

## **Glen SA-5023DIGI**

# **Glen 23 Litre Digital Oven Toaster Griller (OTG)**

Model: SA-5023DIGI

## **1. INTRODUCTION**

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Thank you for choosing the Glen 23 Litre Digital Oven Toaster Griller (OTG). This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read these instructions thoroughly before first use and retain them for future reference.

## **2. IMPORTANT SAFETY INSTRUCTIONS**

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- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- 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.
- 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, drapes, walls, and the like, when in operation.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not place cooking utensils or baking dishes on the glass door.

## **3. PRODUCT OVERVIEW**

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### **3.1 Components**

The Glen 23 Litre Digital OTG comes with the following components:

- Wire Rack
- Crumb Tray
- Tray Handle
- Rotisserie Handle
- Rotisserie Set (Spit Rod, Forks)

### **3.2 Control Panel**

The digital control panel allows for precise temperature and time settings, along with selection of various cooking modes and preset menus.



Image: Digital control panel showing the display, selector knob, and buttons for Mode, Time, Temp, Start, and Cancel. The display indicates 11 preset menus including Toast, Bagel, Pizza, Bake, Roast, Broil, Cookies, Rotiss, Dehyo, Ferment, and Warm.

## 4. SETUP

### 4.1 Unpacking

1. Carefully remove the OTG and all accessories from the packaging.
2. Remove any packing materials, stickers, or protective films from the appliance.
3. Inspect the appliance for any damage. Do not operate if damaged.

### 4.2 Placement

- Place the OTG on a stable, flat, heat-resistant surface.
- Ensure there is adequate ventilation around the appliance (at least 10-15 cm clearance on all sides).
- Do not place the OTG near flammable materials, walls, or under cabinets.

### 4.3 Initial Cleaning

1. Wipe the interior and exterior of the OTG with a damp cloth.
2. Wash all accessories (wire rack, crumb tray, rotisserie set) in warm, soapy water, rinse thoroughly, and dry completely.

#### 4.4 First Use (Burn-in)

Before cooking food, operate the OTG empty to burn off any manufacturing residues and odors:

1. Plug the power cord into a grounded electrical outlet.
2. Set the temperature to 230°C and the timer to 15 minutes.
3. Allow the oven to run. A slight odor or smoke may be present; this is normal.
4. Once complete, open the door to ventilate and allow the oven to cool down.

## 5. OPERATING INSTRUCTIONS

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### 5.1 Basic Operation

1. Place food on the appropriate accessory (wire rack, baking tray) and insert into the oven.
2. Close the oven door.
3. Turn the **Selector** knob to choose a cooking mode or preset menu.
4. Press the **Mode** button to cycle through available cooking functions (e.g., Bake, Roast, Broil, Convection).
5. Use the **Temp** button and **Selector** knob to adjust the temperature (65°C to 230°C).
6. Use the **Time** button and **Selector** knob to set the cooking duration (up to 60 minutes).
7. Press the **Start/Cancel** button to begin cooking.
8. The oven will beep when the cooking cycle is complete. Press **Start/Cancel** again to stop cooking at any time.

### 5.2 Using Preset Menus

The OTG features 11 preset menus for common cooking tasks:



Image: Digital control panel highlighting the 11 preset menus: Toast, Bagel, Pizza, Bake, Roast, Broil, Cookies, Rotiss, Dehyo, Ferment, Warm.

1. Turn the **Selector** knob to highlight the desired preset menu on the digital display.
2. The oven will automatically set a default temperature and time for that menu.
3. You can adjust the temperature and time using the **Temp** and **Time** buttons if needed.
4. Press **Start/Cancel** to begin.

### 5.3 Rotisserie Function

The motorized rotisserie ensures even grilling of food, such as whole chicken, while retaining juices and flavors.



