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› Midea MGS20FS1BAABB 20-inch Floor Stove User Manual

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Model: MGS20FS1BAABB

1. INTRODUCTION AND OVERVIEW

This manual provides essential information for the safe and efficient use of your Midea MGS20FS1BAABB 20-inch floor stove. Please read all instructions carefully before installation and operation. Keep this manual for future reference.

The Midea MGS20FS1BAABB 20-inch floor stove features a 100% stainless steel cooktop designed for easy cleaning and enhanced durability. It is equipped with four gas burners: one large, two standard, and one small. The stove also includes matte finish wire grates, providing both a modern aesthetic and robust support for cookware. Manual ignition ensures reliable burner activation.





Figure 1: Front-left view of the Midea MGS20FS1BAABB stove.

2. SAFETY INFORMATION

Your safety and the safety of others are paramount. Please observe all safety precautions outlined below.

General Safety Precautions:

- **Proper Installation:** Ensure the appliance is correctly installed and grounded by a qualified technician in accordance with local codes and the provided installation instructions.
 - **Ventilation:** Always use the stove in a well-ventilated area. Do not obstruct ventilation openings.
 - **Flammable Materials:** Keep flammable materials (e.g., curtains, paper, aerosols) away from the stove.
 - **Child Safety:** Never leave children unattended near the stove. Do not allow them to play with the controls or climb on the appliance.
 - **Hot Surfaces:** The cooktop, oven, and surrounding areas become hot during use. Avoid touching hot surfaces. Use oven mitts.
 - **Gas Leaks:** If you smell gas, immediately turn off the gas supply, open windows, and evacuate the area. Do not operate any electrical switches or appliances. Contact your gas supplier or fire department.
 - **Appliance Stability:** Ensure the anti-tip bracket is properly installed to prevent the stove from tipping over.
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3. SETUP AND INSTALLATION

Proper installation is crucial for the safe and efficient operation of your stove. It is highly recommended that installation be performed by a qualified professional.

3.1 Unpacking

- Carefully remove all packaging materials, including tape and protective films, from the stove.
- Inspect the appliance for any shipping damage. Report any damage immediately to the retailer.

3.2 Leveling the Stove

The stove must be level for optimal cooking performance and safety.

- Adjust the leveling legs at the bottom of the stove by turning them clockwise or counter-clockwise until the appliance is stable and level. Use a spirit level to verify.

3.3 Gas Connection

WARNING: Gas connections must be made by a qualified and licensed gas fitter.

- Ensure the gas supply line is compatible with the stove's requirements (Natural Gas or LP Gas).
- Install a manual shut-off valve in an accessible location.
- Check all connections for leaks using a non-corrosive leak detection solution. Never use a flame to check for leaks.

3.4 Electrical Connection

This stove features manual ignition. An electrical connection may be required for the oven light or other minor electrical components, if present.

- Ensure the electrical outlet meets the stove's specifications.
- Connect the stove to a properly grounded electrical outlet.

3.5 Initial Burn-off

Before first use, it is recommended to perform an initial burn-off to eliminate any manufacturing odors.

- Open windows for ventilation.
- Turn on all surface burners to a medium setting for 5-10 minutes.
- Turn the oven to its highest temperature setting for approximately 30 minutes.

4. OPERATING INSTRUCTIONS

Familiarize yourself with the controls and functions of your Midea stove for optimal cooking results.



Figure 2: Control panel with burner and oven knobs.

4.1 Surface Burners

Your stove is equipped with four gas burners of varying sizes to accommodate different cooking needs.

4 Quemadores

1 grande, 2 estándar y 1 chico.



Figure 3: Cooktop with four burners (1 large, 2 standard, 1 small).

- **Burner Configuration:** The cooktop includes one large burner, two standard burners, and one small burner. Select the appropriate burner size for your cookware.
- **Ignition:** To light a burner, push in the corresponding control knob and turn it counter-clockwise to the 'HIGH' position. Immediately apply a flame (from a match or lighter) to the burner. Once lit, continue to hold the knob in for a few seconds to ensure the flame is stable, then release.
- **Adjusting Flame:** After ignition, turn the knob to adjust the flame size from 'HIGH' to 'LOW' as needed for cooking.
- **Turning Off:** Turn the control knob clockwise to the 'OFF' position.

