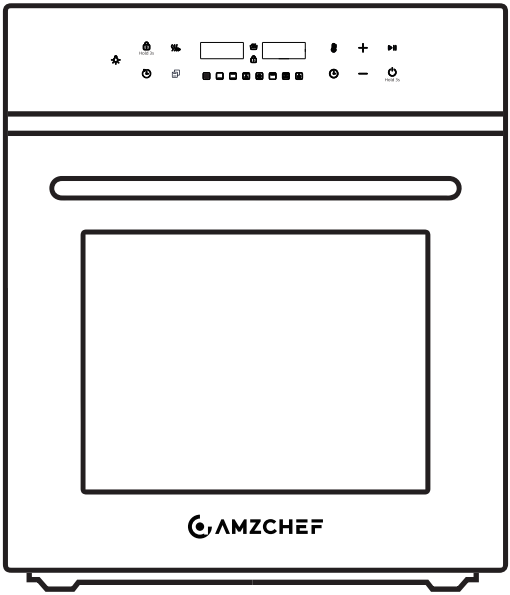


USER MANUAL

Built-in Oven

Brand: amzchef
Model: EM10C01
220-240V~ 50/60Hz 2800W

AMZCHEF

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Installation Instruction

After unpacking the appliance, ensure there is no visible damage. If it has been damaged during transit, DO NOT USE, contact where you buy immediately.

SAFE INSTALLATION

Follow these safety instructions when installing the appliance.
The safe operation of this appliance can only be guaranteed if it has been installed to a professional standard in accordance with these installation instructions. The installer shall be liable for any damage resulting from incorrect installation.
■ Before starting up the appliance, remove any packaging material and adhesive film from the cooking compartment and the door.
■ To prevent injuries, it is recommended that installers wear gloves while working with oven handles and sheet metal parts.
■ The panel of kitchen equipment adjacent to the oven must be made of heat-resistant materials. Kitchen equipment made of plywood shall ensure that the glue can withstand a temperature of at least 250°F / 120°C. When plastic or glue cannot withstand this temperature, the equipment will melt and deform.
■ Once the oven is placed in the kitchen equipment, the electrical components must be completely insulated. This is a statutory safety requirement.
■ All oven covers must be firmly fixed in place and cannot be removed without using special tools.
■ Remove the back of the kitchen equipment to ensure the full circulation of air around the oven.
■ Ensure there is a clearance of at least 45 mm / 1.77 inch behind the oven.

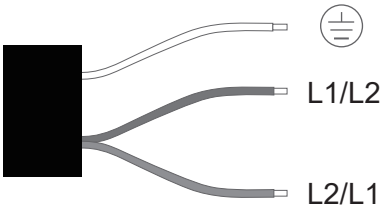
ELECTRICAL CONNECTION

Important information

Follow these safety instructions when installing the appliance.
The appliance is designed to be permanently installed with a three-pin power cord.
Electrical connection must only be carried out by licensed specialist staff. An incorrect connection will invalidate the warranty.
If the connection is no longer accessible following installation, an all-pin isolating switch with a contact gap of at least 3 mm / 0.12 inch must be provided.
※ Current value of the insurance for the product must be at least 16A.
※ A qualified electrical technician must be contacted to change the ammeter if the current rating is under 16 amperes.

Connecting the oven to the mains

Make sure that the data on the rating plate (V) matches your supply voltage.



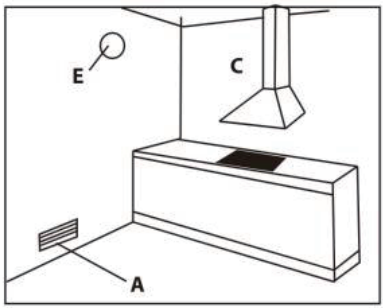
Green Earth wire ⏚ (E)

Red/Black Live (L1/L2)

To connect the oven to the mains power supply, do not use adapters, reducers, or branching devices as they can cause overheating and fire.
If the cable is damaged or needs to be replaced, this must be done by a qualified electrician with the correct tools.
The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 165°F / 75°C at any point.
Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.

ROOM VENTILATION

The air required for combustion is drawn from the room air and then exhausted directly back into the room.
A room with good ventilation is essential for the safe operation.
A window or door that can be used for room ventilation or to supplement an existing ventilation system.

