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Silvercrest SGBR 1500 D4

Silvercrest SGBR 1500 D4 Rotisserie Oven

User Manual

1. INTRODUCTION

Thank you for choosing the Silvercrest SGBR 1500 D4 Rotisserie Oven. This versatile appliance is designed for various cooking and grilling tasks, offering multiple heating combinations and a convenient rotisserie function. Please read this manual carefully before first use to ensure safe and optimal operation.

1.1 Included Accessories

- Grill rack
- Non-stick baking tray
- 2 removal tongs
- Stainless steel rotisserie spit with food clamps

2. SAFETY INSTRUCTIONS

Always observe the following safety precautions to prevent injury or damage to the appliance.

- Read all instructions before use.
- 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 injuries.
- 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.
- 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, and the like.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your Silvercrest SGBR 1500 D4 Rotisserie Oven.



Figure 3.1: Front view of the Silvercrest SGBR 1500 D4 Rotisserie Oven, showing the control knobs, glass door, and interior.



Figure 3.2: Dimensions of the Silvercrest SGBR 1500 D4 Rotisserie Oven: 50.5 cm width, 38.89 cm height, and 32.79 cm depth.

3.1 Control Panel

- **Temperature Control Knob:** Adjusts temperature from 70°C to 230°C.
- **Function Selector Knob:** Selects one of the 5 cooking combinations.
- **Timer Knob:** Sets cooking time up to 120 minutes or continuous operation.

4. SETUP

1. **Unpacking:** Carefully remove the oven and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wipe down the interior and exterior of the oven with a damp cloth. Wash all accessories (grill rack, baking tray, tongs, rotisserie spit) in warm, soapy water, rinse, and dry thoroughly.
3. **Placement:** Place the oven on a stable, heat-resistant, and level surface. Ensure there is adequate ventilation around the oven (at least 10 cm clearance on all sides). Do not place it near flammable materials or under wall cabinets.
4. **Power Connection:** Ensure the power outlet matches the voltage specified on the appliance's rating label. Plug the power cord into a grounded wall outlet.
5. **First Use Burn-Off:** It is recommended to run the oven empty for about 15 minutes at 230°C with the function selector set to top/bottom heat. This will burn off any manufacturing residues and odors. Ensure the area is well-ventilated during this process.

5. OPERATING INSTRUCTIONS

5.1 General Operation

1. Place food on the grill rack or baking tray.
2. Insert the rack/tray into one of the 3 insertion levels inside the oven.
3. Close the oven door securely.
4. Set the desired temperature using the **Temperature Control Knob** (70°C to 230°C).
5. Select the desired cooking function using the **Function Selector Knob**.
6. Set the cooking time using the **Timer Knob**. You can choose a specific time up to 120 minutes or select the continuous operation mode. The oven will turn off automatically when the timer reaches zero, accompanied by an acoustic signal.
7. Monitor cooking progress through the double-glazed door.
8. Once cooking is complete, turn all knobs to "OFF" and unplug the oven.
9. Carefully remove cooked food using the provided removal tongs or insulated oven mitts.

5.2 Cooking Functions

The oven offers 5 distinct cooking combinations:

- **Top Heat:** Ideal for browning or crisping the top of dishes.
- **Bottom Heat:** Suitable for baking bases or slow cooking.
- **Top and Bottom Heat:** Standard baking and roasting for even cooking.
- **Top and Bottom Heat with Convection:** Circulates hot air for faster, more even cooking, great for multiple items.
- **Top Heat, Convection, and Rotisserie:** Specifically for rotisserie cooking, ensuring even browning of poultry or roasts.

5.3 Using the Rotisserie Function

The rotisserie function is perfect for roasting whole chickens or other large cuts of meat.

1. Thread the food (e.g., chicken) onto the stainless steel rotisserie spit. Secure it firmly with the food clamps.
2. Insert the pointed end of the spit into the rotisserie drive socket on the right side of the oven interior.
3. Rest the notched end of the spit on the support bracket on the left side.
4. Ensure the food clears the heating elements and the bottom of the oven.
5. Select the "Top Heat, Convection, and Rotisserie" function using the Function Selector Knob.
6. Set the desired temperature and cooking time.
7. When cooking is complete, use the provided removal tongs to carefully lift and remove the rotisserie spit from the oven.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and optimal performance of your oven.

1. **Always unplug the oven** from the power outlet and allow it to cool completely before cleaning.

- Crumb Tray:** The removable crumb tray at the bottom of the oven should be emptied and cleaned regularly to prevent grease buildup and potential fire hazards. Slide it out, discard crumbs, and wash with warm, soapy water. Rinse and dry thoroughly.
- Interior:** Wipe the interior surfaces with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive cleaner. Do not use steel wool or abrasive pads, as they can damage the non-stick coating.
- Exterior:** Clean the exterior with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners.
- Accessories:** Wash the grill rack, baking tray, tongs, and rotisserie spit in warm, soapy water. They are not dishwasher safe. Rinse and dry completely before storing or re-inserting into the oven.
- Do not immerse the oven body, cord, or plug in water or any other liquid.**

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; timer not set.	Ensure plug is securely in outlet; check household circuit breaker; set timer to desired cooking time or continuous mode.
Food not cooking evenly.	Incorrect temperature/function; oven overloaded; food placed incorrectly.	Verify temperature and function settings; avoid overloading the oven; ensure food is centered and not touching heating elements.
Smoke or unusual odor during operation.	Food residue/grease buildup; first use burn-off.	Unplug and allow to cool, then clean interior and crumb tray thoroughly. If it's the first use, this is normal and will dissipate. Ensure good ventilation.
Rotisserie spit not rotating.	Spit not correctly inserted; rotisserie function not selected; food too heavy/unbalanced.	Ensure spit is fully engaged in drive socket and resting on support; select the rotisserie function; ensure food is balanced and not exceeding weight limit.

