



make yourself at home



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HIGH-END DESIGN THAT SUITS YOUR KITCHEN

**BUILT-IN OVEN
BUILT-IN STEAM OVEN WITH GRILL**

MBI-65M40-SG | MBI-N5M90-SG | MBI-N50E4-SG





Model	MBI-65M40-SG	MBI-N5M90-SG	MBI-N50E4-SG
Product Category	Built-in Oven	Built-in Oven	Built-in Steam Oven with Grill
Features			
Oven Capacity	82L	82L	50L
Control Method	Mechanical	LED Touch & Knob	LED Touch
Temperature Range(°C)	50-250	50-250	30-250, Dough Proving 30-45
Max Power (W)	2100	3000	3000
Energy Rating Range	A	A	A +
Automatic Programmes	-	-	○
Glazed Glass Door (Quadruple/Triple/Double)	Double	Triple	Triple
Removable Door Plate	○	○	○
Electronic Child Safety Lock	-	○	○
Forced Cooling System	○	○	○
Cleaning	-	-	Steam Clean
Fast Preheating	-	-	○
Dimensions			
Oven (mm): W*D*H	595*575*595	595*575*595	595*568*454
Function			
Basic Function	Lamp	○	○
	Conventional	○	○
	Radiant Heat	-	○
	Double Grill	○	○
	Double Grill + Fan	-	○
	Bottom Heat/Bake	○	○
	Conventional+Fan	○	○
	Convection	-	○
	Bottom Heat+ Convection	-	○
	Convection	-	○
Additional Function	Keep Warm	-	○
	Slow Cook	-	○
	Drying	-	○
	Defrost	○	○
	Plate Warm	-	○
	Fast Preheating (4 min to 180℃)	-	○
	Dough Proving	-	○
	ECO	-	○
	Probe	-	○
	Steam Cleaning	-	○
	Auto Menus	-	○
	Steam Combi	-	○ (L1/L2/L3-400/600/800W)

MBI-65M40-SG



EXPRESS AND PROFESSIONAL COOKING AT HOME



82L Capacity

It is designed to provide increased capacity to accommodate the largest dishes, such as a whole roast chicken.



"A" Class Energy Rating

MBI-65M40-SG built-in oven is more eco-friendly with the "A" class energy rating. It makes full use of the energy, saving up your electricity with efficient performance.



2-layer Glass Door

Inner door glass can be easily removed from the frame. Users can clean or raise the door glass effortlessly.



Enamel Cavity

The smooth and scratch-resistant enamel coating repels oil stains and food residues, making it easy to be cleaned.



Conventional + Fan

The combination of fan and top and bottom burners provide more even heat penetration and coloration, primarily for cooking meat.



Defrost

The circulation of air at room temperature enables quicker thawing of frozen food. It is a gentle but quick way to speed up the defrosting time.



Top Heater

Heat is provided by heating element at the top of the oven. Mainly used for the surfaces coloring of the food.



Bottom Heater

A concealed element in the bottom of the oven provides a more concentrated heat to the base of food. It is mainly used for keeping food warm.



