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KENT OTG 42L

 CONVECTION |  ROTISSERIE

STAINLESS STEEL BODY



Stay On Function



Easy to Use Knobs



Time & Temperature Settings

 2000 W  AUTO SHUT-OFF



Welcome to KENT

Dear Customer,

Congratulations on your purchase and welcome to **KENT!**

At the outset, allow us to thank you for your trust in **KENT Smart Chef Appliances**. At KENT, we take pride in our reputation for quality products and industry proven performance. We are certain that you will be more than satisfied with the performance of **KENT OTG 42 L** and that it will serve you and your family's need without any compromise.

This guide will help you in getting the best out of your appliance. Please go through the booklet to familiarize yourself with the operation and maintenance.

With its robust and high quality build, you can look forward to years of trouble-free service.

In case you require any further information, please contact your nearest **KENT** dealer/branch.

Bon Appétit!

KENT RO Systems Ltd.

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INTRODUCTION

We, at KENT, have always believed that a clean and healthy life is the right of every individual. This conviction is what made us embark on the journey to develop innovative solutions for purifying the water that we drink, vegetables and fruits that we eat, the homes that we live in and the air that we breathe.

Use of the innovative technology and the support of a competent service network, have enabled us to create a brand which has become synonymous to well-being. Continuing with the tradition, we now present the latest addition in our range-KENT OTG 42 L that allows you to bake, broil, grill, roast or cook any recipe of your choice.

Your need for an appliance that will let you explore recipes and cook healthy, is finally met. The new KENT OTG is designed keeping these exclusive needs in mind. Now, you can bake, broil, grill and roast any ingredient of your choice, and cook up a delectable meal, in a jiffy. This sleek stainless steel OTG will let you control the temperature while cooking and its rotisserie and convection modes will ensure that you cook so perfectly that your recipes beat the restaurants. Its Stay On function will keep the food warm till you are ready to serve it. It's time that you take it home to up the smartness quotient of your kitchen by a few notches.

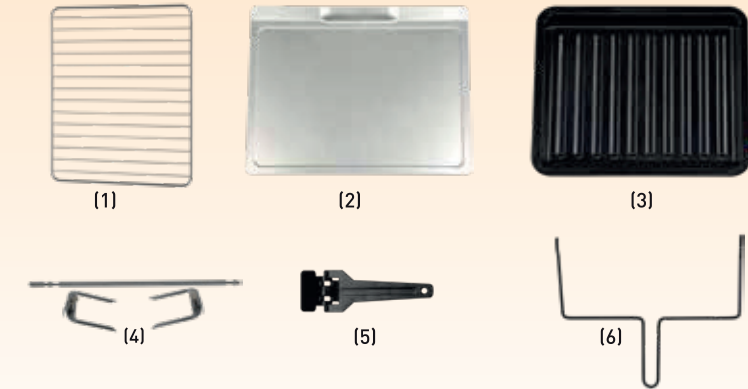
FEATURES OF KENT OTG 42 L

- Good capacity, sufficient to cook for 8 people
- Ideal for baking, grilling & toasting
- Easy to use knobs to set temperature, time & control heating for customized cooking
- Stainless steel body for durability
- The Stay On function enables you to keep the food warm till you are ready to serve it
- Heavy Duty 2000 W product.
- Timer with auto shut-off function
- Efficient heating element design
- Easy to clean design with crumb tray

KNOW YOUR PRODUCT




- 1) Grill Rack
- 2) Crumb Tray
- 3) Baking Tray
- 4) Rotisserie Spit Set
- 5) Tong
- 6) Rotisserie Handle



ITEMS IN THE BOX

1. Electric Oven : 1 N
2. Crumb Tray : 1 N
3. Baking Tray : 1 N
4. Grill Rack : 1 N
5. Rotisserie Spit Set : 1 N
6. Rotisserie Handle : 1 N
7. Tong : 1 N
8. User Manual : 1 N

USING THE PRODUCT







1. Remove any stickers that might prevent from operating the unit.
2. Check the unit for damages. Do not use in case of any damages.
3. Before switching on the appliance, make sure that your home's main voltage corresponds to the unit's operating voltage.
4. Make sure oven is unplugged and Timer Knob is in the Off position.
5. Clean the parts of the KENT OTG 42 L before using the appliance for the first time (see 'Cleaning & Maintenance' section).
6. Make sure all parts are completely dry before you start using the appliance.
7. After re-assembling your oven, we recommend that you run it at  MAX temperature for approximately 15 minutes.

