

# Midea

## Built-in Combination Steam Oven

### Instruction

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MODEL: MCOS34BL



SAVE THESE INSTRUCTIONS CAREFULLY

Read these instructions carefully before using your combination steam oven, and keep it carefully. If you follow the instructions, your combination steam oven will provide you with many years of good service.

# CONTENTS

CONTENTS.....	2
PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY.....	3
ADDENDUM.....	3
SPECIFICATIONS.....	3
IMPORTANT SAFETY INSTRUCTION .....	4-5
TO REDUCE THE RISK OF INJURY TO PERSONS GROUNDING INSTALLATION .....	6-8
SETTING UP YOUR OVEN .....	8
IMPORTANT INFORMATION ABOUT INSTALLING .....	9
PLACEMENT.....	10
INSTALLATION DIMENSIONS.....	10
BUILDING IN .....	10-11
BEFORE FIRST USE .....	12
OPERATION INSTRUCTION .....	13-30
TROUBLESHOOTING .....	29

## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate the oven with the door open since this can result in harmful exposure to microwave energy. Do not break or tamper with the safety interlocks so as to protect the normal and safe operation of the oven as well as your life security.
- (b) Do not place any object into the interval of the oven front face and the oven door or allow dirt or cleaner residue to accumulate on the sealing surfaces.
- (c) **WARNING:** If the oven door or door seals are damaged, do not operate the oven until it has been repaired by a competent person.

## ADDENDUM

If the oven is not maintained in a good state of cleanliness it will result in the degradation of its surface and affect its lifespan, even a dangerous situation.

## SPECIFICATIONS

Model:	MCOS34BL
Rated Voltage:	230-240V ~ 50Hz
Rated Input Power (Microwave):	1550W
Rated Output Power (Microwave):	900W
Rated Output Power (Grill):	1300W
Rated Input Power (Convection):	1900W
Rated Input Power (Steam):	1500W
Rated Input Power (Maximum):	3000W
Oven Capacity:	34L
Product Dimensions:	595x525x454mm
Net Weight:	Approx. 33 kg

# IMPORTANT SAFETY INSTRUCTIONS

## WARNING

To reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow the basic precautions, including the following:

1. Warning: Liquids and other foods must not be heated in sealed containers since they are liable to explode.
2. Warning: It is hazardous for anyone other than a competent person to carry out any service or repair operation involving the removal of a cover which gives you protection against exposure to microwave energy.
3. The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.  
It is forbidden for children to play with the appliance. Cleaning and maintenance of the appliance shall not be made by children less than 8 years and without supervision.
4. The appliance and its supply cord shall be kept in a safe place where children less than 8 years cannot reach.
5. Only use the utensils applicable for ovens.
6. The oven shall be cleaned regularly and any food residue shall be removed in time.
7. Read and follow the specification: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY".
8. When heating food in plastic or paper containers, keep an eye on the oven in case of the possibility of ignition.
9. If smoke is emitted, switch off or unplug the appliance immediately and keep the door closed in order to stifle any flame.
10. Do not overcook food.
11. Do not use the oven cavity for storage purpose. Do not store items such as bread, cookies, etc. inside the oven.
12. Remove wire twist-ties and metal handles from paper or plastic containers/bags before place them in the oven according to the instructions provided.
13. The oven shall be installed or located only in accordance with the installation manual.
14. Eggs in the shell and whole hard-boiled eggs shall not be heated in the oven since they may explode, even after microwave heating has ended.
15. The appliance is manufactured to be used in household and similar application scenarios are as follows:
  - staff kitchen areas in shops, offices and other working environments;
  - hotels, motels and other residential type environments for clients;
  - farm houses;
  - bed and breakfast type environments.
16. If the supply cord of the oven is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
17. Do not store or use the appliance outdoors.
18. Do not use the oven near water, in a wet basement or near a swimming pool.
19. The temperature of accessible surfaces may be high when the appliance is operating. The surfaces are liable to get hot during use. Keep the supply cord away from heated surfaces, and do not cover any vents on the oven.
20. Do not let the supply cord hang over edge of table or counter.
21. Keep the oven in a clean condition, or it may lead to deterioration of the oven's surfaces, adversely affect the lifespan of the appliance and possibly result in a hazardous situation.
22. The contents of feeding bottles and baby food jars shall be stirred or shaken evenly before heating and the set temperature shall be checked in order to avoid burning.

23. Microwave heating of beverages can result in delayed eruptive boiling; therefore care must be taken when handling the container.
24. Children shall be supervised to ensure that they do not play with the appliance.
25. The oven is not designed to be operated by means of an external timer or separate remote-control system.
26. Accessible parts of the oven may become hot during use. Young children shall be kept away from the oven when it is working.
27. Steam cleaner is forbidden to use for oven cleaning.
28. The appliance parts become hot during working, thus care shall be taken to avoid touching the heating elements inside the oven.
29. Only use the temperature probe recommended for the oven. (For ovens provided with a facility to use a temperature-sensing probe.)
30. **WARNING:** The appliance and its accessible parts become hot during use to avoid touching the heating elements. Children less than 8 years old shall be kept away from the oven unless being continuously supervised by adults.
31. The oven must be operated with the decorative door open. (For ovens provided with a decorative door.)
32. Care shall be taken that the surface of storage cabinet may get hot during the running of the oven.
33. The oven is only designed for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
34. **WARNING:** When move the oven, do not carry the handles. (Because the oven is overweight, handles are easily broken when they are dragged for the movement of the oven.)
35. The water left in the receiving tank, the oven and the water tank shall be cleaned up after each use.
36. Do not use the paper cups and plastic containers with a melting temperature below 120 degrees. The glass, ceramic, stainless steel utensils can be applicable.
37. Steaming is the main heating function for the oven.



