Commercial High Speed Oven
INSTALLATION AND USER MANUAL

Model:G1



Midea

Read instructions before use

IMPORTANT

Customer documentation

- The customer documentation is part of the microwave combination oven.
- Keep the customer documentation manuals handy at all times so that you can look up any required information.
- Keep the customer documentation manuals for the entire life of the appliance.
- Carefully read the Installation and User Manual before using, handling, and working on this appliance.
- If you transfer the microwave combination oven to a new owner, make sure to give the new owner the customer documentation manuals as well.

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PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) Do not operate the oven if it is damaged. It is particular important that the oven door close properlyand that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.

(b) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

(c) Do not attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(d) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

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 basic precautions, including the following:

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 4.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 6.

IMPORTANT SAFETY INSTRUCTIONS

4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and-sealed containers for example, closed glass jars are able to explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food . It is not designed for industrial or laboratory use.
7. This is a commercial appliance, It is unlawful to have any one under the age of 16 operate it in any way. For those 16 and older, proper training on use, care and maintenance must be performed.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not store this appliance outdoors. Do not use this product near water - for example, near a kitchen sink, in a wet basement,near a swimming pool, or similar location.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surface.
14. Do not let cord hang over edge of table or counter.
15. When cleaning surface of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergent applied with a paper towel or soft cloth.
16. To reduce the risk of fire in the oven cavity:
    1) Do not over cook food. Carefully monitor the appliance when parchment or ovenable-safe cooking bags are used. Adhere to package directions for these products.
    2) If material inside of the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, shut off power at the fuse or circuit breaker panel.
    3) Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
17. Liquids such as water, coffee,or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present.

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IMPORTANT SAFETY INSTRUCTIONS

THIS COULD RESULT IN VERY HOT LIQUID SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.

To reduce the risk of injury to persons:

1) Do not overheat the liquid.
2) Stir the liquid both before and halfway through heating it.
3) Do not use straight-sided containers with narrow necks.
4) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
5) Use extreme care when inserting a spoon or other utensil into the container.

① Oversized food or oversized metal utensils should not be inserted in a microwave/toaster oven as they may create a fire or risk of electric shock.

② Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.

③ Do not use paper products when appliance is operated in the toaster mode.

④ Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.

⑤ Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.

SAVE THESE INSTRUCTIONS

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This 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.

WARNING - Improper use of the grounding can result in a risk of electric shock. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded. Do not

If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounded plug, and 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

DANGER - Electric Shock Hazard

Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

GROUNDING INSTRUCTIONS

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

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or extension cords are available and may be used if care is exercised in their use.
3. If a long cord or extension cord is used:
   1) The marked electrical rating of the cord set or extension cord should 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) Should an extension cord be necessary, arrange the entire cord-set so that it does not interfere with worker traffic, where it can be pulled on or present a Trip-Hazard anywhere in the area.

RADIO INTERFERENCE

1. Operation of the microwave oven may cause interference to your radio, TV Cordless "land line" phone or similar equipment.
2. When there is interference, it may be reduced or eliminated by taking the following measures:
   1) Clean door and sealing surface of the oven
   2) Reorient the receiving antenna of radio or television.
   3) Relocate the microwave oven with respect to the receiver.
   4) Move the microwave oven away from the receiver.
   5) Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

UTENSILS

CAUTION - Personal Injury Hazard
Tightly-closed utensils could violently burst. Closed containers should be opened and plastic pouches should be pierced before cooking. Plastic pouches MUST be of the high temperature {400F+} "ovenable" type.
See the instructions on "Materials you can use in microwave oven or to be avoided in microwave 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 microwave power for 1 minute.
3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
4. Do not exceed 1 minute cooking time.

Materials you can use in microwave oven

Utensils	Remarks
Browning Plate Griddle	Plate/Griddle MUST be placed on the wire rack for proper High Speed Airflow. BE SURE to place the thin tan teflon sheet between the pan and the rack.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Transfer item in glass jar to an appropriate low sided vessel to cook. Most glass jars are not heat resistant and can break. Pyrex and other ovenable glass vessels should be "OK".
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* instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Do Not Use - substitute with oven safe parchment.
Paper towels	See parchment reference above re: Paper Plates and Cups.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer* instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Plastic wrap should not be used.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Not to be used - substitute with oven safe parchment.

Materials to be avoided in microwave 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 microwave oven and may split or crack.

1. GENERAL INFORMATION

Purpose of this chapter

This chapter shows you how to identify your Commercial High speed Oven and provides guidance on using this manual.

1.1 EC Declaration of Conformity

Manufacturer

Authorized Representative (Brand Headquarters)

Factory

Guangdong Midea Kitchen Appliances Manufacturing Co., Ltd.

Equipment details

Generic Model Number	G1
Description	Commercial High Speed Oven

1.2 Important Information

Users are cautioned that maintenance and repairs should be performed by a Midea authorized service agent using genuine Midea replacement parts. Midea will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes or installation instructions provided with the product, or any product that has its serial number defaced, obliterated or removed, or which has been modified or repaired using unauthorized parts or by unauthorized service agents. For a list of authorized service agents please refer to your distributor.

1.3 Identifying your Commercial High Speed Oven

Position of nameplate

The nameplate is located on the rear of your Commercial High Speed Oven.

Model number

G1

Elements of the item number	Label	Meaning
1. Model		G1
2. Power output convection		3000W
3. Power output microwave		2000W
4. Voltage		208/240V
5. Frequency		60Hz

1. GENERAL INFORMATION

1.4 About this Installation and User Manual

Purpose

This Installation and User Manual is intended for all people who work with the Commercial High Speed Oven, and provides them with the necessary information for carrying out installation, operating tasks, cleaning jobs and minor servicing work properly and safely.

Name of target group	Tasks
Equipment mover	Conveying within the establishment
Service technician	▪ Setting up the appliance ▪ Preparing the appliance for first-time use and taking the appliance out of service ▪ Instructing the user
Owner of the Commercial High Speed Oven or Owner's member of staff who is responsible for the appliance	▪ Made aware of all safety-related functions and devices of the Commercial High Speed Oven by the service technician ▪ Instructed by the service technician on how to operate the appliance ▪ Provides assistance as instructed with conveying the appliance within the establishment and setting up the appliance Password Pre-Programmed: flashtune
User	Essentially performs specific operating tasks such as ▪ Loading the Commercial High Speed Oven ▪ Starting cooking profiles ▪ Removing food ▪ Cleaning the Commercial High Speed Oven ▪ Fitting accessories in the Commercial High Speed Oven

Parts of this document that must be read without fail

If you do not follow the information in this document, you risk potential injury and property damage.

To guarantee safety, all people who work with the Commercial High Speed Oven must have read and understood the following parts of this document before starting any work:

- The chapter '*For your safety*' on page 14.
- The sections that describe the activity to be carried out.

Chapters in the Installation and User Manual

Chapter/section	Purpose
General information	▪ Shows you how to identify your appliance ▪ Provides guidance on using this Installation and User Manual ▪ Specifies the intended use of the appliance ▪ Explains the functions of the appliance and shows the position of its components
For your safety	▪ Describes the hazards posed by the appliance and suitable preventive measures ▪ **It is important that you read this chapter carefully.**

1. GENERAL INFORMATION

Moving the appliance	▪ Specifies the basic appliance dimensions ▪ Specifies the requirements for the installation position ▪ Explains how to convey the appliance to the installation position
Setting up the appliance	▪ Explains how to unpack the appliance and specifies the parts supplied with the appliance ▪ Explains how to set up the appliance
Installation	▪ Provides information on installing the electrical supply
Preparing the appliance for use	▪ Explains the procedure for preparing the appliance for first time use
Operation instruction	▪ Explains how to switch on the Commercial High Speed Oven ▪ Contains the instructions for working procedures during cooking ▪ Contains the instructions for handling operations on the microwave combination oven regularly performed during cooking
Cleaning instruction	▪ Contains the cleaning instructions ▪ Describes the cleaning chemicals ▪ Contains and refers to the instructions for handling operations on the Commercial High Speed Oven regularly performed during cleaning
Included accessories instruction	▪ Explains the procedure for taking the appliance out of service ▪ Contains information on disposal
Warranty information and contacting customer service	Contains the technical data and dimensional drawings

Safety alert symbol

Safety alert symbol	Meaning
⚠	Warns of potential injuries. Heed all the warning notices that appear after this symbol to avoid potential injuries or death.

