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> [MEXENG 24-inch 2.5 Cu.ft Built-in Electric Convection Wall Oven Instruction Manual](#)

MEXENG J4xUkePn3moVqKHW1Opg4Qsct

MEXENG 24-inch 2.5 Cu.ft Built-in Electric Convection Wall Oven Instruction Manual

Brand: MEXENG | Model: J4xUkePn3moVqKHW1Opg4Qsct

1. INTRODUCTION AND OVERVIEW

This manual provides comprehensive instructions for the MEXENG 24-inch 2.5 Cu.ft Built-in Electric Convection Wall Oven. Designed for seamless integration into your kitchen, this appliance offers a variety of cooking functions to enhance your culinary experience. Please read this manual thoroughly before installation and operation to ensure safe and efficient use.

Key features include a spacious 2.5 cubic feet interior, 10 versatile cooking functions, intuitive touch controls, a programmable timer, and a robust 3-layer tempered glass door for enhanced safety and visibility. The oven operates on a 240V~ 60Hz power supply with a maximum output of 3000W.



Image: The MERXENG 24-inch Single Wall Oven, showcasing a perfectly roasted chicken and vegetables inside, highlighting its cooking capabilities.

2. SAFETY INFORMATION

Your safety and the safety of others are paramount. Always adhere to the following basic safety precautions when using this appliance:

- Ensure proper installation by a qualified technician in accordance with all local codes and ordinances.
- This appliance is ETL Certified, indicating compliance with North American safety standards.
- Do not touch hot surfaces. Use oven mitts or potholders when handling hot items inside the oven.
- The oven features a 3-layer tempered glass door designed to maintain internal temperature and provide a clear view of food while cooking. Exercise caution when opening the door as hot air or steam may escape.
- Never use the oven for storage or to heat the room.
- Keep flammable materials away from the oven.
- Supervise children closely when the oven is in use.

3. PRODUCT FEATURES

The MERXENG 24-inch Electric Convection Wall Oven is equipped with advanced features for versatile cooking:

- **Spacious 2.5 Cu.ft Capacity:** Accommodates multiple dishes with up to 6 rack positions, ideal for large meals or batch cooking.
- **10 Multi-Functional Cooking Modes:** Supports various cooking methods including steaming, baking, braising, air frying, and convection, with intelligent programs for diverse ingredients.
- **3-Layer Tempered Glass Door:** Provides excellent heat retention and a clear view of the oven interior. The door is detachable for easy cleaning.
- **Touch Control Panel:** Offers convenient and precise control over cooking functions, temperature, and timer settings.
- **360° Hot Air Circulation:** Ensures even cooking and crispy results, particularly beneficial for air frying.

MULTIFUNCTIONAL PRESET COOKING PROGRAMS



Air Fryer



Convection Oven



Yogurt Maker



Bread Maker



Dehydrator



Grill



Dried Fruit



Ferment



Cake



Bake



Air Fryer



Broil

Image: An illustration of the oven's multifunctional preset cooking programs, including Air Fryer, Convection Oven, Yogurt Maker, Bread Maker, Dehydrator, and Grill, alongside examples of dishes prepared using these functions.

360°HOT AIR CIRCULATION

Cook Every Meal Evenly and Make it Crispy



Strong Air Flow



Heating Evenly &
4 Heating Tubes



Professional Heat
Dissipation System



Image: The oven's interior with a rotisserie chicken, illustrating the 360° hot air circulation for even cooking and crispiness, supported by strong airflow, four heating tubes, and a professional heat dissipation system.

CHOOSE ANY ACCESSORY YOU NEED!



Image: A selection of accessories for the oven, including an oven rack, air fryer basket, baking pan, anti-heat gloves, and an absorbent sponge, demonstrating the versatility and convenience of the appliance.

4. SETUP AND INSTALLATION

The MERXENG 24-inch Wall Oven is designed for built-in installation. Proper installation is crucial for safety and optimal performance. It can be installed under induction hobs or gas cooktops seamlessly.

4.1. Site Preparation

- Ensure the cabinet opening meets the required dimensions: 23.42" (W) x 22.16" (D) x 23.42" (H).
- Verify that the electrical supply is 240V~ 60Hz and can support a 3000W maximum output.
- The installation area must be level and capable of supporting the oven's weight (approximately 90 pounds).

LARGE CAPACITY SUITABLE FOR GATHERINGS



Image: A visual representation of the oven's dimensions and the corresponding cabinet cutout requirements for proper built-in installation, ensuring a perfect fit.

