

IFB
Set yourself free




28SC5


AIRFRYER + CONVECTION MICROWAVE OVEN

CONVECTION + AIR FRY


Timer / Cook	Indian Delights	Digital Superbites
Breakfast Snacks	Traditional Curries	Brilliant Bakes
Daily Specials	Steam Clean	Panzer / Ghise
Deodorize	ferment	Air Fry
MW Power Level	Warm Food	Weight Defrost
Grill	4 in 1 Combo	Convection
10 Min / Auto Cook ...	1 Min	10 Sec / Auto Cook ...
Stop / Reset		Start / +30 Sec


 **READ THESE
INSTRUCTIONS CAREFULLY
BEFORE USING YOUR
MICROWAVE OVEN, AND
KEEP IT CAREFULLY.**


If you follow the instructions, your oven will provide you with many years of good service.

 **WARNING** - Serious injury or death risk

 **RISK OF ELECTRIC SHOCK** - Dangerous voltage risk

 **FIRE** - Warning; Risk of fire / flammable materials

 **CAUTION** - Injury or property damage risk

 **IMPORTANT / NOTE** - Operating the system correctly

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY



- Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
- Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

⚠ WARNING!

If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

🔊 NOTE

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

TECHINCAL DATA



Model :	28SC5
Rated Voltage :	230V~ 50Hz
Rated Input Power (Microwave) :	1450W
Rated Output Power (Microwave) :	900W
Rated Input Power (Grill) :	1000W
Rated Input Power (Convection) :	2100W
Capacity :	28L
Weight :	16.1 kg
Dimension:	495mm x 424mm x 290mm

IMPORTANT SAFETY INSTRUCTIONS



To reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic precautions, including the following:



⚠ WARNING!

Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY".

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- **⚠ WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **⚠ WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- **⚠ WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- Only use utensils that are suitable for use in microwave ovens.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.

- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
- The oven should be cleaned regularly and any food deposits removed.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- The appliance must not be installed behind a decorative door in order to avoid overheating. (This is not applicable for appliances with decorative door).
- Only use the temperature probe recommended for this oven. (for ovens provided with a facility to use a temperature-sensing probe).
- The microwave oven shall not be placed in a cabinet unless it has been tested in a cabinet.
- The microwave oven must be operated with the decorative door open. (for ovens with a decorative door.)
- This appliance is intended to be used in household and similar applications such as:
 - a) staff kitchen areas in shops, offices and other working environments;
 - b) by clients in hotels, motels and other residential type environments;
 - c) farm houses;
 - d) bed and breakfast type environments.
- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- Metallic containers for food and beverages are not allowed during microwave cooking.
- The appliance shall not be cleaned with a steam cleaner.
- The appliance is intended to be used freestanding.
- The rear surface of appliances shall be placed against a wall.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- The temperature of accessible surfaces may be high when the appliance is operating.

⚠ WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

📌 NOTE

Read carefully and keep for future reference

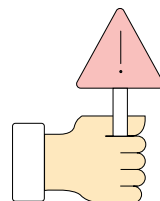
TO REDUCE THE RISK OF INJURY TO PERSONS GROUNDING INSTALLATION



⚠ DANGER

Electric Shock Hazard

Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.



⚠ WARNING!

Electric Shock Hazard

Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current.

This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded.

If it is necessary to use an extension cord, use only a 3-wire extension cord.

- A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

- If a long cord set or extension cord is used:
 - a) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - b) The extension cord must be a grounding-type 3-wire cord.
 - c) The long 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.

CLEANING



Be sure to unplug the appliance from the power supply.

- Clean the cavity of the oven after using with a slightly damp cloth.
- Clean the accessories in the usual way in soapy water.
- The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- **Cleaning Tip**--For easier cleaning of the cavity walls that the food cooked can touch: Place half a lemon in a bowl, add 300ml (1/2 pint) water and heat on 100% microwave power for 10 minutes. Wipe the oven clean using a soft, dry cloth.

UNDERSTANDING YOUR UTENSIL



⚠ CAUTION

Personal Injury Hazard

It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

See the instructions on "Materials you can use in microwave oven or to be avoided in microwave oven." There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

UTENSIL TEST

- Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
- Cook on maximum power for 1 minute.
- Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
- Do not exceed 1 minute cooking time.

MATERIALS YOU CAN USE IN MICROWAVE OVEN

UTENSILS AND THEIR REMARKS

- **Browning dish:** Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
- **Dinnerware:** Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
- **Glass jars:** Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
- **Glassware:** Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
- **Oven cooking bags:** Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.
- **Paper plates and cups:** Use for short-term cooking/warming only. Do not leave oven unattended while cooking.

