

BUILT-IN OVEN

USER MANUAL

7NM30E4



MSmartHome

**Download the app
& activate product**

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 illustration is for reference only. Please take the appearance of the actual product as the standard.

THANK YOU LETTER

Thank you for choosing Midea! Before using your new Midea product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

CONTENTS

THANK YOU LETTER 01

SAFETY INSTRUCTIONS 02

SPECIFICATIONS 06

PRODUCT OVERVIEW 07

QUICK START GUIDE 09

PRODUCT INSTALLATION 13

OPERATION INSTRUCTIONS 18

CLEANING AND MAINTENANCE 20

TROUBLESHOOTING 22

DISPOSAL AND RECYCLING 23

SAFETY INSTRUCTIONS

Intended use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concerns. Unintended use may cause hazards and loss of warranty claims.

Explanation of symbols



Danger

This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.



Warning of electrical voltage

This symbol indicates that there is a danger to life and health of persons due to voltage.



Warning

The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.



Caution

The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.



Attention

The signal word indicates important information (e.g. damage to property), but not danger.



Observe instructions

This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

Read these operating instructions carefully and attentively before using/commis-sioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

WARNING

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children without supervision.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

PROHIBIT

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in the shattering of the glass.
- A steam cleaner is not to be used.
- The appliance is not intended to be operated by means of an external timer or a separate remote control system.
- Do not use the oven unless you are wearing something on your feet. Do not touch the oven with wet or damp hands or feet.
- When the door or drawer of the oven is open do not leave anything on it, or you may unbalance your appliance or break the door.
- Do not allow children to go near the oven when it is operating, especially when the grill is on.
- Don't use under the worksurface and it must not be subject to spillage from containers onto surfaces under which the appliance is installed.



CAUTION

- Please use the product in an open environment.
- During use, the appliance becomes very hot. Care should be taken to avoid touching heating elements inside the oven.
- Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring specifications.
- Children should be supervised to ensure that they do not play with the appliance.
- 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 the use of the appliance by a person responsible for their safety.
- Accessible parts may become hot during use. Young children should be kept away.
- An all-pole disconnection means must be incorporated in the fixed wiring in accordance with the wiring rules.
- 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.
- Hereby, [Guangdong Midea Kitchen Appliances Manufacturing Co.], declares that this [7NM30E4] is in compliance with the essential requirements and other relevant provisions of RE Directive 2014/53/EU and other relevant provisions of the Radio Equipment Regulations 2017.
- The declaration of "conformity may be consulted at <http://qrcode.smartiolife.com/MSToshiba/DownloadApp/download.html/DoC.pdf>.

ATTENTION

- When the oven is first switched on, it may give off an unpleasant smell. This is due to the bonding agent used for the insulating panels within the oven. Please run the new empty product with the conventional cooking function, 250°C, for 30 minutes to clean oil impurities inside the cavity.
- During the first use, it is completely normal that there will be slight smoke and door. If it does occur, you should wait for the smell to be cleared before putting food into the oven.
- Only use the temperature probe recommended for this oven.
- The oven door should not be opened often during the cooking period.
- The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement, and installation by unauthorized personnel.
- When the door or drawer of the oven is open do not leave anything on it, or you may unbalance your appliance or break the door.
- Some parts of the appliance may keep its heat for a long time; it is required to wait for it to cool down before touching onto the points that are exposed to the heat directly.
- If you will not use the appliance for a long time, it is advised to plug it off.

