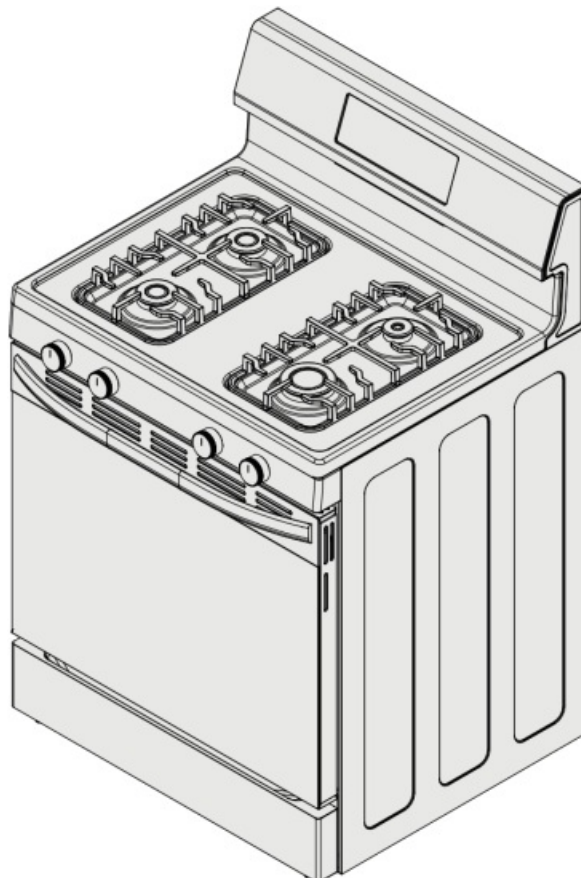




Midea MGR30S2ABB Gas Range User Manual

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USER MANUAL
MGR30S2AST/MGR30S2AWW/MGR30S2ABB



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.

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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.

IMPORTANT SAFETY INSTRUCTIONS

- **WARNING:** If the information in these instructions is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.
- 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.

WARNING

Never Operate the Top Surface Cooking Section of this Appliance Unattended

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- If a fire should occur, keep away from the appliance and immediately call your fire department.







DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

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!

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

WARNING

Read all safety instructions before using this product. Failure to follow these instructions may result in fire, electrical shock, serious injury, or death. It is the owner's responsibility to ensure that anyone using the appliance knows how to operate it safely.

WARNING

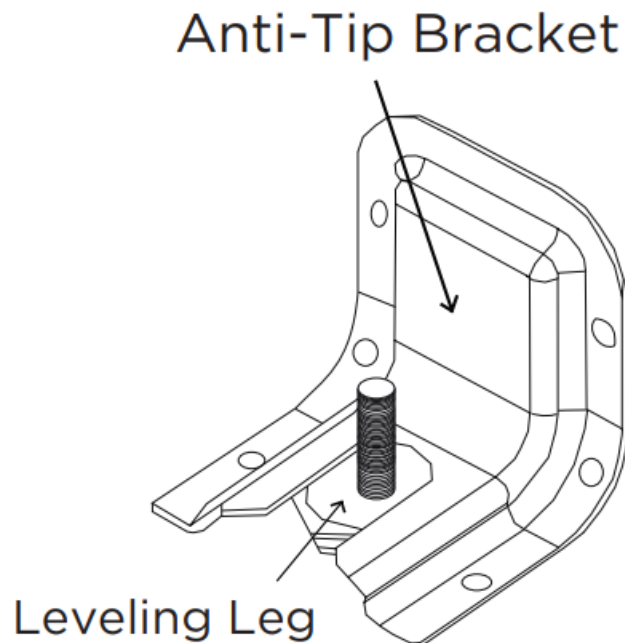
TIP OVER HAZARD

A child or adult can tip the range and be killed. Verify the anti-tip device has been properly installed and engaged per installation instructions. Ensure the anti-tip device is re-engaged when the range is moved.



Do not operate the range without the anti-tip device in place and engaged. Failure to do so can result in death or serious burns to children or adults. Do not remove the leveling legs. Doing so will prevent the range from being

secured by the anti-tip device.



- To confirm the anti-tip bracket is properly installed, look underneath the range to confirm rear leveling leg is engaged in bracket. If visual inspection is not possible:
 - Slide range forward
 - Confirm anti-tip bracket is securely attached to floor or wall in correct position according to installation instructions.
 - Fully slide the range back against the wall so that leveling leg engages with anti-tip bracket.
- If range is removed from service, secure door closed or remove door to minimize tip over risk. (See “Door” section under “Cleaning and Maintenance” in this manual for instructions on how to remove door.)

⚠ WARNING

INSTALLATION AND MAINTENANCE

- This appliance is intended for normal residential use. It is not approved for commercial use, outdoor installation, or any other application not specifically allowed by this manual.
- Be sure your appliance is properly installed and grounded by a qualified service provider.
- DO NOT operate this appliance if it has been damaged or is not working properly. Contact a qualified service provider for repairs.
- DO NOT repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified service provider.
- DO NOT allow cooking grease or other flammable materials accumulate in or on the range. Grease in the oven or on the cooktop may ignite.
- Clean kitchen ventilating hoods frequently. Grease should not be allowed to accumulate on hood or filter.
- Clean cooktop with caution – To avoid steam burns, do not use wet sponge or cloth while cooking area is hot. Some cleaners can produce noxious fumes if applied to a hot surface.
- DO NOT use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used with any part of this appliance.
- This appliance should not be installed with a ventilation system that blows air downward toward the appliance.

This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance resulting in personal injury or unintended operation.

- This appliance requires connection to a 3-prong, 120VAC, 60Hz grounded electrical source. When installed, appliance must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, NFPA 70 or the Canadian Electric Code, CSA C22.1-02.
- DO NOT clean door gasket – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Clean only parts and areas listed in the “Cleaning and Maintenance” section of this manual.

WARNING **GAS SAFETY**

- Have the installer show you where the gas shut-off valve is located.

WARNING

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 airflow through the oven and may cause carbon monoxide poisoning.

- This appliance is shipped from the factory set for use with Natural Gas. It can be converted for use with LP (propane). The conversion must be performed by a qualified technician in accordance with the installation instructions and local codes. The agency performing this work assumes responsibility for the conversion.

GENERAL USAGE

- Do not store any flammable materials or temperature sensitive items inside oven, in storage drawer, or on top or near cooktop of the appliance, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes, or cleaning chemicals.

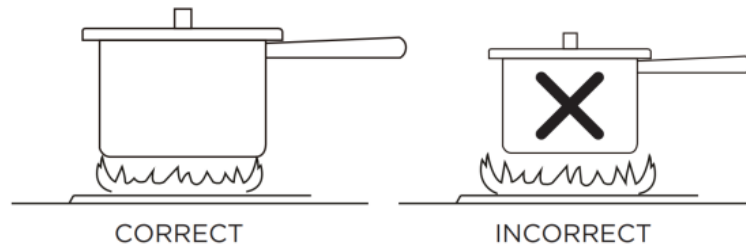
WARNING

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.

- Children should not be left alone or unattended in the area where appliance is in use. Children should not be allowed to play in or on, or otherwise interact with the range.
- Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, drawer, or operation panel.
- CAUTION – Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.
- Loose-fitting or hanging garments should never be worn while using the appliance.
- This appliance has not been evaluated for use with any 3rd party after-market systems. Do not attempt to use this appliance with a wok ring or any other after-market device that may block air to the burner or otherwise cause a fire or carbon monoxide hazard.

WARNING **COOKTOP HAZARDS**

- DO NOT USE WATER ON GREASE FIRES. Smother fire or flame with a close-fitting lid or metal tray. Never pick up a flaming pan. Dry chemical or foamtype extinguisher may be used if it is CLASS ABC or CLASS K and you already know how to use it.
- It is strongly recommended that a CLASS ABC or CLASS K fire extinguisher be kept near the range in an easily accessible location, and that household members are familiarized in advance with its operating instructions.
- Do not use aluminum foil to line or cover the grates or any other part of the cooktop. Doing so may result in carbon monoxide poisoning, overheating of the cooktop surfaces, or fire.
- Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Flames extending beyond the edge of the cookware are a burn hazard. Set the burner controls so that flames do not extend beyond the edge of the pot.



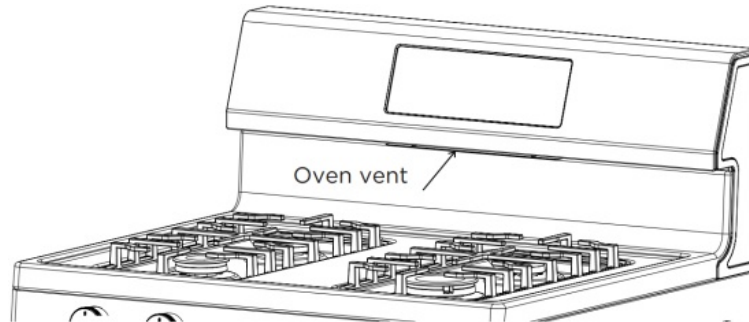
- To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over the front of the counter top or over adjacent cooktop burners.
- DO NOT TOUCH COOKTOP BURNERS, GRATES, OR AREAS NEAR BURNERS – Cooktop area may be hot even though no flames are present. Areas near cooktop burners may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact cooktop area until they have had sufficient time to cool. Among these areas are the cooktop, grates, and surfaces facing the cooktop.
- Use proper pan size. This appliance is equipped with cooktop burners of different size. Select utensils having flat bottoms large enough to cover the entire burner and flame. The use of undersized utensils will expose a portion of the flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.
- Always turn hood ON when cooking at high heat or when flambeing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambe).
- Hot oil is capable of causing severe burns. Never move cooking utensils containing hot grease. Wait until it has cooled before disposing of grease.
- Use high heat settings only when necessary. To avoid splattering, heat oil slowly on medium-low settings.
- Do not attempt to lift the cooktop. Doing so may damage the gas tubing to the surface burners resulting in a gas leak and risk of fire.

