B U I L T - I N G A S O V E N

for residential use only

Empava Appliances

Model: EMPV-24WO10L/EMPV-24WO11L





- **USERS OPERATING INSTRUCTIONS**
- **INSTALLATION ADVICE**
- **IMPORTANT - PLEASE READ AND FOLLOW**

IMPORTANT - PLEASE READ AND FOLLOW

- Before beginning, please read these instructions completely and carefully.
- Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty.
- Please observe all local and national codes and ordinances.
- Please ensure that this product is properly grounded.
- **The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.**
- The electrical plug should always be accessible.

Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code ANSIZ223.1 - latest edition. Electrical installation must be in accordance with the National Electrical Code, ANSI/NFPA70 - latest edition and/or local codes. IN CANADA: Installation must be in accordance with the current CAN/CGA-B149.1 National Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

Stainless steel models only: This built-in oven is supplied with a protective film on steel and aluminium parts. This film must be removed before installing/using the appliance.

WARNING: IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

- **WHAT TO DO IF YOU SMELL GAS:**
  - Do not try to light any appliance.
  - Do not touch any electrical switch; do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.

- Installation and service must be performed by a qualified installer, service agency, or the gas supplier.



WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.



WARNING!

The Governor of California is required to publish a list of substances known to the state of California to cause cancer or reproductive harm and requires businesses to warn customers of potential exposures to such substances.

WARNING!: Gas appliances contain or produce substances which can cause death or serious illness and which are known to the State of California to cause cancer, birth defects or other reproductive harm.

To reduce the risk from substances in fuel or from fuel combustion, make sure this appliance is installed, operated, and maintained according to the manufacturer's instructions.

This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any none domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a none domestic environment i.e. a semi commercial, commercial or communal environment.

Dear Customer,

Thank you for having purchased and given your preference to our product.

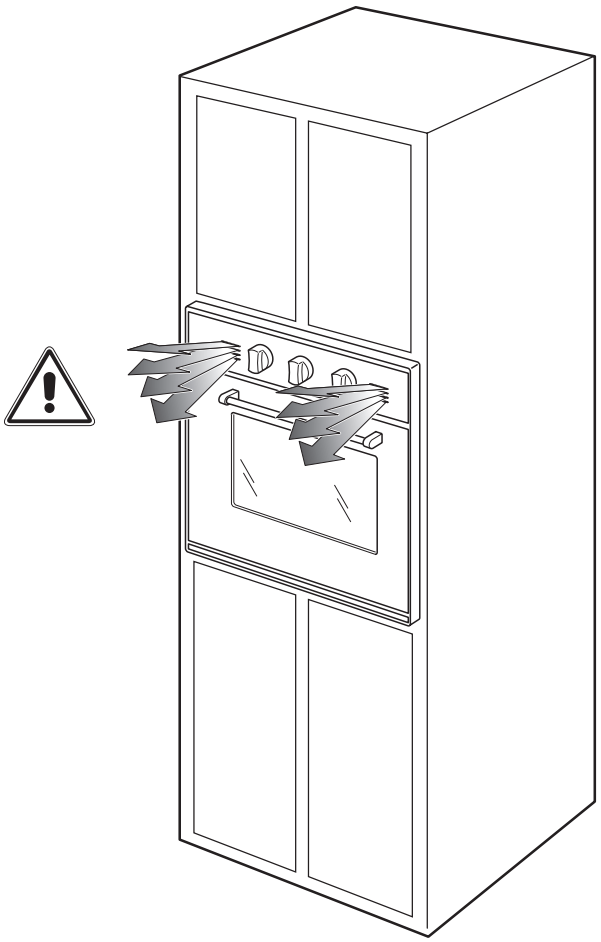
The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

USER INSTRUCTIONS



KEEP ATTENTION!!

STAND AWAY FROM THE CONTROL PANEL LOUVERS (see figure above). HOT AIR WHICH ESCAPES CAN CAUSE BURNS TO HANDS, FACE, END/OR EYES.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After having unpacked the appliance, check to ensure that it is not damaged.
In case of doubt, do not use it and consult your supplier or a professionally qualified technician.

Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

The packaging material is recyclable and is marked with the recycling symbol ♺.

- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- After use, ensure that the knobs are in **OFF** position.
- Do not allow children or other incapable people to use the appliance without supervision.
- During and after use of the oven, certain parts will become very hot. Do not touch hot parts.
- Keep children away from the oven when it is in use.
- **Stainless steel models only:** This oven is supplied with a protective film on steel and aluminium parts. This film must be removed before installing/using the appliance.
- **Fire risk!** Do not store flammable material in the oven.
- Make sure that electrical cables connecting other appliances in the proximity of the oven cannot become entrapped in the oven door.
- Do not line the oven walls with aluminium foil. Do not place shelves, broiler pan, pans or other cooking utensils on the base of the oven chamber.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- To avoid any possible hazard, the appliance must be installed by qualified personnel only. Any repairs by unqualified persons may result in electric shock or short circuit. In order to avoid possible injuries to your body or to the appliance, do not attempt any repairs by yourself. Such work should be carried out by qualified service personnel only.
- **Important!** The use of suitable protective clothing/gloves is recommended when handling, installing or cleaning of this appliance.
- **Danger of burns!** The oven and cooking accessories may become very hot during operation. Make sure children are kept out of reach and warn them accordingly. To avoid burns use kitchen clothes and gloves when handling hot parts or utensils.
- Stand away from the oven when opening oven door. Hot air or steam which escapes can cause burns to hands, face, and/or eyes.
- Never clean the oven with a high-pressure steam cleaning device, as it may provoke a short circuit.

- This appliance is intended for use in your household. Never use the appliance for any other purpose!
- If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances.
  Remove the door before disposal to prevent entrapment.
-  **WARNING!!**

  This appliance shall not be used for space heating. This information is based on safety considerations.
- Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
- The misuse of oven door (e.g. stepping, sitting, or leaning on them) can result in potential hazards and/or injuries.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- Never touch the appliance with wet hands or feet;
- Do not operate the appliance barefooted;
- Do not allow children or disabled people to use the appliance without your supervision.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or unreasonable use of the appliance.

