

Prima - 48 L
Oven Toaster Griller

BOROSIL®

Performs Beautifully



USER MANUAL

BOTG48CRS15

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

INTRODUCTION

**Congratulation on your purchase of
BOROSIL PRIMA 48L OVEN TOASTER GRILLER (OTG) !**

IMPORTANT SAFEGUARDS

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

Read all instructions before using the product.


- Use only 230V, 50Hz AC power supply.
- Do not use outdoors or for commercial purposes. (Only for household use).
- Do not operate the appliance if it has malfunctioned or has been damaged in any manner. Never try to repair the appliance by yourself. Contact Borosil Limited for examination and repair.
- Do not touch hot surfaces. Use handles or knobs. Do not move the appliance while it is plugged in.
- Unplug from outlet when not in use and before cleaning. Allow the appliance to thoroughly cool before handling it or before cleaning it.
- Do not let power cord hang over the edge of the table or counter, or touch hot surfaces.
- Do not put any stress on the power cord where it connects to the product as the power cord could fray and break.
- To protect against risk of electric shock, do not immerse the cord, plug or cooking unit in water or any other liquid.
- Do not plug or unplug the product into/from an electrical outlet with a wet hand.
- Use the appliance in a well-ventilated area. Keep at least 12 cm of space on all sides of the appliance to allow adequate air circulation.
- Do not place the appliance near to a hot gas / electric burner, or any inflammable product which can harm the appliance.
- Do not leave the appliance unattended while it is in use. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Before using, place the appliance on an even, stable surface heat-resistant surface; operate according to the instructions given.
- Do not move the appliance when it is containing hot oil or any hot liquid. make sure the appliance is empty while shifting it.
- Do not cover CRUMB TRAY or any part of the appliance with metal foil. This may cause overheating of the oven which can be dangerous.
- Use extreme caution when removing tray or disposing of hot grease or other hot liquids.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

- A fire may occur, if the appliance is covered with flammable materials, including curtains, draperies etc. while in operation. Do not keep any heavy or wet products on the appliance while in operation.
- Extreme caution should be exercised when using containers made of material besides metal or glass.
- Do not place any of the following materials in the appliance : cardboard, plastic, paper, or likewise.
- Do not store any items other than manufacturer's recommended accessories, in this appliance when not in use.
- Always wear protective, insulated oven mitts when inserting or removing items from the hot appliance.
- This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Avoid scratching door surface or nicking edges. If the door has a scratch or nick, contact Borosil Customer Care before using the appliance.
- The accessible surfaces are liable to get hot when the appliance is operating.
- Glass door cannot support goods in the fully open position, so do not place any article on it.
- Rear surface of appliances should be placed against a wall.
- **WARNING :** This appliance includes a heating function. Surfaces, other than the functional surfaces may turn hot. Handle the heated appliance with **CAUTION**. Make use of oven mitts and pot holders while handling the heated surfaces.
- Use this appliance only for its intended use, as described in this manual. Do not use any accessory attachment which is not provided in the product packing box.
- This appliance is not intended for usage by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless under supervision or given instructions concerning the usage of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance. Keep the appliance and its power cord out of reach to the children.

BEFORE USING YOUR ELECTRIC OVEN

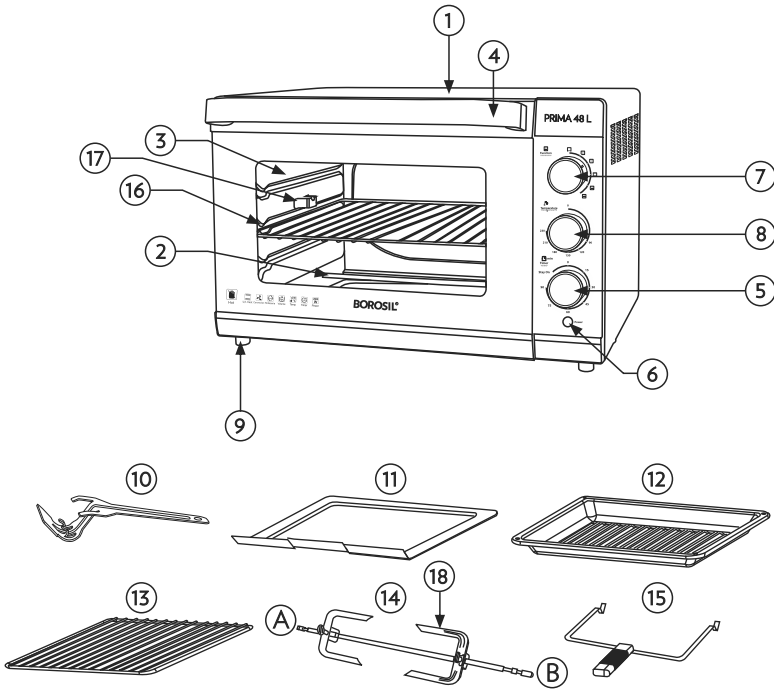
SAVE THESE INSTRUCTIONS

Before using your electric oven for the first time, be sure to :