⚠ WARNING **OVEN HAZARDS**

- Never place anything (aluminum foil, spill mat, baking stone, cookware, etc.) on the bottom of the oven cavity. These items can trap heat or melt, resulting in damage to the appliance and risk of electric shock, smoke, or fire.
- Use care when opening the door. Let hot air or steam escape before removing or replacing food.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let

pot holder touch hot grates or flames. Do not use a towel or other bulky cloth.

- Do not heat unopened food containers – Build-up of pressure may cause container to burst and result in injury.
- Always place oven racks in the desired location while oven is cool. If rack must be moved while oven is hot, use a pot holder to contact hot surfaces.
- Do not use a broiler pan without its insert. Do not cover the broiler insert with aluminum foil, as exposed fat and grease could ignite.
- Do not obstruct oven vents or any other slots or openings on the unit.



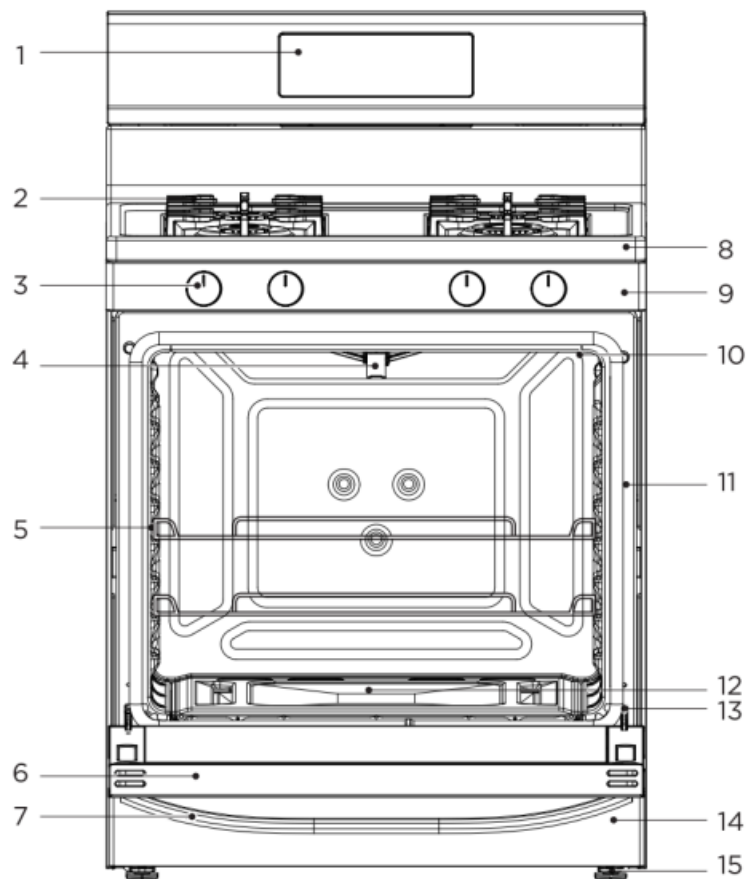
- **DO NOT TOUCH OVEN BURNERS OR INTERIOR SURFACES OF OVEN**
 - Oven burners and surfaces may be hot even though no flames are present. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact oven burners or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.
- If materials inside the oven should ignite, keep door closed and turn off power at the fuse or breaker box. Wait for the oven to cool before removing contents, cleaning the oven, and restoring power.

READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

PRODUCT OVERVIEW

Preparing For First Use

Range Overview:



- 1. Oven Control
- 2. Grate
- 3. Cooktop Control Knobs
- 4. Broil Burner
- 5. Rack Positions
- 6. Door
- 7. Door Handle
- 8. Cooktop

- 9. Control Panel
- 10. Oven Lights
- 11. Door Gasket
- 12. Oven Bottom
- 13. Door Hinge (each side)
- 14. Storage Drawer
- 15. Leveling Legs (front and back)

OPERATION INSTRUCTIONS

Cooktop Operation

⚠ WARNING **FIRE, CARBON MONOXIDE HAZARD**

- DO NOT USE WATER ON GREASE FIRES. Smother fire or flame with a close-fitting lid or metal tray. Never pick up a flaming pan.
- Never operate the top surface cooking section of this appliance unattended. Boil-over causes smoking and greasy spillovers that may ignite. Turn off all controls when done cooking.
- Burners and burner caps must be positioned and aligned correctly on cooktop for proper combustion. See “Burner Assembly” section under “Cooktop Operation” for details on position and assembly.
- Do not use aluminum foil to line or cover the grates or any other part of the cooktop. Doing so may result in carbon monoxide poisoning, overheating of the cooktop surfaces, or fire.
- Do not operate cooktop while wearing loose-fitting or hanging garments.
- Do not place items that can melt or burn on the cooktop, even when it is not being used.

CAUTION

BURN, CUT, ELECTRIC SHOCK HAZARDS

- To minimize burn risk and maximize cooking efficiency, select cookware and adjust burners so that flames do not extend beyond the edge of the pan.
- Until the cooktop and grates have completely cooled after use, the surface may still be hot and burns may occur after the burner has been turned off.
- To avoid steam burns, do not use wet sponge or cloth while cooking area is hot.

NOTE

PREVENTING DAMAGE

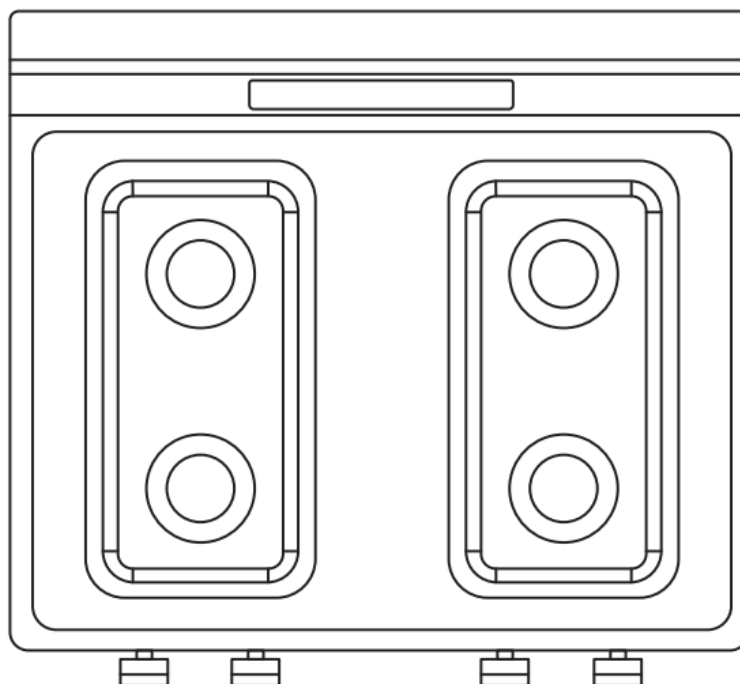
- Do not allow cookware to boil dry or otherwise overheat.
- Do not cook foods packaged in aluminum foil directly on the cooktop.
- Do not otherwise use aluminum foil, or any material that could melt, directly on the cooktop.
- Never cook directly on the grates. Always use appropriate cookware.

Types Of Cooktop Burners

Midea ranges are provided with 4 cooktop burners. Some models may include burners with multiple rings for greater cooking flexibility. See diagrams below. (Images do not represent all possible configurations.) See “Cooktop Burners” section under “Cleaning and Maintenance” for proper burner position and alignment.

NOTE

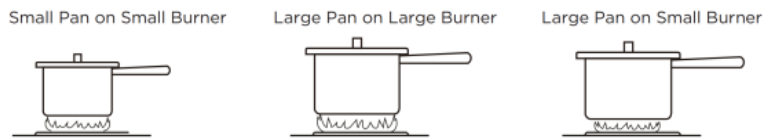
Higher powered burners are provided for higher temperature or shorter duration cooking, such as boiling, searing, and pan frying. Lower powered burners are provided for lower temperature or longer duration cooking, such as simmer or melting chocolate.