4.2 Oven Operation

The oven is suitable for baking, roasting, and broiling.



Figure 4: Oven interior with adjustable racks.

- **Preheating:** Turn the oven control knob to the desired temperature. Allow 10-15 minutes for the oven to reach the set temperature.
- **Oven Racks:** Position the oven racks before preheating. The oven typically comes with two racks that can be placed at various levels.
- **Baking/Roasting:** Place food in the center of the oven rack for even cooking.
- **Turning Off:** Turn the oven control knob to the 'OFF' position.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your stove and ensure its continued performance.

5.1 Cooktop Cleaning

- **Stainless Steel Surface:** For daily cleaning, wipe with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive stainless steel cleaner. Always wipe in the direction of the grain.
- **Wire Grates:** Remove grates and wash them with warm, soapy water. For baked-on food, soak them before scrubbing. Ensure they are completely dry before placing them back on the stove.
- **Burner Caps and Bases:** Clean these components regularly to prevent clogged ports. Ensure they are dry before reassembling.

5.2 Oven Interior Cleaning

- Allow the oven to cool completely before cleaning.
- Remove oven racks. Wash racks with warm, soapy water.
- Wipe the interior surfaces with a damp cloth and a mild oven cleaner (follow product instructions). Avoid getting cleaner on the heating elements.

5.3 Exterior Cleaning

- Wipe exterior surfaces with a soft, damp cloth and mild detergent.
- Avoid abrasive cleaners or scouring pads, as they can scratch the finish.

6. TROUBLESHOOTING

Before calling for service, refer to the following common issues and their solutions.

6.1 Surface Burner Issues

- **Burner not lighting:**
 - Check if the gas supply is turned on.
 - Ensure burner caps and bases are correctly seated and clean.
 - Verify that the control knob is pushed in and turned to 'HIGH' while applying flame.
- **Uneven flame:**
 - Clean burner ports to remove any food debris.
 - Ensure burner caps are properly aligned.

6.2 Oven Issues

- **Oven not heating:**
 - Ensure the oven control knob is set to a temperature and not 'OFF'.
 - Verify the gas supply to the oven is active.
- **Uneven baking:**
 - Ensure the stove is level.
 - Avoid opening the oven door frequently during baking.
 - Use appropriate bakeware and avoid overcrowding the oven.

