

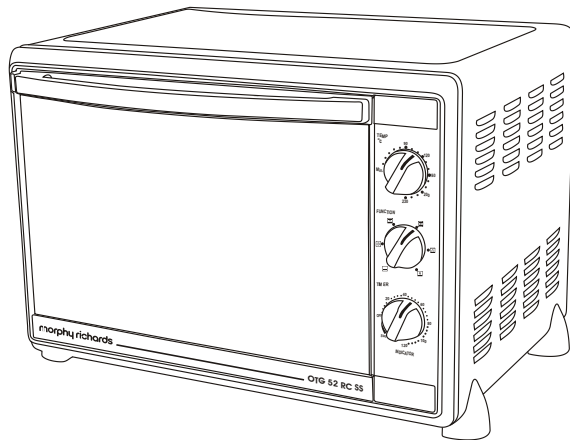
**morphyrichards**

# Oven toaster griller

## 52 RC SS



Please read and keep these instructions



Getting the best from your  
new oven toaster griller...



[www.morphyrichards.co.uk](http://www.morphyrichards.co.uk)  
[www.morphyrichardsindia.com](http://www.morphyrichardsindia.com)

## **Important safeguards:**

1. Read all the instructions.
2. Do not use the oven toaster griller (OTG) other than its intended use.
3. Do not use outdoors.
4. Do not immerse the OTG, power cord or power plug in water or other liquid.
5. Do not let the mains lead hang over the edge of a worktop where a child could reach it.
6. Never allow a child to operate the OTG.
7. Unplug from the socket when not in use and before cleaning. While removing the plug from the socket never pull on the power cord.
8. Do not operate the OTG with damaged plug or after the OTG has malfunctioned or has been dropped or damaged in any way. Contact Morphy Richards service center for advice on examination, repair, electrical or mechanical adjustment.
9. Do not move the OTG when plugged in or hot.
10. Do not let the mains lead contact hot surfaces. Never wrap the cable around the OTG.
11. To avoid risk of burns, do not touch the heating element, outer metal surface and front glass door of the OTG when in use & hot. Use tongs for handling hot cooking tray, wire rack & rotisserie.
12. Place the OTG on a stable, plane and heat resistant surface. Special care should be taken to keep the OTG away from

flammable materials such as curtains or draperies during and after use. Do not use underneath cupboards.

13. Never cover the OTG when in use.
14. Do not apply water on the front glass while in operation or when it is hot as the glass could crack otherwise.
15. Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
16. Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
17. Do not store any materials, other than recommended accessories, in this oven when hot.
18. Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
19. In order to comply with safety regulations and to avoid hazards please contact nearest Morphy Richards authorized service centre for service.

## **Save these instructions:**

### **Electrical requirements:**

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C.

**IMPORTANT:** The plug removed from the mains lead, if severed, must be destroyed as a plug with bared flexible cord is hazardous if engaged into a live socket outlet.

**WARNING:** This appliance must be earthed.

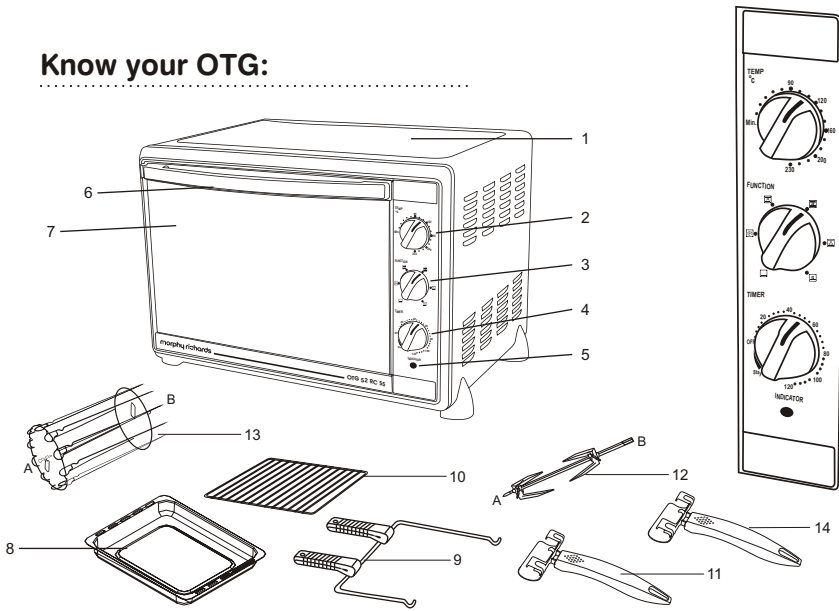
## Technical specifications:

<b>Models</b>	<b>OTG 52 RC SS</b>
Power supply	230 volts, AC 50 Hz
Wattage	2000 Watts
Capacity	52 Litres
Outer body	Stainless steel
Thermostat	Snap action
Timer	0-120 Minutes, Stay On

## Accessories:

Baking tray	1 No.
Wire rack	1 No.
Baking tray handle	1 No.
Wire rack handle	1 No.
Rotisserie rod set	1 No.
Rotisserie tong	1 No.
Kebab rod set	1 No.