1.5 Design and function

Names of Oven Parts and Accessories

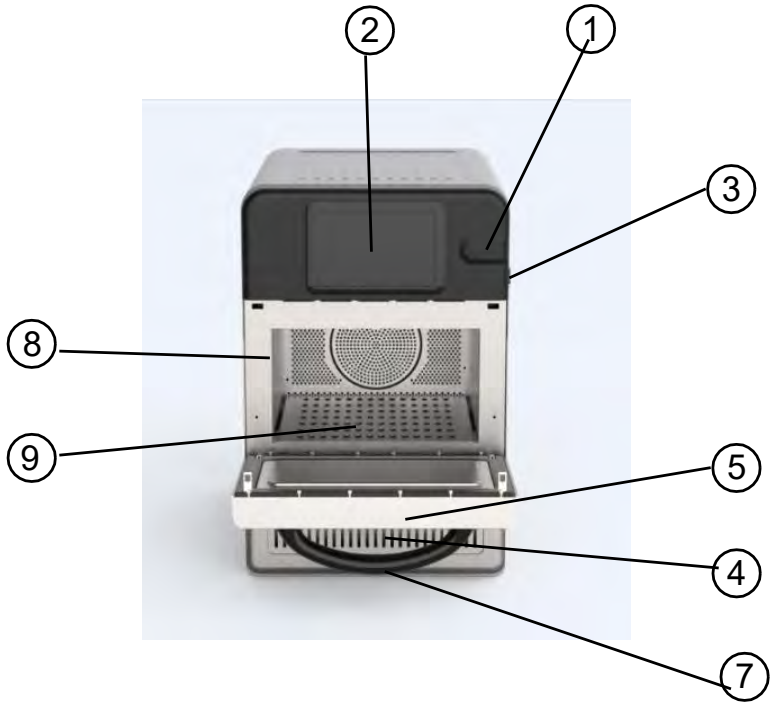
Remove the oven and all materials from the carton and oven cavity.
Your oven comes with the following accessories:

Instruction Manual	1
Warranty Card	1
Quick Start Guide	1

1. GENERAL INFORMATION

1.6 Design and function of the Commercial High Speed Oven

Parts and their function



Item	Name	Function
1	ON/OFF appliance switch	Used to turn the Commercial High Speed Oven on and off. Turning this switch off does not isolate the appliance from the electricity supply.
2	8 inch TFT Screen control panel	When the appliance is switched on the 8 inch TFT Screen illuminates and begins the user interface.
3	USB port	A USB Port located side of the cover allows updates to programs stored on the appliance.
4	Air outlets	Air used to cool internal components and steam from the cavity escape through the air outlet vents located on the rear of the appliance. The air outlets must be kept free from obstruction and they will not allow microwave energy to escape into the environment.
5	Appliance door	The door is a precision-made energy barrier with three microwave safety interlocks. Always keep it clean and do not use it to support heavy objects.
6	Air filter (no picture)	The air filter situated at the lower front of the appliance is part of the ventilation system.
7	Door handle	The door handle is a rigid bar which is pulled downwards and away from the appliance to open it.
8	Cavity	The cavity (cooking chamber) is constructed from stainless steel and used for cooking products.
9	Lower jetplate	for impingement purpose, could be taken out for cleaning

Material

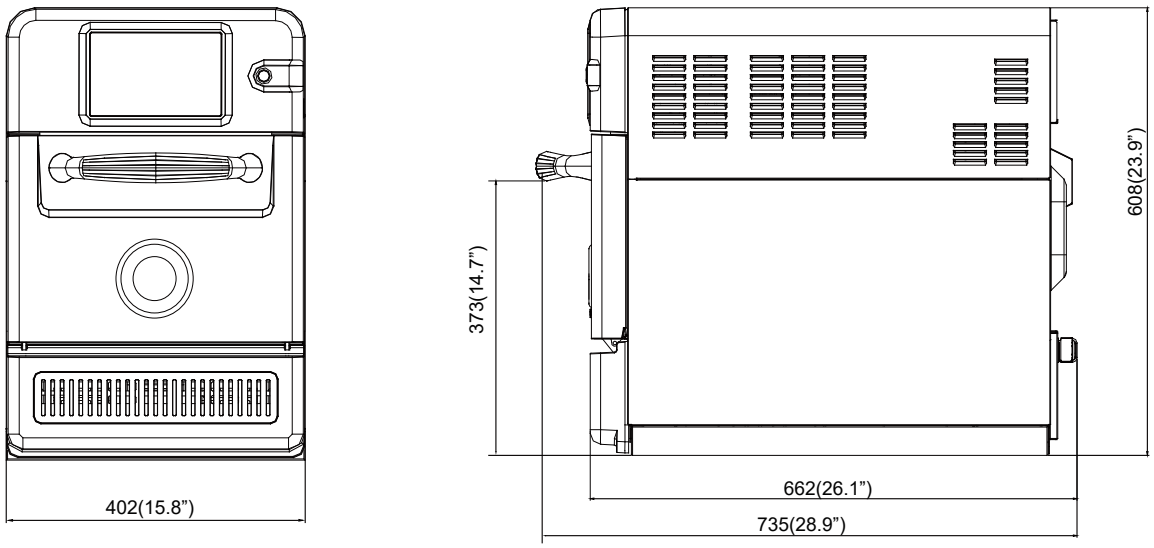
The interior and exterior structure of the appliance is made of stainless steel in either a brushed finish or colour-coded.

1. GENERAL INFORMATION

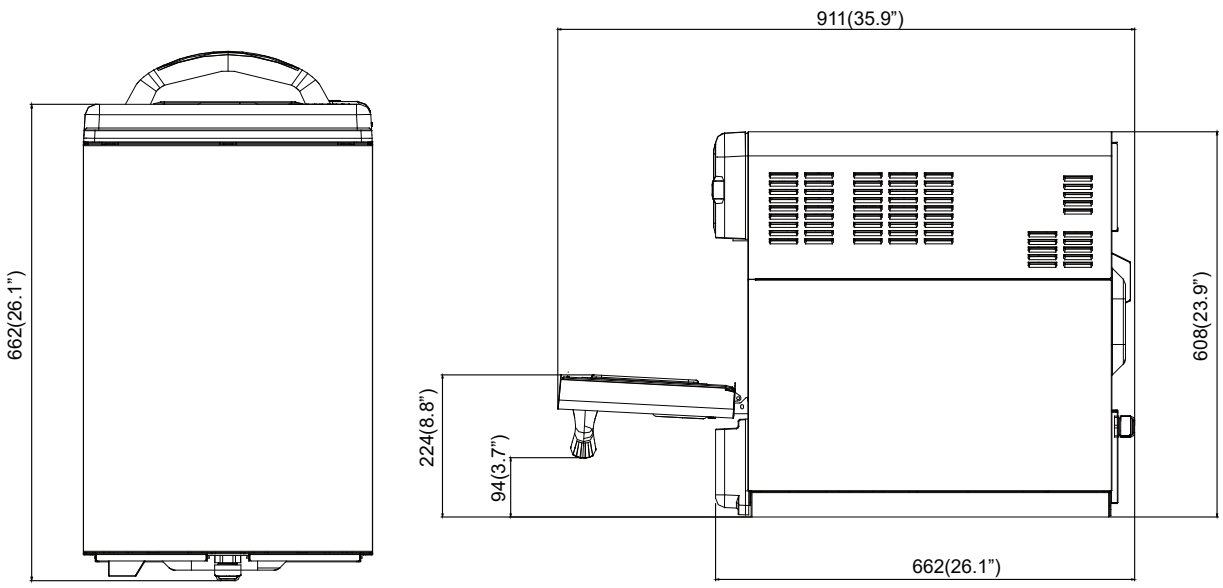
Dimensional drawings

G1

Front view (door closed) **Outside dimensions (door closed)** **(Units: mm (Inches)**



View from the top (door closed) **View from the right hand side (door open)**



2. For your safety

Purpose of this chapter

This chapter provides you with all the information you need in order to use the Commercial High Speed Oven safely without putting yourself or others at risk.

This is a particularly important chapter that you must read through carefully.

2.1 Intended use of your Commercial High Speed Oven

Intended use of your Commercial High Speed Oven

The Commercial High Speed Oven must only be used for the purposes specified below:

- The Commercial High Speed Oven is designed and built solely for cooking different foodstuffs in containers supplied or containers that have been approved by the manufacturer or the R&D Kitchens of Midea. Microwave, convection and impingement are used for this purpose.
- The Commercial High Speed Oven is intended solely, for professional commercial use.

Restrictions on use

Some materials are not allowed to be heated in the Commercial High Speed Oven

- No dry powder or granulated material
- No highly flammable objects with a flash point below 270°C / 518°F, such as highly flammable oils, fats or cloths (kitchen cloths)
- No food in sealed tins or jars

Requirements to be met by personnel

- The Commercial High Speed Oven must only be operated and installed by personnel who satisfy specific requirements. Please refer to '*Requirements to be met by personnel, working positions*' on the training and qualifications requirements.
- Personnel must be aware of the risks and regulations associated with handling heavy loads.
- No one under the age of 16 should operate the Commercial High Speed Oven.

Requirements relating to the operating condition of the Commercial High Speed Oven

- Do not operate the Commercial High Speed Oven unless it has been properly transported, set up, installed and placed into operation as indicated in this manual and the person responsible for placing it into operation has confirmed this.
- Commercial High Speed Oven must only be operated when all safety devices and protective equipment are fitted, in working order and fixed properly in place.
- The manufacturer's regulations for operation and servicing of the Commercial High Speed Oven must be observed.

Requirements relating to the operating environment of the Commercial High Speed Oven

Specified operating environment for the Commercial High Speed Oven:

- The ambient temperature lies between +4°C / 40°F and +35°C / 95°F
- Not a toxic or potentially explosive atmosphere
- Dry kitchen floor to reduce the risk of accidents
- Not in close proximity to a deep fat or "pressure" fryer

Specified properties of the installation location:

- No fire alarm, no sprinkler system directly above the appliance
- No flammable materials, gases or liquids above, on, under or in the vicinity of the appliance
- It must be possible to set up the Commercial High Speed Oven in the installation position so that it cannot tip over or slide about. The supporting surface must comply with these requirements.

Mandatory restrictions on use:

- The appliance must not be operated outdoors and not be shifted or moved during use.

2. For your safety

Cleaning requirements

- Use only cleaning chemicals that have been approved by the manufacturer.
- High-pressure cleaners or water jets must not be used for cleaning.
- The appliance must not be treated with alkali or acid solutions or exposed to acid fumes.

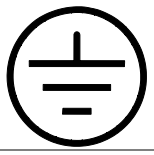
Mandatory warning signs

The following warning signs / notices must be attached to the Commercial High Speed Oven and optional accessories in the area indicated so as to be easily visible at all times.

Area	Warning sign	Description
1		Microwaves warning There is a risk of external and internal burns of body parts following exposure to microwave energy.
2		Electric shock warning There is a risk of electric shock if the appliance is serviced without disconnecting the electrical supply.
3		Fire / electric shock warning There is a risk of fire / electric shock if the appliance is operated without respecting the minimum clearances.
4		Electric shock warning There is a risk of electric shock if the electrical power is not connected to a properly grounded outlet.

