

CHILLA & DOSA MAKER

Oil free and hygienic cooking for a healthy lifestyle



HOUSE of PURITY

Instruction Manual

Round, thin and delicious
Chillas, Dosas, Crepes & Omelettes
now ready in minutes

No mess on stove,
no burning

Non-stick surface
for oil free cooking

Easy to use
and clean



Cook & Serve



Oil Free Cooking

Welcome to KENT

Dear Customer,

Congratulations on your purchase and welcome to **KENT!**

At the outset, allow us to thank you for your trust in KENT Smart Chef Appliances. At KENT, we take pride in our reputation for quality products and industry proven performance. We are certain that you will be more than satisfied with **KENT Chilla & Dosa Maker's** performance and that it will serve you and your family's need without any compromise.

This guide would help you in getting the best out of your appliance. Please go through the booklet to familiarise yourself with its operation and maintenance.

With its robust built and quality, you can look forward to years of trouble-free service.

To ensure that the warranty of your appliance is effective, it is important that you fill up the enclosed warranty card and mail it to us within 15 days of purchase.

In case you require any further information, please contact your nearest **KENT** dealer / branch.

Happy Living!

KENT RO Systems Ltd.

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INTRODUCTION

We, at KENT have always believed that a clean and healthy life is a right of every individual. This ethos is what made us embark on a journey to develop innovative solutions for purifying the water we drink, vegetables and fruits we eat, homes we live in and the air we breathe.

With use of an innovative technology and support by a competent service network, we have been able to create a brand which has become synonymous for well-being and health.

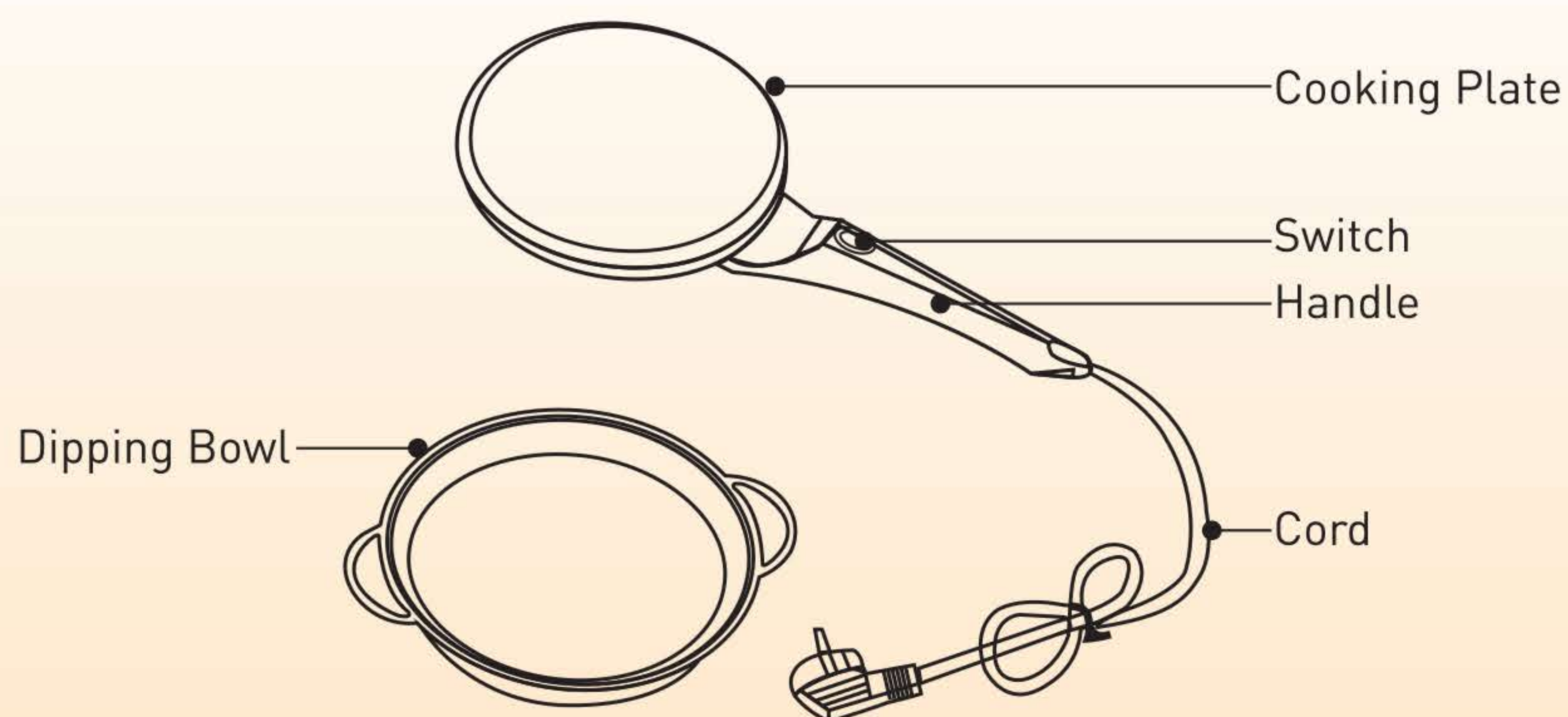
Continuing the tradition, we now present the KENT Chilla & Dosa Maker, a new age kitchen assistant.

