#### 11. Warranty and Service

For any information or problem, contact your local Philips dealer or authorized service center. For a list of authorized Philips service centers visit:www.philips.co.in or contact our consumer care at 1800 102 2929 (Toll free) or 1860 180 1111 (standard call rates apply)

#### 11.1 Warranty Card

This apparatus is covered under warranty against any defect due to defective material or workmanship for TWO YEARS from the date of purchase. Should a defect develop during the period of warranty, PHILIPS DOMESTIC APPLIANCES INDIA LTD. undertakes to repair the apparatus FREE OF CHARGE through the dealer from whom it has been purchased or at any of the Philips authorized service centres

The warranty is not valid in case:

- 1. Apparatus is not used according to user manual
- 2. Defects caused by improper or reckless use
- 3. Repairs done by persons other than Philips authorized service center.
- 4. Modifications of any nature made in the apparatus.
- 5. Tampered serial number
- 6. Incomplete warranty card after purchase
- 7. Product if used for commercial purpose (i.e. other than domestic use).

damage due to radiated heat.

while it is in use.

into the air vents.

'əsn uı

it is hot.

gloves/ tongs.

clean or move it.

horizontal surface.

breheating it.

Do not touch moving parts.

Always clean the appliance after use.

and on both sides of the appliance to prevent

· Leave a free space of at least 10cm above, behind

• Don't place anything which catches fire near OTG

Do not insert metallic objects or alien substances

· Do not expose the appliance to direct sunlight.

Do not lift and move the appliance while it is

· The accessible surfaces become hot when the

• Don't sprinkle or pour water on front glass when

Always let the appliance cool down before you

Always place the appliance on a stable level and

recommend. If you use such accessories or parts,

manufacturers or that Philips does not specifically Never use any accessories or parts from other

· Don't place it on a working or still hot stove or

either wipe with cloth or run machine after

product i.e. handles & LCD panel. In such case from food while cooking, in the cool parts of

appliance is operating. Always use oven

Always unplug the appliance after use.

your guarantee becomes invalid.

- 8. Usage of parts not recommended by Philips or those made by other manufacturers.
- 9. Damage to the door glass due to mishandling, negligence, breakage or cracking

All consumable and parts susceptible to normal wear and tear are not covered under warranty.

Week/S.No.				
Date of Purchase				
Dealer's name				
Dealer's stamp				
Customers name and address				
Model No.				
Dealer's signature				





due to condensation from the moisture escaping · It is acceptable to have water droplets formed

qamage caused. becomes invalid and Philips refuses any liability for to the instructions in the user manual, the guarantee semi-professional purposes or if it is not used according appliance is used improperly or for professional or This appliance is intended for household use only. If the

# Caution

coating life of accessories • Don't cook acidic food directly in this product for longer

panel with wet hands. • Do not plug in the appliance or operate the control

described in this manual Do not use the appliance for any other purpose than

or a service center authorized by Philips must replace it. or other components are damaged. Only the company Do not use the appliance when the mains cord, the plug

the wall socket.

Always make sure that the plug is inserted firmly into Only connect the appliance to an earthed wall socker

connect the appliance.

corresponds to the local mains voltage before you -Check if the voltage indicated on the appliance

# The accessible surfaces may become hot during the

ot an external timer or a separate remote control system. The appliance is not intended to be operated by means

of the table or worktop on which the appliance stands. children. Do not let the mains cord hang over the edge  $\boldsymbol{\cdot}$  Keep the appliance and its cord out of reach of

don't play with the appliance. · Children should be supervised to ensure that they

responsible for their safety. concerning use of the appliance by a person they have been given supervision on instruction capabilities, lack of experience & knowledge unless (children) with reduced physical, sensory, mental · This appliance is not intended for use by person

# Warning

# Danger

appliance, and save the user manual for future reference. Read this user manual carefully before you use the

3. Important

# www.philips.co.in

### HD6975/00

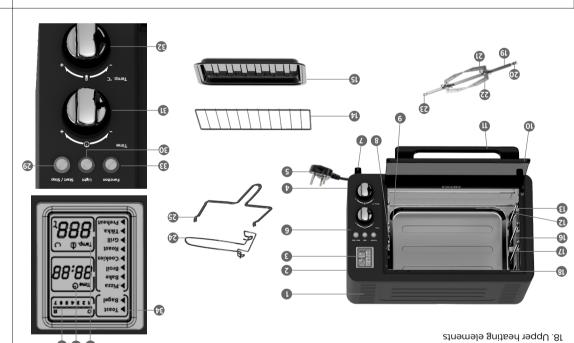


#### **Oven Toast Grill**

**90 10 80** 

Please read guidelines provided in this DFU on important instructions, appliance usage and warranty before using the product.