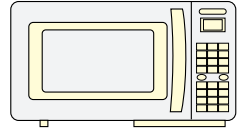
- Paper towels: Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
- Parchment paper: Use as a cover to prevent splattering or a wrap for steaming.
- Plastic: Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
- Plastic wrap: Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
- Thermometers: Microwave-safe only (meat and candy thermometers).
- Wax paper: Use as a cover to prevent splattering and retain moisture.

MATERIALS TO BE AVOIDED IN MICROWAVE OVEN

Utensils with their Remarks

- Aluminum tray : May cause arcing. Transfer food into microwave-safe dish.
- Food carton with metal handle: May cause arcing. Transfer food into microwave-safe dish.
- Metal or metal- trimmed utensils: Metal shields the food from microwave energy. Metal trim may cause arcing.
- Metal twist ties: May cause arcing and could cause a fire in the oven.
- Paper bags: May cause a fire in the oven.
- Plastic foam: Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
- Wood: Wood will dry out when used in the microwave oven and may split or crack.

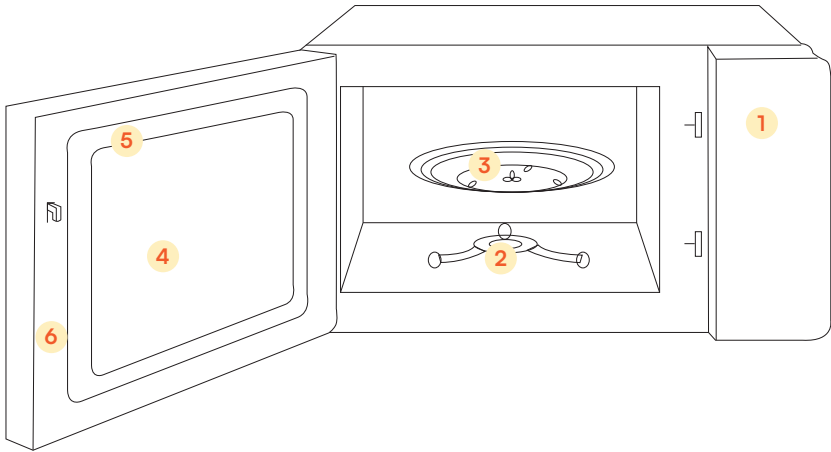
SETTING UP YOUR OVEN



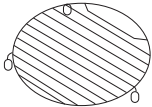
PART NAMES AND ACCESSORIES

Remove the oven and all materials from the carton and oven cavity. Your oven comes with the following accessories:

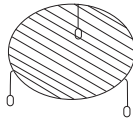
Glass tray 1, Turntable ring assembly 1, Instruction Manual 1



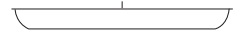
- | | |
|---------------------------|---------------------------|
| 1 Control panel | 4 Observation window |
| 2 Turntable ring assembly | 5 Door assembly |
| 3 Glass tray | 6 Safety interlock system |



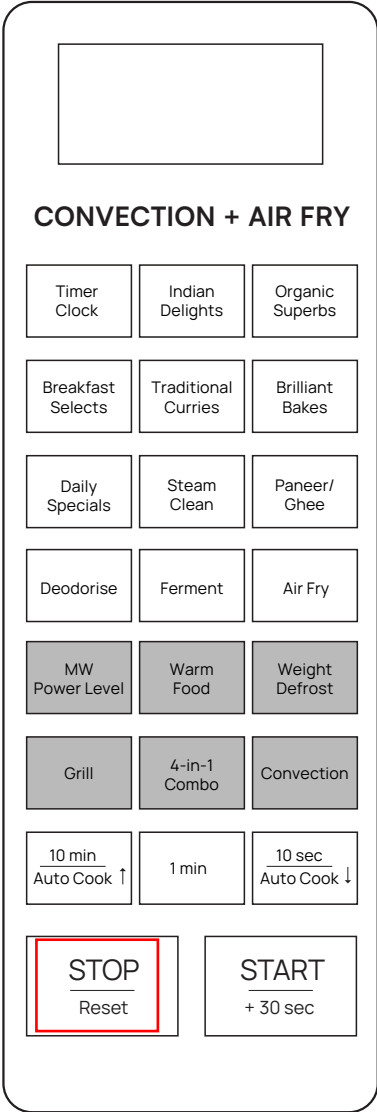
Lower wire Rack (For the microwave and for baking and roasting in the oven.)



Higher wire rack (For grilling e.g. steaks, sausages and for toasting breads a support for shallow dishes.)



