

# OTG BUYING GUIDE

DIPTI HARSHAD VARTAK

DIPTI VARTAK ACADEMY



# OTG BUYING GUIDE



If you're planning to start a home bakery business, one of the most important things you need to consider is investing in high-quality equipment. One such piece of equipment is an OTG (Oven, Toaster, Grill). With an OTG oven, you can bake cakes, cupcakes, bread and cookies. An OTG oven is different from a microwave or a conventional oven. It's specially designed for baking and grilling foods.

It provides heat from both the top and bottom which ensures that your baked goods are evenly cooked.



Most importantly, it saves time by allowing you to cook multiple items at once. When choosing an OTG oven for your home bakery business there are several factors to consider such as size, temperature range, wattage and additional features like timers and automatic shut-off. You'll also want to think about the brand reputation and reviews before making your purchase.





# BENEFITS OF AN OTG

If you are a home baker, investing in an OTG can be the best decision for your baking needs. This all-in-one appliance is perfect for baking cakes, bread, and cookies. You can also use it to grill vegetables and meat or to make toasted sandwiches. The convenience of having a multi-functional appliance that takes up less space in the kitchen makes it an ideal choice for home bakers.



OTGs have temperature control settings that allow you to bake at precise temperatures, ensuring evenly cooked baked goods every time. Unlike microwave ovens, OTGs give baked goods a crispy crust on the outside while keeping them soft and moist on the inside. Another advantage of using an OTG is that it uses less electricity than traditional ovens without compromising quality or taste.



# WHAT TO LOOK FOR IN AN OTG?

When it comes to baking at home, having the right equipment can make all the difference. An OTG is a versatile appliance that can help you achieve perfect baking results every time. However, with so many options available on the market today, choosing the right one for your home bakery can be overwhelming.



The first thing to consider when buying an OTG for your home bakery is its size. Make sure that it's big enough to accommodate the size of your baking pans and trays. It should also have multiple racks so that you can bake multiple items at once. The next thing to look for is its heating system – convection or conventional. Both have their pros and cons, but which one is best for home bakeries?





Conventional heating uses a single heat source located at the bottom of the oven. This type of heating can result in uneven temperatures throughout the oven, leading to inconsistent baking results. On the other hand, convection heating uses a fan to circulate hot air throughout the oven cavity, resulting in an even distribution of heat and more consistent baking results. This feature makes convection OTG ovens ideal for baking cakes, breads and pastries as they require an even temperature distribution.



# POPULAR MODELS & FEATURES

When it comes to home baking, having the right tools is essential. One tool that has become increasingly popular in recent years is the OTG. This versatile appliance can handle a wide range of cooking and baking tasks and is ideal for those who love to experiment with new recipes.

One popular model of OTG is the Morphy Richards 45 litres

<https://amzn.to/424f3fy>

This compact yet powerful oven can easily fit on a countertop and features multiple cooking functions such as baking, grilling, and roasting.



It also comes equipped with a timer and temperature control for precise cooking results. Another great option from Morphy Richards is their 52 litres

(<https://amzn.to/3VkyTkr>)

OTG which offers even more space for larger batches of baked goods.

For those who need even more capacity, the Morphy Richards 60 litres (

<https://amzn.to/3Vj0Jxm>)

OTG might be the perfect choice.



# CONSIDERATIONS FOR YOUR HOME BAKERY



When considering whether an OTG is right for your baking needs, there are several factors to take into account.

- Firstly, think about the size of the OTG. If you're planning on baking large batches of bread or cakes, you'll need an OTG with a large capacity. However, if you only bake small quantities at a time, it may be more cost-effective to opt for a smaller appliance.
- Another important consideration is the features offered by the OTG. Some models come with timers and automatic shut-off functions which can be incredibly helpful when multitasking in the kitchen.
- Additionally, some OTGs have multiple heating modes such as convection and grill settings which can help achieve different browning effects on your baked goods.



# PROS & CONS OF DIFFERENT BRANDS

When it comes to selecting an OTG for your home bakery, there are a variety of brands to choose from. Each brand has its own unique set of features and benefits. However, it is important to consider the pros and cons of each brand before making a final decision.



- **Morphy Richards** is known for its high-quality build and durability. Their OTGs are designed to withstand frequent use and can handle larger batches of baked goods.
- **Bajaj**, on the other hand, offers more affordable options without sacrificing quality.
- **Samsung's** Convection Microwaves come with advanced features such as smart controls that allow you to control the oven with your phone or voice commands.
- **Phillips** is another popular choice among home bakers due to their user-friendly interfaces and sleek designs. The brand also offers versatile cooking options like grilling and roasting in addition to baking functions.



# CONCLUSION



In conclusion, if you are running a home bakery business, investing in an OTG (oven-toaster-griller) is a must to increase your output and orders. An OTG provides multiple functions and can be used for baking, grilling, and toasting. It is an essential tool that enables you to create mouth-watering dishes without the need for multiple appliances.

With an OTG, you can bake cakes, cookies, breads and more in larger quantities as compared to traditional ovens. This means that you can take up bigger orders from customers while also increasing your productivity. The ability to grill food items such as veggies, paneer, chicken or fish in an OTG also adds another layer of variety for your customers.

Moreover, with the cost-effective nature of an OTG oven, it is possible to save money on electricity bills while still maintaining quality standards when preparing baked goods.



# FOLLOW US



- Subscribe to our YouTube Baking Channel => <https://lnkj.in/t/dhv-yt>
- Like our Academy Facebook Page => <https://lnkj.in/t/dhv-fb>
- Be a part of our Insta-Family => <https://lnkj.in/t/dva-ig>