



OVEN TOASTER GRILLER
3619R, 3629R, 3635RC, 42RCSS

Instruction Manual



Dear Customer,

Congratulations!

You are now a proud owner of a USHA OVEN TOASTER GRILLER.

Innovatively designed, using only the highest quality material and components for years of trouble free performance.

Please read these instructions carefully before using.

Best Wishes



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CARING FOR YOU

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Read all instructions before using your OTGW and follow the same to prevent the risk of fire, electric



WARNING

This symbol will alert you to hazards or unsafe practices which could cause serious body harm or death.



CAUTION

This symbol will alert you to hazards or unsafe practices which could cause body injury or property damage



WARNING

1. Do not tamper with, or make any modifications / repairs to the product. Repairs should only be undertaken by a qualified service technician.
2. Do not use the appliance for anything other than intended use.
3. Accessible parts and accessories become hot during use. Always use handles, tongs or knobs. Young children should be allowed to operate the product under supervision only.
4. Do not operate the product if it is damaged.
5. Do not immerse the cord, plug or any other parts of the OTGW in water or any other liquids.
6. Do not store any item on top of the appliance when in operation. A fire may occur if the oven is covered or on coming in contact with any flammable material, including curtains, draperies, wallpapers etc. when in operation.
7. Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
8. Do not place or remove items from the OTGW without protective, insulated oven gloves.



CAUTION

1. Do not operate the oven with the door open.
2. Do not overcook the food, as it may burn and may result in the food catching fire and subsequent damage to the OTGW. Ensure cooking times are correctly set, small amounts of food require short cooking or heating times.
3. Do not block the exhaust outlets on the sides and back side of the OTGW.
4. Do not cook food wrapped in paper towels, unless your cook book contains instructions for the food you are cooking.
5. Do not rinse the trays and others accessories by placing in water immediately after cooking. This may cause damage or breakage.
6. Be certain to place the OTGW such that the front of the door is 8cm or more behind the edge of the surface on which it is placed, to avoid accidental tipping.
7. If smoke is observed, switch off and disconnect the OTGW from the power supply and keep the oven door closed to stifle any flames.
8. To disconnect, turn the timer knob to OFF, then remove the plug. Always hold the plug, and never pull the cord.
9. Unplug from power outlet when product is not in use and before cleaning.
10. Extreme caution must be exercised when moving a drip pan containing hot oil or other hot liquids.
11. Use extreme caution when removing the tray, racks or disposing of hot grease or other hot liquids.
12. The oven should be cleaned regularly and any food deposits should be removed.
13. Do not clean inside of the oven with metal scouring pads, which can touch electrical parts, creating a risk of electric shock.
14. Do not use containers made of anything other than metal or oven proof glass.
15. Be sure that nothing touches the top or bottom elements of the oven during operation.
16. This appliance has safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Glass can still break around edges. Avoid scratching door surface or nicking edges.
17. This appliance is for HOUSEHOLD USE

SAFETY PRECAUTIONS

1. Use exclusive 230V socket with earth
2. Do not bend power cord forcefully or break.
3. Do not plug in or pull out power cord with wet hands
4. Do not use oven other than cooking or sterilization such as cloth drying etc.
5. Do not insert metal pins or wires through the vents or other openings in the oven body.
6. Do not plug in power cord when socket hole is loose or plug is damaged.
7. Do not place the water container on the set.
8. Do not place heavy things on the set and do not cover the set with cloth while using.
9. Do not install the set in the damp space or wet area.
10. Do not let children hang onto oven door.
11. Do not hold food or accessories as soon as cooking is over.
12. Plug out oven if it is not used for long duration.

SAVE THESE INSTRUCTIONS

This appliance is intended for household use only.

(The appliance will not be covered under the manufacturer's warranty if the product is used for commercial purpose or in an unintended way)

All details with regard to the installation, operation and care are compiled to the best of our knowledge.

No claims can be derived from the information provided, the illustrations or descriptions in this manual.

- Save the instruction manual for future reference.
- If the appliance is given as a gift, please include the manual with the product.

