

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).
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 _____

Customer's name and address _____

Model No. _____

Dealer's signature _____



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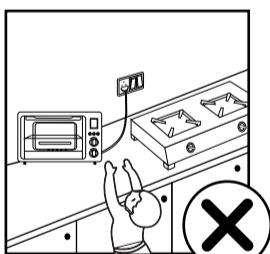
3. Important

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

Danger

Warning

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



- Children should be supervised to ensure that they don't play with the appliance.
- Keep the appliance and its cord out of reach of children. Do not let the mains cord hang over the edge of the table or worktop on which the appliance stands.
- The appliance is not intended to be operated by means of an external timer or a separate remote control system.
- The accessible surfaces may become hot during the use.
- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted firmly into the wall socket.
- Do not use the appliance when the mains cord, the plug or other components are damaged. Only the company or a service center authorized by Philips must replace it.
- Do not use the appliance for any other purpose than described in this manual.
- Do not plug in the appliance or operate the control panel with wet hands.
- Don't cook acidic food directly in this product for longer coating life of accessories

Caution

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

- It is acceptable to have water droplets formed due to condensation from the moisture escaping from food while cooking, in the cool parts of product i.e. handles & LCD panel. In such case either wipe with cloth or run machine after preheating it.
- Never use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- Baking trays and cup cake mould made up of any metal or good quality silicone which hold higher temperature can be used.
- Don't place it on a working or still hot stove or cooker
- Always place the appliance on a stable level and horizontal surface.
- Always unplug the appliance after use.
- Always let the appliance cool down before you clean or move it.
- Don't sprinkle or pour water on front glass when it is hot.
- The accessible surfaces become hot when the appliance is operating. Always use oven gloves/tongs.
- Do not lift and move the appliance while it is in use.
- Do not touch moving parts.
- Do not expose the appliance to direct sunlight.
- Do not insert metallic objects or alien substances into the air vents.
- Don't place anything which catches fire near OTG while it is in use.
- Always clean the appliance after use.
- Leave a free space of at least 10cm above, behind and on both sides of the appliance to prevent damage due to radiated heat.

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HD6976/00



Oven Toast Grill

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

PHILIPS

1. Introduction

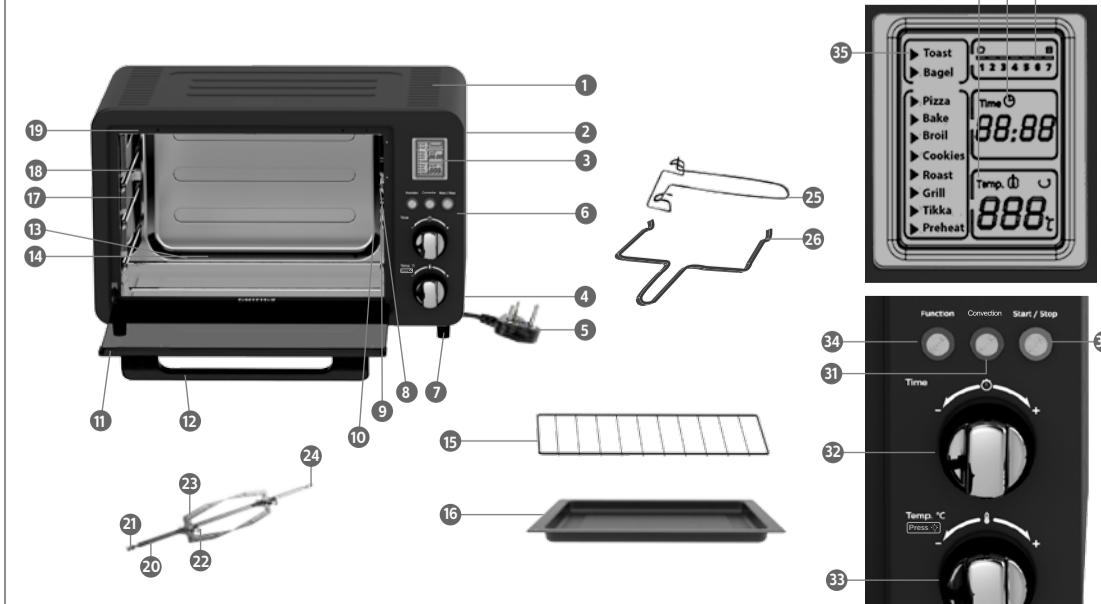
Philips brings to you an OTG powered with LCD panel