1 CONTROL PANEL

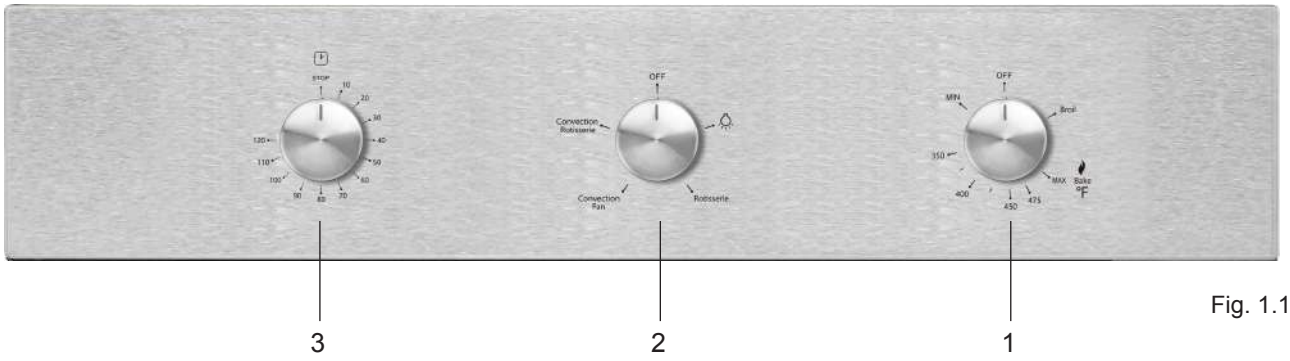


Fig. 1.1

3 2 1



Fig. 1.2

2 4 1

CONTROL PANEL (Fig. 1.1/Fig. 1.2)

1. Top/Bottom Burner Switch
2. Function Switch
3. Mechanical Timer (120 minutes)
4. Digital Timer

CAUTION:

Gas appliances produce heat and humidity in the environment in which they are installed.

Ensure that the cooking area is well ventilated following national/local codes.

120’ Alarm Knob

MINUTE COUNTER (fig. 2.1)

The mechanical timer does not control the circuit, just a reminder function, the maximum timing time is 120 minutes.

IMPORTANT WARNING: This is only a mechanical timer.

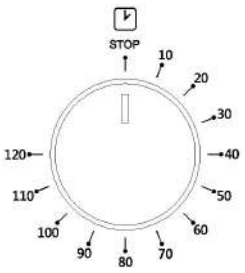


Fig. 2.1

Digital Timer

MINUTE COUNTER (fig. 2.2)

Alarm clock: set time period, when time is up, buzzer rings, relay does not work

Stop: set time period, when the time is up, buzzer rings, relay off

End: set time, when the time is up, buzzer rings, relay off

Clock: user can set time according to actual time

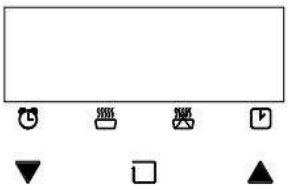


Fig. 2.2

Power on and clock interface displays , the corresponding clock flashing bar flashes, touch ▼ and ▲ to set the clock

Alarm clock function: Touch ☐ to make the corresponding flashing bar on the display window flash to the corresponding position ⏰. Touch ▼ and ▲ to decrease or increase the time. After setting the time and flashing for 5S, start timing, the flashing bar is on and the display interface shows the remaining time. If the user needs to set the time for 30 minutes, set the alarm time to 30 minutes.

Stop function: Touch ☐ to make the corresponding flashing bar on the display window flash to the corresponding position . Touch ▼ and ▲ to decrease or increase the time, setting the time and flashing for 5S ,automatically return to the clock interface to start timing, the flashing bar is on, and the display interface shows the clock time. If the user needs to set the time for 30 minutes, set the alarm time to 30 minutes.

End function: Touch ☐ to make the corresponding flashing bar on the display window flash to the corresponding position . Touch ▼ and ▲ to decrease or increase the time, setting the time and flashing for 5S ,automatically return to the clock interface to start timing, the flashing bar is on, and the display interface shows the clock time. Note: The end function needs to be used in conjunction with the clock, that is, the end function needs to be greater than the clock time. If the user needs to time for 30 minutes and the current clock time is 12:00, then the end time needs to be set to 12:30.

Default Timing Time Setting: Press and hold ☐ for 3S to enter the default 2-hour timing state. The display shows the timing remaining time. The flashing bar will cycle. When the timing time is up, buzzer rings and relay off. Press and hold ☐ for 3S again halfway then timing function can be cancelled.

Switching between 12-hour and 24-hour System:

Under clock state, press ▼ and ▲ at the same time to enter the 12-hour and 24-hour system switching interface. Press ▼ , display interface displays 12 ,switch to 12-hour system. Press ▲ ,display interface displays 24,switch to 24-hour system. After setting, press ☐ or after 5S, it will return to the clock interface automatically.

Important: In the above timing function, the timer does not control the ON,OFF and heating of the oven. The timer is only a buzzer reminder. If the oven heating needs to be stopped, you need to manually turn off the valve to shut off the air then to turn off the oven heating.

3 HOW TO USE THE GAS OVEN

ATTENTION: the oven becomes very hot during operation.

ATTENTION: the oven door becomes very hot during operation.

KEEP CHILDREN AWAY.

WARNING:
The door is hot, use the handle.

VERY IMPORTANT
The oven/broil shall be used always with the oven door closed.

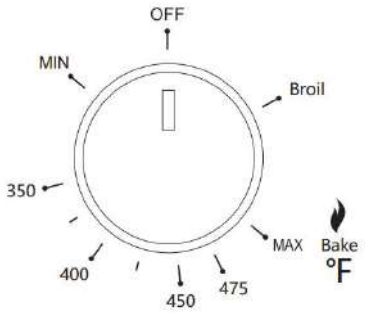


Fig. 3.1

GAS OVEN SETTING	
Number printed on the control panel Temperature in **°F**	Actual Temperature in **°F**
MIN	330±15
350	350±15
400	400±15
450	450±15
475	475±15
MAX	495±15

GENERAL FEATURES

The gas oven is provided with two burners:

a) Oven burner, mounted on the lower part of the oven (8500 BTU/hr)

b) Broil burner, mounted on the upper part of the oven (5100 BTU/hr).