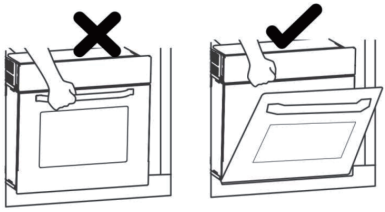


A:Ventilation
C:Hoods
E:Air Discharge

WARNING:
This appliance is not linked to a combustion product removal system. Its installation and connection must conform to current installation rules. Specific attention should be directed to the pertinent ventilation stipulations.

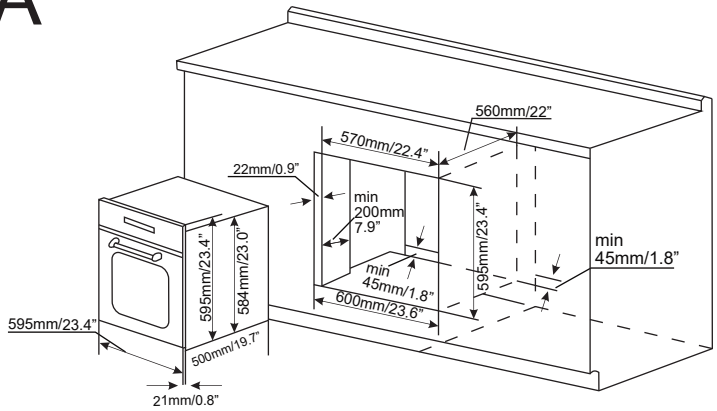
INSTALLING THE OVEN

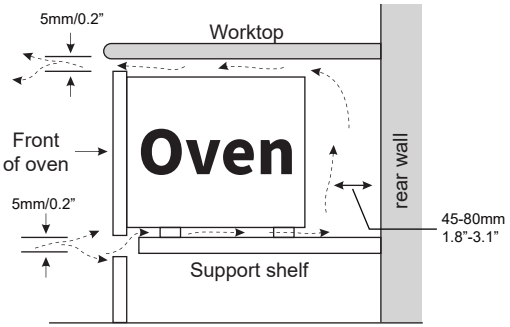
Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance.



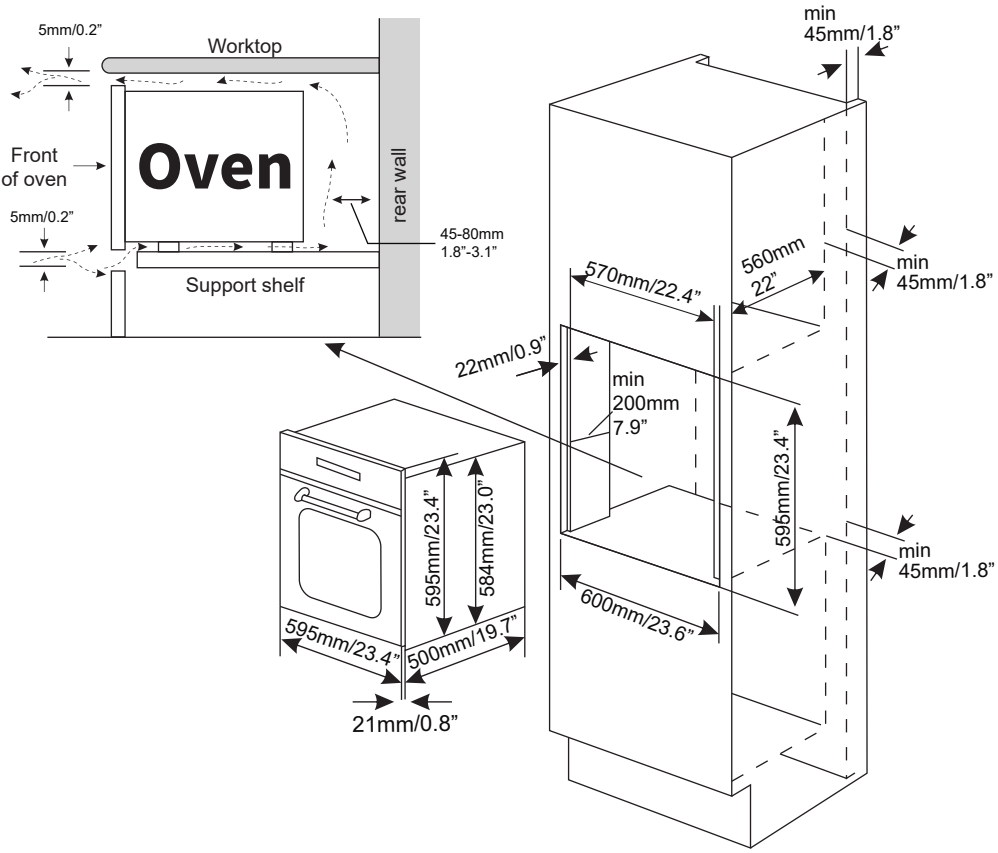
Position the device in the recessed cabinet, ensuring it is balanced and centrally located. The oven can be installed either beneath your sink or elevated in a cupboard, as desired.
For simpler installation, when the oven is being connected on a workbench, its electrical wiring must be hooked up independently; confirm that the cable connections are secure and not compressed.