Baking plate : with non stick coating and magnetic rubber base. All purpose can be used with all modes. Best for baking smaller food items, and very handy for Indian snacks roasts, Starter and even smaller Indian breads.



NUMBER PADS

Touch the number pad to enter clock time, cooking time and ACM scroll.

AUTO COOK PADS

Touch the menu pad to set auto cook programs.

POWER LEVEL

Touch to select microwave power level.

WARM FOOD

Warm up your food instantly.

WEIGHT DEFROST

Touch to set weight to defrost the food.

GRILL

Touch to set Grill cooking program.

CONVECTION

Touch to set a convection cooking program.

4-IN-1 COMBO COOKING

Touch to select one of four combination cooking program consisting of Microwave+ Grill ,Microwave + Convection, Convection +Grill and Microwave +Convection +Grill.

STOP / RESET

Touch once to stop cooking program temporarily or twice to cancel all previous altogether.

START / +30 SEC

Touch to start a program or for express cooking for 30 sec.

CLOCK / TIMER

Set Cooking timer to monitor your recipes. Set clock for general viewing.

DISPLAY

Cooking time , Power, Function icons and present time are displayed.

CLOCK

Touch to set kitchen timer or to set clock.

INDIAN DELIGHTS

Cook authentic Indian delicacies from 57 tasty recipes.

ORGANIC SUPERBS

Enjoy your favorite 40 delicacies international food with simple yet healthy recipes

BREAKFAST SELECTS

Kick start your day with 21 power pack energy delivery food recipes.

TRADITIONAL CURRIES

Taste your best of 58 favorite local regional curries from various states of India.

BRILLIANT BAKES

Easily bake your most liked bakery delights from 20 intriguing recipes.

DAILY SPECIAL

Make your routine meal interesting with 43 yummy food creation.

PANEER / GHEE

Homemade happiness with paneer , ghee and 16 more cooking secrets shared with simple steps.

DEODORIZE

Remove unwanted food odors by simple using this function, and refresh the oven cavity.

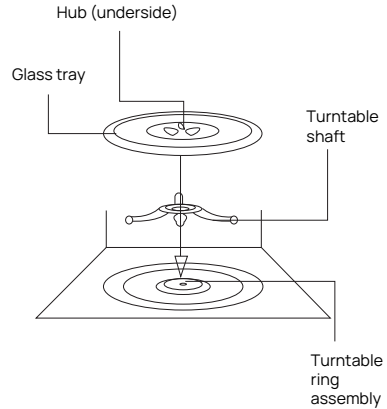
FERMENT

Ferment batters and bread in just one touch.

AIR FRY

Use AF1 for shallow fried dishes & AF2 for Deep fried dishes but with zero oil or just a light brush of oil for desired texture.

TURNTABLE INSTALLATION



- Never place the glass tray upside down. The glass tray should never be restricted.
- Both glass tray and turntable ring assembly must always be used during cooking.
- All food and containers of food are always placed on the glass tray for cooking.
- If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service center.

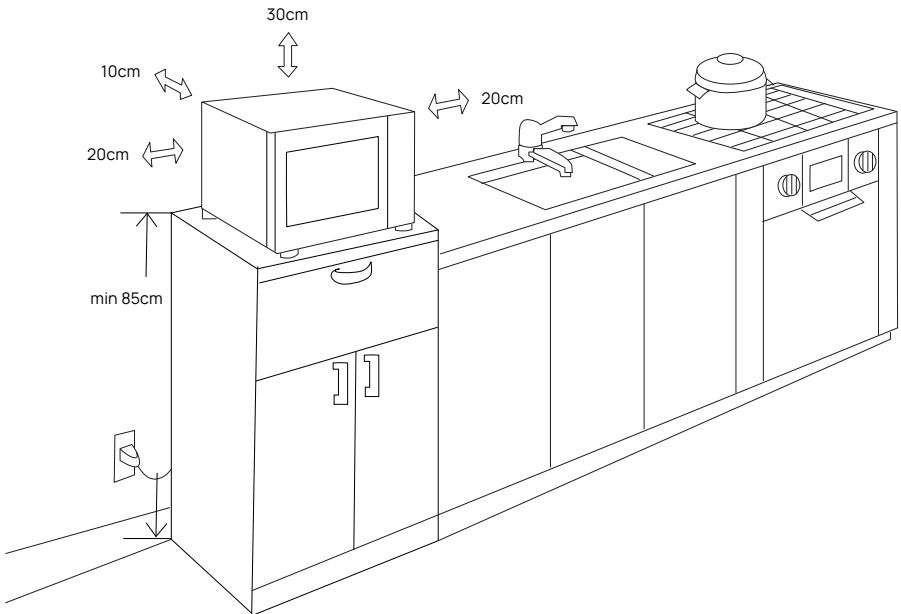
COUNTERTOP INSTALLATION

- Remove all packing material and accessories. Examine the oven for any damage such as dents or broken door. Do not install if oven is damaged.
- Cabinet: Remove any protective film found on the microwave oven cabinet surface.
- Do not remove the light brown Mica cover that is attached to the oven cavity to protect the magnetron.

