

11. Warranty and Service

For any information or problem, contact your local Philips dealer or authorized service center. For a list of authorized Philips service centers visit: www.philips.co.in or contact our consumer care at 1800 102 2929 (Toll free) or 1860 180 1111 (standard call rates apply)

11.1 Warranty Card

This apparatus is covered under warranty against any defect due to defective material or workmanship for TWO YEARS from the date of purchase. Should a defect develop during the period of warranty, Philips Domestic Appliances India Ltd. undertakes to repair the apparatus FREE OF CHARGE through the dealer from whom it has been purchased or at any of the Philips authorized service centres.

The warranty is not valid in case:

1. Apparatus is not used according to user manual.
2. Defects caused by improper or reckless use.
3. Repairs done by persons other than Philips authorized service center.
4. Modifications of any nature made in the apparatus.
5. Tampered serial number
6. Incomplete warranty card after purchase
7. Product if used for commercial purpose (i.e. other than domestic use).
8. Usage of parts not recommended by Philips or those made by other manufacturers.
9. Damage to the door glass due to mishandling, negligence, breakage or cracking

All consumable and parts susceptible to normal wear and tear are not covered under warranty.

Week/S.No.

Date of Purchase _____

Dealer's name _____

Dealer's stamp _____

Customers name and address _____

Model No. _____

Dealer's signature _____

www.philips.co.in

HD6976/00



Oven Toast Grill

Please read guidelines provided in this DFU on important instructions, appliance usage and warranty before using the product.



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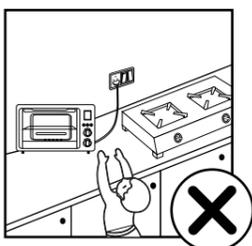
3. Important

Read this user manual carefully before you use the appliance, and save the user manual for future reference.

Danger

Warning

- This appliance is not intended for use by person (children) with reduced physical, sensory, mental capabilities, lack of experience & knowledge unless they have been given supervision on instruction concerning use of the appliance by a person responsible for their safety.



- Children should be supervised to ensure that they don't play with the appliance.
- Keep the appliance and its cord out of reach of children. Do not let the mains cord hang over the edge of the table or worktop on which the appliance stands.
- The appliance is not intended to be operated by means of an external timer or a separate remote control system.
- The accessible surfaces may become hot during the use.
- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted firmly into the wall socket.
- Do not use the appliance when the mains cord, the plug or other components are damaged. Only the company or a service center authorized by Philips must replace it.
- Do not use the appliance for any other purpose than described in this manual
- Do not plug in the appliance or operate the control panel with wet hands.
- Don't cook acidic food directly in this product for longer coating life of accessories

Caution

This appliance is intended for household use only. If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and Philips refuses any liability for damage caused.

- It is acceptable to have water droplets formed due to condensation from the moisture escaping from food while cooking, in the cool parts of product i.e. handles & LCD panel. In such case either wipe with cloth or run machine after preheating it.
- Never use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- Baking trays and cup cake mould made up of any metal or good quality silicone which hold higher temperature can be used.
- Don't place it on a working or still hot stove or cooker
- Always place the appliance on a stable level and horizontal surface.
- Always unplug the appliance after use.
- Always let the appliance cool down before you clean or move it.
- Don't sprinkle or pour water on front glass when it is hot.
- The accessible surfaces become hot when the appliance is operating. Always use oven gloves/tongs.
- Do not lift and move the appliance while it is in use.
- Do not touch moving parts.
- Do not expose the appliance to direct sunlight.
- Do not insert metallic objects or alien substances into the air vents.
- Don't place anything which catches fire near OTG while it is in use.
- Always clean the appliance after use.
- Leave a free space of at least 10cm above, behind and on both sides of the appliance to prevent damage due to radiated heat.

