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› [GarveeTech 24-inch Electric Convection Wall Oven User Manual](#)

GarveeTech KD-SingleWallOven-Black-WjQfocA

GarveeTech 24-inch Electric Convection Wall Oven User Manual

Model: KD-SingleWallOven-Black-WjQfocA

1. IMPORTANT SAFETY INSTRUCTIONS

Read all instructions carefully before using the appliance. Keep this manual for future reference. Failure to follow these instructions may result in electric shock, fire, or personal injury.

- **Electrical Safety:** Ensure the oven is properly grounded. Do not operate with a damaged power cord or plug. Disconnect power before servicing.
- **Hot Surfaces:** The oven interior and exterior surfaces become hot during operation. Use oven mitts when handling hot items. Keep children away from the oven during and after use.
- **Child Safety:** This oven is equipped with a safety lock feature to prevent accidental operation by children. Activate the child lock when the oven is not in use. The triple-layer tempered glass door is designed to remain cool to the touch on the outside, reducing burn risk.
- **Proper Ventilation:** Ensure adequate ventilation around the oven as specified in the installation instructions.
- **Flammable Materials:** Do not store or use flammable materials near the oven.
- **Cleaning:** Always allow the oven to cool completely before cleaning. Refer to the 'Care and Maintenance' section for detailed cleaning instructions.

2. PRODUCT OVERVIEW

The GarveeTech 24-inch Electric Convection Wall Oven offers a versatile cooking experience with its 2.5 cubic feet capacity and multiple cooking functions. It features intuitive touch controls, a 360° rotisserie, and advanced convection heating for even cooking.

Precision Airflow

Convection system: Fast preheating and uniform cooking with precision airflow

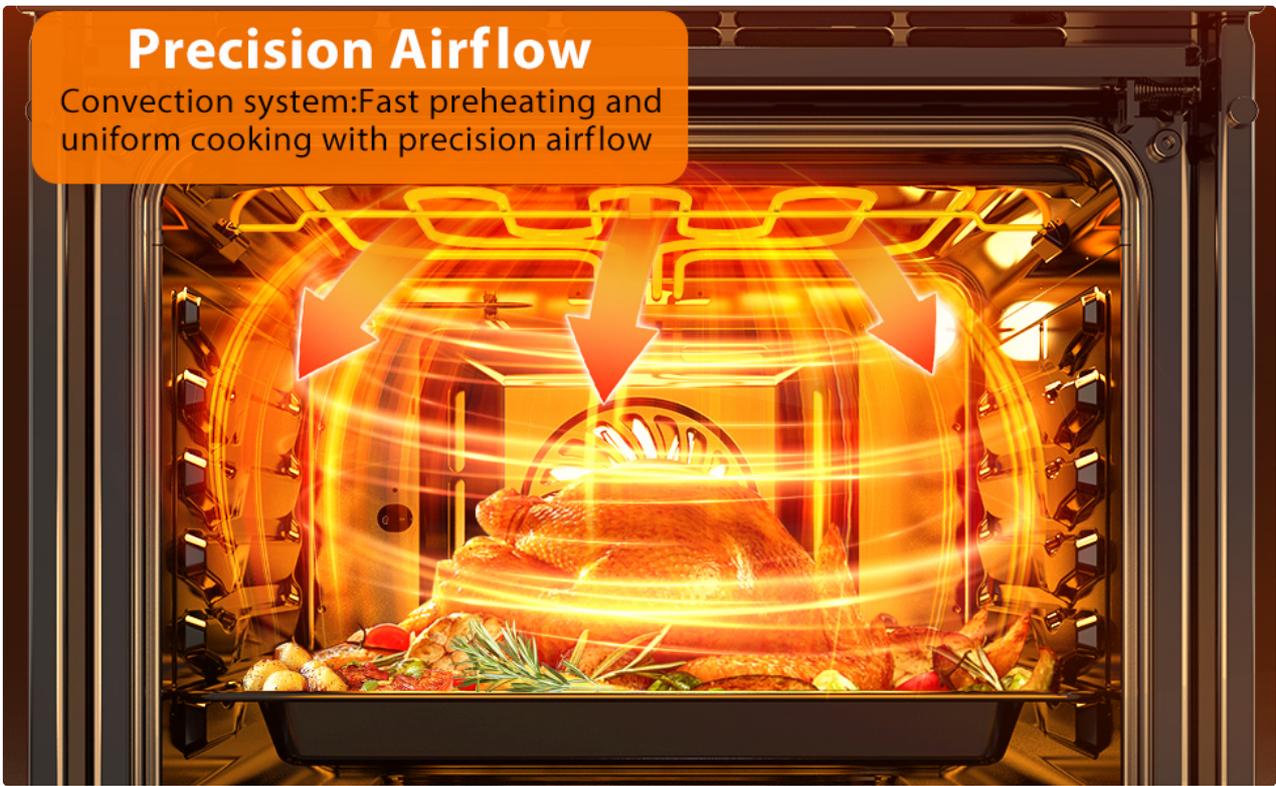


Image: The GarveeTech 24-inch Electric Convection Wall Oven, highlighting its 2.5 cubic feet large capacity, suitable for roasting a whole chicken.

Key Features:

- **2.5 Cu.Ft. Capacity:** Spacious interior to accommodate various dishes, including a whole chicken.
- **360° Rotisserie:** Ensures even cooking and browning for poultry and roasts.
- **8 Cooking Functions:** Includes Roast, Bake, Double Grill, Broil, and more.
- **Touch Control Panel:** User-friendly interface for precise temperature and time settings.
- **Triple-Layer Tempered Glass Door:** Provides effective heat insulation and anti-scalding protection.
- **Safety Lock:** Prevents unintended operation, enhancing home safety.

