

**Gas Hob**

# USER MANUAL

MHR 604 FX G/MHR 604 FX  
MH 705 TC FX G/MH 705 TC FX  
MH 604 FX G/MH 604LX/MH 604FX  
MH 604 TC FX/MH 604 TC FX G

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.

**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.

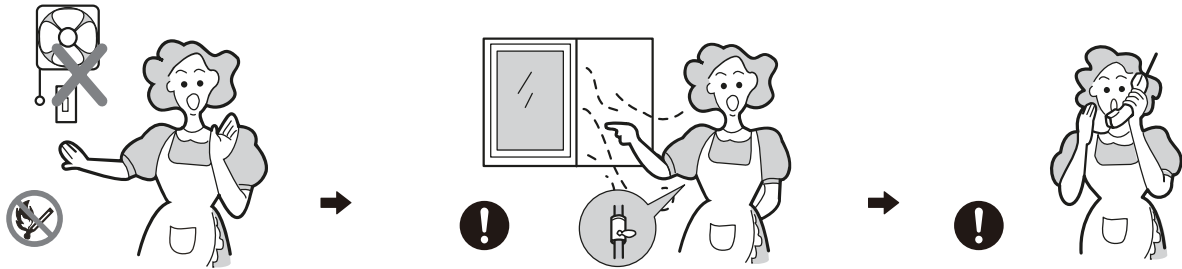
## Explanation of Symbols

	<b>Danger</b> This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.
	<b>Warning of electrical voltage</b> This symbol indicates that there is a danger to life and health of persons due to voltage.
	<b>Warning</b> The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.
	<b>Caution</b> The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.
	<b>Attention</b> The signal word indicates important information (e.g. damage to property), but not danger.
	<b>Observe instructions</b> 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/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

## DANGER

- If gas seems to leak, take the actions as follow:  
Do not turn on the light.  
Do not switch on/off any electrical appliance and do not touch any electric plug.  
Do not use a telephone.



1. Stop using the product and close the middle valve.
2. Open the window to ventilate.
3. Contact our service centre by using a phone outside.

- The fuel gas contains mercaptan, so that you can smell the gas leak (smell of rotten garlic or egg) even where only 1/1000 of the gas is in the air.

## WARNING

- Please take the time to read this Instruction Manual before installing or using the appliance.
- This instruction booklet must be kept with the appliance for any future reference.
- If the appliance is sold or transferred to another person, ensure the booklet is passed on to the new user.
- The manufacturer declines any liability should these safety measures not be observed.
- This appliance shall be installed in accordance with regulations in force and only used in a well ventilated space.
- Prior to installation, ensure that the gas and electrical supply complies with the type stated on the rating plate.
- Where this appliance is installed in marinecraft or in caravans, it should not be used as a space heater.
- The gas pipe and electrical cable must be installed in such a way that they do not touch any parts or the appliance.  
Do not allow children to play near or with the appliance. The appliance gets hot when it is in use. Children should be kept away until it has cooled.
- Only use the appliance for preparing food.
- Do not modify this appliance. Burner panel is not designed to operate from an external timer or separate remote control system.

- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated : keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Do not use this appliance if it comes in contact with water. Do not operate this appliance with wet hands.
- The heating and cooking surfaces of the appliance become hot when they are in use, take all due precautions.
- Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire.
- Never leave the appliance unattended when cooking.
- Unstable or misshapen pans should not be used on the appliance as they can cause an accident by tipping or spillage.
- Do not use or store flammable materials in the storage drawer near this appliance.
- Perishable food, plastic items and aerosols may be affected by heat and should not be stored above or below the appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Ensure the control knobs are in the '●' position when not in use.
- Never use abrasive or caustic cleaning agents.
- This appliance should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

## CAUTION

- This appliance should be installed by a qualified technician or installer.
- The adjustment conditions for this appliance are stated on the label or data plate.
- Remove all packaging before using the appliance.
- After unpacking the appliance, make sure the product is not damaged and that the connection cord is in perfect condition. Otherwise, contact the dealer before installing the appliance.
- The adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.
- In the event of burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.
- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- This appliance is designed to be operated by adults.
- Children can also injure themselves by pulling pans or pots off the appliance.

