

# Midea Built in Oven Instruction

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MODEL :7NM30EO/7NM30TO



SAVE THESE INSTRUCTIONS CAREFULLY

Read these instructions carefully before using your oven, and keep it carefully.  
If you follow the instructions, your oven will provide you with many years of good service.



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## **SAFETY INFORMATION**

### **Intended Use**

Thank you for buying Midea Built-in Oven. Before unpacking it, please read these instructions carefully. Only then will you be able to operate your appliance safely and correctly.

Warmly recommend retain the instruction manual and installation instructions for future use or for subsequent owners.

The appliance is only intended to be fitted in a kitchen.

Observe the special installation instructions.

Check the appliance if there is any damage after unpacking it. Do not connect the appliance if it has been damaged. Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty. Only use this appliance indoors.

The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. This appliance may be used by children over the age of 8 and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance.

Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

And please always slide accessories into the cavity the right way round.

## **WARNING**

### **Risk of electric shock!**

1. Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the aftersales service.
2. The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
3. Do not use any highpressure cleaners or steam cleaners, which can result in an electric shock.
4. A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

### **Risk of burns!**

1. The appliance becomes very hot. Never touch the interior surfaces of the appliance or the heating elements.
2. Always allow the appliance to cool down.
3. Keep children at a safe distance.
4. Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cavity.
5. Alcoholic vapors may catch fire in the hot cooking compartment. Never prepare food containing large

quantities of drinks with high alcohol content. Only use small quantities of drinks with high alcohol content. Open the appliance door with care.

## **Risk of scalding!**

1. The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.
2. When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.
3. Water in a hot cavity may create hot steam. Never pour water into the hot cavity.

## **Risk of injury!**

1. Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
2. The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

## **Risk of fire!**

1. Combustible items stored in the cavity may catch fire. Never store combustible items in the cavity. Never open the appliance door if there is smoke inside. Switch off the

appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.

2. A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude over the accessories.

## **Hazard due to magnetism!**

Permanent magnets are used in the control panel or in the control elements. They may affect electronic implants, e.g. heart pacemakers or insulin pumps. Wearers of electronic implants must stay at least 10 cm away from the control panel.

## Causes of Damage

1. Accessories, foil, greaseproof paper or ovenware on the cavity floor: do not place accessories on the cavity floor. Do not cover the cavity floor with any sort of foil or greaseproof paper. Do not place ovenware on the cavity floor if a temperature of over 50 °C has been set. This will cause heat to accumulate. The enamel will be damaged.
2. Aluminum foil: Aluminum foil in the cavity must not come into contact with the door glass. This could cause permanent discoloration of the door glass.
3. Silicone pans: Do not use any silicone pans, or any mats, covers or accessories that contain silicone. The oven sensor may be damaged.
4. Water in a hot cooking compartment: do not pour water into the cavity when it is hot. This will cause steam. The temperature change can cause damage to the enamel.
5. Moisture in the cavity: Over an extended period of time, moisture in the cavity may lead to corrosion. Allow the appliance to dry after use. Do not keep moist food in the closed cavity for extended periods of time. Do not store food in the cavity.
6. Cooling with the appliance door open: Following operation at high temperatures, only allow the appliance to cool down with the door closed. Do not trap anything in the appliance door. Even if the door is only left open a crack, the front of nearby furniture may become damaged over

time. Only leave the appliance to dry with the door open if a lot of moisture was produced while the oven was operating.

7. Fruit juice: when baking particularly juicy fruit pies, do not pack the baking tray too generously. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.
8. Extremely dirty seal: If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
9. Appliance door as a seat, shelf or worktop: Do not sit on the appliance door or place or hang anything on it. Do not place any cookware or accessories on the appliance door.
10. Inserting accessories: depending on the appliance model, accessories can scratch the door panel when closing the appliance door. Always insert the accessories into the cavity as far as they will go.
11. Carrying the appliance: do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.
12. If you use the residual heat of the switched off oven to keep food warm, a high moisture content inside the cavity can occur. This may lead to condensation and can cause corrosion damage of your high quality appliance as well as harm your kitchen. Avoid condensation by opening the door or use “Defrost” mode.

# INSTALLATION

To operate this appliance safe , please be sure that it has been installed to a professional standard respecting the installation instructions . Damages occur because of incorrect installation are not within the warranty.

While doing the installation , please wear protective gloves to prevent yourself from getting cut by sharp edges .

