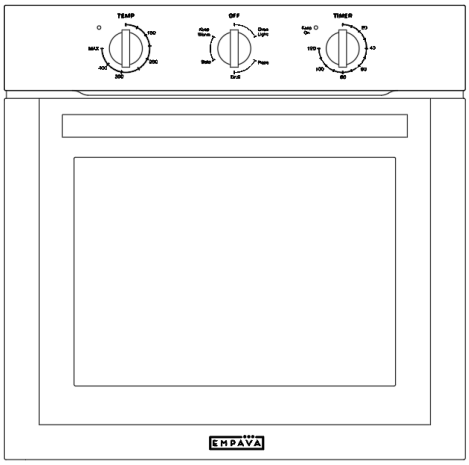
INSTRUCTION MANUAL

24" Single Wall Oven

Empava Item#: EMPV-24WOE40L



Distributed by:
Empava Appliances Inc.
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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.

DEAR CUSTOMER

The oven is exceptionally easy to use and extremely efficient. After reading the instruction manual. operating the oven will be easy.

Before being packaged and leaving the manufacturer, the oven was thoroughly checked with regard to safety and functionality.

Before using the appliance, please read the instruction manual carefully.

By following these instructions carefully, you will be able to avoid any problems in using the appliance.

It is important to keep the instruction manual and store it in a safe place so that it can be consulted at any time.

It is necessary to follow the instructions in the manual carefully in order to avoid possible accidents.

Caution!
Do not use the oven until you have read this instruction manual.
The oven is intended for household use only.
The manufacturer reserves the right to introduce changes which do not affect the operation of the appliance.

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IMPORTANT SAFETY INFORMATION
READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

⚠WARNING **Read all safety instructions before using the product. Failure to follow these instructions may result in fire, electrical shock, serious injury or death.**

⚠WARNING General safety instructions

- Use the appliance only for its intended purpose as described in this Owner's Manual.
- Do not store items of interest to children in cabinets above an oven-children climbing on the oven to reach items could be seriously injured.
- Never use your appliance for warming or heating the room.
- Alone-children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the appliance.
- Do not touch the heating elements or the interior suface of the oven. These surfaces may be hot enough to burn even though they are dark in color.During and after use,do not touch,or let clothing or other flammable materials contact any interior area of the oven; allow sufficient time for cooling first. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include the oven vent opening, surfaces near the opening and crevices around the oven door.

⚠WARNING To maintain the efficiency and safety of this appliance, we recommend that you do the following

- only call the service centers authorized by the manufacturer.
- Always use original spare parts.
- In case of damage to the power cord, a special purpose cord or component bought from the manufacturer or maintenance department shall be used for replacement.
- An omni polar circuit breaker with a minimum contact opening of 3mm must be incorporated between the appliance and the mains. The omni polar circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).
- This appliance is designed for non-professional, house-hold use and its functions must not be changed.
- The electrical system of this appliance can only be used safely when it is correctly connected to an efficient earthling system in compliance with current safety standards.

⚠WARNING Oven safety instructions

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Accessible parts maybe come hot during use. Young children should be kept away.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Stand away from the oven when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/ or eyes.
- Keep the oven vent unobstructed.
- Never place cooking utensils,pizza or baking stones, or any type of foil or liner on the oven floor.These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.
- When the appliance is in use, the heating elements and some parts of the oven door become extremely hot. Make sure you don't touch them and keep children well away.
- Heat will be generated during its working. Caution must be observed to avoid touch of the heating element.

⚠WARNING In the event of a fire, take the following steps to prevent injury and fire spreading

- Do not use water on grease fires. Never pick up a flaming pan.
- If there is a fire in the oven during baking, smother the fire by closing the oven and turning the oven off or by using a multi-purpose dry or foam- type fire extinguisher.
- If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.

⚠WARNING The following items are potentially dangerous, and therefore appropriate measures must be taken to prevent children and the disabled from coming into contact with them

- Controls and the appliance in general.
- Packaging (bags, polystyrene, nails, etc.)
- The appliance itself, immediately after use of the oven or grill due to the heat generated.
- The appliance itself, when no longer in use (potentially dangerous parts must be made safe).

⚠CAUTION Avoid the following

- Touching the appliance with wet parts of the body;
- Using the appliance when barefoot;
- Pulling on the supply cable to unplug it from the electrical outlet;
- Improper or dangerous operations;
- Obstructing the ventilation or heat dissipation slots;
- Allowing power supply cables of small appliances to come into contact with the hot parts of the appliance;
- Exposing the appliance to atmospheric agents such as rain, or sunlight;
- Using the oven for storage purposes;
- Using flammable liquids near the appliance;
- Using adapters, multiple sockets and /or extension leads;
- Attempting to install or repair the appliance without the assistance of qualified personnel.

⚠CAUTION Qualified personnel must be contacted in the following cases

- Installation (following the manufacturer’s instructions);
- When in doubt about operating the appliance;
- Replacing the electrical socket when it is not compatible with the appliance plug;
- The temperature probe is a part of thermostat, if damaged; they shall be replaced overall by authorized service person.

