



Product Features

- Compact design, saves space, simple appearance and easy operation
- Integrated handle design, with the door body to take out the food on the rack
- Heating pipe radiation + Microwave heating mode which can extreme shortening cooking time to achieve fast serving
- Upper and Lower heating can be controlled separately which can meet different baking needs
- 6.8-inch screen intelligent controller, simple interface, easy operation
- 100+ storage recipes, and 5 cooking stages per recipe can be set for easy access
- ECO mode, energy saving

Product Overview

NopeinOven® The NopeinOven® series products are designed to provide customers with extremely fast, energy-saving and easy to operate cooking solutions, so that operators can still be handy even during peak hours.

NopeinOven® This product combines microwave, thermal radiation and 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

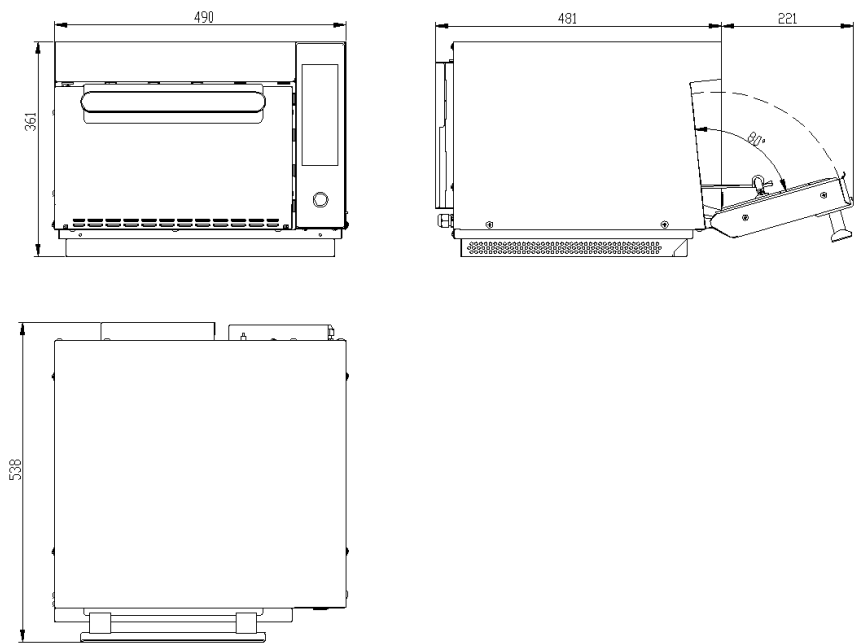
- Microwave system is located at the top
- A magnetron on top emits microwaves
- One stainless steel heating tube on top and bottom
- Built-in temperature probe for heating tube
- Removable drip catcher at the bottom of chamber
- Chamber temperature control: 170~240°C (338~464°F)
- 6.8-inch smart touch screen, touch edit cooking program
- High temperature protection and door open protection device
- 24V weak electric control system
- Detachable stainless steel grill
- 1pc Teflon mesh basket (Size: 155*220*25mm)
- 1pc Teflon basket (Size: 155*220*25mm)
- 1pc Oven shovel

Optional Accessories (additional charge)

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

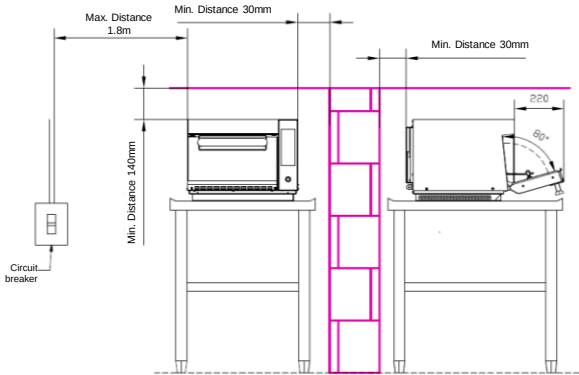


Measurement: Millimeter (mm)
Model: NT-MWO-T



Installation Instructions:

- Choose a place away from heat sources. Do not place in an area where has a grill, 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 30 mm must be left around the equipment and at least 140 mm 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, and the temperature of the air flow into the equipment should be as low as possible
- 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-T	490×538×361mm	270×190×168mm (10.6"×7.5"×6.6")	240×150×75mm(9.4"×5.9"×2.95")

Electric power parameter

Model	Rated voltage	Rated power	Rated current	Power cord
NT-MWO-T	220-240V 1N~ 50/60Hz Single-phase (1L wire + 1N wire + ground)	3300W	15A	3×1.5mm ² three-core power cord 1pc.

Packaging information (approximate)

Model	Package size	Net Weight	Gross Weight	CBM
NT-MWO-T	613×601×433mm	40kg	45kg	0.16m ³

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 fail.

