

PRIMA PRO 30 L

Oven Toaster Griller

BOROSIL®

Performs Beautifully



USER MANUAL

BOTG04

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

INTRODUCTION

Congratulation on your purchase of
BOROSIL PRIMA PRO 30 L 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.

- 1) Use only. 230V, 50Hz AC power supply.
- 2) Do not use outdoors or for commercial purposes. (Only for household use).
- 3) 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.
- 4) Do not touch hot surfaces. Use handles or knobs. Do not move the appliance while it is plugged in.
- 5) Unplug from outlet when not in use and before cleaning. Allow the appliance to thoroughly cool before handling it or before cleaning it.
- 6) Do not let power cord hang over the edge of the table or counter, or touch hot surfaces.
- 7) Never wrap cord tightly around the appliance
- 8) Do not put any stress on the power cord where it connects to the product as the power cord could fray and break.
- 9) Turn the timer knob to "OFF" position to shut off the appliance. After that, switch Off the Mains supply. While unplugging, always hold the plug, never pull the cord.
- 10) To protect against risk of electric shock, do not immerse the cord, plug or cooking unit in water or any other liquid.
- 11) Do not plug or unplug the product into/from an electrical outlet with a wet hand.
- 12) 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.
- 13) Do not place the appliance near to a hot gas / electric burner, or any inflammable product which can harm the appliance.
- 14) 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.
- 15) Before using, place the appliance on an even, stable surface heat-resistant surface; operate according to the instructions given.
- 16) Do not move the appliance when it is containing hot oil or any hot liquid. make sure the appliance is empty while shifting it.
- 17) 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.
- 18) Use extreme caution when removing tray or disposing of hot grease or other hot liquids.

- 19) Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 20) Do not insert over-sized foods or metal utensils in the oven as they may create a fire or cause electric shock.
- 21) 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.
- 22) Extreme caution should be exercised when using containers made of material besides metal or glass.
- 23) Do not place any of the following materials in the appliance : cardboard, plastic, paper, or likewise.
- 24) Do not store any items other than manufacturer's recommended accessories, in this appliance when not in use.
- 25) Always wear protective, insulated oven mitts when inserting or removing items from the heated oven.
- 26) Take care against getting hurt by any sharp edge
- 27) This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Avoid scratching the door surface or nicking edges. If the door has a scratch or nick, contact Borosil Customer Care before using the appliance.
- 28) The accessible surfaces are liable to get hot when the appliance is operating.
- 29) Glass door cannot support goods in the fully open position, so do not place any article on it.
- 30) Rear surface of appliances should be placed against a wall.
- 31) **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. o Use this appliance only for its intended use, as described in this manual. Using any accessory attachment not provided with the product may cause hazard or injury. Areas which are not intended for holding/gripping must be given sufficient time to cool.
- 32) This appliance is not intended for usage/cleaning 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.
- 33) 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.

SAVE THESE INSTRUCTIONS

CONSUMER SAFETY INFORMATION

GROUNDING INSTRUCTIONS: This appliance is equipped with 3-wire cord having a grounded plug. This plug must be plugged into a properly installed and grounded outlet.

WARNING: Improper use of the grounding wire may result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying the plug.

POWER CORD: A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over longer cord. If it is necessary to use an extension cord, it should be positioned in such a way that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and;

1. Use only 3-wire extension cord with a 3-prong grounded plug.
2. The marked rating of the extension cord must be equal to or greater than the rating of the appliance. The rating label is located on the bottom of the unit.

