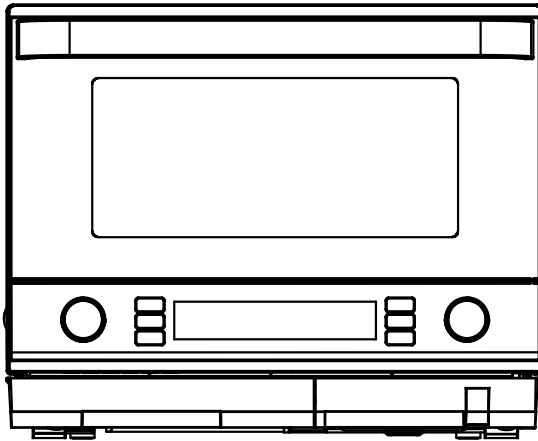




Steam + Convection  
Inverter Microwave Oven  
**User Manual**



**Model: 34FBBSC2**

**PLEASE READ THESE OWNER'S MANUAL INSTRUCTION CAREFULLY  
BEFORE OPERARION AND KEEP IT FOR FUTURE REFERENCE**

Please record the details of your Microwave Oven below for future reference:

Serial no. \_\_\_\_\_

Purchase Date \_\_\_\_\_

Warranty \_\_\_\_\_

Customer Copy \_\_\_\_\_

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# PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

1. Do not attempt to operate this oven with the door open since open-door operation can result in exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
2. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
3. Do not operate the oven if it is damaged. It is very important that the oven door close properly and that there is no damage to the
  - a) Door (including any bent),
  - b) Hinges and latches (broken or loosened),
  - c) Door seals and sealing surfaces.
4. The oven should not be adjusted or repaired by anyone except qualified service personnel.

## IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliance basic safety precautions should be followed, including the following:

**WARNING!**--To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all instructions before using the appliance and keep for future reference.
2. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
3. Do not operate the oven when empty.
4. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
5. **WARNING!**--Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

6. **WARNING!**--When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated
7. To reduce the risk of fire in the oven cavity:
  - When heating food in plastic or paper container, keep an eye on the oven due to the possibility of ignition.
  - Remove wire twist-ties from paper or plastic bags before placing bag in oven.
  - If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
  - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
  - The microwave oven is intended for heating food and beverages. Drying of clothing and heating of warming buttons, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
8. **WARNING!**--Liquid or other food must not be heated in sealed containers since they are liable to explode.
9. Microwave heating of beverage can result in delayed eruptive boiling, therefore care has to be taken when handle the container.
10. Do not fry food in the oven. Hot oil can damage oven parts and utensils and even result in skin burns.
11. 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.
12. Pierce foods with heavy skins such as potatoes, whole squashes, apples and chestnuts before cooking.
13. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.
14. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.
15. Utensils should be checked to ensure that they are suitable for use in microwave oven.
16. **WARNING!**--It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.
17. This Microwave complies with EN 55011/CISPR 11, in this standard it belong to Class B Group 2 classification. Group 2 equipment: group 2 contains all ISM RF equipment in which radio-frequency energy in the frequency range 9 kHz to 400 GHz is intentionally generated and used or only used locally, in the form of electromagnetic radiation, inductive and/or capacitive coupling, for the treatment of material, for inspection/analysis purposes, or for transfer of electromagnetic energy. Class B equipment is equipment suitable for use in locations in residential environments and in

- establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.
18. 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.
  19. Children should be supervised to ensure that they do not play with the appliance.
  20. The microwave oven is only used in freestanding.
  21. **WARNING!**--Do not install oven over a range cook top or other heat-producing appliance. if installed could be damaged and the warranty would be avoid .
  22. The microwave oven must not be placed in the cabinet.
  23. The door or the outer surface may get hot when the appliance is operating.
  24. **WARNING!**--Accessible parts may become hot during use. Young children should be kept away.
  25. During use the appliances becomes hot. Care should be taken to avoid pressing heating elements inside the oven, for cooking ranged and ovens.
  26. The temperature of accessible surfaces may be high when the appliance is operating.
  27. Appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
  28. **WARNING!**--If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
  29. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
  30. The microwave oven is for household use only and not for commercial use.
  31. Never remove the distance holder in the back or on the sides, as it ensures a minimum distance from the wall for air circulation.
  32. Please secure the turntable before you move the appliance to avoid damages.
  33. **CAUTION!**--It is dangerous to repair or maintain the appliance by no other than a specialist because under these circumstances the cover have to be removed which assures protection against microwave radiation. This applies to changing the power cord or the lighting as well. Send the appliance in these cases to our service centre.
  34. The microwave oven is intended for defrosting, cooking and steaming of food only.
  35. Use gloves if you remove any heated food.
  36. **CAUTION!** Steam will escape, when opening lids or wrapping foil.
  37. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a

safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.

38. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.

## INSTALLATION GUIDE

1. Make sure that all the packing materials are removed from the inside of the door.
2. **WARNING!**--Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact qualified service personnel.
3. This microwave oven must be placed on a flat, stable surface to hold its weight and the heaviest food likely to be cooked in the oven.
4. Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.
5. For correct operation, the oven must have sufficient airflow. Allow minimum 20cm of free space necessary above the top surface of the oven and 5cm at both sides. The microwave oven rear plate must be placed close to the wall. Do not cover or block any openings on the appliance. Do not remove feet.
6. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.
7. The socket must be readily accessible so that it can be easily unplugged in an emergency.
8. Do not use the oven outdoors.

## GROUNDING INSTRUCTIONS

This appliance must be grounded. This oven is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current. It is recommended that a separate circuit serving only the oven be provided. Using a high voltage is dangerous and may result in a fire or other accident causing oven damage.

**WARNING!**--Improper use of the grounding plug can result in a risk of electric shock.

**Note:**

1. If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.
2. Neither the manufacturer nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the electrical connection procedures.

The wires in this cable main are colored in accordance with the following code:

**Green and Yellow = EARTH**

**Blue = NEUTRAL**

**Brown = LIVE**

## **RADIO INTERFERENCE**

Operation of the microwave oven can cause interference to your radio, TV, or similar equipment. When there is interference, it may be reduced or eliminated by taking the following measures:

1. Clean door and sealing surface of the oven.
2. Reorient the receiving antenna of radio or television.
3. Relocate the microwave oven with respect to the receiver.
4. Move the microwave oven away from the receiver.
5. Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

## **BEFORE CALLING FOR SERVICE**

Before asking for service, please check each item below:

- Check to ensure the oven is plugged in securely. If not, remove the plug from the outlet, wait 10 seconds, and plug it in again securely.
- Check for a blown circuit fuse or a tripped main circuit breaker. If these seem to be operating properly, test the outlet with another appliance.
- Check to ensure the control panel is programmed correctly and the timer is set.
- Check to ensure the door is securely closed, engaging the door lock system. If the door is not properly closed, the microwave energy will not flow inside.
- Check if the water tank and condensation tray are fixed properly
- Check no accessory is blocking door to connect at the door interlocking slot

IF NONE OF THE ABOVE RECTIFIES THE SITUATION, THEN CONTACT A QUALIFIED TECHNICIAN. DO NOT TRY TO ADJUST OR REPAIR THE OVEN YOURSELF.

# COOKING TECHNIQUES

1. Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
2. Turn foods over once during microwave cooking to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
3. Rearrange foods such as meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.
4. Center Placement: Place the food item in the center of the ceramic flat bed. This allows for even distribution of microwaves, resulting in uniform heating throughout the food.
5. Spacing: Arrange food items with some space between them to allow for proper airflow and even cooking. Overcrowding the microwave with food can lead to uneven cooking and hot spots.
6. Avoid Contact with Walls: Make sure the food does not touch the walls of the microwave. Keeping a distance between the food and the walls helps prevent uneven cooking and ensures that the food cooks evenly from all sides.
7. Elevated Positioning: Use the silicon mat to heat food above ceramic surface. This helps promote airflow and prevents the bottom of the food from becoming soggy.
8. Covering Food: Use microwave-safe covers or lids to cover the food while cooking. This helps trap steam, retain moisture, and prevent splattering. Make sure to leave a small vent or opening to allow steam to escape and prevent pressure build-up.
9. Layering Food: When cooking multiple items at once, consider layering them with larger or denser items on the bottom and smaller or less dense items on top. This helps ensure that all items cook evenly and prevents some items from overcooking while others remain undercooked.
10. Rotate and Stir: For larger food items or dishes with uneven shapes, consider rotating or stirring the food halfway through the cooking process. This helps promote even cooking and prevents hot spots.

