

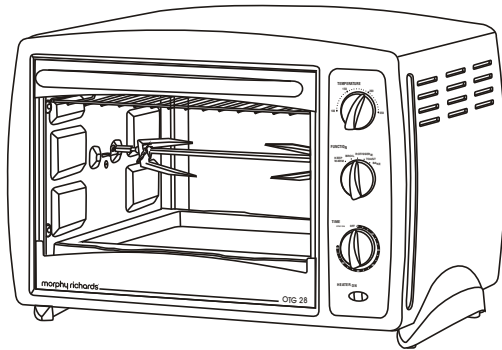
morphyrichards

Oven toaster griller

OTG 28 Series



Please read and keep these instructions



Getting the best from your
new oven toaster griller...

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www.morphyrichards.co.uk
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Important safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all the instructions.
- 2 Do not use the oven toaster griller (OTG) other than its intended use.
- 3 Do not use outdoors.
- 4 Do not immerse the OTG, power cord or power plug in water or other liquid.
- 5 Do not let the mains lead hang over the edge of a worktop where a child could reach it.
- 6 Never allow a child to operate the OTG.
- 7 Unplug from the socket when not in use and before cleaning. While removing the plug from the socket never pull on the power cord.
- 8 Do not operate the OTG with damaged plug or after the OTG has malfunctioned or has been dropped or damaged in any way. Contact Morphy Richards for advice on examination, repair, electrical or mechanical adjustment.
- 9 Use attachments or tools recommended by Morphy Richards only.
- 10 Do not move the OTG when plugged in or hot.
- 11 Do not let the mains lead contact hot surfaces. Never wrap the cable around the OTG.
- 12 To avoid risk of burns, do not touch the heating element, outer metal surface and front glass door of the OTG when in use & hot. Use tongs for handling hot cooking tray, wire rack & rotisserie.
- 13 Place the OTG on a stable, plane and heat resistant surface.

14. Leave sufficient space all around the OTG to allow the hot air to escape. Take special care to keep the OTG away from flammable materials such as curtains or draperies during and after use. Do not use underneath cupboards.
- 15 Never cover the OTG when in use.
- 16 Do not apply water on the front glass while in operation or when it is hot as the glass could crack other wise.
- 17 In order to comply with safety regulations and to avoid hazards please contact nearest authorized service center for service.

Save these instructions

Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C.

IMPORTANT: THE PLUG REMOVED FROM THE MAINS LEAD, IF SEVERED, MUST BE DESTROYED AS A PLUG WITH BARED FLEXIBLE CORD IS HAZARDOUS IF ENGAGED INTO A LIVE SOCKET OUTLET.

WARNING: THIS APPLIANCE MUST BE EARTHED.

Controls & functions

Temperature Control Knob :

This knob helps to set the temperature as desired for particular recipe.

Function Select Knob :

This knob is used to set the OTG for desired cooking operation:

- Keep warm
- Broil
- Rotisserie
- Toast
- Bake

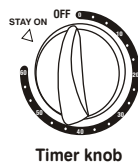
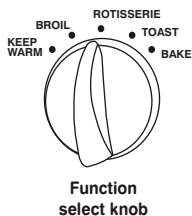
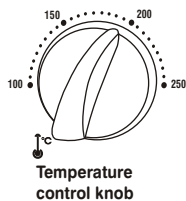
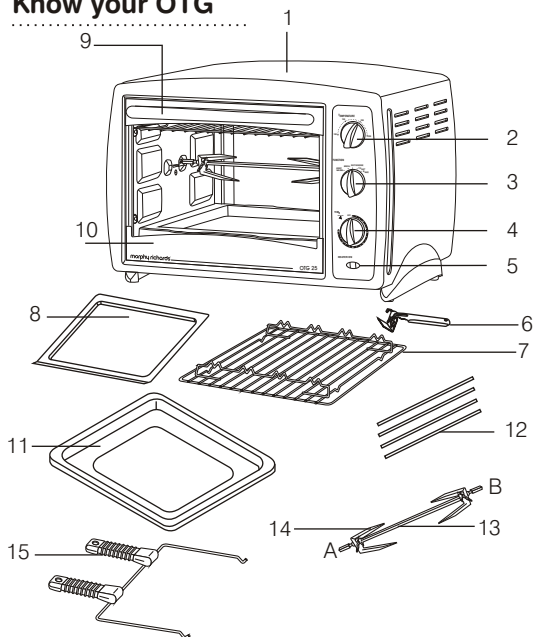
Technical specifications

Models	OTG 28 Series
Power supply	230 volts, AC,50 Hz
Wattage	1600 Watts
Capacity	28 Litres
Inner chamber	Alstar coated
Outer body	Powder coated CRCA
Thermostat	Snap action
Timer	0-60 Minutes Mechanical

Accessories

Cooking Tray	1 No.
Crumb Tray	1 No.
Wire Grill cum Barbeque Tray	1 No.
Skewer Rod	4 Nos.
Rotisserie Rod	1 No.
Rotisserie Prong	2 Nos.
Tong	1 No.
Rotisserie Tong	1 No.