- When heating liquid in the microwave, a tea spoon shall be placed in the container. This can ensure that the liquid does not boil suddenly after being removed from the microwave cavity.

**READ CAREFULLY AND KEEP FOR  
FUTURE REFERENCE**

# TO REDUCE THE RISK OF INJURY TO PERSONS GROUNDING INSTALLATION

## DANGER

### Electric Shock Hazard

Touching some of the internal components can cause serious personal injury or even death. Do not disassemble the appliance privately at any time.

## WARNING

### Electric Shock Hazard

Improper use of the grounding can result in electric shock. Do not plug into an outlet until the appliance is properly installed and grounded.

The appliance must be grounded. In the event of electrical short circuit, grounding can reduce the risk of electric shock by providing an escape wire for the electric current. The appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or serviceman if you don't understand the grounding instructions or if there is any doubt as to whether the appliance is properly grounded. If it is necessary to use an extension cord, only use a 3-wire extension cord.

1. A short power cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. If a long cord set or extension cord is used:
  - 1) The marked electrical rating of the cord set or extension cord shall be at least as great as the electrical rating of the appliance.
  - 2) The extension cord must be a grounding-type 3-wire cord.

- 3) The long cord shall be arranged well so that it will not drape over the counter top or tabletop where children can easily reach and pull the cord or be tripped over unintentionally by the cord.

## CLEANING

Be sure to unplug the appliance from the power supply when do the cleaning.

1. Clean the cavity of the oven after using with a slightly damp cloth.
2. Clean the accessories in the usual way in soapy water.
3. The door frame and seal and neighboring parts must be cleaned carefully with a damp cloth when they are dirty.
4. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they may scratch the surface or even shatter the glass.
5. Cleaning Tip---For easier cleaning of the cavity walls that the cooking food can touch: Place half a lemon in a bowl, and then add 300ml (1/2 pint) water and heat on 100% microwave power for 10 minutes. Wipe the oven clean by using a soft, dry cloth.

# UTENSILS

## CAUTION

### Personal Injury Hazard

It is hazardous for anyone other than a competent person to carry out any service or repair operation involving the removal of a cover which gives you protection against exposure to microwave energy.

See the instructions on "Materials you can use in oven or to be avoided in oven."

There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

### Utensil Test:

1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
2. Cook on maximum power for 1 minute.
3. Carefully feel the temperature of the utensil. If the empty utensil is warm, it indicates that this utensil is not suitable for microwave cooking.
4. Caution: the testing cooking time shall not exceed 1 minute.

## Materials you can use in oven

Utensils	Remarks
Aluminum foil	Shielding only. Small smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven walls. The foil shall be at least 1 inch (2.5cm) away from oven walls.
Browning dish	Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Shall be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags shall be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

Materials to be avoided in oven

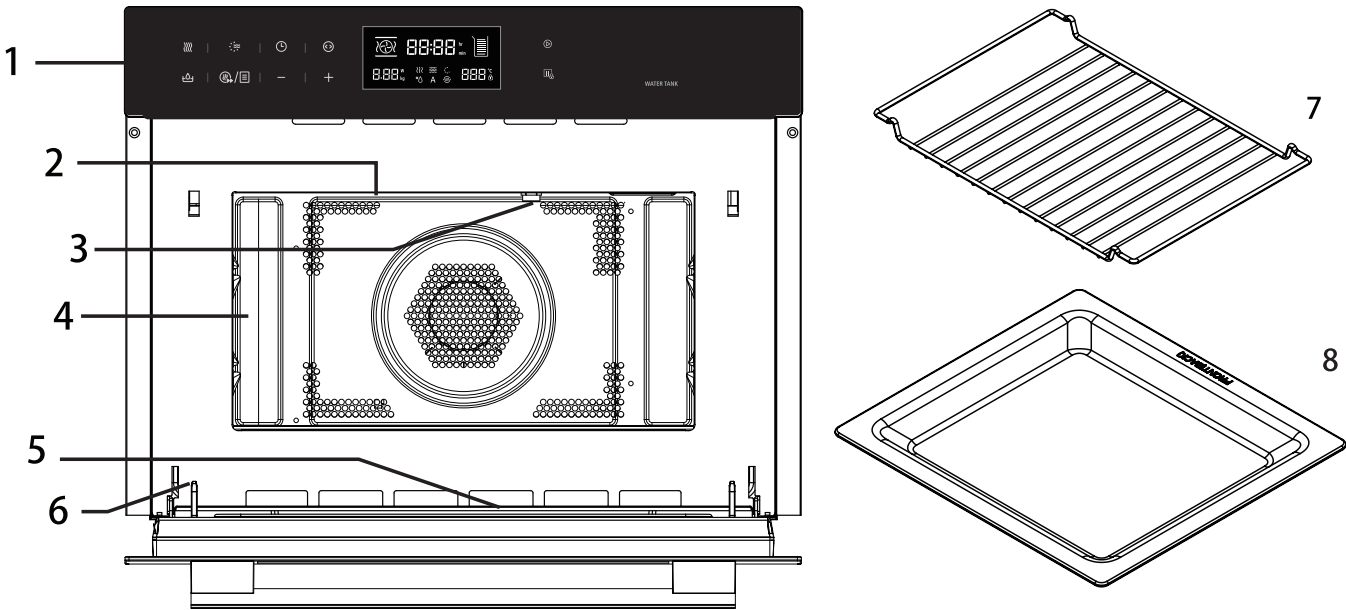
Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the oven and may split or crack.