## Know your OTG:



- ❶ Body
- ❷ Temperature control knob
- ❸ Function select knob
- ❹ Timer knob
- ❺ Power on Indicator
- ❻ Door handle
- ❼ Mirror glass door

- ❽ Baking tray
- ❾ Rotisserie Tong
- ❿ Wire rack
- ⓫ Baking tray handle
- ⓬ Rotisserie rod set
- ⓭ Kebab Rod set
- ⓮ Wire rack handle

## Before first use:

1. Carefully unpack the OTG, accessories, and printed material. Remove stickers (if any, except the rating label).
2. Read all the instructions provided in this manual carefully to familiarise yourself with the product.
3. Wipe the glass door and the inner cavity of the OTG with a moistened cloth. Wipe again with a dry cloth.
4. Place the OTG on a plane and heat resistant surface. Leave a space of at least 4 inches (100 mm) between the back cover of the OTG and the wall.
5. Insert the power plug into a suitable power socket and switch ON the OTG by setting the timer at 10 minutes.
6. Let the OTG heat up for 10 minutes with function select knob at "toast/convection mode" position and temperature control knob at 230°C. A slight smell may be emitted. This is normal in any electrical appliance and will last only for a short time. Ensure sufficient ventilation. Switch OFF the OTG by turning the timer knob to OFF position after 10 minutes.

## Instructions for use:

1. Before every use, preheat the OTG for 10 minutes with function select knob on your desired function position and temperature control knob at desired temperature.
2. Pre-heating need not be done for second and subsequent consecutive cooking operations, if the time between the first and the second consecutive cooking operations is lesser than 5 minutes.
3. Set the time with timer knob as per the requirement of the recipe (exclude the pre

heating time). The OTG will switch ON, the moment the timer knob is set to any desired cooking time. After the set time elapses, the power supply to the unit would shut off automatically. If you desire to switch off the OTG at any time, turn the timer knob back to OFF position.

4. Open the glass door after the cooking function is over, always use the glass door handle.
5. To remove the baking tray, always use the baking tray handle.

## Controls & functions:

### 1. Temperature control knob:

This knob helps to set the temperature as per the requirement (0-230°C) of the recipe.

### 2. Function Select Knob:

This knob is used to set the desired function in the OTG:

#### 1. Defrost (☄)

- Place the baking tray handle on the centre rack position.
- Set the temperature dial to the desired temperature.
- Set the timer dial to the desired cooking time.
- The defrost function enables you to defrost meat, poultry, fish, bread, cake and fruit.

#### 2. Broil/Rotisserie/Convection (☄)

- Place the wire rack on the top rack position.
- For Rotisserie fitment, refer to 'How to use the Rotisserie' below.
- Place the baking tray below the wire rack. Shut the oven door.
- Set the temperature dial to the desired

temperature.

- Set the timer dial to the desired cooking time.

### 3. Toast/Convection ( )

- Place the wire rack on the centre rack position.
- Set the temperature dial to the desired temperature.
- Set the timer dial to the desired cooking time.

### 4. Toast/Convection/Rotisserie ( )

- Place the wire rack on the centre rack position.
- For Rotisserie fitment, refer to 'How to use the Rotisserie' below.
- Place the baking tray below the wire rack. Shut the oven door.
- Set the temperature dial to the desired temperature.
- Set the timer dial to the desired cooking time.
- While baking cakes, pies, cookies & bread temperature should be lower ( 10° - 150°C)

### 5. Bake/Convection ( )

- Place the baking tray on the center rack position. Shut the oven door.
- Set the temperature dial to the desired temperature.
- Set the timer dial to the desired cooking time.

### 6. Bake ( )

- Place the baking tray on the center rack position. Shut the oven door.
- Set the temperature dial to the desired temperature.
- Set the timer dial to the desired cooking

time.

- While baking cakes, pies, cookies & bread temperature should be lower (10° - 150°C).

### 3. Timer knob:

Timer Knob is used to set the time as per the requirement (0 - 120 mins, Stay On) of the recipe.

- The knob also ensures the power supply to the unit.

- To operate the timer, wind the timer clockwise and set it to the required time. Supply to the unit will cut off automatically once the set time elapses.

## How to use the 'Rotisserie':

### Rotisserie fitment:

Follow the steps as under:

- Insert the rotisserie rod through the food (e.g. full chicken etc.).
- Insert the prongs from both the sides of the rotisserie rod so that the food is held between the two prongs.
- Tighten screws of both the prongs on the rotisserie rod.
- Insert 'A' end of the rotisserie rod into rotisserie rod support and Insert 'B' end of the rotisserie rod into rotisserie rod socket.
- 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 rod along with the food item should be removed from the socket with the help of rotisserie tong.

Follow the steps as under:

- Hold the rotisserie tong with both hands.