Know your OTG



- ① Body
- ② Temperature control knob
- ③ Function select knob
- ④ Timer knob
- ⑤ Heating ON indicator
- ⑥ Tong
- ⑦ Wire grill cum barbeque Tray
- ⑧ Crumb tray
- ⑨ Glass door handle
- ⑩ Glass door
- ⑪ Cooking tray
- ⑫ Skewer rods
- ⑬ Rotisserie rod
- ⑭ Prong
- ⑮ Rotisserie tong

NOTE : Accessories may vary model to model

Timer Knob :

1. Timer Knob is used to set the time as per the requirement of the recipe.
2. The knob also ensures the power supply to the unit.
3. To operate the timer, wind the timer clockwise and set it to the required time. Supply to the unit will cut off automatically once the set time elapses.
4. If the keep warm mode is required to be used for more than 60 minutes, the timer can be by passed. To by pass the timer, rotate the timer knob in anti-clockwise direction and keep at STAY ON position.

An acoustic signal from the timer indicates that the OTG is switched OFF.

Before first use

- 1 Carefully unpack the OTG , accessories, and printed material. Remove stickers (if any, except the rating label).
- 2 Read all the instructions provided in this manual carefully to familiarise yourself with the product.
- 3 Wipe the glass door and the inner cavity of the OTG with a moistened cloth. Wipe again with a dry cloth.
- 4 Place the OTG on a plane and heat resistant surface. Leave a space of at least 4 inches (100 mm) between the back cover of the OTG and the wall.
- 5 Insert the power plug into a suitable power socket and switch ON the OTG by setting the timer at 15 minutes.
- 6 Let the OTG heat up for 10 minutes with function select knob at "toast mode" position and temperature control knob at 250 C. A slight smell may be emitted. This is normal in any electrical appliance and will last only for a short time. Ensure

sufficient ventilation. Switch OFF the OTG by turning the timer knob to 0 / OFF position after 10 minutes

Instructions for use

- 1 Before every use, preheat the OTG for 10 minutes with function select knob at "toast mode" position and temperature control knob at 250 C.
- 2 Pre-heating need not to be done for second and subsequent consecutive cooking operations, if the time between the first and the second consecutive cooking operations is lesser than 5 minutes.
- 3 Set the time with timer knob as per the requirement of the recipe (exclude the pre heating time). The OTG will switch ON, moment the timer knob is set to any desired cooking time. After the set time elapses, the power supply to the unit would shut off automatically. If you desire to switch off the OTG at any time, turn the timer knob back to 0 / OFF position.
- 4 Open the hot glass door after the cooking function is over, always use the glass door handle.
- 5 To remove the hot cooking tray, always use the tong.
- 6 For grilling, if you wish to use the skewer rods, insert the food onto the skewer rods and place them on "U" shaped notches provided on the wire grill cum barbeque tray, which should be placed on the top rack. Place the drip / baking tray at the bottom to prevent excessive fats / oils from falling on to bottom surface.

Keep warm function :

- Place the container with the food to be warmed, on the wire grill at the bottom rack position inside the OTG.
- Keep the heater select knob on warm function position.
- Keep the temperature control knob at minimum.

Timer by pass :

If the keep warm mode is required to be used for more than 60 minutes, the timer can be by passed. To by pass the timer, rotate the timer knob in anti-clockwise direction and keep at STAY ON position.

For models with motorised rotisserie

Rotisserie Fitment :

Follow the steps as under:

- Insert the rotisserie rod through the food (e.g. full chicken etc.).
- Insert prongs on the rod from both the sides of the rotisserie rod so that the food is held between the two prongs.
- Tighten screws of both the prongs on the rotisserie rod.
- Insert "A" end of the rotisserie rod into rotisserie rod support and Insert "B" end of the rotisserie rod into rotisserie rod socket.
- Close the door.
- Set the Temperature/Timer and Function Knob as per the requirement of the recipe.

To remove rotisserie :

After the grilling is over, the rotisserie rod along with the food item should be removed from the socket with the help of rotisserie tong.

Follow the steps as under:

- Hold the rotisserie tong with both hands.
- Place the tong rods below the rotisserie

rod notches, provided at the extreme ends.

- Lift up the left end of the rotisserie rod slightly.
- Push the rotisserie rod towards left so that it comes out of the socket.
- Now lift the right end of the rotisserie rod.
- Balance the tong with both hands along with the food item and rotisserie rod while removing out the same.

General cleaning and care

- 1 After use and before cleaning, switch-off the OTG, remove the power plug from the socket and wait for the OTG to cool.
- 2 Wipe the glass door and the inner cavity of the OTG with a moistened cloth. Wipe again with a dry cloth.
- 3 If any food particle or liquid has spilled, clean it with damp cloth and let the interior dry thoroughly.
- 4 Never use metal polish or coarse scouring agents for cleaning.
- 5 Do not scrub the surface of the cooking tray with any hard or abrasive material, while cleaning. Use a sponge or nylon scrubber to clean the surface of the cooking tray. To clean the stubborn food particles on the cooking tray, make a thick paste of normal washing powder using little water and apply on the surface. Keep it for a while, scrub with sponge and wash.

Note:

- The recipes given in the recipe section are meant as a guideline. The timings and temperatures given with the recipes may vary to a certain extent depending on voltage variations, ingredients used and ambient conditions.

Technical Data

Power Supply : AC 230V 50Hz

Wattage : 1600W

Morphy Richards products are intended for household use only

Morphy Richards has a policy of continuous improvement in product quality and design. The Company, therefore, reserves the right to change the specification of its models at any time.

Products & parts are indicative only, the actual product may differ.

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