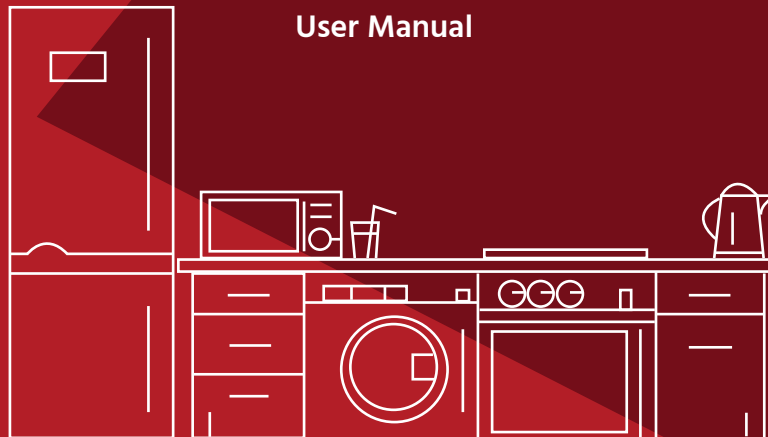


Lifelong

OVEN, TOASTER AND GRILLER

User Manual



Built for Taste. Built for India.

Manufactured for & Marketed by :
Lifelong Online Retail Private Limited

For queries and complaints:
please contact: customercare@lifelongindia.com
www.lifelongindiaonline.com

INTRODUCTION:

Dear Customer,

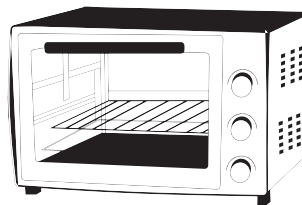
Congratulations! We welcome you to the Lifelong family, as you welcome our Lifelong Oven, Toaster & Griller to be a part of your home.

At Lifelong, our products are carefully built for the needs of India, which is why we have crafted a diverse range of innovative products, across a spectrum of categories - Home, Kitchen, Grooming, Fitness, Lifestyle and Smart Home, to better help you. We then deliver them at the best prices, enriching your everyday living.

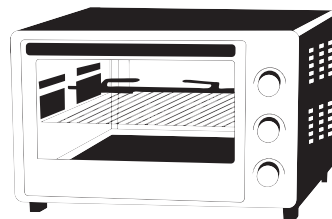
We are sure you can't wait to start using your new Lifelong Oven, Toaster & Griller. We know we can't!

Looking forward to building our bond for life, cheers!

Thank you, Team Lifelong



LLOT10/23



LLOT20/27/36/38

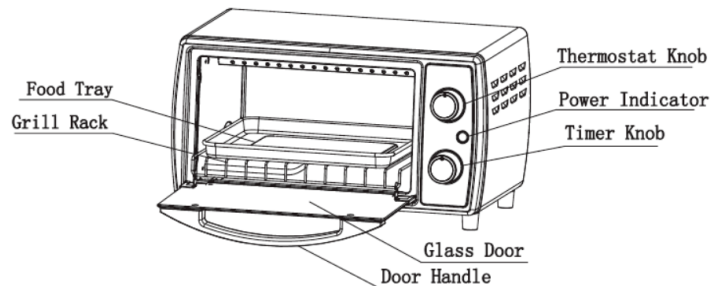
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ABOUT THE PRODUCT:

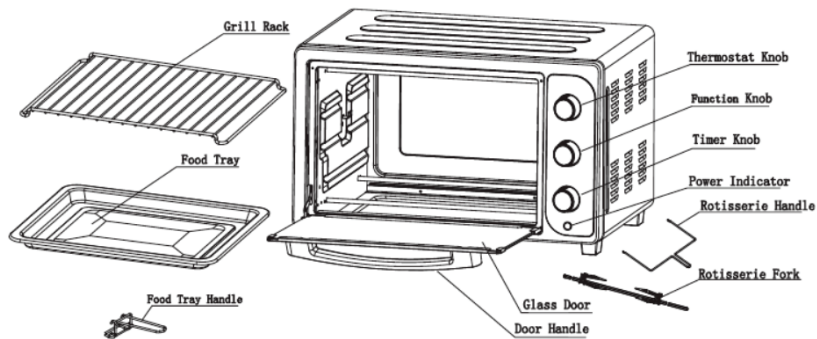
Lifelong's Oven, Toaster & Griller comes with multi-functional modes and its easy-to-use digital panel for selecting modes, recipes, time and temperature control make cooking so much easier and fun.