USING THE OVEN FOR THE FIRST TIME

It is advised to follow these instructions:

– Furnish the interior of the oven by placing the wire racks as described at chapter “Cleaning and maintenance”.

– Insert shelves and tray.

– Turn the oven on to the maximum temperature (position MAX) to eliminate possible traces of grease from the oven burner. The same operation should be followed for broil burner.

– Switch off the electrical supply, let the oven cool down, then clean the interior of the oven with cloth soaked in water and detergent (neutral) then dry carefully.

OVEN BURNER

It carries out normal “oven cooking”.
The gas flow to the burner is regulated by a thermostat which allow to maintain the oven temperature constant.
The control of the temperature is assured by a thermostatic probe positioned inside the oven.
The probe must be always kept in its housing, in a clean condition, as an incorrect position or encrustment may cause an alteration in the control of the temperature.

OVEN THERMOSTAT

The numbers printed on the control panel (fig. 3.1) indicate the increasing oven temperature value (°F). To regulate the temperature, set the chosen number onto the knob indicator.

The position BROIL serves only to turn on the broil burner.

BROIL mode actual temperature :420 ±15°F

N.B. When the oven is not being used, set the gas knob to the OFF position and also close the gas shut-off valve placed on the main gas supply line.

IGNITION OF THE OVEN BURNER

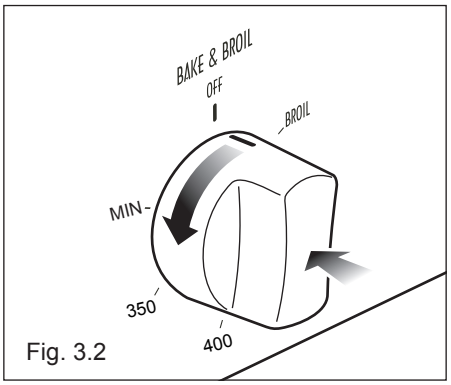


Fig. 3.2

The thermostat allows the automatic control of the temperature.
The gas delivery to the oven burner is controlled by a two way thermostatic tap (oven and broil burners) with flame-failure device.

To light the oven burner operate as follows:

1) Open the oven door to its full extent.

   WARNING: Risk of explosion! The oven door must be open during this operation.

2) Turn the knob to the oven burner (oven burner temperature adjustment range is MIN to MAX, the knob can be turned to any position in this range for ignition,Fig.3.2),the oven automatically ignites, and it lights within 5.5 seconds; If it can't be lighted for the first time, ignite it again after 12 seconds, and it lights within 5.5 seconds; If it can't be lighted after repeating for 3 times, you need to reset the knob to OFF and then turn it on again.

3) Once the oven burner has lit, close the oven door slowly and adjust the burner according to the power required.

If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

NOTE: If the flame extinguishes,it can lights automatically.If it can't lights,turn the oven control knob to position OFF ,repeat the lighting procedure.

VERY IMPORTANT NOTE: If it can't be lighted after repeating for multiple times (3 times), it may be considered as a line fault. It is recommended to operate it after eliminate the line fault.The oven cannot work without electricity.

Attention: the oven door becomes very hot during operation.
Keep children away.

OVEN COOKING

Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

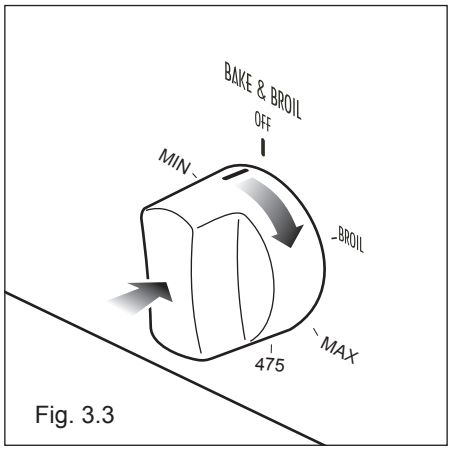


Fig. 3.3

IGNITION OF THE BROIL BURNER

The broil burner generates the infra-red rays for broiling.

To light the broil burner operate as follow:

1) Open the oven door to the full extent.
   WARNING: Risk of explosion! The oven door must be open during this operation.

2) Turn the knob to the BROIL position,Fig.3.3.the oven automatically ignites, and it lights within 5.5 seconds; if it can't be lighted for the first time, it will ignite again after 12 seconds, and lights within 5.5 seconds; If it can't be lighted after repeating for 3 times, you need to reset the knob to OFF and then turn it on again.

3) Once the oven burner has lit, close the oven door slowly and adjust the burner according to the power required.

If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

NOTE: If the flame extinguishes,it can lights automatically.If it can't lights,turn the oven control knob to position OFF ,repeat the lighting procedure.

VERY IMPORTANT NOTE: If it can't be lighted after repeating for multiple times (3 times), it may be considered as a line fault. It is recommended to operate it after eliminate the line fault.The oven cannot work without electricity.

Do always broil with oven door closed.
Attention: the oven door becomes very hot during operation.
Keep children away.

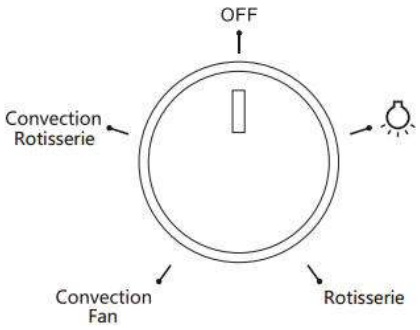


Fig. 3.4

FUNCTION SWITCH

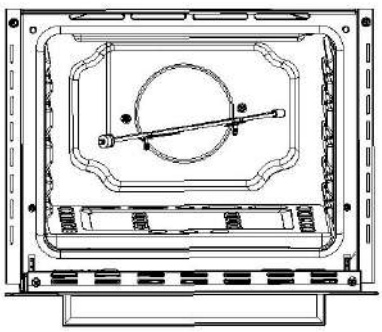
The oven is equipped with a light that illuminates the oven to enable visually controlling the food that is cooking.
This light is controlled by a switch knob (Fig. 3.4).

