



# GRANDE

Multi Purpose Roti Maker

**USER MANUAL**

Dear Customer,

Congratulations on your superb choice ! We are happy that you have selected **the best Roti Maker in the Market**, . We trust this unique appliance will turn your chapati making process into a pleasant experience. Now, you can make chapatis instantly one after another, quickly ! With its exclusive features and unique design, your Grande Roti Maker saves time and energy. This Roti Maker also makes roti , phoolka , naan , papad , khakhra etc. So, go ahead for a royal treat in a never before style.Thank you.

### IMPORTANT TIPS:

When using electric appliances, basic safety precautions should always be followed including the following :

- 1) Read all instructions.
- 2) Do not touch hot surfaces, Use handles or knobs.
- 3) To protect against fire, electrical shock and injury to persons, do not immerse or partially immerse cord, plug, or appliance in water or any other liquid.
- 4) Close supervision is necessary when any appliance is used by or near children.
- 5) Unplug from outlet when not in use and before cleaning, Allow to cool before putting on or talking off parts, and before cleaning the appliance.
- 6) Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
- 7) The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 8) Do not use outdoors.
- 9) Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 10) Do not place on or near a hot gas or electric burner, or in a heated oven. Please check the electricity voltage is same as required by the specification on the sticker on the bottom of the appliance base.
- 11) A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord is available and may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. 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.
- 12) Use the appliances on flat and firm surface only.

Warning : To reduce the risk of fire or electric shock, all repairs should be done only by an authorised service center. Do not remove the base panel or open the appliance. No user serviceable parts are inside. This appliance is only to be operated in the closed position and is for INDOOR HOUSEHOLD USE ONLY.

## A Quick Look at Grande Roti Maker



**Knob to lift the top plate**

**Marble Non-Stick Coating**



**Main Cord**

**Stainless steel cover  
of the plates**

**Main "ON/OFF"  
Indicator light**

**Handle to press the  
plates together**

### **TECHNICAL DATA**

**Model : GRANDE ROTI MAKER**

**Quantity : One Unit**

**Voltage : 230/240 VAC - 110/120 VAC**

**Watts : 1200W. 50Hz**

**Warranty: ONE Year**

## **OPERATING INSTRUCTIONS**



### **UNPACKING**

- 1) Remove the contents from the box, Make sure no parts are missing.
- 2) Save the box and packing materials, You may want to use it later.

### **OPERATING INSTRUCTIONS**

- 1) Plug the Rotomak GRANDE Roti Maker in to an electrical outlet. The indicator light will come on. Please make sure the electric outlet voltage is same as voltage stated on the rating label on the bottom of appliance.
- 2) Unit is preset with required temperature for making rotis. You can change the desired temperature, on the thermostat which is located at the bottom. Medium setting is recommended for Tortillas And Wraps.
- 3) Lift the handle and raise the top cooking plate. Do not leave the appliance in closed position while pre-heating.
- 4) Please wait for a few minutes for the appliance to heat up.
- 5) The red light will come off when the appliance is ready for baking.
- 6) This appliance may smoke when it is new. This is perfectly normal with many heating appliances and will not recur. Discard the first couple of rotis from your new Multi Maker.
- 7) Make dough balls of about 1.5 to 2 inches in diameter. Dust the dough ball with flour and pat and flatten the ball slightly using your hands and place on the bottom cooking plate slightly towards the hinge of cooking plates, so that there is room for the dough ball to roll out.
- 8) Close the upper cooking plate and press the handle down quickly for a couple of seconds.
- 9) Keeping the handle pressed for longer time will restrict the steam from escaping and will cause lacing. Wait for 15 seconds and open the lid and rotate the dough about  $\frac{1}{2}$  of a circle, close the lid and press it quickly one more time for 1 to 2 sec. Wait for 15 seconds.
- 10) Do not press the top handle too hard, IF presses too hard, steam will get trapped in the dough and can blow apart the roti.
- 11) Please skip this step, if you do not want to use oil or butter or do not want to brown your roti or do not want dark spots on your roti. You can apply a little oil or butter on each side of flatbread during baking to get quicker browning of roti and softer roti.
- 12) Please let the roti cook for about 20-30 seconds with the top cooking plate closed.
- 13) Raise the top cooking plate; flip the roti with nylon or wood turner. Close the top cooking plate and let it stay for 20-30 seconds. Roti is now ready.
- 14) You can brown the roti to your desired color and texture. The roti could become crisp with too much browning, if you do not apply little oil or butter.
- 15) Raise the top cooking plate and remove the cooked roti.
- 16) Unplug the Rotomak Roti Maker from the electric outlet, when you have finished making rotis.
- 17) Keep the top cooking plate open allowing the appliance to cool down. Do not clean the appliance until it has cooled completely.
- 18) Above instructions are general. You can use the above guidelines and make adjustments to suit your personal taste and desire to make rotis. Please note that the making tortillas or wraps to your individual taste and liking will depend upon the type of flour, amount of oil and water in dough, size of dough ball and the amount of pressure during pressing the dough ball. You may adjust all the variables to make perfect rotis to suit your individual liking.