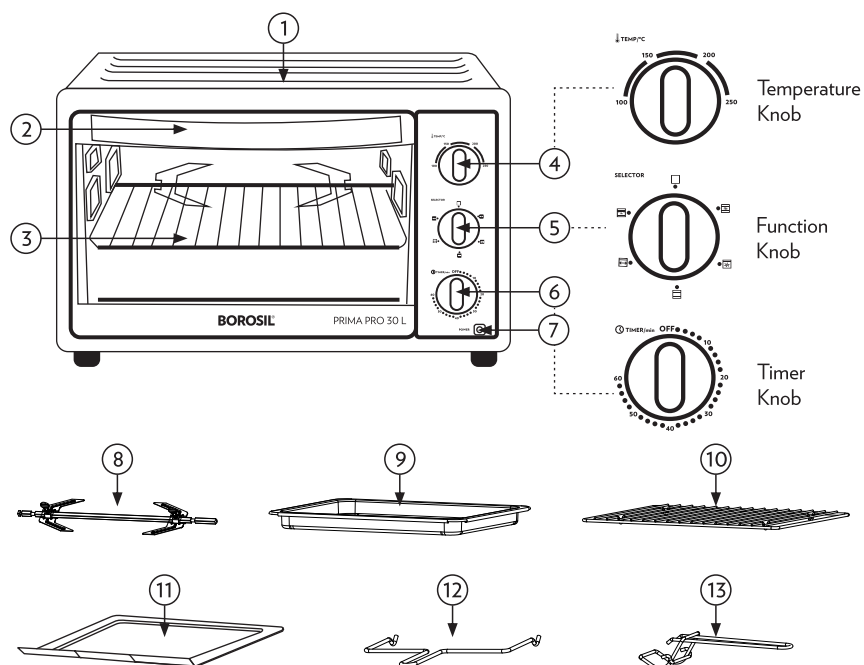
BEFORE USING YOUR ELECTRIC OVEN

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

- 1) Read all instructions and important safeguards 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 Prima Pro 30 L Oven Toaster Griller.
- 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.

Notice: When your Prima Pro 30 L 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



- | | | |
|----------------------|--------------------|--|
| 1) Outer Body | 6) Timer Knob | 11) Removable Crumb Tray |
| 2) Glass Door Handle | 7) Power Indicator | 12) Rotisserie Handle |
| 3) Glass Door | 8) Rotisserie Spit | 13) Handle for Cooking Tray & Grill Rack |
| 4) Temperature Knob | 9) Cooking Tray | |
| 5) Function Knob | 10) Grill Rack | |

- 8) Rotisserie Spit : Use to roast a variety of meat and poultry
- 9) Cooking Tray : For use in broiling and roasting meat, poultry, fish & various other food
- 10) Grill Rack : For toasting, baking and general cooking in casserole dishes and standard pans
- 12) Rotisserie Handle : Allows you to pick up Rotisserie Spit
- 13) Tray Handle : Allows you to pick up Cooking tray and Grill rack

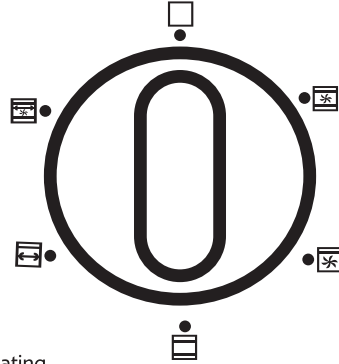
TECHNICAL SPECIFICATIONS

Product	: OVEN TOASTER GRILLER
Model Name	: PRIMA PRO 30 L
Item Code	: BOTG04
Rated Voltage	: 230VAC
Rated Frequency	: 50Hz
Rated Power	: 1500 W
Capacity	: 30 L
Household Use Only	

CONTROLS & FUNCTIONS

Mode Knob: There are six function modes:

- 1)  Off
- 2)  Upper heating + Fan + Lower heating
- 3)  Upper heating + Fan
- 4)  Upper + Lower heating
- 5)  Upper heating + Rotisserie
- 6)  Upper heating + Rotisserie + Fan + Lower heating



Temperature Control Knob: This knob helps to set the desired temperature for the particular recipe. Temperature range is from Min. to 100°C to 250°C.

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. You can also turn "OFF" the timer knob manually if required. If OTG is required to be on for more than 60 minute, the timer can be bypassed.

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

Rotisserie Fitment: Follow the steps as below:

- Insert the rotisserie Spit through the food. (e.g. full chicken etc.)
- Insert prongs on the Spit from both the sides of the rotisserie Spit so that the food is hold between the two prongs.
- Tighten 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/ Timer and Function knob as per the requirement of the recipe.

To Remove Rotisserie: After the grilling is over, the rotisserie Spit along with the food item should be removed from the socket with the help of rotisserie handle.

FUNCTION

CAUTION: Cooked food, metal rack/tray, handle and door can get very hot, handle with care.



