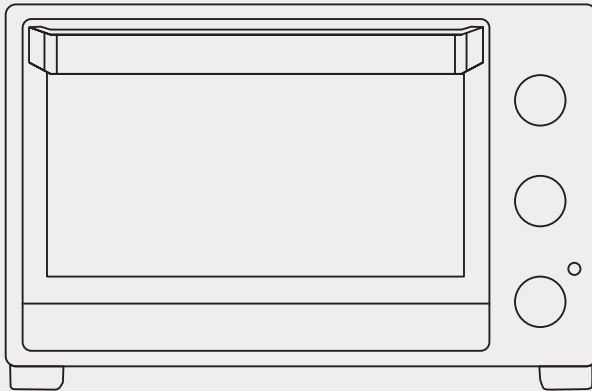




TOASTER OVEN

USER MANUAL

MC32AZ1

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.

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.

CONTENTS

THANK YOU LETTER 01

SAFETY INSTRUCTIONS 02

SPECIFICATIONS 05

PRODUCT OVERVIEW 06

OPERATION INSTRUCTIONS 07

CLEANING AND MAINTENANCE 12

TRADEMARKS, COPYRIGHTS AND LEGAL STATEMENT 13

DATA PROTECTION NOTICE 14

SAFETY INSTRUCTIONS

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!

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Accessible parts may become hot during use. Young children should be kept away.
- The appliance is intended to be used freestanding.
- Remove plug from outlet when the appliance is not in use, before putting on or taking off parts, and before cleaning. Allow to cool before handling.
- Extreme caution should be exercised when using containers constructed of other metal or glass.
- Do not store any materials, other than manufacturers recommended accessories in this oven when not in use.

- Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
- Avoid contacting moving parts.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - by clients in hotels, motels and other residential type environments;
 - farm houses;
 - bed and breakfast type environments.



The surfaces are liable to get hot during use.

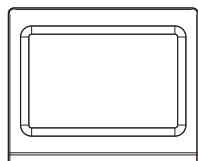
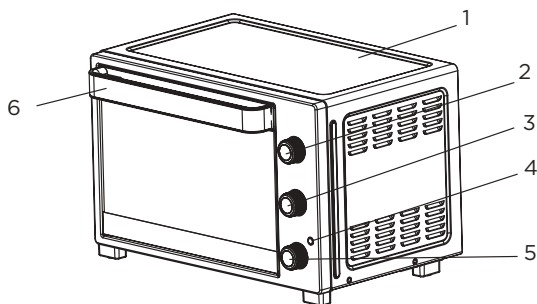
**READ CAREFULLY AND KEEP FOR FUTURE
REFERENCE**

SPECIFICATION

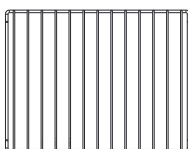
Model	MC32AZ1
Power Supply	220V~ 50Hz
Power Consumption	1500W

PRODUCT OVERVIEW

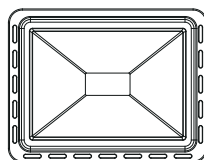
Name of Parts



7



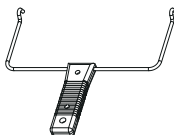
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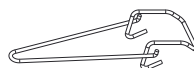
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10



11



12

- 1. Housing
- 2. Temperature knob
- 3. Function knob
- 4. Indicator light
- 5. Time knob
- 6. Door handle

- 7. Crumb tray
- 8. Baking rack
- 9. Baking tray
- 10. Rotisserie fork
- 11. Helper handle
- 12. Extract Clamp

OPERATION INSTRUCTIONS

Before Use

1. Remove all accessories and shipping materials packed inside the oven.
2. Wash all accessories in warm soapy water. Wipe the inside of the oven with a damp cloth or sponge. Blot dry with paper towels to be sure the unit is dry before using.
3. Place oven on a flat counter or other stable surface DO NOT OPERATE ON THE SAME CIRCUIT WITH ANOTHER APPLIANCE.
4. When operating the oven, keep at least 10 cm of space on front and both sides of the oven for adequate air circulation.
5. Make sure the crumb tray is properly installed before using.
6. For the first time, set the temperature knob to Max, the function setting on toast, and the timer to 15 minutes. This will burn off any oils still on the oven.