## CAUTION

- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.
- This appliance is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or increasing the level of mechanical ventilation where present.
- Use heat-resistant pot holders or gloves when handling hot pots and pans.
- Do not let pot holders come near open flames when lifting cookware.
- Take care not to let pot holders or gloves get damp or wet, as this causes heat to transfer through the material quicker with the risk of burning yourself.
- Only ever use the burners after placing pots and pans on them. Do not heat up any empty pots or pans.
- Never use plastic or aluminium foil dishes on the appliance.
- When using other electrical appliances, ensure the cable does not come into contact with the appliance surfaces of the cooking appliance.
- If you have any mechanical parts eg. an artificial heart in your body, consult a doctor before using the appliance.
- Do not use a tea towel or similar materials in place of a pot holder. Such cloths can catch fire on a hot burner.
- When using glass cookware, make sure it is designed for top plate cooking. If the surface is made of glass-cracked, switch off the appliance to avoid defeat electrocution.
- To minimise the possibility of burns, ignition of flammable materials and spillage, turn cookware handles toward the side or center of the top plate without extending over adjacent burners.
- Always turn burner controls off before removing cookware.
- Carefully watch foods being fried at a high flame setting.
- Always heat fat slowly and watch as it heats.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is completely cool.
- Before attempting to clean the appliance, it should be disconnected from the mains and cooled.
- You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