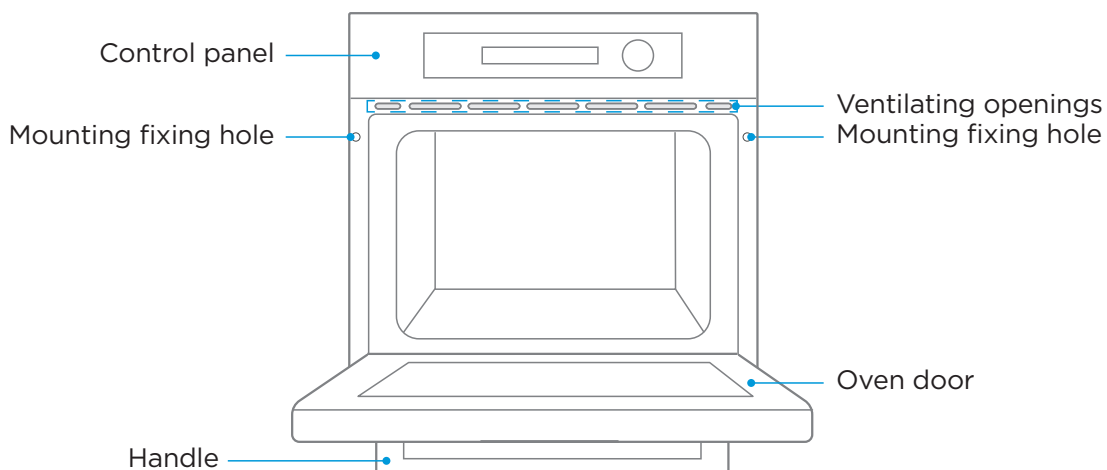
SPECIFICATIONS

Model	7NM30E4
Type of oven	Built-In Oven
Power Supply	220-240V~ , 50Hz-60Hz
Electric Power	3.2kW
Lamp Power	25W
Product Size	72L
Number of cavities	1
Heat source	Electricity
Energy consumption with a standard load 	1.05kWh/cycle*
Energy consumption with a standard load 	0.51kWh/cycle*
Energy Efficiency Index	59.8
Energy Efficiency Class	A++

PRODUCT OVERVIEW

Oven

When taking out food, please wear heat-insulating gloves to prevent burns!
Pay attention to the hot air when opening the oven door.

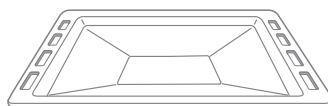


Accessories



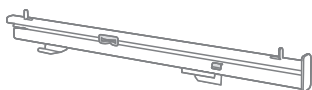
Grill rack x1

Grill food or place heat-resistant cooking containers



Grill tray x1

Cooking food or receiving food scraps



Slide rail x2

Only for some models





Meat probe x1

Detect food centre temperature

Only for some models

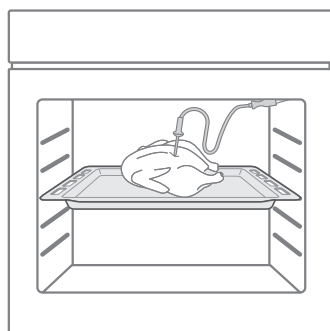
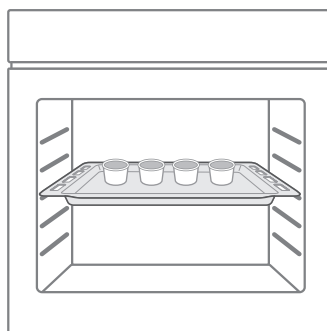
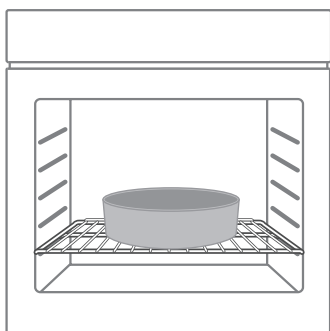
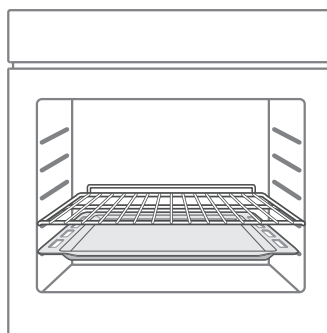
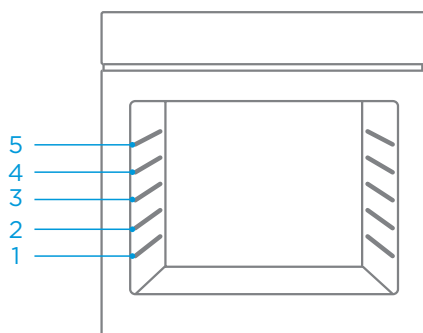
Accessories Use

For the oven to work properly, the grill rack and grill tray should only be placed between the first and fifth levels. When used together, place the grill tray under the grill rack.

When cooking a large volume of food, you can remove the brackets on both sides of the cavity and put the food and grill tray at the bottom of the oven. The following functions are recommended for cooking:  .