SETTING UP YOUR OVEN

Names of Oven Parts and Accessories

Remove the oven and all materials from the carton and oven cavity  
Your oven comes with the following accessories:

Instruction Manual            1



1. Control panel
2. Grill element
3. Light
4. Cavity
5. Door glass
6. Hinge
7. Grill Rack
8. Glass Pan



# IMPORTANT INFORMATION ABOUT INSTALLING

- The appliance is NOT intended for use in a commercial environment.
- Please observe the installation instructions provided and note that the appliance shall only be installed by a qualified technician.
- The appliance is fitted with a plug and must only be connected to a properly installed earthed socket.
- In case a new socket is needed, installation and cable connection must only be done by a qualified electrician. If the plug is no longer accessible following installation, a pole disconnecting device must be present on the installation site with a contact gap of at least 3 mm.
- Adapters, multiway strips and extension cords must not be used. Overloading can result in fire.
- If the appliance is not fitted with a supply cord and a plug, the connection equipment must have a contact separation in all poles that provide full disconnection, and the appliance must be incorporated in the fixed wiring in accordance with the wiring rules.

**The accessible surfaces may get hot during operation.**



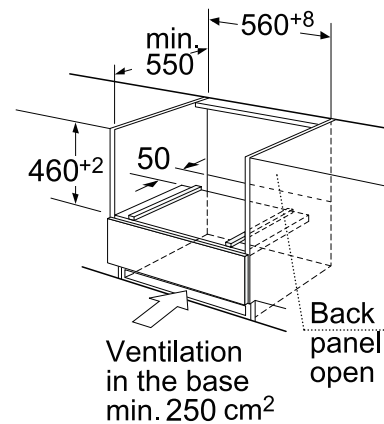
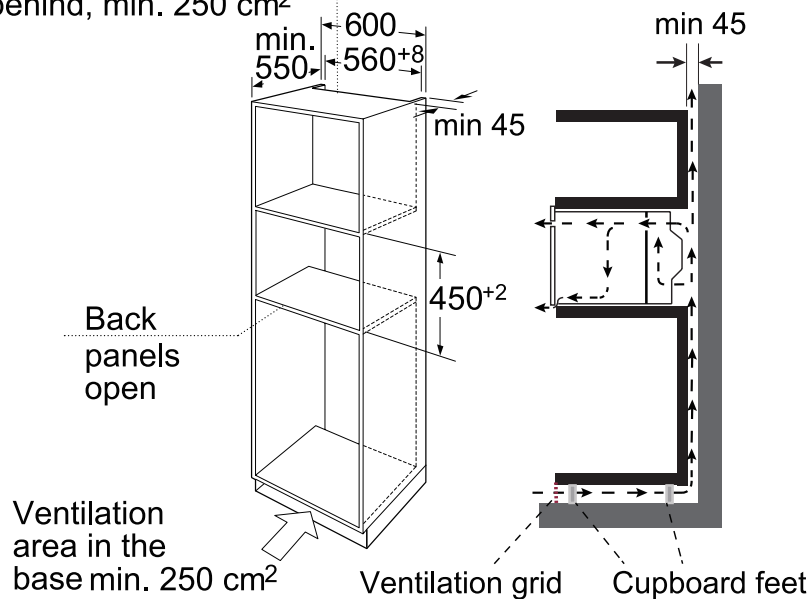
## FITTED UNITS

- The appliance is only designed to be fully fitted in a kitchen.
- The appliance is not designed to be used as a tabletop appliance or inside a cupboard.
- The fitted cabinet must not have a back wall behind the appliance.
- A gap of at least 45 mm must be maintained between the wall and the base or back panel of the appliance.
- The fitted cabinet must have a ventilation opening of 250 cm<sup>2</sup> on the front. To achieve this, cut back the base panel or fit a ventilation grille.
- Ventilation slots and intakes must not be covered.
- The safe operation of the appliance can only be guaranteed if it has been installed in accordance with these installation instructions.
- The fitter shall be liable for any damage resulting from incorrect installation.
- The units into which the appliance is fitted must be heat-resistant up to 90 °C.

## INSTALLATION DIMENSIONS

Ventilation openings

behind, min. 250 cm<sup>2</sup>

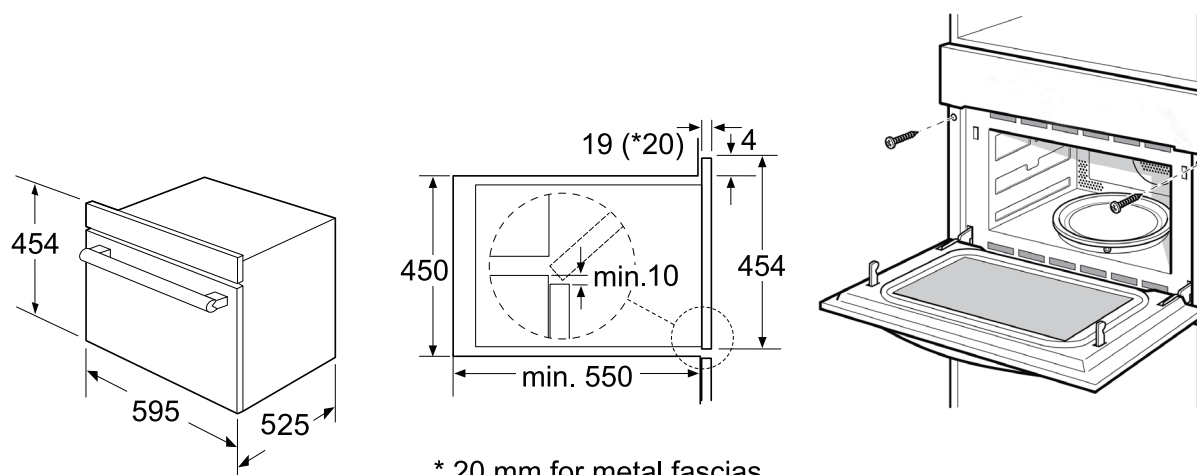


Note: There shall be gap above the oven.

