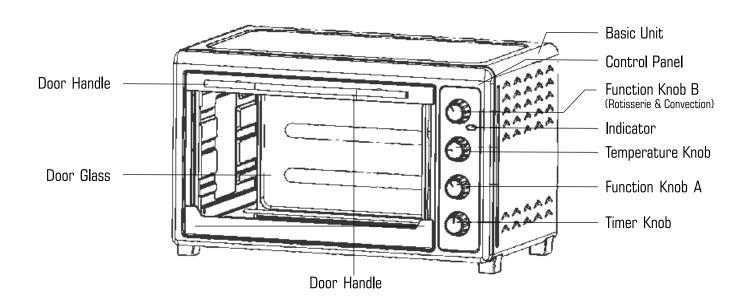
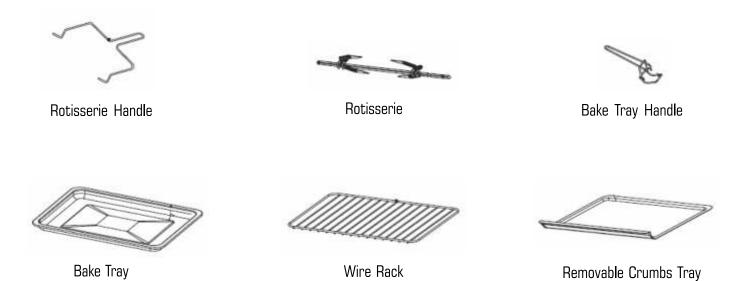


	60 Litres extra large capacity
Capillary	Thermostat for perfect temperature control
	Motorized Rotisserie
	Turbo Convection
	Stainless Steel Housing

# **Identifying Your Oven Toaster Griller**





# When using your Toast Oven, basic safety precautions should always be observed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Always use handles or knobs.
- Close supervision is necessary when any appliance is used by or near children.
- To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or any other liquids.
- **Do not** let cord hang over edge of table or counter, or touch hot surfaces.
- **Do not** operate appliance with damaged cord or plug or after the appliance malfunctions or has been damage in any manner. Return appliance to it's authorized agent for repair, as special purpose tools are required.
- The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
- **Do not** place on or near a hot gas or electric burner.
- When operating the oven, keep at least four inches of free space on all sides of the oven to allow for adequate air circulation.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- To disconnect, turn the time control to OFF, then remove the plug. Always hold the plug, and never pull the cord.
- Extreme caution must be used when moving a drip pan containing hot oil or other hot liquids.
- **Do not** cover crumb tray or any part of the oven with metal foil. This may cause the oven to overheat.
- Use extreme caution when removing the tray, racks or disposing of hot grease or other hot liquids.
- **Do not** clean the inside of the oven with metal scouring pads, pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric risk.
- A fire may occur if the oven is covered or touching flammable material, including the curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- Extreme cautions should be exercised when using cooking or baking containers constructed of anything other than metal or ovenproof glass.
- Be sure that nothing touches the top or bottom elements of the oven.
- Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
- **Do not** store any materials other than manufacturer's recommended accessories in this oven when not in use.
- Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
- This appliance has a tempered, safety glass door. The glass in stronger than ordinary glass and more resistant to breakage. Tempered glass can still break around edges. Avoid scratching door surface or nicking edges.
- This appliance is OFF when the Timer Control button is in the "OFF" position.
- **Do not** use outdoors.
- Do not use appliance for other than intended use.

#### Before using your toaster oven with rotisserie & convection for the first time, be sure to:

- Read all of the instruction included in this manual.
- Make sure that the oven is unplugged.
- Wash all the accessories in hot, soapy water or in the dish washer.
- Thoroughly dry all accessories and re-assemble in oven, plug oven into outlet and you are ready to use your new toaster oven.
- After re—assembling your oven, we recommend that you run it at the highest temperature (250°C)on the toast function for approximately 15 minutes to eliminate any packing residue that may remain after shipping. This will also remove all traces of odor initially present.