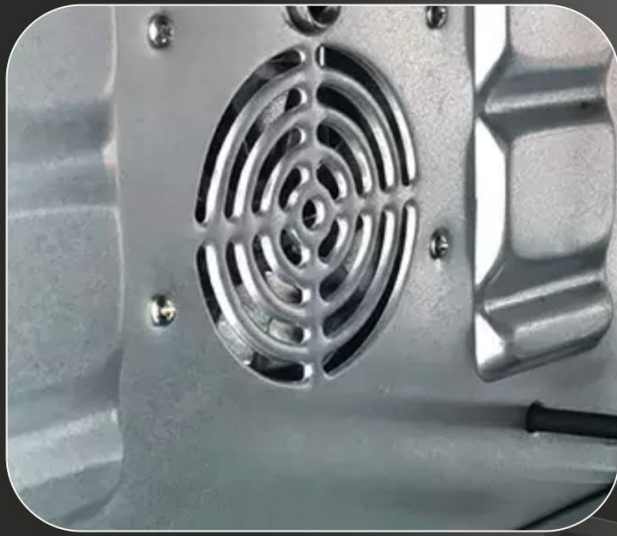
## Rotisserie for even grilling of chicken while retaining the juices & flavors

Image: A whole chicken rotating on the rotisserie spit inside the Glen OTG, illustrating the even grilling process.

1. Assemble the rotisserie spit rod by sliding the forks onto the rod and securing them around the food (e.g., chicken). Ensure the food is centered and balanced.
2. Insert the pointed end of the spit rod into the rotisserie drive socket on the right side of the oven interior.
3. Rest the notched end of the spit rod onto the rotisserie support on the left side.
4. Select the 'Rotiss' preset menu or manually set the temperature and time, then select the rotisserie function via the **Mode** button.
5. Press **Start/Cancel** to begin.
6. Use the rotisserie handle to safely remove the hot spit rod and food after cooking.

### 5.4 Convection Function

The full back convection fan circulates hot air evenly throughout the oven cavity, resulting in faster and more uniform cooking and baking.



## Convection fan for even baking of foods

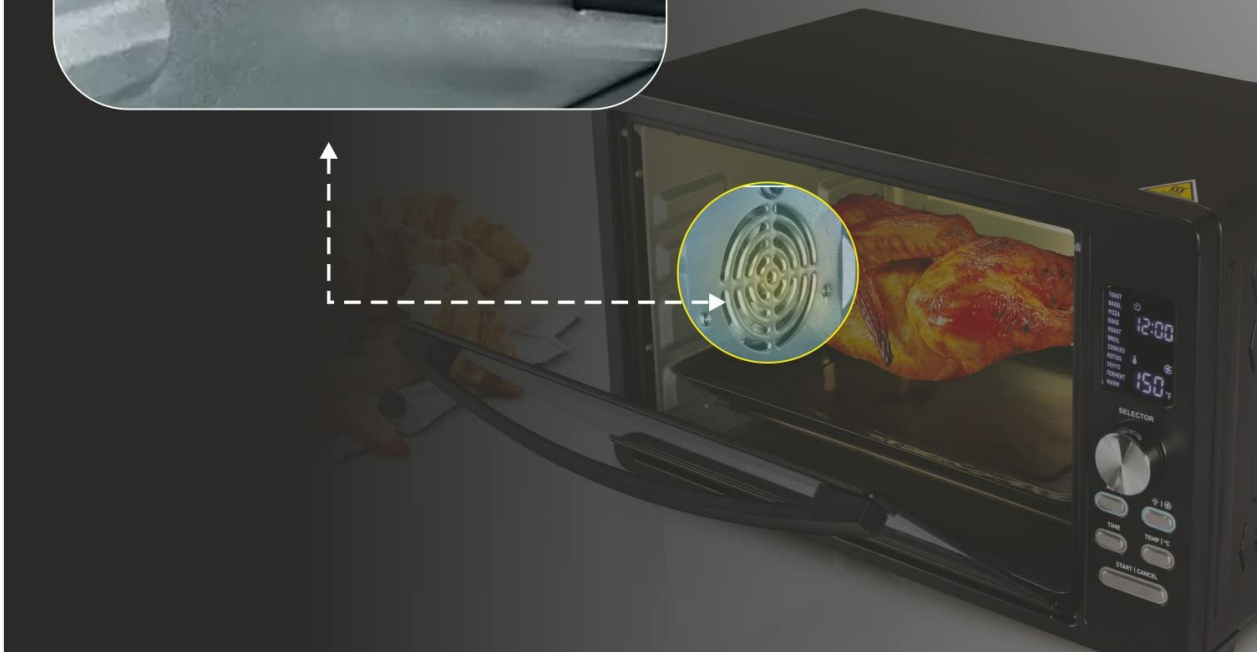


Image: Close-up view of the convection fan located at the back interior of the Glen OTG, designed to ensure even baking of foods.