- Read all instructions and important safeguards included in this manual.
- Make sure oven is unplugged and Timer Knob is in the Off position.
- Remove all racks and pans. Wash the racks and pans in hot sudsy water or in dishwasher.
- Thoroughly dry all accessories and re-assemble in oven. Plug oven into outlet and you are ready to use your new Prima 48L Oven Toaster Griller.
- After re-assembling your oven, we recommend that you run it at MAX temperature on  for approximately 15 minutes to eliminate any packing oil that may remain after shipping.

Notice : When your Prima 48L Oven Toaster Griller is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.

PARTS IDENTIFICATION



Part description

- | | | |
|----------------------|-----------------------------|-----------------------|
| 1. Outer body | 8. Temperature control knob | 15. Rotisserie handle |
| 2. Heating element | 9. Bottom feet | 16. Tray rack slot |
| 3. Glass door | 10. Cooking tray handle | 17. Rotisserie socket |
| 4. Glass door handle | 11. Removable crumb tray | 18. Rotisserie fork |
| 5. Timer knob | 12. Food tray/ cooking tray | |
| 6. Indicator | 13. Grill rack | |
| 7. Function knob | 14. Rotisserie spit | |

- Grill rack : For toasting, baking and general cooking in casserole dishes and standard pans
- Food tray : For use in broiling and roasting meat, poultry, fish & various other food
- Handle : Allows you to pick up Food tray and Grill rack
- Rotisserie spit : Use to roast a variety of metals and poultry
- Rotisserie handle : Allows you to pick up Rotisserie spit
- Lamp : When the timer knob is turned on, the light turns on, which helps illuminate the food making it easier to see the extent to which the food is cooked

TECHNICAL DATA:







Specifications : 2000W, 230V ~ 50Hz

Capacity : 48 L

CONTROLS & FUNCTIONS

Temperature control knob : This knob helps to set the desired temperature for the particular recipe (Temperature range 90°C to 230°C)

Function knob : There are six function modes :

1.  Lower Heating
2.  Upper & Lower Heating + Fan
3.  Upper Heating & Fan
4.  Upper & Lower Heating
5.  Upper Heating & Rotisserie
6.  Upper & Lower Heating + Rotisserie & fan

Timer knob : The Timer knob is used to set the time as per the requirement of the recipe. To operate the timer, turn the timer clockwise and set it to the required time. Supply to the unit is cut off automatically once it reaches the set time. If the keep warm mode is required to be used for more than 90 minute, the timer can be bypassed. To bypass the timer, rotate the timer knob in anti-clockwise direction & keep at STAY ON position.

Indicator: This is illuminated whenever the OTG is turned on.

Rotisserie fitment :

Follow the steps as given below :

- Insert the Rotisserie spit through the food (eg. full chicken etc.)
- Insert the prongs on the spit from both the sides of the Rotisserie spit so that the food is held between the two prongs.
- Tighten the screws of both the prongs on the Rotisserie spit.
- Insert pointed end of spit into drive socket, located on right-hand side of oven wall. Make sure the square end of spit rests on spit support, located on left-hand side of oven wall.
- Close the door.
- Set the Temperature control, Timer and Function knob as per the requirement of the recipe.

To remove the Rotisserie :

After grilling is over, the Rotisserie spit along with the food item should be removed from the socket with the help of Rotisserie handle.

FUNCTION



Lower Heating

This function is ideal for baking cakes, sponge cakes, muffins etc.

Operation :

- Preheat the oven for 5 - 10 minutes before every baking process.
- Set the "Temperature Knob" & "Timer Knob" according to the dishes you are going to cook.
- Turn the function knob to
- The Timer Knob Turns "OFF" automatically as the process time get completed. You can also turn "OFF" the timer knob manually if required.



Upper & Lower Heating + Fan

OR



Upper Heating & Fan

This function is ideal for grilling chicken legs, potato flakes, poultry meat, fish etc. which require more even heating.

Operation :

- Preheat the oven for 5 - 10 minutes before every grilling process.
- Set the "Temperature Knob" according to the dishes you are going to cook.
- Turn the Function knob to or
- Turn the Timer knob to ON position. Set the Timer for the required duration.
- The Timer Knob turns "OFF" automatically as the process time get completed. You can also turn "OFF" the timer knob manually if required.



Upper & Lower Heating

This function is ideal for baking bread & pizza in general.

Operation :

- Place the Grill rack on the middle support.
- Turn the Function knob to
- Set the "Timer Knob" & "Temperature Knob" according to the dishes you are going to cook.
- To check or remove food, use Tray/ Rack handle provided to slide tray in and out.
- The timer knob turns "OFF" automatically as the process time gets completed. You can also turn "OFF" the timer knob manually if required.