# SPECIFICATIONS

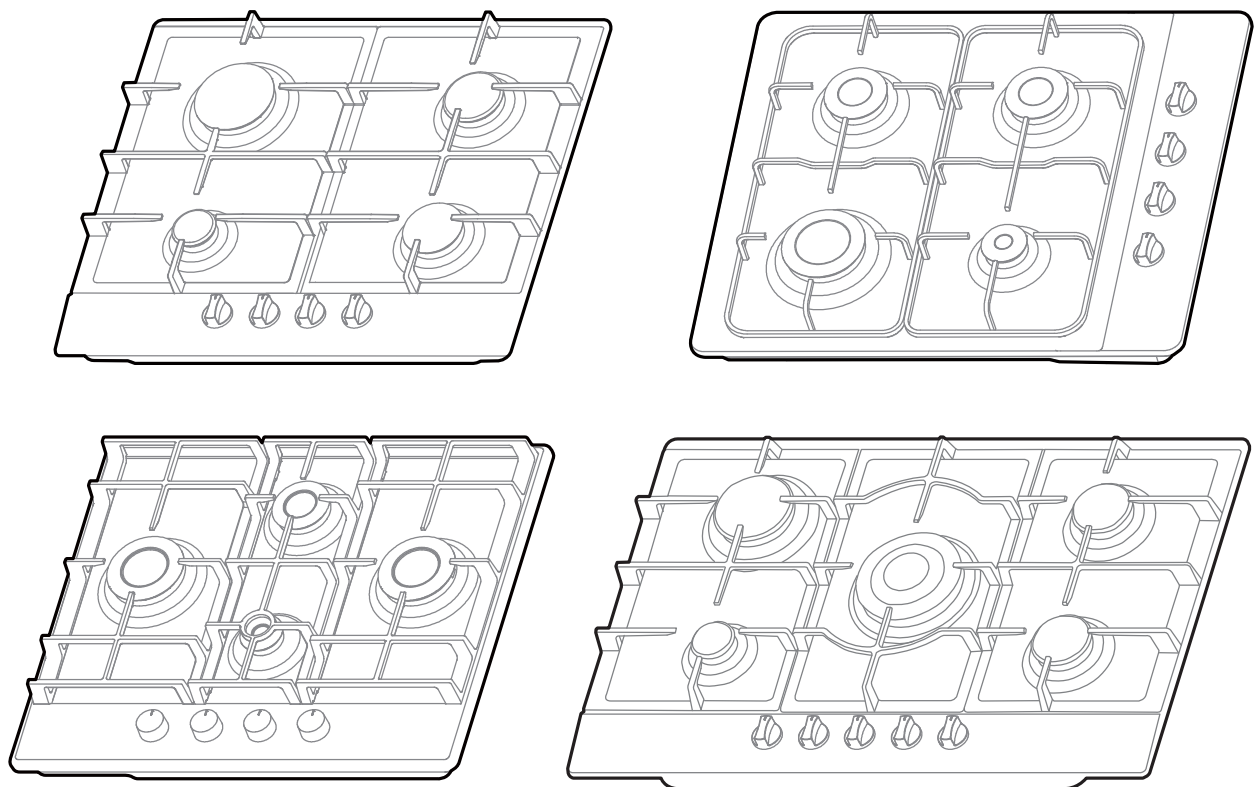
## Description of the appliance

Model	Top Plate	Dimension (W*D*H)	Ignition device	Gas Connection	Electric supply	Burner Feature	ΣQn
MHR 604 FX G/ MHR 604 FX	Stainless Steel	600*510*97	Continuous Ignition Type	G1/2 thread	220-240VAC, 50Hz-60Hz, 2W	Rapid (2), Semi-rapid(1), Auxiliary (1)	8.75kW
MH 705 TC FX/ MH 705 TC-FX G	Stainless Steel	750*510*90	Continuous Ignition Type	G1/2 thread	220-240VAC, 50Hz-60Hz, 2W	Triple-Crown(1), Rapid(1), Semi-rapid(2), Auxiliary(1),	11.5kW
MH 604LX	Stainless Steel	600*510*95	Continuous Ignition Type	G1/2 thread	220-240VAC, 50Hz-60Hz, 2W	Rapid (1), Semi-rapid(2), Auxiliary (1)	7.5kW
MH 604FX/ MH 604 FX G		594*514*90					
MH 604 TC FX/ MH 604 TC -FX G	Stainless Steel	594*514*90	Continuous Ignition Type	G1/2 thread	220-240VAC, 50Hz-60Hz, 2W	Triple-Crown(1), Semi-rapid(2), Auxiliary(1)	8.5kW

## Gas Specification

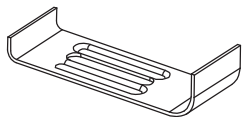
Model	Gas type& pressure	Heat input and orifice size marked(mm)			
		Wok burner	Rapid burner	Semi-rapid	Auxiliary-rapid
		4.0kW(291g/h)	3.0kW(218g/h)	1.75kW(127.5g/h)	1.0kW(73g/h)
MHR 604 FX G MHR 604 FX	G30 29mbar	/	0.87	0.66	0.50
	G20 20mbar	/	1.30	1.00	0.78
MH 705 TC FX MH 705 TC FX G	G30 29mbar	1.00	0.87	0.66	0.50
	G20 20mbar	1.50	1.30	1.00	0.78
MH 604LX MH 604FX MH 604 FX G	G30 29mbar	/	0.87	0.66	0.50
	G20 20mbar	/	1.30	1.00	0.78
MH 604 TC FX MH 604 TC FX G	G30 29mbar	1.00	/	0.66	0.50
	G20 20mbar	1.50	/	1.00	0.78

# PRODUCT OVERVIEW



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

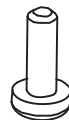
## Accessories



Bracket ×4



Sponge ×4



Screw ×4



Injector ×4  
(Injector ×5  
MH 705 TC FX  
MH 705 TC FX G)



Instruction Manual ×1



# QUICK START GUIDE

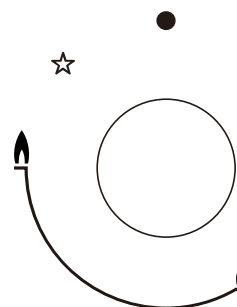
## How to Use the appliance

The following symbols will appear on the control panel, next to each control handle:

● Black circle: gas off

🔥 Large flame: maximum setting

🔥 Small flame: minimum setting



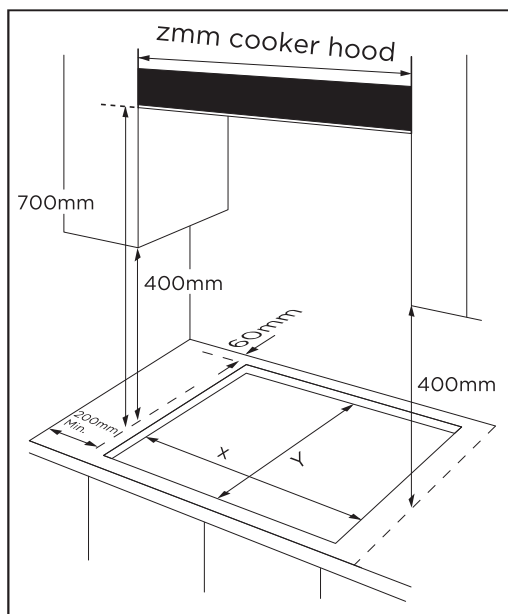
- The minimum setting is at the end of the anti-clockwise rotation of the control handle.
- All operation positions must be selected between the maximum and minimum position.
- The symbol on the control panel, next to the control handle will indicate which burner it operates.
- Automatic ignition with flame failure safety device  
The appliance is fitted with a flame failure safety device on each burner, which is designed to stop the flow of gas to the burner head in the event of the flame going out.

