

User's Manual

Gas Range

FP-63GSR050MMGO-B1 / FP-63GSR060MMGO-B1 / FP-63GSR050MMFE-B1 / FP-63GSR050MMFE-B2
FP-63GSR050MMFG-T1 / FP-63GSR050MMFE-T1 / FP-63GSR060MMGO-T1

Please read this User's Manual carefully for proper use of Midea Gas Range.



Thank you for choosing us! Please read all instructions before using this appliance. This manual contains valuable information about operation, care and service. Keep it in a safe place for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that this manual goes with the appliance so that the new owner can be acquainted with the functions of the appliance and relevant warnings.

Warning

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY. PLEASE READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

- To maintain the EFFICIENCY and SAFETY of this appliance, we recommend:
 - Call the Service Centers authorized by Concepcion Midea Inc. (CMI)
 - Always use original Spare Parts
1. This appliance is intended for non-professional / non-commercial use within the home.
 2. Before using the appliance, read the instructions in this user's manual carefully, where you should find all the instructions you require to ensure safe installation, use and maintenance. Always keep this user's manual close at hand, since you may need to refer to it in the future.
 3. After removing the packaging, check that the appliance is not damaged. If you have any doubt, do not use the appliance. Contact the nearest Service Center of CMI. Never leave the packaging components (plastic bags, foamed polystyrene, nails, etc.) within the reach of children since these are a source of potential danger (suffocation, etc.).
 4. The appliance must be installed only by a qualified person in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.
 5. Persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge shall be under supervision and instructed concerning use of the appliance in a safe way and understand the hazards involved when using the appliance.
 6. The electrical safety of this appliance can only be guaranteed if the unit is correctly and efficiently earthed, in compliance with current regulations on electrical safety. Always ensure that the earthing is efficient; if you have any doubts call in a qualified electrician to check the system. The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
 7. Check that the electrical capacity of the system and sockets will support the maximum power of the unit, as indicated on the rating label. If you have any doubts call in a qualified technician.
 8. When the cooker is first used, an odor maybe emitted. This will cease after a period of use. When first using the cooker, ensure that the room is well ventilated e.g., open a window or use an exhaust fan and that persons who may be sensitive to odors

avoid any fumes. It is suggested that any pets be removed from the room until the smell has gone. This odor is caused by the heating up of substances used in manufacturing, as well as moisture absorbed by the insulation.

9. Ensure that the appliance is switched off before maintenance by switching off the main switches and turning all knobs to OFF position.
10. The openings and slots used for ventilation and dispersion of heat on the rear and below the control panel must never be covered.
11. The user must not replace the power cord of this appliance. Always call an after-sales servicing Centre authorized by CMI in the case of cord damage or replacement.
12. This appliance must be used for the purpose for which it was expressly designed. Any other use is considered to be improper and consequently dangerous. The manufacturer declines all responsibility for damage resulting from improper and irresponsible use.
13. A number of fundamental rules must be followed when using electrical appliances. The following are of particular importance: do not touch the appliance when your hands or feet are wet; do not use the appliance bare footed. Never allow the power cord to be stretched, pulled or damaged if the unit is moved for cleaning etc. Do not use the unit if the power cord is damaged; consult a qualified electrician. Do not allow the unit to be used unsupervised by children or persons unfamiliar with it.
14. Always switch off the electrical supply to the cooker and allow it to cool down before carrying out any cleaning, etc.
15. Danger of fire: do not store items on the unit's surfaces.
16. To avoid accidental spillage, do not use cookware with uneven or deformed bottoms on the burners or on the electric plates (where available).
17. Special care should be taken when using pans etc. in order to avoid splashing or spillage of hot oil. They should not be used unattended since over heated oil may boil over and could also ignite.
18. Parts of this unit's cooking surfaces retain heat for considerable periods after switching off. Care should, therefore, be taken when touching these areas before they have completely cooled down.
19. Never use flammable liquids such as alcohol or gasoline, etc. near the appliance when it is in use.
20. When using small electrical appliances near the cooktop, keep the power cord away from the hot parts.
21. Make sure the knobs are in its "OFF" position when the appliance is not in use. Also, we make all potentially dangerous parts of the appliance, safe, above all for children who could play with the appliance.
22. When the appliance is in use, the heating elements and some parts of the oven door become extremely hot. Make sure you don't touch them and keep children well away.
23. If you use the power cord for single phase, the minimum cross-sectional area is 1.0mm^2 . For three phases the minimum cross sectional area is 2.5 mm^2