# COOKING UTENSILS GUIDE

1. Microwave cannot penetrate metal. Only use utensils that are suitable for use in microwave ovens. Metallic containers for food and beverages are not allowed during microwave cooking. This requirement is not applicable if the manufacturer specifies size and shape of metallic containers suitable for microwave cooking.
2. Microwave cannot penetrate metal, so metal utensils or dishes with metallic trim should not be used in microwave mode.
3. Do not use recycled paper products when microwave cooking, as they may contain small metal fragments which may cause sparks and/or fires.
4. Round /oval dishes rather than square/oblong ones are recommend, as food in corners tends to overcook.
5. Narrow strips of aluminum foil may be used to prevent overcooking of exposed areas. But be careful don't use too much and keep a distance of 1 inch (2.54cm) between foil and cavity. This will also spark in microwave mode.

The list below is a general guide to help you select the correct utensils.

Cookware	Microwave	Grill	Convection	Combination*	Steam
Heat-Resistant Glass	Yes	Yes	Yes	Yes	Yes
Non Heat-Resistant Glass	No	No	No	No	No
Heat-Resistant Ceramics	Yes	Yes	Yes	Yes	Yes
Microwave-Safe Plastic Dish	Yes	No	No	No	No
Kitchen Paper	Yes	No	No	No	No
Metal Tray	No	Yes	Yes	No	Yes
Metal Rack	No	Yes	Yes	No	Yes
Aluminum Foil & Foil Container	No	Yes	Yes	No	Yes

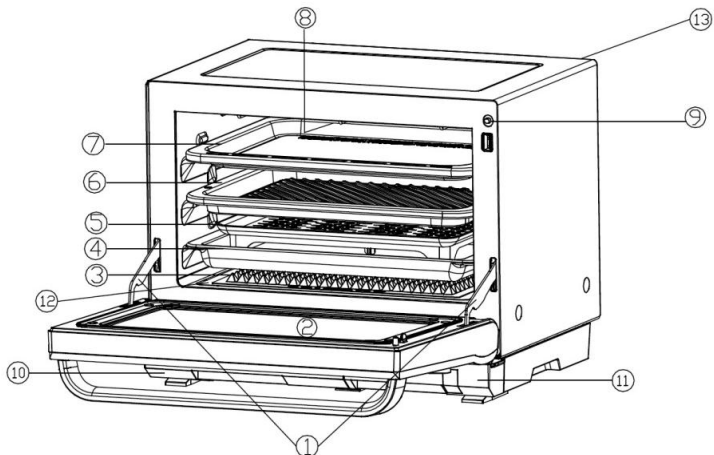
\* Combination: applicable for both "microwave+grill", and "microwave+convection" cooking.

# SPECIFICATIONS

Power Supply	230V/50Hz
Power Consumption (Microwave)	1500W
Power Consumption (Grill)	1450W
Power Consumption (Convection)	1550W
Power Consumption (Steam)	1150W
Power Consumption (High temperature steam)	1550W
Rated Microwave Power Output	1000W
Operation Frequency	2450MHz
Outside Dimensions	392mm(H)×492mm(W)×478mm(D)
Oven Cavity Dimensions	255mm(H)×410mm(W)×325mm(D)
Oven Capacity	34Litres
Net Weight	Approx. 20.9kg

# PRODUCT DIAGRAM

1. Door Safety Lock System
2. Oven Window
3. Silicon Mat
4. Glass Tray
5. Steam Rack
6. Grill Tray
7. Black Tray
8. Grill Heater
9. Door interlock
10. Condensation Tray
11. Water Tank
12. Ceramic flat bed
13. Back steam vent



# CONTROL PANEL



## MENU ACTION SCREEN

Time, power and indicators etc. are displayed.

## MICROWAVE

Press to set microwave cooking power level.

## CLOCK/TIMER

Press to set clock time  
Use to set the oven to start-up at a later time.

## CONV.COMBI/CONV.+GRILL

Press to select cooking mode.

## FUNCTION WEIGHT (dial)

Turn the dial to select auto cooking menu code.  
Turn to select defrosting mode.  
Turn the dial to set food weight.

## STEAM

Press to select steam cooking mode.