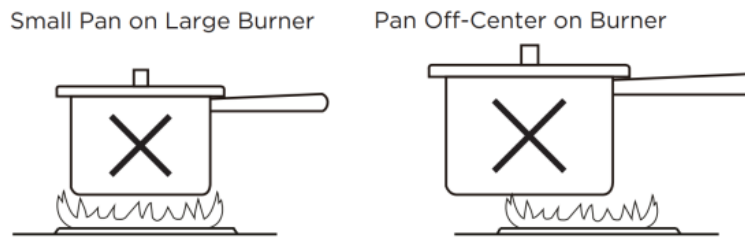
Pan Size/Burner Size Selection

To minimize burn risk and maximize cooking efficiency, select cookware and adjust burners so that flames do not extend beyond the edge of the pan as indicated below:

Correct Selection:

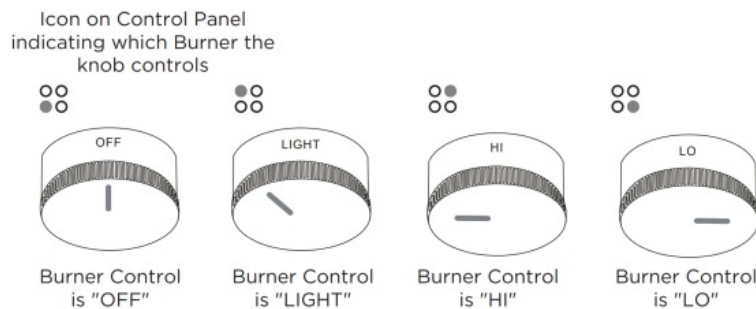


Incorrect Selection:



Controlling The Cooktop Burners

To turn a cooktop burner on, push in on the control knob and turn left (counter-clockwise) to the "LIGHT" position. Gas will flow and the igniters on all burners will begin to spark. The small icon above the control knob indicates the location of the burner being controlled. The various settings (from OFF to HI) are located on the knob itself. After the burner ignites, adjust to the desired heat setting by aligning the power level on the knob to the indicator mark on the control panel. Most chefs will advise to observe the flame, not the knob, while adjusting the burner setting. To turn a burner off, simply rotate the control knob right (clockwise) to the OFF position.



Flame Characteristics

Natural Gas: Burner flames should be soft blue in color and stable with no yellow tips, excessive noise, or fluttering. (Occasional yellow flicker is acceptable.)

LP Gas (i.e. Propane): Burner flames should be blue in color, with some yellow at outer edge.

If flames are completely or mostly yellow, don't light evenly around burner, or are accompanied by excessive noise or fluttering, contact a qualified service provider for repairs. Some yellow streaking is normal during the initial startup. Allow unit to operate 4-5 minutes and re-evaluate before calling for service.



In Case Of Power Failure

⚠ CAUTION
BURN HAZARD

- Use extreme caution if lighting cooktop burners during power outage. Keep hands away from flames by using fireplace matchsticks or grill lighter with extended wand.

During a power failure, electronic ignition will not function. However, cooktop burners may be operated if lit manually. Directions:

1. With the knob in the "OFF" position, light a match or lighter and hold flame near ports (openings around perimeter of burner top) beneath burner cap. Keep hand away from path of flames.
2. Turn knob to the "LIGHT" position.
3. Once lit, remove match/lighter and adjust knob to desired position. Burner will continue to work as normal until turned off.

Oven Operation

WARNING **FIRE, CARBON MONOXIDE HAZARD**

- Never place anything (aluminum foil, spill mat, baking stone, cookware, etc.) on the bottom of the oven cavity. These items can trap heat or melt, resulting in damage to the appliance and risk of electric shock, smoke, or fire.
- 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 airflow through the oven and may cause carbon monoxide poisoning.
- If materials inside the oven should ignite, keep door closed, turn off the appliance, and disconnect the circuit at the circuit breaker box. Wait for the oven to cool before removing contents, cleaning oven, and restoring power.
- Cooktop grates direct vented air away from walls and cabinets. Do not operate oven without cooktop grates in place.

CAUTION **BURN HAZARD**

- Always use pot holders or oven mitts when using the oven. Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holder touch oven burners. Do not use a towel or other bulky cloth.
- The oven is vented along the rear of the cooktop. When the oven is in use, this area may get very hot. Do not block or cover the oven vent.

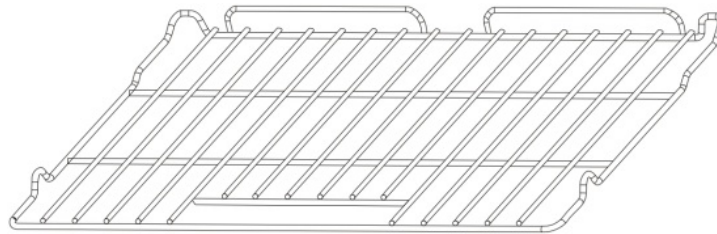
NOTE

1. When the oven is used for the first time, the presence of a distinctive odor is normal. Ensure your kitchen is well ventilated during this conditioning period.
2. Proper preheating is important for good results. Unless the recipe specifically instructs differently, place food in the oven only after preheating is complete. For best results, place food in immediately after preheat beep is sounded.
3. It is normal for certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture may condense on any surface cooler than the inside of the oven, such as the door trim or control panel. Steam or moisture may appear at the oven vent – this is normal.
4. Do not leave the door open any longer than necessary.
5. The various baking modes have a 12-hour time limit, after which the control will automatically end the baking mode. Broil mode has a 2-hour time limit. If desired, these modes can be restarted after the time limit expires.
6. To catch drips/spill, place a cookie sheet on a separate rack below the food.

7. At altitudes greater than 3,000 feet, recipes may need to be adjusted to achieve optimal results. Consult USDA or other trusted source for recommended recipe alterations for high altitude baking.

Oven Racks

Flat Rack: Versatile and low profile, each range is supplied with one or more flat oven racks. Flat racks slide in and out of oven on rack guides formed into side of oven wall. Multiple racks can be used simultaneously, if desired. If racks do not move smoothly, a thin application of vegetable oil can be applied to edges of rack using the corner of a paper towel to reduce friction. Apply vegetable oil then wipe off any excess before use.



Removing/Inserting Racks

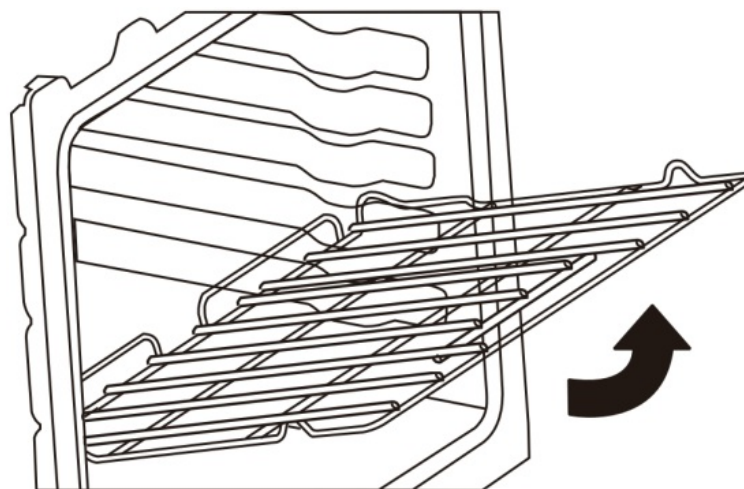
CAUTION

BURN HAZARD

- Always place oven racks in the desired location while oven is cool. If rack must be moved while oven is hot, do not let pot holder contact hot oven surfaces.

Removing Rack: Racks are designed to stop before coming completely out of the oven to reduce the risk of dropped or spilled foods. To remove the rack:

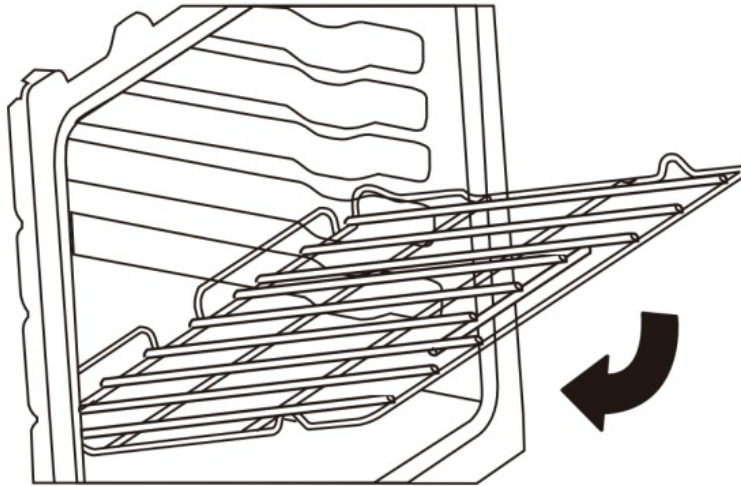
1. Remove all food and utensils from rack
2. Grasp firmly from both sides
3. Pull rack out until it contacts the stop position
4. Lift up on the front of the rack and continue pulling outward



Inserting Rack: The rack can be installed in only one direction. To insert the rack:

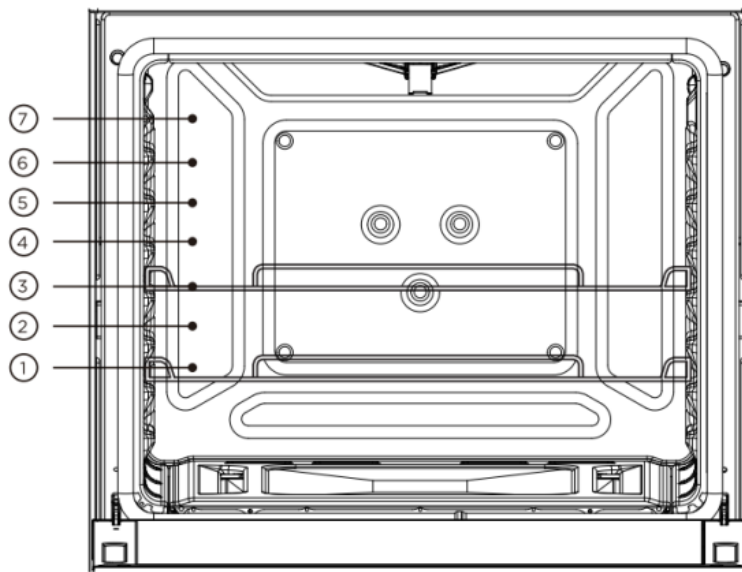
1. Orient the rack so that the handle is towards the front and the interlock features are on the top side.
2. Tip rack so that the front is several inches higher than the back.
3. Slip the interlock features under the stop position on the rack guides formed in the oven walls.

