

ICQN IQ M2051R02N 1AA

ICQN 20 Liter Electric Oven User Manual

Model: IQ M2051R02N 1AA

1. INTRODUCTION

Thank you for purchasing the ICQN 20 Liter Electric Oven. This compact and versatile appliance is designed to assist you with various cooking tasks, from baking and roasting to grilling. To ensure safe and efficient operation, please read this manual thoroughly before first use and keep it for future reference. This manual provides detailed instructions on the oven's features, setup, operation, maintenance, and troubleshooting.

2. SAFETY INSTRUCTIONS

Please observe the following safety precautions to prevent personal injury or damage to the appliance:

- **Electrical Safety:** Ensure the voltage indicated on the appliance matches your local power supply. Do not immerse the appliance, cord, or plug in water or other liquids. Always unplug the oven when not in use, before cleaning, or during maintenance.
- **Heat Warning:** The oven surfaces become very hot during operation. Use oven mitts or gloves when handling hot parts, food, or accessories. Do not touch hot surfaces directly.
- **Placement:** Place the oven on a stable, heat-resistant surface, away from walls and other appliances to allow for proper ventilation. Do not place near flammable materials.
- **Supervision:** Close supervision is necessary when any appliance is used by or near children.
- **Ventilation:** Do not block any ventilation openings. Ensure adequate space around the oven for air circulation.
- **Intended Use:** This appliance is for household use only. Do not use outdoors or for commercial purposes.
- **Damaged Cord/Plug:** Do not operate the oven with a damaged cord or plug. Contact qualified service personnel for repair.
- **Foreign Objects:** Do not insert any objects into the oven's ventilation slots or openings.

3. PRODUCT OVERVIEW

The ICQN 20 Liter Electric Oven features a compact design with intuitive controls and essential

accessories for various cooking needs.



Figure 3.1: Front view of the ICQN 20 Liter Electric Oven, showing the main unit with food cooking inside.

Components and Controls

- **Temperature Control Knob:** Used to set the desired cooking temperature (80°C to 250°C).
- **Function Selector Knob:** Used to select one of the five cooking modes or the defrost function.
- **Timer Knob:** Used to set the cooking time (0-90 minutes) or continuous operation.
- **Double Glass Door:** Provides insulation and allows viewing of food during cooking.
- **Heating Elements:** Located at the top and bottom of the oven cavity.
- **Convection Fan:** Circulates hot air for even cooking (available in specific functions).
- **Internal Light:** Illuminates the oven interior.
- **Non-slip Feet:** Ensures stability on the countertop.



Figure 3.2: Detailed view of the control panel, illustrating the function selector, timer, and temperature knobs.

Included Accessories



Figure 3.3: The standard accessories provided with the oven.

- **Baking Tray:** For baking, roasting, and collecting drips. Dimensions: 31.8 x 26.6 cm.
- **Grill Rack:** For grilling, toasting, or placing dishes. Dimensions: 31.8 x 27 cm.
- **Removable Crumb Tray:** Located at the bottom, collects crumbs and food debris for easy cleaning. Dimensions: 31.6 x 28.7 cm.
- **Tray Handle:** For safe insertion and removal of hot trays and racks.

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Figure 3.4: The oven interior features four distinct insertion levels for flexible cooking.

4. SETUP

1. **Unpacking:** Carefully remove the oven and all accessories from the packaging. Retain packaging for future transport if needed.
2. **Placement:** Place the oven on a flat, stable, and heat-resistant surface. Ensure there is at least 10-15 cm of clear space on all sides (back, top, and sides) for proper ventilation. Do not place the oven directly against a wall or under cabinets that are not heat-resistant.
3. **Initial Cleaning:** Before first use, wipe the interior and exterior of the oven with a damp cloth. Wash the baking tray, grill rack, and crumb tray with warm, soapy water, then rinse and dry thoroughly.
4. **First Use Burn-off:** To eliminate any manufacturing odors, operate the empty oven for approximately 15 minutes at the maximum temperature (250°C) using the Top and Bottom Heating function. Ensure the room is well-ventilated during this process. A slight odor or smoke is normal during this initial burn-off.

5. OPERATING INSTRUCTIONS

Pre-heating

For best cooking results, it is recommended to pre-heat the oven to the desired temperature before placing food inside. This typically takes 5-10 minutes, depending on the selected temperature.