NOTE

The oven may smoke during this process. This is normal for a new oven and will not last more than 10-15 minutes.

Control Panel

Time Setting

0-60 MINUTES: The timer can be set up to 60 minutes. The oven will not turn on without the timer being set. When the Time knob is in the "OFF" position, the oven will not operate. To set the time, turn the knob clockwise to the desired time.

Indicator Light is lit only when time has been set. When the Timer has reached the OFF position, a bell sound will be heard. Power supply will be cut off automatically.

Adjusting Time

Timer can be change during cooking cycle. Just turn the timer knob to the desired time and continue cooking.

NOTE

To select the cooking time, first rotate the timer knob more than 90 degrees, and then turn the switch back to the time you require.

Temperature Setting

Turn the Temperature knob clockwise to the desired temperature setting.

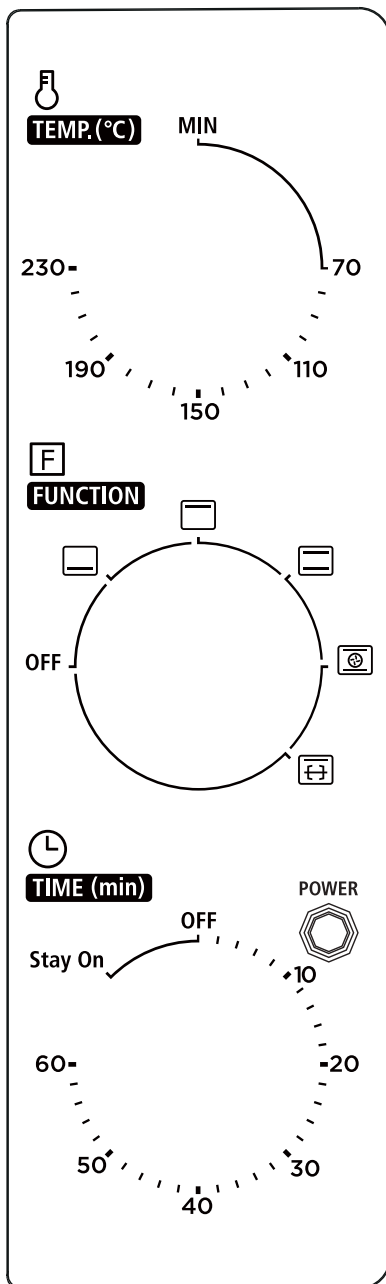
The temperature can be set from 70°C to 230°C.

Stay On

For use the toaster without time control, turn the timer knob to position "Stay On". In this case, the toaster will work until the timer knob is set to " OFF " position.

NOTE

The food may catch fire if the cooking time is setting too long. Close supervision is necessary during cooking and the timer do not being set too long.



Function Setting

This oven offer five different functions for versatile cooking all in one appliance.

- | | | |
|-------------|---|---|
| Bake: |  | The lower heating elements are working during this function. |
| Broil: |  | The upper heating elements are working during this cycle. |
| Toast: |  | The upper and lower heating elements are working during this function. |
| Convection: |  | The upper and lower heating elements, along with the motor fan are working. |
| Rotisserie: |  | The upper straight electric heating elements, along with the Rotisserie Motor is working. Follow Rotisserie instruction for proper use. |

How To Use



CAUTION:

THE OVEN SURFACES ARE HOT DURING AND AFTER USE GENERAL INSTRUCTIONS

1. Place the Baking Rack in position that will accommodate the height of the food to be cooked.
2. Set the food on the Rack. Make sure that you always use an ovenproof container in the oven, never use plastic or cardboard containers in the oven.
3. Never use glass or ceramic pans or lids.
4. DO NOT let juices run to the bottom of the oven. Use the Crumb Tray when cooking.
5. Set the temperature as suggested by the recipe or as desired.
6. Securely shut the door and set the cooking time to begin operating the oven.

Bake Function

Use the bake function for foods such as less tender cuts of meat, soups and stews

1. Place the baking rack to the desired height.
2. Set the function knob to "  ".
3. Select the length of time you want to Bake the food.
4. Rotate the temperature knob clockwise to desired temperature.
5. Continuing baking for desired length of time.
6. Check food temperatures before moving to ensure that proper internal temperatures have been reached.
7. Always remove food with oven mitts. Food and oven are very hot.

