Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

Bajaj 420100

Bajaj 50 Litre Digital Oven Toaster Griller (OTG) Instruction Manual

Model: 420100

Introduction

Thank you for choosing the Bajaj 50 Litre Digital Oven Toaster Griller. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read these instructions carefully before first use and keep them for future reference.



Image: Front view of the Bajaj 50 Litre Digital OTG, showcasing its digital display and feather touch controls. The interior is illuminated, and a rotisserie rod is visible.

Important Safety Instructions

- Always ensure the appliance is unplugged before cleaning or maintenance.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Supervise children closely when the appliance is in use.
- Do not operate the appliance with a damaged cord or plug.
- Ensure adequate ventilation around the OTG during operation. Maintain at least 10 cm clearance on all sides.
- The exterior surfaces become hot during use. Use oven mitts when handling hot parts or accessories.
- Do not place anything on top of the appliance while it is operating.
- Only use accessories recommended by the manufacturer.

Setup

1. Unpacking

- Carefully remove the OTG and all accessories from the packaging.
- Remove any protective films, stickers, or packaging materials from the interior and exterior of the appliance.

2. Placement

- Place the OTG on a stable, level, and heat-resistant surface.
- Ensure there is at least 10 cm of clear space on all sides (top, back, and sides) for proper ventilation.
- Do not place the appliance near flammable materials, curtains, or under wall cabinets.
- Keep away from water sources or areas where it might get wet.

3. Initial Cleaning

- Wipe the interior and exterior surfaces with a damp cloth.
- Wash all accessories (trays, grill, rotisserie skewer, tongs) in warm, soapy water, rinse thoroughly, and dry completely.

4. First Use (Burn-in)

- Before cooking food, plug in the OTG and run it empty for approximately 10-15 minutes at the maximum temperature setting.
- This process helps to burn off any manufacturing residues and may produce a slight odor or smoke. This is normal and will dissipate. Ensure the area is well-ventilated during this process.

Operating Instructions

Control Panel

The Bajaj 50 Litre Digital OTG features a digital display and feather touch controls for easy operation. These controls allow you to select cooking modes, adjust temperature, and set the timer.



Image: The digital control panel of the OTG showing various pre-set menu options like Convection, Toast, Bake, Tandoor, Rotisserie, Defrost, and Pizza.

Pre-Set Menus

Your OTG comes with 6 convenient pre-set cooking modes:

- **Convection:** Ideal for even baking and roasting, ensuring uniform heat distribution with the built-in fan.
- **Toast:** Perfect for toasting bread, bagels, and other similar items.
- **Bake:** Suitable for preparing cakes, cookies, casseroles, and other baked dishes.
- **Tandoor:** Optimized for specific Indian tandoori preparations.
- **Rotisserie:** For roasting whole chicken, paneer, or large meat pieces using the motorized rotisserie function.
- **Defrost:** Gently thaws frozen food items at room temperature.
- **Pizza:** A dedicated setting for cooking pizzas to perfection.

Temperature and Timer Adjustment

- Use the feather touch controls to select your desired temperature and cooking time.
- The digital display will show the selected settings.

Using the Rotisserie Function

- Prepare your food (e.g., whole chicken) and secure it onto the rotisserie skewer using the provided forks.
- Insert the skewer into the designated rotisserie slots inside the oven.
- Select the 'Rotisserie' pre-set menu or manually set the temperature and time, then activate the rotisserie motor.



Image: The illuminated interior of the OTG, highlighting the rotisserie rod and the wire grill rack, ready for cooking.

Convection Fan

- The convection fan ensures uniform heat distribution, leading to faster and more even cooking.
- It activates automatically with certain pre-set functions or can be manually selected for enhanced cooking results.

Illuminated Chamber

The interior light allows you to monitor your food's progress without opening the oven door, helping to maintain consistent cooking temperatures.

Cool Touch Door Handle

The specially designed cool touch door handle prevents heat shocks, ensuring safe operation when opening and closing the oven door.

Care and Maintenance

Cleaning

- Always unplug the OTG from the power outlet and allow it to cool completely before cleaning.
- **Exterior:** Wipe the exterior surfaces with a soft, damp cloth. Do not use abrasive cleaners, steel wool, or harsh chemicals, as these can damage the finish.
- **Interior:** Wipe the interior with a damp cloth and a mild detergent. For stubborn food residues, use a non-abrasive sponge. Avoid excessive moisture.
- **Accessories:** Wash all removable accessories (trays, grill, rotisserie skewer, tongs) in warm, soapy water. Rinse thoroughly and dry completely before storing or reusing.
- Do not immerse the main unit in water or any other liquid.

Storage

When not in use, ensure the OTG is clean and dry. Store it in a cool, dry place, away from direct sunlight and moisture.

Troubleshooting

Problem	Possible Cause	Solution
OTG does not turn on.	Power cord not properly plugged in. No power from the wall outlet. Circuit breaker tripped.	Ensure the power cord is securely plugged into a functional wall outlet. Check your household circuit breaker. Try plugging another appliance into the same outlet to verify power.
Food not cooking evenly.	Oven not preheated sufficiently. Too much food in the oven. Incorrect rack position.	Always preheat the oven to the recommended temperature. Avoid overcrowding the oven; cook in smaller batches if necessary. Refer to recipes for optimal rack placement. Utilize the convection fan for better heat distribution.
Excessive smoke or unusual odor.	Residues from manufacturing (first use). Food spills or grease buildup.	This is normal during the first few uses; ensure good ventilation. Clean the interior thoroughly after the oven has cooled down.
Digital display not responding or showing error.	Temporary electronic glitch.	Unplug the OTG from the power outlet for 5-10 minutes, then plug it back in to reset the system. If the issue persists, contact customer support.

Specifications

Brand	Bajaj

Model Number	420100 (RSM-BAJ-1009)
Capacity	50 Liters
Wattage	1400 Watts
Product Dimensions (D x W x H)	18D x 24W x 17H Centimeters
Item Weight	18.5 Kilograms
Material	Stainless Steel (body), Tempered Glass (door)
Control Type	Digital Feather Touch
Special Features	Temperature Control, Timer, 6 Pre-Set Menus, Convection Fan, Motorized Rotisserie, Illuminated Chamber, Defrost Function, Cool Touch Door Handle
Included Accessories	2 Cooking Trays, Food and Crumb Tray, Tray and Rotisserie Handle, Wire Grill cum Barbeque Tray, 4 Skewer Rods, Extra-long Rotisserie Skewer with 2 Forks, Tong for Cooking Tray, Tong for Rotisserie and Baking Tray

Warranty Information

Your Bajaj 50 Litre Digital OTG comes with a**2-year warranty** from the date of purchase. This warranty covers manufacturing defects under normal household use.
Please refer to the warranty card included with your product for complete terms, conditions, and exclusions. Retain your purchase receipt and the warranty card as proof of purchase for any warranty claims.

Customer Support

For any queries, service requests, or technical assistance, please contact Bajaj customer support.

- **Manufacturer:** Bajaj Electricals Ltd.
- **Address:** 45/47, Veer Nariman Road, Mumbai, 400001, India.
- **Contact Information:** Please refer to the warranty card or visit the official Bajaj website for the most up-to-date customer service contact details (phone numbers, email, or service center locations).

© 2024 Bajaj Electricals Ltd. All rights reserved.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

https://manuals.plus/asin/B08RB4GFSW

More documents and user manuals: **https://manuals.plus/**