

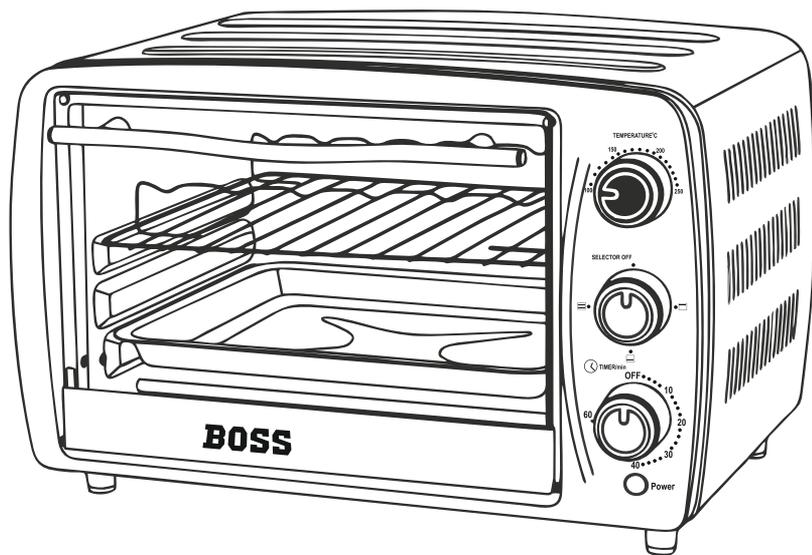
BOSS®

Delish

Oven • Toaster • Griller

B-553

1200
WATT



2 YEARS
WARRANTY
ON PRODUCT

6 MONTHS
EXTENDED
WARRANTY
ON REGISTRATION

INSTRUCTION MANUAL

Please read all instructions carefully before using • T & C Apply*

Dear Customer,

Thank you for choosing BOSS Delish Oven-Toaster-Griller, of which you are now the proud owner.

Please read and follow all the instructions given in this instruction manual book Carefully, prior to using your BOSS Delish Oven-Toaster-Griller, to get the best mileage and trouble free operation. The recipes given in this recipe section are meant as a guideline for BOSS OTG.

The timings and temperatures given with the book may vary to a certain extend depending on voltage variations, ingredients used and ambient conditions.

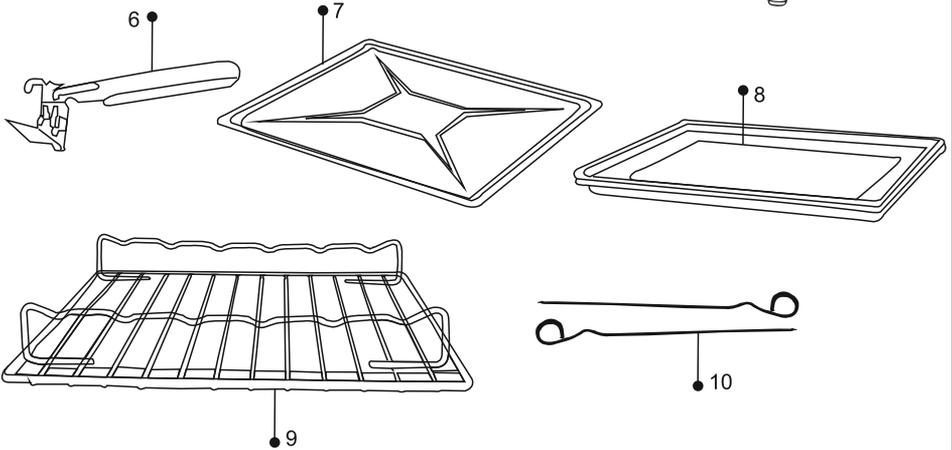
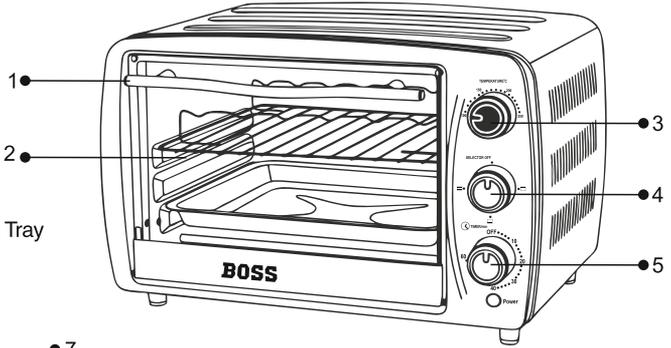
With Best Wishes,