1. Introduction

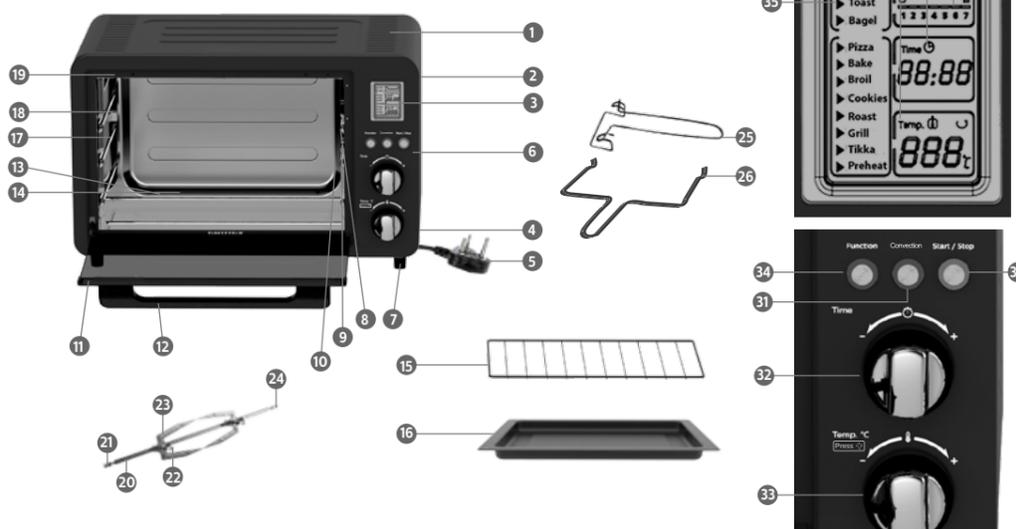
Philips brings to you an OTG powered with LCD panel

Technical specification

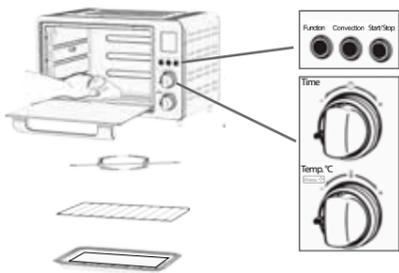
Model No.	HD6976/00
Voltage	220-240V~, 50/60Hz
Watts	2000W
Capacity	36L
Timer	Up to 90 mins
Temperature	230 degree Celsius
Power cord length	1m
Net Weight	9.0kg
Product size (approx)	525x441x332 mm

2. General description

1. Air vents
2. Housing
3. Display
4. Cord storage
5. Power cord with plug
6. Control panel
7. Feet
8. Rotisserie drive mount
9. Fan
10. Light
11. Glass door
12. Handle
13. Crumb Tray
14. Lower heating elements (x2)
15. Wire rack
16. Baking tray
17. Rails
18. Rotisserie support mount
19. Upper heating elements (x2)
20. Spit
21. Rotisserie notch
22. Skewer screw (x2)
23. Skewer (x2)
24. Spit holder
25. Baking tray tong
26. Rotisserie tong
27. Display Browning level 1-7.
28. Display time
29. Display temperature
30. Start/stop button with indicator
31. Convection button with indicator
32. Time control knob
33. Temp and light control knob
34. Function button with indicator
35. Preset menu



4. Quick start guide



1. Unbox the product and remove all the accessories from the packaging box
Clean the chamber and replace the required accessories



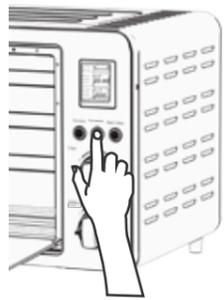
2. Before plugging in the power, please check if the power is 220-240V/50/60Hz. After plugging, the screen is lit for 2 seconds and device is ready to use post 3 buzzer sounds. The default selection is "bake", the default temperature is displayed as 180°C, and the default time is displayed as 30 mins.