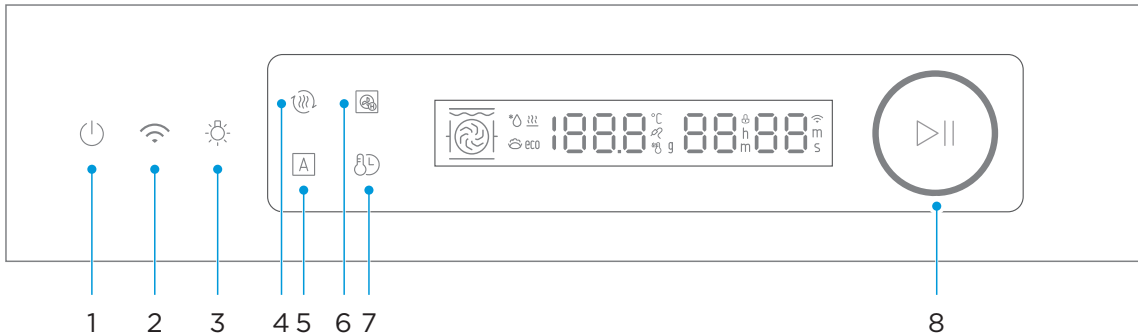
NOTE

To prevent heat accumulation at the bottom of the cavity, do not use the function of the bottom heating tube combination for heating and cooking.



QUICK START GUIDE














Oven Control Panel













icon		Introduction	
1		Cancel	Cancel the current setting and return to the standby state.
2		Wireless	Press and hold for 3 seconds to enter the connection network settings. Press and hold for 8 seconds to disconnect the network.
3		Lamp	Press this key briefly to turn the lamp on or off. Press and hold for 3 seconds to enter or release the child lock.
4		Preheat	Preheat the cavity to ensure the taste of the food.
5		A Menu	Press this key to select the automatic menu.
6		H Menu	Press this key to select the high-temperature baking menu.
7		Adjust	Adjust the temperature or time.
8		Adjust	Turn the knob to adjust the parameters; Press this key to start or pause the work.

NOTE








- After the oven is connected to the power supply or reconnected to the power supply, the wireless network is in the "On" state.
- In the standby state, press the "" key first, and then press the "" key quickly to enter the wireless network state inquiry (display "On" or "OFF").
- In the wireless network status query interface, press the "" key again, and then press the "" key quickly to switch the wireless network status.
- If the wireless network is in the "OFF" state, the oven cannot be remotely controlled using the App.
- 2.4G WIFI: 2412MHz-2472MHz, <20dBm
- BLE: 2402MHz-2480MHz, <10dBm

Mode	Introduction
 Conventional	The top and bottom heating elements work together to provide convectional cooking.
 Convection	In convection mode, the fan turns on automatically to provide even heat for single or multi-layer baking. This is particularly suitable for baking foods that require even colouring.
 Conventional+fan	The combination of the fan and the top and bottom heating elements provides more even heat penetration and colouration, primarily for cooking meat.
 Radiant heat	The inner grill element switches on and off to maintain temperature. Can be used to grill. You can use it to cook a small amount of food.
 Double grill+fan	The radiant heating element and top heating element are working with a fan.
 Double grill	The radiant heating element and top heating element are working.
 Pizza	Especially suitable for making pizza.
 Bottom heat	Heating is provided by heating pipes at the bottom of the oven. Mainly used for keeping warm and colouring the food.
 ECO	Cook the selected ingredients in a gentle way.
 Fermentation	Make yeast dough or yoghurt.
 Defrost	The circulation of air at room temperature enables quicker thawing of frozen food (without the use of any heat).
 keep warm	Keep the temperature of food constant.
 AQUA Clean	Steam softens the food residue in the cavity.














High-temperature menu

Code	Menu name	Mode	Time	Temperature	Preheat
H01	Honey glazed pork hock		25min	210°C	Yes
H02	Panko-Breaded Pork Chops		15min	260°C	Yes
H03	Jugged Duck Legs		20min	250°C	Yes
H04	Pork marsala with sautéed spinach and mushroom		10min	280°C	Yes
H05	Roast chicken		20+25min	250--180°C	Yes
H06	St. louis BBQ rib		90+15min	110--280°C	Yes
H07	Baked Lobster		8min	280°C	Yes
H08	Apple pie		20+25min	205--180°C	Yes
H09	Ciabatta bread		30min	230°C	Yes
H10	Mixed seafood		35min	200°C	Yes