MARKING OF PRODUCT:



LLOT10/23

Note: Images are shown for illustrative purpose and might differ from the actual product



LLOT20/27/36/38

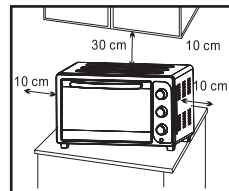
Note: Images are shown for illustrative purpose and might differ from the actual product

SPECIFICATIONS:

Details	LLOT10	LLOT20	LLOT23	LLOT27	LLOT36	LLOT38
Capacity	10L	20L	23L	27L	36L	40L
Wattage (W)	1000	1300	1380	1380	1500	1500
Rated Voltage (V)	230	230	230	230	230	230
Frequency	50 Hz	50 Hz	50 Hz	50 Hz	50 Hz	50 Hz
Motorized Rotisserie (Y/N)	No	Yes	No	Yes	Yes	Yes
Illuminated Chamber (Y/N)	No	No	No	Yes	No	Yes
Timer	30 mins	60 mins	60 mins	60 mins	60 mins	60 mins
Temperature (in Celsius)	100 - 250 Degree	100 - 250 Degree	100 - 250 Degree	100 - 250 Degree	100 - 250 Degree	100 - 250 Degree

PRECAUTIONS:

- If the oven is positioned too close to a wall, the wall will be burned or stained. Be sure the curtain etc. are not in contact with the body.
- Do not put anything between the bottom of the body and the surface on which it is set; an object so placed could be burned.



- Do not put anything on the oven while using it.

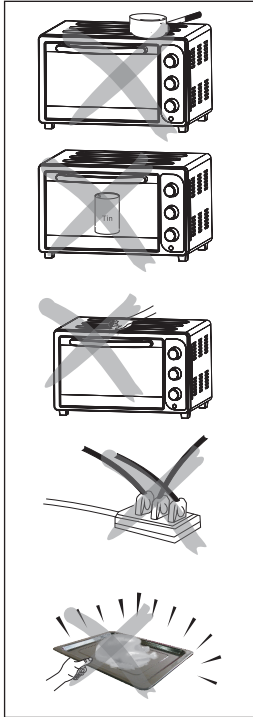
The heat could cause deformation, cracking etc.

- Any bottled or tinned food can not be heated directly as it would broke out and hurt the person.

- Be careful not to burn yourself during use or immediately after use. The metal parts and glass window of the door become extremely hot during use; do not touch it.

- AC power must be taken from a properly-wired outlet. Insert the plug completely into the socket. Do not use an electric light outlet. Never connect multipleplugs to the same outlet.

- Always use the food fork while inserting or removing the tray. Touching it will cause severe burns.

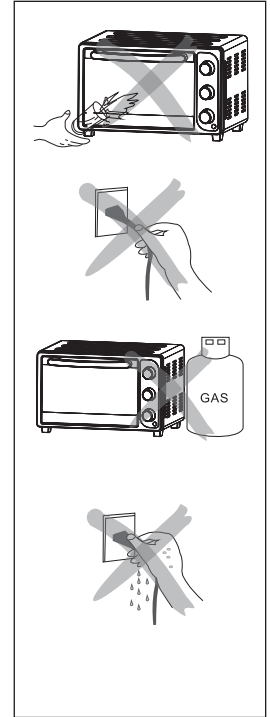


- Do not apply water when is the surface of the glass panel is hot. It may cause the glass to break.

- When unplugging the cord, always take hold of the plug itself. Never pull on the cord; doing so could break the wires inside the cord.

