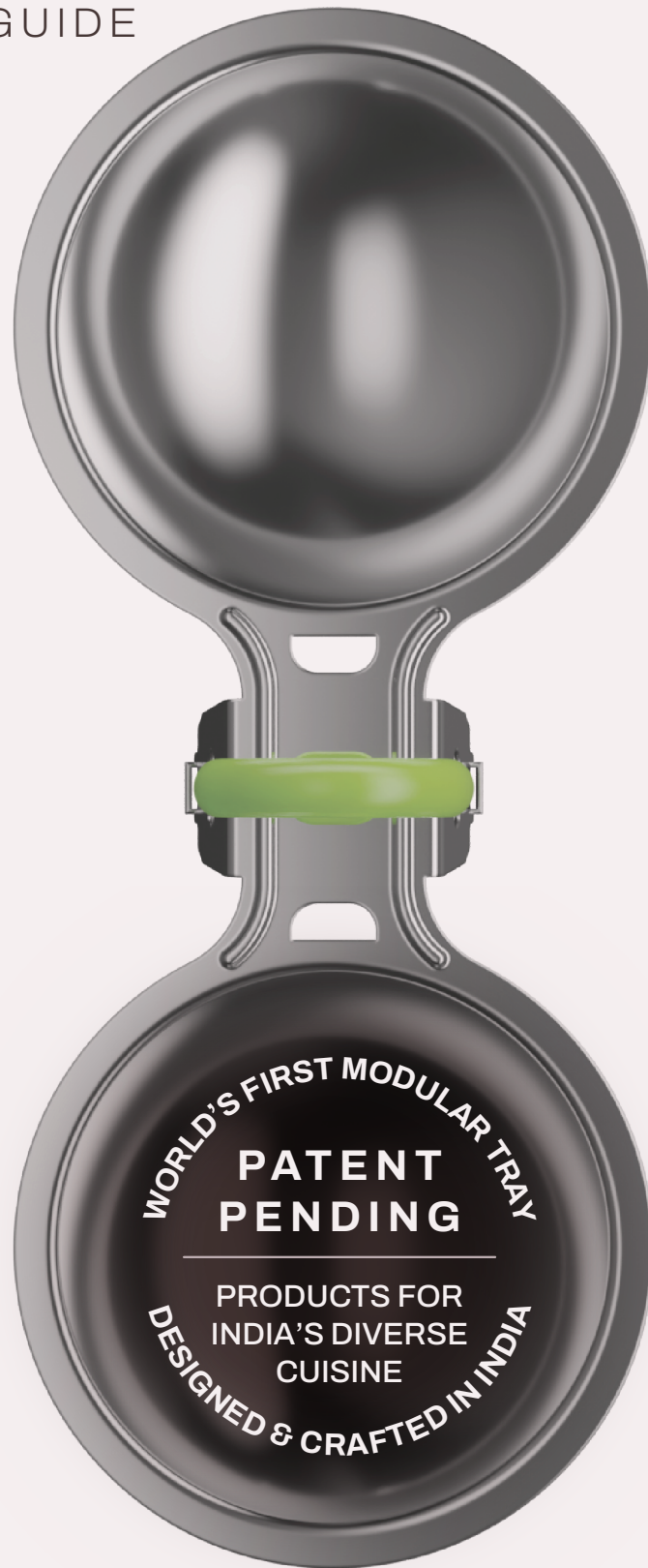




NEST MODULAR IDLI TRAY

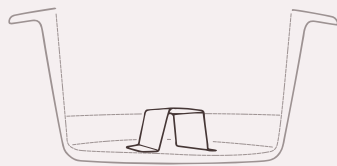
ASSEMBLY GUIDE



A PRODUCT BY
foleydesigns

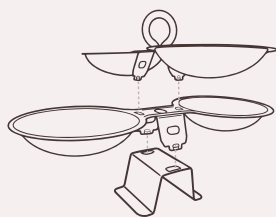
EASY LOCKING AND UNLOCKING SYSTEM

1 | MEASURE



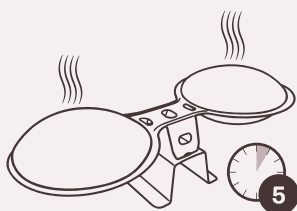
Place the base stand in the steamer or pressure cooker and fill water to the top of the stand.

3 | REPEAT



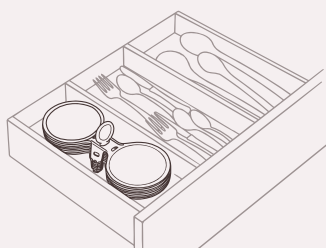
Add additional trays on top, perpendicular to each other to assemble the trays, ensuring the tray with the silicon handle is at the top.

6 | COOL



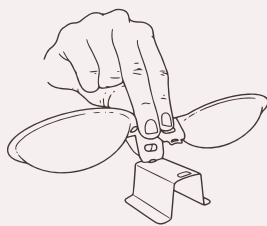
Once the idlis are cooked, allow the trays to cool for 5 minutes before removing them.

9 | NEST



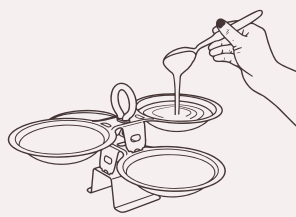
Once washed and dried, stack and place the trays in your drawer for future use.

2a | ALIGN



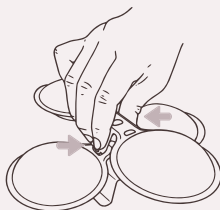
Remove the stand from the cooker and place one locking insert on the tray into the slot on the stand.

4 | FILL



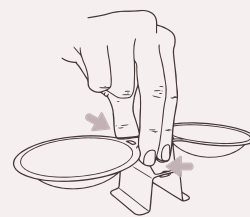
Add a ladleful of batter after assembling every 2 trays. Ensure the trays are locked before placing them in the cooker.

7 | PINCH & REMOVE



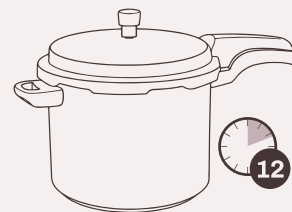
Press the locking inserts inwards to unlock, and lift the trays out of the slots.

2b | PINCH



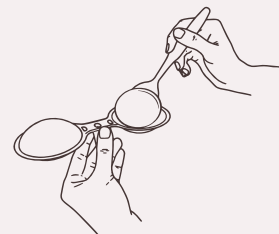
Press the locking inserts inwards until the second insert fits into the other slot on the stand.

5 | COOK



Once the trays are locked, cover the pressure cooker and cook the idlis up to 12 mins, or until they have risen well.

8 | SCOOP



Gently scoop out the idlis with a spoon.

PRODUCT DETAILS

Tray size: 195 mm x W: 80 mm

Idli size: Standard

Cooking time: 12 minutes

Product weight: 533 gms

Material: Silicone, Stainless Steel 304

Inside coating: 2 layered Teflon coating

Only for non-stick version

Diswasher safe: Yes

Oven safe: No



To watch the instructional video, scan the QR Code.