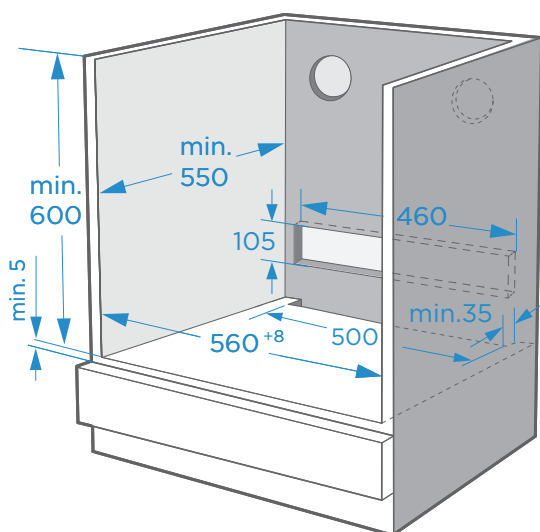
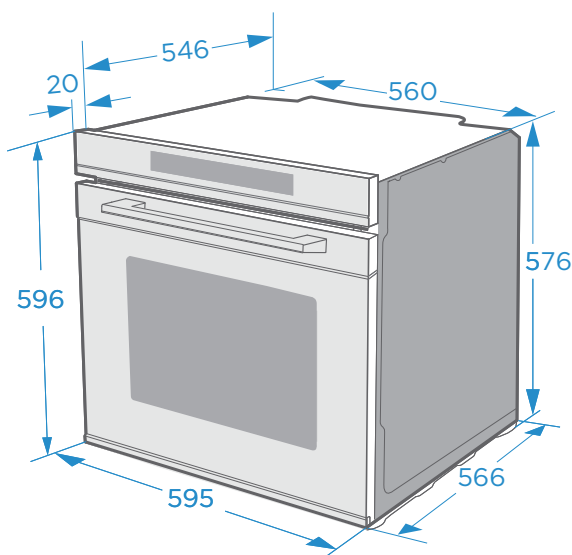
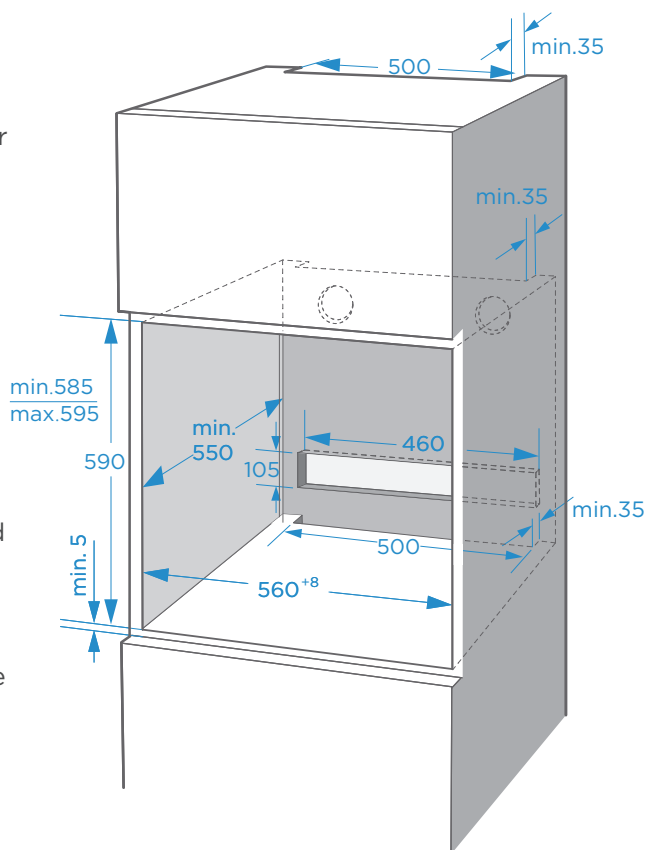
Check the appliance if there is any damage before installation and do not connect the appliance if there is .

Before turning on the appliance , please clean up all the packaging materials and adhe-sive film from the appliance.

The dimensions attached are in mm.

It is necessary to have the plug accessible or incorporate a switch in the fixed wiring, in order to disconnect the appliance from the supply after installation when necessary.

Warning: The appliance must not be installed behind a decorative door in order to avoid overheating.