- To activate convection, select a cooking mode (e.g., Bake, Roast) and then press the **Mode** button until the convection fan icon appears on the display.
- Adjust temperature and time as desired. Convection cooking often requires slightly lower temperatures and shorter cooking times compared to conventional methods.
- Press **Start/Cancel** to begin.

# Simply Bake Roast & Grill your Favorite Dishes



Image: The Glen 23 Litre Digital OTG in operation, with a pizza baking on the wire rack, demonstrating its versatility for various culinary applications.

## 6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your OTG. Always unplug the appliance and allow it to cool completely before cleaning.

### 6.1 Exterior Cleaning

- Wipe the exterior surfaces with a soft, damp cloth and mild detergent.
- Do not use abrasive cleaners or scouring pads, as they may scratch the finish.

### 6.2 Interior Cleaning

- Wipe the interior walls with a damp cloth and mild detergent. For stubborn stains, a non-abrasive oven cleaner designed for toaster ovens can be used, following product instructions.
- Ensure all cleaning solution is wiped away before next use.

### 6.3 Crumb Tray

- The crumb tray should be cleaned regularly to prevent grease buildup and potential fire hazards.
- Slide out the crumb tray from the bottom of the oven.
- Discard crumbs and wash the tray in warm, soapy water. Rinse and dry thoroughly before reinserting.

## 6.4 Accessories

- Wash the wire rack, baking tray, rotisserie set, and handles in warm, soapy water.
- Rinse and dry completely before storing or reusing.

## 7. TROUBLESHOOTING

If you encounter issues with your Glen OTG, please refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure plug is securely in a working outlet. Check circuit breaker.
Food not cooking evenly.	Incorrect temperature/time; food placement; convection not active.	Verify settings. Ensure food is centered. Activate convection for even cooking.
Rotisserie not rotating.	Spit rod not properly seated; food too heavy/unbalanced; rotisserie function not selected.	Ensure spit rod is correctly inserted into drive socket and support. Balance food. Select rotisserie mode.
Excessive smoke during cooking.	Food residue/grease on heating elements or crumb tray.	Clean crumb tray and interior thoroughly. Reduce fat content in food if possible.
Digital display not working.	Power issue; internal malfunction.	Unplug and plug back in. If issue persists, contact customer support.

If the problem persists after attempting these solutions, please contact Glen customer support.

## 8. SPECIFICATIONS

Feature	Detail
Model Number	SA-5023DIGI
Capacity	23 Litres
Power	1500W
Control Type	Digital Display with Knob and Buttons
Temperature Range	65°C to 230°C
Timer	Up to 60 minutes with bell

Feature	Detail
Special Features	Full Back Convection, Motorized Rotisserie, 11 Preset Menus, Broiler Option, Temperature Control
Product Dimensions (D x W x H)	35D x 47W x 29H Centimeters
Item Weight	9 Kilograms
Material	Stainless Steel, Tempered Glass Door
Color	Black
Included Components	Crumb Tray, Rotisserie Handle, Rotisserie Set, Tray Handle, Wire Rack

## 9. WARRANTY AND SUPPORT

### 9.1 Warranty Information

This Glen OTG comes with a **2-year warranty** on the product. Please refer to the warranty card included with your purchase for detailed terms and conditions. Keep your purchase receipt as proof of purchase for warranty claims.

### 9.2 Customer Support

For any queries, service requests, or technical assistance, please contact Glen Appliances customer support. Contact details can typically be found on the Glen website or on the warranty card.

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