

## Glen SA5035BLRC

# Glen 35 Litre Multi-Function OTG Oven Toaster Griller Instruction Manual

Model: SA5035BLRC

## 1. INTRODUCTION

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Thank you for choosing the Glen 35 Litre Multi-Function OTG Oven Toaster Griller. This appliance is designed to provide versatile cooking options including baking, roasting, grilling, and toasting. Please read this manual thoroughly before operating the appliance to ensure safe and efficient use. Keep this manual for future reference.

## 2. SAFETY INSTRUCTIONS

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- Always place the OTG on a stable, heat-resistant surface, away from flammable materials.
- Ensure adequate ventilation around the appliance. Do not block any ventilation openings.
- Do not touch hot surfaces. Use oven mitts or gloves when handling hot trays, racks, or food.
- Unplug the appliance from the power outlet when not in use and before cleaning. Allow it to cool completely before handling.
- 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, or if it malfunctions or has been damaged in any way.
- Only use accessories recommended by the manufacturer.
- Do not place paper, cardboard, plastic, or other flammable materials inside the oven.
- Avoid placing oversized foods or metal utensils in the oven as they may create a fire or electric shock risk.

## 3. PRODUCT OVERVIEW

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### Components

- Main Unit
- Bake Tray
- Wire Rack

- Tray Handle
- Rotisserie Handle
- Rotisserie Set
- Crumb Tray

## Control Panel

The control panel features three ergonomic knobs for precise adjustments:

1. **Temperature Control Knob:** Adjusts the oven temperature from 90°C to 230°C.
2. **Function Control Knob:** Selects one of the 6 heating modes.
3. **Timer Control Knob:** Sets the cooking time up to 60 minutes with a bell notification.



Image: Close-up of the Glen OTG control panel, showing the temperature, function, and timer knobs.

## Accessories



## Accessories

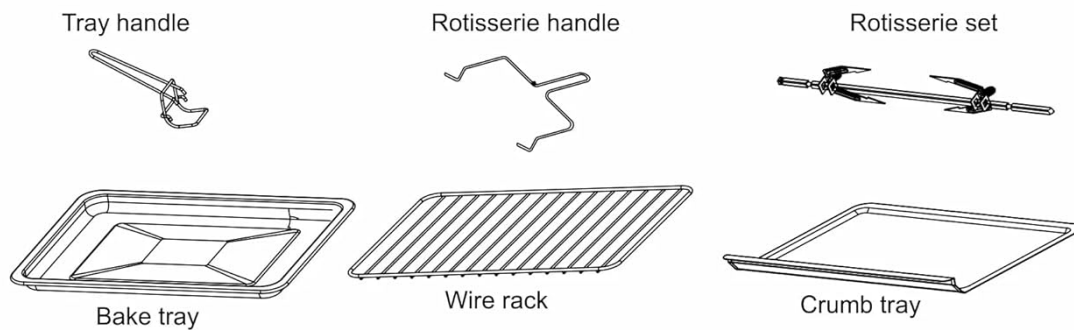


Image: Diagram illustrating the various accessories included with the Glen OTG, such as the bake tray, wire rack, rotisserie set, and handles.

## 4. SETUP

- Unpacking:** Carefully remove the OTG and all accessories from the packaging. Retain packaging for future transport or storage.
- Placement:** Place the OTG on a flat, stable, heat-resistant surface. Ensure there is at least 10-15 cm of clear space on all sides for proper ventilation. Do not place near water or heat sources.
- First Use Cleaning:** Before first use, wipe the interior and exterior with a damp cloth. Wash all accessories (bake tray, wire rack, rotisserie parts, crumb tray) with warm, soapy water, rinse, and dry thoroughly.
- Initial Burn-in:** To eliminate any manufacturing odors, operate the empty oven for approximately 15 minutes at 230°C using the 'Upper + Lower Heating Element' function. Ensure the area is well-ventilated during this process. A slight odor or smoke is normal during initial use.

## 5. OPERATING INSTRUCTIONS

## Heating Modes

The Glen OTG offers 6 versatile heating modes:

- **Lower Heating Element:** Ideal for gentle baking or keeping food warm from the bottom.
- **Lower Heating Element + Fan:** Provides even heating from the bottom with convection for uniform cooking.
- **Upper Heating Element + Fan + Rotisserie:** Perfect for roasting meats with continuous rotation and top-down heat distribution.
- **Upper + Lower Heating Element:** Standard baking and roasting, providing heat from both top and bottom.
- **Upper + Lower Heating Element + Fan:** Combines top and bottom heat with convection for faster and more even cooking.
- **Upper + Lower Heating Element + Fan + Rotisserie:** The most comprehensive mode for rotisserie cooking, ensuring thorough and even roasting with convection.