The manufacturer does not assume any

liability for damages arising as a result of the following:

- Non-observance of the manual
- Uses for non-intended purposes
- Improper repairs
- Technical alterations, modifications of the device
- Use of unauthorized spare parts

Modifications of the product are not recommended and will void the warranty.

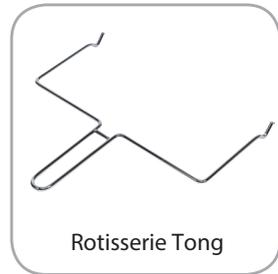
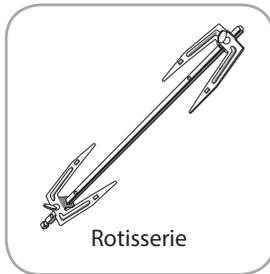
KNOW YOUR OTG

IDENTIFICATION OF PARTS



Your OTGW comes with the following accessories:

1. Crumb Tray
2. Baking Tray
3. Grill Rack
4. Rotisserie*
5. Skewer Rods – 4 each
6. Rotisserie Tong*
7. Grill & Bake Tray Tong



* Rotisserie and Rotisserie Tong
only available with OTGW 3635 RC
and OTGW 3642 RCSS

UNPACKING AND INSTALLING

By following these basic steps you will be able to quickly check that your oven is operating correctly. Please pay particular attention to the guidelines on where to install the oven. When unpacking your oven make sure you remove all accessories and packing materials. Check to make sure that your oven has not been damaged during shipping.

1. Unpack your oven and place it on a flat, heat resistant and non-flammable surface.
2. Place the oven on the level location of your choice with more than 85 cm height but make sure there is at least 10 cm of space on the back and sides of the oven for proper ventilation. The front of the oven should be at least 8cm from the edge of the surface to prevent tipping. Blocking the exhaust outlets on the rear and two sides can damage the oven.

3. To remove any dust that may have accumulated on the removable parts during packaging, clean the surface with damp cloth. DO not immerse the oven in water or any other liquid.
4. Remove any stickers (except for any warning/caution stickers).
5. Plug the oven into a standard household socket. Make sure your oven is the only appliance connected to the socket.
6. Open your oven door by pulling the door handle. Place the crumb tray below the heating elements at the bottom side.
7. Before first use, heat the empty oven and leave the door open for at least ten minutes. This will burn off any excess lubricants found in the oven's heating elements and is not harmful. A little smoke may be normal and will disappear within few minutes.

INSIDE OF YOUR OTGW



* Convection fan available with OTGW 3635 RC and OTGW 3642 RCSS

OPERATING INSTRUCTIONS

KNOW THE CONTROL PANEL

1 TEMPERATURE CONTROL

Choose the desired temperature from 100°C to 250°C for baking or rotisserie function.

2 FUNCTION CONTROL

This oven is equipped with six functions for a variety of cooking needs.



TOAST – Both top and bottom heating elements along with convection fan are ON.



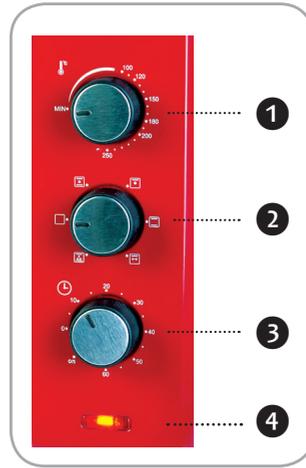
GRILL/BROIL WITH CONVECTION – Only the top heating element along with the convection fan is ON.



ROTISSERIE – Only the top heating element and rotisserie motor are ON.



BAKE – Both top and bottom heating elements are ON.



ROAST – Both top and bottom heating elements, convection fan and rotisserie motor are ON.

KEEP WARM – Your OTGW allows you to keep your food warm and fresh. Just set the desired temperature by rotating the temperature control knob and turn the Timer Control Knob to ON position.