4. Rotate rack down while pushing back to complete the insertion process.



Rack Positions

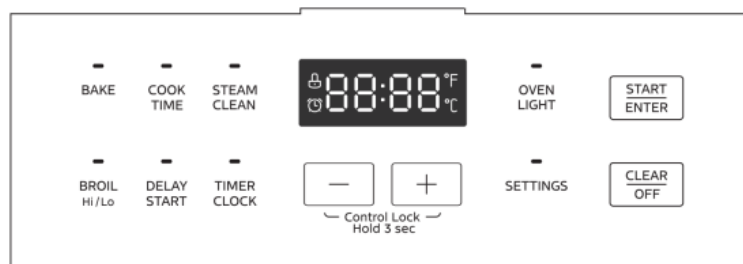
For best performance, adjust rack so food is placed at the center of the oven. For most foods this will be rack position #4. For larger foods like roasts and turkey, move the rack position down to #3 or #2 to keep the food centered in the oven. When using multiple racks simultaneously, try to space the food out around the oven center (rack position #3 and #5 for two racks). Broiling performs best with the food close to the broil burner – typically rack position #6 or #7.



Review Of Controls

All Midea ranges are provided with intuitive touch controls to help you easily take advantage of the features available on your oven.

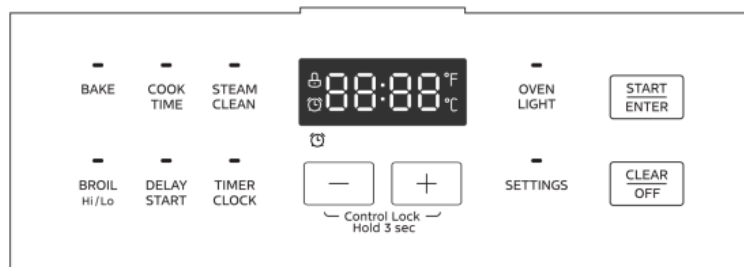
Control User Interface



1. CLEAR/OFF Key – Immediately cancel any oven operation.

2. Display – Communicates information to the user, such as time-of-day, oven temperature, and cooking mode.
3. START/ENTER Key – Initiates the selected oven operation or selects an available option.
4. Oven Operations – Select from the available operating modes to perform the desired task. Some modes, such as COOK TIME, and DELAY, can only be used in conjunction with other modes. See mode-specific instructions in this manual for details.
5. Auxiliary Features – Useful features that are not specifically associated with oven operation, such as TIMER/CLOCK, CONTROL LOCK, and SETTINGS.

OVEN OPERATION DISPLAY SCREEN



BAKE	Suitable for cooking foods, such as pizza, cakes and cookies for even browning.
BROIL Hi/Lo	Suitable for top browning and cooking foods such as steak or toast. The default working time is 2 hours.
COOK TIME	Counts down the cooking time and turns the oven off when time is completed in the bake mode.
DELAY START	Set the start time for the oven to turn on.
STEAM CLEAM	Clean the cavity with steam.
TIMER CLOCK	To set the timer and the current time on clock.
– +	Parameter adjustment.
Control Lock Hold 3 sec	Press the “+” and “-” pads for 3 seconds to enter or exit the control lock state.
OVEN LIGHT	Oven light control switch.
SETTINGS	The system settings, such as volume and temperature units, etc.
START ENTER	Start cooking or confirm parameters
CLEAR OFF	Cancel the setting and return to standby.

Press and hold the “+/-” key to quickly adjust the temperature or time.

When the cooking end prompt sounds, you can press the “CLEAR/OFF” key to cancel the prompt and return to the standby state.

When the unit is powered for the first time or in case of a power outage, the control will display “12:00” and will be flashing until the time is set.

When the oven is OFF, the control will display the daytime.

Before using this product for the first time:

1. Ensure all packaging, literature, removable labels, and protective plastic film are removed. Check inside oven, inside drawer, and around door and trim edges carefully.
2. While cool, wipe down all surfaces, including inside oven and drawer, with a damp cloth to remove dust that may have settled during shipping and storage.
3. Please read this manual carefully and keep it properly before use.
4. Please confirm whether the oven can operate normally and the list of accessories. If the oven doesn't work properly, please call Midea Customer Service Center at 1-[866-646-4332](tel:866-646-4332) or go to midea.com/us/support immediately.
5. Start the oven in BAKE mode at the highest available temperature setting.
Allow oven to run for 1 hour to remove any dust or impurities. There will be a distinctive odor – this is normal. Ensure your kitchen is well ventilated during this conditioning period.

SET THE CLOCK

Before setting the clock, make sure the oven and timer are off.

1. In standby mode, press the “TIMER/CLOCK” key twice, and the hour digit will start flashing
2. Press the “+/-” pad to adjust the hour position.
3. Press the “TIMER/CLOCK” key or the “START/ENTER” key to confirm, and the minute digit will start flashing
4. Press the “+/-” key to adjust the minute position.
5. Press the “START/ENTER” key to complete the clock setting.



NOTE

Clock is in a 12 hour format.

CONTROL LOCK

Allows user to disable the buttons on the control to prevent accidental operation of the oven from pets or children, or while cleaning controls. For safety reasons, the “CLEAR/OFF” button is never disabled.

Directions:

1. Hold “+” and “-” keys for 3 seconds to activate Control Lock feature.
2. In the Control Lock, Hold “+” and “-” keys for 3 seconds to deactivate this feature.



NOTE

1. CONTROL LOCK can be enabled after a baking mode has been started.
2. If TIMER is running, when CONTROL LOCK has been activated, the TIMER can be canceled by pressing “CLEAR/OFF” key.

CLEAR/OFF

The CLEAR/OFF key stops any function except the Control Lock.

START

The “START/ENTER” key begins the oven function. If the “START/ENTER” key is not pressed within 25 seconds after pressing a function pad, the display will begin to flash for 25 seconds, then 1 reminder tone will sound. If the “START/ENTER” key is not pressed the oven function will be canceled and the display will return to showing the clock time.

TIMER

The timer can be set in hours or minutes up to 12 hours, and counts down the set time programmed into the system. The timer does not start or stop the oven.

SET THE TIMER

1. To set the Timer, press the "TIMER/CLOCK" key. The Timer indicator " " will light up.
2. Next, the display will begin to flash, to set the desired hour or minutes, press the "+/-" key.
3. Then press the "START/ENTER" key to begin the timer.
4. When the set time ends, the end-of-cycle tones will sound.
5. Press the "TIMER/CLOCK" key to stop the timer and the reminder tones.



NOTE

1. The TIMER can only serve as a kitchen timer (does not control or end cooking functions)
2. The Timer cannot be set during the steam cleaning function.
3. To check the TIMER when BAKING in the oven, press "TIMER/CLOCK" key once.
4. To display the CLOCK when BAKING in the oven, press "TIMER/CLOCK" key twice.
5. To avoid canceling a BAKING cycle when the TIMER is over, press any other pad to exit the TIMER function, [pressing "CLEAR/OFF" will cancel your baking].

OVEN TEMPERATURE FORMAT

1. The default temperature scale setting for the oven is set to Fahrenheit.
2. However, if you would like to change the temperature scale to Celsius (C), please see directions below.

CHANGE THE OVEN TEMPERATURE SCALE TO CELSIUS:

1. Press the "SETTINGS" key and select dEG options, press the "START/ ENTER" key to accept it. Then press the "+" key to switch to "C".
2. The letter "C" will appear on the display for a few seconds.
3. Press the "START/ENTER" key to complete it.
4. Press the "CLEAR/OFF" key and the clock time will reappear on the display indicating the oven temperature scale has been switched.
5. When using the Bake function, the oven temperature will now display the letter "C" next to the temperature.

CHANGE THE OVEN TEMPERATURE SCALE BACK TO FAHRENHEIT:

1. Press the "SETTINGS" key and select dEG options, press the "START/ ENTER" key to accept it. Press the "-" key to switch to "F".
2. The letter "F" will appear on the display for a few seconds.
3. Press the "START/ENTER" key to complete it.
4. Press the "CLEAR/OFF" key and the clock time will reappear on the display indicating the oven temperature scale has been switched.
5. When using the Bake function, the oven temperature will now display the letter "F" next to the temperature.

PREHEATING

Preheating is generally desirable, although not absolutely necessary in all circumstances. Some foods are more robust and may have acceptable results without preheating.

These foods include large pieces of meat (whole roasts, hams, or poultry) where the total cooking time is much longer than the time required to preheat. These foods also include frozen potato products and frozen processed dinners that, by their nature and design, are more robust to baking variations. More delicate foods, such as breads (including cakes, cookies, pastries, and pizzas), desserts, souffles etc. will likely not have acceptable results without proper preheating.