24. The appliance that you have bought may be slightly different from the one illustrated in this manual. Please refer to the information related to the model you have.
25. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since it may scratch the surface, which may result in shattering of the glass.
26. Any spillage should be removed from the lid before opening and the gas range's surface should be allowed to cool, before closing the lid.

Safety Information

THIS PRODUCT IS EQUIPPED WITH A FFD (**FLAME FAILURE DEVICE**) IN ALL ITS BURNERS (COOKTOP, GRILL & OVEN). THE FFD AUTOMATICALLY TURNS OFF THE GAS SUPPLY TO THE BURNER IN USE, WHEN THE FLAME GOES OUT UNINTENTIONALLY (DUE TO STRONG WIND, PUT OUT BY LIQUID THAT SPILLED FROM THE PAN, ETC.).

PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

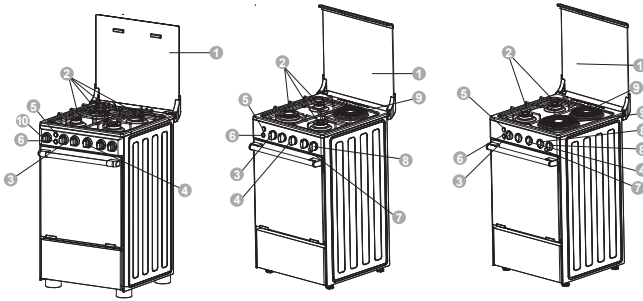
Always

- _ Turn controls OFF when you have finished cooking and when not in use.
- _ Stand back when opening an oven door to allow any build up of steam or heat to disperse.
- _ Use dry good quality oven gloves when removing items from the oven grill.
- _ Place pans centrally over the hotplate and make sure handles are kept away from the edge of the unit and cannot become heated by other hot plate/ pans.
- _ Take care to avoid heat/ steam burns when operating the controls.
- _ Turn off the electricity supply before cleaning and allow the appliance to be cool.
- _ Make sure the shelves are in the correct position before switching on the oven.
- _ Keep the appliance clean, as a build up of grease or fat from cooking can cause a fire.
- _ Follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- _ Keep ventilation slots clear of obstructions.
- _ Refer servicing to an authorized service center.
- _ Take care to avoid touching heating elements inside the oven, as during use, the oven becomes hot.

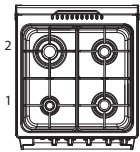
Never

- _ Never line the interior of the oven with foil as this may cause the appliance to overheat.
- _ Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
- _ Do not allow children or persons who are not familiar with the appliance to use it without supervision.
- _ Never allow anyone to sit or stand on any part of the appliance.
- _ Never store items above the appliance that children may attempt to reach.
- _ Never leave anything on the unit's surface when unattended and not in use.
- _ Never remove the oven shelves while the oven is hot.
- _ Never heat up unopened food containers as pressure can build, up causing the container to burst.
- _ Never store chemicals/food stuffs, pressurized containers in or on the appliance or in cabinets immediately above or next to the appliance.
- _ Never place flammable or plastic items on or near the unit.
- _ Never fill a deep frying pan more than 1/3 full of oil.

