KENT **OVEN TOASTER GRILLER**

BAKE Soft Breads & Delicious Cakes

TOAST Oil-free Pappads & Rotis

GRILL Meat & Vegetables To Perfection

Instruction Manual



COOK & HEAT Food Quickly & Efficiently





Dear Customer,

Congratulations on your purchase and welcome to **KENT!**

At the outset, allow us to thank you for your trust in KENT Smart Chef Appliances. At KENT, we take pride in our reputation for quality products and industry proven performance. We are certain that you will be more than satisfied with KENT OTG's performance and that it will serve you and your family's need without any compromise.

This guide will help you in getting the best out of your appliance. Please go through the booklet to familiarize yourself with operation and maintenance.

With the robust quality, you can look forward to years of trouble-free service.

To ensure that the warranty of your appliance is effective, it is important that you fill up the enclosed warranty card and mail it to us within 15 days of purchase.

In case you require any further information, please contact your nearest KENT dealer / branch.

Bon Appètit!

KENT RO Systems Ltd.

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INTRODUCTION

We, at KENT, have always believed that a clean and healthy life is the right of every individual. This ethos is what made us embark on the journey to develop innovative solutions for purifying the water that we drink, vegetables and fruits that we eat, the homes that we live in and air that we breathe.

Use of innovative technology and the support of a competent service network, have enabled us to create a brand which has become synonymous to well-being. Continuing with the tradition, we now present the **KENT OTG** that allows you to bake, boil, grill, and roast any ingredient of your choice.

Your need for an appliance that will let you explore recipes and cook healthy, is finally met. The KENT OTG is designed keeping these exclusive needs in mind. Now cook up a delectable meal, in a jiffy. This sleek stainless steel OTG will let you control the temperature while cooking and its rotisserie and convection modes will ensure that you cook so perfectly that your recipes beat the restaurants.

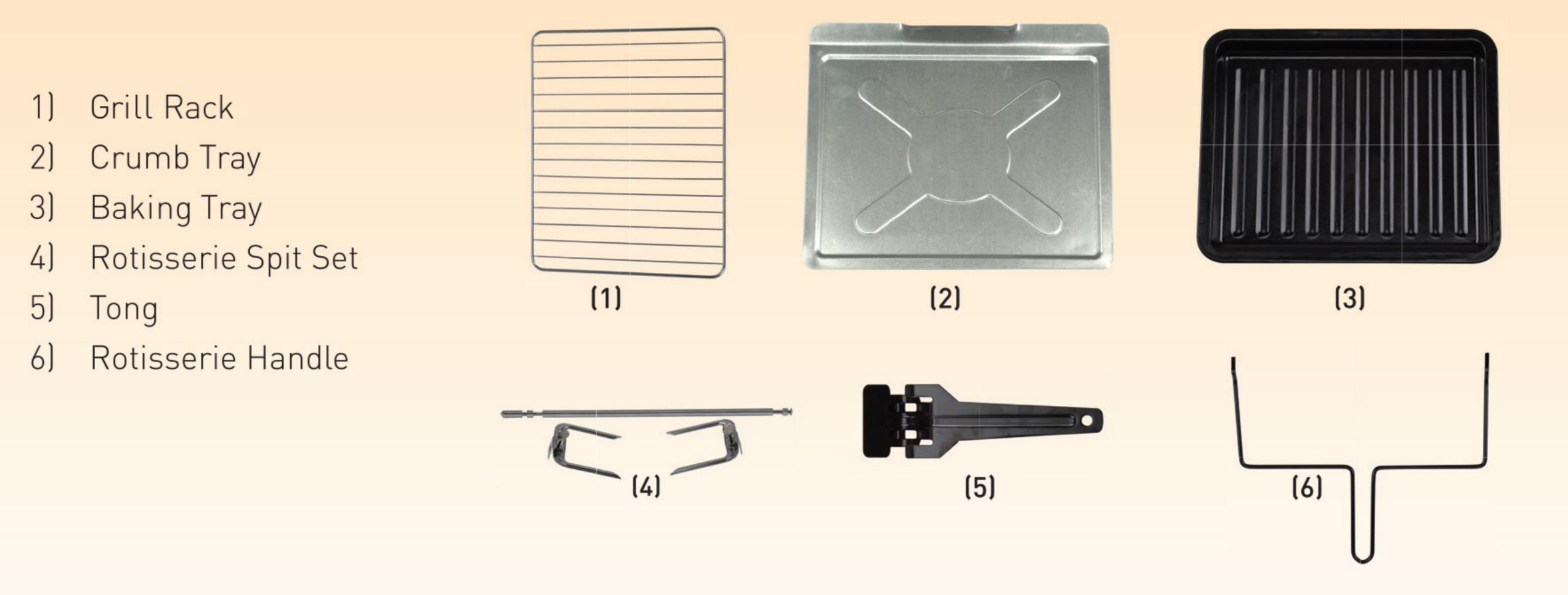
It's time that you take it home to up the smartness quotient of your kitchen by a few notches.

