

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

- › [Garvee](#) /
- › [Garvee 24-Inch Built-In Electric Wall Oven User Manual](#)

Garvee cG-XJuyMkenayxbegy5bwwe6yJW6N

Garvee 24-Inch Built-In Electric Wall Oven User Manual

Model: cG-XJuyMkenayxbegy5bwwe6yJW6N

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using your new Garvee built-in electric wall oven. 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.
- **Child Safety:** 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. The oven features a safety lock function to prevent accidental operation by children.
- **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 immediately after use.
- **Proper Installation:** The oven must be installed by a qualified technician in accordance with all local codes and the provided installation instructions.
- **Ventilation:** Ensure adequate ventilation around the oven as specified in the installation guidelines.

SETUP AND INSTALLATION

The Garvee 24-inch built-in electric wall oven is designed for integration into standard kitchen cabinetry. Proper installation is crucial for safe and efficient operation.

Unpacking

Carefully remove all packaging materials and accessories from the oven. Inspect the oven for any damage that may have occurred during shipping. Do not install a damaged appliance. Retain packaging materials for potential future transport or service.

Required Cutout Dimensions

This oven requires a cabinet cutout of **22 inches (W) x 21.6 inches (H) x 23.4 inches (D)**. Ensure your cabinet

meets these specifications before installation.



Image: Garvee 24-inch built-in oven showing its dimensions and the required cutout for installation into cabinetry. The image highlights the oven's compact design for easy integration.

Electrical Connection

The oven operates on 240V and has a 3000W heating system. It must be connected to a dedicated, properly grounded electrical circuit by a qualified electrician. Refer to the wiring diagram provided with the oven for specific electrical requirements.

Included Components

The oven typically includes:



Image: A visual representation of the accessories included with the Garvee oven, such as a wire rack, baking tray, oven mitt, and cleaning sponge.

- Wire Rack
- Baking Tray
- Oven Mitt
- Cleaning Sponge

OPERATING INSTRUCTIONS

The Garvee oven features a user-friendly interface with both touch controls and a mechanical knob for precise temperature and mode selection.

Control Panel Overview

8 Quick Automatic Cooking Functions

The program modes for effortless cooking to meet most daily cooking needs



Image: A close-up of the Garvee oven's control panel, illustrating the digital display, mechanical knob, and various touch icons for functions like power, preheat, defrost, fermentation, dehydrate, preset, child lock, and lamp indicator.

The control panel allows you to select cooking modes, set temperatures, and manage the timer. The mechanical knob is used to select and confirm temperature, time, and function. Pressing the knob for 5 seconds can change the temperature unit.

Cooking Modes and Functions

The oven offers 8 main baking modes and additional functions to accommodate various cooking needs.

2.5 Cu.Ft. Large Capacity

Roast the whole chicken with no problem!
A 70L oven fits all ingredients, great for daily cooking and gatherings



Image: The Garvee oven interior with food, alongside a graphic listing 8 quick automatic cooking functions: Defrost, Keep Warm, Bake, Convection, Grill, Vegetable, Rotisserie, and Insulation.

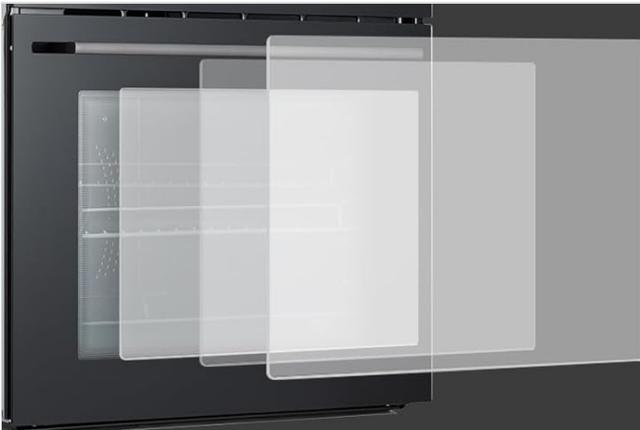
Main Cooking Modes:

- **Bake:** Ideal for cakes, cookies, and general baking (Temperature range: 212-482°F).
- **Convection:** Uses a fan to circulate hot air for even cooking and faster results, suitable for roasting meats and poultry.
- **Grill:** For browning and crisping the top of dishes.
- **Rotisserie:** For roasting whole chickens or other meats evenly.

- **Steam:** For delicate cooking, retaining moisture (Temperature range: 140-230°F).

Additional Functions:

- **Defrost:** Gently thaws frozen foods.
- **Keep Warm:** Maintains food at serving temperature.
- **Fermentation:** Provides a controlled environment for dough rising.
- **Disinfection Cycle:** For sanitizing the oven cavity.
- **Smart Menu Options:** Pre-set programs for common dishes.