Technical specification

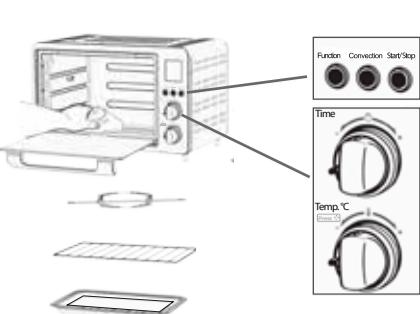
Model No.	HD6976/00
Voltage	220-240V~, 50/60Hz
Watts	2000W
Capacity	36L
Timer	Up to 90 mins
Temperature	230 degree Celsius
Power cord length	1m
Net Weight	9.0kg
Product size (approx)	525x441x332 mm

2. General description

- 1. Air vents
- 2. Housing
- 3. Display
- 4. Cord storage
- 5. Power cord with plug
- 6. Control panel
- 7. Feet
- 8. Rotisserie drive mount
- 9. Fan
- 10. Light
- 11. Glass door
- 12. Handle
- 13. Crumb Tray
- 14. Lower heating elements (x2)
- 15. Wire rack
- 16. Baking tray
- 17. Rails
- 18. Rotisserie support mount
- 19. Upper heating elements (x2)
- 20. Spit
- 21. Rotisserie notch
- 22. Skewer screw (x2)
- 23. Skewer (x2)
- 24. Spit holder
- 25. Baking tray tong
- 26. Rotisserie tong
- 27. Display browning level 1-7
- 28. Display time
- 29. Display temperature
- 30. Start/stop button with indicator
- 31. Convection button with indicator
- 32. Time control knob
- 33. Temp and light control knob
- 34. Function button with indicator
- 35. Preset menu



4. Quick start guide

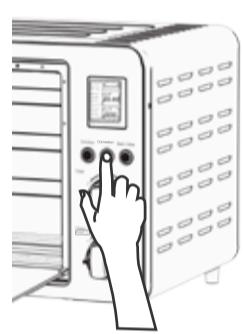


1. Unbox the product and remove all the accessories from the packaging box

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



5. Whenever convection is needed, press the "Convection" button to turn on the inbuilt fan and press again to off

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

2. Before plugging in the power, please check if the power is 220-240V/50/60Hz. After plugging, the screen is lit for 2 seconds and device is ready to use post 3 buzzer sounds. The default selection is "bake", the default temperature is displayed as 180°C, and the default time is displayed as 30 mins.



4. If you need to adjust "Time" and "Temp", after "Preset Menu" is selected using function button, turn the "Time" knob to set the time, and turn the "Temp" knob to set the temperature. After this press the "Start/Stop" button to confirm and start cooking



6. You can press Temp knob to turn on the light whenever needed to monitor the cooking process. Same knob to be pressed again to switch off the light.

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. Convection

Convection button can be pressed to turn on/off the fan inside the chamber for particular modes. (Broil, Cookie, Roast, Grill, Tikka). Button will glow in blue when the fan is on and fan icon is displayed.

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

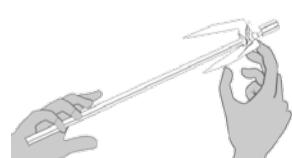
1) Time Control Knob

- 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

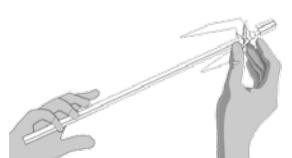
2) Temperature and light control Knob

- a) Temperature control range is 65°C-230°C
- b) Rotate the knob to adjust the temperature
- c) Press the knob to illuminate the chamber light for easy viewing. Light will turn On for 60 sec and automatically turns off
- d) The screen displays the selected temperature then press 'Start/Stop' to start cooking in the appliance

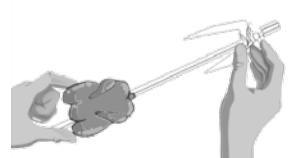
9. How to use rotisserie & tongs?