## BUILDING IN

Do not hold or carry the appliance by the door handle. The door handle cannot hold the weight of the appliance and may break off.

1. Carefully push the oven into the box, making sure that it is in the centre.
2. Open the door and fasten the oven with the supplied screws.



- Fully insert the appliance and centre it.
- Do not kink the connecting cable.
- Screw the appliance into place.
- The gap between the worktop and the appliance must not be closed by additional battens.

## Important information

### Electrical connection

The appliance is fitted with a plug and must only be connected to a properly installed earthed socket. Only a qualified electrician who takes the appropriate regulations into account may install the socket or replace the connecting cable. If the plug is no longer accessible after installation, an all-pole isolating switch must be present on the installation side with a contact gap of at least 3 mm. Contact protection must be ensured during the installation.




Fuse protection: see instructions for use-technical data.

# BEFORE FIRST USE

## Initial cleaning and heating

Remove all the protective foil on the front of the oven.

For more information see the "CLEANING". Before the first use of the appliance,

- Remove all accessories and wash out of the microwave.
- Electric heating empty containers. New appliances typically release smells when first used. Before using the appliance to cook food, heating can help to banish odors of the appliance.
- Before heating, it is best to wipe the oven interior with a damp cloth. In this way, storage and untwisting appliances accumulated in the packaging process in furnace dust or residual packing material can be removed.
- Touch "  " keys. The appliance turns on, and the main menu appears in the display.
- Touch "  " to choose the convection function.  
Recommended temperature will be highlighted along with the appliance starting directly.
- Raise the temperature to maximum temperature. This can be achieved by using adjustment keys to achieve.
- Touch "  " symbol next to the sensor keys. Heat the empty oven for at least an hour.  
When you do this, make sure that the room well ventilated. Close the door to the other room to avoid odor pervading the house.
- Let the appliance cool down to room temperature. Then solution of neutral detergent mixed with hot water to clean inside the oven, then wipe dry with a clean soft cloth.  
Keep the door open until the oven interior is completely dry.

# OPERATION INSTRUCTION

## Control Panel



The oven uses modern electronic control to adjust cooking parameters to meet your needs for better cooking.

### 1. Clock Setting

When the oven is electrified, "00:00" will blink, buzzer will ring once.

- 1) Press "—" or "+" to set the right time (between 00:00 and 23:59.)
- 2) After you have set the right time, press "⌚". The clock has been set.

Note: 1) If you want to change the time, you have to press and hold the "⌚" button for 3 seconds. The actual time disappears and then the time will blink in the display.

Press "—" or "+" to set the new time and press the "⌚" button to confirm the setting.

- 2) When you set the clock, long press "—" or "+" when adjusting 10 min, short press time (each time you adjust 1 min).

Note: When pressing "⋮⋮⋮", you can choose the functions of Microwave, Grill, Convection, Grill+Fan, MW+Convection, MW+Grill, Microwave+Grill+Fan.

### 2. Microwave Cooking

- 1) Press the "⋮⋮⋮" button to activate the microwave function. "01:00" will light in the display and the microwave icon appears.
- 2) Press "⋮⋮⋮" or "—" or "+" to select cooking mode.
- 3) Press "⏪", then press "—" or "+" to set the microwave power (900W, 700W, 450W, 300W, 100W). The default power is 900W.
- 4) Press "⌚", then press "—" or "+" to set the cooking time.  
The max. cooking time depends on the power that has been set. When the power is 900W, the max. time is 30 minutes and other powers are 90 minutes.
- 5) Press "▶" button to start cooking.






## Microwave Power Chart

Microwave Power	100%	80%	50%	30%	20%
Display	900W	700W	450W	300W	100W




You can see from the table below from which power levels you can choose and for which foods the power levels are suitable.





Power level	Food
900 W	- Boiling water, reheating - Cooking chicken, fish, vegetables
700 W	- Reheating - Cooking mushrooms, shell fish - Cooking dishes containing eggs and cheese
450 W	- Cooking rice, soup
300 W	- Defrosting - Melting chocolate and butter
100 W	- Defrosting sensitive/delicate foods - Defrosting irregularly-shaped foods - Softening ice cream - Allowing dough to rise

### 3. Grill Cooking












- 1) Press the “” button to activate the microwave function. “01:00” displays and the microwave icon appears.
- 2) Press “” or “—” or “+” mode. The default grill power is the third level.
- 3) Press “” to choose the grill level.
- 4) Press “—” or “+” to select the level 3 (the max.), level 2 or level 1 (the min.).
- 5) Press “” to select the time setting mode. The default time is 10 minutes.  
Press “—” or “+” to select the cooking time of grill. The max. time is 90 minutes.
- 6) Press “” button to start cooking.