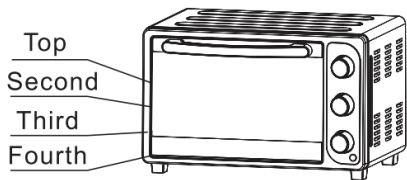
- Do not position the unit close to a gas burner or other source of high temperature or do not direct an electric fan etc; during use. Doing so could prevent correct temperature control.

- Do not wet the power cord not handle the unit with wet hands. Always unplug the cord after use, or whenever the unit is to be left unattended. A malfunction while the plug is inserted into the outlet could cause a fire.



RACK SUPPORTS:

You can adjust the tray at 4 different positions according to the dishes you want to cook. For instance, when making macaroni gratin and you want to have the top part cooked the most, use the second or the second rack support. For cooking a chicken, use the fourth rack support.



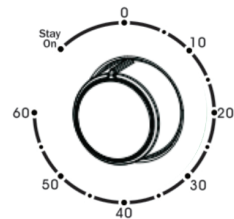
TEMPERATURE CONTROL DIAL:

Set the temperature control dial for the dishes which you are going to cook.

TIMER :



30 Minutes



60 Minutes

ROTISSERIE FUNCTION:

LLOT20/27/36/38

This function is ideal for cooking Tikkas, Kababs, Meats etc.

- Insert the pointed end of the spit through the fork, making sure the points of the fork face the same direction as that of the pointed end of spit.

- Slide the fork towards the square of the spit and secure with thumbscrew.

Place the food to be cooked on the spit by running; the spit directly through the center of food.

- Place second fork into the other end of the food. Check that food is centered on the spit.
- Insert the pointed end of the spit into the drive socket, located on right- hand side of the oven wall. Make sure the square end of the spit rests on the spit support, located on the left-hand side of oven wall.

- Grease the food tray and place it on the bottom support guide.
- Set the Temperature Control Knob to the desired temperature.
- Set the Function Knob to any of the two Rotisserie function.
- Set the Timer Knob to the desired time.

CLEANING & CARE:

- Always unplug OTG and allow it to cool before cleaning.
- Wipe the walls of the OTG with damp sponge, doth or nylon scouring pad and mild detergent.

- Do not use steel wool, metal scour& pad or abrasive cleaners or scrape walls with metal spoons etc, as this may damage the interior.
- Please use the Tray Handle for removing the grill rack and baking tray as shown below as they might be hot and greasy.



- Wash all accessories in warm soapy water or in a dishwasher.
- Wipe the door with a clean damp sponge and wipe dry with a paper or cloth towel.
- Clean the exterior with a damp sponge.
- Do not use any abrasive cleaner as this may damage the exterior finish.
- Do not use any abrasive cleaner or toel wool metal scouring pad on the drip pan as it may damage the enamel finish.
- Dry all the parts and surlaces thoroughly prior lo every use.

RECIPES:

TANDOORI PANEER

Settings:

Cooking time: 10 minutes

Temperature: 180° Centigrade

Shelf placement: Top Heater select: Top (Pre-heat oven for 10 minutes)

Serves :- 2 to 3

Ingredients:

200 gms.of Paneer (cut into cubes)

3-4 nos. of Garlic Flakes (optional)

1 no. of Ginger Piece 2-3 nos. of Green Chillies (medium sized)

1 tsp of Jeera

1/4 tsp of Red Chilli powder

2 nos. of Onion (cut into rings)

1 tsp of Ghee or oil 1 tsp of Orange Red Colour Salt to taste

Method:

Grind garlic, ginger, jeera and green chillies to a fine paste. Add oil/ghee, salt, chilli powder to the paste. Add enough colour to the paste. Apply paste on the paneer pieces. Place the paneer pieces on the grilling rack and grill at 180° Centigrade for 10 minutes. Turn the sides of paneer midway during the cooking process. Once ready, garnish with onion rings. Serve hot.