# **PHILIPS**



34. Preset menu

33. Function button with indicator

32. Temp control knob

31. Time control knob 30. Light button with indicator

29. Start/ stop button with indicator 28. Display temperature

27. Display time

26. Display browning level 1-7. 25. Rotisserie tongs

24. Baking tray tong

23. Spit holder

22. Skewer (x2)

21. Skewer screw (x2) 20. Rotisserie notch

fig2 .el

17. Rotisserie support mount 16. Rails 15. Baking tray 14. Wire rack

13. Lower heating elements (x2) 12. Crumb Tray

> 10. Glass door 3dgid .e 8. Rotisserie drive mount

Il. Handle

7. Feet

5. Power cord with plug 6. Control panel

4. Cord storage 3. Display 2. Housing J. Air vents

# 2. General description

Product size (approx)	mm 00£*07E*294
Met Weight	6.3kg
Power cord length	ալ
Temperature	230 degree Celsius
Timer	snim 09 ot qU
Capacity	727
Watts	MOOSI
Poltage	ZH09/05 '~\072-022
Model No.	HD6975/00

Technical specification

Philips brings to you an OTG powered with LCD panel

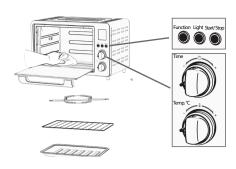
1. Introduction

Pls note

- the lines are only to show the folding of the paper

- remove layer 2 while printing

## 4. Quick start guide

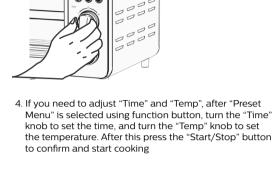


1. Unbox the product and remove all the accessories from the packaging box

Clean the chamber and replace the required accessories



3. Press the "Function" button to select the required menu. and default "Time" and "Temperature" are displayed according to the selected menu. Press the "Start/Stop" button to start working



0

displayed as 30 mins.

2. Before plugging in the power, please check if the power

sounds. The default selection is "bake", the default temperature is displayed as 160°C, and the default time is

is 220-240V/50/60Hz. After plugging, the screen is lit for 2 seconds and device is ready to use post 3 buzzer

5. When the work starts, or during the work or after the work is completed, you can press the "Light" button to turn on the lamp. Press to On, and press again to Off



6. After the work is completed, the buzzer sounds three times, and the display goes to default "bake"

### 5. Operation

	Preset Menu (LCD display)	Brown- ing level	Heating tube and synchronous motor work situation	Program default		Temperature adjustment knob	Time adjustment knob
Preset sequence (LCD)				Time (Mins)	Temp (°C)	The temperature knob can be adjusted according to recipes after selection of any preset menu by pressing function button	The time knob can be adjusted according to recipes after selection of any preset menu by pressing function button
1	Toast Browning level can be varied by rotating Time knob from 1 to 7 (Displayed as bars in menu)	1 2 3 4 5 6 7	Upper+Lower	3 6 9 11 13 15 18	No display	Not adjustable	Optional Browning level 1-7
2	Bagel Browning level can be varied by rotating Time knob from 1 to 7 (Displayed as bars in menu)	1 2 3 4 5 6 7	Upper+Lower	5 7 9 12 14 16 18	No display	Not adjustable	Optional Browning level 1-7
3	Pizza	/	Upper+Lower	15	200	175-230 °C	1-60 minutes
4	Bake	/_	Upper+Lower	30	180	65-230 ℃	1-60 minutes
5	Broil	/	Upper	45	190	150-200 °C	1-90 minutes
6	Cookies	/	Upper+Lower	20	150	65-200 ℃	1-60 minutes
7	Roast	/	Upper+Motor	60	190	120-200°C	1-90 minutes
8	Grill	/	Lower	50	180	100-200°C	1-90 minutes
9	Tikka	/	Upper+Lower	30	180	100-200 °C	1-60 minutes
10	Preheat	/	Upper+Lower	10	180	160-200 °C	1-15 minutes

#### Step 1

- After plugging, the screen is lit for 2 seconds & device is ready to use post 3 buzzer sounds. The function button(Blue) & start/stop button (Red button) will
- 1.a. By default, the "Bake" function is displayed (the pointer points the bake function) & default time and temperature is displayed

#### Step 2

- 2. Press the function button to select between separate
- 2.a. If you select "toast" or "Bagel" menu, the default browning level "4" and only time is displayed. You can adjust the browning level. But not the temperature.
- 2.b. If you select "roast" menu, the default time &temperature and rotation icon(rotisserie) is displayed
- 2.c. If you select other menu, the default time & temperature is displayed.

