

## SPECIFICATIONS

### GL 660 MR+Turbo

Power consumption	230V AC 50Hz, 2700W	Grill Heating Element	1850 W
Operating frequency	50Hz	Convection Heating Element	1900 W
Oven capacity	65 Ltr.	Net weight	30 Kg Approx.
Top Heating Element	850 W	Outside Dimension (WxDxH)	598x586x534
Bottom Heating Element	1050 W	Oven cavity Dimensions (WxDxH)	465x420x330

\*Subject to change without prior notice.

## WARRANTY

This GLEN Built-in Oven is fully warranted against any defect arising out of defective materials or faulty workmanship for a period of one year from the date of purchase. Should any defect develop in this product, the customer should bring the product to the nearest authorised service centre, where the company undertakes to get the product repaired free of charge.

This warranty is not valid if:

- The use and care instructions have not been followed.
- Defects are caused by accident, misuse, abuse or commercial use.
- The repair work is carried out by persons not authorised by the company.
- Any modification or alteration of any nature is made in the product.
- Normal wear & tear of the product is not covered under warranty
- The Bill/Cash memo and copy of warranty card is not presented.

Under no circumstances, whether based on limited warranty or otherwise shall the company be liable for incidental, special or consequential damages. Use of product indicates acceptance by you of the aforesaid terms and conditions.

PRODUCT NAME : BUILT-IN OVEN

MODEL NO.: GL 660 MR+Turbo

SERIAL NO.: \_\_\_\_\_

BILL NO. & DATE: \_\_\_\_\_

NAME OF OWNER: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

DEALER'S STAMP & SIGNATURE

Imported & Marketed by/In case of customer complaints Contact Manager - Customer Support

**Glen Appliances Pvt. Ltd.**

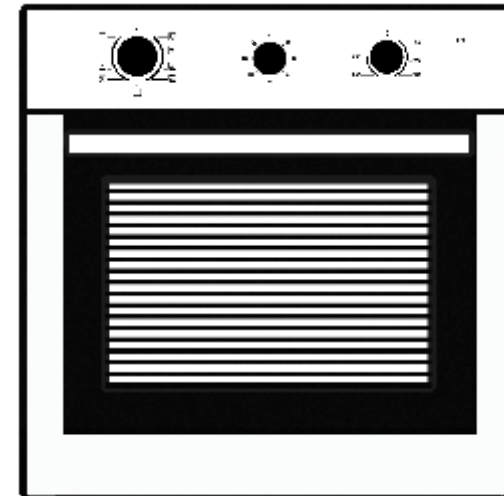
I-34, DLF Ind. Area, Phase-I, Faridabad, India. Ph.: 0129-2254191 Service Helpline : 9548130131  
E-mail : service@glenindia.com, info@glenindia.com Website : www.glenindia.com

# GLEN

Live Better !

**BUILT-IN  
OVEN**

GL 660  
MR+TURBO



USER'S GUIDE

## SAFETY HINTS

- Do not use the oven unless you are wearing something on your feet. Do not touch the oven with wet or damp hands or feet.
- Do not open the door during the cooking period.
- The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement, and installation by unauthorized personnel.
- When the door of oven is open do not place anything on it, you may unbalance your appliance, or break the door
- Some parts of appliance may keep its heat for a long time; it is required to wait for it to cool down before touching onto the points that are exposed to the heat directly.
- If you will not use the appliance for a long time, it is advised to plug it off.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

## FITTING THE OVEN INTO THE KITCHEN UNIT

Fit the oven into the space provided in the kitchen unit; it may be fitted underneath a work top or into an upright cupboard. Fix the oven in position by screwing into place, using the two fixing holes in the frame. To locate the fixing holes, open the oven door and look inside. To allow adequate ventilation, the measurements and distances adhered to when fixing the oven.

## IMPORTANT

If the oven is to work properly, the kitchen housing must be suitable. The panels of the kitchen unit that are next to the oven must be made of a heat resistant material. Ensure that the glues of units that are made of veneered wood can withstand temperatures of at least 120°C. Plastics or glues that cannot withstand such temperatures will melt and deform the unit, once the oven has been lodged inside the units, electrical parts must be completely insulated. This is a legal safety requirement. All guards must be firmly fixed into place so that it is impossible to remove them without using special tools. Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven. The hob must have a rear gap of at least 45 mm.

