



Nepal's Largest Electronics Brand



# USER MANUAL



A Quality Product  
Of



**CG-OTG2402C**



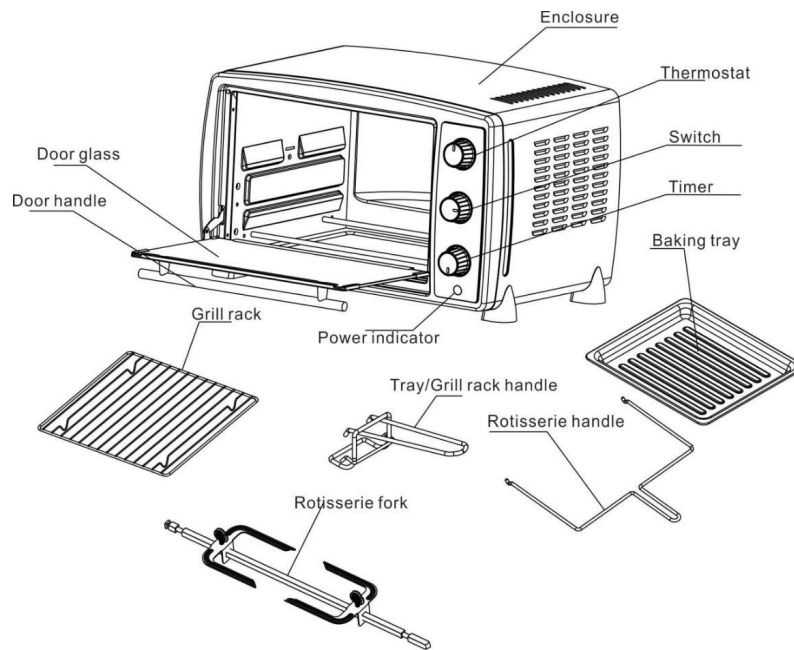
# IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handle or gloves.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock, do not immerse cord, plug, or any parts of the oven in water or other liquids.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner, return appliance to the nearest Authorized Service Center for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
8. Do not place on or near a hot gas or electric burner, or in a heated oven, or in a microwave oven.
9. When operating the oven, keep at least 12 cm of space on all sides of the oven to allow for adequate air circulation.
10. Unplug from outlet when not in use, or before cleaning. Let it to cool before putting on or taking off parts, or before cleaning.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not cover any part of the oven with metal foil. This may cause overheating of the oven.
13. Use extreme caution when removing tray or disposing of hot grease or other hot liquids.
14. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, crating a risk of electric shock.
15. 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 store any item on the oven during operation.
16. Extreme caution should be exercised when using containers constructed if anything other than metal or glass.
17. Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
18. Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
19. 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. Always hold the plug, but never pull the cord.
20. Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.
21. 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 gas a scratch or nick, contact our consumer relations line before using the oven.
22. Do not use this appliance outdoors.
23. Do not use this appliance for other than intended use.
24. This appliance is for HOUSEHOLD USE ONLY.
25. The accessible surfaces are liable to get hot when the appliance is operating.
26. Glass Door cannot support goods in the fully open position.
27. The appliance are not intended to be controlled by an external timer or separate remote-control system.

**SAVE THESE INSTRUCTIONS**

# Components:








## Before Using Your Electric Oven

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

1. Read all instructions included in this manual.
2. Make sure oven is unplugged and Timer Knob is in the Off position.
3. Remove all racks and pans. Wash the racks and pans in hot sudsy water or in dishwasher.
4. Thoroughly dry all accessories and re-assemble in oven. Plug oven into outlet and you are ready to use your new Convection Electric Oven with Rotisserie and Grill.
5. 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.

## Using Your Electric Oven



Please familiarize yourself with the following oven functions and accessories prior to first use:

- **Function Knob:** There are six baking modes (off, upper and lower heating elements + fan , upper heating elements + fan , upper + lower heating elements , upper heating elements + rotisserie , upper and lower heating elements + rotisserie + fan ).
- **Thermostat Knob:** Choose desired temperature from LOW--65°C--240°C--HIGH.
- **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 end of programmed time.
- **Indicator Cover:** It is illuminated whenever oven is turned on.
- **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, and various other foods.
- **Rotisserie Handle:** Allows you to pick up Rotisserie Spit.
- **Rotisserie Fork:** Use to roast a variety of meats and poultry.

## ● Function OR

This function is ideal for Baking pork slice, chicken legs, chicken wings, potato flakes, poultry meat, chops, fish and so on with more evenly heating up.


### Operation

- Preheat oven as directed in recipe.
- Set Thermostat Knob to High.
- Turn FUNCTION Knob to  OR .
- Check baked goods for doneness 5-10 minutes before expected completion.
- Turn Timer Knob to “O” when complete.

## Function

This function is ideal for cooking bread, pizza, fowl in general.

### Operation

- Place a Grill Rack to in middle Support Guide
- 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 Timer Knob to ON. Time accordingly and check progress with meat thermometer to ensure desired doneness.
- To check or remove food, use TRAY/RACK HANDLE provided to help side food in and out.
- Turn Timer Knob to “O” when cooking is complete.



**NOTE: ALL toasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.**

## Function OR

This function is ideal for cooking chickens, fowl in general.

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 centered on 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.

### Operation

- Place Food Tray in lowest, to store the dropped oil.
- Preheat oven as directed in recipe.
- Set Thermostat Knob to 240°C
- Turn FUNCTION Knob to  or .
- Check baked goods for doneness 5-10 minutes before expected completion.
- Turn Timer Knob to “O” when complete.



## Function

This function is ideal for cooking whole chickens, fowl in general.

Rotisserie Spit Use: This function is ideal for cooking chickens, fowl in general.

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 centered on 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.

### **Operation**

- Place Food Tray in lowest, to store the dropped oil.
- Preheat oven as directed in recipe.
- Set Thermostat Knob to 240°C.
- Turn Function Knob to  OR .
- Check baked goods for doneness 5-10 minutes before expected completion.
- Turn Timer Knob to “O” when complete.

### **USE MAINTENANCE INSTRUCTIONS**

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

### **CLEANING INSTRUCTIONS**

#### **ALWAYS UNPLUG OVEN AND ALLOW TO COOL BEFORE CLEANING**

To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid.

Your oven features a Quick-Clean coating. If desired, wipe walls with damp cloth and moistened with mild detergent. 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 cloth and wipe dry with a paper or cloth towel. Clean exterior with damp cloth.

DRY ALL PARTS AND SURFACES THOROUGHLY PRIOR TO PLUGGING OVEN IN AND USING.

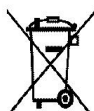
#### **TO STORE**

Unplug unit, allow to cool, and clean before storing. Store Electric Oven in its box in a clean, dry place. Never store appliance while it is hot or still plugged in. Never wrap cord tightly around the appliance. Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.

#### **SPECIFICATION:**

Model No	Power Consumption	Output	Capacity
CG-OTG1902	220V~50Hz	1200W	19 Liters
CG-OTG2402C	220V~50Hz	1500W	24 Liters
CG-OTG3302C	220V~50Hz	1600W	33 Liters

### Environment friendly disposal



**DISPOSAL:** Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.