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› [Pigeon](#) /

› [Pigeon Electric Oven \(OTG\) 16L Model 12383 User Manual](#)

Pigeon 12383

Pigeon Electric Oven (OTG) 16L Model 12383 User Manual

Brand: Pigeon | Model: 12383

INTRODUCTION

Thank you for choosing the Pigeon Electric Oven (OTG) 16L, Model 12383. This appliance is designed to provide versatile cooking options including roasting, baking, toasting, and grilling. Please read this manual carefully before using the oven to ensure safe and efficient operation. Proper use and maintenance will extend the life of your appliance and ensure optimal cooking results.

SAFETY INSTRUCTIONS

- Always place the oven on a stable, heat-resistant surface.
- Ensure adequate ventilation around the oven during operation. Do not block any ventilation openings.
- Do not touch hot surfaces. Always use oven mitts or gloves when handling hot trays, racks, or food.
- Unplug the oven from the power outlet when not in use and before cleaning.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Supervise children closely when the oven is in use.
- Do not use plastic or cardboard containers inside the oven, as they are not oven-safe.
- Only use oven-safe bakeware and accessories.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.

PRODUCT OVERVIEW

Components

The Pigeon Electric Oven (OTG) 16L comes with the following accessories:

- Bake Tray / Crum Tray
- Pan Handle
- Grill Rack
- Rotisserie Set (Spit, Skewers, Handle)
- Roto Handle



Figure 1: Pigeon Electric Oven (OTG) with various cooked items.

Figure 2: Included accessories: Bake pan, Pan handle, Rotisserie set, and Bake rack.

Controls

The oven features three main control knobs:

1. **Temperature Knob:** Used to set the desired cooking temperature, ranging from 100°C to 250°C.
2. **Selector Knob:** Allows you to choose the heating mode (e.g., upper heating, lower heating, or both).
3. **Timer Knob:** Sets the cooking duration, up to 60 minutes, with an auto turn-off and alarm function.

Pigeon

20 L

Multiple Cooking Modes for every craving



Figure 3: Control panel with Temperature, Selector, and Timer knobs.

SETUP

Before first use, ensure all packaging materials are removed from the oven. Wipe the interior and exterior with a damp cloth. Place the oven on a flat, stable, and heat-resistant surface with sufficient clearance from walls and other appliances for proper ventilation. Plug the oven into a grounded electrical outlet.

OPERATING INSTRUCTIONS

The Pigeon Electric Oven (OTG) offers various cooking functions. Always wear oven mitts when handling hot items or adjusting accessories inside the oven.

Preheating the Oven

Most recipes require preheating. To preheat, set the Temperature Knob to the desired temperature and the Selector Knob to the 'Double Heating Mode' (both upper and lower heating elements). Set the Timer Knob for approximately 10-15 minutes. The oven will signal when preheating is complete.

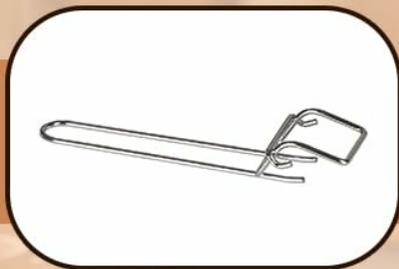
Roasting (with Rotisserie)

1. Preheat the oven to 230°C using the 'Double Heating Mode' for about 20 minutes.
2. Prepare your food (e.g., paneer and vegetables) and thread them onto the rotisserie spit, securing with the skewers.
3. Using oven mitts and the roto handle, insert the pointed end of the spit into the drive socket on the right side of the oven and rest the other end on the spit support on the left.
4. Close the glass door. Set the Timer Knob to approximately 15 minutes for roasting.
5. Once the timer rings, carefully remove the rotisserie spit using the roto handle.

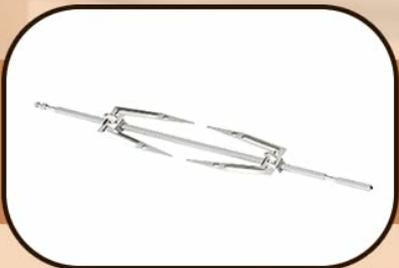
From baking to grilling – tools included for every need



Bake pan designed for even cooking of cakes, pastries, and breads.