A



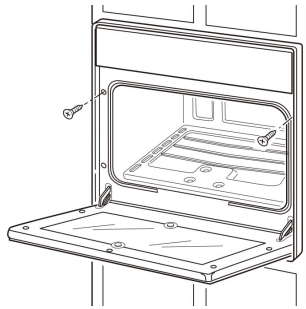


B



FASTEN THE OVEN

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



⚠Safety Precautions

Please read this manual carefully. Please keep the instruction and installation manual as well as the appliance certificate in a safe place for later use or for subsequent owners.

■ This appliance is intended for private domestic use and the household environment only. The appliance must only be used for the preparation of food and beverages. The cooking process must be supervised. A short cooking process must be supervised without interruption. Only use the appliance in enclosed spaces.

■ This appliance is intended for use up to a maximum height of 2000 meters above sea level.

■ This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

■ Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating your appliance.

Risk of fire!

■ Combustible objects that are left in the cooking compartment may catch fire. If smoke is emitted, the appliance must be switched off or the plug must be pulled out and the door must be held closed in order to stifle any flames.

■ Loose food remnants, fat and meat juices may catch fire. Before using the appliance, remove the worst of the food residues and remnants from the cooking compartment, heating elements and accessories.

Risk of burns!

■ The appliance and its parts that can be touch become hot during use. Never touch heating elements. Keep children at a safe distance.

■ Always use oven gloves to remove accessories or cookware from the cooking compartment.

■ Open the appliance door carefully. Hot steam may escape when you open the appliance door. Steam may not be visible, depending on the temperature.

Risk of electric shock!

■ Incorrect repairs are dangerous. Repairs may only be carried out by trained engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.

■ Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.

■ A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Risk of injury!

■ The appliance and its parts that can be touched may have sharp edges. Take care when handling and cleaning.

■ Do not use the sealed tank or container, or unopened canned products in the oven. It may explode caused by over pressure.

Causes of damage

■ Do not use irritating, corrosive cleaners or sharp metal scrapers to clean glass doors of oven.

■ Do not leave sugary food residues (such as jam) in the oven. They may damage the enamel inside the oven.

■ During using the oven, do not cover the bottom of the oven with aluminum foil, tin foil, or place pans and baking tray at the bottom of the oven. They may damage the enamel inside the oven.

During using the oven, if the surface is still very hot, do not water the baking tray directly. The steam may burn out and damage the enamel surface.

Hints & Tips

■ Use dark-colored, black-coated or enameled baking tins. These types of baking tin absorb the heat particularly well.
■ Open the appliance door as little as possible during operation. This maintains the temperature in the cooking compartment and eliminates the need for the appliance to reheat.
■ Remove any accessories that are not being used from the cooking compartment. Accessories that are not being used do not need to be heated.
■ Allow frozen food to defrost before cooking. This saves the energy that would otherwise be required to defrost it.
■ Preheat the oven before putting foods in it.
■ Usually, increasing the temperature won't speed up the cooking process (since the food might be cooked unevenly, with the outside done but the inside still raw).
■ For optimal results when cooking on a multi-layer grill, we advise using the Top&Bottom Air Heating Mode for consistent cooking on all levels.

MEAT COOKING

■ Cooking duration for food, particularly meat, changes based on its thickness, quality, and the cook's preferences.
■ We suggest using meat thermometers when cooking meat. (The thermometer is not supplied with the oven.)
■ Food can be wrapped in aluminum foil for cooking to increase tenderness.

