



INSTRUCTION MANUAL

24" Single Wall Oven Empava Item #: EMPV-24WOC17 EMPV-24WOC02



Distributed by:

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DEAR CUSTOMER

The oven is exceptionally easy to use and extremely efficient. After reading the instruction manual, operating the oven will be easy.

Before being packaged and leaving the manufacturer, the oven was thoroughly checked with regard to safety and functionality.

Before using the appliance, please read the instruction manual carefully. By following these instructions carefully you will be able to avoid any problems in using the appliance.

It is important to keep the instruction manual and store it in a safe place so that it can be consulted at any time.

It is necessary to follow the instructions in the manual carefully in order to avoid possible accidents.

Caution!

Do not use the oven until you have read this instruction manual.

The oven is intended for household use only.

The manufacturer reserves the right to introduce changes which do not affect the operation of the appliance.

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SAFETY INSTRUCTIONS

1) Proper Installation – Be sure your appliance is properly installed and grounded by a qualified technician.

2) Never Use Your Appliance for Warming or Heating the Room.

3) Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

4) Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the appliance.

5) User Servicing – Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

6) Storage in or on Appliance – Flammable materials should not be stored in an oven or near surface units.

7) Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.

8) Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

9) Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.

10) Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.

11) Keep Oven Vent Ducts Unobstructed.

12) Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

13) DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are– for example, oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

NOTE:

Ensure there is a grounded socket nearby (behind the unit).

A dedicated power circuit is recommended for the unit but not required. Additional electrical appliances on the same circuit may exceed the current (amperage) rating for that circuit. If after the installation of your unit, the circuit breaker trips or the fuse fails on a repeated basis, then a dedicated circuit will likely be required.

! The appliance must be installed only by a qualified person in compliance with the instructions provided. Incorrect installation may cause harm to persons, animals or may damage property.

The manufacturer declines all responsibility for improper installation which may harm

persons and animals and damage property.

Important: The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

WARNING:

When using this product, basic precautions should always be taken, including the following:

Your built-in oven is a classified electrical appliance. As with any electrical appliance and particularly with electric heaters, basic precautions must be followed in order to reduce the risk of fire, burns, electrical shocks and/or other serious injuries or death.

! The appliance becomes hot during operation. Take care not to touch the hot parts inside the oven.

! Always keep children away from the oven. While in operation direct contact with the oven may cause burns.

! Ensure that small items of household equipment, including connection leads, do not touch the hot oven or the cooktop as the insulation material of this equipment is usually not resistant to high temperatures.

! Do not leave the oven unattended when frying. Oils and fats may catch fire due to overheating or boiling over.

! Do not put pans weighing over 15 kg on the opened door of the oven and pans over 55lb/25kg on the cooktop.

! Do not use harsh cleaning agents or sharp metal objects to clean the door as they can scratch the surface, which could then result in the glass cracking.

! Do not use the oven in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorized person.

In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service center to be repaired.

The rules and provisions contained in this instruction manual should be strictly observed.

! Do not allow anybody who is not familiar with the contents of this instruction manual to operate the oven.

The oven should not be cleaned using steam cleaning equipment.

! The panels adjacent to the oven must be made of heat-resistant material.

! Cabinets with a veneer exterior must be assembled with glues which can withstand temperature of up to 212° F.

! Keep combustible materials, such paper, etc. at least 3 feet (0.9 meters) from the front sides and rear of the heater. Do not use this unit in areas where gasoline, paint or other flammable liquids or their associated vapors may be present.

! To reduce the risk of fire, do not place or install this unit in areas where the ventilation or circulation ducts may become blocked.

! The unit's power cord must be connected to a properly grounded and protected 240V electrical outlet. Always use ground fault protection where required by the electrical code. To reduce the risk of fire, avoid running the power cord under rugs, carpets, etc. Keep the power cord away from high traffic areas where it may pose a tripping hazard.