### **INDICATOR LIGHTS**

- 1) The power (red) light indicates that the appliance is on. It will glow once the appliance is plugged in and the red (amber) light indicates that the cooking temperature is reached and you can start making rotis. However it will keep going on and off periodically while this appliance is in use.
- 2) This does not indicate when to start or stop baking, but it means that the ideal temperature is being maintained for baking.

### **CLEANING INSTRUCTIONS**

- 1) You must always unplug the appliance from the electric outlet before cleaning the kettle, before first use and after every use. Allow the appliance to cool down before cleaning.
- 2) The cooking surface can be wiped with a clean damp cloth. Make sure unit is completely dry before storing or using again.
- 3) Do not put the appliance in the water or any other liquid or dishwasher.
- 4) Do not use abrasive cleaning pads or detergents.
- 5) Do not pour water or other cleaners on the interior or exterior of the appliance.
- 6) Do not disassemble the appliance.

### **HOW TO MAKE PERFECT ROTIS & BAKING**

- 1) Keeping the dough extra moist, yet firm, will result in smoother and lighter rotis, wraps or flat breads. Dough dries quickly; therefore it is important to keep it covered all the time. It may be necessary to add small amount of and/or oil to keep it moist before baking.
- 2) It is important to give the mixed dough at least 30 minutes or a little longer resting time before shaping it in to balls. Keep the dough covered while it rests.
- 3) Dough can be kept at room temperature for several hours and can be refrigerated for 36 hours, after which it acquires the salty taste of yeast. When baked this dough will have a better texture but an altered taste.
- 4) Using Canola oil, vegetable oil or Olive oil will result in healthier roti.
- 5) Do not over bake the roti. Do not keep the roti on the heated cooking plate too long without flipping. This will result in dried, crisp roti.
- 6) To keep the baked roti moist and warm, wrap them in slightly damp, cotton towel and then in a foil wrap. To keep them warm for longer time, place the wrapped flat breads in the oven at 100° Centigrade. The roti can be kept warm for an hour this way. Serve roti in a basket.
- 7) Baked rotis can be stored in the freezer. Stack the roti with wax paper or wrap in between each roti. Seal the stack properly in an airtight bag and store in the freezer. Frozen flat bread can be re-heated on the roti maker. Take the stack of frozen rotis and let it defrost for 30 minutes or so. Place the cold roti on the bottom cooking plate of the preheated appliance. Do not close the upper cooking plate and do not press handle. Turn the roti a few times until it becomes hot. Frozen roti can be thawed in the microwave oven.
- 8) Please note that the making roti to your individual taste and liking will depend upon the type of flour, amount of oil and water in dough, size of dough ball and the amount of pressure during pressing the dough ball. You may adjust all the variables to make perfect tortillas or wraps to suit your individual liking.
- 9) Plug the Rotomak Multi Maker into an electrical outlet. Set the desired temperature. Medium or higher. Lift the handle, raise the top plate. Wait for 4-6 min. until the Multi Maker is ready for use.