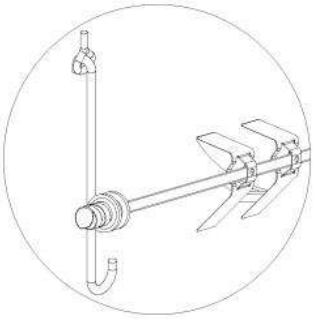
The oven is equipped with a convection fan that makes the temperature more uniform.
This convection fan is controlled by a switch knob (Fig. 3.4).

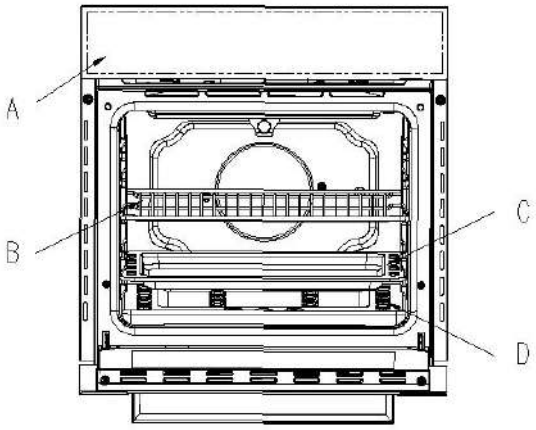
The oven is equipped with a rotisserie ,the rotation of the rotisserie makes food cooked more complete and delicious.
This rotisserie is controlled by a switch knob (Fig. 3.4).

USE OF ROTISSERIE

Install the rotating shaft assembly according to the above figure and start the rotisserie function(Fig.3.5 and Fig.3.6).


Fig. 3.5


Fig. 3.6



A. Control Panel
B. Oven Rack
C. Dripping Pan or Baking Sheet
D. Flame cover

NOTE: Put the flame cover at the bottom,then baked.

Fig. 3.7

BROILING

Very important: the broil burner must always be used with the oven door closed.

– Select the appropriate level for baking (fig. 3.7).
– Turn on the broil burner, as explained in the preceding paragraphs and let the oven preheat for about 5 minutes with the door closed.
– Place the food to be cooked above the broiler pan.

Do not broil without using the broiling pan.

Important: Use always suitable protective gloves when inserting/removing the broiling pan, shelves, pans or other cooking utensils from the oven.

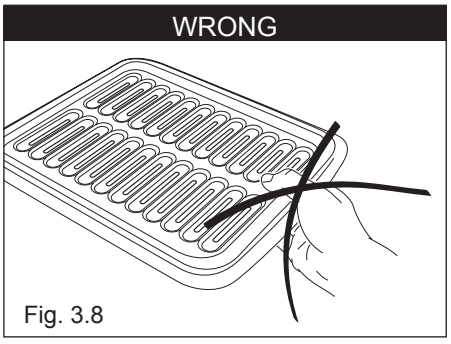


Fig. 3.8

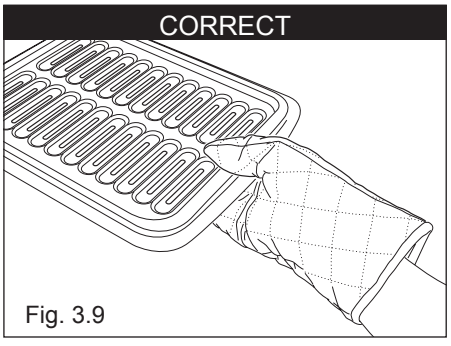


Fig. 3.9

4 CLEANING AND MAINTENANCE

WARNING
VERY IMPORTANT

Before any operation of maintenance disconnect the appliance from the electrical mains supply.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

GENERAL RECOMANDATION

- **Important: Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.**
- It is advisable to clean when the appliance is cold and especially for cleaning the enamelled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- The use of suitable protective clothing/gloves is recommended when handling, cleaning this appliance.

WARNING
When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

ENAMELLED PARTS

- All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.
- Dry preferably with a microfibre or soft cloth.
- Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left too long.

PAINTED PARTS AND SILK-SCREEN PRINTED SURFACES

- Clean using an appropriate product. Always dry thoroughly.

  IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion.
  You are advised to use a soft cloth and neutral soap.

STAINLESS STEEL ELEMENTS

- Stainless steel parts must be rinsed with water and dried with a soft and clean cloth.
- For difficult dirt, use a specific non-abrasive product available commercially or a little hot vinegar.

INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.
The cavity should be cleaned using a mild detergent solution and warm water.

Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity.

Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.

OVEN DOOR

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Do not store flammable material in the oven.

REPLACING THE OVEN LIGHT

Before any maintenance is started involving electrical parts of the appliance, it must be disconnected from the power supply.

– Let the oven cavity and the broil burner cool down;
– Switch off the electrical supply;
– Remove the glass cover of the lamp-holder(Fig.4.1);
– URemove the lamp and replace with a lamp resistant to high temperature 575°F with the following characteristics:120V 60 Hz, 15W, E14.
– Refit glass cover of the lamp-holder

NOTE: Oven bulb replacement is not covered by your guarantee

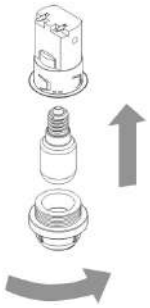


Fig. 4.1

REMOVING THE OVEN DOOR

To facilitate oven cleaning, it is possible to remove the door.
Please follow the instructions carefully:

– Open the door completely(fig. 4.2).
– Lift up and turn the small levers situated on the two hinges,grip the door on the two external sides, shut it slowly but not completely (fig. 4.3).
– Pull the door towards you, pulling it out of its seat
– Rest the door on a soft surface.

DOOR ASSEMBLY

– Reassemble the door by following the above procedures backwards.