3 TIME CONTROL

The timer knob is used to set the time as per the requirement of the recipe. To operate the timer, turn the knob to the right (clockwise) and set it to the required time. If cooking requires more than 60 minutes, the timer can be bypassed by using the STAY ON function. To bypass the timer, set the TIMER knob to ON position. A bell rings when the programmed time is over.

4 TIMER INDICATOR

The Red Indicator will remain illuminated until the set time is over.

ILLUMINATION FUNCTION

A light is provided inside the oven and will be on when the timer is set. This facilitates easy viewing of the cooking process inside the cooking chamber

COOKING MODES AND ACCESSORY USAGE

MODE	FUNCTION KNOB	ACCESSORIES						
		Crumb Tray	Baking Tray	Rotisserie	Grill Rack	Skewer Rods	Rotisserie Tong	Grill & Bake Tray Tong
TOAST/ FRY		✓			✓			✓
GRILL/ BROIL		✓			✓	✓		✓
BAKE		✓	✓					✓
ROTISSERIE		✓		✓			✓	
ROAST		✓		✓			✓	

PLACEMENT OF ACCESSORIES

1. Placing the Crumb Tray- Below the bottom heating element



2. Placing the Baking Tray-
 - a. Place in Slots 1 to 4
 - b. Use Tongs to place and remove



3. Placing the Grill Tray-
 - a. Place in Slots 1 to 4
 - b. Use Tongs to place and remove



4. Rotisserie Assembly and Placement-
 - a. Attach the holding pincers on the rotisserie



Slide the pincer on to the rotisserie rod



Tighten the screw to hold the pincer in place



5. Rotisserie Assembly and Placement-
b. Placing the rotisserie in the
motor slot:



Use the Rotisserie tong to hold the rotisserie, with the pointed end on the right side



Use the tong to place the rotisserie.
First insert the pointed end in the right
hand side motor groove, then place the
Left side in the resting groove.

6. Placement of Skewers



Skewer the food and place the skewer
rods on the skewer rack.



Slide the rack in place inside the oven.

TIPS ON HOW TO USE

ROTISSERIE

For best results, we recommend preheating the oven.

OPERATION

- Set the temperature control to desired temperature setting.
- Turn Function control to ROTISSERIE / ROAST position (as per requirement).
- Slide food through the rotisserie rod and fit the prongs on either side with the help of the screws provided in the prongs.
- Place one end of the rotisserie in the groove provided on the sides of the chamber.
- Ensure that the food is centered on the rotisserie.
- Place the other end of the rotisserie on the opposite groove.
- Slide the crumb tray into the lowest position
- Rotate the Timer to set required time.
- When cooking is complete, turn the timer to “OFF” position.
- A bell will ring at the end of cooking time.
- Remove the rotisserie by placing the hooks of the rotisserie tong under the grooves on either side of the rotisserie. Lift the left side of the rotisserie first by lifting it up and out. Then pull the rotisserie out of the drive socket and carefully remove it from the oven.

GRILL/BROIL

For best results, we recommend preheating the oven.

OPERATION

- Set the temperature control to desired temperature setting.
- Turn Function control to GRILL/BROIL position.
- Slide the crumb tray into the lowest position.
- Place food on the wire rack and slide it into the top rack.
- Food should be placed as close as possible to the top heating element without it touching the element.
- Brush food with sauces or oil, as desired.
- Rotate the Timer to set required time.
- When cooking is complete, turn the timer to “OFF” position.
- A bell will ring at the end of cooking time.

TIPS ON HOW TO USE

TOAST

Oven size allows you to toast larger quantities of food. If small amount is being toasted, place food on the wire rack in the center of the oven.

OPERATION

- Set the temperature control to desired temperature setting.
- Turn Function control to TOAST position.
- Slide the crumb tray into the lowest position.
- Place food to be toasted on the wire rack and slide it into the middle slot with the indentations pointing down.
- Rotate the Timer to set required time.
- Turn the food according to your need (light or dark).
- When cooking is complete, turn the timer to “OFF” position.
- A bell will ring at the end of cooking time.