#### Step 3

3. The time & temperature can be adjusted according to recipes by rotating the respective knobs (refer to recipe booklet)

#### Step 4

- 4. After the setting is completed, press the "Start/ Stop" Button to initiate the cooking.
  - \*Once the cooking time is over, buzzer beeps 3 times. and the pointer goes to Bake mode which is default
- \* In case power goes off in between, the appliance will turn to default menu. Then set the time & temperature based on the level of cooked food and press the 'Start/ Stop" button

## 6. Know your appliance

**Buttons** 

1. Function Function button is used to select different menus in preset Menu (After powering on, Button keeps blinking till we select any preset menu and Start cooking)

2.Light Light button can be pressed to illuminate the inner

chamber for easy viewing (Button will glow in blue when light is on)

# 3. Start/Stop

This button can be used to start or stop process (After powering on, Button glows red & keeps blinking till we select any preset menu and Start cooking)

# **Knobs switches**

- 1) Time Control Knob
  - a) The time ranges from 0-90 mins b) Rotate the knob to adjust the time
  - c) Stepless rotary knob jump at 1 min every interval
  - d) The screen displays the selected time then press 'Start/Stop' to start cooking in the appliance
- 2) Temperature Control Knob
  - a) Temperature control range is 65°C-230°C b) Rotate the knob to adjust the temperature
  - c) Stepless rotary knob jump 5 °C each time
  - d) The screen displays the selected temperature then press 'Start/Stop' to start cooking in the appliance

## 7. Standby

- After the appliance is plugged in and if it is not operated for more than 1minute then the appliance goes in standby mode. The LCD screen & button lights are turned Off.
- · In the standby state, press the button or turn the knob to return to the power-on state, which is equivalent to waking up. In the above operation, there will be 1 beep every time

# 8. Tips

- · It is recommended to defrost food to normal temperature before cooking for optimum results
- · It is recommended to use a food thermometer to check the roasting progress.
- The appliance can roast up to 2kg of chicken in rotiserrie rod
- · In the event of food flare-ups, keep the door closed, press the START/STOP button and unplug the appliance.
- · Do not keep smaller food pieces than the gap of wire

# 10. Cleaning & Maintenance

- · Proper maintenance will ensure many years of service from your appliance. Clean the appliance after every use. The appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.
- CAUTION: -- Always press the START/STOP button (30) and ensure the appliance is switched off. Disconnect the plug (5) from the wall outlet. Allow all parts of the appliance to cool down completely.
- $\cdot$  NOTE:Do not immerse the power cord and plug (5) or appliance into water or any other liquid. Do not use abrasive cleaners, steel wool or scouring pads
- Dry all parts thoroughly after cleaning, before using or storing the appliance. Ensure that no water enters the appliance housing (2).
- Remove any accessory placed in the appliance.
- · Wipe the walls with a damp sponge, cloth or nylon scouring pad and some mild detergent if needed.
- · Take extra care when cleaning near the lower (13) and upper heating elements (19) in order not to damage them.

- All accessories can be washed in hot soapy water or in
- Clean all accessories after each use, including the crumb tray (12) and baking/drip tray (15).
- Clean the appliance housing (2) with a damp sponge
- Dry all parts and surfaces thoroughly before use. Make sure that all parts and surfaces are completely dry before connecting the appliance to a wall outlet.

# · Storage

- · Before storage, always make sure the appliance is completely cool, clean and dry
- It is recommended to store the appliance in a dry place.
- · Store the power cord (5) on the cord storage (4) of the appliance.
- $\boldsymbol{\cdot}$  Store the appliance on a stable shelf or in a cupboard. To avoid accidents, ensure that both the appliance and its power cord (5) are beyond reach of children or pets.

# 9. How to use rotisserie & tongs?



1. Insert the spit rod into skewer and select proper position of skewer



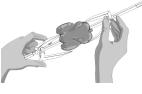
2. Rotate the skewer screw to fix the spit rod at the proper position



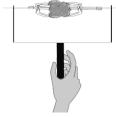
3. Use the Spit rod to penetrate through the middle of food & fix the food with the skewer on 1 side



4. Insert the spit into another skewer & compress the food tightly



5. Rotate the skewer screw to fix the skewer



6. Use the rotisserie tongs to place the rotisserie in the appliance

# 11. Trouble shooting

PROBLEM	CAUSE	SOLUTION	
The appliance is not working	Appliance not plugged in Wall outlet not energized	Insert the plug into the wall outlet Check fuses and circuit breaker	
The appliance does not reach set temperature	The door is not closed properly	Ensure the door is closed properly	
Food not fully cooked	Cooking time too short Cooking temperature too low	Extend cooking time Increase set temperature	
Food overcooked or burnt	Cooking time too long Cooking temperature too high	Reduce cooking time Reduce set temperature	
Smoke escaping from OTG	Overcooked food Food residue in heating element	Reduce the temperature of time  Clean the heating element with cloth when its cool	