Fig. 4.2



Fig. 4.3

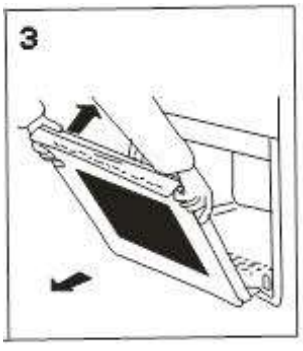


Fig. 4.4

DO'S AND DO NOT'S

- Do always broil with the oven door closed.
- Do read the user instructions carefully before using the oven for first time.
- Do allow the oven to heat for one and a half hours, before using for the first time, in order to expel any smell from the new oven insulation, without the introduction of food.
- Do clean your oven regularly.
- Do remove spills as soon as they occur.
- Do always use oven gloves when removing food shelves and trays from the oven.
- Do not allow children near the oven when in use.
- Do not allow fat or oils to build up in the oven base, or oven accessories.
- Do not place cooking utensils or plates directly onto the oven base.
- Do not broil without using the broiler pan.
- Do not place hot enamel parts in water. Leave them to cool first.
- Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts (i.e. inside the oven).
- Do not use abrasive cleaners or powders that will scratch the surface of the stainless steel and the enamel.
- Do not attempt to repair the internal workings of your oven.
- **VEBIG 24 NSS model only:** Do remove the protective film before the first use.
- Fire risk! Do not store flammable material in the oven.

FOR YOUR SAFETY

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

Operating instructions for the appliance shall include a warning to the user of the hazards regarding the use of aluminum foil in ovens during oven operation.The instructions shall state that this instruction is based on safety considerations,as shown below:



WARNING!

NEVER cover any slots,holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil.Doing so blocks airflow through the oven and may cause carbon monoxide poisoning.Aluminum foil linings may also trap heat,causing a fire hazard.

INSTALLATION INSTRUCTIONS

WARNING!

THIS APPLIANCE HAS TO BE INSTALLED BY A QUALIFIED INSTALLER.

Improper installation, adjustment, alteration, services, or maintenance can cause injury or property damage. Consult a qualified installer, service agent, or the gas supplier.

IMPORTANT: The use of suitable protective clothing/gloves is recommended when handling, installing of this appliance.

CAUTION !

Some cabinets and building materials are not designed to withstand the heat produced by the normal safe operation of the appliance. Dis-coloration or damage, such as delamination, may occur.

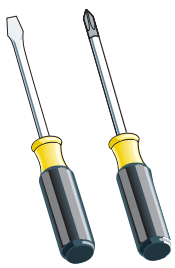
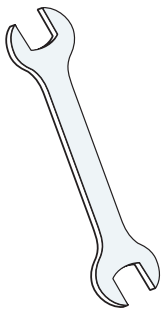
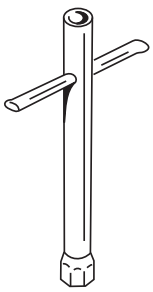
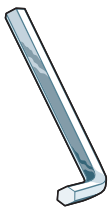
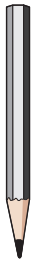
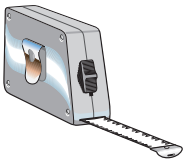
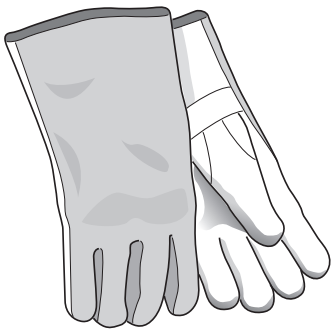
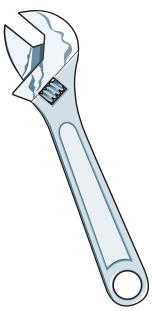
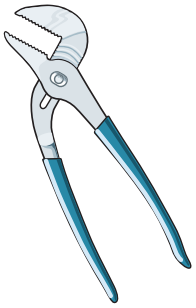
To prevent possible damage to cabinets and cabinet finishes, use only materials and finishes that will withstand temperature up to 190°F (88°C), and that are moisture resistant.

When cabinets are covered with laminates, an appropriate heat-resistant adhesive must be used.

Consult your cabinet manufacturer for proper specifications.

The cabinet must have solid sides, back and bottom. The bottom must be solid either at floor level or with the bottom edge of the cutout. Any openings around the gas or electrical outlets must be sealed. All cabinet openings must be sealed at the time of installation to prevent drafts. Drafts will affect safe use of the oven.

TOOLS NEEDED FOR INSTALLATION (NOT SUPPLIED WITH THE APPLIANCE)

 Screwdriver	 Wrench	 T-handle wrench	 Angled hexagon key	 Pencil	 Tape measure
 Suitable protective gloves	 Adjustable wrench	 Adjustable pliers	 Drill		

GENERAL INFORMATION

1. **Installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-Latest Edition.**

2. **WARNING!!**

   This appliance shall not be used for space heating. This information is based on safety considerations.

3. All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.

4. Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.

5. Do not obstruct the flow of combustion and ventilation air.

6. Disconnect the electrical supply to the appliance before servicing.

7. When removing appliance for cleaning and/or service;
   A. Shut off gas at main supply.
   B. Disconnect AC power supply.
   C. Disconnect gas line to the inlet pipe.
   D. Carefully lift appliance out of cabinet cutout.
   CAUTION: Use care in handling.

8. **Electrical Requirement**
   Electrical installation should comply with national and local codes.

9. **Air Supply and Ventilation**
   The installer must refers to local/national codes.

10. **Gas Manifold Pressure**
    Propane gas - 10.0" W.C.P.

11. The misuse of oven door (e.g. stepping, sitting, or leaning on them) can result in potential hazards and/or injuries.

WARNING!!

ELECTRICAL GROUNDING INSTRUCTIONS

The oven must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA No 70-latest edition. Installation should be made by a licensed electrician.

FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded socket. Do not cut or remove the grounding prong from the plug.

For personal safety, this appliance must be properly grounded.

Do not under any circumstances cut or remove the third (ground) prong from the power plug.

REPLACEMENT PARTS

Only authorized replacement parts may be used in performing service on the oven. Replacement parts are available from factory authorized parts distributors. Contact the nearest parts distributor in your area.

INSTALLATION TO THE CABINET

Taking care NOT to lift the oven by the door handle.



