

GarveeTech J4xUkePn3moVqKHW1Opg4QQLXiEcL

GarveeTech 24-inch Electric Convection Single Wall Oven User Manual

Model: J4xUkePn3moVqKHW1Opg4QQLXiEcL

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your GarveeTech 24-inch Electric Convection Single Wall Oven. Please read all instructions carefully before installation and use. Keep this manual for future reference.

The GarveeTech Single Wall Oven is designed for modern kitchens, offering a 2.5 cubic feet (70 L) capacity, 3D Surround Heating, and multiple cooking modes for versatile meal preparation.

2. IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:

- Read all instructions before using the appliance.
- Ensure proper installation by a qualified technician in accordance with all local codes.
- Do not touch hot surfaces. Use oven mitts or pot holders.
- Never use the oven for warming or heating the room.
- Do not store flammable materials in or near the oven.
- Always supervise children when the oven is in use. This appliance is equipped with a Child Safety Lock feature.
- Do not clean oven door gaskets. The gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Do not repair or replace any part of the oven unless specifically recommended in this manual.

3. PRODUCT OVERVIEW

The GarveeTech Single Wall Oven offers advanced features for efficient and precise cooking.

Key Features:

- **Capacity:** 2.5 Cu.ft / 70 L spacious interior.
- **Heating Technology:** 3D Surround Heating for even heat distribution.
- **Control:** Touch control panel with precise temperature and timer settings.
- **Cooking Modes:** 8 automatic programming modes and 108 smart menus.
- **Safety:** Child Safety Lock, Triple Insulated Glass Doors.
- **Interior:** Enamelled interior for easy cleaning.

Components:

The oven includes standard accessories such as oven racks and a high-temperature cast iron grate.