To ignite a burner:

- Press in the control knob of the burner that you wish to light and turn it anti-clockwise to the maximum position.
- If you keep the control knob depressed, the automatic ignition for the burner will operate.
- You should hold down the control knob for 15 seconds after the flame on the burner has lit. If after 15s the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner.
- After this 15-second interval, to regulate the flame you should continue turning the control knob anti-clockwise until the flame is at a suitable level. The operating position
- MUST be at a position between the maximum and minimum position.
- To switch the burner off, turn the control knob fully clockwise to the gas off position.  
In case of power failure, the burners can be lit by carefully using a match.

# PRODUCT INSTALLATION

## Positioning

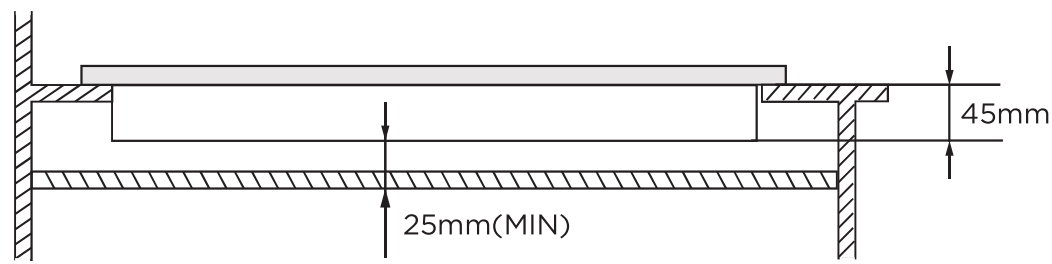


### CLEARANCES REQUIRED WHEN FITTING WITH A COOKER HOOD

Model	X	Y	Z
MH 604LX	560	480	600
MH 705 TC FX MH 705 TC FX G	560	490	750
MHR 604 FX MHR 604 FX G MH 604FX MH 604 FX G MH 604 TC FX MH 604 TC FX G	560	490	600

This appliance is to be built into a kitchen unit or 600mm worktop, providing the following minimum distances are allowed;

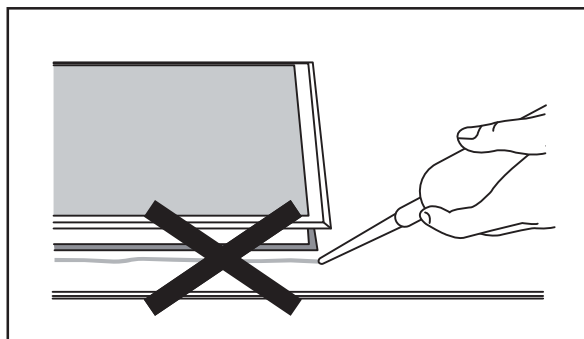
- The edges of the hob must be a minimum distance of 60 mm from a side or rear wall.
- 700 mm between the highest point of the hob surface (including the burners) and the underside of any horizontal surface directly above it.
- 400 mm between the hob surfaces, providing that the underside of the horizontal surface is in line with the outer edge of the hob. If the underside of the horizontal surface is lower than 400 mm, then it must be at least 50 mm away from the outer edges of the hob.
- 50 mm clearance around the appliance and between the hob surface and any combustible materials.
- You must have a gap of at least 25 mm and at most 74 mm between the underneath of the appliance and any surface that is below it.



- An oven must have forced ventilation to install a hob above it.
- Check the dimensions of the oven in the installation manual.
- The cut out size must obey the indication.