This oven may be installed to 23.6” minimum (600mm) wide cabinets

Oven dimensions (fig. 5.1)**:**

- width = 23.42” (595mm);
- depth = 22.83” (580mm);
- height = 23.6” (600mm);
- oven frame depth = 25/32” (20 mm);

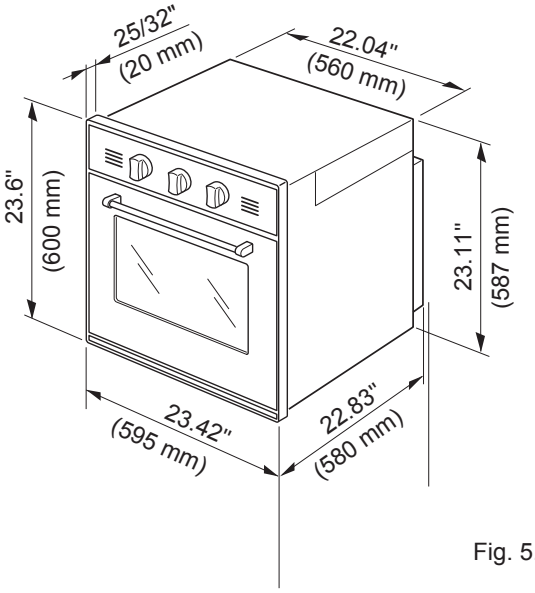


Fig. 5.1

Cutout dimensions (fig. 5.3)**:**

- width = 22.24” (565 mm);
- depth = 22.64” (575 mm) minimum from front corner of cutout;
- height = 23.42” (595 mm);

IMPORTANT NOTE: THE BOTTOM OF CUTOUT SHALL BE AT LEAST 22” 5/8 (574.4 mm) FROM THE FLOOR. DO NOT INSTALL THE OVEN BENEATH THE WORK COUNTER.

On the lover side, the oven must lay on a support standing the oven weight. Oven support surface MUST be solid.

All openings in the wall or floor where the oven is to be installed MUST be sealed. Oven location should be away from strong draft areas, such as windows, doors and strong heating vents.

For SAFETY CONSIDERATIONS the oven SHALL BE FASTENED to the cabinet with two (2) SUITABLE screws (supplied with the unit) through the holes in the trim (see fig. 5.2). The unit should be leveled properly before being secured to the cabinet.

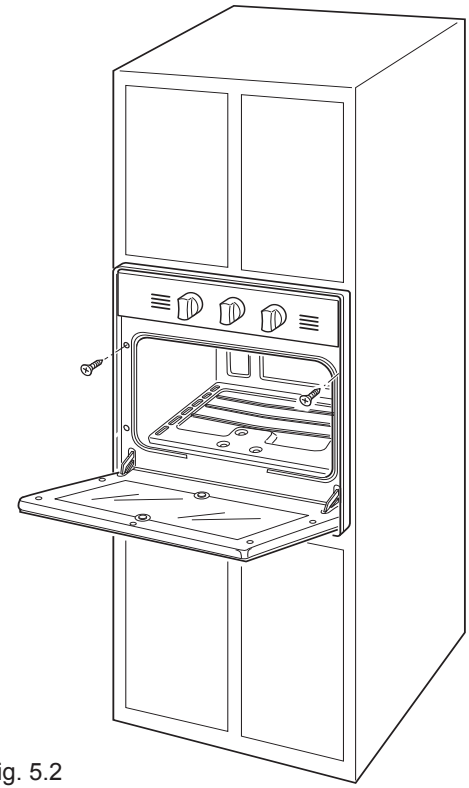


Fig. 5.2

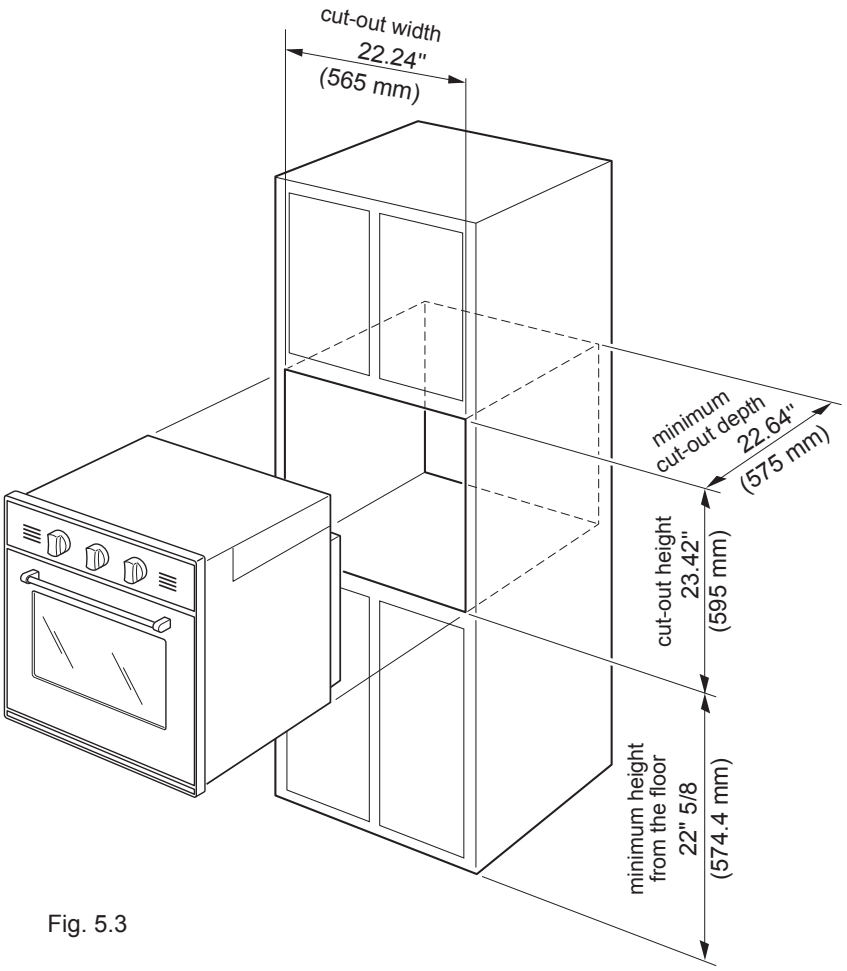


Fig. 5.3

Gas line opening:
Provide a suitable hole on the bottom of cutout. The centre of hole shall be 10” 1/16 (255.8 mm) from the centre of cutout to the left side and 20” 35/64 (522 mm) from the front corner of cutout to the back.