BAKE

Bake your favourite cookies, cakes, pies, brownies etc. We do not recommend usage of oven roasting bags or glass containers in the oven. Never use plastic, cardboard or paper or anything similar in the oven.

OPERATION

- Place the wire rack or baking tray as per recipe requirement in the lowest rack.
- Preheat the oven for almost 15 minutes.
- Place food to be baked on the wire rack or baking tray as per recipe requirement.
- Turn the function control to BAKE position
- Turn the TIMER knob to ON position.
- When cooking is complete, turn the timer to “OFF” position.

PRODUCT SPECIFICATIONS AND TECHNICAL DETAILS

Model No.	3619R	3629R	3635RC	3642RCSS
Wattage	1380 W	1600 W	1600 W	2000 W
Input Power	230 V / 50Hz, Single Phase			
Capacity	19 Litres	29 Litres	35 Litres	42 Litres
Accessories	Crumb tray, Baking tray, Grill rack, Rotisserie*, Skewers rods (4), Rotisserie tong*, Grill & bake tray tong			

Note: In view of USHA policy of continual development, specifications may change without notice.

MAINTENANCE & CLEANING

COMPLETELY CLEAN AND DRY ALL PARTS AFTER EVERY USE

- Unplug the oven and allow it to cool completely before any cleaning or maintenance activity.
- Never allow water to spill on the tempered glass door when it is still warm.
- Ensure all acidic materials (lemon juice, oils etc.) are cleaned promptly.
- To clean interior walls, use a damp cloth and a mild liquid soap solution or a soapy solution on a sponge. Keep the oven door open to let it dry.
- Never use harsh abrasives or corrosive products to clean the interiors. It can damage the oven.
- Do not use abrasive cleaners for the exteriors, as they could leave scratches on the body. Simply wipe the exterior with clean cloth and dry thoroughly.
- Wire rack and baking tray are dishwasher safe. If heavily soiled, soak in warm soapy water or use a nylon scouring pad or nylon brush.
- Never wrap the power cord around the oven.

What Is Not Covered:

- Service trips to your home to teach you how to use the product.
- If the product is connected to any voltage other than that shown on the rating plate.
- If the fault is caused by accident, neglect, misuse or Act of God.
- If the fault is caused by factors other than normal domestic use or use in accordance with the owner's manual.
- If the fault is caused by pests for example, rats or cockroaches, etc.
- Noise or vibration that is considered normal, for example spin sound, or warning beeps.
- Normal maintenance which is recommended by the owner's manual.
- Removal of foreign objects / substances from the machine: example, grit, moulds, food particles etc.
- Replace fuses in or correct house wiring.
- Correction of unauthorized repairs.
- Incidental or consequential damage to personal property caused by possible defects with this appliance.
- If this product is used for commercial purpose, it is not warranted.
- If the product is installed outside the normal service area, any cost of transportation involved in the repair of the product, or the replacement of a defective part, shall be borne by the owner.

WARRANTY CARD

This appliance is warranted for 2 year on product against all manufacturing defects from the date of sale. In the event of any complaint, please contact Usha Care at Toll Free No. 1800 1033 111.

The warranty is valid only when:

1. The appliance has been installed, used and maintained in accordance with the instruction manual.
2. The warranty card and cash memo duly signed by the authorized dealer are presented with the complaint.
3. The appliance has not been opened or tampered with, by any unauthorized person.

This warranty does not apply for:

1. Damages due to chipping, peeling,

plating and denting.

2. Breakage or damage to components made out of Bakelite, Urea, ABS, SAN and such plastic materials, rubber parts and cord.
3. Normal wear and tear of parts.
4. Damage resulting from accidents, mishandling or negligence on part of the customer.

Liability for consequential loss or damage is neither accepted nor implied.

S.NO: _____

DATE: _____

CASH MEMO: _____

DEALER'S NAME AND ADDRESS: _____

OWNER'S NAME & ADDRESS: _____



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To explore our range of product and recipe log on to www.usha.com www.ushacook.com



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