## START



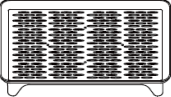

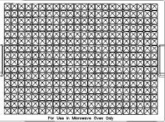
Press to start cooking programs.

## STOP/RESET

Press once to temporarily stop cooking or twice to cancel cooking altogether.  
It is also used to set child lock.

## TEMPERATURE/TIME (dial)

Turn the dial to select temperature.  
Turn the dial to set time

Accessories	Microwave	Grill	Convection	Steam	High-temp Steam	Microwave+Steam
 <p>Black Tray</p>	X	O	O	X	X	X
 <p>Grill Tray</p>	X	O	O	X	X	X
 <p>Steam Rack</p>	X	X	X	O	X	O
 <p>Glass Tray</p>	O	X	X	O	X	O
 <p>Silicon Mat</p>	O	X	X	X	X	X

# OPERATION INSTRUCTIONS

- When the oven is plugged in, a beep will sound and the display screen will show "1Hr.01Min".
- During setting, the system will return to standby mode if there is not any operation within 1 minute.
- During cooking, if press STOP/RESET button once, the program will be paused, then press START button to resume. But if press STOP/RESET button twice, the program will be cancelled.
- After cooking ends, the display will show "0" and beep will sound.
- When the door is opened, the oven lamp goes out after one minute.
- In standby mode and the display is dimmed , the display will be lit by pressing any button once (except START and STOP/RESET).

## **SETTING CLOCK TIME**

This is a 24- or 12- hour clock. You can choose to set the clock time in 24- or 12- hour cycle by pressing CLOCK/TIMER button in standby mode.

1. In standby mode, press CLOCK/TIMER button once or twice to select 24- or 12- hour clock.
2. Turn TEMPERATURE/TIME dial to set hour digit.
3. Press CLOCK/TIMER button once.
4. Turn TEMPERATURE/TIME dial to set minute digit.
5. Press CLOCK/TIMER button to confirm.

**NOTE:** During cooking, you can check the current clock time by pressing CLOCK/TIMER button.

## **MICROWAVE COOKING**

1. In standby mode, press MICROWAVE button repeatedly to select power level.
2. Turn TEMPERATURE/TIME dial to set cooking time.
- 3.

Press MICROWAVE	Power	Cooking time
Once	1000W	10 seconds - 30 minutes
Twice	800W	
3 times	600W	
4 times	400W	10 seconds - 95 minutes
5 times	300W	
6 times	150W	

4. Press START button to start.

**NOTE:** During cooking, you can adjust cooking time by turning TEMPERATURE/TIME dial.

### **CONVECTION/GRILL/COMBO**

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1. In standby mode, press CONV.COMBI/CONV.+GRILL button once to 4 times to select cooking mode.
2. Turn TEMPERATURE/TIME dial to set cooking time.
3. Press START button to start.

Press CONV.COMBI/CONV.+GRILL	Mode	Code	Longest cooking time
Once	Grill	Gr-1	95 minutes
Twice	Grill	Gr-2	
3 times	Grill	Gr-3	
4 times	Grill+Microwave	Gr-4	30 minutes

**NOTE:** During cooking, you can adjust cooking time by turning TEMPERATURE/TIME dial.

### **CONVECTION**

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#### **To preheat and bake with convection:**

1. In standby mode, press CONV.COMBI/CONV.+GRILL button 5 times.
2. Turn TEMPERATURE/TIME dial to select preheat temperature (100°C ~ 230°C).
3. Press START button to once.
4. Turn TEMPERATURE/TIME dial to set cooking time. The longest time is 95 minutes.
5. Press START button to start.
6. After preheating ends, open the door and put food in.
7. Press START button to start.

#### **NOTE:**

- One minute before the end of preheating, the display shows the remaining preheating time
- After preheating ends, if do not press START button within 20 minutes, the program will end.

#### **To bake with convection:**

1. In standby mode, press CONV.COMBI/CONV.+GRILL button 6 times.
2. Turn TEMPERATURE/TIME dial to select temperature (100°C ~ 230°C).
3. Press START button to once.
4. Turn TEMPERATURE/TIME dial to set cooking time. The longest time is 95 minutes.
5. Press START button to start.

