

## Faber 131.0676.817

# Faber 34L Double Glazed 1600W OTG Instruction Manual

Model: 131.0676.817

## INTRODUCTION

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Thank you for choosing the Faber 34L Double Glazed 1600W Oven Toaster Grill (OTG). This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. Please read these instructions thoroughly before first use and retain them for future reference.



Image: Front view of the Faber 34L OTG with its control panel and glass door.

## IMPORTANT SAFETY INSTRUCTIONS

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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 operating the OTG.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts or gloves when handling hot materials.
- To protect against electrical shock, do not immerse cord, plug, or any non-removable parts of the oven 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.
- 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.
- Do not use the appliance for other than intended use.
- Oversized 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 of the following materials in the oven: paper, cardboard, plastic, or similar materials.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Always wear protective, heat-resistant gloves when inserting or removing items from the hot oven.
- Ensure proper ventilation around the appliance during operation.

## PRODUCT COMPONENTS AND ACCESSORIES

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Your Faber OTG comes with the following components and accessories:

- Faber 34L OTG Unit
- Enamelled Bake Tray
- Grill Tray
- Crumb Tray
- Pizza Plate (9-inch)
- Rotisserie Rod
- Rotisserie Handle (Tongs)
- SS Wire Tray
- Silicon Heat Guard Glove

## FOTG 34L (Double glazed)

Best Ingredients Deserve To Be  
Cooked In The Best Way



Image: All included accessories for the Faber 34L OTG, laid out for clear identification.

## SETUP AND FIRST USE

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### Unpacking

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

### Placement

- Place the OTG on a stable, flat, heat-resistant surface.
- Ensure there is adequate space (at least 10-15 cm) around all sides of the oven for proper ventilation. Do not place it directly against a wall or under cabinets.
- Keep the appliance away from flammable materials like curtains, tablecloths, and paper.

### Initial Cleaning

1. Before first use, wipe the interior and exterior of the oven with a damp cloth.
2. Wash all accessories (bake tray, grill tray, rotisserie rod, etc.) in warm, soapy water, rinse thoroughly, and dry completely.
3. Insert the crumb tray at the bottom of the oven.

## First Use Burn-in

It is recommended to run the oven empty for about 15 minutes on its highest temperature setting (250°C) with the Function Selector set to 'Top + Bottom Heating' to burn off any manufacturing residues. A slight odor or smoke may be present during this process; this is normal. Ensure the area is well-ventilated.

## OPERATING INSTRUCTIONS

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The Faber OTG features intuitive controls for various cooking functions.



Image: Close-up view of the control knobs on the Faber 34L OTG, indicating their respective functions.

## Control Panel Overview

- **Function Knob:** Selects the cooking function (Off, Rotisserie, Convection, Rotisserie + Convection).
- **Temperature Knob:** Adjusts the cooking temperature from 100°C to 250°C.
- **Selector Knob:** Chooses the heating mode (Defrost, Top Heating, Bottom Heating, Top + Bottom Heating).
- **Timer Knob:** Sets the cooking time up to 60 minutes. Includes an auto-cutoff feature.

## Cooking Functions and Modes

Your OTG supports 6 cooking functions and various heating modes:



## MULTIPLE COOKING MODE



BAKING



ROASTING



TOAST



DEFROSTING



GRILLING



REHEATING



Image: Visual representation of the various cooking modes available with the Faber 34L OTG, including baking, roasting, and grilling.

- **Baking:** Ideal for cakes, cookies, and bread. Use Top + Bottom Heating with or without Convection.
- **Roasting:** Perfect for meats and vegetables. Use Top + Bottom Heating, often with Convection.
- **Grilling:** For browning and crisping. Use Top Heating.
- **Toast:** For bread and similar items. Use Top Heating.
- **Defrosting:** Thaws frozen foods. Use the Defrost setting on the Selector Knob.
- **Reheating:** Warms up cooked food. Use Top + Bottom Heating at a lower temperature.

### Rotisserie Function

The auto motorized rotisserie allows for even grilling of whole chickens or large cuts of meat.

1. Skewer the food onto the rotisserie rod, securing it with the forks.
2. Place the rotisserie rod into the designated slots inside the oven.
3. Set the Function Knob to 'Rotisserie' or 'Rotisserie + Convection'.
4. Adjust Temperature and Timer as required for your recipe.

## ACCESSORIES INCLUDED



ENAMELED BAKE  
PLATE



ROTISSERIE ROD



SS TOG HANDLE



ROTISSERIE TONG



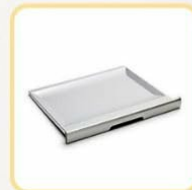
SS WIRE TRAY



9" PIZZA PLATE



SILICON HEAT  
GUARD GLOVE



CRUMB TRAY



Image: The auto motorized rotisserie feature of the OTG, demonstrating two chickens being evenly grilled.