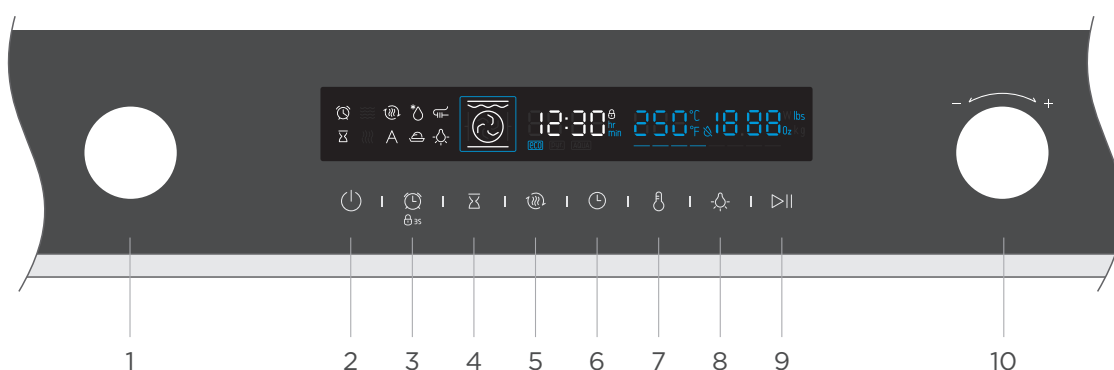
# OPERATING THE APPLIANCE

## IDENTIFYING THE APPLIANCE

Confirm the model number. You can distinguish model number by the control panel

### 7NM30EO

## COMPONENT



|                             |                                                                       |
|-----------------------------|-----------------------------------------------------------------------|
| 1. Oven - Function          | Turn this knob to change heating mode.                                |
| 2. ON / OFF                 | Switch on and off oven.                                               |
| 3. Timer / Child-Proof Lock | Use timer function/use child-proof lock with 3s press                 |
| 4. End time                 | Set an end time to the cooking duration.                              |
| 5. Quick preheat            | Use this to have a quick preheat.                                     |
| 6. Duration & Clock Setting | Set a duration time then select function & set clock in standby mode. |
| 7. Temperature Setting      | Press to set temperature.                                             |
| 8. Lamp ON / OFF            | Switch on and off the lamp.                                           |
| 9. Start / Pause            | Start and pause the cooking process.                                  |
| 10. Adjust                  | Change the adjustment values shown in the display.                    |

In working state, orange light is on; in standby state, white light is on.

# BEFORE USING THE APPLIANCE

## First using for the first time

Before using the appliance to prepare food for the first time, you must clean the cavity and accessories.

1. Remove all stickers, surface protection foils and transport protection parts.
2. Remove all accessories and the side-racks from the cavity.
3. Clean the accessories and the side-racks thoroughly using soapy water and a dish cloth or soft brush.
4. Ensure that the cavity does not contain any leftover packaging, such as polystyrene pellets or wooden piece which may cause risk of fire.
5. Wipe the smooth surfaces in the cavity and the door with a soft, wet cloth.
6. To remove the new-appliance smell, heat up the appliance when empty and with the oven door closed.
7. Keep the kitchen highly ventilated while the appliance is heating up first time. Keep children and pets out of the kitchen during this time. Close the door to the adjacent rooms.
8. Adjust the settings indicated. You can find out how to set the heating type and the temperature in the next section.

→ "Using Your Appliance" on page 12

### Settings

|              |                                                                                     |
|--------------|-------------------------------------------------------------------------------------|
| Heating Mode |  |
| Temperature  | 250°C                                                                               |
| Time         | 1h                                                                                  |

### After the appliance has cooled down:

1. Clean the smooth surfaces and the door with soapy water and a dish cloth.
2. Dry all surfaces.
3. Install the side-racks.

## Setting the time

Before the oven can be used, the time should be set.

1. After the oven has been electrically connected, touch the clock symbol  then you can set time of day in hours by turning right knob.
2. Touch clock symbol  again then you can set time in minutes by right knob.
3. Touch clock symbol  to finish the setting

**NOTE:** The clock has a 24 hour display.

# TYPES OF HEATING

Your appliance has various operating modes which make your appliance easier to use. To enable you to find the correct type of heating for your dish, we have explained the differences and scopes of application here.

| Types of Heating                                                                    |                    | Temperature | Use                                                                                                                               |
|-------------------------------------------------------------------------------------|--------------------|-------------|-----------------------------------------------------------------------------------------------------------------------------------|
|    | Conventional       | 30~250 °C   | For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings.                              |
|    | Convection         | 50~250 °C   | For baking and roasting on one or more levels. Heat comes from the ring heater surrounding the fan evenly.                        |
|    | ECO                | 140~240 °C  | For energy-saved cooking.                                                                                                         |
|    | Conventional + Fan | 50~250 °C   | For baking and roasting on one or more levels. The fan distributes the heat from the heating elements evenly around the cavity.   |
|   | Radiant Heat       | 150~250 °C  | For grilling small amounts of food and for browning food. Please put the food in the center part under the grill heating element. |
|  | Double Grill + Fan | 50~250 °C   | For grilling flat items and for browning food. The fan distributes the heat evenly around the cavity.                             |
|  | Double Grill       | 150~250 °C  | For grilling flat items and for browning food.                                                                                    |
|  | Pizza              | 50~250 °C   | For pizza and dishes which need a lot of heat from underneath. The bottom heater and ring heater will work.                       |
|  | Bottom Heat        | 30~220 °C   | For add extra browning to the bases of pizzas, pies, and pastries. Heating come from the bottom heater.                           |
|  | Defrost            | —           | For gently defrosting frozen food.                                                                                                |
|  | Fermentation       | 30~45 °C    | For making yeast dough and sourdough to prove and culturing yogurt.                                                               |