! Avoid the use of an extension cord, which may overheat and cause a fire. When

transporting or storing the unit, keep it in a dry location, free from dust, excessive vibration or other factors, which may damage the unit.

! Do not operate any oven with a damaged cord or plug or after the heater malfunctions, has been dropped or damaged in any manner. Return oven to authorized service facility for examination, electrical or mechanical adjustment, or repaired.

! If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

! Use this oven only as described in this manual. Any other use not recommended by the manufacturer may cause fire, electric shock, or injury to persons.

! 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.

! Never add cold water to food on a hot universal tray or baking tray or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel. Do not lift the oven by the handle.

WARNING:

The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements.

Keep the appliance and its cord out of reach of children.

Ensure that the appliance is switched off before replacing the lamp, to avoid the possibility of electric shock.

Cleaning and user maintenance shall not be made by children without supervision.

HOW TO SAVE ENERGY

Using energy in a responsible way not only saves money but also helps the environment. So let's save energy! And this is how you can do it:

! Do not uncover the pan too often (a watched pot never boils!)

! Do not open the oven door unnecessarily often.

! Switch off the oven in good time and make use of residual heat. For long cooking times, switch off heating zones 5 to 10 minutes before finishing cooking, this saves up to 20% on energy.

Only use the oven when cooking larger dishes. Meat of up to 2.2lb/1kg can be prepared more economically in a pan on the cooktop.

! Make use of residual heat from the oven. If the cooking time is greater than 40 minutes switch off the oven 10 minutes before the end time.

Important! When using the timer, please set appropriately shorter cooking times according to the dish being prepared.

! Make sure the oven door is properly closed. Heat can leak through spillages on the door seals. Clean up any spillages immediately.

! Do not install the oven in the direct vicinity of refrigerators/freezers. Otherwise energy consumption increases unnecessarily.

UNPACKING



During transportation, protective packaging was used to protect the appliance against any damage. After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment.

All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

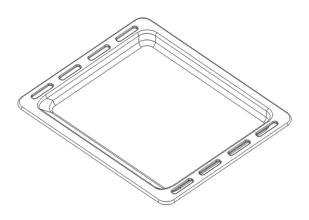
Caution! During unpacking, the package pieces, etc. should be kept children.

DISPOSAL OF THE APPLIANCE



Electrical and electronic devices may not be disposed of with domestic waste. Consumers are obliged by law to return electrical and electronic devices at the end of their service lives to the public collecting points set up for this purpose or point of sale. Details to this are defined by the national law of the respective country. This symbol on the product, the instruction manual or the package indicates that a product is subject to these regulations. By recycling, reusing the materials or other forms of utilizing old devices, you are making an important contribution to protecting our environment.

DESCRIPTION OF THE APPLIANCE



Baking tray



Grill grate



Rotisserie (According to cooking function)

INSTALLATION

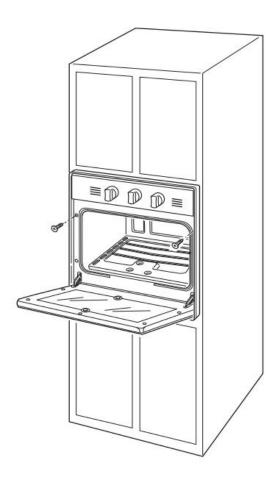
Important – Save for the local electrical inspector's use.