⚠CAUTION **Service Centers authorized by the manufacturer must be contacted in the following cases**

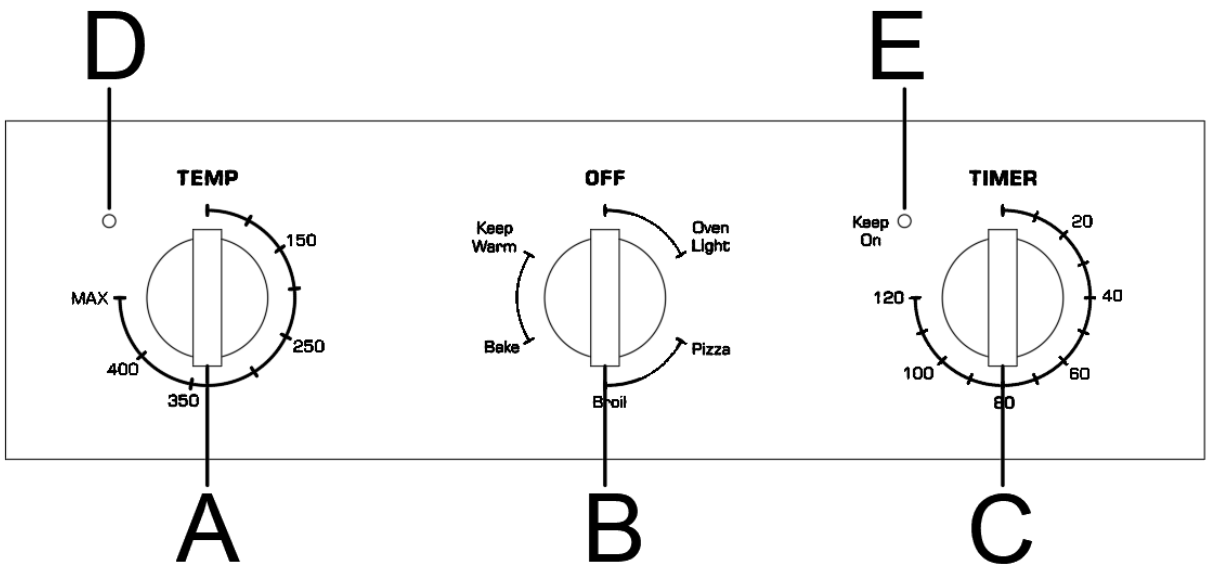
- If in doubt about the soundness of the appliance after removing it from its packaging;
- If the power supply cable has been damaged or needs to be replaced;
- If the appliance breaks down or functions poorly; ask for original spare parts.

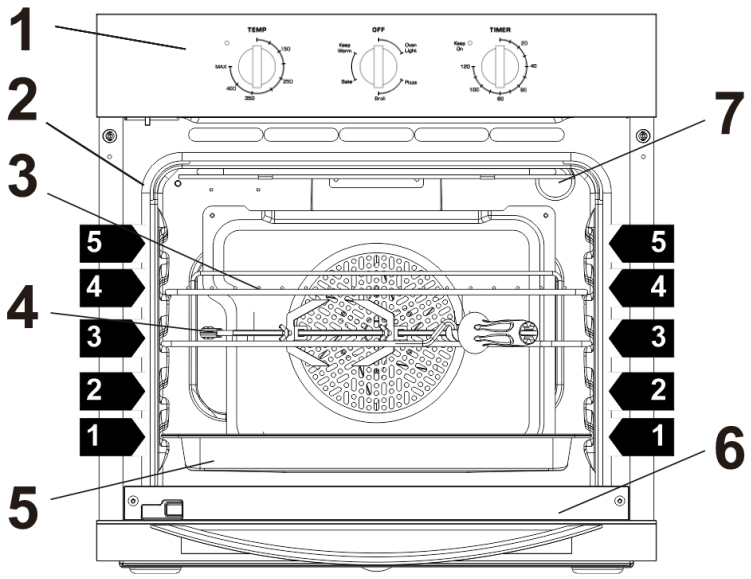
⚠CAUTION **It is a good idea to do the following**

- Steam cleaner cannot be used to clean the oven;
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since the can scratch the surface, which may result in shattering of the glass;
- Only use the appliance to cook food and nothing else;
- Check the soundness of the appliance after it has been unpacked;
- Disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance;
- When left unused, unplug the appliance form the electricity mains;
- Use oven gloves to place cookware in the oven or when removing it;
- Always grip the oven door handle in the center as the extremities of the same may be hot due to any hot air leaks;
- Cut the power supply cable after disconnecting it from the mains when you decide not to use the appliance any longer.

The manufacturer may not be held responsible for any damage due to: Incorrect installation, improper, incorrect and irrational use.

DESCRIPTION OF THE APPLIANCE





1. Control panel
2. Seal
3. Rack
4. Rotisserie(Some models)
5. Tray
6. Door
7. Oven light

A. Temperature control knob
B. Oven function selection knob
C. Timer knob
D. Temperature indicator light
E. Time indicator light

HOW TO USE THE OVEN

⚠CAUTION **Place the dripping pan provided on the bottom shelf of the oven to prevent any sauce and/or grease from dripping onto the bottom of the oven only when grilling food or when using the rotisserie (only available on certain models). For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven during operation as this could damage the enamel finishing. Place your cookware (dishes, aluminum foil, etc.) On the grid provided with the appliance inserted especially along the oven guides.**

Lights
By setting the knob to this position the lighting inside the oven is switched on, e.g. use when washing the oven chamber.