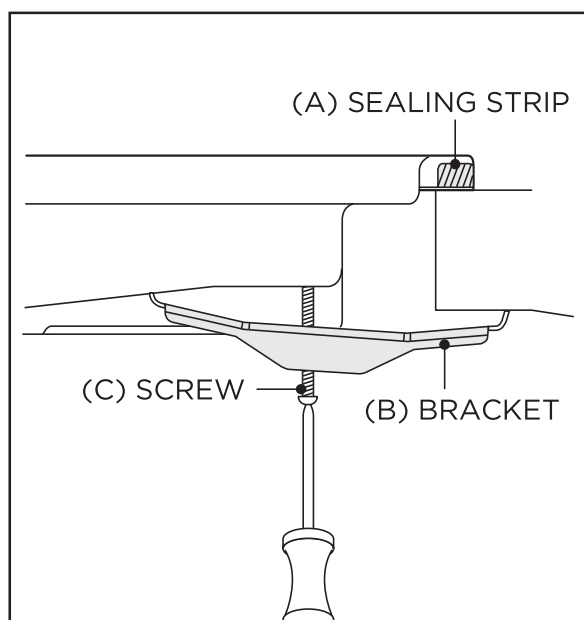
## Installing the appliance

- Remove the pan supports, the burner lid and flame spreader and carefully turn the appliance upside down and place it on a cushioned mat. Take care that the Ignition devices and flame supervision devices are not damaged in this operation.
- Apply the sponge provided around the edge of the appliance.
- Do not leave a gap in the sealing agent or overlap the thickness.



### **Warning**

- Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the appliance from the aperture in future, particularly if it needs to be serviced.



1. Place the bracket (B) over the holes that match the size of the screws. There are one set of screw holes in each corner of the hob (H). Slightly tighten a screw (C) through the bracket (B) so that the bracket is attached to the hob, but so that you can still adjust the position.
2. Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.
3. On the underneath of the hob, adjust the brackets into a position that is suitable for your worktop. Then fully tighten the screws (C) to secure the hob into position.

# OPERATION INSTRUCTIONS

## Electrical Connection

- This appliance must be earthed.
- This appliance is designed to be connected to a 220-240V, 50Hz-60Hz AC electricity supply.
- The wires in the mains lead are coloured in accordance with the following code;
  - Green/yellow = Earth
  - Blue = Neutral
  - Brown = Live

### **Caution**

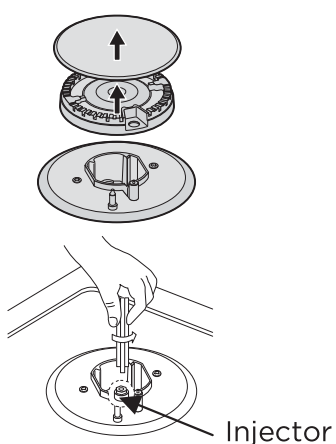
- The wire which is coloured green and yellow must be connected to the terminal which is marked with the letter E or by the earth symbol.

## Gas adjustment

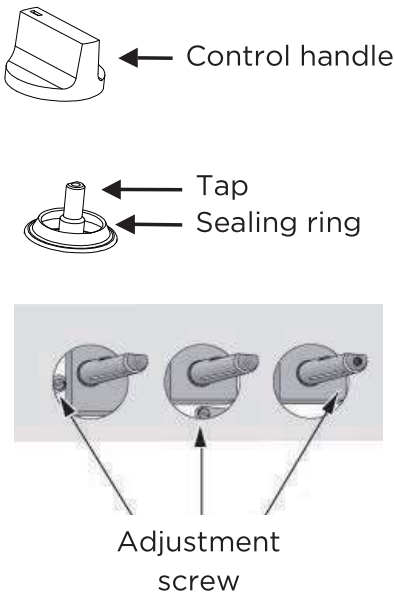
### **Warning**

- Take precautions on the operations and adjustments to be carried out when converting from one gas to another.
- All work must be carried out by a qualified technician.
- Before you begin, turn off the gas and electricity supply to the appliance.

1. Change the injector of the burners.

	<p>Remove the pan support, Burner lid and Flame spreader.</p> <p>Unscrew the injector using a 7mm box spanner and replace it with the stipulated injector for new gas supply. Carefully reassemble the all components. After injectors are replaced, it is advisable to strongly tighten the injector in place.</p>
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## 2. Adjustment of minimum level of the flame.