Automatic menu

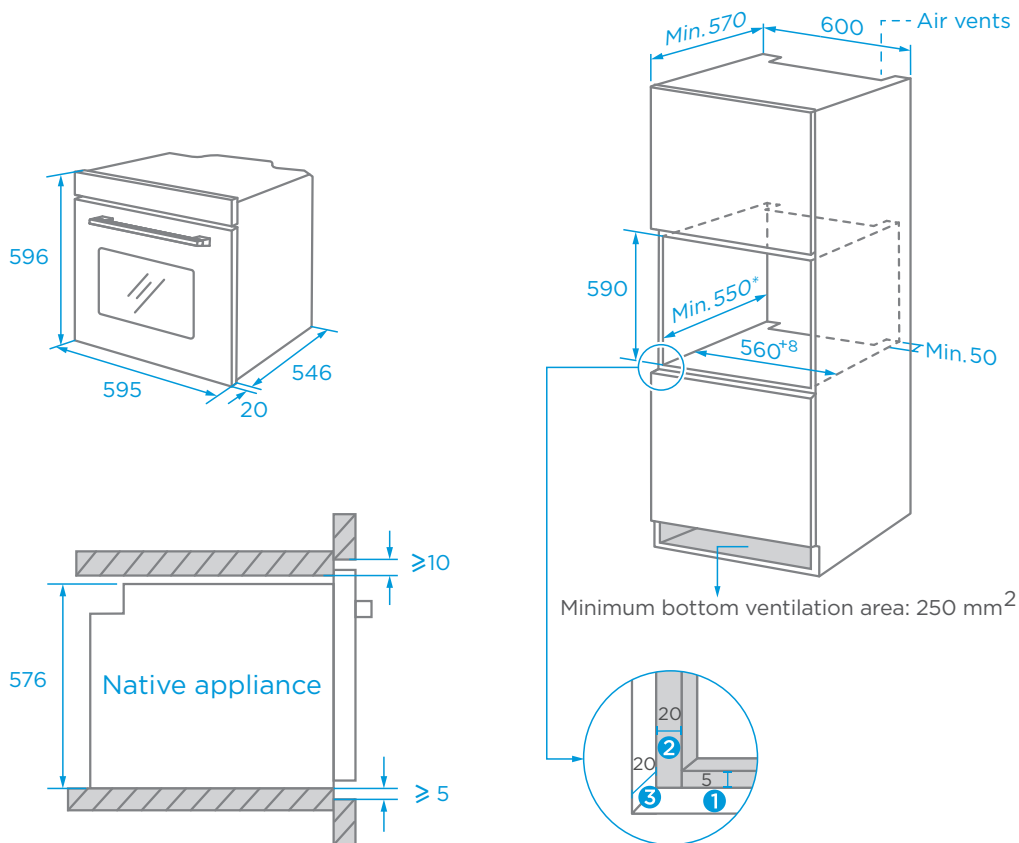
Code	Menu name	Mode	Time	Temperature	Preheat
A01	Roasted lamb leg with mint sauce		45+35min	175°C	Yes
A02	Roasted duck with orange sauce		40+15min	220-230°C	Yes
A03	Roasted lamb leg with Beans		15+75min	205°C	Yes
A04	BBQ pork rib with guava sauce		20+10min	180--235°C	Yes
A05	Duck Terrine		120min	160°C	Yes
A06	Asparagus Roll		10min	230°C	Yes
A07	medium cooked roast beef		130min	80°C	Yes

Automatic menu A

Code	Menu name	Mode	Time	Temperature	Preheat
A08	Roasted Salmon with watercress salad and caviar		6min	220°C	Yes
A09	Salt-crusted sea bass		13min	250°C	Yes
A10	Soufflé		13min	200°C	Yes
A11	Chocolate delight		40min	150°C	Yes
A12	Pizza with Tomatoes, Mozzarella and Basil		7min	250°C	Yes
A13	Bread and Butter Pudding		50min	180°C	Yes
A14	Peanut butter cookies		13min	175°C	Yes
A15	Fruit cake		30min	180°C	Yes
A16	Chocolate Lava Cake		13min	200°C	Yes
A17	Black and white cookies		12min	165°C	Yes
A18	Baked potato with cheese		60+18min	205°C	Yes
A19	Tomato tart tartan		35min	200°C	Yes
A20	French beans with parmesan		20min	200°C	Yes

