

## ICQN IQ M7051N03N 1AA

# ICQN IQ M7051N03N 1AA Mini Electric Oven User Manual

Model: IQ M7051N03N 1AA | Brand: ICQN

## 1. INTRODUCTION

Thank you for purchasing the ICQN IQ M7051N03N 1AA Mini Electric Oven. This manual provides important information for the safe and efficient operation of your appliance. Please read it thoroughly before use and keep it for future reference.

## 2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before using the oven.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, etc., when in operation.

- Do not place any of the following materials in the oven: paper, cardboard, plastic, or any other materials not specifically designed for oven use.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

### 3. PRODUCT OVERVIEW

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The ICQN IQ M7051N03N 1AA is a versatile 60-liter mini electric oven designed for various cooking needs. It features interior lighting, a turbo fan for convection cooking, and multiple cooking functions.



Figure 3.1: Front view of the ICQN Mini Electric Oven, showcasing its compact design and interior capacity with a roasted chicken.

#### 3.1 Components and Controls



Figure 3.2: Detailed view of the oven's control panel, including the timer, temperature setting, and cooking function selector dials.

- **Timer Dial:** Sets cooking time from 0 to 90 minutes.
- **Temperature Dial:** Adjusts temperature from 40°C to 230°C.
- **Function Dial:** Selects various cooking modes (e.g., Upper Heating, Lower Heating, Convection).

### 3.2 Dimensions and Features



Figure 3.3: Key specifications and features of the oven, including its dimensions (468mm x 619mm x 378mm), 15.7 kg weight, 2000 Watt power, interior lighting, double-glazed door, non-slip feet, and 90cm cable length.

- **Capacity:** 60 Liters
- **Power:** 2000 Watts
- **Voltage:** 230V
- **Product Dimensions (L x W x H):** Approximately 61.9 cm x 46.8 cm x 37.8 cm
- **Weight:** 15.7 kg
- **Special Features:** Interior Lighting, Turbo Fan (Circular Air), Timer with Automatic Shut-off, Enamel Baking Tray, Easy to Clean, Double-Glazed Door.

### 3.3 Included Accessories





Figure 3.4: Standard accessories provided with the oven, including a square baking tray, a wire rack, a rotisserie spit for roasting, and a handle for safe removal of hot trays.

- Square Baking Tray
- Wire Rack
- Rotisserie Spit
- Tray Handle

## 4. SETUP AND FIRST USE

### 4.1 Unpacking

- Remove all packaging materials from the oven and its accessories.
- Check for any damage during transit. Do not use if damaged.
- Ensure all listed accessories are present.

## 4.2 Placement

- Place the oven on a stable, heat-resistant, and level surface.
- Ensure adequate ventilation around the oven (at least 10-15 cm clearance on all sides).
- Do not place near flammable materials like curtains or walls.
- Ensure the power cord can reach a standard mains socket without tension.

## 4.3 Before First Use

- Wipe the interior and accessories with a damp cloth and mild detergent. Dry thoroughly.
- For the first use, operate the oven empty for about 15 minutes at maximum temperature (230°C) with the convection fan on. This will burn off any manufacturing residues and odors. A slight smoke or odor is normal during this process. Ensure the area is well-ventilated.
- Allow the oven to cool completely before its first actual use for cooking.

## 5. OPERATING INSTRUCTIONS

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### 5.1 General Operation

1. Place food on the appropriate accessory (baking tray or wire rack).
2. Slide the accessory into the desired rack position. The oven has 4 levels for flexible placement.