INSTALLATION



- Select a level surface that provides enough open space for the inlet and/or outlet vents.



- a) The minimum installation height is 85cm.
- b) Leave a minimum clearance of 30cm above the oven and 10 cms at the back, a minimum clearance of 20cm is required between the oven and any adjacent walls.
- c) Do not remove the legs from the bottom of the oven.
- d) Blocking the intake and/ or outlet openings can damage the oven.
- e) Place the oven as far away from radios and TV as possible. Operation of microwave oven may cause interference to your radio or TV reception.

- Plug your oven into a standard household outlet. Be sure the voltage and the frequency is the same as the voltage and the frequency on the rating label.

⚠ WARNING: Do not install oven over a range cooktop or other heat-producing appliance. If installed near or over a heat source, the oven could be damaged and the warranty would be void.

The accessible surface may be hot during operation.

OPERATION INSTRUCTION

This microwave oven uses modern electronic control to adjust cooking parameters to meet your needs better for cooking.



CLOCK SETTING

When the microwave oven is electrified, the screen will display ":", and buzzer will ring once.

1. In waiting state, press "Clock/Timer" once, and then the screen displays "00:00".
2. Press "10min" to adjust the hour figures. The input time should be within 0-23.
3. Press "1min/10sec", and the minute figures will flash. The input time should be within 0-59.
4. Press "Clock/Timer" to finish clock setting

NOTE

1. screen displays "00:00".
2. Press "10min" to adjust the hour figures. The input time should be within 0-23.
3. Press "1min/10sec", and the minute figures will flash. The input time should be within 0-59.
4. Press "Clock/Timer" to finish clock setting

KITCHEN TIMER

1. In waiting state, press "Clock/Timer" twice, and the screen displays "00:00".
2. Press number key "10min", "1min" or "10sec" to enter time. The maximum time is 99 minutes 50 seconds.
3. Press "Start/+30sec." to confirm setting.
4. When the time has elapsed, the buzzer will ring 5 times. If the clock has been set (24-hour system), the screen will display the current time.

NOTE

1. When the kitchen timer is working, the oven does not work.
2. Pressing "Start/+30sec" can not increase time.

MW POWER LEVEL

1. Press "Power Level" to choose power level. There are 11 power levels, including P100, P90, P80, P70, P60, P50, P40, P30, P20, P10 and P0.
2. Press number key "10min", "1min" or "10sec" to enter cooking time. The maximum time is 99 minutes 50 seconds.
3. Press the "Start/+30sec" key to start cooking.
4. Press "STOP/Reset" or open the oven door to stop cooking during cooking process.

NOTE

In standby state, press the "10min", "1min" and "10sec" directly to start microwave cooking with P100 power in corresponding time.

GRILL COOKING

1. Press "Grill" once, and "Gr" will flash on the screen.
2. Press "Start/+30sec." to confirm the function or press "10min", "1min" or "10sec" to adjust the cooking time. (The maximum cooking time is 99 minutes 50sec).
3. Press the "Start/+30sec." key to start cooking.

NOTE

1. If half the grill time passes, the oven sounds to remind you to turn the food over. In order to have a better effect of grilling food, you can turn the food over, close the door and then press "Start/+30sec." to continue cooking. If no operation, the oven will work automatically.
2. In the cooking process, when you increase or reduce the time, half time prompt is not affected.

CONVECTION COOKING

1. Press "Conv." once, and "150" will flash on the screen.
2. Press "Conv." repeatedly to choose temperature from 150 to 240.
3. Press the "Start/+30sec." to confirm the temperature.
4. If you press "Start/+30sec." again, the oven will start preheating. When the preheating temperature is reached, the buzzer will sound twice. You can open the oven door and place food in it. After that, press number keys to enter cooking time. Otherwise, after step 3, you can press number keys to enter cooking time. (The maximum time is 99 minutes and 50 seconds.)
5. Press the "Start/+30sec" to start working.