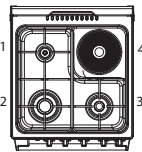
Product description



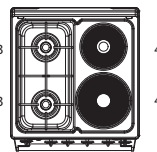
- 01 Glass lid
- 02 Gas Burner
- 03 Burner knob
- 04 Oven & (Grill*) burner knob
- 05 Oven Light
- 06 Electric Igniter
- 07 Light Indicator
- 08 Hotplate knob
- 09 Hotplate
- 10 Timer*



FP-63GSR050MMGO-B1
FP-63GSR050MMFG-T1
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FP-63GSR050MMFE-T1
FP-63GSR050MMFE-B1



FP-63GSR050MMFE-B2

- 01 Auxiliary burner
- 02 Rapid burner
- 03 Semi Rapid burner
- 04 Electric hotplate

* For 60 cm models only

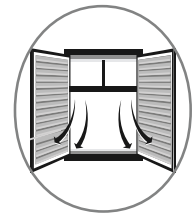
Important

The appliance that you have bought may be slightly differently from the one illustrated in this manual. Please refer to the information related to the model you have.

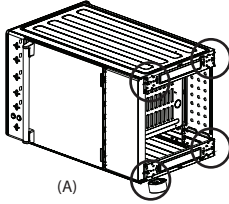
The appliance you have may carry a different plug than the one illustrated in this manual. The plug that comes with the product follows the electrical specification of the county where it is sold.

Installation place conditions

- 1> The use of the gas ranges produces heat and humidity where these are installed.
- 2> Be sure that there is good air flow, keeping natural air ventilation through a window or door or by installing a range hood to extract the air. If ventilation is not good, this might cause lack of oxygen and is dangerous to your health and the gas burner performance.
- 3> If the gas range will be working for a long period of time, an extra ventilation will be necessary to increase the air flow
- 4> Air draft should not decrease the good performance of the gas range or cut the gas flame.
- 5> Install your gas range to an LPG (**Liquefied Petroleum Gas**) tank.
- 6> Be sure that your house has an exclusive electrical outlet for your gas range and that is in good condition.
- 7> Do not install the range on top of carpets.
- 8> Do not install the range near the refrigerator, as the excessive heat hinders its performance.



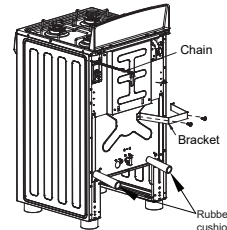
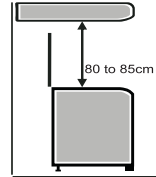
Foot installation:



Install four pieces of casters on the base panel (see drawing A)

Gas range installation

- 1> Leave at least 80 to 85cm between the top of the gas range and any cabinet or range hood (including provisions for built-in range hoods) installed above the unit.
- 2> Install the chain at the back of the oven, to the wall.
- 3> Make sure not to block the oven gas exit holes, including the funnel or the gas vents, when you install the oven.
- 4> The metal bracket or cushion rubber must be fixed to ensure that the heat of the rear cover can escape smoothly.



Applicable for
FP-63GSR060MMGO-T1

Gas installation

- 1> This range was designed for use with LP gas.
- 2> Always use a pressure regulator exclusively for your gas range and LPG tank. Install only pressure regulators for household use. An inadequate pressure regulator might cause excessive pressure and gas leak. Always check for the validity period of the pressure regulator. Hose and regulator should be replaced every 5 years.

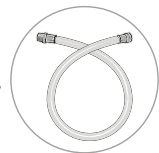
Technical specifications of the pressure regulator:

- **Pressure: 275 C.A.**
- **Max. consumption: 2kg/h**

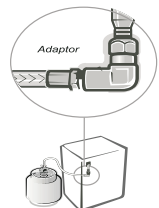
- 3> Always use a PVC hose specified to operate from -20°C to 100°C. Be sure that the hose:
 - **does not have joints**
 - **does not go to the back of the gas range and does not go near the hot air exhaust holes at the back of the unit.**
 - **is less than 125cm long**
- 4> If possible, install the gas cylinder outside the kitchen, in a place with good ventilation.
- 5> Use a 1/2" metallic hose to connect to the gas range.
- 6> Only use a plastic hose when it does not go to the back of the gas range.



Pressure regulator



Metallic flexible tube



Hose installation

- 1> Place the metal clamp at the hose end.