#### **Please Note:**

• Initial start-up operation may result in minimal smell and smoke (about 15 minutes). This is normal and harmless. It is due to burning of the protective substance applied to the heating elements in the factory.

### **Using Your Oven Toaster Griller**

#### **Function Selector Knob**

The OTG GL 5060 has two function selector knobs (A & B). The Knob A has three possible positions (Top Heating, Bottom Heating and Both). The Knob B Can be used to operate the Convection Oven, the Rotisserie or both together.

These can be used in different settings for a variety of cooking needs.

Position Knob A Knob B	Application	Position Knob A Knob B	Application
	Baking, Roasting	*	Keep Food Warm & Thawing
	Grilling, Toasting, Roasting	<b>▼▼▼</b>	Rotisserie Grilling & Roasting
	Baking	<b>▼</b>	Rotisserie Grilling
*	Convection Roasting, Toasting and Cooking	*	Convection & Rotisserie
*	Convection Grilled Cooking		

Please familiarize yourself with the following oven functions and accessories prior to first use:

- **Temperature Control:** choose the desired temperature from 100°C to 250°C for cooking.
- **Upper Heater:** on this position, the upper heating elements can work.
- **Lower Heater:** on this position, the lower heating elements can work.
- Upper & Lower Heater: on this position, both upper and lower heating elements can work together.

- **Timer Control:** when you turn activate the timer segment of the control, turn to the right (clockwise) to toast or use as a timer. This function also has a bell that rings at the end of the programmed time.
- Indicator light: It will light when the heating element is turned on.
- Bake Tray: For use in broiling and roasting meat, poultry, fish and various other foods.
- Tray Handle: Allows you to pick up the wire rack, and bake tray when they are hot.
- Wire Rack: For toasting, baking, and general cooking in casserole dishes and standard pans.
- Oven Light: Oven light is controlled by timer.

#### **WARNING:**

TO AVOID RISK OF INJURY OR BURNS, DO NOT TOUCH HOT SURFACES WHEN OVEN IS IN USE. ALWAYS USE OVEN MITTS.



#### **CAUTION:**

Always use extreme care when removing bake tray, wire rack or a any hot container from a hot oven. Always use the rack handle, or an oven mitt when removing hot items from the oven.

#### **HOW TO BROIL**

For best results, it is recommended that you preheat the oven for 15 minutes on 250°C.

#### **Operation:**

- Place the wire rack in the oven at the upper position.
- Place food to be cooked in any roasting pan. If you wish to use the bake tray (broil/drip pan), then you do not need to insert the wire rack because the bake tray supports itself on the oven support guides.
- Set the temperature control knob to the desired temperature.
- Turn the function control to "Upper Heater".
- To check or remove roast, use the tray handle provided to help you slide the roast in and out.
- When broiling is complete, turn the function control to "OFF" position.

#### **HOW TO BAKE**

Please note that the BAKE function uses only the bottom heating elements. For best results, it is recommended that you preheat the oven for 15 minutes on  $250^{\circ}$ C.

#### **Operation:**

- Set temperature control to appropriate temperature.
- Place the wire rack on the lowest or middle rack support guide.
- Place food on the wire rack and slide into the rack.
- Food should be placed as close as possible to the lower heating element without touching it.
- Brush food with sauces or oil, as desired.
- Turn the function control to "Lower Heater"
- It is advisable to leave the door slightly ajar
- Turn food over midway through the prescribed cooking time.
- When baking is complete, turn the function control to "OFF".

#### **HOW TO TOAST**

Please note that the TOAST function uses all the heating elements. Large capacity oven allows for toasting 4 to 6 slices of bread,6 muffins, frozen waffles or frozen pancakes. When toasting only 1 or 2 items, place food on the bake rack in the center of the oven.

#### **Operation:**

- Set the Temperature Control Knob to desired temperature.
- Turn the function control to "Upper &Lower Heater"
- Place food to be toasted on the wire rack.
- Ensure the tray is in place.
- When toasting is complete, turn function control to "OFF".