7. SPECIFICATIONS

ESTUFAS

MGS20FS1BAABB

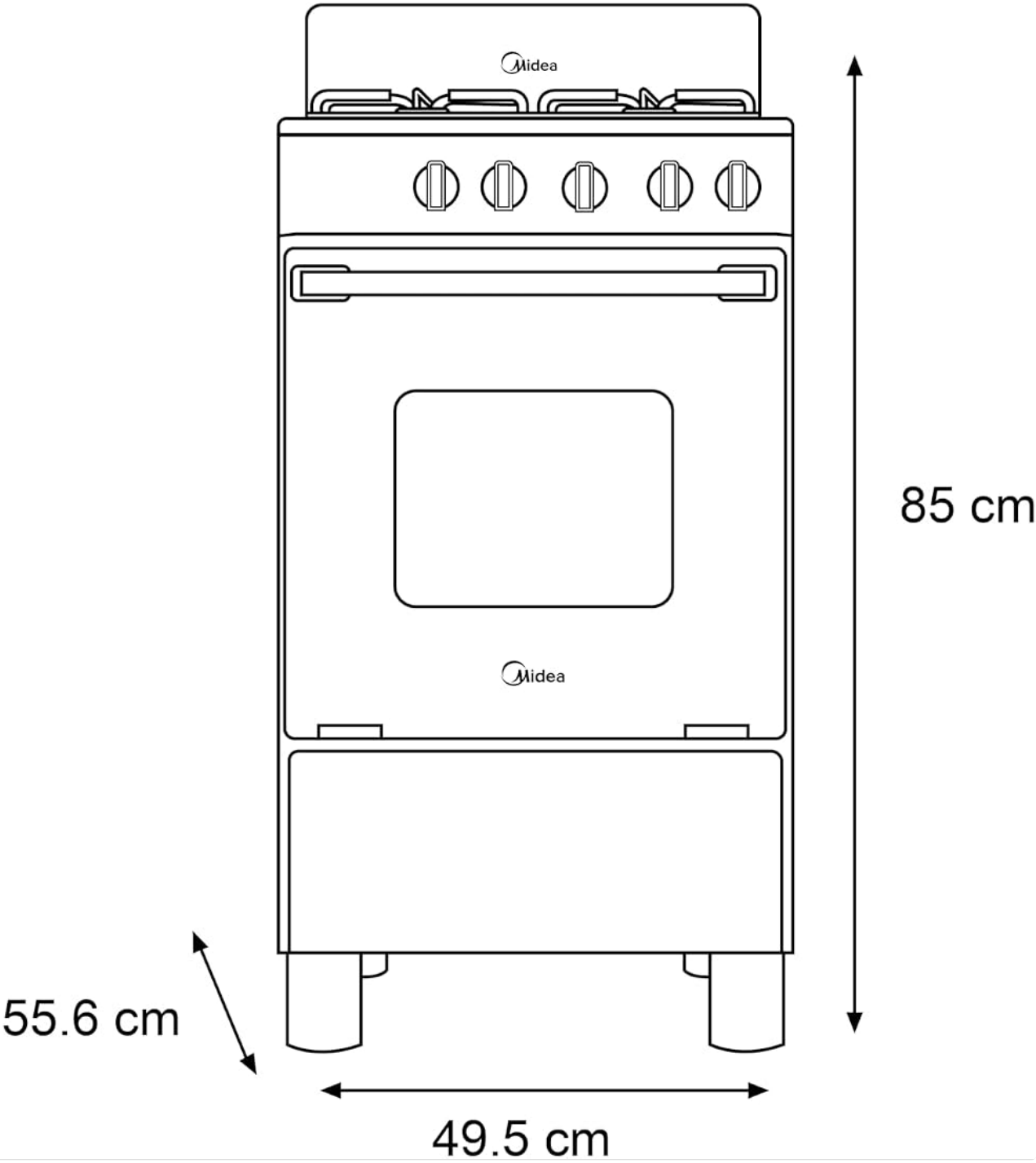


Figure 5: Midea MGS20FS1BAABB stove dimensions.

Feature	Specification
Brand	Midea
Model Number	MGS20FS1BAABB
Color	Black
Overall Dimensions (H x W x D)	Approx. 85 cm x 49.5 cm x 55.6 cm
Package Dimensions	88 x 57 x 54 cm
Product Weight	27 kg
Oven Capacity	20 Liters
Cooktop Material	Stainless Steel
Burner Configuration	4 Burners (1 Large, 2 Standard, 1 Small)
Ignition Type	Manual
Grates Material	Wire with Matte Finish
Form Factor	Freestanding

8. WARRANTY AND SUPPORT

Midea is committed to customer satisfaction. Your Midea MGS20FS1BAABB stove comes with a satisfaction guarantee.

SATISFACCIÓN GARANTIZADA

Si no estás conforme con tu producto te lo cambiamos.
Registra tu compra a tiempo y tendrás hasta 60 días después de que sea entregado en tu hogar para solicitar el cambio.
Aplican restricciones.

Figure 6: Midea Satisfaction Guaranteed information.

8.1 Satisfaction Guarantee

If you are not satisfied with the performance of your Midea product, you may contact the Midea contact center within 60 days of product delivery to your home to request an exchange. Please register your purchase and retain your proof of purchase for this program. Restrictions may apply.

8.2 Customer Support

For technical assistance, service requests, or warranty inquiries, please contact the Midea customer support center. Refer to your purchase documentation or the Midea official website for specific contact details.

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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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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