



**ELECTRIC OVEN**

# **USER MANUAL**

**MTO-MC68AF(BK)**

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	02
IMPORTANT SAFETY INSTRUCTIONS	03
BEFORE USING FOR THE FIRST TIME	05
PRODUCT INTRODUCTION	06
CONTROL PANEL SETTINGS	07
COOKING GUIDELINES	08
OPERATION	08
CLEANING AND CARE	10
SPECIFICATIONS	10
TROUBLESHOOTING & FAQ	11

# IMPORTANT SAFETY INSTRUCTIONS

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

1. 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.
2. Children should be supervised to ensure that they do not play with the appliance.
3. 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.
4. WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
5. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
6. The temperature of accessible surfaces may be high when the appliance is operating.
7. Accessible parts may become hot during use. Young children should be kept away.
8. The appliance is intended to be used freestanding.
9. 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 handing.
10. Extreme caution should be exercised when using containers constructed of other metal or glass.
11. Do not store any materials, other than manufacturers recommended accessories in this oven when not in use.
12. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
13. Avoid contacting moving parts.

14. 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.

**READ CAREFULLY AND KEEP FOR  
FUTURE REFERENCE**



**THE SURFACES ARE LIABLE TO GET HOT DURING USE.**

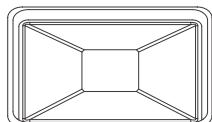
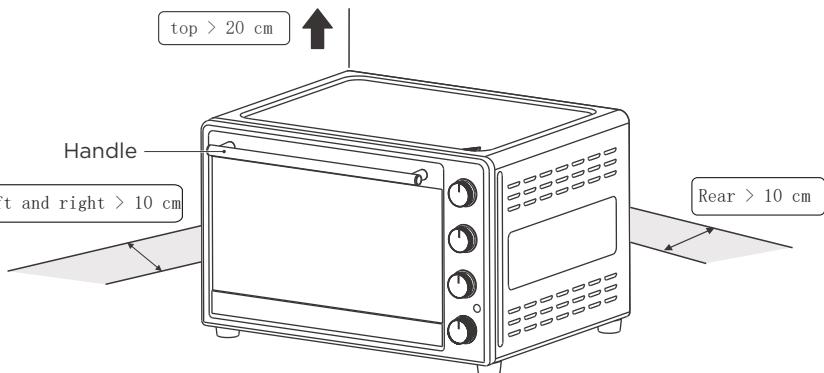
# BEFORE USING FOR THE FIRST TIME

1. Remove all accessories and shipping materials packed inside the oven.
2. Wash the oven fittings with a dab of washing-up liquid and warm water. Wipe the unit and the oven fittings dry before using with paper towels or a dry cloth.
3. Place the oven on a flat counter or other stable surface. DO NOT OPERATE ON THE SAME CIRCUIT WITH ANOTHER APPLIANCE.
4. Before working, place the crumb tray under the bottom heating element.
5. Make sure the crumb tray is properly fitted before using the oven.
6. Burn off any oils remaining in the oven before using the oven for cooking. To do so, rotate the function knob to select toast, rotate temperature adjustment knob to 230 °C. After that, rotate time adjustment knob to 15 minutes. This will burn off any oil still on the oven.  
(NOTE: The oven may smoke inside during the process. This is normal for a new oven and will not last more than 10-15 minutes).

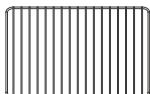
# PRODUCT INTRODUCTION

## ⚠ Notes

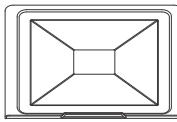
- In case of any differences between the appliance and the pictures in this manual, the product shall prevail.
- Place the appliance on an insulated surface when used.
- The area where this oven is used should be dry. The oven should not be used outdoors.
- Keep the oven at 10-15cm distance from walls and cabinets. Surrounding objects may catch fire due to heat emitted from the appliance or get covered with soot.
- Maintain a 20 cm empty space between the top of the oven and any objects or walls above.