## Notes

Defrosting, fermentation and "ECO" functions cannot be preheated quickly .

| Types of additional function                                                                 | Temperature | Use                                             |
|----------------------------------------------------------------------------------------------|-------------|-------------------------------------------------|
|  Meat Probe | 40~99℃      | For helping baking meat like steak and chicken. |

## Notes

1. To defrost big portions of food, it is possible to remove the side-racks and place the container on the cavity floor
2. To warming tableware, it is beneficial to remove the side-racks and the heating modes “Hot Air Grilling” and “Fan Heating” with temperature setting of 50℃ are useful. “Hot Air Grilling” should be used, if more than half of the cavity floor is covered by the tableware.
3. Due to an optimum evenness of heat distribution inside the cavity during “Fan Heating”, the fan will work at certain times of the heating process, to guaranty the best possible performance.

## Caution

1. If you open the appliance door during an on-going operation, the operation will not be paused. Please be especially careful with the risk of burns.
2. Do not cover the ventilation slots. Otherwise, the appliance may overheat.  
To make the appliance cools down more quickly after the operation, the cooling fan may continue to run for a period afterwards.

## Cooling fan

The cooling fan switches on and off as required. The hot air escapes above the door.

# USING YOUR APPLIANCE

## Cooking with oven

1. After the oven has been electrically connected, turn the oven-function knob to select functions, turn the adjust knob the set cooking temperature.
2. Touch Start / Pause symbol  oven begin to work, if not, oven will back to clock after 10 minutes.
3. During the cooking process, you can touch  to cancel it.

**NOTE:** After temperature setting, you can touch clock symbol  to set the cooking duration time, you can set it by turning adjust knob.

## Quick preheat

You can use quick preheat to shorten the preheat time. Then you select a function, touch the quick preheat symbol , the mark of quick preheat in the screen will light up. If this function can't quick preheat, then there will be a "beep", defrosting, fermentation and "ECO" functions cannot be preheated quickly.

## Set end time

1. Complete clock setting;
2. Touch the , set the hour bit through the right knob, press , set the minute bit through the right knob, and touch the  icon to complete the confirmation;
3. Turn the left knob to select the function; set the time and temperature through the right knob;

## Notes

1. For example, when end time is 10 o'clock, and cooking duration time is 1 hour, oven will heat up at 9 o'clock, and finish at 10 o'clock.
2. Probe, thaw and fermentation functions cannot enter the appointment function .

## Change during cooking

During the period of appliance operating, you can change the heating type setting and temperature setting by oven-function or adjust knob. After the change, if there no other action after 6 seconds the oven will heat as what you changed.

If you want change cooking duration time in the cooking process, please touch  and change it by adjust knob.

After the change, if there no other action after 6 seconds, the oven will heat as what you changed. During the cooking process with a finish time setting, you can't do any change.

When you want cancel the cooking process, please touch  .

## Note

1. Changing modes/temperature/rest cooking time may have some negative influences for the result of cooking, we warmly recommend you not to do so unless you are well experienced on cooking.

## Caution!

After the appliance switched off, it becomes very hot especially inside the cavity. Never touch the interior surfaces of the appliance or the heating elements. Use oven gloves to remove accessories or ovenware from the cavity, and allow the appliance to cool down. Keep children at a safe distance at the same time to avoid the injury of burns.

## Timer

You can use timer function by touch . When the time arrived, oven will give “beep” for remind.

At the first touch of , set timer by hours, then touch  again, set timer by minutes. Touch  again, then the setting is finished.

You can set the timer before and during cooking process, but when you are selecting function and temperature, it's not available.

## Childproof lock

Your appliance has a childproof lock so that children cannot switch it on accidentally or change any settings.

When you give a long press for 3 seconds, childproof lock is activated. A long press for 3 seconds again the oven is unlocked.

You can activate and deactivate childproof lock when the oven is work or not. Give  a long press for 3 seconds, you can switch on and off the childproof lock. When the childproof is on, there will be a  in the status bar.