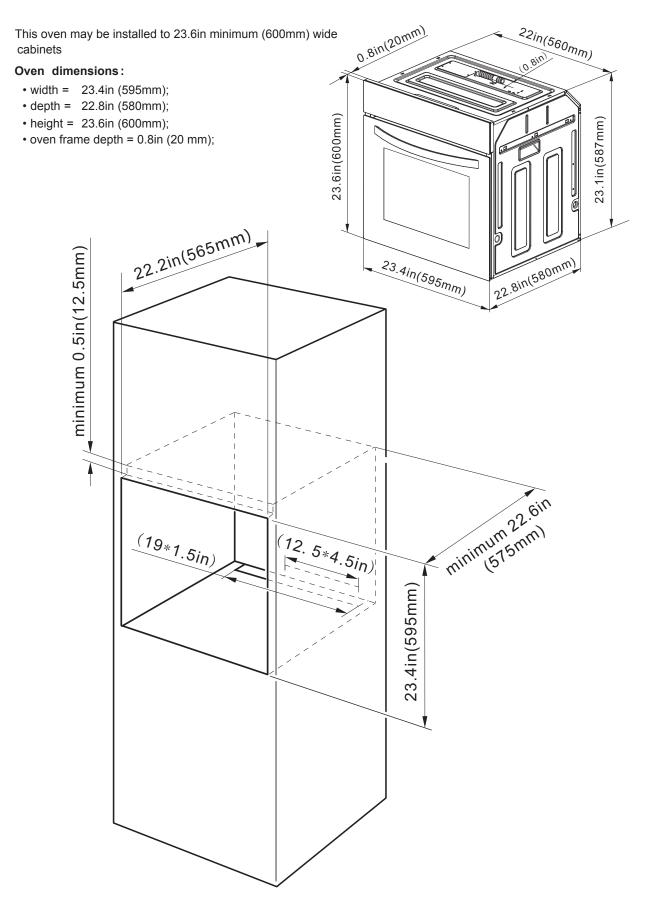
! The kitchen area should be dry and aired and equipped with efficient ventilation.
When installing the oven, easy access to all control elements should be ensured.
! This is a built-in oven, and its back wall and one side wall can be placed next to a high piece of furniture or a wall. Coating or veneer used on fitted furniture must be applied with a heat-resistant adhesive (215°F). This prevents surface deformation or detachment of the coating.

! Make an opening with the dimensions given in the diagram for the oven to be fitted.

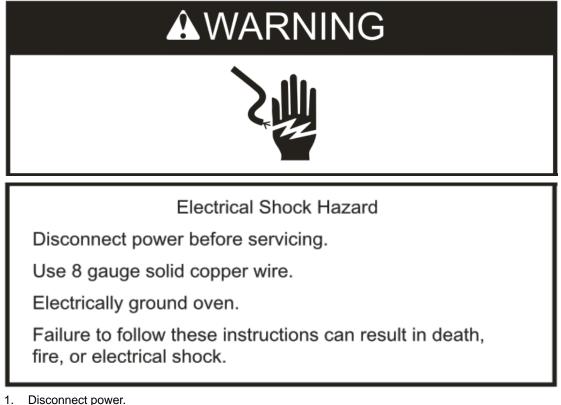
! Make sure the mains plug is disconnected and then connect the oven to the mains supply.

! Insert the oven completely into the opening without allowing the two screws in the places shown in the diagram to fall out.

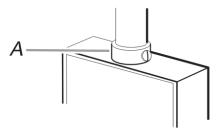




MAKE ELECTRICAL CONNECTION



- 2. Feed the flexible conduit from the through the opening in the cabinet.
- 3. Remove junction box cover, if it is present.
- 4. Install a UL listed or CSA approved conduit connector to the junction box.



A. UL listed or CSA approved conduit connector

- 5. Route the flexible conduit from the oven to the junction box through a UL listed or CSA approved conduit connector.
- 6. Tighten screens on conduit connection.
- See "Electrical Connection Options" to complete installation for your type of electrical connection. 7.

WARNING: Risk of Electric Shock, the neutral conductor is not required for the operation of the appliance, no grounding link provided within oven. The oven is only for use where grounding is provided.

Warning!

All electrical work should be carried out by a suitably qualified and authorized electrician. No alterations or willful changes in the electricity supply should be carried out.

Fitting guidelines

The oven is manufactured to work with signal-phase alternating current (120V supply system).

The connection diagram is also found on the cover of the connection holder.

Remember that the connection wire should match the connection type and the power rating of the oven.