## ***FERMENTATION FUNCTION***

---

1. In standby mode, press CONV.COMBI/CONV.+GRILL button 5 times.
2. Turn TEMPERATURE/TIME dial clockwise (or anti-clockwise) until the temperature exceeds the range of 100°C ~ 230°C. Then continue to turn TEMPERATURE/TIME dial clockwise (or anti-clockwise) to select temperature (45°C, 40°C, 35°C, 30°C).
3. Press START button to once.
4. Turn TEMPERATURE/TIME dial to set cooking time. The longest time is 95 minutes.
5. Press START button to start.

### **NOTE:**

- If the cavity temperature is higher than 60°C during fermentation, the display will show "C-21" and "Overheat", indicating that if the temperature in the cavity is too high, the yeast will die and cannot ferment. It needs to be started after the cavity temperature is cooled below 60°C.
- Before fermentation, an appropriate amount of water needs to be put into the water tank.

## ***STEAM FUNCTION***

---

1. In standby mode, press STEAM button once, twice or 3 times to select steam mode "S-1", "S-2" or "S-3".
2. Turn TEMPERATURE/TIME dial to set cooking time. The longest time is 95 minutes.
3. Press START button to start.

**NOTE:** During cooking, you can adjust cooking time by turning TEMPERATURE/TIME dial.

## ***HIGH TEMPERATURE STEAM FUNCTION***

---

### **To preheat and cook with high temperature steam:**

1. In standby mode, press STEAM button 4 times.
2. Turn TEMPERATURE/TIME dial to select preheat temperature (100°C ~ 230°C).
3. Press START button to once.
4. Turn TEMPERATURE/TIME dial to set cooking time. The longest time is 60 minutes.
5. Press START button to start.
6. After preheating end, open the door and put food in.
7. Press START button to start.

### **NOTE:**

- One minute before the end of preheating, the display shows the remaining preheating time
- After preheating ends, if do not press START button within 20 minutes, the program

will end.

### **To cook with high temperature steam:**

1. In standby mode, press STEAM button 5 times.
2. Turn TEMPERATURE/TIME dial to select preheat temperature (100°C ~ 230°C).
3. Press START button once.
4. Turn TEMPERATURE/TIME dial to set cooking time. The longest time is 60 minutes.
5. Press START button to start.

**NOTE:** During cooking, you can adjust cooking time by turning TEMPERATURE/TIME dial.

### **STEAM+MICROWAVE FUNCTION**

---

1. In standby mode, press STEAM button 6 times.
2. Turn TEMPERATURE/TIME dial to set cooking time. The longest time is 30 minutes.
3. Press START button to start.

**NOTE:** During cooking, you can adjust cooking time by turning TEMPERATURE/TIME dial.

### **STEAM CLEANING FUNCTION**

---

1. In standby mode, press STEAM button 5 times.
2. Turn TEMPERATURE/TIME dial clockwise (or anti-clockwise) until the temperature exceeds the range of 100°C ~ 230°C. Then continue to turn TEMPERATURE/TIME dial clockwise (or anti-clockwise) to select steam mode "1" or "2" ("1" means cleaning cavity, "2" means cleaning steam system).
3. Press START button to start.

**NOTE:** The cleaning time is 10 minutes, and the cleaning time cannot be changed.

### **DEFROST**

---

1. In standby mode, turn FUNCTION WEIGHT dial anti-clockwise once, the display shows mode "-1°C", then turn TEMPERATURE/TIME dial to select another defrosting mode.
2. Press START button once.
3. Turn FUNCTION WEIGHT dial to select food weight.
4. Press START button to start.

Defrosting Mode	Weight Range
-1°C Defrost	100 ~ 1000 g
0°C Defrost	100 ~ 2000 g
3°C Defrost	100 ~ 2000 g

**NOTE:** During defrosting, the system will pause to remind you to turn food over, after that, press START button to resume.

### ***PRESET FUNCTION***

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1. Input a cooking program.
2. Press CLOCK/TIMER button once.
3. Turn TEMPERATURE/TIME dial to set hour digit.
4. Press CLOCK/TIMER button once.
5. Turn TEMPERATURE/TIME dial to set minute digit.
6. Press CLOCK/TIMER button to confirm.

#### **NOTE:**

- In the process of preset, you can cancel the program by pressing STOP/RESET button.
- When it reaches the preset time, beeps can be heard to signal the preset cooking program begins.
- Steam with preheat, baking with preheat and defrost programs cannot be preset.