Pizza**(Top heater on)**
When the knob is turned to this position, the oven is heated using only the top heater.

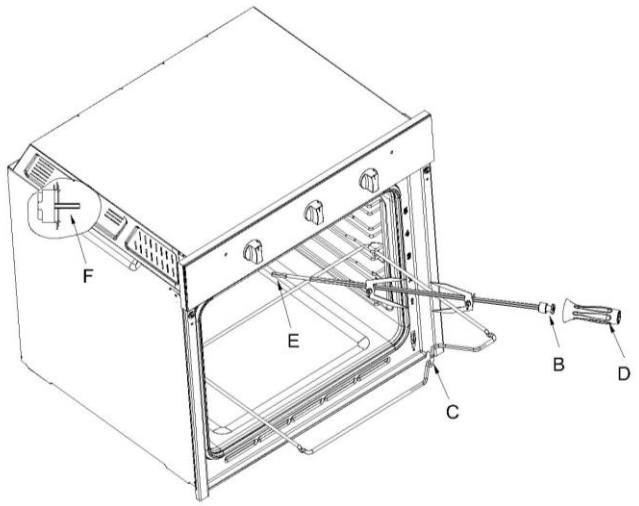
Bake **(Bottom and top heaters on)**
Setting the knob to the position allows the oven to be heated conventionally.

Broil
This function allows a higher temperature at the top of the cooking area, which causes more intense browning of the dish and permits larger portions to be grilled.

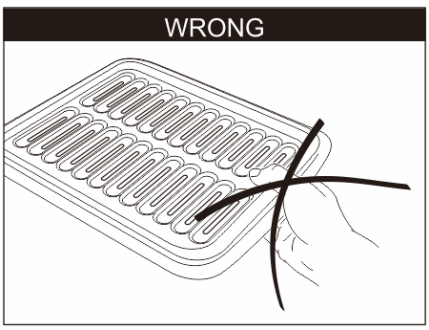
Keep Warm **(Bottom heater on)**
When the knob is set to this position, the oven is heated using only the bottom heater. Use for, e.g. final baking from the bottom.

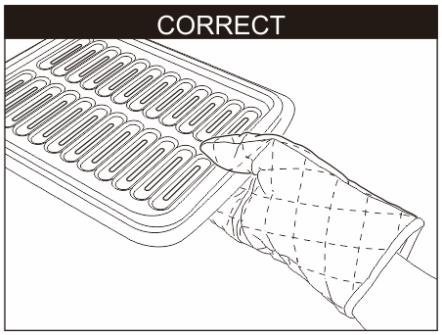
HOW TO USE THE ROTISSERIE (only available on certain models)

1. Insert the groove **“B”** into bend **“C”**;
2. Turn the plastic handle **“D”** anti clock wise and slide the rack into the oven runners ensuring that the rod **“E”** slots into the hole **“F”**;
3. The rotisserie rack must always be fitted in the middle of the oven (third position from bottom);



⚠CAUTION **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.**





CLEANING AND MAINTENANCE

NOTE: To extend the life of your oven, it must be cleaned frequently, keeping in mind that

- The enameled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could ruin them; Stainless steel could get stained. If these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse thoroughly and dry.
- The inside of the oven should preferably be cleaned immediately after use, when it is still warm, with hot water and soap; The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc) and abrasive sponges for dishes or acids (such as lime scale –remover, etc…) as these could damage the enamel. If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet.
- If you use your oven for an extended period of time, condensation may form, Dry it using a soft cloth.
- There is a rubber seal surrounding the oven opening which guarantees its perfect functioning, Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contacts you're nearest After-sales Service Center. We recommend you avoid using the oven until it has been repaired.
- Never line the oven bottom with aluminum foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- Do not store flammable material in the oven.

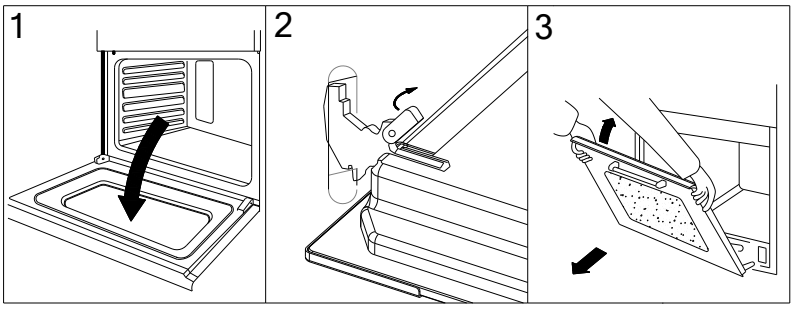
REMOVE THE OVEN DOOR

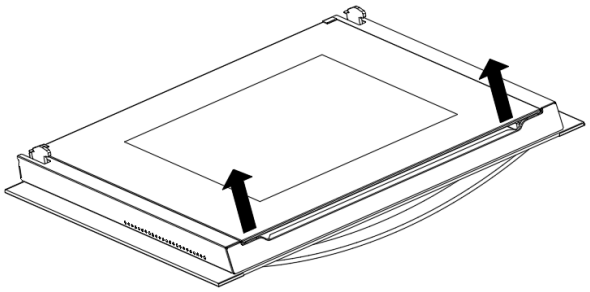
⚠WARNING **Before cleaning your oven, or performing maintenance, disconnect it from the power supply.**