Note: It is advised to use the appliance with a voltage stabilizer.

ROTISSERIE FORK USING TIPS

1. Insert the fork into the rod until near the end of the rod and then secure with thumbscrew.
2. Insert the food from the other side of the rod.
3. Place second fork into the other side of the rod, and then secure with thumbscrew. Check that the food is in the center of the rod firmly.
4. Insert the rod with the food into the oven. Insert one side of the rod into the support-hole of the oven. And then place the other side of the rod onto the support-bracket of the oven.

OPERATING MODES

- Function Knob:** This oven is equipped with six positions for a variety of cooking needs:
 - Lower heating elements 
 - Upper and lower heating elements +convection 
 - Upper heating elements +convection 
 - Upper and lower heating elements 
 - Upper heating elements +rotisserie 
 - Upper and lower heating elements +convection +rotisserie 
- Thermostat Knob:** Choose desired temperature from Low- 90°- 230°C (Low is cooking at room temperature).
- Timer Knob:** Turn control to the left: "Stay On"(counter - clockwise) and the oven will STAY ON until manually shut off. To activate timer, turn to right (clockwise) for other use. A bell sound will be heard at the end of the programmed time.


HOW TO OPERATE

Function Knobs Explained

Function

- This function is ideal for cooking cake in general.

Operation


- Place the food to be cooked on the wire rack / food tray. Insert the rack/tray into the middle support guide of the oven.
- Turn the **Function Knob** to .
- Set the **Thermostat Knob** to the desired temperature as needed for recipe.
- Set the **Timer knob** to the desired cooking time
- To check or remove food ,use the handle to help side food in and out.
- When the toasting is complete, a bell sound will be heard and the **Timer knob** will be back to the off position automatically. Open the door completely and remove the food immediately or the heat remaining in the oven will continue to toast and dry out your toast.

CAUTION: Cooked food, metal rack/tray, and door can be very hot, handle with care.

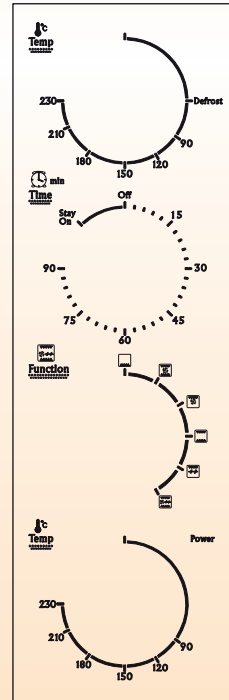
Function

- This function is ideal for cooking bread, pizza, and fowl in general.

Operation

- Place the food to be cooked on the Wire rack / food tray. Insert the rack/tray into the middle support guide of the oven.
- (2) Turn the **Function knob** to .
- (3) Set the **Thermostat knob** to the desired temperature as needed or recipe.
- (4) Set the **Timer knob** to the desired cooking time.
- (5) To check or remove food ,use a handle to help side food in and out.
- (6) When toasting is complete, a bell sound will be heard and the **Timer knob** will be back to the off position automatically. Open the door completely and remove the food immediately or the heat remaining in the oven will continue to toast and dry out your toast.



CAUTION: Cooked food, metal rack/tray, and door can be very hot, handle with care.



Function &

- This function is ideal for baking pork slice, chicken legs, chicken wings, potato flakes, poultry meat, chops, fish and so on with more evenly heating up.
- Note:** All toasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

Operation

- Place the food to be cooked on the Wire rack / food tray. Insert the rack/tray into the middle support guide of the oven.
- Turn the **Function knob** to  & .
- Set the **Thermostat knob** to the desired temperature as needed or recipe.
- Set the **Timer knob** to the desired cooking time.
- Check the baked goods for doneness 5~10 minutes before expected completion.
- When toasting is complete, a bell sound will be heard and the **Timer knob** will be back to the off position automatically. Open the door completely and remove the food immediately or the heat remaining in the oven will continue to toast and dry out your toast.



CAUTION: Cooked food, metal rack/tray, and door can be very hot, handle with care. Do not leave the Oven unattended.