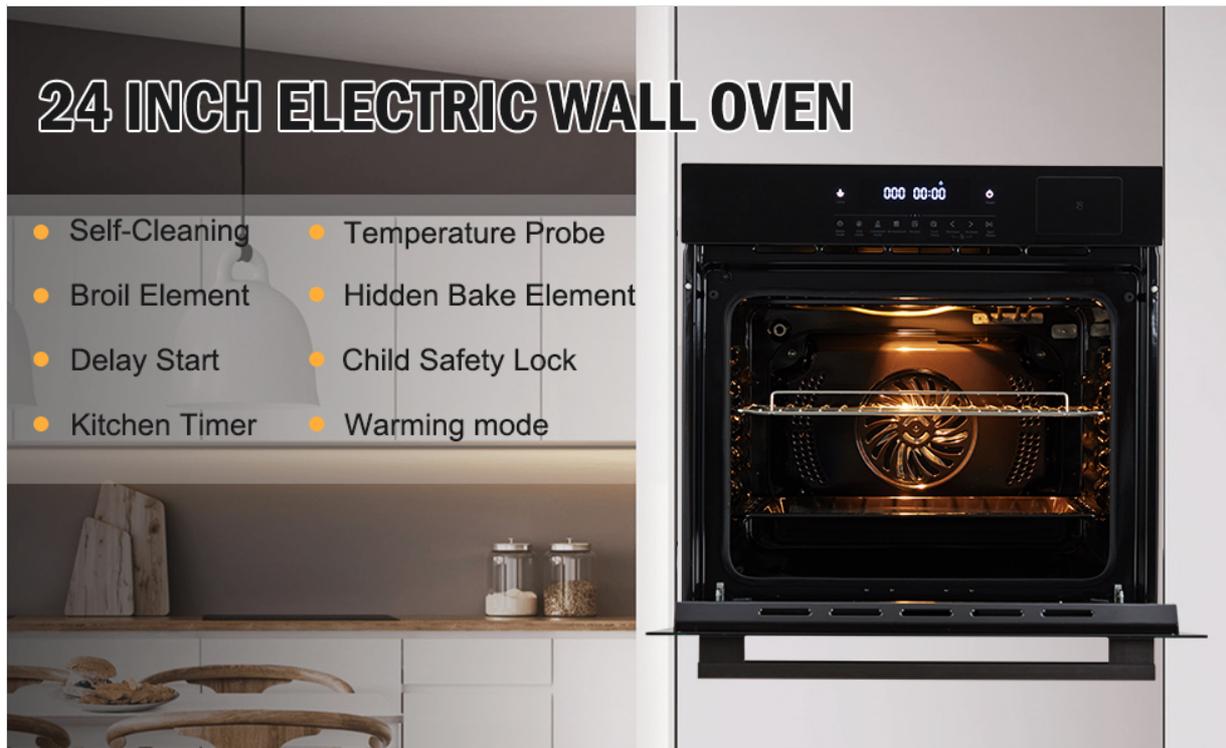


Image 1: Interior view of the GarveeTech Single Wall Oven, highlighting its 2.5 cubic feet (70L) capacity. The oven is shown with a roasted chicken and pastries, demonstrating its spaciousness for large meals.

Different Quick Automatic Cooking Modes

The program mode determines the right type of heating, temperature and cooking time for you. Easy to cook!



Image 2: Display showing various quick automatic cooking modes available on the GarveeTech Single Wall Oven, including insulation, warming, toasting, pizza, chicken, bread, cake, and beef.

ENERGY COST SAVING BEYOND YOUR IMAGINATION



Image 3: Detailed view of key oven components: Triple Insulated Glass Doors for thermal insulation, the Enamelled Interior for corrosion resistance and easy cleaning, and the High Temperature Cast Iron Grate for durability.

4. INSTALLATION AND SETUP

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

4.1 Unpacking

Carefully remove all packaging materials and accessories. Inspect the oven for any damage. Report any damage to your retailer immediately.

4.2 Location Requirements

The oven must be installed in a cabinet that meets the specified dimensions. Ensure adequate ventilation around the appliance.



Image 4: Diagram illustrating the product and built-in dimensions for the GarveeTech Single Wall Oven. Product size: Width 23.4 in, Depth 22.1 in, Height 23.4 in. Built-in size: Width 22 in, Depth 21.6 in, Height 23.4 in.

4.3 Electrical Connection

This oven requires a 240V electrical supply. Ensure the electrical connection is made by a licensed electrician and complies with all local and national electrical codes.

4.4 First Use

Before first use, clean the oven interior with a damp cloth. It is normal for a slight odor to be present during the first few uses as manufacturing oils burn off. Run the oven at 350°F (175°C) for approximately 30 minutes to dissipate any residual odors.