## DECLARATION OF COMPLIANCE

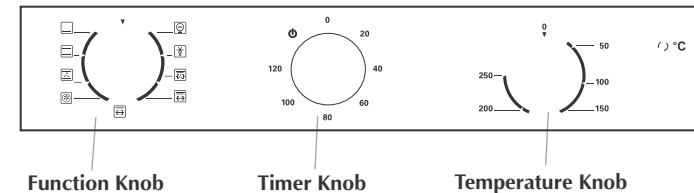
When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because these are dangerous to children.












## HOW TO USE

- Stay on: For the oven to be used in the (⏻). the food may catch fire if the cooking time is set too long. Close supervision is necessary during toasting and the time should not be set too long. NOTE: For cooking times which are under sixty minutes, first set to a longer time and then turn the switch back to the time you require.
- To set functions by turning the function knob to desired level. The oven will automatically start cooking after function, time and temperature are set.
- To set the time of cooking by turning the timer knob to desired time per your food cooking guide. After the cooking time is up, the unit will "Dong" to stop.
- To set the temperature by turning the temperature knob. If the unit is not in use, always set the knobs to "0".

## PRODUCT DESCRIPTION

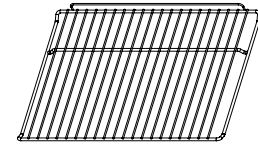


Symbol	Function Description
	<b>Oven Lamp:</b> which enables the user to observe the progress of cooking without opening the door.
	<b>Defrost:</b> The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). It's a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes and cream filled produce etc.
	<b>Bottom heat:</b> A concealed element in the bottom of the oven provides a more concentrative heat to the base of food without browning. This is ideal for slow cooking dishes such as casseroles, stews, pastries and pizzas where a crispy base is desired. The temperature can be set within the range of 60-120 C. The default temperature is 60 C
	<b>Conventional cooking:</b> The top and bottom work together to provide conventional cooking. The temperature can be set within the range of 50-250°C. The default temperature is 220°C.
	<b>Convention with fan:</b> Combination of the fan and both heating element provides more even heat penetration, saving up to 30-40% of energy. Dishes are lightly browned on the out side and still moist on the inside. Note: This function is suitable for grilling or roasting big pieces of meat at a higher temperature. The temperature can be set within the range of 50-250°C. The default temp. is 220°C.
	<b>Radiant grilling:</b> The inner grill element switches on and off to maintain temperature. The temperature can be set within the range of 180-240°C. The default temperature is 210°C. This is optional function that can be work with rotisserie motor.
	<b>Double grill:</b> The radiant heating element and the top heating element are working. The temperature can be set within the range of 180-240. The default temperature is 210 °C. This is optional function that can be work with rotisserie motor.
	<b>Double grill with fan:</b> The radiant heating element and top heating element are working with fan. The temperature can be set within the range of 180-240. The default temperature is 210. °C. This is optional function that can be work with rotisserie motor.
	<b>Convection:</b> An element around the convection fan provides an additional source of heat for convection style cooking. In convection mode the fan automatically comes on to improve air circulation within the oven and creates an even heat for cooking. The temperature can be set within the range of 50-240°C. The default temperature is 180°C.

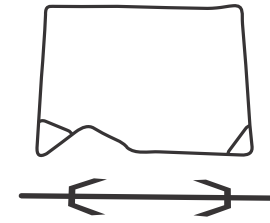
 20 W  
  40 W  
  2700 W  
  2700 W  
  1850 W  
  1900 W  
  1900 W  
  1050 W  
  1900 W

## ACCESSORIES

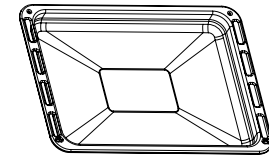
**Wire shelves:** For grill dishes, cake pan with items for roasting and grilling