Grill tray



Rack



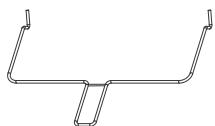
Crumb tray



Remover Holder



Rotisserie fork



Rotisserie Kit

# CONTROL PANEL SETTINGS

## Temperature setting

Turn the temperature adjustment knob clockwise to the desired temperature. The temperature can be set from 65 C to 230 C.

## Time setting

The time can be set up to 60 minutes. The oven will not turn on without the time being set. When the time knob choose "○" position, the oven will not operate. To set the time, turn the time adjustment knob clockwise to the desired time.

## Adjusting time

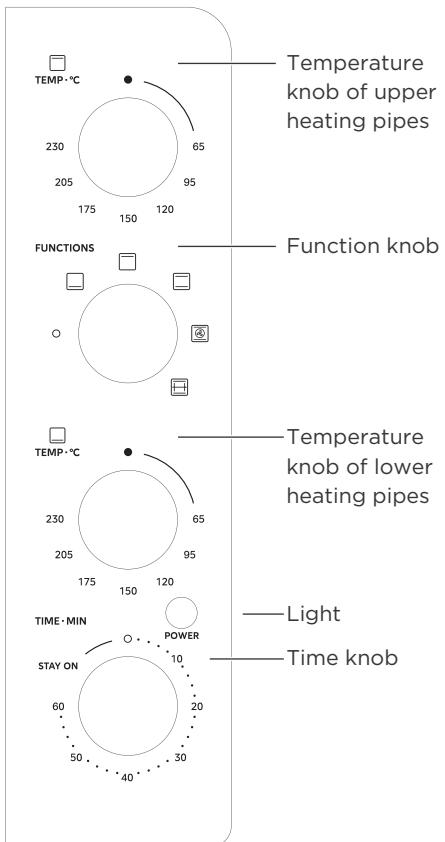
The time can be adjusted even during the cooking period. Just turn the time knob to the newly desired time and let the oven continue cooking.

Note: When the cooking time is set to less than 10 minutes, please turn the time knob to more than 10 minutes, and then turn it to the desired time position.

## Stay on

For use the oven without time control, turn the timer knob to position "STAY ON". In this case, the oven will work until the timer knob is set to "○" 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 pipes are working during this function.

Broil:  The upper heating pipes are working during this function.

Toast:  The upper and lower heating pipes are working during this function.

Convection:  The upper and lower heating pipes, along with the motor fan are working.

Rotisserie:  The rotation function works together with the upper and lower heating elements. For detailed operation, please refer to the rotisserie instructions.

# COOKING GUIDELINES

- Place the baking rack and baking tray in position that will accommodate the height of the food to be cooked.
- The food should be put onto a baking tray to avoid catching fire by an accumulation of food leftovers on the heating pipes.
- Make sure that you always use an ovenproof container in the oven, never use plastic or cardboard containers in the oven.
- Clean the heating pipes periodically.
- Never use glass or ceramic pans or lids.
- NEVER let oil or other liquids from the food to drip down to the bottom of the oven.
- Set the temperature as suggested by the recipe or as desired.
- Securely shut the door and set the cooking time to begin cooking.
- The bake and broil functions meet daily heating needs; for everyday cooking, it is recommended to choose the upper and lower heating mode.

## OPERATION

### BAKE FUNCTION

1. Rotate “FUNCTION” knob to select “”.
2. Rotate the lower heating pipes temperature knob to adjust cooking temperature.
3. Rotate the time knob to adjust cooking time.
4. The oven starts cooking automatically.

### BROIL FUNCTION

1. Rotate “FUNCTION” knob to select “”.
2. Rotate the upper heating pipes temperature knob to adjust cooking temperature.
3. Rotate the time knob to adjust cooking time.
4. The oven starts cooking automatically.

