

**BUILT-IN OVEN** 





# **USER MANUAL**

MBO7NM30E4-BK

Warning notices: Before using this product, please read this manual carefully and keep it for future reference.

The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details.

The diagram above is just for reference. Please take the appearance of the actual product as the standard.

# LANGUAGES

EN	English
DE	Deutsch
FR	French
ES	Spain
IT	Italian

#### 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.

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# 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 concern. 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 symbol indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.



#### Caution

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



#### **Attention**

The symbol 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!

#### **A 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 from 8 years and above and persons with reduced physical, sensory or mental capa-bilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appli-ance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
   If the surface is cracked, switch off the appliance to

avoid the pos-sibility 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 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 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 that it must not be subject to spillage from containers onto surfaces under which the appliance is installed.

#### **A CAUTION**

- Please use the product under 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 chil-dren) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given super-vision or instruction concerning use of the appliance by 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 manufac-turer, its service agent or similarly qualified persons in order to avoid a hazard.
- Hereby, [Guangdong Midea Kitchen Appliances Manufactur-ing Co.], declares that this [MBO7NM30E4-BK] is in compliance with the essen-tial requirements and other relevant provisions of RE Directive 2014/53/EU and other relevant provisions of the Radio Equipment Regulations 2017.

A copy of the full DoC is attached.

#### 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 insu-lating panels within the oven. Please run the new empty product with the conventional cooking function, 250°C, 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.
- 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 oven is open do not leave anything on it, or you may unbalance your appliance or break the door.
- Some parts of 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**

Product Information and Product Information Sheet according to EU and UK Ecodesign and Energy Labelling Regulations

Supplier's name	Midea
Model identification	MBO7NM30E4-BK
Energy Efficiency Index	61.2
Energy efficiency class	A++
Energy consumption with a standard load, conventional mode	1.10 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.52 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	72L
Type of oven	Built-in Oven
Power Supply	220-240V~ 50-60Hz
Electric Power	3.2kW

#### **ENERGY CONSUMPTION**

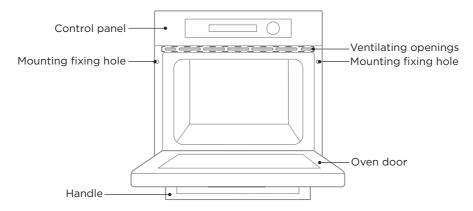
Product information for power consumption and maximum time to reach applicable low power mode.

Standby mode	0.8 W
Networked standby	2.0 W
The maximum time needed for the oven to automatically reach the applicable low power mode or condition.	20 minutes

# PRODUCT OVERVIEW

#### Oven

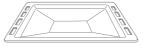
When taking out food, please wear heat-insulating gloves to prevent burns!Pay attention to the hot air when opening the oven door.



#### Accessories



**Grill rack x1**Grill food or place heat-resistant cooking containers



**Grill tray x1**Cooking food or receiving food scraps



Slide rail x2

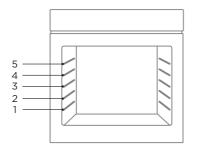
#### **Accessories Use**

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.



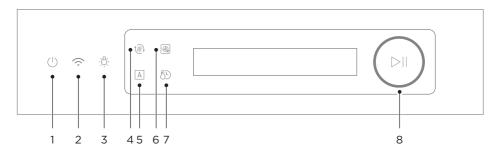






# QUICK START GUIDE

#### **Oven Control Panel**



icon		on .	Introduction
1	(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	1:11)	Preheat	Preheat the cavity to ensure the taste of food.
5	А	A Menu	Press this key to select the automatic menu.
6		H Menu	Press this key to select the high-temperature baking menu.
7	8D	Adjust	Adjust the temperature or time.
8	⊳II	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.
- 2. 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").
- 3. In the wireless network status query interface, press the "?" key again, and then press the "(1)" key quickly to switch the wireless network status.
- 4. If the wireless network is in the "OFF" state, the oven cannot be remotely controlled using the App.
- 5. 2.4G WIFI: 2412MHz-2472MHz, <20dBm
- 6. BLE: 2402MHz-2480MHz. <10dBm

cooking.

require even coloring.

Mode

Conventional

@

Convection

Double grill	The radiant heating element and top heating element are working.
<u>@</u> 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 the coloring of the food.
000 <b>ECO</b>	Cook the selected ingredients in a gentle way.
	Make yeast dough or yogurt.
* 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.
R9UR Clean	Steam softens the food residue in the cavity.

Introduction The top and bottom heating elements work together to provide convectional

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

The combination of fan and the top and bottom heating elements provides

#### NOTE

- 1. The oven lamp is a main function, which is used by users to observe the cooking state of food and to check the oil stains and residues in the cavity when cleaning. After turning on the oven lamp function, you need to turn it off actively before the oven can return to the standby state.
- 2. After cooking, the cooling fan of the whole machine will continue to work to dissipate heat until the cavity is below the safe temperature.