GRILLED MUSHROOM

Settings:

Cooking time: 10 minutes

Temperature: 150° Centigrade

Shelf placement: Centre Heater select: Both (Pre-heat oven for 5 minutes)

Serves :- 4 to 5

Ingredients:

300 gms.of Mushrooms

2 tsp of Red Chilli Powder

1 tsp of Dry Mango Powder (Amchoor)

1 tsp of Jeera Powder

1 tsp of Garam Masala Powder

1/2 tsp of Black Salt

2 tbsp of Oil

Salt to taste

Method:

Wash the mushrooms with hot water. Mix red chilli powder, amchoor, jeera powder, garam masala, black salt and salt with the mushrooms. Add the oil and keep it on the baking tray. Bake at 150° Centigrade for 10 minutes. Turn the sides of mushroom pieces midway during the cooking process. Serve hot.

TANDOORI FISH

Settings:

Cooking time: 30 minutes

Temperature: 200° Centigrade

Shelf placement: Middle

Heater select: Top (Pre-heat oven for 10 minutes)

Serves :- 6 to 8

Grill Ingredients:

1 kg Fish

20 garlic Flakes

20 gms. Ginger

14 tsp of Ground Cinnamon 14 tsp of Ground Cloves

1 no. of Mace (Small Piece)

1 tbsp of Curds

2 tsp of Dry Mango Powder

3 tsp of red Chilli Powder

1/2 tsp of Orange Colour Salt to taste

Method:

Clean the fish properly. Dry it with a clean cloth. Grind ginger and garlic finely.

Mix it with ground cinnamon, cloves, mace, dry mango powder, colour, salt, chilli powder and curd. Rub it on the fish and keep it aside for 15 minutes.

Keep the whole fish on the grill rack at 200° Centigrade for 30 minutes. Turn the sides of the fish midway during the cooking process. Serve hot with chutney.

PANEER TIKKA

Settings:

Cooking time: 20 minutes

Temperature: 180° Centigrade

Shelf placement: Centre

Heater select: Both (Pre-heat oven for 10 minutes)

Serves :- 3 to 4

Ingredients:

250 gms.of Paneer (cut into big cubes)

1 no. of Capsicum (cut into small squares)

1 no. of Tomatoes (cut into small squares)

2 nos. of Onions (cut into fine rings)

1 tbsp of Curds

1/2 tsp of Ginger-Garlic Paste

1 tbsp of Tandoori Masala

1/2 tsp of Turmeric Powder

1/2 tsp of Red Chilli Powder

1 tsp of Cornflour

1 tbsp of Oil

Salt to taste

Method:

Cut paneer into small cubes. Mix the curd along with salt, ginger-garlic paste, tandoori masala, red chilli powder, turmeric, corn flour and the vegetables.

Keep it aside for marination for about 30 minutes. Apply oil to the paneer and vegetable pieces. Place them on the baking tray. Bake 180° Centigrade for 20 minutes. Serve hot.

Note: This recipe can also be made using the rotisserie function in OTG models with rotisserie feature.

CHICKEN TANGRI KABAB

Settings:

Cooking time: 25 minutes

Temperature: 200° Centigrade

Shelf placement: Centre

Heater Select: Both (Pre-heat oven for 10 minutes)

Serves :- 2 to 3

Ingredients:

6 pieces of Chicken Leg
1/2 tsp of Red Chilli Powder
1/2 tsp of Pepper
1/2 tsp of Jeera Powder
1 tsp each of Dhania and Ajwain
2 tsp of Lemon Juice
2-3 nos. of Green Chilli (small)
Few Coriander Leaves 2 tsp of Grated Ginger
1 tbsp of Oil
1/2 tsp of Garlic Paste
2 tsp of Corn Flour
1 no. of Egg White
Pinch of Chicken Colour
Chilli Powder to taste
Salt to taste

Method:

Squeeze the chicken legs. Pierce them. Sprinkle salt, chilli powder, pepper, jeera powder, and dhania powder and lemon juice and keep them aside. In a bowl, add oil, ajwain, garlic paste, ginger, green chillies, coriander leaves. Mix well. Add corn flour, pinch of chicken colour and egg white. Mix these ingredients and blend it well in mixer. Apply this paste over the chicken legs and marinate for 25 minutes. Place the marinated chicken legs on the baking tray. Bake at 200° Centigrade for 30 minutes. Turn the sides of the chicken midway during the cooking process. Serve hot.