Safety symbols

The following safety symbols be attached to the Commercial High Speed Oven in the area to be easily visible at all times.

Area	Safety symbol	Description
5 indicated so as		Protective Earth (Ground)

2.2 Summary of hazards

General rules for dealing with hazards and safety precautions

Commercial High Speed Oven is designed to protect the user from all hazards that can reasonably be avoided by design measures.

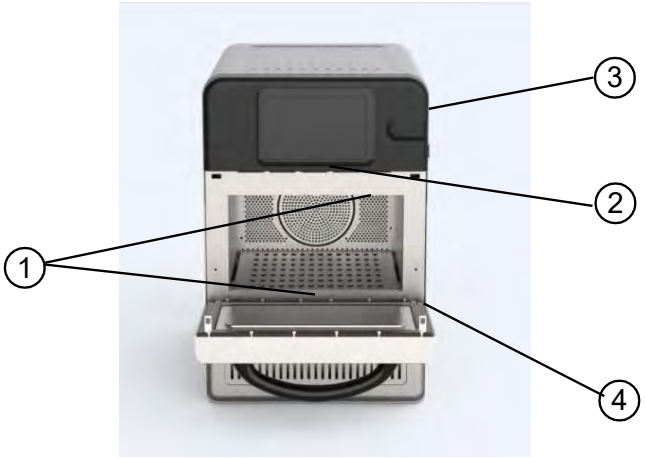
The actual purpose of Commercial High Speed Oven , however, means that there are still residual risks; you must therefore take precautions to avoid them. A safety device can provide you with a certain degree of protection against some of these hazards. You must ensure, however, that these safety devices are in place and in working order.

The nature of these residual risks and what effect they have are described below.

Hazard points

The following illustration shows a Midea Commercial High Speed Oven :

2. For your safety



Excessive microwave energy

The Commercial High Speed Oven generates microwave energy An operation with an open or damaged door or cavity can result in external and internal burns of body parts following exposure to microwave energy.

Heat generation (1)

The Commercial High Speed Oven becomes hot inside the cavity and on the inside of the appliance on hot door. This poses a risk of burns on hot surfaces inside the Commercial High Speed Oven , and also appliance parts, food containers and other accessories used for cooking.

Hot steam / vapour (2)

When cooking food, the Commercial High Speed Oven may generate hot steam and vapour which escapes when the appliance door is opened and which is removed through the air vents on the rear of the Commercial High Speed Oven when the appliance door is closed. This poses a risk of scalding from hot steam when the appliance door is opened. Take particular care when opening the appliance door if the top door edge is below your field of vision.

Hot liquids

Foodstuffs are cooked in the Commercial High Speed Oven These foodstuffs may also be liquid, or liquefy during cooking. This poses a risk of scalding from hot liquids, which may be spilled if not handled properly.

Live components (3)

The Commercial High Speed Oven contains live internal electrical parts. This means a risk from live parts if the cover is not in place.

Contact with cleaning chemicals

The Commercial High Speed Oven must be cleaned using special cleaning chemicals. This poses a risk from cleaning chemicals, some of which can cause skin burns.

Parts moving against each other (4)

For various actions, such as opening/shutting the appliance door or cleaning the appliance door, there is the risk that you will crush or cut your hand. Exercise caution when cleaning these potentially hazardous areas and wear protective gloves and/or clothing and eye protection

Undercooking of food products

Ensure all food is hot before serving to protect your guests from potential microbiological contamination of foodstuffs.

2. For your safety

2.3 Hazards and safety precautions when moving the appliance

Safety hazard: moving heavy weights

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of injury from over-stressing your body	When moving the appliance onto and off the moving equipment	▪ Use a forklift truck or pallet truck ▪ Do not exceed safety limits for lifting and carrying ▪ Wear personal protective equipment

Safety hazard: mechanical parts of the appliance

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of body parts being crushed if the appliance is dropped	When moving the appliance	▪ Use suitable handling gear ▪ Move the appliance slowly and carefully, and secure it against tipping over ▪ Make sure center of gravity is balanced ▪ Avoid jolts
Risk of body parts being crushed if the appliance tips over or falls off	When placing the appliance down on the supporting surface	Always observe the requirements for the supporting surface while setting up the appliance; see '*Requirements for the installation location*' on page 44

2.4 Hazards and safety precautions when setting up the appliance

Safety hazard: moving heavy weights

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of injury from over-stressing your body	When moving the appliance	▪ Use a forklift truck or pallet truck to place the appliance in the installation position or to move it to a new position ▪ Always use the correct number of persons and observe the limits specified for lifting and carrying when adjusting the appliance position ▪ Observe the local occupational safety regulations ▪ Wear personal protective equipment ▪ If moving any distance or to another operating location, transfer the appliance from the table/work surface to a sturdy cart rated for >200Lbs{91Kg)

Safety hazard: mechanical parts of the appliance

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of body parts being crushed if the appliance is dropped	When lifting the appliance	▪ Make sure center of gravity is balanced ▪ Avoid jolts
Risk of cuts from sharp edges	When handling sheet-metal parts	▪ Exercise caution when performing these tasks ▪ Wear personal protective equipment

2. For your safety

2.5 Hazards and safety precautions during installing

Safety hazard: electrical power

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of electric shock from live parts	▪ Under covers ▪ Under the operating panel ▪ Along the mains power lead	▪ Work on the electrical system must only be performed by qualified electricians from an authorized service company ▪ Professional working
		Ensure that all electrical connections are in perfect condition and fixed securely before putting the appliance into use
	On the appliance and on adjacent metal parts	Before preparing the appliance for use, make sure that the appliance is connected to an equipotential bonding system (EU).

Safety hazard: mechanical parts of the appliance

Danger	Where or in what situations does the hazard arise?	Preventive action
Trapping fingers or body	When opening or closing the door	Use the handle and avoid the door hinges

2.6 Hazards and safety precautions when preparing appliance for use

Safety hazard: electrical power

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of electric shock from live parts	▪ Under covers ▪ Under the operating panel ▪ Along the mains power lead	▪ Work on the electrical system must only be performed by qualified electricians from an authorized service company ▪ Professional working
		Ensure that all electrical connections are in perfect condition and fixed securely before putting the appliance into use
	On the appliance and on adjacent metal parts	Before preparing the appliance for use, make sure that the appliance is connected to an equipotential bonding system .

Additional safety hazards when preparing appliance for use

When preparing the appliance for use, read and follow the safety information given in this chapter and also the following sections in the chapter is Installation and User

2. For your safety

2.7 Hazards and safety precautions during operation

Safety hazard: microwave energy

Danger	Where or in what situations does the hazard arise?	Preventive action
A risk of burns from excessive microwave energy	If the door, the door seal or the cavity of the appliance are damaged persons standing in front of the appliance can be harmed by leaking microwave energy.	▪ Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks. ▪ Do not place any object between the oven front face and the appliance door or allow soil or cleaner residue to accumulate on sealing surfaces. ▪ Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the (1) door (bent), (2) hinges, (3) door seals and sealing surfaces. ▪ The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

Safety hazard: heat – hot surfaces

Danger	Where or in what situations does the hazard arise?	Preventive action
A risk of burns from hot surfaces	Inside the entire cavity, including all parts that are or were inside during cooking, such as ▪ Racks ▪ Containers, baking sheets, shelf grills etc. On the inside of the appliance door	Wear specified protective clothing, in particular protective gloves

Safety hazard: heat – hot liquid

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of scalding from hot liquid	▪ Inside the cavity ▪ Outside the appliance	▪ Only load containers holding liquid or liquefying food into the cavity that allow a proper view inside the container, and always hold horizontally when removing ▪ Wear specified protective clothing, in particular protective gloves

2. For your safety

Safety hazard: contamination of foodstuffs

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk from microbiological contamination of food	When cooking is manually interrupted	▪ Never deliberately interrupt the cooking process ▪ Do not store food temporarily in the appliance FOLLOW USDA/FDA GUIDELINES FOR COOKING FOODS (Time, temperature, etc.)
	When cooking is interrupted because of a power failure	Once the appliance is running again, consider how the length of time taken to resume operation will affect the food condition.

Safety hazard: moving appliances supported on a wheeled base

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of crushing of body parts Risk of hands and feet being pinched Risk of scalding from hot liquid food Risk of electric shock from live parts	While appliances are being moved on a wheeled platform	▪ Only move appliances forward for the purpose of cleaning the case of the Commercial High Speed Oven or the Commercial floor under the appliances. ▪ Disconnect the appliance from the electrical supply before moving it ▪ When operating the appliances, always engage the parking brake on the wheels ▪ Check that wheel brakes are on before operation each day

Safety hazard: electrical power

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of electric shock from live parts	If appliances on wheeled stands start moving unintentionally and the power supply is pulled off	▪ When operating the appliances, always engage the parking brake on the wheels ▪ Check that wheel brakes are on before operation each day

Safety hazard: mechanical parts of the appliance

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of slipping from escaping condensate	In front of the appliance	Ensure that the floor around the appliance is dry at all times

2.8 Hazards and safety precautions during cleaning

Safety hazard: cleaning chemicals

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of chemical burns or irritation to skin, eyes and respiratory system from contact with cleaning chemicals and their fumes	For all cleaning actions	▪ Do not let cleaning chemicals come into contact with your skin or eyes ▪ Do not heat up the appliance if there are cleaning chemicals inside ▪ Never spray cleaning chemicals into the cavity ▪ Do not breathe in spray ▪ Wear personal protective equipment

Safety hazard: contamination of foodstuffs

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of food contamination from cleaning chemicals	If the cavity has not been washed off properly after cleaning.	Wash off the cavity using a clean cloth and plenty of clean warm water, then wipe with a soft cloth or paper towel.