Cooking Functions

The oven offers 5 cooking functions, selected using the Function Selector Knob:

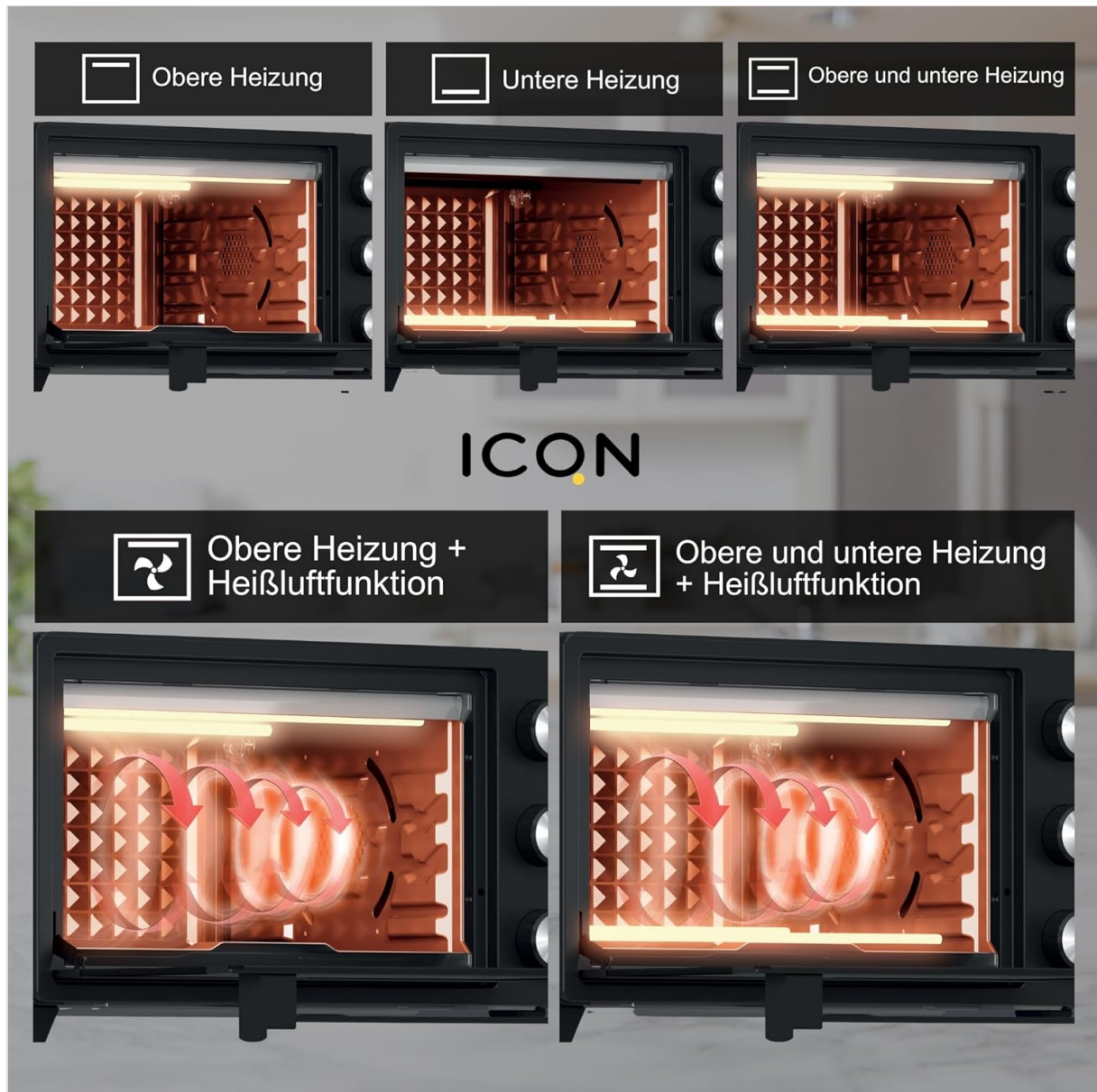


Figure 5.1: Visual representation of the oven's heating functions.

1. **Top Heating:** Activates only the upper heating elements. Ideal for browning, grilling, or finishing dishes.
2. **Bottom Heating:** Activates only the lower heating elements. Suitable for gentle cooking, reheating, or crisping the bottom of dishes.
3. **Top and Bottom Heating:** Activates both upper and lower heating elements. Standard function for baking cakes, bread, and roasting meats.
4. **Top Heating + Convection:** Combines upper heating with the convection fan. Good for achieving a crispy top while circulating heat.
5. **Top and Bottom Heating + Convection:** Activates both heating elements and the convection fan. Provides fast and even cooking, ideal for pizza, roasted vegetables, and multiple items on different racks.

Additionally, the oven features a **Defrost Function**, which uses the convection fan without heat to gently

thaw frozen foods.

Temperature Adjustment

Turn the Temperature Control Knob to set the desired temperature between 80°C and 250°C. The oven will begin heating once a function and time are selected.