This unique kitchen appliance offers oil free and hygienic cooking. It is easy to use and allows you to make thin chillas, dosas, crepes and omelettes conveniently.

FEATURES OF KENT CHILLA & DOSA MAKER

1. Oil free cooking for a healthy life.
2. Prepare hygienic chillas, dosas, crepes and omelettes without using oil.
3. Elegant cook & serve design.
4. Easy to handle, store and clean.
5. Makes perfect round chillas, dosas, crepes and omelettes.
6. Non stick coating.
7. Makes cooking easier.

KNOW YOUR PRODUCT



ITEMS IN THE BOX

- | | |
|-----------------------------|----------|
| 1. KENT Chilla & Dosa Maker | : 01 No. |
| 2. Dipping Bowl | : 01 No. |
| 3. Stirrer | : 01 No. |
| 4. Spatula | : 01 No. |
| 5. User Guide | : 01 No. |

USING KENT CHILLA & DOSA MAKER

1. Remove any stickers that can prevent unit operation.
2. Check the unit for damages. Do not use in case of any damage.
3. Before switching on the appliance, make sure that your home's main voltage corresponds to the units operating voltage.
4. Clean KENT Chilla & Dosa Maker and its accessories before using the appliance for the first time. (See 'Cleaning & Maintenance' section).
5. Make sure all parts are completely dry before you start using the appliance.
6. Connect the appliance to the main power supply and switch it on.
7. The power indicator on the appliance will glow, indicating that the appliance has started.
8. Preheat it for 3-5 minutes.
9. Once heated, prepare hygienic home-made chillas, dosas, crepes and omelettes.
10. After use, turn off the appliance and unplug it. Let it cool before cleaning it.

INSTRUCTION: HOW TO PREPARE TASTY HOME-MADE & HYGIENIC CHILLAS, DOSAS, CREPES AND OMELETTES

1. Plug in the appliance and turn it on.
2. Preheat for 3-5 minutes.
3. Pour the batter into dipping bowl supplied with the appliance. (See 'Know Your Product')
4. Lift the Chilla & Dosa Maker, turn it over and dip the black non stick cooking surface into the batter at a slight angle.
5. Dip the edge first then roll the Chilla & Dosa Maker to fully coat the surface. This should take no longer than three seconds. It may drip slightly.
6. Turn the Chilla & Dosa Maker back to its original position.
7. After a while, the edges would appear to turn brown indicating that it is done.
8. Turn the Chilla & Dosa Maker upside down over a plate. If the chilla, dosas, crepes or omelettes does not drop off, loosen the edge slightly with a plastic spatula.
9. Switch off the power after use and let the Chilla & Dosa Maker cool.
Note: Do not use metallic spoon or spatula on the coated surface. This may result in the appliance getting damaged. The thickness of the chillas, dosas, crepes or omelettes would depend upon the amount of time the appliance was dipped in batter. More time would result in a thicker chillas, dosas, crepes or omelettes.