FUNCTION &

- This function is ideal for cooking whole chickens, fowl in general.

Note: All toasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

Operation

- Place whole chicken on the rotisserie rod and fixed by the fork both side, insert the rod into the rotisserie hole position and close the door.
- Note:** Need to put the Food tray at bottom rack slot to collect oil drip during cooking, and put some water in food tray before cooking, it will make good effect for rotisserie.
- Turn Function knob to  & .
 - Set Thermostat knob to the desired temperature as needed for recipe.
 - Turn Timer knob to the desired cooking time.
 - Check baked goods for doneness 5~10 minutes before expected completion.
 - To check or remove the food, use spit handle provided to avoid scalding.
 - When toasting is complete, a bell sound will be heard and the Timer knob will be back to the off position automatically. Open the door completely and remove the food immediately or the heat remaining in the oven will continue to toast and dry out your toast.

CAUTION: Cooked food, metal tray/rod, and door can be very hot, handle with care. Do not leave the Oven unattended.

CLEANING & MAINTENANCE

- Let the appliance come to normal temperature.
- Switch off and unplug the appliance before cleaning it.
- Open the glass door and clean with a solution of lukewarm water & soap. Use a cleaning brush; never use scouring pads to clean it.
- Wipe the main unit with a moist cloth and non-abrasive liquid cleaner.

- Do not immerse the appliance in water or any other liquid .
- Never put any part of the appliance in the dishwasher.
- After cleaning it thoroughly, dry it using a soft cloth.
- Ensure that the appliance is completely dry before storing it.

PRECAUTIONS

- Do not disassemble, repair or alter the appliance on your own. It may cause appliance failure or breakdown.
- The input voltage must not exceed the rating; it might damage the appliance.
- Unplug before cleaning/moving the appliance.
- Do not use the appliance with damaged power cord or plug.
- If power cord is damaged, replace it with a genuine KENT spare.
- Do not install the appliance near any heat source, e.g., heater.
- If the appliance is not in use for a longer time, unplug it.
- Do not sit on, stand on or shake the appliance.
- Do not use the appliance when it is in a recumbent or inclined position.

IMPORTANT SAFETY INSTRUCTIONS

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

1. Unplug, when not in use and before servicing.
2. Do not touch hot surface of the appliance.
3. Do not cover crumb tray or any part of the oven with metal foil as it may cause overheating of the appliance.
4. Do not place any plastic, paper or cardboard on anything similar like this.
5. To reduce the risk of electric shock, do not use the appliance near or on wet surfaces.
6. Use the appliance only as described in the manual.
7. Do not use the appliance if cord or plug is damaged or worn out. Replace the damaged cord or plug immediately.
8. Do not try to service the appliance on your own. Send it to an authorized service center only.
9. Keep cord away from heated surfaces.
10. Do not unplug the appliance by pulling the cord. Always unplug by pulling the plug and not the cord.
11. To avoid electric shocks, do not use the appliance with wet hands.
12. Keep hair, loose clothing, fingers and all parts of body away from moving parts.
13. Turn all controls off before unplugging.
14. This appliance is suitable for indoor use only.
15. Keep away from children.
16. The appliance is not designed to be used by people who, are physically or mentally disabled or mentally handicapped or lack relevant experience and knowledge, unless a person responsible for their safety uses the product under supervision or guidance.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
The appliance does not start.	There is a connection problem.	Check if the appliance is connected to the mains and if the plug is inserted firmly into the wall socket.
	The appliance is defective.	Switch off the appliance and unplug it. Go to the nearest KENT authorized service centre for assistance
The appliance suddenly stops working while running.	The appliance has overheated.	Let the appliance cool for 20 minutes before attempting to restart it.
	The appliance is defective.	Switch off the appliance and unplug it. Go to the nearest KENT authorized service centre for assistance
The appliance makes a lot of noise	Tray is not placed properly.	Re-install the tray in correct position.

TECHNICAL SPECIFICATIONS

Product	KENT OTG 42 L
Product Code	116080
Capacity	42 L
Quantity	1 Unit
Gross Wt.	11.01 kg
Net Wt.	9.06 kg
Input Power Supply	Single Phase 220 - 240 V AC, 50-60 Hz.
Maximum Power	2000 W