## General Operation

1. **Prepare Food:** Place your food on the appropriate accessory (bake tray, wire rack, or rotisserie set).
2. **Insert Accessory:** Carefully slide the accessory into the desired rack position inside the oven.
3. **Close Door:** Ensure the oven door is securely closed.
4. **Select Temperature:** Turn the Temperature Control Knob to your desired temperature (90°C - 230°C).
5. **Select Function:** Turn the Function Control Knob to the desired heating mode.
6. **Set Timer:** Turn the Timer Control Knob to the desired cooking time (up to 60 minutes). The oven will start heating. A bell will ring when the timer expires. For continuous operation, turn the timer to 'Stay On'.
7. **Monitor Cooking:** The built-in oven light allows you to monitor your food without opening the door.
8. **Remove Food:** Once cooking is complete, carefully remove the hot food and accessories using the provided handles or oven mitts.

## Using the Rotisserie Function

The motorized rotisserie is ideal for roasting whole chicken or large cuts of meat, ensuring even browning and juicy results.

1. Secure the meat onto the rotisserie spit using the forks.
2. Insert the rotisserie spit into the designated slots inside the oven.
3. Select the 'Upper Heating Element + Fan + Rotisserie' or 'Upper + Lower Heating Element + Fan + Rotisserie' function.
4. Set the desired temperature and cooking time.



Image: The Glen OTG with a chicken rotating on the motorized rotisserie, illustrating the even cooking process.

### **Convection Fan**

The turbo convection fan ensures uniform heat distribution throughout the oven cavity, leading to faster and more even cooking and baking results.



## Convection fan for even baking of foods

Image: A close-up view of the convection fan located inside the Glen OTG, highlighting its role in circulating hot air for even cooking.

## 6. MAINTENANCE AND CLEANING

- **Always unplug** the appliance and allow it to cool completely before cleaning.
- **Exterior:** Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or harsh chemicals.
- **Interior:** Clean the interior walls with a damp cloth and mild detergent. For stubborn stains, a non-abrasive cleaner can be used.
- **Crumb Tray:** The removable crumb tray should be emptied and cleaned regularly to prevent grease buildup and potential fire hazards. Wash with warm, soapy water, rinse, and dry.
- **Accessories:** Wash the bake tray, wire rack, and rotisserie parts with warm, soapy water. Rinse thoroughly and dry before storing or reusing.
- Do not use metal scouring pads or abrasive cleaners on any part of the oven, as they may scratch surfaces.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven does not heat up.	Not plugged in; power outage; timer not set; temperature/function not selected.	Check power connection; verify power supply; set timer to desired duration or 'Stay On'; ensure temperature and function knobs are correctly set.
Food not cooking evenly.	Incorrect rack position; oven overloaded; convection fan not active for selected function.	Adjust rack position; avoid overcrowding the oven; ensure a function with the convection fan is selected for even heat distribution.
Rotisserie not rotating.	Rotisserie function not selected; spit not properly installed; motor malfunction.	Ensure a rotisserie function is selected; check that the spit is correctly seated in the motor drive and support; if problem persists, contact customer support.
Excessive smoke during cooking.	Food residue or grease buildup; crumb tray full.	Clean the oven interior and accessories thoroughly; empty and clean the crumb tray.

## 8. SPECIFICATIONS

**Brand:** Glen

**Model Name:** SA5035BLRC

**Capacity:** 35 Litres

**Power:** 2100W

**Colour:** Black

**Product Dimensions:** 39.3D x 52W x 33H Centimeters

**Special Features:** Light in Oven, Multifunction, Rotisserie, Timer, Turbo convection fan

**Control Type:** Knob

**Door Style:** Dropdown Door

**Door Material Type:** Tempered Glass

**Number of Shelves:** 2

**Item Weight:** 12 kg

**Country of Origin:** India

## 9. WARRANTY AND SUPPORT

This Glen OTG comes with a **2-year warranty** from the date of purchase. Please refer to the warranty card included with your product for detailed terms and conditions. For any service, support, or warranty claims, please contact Glen customer service. Keep your purchase receipt as proof of purchase.