

وسملیانا

Oven Toaster Griller

#OvenToastGrill

User Guide



Due to our continuous process of product developments and improvements the contents may vary from that shown on this manual.

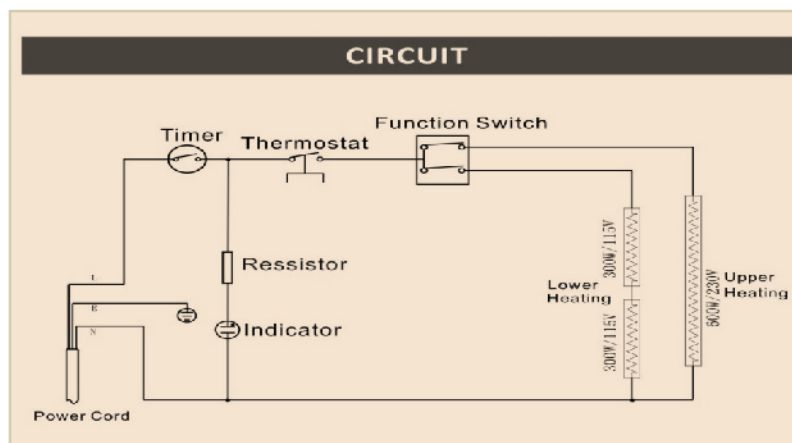
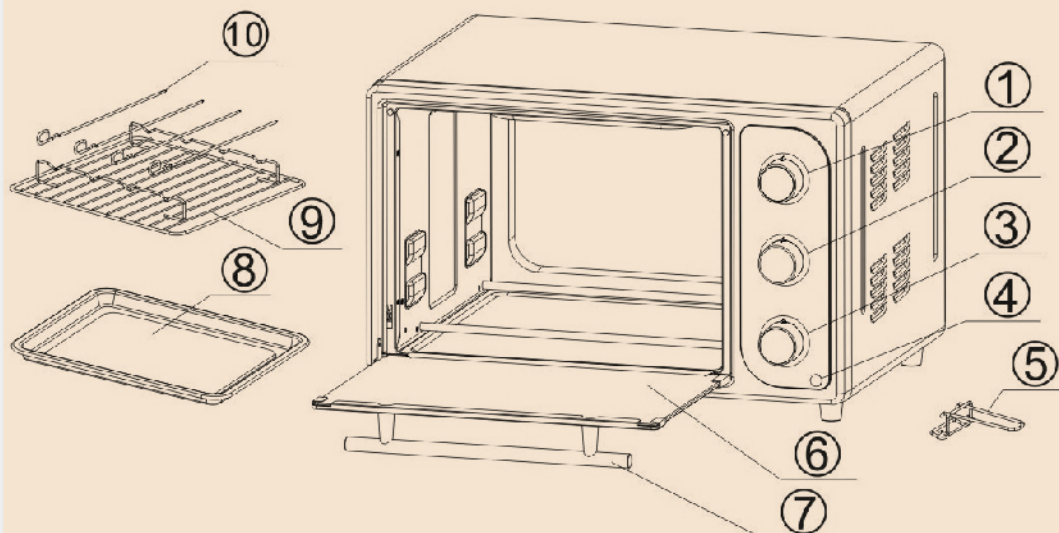


INTRODUCTION

The new Lifelong Oven Toaster Griller has a lot of thoughtful features built in to make your cooking convenient. Please read this instruction manual carefully before you use the appliance as dangers may occur under incorrect operations.

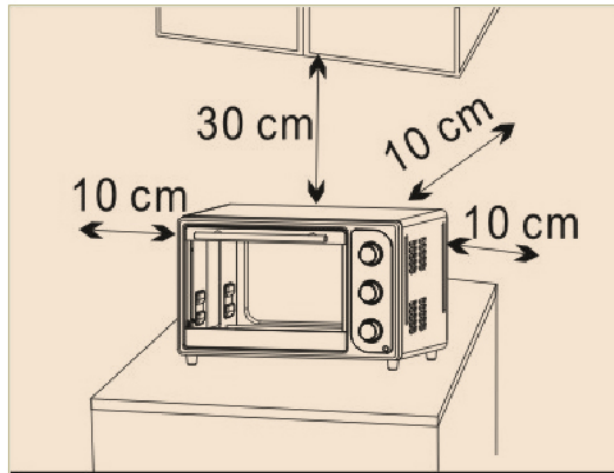
GENERAL DESCRIPTION

- | | |
|---------------------|----------------|
| 1. Thermostat Knob | 6. Glass Door |
| 2. Function Knob | 7. Door Handle |
| 3. Timer Knob | 8. Food Tray |
| 4. Power Indicator | 9. Grill Rack |
| 5. Food Tray Handle | 10. Skewer |