## 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	0	20min	250°C	Yes
H04	Pork marsala with sautéed spinach and mushroom		10min	280°C	Yes
H05	Roast chicken	0	20+25min	250180°C	Yes
H06	St. Iouis BBQ rib		90+15min	110280°C	Yes
H07	Baked Lobster	0	8min	280°C	Yes
H08	Apple pie	0	20+25min	205180°C	Yes
H09	Ciabatta bread	0	30min	230°C	Yes
H10	Mixed seafood	0	35min	200°C	Yes

# Automatic menu 🗚

Code	Menu name	Mode	Time	Temperature	Preheat
A01	Roasted lamb leg with mint sauce	<b>*</b>	45+35min	175°C	Yes
A02	Roasted duck with orange sauce	<b>*</b>	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	180235°C	Yes
A05	Duck Terrine		120min	160°C	Yes
A06	Asparagus Roll		10min	230°C	Yes
A07	Medium cooked roastbeef		130min	80°C	Yes

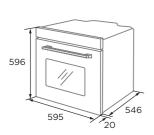
## Automatic menu A

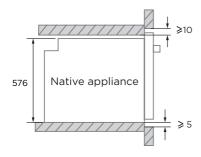
Code	Menu name	Mode	Time	Temperature	Preheat
A08	Roasted Salmon with watercress salad and caviar	*	6min	220°C	Yes
A09	Salt-crusted sea bass	0	13min	250°C	Yes
A10	Soufflé		13min	200°C	Yes
A11	Chocolate delight		40min	150°C	Yes
A12	Pizza with Tomatoes, Mozzarella and Basil	*	7min	250°C	Yes
A13	Bread and Butter Pudding		50min	180°C	Yes
A14	Peanut butter cookies	0	13min	175°C	Yes
A15	Fruit cake		30min	180°C	Yes
A16	Chocolate Lava Cake	0	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 tartin		35min	200°C	Yes
A20	French beans with parmesan		20min	200°C	Yes

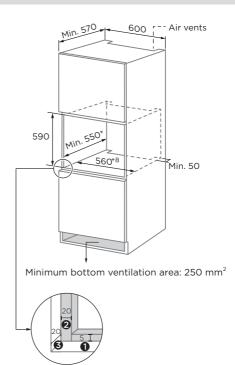
EN

# PRODUCT INSTALLATION

#### **Cupboard Diagram (Standing Cupboard)**



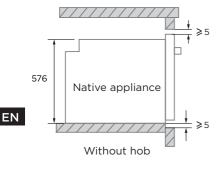


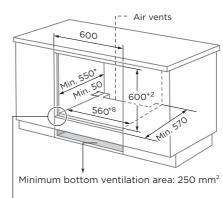


- Reserve 5 mm for the door panel at the top and bottom respectively.
- Reserve 20 mm for the door panel on the left and right respectively.
- Reserve 20 mm for the door panel in thickness.
- 1. The thickness of the cupboard board is 20 mm.
- 2. If the power socket is installed on the back of the appliance, 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)**

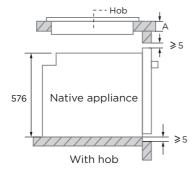








- Reserve 5 mm for the door panel at the top and bottom respectively.
- Reserve 20 mm for the door panel on the left and right respectively.
- **3** Reserve 20 mm for the door panel in thickness.



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]

- The safe operation of this appliance can only be guaranteed if it has been installed to a professional standard in accordance with 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 scratch 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.

#### Ocontent that means [prohibit]

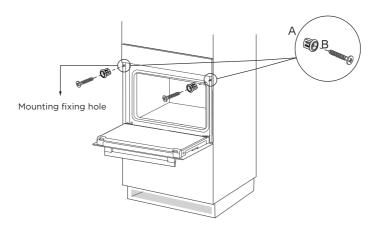
- 1. Do not install the appliance behind a decorative door or the door of a kitchen unit, as this may cause the appliance to overheat.
- 2. Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transit.
- 3. Do not block the vent of the appliance and 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.

#### Property (note) (note)

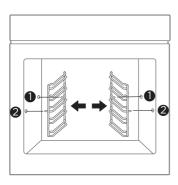
- Be very careful when moving or installing the appliance to avoid damage to the appliance or damage to the cupboards.
- Before starting up the appliance, remove all packaging materials and accessories from the cavity.
- 3. The power socket shall be accessible to users (such as next to the cupboard) 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.

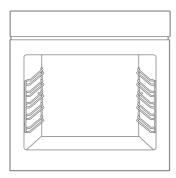
#### **Installation steps**

- 1. Please customize the cupboard according to the "Cupboard Diagram".
- 2. Before installation, please check for normal power socket 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.