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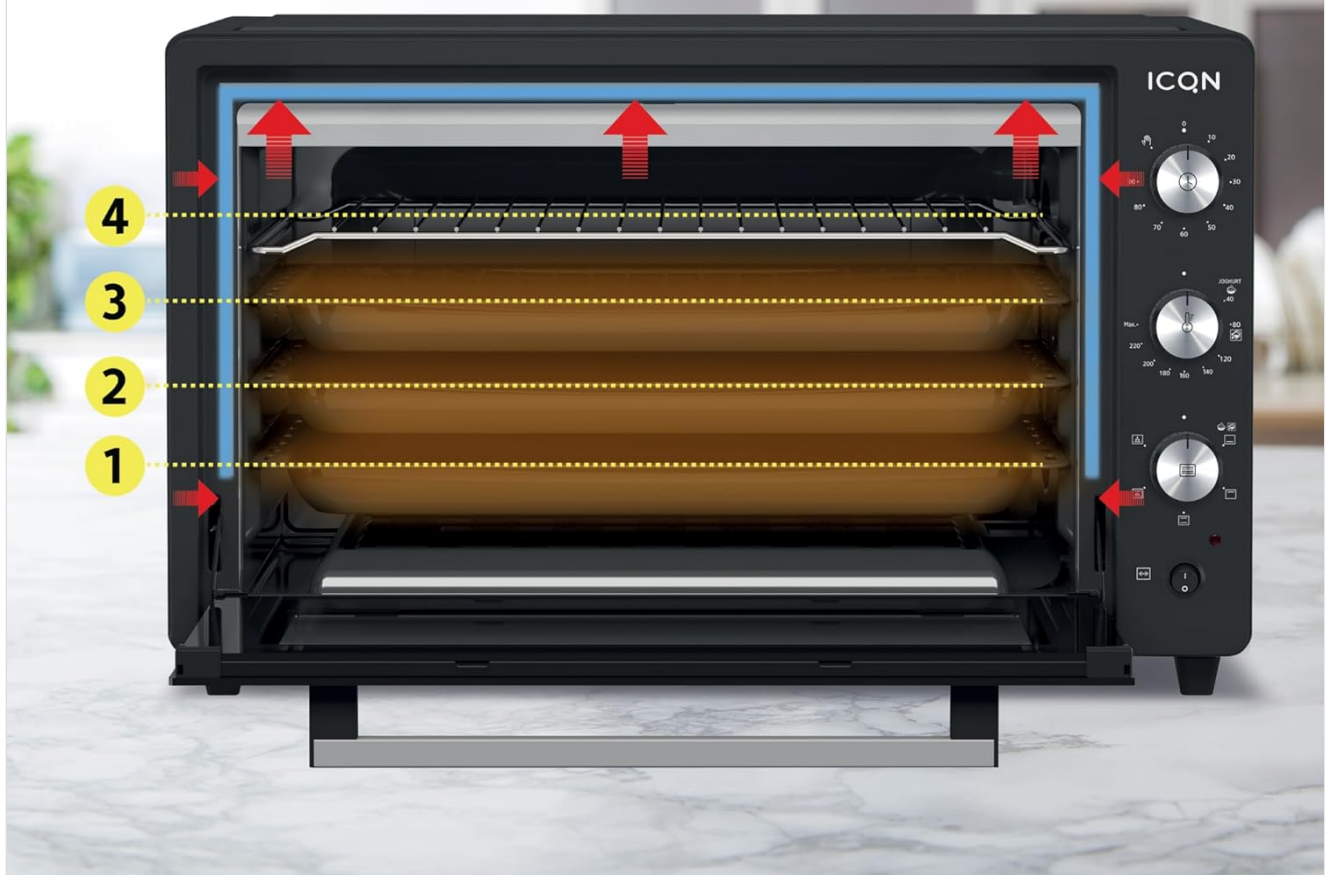


Figure 5.1: Illustration of the four available rack levels within the oven cavity, allowing for versatile cooking and baking.

3. Close the oven door. The double-glazed door helps maintain temperature and safety.



Figure 5.2: Close-up view highlighting the double-glazed oven door, which provides improved insulation and safety.

4. Set the desired cooking function using the Function Dial.
5. Set the desired temperature using the Temperature Dial.
6. Set the cooking time using the Timer Dial. The oven will automatically turn off when the timer reaches zero.

## 5.2 Cooking Functions

The oven offers 6 different cooking functions to suit various recipes:





Figure 5.3: Visual representation of the oven's six distinct heating modes, including top heat, bottom heat, combined heat, and convection options.

- **Upper Heating:** Ideal for browning and grilling the top of dishes.
- **Lower Heating:** Best for baking bases, pizzas, or slow cooking.
- **Upper and Lower Heating:** Standard baking mode for most dishes.
- **Lower Heating + Hot Air Function (Convection):** For even cooking from the bottom with fan assistance, good for pastries.
- **Upper and Lower Heating + Hot Air Function (Convection):** All-around even cooking, suitable for roasting and baking multiple items simultaneously.
- **Grill Function:** Intense top heat for grilling meats, vegetables, or toasting.

### 5.3 Rotisserie Function

To use the rotisserie for roasting poultry or larger cuts of meat:

1. Skewer the food securely onto the rotisserie spit.

2. Insert the spit into the designated rotisserie slots inside the oven.
3. Select the appropriate heating function (e.g., Upper and Lower Heating + Hot Air Function or Grill Function).
4. Turn the rotisserie switch (if available on your model) to activate rotation.
5. Set temperature and time as required.

## 6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your oven. Always unplug the oven and allow it to cool completely before cleaning.