Broil Function

The Broil Function is ideal for fish, beef, steak, vegetables, etc.

1. Place the baking rack to the desired height.
2. Set the function knob to "  ".
3. Select the length of time you want to broil the food.
4. Rotate the Temperature knob clockwise to desired temperature.
5. Continuing broiling for desired length of time.
6. Check food temperatures before moving to ensure that proper internal temperatures have been reached.
7. Always remove food with oven mitts. Food and oven are very hot.

Toast Function

Use the toast function for foods such as corn, bread, cookies and heating food.

1. Place the baking rack to the desired height.
2. Set the function knob to "  ".
3. Rotate the Time knob to set the length of time for Toast.
4. Rotate the Temperature knob clockwise to desired temperature.
5. Continuing toasting for desired length of time.
6. Check food temperatures before moving to ensure that proper internal temperatures have been reached.
7. Always remove food with oven mitts. Food and oven are very hot.

Convection Function

Use the convection function for toasts, steaks, baking pizza and bread.

1. Place the baking rack to the desired height.
2. Set the function knob to "  ".
3. Select the length of time you want.
4. Rotate the temperature knob clockwise to desired temperature.
5. Continuing cooking for desired length of time.
6. Check food temperatures before moving to ensure that proper internal temperatures have been reached.
7. Always remove food with oven mitts. Food and oven are very hot.

Rotisserie Function

1. Remove the baking rack from the oven and set aside.
2. Place the baking tray in the lowest level of the oven. This will catch all the drippings from the food that is on the Rotisserie Forks as it cooks. Do Not attempt to use the rotisserie function without placing the baking tray in the correct position of the oven.
3. Set the function knob to "  ".
4. Select the length of time you want to rotisserie the food.
5. Rotate the temperature knob clockwise to desired temperature.

Rotisserie Function Using The Rotisserie Forks

1. Secure the food with weight centered on the forks.
2. Slide the Holding Forks onto each of the forks and press firmly into the food, piercing the food to hold in place on the forks. Insert the Holding Forks at different angles to hold the food more firmly. Tighten the screws, turning clockwise so that the Holding Forks will stay in place during the Rotisserie cooking session.
3. Insert the pointed end of the Rotisserie Forks into the Rotisserie Socket on the inside right side of the oven.
4. Lift the Rotisserie Forks on the left side just a bit to allow the notch to fit into the Rotisserie Bracket on the left side of the oven.
5. Set the Temperature knob and the Time knob to begin operating the oven.
6. Once the cooking time has been complete and you have checked the internal temperature of the food to ensure that it has cooked properly, you can remove the Rotisserie Forks with the Rotisserie Helper Handle.
7. Hold the handle in your right hand and support handle in your left hand.
8. Place the hooks on the Helper Handle underneath the Rotisserie Forks.
9. Lift the left side of the Rotisserie Forks out of the Bracket first and pull slightly toward you.
10. Gently remove the right pointed side of the Rotisserie Forks from the Rotisserie Socket and remove the food on the forks out of the oven.
11. Place the food on a heat safe plate or dish when you have removed from the oven. Let it cool slightly before attempting to remove the Holding Forks and Rotisserie Forks from the food.
12. To remove the Holding Forks, turn the screws counterclockwise and pull the Holding Forks out of the food and off of the Rotisserie Forks.
13. Gently slide the food off of one side of the forks back onto the heat safe plate or dish.

CLEANING AND MAINTENANCE

1. Before cleaning unplug the convection oven and allow it to cool completely.
2. Wash all the attachments with mild, soapy water including the rack and the baking tray.
3. Do not use abrasive cleansers, scrubbing brushes or chemical cleaner as this will cause damage to the coating of baking tray.
4. Use a wet cloth to wipe the inner of the oven.
5. To clean the door, use a wet cloth saturated with detergent or soap.
6. Never immerse the appliance in water or any other liquid.

Surfaces in contact with food should be cleaned regularly to avoid cross contamination from different types of food, the use of hot clean water with a mild detergent is advisable when dealing with surfaces that come into contact with food. Correct food hygiene practises should always be followed at all times to avoid possibility of food poisoning /cross contamination. We apology for any inconvenience caused by minor in consistencies in these instructions, which may occur as a result of product improvement and development.

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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.

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