FEATURES OF KENT OTG

- It comes with good capacity, cook sufficient food for 6 people
- Capable of baking, grilling and toasting
- It comes with easy to use knobs for customized cooking
- Heavy Duty 1300 W product
- It comes with a keep warm feature that will let you keep the food warm for longer duration
- Timer with Auto Shut-Off feature •
- Efficient heating element design for best cooking experience •
- Easy to clean design comes with crumb tray

KNOW YOUR PRODUCT





2

ITEMS IN THE BOX

| 1. | Electric Oven | : | 1 No. |
|----|---------------------|---|-------|
| 2. | Crumb Tray | : | 1 No. |
| 3. | Baking Tray | : | 1 No. |
| 4. | Grill Rack | : | 1 No. |
| 5. | Rotisserie Spit Set | : | 1 No. |
| 6. | Rotisserie Handle | : | 1 No. |
| 7. | Tong | : | 1 No. |
| 8. | User Manual | : | 1 No. |

USING THE PRODUCT

- 1. Remove any stickers that might prevent from operating the unit.
- 2. Check the unit for damages. Do not use in case of any damages.
- 3. Before switching on the appliance, make sure that your home's mains voltage corresponds to the unit's operating voltage.
- 4. Make sure oven is unplugged and Timer Knob is in the Off position.
- Clean the parts of the KENT OTG before using the appliance for the first time (see 'Cleaning & Maintenance' section).
- 6. Make sure all parts are completely dry before you start using the appliance.
- 7. After re-assembling your oven, we recommend that you run it at 🛄 MAX temperature on for approximately 15 minutes

Note: It is advised to use the appliance with a voltage stabilizer

OPERATING MODES

- Function Knob: This oven is equipped with five positions for a variety of cooking needs
 - Upper Heating 🛄
 - Lower Heating
 - Upper Heating & Lower Heating []]
 - Upper Heating & Rotisserie 🐺
 - Upper Heating & Lower Heating & Rotisserie Heating
- 2. Thermostat Knob: Choose desired temperature from LOW-90°C to 230°C.
- Timer Knob: Turn control to the left (counter-clockwise) and the oven will Stay On until manually shut off. To activate timer, turn to right (clockwise) for other use. A bell will sound at the end of the programmed time.

HOW TO OPERATE

Function Knobs Explained

Function 🔛

• This function is ideal for cooking bread, pizza, and chicken in general

Operation

- Place a Grill Rack in the middle support
- Turn Function Knob to
- Place food to be cooked on Wire Rack and then place the Wire Rack onto Food tray
- Place Food tray on Wire Rack
- Turn Time Knob to On. Set time accordingly and check progress to ensure desired grill state
- To check or remove food, use Tray/Rack Handle provided to help flip food in and out
- Turn Timer Knob to Off when cooking is complete

Note: Toasting time depends on the temperature of the meat. Frozen meat may take considerably longer. Therefore, use of a meat thermometer is recommended.

Function W &

This function is ideal for baking

Operation

- Place a Grill Rack in the middle support
- Place food to be cooked on Wire Rack and then place the Wire Rack onto Food tray
- Turn Function Knob to 💟 or 🛄
- Turn Time Knob to On position. Time accordingly and check progress (with meat thermometer) to ensure desired doneness
- To check or remove food, use Tray/Rack Handle provided to help flip food in and out
- Turn Time Knob to Off when cooking is complete

Function # &

This function is ideal for roasting •

Preparation

- Insert pointed end of rotisserie through fork, making sure points of fork and • rotisserie are in same direction.
- Slide towards square of rotisserie and secure with thumbscrew. •
- Place food to be cooked on rotisserie by running rotisserie directly through center of food and place . second fork into other end of the food (roast or poultry).
- To check that food is centered on rotisserie, insert pointed end of rotisserie into drive socket, located on • right-hand side of oven wall.
- Make sure the square end of rotisserie rests on rotisserie support, located on left-hand side of oven wall. ٠