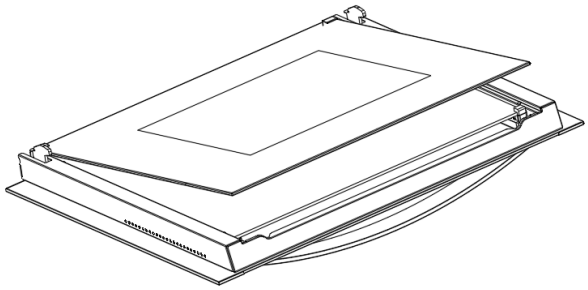
⚠CAUTION **Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.**

For a more thorough clean, you can remove the oven door. Proceed as follows:

1.Open the door fully;
2.Lift up and turn the small levers situated on the two hinges;
3.Grip the door on the two external sides，shut it slowly but not Completely;
4.Pull the door towards you, pulling it out of its seat;
Reassemble the door by following the above procedures backwards.







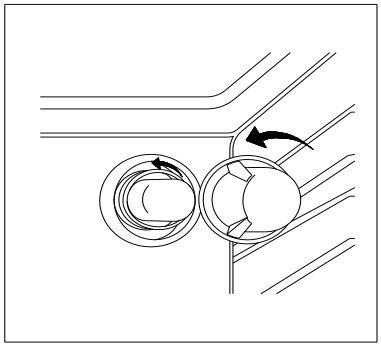
5. Lift the inside glass upwards as shown in the figure.
6. Remove the inside glass and you can see the middle glass.

REPLACING THE OVEN LIGHT

⚠WARNING **Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock**

1.Disconnect the oven from the power supply by means of the omni polar switch used to connect the appliance to the electrical mains; or unplug the appliance if the plug is accessible;
2.Remove the glass cover of the lamp-holder;
3.Remove the lamp and replace with a lamp resistant to high temperatures (570℉)with the following characteristics:
- Voltage: 120V 60Hz
- Wattage: 25W
- Type: G9

4.Replace the glass cover and reconnect the oven to the mains power supply.



PRACTICAL COOKING ADVICE

⚠CAUTION **Do not use any type of foil or oven liner to cover the oven bottom. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire. Damage from improper use of these items is not covered by the product warranty.**

⚠CAUTION **Some features only exist for certain models**

The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

Cooking on More Than One Rack
If you have to cook food using several racks, use either the "**Conv Roast**" mode, as these are the only modes that allow you to do so.
When cooking delicate food on more than one rack, use the "**Conv Roast**" mode, which allows you to cook on 2 racks at the same time (the 2nd and 3rd from the bottom). Some examples are included in the "Practical Cooking Advice" table.

Using the "Broil"
This multi-function oven offers you **2 different grilling modes.**
Use the **"Broil"** mode**,** placing the food under the center of the grill (situated on the 3rd or 2th rack form the bottom) because only the top heating element is turned on.
Use the bottom rack (1st from the bottom), placing the dripping pan provided to collect any sauce and /or grease and prevent the same from dripping onto the oven bottom. When using this mode, we recommend you set the thermostat to the highest setting. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

Therefore the best results when using the grill modes are obtained by placing the grid on the lower racks (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and smoke from forming, place a dripping-pan on the 1st oven rack from the bottom.

Baking Cakes
When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly. Do not open the oven door during baking to prevent the cake from dropping.

Pastry is too dry
Increase the temperature by 50℉and reduce the cooking time.

Pastry dropped
Use less liquid or lower the temperature by 50℉.

Pastry is too dark on top
Place it on a lower rack, lower the temperature, and increase the cooking time.

Cooked well on the inside but sticky on the outside
Use less liquid, lower the temperature, and increase the cooking time.

The Pastry sticks to the pan
Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

Cooking Pizza

For best results when cooking pizza, use the **Bake** or **Conv Bake**.

· Preheat the oven for at least 10 minutes;

· Use a light aluminum pizza pan, placing it on the grid supplied with the oven. If the dripping pan is used, this will extend the cooking time, making it difficult to get a crispy crust;

· Do not open the oven door frequently while the pizza is cooking;

· If the pizza has a lot of toppings (three of four), we recommend you add the mozzarella cheese on top halfway through the cooking process.

· When cooking pizza on two racks ,use the 2nd and 4th with a temperature of 450℉ and place the pizzas in the oven after having preheated it for at least 10 minutes .

Cooking Fish and Meat

When cooking white meat ,fowl and fish ,use temperature setting from 350℉to 400℉.