### 4. Convection Cooking















- 1) Press the “” button to activate the microwave function. “01:00” displays and the microwave icon appears.
- 2) Press “” or “—” or “+” to select convection mode.  
The default temperature is 180 degrees.
- 3) Press “” to enter to the temperature mode.
- 4) Press “—” or “+” to select temperature. The temperature is from 50 to 230 degrees. (50, 100, 105, 110, 115, 120, 125, 130, 135, 140, 145, 150, 155, 160, 165, 170, 175, 180, 185, 190, 195, 200, 205, 210, 215, 220, 225, 230)

- 5) Press “” to select the time setting mode. The default time is 10 minutes.  
Press “” or “” to select the cooking time. The max. time is 5 hours.
- 6) Press “” button to start cooking.








## 5. Grill Fan Cooking

- 1) Press the “” button to activate the microwave function. “01:00” displays and the microwave icon appears.
- 2) Press “” or “” or “” to select grill fan mode. The default temperature is 180 degrees.
- 3) Press “” to enter to the temperature selection.
- 4) Press “” or “” to select the temperature. The temperature is from 35 to 180 degrees.  
(35, 100, 105, 110, 115, 120, 125, 130, 135, 140, 145, 150, 155, 160, 165, 170, 175, 180)
- 5) Press “” to select the time setting mode. The default time is 10 minutes.  
Press “” or “” to select the cooking time. The max. time is 5 hours.
- 6) Press “” button to start cooking.

## 6. Microwave + Grill Cooking

- 1) Press the “” button to activate the microwave function. “01:00” displays and the microwave icon appears.
- 2) Press “” or “” or “” to select the “MW+GRILL” combination mode.
- 3) Press “” to enter to the grill level selection.
- 4) Press “” or “” to select the level 3 (the max.), level 2 or level 1 (the min.).
- 5) Press “” to enter to the microwave power level selection.
- 6) Press “” or “” to select the microwave power (700W, 450W, 300W, 100W).  
The default power is 300W.
- 7) Press “” to select the time setting mode. The default time is 10 minutes.
- 8) Press “” or “” to select the cooking time. The max. time is 90 minutes.
- 9) Press “” button to start cooking.

## 7. Microwave + Convectional Cooking

- 1) Press the “” button to activate the microwave function. “01:00” displays and the microwave icon appears.
- 2) Press “” or “” or “” to select the “MW+ CONV.” combination mode.
- 3) Press “” to enter to the temperature selection.  
The default temperature is 180 degrees.
- 4) Press “” or “” to select the temperature between 50 to 230 degrees. (50, 100, 105, 110, 115, 120, 125, 130, 135, 140, 145, 150, 155, 160, 165, 170, 175, 180, 185, 190, 195, 200, 205, 210, 215, 220, 225, 230)

- 5) Press “<>” to enter to the microwave power level selection.
- 6) Press “—” or “+” to select the microwave power (700W, 450W, 300W, 100W).  
The default power is 300W.
- 7) Press “⌚” to select the time setting mode. The default time is 10 minutes.
- 8) Press “—” or “+” to select the cooking time. The max. time is 90 minutes.
- 9) Press “▶” button to start cooking.

## 8. Microwave + Grill Fan Cooking

- 1) Press the “⋯” button to activate the microwave function. “01:00” displays and the microwave icon appears.
- 2) Press “⋯” or “—” or “+” to select the “MW+GRILL+FAN” combination mode.
- 3) Press “<>” to enter to the temperature selection.  
The default temperature is 180 degrees.
- 4) Press “—” or “+” to select the temperature. The temperature is from 100 to 180 degrees. (100, 105, 110, 115, 120, 125, 130, 135, 140, 145, 150, 155, 160, 165, 170, 175, 180)
- 5) Press “<>” to enter to the microwave power level selection.
- 6) Press “—” or “+” to select the microwave power (700W, 450W, 300W, 100W).  
The default power is 300W.
- 7) Press “⌚” to select the time setting mode. The default time is 10 minutes.
- 8) Press “—” or “+” to select the cooking time. The max. time is 90 minutes.
- 9) Press “▶” button to start cooking.

## 9. Auto Cook

- 1) In standby mode, press “⏻/🇬🇧” button once, the display “\*△” lights, the oven goes into defrost menu mode; press the key more than once, you can switch between the different cooking types such as d01, P01, S01; at this point you can press the “—” or “+” to choose defrost, non steam menu and steam menu switches between three types of cooking.  
When the display “A” lights, enter menu mode automatically, and the default symbol weight, cooking time and cooking light are shown; the display shows P01 or S01.
- 2) Press the “<>” and flashing display shows P01 or S01, at this point, you can press “—” or “+”, select the menu type (P01-P40 or S01-S40).

### Note:

- 1) For non-steam menu (P01-P40), press “<>” to confirm menu selection and enter the weight of menu selection state automatically, at this point, you can press “—” or “+”, choose the automatic menu weight cooking time display.
- 2) For the steam menu, at this time, if you need to adjust the default cooking time, you can press “⌚”, and makes the default cooking time of flashing, at this point, press “—” or “+” to adjust the cooking time menu.




- 3) Press “▶” button to start cooking.



## NOTE:




- 1) After the auto steam program is completed you will hear the water pump.
- 2) The oven cavity and front surface must be cleaned after each use. All food remains and condensed water must be removed.
- 3) If the menu needs preheating, don't put the food in the oven during preheating. Only when the temperature is reached, you can put the food in to start cooking.

