



WARRANTY CARD

Customer's Name & Address :

.....

.....

Tel. : Date :

Bill / Cash Memo No. :

.....
Dealer's Stamp & Signature

FOR CUSTOMER COMPLAINTS, CONTACT: MANAGER, CONSUMER CARE CELL
TOLL FREE NO.: 1800-425-6666 | MISSED CALL & SMS : +91-97400 34444
EMAIL: CUSTOMERCARE@STOVEKRAFT.COM | WEBSITE: WWW.STOVEKRAFT.COM

IMPORTED, MARKETED BY & CUSTOMER CARE ADDRESS:

STOVE KRAFT LIMITED

AN ISO 9001 : 2015 CERTIFIED COMPANY
81, HAROHALLI INDUSTRIAL AREA, KANAKAPURA TALUK
RAMANAGARA DISTRICT, BANGALORE RURAL - 562 112, INDIA
COUNTRY OF ORIGIN: PEOPLE'S REPUBLIC OF CHINA



ELECTRIC OVEN

WITH GRILL & ROTISSERIE

1
YEAR
WARRANTY

20
LITRES
CAPACITY



BAKE



GRILL



COOK & HEAT



ROAST

INSTRUCTION MANUAL AND WARRANTY CARD

WARRANTY TERMS AND CONDITIONS

Stove Kraft Limited warrants to the purchaser of this Pigeon ELECTRIC OVEN for a period of 1Year commencing from the date of purchase of the product, the company will repair or replace free of charge any part or parts of the product, should the company be fully satisfied in its sole directions, that the defect/s is/are due to faulty material or workmanship only. The warranty will be governed by the following clauses.

- 1) The company or their Authorised Service Agent/Dealer will repair / replace all parts that are failing due to faulty material or defective workmanship pertaining to the above product.
- 2) Only the Company or its Authorised Service Agent / Dealer can service / repair or attend to install/reinstall the above product.
- 3) No on-site warranty will be executed. The warranty will be executed only at authorized service centers and in which the authorized representative / dealer is situated including outstation locations. All to and fro traveling and other incidental expenses as prevailing from time to time incurred in connection with the visit of the purchaser to the service location for the purpose of execution of warranty shall be borne by the said purchaser only.
- 4) The warranty extended herein is in lieu of all implied conditions and warranties under the law and is confined to the repair or replacement of defective parts and does not cover any consequential or resulting liability, damage or loss arising from such defects. Further more, the warranty in no case shall extend to the payment or any monetary consideration whatsoever, of the replacement or return of the product as a whole.
- 5) This warranty does not cover corrosive, plastic and glass components adding decorative value to the product.
- 6) The warranty is issued subject to Jurisdiction of Bangalore Court of law.
- 7) The warranty is covered by force Majeure clause. In the event of the above product struck by any natural Calamity, This Warranty stands Null & Void.

SPECIFICATIONS:

Power: 1280 W

Voltage: 220-230V, 50/60Hz

DEAR CUSTOMER

Welcome to the Stove Kraft family.

Congratulations on choosing Pigeon ELECTRIC OVEN

To get the best benefit of this Product, kindly go through the user manual* before using the Product. Pigeon products are manufactured with state-of-the-art technology. They offer a valuable hand in your cooking and they would integrate with your life style and be your reliable support. If however, for some reason, you need any assistance or help - please let us know we shall be happy to resolve your issues at the earliest.

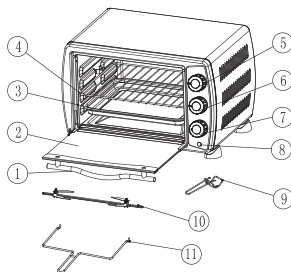
Assuring you of our best services and hoping to have patronage for other Pigeon products as well.