### ***CHILD LOCK***

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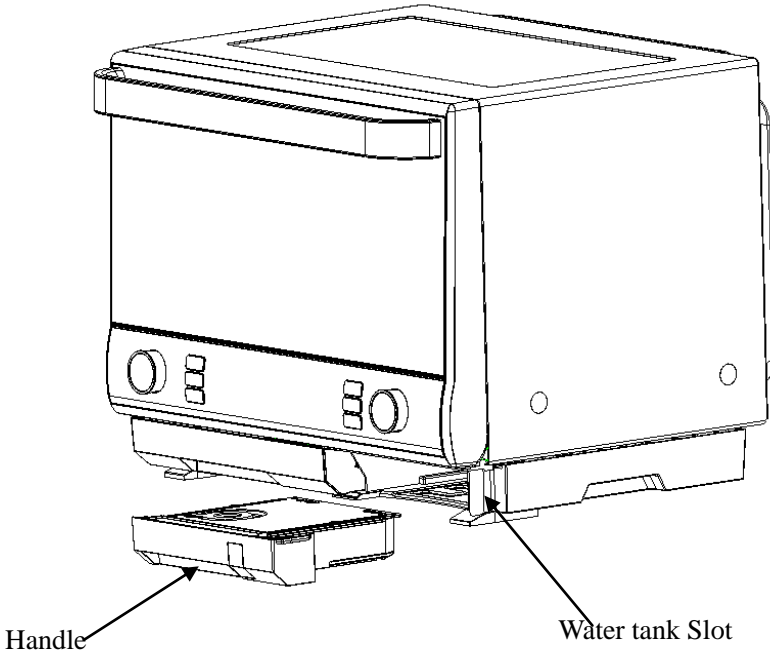
Use to prevent unsupervised operation of the oven by children.

**To set:** In standby mode, press and hold STOP/RESET button for 3 seconds, a beep will sound and the display screen will show "Loc", the oven will auto enter child lock mode. In the lock state, all buttons are disabled. Press any button, the display screen will show "Loc" for 5 seconds to remind user to cancel the child lock.

**To cancel:** Press and hold STOP/RESET button for 3 seconds, a beep will sound.

## **WATER TANK**

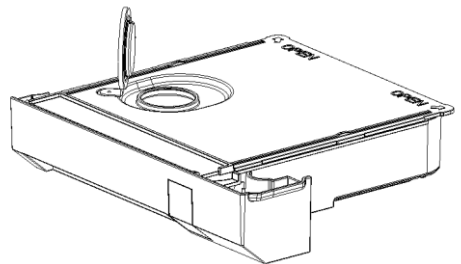
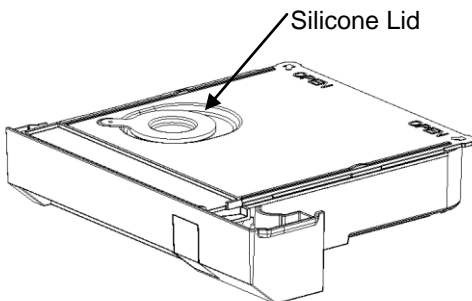
- **How to disassemble the water tank, insert the water tank and precautions:**  
Take the handle and push it horizontally into the tank slot until it reaches the end.



**The water must be pure water. When the water is full, the water level is MAX, and the water cannot be placed higher than the MAX line**