Conventional

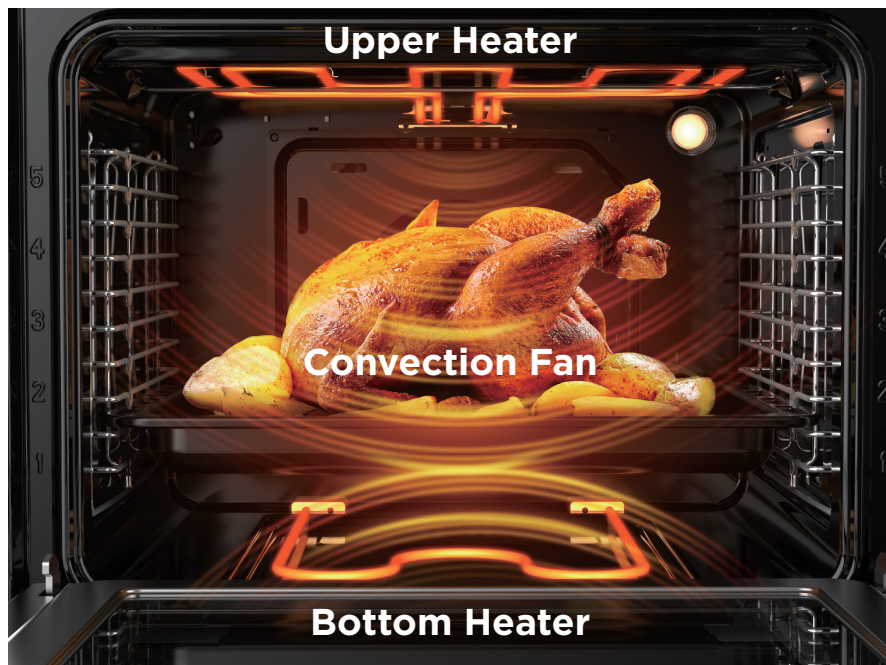
The top and bottom elements work together to provide conventional cooking. This function is ideal for baking larger cakes.



Lamp

The oven lamp enables the user to observe the progress of cooking without opening the oven door.

EASY & TASTY COOKING



Even Defrost

Crunchy Bake



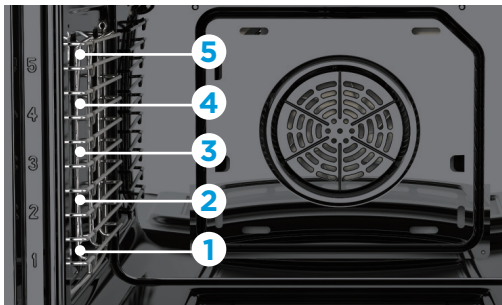
Yummy Roast



Crispy Grill



MORE SPECIAL FEATURES



5-level Side Chromed Rack Support



Integral Cooling System



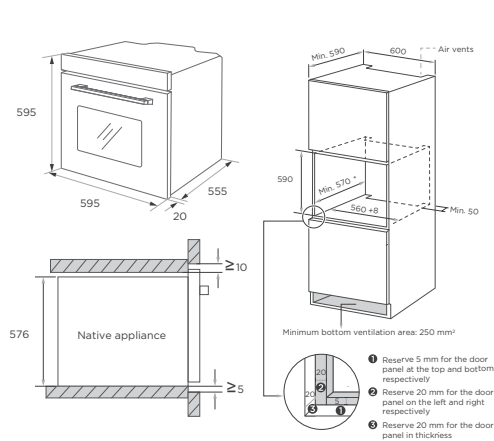
A Energy Rating



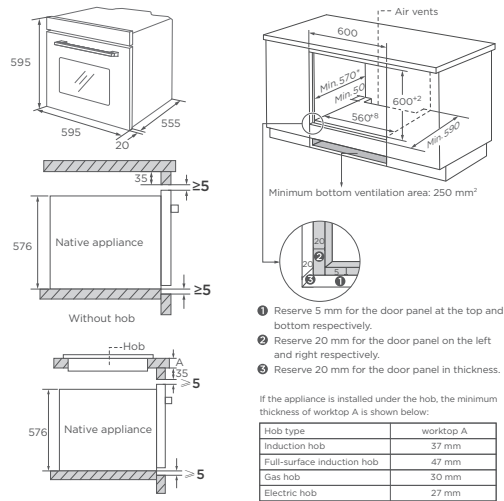
Easy Clean Enamel Cavity

INSTALLATION GUIDE

Cabinet diagram (standing cabinet)



Cabinet diagram (ground cabinet)





Built-in Oven

MBI-65M40-SG

Control panel

Display		LED
Controller	Easy-tronic	●
	Mechanical	-
Digital timer		-
Mechanical Timer (cut-off)		-