Yours
Team Stove Kraft

BEFORE USING THIS OVEN, PLEASE READ THIS INSTRUCTION MANUAL COMPLETELY

NAME OF PARTS:

1. Handle
2. Glass door
3. Bake tray
4. Wire rack
5. Temperature control
6. Function control
7. Timer control
8. Indicator light
9. Tray handle
10. Rotisserie sets
11. Rotisserie handle



IMPORTANT SAFEGUARD:

When using electrical appliances, basic precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces, Use handles or knobs.
3. Close supervision is necessary when any appliances are 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 liquid.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate appliances with damaged cord or plug or after the appliances malfunctions, or has been damaged in any manner. Return appliances to the nearest Authorized Service Center for examination, repair, or adjustment.
7. The use of accessory attachments not recommended 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 four inches of space on all sides of the oven to allow for adequate air circulation.
10. Unplug from outlet when not in use and before cleaning. Allow cooling before putting on or taking off parts, and before cleaning.
11. To disconnect, turn the control to OFF, then remove the plug. Always hold the plug, but never pull the cord.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not cover any part of the oven with metal foil.
14. Do not clean with metal scouring pads pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
15. Never leave the appliances unattended while broiling or toasting.
16. Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
17. A fire may cause if the oven is covered or touching inflammable material, including curtains draperies, walls. And like, when on operation. Do not store any item on the oven during operation.
18. Extreme caution should be exercised when using containers constructed of anything other than metal or glass.
19. Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
20. Do not store any materials, other than recommended accessories, in this oven when hot oven.
21. Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
22. Do not use outdoors.
23. Do not use appliance for other than intended use.

HOW TO USE THE ROTISSERIE FUNCTION

1. Set the thermo control to max.
2. Set the function control . Insert the pointed end of SPIT through skewer, making sure the points of skewer face in the same direction as pointed end of the spit. Slide skewer towards square of the spit and secure with thumbscrew.
3. Place food to be cooked on the spit by running the spit directly through the Center of the food.
4. Place the second skewer into the other end of the roast of poultry and secure skewer with the thumbscrew.
5. Check the food is centered on the SPIT.
6. Insert the point end of the spit into the DRIVE SOCKET. make sure the square end of the spit rests on the spit support.
7. Turn the time control to the choosed position.
8. When complete, turn the TIME control to the OFF position.
9. Remove the spit by placing the hooks of the rotisserie handle under the grooves on either side of the spit. Lift the left side of the spit first by lifting it up and out. Then pull the spit out of the drive socket and carefully remove the roast from the oven. take the meat off of the spit and place on cutting board or platter.

HOW TO BAKE

1. Place the removable rack into the desired position.
2. Place the bake pan on the wire rack. Shut off the oven door.
3. Turn the timer dial to the desired cooking time .
4. Turn the thermostat dial for the desired temperature.
5. When finished baking, turn the time dial till position "Off" to switch off the oven.

HOW TO BROIL

1. Insert the removable wire rack with food and the all-purpose pan.
2. Keep the door half-open.
3. Turn the thermostat dial to the desired broiling time.
4. When finish broiling, turn the timer dial till position "Off" to switch off the oven.

HOW TO TOAST

1. Set the temperature control to 250
2. Place food to be toasted on the Bake Rack.
3. Turn the Time Control to desired darkness. Bell will ring to signal the end of the Toast cycle.
4. When finish cooking, turn the timer dial till position "Off" to switch off the oven.

COOKING TIPS

1. Before putting food in the oven oil the grill shell.
2. Place the drip tray under the grill shell to avoid oil dropping inside the oven.
3. If the food is oily such as roast chicken etc, use two pieces of aluminium foils ,put one piece on the drip tray and use another one to cover the food. This avoids oil splashing during operation.

MAINTENANCE AND CLEANING

1. Disconnect the oven by taking out the plug from the outlet.
2. Always clean the dyed and enamel parts of the oven after using every-time, Keep the oven open to let it dry.
3. Ensure that all acidic materials (lemon or oil) are cleaned immediately.
4. The oil trays and grill shells can be cleaned with detergent and water. Preferably use dry cleaning powders to clean inner & outer sides of the oven.

CAUTION

If supply cord is damaged, it must be replaced by the manufacturer. It's service agent or similarly qualified person in order to avoid a hazard.

REPAIRS

Danger: Electrical appliances must only repaired by authorized specialists, because damages can occur by non-authorized repairs. In the case of a repair, contact your retailer.