## 10. Defrost

- 1) In standby mode, press “/☐” button once, select defrost mode, the display “\*Δ” lights, into auto defrost mode; display displays d01, initial weight, cooking time and cooking signs light up;
- 2) Press “”, to confirm the selected defrost mode and enter the defrost weight selection state, press “—” or “+” to select automatic defrost weight cooking time display;
- 3) Press “” button to start cooking.

## 11. Preheating Function





The preheating function can be activated after you have set the functions: Convection, Grill fan, MW-convection, MW-Grill fan.

- 1) Press “/☐” button when the preheating icon appears in the display.
- 2) Press “” button to start preheating. When the right temperature is reached, you will hear three beeps. You can stop the preheating by opening the oven door or by pressing the “” button.


















Note: The preheating function only works if you have already chosen one of the modes above. During preheating, the microwave function is switched off.

During preheating, don't put the food in the oven. Only when the temperature is reached, you can put in the food to start cooking.


















## 12. Steam Function

- 1) In standby mode, press “” button to enter the steam mode, time lights up by default 10:00. The icon is displayed, sign light up, there is no parallax displaying “10:00”, “Min” and “°C” symbols lighting up, and tank icon on the right shows the current water level (water, lack of water).  
The default temperature 100 lights up.
- 2) Press the “” key to switch to the temperature selected, the temperature flashes, at this point, press “—” or “+” to select a temperature (50, 60, 70, 80, 90, 100).
- 3) Press “” to select the time setting mode. The default time is 10 minutes.
- 4) Press “—” or “+” to select the cooking time. The max. time is 90 minutes.
- 5) Press “” button to start cooking.

### 13. Convection+Steam Function

- 1) In standby mode, press “” button to enter the steam mode, time lights up by default 10:00. Press “” or “” or “” repeatedly to select Conv. + Steam mode, the icon is displayed, the default temperature is 180 degrees.
- 2) Press “” to enter to the temperature selection.
- 3) Press “” or “” to select the temperature (180, 190, 200, 210, 220 degree).
- 4) Press “” button, adjust the steam (10, 20, 30), and steam the display flashes, then press “” or “” to set steam (default 30 percent), if the steam is not in flashing, you can press the “” key to make it flash and then press “” or “” to set the steam.
- 5) Press “” to select the time setting mode. The default time is 10 minutes.
- 6) Press “” or “” to select the cooking time. The max. time is 90 minutes.
- 7) Press “” button to start cooking.



### 14. Microwave+Steam Function



- 1) In standby mode, press “” button to enter the steam mode, and time lights up by default “10:00”. Press “” or “” or “” to select the MW+Steam mode. The icon is displayed, then displays 300W.
- 2) Press “” to enter to the microwave power level selection.
- 3) Press “” or “” to select the microwave power (900, 700W, 450W, 300W, 100W). The default power is 300W.
- 4) Press “” button, adjust the steam, and steam the display flashes, then press “” or “” to set steam (default 30 percent), if the steam is not in flashing, you can press the “” key to make it flash and then press “” or “” to set the steam.
- 5) Press “” to select the time setting mode. The default time is 10 minutes.
- 6) Press “” or “” to select the cooking time. The max. time depends on the power that has been set. When the power is 900W, the max. time is 30 minutes and other time is 90 minutes.
- 7) Press “” button to start cooking.

The ratio of the steam under different microwave power:



Microwave Power	Steam Ratio
100W	10%, 20%, 30%
300W	10%, 20%, 30%, 40%, 50%, 60%
450W	10%, 20%, 30%, 40%, 50%, 60%, 70%
700W	10%, 20%, 30%, 40%, 50%, 60%, 70%
900W	10%, 20%, 30%, 40%, 50%, 60%, 70%, 80%, 90%, 100%

## 15. Lock-out Function for Children

**Lock:** In standby mode, press “” for 3 seconds, there will be a long “beep” denoting entering into the children-lock state and “” indicator will light.


**Unlock:** In locked mode, press “” for 3 seconds, there will be a long “beep” denoting that the lock is released, and “” indicator will disappear.

## 16. Display Specification

- (1) When setting, if no other operation, it will confirm automatically after 10 seconds. Except clock setting for the first time.
- (2) During setting program, after adjusted for 3 seconds, it will confirm automatically except for auto menu, it will confirm after adjusted for 10 seconds.
- (3) When the oven is in setting state or pause state, including auto menu and defrost program, if no operation in 5 minutes, it will enter into the off state.
- (4) The oven lamp will light all the time if the door is open.
- (5) The oven lamp will light all the time if the oven is paused.
- (6) “” button must be pressed to continue cooking if the oven door is open during cooking process.
- (7) The “” button can be pushed in any state to open the water tank.

### Steam note:

#### 1. Before steam cooking:

Before starting the steam cooking mode, if the tank is short of water, press “” button, abnormal buzzer will ring and the screen icon will show water scarcity status of water level to remind you to add water.

Note: Before starting the steam cooking mode, please clean the water tank.

#### 2. During steam cooking:

During steam cooking mode, if the tank is short of water, abnormal buzzer will ring and the screen icon will show water scarcity status of water level to remind you to add water. After adding water, it can work normally.

#### 3. After steam cooking:

1-After steam function being finished, the water in boiler will be withdrawn to water tank. This process lasts for about 1 minute.

2-During the process to withdraw the water back to water tank, if the water tank is full, the system will be beeping 10 times to remind you clean up the tank. After the water tank is empty, the system will continue to withdraw water.

Note: After steam cooking, please remove the water from water tank.

