

MERXENG J4xUkePn3moVqKHW1Opg4QCqtUcci

MERXENG 24-inch Single Wall Oven

INSTRUCTION MANUAL - MODEL J4xUkePn3moVqKHW1Opg4QCqtUcci

1. Important Safety Instructions

Read all instructions carefully before using the appliance. Keep this manual for future reference. Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information, consult a qualified installer, service agency, or the manufacturer.

- **Electrical Safety:** Ensure the oven is properly grounded. Do not operate the oven with a damaged cord or plug. Disconnect power before servicing.
- **Burn Hazard:** Oven surfaces become hot during use. Use oven mitts when handling hot items. Do not touch heating elements.
- **Child Safety:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance. The oven features a Child Safety Lock.
- **Flammable Materials:** Do not store or use flammable materials in or near the oven.
- **Proper Use:** Use this appliance only for its intended purpose as described in this manual.

2. Product Overview

The MERXENG 24-inch Single Wall Oven is an electric convection oven designed for built-in installation. It features a 2.5 cubic feet capacity, multiple cooking modes, and a touch control panel.

2.5CU.FT LARGR CAPACITY

Larger capacity, adding water does not affect cooking



Image: Front view of the MERXENG 24-inch Single Wall Oven with the door open, showing the interior cavity and control panel.

Key Features:

- **Capacity:** 2.5 cubic feet (70L) interior space.
- **Heating System:** 3000W power with 3D Surround Heating and a convection fan for even heat distribution.
- **Control:** Intuitive touch control panel.
- **Door:** Double-layered glass door for heat insulation and anti-scalding protection.
- **Safety:** Features include Child Safety Lock, Door Lock, and automatic power off when the door is open.
- **Defrost System:** Hot Air Defrost.

DOUBLE-LAYERED GLASS DOOR

Effective Heat Insulation & Anti-Scalding



Image: Diagram illustrating the double-layered glass door construction, highlighting its heat insulation properties.

3. Installation Guide

This oven is designed for built-in installation. Professional installation is recommended. Ensure proper ventilation and electrical connections are made according to local codes and regulations.

Dimensions and Cutout Requirements:

The overall dimensions of the oven are approximately 23.4 inches (Width) x 22.2 inches (Depth) x 23.4 inches (Height).

24 INCH ELECTRIC WALL OVEN

- Self-Cleaning
- Temperature Probe
- Broil Element
- Hidden Bake Element
- Delay Start
- Child Safety Lock
- Kitchen Timer
- Warming mode



Image: Diagram displaying the oven's external dimensions: 23.4 inches width, 22.2 inches depth, and 23.4 inches height.

Electrical Requirements:

- **Voltage:** 240V
- **Wattage:** 3000W
- A dedicated, properly grounded circuit is required. Consult a qualified electrician for installation.

4. Initial Setup

Before First Use:

1. Remove all packaging materials, accessories, and any protective films from the oven interior and exterior.
2. Clean the oven interior with a damp cloth and mild detergent. Wipe dry.
3. Run the oven empty at a high temperature (e.g., 400°F / 200°C) for approximately 30 minutes to burn off any manufacturing residues. Some smoke and odor are normal during this process. Ensure adequate ventilation.

5. Operating Instructions

The oven is controlled via a touch panel located above the oven door.

Control Panel Operation:

The touch control panel allows selection of cooking modes, temperature, time, and other functions. Refer to the icons on the panel for specific functions.

Easily Make A Variety Of Food And Enjoy Cooking

Symbol									
Preset	Hamburger	Pizza	Beef	Biscuit	Sandwich	Apple pie	Toast	Chicken	Sponge cake
Default Temperature	240℃	200℃	200℃	200℃	180℃	185℃	240℃	200℃	150℃
Default Time	10-20mins	7-10mins	10-15mins	10-15mins	15-20mins	50-60mins	1-2mins	50-60mins	30-35mins

Image: The oven's control panel and display, highlighting features such as Self-Cleaning, Temperature Probe, Broil Element, Hidden Bake Element, Delay Start, Child Safety Lock, Kitchen Timer, and Warming mode.

Cooking Modes:

The oven offers various cooking modes to suit different food types. These include:

- **Convection Baking:** Circulates hot air for even cooking.
- **Steam Mode:** Utilizes steam for cooking, suitable for specific dishes.
- **Grill Mode:** For broiling and grilling.
- **Air Frying Mode:** For crisping foods with circulating hot air.
- **Warming Mode:** To keep food warm after cooking.



Volume: 70L

Water tank: 13L

Control method: Touch control

Steam mode: 60-110°C

Grill mode: 100-250°C

Steam & grill mode: 100-250°C Power Ratings: 3000W

Upper and inner heat pipe power: 2000W

Upper and external heat pipe power: 950W

The heat pipe power: 1000W

Back heat pipe power: 1800W

Steam generator power: 1200W

Furnace lamp power: 25W

Rear circulating fan power: 14W

Top cross fan power: 10W

Oven capacity : 2.5 Cu. Ft.

