



### Product Features

- Slim design, saves space, simple appearance and easy operation
- Ergonomic door design with integrated handle for easy access
- Top and bottom heating can be controlled separately for different baking needs
- 3 inch smart display to visualize the cooking process
- The key operation brings a physical touch sensation and reduces the difficulty of human-computer interaction
- 10 storage recipes, and 3 cooking stages per recipe
- ECO mode, energy saving
- Easy to clean cavity and cool to touch door

### Product Overview

**NopeinOven®** The NopeinOven® series are designed to provide customers with a commercial solution for extremely fast, energy-savings and easy to operate cooking solutions.

**NopeinOven®** This product combines electromagnetic + thermal radiation with smart cooking technologies to cook food at extreme speed while saving energy and reducing floor space.

### External Structure

- Stainless steel housing
- The cooling system keeps the housing below 55°C
- Anti-hot handle design

### Internal Structure

- 304SS Chamber

### Standard Configuration

- Rapid cooking technology with top and bottom heat
- Built-in temperature probe
- Removable drip catcher at the bottom of chamber
- Chamber temperature control : 170~240°C (338~464°F)
- 3 inch display screen, press button to edit cooking program
- High temperature protection and door open protection device
- 24V electric control system
- Detachable stainless steel grill
- 1pc Teflon mesh basket (Size : 155\*330\*25mm)
- 1pc Teflon basket (Size : 155\*330\*25mm)
- 1pc Oven shovel

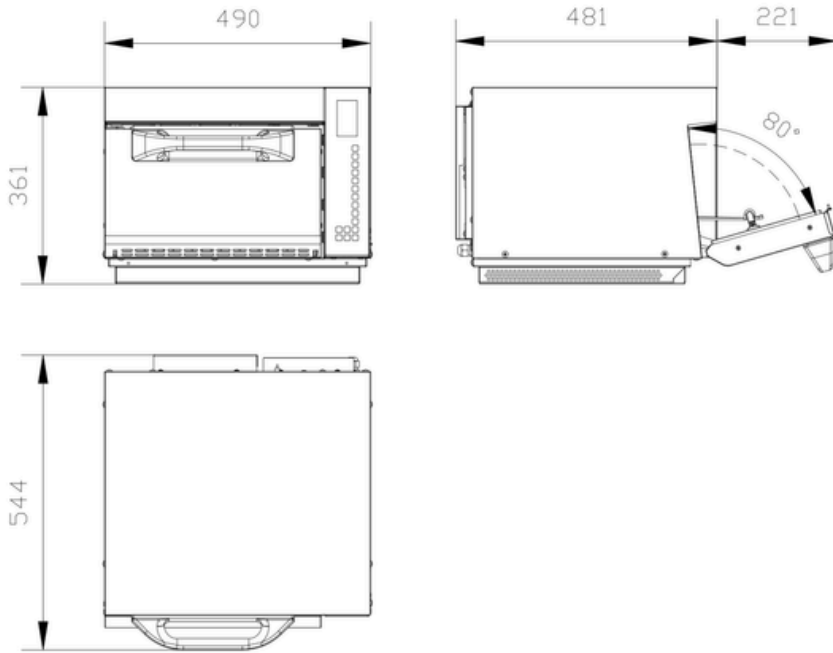
### Optional Accessories (additional charge)

- Special grill plate (please consult the factory)
- 304SS grill plate (Size : 155\*205\*10mm)



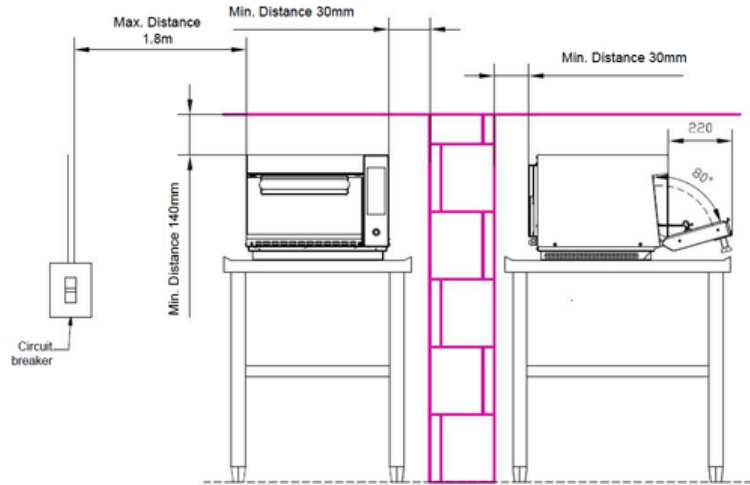
Measurement : Millimeter (mm)

Model : NT-MWO-D



**Installation Instructions:**

- Choose a place away from heat sources. Do not place in vicinity of stove, fryer, griddle etc.
- Place the oven on a non-slip, non-combustible platform that is level and stable and can support the entire weight of the oven
- A clearance of at least 30mm must be left around the equipment and at least 140mm of space must be reserved at the top of equipment for heat dissipation
- There must be sufficient clearance at the front of the oven to allow the door to be opened and closed
- The air inlet of the equipment is directly behind, ensure no obstruction in this area
- Except for labels and stickers supplied with the equipment, no markings, stickers or labels may be affixed to the equipment without the permission of the manufacturer



**Spec Dimensions**

Model	Product Dimension	Chamber Size	Cooking Area
NT-MWO-D	490 x 544 x 361mm	270 x 190 x 168mm (10.6" x 7.5" x 6.6")	240 x 150 x 75mm (9.4" x 5.9" x 2.95")

**Electrical Power Parameter**

Model	Rated Voltage	Rated Power	Rated Current	Power Cord
NT-MWO-D	220-240V 1N~ 50/60Hz Single phase (1L wire + 1N wire + ground)	3.3kW - 3.6kW	15A	3 x 1.5mm <sup>2</sup> three-core power cord 1pc

**Packing Information (Approximate)**

Model	Packing Size	Net Weight	Gross Weight	CBM
NT-MWO-D	613 x 601 x 433mm	40kg	45kg	0.16m <sup>3</sup>

For packing information of other accessories please consult to the factory

**Reserved Space (Minimum reserved distance)**

Front (For opening the door)	Side and Back (Equipment Cooling)	Top
560mm	30mm	140mm

**Installation**

1. The installing standard of the fryer please refer to the instruction manual
2. Incorrect installation may cause the warranty of the device to be void

Nopein Techniques reverse the right to replace parts and change specifications and products are subject to change without notice.



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