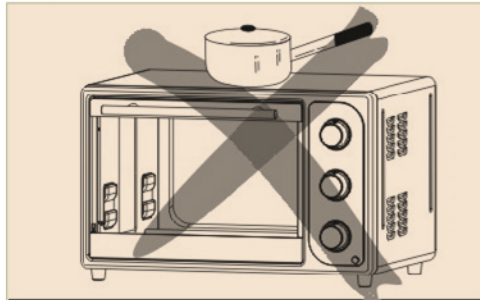


IMPORTANT INSTRUCTIONS:

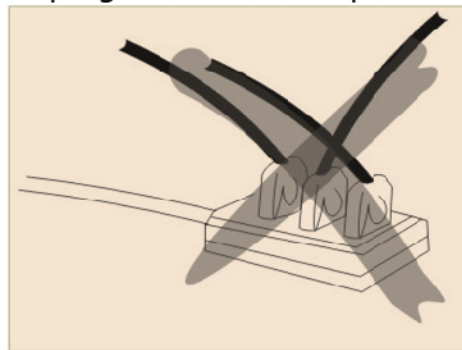
- Leave a space of at least 10 cm between the back cover of the OTG and wall. Do not operate your appliance under a wall cupboard, shelves or close to flammable materials such as blinds, curtains etc.



- Ensure that the outlet is placed on a firm level surface and close to an electrical outlet.
- Do not immerse the OTG, power cord or power plug in water or other liquid.
- Do not put anything on the oven while using it, the heat could cause deformation, cracking etc.



- Never allow a child to operate the OTG.
- Do not let the power cord hang over the edge of the table or counter, or touch hot surface.
- AC power must be taken from a fixed plug point. Insert the plug completely into the socket/plug point. If it is not fixed properly plug could become abnormally hot. Never connect multiple plugs to the same point

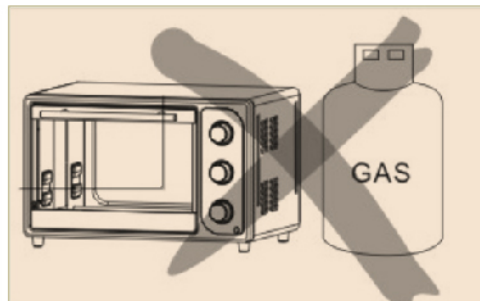


- Do not operate the appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.

- Do not wet the power cord nor touch the unit with wet hands. Always unplug the cord after use or whenever the unit is to be left unattended. A malfunction while the plug is inserted into the outlet could cause a fire.



- Do not place any of the following materials in the oven: cardboard, plastic, paper.
- Do not put the appliance near a source of heat



- Do not touch the heating element, outer metal surface and front glass door of the OTG when in use and hot.



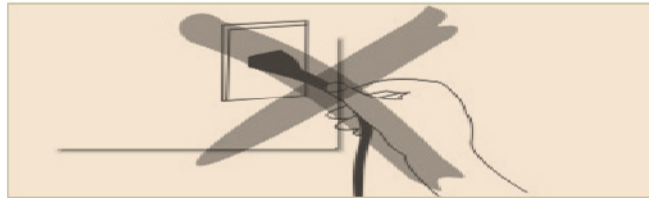
- Always wear protective, insulated oven gloves when inserting or removing items from hot oven.



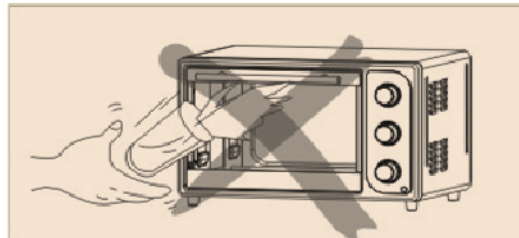
- Never cover the OTG when in use.
- Do not use outdoors.
- When cooking oil – splashing dishes such as roast chicken, it is recommended to put 2 sheets of aluminum foils on a tray in order to diminish oil splashing. By putting one on a tray, oil will drop to the gap between the foils.