 <p>Control handle</p> <p>Tap</p> <p>Sealing ring</p> <p>Adjustment screw</p>	<ol style="list-style-type: none"><li>1. Turn the taps down to minimum.</li><li>2. Remove the knob from the tap and place a small bladed screwdriver in the centre of the Adjustment screw.</li><li>3. The correct adjustment is obtained when the flame has a length of about 3-4 mm.<ul style="list-style-type: none"><li>- For butane/ propane gas, the adjusting screw must be tightly screwed in.</li><li>- Refit the control knob.</li></ul>Make sure that the flame does not go out by quickly turning from maximum flow to minimum flow. If it does then remove the control knob and make further adjustments to the gas flow, testing it again once the adjustment has been made.</li><li>4. Repeat this process for each one of the gas taps.</li></ol>
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### **Caution**

- Do not dismantle the tap shaft: in the event of a malfunction, change the whole tap.
- Before placing the burners back on the top plate, make sure that the injector is not blocked.
- A full operational test and a test for possible leakages must be carried out after gas conversion, (such as soap water or gas detector)
- After completing conversion, a qualified technician or installer has to mark "V" on the right gas category to match with the setting in rating plate. Remove the previous setting "V" mark.

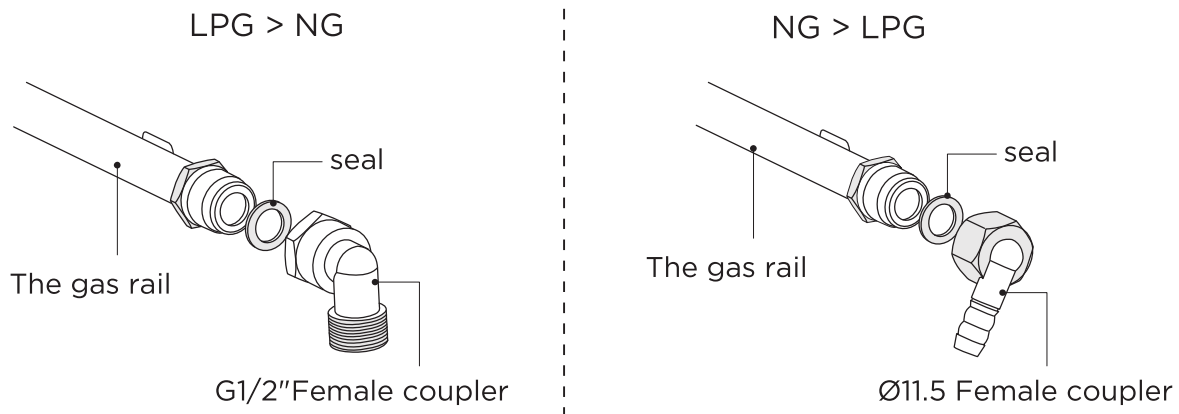
## Gas Connection



### Warning

- This appliance must be installed and connected in accordance with installation regulations in force in the country in which the appliance is to be used.
- This appliance is supplied to run on LPG and natural gas. Conversion for use on LPG and natural gases must only be undertaken by a qualified person.

Gas supply replacement and installation guidelines:



- It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the Gas Safety Installation and Use Regulations .
- It is in your interest and that of safety to ensure compliance with the law.
- In the UK, GASSAFE registered installers work to safe standards of practice. The hob must also be installed in accordance with the current edition of BS 6172.
- Failure to install the cooker correctly could invalidate the warranty, liability claims and lead to prosecution.

## Safety and Energy saving advice

### **Warning**


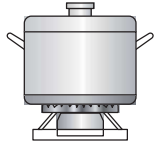
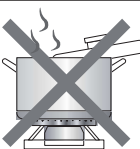
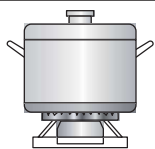

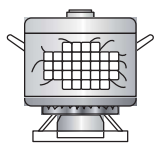
- Do not use cookware that overlaps the edge of the burner.

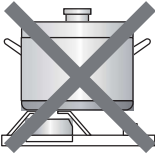
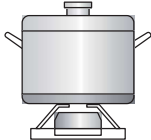

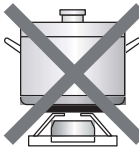
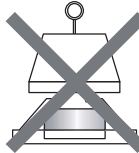
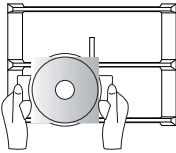
The diameter of the bottom of the pan should correspond to that of the burner.

BURNERS	PANS	
	min.	max.
Triple-Crown	200mm	240mm
Rapid	200mm	240mm
Semi-Rapid	160mm	180mm
Auxiliary	120mm	160mm

### **Warning**

- It is not recommended to use roasting pans, frying pans or grill stones heated simultaneously on several burners because the resulting heat build-up may damage the appliance.
- Do not touch the top plate and trivet whilst in use for a certain period after use.

