leveling the Stove

- Adjust the leveling legs at the bottom of the stove to ensure it is stable and level. This is crucial for even cooking and safe operation.

5. OPERATING INSTRUCTIONS

5.1 Using the Cooktop Burners



Close-up of the control panel and gas burners of the Midea MGS30FS1LEAMSS stove. The six control knobs, electronic igniter button, and burner grates are clearly shown.

1. Place your cookware on the desired burner grate.
2. Push in and turn the corresponding burner knob counter-clockwise to the "HIGH" position.
3. The electronic igniter will click, and the burner will light. If the burner does not light within 5 seconds, turn the knob to "OFF" and wait one minute before trying again.
4. Once lit, adjust the flame size by turning the knob between "HIGH" and "LOW" to achieve the desired heat level.
5. To turn off the burner, turn the knob clockwise to the "OFF" position.

5.2 Using the Oven



Interior view of the Midea MGS30FS1LEAMSS oven with the door open. Two oven racks and an air fryer basket are visible inside, along with the convection fan at the back.

1. Open the oven door and place your food on an oven rack. Ensure proper clearance for air circulation.
2. Push in and turn the oven control knob to the desired temperature setting.
3. The electronic igniter will activate, and the oven burner will light. Allow the oven to preheat to the set temperature.
4. The "Rotary Flame" technology ensures even heat distribution throughout the oven cavity.
5. To turn off the oven, turn the oven control knob to the "OFF" position.

5.3 Air Fryer Function



Close-up of the Midea MGS30FS1LEAMSS oven interior, focusing on the air fryer basket placed on an oven rack. The convection fan is visible in the background.

The Air Fryer function utilizes the oven's convection fan and heating elements to circulate hot air around food, mimicking the results of a dedicated air fryer.

1. Place food in the provided air fryer basket or a similar perforated pan. Do not overload the basket.
2. Position the basket on an oven rack, typically in the middle position, to allow for optimal air circulation.
3. Select the appropriate temperature and cooking time for air frying, usually higher temperatures and shorter times than conventional baking. Refer to recipes or food packaging for guidance.
4. Monitor food closely, as air frying can cook quickly. Shake or flip food halfway through cooking for even crisping.

6. MAINTENANCE AND CLEANING

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

6.1 General Cleaning

- Always ensure the stove is cool and disconnected from the power supply before cleaning.
- Use mild soap and water for general cleaning of exterior surfaces. Avoid abrasive cleaners or scouring pads that can scratch stainless steel.
- For stainless steel surfaces, use a specialized stainless steel cleaner and polish in the direction of the grain.

6.2 Cooktop and Burners

- Remove burner grates and caps. Wash them with warm, soapy water. For stubborn stains, a non-abrasive cleaner can be used.
- Clean spills on the cooktop immediately to prevent them from baking on. Use a damp cloth and mild detergent.

- Ensure burner ports are not clogged. Use a small wire or needle to clear any blockages if necessary.

6.3 Oven Interior

- Remove oven racks and clean them separately with warm, soapy water.
- For the oven interior, use an oven cleaner according to the product instructions, or a paste of baking soda and water for a natural alternative.
- Wipe down the interior with a damp cloth to remove all cleaner residue.

6.4 Glass Lid

- Clean the tempered glass lid with a glass cleaner or warm, soapy water and a soft cloth.
- Avoid harsh chemicals or abrasive materials that could scratch or damage the glass.

7. TROUBLESHOOTING

Before calling for service, please refer to the following troubleshooting guide for common issues.

Problem	Possible Cause	Solution
Burner does not light	No power to the igniter; Gas supply off; Clogged burner port; Igniter wet.	Check power cord connection; Ensure gas valve is open; Clean burner ports; Allow igniter to dry.
Oven not heating	Gas supply off; Oven control knob not set correctly; Electronic igniter malfunction.	Ensure gas valve is open; Verify oven knob is set to a temperature; If problem persists, contact service.
Uneven cooking in oven	Oven not preheated; Food placed too close to walls; Oven not level.	Allow full preheat; Ensure proper air circulation around food; Level the stove using the adjustable legs.
Gas odor	Gas leak; Burner not fully lit.	IMMEDIATELY turn off gas supply, open windows, and evacuate. Do not operate electrical switches. Contact gas company and qualified technician.

8. SPECIFICATIONS



Diagram illustrating the dimensions of the Midea MGS30FS1LEAMSS stove, with measurements for height, width, and depth.

Specification	Detail
Brand	Midea
Model Number	MGS30FS1LEAMSS
Color	Stainless Steel
Product Dimensions (W x D x H)	75.7 cm x 67.5 cm x 93.6 cm (29.8 in x 26.6 in x 36.8 in)
Product Weight	46 kg (101.4 lbs)

Specification	Detail
Oven Capacity	30 Liters
Voltage	120 Volts
Material	Stainless Steel
Burner Configuration	6 Sealed Burners (3 Super, 3 Standard)
Ignition Type	Electronic
Special Features	Rotary Flame Technology, Air Fryer Function

9. WARRANTY AND SUPPORT

Your Midea MGS30FS1LEAMSS stove comes with a manufacturer's warranty. Please refer to the warranty card included with your product for specific terms, conditions, and duration of coverage.

For technical assistance, service requests, or to inquire about replacement parts, please contact Midea Customer Service. You can typically find contact information on the Midea official website or in the documentation provided with your appliance.

Online Support: Visit the official Midea website for FAQs, product registration, and support resources www.midea.com

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question