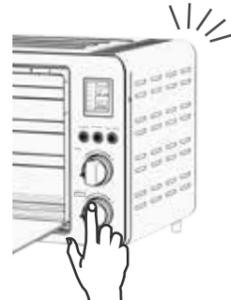
3. Press the "Function" button to select the required menu, and default "Time" and "Temperature" are displayed according to the selected menu. Press the "Start/Stop" button to start working



4. If you need to adjust "Time" and "Temp", after "Preset Menu" is selected using function button, turn the "Time" knob to set the time, and turn the "Temp" knob to set the temperature. After this press the "Start/Stop" button to confirm and start cooking



5. Whenever convection is needed, press the "Convection" button to turn on the inbuilt fan and press again to off



6. You can press Temp knob to turn on the light whenever needed to monitor the cooking process. Same knob to be pressed again to switch off the light.

7. After the work is completed, the buzzer sounds three times, and the display goes to default "bake mode".

6. Know your appliance

Buttons

1. Function
Function button is used to select different menus in preset Menu (After powering on, Button keeps blinking till we select any preset menu and Start cooking)
2. Convection
Convection button can be pressed to turn on/off the fan inside the chamber for particular modes. (Broil, Cookie, Roast, Grill, Tikka). Button will glow in blue when the fan is on and fan icon is displayed.
3. Start/Stop
This button can be used to start or stop process (After powering on, Button glows red & keeps blinking till we select any preset menu and Start cooking)

Knobs switches

- 1) Time Control Knob
 - a) The time ranges from 0-90 mins
 - b) Rotate the knob to adjust the time
 - c) Stepless rotary knob jump at 1 min every interval
 - d) The screen displays the selected time then press 'Start/Stop' to start cooking in the appliance
- 2) Temperature and light control Knob
 - a) Temperature control range is 65°C-230°C
 - b) Rotate the knob to adjust the temperature
 - c) Press the knob to illuminate the chamber light for easy viewing. Light will turn On for 60 sec and automatically turns off
 - d) The screen displays the selected temperature then press 'Start/Stop' to start cooking in the appliance

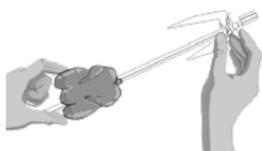
9. How to use rotisserie & tongs?



1. Insert the spit rod into skewer and select proper position of skewer



2. Rotate the skewer screw to fix the spit rod at the proper position



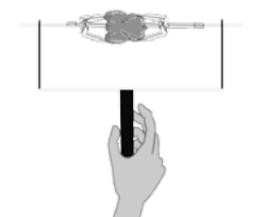
3. Use the Spit rod to penetrate through the middle of food & fix the food with the skewer on 1 side



4. Insert the spit into another skewer & compress the food tightly



5. Rotate the skewer screw to fix the skewer



6. Use the rotisserie tongs to place the rotisserie in the appliance

* Size of chicken is depicted small to make illustration clear

5. Operation

Preset sequence (LCD)	Preset Menu (LCD Display)	Browning level	Heating coil and synchronous motor work situation	Program default		Temp adjustment range	Time adjustment range	Convection
				Time (Mins)	Temp (°C)	Temp (°C)	Time	
1	Toast Browning level can be varied by rotating Time knob from 1 to 7 (Displayed as bars in menu)	1	Upper+Lower	2	No display	Not adjustable	Optional browning level 1-7 (Default setting is 4)	No
		2						
		3						
		4						
		5						
		6						
		7						
2	Bagel Browning level can be varied by rotating Time knob from 1 to 7 (Displayed as bars in menu)	1	Upper+Lower	5:00	No display	Not adjustable	Optional browning level 1-7 (Default setting is 4)	No
		2						
		3						
		4						
		5						
		6						
		7						
3	Pizza	/	Upper+Lower	15	200	150-220 °C	1-30 minutes	No
4	Bake	/	Upper+Lower	30	180	65-230 °C	1-90 minutes	No
5	Broil	/	Upper+Motor	45	190	150-220 °C	1-90 minutes	Yes (optional)
6	Cookies	/	Upper+Lower	15	160	100-200 °C	1-30 minutes	Yes (optional)
7	Roast	/	Upper+Lower+ Motor	45	200	65-230 °C	1-90 minutes	Yes (optional)
8	Grill	/	Lower	50	200	150-220 °C	1-90 minutes	Yes (optional)
9	Tikka	/	Upper+Lower	30	180	150-200 °C	1-60 minutes	Yes (optional)
10	Preheat	/	Upper+Lower	10	180	160-200 °C	1-15 minutes	No

* Default time and temperature are optimum to the given preset menus. However it may vary slightly based on the quantity, Ingredients quality and room temperature. Time and temperature can be adjusted to get the desired level of output after selection of any preset menu.

