

Do's

- Place the appliance at a convenient height for easy operation.
- Ensure the appliance is operated in the specified voltage.
- Ensure proper ventilation during use.
- After usage, switch off the machine, clean the batter tank tip & disconnect the power cord.
- Allow the roller to cool down before cleaning it.
- Use a soft cloth or soft scrubber for cleaning.
- Clean the tip of the batter tank every time you refill the tank and every quantity selection.
- Clean the blade, main unit & batter tank periodically with a soft cloth.
- Kids and other challenged personnel (reduced physical, sensory or mental capabilities or lack of experience & knowledge) required supervision to operate the machine.
- Any difficulty in operating the machine, contact authorized service center or customer care.

Don'ts

- Do not operate the machine on the floor.
- Do not operate the machine without batter in the tank.
- Do not touch the roller while the appliance is in function.
- Do not pour water on the machine.
- Avoid using inside a closed room.
- Do not use the machine if the power cord is damaged and it must be replaced by the manufacturer, service agent in order to avoid a hazard.
- Do not contact with sharp points or edges in the power cord.
- Never use a steel scrubber as it will leave scratches on the roller.
- Never attempt to open or service the machine yourself. Contact customer care to schedule a service appointment.
- Don't use the machine in 6A or below rated sockets, use only in 10A or above rated sockets.
- Do not pull the tank silicon in tank and care to be taken while cleaning the tank.

Technical Specification

Product	: Smart Dosa Maker
Model	: EC Flip
Voltage	: Voltage - 230V AC, 1Ø, 50Hz
Power	: 1600 Watts
Rating	: 60 Minutes
Protection	: Class "I"
Flexible Cord	: PVC Approx. 2 Meter Long with 10Amps Moulded 3 Pin plug

Trouble Shooting

PROBLEM	REASON	WHAT TO DO
• Unit Does not turn ON	• No Power Supply • Plug Not Properly Inserted	• Check mains • Insert Plug properly.
• Unit does not start	• Blade not fixed. Indication: Dosa quantity 2nd LED blink with buzzer sound. • Low/high voltage Indication : Dosa quantity 1 st LED blink with buzzer sound.	• Insert the blade properly into the provision provided on the machine and reset the machine function. • Check the supply Voltage.
• Waiting time to make a dosa	• High temperature. Indication: Thickness selector 3rd LED blink	• Wait to reduce roller temperature.
• Improper Dosa output	• Batter not available in the batter tank. • Cooked batter in the batter tank tip. • High temperature.	• Fill the batter in the tank required quantity. • Clean the batter tank tip. • Wait to reduce roller temperature.
• Problem not listed.		• Call customer care.

Contact Customer care immediately if you have a problem that is not listed here.

Features

- Food grade coated roller
- Easy cooking time control
- Quick select for dosa quality & thickness
- Automatic safety cut off function
- 700ml capacity detachable batter tank



For assistance/ complaints contact customer care:

EVOCHEF LLP

First Floor, Ramaniyam Greeta Towers
Plot No. 96-99, 109 to 112, Developed Plot Estate
Perungudi OMR, Chennai 600 096, Tamil Nadu, India.

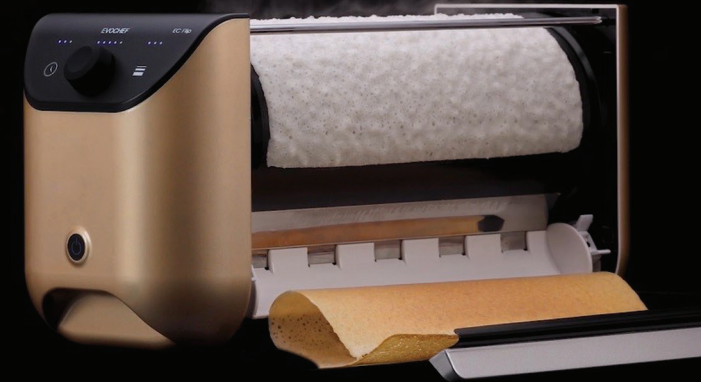
Email: customercare@evochef.in

For customer care call: +91 9144744474

Working hours: 09.00am to 06.00 pm (Monday - Saturday)
Except National & Government Holidays)

EVOCHEF® EC Flip

The world's 1st smart dosa maker.



PRODUCT MANUAL

230V AC, 1Ø, 50Hz

Dear Customer,

Congratulations on bringing home the EC Flip Smart Dosa Maker.

With the right mix materials modern manufacturing processes & quality standards, every EVOCHEF product adds zing to your kitchen. The EC Flip is no exception.