AIR FRY

AF1 & AF2 MODE


AF01:

1. In standby mode, press Air Fry button once. The display will show "AF01". Place greased round baking plate on low rack in the oven.
2. Press "START" pad to start. The oven preheats 2 minutes. When the oven reaches the programmed temperature, the display will show ":" with beep sound
3. Open the door, remove preheated baking plate carefully and place baking plate with food in the center of low rack.
4. Press number pad within 1 or 10 minute to enter cooking time.
5. Press START pad to start.

AF02:

1. In standby mode, press Air Fry pad twice. The display will show "AF02". Place greased round baking plate on low rack in the oven.
2. Press "START" pad to start. The oven preheats 2 minutes. When the oven reaches the programmed temperature, the display will show ":" with beep sound
3. Open the door, remove preheated baking plate carefully and place baking plate with food in the center of low rack.
4. Press number pad within 1 or 10 minute to enter cooking time.
5. Press START pad to start.

NOTE

When reaches preheat temperature, if there is not any operation within  minute, the oven will auto stop and return to standby mode.

AUTO COOK MENU GUIDE

AIR FRY COOKING

AF 03	Chicken lolly pops
AF 04	Mutton kabab
AF 05	Chicken tandoori
AF 06	Litti
AF 07	Bati
AF 08	Chicken roast
AF 09	Lemon chicken
AF 10	Chicken kabab
AF 11	Reshmi kabab
AF 12	Afghani Kabab
AF 13	Baked chicken
AF 14	Chicken 65
AF 15	Baked fish
AF 16	Chicken nuggets
AF 17	Fish amritsari
AF 18	Matar kabab
AF 19	Corn kabab
AF 20	Cheese corn balls
AF 21	Paneer pakora
AF 22	Hara bara kabab
AF 23	Sabudana vada
AF 24	Chana kababs
AF 25	Fish tandoori
AF 26	Bharwan tamatar
AF 27	Grilled prawns
AF 28	Fish roast
AF 29	Vegetable cutlets
AF 30	Chicken sausages
AF 31	French fries
AF 32	Mix veg platter

MULTI - STAGE COOKING

Two stages can be maximumly set. If one stages is defrosting, it should be put in the first stage automatically. The buzzer will ring once after each stage and the next stage will begin.

NOTE

Kitchen Timer, Auto menu or Preheating cannot be set as one of the multi-stage.

EXAMPLE

if you want to defrost the food for 500g, then grill them for 2 minutes and 30 seconds. You can follow these steps.

1. Press " Weight Defrost " once, and the screen will display "100g".
2. Press number keys "10min" or "10sec" to change weight
3. Press " Grill " once.
4. Press number keys to adjust the defrost time of 2 minutes and30 seconds.
5. Press " Start/+30sec " to start cooking.

4-IN-1 COMBO

1. Press "4-in-1 Comb." once, the screen will display "C-1", and press "Combi." repeatedly to choose the power you want, and "C-1", "C-2" "C-3", o "C-4" will display. After that, press number keys to adjust the cooking time. (The maximum cooking time is 99 minutes and 50 seconds)
2. Press "Start/+30sec" to start cooking.
3. Press **STOP/Reset** or open the oven door to stop cooking during cooking process.

EXAMPLE

If you want to use grill power to cook for 10 minutes, you can operate the oven as the following steps.

1. Press "4-in-1 Combo" once, and the screen displays "C-1"
2. Adjust the cooking time until the oven displays "10:00".
3. Press " Start/+30Sec." to start cooking.

NOTE

Note: Combination instructions

Instructions	Display	Microwave	Grill	Convection
1	C-1	●		●
2	C-2	●	●	
3	C-3		●	●
4	C-4	●	●	●

WEIGHT DEFROST

1. In waiting state, press "Weight Defrost" once, and the screen displays "100g".
2. Press number key "10min" or "10sec" to change weight. Weight limit: 100g - 2000g.
3. Press " Start/+30Sec." key to start defrosting. Note: If half the time passes, the buzzer will sound once.

AUTO MENU

1. "In waiting state, press " Air Fry **once**, and "AF 01" will display.
2. Press " Ary Fry" or " 10 sec" to choose the menu from **AF01"** to "AF32", or press "Auto Cook up "and "Auto Cookdown" to choose the menu from "AF32" to **AF01"**
3. Press " Start/+30Sec." to start cooking".