For red meat that should be well done on the outside while tender and juicy in the inside ,it is a good idea to start with a high temperature setting (350℉to 400℉) for a short time, then turn the oven down afterwards.

In general, the larger the roast, the lower the temperature setting. Place the meat on the center of the grid and place the dripping pan beneath it to catch the fat.

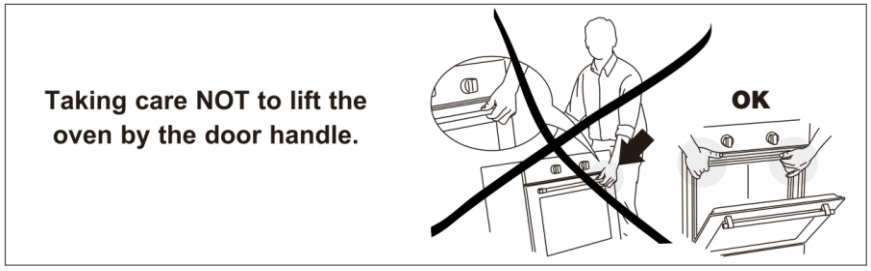
Make sure that the grid is inserted so that it is in the center of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For savory roasts (especially duck and wild game), dress the meat with lard or bacon on the top.

⚠CAUTION **Cooking times are approximate and may vary according to personal taste. When cooking using the grill or fan assisted grill the dripping pan must always be placed on the 1st oven rack from the bottom.**

Some features only exist for certain models

Function	Food	Weight (lbs.)	Shelf	Temp. (℉)	Time (Minutes)
Roast	Duck	2.2	3	400	65-75
	Roast veal or beef	2.2	3	400	70-75
	Pork roast	2.2	3	350	70-80
	Biscuits (short pastry)	2.2	3	350	15-20
	Tarts	2.2	3		30-35
Keep Warm	All food				
Broil	Soles and cuttlefish	2.2	3	Max	8-10
	Squid and prawn kebabs	2.2	3	Max	6-8
	Cod filet	2.2	3	Max	10
	Grilled vegetables	2.2	3	Max	10-15
	Veal steal	2.2	3	Max	15-20
	Cutlets	2.2	3	Max	15-20
	Hamburgers	2.2	3	Max	7-10
	Mackerels	2.2	3	Max	15-20
	Toasted sandwiches	2.2	3	Max	2-3
	With rotisserie (where prevent)				
	Veal on the spit	2.2	-	Max	80-90
	Chicken on the spit	3.3	-	Max	70-80
	Lamb on the spit	2.2	-	Max	70-80

Conv Broil	Grilled chicken Cuttlefish	3.3 3.3	3 3	400 400	55-60 30-35
	With rotisserie (where prevent) Veal on the spit Chicken on the spit Chicken (on the spit)+potatoes (roasted) Lamb on the spit	 3.3 3.3 3.3 - 3.3	 - - - 2 -	 400 400 400 400 400	 70-80 70-80 70-75 70-75 70-80
Quick Preheat	Tarts Fruit cakes Fruitcake Sponge cake Stuffed pancakes) on 2 racks) Small cakes (on 2 rakes) Cheese puffs (on2 cakes) Cream puffs (on 3 cakes) Biscuits (on 3 racks) Meringues (on 3 racks)	1.1 2.2 1.1 1.1 3.3 1.1 1.1 1.1 1.1 1.1	3 2/3 3 3 2-3 2-3 2-3 1-4 1-4 1-4	350 350 350 320 400 330 430 350 350 190	20-30 40-45 40-50 25-30 30-35 20-25 15-20 20-25 20-25 180
Conv Roast	**Frozen food** Pizza Courgette and prawn pie Country style spinach pie Turnovers Lasagna Golden Rolls Chicken morseis	 1.1 1.1 1.1 1.1 1.1 1.1 1.1	 2 2 2 2 2 2 2	 450 400 430 400 400 350 430	 12 20 30-35 25 35 25-30 15-20
	Pre-cooked food Golden chicken wings	 1.1	 2	 400	 20-25
	Fresh Food Biscuits (short pastry) Fruitcake Cheese puffs	 1.1 1.1 0.8	 2 2 2	 400 350 430	 15-18 45 10-12
Bake	Pizza Roast veal or beef	1.2 2.2	3 2	400 400	15-20 25-30



⚠CAUTION **Only a qualified person in compliance with the instructions provided must install the appliance. Appliance are fully assembled as in normal operation without any parts removed. The manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.**

⚠CAUTION **The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.**

IMPORTANT: Save for the local electrical inspector's use.

Installation of Built-in Ovens

1. In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter.

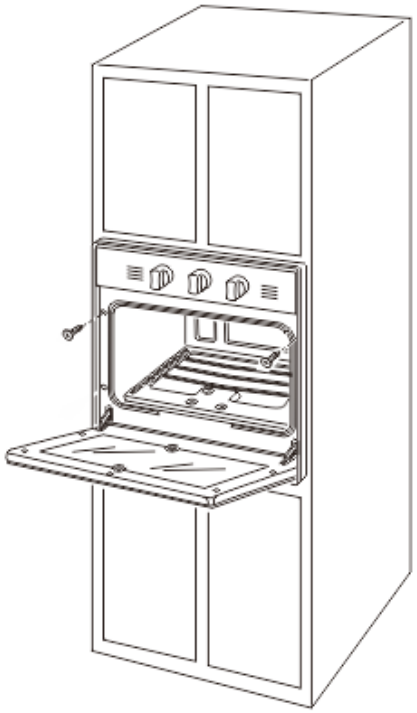
2. In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed.

