

Inalsa Master Chef 30 SSRC

Inalsa MasterChef 30SSRC OTG Oven Instruction Manual

Model: Master Chef 30 SSRC

1. INTRODUCTION

Thank you for choosing the Inalsa MasterChef 30SSRC Oven Toaster Griller. This appliance is designed to provide versatile cooking options including baking, broiling, toasting, and rotisserie. Please read this manual thoroughly before operating the appliance to ensure safe and efficient use. Keep this manual for future reference.



Image 1: Inalsa MasterChef 30SSRC OTG Oven, a versatile kitchen appliance.

2. IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before using the oven.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plug, or any part of the oven 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause hazards or injury.
- Do not use outdoors.
- Do not let cord hang over edge of 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.

- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Oversize foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not place any materials other than manufacturer’s recommended accessories in this oven when not in use.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, or similar materials.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- Extreme caution should be exercised when removing tray or disposing of hot grease or other hot liquids.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Do not store any materials, other than manufacturer’s recommended accessories, in this oven when not in use.

3. PACKAGE CONTENTS

The Inalsa MasterChef 30SSRC OTG comes with the following accessories:

- Inalsa MasterChef 30SSRC Oven Toaster Griller Unit
- Wave Wire Grill Tray
- Enameled Baking Pan
- 4 Skewer Rods
- Removable Crumb Tray
- Tray Handle
- Rotisserie Set (Rotisserie Fork Set and Rotisserie Handle)
- User Manual



Image 2: All included accessories for the Inalsa MasterChef 30SSRC OTG, including baking pan, grill tray, rotisserie set, crumb tray, and tray handle.

4. PRODUCT OVERVIEW

Familiarize yourself with the main components of your Inalsa MasterChef 30SSRC OTG.

4.1 Key Features

- **30 Liters Capacity:** Spacious interior for various cooking needs.
- **1600W Power:** Ensures fast heating and efficient cooking.
- **Double Heating Elements:** High-efficiency elements on top and bottom for even cooking.
- **Motorized Rotisserie:** For perfectly roasted meats.
- **Convection Function:** Circulates hot air for faster and more consistent heating.
- **6-Way Cooking Settings:** Offers versatile modes for baking, broiling, toasting, and keeping food warm.
- **Wide Temperature Range:** Adjustable from 100°C to 250°C.
- **60-Minute Accu-Timer:** With a stay-on function for longer cooking tasks.

- **Removable Crumb Tray:** For easy cleaning and maintenance.
- **See-Through Glass Door:** Allows monitoring of food without opening the oven.
- **Stainless-Steel Finish:** Durable and modern design.



Image 3: Overview of key features including capacity, power, timer, and cooking functions.

4.2 Control Panel

The control panel features three main knobs:

- **Temperature Control Knob:** Adjusts temperature from 100°C to 250°C.
- **Function Control Knob:** Selects cooking modes (e.g., Bake, Broil, Toast, Rotisserie, Convection, Keep Warm).
- **Timer Knob:** Sets cooking time up to 60 minutes, with a 'Stay On' function for continuous operation.



Image 4: Detailed view of the control panel with temperature, function, and timer knobs.

5. SETUP

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

1. **Unpacking:** Remove all packaging materials, including any internal packing and accessories.
2. **Cleaning:** Wipe the exterior of the oven with a damp cloth. Wash all accessories (baking pan, grill rack, rotisserie set, crumb tray) in warm, soapy water, rinse thoroughly, and dry.
3. **Placement:** Place the oven on a stable, heat-resistant surface. Ensure there is adequate ventilation around the oven (at least 10-15 cm clearance on all sides). Do not place it near flammable materials.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.
5. **Initial Burn-in:** Before cooking food, operate the oven empty for 10-15 minutes at maximum temperature (250°C) on the 'Bake' function. This will burn off any manufacturing oils and odors. Some light smoke or odor is normal during this process. Ensure the area is well-ventilated.

5.1 Utensils Recommended For Use

Use only oven-safe utensils. Metal and steel utensils are generally safe, while ceramic, glass, and plastic utensils should be checked for oven-safe ratings. Avoid using plastic or paper containers that are not specifically designed for oven use.

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Video 1: A short product overview demonstrating the oven's features and accessories. This video provides a visual guide to the oven's components and basic functionality.

6. OPERATING INSTRUCTIONS

Your Inalsa MasterChef 30SSRC OTG offers multiple cooking functions. Always preheat the oven for 10-15 minutes before placing food inside for optimal results.

6.1 General Operation

1. Place the desired rack or pan in the appropriate position.
2. Place food on the rack or in the pan.

3. Close the oven door.
4. Set the Temperature Control Knob to the desired temperature.
5. Set the Function Control Knob to the desired cooking mode (e.g., Bake, Broil, Toast, Rotisserie, Convection).
6. Set the Timer Knob to the desired cooking time. The power indicator light will illuminate.
7. When the cooking time is complete, the oven will automatically turn off and a bell will sound. If using the 'Stay On' function, manually turn the timer knob to 'OFF' when cooking is finished.
8. Carefully remove food using oven mitts and the provided tray handle.