Step 1

1. After plugging, the screen is lit for 2 seconds & device is ready to use post 3 buzzer sounds. The function button (Blue) & start/stop button (Red button) will blink.

- 1a. By default, the "Bake" function is displayed (the pointer points the bake function) & default time and temperature is displayed

Step 2

2. Press the function button to select between separate menus
- 2a. If you select "Toast" or "Bagel" menu, the default browning level "4" and only time is displayed. You can adjust the browning level. But not the temperature.
- 2b. If you select "Roast" or "Broil" menu, the default time & temperature and rotation icon (rotisserie) is displayed
- 2c. If you select other menu, the default time & temperature is displayed.

Step 3

3. The time & temperature can be adjusted according to recipes by rotating the respective knobs (refer to recipe booklet)

Step 4

4. After the setting is completed, press the "Start/Stop" button to initiate the cooking.

Step 5

- 5a. Press convection button to turn on/off the inbuilt fan in particular modes (Broil, Cookie, Roast, Grill and Tikka). Fan icon appears in the LCD screen when the convection function is ON.

- 5b. Press the temperature knob to turn on/off the light

*Once the cooking time is over, buzzer beeps 3 times and the pointer goes to Bake mode which is default function

* In case power goes off in between, the appliance will turn to default menu. Then set the time & temperature based on the level of cooked food and press the "Start/Stop" button

10. Cleaning & Maintenance

- Proper maintenance will ensure many years of service from your appliance. Clean the appliance after every use. The appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.
- CAUTION: -- Always press the START/STOP button (30) and ensure the appliance is switched off. Disconnect the plug (5) from the wall outlet. Allow all parts of the appliance to cool down completely.
- NOTE: Do not immerse the power cord and plug (5) or appliance into water or any other liquid. Do not use abrasive cleaners, steel wool or scouring pads
- Dry all parts thoroughly after cleaning, before using or storing the appliance. Ensure that no water enters the appliance housing (2).
- Remove any accessory placed in the appliance.
- Wipe the walls with a damp sponge, cloth or nylon scouring pad and some mild detergent if needed.
- Take extra care when cleaning near the lower (13) and upper heating elements (19) in order not to damage them.

- All accessories can be washed in hot soapy water or in a dishwasher.
- Clean all accessories after each use, including the crumb tray (12) and baking/drip tray (15).
- Clean the appliance housing (2) with a damp sponge or cloth.
- Dry all parts and surfaces thoroughly before use. Make sure that all parts and surfaces are completely dry before connecting the appliance to a wall outlet.

Storage

- Before storage, always make sure the appliance is completely cool, clean and dry.
- It is recommended to store the appliance in a dry place.
- Store the power cord (5) on the cord storage (4) of the appliance.
- Store the appliance on a stable shelf or in a cupboard. To avoid accidents, ensure that both the appliance and its power cord (5) are beyond reach of children or pets.

11. Trouble shooting

PROBLEM	CAUSE	SOLUTION
The appliance is not working	Appliance not plugged in Wall outlet not energized	Insert the plug into the wall outlet Check fuses and circuit breaker
The appliance does not reach set temperature	The door is not closed properly	Ensure the door is closed properly
Food not fully cooked	Cooking time too short Cooking temperature too low	Extend cooking time Increase set temperature
Food overcooked or burnt	Cooking time too long Cooking temperature too high	Reduce cooking time Reduce set temperature
Smoke escaping from OTG	Overcooked food Food residue in heating element	Reduce the temperature of time Clean the heating element with cloth when its cool