PRODUCT INSTALLATION

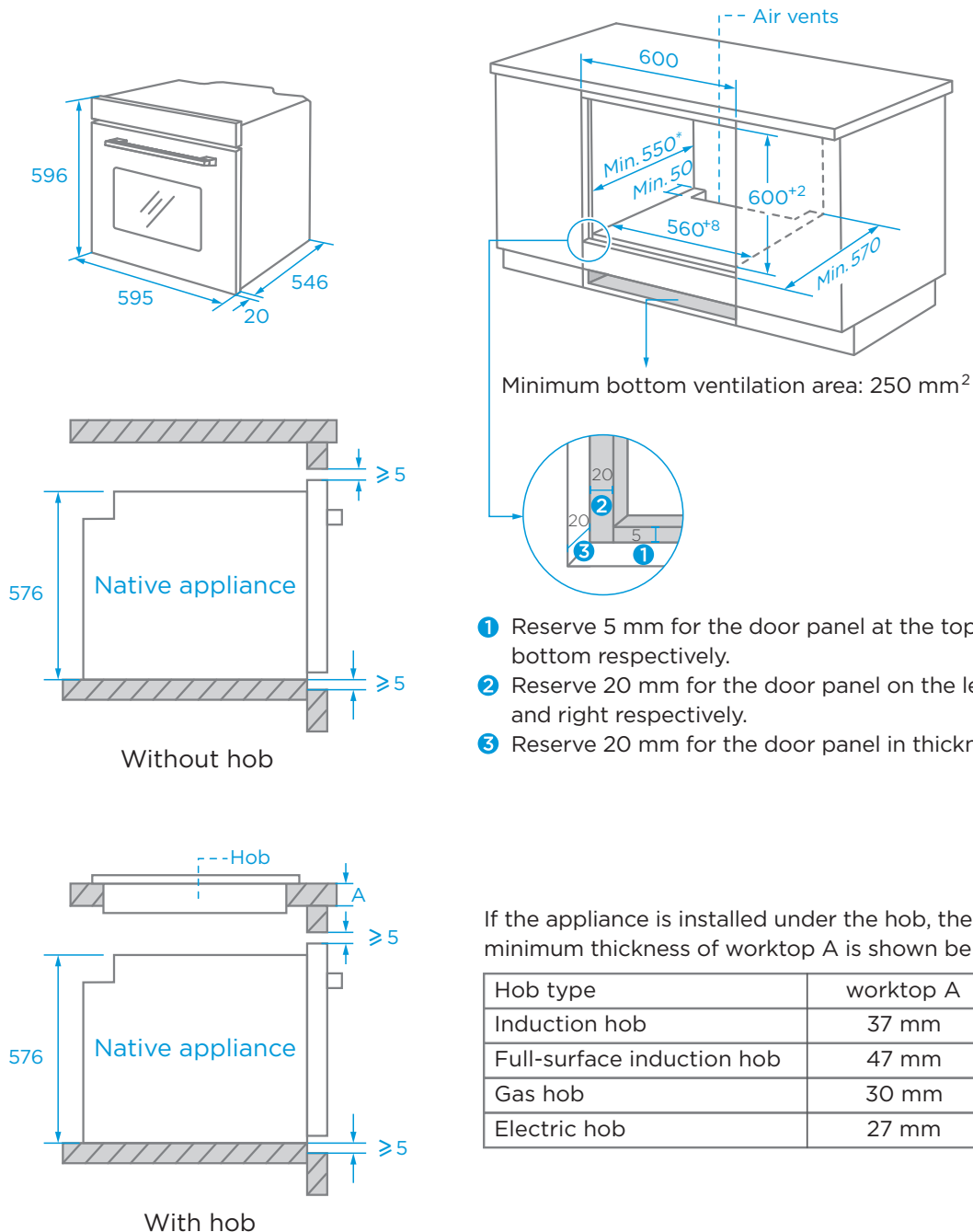
Cupboard Diagram (Standing Cupboard)



- 1 Reserve 5 mm for the door panel at the top and bottom respectively.
- 2 Reserve 20 mm for the door panel on the left and right respectively.
- 3 Reserve 20 mm for the door panel in thickness.

1. The thickness of the cupboard board is 20 mm.
2. If the power socket is installed on the back of the appliance, the depth of the cupboard opening shall be increased from a minimum of 590 mm to 620 mm.
3. The dimensions in the figures are in mm.