4.2. Electrical Connection

Connect the oven to a dedicated, properly grounded electrical circuit. Consult a licensed electrician for professional installation to prevent electrical shock or fire hazards.

4.3. Oven Placement

Carefully slide the oven into the prepared cabinet opening. Secure the oven using the provided mounting screws and brackets to prevent tipping.

5. OPERATING INSTRUCTIONS

The MERXENG oven features an intuitive touch control panel and various cooking functions. Familiarize yourself with the controls before first use.

5.1. Control Panel Overview

CONVENIENT TOUCH-AND-GO COOKING



Image: The oven's convenient touch-and-go cooking control panel, featuring a digital display and various function icons, positioned above the oven cavity with food cooking inside.

5.2. Setting Cooking Functions

To select a cooking function, press the arrow buttons on the touch control panel to navigate through the available options. Once the desired function is highlighted, press the Start button to confirm.

Your browser does not support the video tag.

Video: This video demonstrates how to select and set a cooking function on the oven's control panel, guiding users through the process of choosing their desired cooking mode.

5.3. Setting the Timer

The oven features a programmable timer for precise cooking. Press the 'Cook Time' button to set the duration. You can also set an 'End Time' by pressing and holding the 'Cook Time' button for 3 seconds.

Your browser does not support the video tag.

Video: This video provides a general overview of the ThermoMate 24-inch Electric Wall Oven, showcasing its features and operation, which may be similar to the MERXENG model.

5.4. Using the Rotisserie Function

For even roasting of poultry or larger cuts of meat, utilize the rotisserie function. Secure the food onto the spit, ensuring it is balanced, then place it into the designated rotisserie mounts inside the oven.

Your browser does not support the video tag.

Video: This video demonstrates how to properly use a rotary grill fork, including securing food onto the spit and placing it into the oven for rotisserie cooking.

5.5. Mute Mode

To activate or deactivate the silent mode, press and hold both the "+" and "-" buttons on the control panel simultaneously.

Your browser does not support the video tag.

Video: This video illustrates the process of activating and deactivating the mute mode on the oven's control panel, providing clear instructions for silent operation.

6. MAINTENANCE AND CLEANING

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

6.1. General Cleaning

- Always ensure the oven is cool and unplugged before cleaning.
- Use a soft cloth or sponge with mild detergent for cleaning interior and exterior surfaces. Avoid abrasive cleaners.
- The oven door is detachable for easier cleaning. Refer to the detailed instructions in the full manual for removal and reinstallation.
- Clean spills immediately to prevent them from baking onto surfaces.

6.2. Rack and Accessory Care

Oven racks and other accessories can be removed and washed with warm, soapy water. Ensure they are completely dry before returning them to the oven.

7. TROUBLESHOOTING

If you encounter any issues with your MERXENG oven, please refer to the following common troubleshooting tips:

- **Oven not heating:** Check the power supply and ensure the oven is properly plugged in. Verify that the circuit breaker has not tripped.
- **Uneven cooking:** Ensure food is placed centrally on the racks and that the correct cooking function (e.g., convection) is selected. 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 restoring power.

For persistent issues or problems not listed here, please contact MERXENG customer support for assistance.

8. SPECIFICATIONS

Specification	Detail
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Brand Name	MERXENG
Model Info	J4xUkePn3moVqKHW1Opg4Qsct
Item Weight	90 pounds
Package Dimensions	26.85 x 25.98 x 25.83 inches
Item model number	J4xUkePn3moVqKHW1Opg4Qsct
Capacity	2.5 Cubic Feet
Annual Energy Consumption	3000 Watts
Installation Type	Built-In
Part Number	xJ-hu5I0fMHSZya98qmVuQf9az
Special Features	Air Frying Mode
Oven Cooking Mode	Radiant
Burner type	Ceramic
Color	White
Voltage	240
Wattage	3000
Fuel type	Electric
Door Hinges	Drop-Down
Material Type	Stainless Steel
Included Components	1×Single Wall Oven
Batteries Required?	No
ASIN	B0FQJM25WY
Date First Available	September 10, 2025
Size	2.5 cubic feet
Heating Method	Radiant
Finish Type	Stainless Steel

9. WARRANTY AND SUPPORT

MERXENG stands behind the quality of its products. This built-in oven comes with **a1-year warranty**. We also provide **lifelong technical support** and **24-hour premium service** to ensure your satisfaction.

If you encounter any problems when using your wall oven, please do not hesitate to contact our customer support directly. We are committed to providing you with a solution as soon as possible.

