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› USHA 30L Oven Toaster Griller (OTG) Calypso Instruction Manual

USHA OTGW30 DRC TURBO CALYPSO

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Model: OTGW30 DRC TURBO CALYPSO

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully before operating this appliance.

- Do not touch hot surfaces. Always use oven mitts or pot holders when handling hot items.
- To protect against electrical shock, do not immerse the cord, plug, or any part of the appliance in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use attachments not recommended by the appliance manufacturer, as this may cause hazards.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Oversize foods or metal utensils must not be inserted in the oven toaster griller as they may create a fire or risk of electric shock.
- A fire may occur if the oven toaster griller is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not place any materials other than manufacturer's recommended accessories in this oven.
- Do not place cardboard, plastic, paper, or similar materials in the oven.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.

PRODUCT OVERVIEW

The USHA 30L Oven Toaster Griller (OTG) Calypso is a versatile kitchen appliance designed for various cooking methods including toasting, air frying, baking, broiling, rotisserie, pizza, and dehydration. It features a digital control panel and advanced heating technologies for efficient cooking.

Components and Accessories

- OTG Unit
- Skewers
- Rotisserie Forks
- Grill Rack
- Bake Tray
- Crumb Tray
- Rotisserie Tong
- Grill & Bake Tong
- 360° Convection Tray

Key Features



Digital Control Panel: Features an intuitive LED display and ergonomic knobs for easy selection of 8 cooking modes and precise temperature/time adjustments.



Double Glass Door: Enhances heat insulation, leading to higher heat retention within the oven and reduced cooking times due to minimal heat dissipation.



Turbo Convection Mode: A high-speed (2600 RPM) fan circulates hot air rapidly, ensuring faster and more even cooking, resulting in a super-crisp surface while maintaining interior moisture.



360° Convection Tray: Its mesh design facilitates even heating from all sides, promoting consistent crisping and browning without the need to manually turn food.

BEFORE FIRST USE

1. **Unpacking:** Carefully remove the OTG and all accessories from the packaging. Retain packaging for future storage or transport if needed.
2. **Cleaning:** Wipe the exterior of the oven with a damp cloth. Wash all removable accessories (grill rack, bake tray, crumb tray, skewers, rotisserie parts, convection tray) in warm, soapy water. Rinse thoroughly and dry completely before placing them back into the oven.
3. **Initial Burn-Off:** To eliminate any manufacturing odors, operate the empty oven for approximately 10 minutes. Place the crumb tray at the bottom. Set the temperature to 200°C (400°F) and the function to 'Bake'. Ensure the area is well-ventilated during this process. A slight odor or smoke is normal during initial use. After 10 minutes, turn off the oven and leave the door slightly ajar to cool down.

SETUP

1. **Placement:** Place the OTG on a stable, heat-resistant, and level surface. Ensure there is adequate clearance (at least 10-15 cm) on all sides and above the appliance for proper ventilation. Do not place it directly against a wall or under cabinets that may be damaged by heat or steam.
2. **Power Connection:** Ensure the power outlet matches the voltage requirements of the appliance. Plug the power cord into a grounded electrical outlet.

OPERATING INSTRUCTIONS

The USHA Calypso OTG features a digital control panel with ergonomic knobs for selecting functions, temperature, and time.

General Operation

- **Power On:** Plug the appliance into a power outlet. The digital display will illuminate.
- **Function Selection:** Use the 'Function' knob to cycle through the available cooking modes (Toast, Air Fry, Bake, Broil, Chicken, Rotisserie, Pizza, Dehydration). Press the knob to confirm your selection.
- **Temperature Adjustment:** Use the 'Temperature' knob to set the desired cooking temperature. The temperature range is up to 250°C.
- **Time Adjustment:** Use the 'Time' knob to set the cooking duration.
- **Start/Cancel:** Press the 'Start/Cancel' button to begin or stop the cooking process.
- **Preheating:** For some modes like Air Fry, the oven may automatically preheat. The display will indicate 'Pre' during this phase. For other modes like Bake, manual preheating is recommended by running the oven at the desired temperature for 5-7 minutes before

placing food inside.