Auto Menu	Display	Display
AF	AF	AF01 TO AF32
Brilliant Bakes	bb	bb01-bb20
Traditional Curries	tC	tC01-tC58
Organic Superbs	oS	oS01-oS40
Indian Delights	id	id01-id57
Breakfast Selects	bS	bs01 - bs21
Daily Specials	dS	dS01-dS43
Paneer / Ghee	PG	PG01-PG17
Ferment	FE	FE01-FE10
*Cake recipe	Manual mode	02 nos

CAKE BAKING GUIDANCE



USE THE INGREDIENTS CORRECTLY :

Following the recipe is the most important cake baking tip you'll ever hear/read. It's also the most ignored. We often substitute ingredients in recipes based on what we have.

INGREDIENTS SHOULD BE USED AT ROOM TEMPERATURE

Most cake recipes begin with creaming butter and sugar together. Butter is capable of holding air and the creaming process is when butter traps that air. While baking, that trapped air expands from the heat and produces a fluffy cake. Not only this, room temperature ingredients bond together easier and quicker since they're warmer- thus reducing over-mixing. Simply put, cold ingredients do not emulsify together.

MEASURE INGREDIENTS PROPERLY

Flour is the most common mis-measured ingredient. When measuring flour, use the "spoon & level" method. Do not scoop the flour out of the container/bag with your measuring cup. In some cases, scooping the flour could give you 150% of the correct measurement. Disaster ensues. Rather, using a spoon, scoop the flour into the measuring cup. Do not pack the flour down and do not tap the measuring cup- both cause the flour to settle in the cup. After you've spooned the flour into the measuring cup, use the back of a knife to level off the top of the measuring cup. Now you have spoon & leveled flour.

NEVER OVER MIX THE CAKE BATTER

Whether a recipe calls for mixing batter with an electric mixer or simply using a whisk, make sure you're mixing the cake batter together just until the ingredients are combined. Over-mixing batter, whether that's for cakes, cupcakes, breads, muffins, etc, lends a tough-textured baked good because you're deflating all the air and over-developing the gluten.

USE BUTTER PAPER LINING INSIDE THE BAKING PAN

No matter what size or brand cake pan you use, make sure you prepare it appropriately. These days I ALWAYS use parchment paper rounds. Trace the bottom of the cake pans(s) on a large piece of parchment paper. Cut out the parchment circle(s). Then, very lightly grease the cake pans with butter or nonstick spray. We usually use butter, nonstick spray or "baking spray" which has a little flour in it. Place the parchment round inside, then grease the parchment round too. Yes, grease the pan AND the parchment. This promises an ultra non-stick environment for your cake.

DO NOT OPEN THE OVEN DOOR WHILE CAKE IS BAKING

Don't open the oven 25 times as the cake bakes. This lets in cool air and the drastic temperature change causes the rising cake to sink. Rather, follow the baking time in the recipe and check the cake one or two times for doneness.

LET THE CAKE COOL DOWN COMPLETELY.. WHEN IT'S HOT IT'S STILL COOKING FROM INSIDE

Don't open the oven 25 times as the cake bakes. This lets in cool air and the drastic temperature change causes the rising cake to sink. Rather, follow the baking time in the recipe and check the cake one or two times for doneness.

STANDARDIZED RECIPES FOR CAKE



STANDARDIZED VANILLA SPONGE CAKE RECIPE FOR 1KG CAKE TIN (9 TO 11 INCH ROUND CAKE TIN)

INGREDIENTS

- 08 eggs (yolks and whites separated)
- 220 gms powdered sugar
- 280 gms plain refined flour
- 40 ml milk
- 60 gms oil
- 1 tsp Baking soda
- 1 tsp Baking powder
- 1tbp vanilla essence

APPARATUS NEEDED:

- 02 mixing bowl glass
- 01 rubber spatula
- 01 sheet of butter paper
- 01 electric whisk
- 01 weighing scale
- 01 tooth pick
- 01 piece double folded Aluminum foil (9inches x 9 inches)

INSTRUCTION

1. Separate the egg yolks and egg whites in separate glass bowls. iEnsure no egg yolk falls in white.
2. Beat oil and powdered sugar with an electric whisk till it forms a crumbly mixture. Now separately beat egg whites with an electric whisk till the egg white are stiffly beaten. Add the sugar and oil mixture to the beaten egg white in 05 parts and whisk it.
3. Slowly add the 4 egg yolks and give it a light mix (fold in). Sieve refined flour with baking powder and baking soda , and gradually add this in 3 parts till all the flour is mixed (use rubber spatula to cut and fold mixture).
4. Pre-heat the oven on convection mode at 170C. Add the milk, and vanilla essence to the cake batter. Line the cake tin with butter paper (ensure the edge for side butter paper lining are 2 cm above the rim of cake tin to give more space for the cake to rise. Now grease the lined butter paper mildly with oil.