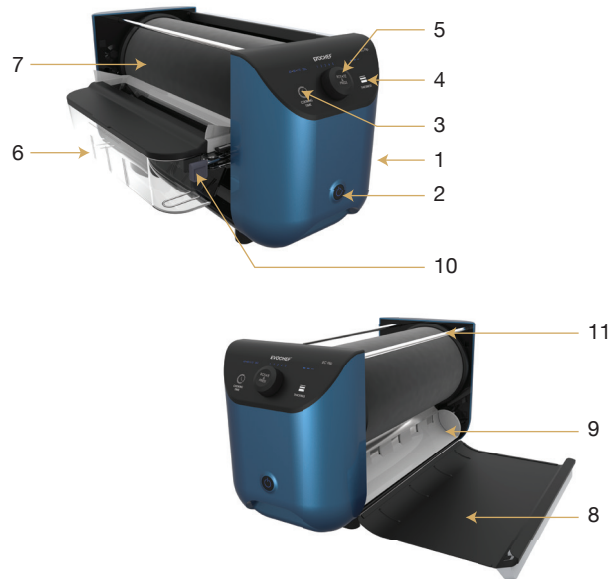
Before you use the product, we urge you to read this user manual completely as it gives vital information on how to install, operate & care for your appliance.

Incase of any queries, Please call **+91 9144744474** or mail us at **customer@evochef.in**

Happy dosa'ing,
Evochef

Identification of Parts

After unpacking EVOCHEF smart dosa maker, make sure that all the parts mentioned in the below diagram are present.



Part Names

- | | |
|--------------------------------|-----------------------------|
| 1. Main Unit | 7. Food grade coated roller |
| 2. Power ON / OFF button (B1) | 8. Collecting Tray |
| 3. Cooking Time selector (B2) | 9. Blade |
| 4. Thickness selector (B3) | 10. Tank Lever/Lock |
| 5. Dosa quantity selector (B4) | 11. Supporting Rod |
| 6. Batter Tank | |

Operating Procedure

Take smart dosa maker from the box, wipe the roller outer surface area with a soft cloth.



Place the smart dosa maker on a flat surface



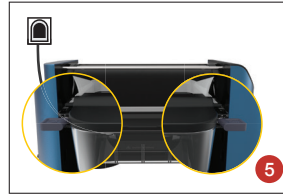
Insert the power cord & switch ON the Power supply.



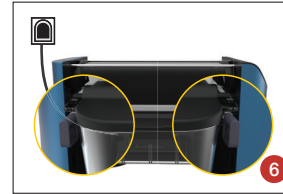
Insert the blade properly into the provision provided on the smart dosa maker.



Fill batter upto the mark on the tank.



Slide the batter tank into the tank lever.



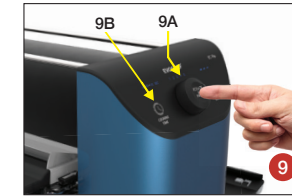
Lock the lever slot by turning them downwards.



Place the collection tray as shown above.

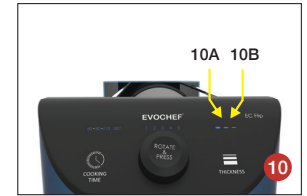


Press & hold the power ON/OFF button for 1 seconds until the panel light turns on.



9A. Rotate and press the knob B4 to confirm 'Dosa quantity' and wait for 3 min (roller Heat up) for 1st print.

9B. Adjust the "B2" based on the cooking time requirement.



10A. 1st LED blinks - Manual ejection is ready. Press the "B4" for manual ejection.

10B. 2nd LED blinks - Add additional 10 seconds cooking time by pressing the "B2" (This process can be repeated for 5 times periodically).



After dosa is made disconnect the power cord. Press the Lock and pull the blade holder to remove it.



Clean dosa roller surface with a soft cloth. Hang the collecting tray on the support rod in the EC Flip smart dosa maker.

Batter Preparation Chart

Batter preparation ingredients, reference mixing ratio per kg (Approx.)

Ingredients	Quantity (grams)
Idli Rice	550
Raw Rice	170
Urad Dal	230
Bengal gram dal	40
Fenugreek / Methi	10
Salt	As required
Water	As required consistency

Note:

- Dosa quality made through EC Flip smart dosa maker depends on the type & quality of the batter being used.
- Consistency of the batter should be flowable.
- 30°C - 35°C batter will give better result of Dosa.
- Mix the batter thoroughly before use.

IMPORTANT TIPS Before start the Dosa Maker ensure the blade and tank are inserted properly.