## Meat probe

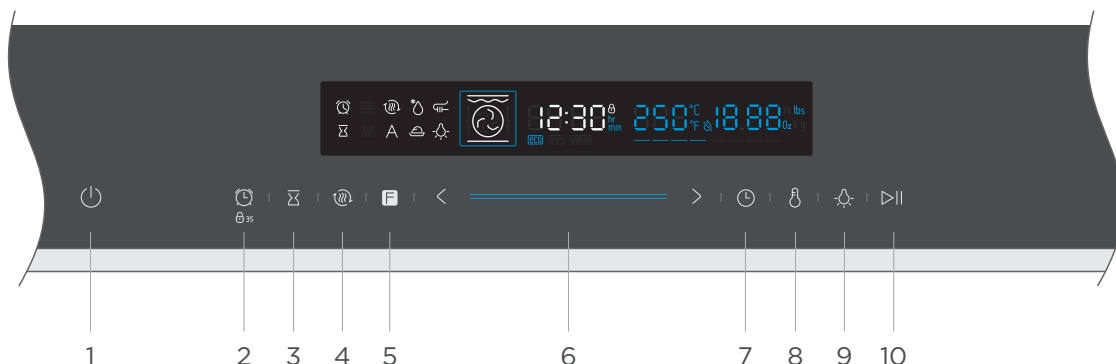
Your oven has an additional meat probe function . When you insert the meat probe into the position, the  icon will be light on. At the same time, the clock area will be changed to show the setting temperature of meat probe, you can turn the right-side knob to change the setting. To choose the function, turn the left-side knob to the one you need, then adjust the core temperature the same way with the right-side knob, and finally turn the oven on by pressing  (Before, make sure everything is well prepared ).  In this situation, icon  is used to change the setting between meat probe temperature setting and core temperature setting. And you can get the setting changed also during the process of oven on.

## Notes

1. Meat probe can be used together with rotary system;
2. While using meat probe , please make the head of it into the food instead of somewhere else, for the sake of long-term using;
3. Only use the temperature probe recommended for this oven.

## 7NM30TO

# COMPONENT



|                                                                                     |                             |                                                                            |
|-------------------------------------------------------------------------------------|-----------------------------|----------------------------------------------------------------------------|
|    | 1. ON / OFF                 | Switch on and off oven.                                                    |
|    | 2. Timer / Child-Proof Lock | Use timer function/use child-proof lock with 3s press                      |
|    | 3. End time                 | Set an end time to the cooking duration.                                   |
|    | 4. Quick preheat            | Use this to have a quick preheat.                                          |
|  | 5. Oven - Function          | Press this symbol to change heating mode, hold on 3s to change it quickly. |
|  | 6. Slider                   | Slide it to change the adjustment values shown in the display.             |
|  | 7. Duration & Clock Setting | Set a duration time then select function & set clock in standby mode.      |
|  | 8. Temperature Setting      | Press to set temperature.                                                  |
|  | 9. Lamp ON / OFF            | Switch on and off the lamp.                                                |
|  | 10. Start / Pause           | Start and pause the cooking process.                                       |

# BEFORE USING THE APPLIANCE

## First using for the first time

Before using the appliance to prepare food for the first time, you must clean the cavity and accessories.

1. Remove all stickers, surface protection foils and transport protection parts.
2. Remove all accessories and the side-racks from the cavity.
3. Clean the accessories and the side-racks thoroughly using soapy water and a dish cloth or soft brush.
4. Ensure that the cavity does not contain any leftover packaging, such as polystyrene pellets or wooden piece which may cause risk of fire
5. Wipe the smooth surfaces in the cavity and the door with a soft, wet cloth.
6. To remove the new-appliance smell, heat up the appliance when empty and with the oven door closed.
7. Keep the kitchen highly ventilated while the appliance is heating up first time. Keep children and pets out of the kitchen during this time. Close the door to the adjacent rooms.
8. Adjust the settings indicated. You can find out how to set the heating type and the temperature in the next section.

→["Using Your Appliance" on page 18](#)

### Settings

|              |                                                                                     |
|--------------|-------------------------------------------------------------------------------------|
| Heating Mode |  |
| Temperature  | 250°C                                                                               |
| Time         | 1h                                                                                  |

### After the appliance has cooled down:

1. Clean the smooth surfaces and the door with soapy water and a dish cloth.
2. Dry all surfaces
3. Install the side-racks

## Setting the time

Before the oven can be used, the time should be set.