Cupboard Diagram (Ground Cupboard)



If the appliance is installed under the hob, the minimum thickness of worktop A is shown below:

Hob type	worktop A
Induction hob	37 mm
Full-surface induction hob	47 mm
Gas hob	30 mm
Electric hob	27 mm

1. The thickness of the cupboard board is 20 mm.
2. If the power socket is installed on the back of the appliance, the depth of the cupboard opening shall be increased from a minimum of 590 mm to 620 mm.
3. The dimensions in the figures are in mm.

Installation Important Instructions

Content that means [mandatory]

1. The safe operation of this appliance can only be guaranteed if it has been installed to a professional standard by these installation instructions. The installer shall be liable for any damage resulting from incorrect installation.
2. The entire installation process requires two professional installers. Wear dry protective gloves during installation to avoid scratches or electric shock.
3. Fitted units must be heat-resistant up to 90°C, and adjacent unit fronts up to 70°C.
4. Please use a 16A socket.

Content that means [prohibit]

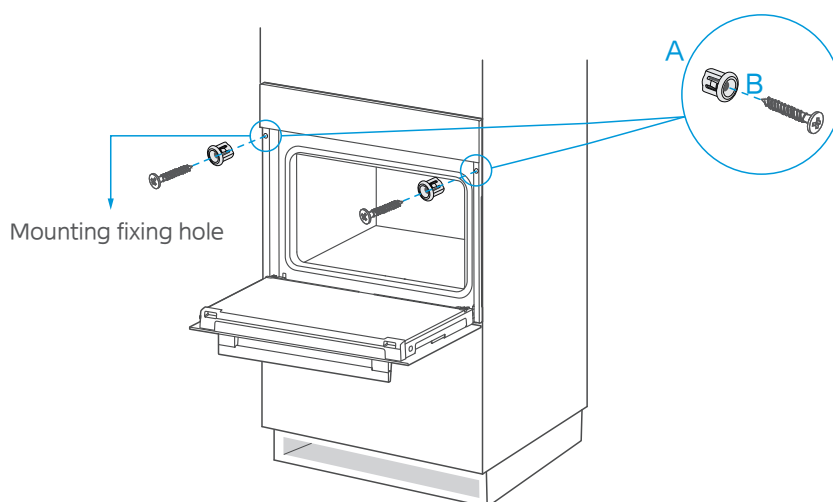
1. Do not install the appliance behind a decorative door or the door of a kitchen unit, as this may cause the appliance to overheat.
2. Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transit.
3. Do not block the vent of the appliance and the gap between the cupboard and the appliance.
4. Use extreme caution when moving or installing the appliance. It is very heavy, do not lift the appliance by the door handle.
5. If the power cord or power plug is damaged, stop using the appliance immediately, to avoid fire, electric shock or other injuries.

Content that means [note]

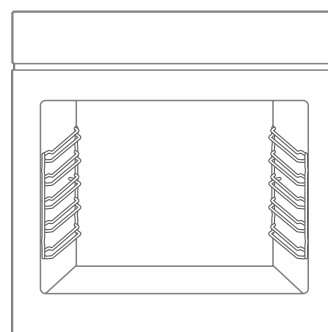
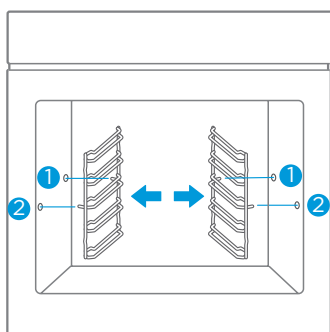
1. Be very careful when moving or installing the appliance to avoid damage to the appliance or damage to the cupboards.
2. Before starting up the appliance, remove all packaging materials and accessories from the cavity.
3. The power socket shall be accessible to users (such as next to the cupboard) for easy power-off.
4. After installation is complete, make sure that the power plug is firmly inserted into the socket.
5. Please refer to the "Cupboard Diagram" for the requirements of net depth of the cupboard. The clearance between the cupboard bottom board and the rear board (or wall) shall not be less than 50 mm.