- Place the tong rods below the rotisserie rod notches, provided at the extreme ends. Lift up the left end of the rotisserie rod slightly.
- Push the rotisserie rod towards left so that it comes out of the socket.
- Now lift the right end of the rotisserie rod.
- Balance the tong with both hands along with the food item and rotisserie rod while removing out the same.

**NOTE:** The recipes given in the recipe section are meant as a guideline. The timings and temperatures given with the recipes may vary to a certain extent depending on voltage variations, ingredients used and ambient conditions.

#### **Kebab Rod :**

The Kebab Rod with multiple spokes helps in roasting food as it revolves over the source of heating. The rotating device cooks the food evenly & makes it more tender & juicier.

#### **How to use the “Kebab Rod”:**

- Insert the food onto the spokes of the kebab rod.
- Insert 'A' end of kebab rod into rotisserie rod support and insert 'B' end of kebab rod into the rotisserie rod socket.
- Shut the door.
- Set the temperature, timer & function knob as per the requirement of the recipe.

#### **General cleaning and care:**

1. After use and before cleaning, switch-off the OTG, remove the power plug from the

socket and wait for the OTG to cool.

2. Wipe the glass door and the inner cavity of the OTG with a moistened cloth. Wipe again with a dry cloth.
3. If any food particle or liquid has spilled, clean it with a damp cloth and let the interior dry thoroughly.
4. Never use metal polish or coarse scouring agents for cleaning.
5. Do not scrub the surface of the cooking tray with any hard or abrasive material, while cleaning. Use a sponge or nylon scrubber to clean the surface of the cooking tray. To clean the stubborn food particles on the cooking tray, make a thick paste of normal washing powder using little water and apply on the surface. Keep it for a while, scrub with sponge and wash.
6. Removable wire rack, baking tray, crumb tray can be washed, as normal kitchenware.

#### **Disposal:**

Old appliances must be put out of order. About the latest ways for disposal, contact your retailer or local authority.



#### **Repairs:**

Electrical appliances must only be repaired by authorized specialists. Because damages can occur by non-authorized repairs, in the case of a repair, contact Morphy Richards service center.

#### **Technical Data:**

Power Supply : 230V, AC 50Hz  
Wattage : 2000W



*Morphy Richards products are intended for household use only*

*Morphy Richards has a policy of continuous improvement in product quality and design. The Company, therefore, reserves the right to change the specification of its models at any time.*

*Products & parts are indicative only, the actual product may differ.*

**morphy richards**

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South Yorkshire, England, S64 8AJ

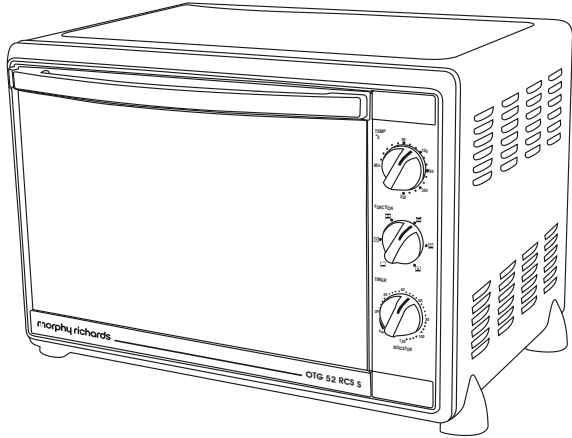
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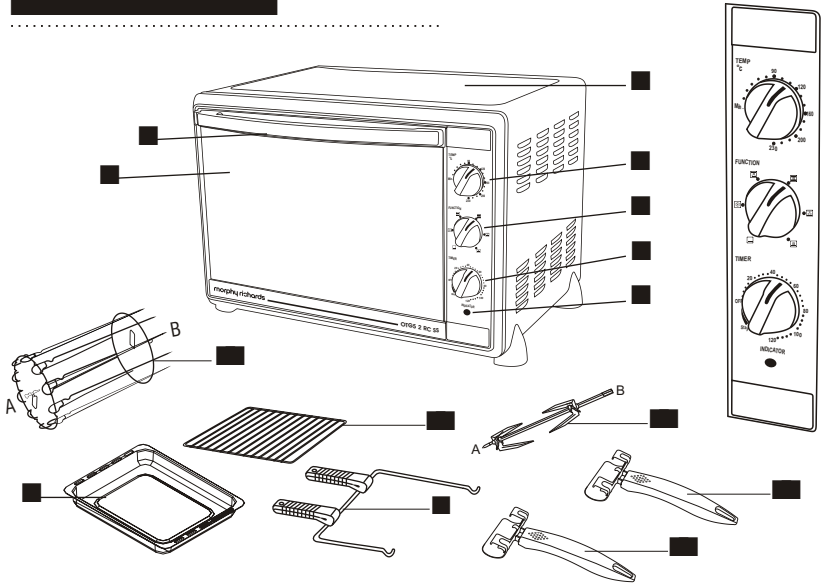
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