5. After the oven pre-heats, Transfer the batter in the lined cake tin, tap the cake tin and swirl with tooth pick to release trapped air-pockets. Place the cake tin on the glass turn table directly.
6. Bake on convection mode for 170°C for 45 mins. Fold aluminum foil to make it double layer square piece to fit exactly on the cake tin (ensure it does not touch the cavity while the cake tin rotates on turntable) and place it above the cake after first 10 mins. De-mould once cooled on metal rack.
7. Decorate the cake as required.

VANILLA SPONGE CAKE (WITH EGG 1/2 KG)

INGREDIENTS

- 04 eggs (yolks and whites separated)
- 120 gms castor sugar or powdered sugar
- 120 gms plain refined flour
- 40 gms milk
- 30 gms oil
- 1 tsp synthetic vinegar
- 1/2 tsp vanilla essence

APPARATUS NEEDED:

- 01 mixing bowl glass 01 rubber spatula
- 01 sheet of butter paper 01 electric whisk

INSTRUCTION

1. Beat the egg whites with an electronic whisk till the egg whites become stiff peaks. Add the vinegar to the egg white and whisk it. Add the castor sugar in 5 separate parts and whisk till all the sugar is dissolved in the egg whites.
2. Slowly add the 4 egg yolks and give it a light mix (fold in). Add the refined flour in 3 parts till all the flour is mixed (use cut and fold method).
3. Pre-heat the oven on convection mode for 10 minutes at 170C. Add the oil, milk, and vanilla essence to the cake batter.
4. Coat the cake tin with butter and flour or butter paper and butter. After the oven pre-heat, set the oven on convection mode for 150C for 35 mins.
5. Transfer the batter in the lined cake tin, tap the cake tin and swirl with tooth pick to release trapped air-pockets.
6. Bake on convection mode for 150C for 35 mins. De-mould once cooled on metal rack.
7. Decorate the cake as required.

EGGLESS VANILLA SPONGE (1/2 KG)

Prep Time : 30 Mins Baking

Time : 25 Mins

Servings : 06 Portions

INGREDIENTS

02 cups All purpose flour

1 ½ tsp Baking Powder

01 tsp Baking Soda

1/4th cup Granulated Sugar

3/4th cup Butter

½ cup Condensed Milk

01tsp Vanilla Essence

01 Cup Butter milk (Thick Consistency)

INSTRUCTION

1. Sieve Together all purpose flour, baking powder, Baking soda and keep aside.
2. In the mean while pre heat the microwave oven on convection for 160°C and press start.
3. In a bowl cream together condensed milk, butter , and sugar until its well combined.
4. Add in the vanilla essence and mix until mixture creamy. Now add the dry ingredients in 04 batches alternating with butter milk. Do not over mix , just cut and fold, you can use a little more butter milk if mixture is too thick.
5. Line the baking tin (use 9 inch cake tin) fill the batter in the tin till its just 3/4th , bake in the pre heated oven on 160 * C for 25 mins , place the cake tin for baking over a low rack.
6. 06. Once baked and cooled completely top it with desired icings.

QUICK MICROWAVE COOKING

In standby state, press " Start/+30sec. " to start cooking with 100% power for 30 seconds. Each added press will increase 30 seconds.

CHILD LOCK FUNCTION

Lock: In standby state, press **Stop/Reset** for 3 seconds. There will be a "beep" denoting entering into the children-lock state and the lock indicator will light.

Lock quitting: In locked state, press **Stop/Reset** for 3 seconds. There will be a "beep" denoting that the lock is released, and the lock indicator will disappear.

DEODORISER

In standby state, press " Deodoriser ", and the screen displays "dE" .

1. Press " Start/+30sec. " key to start working.
- 2.

STEAM CLEAN

1. In standby state, press "Steam Clean", and the screen displays "SC" .
2. Press " Start/+30sec. " key to start working.

WARM FOOD

In the waiting state, press "Warm Food" once and the screen displays 50°C.

1. Press "start/+30 secs" key to start.
- 2.

TROUBLESHOOTING GUIDE



NORMAL	
Microwave oven interfering TV reception	Radio and TV reception may be interfered when microwave oven operating. It is similar to the interference of small electrical appliances, like mixer, vacuum cleaner, and electric fan. It is normal.
Dim oven light	In low power microwave cooking, oven light may become dim. It is normal.
Steam accumulating on door, hot air out of vents	In cooking, steam may come out of food. Most will get out from vents. But some may accumulate on cool place like oven door. It is normal.
Oven started accidentally with no food in.	It is forbidden to run the unit without any food inside. It is very dangerous.