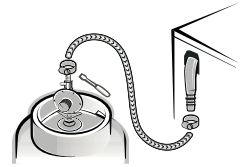
- 2> Connect the hose to the oven inlet and tighten the clamp.
- 3> Place the other clamp to the opposite hose end and connect it to the pressure regulator, Tighten the clamp.
- 4> Connect the pressure regulator to the gas cylinder carefully
- 5> After the installation, check if there is any gas leak, using soap or liquid detergent foam.
- 6> To install the chain, first drill a hole in the wall then insert in it the plastic plug (tox). Afterwards, screw the chain end to the hole.

Always check for the validity of the pressure regulator.

Hose and regulator should be replaced every 5 years or when it is broken.

Caution on food and kitchen utensils

- 1> It is recommended to use oven mitts.
- 2> Do not leave clothing or flammable materials near the burner when the stove is in use. When using oil or butter for frying, extra care should be taken, as these products are flammable.
- 3> Do not use the oven for storing utensils, especially those containing large amounts of waste or oil and grease.
- 4> Containers with curved bases (concave or convex) should not be used because these are unstable.
- 5> Cookware (pots, pans, etc.) should be positioned so that its handles, do not protrude from the cooktop's perimeter.

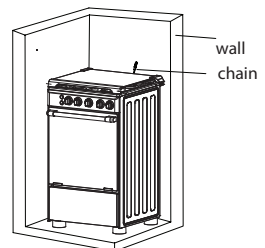


Child Safety

- 1> Avoid accidents. After unpacking the range, keep packing materials away from children.
- 2> Do not allow children to handle the appliance, even when it is disconnected from gas and electric supply.
- 3> Prevent children from touching the range surface and from staying in its proximity when in use. The unit is still hot after it is turned off.

For the user and installer

- 1> Disconnect the range from gas and electrical source before cleaning or doing maintenance.
- 2> Never unplug the range by pulling on the power cord. Pull the plug. Do not tamper your gas range plug. Do not twist the power cord or form it into a knot.
- 3> It is dangerous to modify your gas range specifications and characteristics. Do not install your gas range on top of the power cord.



4> Connect the range to its own outlet. Do not use an extension cord or adaptor plug. To avoid any accident, before replacing the light lamp, turn off the cook top burners and unplug the appliance; use a range lamp of 40W to replace it.

Instructions for cleaning your range

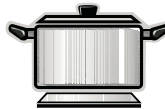
- 1> Before cleaning or servicing your gas range, unplug it and disconnect from the gas source.
- 2> Cleaning should be done with the appliance at room temperature.
- 3> For hygienic and security reasons, you should keep your gas range always clean.
- 4> After each use, always clean the glass cover of the gas range
- 5> Choose the burner size according to the pot you are going to use.



Wrong



Wrong



Right

How to use the oven:

Timer setting (only for some models):

- 1> To set the time, turn the knob clockwise to the desired time. The time can be set up to 50 minutes.
- 2> When cooking is finished, a beeping sound will be heard.

Before lighting the oven, please remove the drip pan and baking rack. Identify the oven knob among the knobs. Ignite the oven either manually or via electric ignition.

Burner ignition

Choose the knob of the burner that you want to light. Ignition can be either manual or electric.

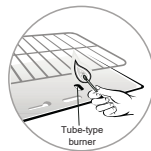
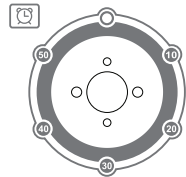
Manual ignition:

Push and turn the knob to the maximum position, then at the same time, put a lighted match close to the oven door.

Electric ignition (only for some models):

Press the ignition button and then push and turn the oven knob counter clockwise at the same time, until the oven burner ignites.

- 3> Be sure that the oven burner is ignited, then close the door smoothly. Preheat the oven for 10 to 20 minutes, to attain the maximum temperature.

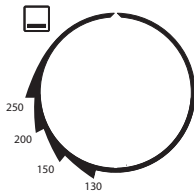


Manual ignition

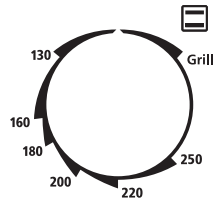


Burner ignition

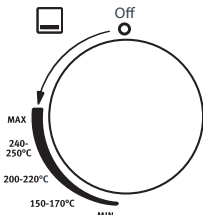
4> Select the temperature setting. To turn off the oven, turn the knob to the off position.