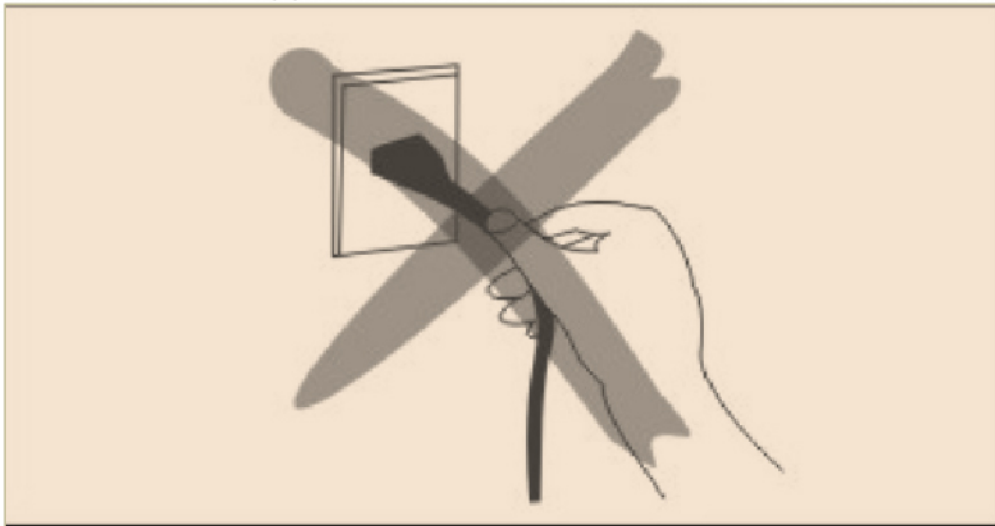
- The use of accessory/attachments not recommended may cause fire or hazard.
- When unplugging the cord, always take hold of the plug itself. Never pull on the cord. Doing so could break the wires inside the cord



- Carefully unpack the OTG, accessories and printed material.
- Do not apply water on the front glass while in operation or when hot as the glass could crack.



- Before using it wipe the glass door and inner cavity of the OTG with a moist cloth. Wipe again with a dry cloth
- Do not use the appliance other than the intended domestic use.


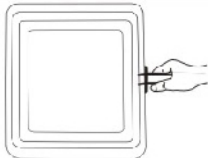




- To avoid hazards please contact the nearest authorized Lifelong service centre for service.


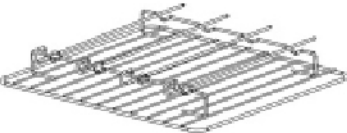
USE INDICATION

NOTE: Parts and accessories are different for different models

Food Tray and Wire Rack

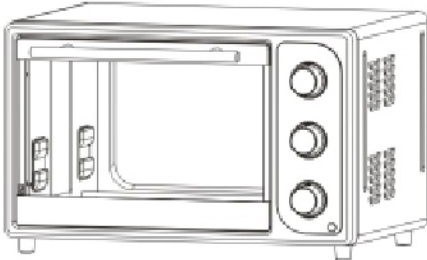
FOOD TRAY		How to use tray handle
	Roast Chicken, Hamburg steak, Gratin, Sponge cake, Almost all other oven-cooked foods.	

WIRE RACK		How to use tray handle
	Baked potatoes, Dry food	

Skewer		
	To string up some food together and bake	

The trays are not perfectly square.

Note: Be careful when removing puddings and other hot liquids

RACK SUPPORT	
<p>You can adjust the Tray at 2 different positions according to the dishes you want to cook. For instance, when making macaroni gratin and you want to have the top part cooked the most, use the second or the second rack support. For roasting a chicken, use the bottom rack support.</p>	

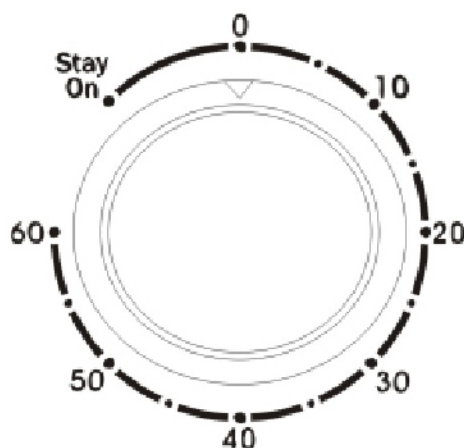
OPERATING INSTRUCTIONS

BEFORE USING THE UNIT FOR THE FIRST TIME:

Heat the empty oven.

1. Insert the tray and baking net.
2. Set the heater operating switch to "UPPER & LOWER", set the temperature control dial to "250°C" and heat the empty oven for about 10 minutes.




Note: There may be some smoke and a burning smell at first use, but this is not a malfunction.



TEMPERATURE CONTROL DIAL:

Set the Temperature Control Dial for the dishes which you are going to cook.