Safety hazard: heat

Danger	Where or in what situations does the hazard arise?	Preventive action
A risk of burns from hot surfaces	Inside the entire cavity, including all parts that are or were inside during cooking, such as ▪ Racks ▪ Containers, baking sheets, shelf grills etc. On the inside of the appliance door	▪ Before starting cleaning tasks, wait until the cavity has cooled to below 60°C / 140°F or use the 'cool down' function to cool the cavity ▪ Wear specified protective clothing, in particular protective gloves
Risk of scalding from hot steam if water is sprayed into the hot cavity	In the entire cavity	▪ Before starting cleaning work, wait until the cavity has cooled to below 60°C / 140°F or use the 'Cool Down' function to cool the cavity ▪ Wear specified protective clothing, in particular protective gloves
Risk of scalding from hot steam	In front of the appliance if the cavity is being cooled by the 'Cool Down' function	▪ Step back from the appliance to avoid the hot steam and vapour escaping through the open appliance door ▪ Do not put your head inside the cavity

2. For your safety

Safety hazard: moving appliances supported on a wheeled base

Danger	Where or in what situations does the hazard arise?	Preventive action
All specified hazards	While appliances are being moved on a wheeled platform	When moving the Commercial high speed microwave ovens , take care not to wheel over the electrical supply cables
Risk of crushing of body parts	While appliances are being moved on a wheeled platform	Watch out for the connecting cables
Risk of scalding from hot liquid food	While appliances are being moved on a wheeled platform	Always remove any food from the appliance before moving it
Risk of electric shock from live parts	While appliances are being moved on a wheeled platform	Watch out for connected electrical cables
Risk of tripping from exposed cables	While cleaning behind appliances when pulled forward	Exercise caution when performing this action

Safety hazard: electrical power

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of electric shock caused by a short-circuit	If the appliance comes into contact with water	▪ Do not wash down the outer case with water ▪ Always keep the USB cover closed during cleaning
Risk of electric shock from live parts	If appliances on wheeled stands start moving unintentionally and the power supply is pulled off	▪ When operating the appliances, always engage the parking brake on the wheels ▪ Check that wheel brakes are on before operation each day

Safety hazard: mechanical parts of the appliance

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of crushing to hands and pinching of fingers	When opening and closing the appliance door	Exercise caution when performing this action

2. For your safety

2.9 Hazards and safety precautions when taking the appliance out of service

Safety hazard: electrical power

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of electric shock from live parts	▪ Under covers ▪ Under the operating panel	▪ Work on the electrical system must only be performed by qualified electricians from an authorized customer service company ▪ Professional working

Safety hazard: moving heavy weights

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of injury from over-stressing your body	When moving the appliance onto and off the moving equipment	▪ Use a forklift truck or pallet truck ▪ Do not exceed safety limits for lifting and carrying ▪ Wear personal protective equipment

Safety hazard: mechanical parts of the appliance

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of body parts being crushed if the appliance tips over or falls off	When the appliance is being moved e.g. to gain better access to the connections	Always observe the requirements for the supporting surface when taking the appliance out of service;
Risk of slipping on damp kitchen floor	In front of the appliance	Ensure that the floor around the appliance is dry at all times

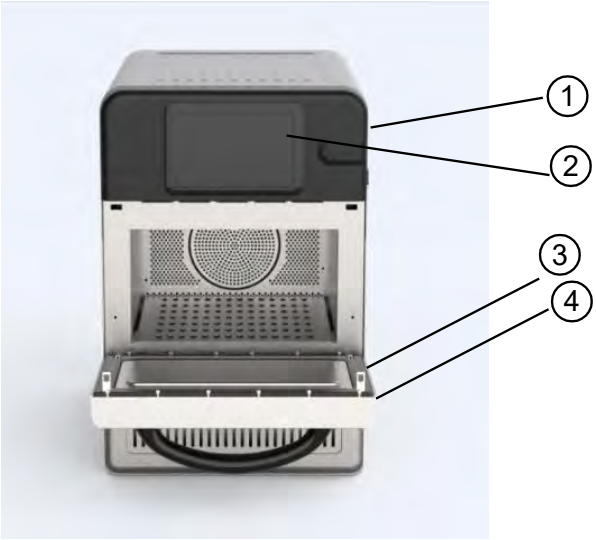
2. For your safety

2.10 Safety devices

Meaning

The Commercial high speed microwave ovens has a number of safety devices to protect the user from hazards. It is absolutely essential that all safety devices are fitted and in working order when operating the appliance.

Position and function



Item	Safety device	Function	Check
1	Covers can only be removed using a tool	▪ Prevents live parts from being touched accidentally ▪ Prevents access to the moving fan from the wiring compartment	Check that the covers are in place
2	Operating panel can only be removed using a tool	Prevents live parts from being touched accidentally	Ensure that the operating panel is in place
3	Door seal	Protects the user and outside environment from microwave energy leaking from the cavity	Check the door seal regularly for signs of damage and replace it if required.
4	Appliance door	Protects the user and outside environment from hot steam and microwave energy	Check the door regularly for damage and replace it if required
5 **(no picture)**	Door interlocks: Electric door sensor for appliance door	Ensures that the microwave generation system cannot be powered when the door is open.	Check door switch: **Action:** ▪ Open the appliance door fully ▪ Press Start **Result:** Door open warning message

2. For your safety

Item	Safety device	Function	Check
6 **(no picture, installed by customer)**	Disconnection device	▪ Installed by the customer close to the appliance; easily visible and accessible, 1- or 3-pole action, minimum contact separation 3 mm. ▪ Used to disconnect the appliance from the power supply during cleaning, repair and servicing work and in case of danger	**Action:** ▪ Trip the disconnection device
7 **(no picture)**	Internal fuses	Prevent faulty components from drawing too much current and causing potential fire hazard.	Ensure that the internal fuses are correctly rated

3 Moving the appliance

Purpose of this chapter

This chapter provides information on how to move the appliance.

This chapter is intended for the owner's member of staff responsible for the appliance and for a qualified member of staff from an authorized service company.

3.1 Working safely with the appliance

For your safety

Before starting work, familiarize yourself with the hazards *when moving the appliance*

Eligibility of personnel for moving the appliance

Personnel eligible for moving the appliance:

- Only personnel who are trained in the use of a pallet truck and fork-lift truck for handling purposes are permitted to move the appliance.
- Personnel must be aware of the regulations relating to handling heavy loads.

Personal protective equipment

Wear the following personal protective equipment

Eye protection
Insulated Gloves
No open toe shoes {Heavy leather work shoes or boots with re-enforced toe}

Moving heavy loads

⚠WARNING

Risk of injury from lifting incorrectly

When lifting the appliance, the weight of the appliance may lead to injuries,especially in the area of the torso.

▷ Use a fork-lift truck/pallet truck to move the appliance.
▷ When lifting the appliance, use enough people for the weight of the appliance (value depending on age and gender). Observe the local occupational safety regulations.
▷ Wear personal protective equipment.

Unsuitable supporting surface

⚠WARNING

Risk of crushing if the appliance tips over or falls off

Body parts can be crushed if the appliance tips over or falls off.

▷ Make sure that the appliance is never placed on an unsuitable supporting surface.

3 Moving the appliance

3.2 Moving the appliance to the installation location

Space required for conveying the appliance

Make sure that there is enough width and height along the entire route used for conveying the appliance to ensure it can get through to its installation location.

The table below shows the dimensions of the **appliance including packaging**, which are needed to determine the minimum doorway dimensions required to allow the appliance to be brought to its installation location:

Minimum door opening				
Width	[in]	18.7	[mm]	474
Height	[in]	29.5	[mm]	750
Depth	[in]	33.8	[mm]	858

Load bearing capability for conveying the appliance

Provide moving equipment that is rated capable of carrying the load.

Refer to the weight of the appliances including packaging to determine the minimum working load limit of handling equipment.

Moving the appliance to the installation location

Please observe the following points when conveying the appliance:

- Always move the appliance on a pallet.
- Always move the appliance in an upright position.
- Move the appliance slowly and carefully, and secure it against tipping over.
- Make sure that you do not knock against things with the appliance.
- Use caution when moving the appliances along uneven routes.

4 Setting up the appliance

4.1 Safe working when setting up the appliance

Eligibility of personnel for setting up the appliance

Personnel eligible for setting up the appliance:
- Only qualified personnel from an authorized service company are permitted to set up the appliance.

Regulations for setting up the appliance

Local and national standards and regulations relating to workplaces in catering kitchens must be observed.

The rules and regulations of the local authorities and supply companies that apply to the installation location concerned must be observed.

Personal protective equipment

Wear the following personal protective equipment specified in the section '*Personal protective equipment* for the relevant tasks.

Moving heavy loads

⚠WARNING

Risk of injury from lifting incorrectly

When lifting the appliance, the weight of the appliance may lead to injuries, especially in the area of the torso.

▷ Use a forklift truck or pallet truck to place the appliance in the installation position or to move it to a new position.

▷ When shifting the appliance into the correct position, use enough people for the weight of the appliance when lifting it (value depending on age and gender). Observe the local occupational safety regulations.

▷ Wear personal protective equipment.

Unsuitable supporting surface

⚠WARNING

Risk of crushing if the appliance tips over or falls off

Body parts can be crushed if the appliance tips over or falls off.

▷ Make sure that the appliance is never placed on an unsuitable supporting surface.

4 Setting up the appliance

4.2 Requirements for the installation location

Meaning

This section contains information to help you choose a suitable installation location for the Commercial high speed jet microwave ovens . Inspect the intended installation location carefully to ensure it is suitable before taking the appliance there and starting the installation.