CAKE & BISCUIT COOKING

■ When baking multiple dishes, do so in succession or in parallel. The cooking compartment is heated after baking the first dish. This reduces the baking time for the second cake.
■ To test if the cake is done, stick a metal skewer into the cake at the end of the baking time. If it comes out clean (without batter), the cake is ready.
■ If the cake collapses when it comes out of the oven, the next you can extend the time appropriately, if necessary, can also be reduced by about 50°F (10°C) for baking.

THAWING

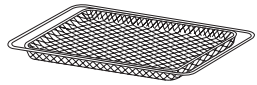
■ We suggest frozen food be placed in the uncovered ware.
■ When thawing, the food must be take off all the package.
■ Spread the food in a single layer to defrost evenly without overlapping.
■ A good way to thaw meat is to use a grill, putting the food on the second level and a baking tray on the first to drain the liquid.

Getting to Know Your Appliance

REMOVAL OF PACKAGING COMPONENTS

Before the initial use, remove the packing material.

ACCESSORIES

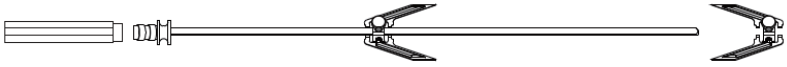
Accessories		Use
Wire Rack		● Cake tins ● Ovenproof dishes ● Cookware ● Meat, e.g. roasting joints or steak ● Frozen meals
Baking Tray		● Moist cakes ● Baked items ● Bread ● Large roasts ● Frozen meals ● Catch dripping liquids, e.g. fat when broiling food on the wire rack
Fry Basket		● French fries ● Onion rings ● Fried chicken pieces ● Other small fried snacks
Rotisserie Kit		The kit includes a spit, 2 prongs, a detachable handle, and a cradle that fits on the second shelf from the bottom.

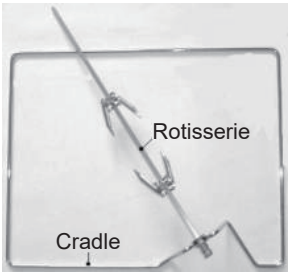
HOW TO USE THE ROTISSERIE

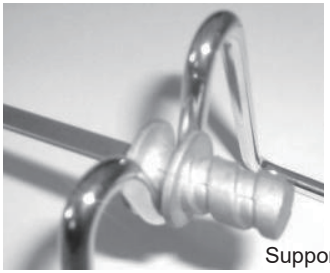
Note:
The fork is sharp. Do not play with it. Otherwise, it may cause injury.

1. Before using, screw and tighten the handle (A) securely.
2. Unscrew the fork (C).
3. Fit the food on the spit, and then screw the fork (C) to clamp the food with the two forks.
4. When the food is secured, insert the cradle into the second shelf from the bottom, and insert the baking tray (with a little water) into the first shelf from the bottom to serve as a drip tray.
5. Place the support of the spit (D) on the cradle, and insert the tip into the opening in the right hand side of the rear oven cavity wall.
6. Unscrew and remove handle (A) of the spit.
7. Close the oven door.
8. To activate the rotisserie function, select the Broil + Rotisserie function.

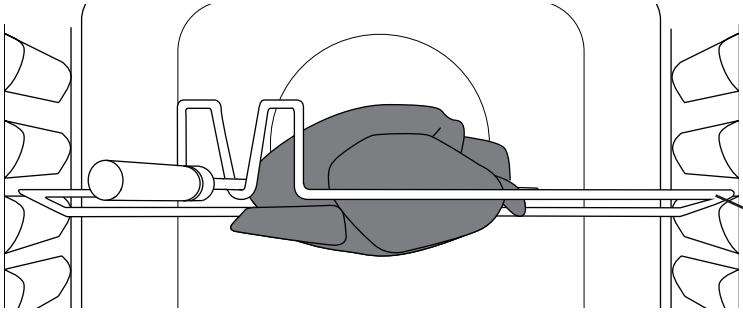
When the cooking time is up, screw the handle (A) on the spit and remove everything from the oven. Use an oven glove to prevent burns.