Using the Timer

Turn the Timer Knob clockwise to set the desired cooking time, up to 90 minutes. The oven will automatically switch off and emit a bell sound when the set time has elapsed. For continuous operation, turn the timer knob counter-clockwise to the 'Stay On' position (indicated by a hand icon or similar). In this mode, the oven will remain on until manually switched off.

Rack Positions

The oven has four insertion levels. Choose the appropriate level based on the food type and desired cooking outcome. For example, use higher levels for grilling and lower levels for baking items that require more bottom heat.

6. MAINTENANCE AND CLEANING

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:** Wipe the interior with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive oven cleaner suitable for mini ovens. Avoid harsh chemicals or abrasive pads that can damage surfaces.
- **Exterior Cleaning:** Wipe the exterior surfaces with a damp cloth. Do not use abrasive cleaners.
- **Crumb Tray:** The removable crumb tray should be emptied and cleaned regularly. Pull it out from the bottom front of the oven, wash with warm, soapy water, rinse, and dry thoroughly before reinserting.
- **Accessories:** Wash the baking tray, grill rack, and tray handle with warm, soapy water. They are generally not dishwasher safe unless specified.
- **Glass Door:** Clean the double glass door with a glass cleaner or a damp cloth. Avoid scratching the glass.

7. TROUBLESHOOTING

If you encounter issues with your ICQN Electric Oven, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure the oven is securely plugged into a working outlet. Check your circuit breaker.
Oven not heating up.	Temperature or function not set; timer not engaged.	Ensure both the temperature and function knobs are set correctly. Turn the timer knob past 0 to activate heating.

Problem	Possible Cause	Solution
Food cooks unevenly.	Incorrect rack position; overcrowding; pre-heating insufficient.	Adjust rack position. Avoid overcrowding the oven. Always pre-heat the oven to the desired temperature. Consider using convection functions for more even heat distribution.
Oven takes too long to reach temperature.	Normal for initial heating; external factors.	Allow sufficient time for pre-heating. Ensure the oven door is properly closed and the seal is intact.
Smoke or odor during first use.	Manufacturing residues burning off.	This is normal for the first use. Ensure good ventilation. It should dissipate after the initial burn-off.

If the problem persists after checking these points, please contact customer support.

8. SPECIFICATIONS



Gewicht: 7 kg

1500 Watt

Innenbeleuchtung

Doppelverglaste

Rutschfeste Standfüße

Kabellänge Stecker: 90cm

20L 1500 WATT

435 mm

380 mm

265 mm

32 cm

30.5 cm

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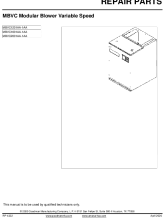
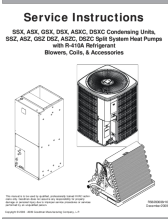
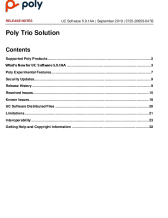


Figure 8.1: Key dimensions and technical specifications of the oven.

Feature	Specification
Brand	ICQN
Model	IQ M2051R02N 1AA
Color	Anthracite (Black)
Capacity	20 Liters
Power	1500 W
Voltage	230 V
Temperature Range	80°C - 250°C
Timer	0-90 minutes with 'Stay On' function
Cooking Functions	5 (Top, Bottom, Top+Bottom, Top+Convection, Top+Bottom+Convection) + Defrost
External Dimensions (W x D x H)	43.5 x 38 x 26.5 cm
Internal Dimensions (W x D x H)	32 x 30.5 x 21 cm
Weight	7 kg
Special Features	Double glass door, 4 insertion heights, removable crumb tray, automatic shut-off.

9. WARRANTY AND SUPPORT

This ICQN Electric Oven is covered by a standard manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage details.

For technical assistance, troubleshooting beyond this manual, or warranty claims, please contact ICQN customer support through the retailer where you purchased the product or visit the official ICQN website for contact information.

	<p>Goodman & Amana APG/GPG 13 & 15 Series Gas Electric Package Unit Service Instructions</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>
	<p>Goodman MBVC Modular Blower Variable Speed Repair Parts Manual</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>Goodman & Amana Split System Heat Pumps and Air Conditioners Service Instructions</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>Poly Trio Solution UC Software 5.9.1AA Release Notes</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>Goodman & Amana APG/GPG 13 & 15 Series Gas Electric Package Units Service Instructions</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>Goodman Split System Air Conditioner and Heat Pump Service Instructions (R-22)</p> <p>Comprehensive service manual for Goodman and Amana R-22 split system air conditioners and heat pumps, covering product identification, system operation, troubleshooting, and detailed servicing procedures for HVAC technicians.</p>