1. For oven modes that require preheating, the control will automatically enter preheat mode after START is pressed. During the preheating process, the display shows "PrE". And 3 beeps will be heard when preheating is done.
2. The oven will take approximately 9 to 10 minutes to reach 350°F (177°C). Higher temperatures will take longer preheating times.
3. Do not open the door, until preheating is done.



NOTE

During cooking, if you want to change the temperature, you must first press the "CLEAR/OFF" key and repeat the setting steps to select a new temperature.

BAKE

Designed for general baking recipes.

1. In the standby state, press "BAKE" key to display "350".
2. Press "+/-" key to adjust the temperature.
3. Press "CLEAR/OFF" key to exit.
4. Press "START/ENTER" Key



NOTE

1. Oven temperature can be selected from 170°F (77°C) to 550°F (288°C).
2. To change the temperature setting when a BAKING cycle is running, press the "CLEAR/OFF" key, then press BAKE and "+/-" keys to enter the desired temperature.

BROIL

For best results preheat the broiler for 5-10 minutes.

The broil heating element is very powerful. Follow recipe directions and monitor food closely to reduce risk of burning food.

For broiling meat, it is recommended to use a broiling pan to allow grease and juices to drain away from the meat. Do not line broiling pan with aluminum foil, as this will prevent greases from draining properly.

High Setting:

1. In the standby state, Press the "BROIL HI/LO" key.
2. Press the "START" key, the display will show HI and is set to the highest temperature setting.

Low Setting:

1. In the standby state, Press the "BROIL HI/LO" key twice.
2. . Press the "START/ENTER" key. The display will show Lo and is set to the lowest temperature setting.

3. Place food in the oven and close the door to ensure proper oven temperature.
4. Press the "CLEAR/OFF" key to exit.

NOTE

If you want to set the Timer, please finish setting the Broil function first, and then press the "TIMER/CLOCK" key to set the Timer.

DELAY START

CAUTION

FOODBORNE ILLNESS HAZARD

- Foods that spoil easily, such as milk, eggs, fish, stuffing, poultry, and pork, should not be allowed to sit for more than 1 hour before cooking. Spoilage may occur sooner if oven is warm.

Designed to allow user to delay the start of a baking operation until a specified time of day.

1. In the standby state, Press the "BAKE" key.
2. Press "+/-" key to adjust the temperature.
3. Press the "DELAY START" key and then set the delay start time with the "+/-" key.
4. Press the "START/ENTER" key to confirm.

NOTE

1. The delay start function cannot be used until the clock setting is completed.
2. Cannot use delay start to start BROIL function.
3. The delay start function cannot be set when the alarm clock is running.
4. DELAY START can not be set for more than 12 hours in advance.

COOK TIME

Designed to allow user to end oven operation after a specified time. Works only with "BAKE". Once a "COOK TIME" has been set, it cannot be modified – baking mode must be cancelled and restarted from the beginning to set a different "COOK TIME." Duration cannot be set for longer than 12 hours. Can be used in conjunction with "DELAY" feature – set "DELAY" feature first (see above), and then set "COOK TIME".

1. Start BAKE operation normally as described above.
2. Press the "COOK TIME" key.
3. Press "+/-" key to enter the desired time.
4. Press "START/ENTER" key to set cooking time.
5. At the end of the desired cooking time cycle, the oven will automatically turn off, the clock will be displayed and the prompt sounds.
6. Press the "CLEAR/OFF" key to exit.

NOTE

1. Set "DELAY" START prior to "COOK TIME".
2. When the delay start function is running, the screen will always show the cooking start time.

3. During the operation of the timer, if the Cancel pad is pressed or the cooking time is up, the timer will continue to run to the end, and the timer will be cancelled only if the timer key is pressed.

Oven Light

Controls the oven lights.

Press the "OVEN LIGHT" key to cycle oven light on/off.



NOTE

In Case of Power Failure:

During a power failure, the oven is inoperable and no attempt should be made to operate it.

STEAM CLEAN

CAUTION

BURN HAZARD

- Oven surfaces – especially oven bottom – may be hot. Use caution to avoid contact with hot surfaces.
 - Hot surfaces may create hot steam in wet sponge or cloth while cleaning. If steam is evident when wiping out oven, wait until oven has cooled slightly. Designed to generate steam and gently warm the oven surfaces to loosen grease and light soils.
1. Start with oven at room temperature.
 2. Remove all items from oven, including oven racks.
 3. Wipe out any large spills or excess debris prior to starting steam-clean. Scrape off and remove any burnt-on debris with a stiff plastic utensil (hard plastic spatula, plastic paint scraper, old credit card, etc.)
 4. For improved softening of tough stains, spray inside surfaces with water spray bottle or wipe surfaces with a wet sponge before starting.
 5. Pour 1 cup (8 oz.) of water in the center bottom of the oven and close the door.
 6. Press "STEAM-CLEAN" key.
 7. Press the "START/ENTER" key.
 8. Door does not lock during steam clean – do not open door until steam clean cycle has fully completed.
 9. After steam-clean cycle is complete, soak up any remaining water from oven bottom and wipe down surfaces within oven with soft, damp, non-abrasive sponge or cloth.
 10. Press the "CLEAR/OFF" key to exit at any time.



NOTE

If oven temperature is higher than 100°F, Steam clean can not start. And the screen will display "Hot". Allow the oven to cool.



Control Settings

Midea ovens are provided with a variety of settings available to help you customize the appliance to your personal preferences. The ability to adjust settings is only available when no other oven operation is in progress.

Navigation of the settings menu:

SETTINGS (Change °F to °C Degrees)

Refer to section "Oven Temperature Format" in this manual.

SETTINGS (Volume)

1. In the standby state, press the “SETTINGS” key to enter the setting selection options.
2. Press the “+/-” key to select UoL .
3. Press the “START/ENTER” key to confirm
4. Press the “+/-” key to select the volume.
5. Press the “START/ENTER” key to confirm
6. Press the “CLEAR/OFF” key to return to standby.

SETTINGS (Sabbath mode)

Designed for use on Jewish Sabbath and holidays, per standards outlined by Star-K.org

When in Sabbath Mode, the oven operation may be controlled following these instructions, however, audible signals will not sound, the clock is disabled, oven lights are disabled (there is no need to remove oven lights), and changes to the display may be delayed from 15 to 30 seconds.

The oven will be allowed to operate indefinitely until Sabbath Mode is exited, overriding the factory 12-hour default maximum continuous oven operation.

Entering Sabbath mode:

1. In the standby mode, press the “SETTINGS” key.
2. Press the “+” key twice until “SAbt” is displayed.
3. Press the “START/ENTER” key to confirm.
4. Press the “+” key to change from “OFF” to “ON”.
5. Press the “START/ENTER” key to confirm.
6. A single bracket “[” will appear in the display, indicating that Sabbath Mode is active.

Continuous baking operation:

1. Press the “BAKE” key as needed to select the temperature according to the pad function table.
2. Press the “START/ENTER” key to confirm, a random delay between 15~30 seconds will pass, and a second bracket “[” will appear in the display, indicating that the oven has started baking.
3. To change the temperature to a new setting, press the “CLEAR/OFF” key, after a random time between 15~30 seconds, the display will show a single bracket “[”.
4. Follow steps #1 and #2 to enter a new temperature.
5. Press the “CLEAR/OFF” key to cancel any baking operation in progress. After a random delay between 15 and 30 seconds, the display will return to a single bracket “[”.

Timed baking operation:

1. Press the “BAKE” key as needed to set up the temperature according to the pad function table.
2. Press the “COOK TIME” key as needed to select the operating time according to the pad function table.
3. Press the “START/ENTER” key to confirm, a random delay between 15~30 seconds will pass, and a second bracket “[” will appear in the display, indicating that the oven has started baking.
4. To change the temperature to a new setting, press the “CLEAR/OFF” key, after a random time between 15~30 seconds, the display will show a single bracket “[”.
5. Follow steps #1 to #3 to enter a new temperature and cook time.
6. Once the selected “cook time” has ended, a single bracket “[” will be displayed.

7. Press the “CLEAR/OFF” key to cancel any baking operation in progress. After a random delay between 15 and 30 seconds, the display will return to a single bracket “]”.

Exiting Sabbath mode:

1. If the oven is running, press the “CLEAR/OFF” key to cancel any baking operation, a random delay between 15~30 seconds will pass, and a single bracket “]” will be displayed.
2. Quickly press the “SETTINGS” key three times.
3. Press the “+” key twice to select “SAbt”.
4. Press the “START/ENTER” key to confirm.
5. Press the “-” key to select “OFF”.
6. Press the “START/ENTER” key to confirm.
7. Press the “CLEAR/OFF” key to exit from settings. The clock will be displayed.



NOTE

1. If a power outage occurs while in Sabbath Mode, when power is restored, the appliance will return to Sabbath mode, but it will not resume any baking operations that may have been in progress.