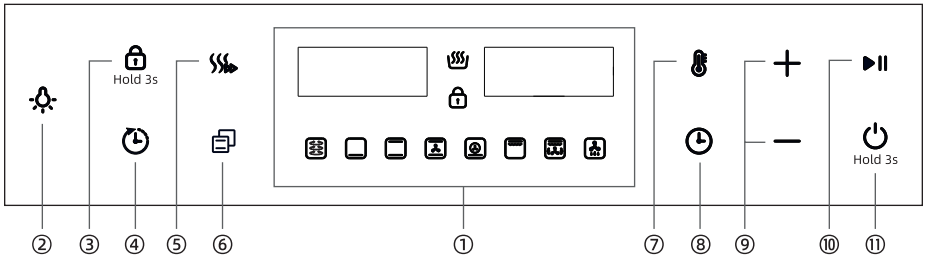


Support of the Rotisserie



Remove the handle before closing the oven door.

CONTROL PANEL



① Display / Functions

- ***Display***

  The oven comes with a temperature display and a time display.

- ***Functions***

Preheat

When the Preheat indicator becomes solid, the oven is preheating.

Child Lock

When the Child Lock indicator becomes solid, the control panel is locked.

Air Fry

Uses the convection fan and intense heat circulation to cook foods with little to no oil, creating crispy textures similar to deep-frying, ideal for fries, chicken wings, or vegetables.

Bottom Heating

The hidden bottom element delivers steady, focused heat without fan circulation, ideal for slow-cooking, keeping warm, or gently cooking dishes where the bottom needs thorough but mild heat—like stews, creamy casseroles, and soft pastries.

Top & Bottom Heating

Top and bottom elements work together for steady, even heat (no forced airflow), ideal for slow, uniform cooking, suitable for yeast breads, whole poultry, layered casseroles.

Top & Bottom Air Heating

Fan circulates heat from both elements, speeds heat transfer for uniform distribution, achieving a crunchy outside and juicy inside, suitable for large roasts, sheet-pan meals, artisan breads.

① Display / Functions

- ***Functions***

Bottom Air Heating

The bottom element works with a fan to circulate heat, enhancing heat distribution and airflow. Perfect for quickly crisping and browning dish bottoms that need a crispy finish, such as pizza crusts, tart bases, and crunchy baked goods.

Broil

Top inner and outer elements deliver intense, focused heat from above, ideal for quick browning, searing, or crisping—thick steak edges, chicken skin, or roasted veggies.

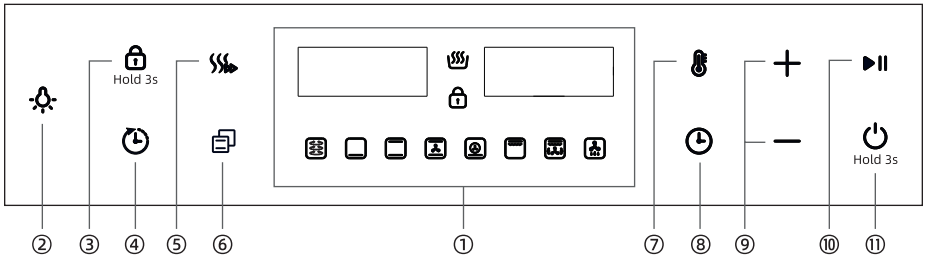
Broil + Rotisserie

Top elements provide intense heat while the rotisserie turns food, ensuring even browning and juicy interiors. Perfect for whole poultry, roasts, or large cuts needing uniform searing all over.

Defrost

Defrosts frozen food with low warmth, guaranteeing uniform thawing without cooking the exterior.

CONTROL PANEL (CONTINUED)



② **Oven Light**

Short press the button to turn ON/OFF the oven light.

③ **Child Lock**

Press and hold the button for 3 seconds to activate/cancel the Child Lock. The related indicator on the display lights up.

④ **Preset Time**

Allows the oven to be programmed to finish cooking at a predetermined time.

⑤ **Preheat**

The Preheat button is available when the target temperature is 210°F or higher. Short press the button to activate the Preheat Function. When the oven is preheating, the Preheat indicator will be solid.

⑥ **Function Selection**

Press to cycle through different cooking functions.

⑦ **Cooking Temperature**

Short press to set the cooking temperature.

⑧ **Cooking Time**

Short press to set the cooking time.

