

# BOSS®

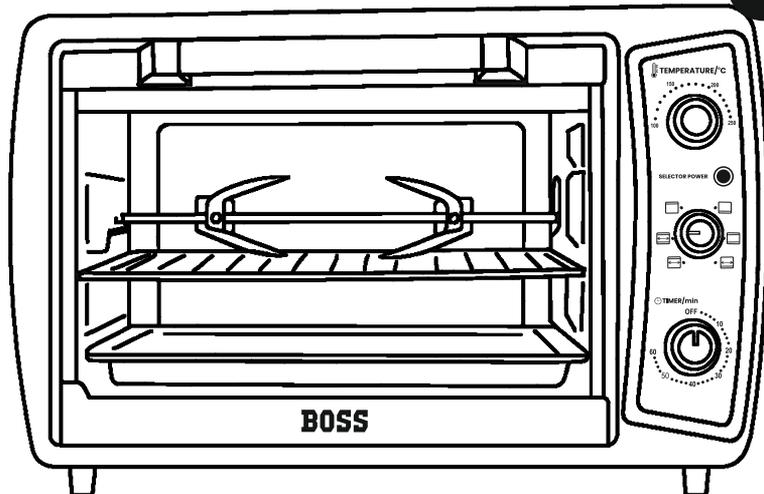
## Delish

Oven • Toaster • Griller

B-554

**1380**  
**WATT**

**21L**



**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.

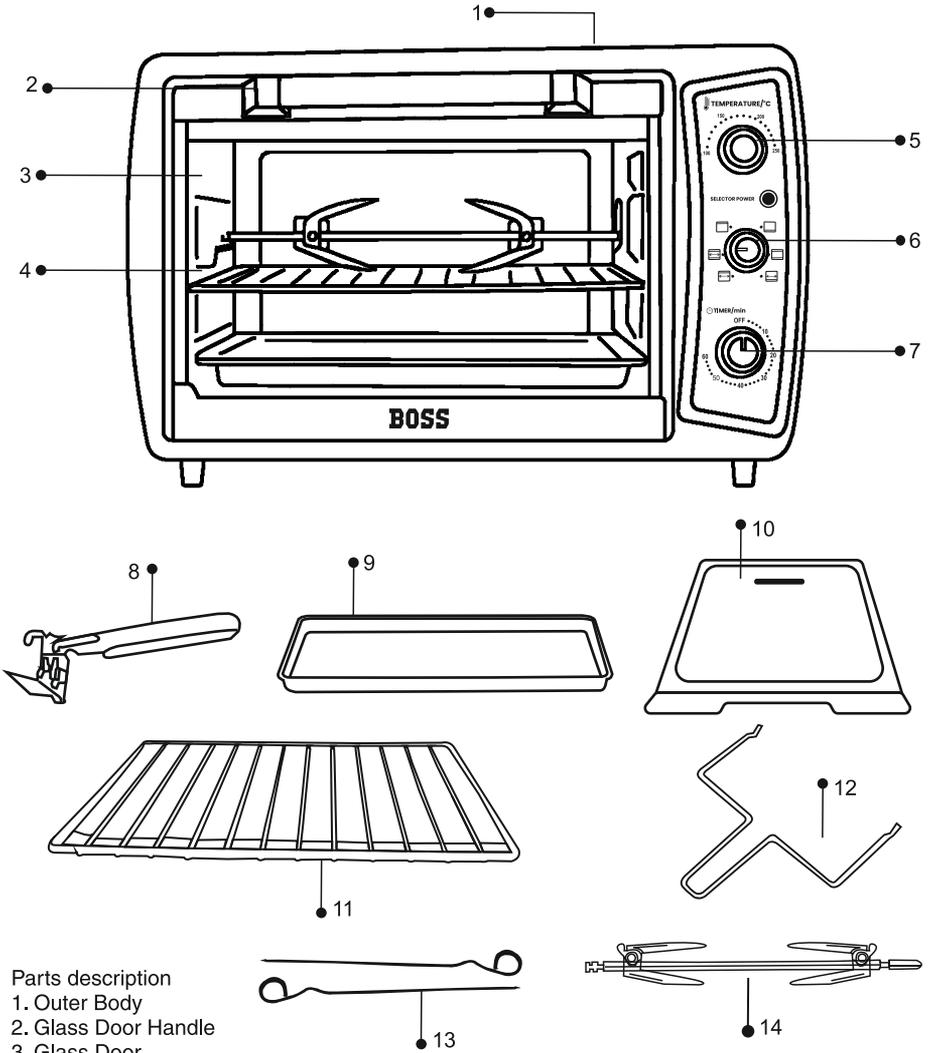
Please read and follow all the instructions given in this instruction manual book Carefully, prior to using your BOSS Delish Oven-Toaster-Griller, to get the best mileage and trouble free operation. The recipes given in this recipe section are meant as a guideline for BOSS OTG.

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. Outer Body
2. Glass Door Handle
3. Glass Door
4. Inner Chamber
5. Temperature Knob
6. Function Knob
7. Timer Knob
8. Tray Removal Tong
9. Drip/Cooking Tray
10. Crumb Tray
11. Wire Grill Cum Barbeque Tray
12. Rotisserie Handle
13. Skewer Rods
14. Rotisserie Rod

## TECHNICAL SPECIFICATIONS

Model	Delish
Power Supply	230V~50Hz
Wattage	1380 Watts
Capacity	21 Litres
Outer Body	Power Coated Sheet Metal
Thermostat	Snap action bi-metal
Timer	0-60 Minutes Mechanical

## **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. 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.
5. Do not let the power cord overhang 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 tong for handling hot baking tray/
8. Do not apply water to the front glass while in operation or when it 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 plug 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 care center for service.

## **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.

## CONTROLS AND FUNCTIONS

**Temperature Knob :** Set the cooking temperature from 100°C to 250° C based on your recipe.

**Function Knob :** Choose from six cooking modes

- Upper Heating
- Lower Heating
- Upper & Lower Heating
- Upper Heating + Rotisserie
- Lower Heating + Rotisserie
- Upper & Lower Heating + Rotisserie

**Timer Knob :**

Turn clockwise to set cooking time.

The OTG turns off automatically when time is up.

If needed, turn the knob manually to OFF.

**Power Indicator :** Lights up when the OTG is in use.

**Rotisserie Function :**

- Insert the spit through the food and secure it with prongs.
- Tighten the screws and place the spit into the designated slots.
- Close the door and set the temperature, times and mode as needed.
- After cooking, use the rotisserie handle to remove the spit carefully.

**Caution :** The food, racks, tray and door become hot. Handle with care.

## COOKING GUIDE FOR 21L 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.	<b>Vanilla Sponge Cake</b>	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.	<b>Toast</b>	Both heating elements ON 	-	220° C	5 min	Place the bread slice on grill rack on top position inside OTG.
3.	<b>Cookies</b>	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.	<b>Pizza</b>	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.	<b>Fries</b>	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.	<b>Paneer Shaislik</b>	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.	<b>Muffin</b>	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

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
Hubli	0836-2284897 / 9845277503	Rudrapur	9540076764
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