Sabbath mode, keys function definition:

Button Text on UI	Function During Sabbath Mode
Press the “BAKE” key once.	Bake 200°F
Press the “BAKE” key twice.	Bake 250°F
Press the “BAKE” key three times.	Bake 300°F
Press the “BAKE” key four times.	Bake 350°F
Press the “BAKE” key five times	Bake 400°F
Press the “COOK TIME” key once.	Cook Time 1.5 hours
Press the “COOK TIME” key twice.	Cook Time 2.0 hours
Press the “COOK TIME” key three times.	Cook Time 3.0 hours
Press the “COOK TIME” key four times.	Cook Time 4.0 hours
Press the “COOK TIME” key five times	Cook Time 5.0 hours
Press the “COOK TIME” key six times.	Cook Time 7.0 hours
Press the “COOK TIME” key seven times.	Cook Time 9.0 hours
Press the “COOK TIME” key eight times.	Cook Time 12.0 hours
START ENTER	START ENTER
CLEAR OFF	CLEAR OFF

CLEANING AND MAINTENANCE

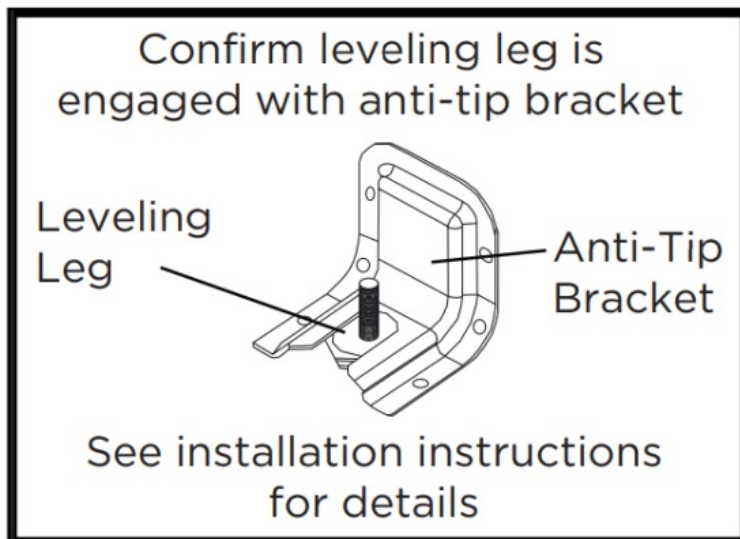
WARNING

Tip-Over Hazard

1. If range is moved for cleaning, servicing, or any other reason, confirm the anti-tip device is engaged per the installation instructions.



2. A child or adult can tip the range and be killed.
3. Failure to follow these instructions can result in death or serious burns to children and adults.



Control Lock

If desired, the oven control can be disabled during cleaning by pressing and holding the For 3 seconds. Re-enable the controls by again holding the For 3 seconds.

Cooktop

⚠ CAUTION

BURN, INHALATION HAZARDS


- Clean cooktop with caution – To avoid steam burns, do not use wet sponge or cloth while cooking area is hot.
- Some cleaners can produce noxious fumes if applied to a hot surface. Allow cooktop to cool completely before applying any cleaning chemicals.

For best results and prolonged cooktop life, it is recommended to clean the cooktop after each use. Follow these instructions for best results:

Directions:

1. Make sure the cooktop, including grates and burners, are completely cool.
2. Remove burner grates and set aside.
3. Clean burners one at a time to avoid mixing up burner locations and/or burner caps. See detailed instructions for cleaning of cooktop burners below. With burners removed, avoid having debris wiped inside burner openings in cooktop. Carefully wipe out any debris from inside burner openings on the cooktop with a dry paper towel, making sure to not push any debris, water, or cleaning material into hole in brass orifice.
4. Clean stainless steel surfaces with general purpose stainless steel cleaner. Follow instructions provided with cleaning compound. Rub in direction of brushed finish. Repeat as necessary to remove all soils. Dry thoroughly to prevent corrosion and water marks.
5. Clean enameled surfaces and around burner bases with general purpose kitchen cleaner. Follow instructions provided with cleaner. Repeat as necessary to remove all soils. Dry thoroughly to prevent corrosion and water marks.
6. Wash griddle and grates by hand with warm soapy water. To prevent corrosion, do not soak in water. Do not wash in dishwasher. For stubborn soils, a plastic scouring pad or stiff nylon brush may be used.

Cooktop Burners:

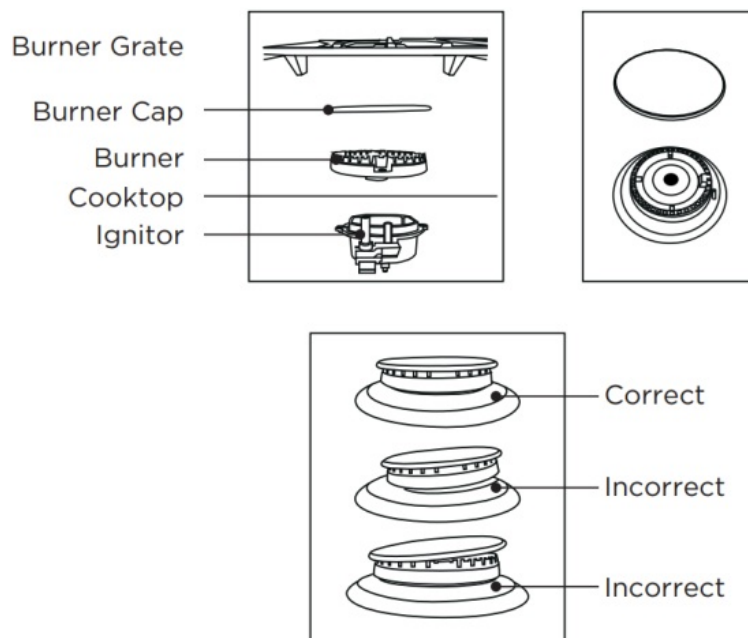
 **CAUTION**
BURN, INHALATION HAZARDS

- Follow instructions carefully to ensure burners are located and assembled correctly for proper combustion.

Clean burners one at a time to avoid mixing up burner locations and/or burner caps.

Directions:

1. Remove cap from burner and wash with warm soapy water. Do not wash in dishwasher. For stubborn soils, a plastic scouring pad or stiff nylon brush may be used. Dry thoroughly.
2. Remove burner from cooktop. Dump out any debris found inside burner. Wash with warm soapy water. Do not wash in dishwasher. For stubborn soils, a plastic scouring pad or stiff nylon brush may be used. Check that no debris remains inside burner ports (openings around perimeter of burner top). Dry thoroughly.
3. Replace burner and burner caps onto cooktop at correct locations and in correct orientation. See images below for proper assembly and alignment.



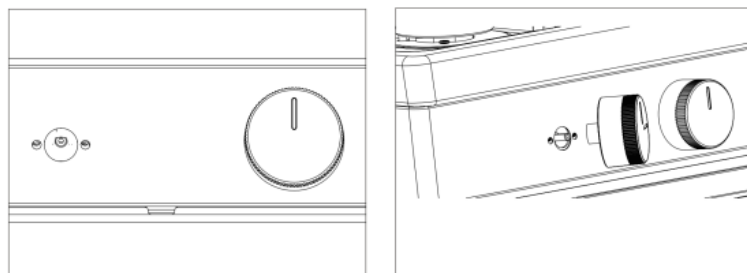
⚠ CAUTION
ELECTRIC SHOCK HAZARD

- Do not use excessive amounts of water or cleaners to clean knob areas. If moisture is forced into openings behind knobs, there is a potential for electric shocks.
- Avoid spraying kitchen cleaners directly into the openings behind knobs.

🔧 NOTE
TO PREVENT COSMETIC DAMAGE

- Do not use scouring pads, abrasive cleaners, strong liquid chemicals, steel wool, or oven cleaners, as these may damage the control panel finish.

For best results, it is recommended to clean the user interface and control panel after each use. Control knobs can be removed for easier cleaning. Ensure knobs are in the “OFF” position before removing. Pull straight back with a firm pressure to remove knob from stem. Clean entire panel with a lightly damp, non-abrasive cloth using mild soap and water. Glass cleaner can be used on oven control to remove streaks. Stainless steel cleaner can be used on the exposed metal to remove streaks. Knobs should be washed by hand in warm soapy water – do not wash in dishwasher. Be sure to align profile in knob to stem shape to ensure smooth fit and avoid damage to knob or control.



Oven Interior
⚠ CAUTION
BURN HAZARD

- Oven surfaces – especially oven bottom – may be hot. Use caution to avoid contact with hot surfaces.
- Hot surfaces may create hot steam in wet sponge or cloth while cleaning. If steam is evident when wiping out oven, wait until oven has cooled slightly.

Check oven after each use to determine if any spills or splattering occurred that require cleaning. Wipe out oven interior with a lightly damp, non-abrasive cloth using mild soap and water to remove light spills. Follow the STEAM CLEAN instructions under “Oven Operation” to remove moderate soiling.

Oven Lights

⚠ CAUTION

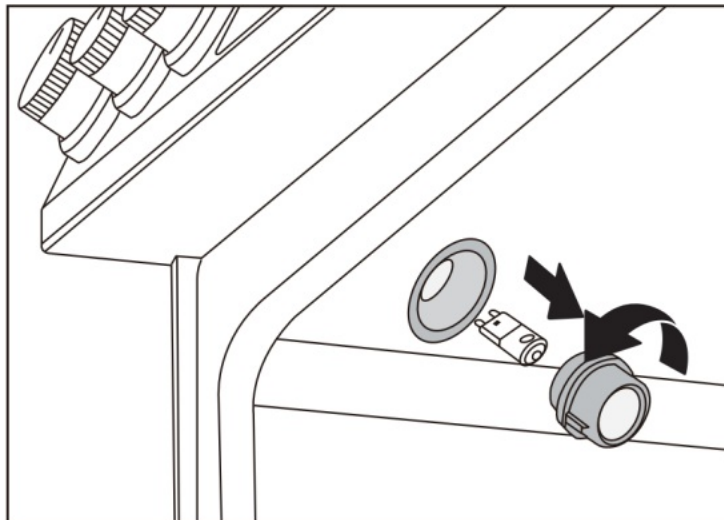
SHOCK, BURN, AND LACERATION HAZARDS

- Disconnect power to oven and wait until oven is cool before attempting to service light bulbs.
- Handle glass cover carefully to reduce risk of breakage. If lamp cover is difficult to remove, do not force. Contact a qualified service provider for repairs.
- Do not operate oven without glass cover in place.