⑨ **Increase / Decrease**

Used to set the values of cooking temperature and time.

⑩ **Start / Pause**

Short press to Start / Pause the cooking process.

⑪ **ON / OFF**

Press and hold the button for 3 seconds to turn ON / OFF the oven.

Oven Mode Guide: When to Choose Traditional vs. Convection

Traditional (without fan functioning)
Traditional modes use static heat (no fan) for delicate tasks like baking cakes, broiling thin steaks, and creating stable, low heat environment for proofing dough, or defrosting.
[Cakes, custards, or soufflés can be sensitive to the strong air currents from convection.]

Convection (with fan functioning)
Convection pairs heating elements with a rear fan to circulate air, ideal for roasting whole chickens, preparing casseroles, or achieving crispy textures—delivering even heat, faster cooking, and crispier results.

Operating Instructions

INITIAL USE

Initial Clock Setup

1. After connected the oven to a suitable power source, the oven will switch ON automatically.
2. The default time is 12:00. The digit “12” will flash to indicate that you need to set the hour.
3. Use the Increase and Decrease buttons to set the hour. Hold the button for fast scroll.
4. When the hour is set, press the Cooking Time button to confirm it. Then the digit “00” will flash to indicate that you need to set the minute.
5. Use the Increase and Decrease buttons to set the minute. Hold the button for fast scroll.
6. When the minute is set, press the ON/OFF button to confirm the clock.
7. When setting the clock, if there is no input within 10 seconds, the clock will be confirmed automatically.

Set the clock after initial setup
Once the clock is initially setup, if you wish to change it, press and hold the Cooking Time button for 3 seconds to enter the clock setting.



Cleaning prior to Initial Use

Before using the oven to cook food for the first time, you must clean the cooking compartment and accessories.
Wipe the smooth surfaces in the cooking compartment with a soft, damp cloth.
An odor in the oven is normal before it's used for the first time. Proceed with the initial cleaning by doing the following:

Type of heating	Broil
Temperature	480°F
Cooking time	30 minutes

1. Press and hold the ON/OFF button for 3 seconds to switch ON the oven.
2. Press the Function Selection button until the Broil function is lit.
3. Press the Cooking Time button and use the Increase and Decrease buttons to set the cooking time to 30 minutes. Hold the button for fast scroll.
4. Press the Cooking Temperature button and use the Increase and Decrease buttons to set the cooking temperature to 480°F. Hold the button for fast scroll.
5. Press the ▶II Start button to start the cooking process. Ventilate the kitchen when the oven is heating.
6. Once the cooking time (countdown) has elapsed, the oven shows “End” and will emit beeps. Press the ▶II Start button to return to standby mode.
7. Let the oven cool completely. Afterward, use a detergent solution and a dish cloth to clean the smooth surfaces inside the cooking compartment and the accessories.

BASIC OPERATION

Switch ON/OFF the Oven

When the oven is OFF, the display only shows the clock.
Press and hold the ⏻ ON/OFF button for 3 seconds to switch ON the oven.

Start Cooking

Follow below procedures to start a cooking function.

1. Press and hold the ⏻ ON/OFF button for 3 seconds to switch ON the oven.
2. Press the Function Selection button and select a cooking function.
3. Press the Cooking Time button and use the Increase and Decrease buttons to set the cooking time. Hold the button for fast scroll.
4. Press the Cooking Temperature button and use the Increase and Decrease buttons to set the cooking temperature. Hold the button for fast scroll.
5. Press the ⏯ Start button to start the cooking process. Ventilate the kitchen when the oven is heating.
6. Once the cooking time (countdown) has elapsed, the oven shows “End” and will emit beeps. Press ⏯ Start button to return to standby mode.

* Refer to the COOKING FUNCTION TABLE for the time and temperature range.

1. PAUSE AN ONGOING COOKING PROCESS
If you need to cancel an ongoing cooking process, press the ⏯ Pause button. The oven will pause the cooking process, and you can also choose to switch to a different cooking function.

2. CHANGE THE TEMPERATURE DURING COOKING
If you need to change the temperature during cooking, press the Cooking Temperature button, use Increase and Decrease button to choose your preferred temperature, then press the START button to confirm.

3. CHANGE THE COOKING TIME DURING COOKING
If you need to change the cooking time during cooking, press the Cooking Time button, use Increase and Decrease button to choose your preferred time, then press the START button to confirm.