## Defect codes

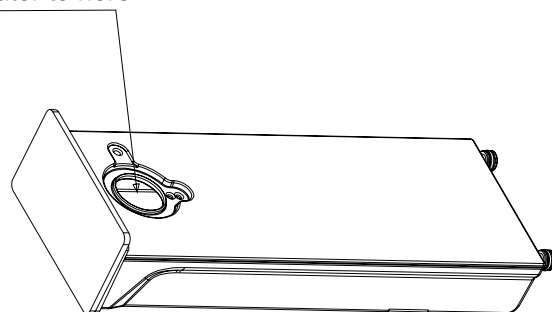
The defect codes below may occur during steam functions:

E-06: 1-Water tank is not close well.

E-05: water system abnormal, need to contact for engineer to check, below is the possibilities.




- 1- The water sensor is abnormal.
- 2- The water pipe is abnormal.
- 3- The water pump is abnormal.
- 4- The water tank is abnormal.

Add water to here



## 17. Auto Scale Removal Function

For best cleaning results, we recommend you to use a steam oven descaler for descaling steam microwave oven. Follow the manufacturer's instructions on the packaging. It is suggested that descaling function shall be used after the steam function has been run for 20 hours.

- 1) Power up the system, remove the water tank, inject 1000ml of fresh water into the water tank, and add a pack of descaling agent.
- 2) Push the water tank into the appropriate location of the appliance.
- 3) In standby mode, press “/☐” button, the display “\*Δ” lights, screen displays default mode d01, default weight 0.10, corresponding cooking time and “Kg” “Min” light up.
- 4) Press “/☐” repeatedly, when “CLE” indicator lightens, it means to enter Scale removal function. “Min” and default time “20:00” lighten, tank icon show the current water level (water, lack of water, full of water), and other icons disappear.
- 5) Press “” to start the program.
- 6) Stay whole 1 minute after the program has finished, take out the water tank and pour the water in the tank. Thoroughly clean the water tank.
- 7) Replace the fresh water, repeat steps 3 to 6.

Note: The descaling process shall not be shut down. If the descaling process shuts down before the end, the entire program must be started from step 3.

## STEAM MENU

AUTO-MENU	DISPLAY	WEIGHT	POWER
Trout	S01	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Salmon filet	S02	200	Steam100°C +100W
		300	
		400	
		500	
		600	
Pike perch	S03	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Prawns	S04	200	Steam100°C
		300	
		400	
		500	
		600	
Halibut filet	S05	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Cockles	S06	200	Steam100°C +100W
		300	
		400	
		500	
		600	
Cod filet	S07	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Herring	S08	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Tuna filet	S09	200	Steam100°C +100W
		300	
		400	
		500	
		600	

Crab	S10	2	Steam100°C +300W
		3	
		4	
		5	
		6	
Chicken leg	S11	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Chicken breast	S12	200	Steam100°C +300W
		300	
		400	
		500	
		600	
		700	
		800	
Meatball	S13	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Turkey escalope	S14	400	Steam100°C +300W
		500	
		600	
		700	
		800	
Pork filet, whole	S15	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Sausages	S16	200	Steam100°C +100W
		300	
		400	
		500	
		600	
Runny eggs	S17	1	Steam100°C
		3	
Eggs, hard	S18	1	Steam100°C
		3	
Eggs, soft	S19	1	Steam100°C
		3	
Brown rice + water	S20	200g+400mL	Steam100°C+ 450W/ Steam100°C+ 300W
		400g+800mL	
Rice + water	S21	200g+300mL	Steam100C+ 450W/ Steam100°C +300W
		400g+600mL	

Eggplant/ Aubergine	S22	200	Steam100°C+300W
		300	
		400	
		500	
		600	
Beans	S23	200	Steam100°C+300W
		300	
		400	
		500	
		600	
Broccoli	S24	200	Steam100°C
		300	
		400	
		500	
		600	
Cauliflower	S25	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Peas	S26	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Potatoes with skin (whole, small)	S27	1	Steam100°C + 300W
		2	
		3	
		4	
Potatoes with skin (whole, big)	S28	1	Steam100°C
		2	
		3	
		4	
Potatoes without skin (pieces)	S29	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Carrots	S30	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Corn cobs	S31	2	Steam100°C +300W
		3	
		4	
		5	
		6	

Bell peppers	S32	200	Steam100°C
		300	
		400	
		500	
		600	
Hot peppers	S33	200	Steam100°C
		300	
		400	
		500	
		600	
Mushrooms	S34	200	Steam100°C
		300	
		400	
		500	
		600	
Leeks	S35	200	Steam100°C+300W
		300	
		400	
		500	
		600	
Brussels sprouts	S36	200	Steam100°C
		300	
		400	
		500	
		600	
Celery	S37	200	Steam100°C + 300W
		300	
		400	
		500	
		600	
		700	
		800	
Asparagus	S38	200	Steam100°C
		300	
		400	
		500	
		600	
Spinach	S39	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Courgette	S40	200	Steam100°C+300W
		300	
		400	
		500	
		600	