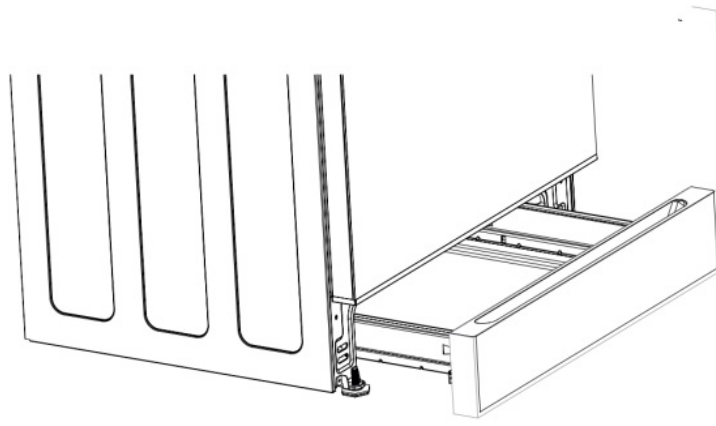
The oven light use a standard 40W (G9 Halogen) appliance bulb. Before replacing, make sure the oven and cooktop are cool and the control knobs are off.

HOW TO REPLACE OVEN LIGHT

1. Disconnect the power supply.
2. Turn the glass cover counter clockwise to remove.
3. Pull out the bulb straight out of the socket.
4. Replace bulb by pushing in, then reinsert glass cover clockwise
5. Reconnect power.



During installation, service, and leveling, it may be easier to perform the necessary work if the drawer is removed. This makes the appliance lighter and visibility of antitip bracket is improved. To remove it, fully extend the drawer, lift the front portion to disengage the rails and pull out. To reinstall it, align the rails of the range with the drawer and push it back. Open and close the drawer to ensure slide rails are operating properly.



Door

WARNING **FIRE HAZARD**

- To maintain proper door seal during baking operations and self-clean, do not rub or clean the door gasket. It has a very low resistance to abrasion.
- If the gasket becomes worn, frayed, or damaged in any way, contact a qualified service provider for repair.
- If door is removed, confirm that door operates correctly and seals properly when reinstalled. If door gasket does not seal completely, heat escaping from around doors could ignite cabinetry.

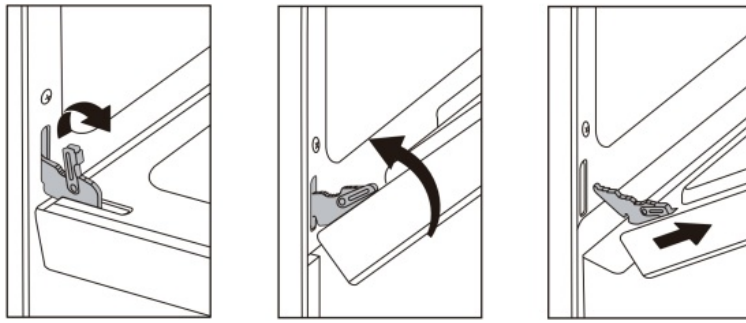
NOTE **TO PRESERVE APPEARANCE**

- To prevent streaking of internal door glass, do not allow excess water or spray cleaner to enter any holes or slots in the door.
- Do not use scouring pads, abrasive cleaners, strong liquid chemicals, steel wool, or oven cleaners, as these may damage the door finish.

Clean door as frequently as desired to remove dust, splatter, and fingerprints. Wipe door surfaces with a lightly damp, non-abrasive cloth using mild soap and water. Burned- on residue on interior door glass can be cleaned with glass cleaning compound and/or razor scraper. Enameled portions of the door interior can be cleaned using soapy water and a non-abrasive sponge. Glass cleaner can be used on door glass to remove streaks. Stainless steel cleaner can be used on the exposed metal to remove streaks.

Door can be removed for easier cleaning, servicing, or installation:

1. Open door fully.
2. On each door hinge, flip down the lock mechanism so that it engages with the door when the door is rotated towards being closed.
3. Once both lock mechanisms are engaged, continue to rotate door until 2-3 inches from being fully closed.
4. Grasp door firmly from the sides and lift door up and out from oven face. Do not lift door by door handle to reduce risk of broken door glass.



Reinstalling door:

1. Holding door from the sides, align door so that hinges slip back into openings.
2. Rotate door until 2-3 inches from being fully closed, allow door to drop into notches on hinges.
3. Rotate door out until fully open.
4. Flip the hinge locking mechanism back up and away from the door.
5. Check that door opens and closes correctly.
6. If door does not operate correctly, re-engage locking mechanisms, remove door, and reattempt installation.



TROUBLE SHOOTING

Midea is committed to providing you with a quality appliance that works as expected. If you find something that is not working as anticipated, check the table below for helpful hints and advice that might save you the time and expense of calling for repair.

Cooktop

Problem	Possible Reason
Burners do not light	If control panel display is not lit, appliance may not be receiving power – check circuit breaker or fuse has not tripped and that cord is properly plugged in.
	If control panel display is operating, check the following: <ul style="list-style-type: none"> • Gas shut off valve is in the ON position and the gas supply to the house is not shut off. • Burners and burner caps are properly positioned on cooktop. • Burner ports (openings around perimeter of burner top) are not clogged. • The igniters are clean, dry, and sparking to the burners.
Unable to maintain a rolling boil or will not cook fast enough	Improper cookware – Only use pans with flat bottoms and that match the diameter of the cooktop burner selected. Adjust flame so that flame does not extend beyond edge of pot.
	Large pots and pans can lose a lot of heat from the top – cover pan with a lid to retain heat better.
Flames around burners are not even	Ensure burner cap is seated properly on burner and ports (openings around perimeter of burner top) are not clogged
Cooktop is discolored	Cooktop is not cleaned thoroughly – see section in this manual on care and cleaning of cooktop.

Oven

Problem	Possible Reason
Strong “burning” or “oily” odor when using new oven	This is normal with a new range and will disappear after a few uses. Still, to be careful, you should double-check that all packaging has been removed from the appliance – check around door sides and inside drawer.
Clicking noise can be heard when oven is operating	The oven burner cycles on and off to maintain the oven temperature selected. When burner turns on, the electric spark ignition may be heard periodically. It is normal to spark for only a few seconds, followed by the sound of the burner igniting.
Control is dark and will not respond	If control panel display shows only “J” or “J [”, the control is in Sabbath Mode. Refer to that section for how to operate control and how to exit Sabbath Mode.
Control is on but will not respond	Check that “CONTROL LOCK” has not been activated.
	Turning power off and back on at the breaker box can usually reset the oven control and clear response issues.
Door will not close properly	Door is not installed properly. See instructions on removing and re-installing door in “Cleaning and Maintenance” section.
Drawer will not close properly	Drawer has come off of slide rails. See instructions on removing and re-installing drawer in “Cleaning and Maintenance” section.
Food is not baking evenly – top gets done faster/slower than bottom	Make sure you are using the recommended rack settings. See “Rack Positions” at the start of the “Oven Operation” section.
	Recipe may perform better at a different rack position. Try moving the food down a rack position to make the bottom darker. Try moving food up a rack position to make the top darker.
Oven light is not working	Oven light may be burned out. Follow instructions in “Cleaning and Maintenance”
	If display also shows “J” or “J[” then Sabbath Mode setting must be turned off.
Hot air is coming from the openings at the back of the cooktop	This is normal – the oven vents out hot air from the openings at the back of the cooktop.
Smoke or steam is coming from the openings at the back of the cooktop	It is normal for steam to be released from the oven vent at the back of the cooktop. If the exhaust has no smell (or smells like normal baking food), do not be alarmed.
	If the exhaust smells like burning food, check that the food is not burning and that there is no spillage or splattering in the oven that may be producing the smoke.
	If the exhaust smells like anything else is burning (plastic, wood, etc.), turn oven off and make sure smoking stops. Contact a qualified service provider for repairs.
Condensation on door glass	This is normal. Condensation will evaporate as oven heats up.
“E” and a number appears in display	This is an error code. Press “CLEAR/OFF” to clear the display and stop beeping. If necessary, reset power to the oven by cycling circuit breaker off and on. If error code remains or repeats, write down error code and contact a qualified service provider for repairs.

2 YEAR LIMITED WARRANTY

This warranty is provided to the delivery at retail (the “Purchaser” or “you”) by Midea America Corp. (“Midea” or

“we”), which warrants all parts of this Product, as described below. Midea warrants this Product to the Purchaser for personal, family or household use. This warranty covers performance and quality issues in materials and workmanship that appear under normal use and maintenance appearing within two years from the date of purchase. This warranty gives you specific rights, and you may also have other rights that vary from state to state. The date of delivery establishes the warranty period, should service be required.