BOSS®

KNOW YOUR BOSS DELISH OTG

Parts description

1. Glass Door Handle
2. Inner Chamber
3. Heater Select Knob
4. Heater ON Indicator
5. Timer Knob
6. Tray Removal Tong
7. Drip/Cooking Tray
8. Crumb Tray
9. Wire Grill Cum Barbeque Tray
10. Skewer Rods



TECHNICAL SPECIFICATIONS

| | |
|--------------|--------------------------|
| Model | Delish |
| Power Supply | 230V~50Hz |
| Wattage | 1500 Watts |
| Capacity | 30 Litres |
| Outer Body | Power Coated Sheet Metal |
| Thermostat | Snap action bi-metal |
| Timer | 0-60 Minutes Mechanical |

ACCESSORIES

| Description of Accessory | Delish |
|-------------------------------------|--------|
| Baking Tray | 1 No. |
| Wire Grill cum Barbeque Tray | 1 No. |
| Crumb Tray | 1 No. |
| Skewer Rods | 2 No. |
| Tong for Baking Tray and wire grill | 1 No. |

TABLE FOR HEATER/S AND FUNCTION KNOB SELECTION

| | |
|-------------------|--|
| DELISH OTG | Unit operates with Top element ON, Bottom element ON & Both Element ON |
|-------------------|--|

CONTROLS AND FUNCTIONS

Temperature Control Knob: This knob helps to set the temperature as desired for particular recipe.

***Heater and function Select knob :**

This knob is used to select: Heating element/s, motorised rotisserie according to requirement of recipe in a particular model

To select heating element/s motorised rotisserie Please refer to above "Table for heater and function knob selection"

Important: The heating elements will only be switched ON after the timer is activated.

Timer Knob:

1. Timer knob is used to set the time as per the requirement of the recipe.
2. The knob also ensures the power supply to the unit.
3. To operate the timer, wind the timer clockwise and set it to the required time.
The power supply to the unit will cut off automatically once the set time elapses.
An acoustic signal from the timer indicates that the OTG is switched OFF.

Power Indicator:

The power indicator illuminates when the power plug is connected to power supply socket and timer is switched ON.

BEFORE FIRST USE

1. Remove all the packing material from the cavity/inner chamber.
2. Wipe the glass door of the OTG with a moistened cloth. Wipe again with a dry cloth.
3. Clean the cavity / inner chamber with a damp cloth and let it dry thoroughly before use.
4. Never use metal polish or coarse scouring agents for cleaning.
5. Let the OTG heat up for 10 minutes with heater select knob set at both elements ON position and temperature at 200°C.
6. A slight smell may be emitted. This is normal and will last only for a very short time. Ensure sufficient ventilation.

INSTRUCTIONS FOR USE

1. Place the OTG on a plane and heat resistant surface. Leave a space of at least 4 inches (100 mm) between the back cover of the OTG and the wall.
2. Insert the power plug into the power socket and switch ON.
3. For best result, before every use, preheat the OTG at 200°C for 6 to 8 minutes at both elements ON position.
4. Pre-heating need not be done for second and subsequent consecutive cooking operations i.e. if the time between the first and the second consecutive cooking operation is lesser than 5 minutes.
5. After pre-heating, adjust the temperature with the temperature control knob as per the requirement of the recipe.
6. Timing mentioned in the recipe exclude the pre-heating time.
7. Set the time with timer knob as per the requirement of the recipe. For setting time, wind the timer to the required time level.
8. After the time elapses, the power supply to the unit would shut off automatically.
9. Open the hot glass door after the operation is over, always use the handle.
10. For grilling, if you wish to use the skewer rods, insert the food onto the skewer rods and place them on "U" shaped notches provided on the wire grill cum barbeque tray, which should be placed on the top rack. Place the drip/baking tray at the bottom to prevent excessive fats/oils from falling on to bottom surface.

