Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

GarveeTech NG-24LED-d3NaJc4

GarveeTech NG-24LED-d3NaJc4 24-inch Single Wall Electric Oven User Manual

Model: NG-24LED-d3NaJc4

1. Introduction

Thank you for choosing the GarveeTech NG-24LED-d3NaJc4 Single Wall Electric Oven. This manual provides essential information for the safe and efficient operation, installation, and maintenance of your new appliance. Please read it thoroughly before use and retain it for future reference.



Image: The GarveeTech Single Wall Electric Oven, showcasing its interior with food being cooked.

2. Safety Instructions

Always adhere to the following safety guidelines to prevent injury or damage to the appliance:

- Ensure the oven is properly installed by a qualified technician according to local electrical codes.
- Do not touch hot surfaces. Use oven mitts or pot holders when handling hot items.
- Keep children away from the oven during operation. This oven features a safety lock function to prevent accidental changes to settings.
- Never use water to extinguish grease fires; instead, turn off the oven and cover the flame.
- Do not store flammable materials in or near the oven.
- The oven door is constructed with 4-layer tempered glass for effective heat insulation. However, exercise caution as the exterior may still be warm.



Image: Child Safety Lock feature.



Image: 3-Layer Visible Glass for heat insulation.

3. Product Overview

The GarveeTech NG-24LED-d3NaJc4 is a 24-inch built-in electric oven with a 2.5 Cu. Ft. (70 L) capacity. It features a digital touch control panel and offers multiple cooking functions including convection, steam, and air frying.

3.1 Components and Accessories

- Single Wall Oven Unit
- Baking Sheet
- Oven Rack
- 1.3 L Independent Pull-out Water Tank (for steam cooking)



Image: Product dimensions and included accessories.

3.2 Control Panel

The oven is operated via a digital touch control panel located above the oven door. It includes controls for power, cooking modes, temperature, timer, and smart menu selection.



Image: Digital touch control panel with menu options.

4. Installation

This is a built-in appliance. Professional installation is recommended to ensure proper fit and electrical connection.

4.1 Dimensions and Clearance

Refer to the product dimension diagram for precise measurements required for cabinet cutout. Ensure adequate ventilation space around the oven.

- **Overall Width:** Approximately 59.5 cm (23.4 inches)
- **Overall Height:** Approximately 59.5 cm (23.4 inches)
- **Overall Depth:** Approximately 56.3 cm (22.2 inches)

4.2 Electrical Requirements

The oven operates on a 220V power supply with a maximum output of 3000W. Ensure your electrical circuit meets these specifications and is properly grounded.

5. Operating Instructions

5.1 Powering On/Off

- To power on, touch the **Power** icon on the control panel.
- To power off, touch and hold the **Power** icon.

5.2 Setting Temperature and Timer

- After selecting a cooking mode, use the **Time/Temp** control to adjust the desired temperature.
- Use the **Decrease** and **Increase** buttons to set the value.
- The adjustable temperature range for steam cooking is 140℉-230℉.
- The adjustable temperature range for baking and roasting is 212℉-500℉.
- Set the cooking duration using the timer function on the control panel.



Image: Temperature ranges for Steam Cook and Bake/Roast functions.

5.3 Cooking Modes

The oven offers 8 cooking functions and 108 smart menu options:

- **Convection Cooking:** Circulates heated air for quick preheating and even cooking.
- **Steam Cooking:** Utilizes a 1.3 L water tank to lock in food freshness and nutritional value.

- **Air Frying Function:** Provides crispy results with circulating hot air.
- **Baking/Roasting:** Standard heating for various dishes.
- **Broil:** For grilling and browning.
- **Fan Grill:** Combines grilling with fan circulation.
- **Defrost:** Hot air defrost function.
- **Oven Light:** Illuminates the oven interior.
- **Smart Menu:** Select from 108 pre-programmed recipes for one-touch cooking.



Image: Steam cooking function in action.



Image: 2.5 Cu. Ft. (70 L) large capacity.

5.4 Rack Positions

The oven features 5 rack positions, allowing flexibility for various cooking needs and dish sizes.



Image: Five adjustable rack positions inside the oven.

6. Maintenance and Cleaning

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

6.1 Steam Cleaning Function

The oven includes a steam cleaning function that takes approximately 20 minutes. This feature helps loosen food residue for easier wiping.

1. Ensure the oven is cool.
2. Add water to the designated reservoir (refer to the control panel for specific instructions).
3. Select the steam cleaning mode.
4. After the cycle, carefully wipe the interior with a soft cloth.

6.2 General Cleaning

- The enamel tank surface is designed to be stain and heat discoloration resistant. Wipe clean with a damp cloth and mild detergent.
- For the exterior stainless steel body, use a soft cloth and a non-abrasive stainless steel cleaner.
- Do not use harsh chemicals or abrasive cleaning pads, as these can damage surfaces.



Image: Demonstrating the ease of cleaning the oven interior.

7. Troubleshooting

If you encounter issues with your oven, refer to the following common troubleshooting steps:

- **Oven not heating:** Check if the oven is properly plugged in and the circuit breaker has not tripped. Ensure a cooking mode and temperature are selected.
- **Uneven cooking:** Ensure food is placed centrally on the rack. Utilize the convection mode for more even heat distribution. Avoid overcrowding the oven.
- **Control panel unresponsive:** Try powering off the oven and restarting it. If the issue persists, consult customer support.
- **Safety Features:** The oven is equipped with overheat protection. If the oven becomes excessively hot, it may temporarily shut down. Allow it to cool before resuming operation.

For persistent problems, contact GarveeTech customer support.

8. Specifications

Feature	Specification
Brand	GarveeTech
Model Number	NG-24LED-d3NaJc4
Capacity	2.5 Cubic Feet (70 Liters)
Installation Type	Built-In
Voltage	220V
Wattage	3000 Watts
Fuel Type	Electric
Oven Cooking Mode	Convection
Cooking Functions	8 (Oven Light, Broil, Fan Grill, Convection, Defrost, Steam, Air Frying, Baking/Roasting)
Smart Menu	108 Automatic Menus
Steam Cook Temp Range	140℉-230℉
Bake/Roast Temp Range	212℉-500℉
Control Type	Digital Touch Control
Door Type	4-Layer Tempered Glass
Material	Stainless Steel Body, Enamel Cavity
Item Weight	90.1 pounds
Color	Black

9. Warranty and Support

9.1 Warranty Information

GarveeTech products typically come with a manufacturer's warranty covering defects in materials and workmanship. Please refer to the warranty card included with your purchase or visit the official GarveeTech website for specific warranty terms and registration details.

9.2 Customer Support

For technical assistance, service requests, or questions regarding your GarveeTech oven, please contact GarveeTech customer support. You can find contact information and additional resources on the official GarveeTech store page:

Visit the GarveeTech Store

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

https://manuals.plus/asin/B0D83XQ12F

More documents and user manuals: **https://manuals.plus/**