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› FineMade 10-inch Electric Roti Maker and Tortilla Press User Manual

FineMade Roti Maker 10 Inch

FineMade 10-inch Electric Roti Maker and Tortilla Press Instruction Manual

Model: Roti Maker 10 Inch | Brand: FineMade

INTRODUCTION

Thank you for choosing the FineMade 10-inch Electric Roti Maker and Tortilla Press. This appliance is designed to simplify the preparation of various flatbreads, including rotis, tortillas, chapatis, and more. Its non-stick surface and adjustable temperature control ensure consistent results and easy cleanup.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use appliance for other than intended use.

PARTS LIST

- Main Unit (Upper and Lower Heating Plates)
- Detachable Handle
- Temperature Control Dial
- Power Indicator Light
- Ready Indicator Light
- Brush (Included Component)
- Recipe Booklet (Included Component)

TUCKAWAY FIT DESIGN

Vertical Design that Fits Easily in Cabinets



Image: Overview of the FineMade Roti Maker, highlighting its non-stick coating, detachable handle, and wrap-around handle for safety and stability. A cleaning brush is also shown.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and check for any damage.

2. **Handle Installation:** Attach the detachable handle to the main unit. Ensure it is securely fastened for safe operation.
3. **First Use Cleaning:** Before first use, wipe the non-stick cooking plates with a damp cloth and dry thoroughly.
4. **Placement:** Place the roti maker on a stable, heat-resistant surface, away from flammable materials.

OPERATING INSTRUCTIONS

1. **Preheating:** Plug the appliance into a power outlet. The power indicator light will illuminate. Turn the temperature control dial to your desired setting (Min for warming, Max for cooking). Allow the unit to preheat until the ready indicator light turns on.
2. **Dough Preparation:** Prepare your dough according to your recipe. For best results, ensure dough balls are uniform in size.
3. **Placing Dough:** Open the top plate and place a dough ball in the center of the lower cooking plate.
4. **Pressing:** Gently close the top plate and press down on the handle to flatten the dough. Apply even pressure to achieve the desired thickness.
5. **Cooking:** Release the handle and allow the flatbread to cook. The cooking time will vary based on the dough type and desired browning. Monitor the flatbread and flip if necessary for even cooking.
6. **Removal:** Once cooked, carefully remove the flatbread using a non-metallic utensil to avoid damaging the non-stick surface.
7. **Repeat:** Continue with remaining dough balls.



Image: Close-up of the temperature control dial, showing settings from Min (warming) to Max (cooking), allowing precise browning control.

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Video: Demonstration of the FineMade 10" Roti Maker in use, showing how to press and cook tortillas. This video illustrates the ease of operation and the resulting cooked flatbreads.

MAINTENANCE AND CLEANING

1. **Cool Down:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Cleaning Plates:** Wipe the non-stick cooking plates with a damp cloth or sponge. For stubborn residue, use a small amount of mild dish soap, then wipe clean with a damp cloth. Do not use abrasive cleaners or metal scouring pads, as these can damage the non-stick coating.
3. **Exterior Cleaning:** Wipe the exterior of the appliance with a soft, damp cloth.
4. **Storage:** Store the roti maker in a dry place. The detachable handle allows for compact, vertical storage.

PRACTICAL DESIGN EASY USE

Hassle-Free Cooking, Zero Mess Worries



Image: The FineMade Roti Maker shown in a vertical storage position, demonstrating its space-saving "Tuckaway Fit Design" for easy cabinet storage.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not heat up.	Not plugged in; power outlet malfunction; temperature dial set to 'Off'.	Ensure the appliance is properly plugged into a working outlet. Check the temperature dial setting.
Flatbreads are sticking.	Plates not properly cleaned; dough too wet; insufficient preheating.	Ensure plates are clean. Adjust dough consistency. Allow the appliance to fully preheat until the ready light illuminates.

Problem	Possible Cause	Solution
Flatbreads are not cooking evenly.	Uneven dough thickness; insufficient preheating; incorrect temperature setting.	Ensure dough balls are uniform before pressing. Allow full preheating. Adjust temperature dial for desired browning.
Handle feels loose.	Handle not securely installed.	Re-tighten the screws for the detachable handle.

