

Manuals.plus /

- › Midea /
- › Midea MTGB30TL3402GS 30-inch Built-in Gas Cooktop User Manual

Midea MTGB30TL3402GS

Midea MTGB30TL3402GS 30-inch Built-in Gas Cooktop User Manual

INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Midea MTGB30TL3402GS 30-inch built-in gas cooktop. Please read all instructions carefully before using the appliance and retain this manual for future reference.



Front view of the Midea MTGB30TL3402GS 30-inch Built-in Gas Cooktop, showcasing its stainless steel surface and five burners.

SAFETY INFORMATION

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury, or death. Gas appliances require proper installation, ventilation, and maintenance to ensure safety.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS:
 - Do not try to light any appliance.
 - Do not touch any electrical switch; do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency, or the gas supplier.
- Ensure adequate ventilation in the kitchen area during operation.
- Keep children away from the cooktop during operation and cooling.

PRODUCT FEATURES

The Midea MTGB30TL3402GS cooktop is designed for versatile and powerful cooking, incorporating several key features:

- **Triple Flame Burner:** Features a high-power triple flame burner for rapid heating and intense cooking.
- **Stainless Steel Panel:** Durable and easy-to-clean stainless steel surface.
- **Cast Iron Grates:** Robust cast iron grates provide stable support for cookware.
- **5 Burners:** Equipped with five burners, offering a range of heat levels for diverse cooking needs.
- **Spill-Proof Design:** Burners and grates are designed to minimize spills and prevent liquids from entering the cooktop's interior.
- **Electronic Ignition:** Convenient and reliable electronic ignition for all burners.
- **Gas Type Convertible:** Compatible with both LP (Liquefied Petroleum) gas and Natural Gas, with an included conversion kit.



The Midea MTGB30TL3402GS cooktop in an active kitchen setting, demonstrating its five burners in use with different pots and pans.

SETUP AND INSTALLATION

This cooktop is designed for built-in installation. Professional installation by a qualified technician is strongly recommended to ensure safety and proper function.

Unpacking and Inspection

- Carefully remove all packaging materials.
- Inspect the cooktop for any shipping damage. Do not install if damaged.
- Ensure all included items are present: cooktop, natural gas and LP jet kit, screws, elbow, support brackets, foam strips for mounting, and user manual.

Gas Connection

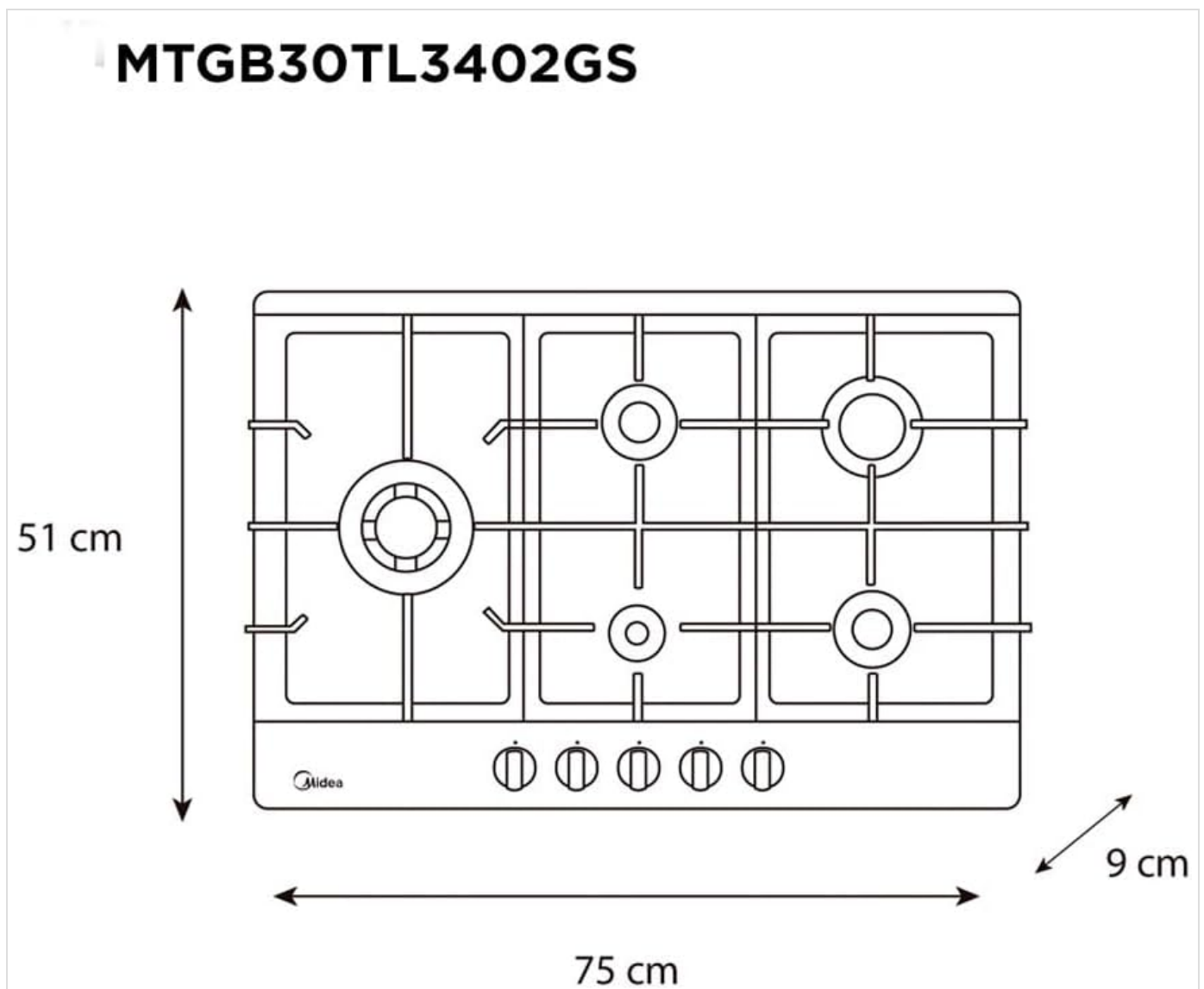
- The cooktop is factory-set for a specific gas type (LP or Natural Gas). Verify the gas type matches your home's supply.
- If conversion is needed, use the included jet kit and follow the specific instructions for gas conversion. This procedure must be performed by a qualified technician.
- Ensure all gas connections are tight and leak-free. Use a non-corrosive leak detection solution.