## NO-STEAM MENU

AUTO-MENU	DISPLAY	WEIGHT	POWER
Melt chocolate	P01	100	450W
		150	450W
		200	450W
Melt butter	P02	100	450W
		150	450W
		200	450W
Sweet potato	P03	200	100W+220°C
		400	100W+220°C
		600	100W+220°C
Chicken whole	P04	800	100W+220°C
		1000	100W+220°C
		1200	100W+220°C
Chicken leg	P05	200	450W+220°C
		300	450W+220°C
		400	450W+220°C
		500	450W+220°C
		600	450W+220°C
		700	450W+220°C
		800	450W+220°C
Chicken wings	P06	200	300W+220°C
		300	300W+220°C
		400	300W+220°C
		500	300W+220°C
		600	300W+220°C
		700	300W+220°C
		800	300W+220°C
Fish whole	P07	1	100W+220°C
		2	100W+220°C
		3	100W+220°C
Fish steak	P08	200	100W+220°C
		300	100W+220°C
		400	100W+220°C
		500	100W+220°C
		600	100W+220°C
Fresh pizza	P09	200	Pre-heat/200°C conv.
		300	Pre-heat/200°C conv.
		400	Pre-heat/200°C conv.
		500	Pre-heat/200°C conv.
		600	Pre-heat/200°C conv.
Frozen pizza	P10	200	100W+220°C
		300	100W+220°C
		400	100W+220°C
Cake	P11	400	Pre-heat/150°C
		500	Pre-heat/150°C
		600	Pre-heat/150°C

Roast pork	P12	400	450W+220°C
		500	450W+220°C
		600	450W+220°C
		700	450W+220°C
		800	450W+220°C
		900	450W+220°C
		1000	450W+220°C
Chicken kebabs	P13	200	100W+220°C
		300	100W+220°C
		400	100W+220°C
		500	100W+220°C
		600	100W+220°C
Shrimp	P14	200	Pre-heat/220°C
		400	Pre-heat/220°C
		600	Pre-heat/220°C
Beef steak	P15	400	100W+220°C
		500	100W+220°C
		600	100W+220°C
		700	100W+220°C
		800	100W+220°C
		900	100W+220°C
		1000	100W+220°C
Barbecued	P16	200	100W+220°C
		400	100W+220°C
		600	100W+220°C
Chocolate cookies	P17	500	Pre-heat/180°C
Lemon cookies	P18	400	Pre-heat/200°C
Sausage	P19	200	Pre-heat/220C
		400	Pre-heat/220C
		600	Pre-heat/220C
Finger food	P20	200	Pre-heat/220C
		300	Pre-heat/220C
		400	Pre-heat/220C
Reheat	P21	200	900W
		300	900W
		400	900W
		500	900W
		600	900W
Potato	P22	1	900W
		2	900W
		3	900W
Beverage	P23	1	900W
		2	900W
		3	900W

Pasta	P24	100 (+800ml cold water)	700W
		150 (+1000ml cold water)	
		200 (+1200ml cold water)	
Soup	P25	1	900W
		2	
		3	
Pizza	P26	1	900W
		2	
		3	
Muffin	P27	1	900W
		2	
		3	
		4	
Oatmeal	P28	50+500ml water	900W/450W
		100+1000ml water	
		150+1500ml water	
Baked apple	P29	2	700W
		3	
		4	
Sandwich	P30	1	900W
		2	
		3	
Popcorn	P31	50	900W
		100	
Fudge brownies	P32	800	100W+180°C
Bread	P33	100	Grill Level3
		150	
		200	
Chicken nuggets	P34	200	100W+220°C
		300	
		400	
		500	
		600	
French fries	P35	200	100W+220°C
		300	
		400	
		500	
Oatmeal raisin cookies	P36	600	Pre-heat/180°C
Pecan crisps	P37	500	Pre-heat/180°C

Peanut chocolate cookies	P38	500	Pre-heat/180°C
Hamburger	P39	2	100W+220°C
		4	
		6	
Muffin	P40	840 (70g*12)	Pre-heat/180°C

# TROUBLE SHOOTING

Normal	
Microwave oven interfering with TV reception	Radio and TV reception may be interfered when microwave oven is operating. It is similar to the interference of small electrical appliances, like mixer, vacuum cleaner, and electric fan. It is normal.
Dim oven light	In low power microwave cooking, oven light may become dim. It is normal.
Steam accumulating on door, hot air out of vents	In cooking, steam may get out from food. Most of it will be expelled from vents. But some may accumulate on cool surface like oven door. It is normal.
Oven being started accidentally with no food in.	It is forbidden to run the appliance without any food inside. It is very dangerous.

Trouble	Possible Cause	Remedy
Oven cannot being started.	(1) Power cord is not plugged in tightly.	Unplug the power cord. Then plug it in again after 10 seconds.
	(2) Fuse blows or circuit breaker works.	Replace fuse or reset circuit breaker (shall be repaired by professional personnel of our company)
	(3) There may be a fault with the outlet.	Test outlet with other electrical appliances.
Oven does not heat.	(4) Oven door is not closed well.	Reclose the door well.
Glass turntable making noise when microwave oven operating	(5) Dirty roller rest and oven bottom.	Refer to "Maintenance of Microwave" to clean the dirty parts.



According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE shall be separately collected and treated. If at any time in future you need to dispose of this product please do NOT dispose of it with household waste. Please send this product to WEEE collecting points where available.

PN:16170000A65621

**Maintenance schedule:**

To ensure the appliance continues to operate at peak performance, we recommend a routine service call every 3 years for the life of the appliance.

FOR SPARE PARTS OR TO FIND THE ADDRESS OF YOUR NEAREST STATE SPARE  
PARTS CENTRE IN AUSTRALIA  
MIDEA HOME APPLIANCES AUSTRALIA PTY LTD  
11/75 Lorimer Street, Docklands, Melbourne, 3008  
After-sales service No.: 1800 88 60 10