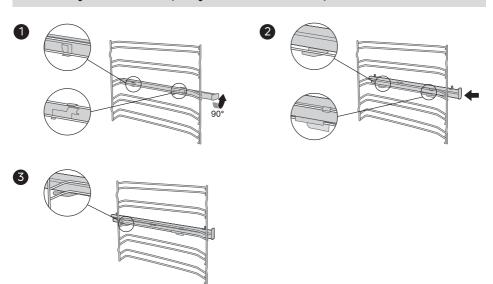
#### **Accessory installation**





## EN

### **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 acces-sories (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 cavity and oven surfaces with a soft damp cloth.
- 4. To avoid fire, please make sure that the cavity is free of any remaining packingmaterials and accessories when using it for the first time.
- When using it for the firsttime, 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 ofadjacent rooms closed.
- 6. In order to remove the smell of new products, run the following:

Oven Mode	Temperature	Time
Conventional	250°C	0.5 Hour

#### ΕN

#### 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 "{\bar{1}}" 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.
- 3. Press the "\( \begin{aligned} \begin{aligne
- 4. Press the "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 "&D" key and turn the knob to adjust the temperature. Press the "&D" key again and turn the knob to adjust the time. There is no operation within 6 seconds after the adjustment is completed, and the adjust-ment 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 "B" key and turn the knob to select the menu.
- 3. Press the ">II" key to start cooking.

#### NOTE

- 1. For the menu that needs preheat, 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 "" wey 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;

# APP SETUP AND OPERATION

#### **Quick Start Guide**

#### CONNECT YOUR DEVICE TO YOUR MOBILE PHONE WITH SmartHome App

Download the SmartHome App

Scan QR code or find us on your App store



Register and log in

Log in for existing users or sign up for new users



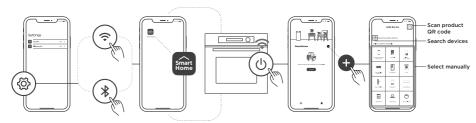
#### Connect your devices to SmartHome

STEP1. Connect to wireless network and enable Bluetooth

STEP2. Open the SmartHome App. Power on selected device

STEP3. Add your device using one of the following methods:

try to remote control it



STEP4. Ensure device and App are under same wireless network STEP5. Press ? button for 3 seconds on the STEP6. Rename your device and panel. Following instruction to set up it will connect automatically



#### **Quick Tips**

- Make sure your devices are powered on.
- Keep your mobile phone close to your device during connection
- Connect your mobile phone to the wireless network at home.
- Enable the 2.4GHz frequency on your wireless network router. Contact the manufacturer if unsure whether the router supports 2.4GHz.
- The device is unable to connect to wireless network that requires authentication and also appears in public areas such as hotels and restaurants
- It is recommended to use a wireless network name that only contains letters and numbers. If your wireless network name contains special characters, modify it in the router. Disable WLAN+ (Android) or WLAN Assistant (iOS) when connecting your devices to the network.
- To reconnect a device to the wireless network, click "+" on the App home screen and add the device again by the category and model according to the App prompts

ΕN

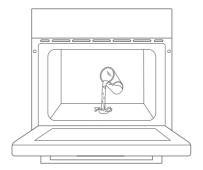
## CLEANING AND MAINTENANCE

#### Cleaning

Disconnect the power supply before cleaning and maintenance.

In order to ensure the life of the oven, it should be thoroughly cleaned frequently. 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. Clean up food debris from the oven chamber.
- 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 " RAUR".
  - 3). Press the ">II" 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 internal parts.
- 2. Remove the lamp cover by turning it counter-clockwise (note, it may be stiff), 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.
- 5. The product contains a light source of energy efficiency class: G.



#### 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.

ΕN

# **TROUBLESHOOTING**

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

Problem	Possible reason	Solution	
	Power is not connected	Connect power supply	
Unable to start	The main power switch is not turned on	Turn on the power switch	
	Oven door not closed	Close the oven door	
Lamp does not come on	It's broken	Contact after-sales service	
Has a pungent odor or smoke	First use	No processing required	
	Temperature is too low	Use a higher temperature	
Food is not cooked	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	

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All the described functions and instructions were up to date at the time of printing this manual. However, the actual product may vary due to improved functions and designs.

# DISPOSAL AND RECYCLING

#### **Important Instructions For Environment**

Compliance with the WEEE Directive and Disposing of the Waster Product: This product complies with 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 device must be returned to official collection point for 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 important role in recovering and recycling of old appliance. Appropriate disposal of used appliance helps prevent potential negative consequences for the environment and human health.



#### **Package Information**

Packaging materials of the product are manufactured from recyclable materials in accordance with 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.



# DATA PROTECTION NOTICE

For the provision of the services agreed with the customer,

we agree to comply without restriction with all stipulations of applicable data protection law, in line with agreed countries within which services to the customer will be delivered, as well as, where applicable, the EU General Data Protection Regulation (GDPR).

Generally, our data processing is to fulfil our obligation under contract with you and for product safety reasons, to safeguard your rights in connection with warranty and product registration questions. In some cases, but only if appropriate data protection is ensured, personal data might be transferred to recipients located outside of the European Economic Area.

Further information are provided on request. You can contact our Data Protection Officer via MideaDPO@midea.com. To exercise your rights such as right to object your personal date being processed for direct marketing purposes, please contact us via MideaDPO@midea.com. To find further information, please follow the QR Code.