### **How to fill the water tank**

Open the silicone lid and add water



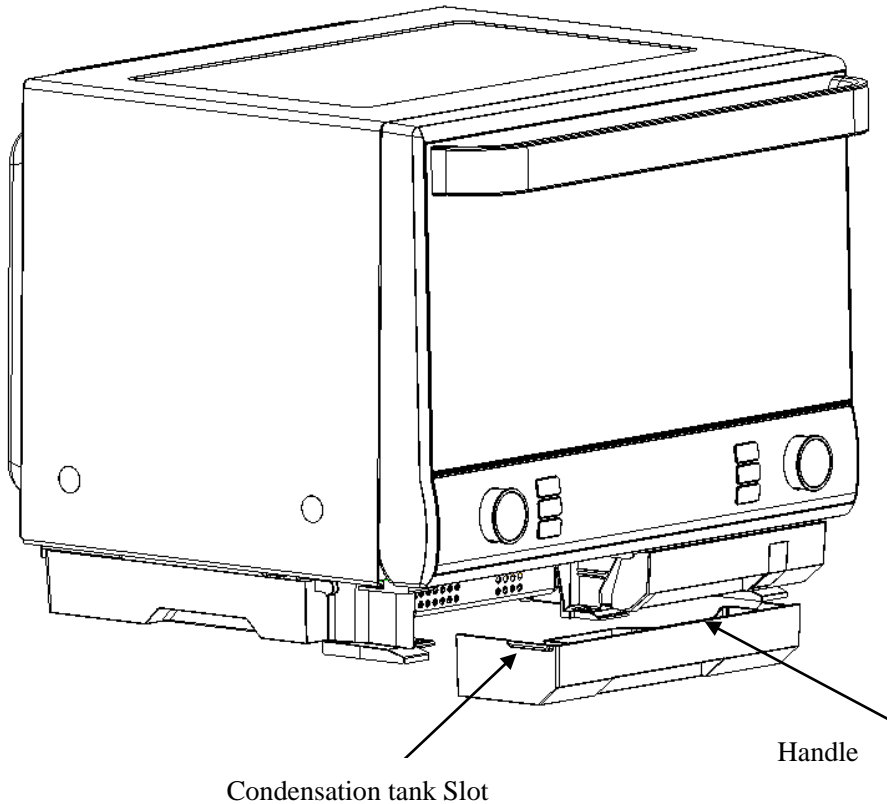
Display indicator: Show when **Pour/Less water** is short of water

## **CONDENSATION TRAY**

### **1. How to remove the water tank Insert the water tank and precautions:**

Hold the handle of the water box and insert it horizontally into the water box slot until it is inserted to the end.

Remove and insert the water connection box horizontally to prevent water from overflowing the countertop. If water overflows the countertop, clean it in time.



### **1. When to empty the water tray**

Every time you finish cooking or U-03 is prompted.

### **2. De-scaling mode(How to operate and its benefit)**

A63 Scale removal function:

1. Combine 500 ml water and 2 tsp lemon juice or baking powder, add the mixture into the

inlet box, reinstall the water box". "Place clean & dry kitchen towel on the ceramic flat bed to collect scale and other drippings.

2. Select A63 program by turning function knob, After 20 mins later, the program will pause, at this time clean the cavity with another cloth or tissue, take out the water tank and refill pure water.

3. Put a dry towel again, press start to continue cleaning, and clean water in the cavity again after the end of program.

Every time you finish cooking or U-03 is prompted

## ***AUTO COOK***

For the following food or cooking mode, it is not necessary to program the cooking time and power. It is sufficient to indicate the type of food that you wish to cook as well as the weight or servings of this food.

1. In standby mode, turn FUNCTION WEIGHT dial anti-clockwise twice, the display shows menu code "A-63", and then continue to turn it to select another menu code.
2. Press START button once.
3. Turn FUNCTION WEIGHT dial to select food weight or servings.
4. Press START button to start.

### **Auto cook menus:**

<b>Code</b>	<b>Food</b>	<b>Serving/ Weight</b>	<b>Accessories use &amp; placement shelf</b>	<b>Water Tank</b>
A-01	Steamed Spring Roll	200 g	Grill tray Mid Level	Full
A-02	Vegetable Ragi idli	200 g	Steam Rack Mid level	Full
A-03	Khaman Dokla	280 g	Glass Tray Bottom rack	Full
A-04	Steamed Kotambir vadi	300 g	Grill tray Mid Level	Full
A-05	Steamed Rice/ Chicken Yakni Pulao	200 g	Glass tray + micro safe bowl, bottom rack	Full
A-06	Steamed Vegetables (Roots)	100 g,	Glass Tray + steam rack + mid rack	Full
		200 g,		