Door plate

Door glass	2-layer (With metal/Fully glass)	-
	3-layer	●
	4-layer (With metal/Fully glass)	-
Inner Door Plate	With metal	-
	Fully glass	●

Cavity

Rack support		●
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Control panel

Top Heating Element	Unit: W	950
Grill Heating Element	Unit: W	2000
Bottom Heating Element	Unit: W	1100
Convection Heating Element	Unit: W	2000
Convection Motor	Unit: W	34
Rotisserie Motor	Unit: W	-
Cooling Fan	Unit: W	13
Oven Lamp	Unit: W	25
Max. Power	Unit: W	3000

Normal

Carriers In Both Sides	Plastic	●
Surface Printing	Silk Screen	●
Temperature Sensor		●
Fixation kit	Screws	●
Door	Removable	●
Forced Cooling System		●
Smoke Ventilation		●

Source	Electrical	●
Cavity Size(L)		82
Voltage	220-240 volts, 3 wire 50/60 Hz	●
	120 volts, 3 wire 50/60 Hz	-
Energy Efficiency Rate	A+	-
	A	●
	B	-
	C	-
Cavity Size	W*D*H, mm	487*450*350
Oven Size	W*D*H, mm, besides the handle	595*575*595
Pakaging Size	W*D*H, mm	648*688*670

Functions

Temperature Range	Degree Celsius	50/250
Timer		120 min
Functions	Lamp	●
	Defrosting	●
	Bottom Heat	●
	Conventional	●
	Conventional+Fan	●
	Conventional+Fan	-
	Top Heat	-
	Double Grilling	●
	Double Grilling + Fan	-
	Convection	-
	Pyrolytic (Grill+Bottom)	-
	Electronic Child Lock	-
	Reservation	-

MBI-N5M90-SG



MULTIFUNCTIONAL OVEN PROVIDES ALL-ROUNDED SOLUTIONS



82L Capacity

It is designed to provide increased capacity to accommodate the largest dishes, such as a whole roast chicken.



Mechanical + Touch Control with LED display

The intuitive user Interface and display allows you to quickly set the oven.



"A" Class Energy Rating

It makes full use of the energy, saving up your electricity with a more efficient performance.



3-layer Glass Door

Safe and cool touch with the 3-layer glass door.

9 Cooking Functions



Convection (50-240°C)



Double Grill (180-240°C)



Conventional (50-250°C)



Radiant Grill (180-240°C)



Bottom Heater (60-120°C)



Defrost



**Conventional + Fan
(50-250°C)**



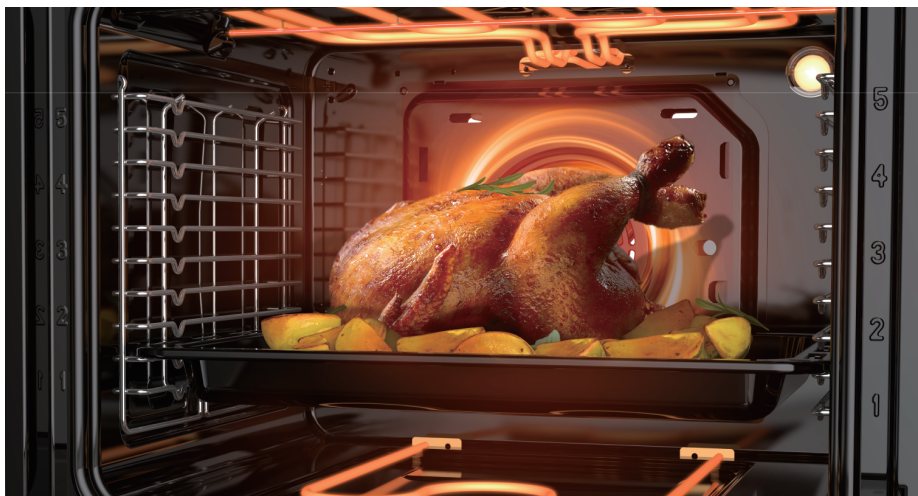
**Double Grill with Fan
(180-240°C)**



Lamp

MAIN COOKING FUNCTIONS

Convection Cooking with Turbo Heating Element



An element around the convection fan provides an additional source of heat. The fan automatically comes on to improve air circulation within the oven and creates an even heat for cooking.