HEAT OPERATING SWITCH:

Select operation mode (Upper Heating , Lower Heating , Upper Heating & Lower Heating ) according to the dishes you are going to prepare. You can observe whether the heater is working or not by observing the front indicator light.

1. Set the arrow on the timer knob to the number which indicates the cooking time (minutes) according to the dishes you are going to cook.
2. Set the timer by turning it clockwise. The will turn off automatically at the end of the selected time and bell will ring. When setting the time to less than 5 mins, turn it more than 6 min, and then back to selected time. Turn control to the left (counter-clockwise) at position of "Stay On" and the oven will STAY ON until manually shut off.
3. The oven can be turned off manually during cooking by turning the timer counter clockwise to the "0" position.

NOTE: If inside of the oven is dirty cooking may take slightly longer time.

HOW TO BAKE

- Place the removable rack into the desired position.
- Place the bake pan on the wire stack. Shut off the oven door.
- Turn the timer dial to the desired cooking time.
- Turn the thermostat for the desired temperature.
- When finished baking, turn the timer dial till position "Off", to switch of the oven.

BAKING REFERENCE OF COMMON FOOD

Type of food	Temperature	Site (Shelf)	Time
Bread	180	3	9-13
Cake	180	2	25-35
Fish	250	2	10-15
Chicken / Duck	220-250	2	30-45
Pancake	160	1	7-10
Beef	250	2	8-15
Egg/Peanut	125-150	2	6-10
Hot Dog	200	2	6-10
Hamburger	240	2	10-14

HOW TO BROIL

- Insert the removable wire rack with food and an all -purpose pan.
- Keep the door half open.
- Turn the thermostat dial to the desired broiling time.
- When finished broiling, turn the timer dial till position "Off", to switch of the oven.

HOW TO TOAST

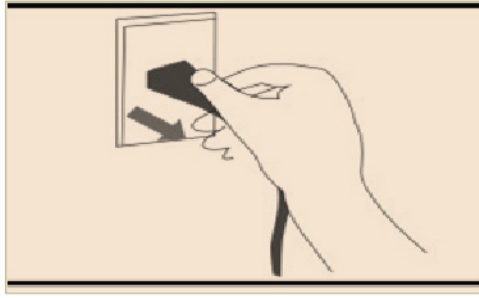
- Set the temperature control to 250 degree Celsius.
- Place the food to be toasted on the bake rack.
- Turn the time control to desired darkness. Bell will ring to signal the end of the toast cycle.
- When finished, turn the timer dial till position "Off", to switch of the oven.

HOW TO USE THE ROTISserie

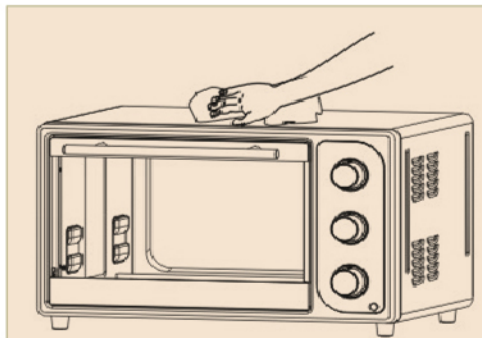
- Insert the Rotisserie rod through the food.
- Ensure food is held between the two forks
- Insert the pointed end of the rotisserie rod into the motor receptor on the right hand side. Now place the bush end of the rotisserie rod on the 'U' shaped notch on the left hand side of the chamber
- Ensure that that the rod is secured properly.
- Switch on the Rotisserie switch and keep the temperature selector Knob and heater select knob as per the recipe.

CARE AND CLEANING INSTRUCTIONS

1. Disconnect the power supply and cool the OTG, prior to any cleaning.



2. Clean the glass door of the OTG with a moistened cloth. Wipe again with a dry cloth subsequently.



3. If any food particles or liquid has spilled in the OTG, clean it with a damp cloth and let the interior dry thoroughly before use.
4. Do not scrub the surface of the drip cum crumb tray with any hard or abrasive material while cleaning. Use a sponge or Nylon scrubber to clean the surface of the tray. To clean stubborn food particles on the tray, make a thick paste of normal washing powder and little water and apply on the surface. Keep for 10-15 minutes and scrub with sponge/nylon scrubber and wash.



SPECIAL WARNING



Recycling symbol, don't dispose of the product with household refuse.



Caution: The temperature of the accessible surface may be high when the appliance is operating.



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Imported and marketed by:

Lifelong India Private Limited

For queries and complaints please contact :

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Made in China