NO		YES	
	Do not use small diameter cookware on large burners. The flame should never come up the sides of the cookware.	Always use cookware that is suitable for each burner, to avoid wasting gas and discolored the cookware.	
	Avoid cooking without a lid or with the lid half off -as this wastes energy.	Place a lid on the cookware.	
	Do not use a pan with a convex or concave bottom.	Only use pots, saucepans and frying pans with a thick, flat bottom.	

NO		YES	
	Do not place cookware on one side of a burner, as it could tip over.	Always place the cookware right over the burners, not to one side.	
	Do not use cookware with a large diameter on the burners near the controls, which when placed on the middle of the burner may touch the controls or be so close to them that they increase the temperature in this area and may cause damage.		
	Never place cookware directly on top of the burner.	Place the cookware on top of the trivet.	
	Do not place anything, e.g. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result.		
	Do not use excessive weight and do not hit the cooktop with heavy objects.	Handle cookware carefully when they are on the burner.	

## **Caution**

- As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.













### Warning

- Do not modify this appliance.
- This appliance must be installed by an authorised technician or installer.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- The adjustment conditions for this appliance are stated on the label (or data plate).
- This appliance is not connected to a combustion products evacuation device. It should be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation.
- Before installing, turn off the gas and electricity supply to the appliance.
- All appliances containing any electrical components must be earthed.
- Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliance which may become hot.
- Gas pipe or connector shouldn't be bent or blocked by any other appliances.
- Check the dimensions of the appliance as well as the dimensions of the gap to be cut in the kitchen unit.
- The panels located above the work surface, directly next to the appliance, must be made of non-flammable material. Both the stratified surfacing and the glue used to secure it should be heat resistant, to prevent deterioration.
- Turn on appliance tap and light each burners. Check for a clear blue flame without yellow tipping. If burners shows any abnormalities check the following:
  - Burner lid on correctly
  - Flame spreader positioned correctly
  - Burner vertically aligned with injector nipple
- A full operational test and a test for possible leakages must be carried out by the fitter after installation.
- The flexible hose shall be fitted in such a way that it cannot come into contact with a moveable part of the housing unit and does not pass through any space susceptible of becoming congested.
- Grease cranes produced at the factory to meet the requirement of all life hob.

# CLEANING AND MAINTENANCE

## Warning

- Cleaning operations must only be carried out when the appliance is completely cool.
- The appliance should be disconnected from your mains supply before commencing any cleaning process.
- Clean the appliance regularly, preferably after each use.
- Abrasive cleaners or sharp objects will damage the appliance surface; you should clean it using water and a little washing up liquid.

Usable	Unusable
 Soft cloth  Neutral Detergent	 Nylon Brush  Metal Brush  Edible Oil  Acidic/Alkali Detergent  Abrasive  Thinner/Benzene

## Pan support, Control handles

- Take off the Pan support.
- Clean these and the control handles with a damp cloth, washing up liquid and warm water. For stubborn soiling, soak beforehand.
- Dry everything with a clean soft cloth.