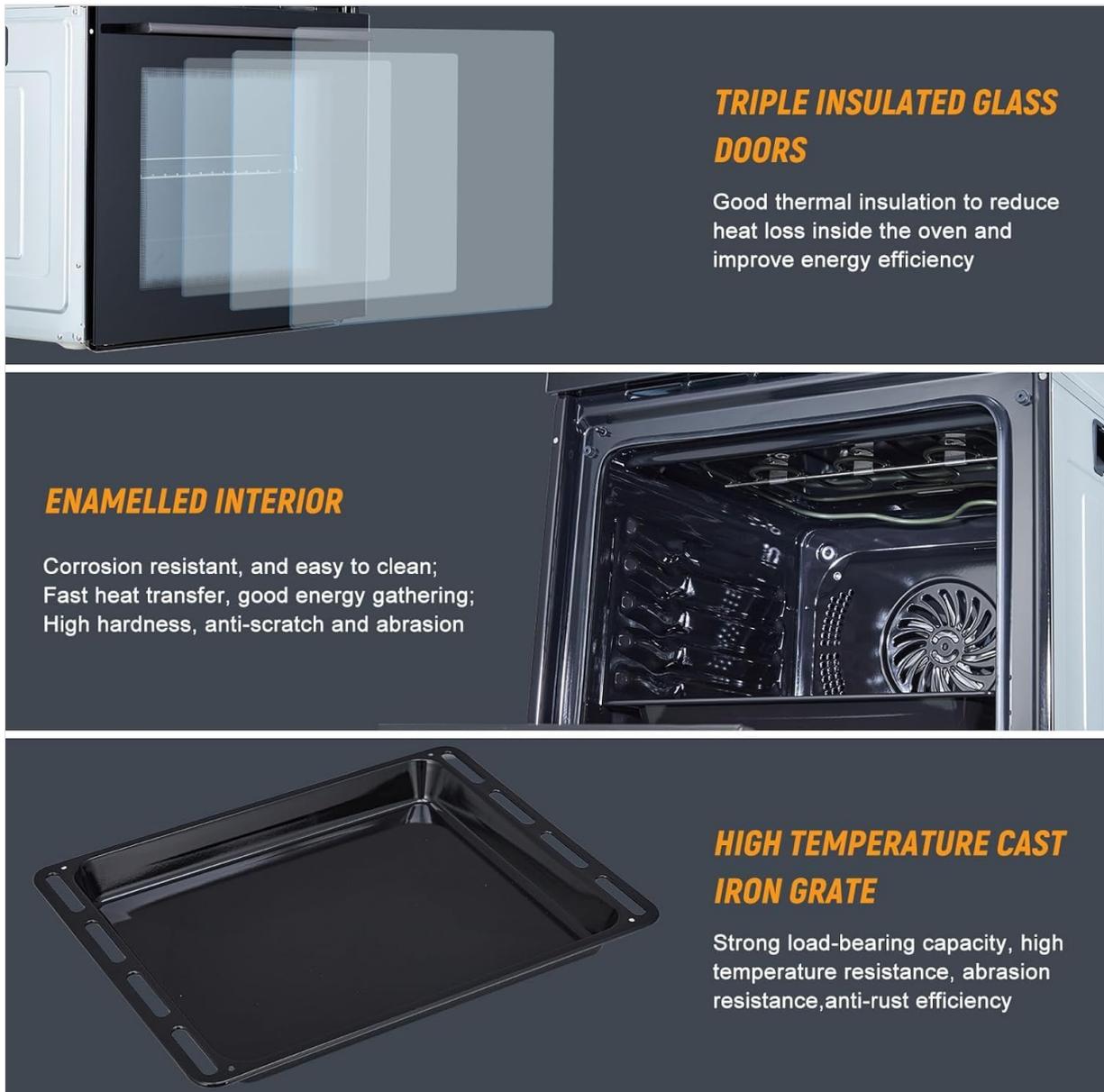
5. OPERATING INSTRUCTIONS

Your GarveeTech oven features a touch control panel for easy operation.

5.1 Control Panel Overview

The control panel allows you to select cooking modes, set temperature, adjust timers, and access smart

menus.



TRIPLE INSULATED GLASS DOORS

Good thermal insulation to reduce heat loss inside the oven and improve energy efficiency

ENAMELLED INTERIOR

Corrosion resistant, and easy to clean;
Fast heat transfer, good energy gathering;
High hardness, anti-scratch and abrasion

HIGH TEMPERATURE CAST IRON GRATE

Strong load-bearing capacity, high temperature resistance, abrasion resistance, anti-rust efficiency

Image 5: A user interacting with the touch control panel of the GarveeTech Single Wall Oven, demonstrating ease of use for setting cooking parameters.

5.2 Basic Operation

1. **Power On:** Press the power button to activate the oven.
2. **Select Mode:** Choose your desired cooking mode (e.g., Bake, Roast, Convection).
3. **Set Temperature:** Use the temperature controls to set the desired temperature.
4. **Set Time:** Use the timer controls to set the cooking duration.
5. **Start:** Press the start button to begin cooking.

5.3 Automatic Programming Modes

The oven includes 8 automatic programming modes for common dishes. Select the desired mode, and the oven will automatically set the optimal temperature and cooking time.

5.4 Smart Menus

Access the 108 smart menus for a wider range of pre-programmed cooking options. Refer to the detailed

cooking guide for specific menu selections.

5.5 Special Features

- **3D Surround Heating:** Ensures even heat distribution throughout the oven cavity.
- **Precise Temp & Timer:** Allows for accurate control over cooking parameters.
- **Child Safety Lock:** Activates to prevent accidental operation.
- **Delay Start:** Program the oven to start cooking at a later time.
- **Warming Mode:** Keeps food warm after cooking.

6. COOKING GUIDE

This section provides general guidelines for using the oven's automatic and smart menu functions. Actual cooking times may vary based on food quantity and desired doneness.

6.1 Automatic Cooking Modes

Select one of the 8 quick start modes for simplified cooking:

- Pizza
- Chicken Leg
- Cake
- Insulation
- Warming
- Toasting
- Bread
- Beef

6.2 Smart Menu Presets

The oven features 108 smart menus. A selection of common presets is provided below:



Image 6: A table detailing various Smart Menu Presets, including recommended default temperatures and times for dishes like Hamburger, Pizza, Beef, Biscuit, Sandwich, Apple Pie, Toast, Chicken, and Sponge Cake.