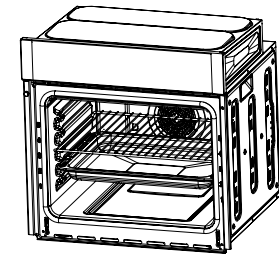
**Rotisserie rod and stand**



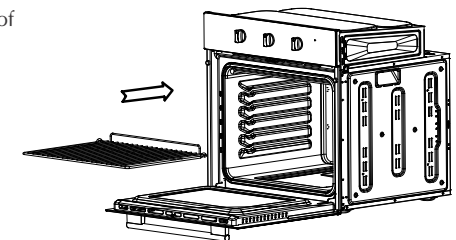
**Universal pan:** For cooking large quantities of food such as moist cakes, pastries, frozen food etc, or for collecting fat/ spillage and meat juices.



To ensure the oven shelves operate safely, correct placement of the shelves between the side rails is imperative. This will ensure that during careful removal of the shelf or tray, hot food items should not slide out.



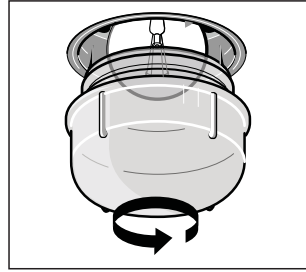
Insert the rack supports into assembly hole of oven cavity as shown in figure.



## BULB REPLACEMENT

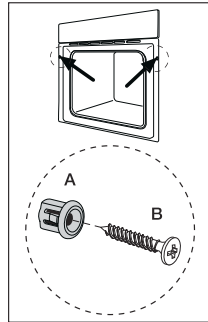
The bulb in the light is a special bulb, and has high temperature resistance (240V~25W). For replacement, proceed as follows:

1. Disconnect power from the mains outlet or switch off the circuit breaker of the unit's mains outlet.
2. Unscrew the covering glass and replace the bulb with a new one of the same type.
3. Screw the covering glass back in place.

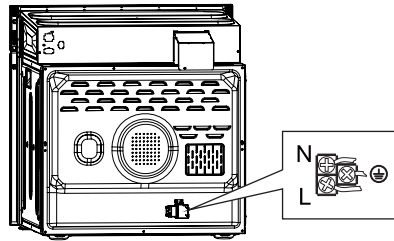


## SECURING THE OVEN TO THE CABINET

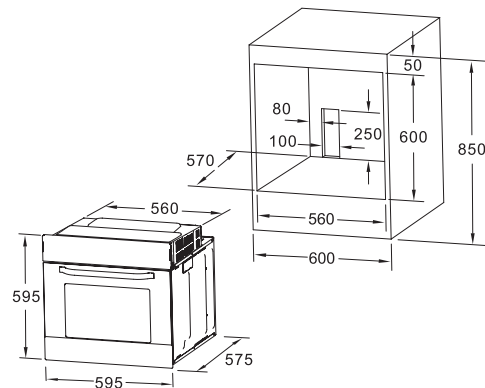
1. Fit oven into the cabinet recess.
2. Open the oven door.
3. Secure the oven to the kitchen cabinet with two distance holders "A" which fit the holes in the oven frame and fit the two wood screws "B".



## CONNECTION OF THE OVEN



## INSTALLATION



NOTE: The number of accessories included depends on the particular appliance purchased.

## CLEANING AND MAINTENANCE

For the sake of good appearance and reliability, keep the unit clean. The modern design of the unit facilitates maintenance to a minimum. The parts of the unit which come into contact with food have to be cleaned regularly.

- Before any maintenance and cleaning, disconnect the power.
- Set all controls in the OFF position.
- Wait until the inside of the unit is not hot but only slightly warm- cleaning is easier than when warm.
- Clean the surface of the unit with a damp cloth, soft brush or fine sponge and then wipe dry. In case of heavy soiling, use hot water with non- abrasive cleaning product.
- For cleaning the glass of the oven door, do not use abrasive cleaners or sharp metal scrapers, these can scratch the surface or lead to the glass being damaged.
- Never leave acidic substances (lemon juice, vinegar) on stainless steel parts.
- Do not use a high pressure cleaner for cleaning the unit. The baking pans may be washed in mild detergent.

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment(WEEE).

By ensuring this product is disposed correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