Double Grill



The Radiant element work with quartz element simultanesouly, giving a rapid and even grilling heat. This function can effectively brown the surface of food.

Double Grill + Fan

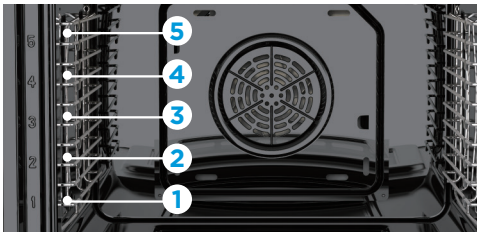


Double grill with fan function combines a traditional tube, a radiant tube, and a fan together, which makes the grilling result extremely crispy and even.

MORE SPECIAL FEATURES



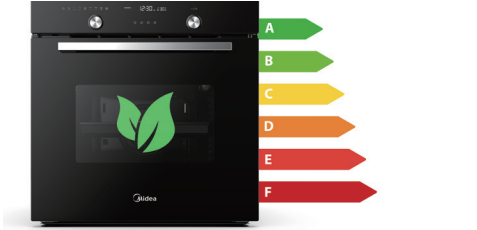
Mechanical + Touch Control with LED display



5-level Fixed Chrome Rack Support



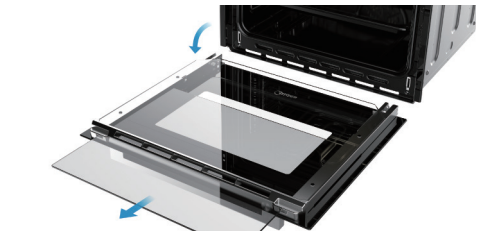
3-layer Cool Door



A Energy Rating

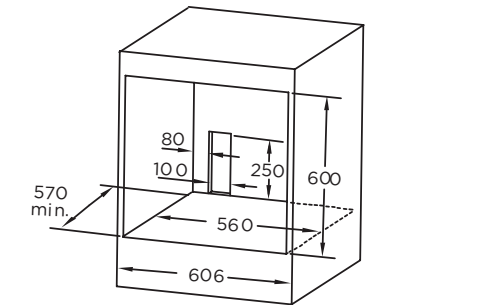
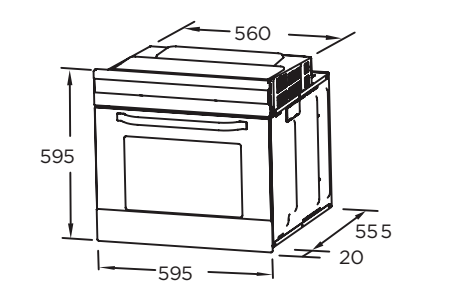


Easy Clean Enamel Cavity



Easy Clean Removable Door

INSTALLATION GUIDE





Built-in Oven

MBI-N5M90-SG

Control panel

Display		LED
Controller	Easy-tronic	●
	Mechanical	-
Digital timer		-
Mechanical Timer (cut-off)		-

Door plate

Door glass	2-layer (With metal/Fully glass)	-
	3-layer (With metal/Fully glass)	●
	4-layer (With metal/Fully glass)	-
Inner Door Plate	With metal	-
	Fully glass	●

Cavity

Rack support		●
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Control panel

Top Heating Element	Unit: W	950
Grill Heating Element	Unit: W	2000
Bottom Heating Element	Unit: W	1100
Convection Heating Element	Unit: W	2000
Convection Motor	Unit: W	34
Rotisserie Motor	Unit: W	-
Cooling Fan	Unit: W	13
Oven Lamp	Unit: W	25
Max. Power	Unit: W	3000