Upper & Lower Heating + Fan + Rotisserie

OR





Upper Heating & Rotisserie

This function is ideal for cooking whole chickens in general.

Rotisserie spit use : Insert pointed end of spit through fork, making sure points of fork face same direction as pointed end of spit. Slide towards square of SPIT and secure with thumbscrew. Place

food to be cooked on spit by running spit directly through center of food. Place second fork into other end of roast or poultry. Check that food is centred on spit. Insert pointed end of spit into drive socket, located on right-hand side of oven wall. Make sure the square end of the spit rests on spit support, located on left-hand side of oven wall.

Operation :

- Place Food tray in Lowest part, use some oil.
- Preheat the oven for 5 - 10 minutes before every roasting process.
- Set Thermostat knob to 230°
- Turn Function knob to  or 
- Turn the Timer knob to ON position. Set the Timer for the required duration.
- The timer knob turns "OFF" automatically as the process time gets completed. You can also turn "OFF" the timer knob manually if required.

NOTE:

- You may refer OTG cook book provided for selecting functions for various recipes
- All testing times are based on meat at refrigerator temperature. Frozen meat may take considerably longer
- The weight of the food which is put on the Food tray / Grill rack should not be over 2.0 kgs.
Do not place all the food on one side of the Food tray /Grill rack take care to spread it evenly
- Temperature is indicative and actual temperature and required time depends on the conditions like voltage fluctuations, ambient temperature and ingredients used

CLEANING AND MAINTENANCE

This appliance requires little maintenance. It contains no user serviceable parts. In the rare event of any malfunction do not try to repair it yourself. Contact a Borosil Authorized Service Centre.

GENERAL CLEANING & CARE

- After use and before cleaning, switch off the appliance, remove the power plug from the socket.
- To protect against risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid.
- Do not use steel wool scouring pads or abrasive cleaners or scrape walls with metal utensils as this may damage the quick-clean interior.
- Wash all accessories in hot sudsy water or in a dishwasher. Wipe the door clean with a damp clean and wipe dry with a paper or cloth towel. Clean the exterior with a damp cloth.
- Dry all parts and surfaces thoroughly prior to plugging oven in and using.

ENVIRONMENT FRIENDLY DISPOSAL



Correct disposal of this product

To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle this product responsibly to promote sustainable reuse of material resources.

WARRANTY FOR REPAIR AND SALES

This product comes with a warranty of Two Years on product from the date of purchase as specified on the Warranty Card. This is against all defective material or workmanship. In the event of a defect, Borosil Limited at its sole choice, will either repair or replace this product or any component of the product found to be defective free of cost through any Borosil Authorized Service Center or at customer place or with dealer from whom it has been purchased during the warranty period.

For any information or problem, contact Borosil Customer Care Toll free no. **1800 120 8499**, **1800 224 550** or e-mail us at **customer care@borosil.com** or contact your local dealer or **Borosil Authorized Service Centre** and provide information about the defect with the model number and serial number of the product.

The warranty is not valid in case :

1. Product is not used according to user manual.
2. Defects caused by improper or reckless use.
3. Repairs done by persons other than Borosil Authorized Service Centre.
4. Modifications of any nature made in the product.
5. Tampered serial number and incomplete warranty card after purchase.
6. Product if used for commercial purpose (i.e. other than domestic use)
7. Usage of parts not recommended by Borosil or those made by other manufacturers.
8. The model no. on the invoice is different from the product to be repaired.
9. Borosil is not responsible for accidents arising due to the use of accessories not designed for the utilisation with this product.
10. If the defects are caused by fire, flood and the other act of god.
11. If the defects are caused by use of incorrect current or voltage or faulty electric power supply.
12. All consumables and parts susceptible to normal wear & tear are not covered under this warranty.
13. This warranty does not cover damage or injury caused by accident, mishandling, misuse or normal wear and tear or for loss of injury, directly or indirectly arising out of use of this product. The decision of the company in this regard shall be final.
14. If the product is used with any type of adapter or connector.
15. If the product is used in locations with different electrical specifications.

WARRANTY CARD

BOROSIL®

**THIS CARD IS VALID ONLY IF IT IS FILLED IN COMPLETELY, SIGNED AND STAMPED
BY THE DEALER ON THE DATE OF PURCHASE**

MODEL CODE: **BOTG48CRS15** SERIAL NO: _____

CUSTOMER'S NAME: _____

ADDRESS: _____

PHONE NO. RESIDENCE: _____ OFFICE: _____

DATE OF PURCHASE & BILL NO.: _____

DEALER NAME & SIGN: _____

CUSTOMER'S SIGNATURE: _____

DEALER'S STAMP

BOROSIL®

CORPORATE OFFICE :

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