Smart Menu Presets (Example)

Preset	Default Temperature	Default Time
Hamburger	240°C	10-20 mins
Pizza	200°C	7-10 mins
Beef	200°C	10-15 mins

Preset	Default Temperature	Default Time
Biscuit	200°C	10-15 mins
Sandwich	180°C	15-20 mins
Apple Pie	185°C	50-60 mins
Toast	240°C	1-2 mins
Chicken	200°C	50-60 mins
Sponge Cake	150°C	30-35 mins

7. MAINTENANCE AND CLEANING

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

7.1 Cleaning the Interior

The oven features an enamelled interior for easy cleaning. Allow the oven to cool completely before cleaning. Use a damp cloth with mild detergent to wipe down the interior surfaces. For stubborn stains, use a non-abrasive oven cleaner specifically designed for enamelled surfaces. Rinse thoroughly and dry.

7.2 Cleaning the Exterior

Wipe the exterior surfaces, including the control panel and door, with a soft, damp cloth. For stainless steel surfaces, use a stainless steel cleaner and polish in the direction of the grain. Avoid abrasive cleaners or scouring pads.

7.3 Cleaning Oven Racks and Grate

Remove oven racks and the cast iron grate. Wash them in warm, soapy water, rinse, and dry thoroughly before returning them to the oven.

7.4 Self-Cleaning Function

This oven is equipped with a self-cleaning feature. Refer to the control panel instructions for activating and using the self-cleaning cycle. Ensure the oven is empty before starting a self-clean cycle.

8. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Oven does not turn on.	No power supply; circuit breaker tripped.	Check power connection; reset circuit breaker.
Oven not heating properly.	Incorrect temperature setting; door not closed completely.	Verify temperature setting; ensure door is fully latched.
Uneven cooking.	Improper rack position; overcrowding the oven.	Use recommended rack positions; avoid overcrowding. Utilize 3D Surround Heating.

Problem	Possible Cause	Solution
Odor during first use.	Residual manufacturing oils burning off.	This is normal. Run oven at 350°F (175°C) for 30 minutes. Ensure good ventilation.
Child Safety Lock engaged.	Lock feature activated.	Refer to control panel instructions to deactivate the Child Safety Lock.

9. SPECIFICATIONS

Detailed technical specifications for the GarveeTech 24-inch Electric Convection Single Wall Oven.

Easily Make A Variety Of Food And Enjoy Cooking									
Symbol									
Preset	Hamburger	Pizza	Beef	Biscuit	Sandwich	Apple pie	Toast	Chicken	Sponge cake
Default Temperature	240°C	200°C	200°C	200°C	180°C	185°C	240°C	200°C	150°C
Default Time	10-20mins	7-10mins	10-15mins	10-15mins	15-20mins	50-60mins	1-2mins	50-60mins	30-35mins

Image 7: A detailed list of technical specifications for the GarveeTech Single Wall Oven, including volume, control method, steam mode, grill mode, power ratings, and various heating element wattages.

Feature	Specification
Brand Name	GarveeTech
Model Number	J4xUkePn3moVqKHW1Opg4QQLXiEcL
Capacity	2.5 Cubic Feet / 70 Liters
Item Weight	90 pounds
Product Dimensions (W*D*H)	23.42 in x 22.16 in x 23.42 in
Built-in Dimensions (W*D*H)	22 in x 21.6 in x 23.4 in
Installation Type	Wall Mount
Fuel Type	Electric

Feature	Specification
Voltage	240V
Wattage	3000 Watts
Oven Cooking Mode	Radiant, Convection
Special Features	3D Surround Heating, Convection Oven, Self-Cleaning, Temperature Probe, Hidden Bake Element, Child Safety Lock, Delay Start, Warming Mode
Material Type	Stainless Steel
Color	Silver/Black

10. WARRANTY AND CUSTOMER SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official GarveeTech website. Keep your proof of purchase for warranty claims. If you experience any issues not covered in the troubleshooting section, please contact GarveeTech customer service for assistance.