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MERXENG zCO-XELInng6ZN8VGAVBAw3u

MERXENG 24-inch Single Wall Oven Instruction Manual

MODEL: ZCO-XELINNG6ZN8VGAVBAW3U

1. Introduction

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your new MERXENG 24-inch Single Wall Oven. Please read all instructions carefully before using the appliance and retain this manual for future reference.

2. Safety Information

To reduce the risk of fire, electric shock, injury to persons, or damage when using the oven, follow basic safety precautions, including the following:

- **Electrical Safety:** Ensure the oven is properly grounded. Do not operate the oven with a damaged cord or plug. This electric oven requires a 240V~ 60Hz power supply with a 3000W maximum output.
- **Burn Hazard:** The oven interior and exterior surfaces can become very hot. Use oven mitts when handling hot items. Do not touch heating elements.
- **Child Safety:** Do not allow children to play with or in the oven. The oven is equipped with a safety lock feature to prevent accidental operation by children. Activate this feature when the oven is not in use.
- **Proper Installation:** Ensure the oven is installed correctly by a qualified technician in accordance with the installation instructions.
- **Flammable Materials:** Do not store or use flammable materials in or near the oven.

3. Product Overview

The MERXENG 24-inch Single Wall Oven is designed for modern kitchens, offering a 2.5 cubic feet (70L) capacity and a

range of advanced cooking features.

- **Capacity:** Spacious 2.5 Cu.ft. (70L) interior, suitable for various cooking needs, including roasting a whole chicken.
- **Convection System:** Features a powerful convection cooking system that circulates heated air for fast preheating and uniform cooking results.
- **Cooking Functions:** Equipped with 8 automatic cooking modes and a 360° rotating rotisserie for versatile meal preparation.
- **Control:** Intuitive touch control panel for precise temperature and time management.
- **Construction:** Made with durable stainless steel and features a triple-layer tempered glass door for high transparency, efficient thermal insulation, and easy cleaning.



Figure 3.1: Front view of the MERXENG 24-inch Single Wall Oven.



Figure 3.2: Image illustrating the 2.5 cubic feet (70L) interior capacity of the oven, suitable for large dishes.



Figure 3.3: The MERXENG 24-inch electric wall oven with a roasted chicken inside, demonstrating its cooking capability.



Figure 3.4: Close-up view of the oven door, highlighting the triple-layer tempered glass for insulation and transparency.

4. Setup & Installation

Proper installation is crucial for the safe and optimal performance of your oven. It is recommended that installation be performed by a qualified professional.

4.1 What's in the Box

- MERXENG 24-inch Single Wall Oven
- Installation Kit
- Instruction Manuals (this document)

4.2 Installation Dimensions

Ensure your kitchen cabinetry has the appropriate dimensions for a seamless fit. The product dimensions are 22"W x 21.7"D x 23.4"H. Refer to the diagram below for detailed cutout measurements.



Figure 4.1: Diagram illustrating the standard dimensions of the oven for easy installation into kitchen cabinetry. Product dimensions: 22"W x 21.7"D x 23.4"H.

4.3 Electrical Requirements

The oven operates on a 240V~ 60Hz power supply with a maximum output of 3000W. A dedicated circuit is recommended. Consult a qualified electrician for proper wiring and connection.

5. Operating Instructions

Your MERXENG oven features an intuitive touch control panel and multiple cooking functions to simplify your cooking experience.

5.1 Control Panel Overview

The touch control panel allows for precise selection of cooking modes, temperature, and time. Familiarize yourself with the icons and functions before use.



Figure 5.1: Detailed view of the oven's touch control panel, showing various cooking modes like Air Frying, Steam, and Bake.

5.2 Automatic Cooking Modes

The oven includes 8 preset automatic cooking modes for quick and convenient meal preparation. These modes have pre-programmed temperature and time settings:

- Insulation
- Warming
- Toasting
- Pizza
- Chicken Leg Mode
- Bread
- Cake
- Beef

Simply select the desired mode from the touch panel to begin cooking.



