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› Wonderchef OTG 19L Oven Toaster Griller Instruction Manual

Wonderchef OTG Curved: 19L

Wonderchef OTG 19L Oven Toaster Griller Instruction Manual

Model: OTG Curved: 19L

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Wonderchef 19L Oven Toaster Griller (OTG). Please read this manual thoroughly before first use and retain it for future reference.



Image: Wonderchef 19L OTG with open door, showing a pizza inside.

IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plug, or any non-removable parts of the oven in water or other liquid.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 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.
- Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, or any other flammable materials.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not place sealed containers in the oven.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the parts of your Wonderchef OTG.

- **Main Unit:** The primary oven body.
- **Chromed Wire Rack:** For grilling and supporting baking dishes.
- **Baking & Grilling Tray:** For baking and collecting drippings.
- **Tray Handle:** For safely inserting and removing hot trays and racks.
- **Crumb Tray:** Located at the bottom, collects crumbs for easy cleaning.
- **Temperature Control Knob:** Adjusts oven temperature up to 250°C.
- **Function Selector Knob:** Selects heating elements (Top, Bottom, All-side).
- **Timer Knob:** Sets cooking time up to 60 minutes with auto shut-off.
- **Heat-Resistant Tempered Glass Door:** Allows viewing of food during cooking.



SETUP

1. **Unpacking:** Carefully remove the OTG and all accessories from the packaging. Retain packaging for future transport or storage.
2. **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 near flammable materials like curtains.
3. **Initial Cleaning:** Wipe the exterior with a damp cloth. Wash the baking tray, wire rack, and tray handle with warm, soapy water, rinse, and dry thoroughly.
4. **First Use (Burn-in):** Before cooking food, operate the empty oven for approximately 15 minutes at the maximum temperature (250°C) with the function selector set to "All-side Heating". This helps burn off any manufacturing residues and odors. A slight smoke or odor is normal during this process. Ensure the area is well-ventilated.
5. **Power Connection:** Ensure the voltage rating of the appliance matches your local power supply. Plug the power cord into a grounded electrical outlet.



Image: Wonderchef 19L OTG with dimensions indicated: 28cm height, 43cm width, 31.5cm depth.

OPERATING INSTRUCTIONS

Your Wonderchef OTG is designed for baking, grilling, and roasting. Follow these steps for general operation:

General Operation

1. **Prepare Food:** Place your food on the baking tray or wire rack.
2. **Insert Tray/Rack:** Open the oven door and carefully slide the tray or rack into the desired shelf position. Use the tray handle for safety if the oven is already hot.
3. **Close Door:** Close the oven door securely.
4. **Set Temperature:** Turn the **Temperature Control Knob** to your desired temperature (from 100°C to 250°C).
5. **Select Function:** Turn the **Function Selector Knob** to choose the heating mode:
 - **Top Heating:** Activates only the upper heating elements, ideal for browning or grilling.
 - **Bottom Heating:** Activates only the lower heating elements, suitable for baking bases.
 - **All-side Heating:** Activates both upper and lower heating elements for even baking and roasting.
6. **Set Timer:** Turn the **Timer Knob** to the desired cooking time (up to 60 minutes). The power indicator light will illuminate, and the oven will begin heating.
 - For continuous operation, turn the timer knob past the 60-minute mark to the "Stay On" position (if available, otherwise set to max time and monitor).
7. **Cooking Process:** The oven will heat up and cook the food. The indicator light will remain on during operation.
8. **Completion:** Once the set time elapses, a bell will ring, and the oven will automatically shut off.
9. **Remove Food:** Carefully open the oven door. Using the tray handle or oven mitts, remove the cooked food.
10. **Cool Down:** Allow the oven to cool down completely before cleaning or storing.



MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your OTG.