⚠ Rules for setting up the appliance safely

To prevent hazards that arise from the installation site and environment of the appliances, the following rules must be observed:

- It must be possible to comply with the operating conditions. For operating conditions, see '*Requirements relating to the operating environment of the* Commercial High Speed Oven
- There is a risk of fire from the heat emitted from hot surfaces. Therefore flammable materials, gases or liquids must not be located near, on or below the appliance. When choosing where to install the appliance it is essential to remember this requirement together with the minimum space required for the appliance.
- Heat sources in the vicinity must lie at a minimum distance of 500 mm / 20 in.
- The appliance must be installed so that there is absolutely no possibility that liquid from the appliance or liquid coming from cooking processes can reach deep-fat fryers or appliances that use hot, uncovered fat. Deep-fat fryers or appliances that use hot, uncovered fat that are located in the vicinity must lie at a minimum distance of 500 mm / 20 in.
- The appliance must not be installed directly under a fire alarm or sprinkler system. Fire alarm installations and sprinkler systems must be set up to handle the level of steam and vapour expected to escape from the appliance when the door is opened.
- It must be possible to set up the supporting structure for the appliance (work surface, stand or stacking kit) in the installation position so that it cannot tip over or slide about. The supporting surface must satisfy the requirements listed below.
- Vibrations must generally be avoided when using wheeled oven stands or wheeled stacking kits.

Requirements for the supporting surface

The supporting surface must have the following properties:

- The supporting surface must be flat and level.
- The supporting surface must be able to bear the in-use weight of the appliance plus the weight of the structure supporting the appliance.
- The structure supporting the appliance (work surface or stand) must be able to bear the in-use weight of the appliance.

Net weight of appliance

G1	[lbs]	132	[kg]	60.0

Actual space requirements

Far more room than the specified minimum space requirement is needed in front of the appliances to operate the Commercial High Speed Oven safely, in particular to handle hot food safely.

Larger wall gaps are generally recommended to provide access for servicing.

In the installation location, the following parts must not be covered, adjusted or blocked:

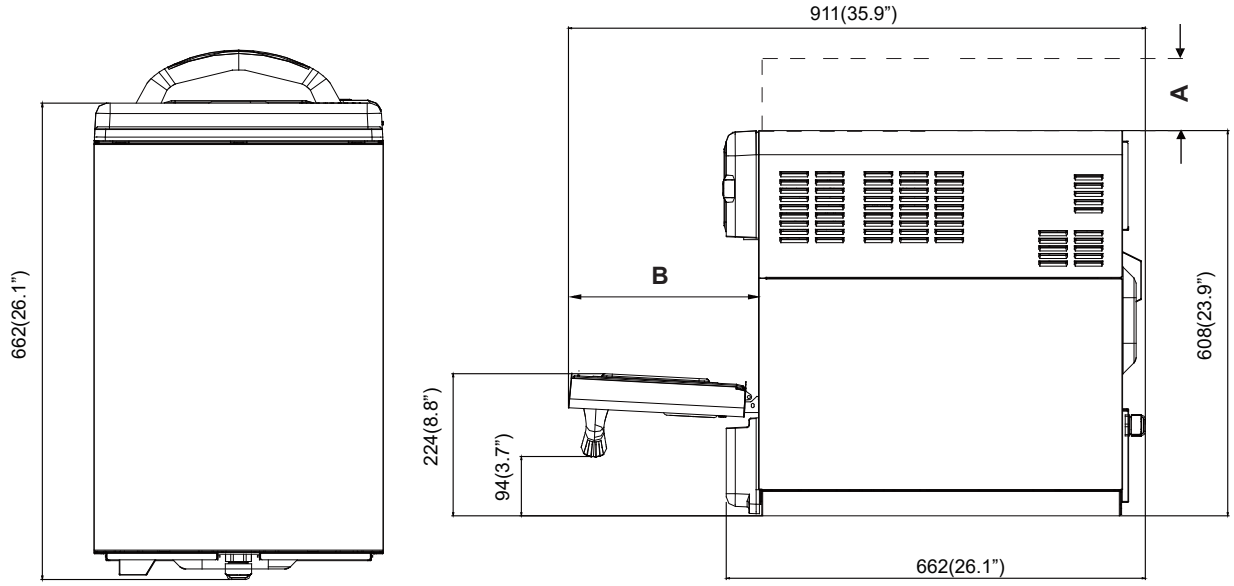
- Air vent on the front of the appliance
- Air filter at the back of the appliance

4 Setting up the appliance

Minimum space required

The following diagram and table show the space required for the appliance for different installation and operating situations They also show the minimum horizontal distances from adjacent walls and surfaces. The safety clearance on the top must always be complied with.

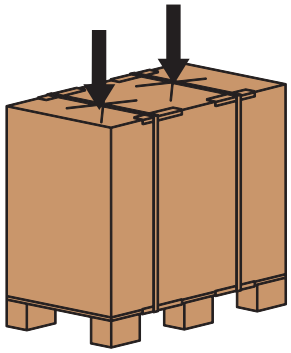
	Meaning	Space required			
A	Safety clearance from the top	[in]	2	[mm]	50
B	Depth requirement, appliance door open at 90°	[in]	12.2	[mm]	310
	Safety clearance on left-/right-hand side / at rear	[in]	0.78	[mm]	20



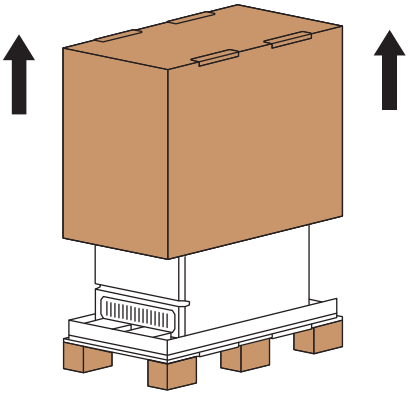
4 Setting up the appliance

4.3 Unpacking the appliance

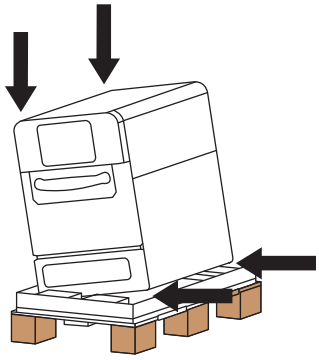
1.Cut the packing belts.



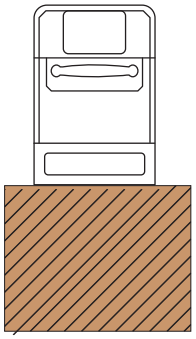
2.Take the upper carton up.



3.Two people press the machine at the same time to raise it at the same time.
Other hand holds the bottom of the machine.
Two people lift the machine at the same time.



4.Lift up the desktop or other positions, place stably, connect the power supply, and then start.



Wrong operation warning: it is forbidden to pull the packing belt or to stack during the packaging and transportation; it is forbidden to pull the power cord or lift the unit by the door handle when taking out the machine.

5 Installation

Purpose of this chapter

This chapter explains how to connect your Commercial high speed oven to the electrical supply.

5.1 Safe working during electrical installation

For your safety

Before starting work, familiarize yourself with the hazards described in 'Hazards and safety precautions during installation' on page 18.

Eligibility of personnel for the electrical installation

Only electricians qualified under the term from an authorized service company are permitted to perform work on electrical equipment.

Regulations for the electrical installation

Observe the following requirement to prevent hazards caused by faulty electrical connections:

- The electrical supply must be connected in accordance with applicable local and national regulations and regulations of the professional associations and of the relevant power supply company.

Live components

⚠DANGER

Risk of electric shock from live parts

When the appliance is not connected to an equipotential bonding system, there is a risk of electric shock from touching live parts.

- ▷ Make sure that any work on the electrical system is performed solely by a qualified electrician from an authorized service company.
- ▷ Make sure that the electrical connections are intact and connected securely before putting the appliance into use.
- ▷ Before preparing the appliance for use, make sure that the appliance, including all metallic accessories, is connected to an equipotential bonding system.
- ▷ The power supply must be sine wave, odd harmonic distortion not more than 8%.

5.2 Planning the electrical installation

Meaning

It is crucial to the safe and reliable operation of the appliance that the electrical system is installed carefully and correctly. All the rules and regulations listed here, and the described procedure, must be strictly followed.

⚠ Rules for safe electrical installation of the appliances

Observe the following rules to prevent hazards caused by faulty electrical connections:

- The electrical supply must be connected in accordance with applicable local regulations of the professional associations and of the relevant power supply company.
- The case of the appliance must be grounded in a suitable manner and connected to an equipotential bonding system.

- For Commercial High Speed Oven on a wheeled platform, the length of the mains power lead must accommodate the degree of movement allowed to the appliance by the retaini ng device on the wheeled platform. When moving the assembly (platform plus appliance), never place the mains power lead under tension.
- All electrical connections must be checked when the appliance is prepared for first-time use to ensure cables are laid correctly and connections are made properly.

5.3 Electrical installation requirements

Circuit Breakers

Establishments with standard (Type ‘B’) circuit breakers are sensitive to ‘surges’ which occur on switching on freezers, refrigerators and other catering equipment, including microwave combination ovens. Because of this, a Type ‘D’ circuit breaker (designed specifically for this type of equipment) must be fitted. An individual, suitably rated circuit breaker should be fitted for each appliance installed.

6 Preparing the appliance for use

Purpose of this chapter

This chapter shows you how to put the Commercial High Speed Oven into operation and how to cook.

6.1 Safe working when preparing the appliance for use

For your safety when preparing the appliance for use

Before starting work, make sure that you are familiar with the hazards described under '*Hazards and safety precautions for use*'*on* page for 18 and in the chapter '*For your safety*' in this Installation and User Manual.

Personal protective equipment for preparing the appliance for use

Wear the personal protective equipment specified in the section '*Personal protective equipment*' on the relevant tasks.