WARRANTY LIMITATIONS

This warranty is given only to the original purchaser at retail in either the United States or Canada and may not be transferred to any subsequent buyer. This warranty does not apply to purchasers of our products for use or resale in a business; a separate commercial warranty may protect those purchasers.

This warranty does not cover any Product failure caused by:

- a. Abuse, damage or use of the Product in violation of the Product instructions.
- b. Modification to any Product or part.
- c. Failure to maintain the Product or part as described in accordance with the Product instructions.
- d. Faulty installation or application.
- e. Use of parts or accessories not compatible with this Product.
- f. Floods, fires, winds, lightning, accidents, corrosive atmosphere, or other conditions beyond Midea's control.
- g. Interruption in electrical service or inadequate electrical service.
- h. Replacement of fuses and replacement or resetting of circuit breakers.
- i. Frozen or broken water pipes, water damage, moisture intrusion, mold or other biological growth.
- j. The use, combination or linking of the Product to other products, processes or materials not provided by Midea.

WARRANTY REMEDY

If any quality or performance issue covered by this warranty is discovered during the warranty period, we will, at our option, repair or replace any such Product. This warranty is limited to Product repair or replacement by an authorized Midea servicer or dealer and does not cover any shipping cost, labor cost, customs duties, inland logistics cost, or cost of service, including any diagnostics, removal, transportation, or reinstallation costs. If we ask, you must return the Product to us.

WARRANTY DISCLAIMER; EXCLUSION OF DAMAGES

This is the only express warranty to consumers that we offer on our Products. ANY IMPLIED WARRANTIES BY MIDEA, INCLUDING BUT NOT LIMITED TO WARRANTIES OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE, ARE LIMITED TO THE DURATION OF THIS EXPRESS WARRANTY. Some states and provinces do not allow the exclusion of express warranties and/or limitations on how long an implied warranty lasts, so the above exclusion and/or limitation may not apply to you.

THE REMEDY DESCRIBED ABOVE IS THE ONLY ONE THAT WE WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WE WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, NEGLIGENCE OR OTHER TORT, OR ON ANY STRICT LIABILITY THEORY, INCLUDING BUT NOT LIMITED TO LOST PROFITS.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above exclusion may not apply to you.

WARRANTY CLAIMS PROCESS

For more information or to make a warranty claim, please visit: <https://www.midea.com/us/support>

Or contact us at:

Telephone: 1-866-646-4332

Email: customerserviceusa@midea.com

You must have Your bill of sale, delivery slip, or appropriate proof of purchase to submit a warranty claim. The date of purchase establishes the warranty period, should service be required.

DISPUTE RESOLUTION

ARBITRATION CLAUSE. IMPORTANT. PLEASE REVIEW THIS ARBITRATION CLAUSE. IT AFFECTS YOUR LEGAL RIGHTS.

a. Parties: This arbitration clause (this “Arbitration Clause”) affects your rights against Midea and any of its affiliates or employees or agents, successors, or assigns, all of whom together are referred to below as “we” or “us” for ease of reference.

b. ARBITRATION REQUIREMENT: EXCEPT AS STATED BELOW, ANY DISPUTE BETWEEN YOU AND ANY OF US SHALL BE DECIDED BY NEUTRAL, BINDING ARBITRATION RATHER THAN IN COURT OR BY JURY TRIAL. “Dispute” will be given the broadest possible meaning allowable by law. It includes any dispute, claim, or controversy arising from or relating to your purchase of this Product, any warranty upon the Product, or the Product’s condition. It also includes determination of the scope or applicability of this Arbitration Clause. The arbitration requirement applies to claims in contract and tort, pursuant to statute, or otherwise.

c. CLASS-ARBITRATION WAIVER: ARBITRATION IS HANDLED ON AN INDIVIDUAL BASIS. IF A DISPUTE IS

ARBITRATED, YOU AND WE EXPRESSLY WAIVE ANY RIGHT TO PARTICIPATE AS A CLASS REPRESENTATIVE OR CLASS MEMBER ON ANY CLASS CLAIM YOU MAY HAVE AGAINST US OR WE AGAINST YOU, OR AS A PRIVATE ATTORNEY GENERAL OR IN ANY OTHER REPRESENTATIVE CAPACITY, TO THE MAXIMUM EXTENT PERMITTED BY LAW. YOU AND WE ALSO WAIVE ANY RIGHT TO CLASS ARBITRATION OR ANY CONSOLIDATION OF INDIVIDUAL ARBITRATIONS.

d. Discovery and Other Rights: Discovery and rights to appeal in arbitration are generally more limited than in a lawsuit. This applies to both you and us. Other rights that you or we would have in court may not be available in arbitration. Please read this Arbitration Clause and consult the rules of the arbitration organizations listed below for more information.

e. SMALL CLAIMS COURT OPTION: YOU MAY CHOOSE TO LITIGATE ANY DISPUTE BETWEEN YOU AND ANY OF US IN SMALL CLAIMS COURT, RATHER THAN IN ARBITRATION, IF THE DISPUTE MEETS ALL REQUIREMENTS TO BE HEARD IN SMALL CLAIMS COURT.

f. Governing Law: For residents of the United States, the procedures and effect of the arbitration will be governed by the Federal Arbitration Act (9 U.S.C. § 1 et seq.) rather than by state law concerning arbitration. For residents of Canada, the procedures and effect of the arbitration will be governed by the applicable arbitration law of the province in which you purchased your Product. The law governing your substantive warranty rights and other claims will be the law of the state or province in which you purchased your Product. Any court having jurisdiction may enter judgment on the arbitration award.

g. Rules of the Arbitration: If the amount in controversy is less than \$250,000, the arbitration will be decided by a single arbitrator. If the amount in controversy is greater than or equal to \$250,000, the arbitration will be decided by a panel of three arbitrators. The arbitrator(s) will be chosen pursuant to the rules of the administering arbitration organization. United States residents may choose JAMS (1920 Main Street, Ste. 300, Irvine, CA 92614, www.jamsadr.com), or, subject to our approval, any other arbitration organization. In addition, Canadian residents may choose the ADR Institute of Canada (234 Eglinton Ave. East, Suite 405, Toronto, Ontario, M4P 1K5, www.amic.org). These organizations' rules can be obtained by contacting the organization or visiting its website. If the chosen arbitration organization's rules conflict with this Arbitration Clause, the provisions of this Arbitration Clause control. The award of the arbitrator(s) shall be final and binding on all parties.

h. Location of the Arbitration Hearing: Unless applicable law provides otherwise, the arbitration hearing for United States residents will be conducted in the federal judicial district in which you reside (in your hometown area) or, for Canadian residents, in the province in which you reside, and, if you choose, will be in-person.


i. Costs of the Arbitration: Each party is responsible for its own attorney, expert, and other costs and fees unless applicable law requires otherwise. Notwithstanding the preceding sentence, and unless applicable law requires otherwise, if you are a consumer under the JAMS rules or the rules of another agreed upon arbitration administrator, Midea will pay or reimburse you for all reasonable fees or costs to the extent required by law or the applicable arbitration administrator's rules. Whether or not required by law or such rules, if you prevail at arbitration on any claim against Midea, Midea will reimburse you for any reasonable fees paid to the arbitration administrator in connection with the arbitration proceedings. Under no circumstances will Midea seek from you payment or reimbursement of any reasonable fees that Midea incurs in connection with the arbitration. If you are required to advance any fees or costs to JAMS or other agreed upon arbitration administrator, but you ask Midea to do so in your stead, Midea will consider and respond to your request.

j. Survival and Enforceability of this Arbitration Clause: This Arbitration Clause shall survive the expiration or termination, or any transfer, of the warranty on your Product. If any part of this Arbitration Clause, except waivers of class-action rights, is found to be unenforceable for any reason, the remainder of this clause and the warranty shall remain enforceable. If, in a case in which class-action allegations have been made, the waiver of class-action rights under this warranty is found to be unenforceable with respect to any part of the dispute, the parts of the dispute as to which the waiver of class-action rights have been found unenforceable will be severed and will proceed in court without reference or application of this Arbitration Clause. Any remaining parts will proceed in arbitration.

QUEBEC RESIDENTS

The arbitration provisions of this warranty shall not apply to residents of Quebec.

TRADEMARKS, COPYRIGHTS AND LEGAL STATEMENT

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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.

DATA PROTECTION NOTICE

For the provision of the services agreed with the customer, we agree to comply without restriction with all stipulations of applicable data protection law, in line with agreed countries within which services to the customer will be delivered.

Generally, our data processing is to fulfil our obligation under contract with you and for product safety reasons, to safeguard your rights in connection with warranty and product registration questions. In some cases, but only if appropriate data protection is ensured, personal data might be transferred to recipients located outside of the European Economic Area.


Further information are provided on request. You can contact our Data Protection officer via MideaDPO@midea.com. To exercise your rights such as right to object your personal data being processed for direct marketing purposes, please contact us via MideaDPO@midea.com. To find further information, please follow the QR Code.



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Documents / Resources

	<p>Midea MGR30S2ABB Gas Range [pdf] User Manual MGR30S2AST, MGR30S2AWW, MGR30S2ABB, MGR30S2ABB Gas Range, MGR30S2ABB, Gas Range, Range</p>
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References

- [Support](#)
- [Kosher Certificates](#) | [Kosher Certification](#) | [STAR-K](#)
- amic.org
- [JAMS: Mediation, Arbitration and ADR Services](#)
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