IMPORTANT SAFEGUARDS

In the interest of your safety, read following instructions carefully before using your BOSS OTG:

1. Do not use the OTG other than its intended use.
2. Place the OTG on a stable, plane and heat resistant surface.
3. Leave sufficient space all around the OTG to allow the hot air to escape.
4. Great care is necessary in using any electrical appliance, especially near children. Keep children away. Do not let them operate without supervision.
5. Do not let the power cord overhand the edge of a worktop where a child could reach.
6. Do not allow power cord to touch hot surfaces.
7. To avoid risk of burns, do not touch the heating element, outer metal surface and front glass door of OTG when in use and hot. Use tongs for handling hot baking tray/
8. Do not apply water to the front glass while in operation or when is is hot as the glass could crack otherwise.
9. Do not move the OTG when plugged or hot.
10. Do not immerse the OTG, cord or plug in water or any other liquid.
11. Unplug the OTG from the socket when not in use. While removing the plus from the socket, never pull on the power cord.
12. Do not operate the OTG with a damaged power cord or power plug or if it is malfunctioning. Contact the nearest BOSS authorized customer care center for service.
13. In order to comply with safety regulations and to avoid hazards, please contact nearest BOSS authorized customer cared center for service.

COOKING GUIDE FOR 17L OTG (TIME AND TEMPERATURE SETTINGS)

| Sr. No. | Recipes | Heater Select Knob Settings | Preheating Temperature (°C) & Time (min) | Baking Temperature (°C) | Baking Time (min) | Comments |
|---------|----------------------------|---|--|-------------------------|-------------------|--|
| 1. | Vanilla Sponge Cake | Both heating elements ON  | 170° C for 10 min | 170° C | 32 min | Pour the cake batter in 8 inch silicon cake mould and place the mould on grill rack in centre position inside OTG |
| 2. | Toast | Both heating elements ON  | - | 220° C | 5 min | Place the bread slice on grill rack on top position inside OTG. |
| 3. | Cookies | Both heating elements ON  | 180° C for 10 min | 180° C | 22 min | Place the cookies on baking tray in center position inside OTG. |
| 4. | Pizza | Both heating elements ON  | 200° C for 10 min | 200° C | 15 min | Place the pizza on grill rack in center position inside OTG |
| 5. | Fries | Both heating elements ON  | 250° C for 25 min | 250° C | 10 min | Apply oil to fries & place it on baking tray in center position inside OTG, in between shake or toss the French fries for even cooking. |
| 6. | Paneer Shaislik | Upper elements ON  | 180° C for 10 min | 180° C | 15 min | Put the marinated paneer & veggies on skewer, apply oil and place the skewers on grill rack inside OTG, in top position, flip the skewers on other side after half time for even grilling. |
| 7. | Muffin | Both heating elements ON  | 170° C for 10 min | 170° C | 15 - 18 min | Pour the muffin batter in muffin mould & place on grill rack in centre position inside OTG. |

Note : Parts illustrated in this instruction Manual are indicative only, part provided with the product may differ with illustrations.

Care & Maintenance Of Your BOSS DELISH OTG

1. After use and before cleaning, switch OFF the OTG, remove the plug from the wall socket and wait for the OTG to cool.
2. Wipe the glass door of the OTG with a moistened cloth. Wipe again with a dry cloth.
3. If any food particle or liquid has spilled in the OTG, clean it with a damp cloth and let the interior dry thoroughly before use.
4. Never use metal polish or coarse scouring agents for cleaning.
5. Do not scrub the surface of the drip / baking tray with any hard or abrasive material, while cleaning. Use a sponge or Nylon scrubber to clean the surface of the drip/baking tray. To clean the stubborn food particles on the drip/baking tray, make a thick paste of normal washing powder and little water and apply on the surface. Keep for 10-15 minutes and scurb with sponge / nylon scrubber and wash.

AUTHORISED SERVICE CENTRE

**For Gujarat, Maharashtra, West Bengal,
Rajasthan, Goa : 9167681234**

Other Cities

| | | | |
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| Banglore | 080 41249187 / 41138318 | Indore | 9167681234 |
| Belgaum | 9986224792 | Kota | 0744-2390532 / 9460056594 |
| Bhilwara | 01482-224586 / 9414112586 | Raipur | 9167681234 |
| Bhopal | 9167681234 | Surguja | 9167681234 |
| Delhi | 9167681234 | (Ambikapur) | |
| Gulbarga | 9880123246 | Bilaspur | 9167681234 |
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