3. The oven must have a 1.7 " clearance between the oven and the rear timber panel.

4. The panels of the adjacent cabinets must be made of heat-resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 220℉.

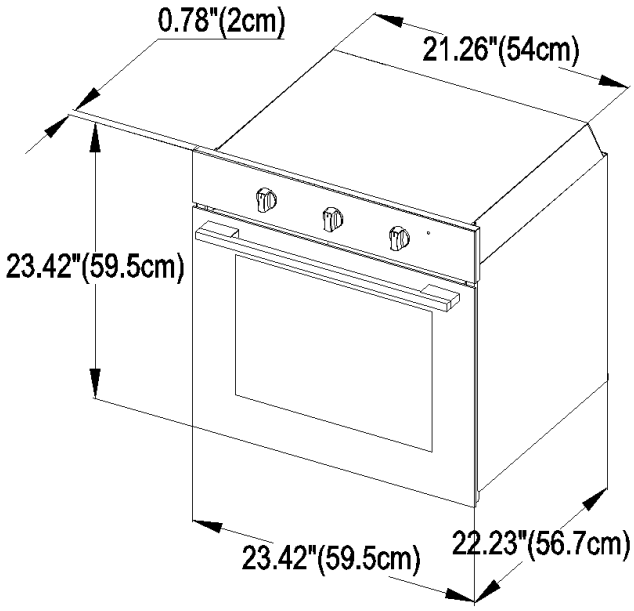
5. In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

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



Oven dimensions:

- width = 23.42” (59.5cm)
- depth = 22.23” (56.7cm)
- height = 23.42” (59.5cm)
- oven frame depth = 0.78” (2cm)

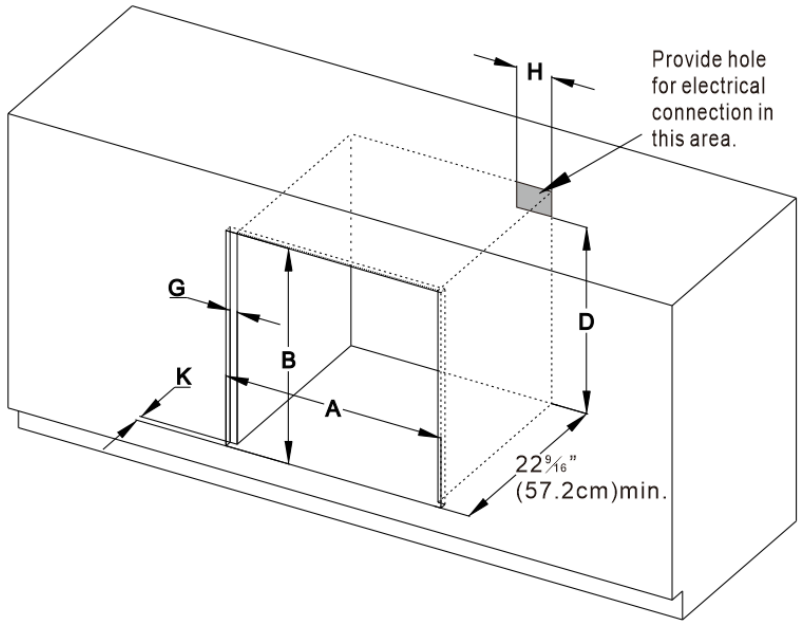


NOTE: These ovens are not approved for installations that stack one single wall oven above another single wall oven.