Installation steps

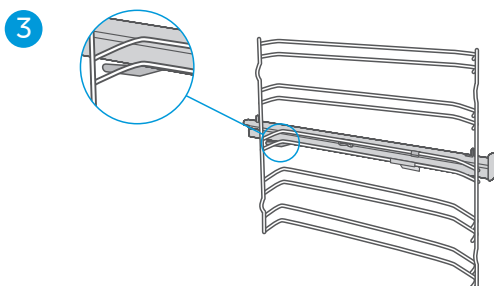
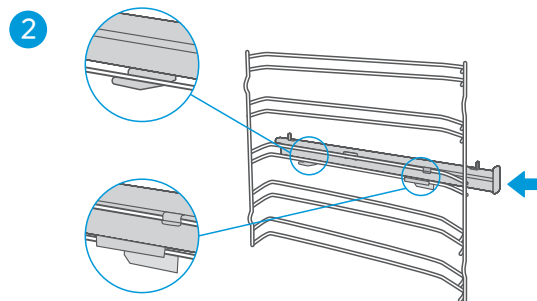
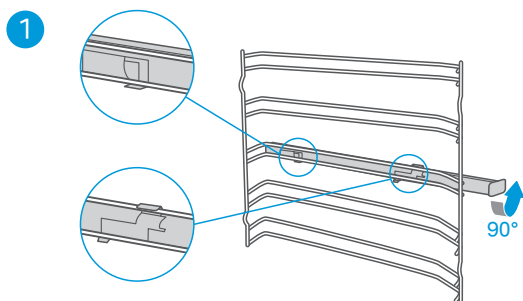
1. Please customize the cupboard according to the "Cupboard Diagram".
2. Before installation, please check for normal power sockets and appropriate grounding, and check whether the cupboard dimension meets the installation requirements.
3. Place the appliance in designated locations in the kitchen, install it in a vertical cupboard, and connect the power supply.
4. To locate the mounting fixing holes, open the appliance door and look at the side frame of the appliance (position shown above).
5. Fix the appliance to the cupboard with two rubber plugs A and screws B provided with the appliance.



Accessory installation




Accessory installation (Only for some models)



OPERATION INSTRUCTIONS

First Use




1. Before using it for the first time, please clean the oven and accessories to a certain extent. Remove the oven packaging shipping protection parts. Remove all accessories (eg: baking trays, grills, foam, etc.) from the cavity.
2. Thoroughly clean the attachment with soapy water and a rag or soft brush.
3. Wipe the cavity and oven surfaces with a soft damp cloth.
4. To avoid fire, please make sure that the cavity is free of any remaining packing materials and accessories when using it for the first time.
5. When using it for the first time, keep the kitchen highly ventilated (open the hood and windows). During this time, keep children and pets out of the kitchen and keep the doors of adjacent rooms closed.
6. To remove the smell of new products, run the following:

Oven Mode	Temperature	Time
 Conventional	250°C	0.5 Hour

Setting the clock

Before using your oven, set the clock.

If you want to modify the clock again, please follow steps 1 and 2.

1. In the standby state, turn the knob to enter the setting state.
2. Press the " " key for 3 seconds.
3. Turn the **knob** to adjust the hours of the clock.
4. Press the " " key to confirm.
5. Turn the **knob** to adjust the minutes of the clock.
6. Press the " " key to complete the clock setting.

Baking function

1. In standby state, turn the knob to select the mode.
2. Press the "▶||" key or "⌚" key and turn the knob to adjust the temperature.
3. Press the "⌚" key and turn the knob to adjust the time.
4. Press the "🔥" key to preheat the cavity (can be skipped).
5. Press the "▶||" key to start cooking.

NOTE

1. Preheating is to ensure the taste and nutrition of food.
2. After preheating, put the food into the oven, close the oven door and start cooking.
3. In the cooking process, press the "⌚" key and turn the knob to adjust the temperature. Press the "⌚" key again and turn the knob to adjust the time. There is no operation within 6 seconds after the adjustment is completed, and the adjustment parameters are automatically confirmed.
4. During cooking, open the oven door or press the "▶||" key to stop cooking. After closing the oven door will restart.

Automatic menu

1. In the standby state, turn the knob to enter the setting state.
2. Press the "A" key or the "🔧" key and turn the knob to select the menu.
3. Press the "▶||" key to start cooking.

NOTE

1. For the menu that needs to be preheated, put the food in the oven to start cooking after preheating is completed.
2. Please refer to the menu table for menu information.


