

OVEN BUYING GUIDE

The Right Oven. Smarter Choice. Better Experience.



WIDE RANGE
Top Brands
Latest Models



BEST PRICES
Exciting Offers
Great Value



EXTENDED WARRANTY
Up to 3 Years
Peace of Mind



AFTER SALES SERVICE
Always with You
Expert Support

1. CHOOSE THE RIGHT OVEN TYPE

Pick the oven that suits your cooking style and kitchen space.

OTG (Oven Toaster Grill)



Perfect for baking, grilling, toasting and reheating. Ideal for small families.

Convection Oven



Even heat distribution for faster & better cooking. Great for baking.

Microwave Oven



Best for quick heating, defrosting, cooking & reheating.

Built-in Oven



Stylish & premium design. Perfect for modular kitchens.

2. KEY FEATURES EXPLAINED



CAPACITY

Choose based on your family size and cooking needs.
20L – 30L for small families | 30L & above for large families



CONVECTION TECHNOLOGY

Ensures even heat circulation for perfectly cooked food.



TEMPERATURE CONTROL

Adjustable temperature (°C) for a wide range of recipes. More range, more flexibility.



TIMER FUNCTION

Built-in timer with auto shut-off for convenient & safe cooking.



COOKING MODES

Options like Bake, Grill, Toast, Convection, Rotisserie, Keep Warm & Combination modes.



ACCESSORIES

Check for essential accessories like baking tray, wire rack, rotisserie rod, crumb tray & tongs.

3. FIND YOUR PERFECT MATCH

USAGE	CAPACITY	IDEAL FOR	KEY BENEFIT
Small Family / Couple	20L – 30L	Daily cooking, reheating, grilling	Compact & easy to use
Medium Family	30L – 45L	Baking cakes, cookies, pizzas, grilling	Better capacity & performance
Large Family / Enthusiast	45L & Above	Large dishes, multi-level cooking	More space, more possibilities
Premium / Modular Kitchen	Built-in Ovens	Premium baking & cooking	Sleek design & advanced features

TIP: Bigger capacity gives more flexibility for baking & multi-level cooking.

4. BASIC OPERATING GUIDE



Step 1
Plug in the oven.



Step 2
Set the mode & temperature.



Step 3
Set the timer as needed.



Step 4
Preheat (if required) & place the food.



Step 5
Enjoy perfectly cooked meals!

TIP: Always preheat for better results in baking.

5. PORTS & VENTILATION (FOR BUILT-IN OVENS)



- ✓ Ensure proper ventilation for best performance.
- ✓ Keep adequate space around the oven.
- ✓ Follow the installation guide provided.

6. CARE & MAINTENANCE TIPS



Clean regularly after usage.



Remove crumb tray & clean.



Use mild detergent, avoid harsh chemicals.



Ensure proper ventilation.



Follow the user manual for long life.

TIP: Regular care keeps your oven performing like new for years.

7. WHY BUY OVEN FROM NIKSHAN?



100% Genuine Products With Official Warranty



Best Prices & Exciting Offers Great value for your money



Expert Advice Help you choose the right oven



Easy EMI & Finance Options Affordable monthly payments



Reliable After Sales Service Support you can always count on



EXPERT SUPPORT, BETTER EXPERIENCE.
WE ARE ALWAYS WITH YOU.



EASY EMI STARTING AT ₹0 DOWN PAYMENT*



INSTANT FINANCE QUICK APPROVAL MINIMUM DOCUMENTS



EXCITING OFFERS CASHBACK COMBO OFFERS EXCHANGE OFFERS



EXTENDED WARRANTY UP TO 3 YEARS COMPLETE PROTECTION



AFTER SALES SERVICE RELIABLE SERVICE YOU CAN TRUST



WIDE RANGE TOP BRANDS



BEST PRICES GREAT VALUE



SCAN TO EXPLORE LATEST OFFERS & NEW ARRIVALS



VISIT YOUR NEAREST NIKSHAN STORE
EXPERT ADVICE.
BETTER PRODUCTS. BEST EXPERIENCE.