1. After the oven has been electrically connected, touch the clock symbol  then you can set time of day in hours by slider or "+/-"-symbol.
2. Touch clock symbol  again then you can set time in minutes by slider or "+/-"-symbol.
3. Touch clock symbol  to finish the setting

**NOTE:** The clock has a 24 hour display.

# TYPES OF HEATING

Your appliance has various operating modes which make your appliance easier to use. To enable you to find the correct type of heating for your dish, we have explained the differences and scopes of application here.

| Types of Heating                                                                    |                    | Temperature | Use                                                                                                                               |
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|    | ECO                | 140~240℃    | For energy-saved cooking.                                                                                                         |
|    | Conventional + Fan | 50~250℃     | For baking and roasting on one or more levels. The fan distributes the heat from the heating elements evenly around the cavity.   |
|   | Radiant Heat       | 150~250℃    | For grilling small amounts of food and for browning food. Please put the food in the center part under the grill heating element. |
|  | Double Grill + Fan | 50~250℃     | For grilling flat items and for browning food. The fan distributes the heat evenly around the cavity.                             |
|  | Double Grill       | 150~250℃    | For grilling flat items and for browning food.                                                                                    |
|  | Pizza              | 50~250℃     | For pizza and dishes which need a lot of heat from underneath. The bottom heater and ring heater will work.                       |
|  | Bottom Heat        | 30~220℃     | For add extra browning to the bases of pizzas, pies, and pastries. Heating come from the bottom heater.                           |
|  | Defrost            | —           | For gently defrosting frozen food.                                                                                                |
|  | Fermentation       | 30~45℃      | For making yeast dough and sourdough to prove and culturing yogurt.                                                               |

## Notes

Defrosting, fermentation and "ECO" functions cannot be preheated quickly .

| Types of additional function                                                                 | Temperature | Use                                             |
|----------------------------------------------------------------------------------------------|-------------|-------------------------------------------------|
|  Meat Probe | 40~99℃      | For helping baking meat like steak and chicken. |

### Caution!

If you open the appliance door during an on-going operation, the operation will not be paused. Please be especially careful with the risk of burns.

### Notes

1. To defrost big portions of food, it is possible to remove the side-racks and place the container on the cavity floor.
2. To warming tableware, it is beneficial to remove the side-racks and the heating modes “Hot Air Grilling” and “Fan Heating” with temperature setting of 50℃ are useful. “Hot Air Grilling” should be used, if more than half of the cavity floor is covered by the tableware.
3. Due to an optimum evenness of heat distribution inside the cavity during “Fan Heating”, the fan will work at certain times of the heating process, to guaranty the best possible performance.

### Cooling fan

The cooling fan switches on and off as required. The hot air escapes above the door.

### Caution!

Do not cover the ventilation slots. Otherwise, the appliance may overheat.

To make the appliance cools down more quickly after the operation, the cooling fan may continue to run for a period afterwards.

## USING YOUR APPLIANCE

### Cooking with oven

1. After the oven has been electrically connected, touch the oven-function symbol  to select functions, use the slider or “+/-”-symbol to set cooking temperature.
2. Touch Start / Pause symbol , oven begin to work, if not, oven will back to clock after 10 minutes.
3. During the cooking process, you can touch  to cancel it.

NOTE: After temperature setting, you can touch clock symbol  to set the cooking duration time, you can set it by slider or “+/-”-symbol.

### Quick preheat

You can use quick preheat to shorten the preheat time. When you select a function, touch the quick preheat symbol , the mark of quick preheat in the screen will light

up. If this function can't quick preheat, then there will be a "beep". Defrosting, fermentation and "ECO" functions cannot be preheated quickly.

## Set a finish time

Then you finished the time setting, you can set a time when cooking end.

1. Touch , then you can use slider or "+/-"symbol to set end time in hours, touch  again then set it in minutes. When you finished the setting, touch  to make sure.
2. When you set the end time, you need set cooking duration time. Please check cooking with oven→NOTE to see how to set cooking duration time.
3. For example, when end time is 10 o'clock, and cooking duration time is 1 hour, then oven will heat up at 9 o'clock, and finish at 10 o'clock.

## Change during cooking

During the period of appliance operating, you can change the heating type setting and temperature setting by oven-function or slider. After the change, if there no other action after 6 seconds, the oven will heat as what you changed.

If you want change cooking duration time in the cooking process, please touch  and change it by slider or "+/-"symbol. After the change, if there no other action after 6 seconds, the oven will work as what you changed. During the cooking process with an end time setting, you can't do any change.

When you want cancel the cooking process, please touch .

### Note

1. Changing modes/temperature/rest cooking time may have some negative influences for the result of cooking, we warmly recommend you not to do so unless you are well experienced on cooking.

### Caution!

After the appliance switched off, it becomes very hot especially inside the cavity. Never touch the interior surfaces of the appliance or the heating elements. Use oven gloves to remove accessories or ovenware from the cavity, and allow the appliance to cool down. Keep children at a safe distance at the same time to avoid the injury of burns.

## Timer

You can use timer function by touching . When the time arrived, oven will give "beep" for remind. At the first touch of , set timer by hours, then touch  again, set timer by minutes. Touch  again and the setting is finished.

You can set the timer before and during cooking process, but when you are selecting function and temperature, it's not available.

## Childproof lock

Your appliance has a childproof lock so that children cannot switch it on accidentally or change any settings.