#### **CAUTION:**

Always use extreme care when removing bake tray, wire rack or a any hot container from a hot oven. Always use the rack handle, or an oven mitt when removing hot items from the oven.

# Using your rotisserie & convection oven/toaster

#### **About Convection Cooking**

Convection cooking combines hot air movement by means of a fan with the regular features (broil, bake and toast). Convection cooking provides faster cooking in many cases than regular radiant types toaster oven. The fan gently sends air to every area of the food, quickly browning, crisping and sealing in moisture and flavor. It produces more even temperature all around the food by air movement, so that food cooks/bakes/broils evenly versus the normal ovens hot and cold spots. The convection feature allows cooking/baking at lower temperatures, which saves energy and helps keep the kitchen cooler. Convection air is superheated and it circulates around the food so it cooks food significantly faster than conventional ovens.

**Specifications** 

**Input Voltage**: 220-240V~50Hz

**Power Consumption**: 2500W

# **Care & Cleaning**

Warning: Be sure to unplug the oven and allow it to cool before cleaning.

Any spattering that occurs while cooking and comes into contact with the continuous coating is oxidized while the oven is in operation. If desired, wipe the walls with a damp sponge, cloth or nylon scouring pad and mild detergent. DO NOT USE STEEL WOOL SCOURING PADS, ABRASIVE CLEANERS OR SCRAPE THE WALLS WITH A METAL UTENSIL, AS ALL OF THESE METHODS MAY DAMAGE THE SELF CLEAN COATING.

All accessories should be washed in hot soapy water or can be cleaned in a dishwasher. The door can be wiped with a damp sponge and wiped dry with a paper or cloth towel. Clean the outside with a damp sponge. DO NOT USE AN ABRASIVE CLEANER AS IT MAY DAMAGE THE EXTERIOR FINISH.

DO NOT USE AN ABRASIVE CLEANER OR STEEL WOOL SCOURING PAD ON THE DRIP PAN AS IT MAY DAMAGE THE PORCELAIN ENAMEL FINISH.

LET ALL PARTS AND SURFACES DRY THOROUGHLY PRIOR TO PLUGGING OVEN IN AND USING.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Keep the appliance and its cord out of reach of children less than 8 years.

# **Packing List**

Basic Unit, Bake Tray, Crumbs Tray, Rotisserie, Rotisserie Handle, Bake Tray Handle, Wire Rack, User's Guide

#### WARRANTY

This GLEN Oven Toaster Griller is fully warranted against any defect arising out of defective materials or faulty workmanship for a period of two year from the date of purchase. Should any defect develop in this product, the customer should bring the product to the nearest authorised service centre, where the company undertakes to get the product repaired free of charge.

This warranty is not valid if:

- The use and care instructions have not been followed.
- Defects are caused by accident, misuse, abuse or commercial use.
- The repair work is carried out by persons not authorised by the company.
- Any modification or alteration of any nature is made in the product.
- Normal wear & tear of the product is not covered under warranty
- The Bill/Cash memo and copy of warranty card is not presented.
- Plastic parts and strainers are not covered under warranty as they may break if not handle carefully.

PRODUCT NAME OVEN TOASTER GRILLER SA 5060

Under no circumstances, whether based on limited warranty or otherwise shall the company be liable for incidental, special or consequential damages. Use of product indicates acceptance by you of the aforesaid terms and conditions.

THOUGHT TO TOTAL ON THE CONTROL OF T		
SERIAL NO		
DATE OF PURCHASE		
DEALER'S STAMP & SIGNATURE		

Imported & Marketed by/In case of customer complaints Contact Manager - Customer Support **Glen Appliances Pvt. Ltd.**, I-34, DLF Ind. Area, Phase-I, Faridabad, India.

Helpline: 92666 55555

E-mail: info@glenindia.com Website: www.glenindia.com