Rules for safe operation of the appliance

To avoid hazards, the following rules must be observed during operation:

- The exhaust vent on the rear of the appliance, and the ventilation holes in the front of the appliance base must not be covered, obstructed or blocked.
- Ensure all appropriate accessories are fitted.

To avoid hazards, the following rules must be observed when operating appliances positioned on a wheeled supporting structure:

- The parking brakes on the front wheels must always be engaged when operating the appliances.
- Check that the wheel brakes are on before operation each day.

Live components

⚠DANGER

Risk of electric shock from live parts

When the appliance is not connected to an equipotential bonding system, there is a risk of electric shock from touching live parts.

▷ Make sure that any work on the electrical system is performed solely by a qualified electrician from an authorized service company.

▷ Before preparing the appliance for use, make sure that the appliance, including all metallic accessories, is connected to an equipotential bonding system.

Hot surfaces

⚠WARNING

Risk of burns from high temperatures inside the cavity and on the inside of the appliance door

▷ You may get burnt if you touch any of the interior parts of the cooking chamber, the inside of the appliance door or any parts that were inside the oven during cooking.

▷ Wear personal protective equipment.

6 Preparing the appliance for use

Hot steam / vapour

⚠WARNING

Risk of scalding from hot steam and vapour

- ▷ When opening the door, always be cautious of escaping hot steam and vapour which can cause scalding to face, hands, feet and legs.
- ▷ When you are cooling the cavity using the 'cool down' function, step back from the appliance to avoid the hot steam and vapour escaping through the open door.

Excessive microwave energy

⚠WARNING

Risk of burns from excessive microwave energy

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- ▷ Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- ▷ Do not place any object between the oven front face and the appliance door or allow soil or cleaner residue to accumulate on sealing surfaces.
- ▷ Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the (1) door (bent), (2) hinges, (3) door seals and sealing surfaces.
- ▷ The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

Radio interference

NOTICE

This is a Class A product. This product may cause radio interference in which case the user may be required to take adequate measures

Reduce or eliminate interference to radio, television, or other electrical appliances by doing the following:

- Place electrical appliances as far away from the Commercial High Speed Oven as possible.
- Use a properly installed antenna on radio, television, etc. to obtain stronger signal reception.

7 Operation instruction

7.1 Start-up preheating

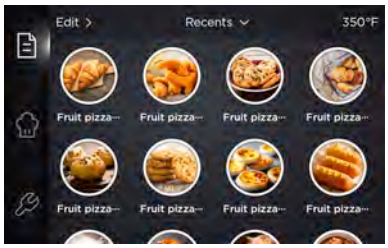
1). Press the start button and the screen displays the" Midea".

2). Preheat temperature can be customized to choose, 300°F.400°F.500°F or press Another TEMP or "No PreHeat" , custom preheat temperature, temperature range is 200°F-527°F.

3). If you want to CANCEL the preheating, click CANCEL. Do Not preheat or preheat the finished, enter the automatic recipe interface.In the preheated state, temperature not reached can not START.

4). Click the temperature value, jump directly to the preheating interface, display the preheat progress percentage, preheat complete, please put in the food, click on the preheat START cooking.

7.2 Automatic Recipe Operation



1） When you go to the recipe page, the menu can be categorized as, by kind of food, by .. temperature.

2） Click "Edit", enter Password," flashtune "(password if wrong, can be recovered, enter a new password, update completed).

3）Click "delete" , can delete the menu.

4）To edit the menu, touch any one of the 1st Stage inputs (Time, MWPower, Fan) and the slide

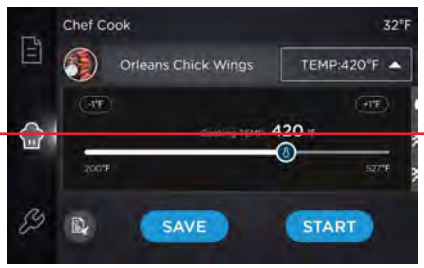
7.3 Chef customizes

1）Select Chef Cook " " ",and enter the Password " flashtune".
You must then press the small blue colored "check" mark on the keypad."

2）Click "+ ", and select image.

3） Type the name of the recipe after the picture, for example, Orleans Chick Wings.

4）Select temperature, for example, 420°F.



5）Using the slide-bars that appear, select the cooking perameters Time cooking " " / Wave Power " " / Fan Power " " , for example, 03:00 / 70% / 70%.

6）There are 6 stages possible. Using the +1F and -1F for exact temperature selection.

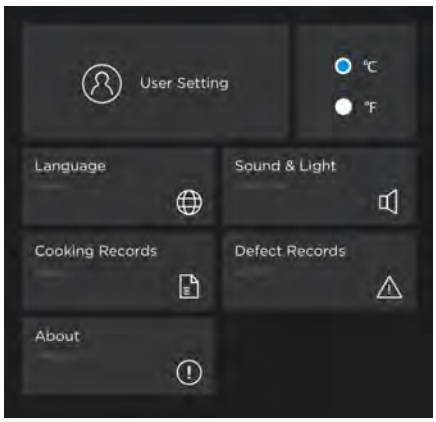
7）Click "Save", Save Menu Selection.

7 Operation instruction

8) Edit recipes and categories with the FlashTune program on your PC. When finished, "Drag and Drop" the saved file on to the USB drive you are using. Using "Save As" on the program will work to save it on the PC but not to the USB - must be copied to the USB from the folder.

7.4 User setting

1). The user settings page requires the user to enter a password to enter, the universal password is capital "FLASHTUNE " and the factory default password is lowercase: "flashtune".
User setting include: Eco, Eco settings, preheat settings, USB, TEMP Bands, Day Shift, Manage Permission, Manage Recipes, Manage PWD, Date & Time.



7.5 Language

Modify the system language, there will be black screen and delay, please wait.





7. 6 Sound & Light

Drag the slider to modify the sound Volume and backlight brightness. Sound range from 0-100% , step 6% or 7% , backlight range 0-100% , step 1% .



7 Operation instruction

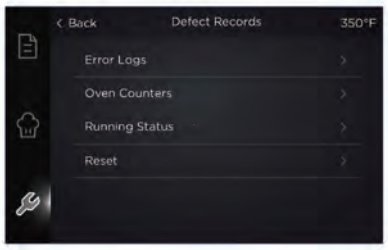
7.7 Cooking Records

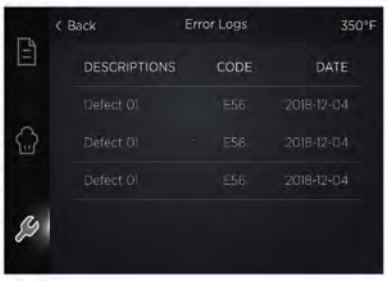
Record and view the current number of times and number of cooked menus, sorted by number of times.



7.8 Defect Records

Record and view the operation status and failure record of the equipment. Reset to factory mode (all non-factory data will be lost).

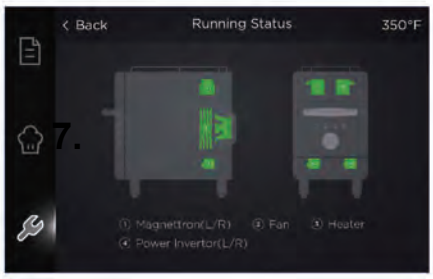


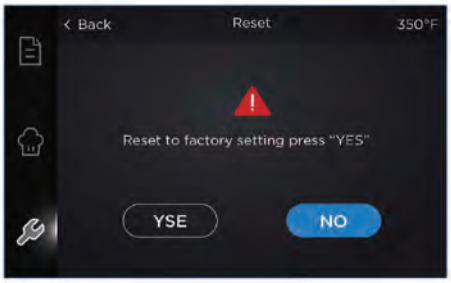




7 Operation instruction

7.





7.9 About

Electronic Controller Version, Module serial Number, Software version and Memory usage "and other related information"



7 Operation instruction

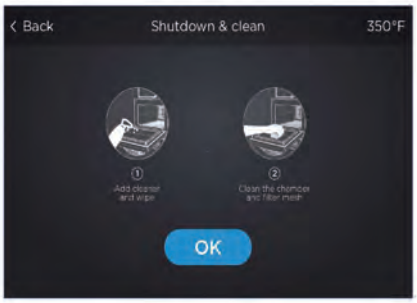
7.10 Shutdown&clean

1).Press the power button, the Shut Down & Clean window will appear. While the cavity temperature is above 140F, this will remain.,

2). When the cavity temperature drops below 140F, you can shut down the oven with the "OK" button. This should take approximately 20 minutes if PreHeat was 500F.



press "OK" and the oven will shut down.



8 Cleaning instruction

8.1 CLEAN AFTER EACH MEAL PERIOD

Oven Area	Action	Solution to be used
Cavity	Clean by hand with a soft cloth / paper towel	Midea Cleaner included with the oven
Outside of appliance	Clean by hand with a soft cloth	Commercially approved stainless steel cleaner or hard surface cleaner
Containers, baking sheets, shelf grills and other accessories used for cooking	▪ Synthetic Scrub Pad" use a "sponge" it is illegal in a commercial environment) ▪ Rinse off after with water	Non-Abrasive commercial solution.

8.2 Items required for cleaning

Items required for cleaning

- Detergent
- Protective rubber gloves
- Non-abrasive nylon scrub pad
- Cleaning towel and cloths



NOTICE

- Never use sharp implements or harsh abrasives on any part of the appliance.
- Do not use tools.
- Do not use caustic cleaners on any part of the appliance or cavity. It will cause permanent damage to the catalytic converters.

8 Cleaning instruction

8.3 Safe working when cleaning

Your safety and the safety of your staff

Before your personnel start working with the microwave combination oven make relevant safety arrangements.

Instruct your personnel to learn the safe-working rules given in this section before starting work, and to follow them strictly.