Electrical Connection

The cooktop requires an electrical connection for the electronic ignition system. Ensure the electrical supply meets the specifications outlined in the manual.

Countertop Cutout and Mounting

Refer to the dimensions diagram for precise countertop cutout measurements. Use the provided foam strips and support brackets for secure mounting.



Technical diagram illustrating the dimensions (length, width, height) of the Midea MTGB30TL3402GS cooktop for installation planning.

OPERATING INSTRUCTIONS

Your Midea cooktop features electronic ignition and knob controls for easy operation.

Lighting a Burner

1. Place cookware on the grate over the desired burner.
2. Push down and turn the corresponding control knob counter-clockwise to the 'HIGH' position. You will hear a clicking sound as the electronic igniter sparks.
3. Once the flame ignites, continue to hold the knob down for a few seconds to allow the thermocouple to heat up and activate the safety valve.
4. Release the knob. If the flame extinguishes, repeat steps 2-3.
5. Adjust the flame to the desired cooking intensity by turning the knob between 'HIGH' and 'LOW' settings.

Turning Off a Burner

To turn off a burner, simply turn the control knob clockwise to the 'OFF' position until it clicks into place.



A close-up view of a burner on the Midea cooktop, showing the blue flame during operation.

MAINTENANCE AND CLEANING

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

General Cleaning

- Always ensure the cooktop is cool before cleaning.
- Disconnect the appliance from the power supply before cleaning.
- Use a soft cloth and mild detergent for the stainless steel surface. Avoid abrasive cleaners or scouring pads, which can scratch the finish.

- For stubborn stains, a specialized stainless steel cleaner can be used, following the product's instructions.

Cleaning Burners and Grates

- Remove the cast iron grates and burner caps/bases when cool.
- Wash grates and burner components with warm, soapy water. For baked-on food, soak them before scrubbing.
- Ensure burner ports are clear of food debris. Use a small brush or needle if necessary.
- Dry all components thoroughly before reassembling. Moisture can interfere with ignition.
- The spill-proof design helps contain spills, making cleanup easier.

TROUBLESHOOTING

Before contacting service, review the following common issues and solutions:

Problem	Possible Cause	Solution
Burner does not ignite	No gas supply; Igniter dirty or wet; Burner cap not seated correctly; Power outage.	Check gas valve; Clean and dry igniter; Re-seat burner cap; Check household circuit breaker.
Flame is uneven or yellow	Burner ports clogged; Incorrect gas type or pressure; Air shutter adjustment needed.	Clean burner ports; Verify gas type and pressure (professional service); Contact a qualified technician for air shutter adjustment.
Gas odor detected	Gas leak; Burner not fully extinguished.	Immediately follow safety instructions in the 'Safety Information' section. Do not operate the appliance. Contact gas supplier or fire department.
Knob is stiff or hard to turn	Food debris or grease buildup.	Clean around the knob base. Do not force the knob.

SPECIFICATIONS

Key technical specifications for the Midea MTGB30TL3402GS cooktop:

- **Brand:** Midea
- **Model:** MTGB30TL3402GS
- **Installation Method:** Built-in
- **Number of Burners:** 5
- **Special Feature:** High-power Triple Flame Burner, Electronic Ignition
- **Surface Material:** Stainless Steel
- **Grate Material:** Cast Iron
- **Fuel Type:** Natural Gas, Propane (LP) - Convertible
- **Control Type:** Knob
- **Product Dimensions (Depth x Width x Height):** 51 cm x 75 cm x 9 cm (approximately 20.1 in x 29.5 in x 3.5 in)

- **Item Weight:** 11.8 Kilograms (approximately 26 lbs)

WARRANTY AND SUPPORT

Warranty Information

This Midea cooktop comes with a **two-year warranty** from the date of purchase. The warranty covers manufacturing defects and malfunctions under normal use. Please retain your proof of purchase for warranty claims. The warranty does not cover damage caused by improper installation, misuse, accident, or unauthorized repairs.

Customer Support

For technical assistance, warranty claims, or to locate authorized service centers, please contact Midea customer support. Refer to the contact information provided in your purchase documentation or visit the official Midea website for your region.