Figure 5.2: Close-up of the smart menu interface, offering numerous programmed cooking options for one-touch access.



Figure 5.3: Display showing various cooking functions such as Schedule, Defrost, Keep Warm, Drying, and Steam Cleaning.

5.3 Convection Cooking

The powerful convection system ensures even heat distribution throughout the oven cavity, resulting in faster cooking times and consistent browning. Hot air is circulated over, under, and around food.



Figure 5.4: Visual representation of precision airflow within the convection oven, ensuring uniform cooking.

5.4 Temperature Control and Timer

The oven offers an ultra-wide temperature control range, from 100°F to 475°F, accommodating various cooking needs from fermentation to broiling. The multifunctional timer can be used as a clock or to set automatic oven on/off times.



Figure 5.5: Illustration of the oven's ultra-wide temperature control range, suitable for various cooking methods like fermentation, reheat, roast, bake, and broil.

5.5 360° Rotating Rotisserie

Utilize the 360° rotating rotisserie function for perfectly roasted meats, ensuring even cooking and browning on all sides.

6. Maintenance & Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your oven.

6.1 Interior Cleaning

The oven features an enameled interior for easy cleaning. Allow the oven to cool completely before cleaning. Use a soft cloth or sponge with mild detergent and warm water. Avoid abrasive cleaners or scouring pads that can damage the enamel finish.



Figure 6.1: A hand in a yellow glove cleaning the enameled interior of the oven, demonstrating ease of maintenance.

6.2 Oven Door and Glass

The oven door is easily removable for thorough cleaning. The high-quality tempered glass can be cleaned with a glass cleaner and a soft cloth. Ensure the door is reinstalled correctly and securely after cleaning.

6.3 Steam Cleaning Function

Refer to the control panel for the 'Steam Cleaning' function, which can assist in loosening stubborn food residues for easier manual cleaning.

7. Troubleshooting

If you encounter any issues with your oven, refer to the following common troubleshooting steps. For problems not listed here, contact customer support.

- **Oven Not Heating:** Check if the oven is properly plugged in and the circuit breaker has not tripped. Ensure the timer is not set to an 'off' position.
- **Uneven Cooking:** Ensure food is placed centrally and that the convection fan is operating correctly. Avoid overcrowding the oven.
- **Control Panel Unresponsive:** Try resetting the oven by turning off the power at the circuit breaker for a few minutes, then turning it back on.
- **Error Codes:** If an error code appears on the display, note the code and refer to the specific troubleshooting section in the full manual (if available) or contact customer support.

8. Specifications

Detailed technical specifications for the MERXENG 24-inch Single Wall Oven.

Feature	Specification
Brand	MERXENG
Model Number	zCO-XELInng6ZN8VGAVBAw3u
Color	Black
Product Dimensions (D x W x H)	26.81"D x 25.75"W x 25.79"H
Capacity	2.5 cubic feet (70L)
Special Feature	Air Frying Mode, 360° Rotating Rotisserie
Wattage	3000W
Control Type	Touch
Power Source	Electric (240V~ 60Hz)
Material	Stainless Steel
Included Components	Single Wall Oven 24", installation kit, manuals

9. Warranty Information

This MERXENG 24-inch Single Wall Oven is covered by a**2-Year Manufacturer's Warranty**. Please retain your proof of purchase for warranty claims. The warranty covers defects in materials and workmanship under normal use. For specific terms and conditions, refer to the warranty card included with your product or contact customer support.

10. Customer Support

For any questions, technical assistance, or service requests regarding your MERXENG Single Wall Oven, please contact our customer support team. Have your model number (zCO-XELInng6ZN8VGAVBAw3u) and purchase information ready when you call.

Contact information can typically be found on the manufacturer's website or on the warranty card provided with your appliance.

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