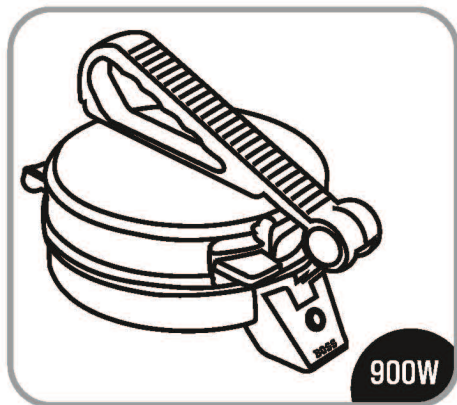


BOSS®



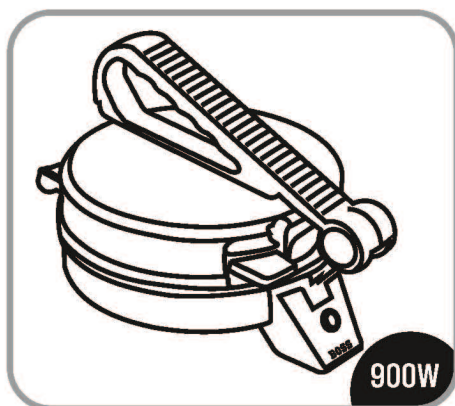
CRISP
Roti Maker

B-518



CRISP 110 Volt
Roti Maker

B-522



INSTRUCTION MANUAL

Please read all instructions carefully before using • 12 Months Warranty*

Dear Customer,

Thank you for choosing BOSS Crisp Roti Maker, of which you are now the proud owner.

BOSS Crisp Roti Maker has been crafted with utmost engineering precision to make sure that nothing short of the BEST rotis / chapattis / khakras reach your plate every time. With the Non-Stick Base, Rotis / chapattis that are light, fluffy, quick and just like the ones you see on TV commercials, reminding you of your Home made chapattis. The Roti Maker is ultra-safe having Heat Resistant Handle. Besides, the sturdy outer Body has been made of Stainless Steel. What sets this Roti Maker apart is that it has an pre-determined (fixed temperature) automatic cut-off feature which cuts-off the heat supply to the Roti Maker and regulates the temperature. The LED Indicator Light turns 'off' when the machine is ready to take your 'dough ball'. BOSS Crisp Roti Maker is so easy to use; you'll never go back to the old way.

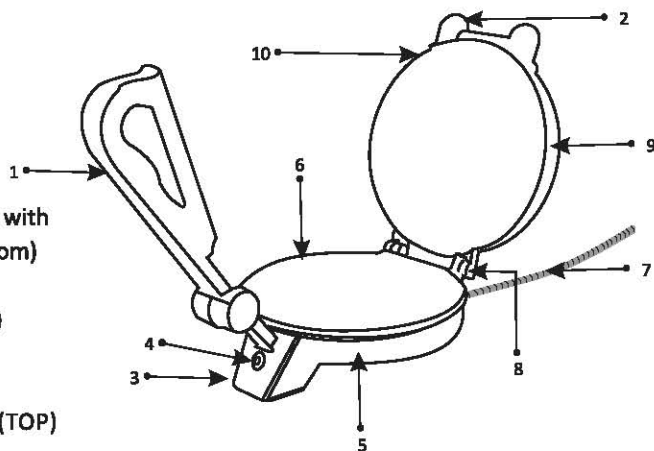
Please read and follow all the instructions given in this user manual carefully, prior to using your BOSS Roti Maker, to get the best result and trouble free operation.

With Best Wishes,

BOSS APPLIANCES LLP

KNOW YOUR APPLIANCE

1. Operating Lever
2. Lifting Handel
3. Indicator Housing
4. Indicator Lamp
5. S. S. Bottom Cover
6. Non-Stick heater plate with heating element (bottom)
7. Main Cord
8. Coil Spring (Protective)
9. S. S. Top Cover
10. Non-Stick heater plate with heating element (TOP)



TECHNICAL SPECIFICATIONS*

Model Number	Rated Voltage	Frequency	Power	Body Material	Heating Plate Material	Protection
Crisp B-518	230VAC	50Hz	900W	Stainless Steel	Aluminium Non-Stick Coating	Thermal Fuse
Crisp B-522	110VAC	60Hz	900W	Stainless Steel	Aluminium Non-Stick Coating	Thermal Fuse

The specifications and design are subject to change without notice*

IMPORTANT

Please read the following instructions carefully before using the Roti Maker.

1. To protect against electrical shock, do not immerse cord, plugs or appliance in water or other liquid.
2. Unplug from outlet when not in use and before cleaning. Allow cooling before putting on or cleaning off parts.
3. Do not touch the Hot Surface, Use Lifting Handle.
4. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility or call our customer service number for information on examination, repair, or adjustment.
5. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
6. Do not let cord hang over edge of table or counter, or touch hot surfaces.
7. Do not place on or near a hot gas, electric burner, in a heated oven other inflammable materials (such as benzene, paint thinner, sprays, etc.)
8. Do not leave the appliance unattended when switched on.
9. To disconnect, remove plug from wall outlet.
10. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and 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 do not play with the appliance.
11. THIS UNIT IS FOR HOUSEHOLD USE ONLY.

HOW TO USE



Open the ROTI MAKER plates and plug in the unit. The indicator will be 'on'. When the temperature reaches the right level, the indicator goes 'off' automatically. The thermostat will maintain this.

NOW your ROTI MAKER is ready for use.



Make each dough piece of about one inch diameter (please remember to keep kneaded dough out for at least 30 minutes before you start making roties). Slightly flatten it and place it off centre towards the hinges on the bottom plate of your Roti Maker.



Close the upper plate and gently press down the lever. Open the upper plate after a few seconds. The dough has now been rolled into the shape of a roti. Leave it in this shape on plate for 15-20 seconds.



Flip the roti over. In about 20-25 seconds, air bubbles will begin to turn on the top surface of the roti.



As this happens, turn the roti over and gently shut upper plate of your ROTI MAKER, After a few more seconds, the roti will start puffing up from both sides.



Roti is ready to be served now.

SHORT POWER SUPPLY CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the electrical rating of the cord must be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

FOR BEST RESULTS

If you want to make khakhras, place dough ball about one inch diameter, slightly off centre, towards the rear of the bottom plate, close the upper plate and gently press down the lever. After a few seconds, when the bottom surface of the roti acquires a reddish colour, turn it around closed the upper plate and gently press down the lever. Both sides of the roti will redden equally and take the shape of a khakhra. This method of making khakhras can be modified to suit your personal taste.

Very Important : If the roti is found to be of irregular shape, check whether the dough contains enough water, If not add some more water and mix well. For best results avoid pressing the lever again. Even that can be the cause of a broken roti.

CLEANING & MAINTENANCE

1. Always unplug this Roti Maker from power source and wait until it cool down before cleaning.
2. Dry with a paper towel to absorb excess oil. Brush crumbs from the grooves, and wipe with damp cloth and mild soap.
3. Never immerse in water. Avoid using scratching or sharp utensils, as they will scratch the non-stick surface. Always use wooden or nylon utensils to avoid scratching the non-stick cooking surface. Never cut food on the nonstick surface
4. Do not use cleansers or oven cleaners on the Tawa Base.
5. To clean handles and other parts, use a damp cloth with mild soap.

CAUTION: DO NOT IMMERSE IN WATER