Instruct your personnel to familiarize themselves with the hazard warnings listed in this section and in further instructions below, and instil in them the importance of taking the specified precautions.

Personal protective equipment for your personnel

Instruct your personnel to wear the correct personal protective equipment specified in the section.

Rules for moving and setting up the wheeled trolley safely

To avoid hazards, the following rules must be observed when moving the wheeled trolley that carries the appliances (optional accessory):

- Watch out for all connecting cables when moving appliances. Never wheel over the connecting cables. Never stretch let alone pull off the connecting cables.
- The appliances must be disconnected from the electrical supply before moving the stacking kit (optional accessory).
- The appliances must be left to cool down on the trolley before being moved.
- There must not be any food left in the appliances.
- The appliance door must be closed.
- Protective clothing must be worn if the appliance is mounted on a trolley.
- It is important to ensure that the unit is level once is back in place.
- Once the unit is back in place, the parking brakes must be engaged again.
- Whatever the position, care must be taken to ensure that the trolley carrying the appliance does not tip over.

Spraying down the appliance with water

⚠DANGER

Risk of electric shock from live parts

Water on the exterior of the appliance can cause a short-circuit, which may result in electric shock on touching the appliance.

▷ Do not spray the interior and exterior of the appliance with water.
▷ Always keep the USB cover closed during cleaning.

Hot surfaces

⚠WARNING

Risk of burns from high temperatures on interior parts of the appliance

You may get burnt if you touch any of the interior parts of the cavity, the inside of the appliance door or any parts that are or were inside the oven during cooking.

▷ Before starting cleaning tasks, wait until the cavity has cooled to below 60°C / 140°F or use the Cool Down function to cool the cavity.
▷ Wear PPE.

8 Cleaning instruction

Never Spray Water Into The Cavity!

⚠WARNING

Risk of scalding from hot steam

If water is sprayed into the hot cavity, steam will be produced that may scald and damage components.

▷ Before starting cleaning tasks, wait until the cavity has cooled to below 60°C / 140°F or use the 'Cool Down' function to cool the cavity.

Contact with cleaning chemicals

⚠WARNING

Risk of irritation to skin, eyes and respiratory system.

Direct contact with the cleaning or protective chemicals will irritate the skin, eyes and respiratory system.

▷ Do not inhale the vapours or spray mist from the cleaning and protective chemicals.
▷ Do not let the cleaning or protective chemicals come into contact with skin, eyes or mucous membranes.
▷ Do not spray cleaning or protective chemicals into a cavity.
▷ Wear PPE.

8 Cleaning instruction

8.4 Cleaning instructions

Requirements for cleaning the appliance

- The appliance has been cooled down correctly
- No food has been left in the cavity.
- All containers,ovenware, gridiron and any other accessories have been removed from the cavity.
- Unplug the power cord
- Wear gloves.
- Open the door

Cleaning the oven and oven parts

1. 

When the oven is cooled, open the door.

2. 

Take out the lower jetplate with a fetch tool.
Clean the bottom food debris.

3. Use the spray select the spray mode and spray on parts that need to clean .
Clean with a wet but non-drip rag.
Use a rag with clean water again and repeat the steps twice .
Cleaning frequency: 1 time /per day.

4. Clean all surfaces of the cavity **except the roof (jet plate) and door seal**.

NOTICE: Do not spray directly into the cavity.

8 Cleaning instruction

5. For difficult areas, leave to soak for 10 minutes with the appliance door open.
Use a non-abrasive nylon scrub pad to clean all surfaces of the cavity and the inside surface of the appliance door.

NOTICE: Do not scrub the cavity ceiling plate or door seal or use overly abrasive cleansers.

6. Wash off all surfaces using a wet clean cloth.
Dry using a fresh, clean cloth or paper towel.
If required the cavity roof and door seal can be wiped clean with a wet clean cloth as well.

7.



Replace the cleaned cook plate / wire rack.
Double-check that all components are dry before re-fitting them.
Wipe the outside of the appliance with a damp cloth.

NOTE: Do not use the appliance without a clean air filter in place.

8.



Close the appliance door.

9 Included accessories instruction

9.1 Included accessories



Pizza Stone



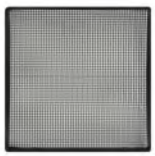
Teflon Liner



Peel / Paddle



For Bottom Plate Removal



Teflon Coated Perforated Base Basket



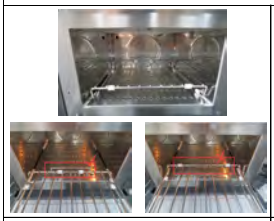
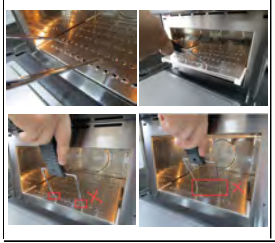
Rack



Teflon Coated Solid Bottom Tray

NOTICE: Only use nonmetallic utensils that would otherwise damage the coating

9 Included accessories instruction

9.2 HSO accessories guide	
	1.Put the Grill in the center of the oven cavity,try not to touch the cavity wall Please refer to the direction shown. Grill is an essential accessory for cooking.
	2.According to cooking recipe, such as burgers, it could use the Teflon Coated Solid Bottom Mat.
	3.According to cooking recipe, such as bread,it could use the Teflon Coated Perforated Base Mat.
	4.According to the recipe, such as bread, it could use the Teflon Liners.
	5.According to the recipe, it could use the Teflon baking grill, liner and basket.
	6.According to the cooking needs, such as pizza,add Pizza Stone it is recommended to place the pizza stone in the oven cavity in advance and Fully pre-heat
 	7.During cooking, it could use Stainless steel Peel/Paddle or the Silicone Heat Resistant Baking Gloves to take out the food or cooking accessories.
 	8.After the cooking process is completed and the HSO has cooled down sufficiently, get the cleaning agent, choose STREAM or SPRAY as needed,spray it to the rag, wipe off the stains, and turn the nozzle OFF after use.Do not use this cleaner for TFT screen cleaning. We suggest to use hygienic napkin for TFT screen's cleaning purpose Screen Cleaner .
	9.When cleaning the cavity, use the fork to take out the lower jet plate and clean the bottom.Please insert the lower jet plate in the direction shown.

10 Warranty information and contacting customer service

Warranty information

In order to be able to claim under the warranty for the microwave combination oven, the appliance must be installed in accordance with the instructions in the Installation and User Manual by a qualified service engineer from an authorized service company.

The warranty does not cover damage resulting from improper setup, installation, use, cleaning, use of cleaning chemicals, servicing or repair.

Required information

Please have the following appliance data in hand when contacting our customer service:

- Model number
- Serial Number of your Oven
- Proof of purchase DATE of your appliance - ex: Invoice etc.

Commercial Kitchen Appliance Division,
300 Kimball Drive, Parsippany New Jersey, USA 07054

Contact No (Toll free): 1-855-238-5604
E-mail: USService_Microwave@midea.com
Website: http://www.midea.com/us/Commercial-Kitchen

11. Top Ten Tips for Midea FlashChef® G1 HSO

First a little “FlashChef® Theory 101”: The more microwave energy that is used in a recipe, the shorter the cook time will be. “So what”? – Well, with shorter cook times, a product will not have enough time to brown (or Caramelize). Let’s take the humble “Roast” Chicken for example – in a conventional oven, it will need about 17 to 18 min per Lb at 350° - 375°. For a 3Lb bird, total cook time will take about an hour.
By adding Microwave energy, you can reduce the cook time to 9, 8, even as low as 7 min per Lb. – now the total cook time is only going to be about 21 – 14 min. There’s no way that the skin will brown and crisp up in that time at 350° – 375°F. SO, the temperature of the oven will have to go up to achieve the proper browning in the shorter cook time. – 450°, 475°, even 500°F will be needed depending on how much microwave you use to accelerate the cooking.
Use some of the pre-programmed items to “get a feel” for the speed of the oven and how it performs with the products you offer. If there are still questions, you can always reach out to the Midea Commercial Food Service Culinary Applications Team at ChefSupport@Midea.com.

1. Set your “PreHeat” temperature just above the thermal temperature of most of the items you are cooking.
2. Keep the door open only as long as needed to place food in or remove food from the oven.
3. Brush food items sparingly with oil to:
   a. Minimize smoke when the door is opened
   b. Reduce carbon build-up inside the oven.
4. When cooking items where more browning may be desirable, paprika can be added to the oil that is being brushed on the food (Skinless Chicken for example).
5. A cast-iron pan (flat or with grill grates) may be used to add “sear” and browning to your foods. Use during preheat and cooking
6. Clean the inside of the oven (Including the ceiling) after each meal period. (More often if necessary)
7. Use the:
   a. Solid Teflon Mat with foods that give off liquid – the sides will keep the liquid from collecting below the bottom plate.
   b. Mesh Teflon Mat with foods that are dry or breaded and won’t release excessive liquid.
8. Seafood/Shellfish (crablegs) can be cooked in a high-temp “oven” bag to steam (add a little salt water if desired). Fold the bag opening under the food and poke one hole in the top with your thermometer; this will allow steam that is generated to escape. Don’t “seal” it.
9. You always allow proteins (Steak, Chicken, etc.) to “rest” after cooking to allow moisture to migrate back to around the muscle fibers to re-enter cells and keep the product moist. – This is even more important with the Midea FlashChef G1.
10. Use low sided metal pans or trays and don’t “Cover” with aluminum foil when using the MW function – it will “shield” the food and may cause arc’ing.