1. **Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool down completely before cleaning.
2. **Exterior:** Wipe the exterior surfaces with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
3. **Interior:** Wipe the interior walls with a damp cloth and mild detergent. For stubborn stains, a non-abrasive cleaner designed for oven interiors can be used. Ensure all cleaning solution is wiped away.
4. **Crumb Tray:** Pull out the crumb tray from the bottom of the oven. Discard accumulated crumbs. Wash the tray with warm, soapy water, rinse, and dry thoroughly before reinserting.
5. **Accessories:** Wash the baking tray, wire rack, and tray handle with warm, soapy water. Rinse and dry completely. These are generally not dishwasher safe unless specified.
6. **Glass Door:** Clean the glass door with a glass cleaner or a damp cloth. Avoid harsh chemicals that could damage the seal.
7. **Do Not Immerse:** Never immerse the main unit of the OTG in water or any other liquid.



**Service at
your Doorstep!**

We provide best-in-class service at your doorstep for **OTG | Oven Toaster Griller**, ensuring complete peace of mind. Just call us on **18002660788**.



Image: Hand cleaning the interior of the Wonderchef 19L OTG, demonstrating easy maintenance.

TROUBLESHOOTING

If you encounter issues with your OTG, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven does not heat up.	Not plugged in; power outage; timer not set; temperature/function knobs not set.	Ensure the appliance is plugged in. Check power supply. Set the timer, temperature, and function knobs correctly.

Problem	Possible Cause	Solution
Food is not cooking evenly.	Incorrect rack position; uneven food placement; door not fully closed; heating element selection.	Adjust rack position for optimal heat distribution. Arrange food evenly. Ensure door is fully closed. Select "All-side Heating" for most baking/roasting.
Excessive smoke during operation.	Food spills or grease buildup; initial burn-in process.	Clean the interior and crumb tray thoroughly. If it's the first use, this is normal; ensure ventilation. If smoke persists, unplug and contact service.
Timer does not work.	Timer knob not turned past the initial resistance point.	Ensure the timer knob is turned sufficiently to activate the mechanism.

If the problem persists after attempting these solutions, please contact Wonderchef customer support.

SPECIFICATIONS

Brand	Wonderchef
Model Name	OTG Curved: 19L
Capacity	19 Liters
Product Dimensions (D x W x H)	44D x 32W x 29H Centimeters
Wattage	1200 Watts
Temperature Range	Up to 250 Degrees Celsius
Control Type	Rotary Knobs
Number of Shelves	3
Material Type	Metal (Body), Glass (Door)
Included Components	Main unit, Chromed Wire Rack, Baking & Grilling Tray, Tray Handle, Crumb Tray

WARRANTY AND SUPPORT

Your Wonderchef OTG comes with a reliable **2-year warranty**. For any service requirements or support, please refer to the following:

- **Warranty Period:** 2 years from the date of purchase.
- **Service Type:** Pan-India Doorstep Service.
- **Resolution Time:** Quick Resolutions within 48 Hours.
- **Additional Support:** On-demand Virtual Product Demo available.
- **Customer Care Contact:** 18002660788
- **Warranty Registration:** To register your purchase for priority service, visit [Wonderchef Warranty Registration](#).

REGISTER YOUR PURCHASE FOR PRIORITY SERVICE



SCAN ME

- Pan-India Doorstep Service
- Quick Resolutions within 48 Hours
- On-demand Virtual Product Demo



Mixer Grinders

Smart Appliances

Air Fryers

OTGs

Cookers & Cookware

Cooktops & Chimneys

Coffee Machines

Image: Information on Wonderchef's doorstep service and warranty registration.

RECIPES AND TIPS

Explore a variety of recipes and tips to make the most of your Wonderchef OTG.

- For delicious recipes by Chef Sanjeev Kapoor, visit [Wonderchef E-Recipe Books](#).

Comes with Delicious Recipes

by Chef Sanjeev Kapoor



Visit:
<http://bit.ly/47T5GBH>
or scan for exciting recipes

Image: Wonderchef 19L OTG with a QR code for accessing recipes by Chef Sanjeev Kapoor.