Before connecting the oven to the power supply it is important to read the information on the data plate and the connection diagram.

CONNECTION DIAGRAM Caution!Voltage of heating elements 240V

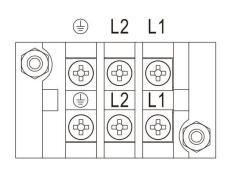
Caution! In the event of any connection the safety wire must be connected to the $(\underline{=})$ terminal

For 240V, connection ways as below:

Green Wire connects to (\pm)

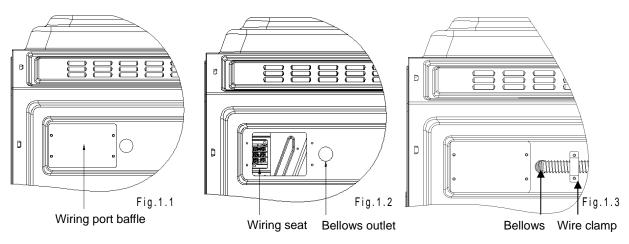
Black Wire connects to L2

Red Wire connects to L1



Bellows wiring method:

Step 1: Remove the wiring strip, as shown Fig.1.1



Step 2: connect the ground wire, red wire L1 and black wire L2 of the bellows to the ground wire, red wire L1 and black wire L2 of the wiring seat respectivelyThe bellows is stretched out from the outlet of the bellows and pressed on the upper cover by the wire clamp. As shown Fig.1.2/Fig.1.3

Before first use

Remove packaging, clean the interior of the oven.

Take out and wash the oven fittings with warm water and a little washing-up liquid. Heat the oven (Use "True Conv Roast" mode,set the oven temperature to 482°F, heating for 30 minutes),remove any stains and wash carefully.

The inside of the oven should only be washed with warm water and a small amount of washing-up liquid.

OPERATION

LED display

| Bake Preheat Conv Bake Broil | © <u>⊸</u> ⊕ ® 0 88:88 | |
|---|------------------------|--|
| Corv Rosst Conv Rosst Broil Defrost | | |
| | | |

1. Turn on and off

Turn on:

| (1)In shut down status, | touch t | the 🕛 key for | more | than | 3 | seconds | to | enter | functions |
|---------------------------|---------|------------------|---------|------|-----|---------|----|-------|-----------|
| setting status. Touch the | () key | / one time to en | ter sta | ndby | sta | atus. | | | |
| | | | | | | | | | |

(2)In standby status, touch the \bigcirc key one time to enter functions setting status.

(3)In working status, touch the key one time to immediately stop the corresponding function and enter standby status.

Turn off:

In standby status, touch the 0 key for more than 3 seconds to enter shutdown status.

Lamp:

- 1. Every time when enter working, the lamp inside the oven will light up for 120 seconds and then go out automatically.
- In the working state, touch the Q button once to start the lamp, the lamp will light up for 120 seconds and then go out automatically.
- 3. In the working state, press and hold the key for more than 4 seconds, the lamp will stay on until the end of the work of the oven, or touch the button again to cancel the constant lighting.

The LED displays as below when in standby status:

| Bake Preheat Conv Conv Rotisserie | ° 88:88 | |
|---|---------|--|
| Conv Roast Conv Roast Broil Defrost | | |
| | | |

Note: when the product is set up electricity, if the clock is not set up, it will not show time and only shows (0:00)

- 2. Clock setting (12 hours / 24 hours):
- (1) Touch the \bigcirc key one time, the hour setting flickers, reminding to set up the hour.

Touch the \bigtriangleup or \checkmark key, set up hours (0-11/0-23), defaulted "00".

| | А А |
|--|------------|
| Bake Preheat Conv Bake Conv Broil Rotisserie | |
| Conv Roast Conv Roast Warm Broil Defrost | |
| | δ |

(2) Touch the ^(C) key once again, the minute setting flickers, reminding to set up the minutes.