Upper heating + Fan + Lower heating

Function ideal for baking & reheating operation

Operation:

- Place grill rack on the shelf as indicated in cook book
- Preheat the oven for 5 -10 minutes before every baking process.
- Place food to be cooked on the Cooking tray and then place the Cooking tray onto the Grill rack.
- Turn Mode knob to
- Set Temperature function knob as per the requirement of the recipe
- Turn Timer knob to ON. Set Timer function knob as per the requirement of the recipe
- To check or remove food, use the Tray/Rack handle provided to help slide tray in and out.
- The timer knob turns "OFF" automatically with a bell sound as the process time gets completed. You can also turn "OFF" the timer knob manually if required.
- Open the door completely and remove the food immediately to avoid over-cooking.



Upper Heating + Fan

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

Operation:

- Place grill rack on the shelf as indicated in cook book
- Preheat the oven for 5 -10 minutes before every baking process.
- Place food to be cooked on the Cooking tray and then place the Cooking tray onto the Grill rack.
- Turn Mode knob to
- Set Temperature function knob as per the requirement of the recipe
- Turn Timer knob to ON. Set Timer function knob as per the requirement of the recipe
- To check or remove food, use the Tray/Rack handle provided to help slide tray in and out.
- The timer knob turns "OFF" automatically with a bell sound as the process time gets completed. You can also turn "OFF" the timer knob manually if required.
- Open the door completely and remove the food immediately to avoid over-cooking.



Upper & Lower Heating

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

Operation:

- Place grill rack on the shelf as indicated in cook book
- Preheat the oven for 5 -10 minutes before every baking process.
- Place food to be cooked on the Cooking tray and then place the Cooking tray onto the Grill rack.

FUNCTION

- Turn Mode knob to 
- Set the "Temperature Knob" & "Timer 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 with a bell sound as the process time gets completed. You can also turn "OFF" the timer knob manually if required
- Open the door completely and remove the food immediately to avoid over-cooking

Upper heating + Rotisserie

OR

Upper heating + Rotisserie + Fan + Lower heating

This function is ideal for cooking whole chickens in general.

Operation:

- Place grill rack/cooking tray on the shelf as indicated in cook book
- Preheat the oven for 5 -10 minutes before every baking process.

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 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
- Set the "Temperature Knob" according to the dishes you are going to cook
- Turn Mode knob to  or 
- Turn the Timer knob to ON position. Set the Timer for the required duration
- The timer knob turns "OFF" automatically with a bell sound as the process time gets completed. You can also turn "OFF" the timer knob manually if required
- Open the door completely and remove the food immediately to avoid over-cooking

NOTE:

- 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 Cooking tray / Grill rack should not be over 250 g.
Place/ distribute food items evenly throughout the surface of the Cooking tray/Wire rack
- 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:

CAUTION:

- 1) To protect against electrical shock, DO NOT IMMERSE THE OVEN IN WATER OR ANY OTHER LIQUIDS.
 - 2) DO NOT USE ABRASIVE CLEANERS OR METAL SCOURING PADS or scrape walls with metal utensils as this may damage the quick-clean interior
- The oven should be cleaned every time for best performance and long life. Regular cleaning will also reduce the risk of fire hazard
 - After use and before cleaning, switch off the appliance, remove the power plug from the socket. Allow it to cool.
 - Remove the Removable Rack, Tray by pulling them out of the oven. Clean them with damp, soapy cloth. Make sure to only use mild, soapy water.
 - Wash all accessories in hot sudsy water or in a dishwasher.
 - To clean inside of oven, wipe the oven walls, bottom of oven, and glass door with a damp, soapy cloth. Repeat with a dry, clean paper or cloth towel. Clean the exterior with a damp cloth
 - Dry all parts and surfaces thoroughly prior to plugging oven in and using.
 - Store the oven in a clean, dry location such as on a table or counter top.

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 2106 520** or e-mail us at **myborosil@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 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: BOTG04

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 :

BOROSIL LIMITED

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CIN NO.: L36100MH2010PLC292722

SALES OFFICE :

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email: delhi@borosil.com

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Tel.: 044 2822 6012 / 2822 6013 | Fax: 044 2822 6014
email: borosilmso@ethnet / chennai@borosil.com

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