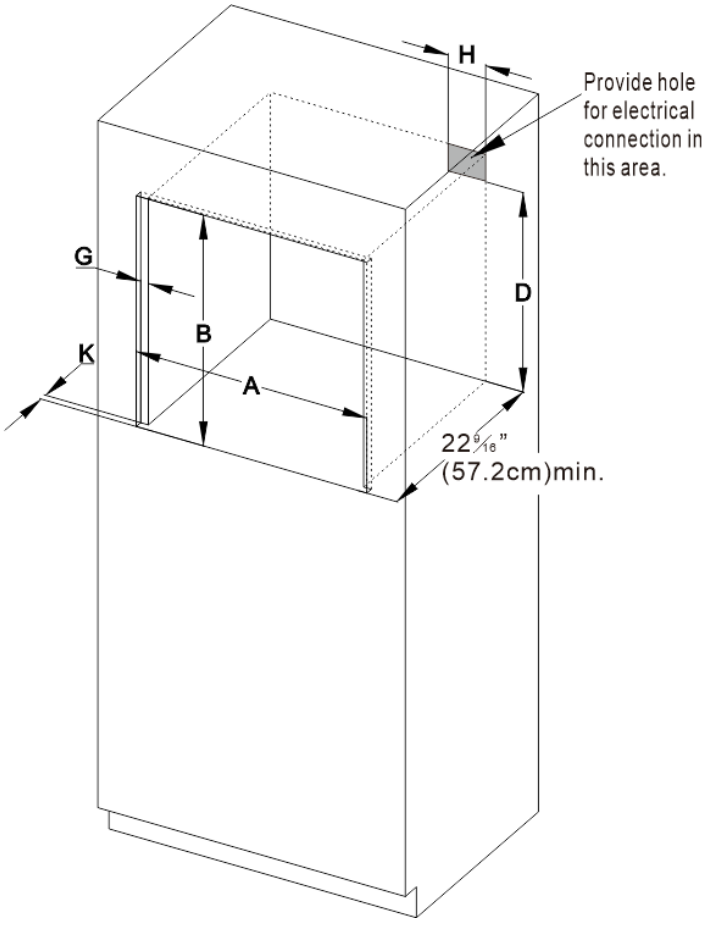
Dimension	Dimension Description	24" Oven
A	Cutout Width	23⅝" (60cm)
B	Cutout Height	23⅝" (60cm)
D	To Bottom of Junction Box	19 1/16" (48.5cm) min.
E	Clearance from cutout-top	0.47" (1.2cm) max.
G	Clearance from cutout-side	0.78" (2.0cm) max.
H	Width for electrical connection	4" (10.2cm) min.
K	Depth to front of cabinet	0.78" (2.0cm) min.

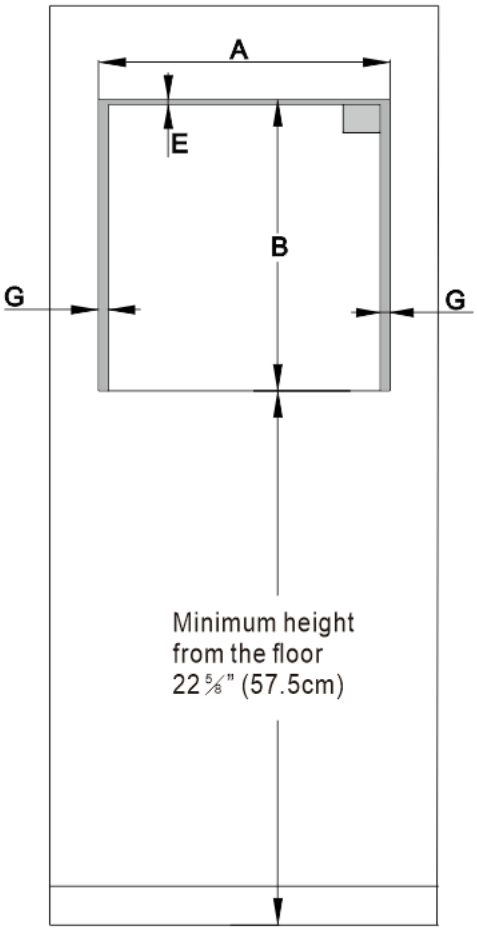
- **Refers to minimum clearance required for wall oven installation and does not reflect actual product dimensions.**

CUTOUT FOR SINGLE OVENS - UNDER COUNTER



CUTOUT FOR SINGLE OVENS IN WALL CABINET





MAKE ELECTRIC CONNECTION

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

⚠WARNING **This appliance must be properly grounded.**

⚠WARNING **To prevent fire or shock, do not use an extension cord with this appliance.**

⚠WARNING **To prevent shock, remove house fuse or open circuit breaker before beginning installation.**

⚠WARNING **Improper connection of aluminum house wiring to copper leads can result in an electrical hazard or fire. Use only connectors designed for joining copper to aluminum and follow the manufacturer's recommended procedure closely.**

We recommend you have the electrical wiring and hookup of your appliance connected by a qualified electrician. After installation, have the electrician show you how to disconnect power from the appliance.

You must use a single-phase, 208/240 VAC, 60 Hertz electrical system. If you connect to aluminum wiring, properly installed connectors approved for use with aluminum wiring must be used.

Effective January 1, 1996, the National Electrical Code requires that new construction (not existing) utilize a four-conductor connection to an electric oven. When installing an electric oven in new construction, a mobile home, recreational vehicle or an area where local codes prohibit grounding through the neutral conductor, refer to the section on four-conductor branch circuit connections.

Check with your local utilities for electrical codes which apply in your area. Failure to wire your oven according to governing codes could result in a hazardous condition. If there are no local codes, your oven must be wired and fused to meet the National Electrical Code, NFPA No. 70 – latest edition, available from the National Fire Protection Association.

⚠WARNING



Electrical Shock Hazard

Disconnect power before servicing.

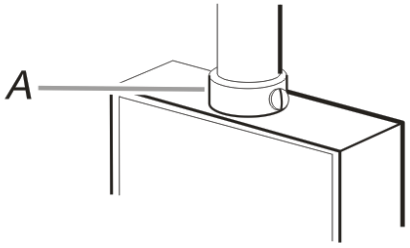
Use 8 gauge solid copper wire.

Electrically ground oven.