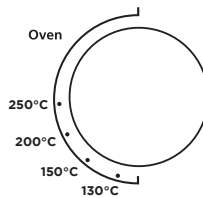
FP-63GSR050MMGO-B1
FP-63GSR050MMFE-B1
FP-63GSR050MMFE-B2



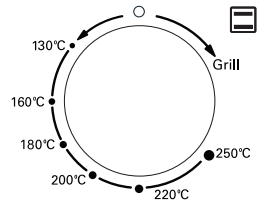
FP-63GSR060MMGO-B1



FP-63GSR050MMFG-T1



FP-63GSR050MMFE-T1

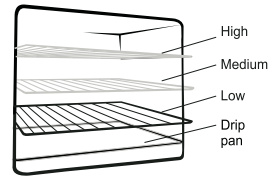


FP-63GSR060MMGO-T1

Oven racks:

The level to place the baking rack or tray will depend on the type of the food you want to cook. We recommend:

- 1> Use the medium position/level to bake bread, cakes, etc.
- 2> Follow the instructions in the recipe.
- 3> To bake bread, cookies, pizzas or similar food, use the baking plate on the grate.

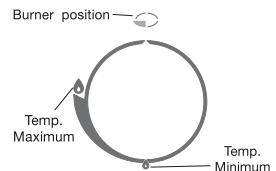


Important

Never bake food directly on the upper burner or the tray covering the burner.

Oven light (only for some models):

- 1> Press the button that indicates the oven light to turn the light on.
- 2> To turn out the light, press the button again.



Light igniter

Important

It is normal that the igniters of all the burners continuously spark when pressing the electric ignition.

Usage of the Rotisserie (only for some models):

- 1> Remove the grill rack and replace with the oven tray.
- 2> Insert the rotisserie rod into the food to be cooked and fix it using the end forks then install the rod on corresponding support inside the oven.
- 3> Push and turn the Grill knob clockwise to ignite the grill (either manually or electrically).
- 4> Gently close the door to start roasting.



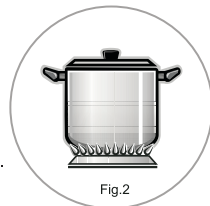
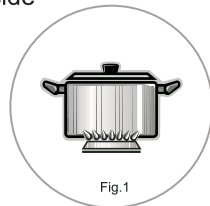
Accessories (only for some models):

Rotisserie rod/skewer

The average speed of the rotisserie motor will heat the food uniformly. At the same time, food nutrients can be preserved.

Tips and advice

- 1> Do not use any kind of protection on the burners (aluminum foil) as it could cause clogging of the gas nozzle or coupling of the burner parts.
- 2> When using the oven, avoid touching its glass surface and internal accessories. Wait for it to cool for a reasonable period of time before handling them.
- 3> When cooking with the oven, avoid contact with glass, avoid presence of children in the kitchen when you are done cooking.
- 4> Never allow children to sit on the opened oven door, nor put heavy items on it.
- 5> To avoid electrical shock, unplug the gas range when you replace the oven light,



Important recommendation

For a lower and more efficient gas consumption, it is advisable to use pans with a diameter adequate to the burners size (fig. 1 and 2), preventing the flame to burn in the open (fig. 3). It is advisable to reduce the flame as soon as the liquid starts to boil, and keep the flame to the minimum, necessary to sustain boiling. Make sure there is adequate ventilation in the room where the range is installed. For an easier ignition, light the burner before placing the pan over the grill.

Cleaning and maintenance

Before any cleaning or servicing, unplug the gas range and disconnect from the gas source.

- 1> To clean the surfaces, use a soft cloth dipped in a solution of hot water and bicarbonate (2 spoonfuls in 1L of water).
- 2> To clean the glass front and control panel, it is recommended to use a dry paper towel.
- 3> Do not use detergents aerosols, corrosive or strongly abrasive products
- 4> Do not use scrubbers as they may deteriorate the appearance and polish.



