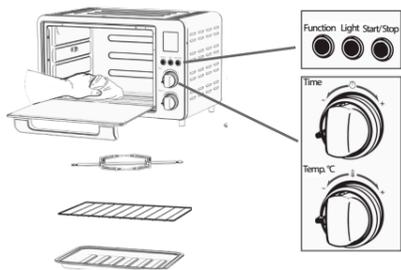


Pls note

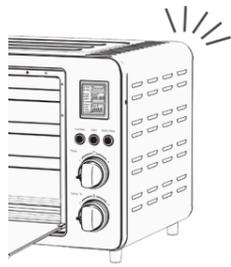
- remove layer 2 while printing

- the lines are only to show the folding of the paper

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 160°C, and the default time is displayed as 30 mins.



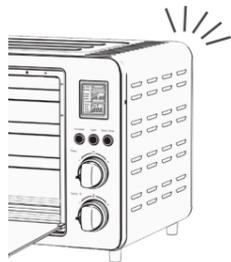
3. Press the "Function" button to select the required menu, and default "Time" and "Temperature" are displayed according to the selected menu. Press the "Start/Stop" button to start working



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. When the work starts, or during the work or after the work is completed, you can press the "Light" button to turn on the lamp. Press to On, and press again to Off



6. 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. Light
Light button can be pressed to illuminate the inner chamber for easy viewing (Button will glow in blue when light is on)
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 Control Knob
 - a) Temperature control range is 65°C-230°C
 - b) Rotate the knob to adjust the temperature
 - c) Stepless rotary knob jump 5 °C each time
 - d) The screen displays the selected temperature then press 'Start/Stop' to start cooking in the appliance

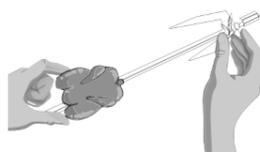
9. How to use rotisserie & tongs?



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



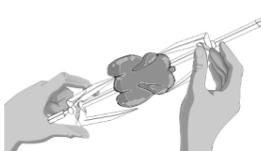
2. Rotate the skewer screw to fix the spit rod at the proper position



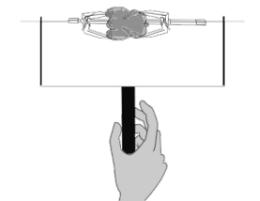
3. Use the Spit rod to penetrate through the middle of food & fix the food with the skewer on 1 side



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 tube and synchronous motor work situation	Program default		Temperature adjustment knob The temperature knob can be adjusted according to recipes after selection of any preset menu by pressing function button	Time adjustment knob The time knob can be adjusted according to recipes after selection of any preset menu by pressing function button
				Time (Mins)	Temp (°C)		
1	Toast Browning level can be varied by rotating Time knob from 1 to 7 (Displayed as bars in menu)	1	Upper+Lower	3	No display	Not adjustable	Optional Browning level 1-7
		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	No display	Not adjustable	Optional Browning level 1-7
		2					
		3					
		4					
		5					
		6					
		7					
3	Pizza	/	Upper+Lower	15	200	175-230 °C	1-60 minutes
4	Bake	/	Upper+Lower	30	180	65-230 °C	1-60 minutes
5	Broil	/	Upper	45	190	150-200 °C	1-90 minutes
6	Cookies	/	Upper+Lower	20	150	65-200 °C	1-60 minutes
7	Roast	/	Upper+Motor	60	190	120-200 °C	1-90 minutes
8	Grill	/	Lower	50	180	100-200 °C	1-90 minutes
9	Tikka	/	Upper+Lower	30	180	100-200 °C	1-60 minutes
10	Preheat	/	Upper+Lower	10	180	160-200 °C	1-15 minutes

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" 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.

*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