Touch the \bigtriangleup or \checkmark key, set up minutes (0-59). Defaulted "00".

| | | γ γ |
|---|---------|------------|
| Bake Preheat Conv Conv Rotisserie | © 00:00 | |
| Conv Roast Conv Roast Broil Defrost | | |
| | | 6 |

(3)Press and hold the 🕑 key for more than 4 seconds to switch between 12-hour system and 24-hour system . Default 12-hour system.

(4)Touch the OK key, clock setting finish.

| | | Ş |
|---|--------------------|---|
| Bake Preheat Conv Conv Rotisserie | 00:SI [©] | |
| Conv Roast Conv Roast Broil Defrost | | |
| | | |

- 3. Function selection: " Bake " as example (other functions are same way to set)
- (1) In standby condition, touch " Bake " continuously, display shows as below diagram.

| \mathcal{D} | | |
|--|---------------|--|
| Bake Preheat Conv Bake Conv Broil Rotisserie | | |
| Conv Roast True Conv Roast Warm Broil Defrost | Ч Ю° ° | |
| | | |

Note: All above are defaulted under its function condition.

(2) After function selection, can set up temperature and working time as below:

| a. | Touch | the 🚺 | key, | the | temperature | setting | flickers, | Touch | | or | | key, | the |
|-----|-----------------|-----------|--------|-------|--------------|----------|-----------|-----------|-------|-------|-----|--------|-------------|
| ten | nperatu | re can ir | ocreas | e (or | decrease) 5° | Ƴ/5℃, te | emperatu | ire can b | be se | t bet | wee | en 104 | 1 °F |
| an | d 482 °F | | | | | | | | | | | | |

b. Touch O once, the hour flicker, touch \land or \checkmark keys, can set time between 0 and 8 hours.

c. Touch b once again (or touch twice continuously), minute flicker and touch \fbox{b} or

 \bigvee key, it can set up minutes between 0 and 59 minutes, touch \bigcirc key, it will start to work, other icon will not show.

d. Under condition of item 3-(1) or item 3-(2) , touch $\bigcirc K$ key, it will work as system defaulted or current condition.

Table

| Icon | Bake | Preheat | Conv Bake | Conv Broil | Broil | Conv Roast | True Conv Roast | Keep Warm | Rotisserie | Defrost |
|---------------------------|-----------|-----------|--------------|---------------|-----------|---------------|-----------------------|--------------|------------|---------|
| Working mode | | | | * | ••• | * | | | ** | ** |
| Default temperature | 410°F | 410°F | 428°F | 410°F | 410°F | 410°F | 446°F | 140°F | 410°F | |
| Temperature can be set | 104-482°F | 104-482°F | 104-482°F | 104-482°F | 104-482°F | 104-482°F | 104-482°F | 104-356°F | 104-482°F | |
| Time can be set | | 0:01-9:00 | | | | | | | | |
| Default time | | | | | 2:00 | | | | | |

4. Degrees Fahrenheit to degrees Celsius

Under the function of temperature display setting, press the level long for more than 4 seconds, you can switch between degrees Fahrenheit and degrees Celsius. The default unit is Fahrenheit every time you power on. The corresponding temperature value is automatically converted by the controller.

5. Set up child lock

(1) Lock: Touch or key more than 4 seconds, or icon shows in LED, it is locked, there is no function to touch any other keys.

(2) Unlock: Touch \bigcirc key more than 4 seconds again, \bigcirc icon doesn't show, then it is unlocked. Maybe touch more than 4 seconds to turn off all functions.

6. Delay function

| (1)Touch $\widehat{\mathbb{P}}$ once, the hour flicker, touch \wedge or \vee keys, can set time. Touch $\widehat{\mathbb{P}}$ |
|---|
| again, minute flicker and touch \land or \checkmark key, it can set up minute, touch \bigcirc key, |
| delay setup finish. |

CLEANING AND MAINTENANCE

Caution: Before each cleaning and maintenance shall be cut off the power supply!