Important

When cleaning the board of the burners, remove food and left overs from oven. Check if the holes in the burners are not clogged

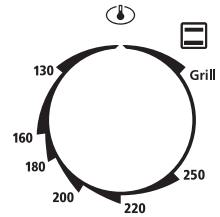
Grilling Instructions (only for some models):

1> The oven is controlled via dual gas out-flow valve, and the valve separately controls the bottom and top burner (but the two burners can't work together at the same time).

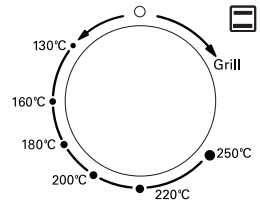
- 2> When using the grill function, follow these steps:
- a. Turn on the LPG tank regulator valve
 - b. Press the ignition button with your left hand and the same time, press the grill burner knob with your right hand and rotate about 60 degrees clockwise. The grill will ignite, the flame will go out through all the holes in the burner and then the flame will become stable. You may free both hands after around 4-5 seconds.

3> Confirm that the grill is working normally. After putting in food that will be grilled, gently close the oven door. Do not strongly close the oven door or the flame will go out, due to the sudden increase in pressure inside the oven.

4> After closing the oven door, observe through the oven door window if the flame is stable. You may then set the timer, as needed.



For FP-63GSR060MMGO-B1



FP-63GSR060MMGO-T1

Model Code	Color	FFD	Oven	Grill	Rotisserie	Timer	Electric-plate
FP-63GSR050MMGO-B1	Black	✓	✓				
FP-63GSR060MMGO-B1	Black	✓	✓	✓	✓	✓	
FP-63GSR050MMFG-T1	Stainless Steel	✓	✓				
FP-63GSR050MMFE-T1	Stainless Steel	✓	✓				✓
FP-63GSR050MMFE-B1	Black	✓	✓				✓
FP-63GSR050MMFE-B2	Black	✓	✓				✓
FP-63GSR060MMGO-T1	Stainless Steel	✓	✓	✓	✓	✓	

Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
Gas Smell	Improper hose connection or punctured hose	Install the hose properly or replace hose with a new one.
	Burners are in the incorrect position	Adjust burner mounting
	A burner in use accidentally went off.	Turn knob to Off then call Customer Service.
	Pressure regulator improperly installed	Follow correct installation.
Strong Smell	Oil and grease were used in manufacturing this product.	This is normal when using the unit for the first time.
Noise	Metal expansion due to heat	This is normal.
Electric components do not function	The power plug is not connected to an electrical outlet or the outlet has no power.	Connect the power plug to an electrical outlet. Check if the outlet has power.
When turning on the lamp, the rotisserie rod rotates.		This is normal.

GENERAL CONVERSION TABLE			
COMMON MEASURES		LIQUID MEASURES	
1 Pinch	Less than $\frac{1}{4}$ teaspoonful	8 Spoonfuls	$\frac{1}{2}$ Cup
3 Teaspoonfuls	1 Spoonful	1 Cup	8 Liquid Ounces
2 Spoonfuls	30 grams= 10 Ounce	1 Cup	$\frac{1}{4}$ Liter
4 Spoonfuls	$\frac{1}{4}$ Cup	2Cups	$\frac{1}{2}$ Liter
8 Spoonfuls	$\frac{1}{2}$ Cup	4 Cups	1Liter
16 Spoonfuls	1 Cup		
CONVERSION OF FARENHEIT AND CELCIUS GRADES			
122°F = 50°C		250°F = 121°C	
130	54	275	135
150	66	300	149
175	79	325	163
200	93	350	177
225	107	375	191
			400°F = 204°C
			425 218
			450 232
			475 246
			500 260



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

A quality product of



CONCEPCION MIDEA INC.



Midea Customer Care
Email: customercare@midea.com.ph
Toll free: 1-800-10-863-5522
Landline: (02) 863-55-22
Viber/SMS: (0917) 863-5522
Monday - Sunday / 8:00am - 8:00pm

For more information, please visit our website www.midea.com.ph