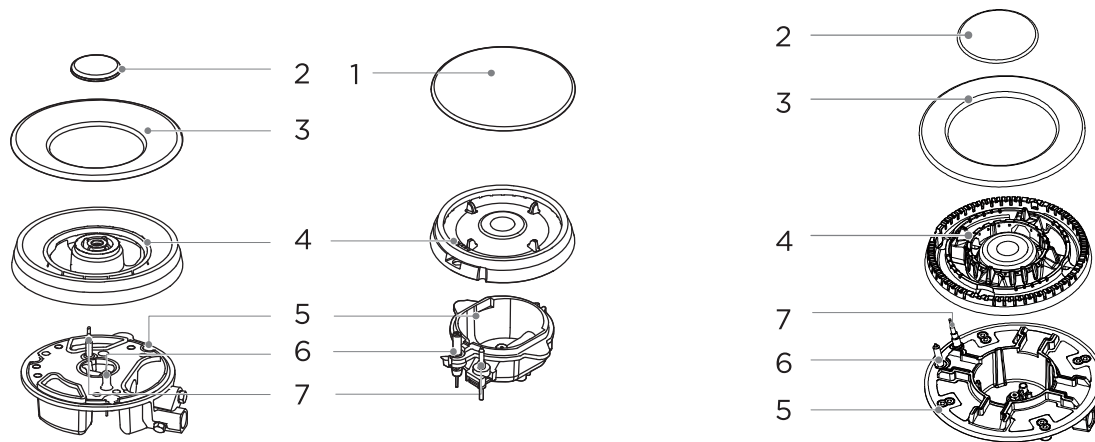
## Top Plate

- Regularly wipe over the top plate using a soft cloth well wrung-out in warm water to which a little washing up liquid has been added.
- Dry the top plate thoroughly after cleaning.
- Thoroughly remove salty foods or liquids from the hob as soon as possible to avoid the risk of corrosion.
- Stainless steel parts of the appliance may become discoloured over time. This is normal because of the high temperatures. Each time the appliance is used these parts should be cleaned with a product that is suitable for stainless steel.

## Burners

- Remove the burner lids and Flame Spreaders by pulling them upwards and away from the top plate.
- Soak them in hot water and a little detergent or washing up liquid.
- After cleaning and washing them, wipe and dry them carefully. Make sure that the flame holes are clean and completely dry.
- Wipe the fixed parts of the burner cup with a damp cloth and dry afterwards.
- Gently wipe the ignition device and flame supervision device with a well wrung-out cloth and wipe dry with a clean cloth.
- Before placing the burners back on the top plate, make sure that the injector is not blocked.

Re-assemble the Auxiliary, Semi-Rapid, Rapid and Triple-Crown burners as follows:



### Conformation Burners

1. Place the flame spreader ( 4 ) on to the burner cup ( 5 ) so that the ignition device and the flame supervision device extend through their respective holes in the flame spreader. The flame spreader must click into place correctly.
2. Position the burner lid ( 1,2,3 ) onto the flame spreader ( 4 ) so that the retaining pins fit into their respective recesses.

### **Caution**

- Replace parts in the correct order after cleaning.
  - Do not mix up the top and bottom.
  - The locating pins must fit exactly into the notches.

# TROUBLESHOOTING

Repairs should be performed by a licensed technician only. Improper repair may result in considerable danger to you and others.

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified persons in order to avoid a hazard.


However, some minor problems can be resolved as follows.

Problem	Possible reason	Solution
Not ignited	• No Spark	Check the electricity supply
	• The burner lid is badly assembled	Assemble the lid correctly
	• The gas supply is closed	Open the gas supply completely
Badly ignited	• The gas supply is not completely open	Open the gas supply completely
	• The burner lid is badly assembled	Assemble the lid correctly
	• The ignition plug is contaminated with alien substance	Wipe alien substance with a dry cloth
	• The burners are wet	Dry the burners lids carefully
	• The holes in the flame spreader are clogged	Clean the flame spreader
Noise made when combusted and ignited	• The burner lid is badly assembled	Assemble the burner lid correctly
Flame goes out when in use	• The flame supervision device is contaminated with alien substance	Clean the flame supervision device
	• Product being cooked has boiled over and extinguished the flame	Turn off burner knob.Wait one minute and reignite zone
	• A strong draught may have blown the flame out	Please turn off zone and check cooking area for draught such as open windows.Wait one minute and reignite zone

Problem	Possible reason	Solution
Yellow Flame	<ul style="list-style-type: none"> <li>The holes in the flame spreader are clogged</li> </ul>	Clean the flame spreader
	<ul style="list-style-type: none"> <li>Different gas is used</li> </ul>	Check the gas used
Unstable Flame	<ul style="list-style-type: none"> <li>The burner lid is badly assembled</li> </ul>	Assemble the burner lid correctly
Gas Smell	<ul style="list-style-type: none"> <li>Gas leakage</li> </ul>	Stop using the product and close the middle valve. Open the window to ventilate. Contact our service centre by using a phone outside

 If problem is not solved, please contact customer care center.

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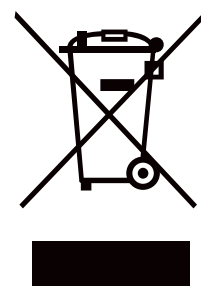
All the described functions and instructions were up to date at the time of printing this manual. However, the actual product may vary due to improved functions and designs.

## 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.

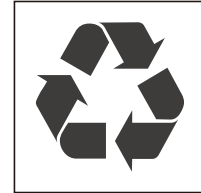


## Compliance with RoHS Directive

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

## 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 data being processed for direct marketing purposes, please contact us via **MideaDPO@midea.com**. To find further information, please follow the QR Code.



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