The chrome steel pan handle offers safe handling and easy grip.



The rotisserie function rotates food evenly for perfect roasting.



Durable chromed steel bake rack, ideal for grilling and even cooking.



Figure 4: Rotisserie function in action.

Baking

1. Preheat the oven to 180°C using the 'Double Heating Mode' for about 20 minutes.
2. Prepare your cake batter and pour it into an oven-safe baking pan.

3. Once preheating is complete, carefully place the baking pan on the grill rack inside the oven using oven mitts. Ensure there is enough space around the pan.
4. Close the glass door. Set the Temperature and Timer Knobs according to your recipe.
5. When the timer rings, carefully remove the baked item.

Toasting

1. Place the wire rack inside the oven.
2. Preheat the oven to 180°C using the 'Double Heating Mode' for about 5 minutes.
3. Once preheating is complete, place the bread slices on the wire rack.
4. Close the door partially (do not close all the way for toasting). Set the Timer Knob for 2-4 minutes, or until desired brownness is achieved.
5. Carefully remove the toasted bread using oven mitts.

Grilling

1. Preheat the oven to 230°C using the 'Double Heating Mode' for about 20 minutes.
2. Prepare your food for grilling (e.g., potato wedges) and place them on the bake tray.
3. Once preheating is complete, carefully place the tray with food inside the oven using oven mitts.
4. Close the glass door. Set the Temperature and Timer Knobs as required for grilling.
5. When the timer rings, carefully remove the grilled food.

Instructional Video

Your browser does not support the video tag.

Video 1: Detailed instructions on how to use the Pigeon Electric Oven (OTG) for roasting, baking, toasting, and grilling.

MAINTENANCE AND CLEANING

- Always unplug the oven and allow it to cool completely before cleaning.
- Use a damp cloth to clean the inner and outer surfaces of the oven. Avoid abrasive cleaners or scouring pads that could damage the finish.
- The bake tray, rotisserie set, and wire rack can be cleaned with detergent and water. Ensure they are thoroughly dried before storing or re-using.
- Do not use plastic or cardboard inside the oven, especially for takeaways, as they are not designed for oven temperatures.

TROUBLESHOOTING

If you encounter any issues with your Pigeon Electric Oven (OTG), please refer to the following common troubleshooting tips:

- **Oven not heating:** Check if the power cord is securely plugged in and if the power outlet is functioning. Ensure the temperature and timer knobs are set correctly.
- **Uneven cooking:** Ensure food is placed centrally on the rack or spit. Avoid overcrowding the oven. Check that the selected heating mode (upper, lower, or both) is appropriate for your dish.

- **Timer not working:** Ensure the timer knob is wound past the 10-minute mark before setting the desired time.
- **Smoke or unusual odor:** This may occur during initial use due to manufacturing residues. If it persists, unplug the oven and contact customer support. Ensure there are no food spills or debris inside the oven.

For further assistance, please refer to the Warranty and Support section.

SPECIFICATIONS

Brand	Pigeon
Model Number	12383
Capacity	16 Liters
Colour	Black
Product Dimensions	30.9D x 25W x 24.6H Centimeters
Special Feature	Automatic Shut-Off
Control Type	Knob Control
Door Style	Dropdown Door
Door Material Type	Tempered Glass
Power Source	Electric
Temperature Range	100 - 250 Degrees Celsius (Adjustable)
Number of Shelves	2
Item Weight	4 kg 380 g

WARRANTY AND SUPPORT

The Pigeon Electric Oven (OTG) 16L, Model 12383, comes with a **1-year warranty** on the product. For any issues, concerns, or support, please contact Pigeon customer care.

You can also scan the QR code below to connect with our support team:



Figure 5: Scan this QR code for customer support.

Manufacturer Contact Information:

Stovekraft Limited, 81/1, Harohalli Industrial Area, Kanakapura Taluk, Bangalore, Karnataka 562112, India.

Phone: +91 63649 14202 (also available on WhatsApp)

Email: customercare@stovekraft.com