6.2 Baking

Use the baking pan or an oven-safe dish placed on the wire rack. Select the 'Bake' function (usually indicated by top and bottom heating elements). Set the temperature and time according to your recipe.

6.3 Broiling/Grilling

Place food on the wire rack, ensuring it is close to the top heating element for best results. Select the 'Broil' or 'Grill' function (usually indicated by only the top heating element). Broiling often requires shorter cooking times and close monitoring to prevent burning.

6.4 Toasting

Place bread slices directly on the wire rack. Select the 'Toast' function (usually indicated by both top and bottom heating elements). Adjust the timer for desired browning. The oven can toast up to 6 slices of bread at a time.

6.5 Rotisserie Function

The motorized rotisserie is ideal for roasting whole chickens or other meats evenly.

1. Secure the meat onto the rotisserie spit using the rotisserie forks. Ensure the meat is balanced to prevent uneven rotation.
2. Insert the rotisserie spit into the designated slots inside the oven.
3. Place the drip pan (baking pan) on the bottom rack to catch drippings.
4. Select the 'Rotisserie' function. Set the temperature and time.
5. Monitor the cooking process through the glass door.
6. Once cooked, use the rotisserie handle to carefully remove the hot spit from the oven.



Image 5: The motorized rotisserie function ensures even cooking and browning of meats.

6.6 Convection Function

The convection fan circulates hot air throughout the oven, resulting in faster cooking times and more consistent heating. This is ideal for baking and roasting, providing superior results.



Image 6: The 360° hot air circulation feature for even and faster cooking.

7. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your Inalsa OTG oven.

1. **Always Unplug:** Before cleaning, always unplug the oven and allow it to cool completely.
2. **Exterior Cleaning:** Wipe the exterior with a damp cloth and mild detergent. Do not use abrasive cleaners or

metal scouring pads.

3. **Interior Cleaning:** Wipe the interior walls with a damp cloth and mild detergent. For stubborn stains, a non-abrasive cleaner can be used. Avoid spraying cleaners directly onto the heating elements.
4. **Crumb Tray:** Remove the crumb tray and discard accumulated crumbs. Wash the tray in warm, soapy water, rinse, and dry thoroughly before replacing.
5. **Accessories:** Wash the baking pan, wire rack, rotisserie set, and skewers in warm, soapy water. Rinse and dry completely. These accessories are generally dishwasher safe, but hand washing is recommended for longevity.
6. **Glass Door:** Clean the glass door with a glass cleaner or a damp cloth.

8. TROUBLESHOOTING

If you encounter issues with your Inalsa MasterChef 30SSRC OTG, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outlet malfunction; timer not set.	Ensure the oven is properly plugged in. Check the power outlet with another appliance. Set the timer knob to a desired time or 'Stay On'.
Food is not cooking evenly.	Incorrect rack position; uneven food placement; oven not preheated.	Adjust rack position. Ensure food is evenly spread. Always preheat the oven for 10-15 minutes. Use convection mode for better heat distribution.
Excessive smoke during operation.	Food drippings on heating elements; initial burn-in; food residue.	Ensure the crumb tray is clean. Use the baking pan to catch drippings. If it's the first use, some smoke is normal. Clean the oven interior thoroughly.
Rotisserie is not rotating.	Meat not properly balanced; rotisserie function not selected; motor malfunction.	Ensure meat is balanced on the spit. Verify the 'Rotisserie' function is selected. If the issue persists, contact customer service.
Timer bell does not sound.	Timer mechanism fault.	This does not affect cooking performance. If desired, contact customer service for repair.

If the problem persists after trying these solutions, please contact Inalsa customer service.

9. SPECIFICATIONS

Feature	Specification
Brand	Inalsa
Model Name	Master Chef 30 SSRC
Capacity	30 Liters
Power Source	Electric
Wattage	1600W

Feature	Specification
Control Type	Knob
Temperature Range	100°C to 250°C
Timer	60 minutes with Stay On function
Special Features	Removable Crumb Tray, Motorized Rotisserie, Convection
Product Dimensions	36.3D x 50.5W x 31.3H Centimeters
Item Weight	5 kg 900 g
Color	Black/Silver
Door Material Type	Tempered Glass

10. WARRANTY AND SUPPORT

Your Inalsa MasterChef 30SSRC OTG comes with a 2-year hassle-free warranty. For any warranty claims, service requests, or technical support, please contact Inalsa customer service.

- **Manufacturer:** Tuareg Marketing Pvt. Ltd.
- **Contact No:** 9773982065
- **E-mail:** customercare@inalsa.co.in
- **Website:** inalsaappliances.com

Please retain your purchase receipt as proof of purchase for warranty purposes.