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

8. SPECIFICATIONS

Model:	SGBR 1500 D4
Power:	1500 W
Voltage:	230 V (AC)
Capacity:	Approx. 30 Liters
Dimensions (W x H x D):	Approx. 50.5 x 32.8 x 38.9 cm
Weight:	Approx. 7.9 kg
Cable Length:	96 cm
Material:	Iron sheet, plastic, steel, stainless steel

9. WARRANTY AND SUPPORT

This product comes with a standard manufacturer's warranty. For detailed warranty information, please refer to the warranty card included with your purchase or visit the official Silvercrest website. For technical support, spare parts, or service inquiries, please contact Silvercrest customer service.

Please have your model number (SGBR 1500 D4) and purchase date ready when contacting support.

Related Documents - SGBR 1500 D4

 <p>SILVERCREST®</p> <p>CONTACT GRILL SKGE 2000 D3</p> <p>20-30-30 CONTACT GRILL 20-30-30 KONTAKTGRILL</p> <p>IAN 490910_2407</p>	<p>SilverCrest Contact Grill SKGE 2000 D3 Operating Instructions</p> <p>User manual for the SilverCrest Contact Grill SKGE 2000 D3, detailing safe operation, features, cleaning, recipes, and technical specifications. Find support at www.lidl-service.com.</p>
 <p>SILVERCREST®</p> <p>TEPPANYAKI GRILL SPG 2000 B2</p> <p>TEPPANYAKI-GRILL 20-30-30 TEPPANYAKI-GRILL</p> <p>IAN 386427_2110</p>	<p>SILVERCREST Teppanyaki Grill SPG 2000 B2 User Manual</p> <p>Comprehensive user manual for the SILVERCREST Teppanyaki Grill SPG 2000 B2, covering setup, operation, safety, cleaning, and troubleshooting. Learn how to use your grill safely and effectively.</p>
 <p>SILVERCREST®</p> <p>TEPPANYAKI GRILL / TEPPANYAKI-GRILL / PLANCHA TEPPANYAKI SPG 2000 B2</p> <p>TEPPANYAKI GRILL 20-30-30 TEPPANYAKI-GRILL 20-30-30 PLANCHA TEPPANYAKI 20-30-30</p> <p>TEPPANYAKI TAKI 20-30-30 TEPPANYAKI TAKI 20-30-30 GRILL TEPPANYAKI 20-30-30</p> <p>GRILL TEPPANYAKI 20-30-30 GRILL TEPPANYAKI 20-30-30 TEPPANYAKI TAKI 20-30-30</p> <p>TEPPANYAKI GRILL 20-30-30 TEPPANYAKI TAKI 20-30-30 TEPPANYAKI 20-30-30</p> <p>TEPPANYAKI 20-30-30 TEPPANYAKI 20-30-30</p> <p>IAN 386427_2110</p>	<p>SilverCrest Teppanyaki Grill SPG 2000 B2 - Short Manual</p> <p>Operating instructions and user manual for the SilverCrest Teppanyaki Grill SPG 2000 B2. Covers safety, setup, operation, cleaning, and troubleshooting for this electric grill.</p>
 <p>SILVERCREST®</p> <p>CONTACT GRILL SKG 1000 B2</p> <p>20-30-30 CONTACT GRILL 20-30-30 KONTAKTGRILL</p> <p>IAN 326749_1904</p>	<p>SilverCrest Contact Grill SKG 1000 B2: Operating Instructions</p> <p>Comprehensive operating instructions for the SilverCrest Contact Grill SKG 1000 B2, covering safety, usage, cleaning, troubleshooting, and warranty information.</p>
 <p>SILVERCREST®</p> <p>3-IN-1 CONTACT GRILL / KONTAKTGRILL 3-IN-1 SKGE 2000 C3</p> <p>3-IN-1 CONTACT GRILL 20-30-30 KONTAKTGRILL 3-IN-1 20-30-30</p> <p>GRILL 3 IN 1 20-30-30 KONTAKTGRILL 3-IN-1 20-30-30</p> <p>KOMPAKTKRILL 3 IN 1 20-30-30 KONTAKTGRILL 3-IN-1 20-30-30</p> <p>MILDEGRILL 3 IN 1 20-30-30 KONTAKTGRILL 3-IN-1 20-30-30</p> <p>3 IN 1 KONTAKTGRILL 20-30-30 KONTAKTGRILL 3-IN-1 20-30-30</p> <p>IAN 385923_2107</p>	<p>SILVERCREST 3-IN-1 Contact Grill SKGE 2000 C3 Operating Instructions</p> <p>Comprehensive operating instructions for the SILVERCREST 3-IN-1 Contact Grill (Model SKGE 2000 C3). Learn about safety, usage modes (contact, panini, table grill), cleaning, maintenance, and recipes. Includes technical data and warranty from Kompernass Handels GmbH.</p>



[SilverCrest SKG 1000 B2 Contact Grill - Manual de Instrucciones](#)

Manual completo de instrucciones para la parrilla de contacto SilverCrest SKG 1000 B2. Aprenda a usar, limpiar y mantener su electrodoméstico de forma segura y eficiente. Incluye especificaciones técnicas, solución de problemas y detalles de garantía.