12. Pre-programmed recipes

HSO B'Mark Programmes.	PreHeat: 500												
Top Menu	**Stage 1**				**Stage 2**				**Stage 3**				
Menu Item	Temp	Time	MW%	Fan	Temp	Time	MW	Fan	Temp	Time	MW%	Fan	Total Time
Items & weights & condition													
Appetizers													
Nachos (Chips and Cheese)													
Nachos Small (2oz chips 1oz Shr Cheese)	495	00:20	30	75									:20
Nachos Large (4oz chips 2oz Shr Cheese)	495	00:30	25	60									:30
Chicken Wings													
Chicken Wings 1 Lb (Refrig.)	495	00:50	90	100	500	00:40	40	100	500	:50	80	100	2:20
Chicken Wings 2 Lb (Refrig.)	495	1:30	80	100	500	1:00	40	100	500	1:30	70	100	4:00
Chicken Wings 1 Lb (Frozen)	495	1:30	90	90	500	1:30	60	80	500	1:00	80	100	4:00
Chicken Wings 2 Lb (Frozen)	495	2:00	80	80	500	2:00	60	70	500	1:30	70	50	5:30
Mozz Sticks													
8oz Froz	495	:55	70	100	495	1:15	0	80					2:10
16 oz Froz	495	1:15	85	100	495	1:30	0	80					2:45
Zucchini/Veg Sticks													
8oz Frozen	495	1:00	100	100	495	1:15	10	90					2:15
16oz Frozen	495	1:30	100	100	495	2:00	20	90					3:30
Breakfast													
Sandwiches - Eng Muffin													
Eng. Muffin with Egg	495	:25	90	100%	495	:10	10%	100%					:35
Eng. Muffin w Egg & Cheese	495	:25	90	100%	495	:15	10%	100%					:40
Eng. Muffin w Egg, Sausage & Cheese	495	:30	70	100%	495	:15	30%	100%					:45
Sandwiches - Croissant													
Croissant with Egg	495	:20	90	100%	495	:10	10%	100%					:30
Croissant w Egg & Cheese	495	:20	90	100%	495	:15	10%	100%					:35
Eng. Muffin w Egg, Sausage & Cheese	495	:25	70	100%	495	:15	30%	100%					:40
Toast													
Bread Toasting (4 & 2 Slices, White Bread)	500	:25	70	100	500	:35	0	100					1:00
Croissant Toasting (4 & 2 Each, cut open.)	500	:10	70	100	500	:25	0	100					:35
Pizza:													
Thin Crust													
Neopolitan/Thin, 12" Cheese Refrig.	495	1:30	80	100									1:30
Neopolitan/Thin, 12" Cheese Refrig. W Toppings	495	1:30	80	100	495	:30	0	100					2:00
Neopolitan/Thin, 12" Cheese Froz.	495	1:30	75	100	495	:30	0	100					2:00
Neopolitan/Thin, 12" Cheese Froz. W toppings	495	1:30	75	100	495	1:15	0	100					2:45
Thick Crust													
12" Self-Rising Cheese Frozen.	495	4:30	40	65									4:30
12" Self-Rising Cheese w Toppings Frozen	495	5:00	50	20	495	1:30	0	10					6:30
Sandwiches:													
Sub (5oz Meat, 2.5oz Cheese)					FOR FULL REPORT SEE Gino037								
8" with protein	490	:47	60	100%									:47
8" with Protein & Cheese	490	:50	60	100%									:50
SI Bread/Roll/Ciab. (4oz Prot. 2oz Cheese)													
With protein	490	:43	60	100%									:43
With Protein & Cheese	490	:45	60	100%									:45

12. Pre-programmed recipes

	Mat 2B Used:	Notes:
	None	Cook on plate that dish is served on. Spread out chips (Overlap is OK, do not "Pile") Spread cheese evenly over top of chips
	None	Cook on plate that dish is served on. Spread out chips (Overlap is OK, do not "Pile") Spread cheese evenly over top of chips
	Solid Mat	Wings and Drummies are pre-cooked and refrigerated, This programme based on average size - larger; longer, smaller; shorter time to be used.
	Solid Mat	Wings and Drummies are pre-cooked and refrigerated, This programme based on average size - larger; longer, smaller; shorter time to be used.
	Solid Mat	Wings and Drummies are pre-cooked and frozen, This based on average size - larger; longer, smaller; shorter time to be used.
	Solid Mat	Wings and Drummies are pre-cooked and frozen, This based on average size - larger; longer, smaller; shorter time to be used.
	Mesh Mat	Arrange with no overlap. 184 to 196 No "blow out".
	Mesh Mat	Arrange with no overlap. 184 to 196 No "blow out".
	Mesh Mat	Arrange on Mat with no overlap
	Mesh Mat	Arrange on Mat with no overlap
		B'fast Weights: Muffin 57gms Egg 53gms, Ham: 32gms, Cheese 18gms, Sausage Patty: 54gms.
	Mesh Mat	Cook Open-Face
	Mesh Mat	Cook Open-Face
	Mesh Mat	Cook Open_Face
	Mesh Mat	If open face of bread is too dark, reduce fan speed
	Mesh Mat	If open face of bread is too dark, reduce fan speed
	Mesh Mat	If open face of bread is too dark, reduce fan speed
	Mesh Mat	
	Mesh Mat	
	Mesh Mat	"Thin" tested was Tombstone 12"
	Mesh Mat	"Thin" tested was Tombstone 12"
	Mesh Mat	"Thin" tested was Tombstone 12"
	Mesh Mat	"Thin" tested was Tombstone 12"
	Mesh Mat	No Stone - Excellent result.
	Mesh Mat	No Stone.
		Use Mesh Mat
	Mesh Mat	Cook "open face"
	Mesh Mat	Cook "open face"
	Mesh Mat	Cook "open face"
	Mesh Mat	Cook "open face"

12. Pre-programmed recipes

HSO B'Mark Programmes.	PreHeat: 500												
Top Menu	**Stage 1**					**Stage 2**				**Stage 3**			
Menu Item	Temp	Time	MW%	Fan	Temp	Time	MW	Fan	Temp	Time	MW%	Fan	Total Time
Items & weights & condition													
Potatoes													
Potato Wedges													
1 Lb, Refrig.	495	2:00	50	100	495	2:00	0	100					4:00
1 Lb, Froz.	495	3:15	90	100	495	2:40	0	100					5:55
French Fries													
8oz, Froz	500	3:30	30	100									3:30
1 Lb, Froz.	500	4:00	40	100	500	1:00	0	100					5:00
Hash Browns													
1 Portion (2pcs) 2.4oz ea. 4.8oz total	495	1:30	70	100	495	1:45	0	100					3:15
Baked Potatoes (70ct.)													
Potato - 1 70 count (11-12oz)	495	6:00	50	80									6:00
Potato - 2 70 count (11-12oz ea)	495	8:00	55	70									8:00
Potato - 3 70 count (11-12oz ea)	495	9:30	60	60									9:30
Potato - 4 70 count (11-12oz ea)	495	10:00	70	50									10:00
Entrees/Meat													
Chicken													
Breast (11.4 oz. (no skin)) - thick part pounded Needs paprika for color	495	2:15	85	80	495	2:00	0	90					4:15
1/2 Roast 1Lb 9oz or 1Lb 12oz	495	3:30	85	70	495	3:00	0	90					6:30
Pork													
Pork Tenderloin -19oz. Trussed Oil, S&P	500	6:30	50	75									6:30
Pork Chop	500	4:00	50	100	500	3:00	0	100					7:00
Fish													
Salmon Filet - 8oz.	500	1:30	65	100	500	1:30	0	100					3:00
Shellfish													
Shrimp 16oz 16-20, Shell-on Ref.	500	1:45	50	75									1:45
Snow Crab Leg Clustr Refrigerated 16 oz portion (2 Clusters)	480	1:40	80	5									1:40
Beef													
Filet, 8oz Ref.	500	2:30	50	100	500	2:00	0	100					4:30
Chop/Strip 15oz Ref.	500	3:00	50	100	500	3:00	0	100					6:00

12. Pre-programmed recipes

	Mat 2B Used:	Notes:
	Mesh Mat	Spread out with no overlap
	Mesh Mat	Spread out with no overlap
	Mesh Mat	Spread out with no overlap
	Mesh Mat	Spread out with no overlap
	Mesh Mat	Separate the 2 pcs with no overlap
	Either Mat	Allow to "stand" 3 minutes after cooking. Cover (with foil "tent" if possible).
	Either Mat	Arrange in a "Star" pattern, Smaller ends towards the center. Allow to "stand" 3 minutes after cooking. Cover (with foil "tent" if possible).
	Either Mat	Arrange in a "Star" pattern, Smaller ends towards the center. Allow to "stand" 3 minutes after cooking. Cover (with foil "tent" if possible).
	Either Mat	Arrange in a "Star" pattern, Smaller ends towards the center. Allow to "stand" 3 minutes after cooking. Cover (with foil "tent" if possible).
		Iron pan preheated would increase browing
	Solid Mat	Flatten thicker side of the breast slightly to even cooking. Iron pan preheated would increase browning.
	Solid Mat	Leg & Wing Tucked. For better evenness of cooking, cut or "pop" leg joint
		Iron pan preheated would increase browing
	Solid Mat	Brush with Oil, Salt and Pepper, Iron pan preheated would increase browning
	Solid Mat	Brush with Oil, Salt and Pepper, Iron pan preheated would increase browning
	Solid Mat	Brush with Oil, Salt and Pepper. Cooking Flesh down browns more as well, but is less appealing
	Solid Mat	Spread evenly on Mat
	Solid Mat	Place Clusters in Ovenable (500F) bag. Pointing the legs towards each other, overlap the legs as much as possible. Add 1/4c (2 oz) Salted water (+Water from product defrosting (1-2oz)) Fold opening of the bag loosely under clusters for a light seal. Using thermometer, poke 1 hole in the top-center of the bag
	Solid Mat	Brush with Oil, Salt and Pepper, Iron pan preheated would increase browning
	Solid Mat	Brush with Oil, Salt and Pepper. Iron pan preheated would increase browning