Grounded outlet:
The electric cord with 3-prong ground plug has a length of 48” (1220 mm). Grounded outlet should be located in an area 7” 7/8 (200 mm) below the bottom of cutout and only on the right side of the cabinet (from the centre to the right side of the cabinet).
A suitable hole has to be provided on the bottom of the cutout, in an area positioned on the right rear corner (1” 1/4 [31.8 mm] maximum from the right side of cutout and from the rear corner to maximum 20” 5/16 (515.5 mm) from the front corner of cutout), to pass the appliance cable.

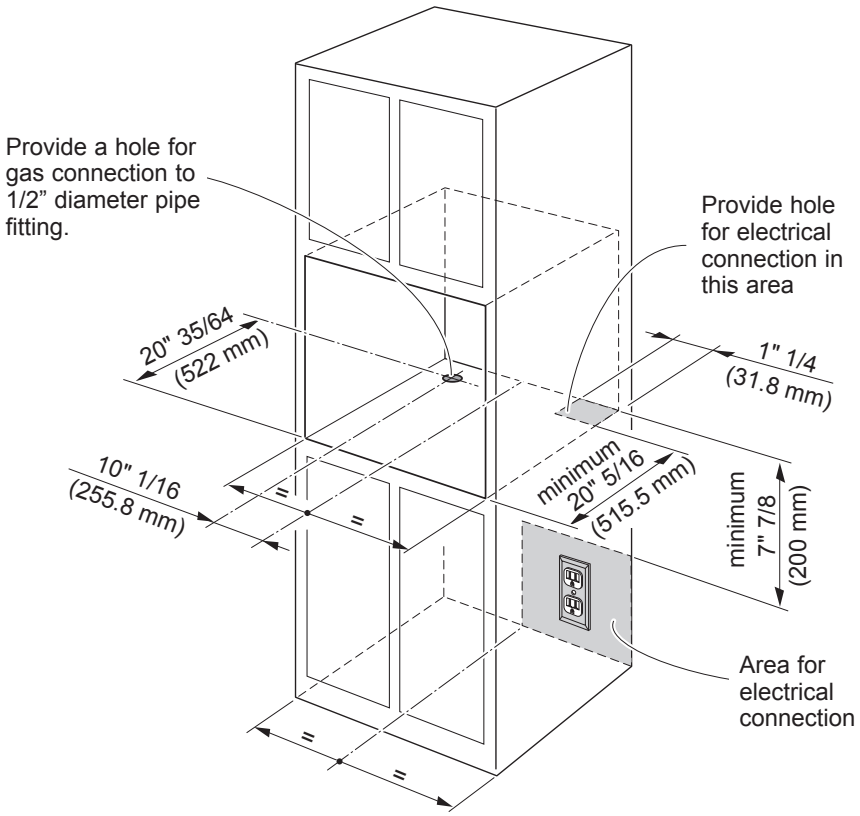


Fig. 5.4

⚠ WARNING



Explosion Hazard

Use a new CSA or UL approved gas supply line.

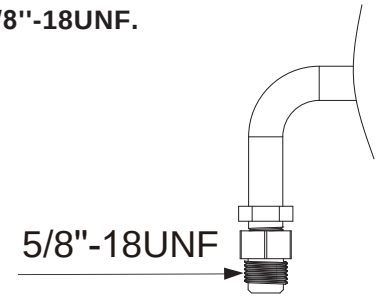
Install a shut-off valve.

Securely tighten all gas connections.

Examples of a qualified person include licensed heating personnel, authorized gas company personnel, and authorized service personnel.

Failure to do so can result in death, explosion, or fire.

Note: The specification of the connector delivered is 5/8''-18UNF.



All gas connections must be made according to national and local codes. This gas supply (service) line must be the same size or greater than the inlet line of the appliance. Sealant on all pipe joints must be resistant to the action of Propane gas.

The oven is equipped for the use with PROPANE gas. It is design-certified by CSA International for PROPANE.

The model/serial rating plate, located on the back of the oven, has information on the type of gas that can be used. If this information does not agree with the type of gas available, check with the local gas supplier.

1. Manual Shut-off Valve (fig. 6.1):

A manual shut-off valve must be installed in an accessible location in the gas line external to the appliance for the purpose of turning on or shutting off gas to the appliance (In Massachusetts such shutoff devices should be approved by the Board of State Examiners of Plumbers & Gas Fitters). This valve should be located in the same room as the oven and should be in a location that allows ease of opening and closing (in a position where it can be reached quickly in the event of an emergency).

Do not block access to the shutoff valve. The valve is for turning on or shutting off gas to the appliance.

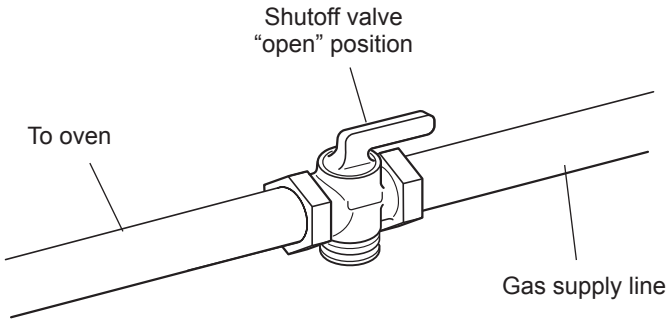


Fig. 6.1

2. Pressure Regulator:

a) All heavy duty, commercial type cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressure may fluctuate with local demand.

b) The oven is suitable for the use of propane gas.

c) Manifold pressure should be checked with a manometer; PROPANE gas requires 10.0” W.C.P..

Incoming line pressure upstream from the regulator must be 1” W.C.P. higher than the manifold pressure in order to check the regulator.

The regulator used on this oven can withstand a maximum input pressure of 1/2 PSI (14.0” W.C.P). If the line pressure is in excess of that amount, a step-down regulator will be required.

PRESSURE REGULATOR INSTALLATION

d) The appliance, its individual shut-off valve, and pressure regulator must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 PSI (3.5 kPa).

e) The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than 1/2 PSI (3.5 kPa).