TROUBLE	POSSIBLE CAUSES	REMEDY
Oven cannot be started.	Power cord is not plugged in tightly.	Unplug. Then plug again after 10 seconds
	Fuse blowing or circuit breaker works.	Replace fuse or reset circuit breaker (repaired by professional personnel of our company)
	Trouble with outlet.	Test outlet with other electrical appliances.
	Door is not closed well.	Close door well.
Oven does not heat.	Door is not closed well.	Close door well.



According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated. If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste. Please send this product to WEEE collecting points where available.



WARRANTY

IFB Industries Limited. ("The Company") warrants to the original domestic purchase of this microwave oven ("Appliances") that it is free from defects in workmanship & materials. During 12 months from the date of purchase of the new microwave oven model, all the parts of the microwave oven and 36 months on Magnetron & Cavity, shall be replaced or repaired free of charge, on intimation to the Company / Company's authorized service centre nearest to the place where the appliance is installed This warranty is subject to Limitations of Warranty.

This warranty is not valid in case of the following events:

- a) If the warranty card is not fully and properly filled in and signed at the time of purchase/ installation by the company's authorised dealer/ service engineer.
 - b) If the completed warranty card is not presented to the authorised personnel at the time of service/ repair.
 - c) If the appliance is not used in accordance with manufacturer's instructions given in the Operating Manual.
 - d) If the appliance has been serviced, repaired, opened or tampered by any unauthorized personnel.
 - e) If defects arise/ caused by accidents, alteration, misuse, neglect, abuse, substitution of original components with spurious/ non-genuine components, attack by household pests/ rodents, fire, flood, earth-quake, lightning and/ or any other acts of God / natural calamities.
 - f) If damages occur by improper electrical, circuit outside the appliance or by any defective electrical supply thereof.
 - g) If the machine serial number on the appliance is defaced, missing or altered.
 - h) If the appliance is taken out of India.
2. This warranty does not cover any type of painting, plating including rusting etc., or defects thereof.
 3. This Warranty doesn't cover any wear and tear of parts
 4. The company is not liable for any incidental or consequential damages.
 5. Parts replaced or repaired under this warranty are warranted throughout the remaining of the original warranty period.
 6. The company is not liable for any delay in servicing due to reasons beyond then control of the company or any of its authorized service centre.
 7. This warranty is not applicable, is used for commercial purpose or at places like institutions, hostels, hospitals, community halls and other similar applications.
 8. For any service under this warranty beyond city/town/municipal limits from the company /authorized service centre, a fixed charge of Rs. 250/- will be collected from the customers in addition to the actual to and fro charges by the shortest route. Alternatively, the customer can bring the appliance to the nearest service centre for carrying out the necessary repairs, at customer's own cost.
 9. During the warranty period, whenever the appliance is shifted from the original city of purchase to another city / town where service is provided by the company's authorized service agent, a warranty transfer charge of Rs. 300/- will be collected from the customer by the company's authorized service agent. The above charges also include the reinstallation charges of the appliance. However, in case of transfer to a city where the company provides direct service, a nominal charge of Rs. 250/- only will be collected from the customer towards reinstallation. The Company, however, shall not undertake the responsibility of shifting / transferring the appliance from the location where the appliance is originally installed.
 10. This warranty is issued subject to the jurisdiction of Calcutta courts, and /or other judicial / quasi judicial forums having jurisdiction over the registered office of the company. This is the ONLY WARRANTY covering the appliance given by the company.

NOTE

For all types of repairs/ maintenance under warranty, the appliance shall be brought to the nearest Company service centre or its authorised service agent.

CUSTOMER COPY

Mr./Mrs./Ms
Address
Telephone No.:
Model Name:
Serial No.:
Date of Purchase:
Cash Memo No.:
Dealer Name and:
Address stamp:

SERVICE STATION COPY

Mr./Mrs./Ms
Address
Pin code :
Telephone No.: (R) (0)
Model Name:
Serial No.:
Date of Purchase:
Cash Memo No.:
Products Owned by the customer:

Products owned by the customer (Please tick in the appropriate box)

- Washing machine Refrigerator Colour Tv 100% clothes dryer Dishwasher
 Car Air conditioner



IFB Industries Limited
Regd.off.: 14 Taratala Road
Kolkata - 700088

OVER **10 MILLION** SATISFIED CUSTOMERS



Microwave Oven

Built in Oven

Dishwasher

Chimney | Built in Hob

Top Load

Front Load

100% ClothesDryer

Air Conditioner