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



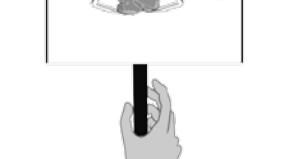
3. Use the Spit rod to penetrate through the middle of food & fix the food with the skewer on 1 side



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

5. Operation

Preset sequence (LCD)	Preset Menu (LCD Display)	Browning level	Heating coil and synchronous motor work situation	Program default		Temp adjustment range	Time adjustment range	Convection
				Time (Mins)	Temp (°C)			
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	2	No display	Not adjustable	Optional browning level 1-7 (Default setting is 4)	No
				3				
				4				
				5				
				6				
				7				
				8				
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	5:00	No display	Not adjustable	Optional browning level 1-7 (Default setting is 4)	No
				7:00				
				9:00				
				12:00				
				14:00				
				16:00				
				18:00				
3	Pizza	/	Upper+Lower	15	200	150-220 °C	1-30 minutes	No
				30	180	65-230 °C	1-90 minutes	No
				45	190	150-220 °C	1-90 minutes	Yes(optional)
				15	160	100-200 °C	1-30 minutes	Yes(optional)
				45	200	65-230 °C	1-90 minutes	Yes(optional)
				50	200	150-220 °C	1-90 minutes	Yes(optional)
				30	180	150-200 °C	1-60 minutes	Yes(optional)
4	Bake	/	Upper+Lower	10	180	160-200 °C	1-15 minutes	No
				15	200	150-220 °C	1-30 minutes	No
				30	180	65-230 °C	1-90 minutes	No
				45	190	150-220 °C	1-90 minutes	Yes(optional)
				15	160	100-200 °C	1-30 minutes	Yes(optional)
				45	200	65-230 °C	1-90 minutes	Yes(optional)
				50	200	150-220 °C	1-90 minutes	Yes(optional)
5	Broil	/	Upper+Motor	15	200	150-220 °C	1-30 minutes	No
				30	180	65-230 °C	1-90 minutes	No
				45	190	150-220 °C	1-90 minutes	Yes(optional)
				15	160	100-200 °C	1-30 minutes	Yes(optional)
				45	200	65-230 °C	1-90 minutes	Yes(optional)
				50	200	150-220 °C	1-90 minutes	Yes(optional)
				30	180	150-200 °C	1-60 minutes	No
6	Cookies	/	Upper+Lower	10	180	160-200 °C	1-15 minutes	No
				15	200	150-220 °C	1-30 minutes	No
				30	180	65-230 °C	1-90 minutes	No
				45	190	150-220 °C	1-90 minutes	Yes(optional)
				15	160	100-200 °C	1-30 minutes	Yes(optional)
				45	200	65-230 °C	1-90 minutes	Yes(optional)
				50	200	150-220 °C	1-90 minutes	Yes(optional)
7	Roast	/	Upper+Lower+ Motor	15	200	150-220 °C	1-30 minutes	No
				30	180	65-230 °C	1-90 minutes	No
				45	190	150-220 °C	1-90 minutes	Yes(optional)
				15	160	100-200 °C	1-30 minutes	Yes(optional)
				45	200	65-230 °C	1-90 minutes	Yes(optional)
				50	200	150-220 °C	1-90 minutes	Yes(optional)
				30	180	150-200 °C	1-60 minutes	No
8	Grill	/	Lower	15	200	150-220 °C	1-90 minutes	No
				30	180	65-230 °C	1-90 minutes	No
				45	190	150-220 °C	1-90 minutes	Yes(optional)
				15	160	100-200 °C	1-30 minutes	Yes(optional)
				45	200	65-230 °C	1-90 minutes	Yes(optional)
				50	200	150-2		