VEGETABLE CHEESE PIZZA**Settings:**

Cooking time: 10 minutes
Temperature: 200° Centigrade
Shelf placement: Centre
Heater Select: Both (Pre-heat oven for 10 minutes)
Serves :- 2 to 3

Ingredients:

1 no. of medium Pizza Base

50 gms.of Onion Chopped

50 gms.of Tomatoes Chopped

30 gms.of Capsicum Chopped

50 gms.of Pizza Cheese (shredded)

1 tbsp of Tomato Sauce

1/2 tsp of Oregano

1/2 tsp of Red Chilli Flakes

Black Pepper to taste

Salt to taste

Method:

Smear the tomato sauce on the pizza base. Add salt, pepper, red chilli flakes and oregano to onion, capsicum and tomatoes and mix well. Top the pizza base with this vegetable mix. Grate the pizza cheese on top of the pizza. Place the pizza on the grill rack. Bake at 200° Centigrade for 10 minutes. Slice and serve hot.

CREAM TART**Settings:**

Cooking time: 20 minutes

Temperature: 230° Centigrade

Shelf placement: Centre

Heater Select: Both (Pre-heat oven for 10 minutes)

Serves :- 8

Ingredients:

1 cup of Flour (Maida)

14 cup of Butter (unsalted)

1/4 tbsp of Castor Sugar (powdered sugar)

1/4 tsp of Baking Powder Pinch of salt

3-4 tbsp of Ice Cold Water Beaten fresh Cream or Vanilla Ice Cream (for filling)

Glazed Cherries to Garnish

Method:

Sieve flour, baking powder and salt together. Add sugar, butter and ice cold water. Knead into soft firm dough and refrigerate for 20 minutes. Roll out the dough about 1/2 thick. Cut into small tarts with a biscuit cutter. Press them into small tart moulds. Prick them with a fork all over.

Place all the tarts on the baking tray. Bake at 230° Centigrade for 20 minutes. Once ready, set aside to cool. Fill them with beaten fresh cream or vanilla ice cream.

Top it with cherry. Serve cold.

EGGLESS CHOCOLATE CAKE

Settings:

Cooking time: 30 minutes

Temperature: 180° Centigrade

Shelf placement: Centre

Heater Select: Both (Pre-heat oven for 10 minutes)

Serves :- 6

Ingredients:

1/3 tin of condensed milk

150 gms of maida

15 gms of Cocoa powder

1 tspn of baking Powder

1 tspn of Soda-Bicarb

60 gms of butter

½ tspn of vanilla Essence

1 cup of Milk

Pinch of Salt

Method:

Sift Maida, baking powder, soda bicarb, cocoa powder and salt. Beat butter, sugar and condensed milk till the mixture turns fluffy. Add vanilla essence and milk to the sift mixture. Beat till the mixture becomes smooth and light. Grease the baking dish and place the batter in it. Bake for 180° Centigrade for 30 minutes. Cool it on a wire rack and serve.

BUTTER BISCUIT

Settings:

Cooking time: 25 minutes

Temperature: 170° Centigrade

Shelf placement: Centre

Heater Select: Both (Pre-heat oven for 10 minutes)

Serves :- 20 to 25

Ingredients:

250 gms of Maida

200 gms of Butter

150 gms of Powdered Sugar

¼ tsp of Cooking Soda

¼ tsp of Vanilla Essence

Method:

Beat butter and sugar until light and fluffy. Sieve Maida and cooking soda. Mix this with the butter and sugar mixture to make a soft batter. Add vanilla essence. Knead until the dough becomes soft. Divide the dough into small balls. Press the balls to biscuit shape. Place these on the baking tray. Bake it at 170^o Centigrade for 25 minutes. Serve the biscuits with tea/coffee.