RECIPES & TIPS

CHILLA

Depending upon the taste, you can either use besan/gram flour or yellow moong dal to prepare chilla.

Ingredients:

1. **Yellow Moong Dal or Besan/Gram Flour:** 1 cup (340 gm)
2. **Onion (small):** 1 finally chopped or as per your choice
3. **Tomato (small):** 1 finally chopped or as per your choice
4. **Green Chilli:** 1 finally chopped
5. **Coriander Leaves:** ¼ cup finally chopped
6. **Garam Masala:** ½ teaspoon
7. **Chat Masala:** 1 teaspoon

8. **Mirchi Powder:** ¼ teaspoon
 9. **Salt:** As per taste
 10. **Water:** 1 cup (0.25l) or add as required
- Note:** The ingredients quantity can be modified as per taste.

Method:

1. Pour grinded moong dal or besan batter in a bowl.
2. Add salt, mirchi powder, garam masala, chat masala, green chilli, water and mix well with a stirrer (supplied with the appliance).
3. Add chopped onion, chopped tomatoes and coriander leaves. Mix and set the batter aside for few minutes.
4. Pour the batter into the dipping bowl (supplied with the appliance).
5. Dip the preheated Chilla & Dosa Maker at an angle so as to cover the edges, followed by the center.
6. Flip the appliance to original position and let it cook till edges start turning brown.
7. Use plastic spatula to lift the cooked chilla and serve hot.

DOSA

Ingredients:

1. **Whole Skinned Urad Dal:** 1 cup
2. **Rice:** 2 cups
3. **Methi Dana:** As per taste
4. **Soda:** ½ tsp
3. **Salt:** As required

Method:

1. Soak the rice and dal separately for 5 hours.
2. Grind dal into a smooth consistency by adding enough water.
3. Grind rice into a smooth batter by adding enough water.
4. Combine the two. Add salt, soda and mix it using stirrer (supplied with the appliance). Let it ferment in a large bowl. Cover it and put in a warm place for around 6-8 hours.
5. Once the batter is fermented, pour the batter into dipping bowl. Cook using the KENT Chilla and Dosa Maker and serve hot.

BASIC CREPE

Ingredients:

1. **Eggs:** 4 large
2. **Milk:** 1 ½ cups – add more if needed
3. **All-purpose Flour:** 1 ½ cups
4. **Salt:** ¼ teaspoon

Method:

1. Mix eggs and milk in a bowl.
2. In a separate bowl, mix flour, salt and add ½ cup of the milk and egg mixture.
3. Mix thoroughly until you have a thick mixture.
4. Add another ½ cup of milk and whisk.

5. Add the last ½ cup of milk and whisk until you have a smooth batter.
6. Strain the batter to remove any lumps and keep it aside for 30 minutes.
7. After 30 minutes, cook crepes using the KENT Chilla & Dosa Maker and serve hot.

OMELETTE

Ingredients:

1. **Eggs:** 2 large
2. **Chopped Onion:** ½ medium size
3. **Chopped Tomato:** ½ medium size
4. **Green Chilly:** 1 no.
5. **Coriander Leaves:** As per taste
6. **Salt:** As per taste

Note: The desired ingredients quantity can be modified as per the taste.

Method:

1. Beat the eggs in a bowl.
2. Add salt, green chilli, chopped onion, chopped tomatoes and coriander leaves. Mix with stirrer (supplied with the appliance).
3. Pour the egg mix into the dipping bowl (supplied along the appliance).
4. Dip the preheated Chilla & Dosa Maker at an angle so as to cover the edges followed by the center.
5. Flip over the appliance and let it cook till edges start turning brown.
6. Use plastic spatula to lift the cooked omelette.
7. Serve hot.

Note: The thickness of the chillas, dosas, crepes and omelettes would depend upon the amount of time the appliance was dipped in batter. More time would result in a thicker chillas, dosas, crepes or omelettes.

CLEANING & MAINTENANCE

1. Switch off and unplug the appliance. Wait for it to cool before cleaning it.
2. Wipe lid base and cooking plates with a moist cloth using a non-abrasive soap or dishwashing detergent.
3. Wipe with a clean, soft, damp cloth and dry it with a clean towel. To remove stubborn fillings, put a drop of oil on the surface and clean with cloth.
4. Do not immerse the appliance in water or any other liquid.
5. Ensure that the appliance is completely dry before storing it.
6. Store the appliance in a clean and dry place.