- **Interior Cleaning:** The enamelled interior is designed for easy cleaning. Wipe with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive oven cleaner suitable for enamelled surfaces.
- **Exterior Cleaning:** Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or scourers.
- **Accessories:** Wash the baking tray, wire rack, and rotisserie spit in warm soapy water. They are generally dishwasher safe, but hand washing is recommended to preserve their finish.
- **Crumb Tray:** Regularly remove and clean the crumb tray located at the bottom of the oven to prevent grease buildup and potential fire hazards.
- **Door Glass:** The double-glazed door can be disassembled for thorough cleaning of the inner glass panels. Refer to the specific instructions in your full manual for this procedure.
- **Do NOT immerse the oven body, cord, or plug in water or any other liquid.**

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; timer not set.	Ensure plug is securely in outlet; check household fuse/breaker; set the timer dial to desired cooking time.
Food not cooking evenly.	Incorrect rack position; uneven food placement; fan not active (if convection desired).	Adjust rack position; arrange food evenly; ensure convection function is selected if needed.
Excessive smoke during operation.	Food spills; grease buildup; first use burn-off.	Clean interior thoroughly; ensure crumb tray is clean. If first use, ensure ventilation. If persistent, unplug and contact support.
Oven door does not close properly.	Obstruction; door hinge issue.	Check for any food debris or accessories blocking the door. If hinges are damaged, contact customer service.

If the problem persists after trying these solutions, please contact ICQN customer support.

## 8. TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	ICQN
Model Number	IQ M7051N03N 1AA

Feature	Specification
Color	All Grey
Capacity	60 Liters
Power / Wattage	2000 Watts
Voltage	230V
Product Dimensions (L x W x H)	46 x 61 x 37 cm (approx. 61.9 x 46.8 x 37.8 cm from image)
Item Weight	15.7 Kilograms
Material	Glass (door), Enamelled interior
Auto Shutoff	Yes (Timer function)
Special Features	Mini Oven with Circular Air (Convection), Timer function, Enamel Baking Tray, Easy to clean, Double-Glazed Door

## 9. WARRANTY AND SUPPORT

ICQN products are manufactured to high-quality standards. For warranty information and customer support, please refer to the warranty card included with your purchase or visit the official ICQN website. Keep your proof of purchase for any warranty claims.

For technical assistance or service, please contact:


**ICQN Customer Service:** [support@icqn.com](mailto:support@icqn.com) (Example email, actual contact info may vary)

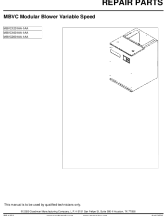
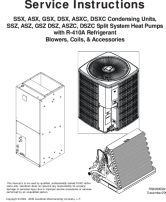


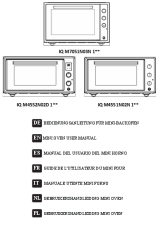
**Website:** [www.icqn.com](http://www.icqn.com) (Example website, actual contact info may vary)



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### Related Documents - IQ M7051N03N 1AA

	<p><a href="#">Goodman &amp; Amana APG/GPG 13 &amp; 15 Series Gas Electric Package Unit Service Instructions</a></p> <p>Comprehensive service instructions for Goodman and Amana APG/GPG 13 and 15 series gas electric package units. Covers product identification, system operation, maintenance, troubleshooting, and detailed servicing procedures for qualified HVAC technicians.</p>
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	<p><a href="#">Goodman MBVC Modular Blower Variable Speed Repair Parts Manual</a></p> <p>This document provides detailed repair parts information for the Goodman MBVC Modular Blower Variable Speed units, including model numbers MBVC1201AA-1AA, MBVC1601AA-1AA, and MBVC2001AA-1AA. It is intended for qualified technicians and covers functional parts, chassis assembly, and blower/control panel assembly details.</p>
	<p><a href="#">Goodman &amp; Amana Split System Heat Pumps and Air Conditioners Service Instructions</a></p> <p>Comprehensive service manual for Goodman and Amana split system heat pumps, condensing units, air handlers, and coils using R-410A refrigerant. Includes product identification, troubleshooting, and detailed servicing procedures for HVAC technicians.</p>
	<p><a href="#">Poly Trio Solution UC Software 5.9.1AA Release Notes</a></p> <p>Official release notes for Poly Trio Solution UC Software version 5.9.1AA, detailing new features, enhancements, resolved issues, known issues, and compatibility information for Poly Trio systems.</p>
	<p><a href="#">Goodman &amp; Amana APG/GPG 13 &amp; 15 Series Gas Electric Package Units Service Instructions</a></p> <p>Comprehensive service instructions and technical manual for Goodman and Amana APG/GPG 13 and 15 series Gas Electric Package Units using R-410A refrigerant. Covers product identification, operation, maintenance, troubleshooting, and repair procedures for qualified HVAC technicians.</p>
	<p><a href="#">IQ Mini Oven User Manual - Operation and Safety Guide</a></p> <p>Comprehensive user manual for IQ Mini Ovens, covering operation, safety instructions, technical specifications, and troubleshooting. Learn how to use your mini oven efficiently and safely.</p>