## **TEMPERATURE ADJUSTMENT**

- 1) In the Grande Roti Maker ,You can adjust the temperature according to your needs.
- 2)In the Bottom of the roti maker , a tuning screw is available to decrease to increase the temperature of your roti maker.
- 3)Lift the roti maker and you will find a sticker at the bottom where the tuning screw is available.
- 5)Use a screw driver or a kitchen knife to tune the screw by turning it 30 degrees to the left or right matching the white marking on the screw to the temperature position markings on the sticker

### **NOTE:**

Always tune the roti maker when it is removed from the plug.Do not overturn the screw from the given Markings, it will cause the roti maker to stop heating or overheat.

### **Use of temperature setting**

ROTI	- HIGH
KHAKRA	- MED
PURI PRESS	- MED
PAPAD	- LOW

High+	- 350° C
High	- 300° C
Medium	- 250° C
Low	- 200° C



### **HOW TO FIX HANDLE**

- 1) Using a plier or pakkad, remove the pin from the handle.
- 2) Align the handle to match the bracket in the roti maker to the holes in the handle.
- 3) With your fingers, insert the pin through both holes.
- 4) Finally, use a plier to secure the pin.
- 5) The Roti Maker is now ready to use.

### **HOW TO MAKE DOUGH**

- 1) For soft roti, use a water-to-flour ratio of 1:2 (1 cup water to 2 cups flour).
- 2) Thoroughly knead the dough and set it aside for 20-30 minutes.
- 3) The flour should be free of clumps.
- 4) Never use frozen dough; instead, use fresh flour.
- 5) The dough should be stickier than usual.



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## HOW TO MAKE ROTI

- 1) Place the dough ball on the bottom cooking plate slightly off center, towards the hinge as shown in the picture (1).
- 2) Close the upper plate, press the handle down quickly and lightly for 2-3 seconds. Wait for 15 sec. Open the top plate, turn and rotate the Roti  $\frac{1}{2}$  a circle, close the top plate and press the handle for 2-3 seconds. Wait for 20-30 seconds as shown in picture (2).
- 12) Open the top plate, turn the Roti with a nylon wooden turner. Close the top plate and let it cook for 20-30 seconds. Open the top plate, remove the Roti and serve hot as shown in picture (3).



**PLACE**



**PRESS**



**FLIP**



**READY**



## *HACKS FOR MAKING PERFECT ROTI EVERYTIME*

The results that you get with your Roti Maker will vary depending on one main, overlooked aspect of making Roti or Tortilla, the dough or atta.

It is without a doubt one of the most important elements in making perfect roti and to get those puffs that millions of people enjoy.

But to get the puffs, you must first understand the puffs.

The build up of steam inside the roti is what causes these the roti to puff up and cooks from the inside, but how does this steam get there?

Well, when we knead the dough we slowly add water to the dough to soften it and get perfect consistency. This water becomes a part of the dough and eventually turns to steam when it's cooked.

However, your machine and technique also come into play when you are making roti which is why a perfect puff is not always guaranteed.

If you flatten the roti and cook it on the bottom for too long the moisture in the dough will escape from the top, leaving your roti dry and hard. This is a common mistake when you start using the Roti Maker.

The solution to this is to flip the roti after 15- 20 seconds. The top plate provides heat while pressing, but the moisture is still escaping from the top. The first flip ensures both sides are semi-cooked which locks the steam in the middle.

When you start to see steam pockets forming flip it again and put the top plate down to initiate the puffing. If you've followed all the steps your roti should at least form some steam in the middle.