By ensuring proper cleaning and maintenance of your oven you can have a significant influence on the continuing fault-free operation of your appliance.

Before you start cleaning, the oven must be switched off, then cut off the power supply. Do not start cleaning until the oven has completely cooled.

Caution! The sharp blade should always be protected by adjusting the cover (just push it with your thumb). Injuries are possible so be careful when using this instrument-keep out of reach of reach of children

! Appropriate light cleaning or washing products are recommended, such as e.g. any kind of liquids or emulsions for fat removal. In particular, special cleaning products such as COLLO Luneta, Sidol Stahlglanz, Stahl-Fix for washing and Cleaning and Cera Fix for maintenance are recommended. If the recommended products are not available, it is advisable to use a solution of warm water with a little washing-up liquid or cleaning products for stainless steel sinks.

Oven

! The oven should be cleaned after every use. When cleaning the oven the lighting should be switched on to enable you to see the surfaces better.

! The oven chamber should only be washed with warm water and small amount of washing-up liquid.

! After cleaning the oven chamber wipe it dry.

Caution!

Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel

Replacement of the oven light bulb

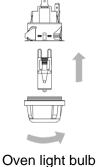
In order to avoid the possibility of an electric shock ensure that the appliance is switched off before replacing the bulb.

! Turn off the oven and disconnect the mains plug

lunscrew and wash the lamp cover and then wipe it dry

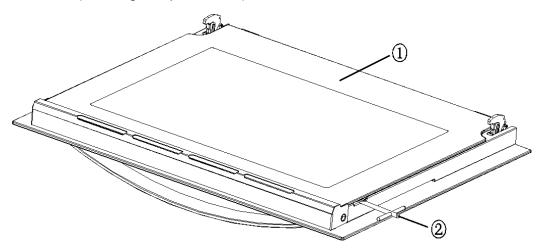
!unscrew the light bulb from the socket replace the bulb with a new one-a high temperature bulb (575 $^{\circ}$ F) with the following parameters:

- -voltage 240 V~
- -power 25 W
- -Lamp type G9
- ! Screw the bulb in, making sure it is properly
- inserted into the ceramic socket
- ! Screw in the lamp cover.

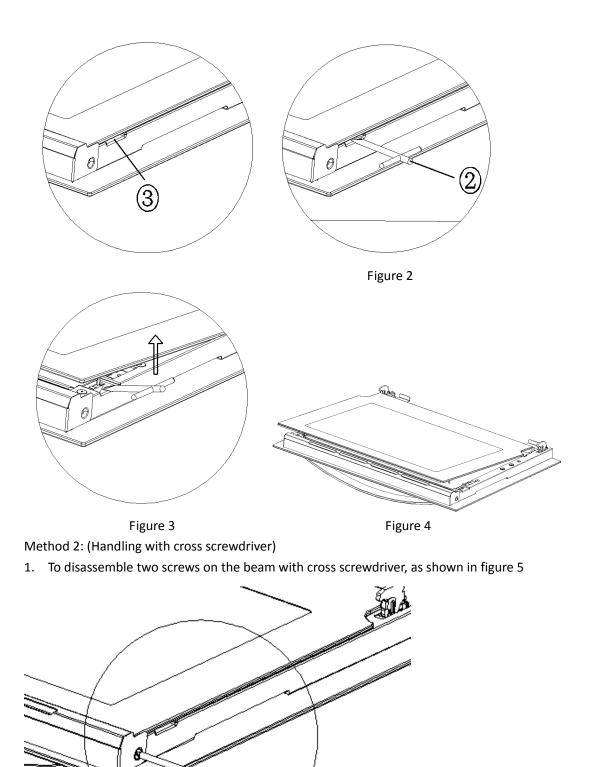


Disassembly method of inside glass

Method 1: (Handling with pointed tool)