When you give a long press for 3 seconds, childproof lock is activated. A long press for 3 seconds again, the oven is unlocked.

You can activate and deactivate childproof lock when the oven is work or not. Give  a long press for 3 seconds, you can switch on and off the childproof lock.

When the childproof is on, there will be a  in the status bar.

## Meat probe

Your oven has an additional meat probe function . When you insert the meat probe into the position, the  icon will be light on. At the same time, the clock area will be changed to show the temperature setting of meat probe, you can use + and - , also the slider to change the setting. Then press  to choose the function, adjust temperature in the same way, and turn the oven on by pressing  (Before start , make sure everything is well prepared ). In this mode, icon  is used to change both the meat probe and core temperature. And you can get the setting changed also during the process of cooking.

## Notes

1. Meat probe can be used together with rotary system;
2. While using meat probe , please make the head of it into the food instead of somewhere else, for the sake of long-term using.

## 7NM30EO/7NM30TO

# DEMO WITH SABBAT MODE

## Demo mode

Demonstration mode, with power-off saving data function. Power off saving function: for example, when the demo mode is set to on, power off and then on is still on. After the demonstration mode is turned on, the heating pipe does not work.

1. In standby mode, press and hold the " " key to enter the demonstration mode and display "off";
2. Turn the knob to the right to turn on the demonstration mode, display "off", turn the knob to the left to turn on the demonstration mode, display "on"; (7NM30EO)
2. Slide the slider to the right to open the demonstration mode and display "off"; slide the slider to the left to close the demonstration mode and display "on"; (7NM30TO)

### Note:

You can press the cancel key to exit the setting, or wait for 3 seconds to automatically exit the demo mode setting state and return to the standby state.

## Sabbath mode

Sabbath mode has the function of power-off saving data. Save cooking data every 25 minutes. If the power is cut off during operation, after power on again, the Sabbath mode will continue to run until the cooking time is 0, or press the  key to return to standby mode.

1. In standby mode, press and hold the fast preheating key for 3 seconds to enter sabbath mode. The screen displays 5A8. The time adjustment range is 24-80 hours.
2. Turn the knob to adjust the cooking time. (7NM30EO)
2. The cooking time can be adjusted by sliding the slider. (7NM30TO)
3. Press start key or start Ramadan mode automatically after 8 seconds.

### Note:

1. During operation, only the  key is valid, and other keys are invalid.
2. During the operation of sabbath mode, the furnace door is opened or closed, and the furnace light is not on.

## ACCESSORIES

Your appliance is accompanied by a range of accessories. Here, you can find an overview of the accessories included and information on how to use them correctly.

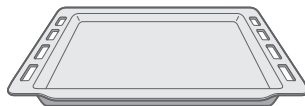
### Accessories included

Your appliance is equipped with the following accessories:



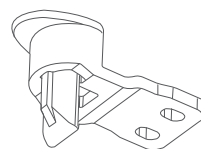
Wire Rack

For ovenware, cake tins and ovenproof dishes. For roasts and grilled food



Baking Tray

For tray bakes and small baked products.



Door Lock

Stop children opening the door and getting burn

You can use the tray to place liquid or cooking food with juice.  
Only use original accessories. They are specially adapted for your appliance.  
You can buy accessories from the after-sales service, from specialist retailers or online.