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

This oven is manufactured with a neutral (white) power supply wire and a cabint-connected green (or bare) ground wire twisted together.

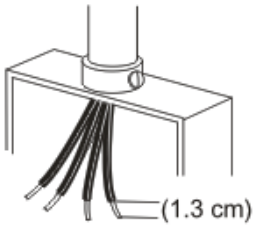
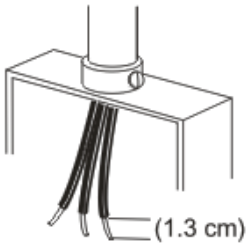
1. Disconnect power.
2. Feed the flexible conduit from the through the opening in the cabinet.
3. Remove junction box cover, if it is present.
4. Install a UL listed or CSA approved conduit connector to the junction box.



A. UL listed or CSA approved conduit connector

5. Route the flexible conduit from the oven to the junction box through a UL listed or CSA approved conduit connector.
6. Tighten screens on conduit connection.
7. See “Electrical Connection Options” to complete installation for your type of electrical connection.

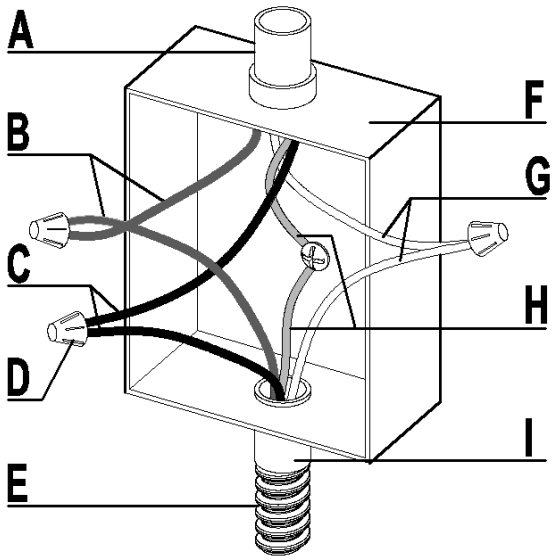
Electrical Connection Options Chart:

If your home has:	Go to section:
4-wire 	4-Wire Cable from Home Power Supply
3-wire 	3-Wire Cable from Home Power Supply

4-Wire Cable from Home Power Supply

IMPORTANT: Use the 4-wire cable from home power supply in the U.S. where local codes do not allow grounding through neutral, New Branch circuit installations (1996 NEC), mobile homes and recreational vehicles, new construction and in Canada.

A. Cable from home power supply
B. Red wires
C. Black wires
D. UL list wire connectors
E. 4-wire flexible conduit from oven
F. Junction box
G. White wires
H. Green (or bare) ground wires
I. UL listed or CSA approved conduit connector

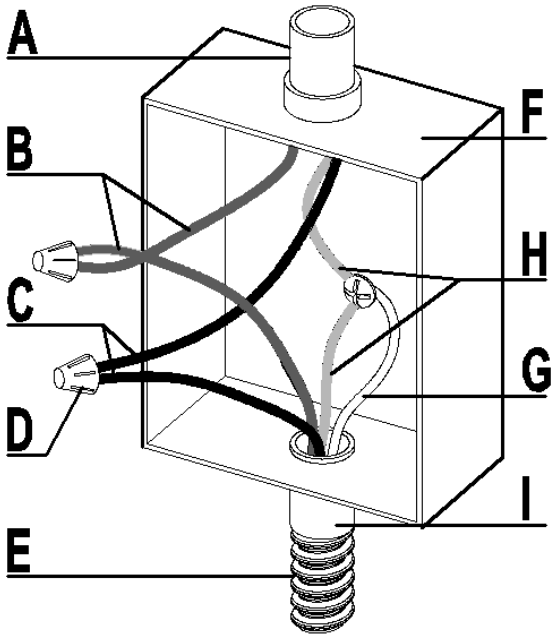


1. Connect the two black wires (C) together using a UL listed wire connector.
2. Connect the two red wires (B) together using a UL listed wire connector.
3. Connect the two white wires (G) together using a UL listed wire connector.
4. Connect the green (or bare) ground wire(H)from the oven cable to the green (or bare) ground wire (in the junction box) using a UL listed wire connector.
5. Install junction box cover.

3-Wire Cable from Home Power Supply - U.S. Only

IMPORTANT: Use the 3-wire cable from home power supply where local codes permit a 3-wire connection.

A. Cable from home power supply
B. Red wires
C. Black wires
D. UL list wire connectors
E. 4-wire flexible conduit from oven
F. Junction box
G. White wires
H. Green (or bare) ground wires
I. UL listed or CSA approved conduit connector



1. Connect the two black wires (C) together using a UL listed wire connector.
2. Connect the green (or bare) ground wire (H) and white wires (G) from the oven cable to the green (or bare) ground wire (in the junction box) using a UL listed wire connector.
3. Connect the two red wires (B) together using a UL listed wire connector.
4. Install junction box cover.

TECHINCAL DATA

Voltage rating: 208/240V~ 60Hz
Power rating : EMPV- 24WOE40L max.2200W 208V/ 2950W 240V