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› [Empava 24-inch Electric Convection Single Wall Oven \(Model 24WOC02\) User Manual](#)

Empava 24WOC02

Empava 24-inch Electric Convection Single Wall Oven

MODEL: 24WOC02

Introduction

This manual provides essential information for the safe and efficient operation of your Empava 24-inch Electric Convection Single Wall Oven, Model 24WOC02. Please read these instructions thoroughly before installation and use, and retain them for future reference. This appliance is designed for versatile cooking, featuring 10 functions and a 360-degree rotisserie, suitable for various kitchen environments.



Front view of the Empava 24-inch Electric Convection Single Wall Oven.

Safety Information

Important Safety Instructions:

- Read all instructions before using the appliance.
- Ensure proper installation and grounding by a qualified technician.
- Do not touch hot surfaces. Use oven mitts or pot holders.
- Never use the oven for storage. Flammable materials should not be stored in or near the oven.
- Keep children away from the appliance during operation. The control lockout feature helps prevent accidental activation.
- Do not repair or replace any part of the oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- The triple-layer tempered glass door is designed to keep the exterior cool, but caution is still advised.

Product Overview

The Empava 24WOC02 oven features a modern design with a digital display and sensitive touch controls. Its 2.3 cubic feet interior capacity and five rack positions offer flexibility for various cooking needs.

Key Components:

- **Control Panel:** Digital display with sensitive touch buttons for mode selection, temperature, and time adjustments.
- **Oven Cavity:** 2.3 Cu. ft. capacity with interior lighting.
- **Rack Positions:** Five adjustable positions for optimal cooking flexibility.
- **Convection Fan:** Circulates heated air for even cooking and faster preheating.
- **Rotisserie Function:** Integrated 360-degree rotisserie for roasting.
- **Door:** Triple-layer tempered glass for thermal insulation and safety.



A person interacting with the sensitive touch control panel of the oven.



Internal view of the oven showing the five adjustable rack positions.

Setup and Installation

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

Dimensions and Cut-out Requirements:

The oven has product dimensions of approximately 23 x 23 x 23 inches. Refer to the diagram below for precise cut-out dimensions for cabinet installation.



Diagram showing the oven dimensions and required cut-out size for installation.

Electrical Requirements:

- **Voltage:** 240 Volts
- **Wattage:** 3200 Watts
- **Connection:** 240V UL Certified Electrical Hard Wiring (included).
- Ensure the electrical supply meets these specifications and is properly grounded.

Installation Type:

This oven is designed for wall mount installation, either built into a cabinet or under a counter.



Images showing the oven installed both built-in a cabinet and under a counter.

Operating Instructions

Your Empava oven offers 10 versatile cooking functions controlled via a sensitive touch panel.



Banner displaying the 10 cooking functions with corresponding food images.

General Operation:

- Power On:** Touch the power symbol on the control panel.
- Select Function:** Choose your desired cooking function from the available options.
- Set Temperature/Time:** Use the up/down arrows to adjust temperature and cooking time. Confirm settings with the 'OK' button.
- Start Cooking:** Press the start button to begin the cooking cycle.

Cooking Functions:

- Bake:** Standard baking for cakes, cookies, and casseroles.
- Preheat:** Rapidly heats the oven to the desired temperature.
- Conv-Bake (Convection Bake):** Uses the convection fan for even heat distribution, ideal for multiple racks of food.
- Con-Broil (Convection Broil):** Combines broiling with convection for faster, more even browning.

- **Rotisserie:** Engages the 360-degree rotisserie spit for roasting poultry or large cuts of meat.
- **Conv-Roast (Convection Roast):** Ideal for roasting meats and vegetables with a crispy exterior and juicy interior.
- **True Conv-Roast:** Advanced convection roasting for optimal results.
- **Keep Warm:** Maintains food at a serving temperature without further cooking.
- **Broil:** Intense top-down heat for grilling and browning.
- **Defrost:** Gently thaws frozen foods.

Using the Rotisserie:

To use the rotisserie, secure the food item (e.g., chicken) onto the rotisserie spit. Insert the spit into the designated slots inside the oven. Select the 'Rotisserie' function on the control panel. The 360-degree rotation ensures even cooking and browning.



Image highlighting the 360-degree rotisserie function with a chicken rotating inside the oven.

Convection Cooking:

The powerful convection system circulates heated air throughout the oven cavity, eliminating cold spots and ensuring uniform cooking. This results in faster preheating and more consistent baking and roasting.



Image showing the convection fan circulating heat for fast preheating and even cooking.

Maintenance and Cleaning

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

Cleaning the Interior:

- Allow the oven to cool completely before cleaning.
- Remove oven racks and any loose debris.
- Wipe down the interior with a damp cloth and mild detergent. For stubborn stains, use an oven cleaner specifically designed for non-self-cleaning ovens, following the product instructions carefully.
- Rinse thoroughly and dry.



A person cleaning the interior of an oven with a sponge and cleaning solution.

Cleaning the Exterior:

- Wipe stainless steel surfaces with a soft cloth and a stainless steel cleaner or mild soapy water.
- Clean the glass door with a glass cleaner or mild detergent. Avoid abrasive cleaners that can scratch the surface.

Door Care:

The triple-layer tempered glass door is designed for thermal isolation. Avoid slamming the door or applying excessive force to prevent damage.

Troubleshooting

Before contacting customer service, please refer to the following common issues and solutions:

Problem	Possible Cause	Solution
Oven does not heat or heats slowly.	Incorrect temperature setting; power supply issue; faulty heating element.	Verify temperature setting. Check circuit breaker. If issue persists, contact service.
Convection fan not working.	Fan motor issue; obstruction.	Ensure no obstructions. If fan remains inactive during convection modes, contact service.
Control panel unresponsive.	Control lockout engaged; temporary electronic glitch.	Deactivate control lockout. Try cycling power to the oven at the circuit breaker for 5 minutes.
Food not cooking evenly.	Improper rack position; overcrowding; convection fan issue.	Adjust rack position. Avoid overcrowding. Ensure convection fan is operating.

Specifications

Feature	Specification
Brand Name	Empava
Model Info	24" Electric Convection Single Wall Oven
Item Weight	80 pounds
Product Dimensions	23 x 23 x 23 inches
Item Model Number	24WOC02
Capacity	2.3 Cubic Feet
Annual Energy Consumption	3200 Watts
Installation Type	Wall Mount
Special Features	Rotisserie, Touch Control
Oven Cooking Mode	Convection
Color	Stainless Steel
Voltage	240 Volts
Wattage	3200 watts
Fuel Type	Electric
Certification	ETL Certified
Material Type	Stainless Steel
Included Components	240V UL Certified Electrical Hard Wiring, Grilling Racks

Warranty and Support

Your Empava oven comes with a **2-Year US Based Manufacturer Warranty**, which doubles the industry standard. This warranty covers defects in materials and workmanship under normal use.

For technical assistance, warranty claims, or to order replacement parts, please contact Empava customer support. Refer to the contact information provided with your purchase documentation or visit the official Empava website.