- 1 : Inside glass
- (2) : Pointed tool (To insert into disassembly groove)
- ③ : disassembly groove
- 1. To insert 2 pointed tool into the disassembly groove, as shown in figure 2
- 2. To drive up 2 pointed tool bilaterally so that loosen the inside glass, as shown in figure 3
- 3. To sideling extract the inside glass, as shown in figure 4



(4

2. To move out the beam, as shown in figure 6

Figure 5

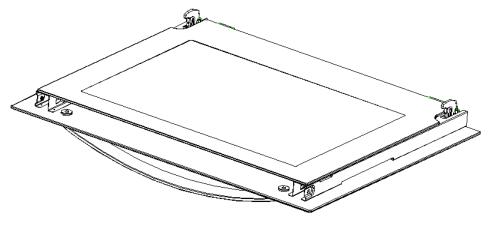


Figure 6

3. To move up the inside glass along with the direction of the arrow, as shown in figure 7

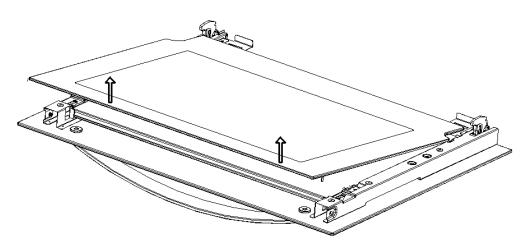


Figure 7

4. To sideling extract the inside glass, as shown in figure 4

Method 3: (Manual operation)

1. To insert index finger into disassembly groove and pry up inside glass, as shown in figure 8

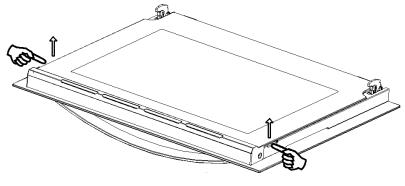


Figure 8

2. To sideling extract the inside glass, as shown in figure 4

Disassembly and assembly method of middle glass

- 1. To loosen the screws on the bilateral holders, as shown in figure 9
- 2. To sideling extract the middle glass and finish disassembly, as shown in figure 10

3. To put the middle glass on the corresponding holders accurately, and tighten the screws, as shown in figure 11

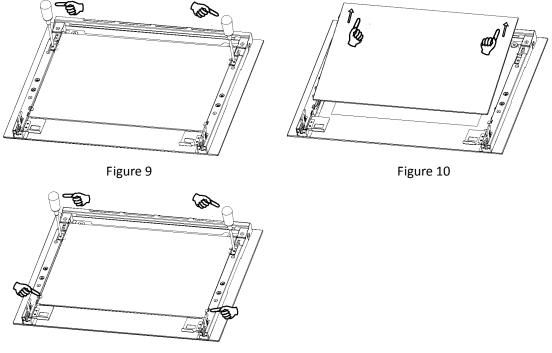
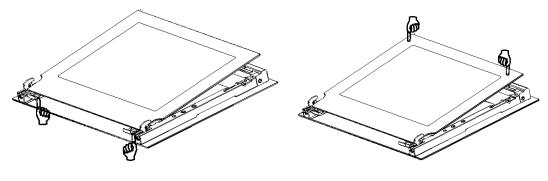


Figure 11

Assembly method of inside glass

- 1. To insert the inside glass into fixed holder and push it to the fixed position, as shown in figure 12
- 2. To press the glass into snap hook, as shown in figure 13







OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

- ! Switch off all working units of the oven
- ! Disconnect the mains plug
- ! Call the service center

! Some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support center or the service center check the following points that are presented in the table.

TROUBLESHOOTING

| PROBLEM | REASON | ACTION | | | |
|---------------------------------|--|--------|--|--|--|
| The appliance does not | Break in power supply | | | | |
| work. | Back thermostat power-off protection | | | | |
| The oven lighting does not work | en lighting does not The bulb is loose or dama- ged | | | | |

TECHINCAL DATA

Voltage rating: 240V~ 60Hz Power rating: max. 3200W Net weight :Approx.71.5lb