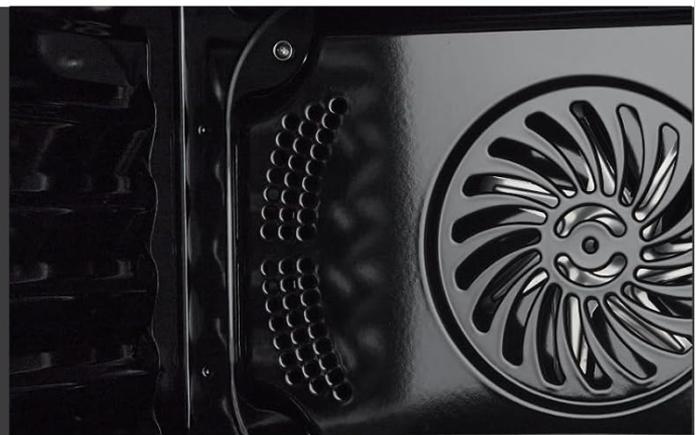


Double Glazing & Built-in LOW-E Glass

This integrated steaming and baking oven is designed with double-layer glass and built-in LOW-E glass, which effectively insulates and prevents hand-scalding, making the cooking process safer.

Food Grade Enamel Inner Cavity

This oven is equipped with a food-grade enamel inner cavity, which uses laser welding technology to make it stronger and safer, resistant to high temperatures, non-radiative and easy to clean. It is also energy-saving, constant temperature and effectively locks in heat.



Safety Lock

Preventing kids playing with your oven, changing your setting by accident. Completely worry-free, enjoy parent-child time.

Image: The Garvee oven displaying various automatic cooking modes, including Insulation, Warming, Toasting, Pizza, Chicken, Bread, Cake, and Beef, with corresponding food images.

Preheating and 3D Convection

The oven features a 3D convection system with precision airflow for fast preheating and uniform cooking. This ensures heat is distributed evenly throughout the cavity, leading to consistent results.

Precision Airflow

Convection system: Fast preheating and uniform cooking with precision airflow



Image: An illustration of the Garvee oven's interior, highlighting the precision airflow system that ensures fast preheating and uniform cooking through 3D heat circulation.

Child Lock Function

To activate the child lock, press and hold the designated button on the control panel for 3 seconds. This prevents accidental changes to settings or operation by children.

MAINTENANCE AND CLEANING

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

Interior Cleaning

The oven features a smooth, food-grade enamel interior designed for easy cleaning. After the oven has cooled, wipe down the interior with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could damage the enamel surface.



Image: A hand wearing a yellow glove cleaning the smooth enamel interior of the Garvee oven with a sponge, demonstrating the

Oven Door Cleaning

The oven door is constructed with double-pane insulated glass and a heat-resistant coating. For thorough cleaning, the door can be disassembled. Refer to the detailed instructions in the full manual for safe disassembly and reassembly of the oven door glass panels.

Exterior Cleaning

Wipe the exterior surfaces with a soft, damp cloth. For stubborn stains, use a mild, non-abrasive cleaner specifically designed for appliance exteriors. Do not spray cleaners directly onto the control panel.

TROUBLESHOOTING

If you encounter issues with your Garvee oven, consult the following common troubleshooting tips. For problems not listed here, contact customer support.

- **Oven Not Heating:** Check if the oven is properly plugged in and the circuit breaker has not tripped. Ensure a cooking mode and temperature have been selected.
- **Uneven Cooking:** Ensure food is placed centrally on the rack and not overcrowding the oven. Use the convection mode for more even heat distribution. Verify the oven racks are correctly positioned.
- **Control Panel Unresponsive:** Check if the child lock is activated. Try turning the oven off and on at the circuit breaker to reset the system.
- **Excessive Smoke:** This may occur during initial use due to manufacturing residues burning off. If it persists, ensure the oven is clean and free of food spills.
- **Oven Light Not Working:** The bulb may need replacement. Refer to the full manual for instructions on how to safely replace the oven light bulb.

SPECIFICATIONS

Brand	Garvee
Model Number	cG-XJuyMkenayxbegy5bwwe6yJW6N
Capacity	2.5 Cubic Feet
Power Rating	3000 Watts
Voltage	240V
Installation Type	Built-In
Product Dimensions (W x H x D)	23.4" x 22.1" x 23.4"
Cutout Dimensions (W x H x D)	22" x 21.6" x 23.4"
Item Weight	81.2 pounds
Control Type	Touch & Mechanical Knob
Number of Modes	8 Main Modes + Additional Functions
Oven Cooking Mode	Convection

Fuel Type	Electric
Safety Certification	ETL Certified
Color	Black
Finish Type	Polished

WARRANTY AND SUPPORT

Warranty Information

This Garvee oven comes with a manufacturer's warranty. Please refer to the warranty card included with your product or visit the official Garvee website for detailed warranty terms and conditions. Keep your proof of purchase for warranty claims.

Customer Support

For technical assistance, troubleshooting not covered in this manual, or to inquire about parts and service, please contact Garvee customer support. Contact information can typically be found on the Garvee website or on the product packaging.

Online Support: Visit the official Garvee website for FAQs and support resources.

Email Support: Refer to your warranty documentation for the customer service email address.

Phone Support: Refer to your warranty documentation for the customer service phone number.