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› Havells GHCOTCUK220 66L OTG Instruction Manual

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Havells GHCOTCUK220 66L OTG Instruction Manual

Model: GHCOTCUK220

INTRODUCTION

Thank you for choosing the Havells GHCOTCUK220 66L Oven Toaster Grill (OTG). This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read these instructions thoroughly before first use and keep them for future reference.



Image: Havells GHCOTCUK220 66L OTG, showcasing its compact design and black finish.

IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating the OTG.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plug, or any non-removable parts of the OTG in water or other liquids.

- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for other than intended use.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the various parts of your Havells OTG for optimal use.



Image: Detailed view of the Havells GHCOTCUK220 66L OTG, highlighting key components and controls.

- **Temperature Setting (90-230°C):** Knob to adjust the desired cooking temperature.
- **6 Element Selection:** Control for selecting heating elements (top, bottom, or both) for various cooking needs.
- **60 Minutes Timer:** Knob to set the cooking duration, with an automatic shut-off feature.
- **Special Protection from Heat:** Designed to ensure safe operation and heat retention.
- **Double Glass Door with Heat Resistant Frame:** Provides insulation and allows monitoring of food while cooking.
- **Cool Touch Handle:** Ensures safe opening and closing of the oven door during and after operation.
- **Enameled Coated Baking Tray:** Non-stick tray for baking and roasting.
- **Skewers:** Included for rotisserie cooking.
- **Wave Wire Rack:** For placing baking trays or other cookware.

- **Rotisserie Lifter:** Tool for safely handling the rotisserie set.
- **Rotisserie Set:** For grilling and roasting whole chickens or larger cuts of meat.
- **Crumb Tray:** Collects crumbs and drips for easy cleaning.

SETUP

Before first use, follow these steps to prepare your OTG:

1. **Unpacking:** Carefully remove the OTG and all accessories from the packaging. Retain packaging for future transport or storage.
2. **Placement:** Place the OTG on a stable, heat-resistant, and level surface. Ensure there is adequate ventilation around the appliance (at least 10-15 cm clearance on all sides). Do not place it near flammable materials.
3. **Initial Cleaning:** Wipe the exterior with a damp cloth. Wash the baking tray, wire rack, rotisserie set, and crumb tray with warm soapy water, rinse, and dry thoroughly.
4. **First Use Burn-in:** Before cooking food, operate the empty OTG for approximately 15 minutes at the maximum temperature (230°C) with both top and bottom heating elements selected. This helps burn off any manufacturing residues and odors. A slight smoke or odor is normal during this process. Ensure the area is well-ventilated.
5. **Power Connection:** Ensure the power supply matches the voltage specified on the appliance rating label. Plug the OTG into a grounded electrical outlet.

OPERATING INSTRUCTIONS

Follow these steps to operate your Havells OTG:

1. **Prepare Food:** Place your food on the baking tray or wire rack. For rotisserie cooking, secure the food onto the rotisserie rod.
2. **Insert Accessories:** Carefully slide the baking tray, wire rack, or rotisserie set into the desired rack position inside the oven.
3. **Close Door:** Ensure the double glass door is securely closed.
4. **Set Temperature:** Turn the **Temperature Setting** knob to your desired cooking temperature (90-230°C).
5. **Select Heating Elements:** Turn the **6 Element Selection** knob to choose the appropriate heating mode (e.g., top heat for grilling, bottom heat for baking, or both for roasting).
6. **Set Timer:** Turn the **60 Minutes Timer** knob to the desired cooking time. The power indicator light will illuminate, indicating the OTG is operating. For continuous cooking, turn the timer past the 'OFF' position to the 'STAY ON' setting (if available).
7. **Monitor Cooking:** Observe the cooking process through the glass door. The OTG will automatically switch off once the set time has elapsed, and a bell will ring.
8. **Remove Food:** Using oven mitts and the provided tray handle or rotisserie lifter, carefully remove the cooked food from the OTG.
9. **Cool Down:** Allow the appliance to cool down completely before cleaning or storing.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your OTG.

1. **Unplug and Cool:** Always unplug the OTG from the power outlet and allow it to cool completely before

cleaning.

2. **Remove Accessories:** Take out the baking tray, wire rack, rotisserie set, and crumb tray. Wash them in warm, soapy water using a non-abrasive sponge. Rinse thoroughly and dry.
3. **Interior Cleaning:** Wipe the interior walls with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive cleaner. Avoid harsh chemicals or abrasive pads that can damage the non-stick coating.
4. **Exterior Cleaning:** Wipe the exterior surface with a soft, damp cloth. Do not use abrasive cleaners or scourers.
5. **Glass Door:** Clean the glass door with a glass cleaner or a damp cloth.
6. **Crumb Tray:** Empty and clean the crumb tray regularly to prevent grease buildup and potential fire hazards.
7. **Storage:** Ensure the OTG is clean and dry before storing. Store it in a cool, dry place.

TROUBLESHOOTING

If you encounter any issues with your Havells OTG, refer to the following common problems and solutions:

- **OTG does not turn on:**
 - Check if the power cord is securely plugged into a working electrical outlet.
 - Ensure the timer knob is set to a cooking time or to the 'STAY ON' position.
 - Check your household fuse or circuit breaker.
- **Food is not cooking evenly:**
 - Ensure the correct heating elements (top, bottom, or both) are selected for your recipe.
 - Preheat the oven for 5-10 minutes before placing food inside.
 - Avoid overcrowding the oven; cook in smaller batches if necessary.
 - Rotate the food halfway through cooking for more even results.
- **Smoke or odor during operation (after initial burn-in):**
 - This may be due to food spills or grease buildup. Clean the interior thoroughly, especially the crumb tray and heating elements.
 - Ensure no packaging materials or foreign objects are inside the oven.
- **Timer not working:**
 - Ensure the timer knob is turned past the 'OFF' position to the desired time.
 - If the issue persists, contact customer support.

For issues not covered here, please contact Havells customer support.

SPECIFICATIONS

Brand	Havells
Model Name	HAVELLS OTG 66RC BL 2200W (GHCOTCUK220)
Model Number	GHCOTCUK220
Capacity	66 Liters
Wattage	2200 Watts

Product Dimensions (D x W x H)	64D x 47.7W x 40.8H Centimeters
Special Features	Non Stick Coating, Temperature Control, Timer
Material Type	Metal
Door Material Type	Tempered Glass
Control Type	Knob
Included Components	OTG, Bake Tray, Wave Wire Rack, Tray Handle, Rotisserie Lifter, Rotisserie Set, Skewers, Crumb Tray, Instruction Manual and Recipe Book

WARRANTY AND SUPPORT

Your Havells GHCOTCUK220 OTG comes with a **2-year warranty on the product** from the date of purchase. Please retain your purchase receipt as proof of warranty.

For any service, repair, or support inquiries, please contact Havells customer service. Refer to the contact information provided in your product packaging or visit the official Havells website.

Manufacturer: Havells India Limited