## Note

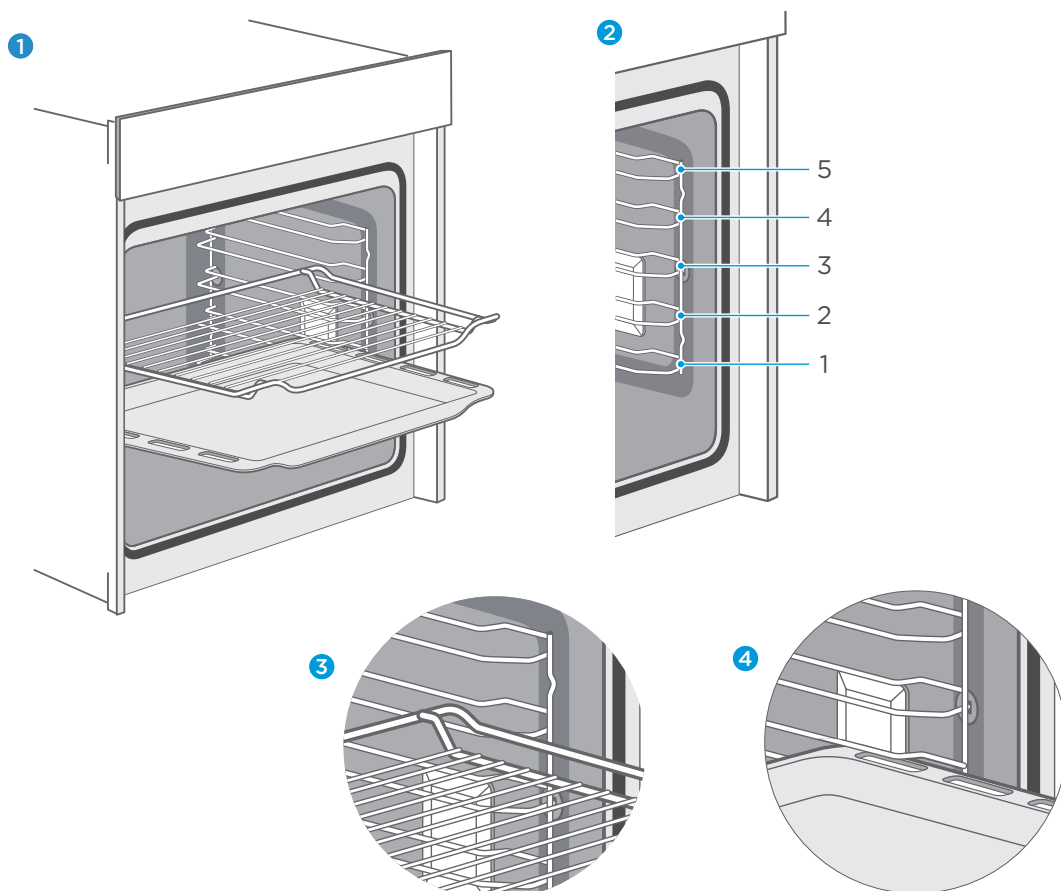
The accessories may deform when they become hot. This does not affect their function.  
Once they have cooled down again, they regain their original shape.

## Inserting accessories

The cavity has five shelf positions. The shelf positions are counted from the bottom up.  
The accessories can be pulled out approximately halfway without tipping.

## Notes

1. Ensure that you always insert the accessories into the cavity the right way round.
2. Always insert the accessories fully into the cavity so that they do not touch the appliance door.



## Tilt protection

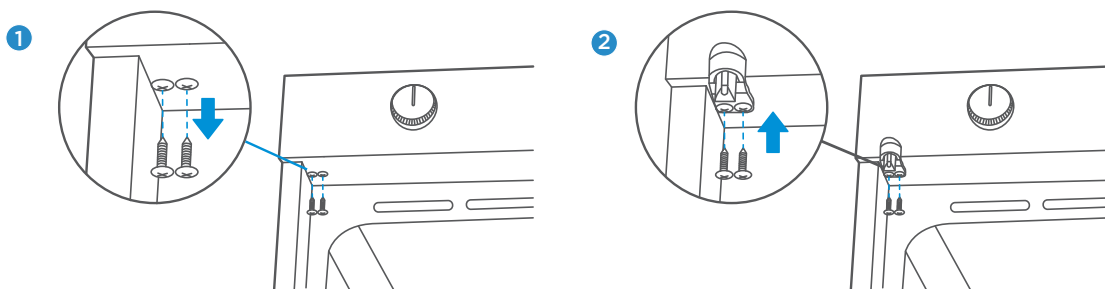
Accessories can be approximately pulled halfway out until they lock in place. The locking function prevents accessories from tilting with the gravity of food and accessories themselves while they get pulled out. Accessories should be inserted into cavity correctly for the tilt protection. When inserting the wire rack, ensure the wire rack is onto the right facing direction like the picture ① ③

When inserting the backing tray, ensure the backing tray is onto the right facing direction like the picture ① ④ .

## Doorlock installation

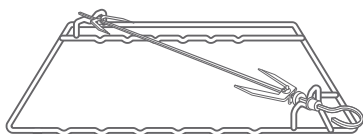
If your appliance is equipped with a door lock (depends on the actual machine), follow the steps below :

1. Loosen two screws at left bottom corner of control panel, as shown in picture ①
2. Take out the doorlock from the accessory, and fasten it with two screws at the bottom of control panel as shown in picture ②
3. If the doorlock function is not necessary, just keep two screws in the panel without installing.



## Optional accessories

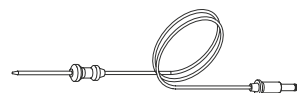
You can buy optional accessories from the after-sales service, from specialist retailers or online. Accessories below are available to be purchased , and you are also welcome to see your sales brochures for more details.



Rotary system  
For roasting meat like chicken, turkey, rabbit and so on;



Barbecue stick  
For making some barbecue like meat and vegetables;



7NP30T0 unique  
Meat probe  
(depends on your machine)  
Insert the probe into the center of meat or poultry.  
Away from fat or bone