Cooking Modes

1. **Toasting:** Ideal for bread, bagels, and frozen waffles. Place items on the grill rack. Select 'Toast' function, adjust time and desired browning level.
2. **Air Fry:** Utilizes the Turbo Convection fan for rapid hot air circulation, perfect for crispy foods like fries, chicken wings, and snacks with minimal oil. Use the 360° Convection Tray for best results. Select 'Air Fry', set temperature and time. The oven will preheat automatically.
3. **Baking:** For cakes, cookies, casseroles, and more. Place the bake tray on the appropriate rack level. Select 'Bake', set temperature and time. Preheating is recommended.
4. **Broil:** For grilling meats, vegetables, or browning the top of dishes. Place food on the grill rack, closer to the top heating elements. Select 'Broil', set temperature and time. Monitor food closely to prevent burning.
5. **Chicken (Rotisserie):** For roasting whole chickens or large cuts of meat using the rotisserie function. Secure the food onto the rotisserie rod with forks. Insert the rotisserie assembly into the oven. Select 'Chicken' or 'Rotisserie', set temperature and time.
6. **Pizza:** Optimized for cooking pizzas. Place pizza directly on the grill rack or on the bake tray. Select 'Pizza', set temperature and time.
7. **Dehydration:** For drying fruits, vegetables, or making jerky. Arrange food on the grill rack or convection tray. Select 'Dehydration', set a low temperature and extended time.
8. **Keep Warm:** Maintains food at a warm serving temperature after cooking. Select 'Keep Warm' function.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your OTG.

- Always unplug the appliance and allow it to cool completely before cleaning.
- **Interior:** Wipe the interior walls with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive cleaner. Avoid using harsh chemicals or abrasive pads that can damage the surface.
- **Exterior:** Clean the exterior with a soft, damp cloth. Do not use abrasive cleaners or scourers.
- **Glass Door:** Clean the double glass door with a glass cleaner or a damp cloth.
- **Accessories:** Wash the grill rack, bake tray, crumb tray, skewers, rotisserie parts, and convection tray in warm, soapy water. Rinse and dry thoroughly. The crumb tray should be cleaned regularly to prevent grease buildup.
- Do not immerse the main unit, power cord, or plug in water or any other liquid.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure plug is securely in outlet; check household circuit breaker; try a different outlet.
Food not cooking evenly.	Incorrect rack position; overcrowding; uneven food placement.	Adjust rack position; avoid overcrowding; ensure food is spread evenly. Utilize the 360° Convection Tray for better air circulation.
Smoke or odor during operation.	Food residue; initial burn-off; excessive grease.	Clean the interior and accessories thoroughly. This is normal during first use. Reduce grease on food or use a drip tray.
Digital display not working.	Power issue; internal malfunction.	Check power connection. If problem persists, contact customer support.
Cannot change time/temperature during cooking.	This model requires stopping the current cycle to adjust settings.	Press 'Cancel', then re-select function, temperature, and time.

SPECIFICATIONS

Feature	Detail
Brand	USHA
Model Name	Calypso
Item Model Number	OTGW30 DRC TURBO CALYPSO
Capacity	30 Litres
Product Dimensions (D x W x H)	19.9D x 23.8W x 16.6H Centimeters
Colour	Black & Steel
Control Type	Knob Control
Door Style	Dropdown Door
Door Material Type	Glass (Double Glass)
Power Source	Electric
Temperature Range	Up to 250 °C
Special Features	Adjustable Rack, Auto Cook Menu, LED Display, Large Capacity, Rust Resistant, Turbo Convection, 360° Convection Tray
Item Weight	10 kg 700 g

WARRANTY AND SUPPORT

Your USHA 30L Oven Toaster Griller (OTG) Calypso comes with a **2-year warranty** from the date of purchase, covering manufacturing defects under normal use.

For any product-related queries, service requests, or technical assistance, please contact USHA customer support:

- **Toll-Free Number:** 1800 1033 111
- **Email:** usha_care@usha.com
- **Manufacturer:** Usha International Limited, Registered Office: Surya Kiran Building, 19 K.G. Marg, New Delhi-110 001

Please retain your purchase receipt for warranty claims.