Operation

- Place Food Tray in lowest, use touch oil •
- Set Thermostat Knob to 230°C
- Turn Function Knob to 🐺 or 🐺
- Check baked goods for doneness 5-10 minutes before expected completion •
- Turn Timer Knob to Off when complete ٠

Note: The weight of the food which is put on the Food Tray/Grill Rack cannot be over 2.0 kg. (just for reference) (The food cannot get concentrated on one side of the Food Tray/Grill Rack; for best result, place the food on the Food Tray/Grill Rack).

CLEANING & MAINTENANCE

- Let the appliance come to normal temperature •
- Switch off and unplug the appliance before cleaning it •
- Open the glass door and clean with a solution of lukewarm water & soap • Use a cleaning brush; never use scouring pads to clean it
- Wipe the main unit with a moist cloth and non-abrasive liquid cleaner •
- Do not immerse the appliance in water or any other liquid •
- Never put any part of the appliance in the dishwasher •
- After cleaning it thoroughly, dry it using a soft cloth •
- Ensure that the appliance is completely dry before storing it .

PRECAUTIONS

- Do not disassemble, repair or alter the appliance on your own. It may cause appliance failure or breakdown
- The input voltage must not exceed the rating; it might damage the appliance
- Unplug before cleaning/moving the appliance
- Do not use the appliance with damaged power cord or plug
- If power cord is damaged, replace it with a genuine KENT spare
- Do not install the appliance near any heat source, e.g., heater
- If the appliance is not in use for a longer time, unplug it
- Do not sit on, stand on or shake the appliance
- Do not use the appliance when it is in a recumbent or inclined position

IMPORTANT SAFETY INSTRUCTIONS

When using an electrical appliance, basic precaution should always be followed, including the following:

- 1. Unplug, when not in use and before servicing.
- 2. Do not touch hot surface of the appliance.
- 3. Do not cover crumb tray or any part of the oven with metal foil as it may cause the overheating of the appliance.
- 4. Do not place any plastic, paper or cardboard on anything similar like this.
- 5. To reduce the risk of electric shock, do not use near or on wet surfaces.
- 6. Use the appliance only as described in the manual.
- 7. Do not use the appliance if cord or plug is damaged or worn out. Replace the damaged cord or plug immediately.
- 8. Do not try to service the appliance on your own. Send it to an authorized service center only.
- 9. Keep cord away from heated surfaces.

10. Do not unplug the appliance by pulling the cord. Always unplug by pulling the plug and not the cord.

- 11. To avoid electric shocks, do not use the appliance with wet hands.
- 12. Keep hair, loose clothing, fingers and all parts of body away from moving parts.
- 13. Turn all controls off before unplugging.
- 14. This appliance is suitable for Indoor use only.
- 15. Keep away from children.
- 16. The appliance is not designed to be used by people who, are physically or mentally disabled or mentally handicapped or lack relevant experience and knowledge, unless a person responsible for their safety uses the product for supervision or guidance.

TROUBLESHOOTING

| PROBLEM | POSSIBLE CAUSE | POSSIBLE SOLUTION |
|---|--------------------------------|--|
| | There is a connection problem. | Check if the appliance is connected to the mains and if the plug is inserted firmly into the wall socket. |
| The appliance does not start | The appliance is defective. | Switch off the appliance and unplug it. Go to the nearest KENT authorized service centre for assistance |
| The appliance suddenly stops working while | The appliance has over-heated | Let the appliance cool for 20 minutes before attempting to restart it. |
| running. | The appliance is defective | Switch off the appliance and unplug it. Go to the nearest KENT authorized service centre for assistance |
| The appliance makes lots of noise | Tray is not place properly | Re-install the tray in correct position. |

TECHNICAL SPECIFICATIONS

| Product | KENT OTG |
|--------------------|-------------------------------------|
| Product Code | 116040 |
| Capacity | 20 L |
| Quantity | 1 Unit |
| Gross Weight | 6.8 kg |
| Net Weight | 5.5 kg |
| Input Power Supply | Single Phase 220 - 240 V, 50/60 Hz. |
| Maximum Power | 1300 W |



HOUSE of PURITY



Marketed by: KENT RO SYSTEMS LTD.

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Innovations for Better Living

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