Normal

Carriers In Both Sides	Plastic	●
Surface Printing	Silk Screen	●
Temperature Sensor		●
Fixation kit	Screws	●
Door	Removable	●
Forced Cooling System		●
Smoke Ventilation		●

Source	Electrical	●
Cavity Size(L)		82
Voltage	220-240 volts, 3 wire 50/60 Hz	●
	120 volts, 3 wire 50/60 Hz	-
Energy Efficiency Rate	A+	-
	A	●
	B	-
	C	-
Cavity Size	W*D*H, mm	487*450*350
Oven Size	W*D*H, mm, besides the handle	595*575*595
Pakaging Size	W*D*H, mm	648*688*670

Functions

Temperature Range	Degree Celsius	50/250
Timer		9 hours
Functions	Lamp	●
	Defrosting	●
	Bottom Heat	●
	Conventional	●
	Conventional+Fan	●
	Radiant Grilling	●
	Radiant Grilling+Fan	-
	Top Heat	-
	Double Grilling	●
	Double Grilling + Fan	●
	Convection	●
	Pyrolytic (Grill+ Bottom)	-
	Electronic Child Lock	●
	Reservation	●

MBI-N50E4-SG



DIVERSE FUNCTIONS, BEYOND YOUR EXPECTATION



50L Capacity

50L compact capacity accommodates most of the daily dishes while saving up the cabinet space.



White LED Display with Touch Control

The intuitive user Interface and display allows you to quickly set the oven.



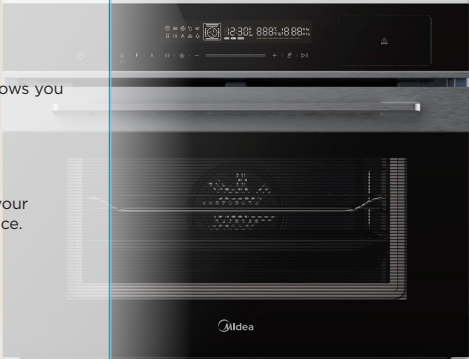
"A+" Class Energy Rating

It makes full use of the energy, saving up your electricity with a more efficient performance.



Speedy Preheat

4'30" to 160°C, 6'10" to 200°C.



Cooking Functions



Conventional



Convection



ECO Convection



Radiant Grill



Double Grill



Lower Heater



Conventional
+ Fan



Double Grill
+ Fan



Lower Heater
+ Convection



Steam Cooking

Upgraded Functions



Steam
Convection



Steam
Conventional



Steam
Double Grill + Fan



16 Auto
Cook Menus



Meat Probe

4 STEAM FUNCTIONS

Healthy, Fresh & Tender

“Healthy Steam Cooking” generates immediate hot steam, circling the cavity and food rapidly. Hence nutrients and freshness of food are well retained while keeping the original flavor.



Steam+Conventional

Retain the freshness in vegetables, and deliver tenderness in meat.



Pure Steam

Nutrients of food are well retained while keeping the original flavor.



Steam+Double Grill+Fan

Add extra moisture and tenderness to the perfectly roasted meat.

Steam+Convection

The hot steam quickly locks the moisture inside, making bread/cake extraordinarily soft and fluffy.

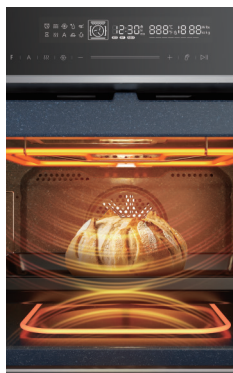


MORE SPECIAL FEATURES

13 Combinations of Different Modes



Double Grill



Conventional



Convection



Steam



16 Auto Menus

Steamed fish | Steamed shrimp with garlic powder | Steamed baby Chinese cabbage | Roast chicken wings | Grilled shrimp | Seafood Bread | Croissant pizza | Cranberry cookies | Roast beef | Sponge cake | Cod fish | Millefoglie of potato | Roasted chicken with potatoes | Roast beef perfect | Descaling | Clear up

Temperature Probe

With this intelligent tool, the oven automatically stops when the precisely set temperature is reached at the center of the roasting piece, avoiding an overcooked or underdone core and guaranteeing consistent perfection.