Sometimes the roti might tear causing the steam to escape, but that is still fine as the build up of steam from the inside is enough to cook the roti from within.

So let's talk about how to prepare the dough to get the best results from your machine.

Start with taking two cups of whole wheat or white atta.

Take two cups of flour and one cup of water and start to add lukewarm water (Do not add all water at once), start bunching the atta together until it starts all come together into one dough ball.

Since we are adding the water slowly to the atta we ensure that it is distributed evenly in all parts of the dough.

You will also have to knead the dough for at least 5-7 minutes to ensure your dough isn't clumpy. Doing this by hand is a lot more challenging whereas a stand mixer will make this process less tiresome. Once the dough comes together and is a single consistency let it rest for about 15 minutes so it can settle and rise.

After letting it rest you want to knead the dough again for 2-3 minutes with some vegetable or olive oil. This will make it extra soft ensure easy presses and less sticky. You can add oil based on your discretion, the more the better! You can also substitute this for Ghee (clarified butter) for a similar result.

Keep in mind again, making a roti is an art form that has been passed down from generations. It takes patience, practice and experience to prepare perfect roti so remember that perfect results are not always guaranteed, but they are achievable.

With the use of this comprehensive guide and The Roti Maker you'll be well on your way to making perfect roti to

## FEATURES .....

- Make upto 10 inch roti
- Complete SS304 build
- Only 50 seconds per Roti
- 1 unit electricity consumption per hour
- 1 mm even thickness Roti
- Durable Marble Coating



**12**  
MONTHS  
WARRANTY

**230/110**  
VOLTS AC  
**50**  
Hz Supply

**1200**  
WATTS

**10"**  
DIAMETER

# FEATURES



## 1200 Watts heavy duty Coil

400 W top plate Coil and  
800 W bottom plate coil  
for even cooking of rotis



## Silver Bimetal Thermostat

Powerful snap action thermostat  
for accurate heating and cut-off.



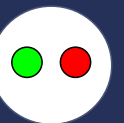
## MAKE 21 RECIPES

Roti ,aloo Paratha ,Puran Poli,  
jowar , bajri , rice , Maida , dosa ,  
egg Omlette, uthapam , papad etc.



## 10" Curved marble plate

Curved surface helps to hold  
the roti better and prevents dripping  
of oil from the cooking surface



## POWER ON AND READY INDICATORS

Red indicates power on and  
Green indicates ready to use

## RECIPES THAT CAN BE MADE IN GRANDE ROTI MAKER



## **ONE YEAR LIMITED WARRANTY**

- 1) This one year limited warranty is for consumers only, from the date of original purchase. You are a consumer if you have bought the Rotomak Roti Maker for personal, family or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers, other commercial buyers or owners.
- 2) Rotomak warrants this product to be free of defects in material or workmanship during normal household use for one year from the date of original purchase.
- 3) This warranty does not apply to damage resulting from misuse, abuse, accidents or alterations to the product, or to damages incurred in transit, other than ordinary household use. This warranty does not apply to cords or plugs.
- 4) Your Rotomak Roti Maker has been manufactured under strict specifications and has been designed for use with approved Rotomak accessories only. This warranty expressly excludes any defects and damages caused by accessories or repair services other than those that have been authorised by Rotomak.

### **Rotomak will pay for:**

During Warranty, repair and labour costs to correct the defect in materials workmanship. Service must be provided by an authorised Rotomak service center.

### **Rotomak will not pay for:**

- 1) Repairs when the product is used for any other use than normal and household use.
- 2) Damage resulting from abuse, misuse, accidents or alterations.
- 3) Any shipping or handling costs to ship your product to an authorized service center.
- 4) Original serial number is deleted, Defaced or altered.
- 5) Electrical parts as they are subject voltage fluctuations, wear & tear.
- 6) Replacement parts or repair labour costs for product operated outside India.