### 360° Convection Technology

The 360° Convection Technology ensures uniform cooking by circulating hot air throughout the oven chamber. This results in optimum browning, better crispiness, and higher nutrient retention.

- To activate convection, turn the Function Knob to 'Convection' or 'Rotisserie + Convection'.
- Convection cooking often requires slightly lower temperatures and shorter cooking times compared to conventional baking.

## DOUBLE GLAZED GLASS DOOR

- Mirror Finish glass door.
- Prevents glass touch burns and ideal baking in lower time by retaining heat within 2 glass layer.



Image: Diagram illustrating the 360° convection technology, showing hot air circulating inside the oven for even cooking.

### Timer with Auto Cut-off

The mechanical timer can be set for up to 60 minutes. Once the set time elapses, the oven will automatically switch off, indicated by a bell sound.

- Turn the Timer Knob clockwise to set the desired cooking duration.
- For shorter times (less than 10 minutes), turn the knob past 10 minutes and then back to the desired time for better accuracy.

## MAINTENANCE AND CLEANING

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

### General Cleaning

1. Always unplug the oven from the power outlet and allow it to cool completely before cleaning.
2. Wipe the exterior surfaces with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.



3. Clean the interior walls, floor, and ceiling with a damp cloth and mild detergent. For stubborn stains, a non-abrasive oven cleaner designed for OTGs can be used, following the product instructions carefully.
4. The double glazed glass door can be cleaned with a glass cleaner. The double glazing helps retain heat and prevents burns from touching the outer glass.
5. Remove and empty the crumb tray regularly. Wash it in warm, soapy water, rinse, and dry thoroughly.

## Accessory Cleaning

- All removable accessories (bake tray, grill tray, wire rack, rotisserie rod, pizza plate, tongs, silicon glove) can be washed in warm, soapy water. Rinse well and dry completely before storing or reusing.
- Do not use metal scouring pads or abrasive cleaners on non-stick surfaces (if applicable) to avoid damage.



Image: Interior view of the Faber 34L OTG with the chamber light on, highlighting the clean racks and crumb tray, ready for use or after cleaning.

## TROUBLESHOOTING

If you encounter any issues with your Faber OTG, 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; timer not set.	Ensure the power cord is securely plugged into a working outlet. Check your household's circuit breaker. Set the timer knob to the desired cooking duration.
Food not cooking evenly.	Incorrect temperature/mode; overcrowding; improper rack position; convection fan issue.	Verify temperature and heating mode settings. Avoid overcrowding the oven. Use the appropriate rack position. Ensure the convection fan is not obstructed (if using convection).
Excessive smoke during operation.	Food spills; grease buildup; initial burn-off.	Clean the oven interior and accessories thoroughly. Ensure the crumb tray is clean. If it's the first use, some smoke is normal.
Rotisserie not rotating.	Rotisserie rod not properly seated; Function Knob not set to Rotisserie.	Ensure the rotisserie rod is correctly inserted into the drive socket and support. Set the Function Knob to 'Rotisserie' or 'Rotisserie + Convection'.
Timer not working.	Knob not turned past 10 minutes for short times; mechanical issue.	For times under 10 minutes, turn the knob past 10 and then back to the desired time. If the issue persists, contact customer support.

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

## SPECIFICATIONS

Detailed technical specifications for the Faber 34L OTG:

- **Brand:** Faber
- **Model Number:** 131.0676.817
- **Capacity:** 34 Litres
- **Wattage:** 1600 Watts
- **Color:** Black
- **Special Feature:** Temperature Control, 360° Convection, Rotisserie, Double Glazed Glass
- **Control Type:** Knob
- **Door Style:** Dropdown Door
- **Door Material Type:** Tempered Glass
- **Power Source:** Corded Electric
- **Item Weight:** 10 kg 900 g
- **Item Dimensions (LxWxH):** 51 x 39 x 32 Centimeters
- **Country of Origin:** China



Image: Diagram showing the physical dimensions (Length, Width, Height) of the Faber 34L OTG.

## WARRANTY AND SUPPORT

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### Warranty Information

Your Faber OTG is covered by a manufacturer's warranty. Please refer to the warranty card included with your product for specific terms, conditions, and duration of the warranty. Keep your purchase receipt as proof of purchase for warranty claims.

### Customer Support

For any service, repair, or technical assistance, please contact Faber customer support. You can find contact details on the warranty card or the official Faber website.

- **Online Support:** Visit the official Faber website for FAQs and support resources.
- **Service Center:** Locate authorized service centers in your region.