4. NOTES TO FUNCTION
You cannot adjust cooking temperature for Defrost.

OTHER FUNCTIONS

Preheat

The Preheat button is available when the target temperature is 210°F or higher. Short press the button to activate the Preheat Function. The Preheat indicator will be solid.
The display alternates between showing the internal and target temperatures. Once the internal temperature matches the target temperature, the oven exits Preheat mode and reverts to Standby mode. The Preheat indicator will turn off when the preheat is complete.

OTHER FUNCTIONS (CONTINUED)

Set the Clock

1. Hold the Cooking Time button for 3 seconds to set the clock.
2. When the time display is flashing, use the Increase and Decrease buttons to set the hour. Hold the button for fast scroll.
3. When the hour is set, press the Cooking Time button to confirm it.
4. Use the Increase and Decrease buttons to set the minute. Hold the button for fast scroll.
5. When the minute is set, press the ⏻ ON/OFF button to confirm the clock.
6. When setting the clock, if there is no input within 10 seconds, the clock will be confirmed automatically.

Preset Time

With this function you can program your oven to finish a cooking function at a predetermined time.

You can set Preset Time up to 24 hours.

1. After selecting a mode, setting the cooking time and temperature, press the Preset Time button to enter the setting.
2. Use the Increase and Decrease buttons to adjust the preset time. Hold the button for fast scroll. Set the time of day when you want the cooking function to finish.
3. Press the ⏯ Start button to confirm the setting.
4. The oven will start cooking when only the cooking time remains before the preset time. When it starts cooking, the time display will show a countdown of the cooking process.
5. The cooking will be finished when the preset time is reached.

Example:

At 9:00, set the oven's cooking time to 1 hour and preset time to 12:00 (a 3-hour preset interval).

It will start cooking automatically at 11:00 (since only the 1-hour cooking time remains before 12:00). The display will show a countdown of remaining cooking time, and cooking will finish exactly at the preset 12:00.

Oven Light

Press the Oven Light button to turn ON/OFF the Oven Light. The oven light will stay on for one minute when turned on.

Child Lock

You can lock the control panel to prevent unintended use (e.g., by children accidentally switching on the oven).

Press and hold the Oven Light button for 3 seconds to turn ON/OFF the Child Lock. When the Child Lock is turned on, the display shows the Child Lock indicator.

COOKING FUNCTION TABLE

Cooking Function	Default Cooking Time	Adjustable Time Range	Default Cooking Temp.	Adjustable Temp. Range
Air Fry	20 min	1 min-10h	355°F	120-480°F
Bottom Heating	20 min	1 min-10h	355°F	120-480°F
Top&Bottom Heating	20 min	1 min-10h	355°F	120-480°F
Top&Bottom Air Heating	20 min	1 min-10h	355°F	120-480°F
Bottom Air Heating	20 min	1 min-10h	355°F	120-480°F
Broil	20 min	1 min-10h	355°F	120-480°F
Broil + Rotisserie	20 min	1 min-10h	355°F	120-480°F
Defrost	20 min	1 min-10h	85°F	/

COOKING KNACK

Food	Weight (kg)	Rail level	Function	Temperature	Front side (min.)	Back side (min.)	Accessory
Biscuit	0.5	3		390°F (200°C)	10-15	-	baking tray
Sandwich	0.2	3		360°F (182°C)	15-20	-	wire rack
Swiss Roll	0.2	3		360°F (182°C)	10-18	-	baking tray
Small cake	0.3-0.4	3		365°F (185°C)	20-25	-	baking tray
Sponge cake	0.5	3		350°F (175°C)	30-35	-	wire rack
Pizza	0.35	3		390°F (200°C)	10	-	baking tray
Apple pie	1.2	3		365°F (185°C)	50-60	-	wire rack
Toast	9 pcs	5		465°F (240°C)	1-2	-	wire rack
Hamburger	1	5		465°F (240°C)	10-20	5-10	baking tray

Cleaning & Maintenance

The information in this section provides help on how best to care for your oven.

Note:
- Before cleaning, be sure the oven is unplugged and the interior is cool.
- Wear rubber gloves when cleaning the appliance manually.