SPECIFICATIONS

- Brand:** FineMade
- Model:** Roti Maker 10 Inch
- Color:** Stainless Steel Silver
- Item Weight:** 3.9 Pounds
- Included Components:** Brush, Recipe Booklet
- Power:** 1200W
- Plate Diameter:** 10 inches (25.4 cm)
- Dimensions (Closed):** Approximately 13.2 inches (33.5 cm) width x 7.9 inches (20 cm) height
- Dimensions (Open):** Approximately 20 inches (51 cm) length x 4.5 inches (11.4 cm) height

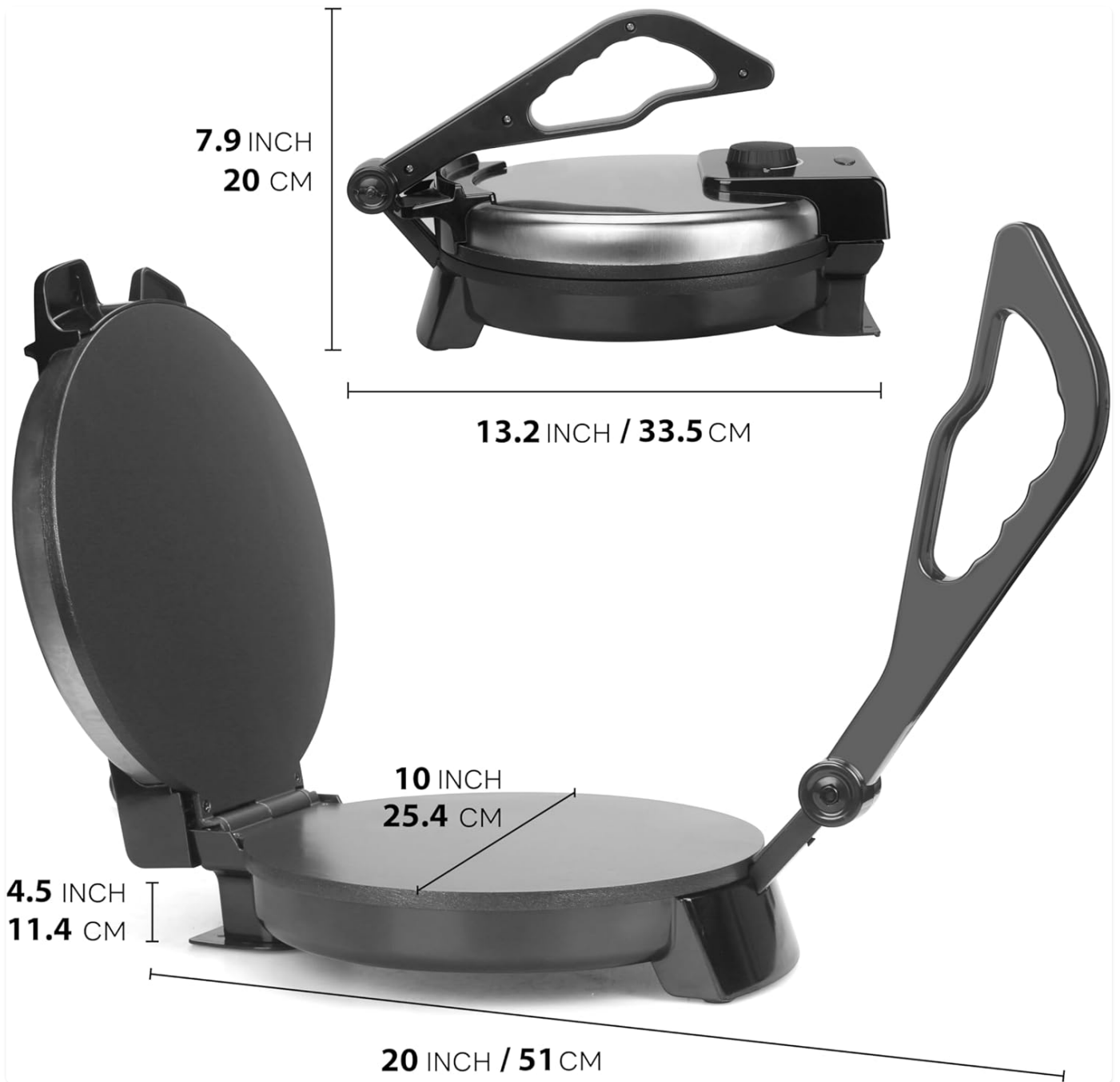


Image: Diagram illustrating the dimensions of the FineMade Roti Maker in both closed and open positions, including plate diameter, width, and height measurements.

WARRANTY AND SUPPORT

For warranty information or product support, please refer to the included recipe booklet or contact FineMade customer service. Keep your purchase receipt for warranty claims.