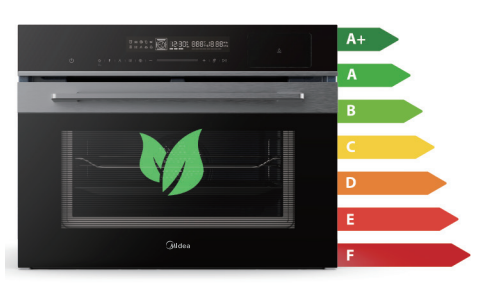
MORE SPECIAL FEATURES



Steam Clean



Speedy Preheat

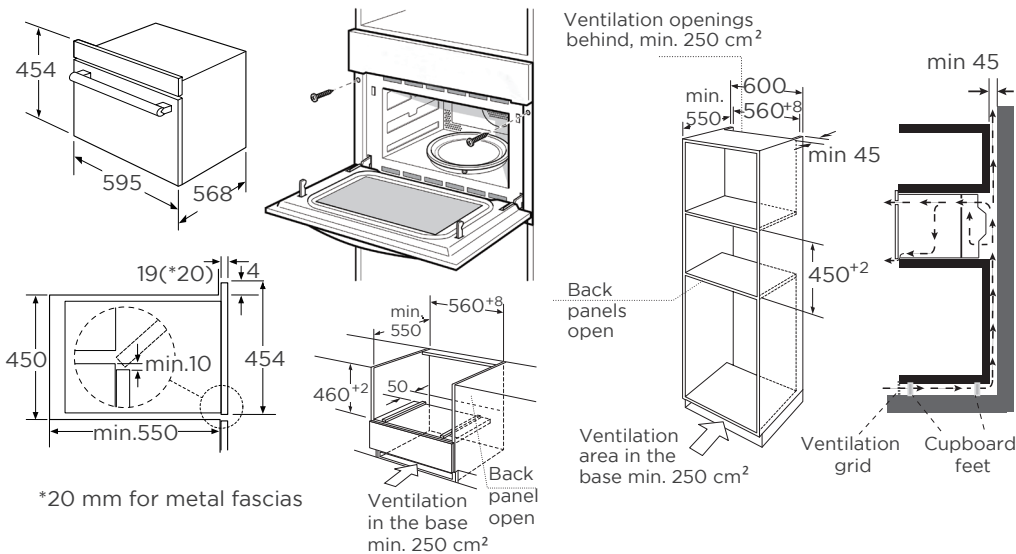


A+ Energy Rating



Safety Lock

INSTALLATION GUIDE





Built-in Oven

MBI-N50E4-SG

Control panel

Display		LED
Controller	Easy-tronic	●
	Mechanical	-
Digital timer		-
Mechanical Timer (cut-off)		-

Door plate

Door glass	2-layer (With metal/Fully glass)	-
	3-layer (With metal/Fully glass)	●
	4-layer (With metal/Fully glass)	-
Inner Door Plate	With metal	-
	Fully glass	●

Cavity

Rack support		●
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Control panel

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Normal

Carriers In Both Sides	Plastic	●
Surface Printing	Silk Screen	●
Temperature Sensor		●
Fixation kit	Screws	●
Door	Removable	●
Forced Cooling System		●
Smoke Ventilation		●

Source	Electrical	●
Cavity Size(L)		82
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Functions

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Timer		9 hours
Functions	Lamp	●
	Defrosting	●
	Bottom Heat	●
	Conventional	●
	Conventional+Fan	●
	Radiant Grilling	●
	Radiant Grilling+Fan	-
	Top Heat	-
	Double Grilling	●
	Double Grilling + Fan	●
	Convection	●
	Pyrolytic (Grill+ Bottom)	-
	Electronic Child Lock	●
	Reservation	●