Important: Never store while it is hot or plugged in. Never wrap cord tightly around the appliance. Do not put any stress on cord where it enters unit, as this could cause it to fray and break.

PRECAUTIONS

1. Do not disassemble, repair or alter the appliance on your own. It may cause appliance failure or breakdown.
2. The input voltage must not exceed the rating; it might damage the appliance.


3. Unplug before cleaning/moving the appliance.
4. Do not use the appliance with damaged power cord or plug.
5. If power cord is damaged, replace it with a genuine KENT spare.
6. Do not install the appliance near any heat source, e.g., heater.
7. If the appliance is not in use for longer time, unplug it.
8. Do not sit on, stand on or shake the appliance.
9. Do not use the appliance when it is in recumbent or inclined position.
10. Do not use metallic spoon or spatula on the coated surface. Doing so will scratch the surface.
11. Do not use outdoor.
12. Do not let the cord touch the hot surface.
13. Do not use the appliance for anything else other than as indicated in manual.
14. This appliance is for domestic use only.
15. The appliance is not intended to be operated with an empty bowl, because such an action could result in appliance failure and/or injuries to the user.
16. Do not touch the hot surface. It can result in injury.

IMPORTANT SAFETY INSTRUCTIONS

When using an electrical appliance, basic precaution should always be followed, including the following:

1. Unplug, when not in use and before servicing.
2. To reduce the risk of electric shock, do not use near or on wet surfaces.
3. Use the appliance only as described in the manual.
4. Do not use the appliance if cord or plug is damaged or worn out. Replace the damaged cord or plug immediately.
5. Do not try to service the appliance on your own. Send it to an authorised service centre only.
6. Keep cord away from heated surfaces.
7. Do not unplug the appliance by pulling the cord. Always unplug by pulling the plug and not the cord.
8. To avoid electric shocks, do not use the appliance with wet hands.
9. Turn all controls off before unplugging.
10. This appliance is suitable for indoor use only.
11. Keep away from children.
12. The appliance is not designed to be used by people who, are physically or mentally disabled or mentally handicapped or lack relevant experience and knowledge, unless a person responsible for their safety uses the product with supervision or guidance.

TECHNICAL SPECIFICATIONS

Model Name	KENT CHILLA & DOSA MAKER
Model Number	16008
Net Weight	0.800kg
Input Power Supply	Single Phase 220V AC, 50 Hz. 
Power Consumption	900W

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
The appliance does not start.	There is a connection problem.	Check if the appliance is connected to the mains and if the plug is inserted firmly into the wall socket.
	The appliance is defective.	Switch off the appliance and unplug it. Go to the nearest KENT authorised service centre for assistance.
The appliance does not heat up.	There is a connection problem.	Check if the appliance is connected to the mains and if the plug is inserted firmly into the wall socket.
	The appliance is defective.	Switch off the appliance and unplug it. Go to the nearest KENT authorised service centre for assistance.
The appliance overheats.	The appliance is defective.	Switch off the appliance and unplug it. Take it to the nearest KENT authorised service centre for assistance.
The food is not cooked.	The appliance is not on.	Plug in the appliance.
	The appliance is defective.	Switch off the appliance and unplug it. Go to the nearest KENT authorised service centre for assistance.
The appliance is on but it does not light up.	The bulb is defective or broken.	Switch off the appliance and unplug it. Go to the nearest KENT authorised service centre for assistance.
	The appliance is defective.	Switch off the appliance and unplug it. Go to the nearest KENT authorised service centre for assistance.
The chilla, dosa, crepe or omelette batter does not stick properly to the surface.	The batter used might be thin.	Check the batter consistency.
	The appliance surface is not properly heated.	Preheat the appliance for 3-5 minutes.
The chilla, dosa, crepe or omelette made are too thick.	The batter used might be thick.	Check the batter consistency. Add water.
	The appliance was dipped in the batter for too long.	Less time would result in a thinner chilla, dosa, crepe or omelette.



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