BREAD PUDDING**Settings:**

Cooking time: 30 minutes

Temperature: 200° Centigrade

Shelf placement: Centre

Heater Select: Both (Pre-heat oven for 5 minutes)

Serves :- 4 to 5

Ingredients:

2 cups of Milk

2 slices of Bread 2 nos. of Eggs

1/2 tsp of Vanilla Essence

1/2 tsp of Lemon Rind

10 nos. of Raisins

3 tbsp of Sugar

1 tbsp of Butter (unsalted)

Method:

Boil the milk and add sugar. Beat the eggs until soft and fluffy. Cut the bread slices into fine pieces. Add the bread pieces to the milk and add beaten eggs, lemon rind, vanilla essence and raisins. Mix well. Grease the baking tray and pour the mixture into the tray. Keep the baking tray in the pre-heated oven. Bake at 200° Centigrade for 30 minutes. Serve hot.

Terms and Conditions:

1. This warranty is void if:
 - a. The completely filled warranty card is not presented at the time of servicing the product.
 - b. The product is not operated according to the instructions given under the user manual.
 - c. Damages are caused by lightning, abnormal voltage, water or other liquid intrusion, fire, flood, accident, negligence or improper handling.
 - d. Product has been damaged due to installation, repairs, alterations or modifications by unauthorized service organizations or persons.
 - e. Product label specifying the model number, serial number and production code has been removed and altered.
 - f. Defects or parts requiring replacement due to ordinary wear and tear, corrosion, rust or stains, scratches, dents on the casing or paintwork of the product.
 - g. Claims damaged and/or missing parts (accessories) after 7 days from the original date of goods received.
 - h. Defects or faults in product which have been used for commercial/industrial purposes or which have been rented/leased or have been otherwise subject to non-household/non-domestic use.
2. Repairs or replacements will be carried out by authorized service provider.
3. During the limited warranty period, Lifelong or its authorized service provider will repair without charge the defective unit inclusive of labor and parts and restore the unit to its optimum working condition. All defective parts used for the warranty repair should be surrendered to Lifelong and/or its authorized servicer.
4. All expenses incurred in collecting the unit (s) or part(s) thereof from authorised service provider as well as any other expenses and incidentals will be borne by the consumer.

5. Lifelong obligations are limited to the repair and replacement of the defective product. Except as set forth above, there are no other express or implied warranty and all warranted, conditions or other terms implied by statute or common law (including any warranty of satisfactory quality, merchantability or fitness for a particular purpose) are excluded to the fullest extent permitted by the law.
6. Lifelong total liability for damages relating to or arising out of the purchase or use of the product regardless of the type or cause of such damage of the form of characterization of the claim asserted (e.g. contract or tort) shall not exceed the original purchase price paid for the product.
7. However in no event shall Lifelong and Lifelong authorized distributors be liable for any punitive, special incidental, indirect or consequential losses or damages whatsoever (including without limitation, damages for the loss of revenue, business, profits, goodwill, or contracts, business interruptions, loss of business information or any other pecuniary loss.) Whether or not Lifelong has been advised of the possibility of such damages. These limitations shall apply not with standing the failure of the essential purpose of any limited warranty. This limited warranty does not affect consumer's statutory rights under the law.
8. No carrier, dealer or employee is thereof authorized to make modifications to this warranty and you should not reply on any such representation. Lifelong reserves the right to amend the terms and conditions if necessary.

Consumer Warranty Card

Dear Customer,

Thank you for choosing a Lifelong consumer product. All Lifelong Consumer products are designed and manufactured to the highest standards to deliver high quality performance, as well as easy installation and use. At Lifelong, we believe in providing not only service, but adding value to your purchase. The warranty has therefore been designed especially for you with your interest at heart.

Warranty Service

All Lifelong consumer products are covered against manufacturing defects from them date of purchase.

Name of the product: _____

Model: _____

Warranty coverage: 1 year

Please note: Purchase receipt is necessary for warranty verification.

Customer Care: customer care@lifelongindia.com

Customer Details

Name: _____

Address: _____

Home Number: _____

Office Number: _____

E-mail Address: _____

Product Details

Model No.: _____

Serial No.: _____

Purchase Date: _____

Invoice Number: _____

Online Site: _____

Please log on to www.lifelongindiaonline.com and complete the online warranty form with your personal and product details within 14 days.