### TOAST FUNCTION

1. Rotate “FUNCTION” knob to select “”.
2. Rotate the upper heating pipes temperature knob to set the upper temperature.
3. Rotate the lower heating pipes temperature knob to set the lower temperature.
4. Rotate time knob to adjust cooking time.
5. The oven starts cooking automatically.

## CONVECTION FUNCTION

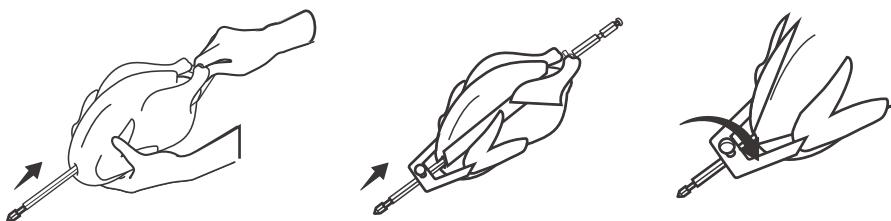
1. Rotate “ FUNCTION ” knob to select “  ”.
2. Rotate the upper heating pipes temperature knob to set the upper temperature.
3. Rotate the lower heating pipes temperature knob to set the lower temperature.
4. Rotate time knob to adjust cooking time.
5. The oven starts cooking automatically.

## ROTISSERIE FUNCTION

1. Rotate “ FUNCTION ” knob to select “  ”.
2. Rotate the upper heating pipes temperature knob to set the upper temperature.
3. Rotate the lower heating pipes temperature knob to set the lower temperature.
4. Rotate the time knob to adjust cooking time.
5. The oven starts cooking automatically.

## ROTISS FUNCTION USING THE ROTISSERIE FORK

1. Place the whole chicken (or other food item) on the rotisserie shaft. Place the rotisserie forks on either side of the shaft and insert them into the chicken to secure it on the shaft. Tighten the knobs on the forks to secure them.
2. Use the rotisserie handle to place the chicken inside the oven, securing both ends of the rotisserie shaft into the rotisserie slots. Close the oven door.



# CLEANING AND CARE

With proper care and cleaning, your appliance will retain its appearance and remain fully functional for a long time. We will explain here how you should correctly care for and clean your appliance. Do not use glass cleaners or metal/glass scrapers for cleaning.

- Before cleaning, unplug the oven and allow it to cool completely.
- Wash all the accessories with mild, soaped water including the baking rack and the baking tray.
- Do not use abrasive cleansers, scrubbing brushes and chemical cleaner as these will cause damage to the non-stick coating of baking tray.
- Using a wet cloth to wipe the inner of the oven.
- To clean the door by using a wet cloth saturated with detergent or soap.
- Never immerse the oven in water or other liquid. Do not clean the appliance in a dishwasher.
- Any other servicing should be performed by an authorized service representative.

# SPECIFICATIONS

MODEL	MTO-MC68AF(BK)
RATED VOLTAGE/FREQUENCY	240 V~ 50/60 Hz
POWER CONSUMPTION	2200 W

# TROUBLESHOOTING & FAQ

## FAQ

### Why won't the oven turn on?

- Make sure the power cord is securely plugged into the outlet.
- Insert the power cord into a different outlet.
- Reset the circuit breaker if necessary.

### Why is my food undercooked or overcooked?

- Do not add food oven recommended preheat time is complete. For best results, check progress throughout cooking, and remove food if desired level of brownness has been achieved. Remove food immediately after the cook time is complete to avoid overcooking.
- This oven cooks faster than a traditional oven. Always keep an eye on your food while cooking.

### Why do the heating elements appear to be turning on and off?

- This is normal. The oven is designed to control temperature precisely for every function by adjusting the heating elements' power levels.

### Why is steam coming out from the oven door?

- This is normal. The door is vented to release steam created by foods with a high moisture content.

### Why is water dripping onto the counter from under the door?

- This is normal. The condensation created by foods with a high moisture content (such as frozen breads) may run down the inside of the door and drip onto the counter.



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