Remove soils using hot, soapy water. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning. Remove spillovers and heavy soiling as soon as possible.
Regular cleaning will reduce the effort required for major cleaning later.
Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
Avoid using cleaning products with a chlorine or acidic base.
Avoid using a steam cleaner because the moisture can get into the appliance thus make it unsafe.

ENAMELED PARTS

All the enameled parts must be cleaned with a sponge and soapy water or other non-abrasive products.
Dry preferably with a microfiber 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.

Note:
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

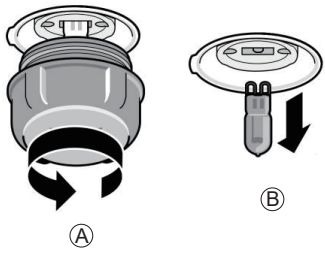
The oven should always be cleaned after use when it has cooled down.
The cavity should be cleaned using a mild detergent solution and warm water.
Suitable proprietary chemical cleaners may be used after first consulting with the manufacturer's recommendations and testing a small sample of the oven cavity.
Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.
Let the oven cool down and pay special attention not 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 inflammable material in the oven.

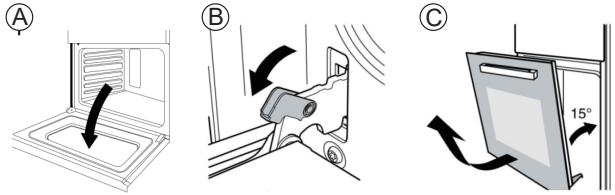
REPLACING THE OVEN LIGHT

The light used in oven is a special high temperature resistant light (AC 220V/25W).
Therefore, it is necessary to purchase genuine light from authorized distributors.
The replacement steps are as follows:
1. Disconnect the power supply of the power socket.
2. Turn the glass cover counterclockwise. (A)
3. Pull out the bulb without turning it. (B)
4. Insert the new bulb and press it firmly into the socket. Make sure the pins are positioned correctly.
5. After replacing the light, screw the glass cover clockwise.

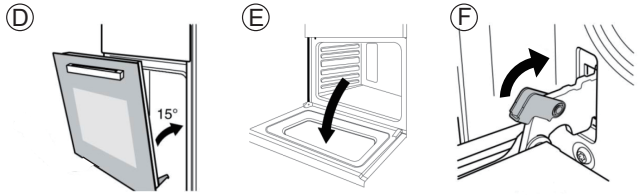


CHANGING THE OVEN DOOR

To facilitate oven cleaning, it is possible to remove the door.
1. Open the door completely. (A)
2. Lift up and turn the small levers situated on the two hinges. (B)
3. Grip the door on the two external sides, shut it slowly at about 15 degrees. (C)
4. Pull the door towards you, pulling it out of its seat. (C)
5. Rest the door on a soft surface.
6. After cleaning, reassemble the door by following the above procedures backward.



After cleaning, reassemble the door by following the below procedures.
1. Grip the door on the two external sides and insert it slowly into the hinges at about 15 degrees. (D)
2. Open the door completely. Ensure that it is level. (E)
3. Close the small levers situated on the two hinges. (F)
4. Close the door.



SENSOR PROBE REPLACEMENT

The probe used in the oven is a mechanical physical probe. Do not replace it without authorization. In case of abnormal temperature sensing of the sensor probe, please contact the designated repair shop immediately for replacement.

Troubleshooting

Problem	Possible causes	What to do
The oven is not working.	1. The timer and temperature is not set. 2. No power.	1. Set the timing and temperature according to the instructions. 2. Make sure the oven is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
A noise can be heard after a cooking program.	The cooling fan remains on after cooking.	This is normal. The fan will off automatically after cooled down.
The interior lighting does not work.	The oven light is defective.	*See section Cleaning & Maintenance → Replacing the oven light.*
Cakes and biscuits are browning unevenly	/	There will always be a slight unevenness. If browning is very uneven check that the correct temperature was set and that the correct shelf level was used.

Technical Specification

Model	EM10C01
Voltage	220-240V~
Rated power	2800W
Rated frequency	50/60Hz
Product size (W×D×H)	595mm×500mm×595mm / 23.4"×19.7"×23.4"
Rated volume	77L

Weight and Dimensions may vary due to improvement. We may change specifications and designs without prior notice.
Please do not attempt to disassemble the unit yourself to prevent any potential dangers or damage to the appliance.

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