3. INSTALLATION

Proper installation is crucial for the safe and efficient operation of your GarveeTech wall oven. It is recommended that installation be performed by a qualified electrician or installer.

3.1 Pre-Installation Checks

- **Power Supply:** Ensure a dedicated 240V, 3000W electrical circuit is available.
- **Cabinet Dimensions:** Verify that your cabinet opening meets the standard dimensions for a 24-inch wall oven. Refer to the diagram below for precise measurements.
- **Clearances:** Maintain adequate clearances from adjacent cabinets and combustible materials.

3.2 Installation Steps (General Guidelines)

1. Carefully remove the oven from its packaging.

2. Connect the oven to the dedicated electrical supply according to local electrical codes.
3. Slide the oven into the prepared cabinet opening.
4. Secure the oven to the cabinet using the provided mounting screws.
5. Test all functions to ensure proper operation.



Image: A diagram illustrating the standard dimensions for installing the 24-inch electric wall oven, including width, height, and depth measurements for proper fit.

4. OPERATING YOUR OVEN

Your GarveeTech wall oven features an intuitive touch control panel and various cooking modes to simplify your culinary tasks.

4.1 Control Panel Overview

The sleek black tempered glass touch display allows for easy selection of functions, temperature, and time settings.



Image: A detailed view of the oven's intuitive touch control panel, showing icons for lamp, various cooking modes, temperature/time settings, and power.

4.2 Basic Operation

- **Power On/Off:** Touch the 'Power' icon to turn the oven on or off.
- **Setting Temperature and Time:** Use the 'Time/Temp' icon and the increase/decrease arrows to adjust settings.
- **Start/Pause:** Press the 'Start/Pause' icon to begin or temporarily stop a cooking cycle.
- **Timer Function:** The multi-function timer can be set for automatic on/off times.

4.3 Cooking Functions

The oven offers a variety of cooking modes to suit different recipes:

- **360° Rotisserie:** Ideal for roasting whole chickens or large cuts of meat, ensuring even cooking and a crispy exterior.
- **Convection Baking/Roasting:** Utilizes a fan to circulate heated air (3D Surround Heating, All-round 3D Heating, Precision Airflow) for faster and more uniform cooking.
- **Grill/Broil:** For browning and crisping the top of dishes.
- **Defrost Function:** A rapid defrost feature for frozen foods.
- **Automatic Programming Modes:** Five pre-set modes including Roast, Bake, Double Grill, and Broil, with pre-set temperature and time. The oven also features 108 programmed smart menus for one-touch access to various dishes.
- **Special Functions:** Includes 'Keep Warm' to maintain food temperature, 'Drying' for dehydrating, and 'Steam Cleaning' for easy maintenance.

3D Surround Heating



Image: The oven interior demonstrating the 3D surround heating technology, with heating elements surrounding a roasted chicken for even cooking.



Image: A visual representation of different cooking functions available, showing examples like scheduling, defrosting, keeping warm, drying, and steam cleaning.

108 Automatic Menus for One-touch Cooking



Image: The oven's control panel highlighting the '108 Automatic Menus' feature, offering one-touch cooking options for a wide range of dishes.

5. CARE AND MAINTENANCE

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

5.1 Cleaning the Interior

The oven features an easy-to-clean enamel tank that is resistant to stains and heat discoloration. For best results:

- Allow the oven to cool completely before cleaning.
- Wipe down the interior with a damp cloth and mild detergent after each use.
- For stubborn stains, use a non-abrasive oven cleaner suitable for enamel surfaces.
- Utilize the 'Steam Cleaning' function for easier removal of baked-on residue.

5.2 Cleaning the Exterior

The exterior, including the tempered glass door and control panel, can be cleaned with a soft cloth and a non-abrasive cleaner. Avoid spraying cleaners directly onto the control panel.



Image: A hand wearing a yellow glove cleaning the interior enamel surface of the oven with a blue sponge, demonstrating the ease of cleaning.

6. TROUBLESHOOTING

If you encounter issues with your oven, refer to the following common problems and solutions. If the problem persists, contact customer support.

Problem	Possible Cause	Solution
Oven does not turn on	No power supply; circuit breaker tripped; oven not properly plugged in.	Check power connection; reset circuit breaker; ensure plug is fully inserted.
Oven not heating properly	Incorrect temperature setting; door not fully closed; heating element issue.	Verify temperature setting; ensure door is sealed; contact service if heating element is suspected.
Display not working	Power interruption; control panel malfunction.	Cycle power to the oven; if issue persists, contact customer support.
Child lock engaged	Safety lock activated.	Refer to the control panel instructions to deactivate the child lock.

7. PRODUCT SPECIFICATIONS

Specification	Detail
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Specification	Detail
Brand	GarveeTech
Model Info	KD-SingleWallOven-Black-WjQfocA
Capacity	2.5 Cubic Feet (70L)
Item Weight	92.9 pounds
Package Dimensions	26.81 x 25.83 x 25.79 inches
Voltage	240V
Wattage / Annual Energy Consumption	3000 Watts
Fuel Type	Electric
Oven Cooking Mode	Radiant
Burner Type	Ceramic
Special Features	Child Lock, 360° Rotisserie, Convection, Timer
Defrost	Auto Defrost
Material Type	Alloy Steel
Color	Black

8. WARRANTY AND CUSTOMER SUPPORT

GarveeTech is committed to providing high-quality products and customer satisfaction. For warranty information or technical assistance, please contact our customer support team.

Please have your model number (KD-SingleWallOven-Black-WjQfocA) and purchase date available when contacting support.

For the most up-to-date warranty details and support contact information, please visit the official GarveeTech website or refer to your purchase documentation.