Image: Visual examples of various food items (chicken, bread, cake, beef, pizza, toast) that can be prepared using the oven's different cooking modes.

DIRECT INJECTION LARGE STEAM, FAST LOCK FRESH AND ORIGINAL FLAVOR

Full cavity, full steam, evenly distributed to lock the original
flavor nutrition of the ingredients



Image: The oven interior with steam visibly circulating, demonstrating the direct injection steam function for cooking.



Image: A diagram showing heat waves circulating around a turkey inside the oven, illustrating the 3D Surround Heating technology.

Preset Cooking Programs:

The oven includes several preset programs for common dishes. These programs automatically set the temperature and time.

Preset	Default Temperature	Default Time
Hamburger	240°C	10-20 mins
Pizza	200°C	7-10 mins
Beef	200°C	10-15 mins
Biscuit	200°C	10-15 mins
Sandwich	180°C	15-20 mins
Apple pie	185°C	50-60 mins

Preset	Default Temperature	Default Time
Toast	240°C	1-2 mins
Chicken	200°C	50-60 mins
Sponge cake	150°C	30-35 mins

Timer Function:

The oven includes a timer function for setting cooking duration or a kitchen timer for general use.

Child Safety Lock:

Activate the Child Safety Lock to prevent accidental operation of the oven. Refer to the control panel instructions for activation and deactivation.

6. Care and Maintenance

Cleaning the Oven:

- **Exterior:** Clean with a soft cloth and mild soapy water. Avoid abrasive cleaners.
- **Interior:** For light soil, wipe with a damp cloth. For heavier soil, use a non-abrasive oven cleaner suitable for electric ovens. Follow product instructions carefully.
- **Glass Door:** Clean with glass cleaner or soapy water. Do not use harsh abrasive cleaners or sharp metal scrapers as they can scratch the surface.
- **Self-Cleaning:** The oven features a self-cleaning function. Refer to the control panel instructions for initiating this cycle.

Water Tank (for Steam Function):

Regularly clean and refill the water tank for the steam function. Use distilled or filtered water to prevent mineral buildup. The oven includes a 'Water Shortage Autochirp' indicator.

7. Troubleshooting

If you encounter issues with your oven, consult the following table for common problems and solutions.

Problem	Possible Cause	Solution
Oven does not turn on	No power supply; Door not closed properly	Check circuit breaker; Ensure door is fully closed.
Uneven cooking	Improper rack placement; Overcrowding oven	Refer to cooking guidelines for rack positions; Avoid overcrowding.
Oven light not working	Bulb needs replacement	Replace oven light bulb (ensure oven is cool and power is off).

Problem	Possible Cause	Solution
Steam function not working	Water tank empty; Mineral buildup	Refill water tank; Clean water tank and steam generator.
Control panel unresponsive	Temporary electronic glitch	Disconnect power for 5 minutes, then restore.

If the problem persists after attempting these solutions, contact customer support.

8. Specifications

Technical specifications for the MERXENG 24-inch Single Wall Oven.



**TASTE IS MASTERED A
PASSIONATE LOVE OF FOOD**

Image: A table detailing the oven's technical specifications, including volume, water tank capacity, control method, temperature ranges for steam and grill modes, power ratings for various heating elements, and oven capacity.

Specification	Value
Brand	MERXENG
Model Number	J4xUkePn3moVqKHW1Opg4QCqtUcci
Capacity	2.5 cubic feet (70L)
Color	Black
Finish Type	Stainless Steel
Fuel Type	Electric
Installation Type	Built-In

Specification	Value
Wattage	3000W
Voltage	240V
Heating Method	Radiant, 3D Surround Heating, Convection Fan
Additional Features	Air Frying Mode, Timer Function, Door Lock, Hot Air Defrost, Self-Cleaning, Temperature Probe, Broil Element, Hidden Bake Element, Delay Start, Kitchen Timer, Warming Mode
Door Orientation	Front
Item Dimensions (W x D x H)	23.4" x 22.2" x 23.4" (approximate unit dimensions)
Item Weight	69 Pounds
Water Tank Capacity	1.3L
Steam Mode Temperature Range	60-110°C
Grill Mode Temperature Range	100-250°C

9. Warranty and Support

Warranty Information:

No specific warranty information is provided for this product. Please refer to your purchase documentation or contact the retailer for details regarding any applicable warranty.

Customer Support:

For technical assistance, service, or questions regarding your MERXENG 24-inch Single Wall Oven, please contact the retailer or manufacturer directly. Keep your purchase receipt and model number (J4xUkePn3moVqKHW1Opg4QCqtUcci) available when contacting support.