Demo mode

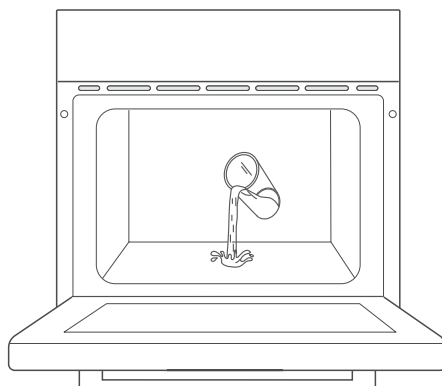
1. In the standby state, press and hold the "⏻" key for 10 seconds to enter the demo mode setting. At this time, the display screen shows "OFF", and you can turn the knob to select the On or OFF state, and automatically confirm the setting exit after 3 seconds of no operation, or press the "⏻" key short to exit the setting.
2. The demo mode has power-off memory function. In demo mode, the oven is still in demo mode after turning off the power and then turning on it. To exit the demo mode, please refer to step 1 and set it to "OFF".
3. In the demo mode, cooking is started, the large relay of the heating pipe does not work, and the small relay works normally;

CLEANING AND MAINTENANCE

Cleaning

Disconnect the power supply before cleaning and maintenance.
In order to ensure the life of the oven, it should be thoroughly cleaned frequently.
The cleaning steps are as follows:

1. After cooking, wait for the oven to cool completely.
2. Remove oven accessories, rinse with warm water and dry.
3. Remove food residues and oil stains from the oven cavity.
4. Clean the oven surface with a soft cloth dampened with detergent and dry.
5. Start the water clean function as follows:
 - 1). Add about 250 ml of purified water and an appropriate amount of dish soap to the cavity and stir well.
 - 2). With the oven door closed, turn Knob to the "  AQUA".
 - 3). Press the "▷||" key (The working time is 30 minutes).
6. After the water clean function is completed, wait for the oven to cool completely.
Then dry the furnace oven cavity with clean absorbent sponge or soft cloth.

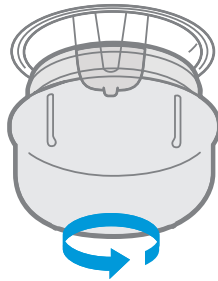


Notes

1. Do not use sharp cleaning tools, hard brush and corrosive cleaning products, so as not to damage the oven and its accessories.
2. Do not use rough scrubbing agent or sharp metal spatula to clean the door glass.

Lamp Replacement

1. Switch off and disconnect the power from the oven. Ensure that the internal parts are cool before touching the internal parts.
2. Remove the lamp cover by turning it counter-clockwise (note, it may be stiff), and replace the bulb with a new one of the same type.
3. Insert the new bulb, which should be resistant to 300°C. For replacement bulbs contact your local service centre.
4. If in any doubt, consult a qualified electrician for help.



Warning

To avoid electric shocks-please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold. before removing the lamp lens.

TROUBLESHOOTING

If the problem cannot be solved or other problems occur, please contact the after-sales service.

Problem	Possible reason	Solution
Unable to start	• Power is not connected	• connect power supply
	• The main power switch is not turned on	• Turn on the power switch
	• The oven door is not closed	• Close the oven door
The lamp does not come on	• It's broken	• Contact after-sales service
Has a pungent odour or smoke	• first use	• No processing required
The food is not cooked	• Temperature is too low	• Use a higher temperature
	• Food portion is too large	• Cook food in smaller pieces or extend the cooking time.
Burnt or uneven food	• The temperature is set too high or the heating time is too long	• Adjust the cooking temperature or time
	• The food is too close to the heating tube	• Adjust the placement layers of accessories
The fan did not stop working after stopping the heating	• Fan delays blowing for heat dissipation	• No processing required

DISPOSAL AND RECYCLING

Important instructions for the environment

Compliance with the WEEE Directive and Disposing of the Waster Product:
This product complies with the EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waster electrical and electronic equipment (WEEE).

This symbol indicates that this product shall not be disposed with other household wastes at the end of its service life. Used devices must be returned to the official collection point for the recycling of electrical electronic devices. To find these collection systems please contact to your local authorities or retailer where the product was purchased. Each household performs an important role in recovering and recycling old appliances. Appropriate disposal of used appliances helps prevent potential negative consequences for the environment and human health.



Compliance with RoHS Directive

The product you have purchased complies with the EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

The packaging materials of the product are manufactured from recyclable materials by our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.





make yourself at home