3. Flexible Connections:

If local codes permit, CSA design-certified, flexible metal appliance connector is recommended for connecting this oven to the gas supply line. Do Not kink or damage the flexible connector when moving the oven. The pressure regulator has 3/8" NPT female pipe threads.You will need to determine the fittings required, depending on the size of your gas supply line, flexible metal connector and shutoff valve.

4. Rigid Pipe Connections:

If rigid pipe is used as a gas supply line, a combination of pipe fittings must be used to obtain an in-line connection to the oven. All strains must be removed from the supply and fuel lines so oven will be level and in line.

- Use joint compounds and gaskets that are resistant to action of propane gas on all male pipe threads.
- Do not over tighten gas fitting when attaching to pressure regulator. Over tightening may crack regulator.

5. Leak Testing:

IMPORTANT: Leak testing of the appliance shall be conducted as follows:

- After final gas connection is made, turn on manual gas valve and test all connections in gas supply piping and appliance for gas leaks with a soapy water solution. During this test all appliance gas valves have to be closed.
- In order to avoid property damage or serious personal injury , never use a lighted match. If a leak is present, tighten joint or unscrew, apply more joint compound, tighten again and retest connection for leak.

INJECTORS TABLE

	NOMINAL POWER	**Flow**	**PROPANE GAS** 10" W.C.P.	
BURNERS	BTU/hr	L/min	Ø injector [1/100 mm]	
Oven burner	8500	1.67	85	
Broil burner	5100	1.0	65	

Electric power : Oven lamp 15W;
Top fan 15W;
Rear fan 35W;
Synchronous motor 4W.

7 ELECTRICAL CONNECTION

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3-prong outlet.

Do not remove ground prong.

Do not use an adapter.

Failure to follow these instructions can result in death, fire, or electrical shock.

Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes

If codes permit and a separate ground wire is used, it is recommended that a qualified electrician determine that the ground path is adequate.
Check with a qualified electrician if you are not sure whether the oven is properly grounded.
Do Not ground to a gas pipe.

A 120-volt, 60-Hz, AC-only, 15-ampere, fused electrical supply is required. A time-delay fuse or circuit breaker is recommended. It is recommended that a separate circuit serving only this appliance be provided.

The outlet must be checked by a qualified electrician to see if it is wired with correct polarity.

This appliance, when installed, must be electrically grounded in accordance with local codes.

Recommended ground method

For your personal safety, this oven must be grounded. This oven is equipped with a 3-prong ground plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong ground-type outlet, grounded in accordance with the National Electrical Code ANSI/NFPA 70 latest edition or Canadian Electrical Code (CSA) and local codes and ordinances. If a mating outlet is not available, it is the personal responsibility and obligation of the customer to have a properly polarized and grounded, 3-prong outlet installed by a qualified electrician.

WARNING
VERY IMPORTANT

Before any operation of maintenance disconnect the appliance from the electrical mains supply.

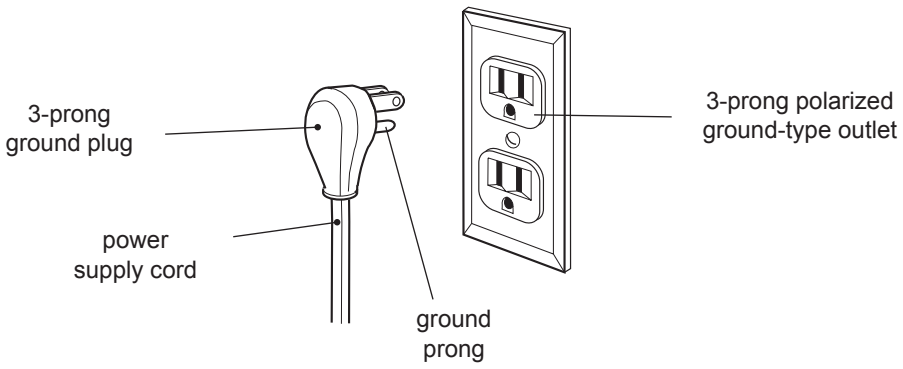


Fig. 7.1

TROUBLE REMOVAL

In the event of an emergency, you should:

! Switch off all working units of the oven;
! Disconnect the mains plug;
! Call the service center;
! Some minor faults can be fixed by referring to the instructions given in the table below.

Before calling the customer support center or the service center check the following points that are presented in the table.

Problem Description	Possible Reason	Suggestion
Baking effect is not ideal	Grilling rack is not placed properly	Put the grilling rack in the appropriate layer of the cavity and preheat the oven
Oven lamp is not lighted	Oven lamp broken	Replace the oven lamp
The oven is not lighted	Control board damaged	Replace the control board
	Self-priming valve damaged	Replace the self-priming valve
	Ignition pin offset	Adjust the installation position of the ignition pin so that the spark can hit the fire hole
	Ignition pin damaged	Replace the ignition pin
Oven combustion cannot maintain	The ion induction pin is not installed in place	Adjust the installation of induction pin so that the flame can burn the induction pin
	Abnormal pressure	Use the correct air supply pressure
Flameout during use Abnormal oven temperature	Insufficient oxygen in the cabinet	Install cabinet with holes as required
	Ion induction pin damaged	Replace ion induction pin
	Pressure regulator does not work Pressure is unstable	Replace the regulator
	The sensing probe of thermostat valve is not installed in place	Adjust the sensing probe of thermostat valve, install it on the fixed bracket
	Thermostat valve failure	Replace the thermostat valve
Cooling fan does not work	Fan damaged	Replace the fan
	The thermostat controlling the cooling fan damaged	Replace thermostat
Hot air motor does not work	Fan damaged	Replace the fan
Abnormal sound of fan	There is foreign matter in the fan blowing the blade	Clean up foreign matters to avoid blowing the fan blades
	locking fan blade nut of hot air motor loose	Retighten the nut
The whole machine is powered off	Cooling fan damaged	Replace the cooling fan
	Loose plug	Test plug and socket to ensure reliable contact

VERY IMPORTANT NOTE:

The above replacement operations must be operated by professionals!

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The manufacturer reserves the right to make all modifications to its products deemed necessary for manufacture or commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.

This product is suitable for use of propane gas. If you have problem in changing any types of gas, please contact:

www.empava.com
Phone:+1(888)682 8882
Email:support@empava.com

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