		300 g		
A-07	Steamed Vegetables (Leafy)	100 g,	Glass Tray + steam rack + mid rack	Full
		200 g,		
		300 g		
A-08	Steamed Chicken with Lemon & Garlic	400 g	Glass Tray + steam rack + Bottom rack	Full
A-09	Steamed Corn	200 g,	Glass Tray + steam rack + mid rack	Full
		400 g,		
		600 g		
A-10	Steamed Sweet Potatoes	200 g,	Glass Tray + steam rack + mid rack	Full
		400 g,		
		600 g		
A-11	Steamed omlete with milk	240 g	Glass Tray + steam rack + Bottom rack	Full
A-12	Steamed bread pudding	520 g	Glass Tray + steam rack + Bottom rack	Full
A-13	Steamed Idli	200 g	Glass Tray + steam rack + Bottom rack	Full
A-14	Steamed Masala Fish	410 g	Grill rack + mid rack	Full
A-15	Paneer Bhapa	330 g	Black Tray + steam rack + Mid rack	Full
				Full
A-16	Steamed Quick Frozen fish	250 g	Grill Tray + Mid Rack	Full
				Full

A-17	Tandoori Chicken	1 serving	Grill Tray + Mid rack	No
		( 1 kg		
		-1.2 kg )		
A-18	Grilled Chicken Nuggets	200 g,	Grill Tray + Mid rack	No
		400 g,		
		600 g		
A-19	Grilled Masala Prawns	340 g	Grill Tray + Mid rack	No
A-20	Aloo Tikki	200 g	Grill Tray + Mid rack	No
A-21	Kebabs	200 g,	Grill Tray + Mid rack	No
		400 g,		
		600 g		
A-22	Grilled Sausage	150 g,	Grill Tray + Mid rack	No
		300 g,		
		450 g		
A-23	Batata Vada	1 serving (200~300 g), 2 servings (400~600 g)	Grill Tray + Mid rack	No
A-24	Paneer Haryali Tikka	470 g	Grill Tray + Mid rack	No

A-25	Baked Potatoes/Sweet Potatoes	380 g	Grill Tray + Mid rack	No
A-26	Rotis & Parathas	300 g,	Black Tray + Mid rack	No
		600 g,		
		900 g		
A-27	Harabhara Kebab	100 g,	Grill Tray + Mid rack	No
		200 g		
A-28	Toast Slices	2 Pieces	Black Tray + Mid rack	No
A-29	Shorba	470 g	Microwave safe glass bowl + Silicon mat	No
A-30	Kofta Curry	450 g	Microwave safe glass bowl + Silicon mat	No
A-31	Rajma Masala	450 g	Microwave safe glass bowl + Silicon mat	No
A-32	Pavbhaji	350 g,	Microwave safe glass bowl + Silicon mat	No
		500 g		
A-33	Gatte ki sabji	400 g	Microwave safe glass bowl + Silicon mat	No
A-34	Sambhar	510 g	Microwave safe glass bowl + Silicon mat	No
A-35	Mix lentil chilla	290 g	Glass tray + mid rack	No
A-36	Vegetable Upma	310 g	Microwave safe glass bowl + Silicon mat	No
A-37	Poha	300 g	Microwave safe glass bowl + Silicon mat	No
A-38	Steamed Porridge	150 g,	Microwave safe glass bowl + Silicon mat	Full
		200 g,		

		250 g		
A-39	White Dhokla	200 g	Glass Tray + Mid Rack	Full
A-40	Black Tea /Black Coffee	200 ml,	Microwave safe glass bowl + Silicon mat	No
		400 ml,		
		600 ml		
A-41	Steamed Momos	100 g,	Glass Tray + steam rack + Bottom rack	Full
		200 g,		
		300 g		
A-42	Mirchi ka Acchar	200 g,	Microwave safe glass bowl + Silicon mat	No
		350 g		
A-43	Cookies/ Nankhatai	180 g	Black tray + Mid rack	No
A-44	Cupcake	1 Dish	Black tray + Mid rack	No
A-45	Banana & walnut Cake	1 Dish	Black tray + Mid rack	No
A-46	Khara Biscuit	200 g	Black tray + Mid rack	No
A-47	Crispy Pizza	1 Dish	Black tray + Mid rack	No
A-48	Handvo	200 g,	Black tray + Mid rack	No
		400 g		
A-49	Eggless cake	1 Dish	Black tray + Mid rack	No
A-50	Cheese Chilli toast	4 pieces	Grill tray + Mid rack	No
A-51	Baby food	200 g	Microwave safe glass bowl + Silicon mat	Full
A-52	Sterilization of bottles	/	Microwave safe glass bowl + Silicon mat	Full

A-53	Self cleaning	/	/	Full
A-54	Smart Disinfection with salt	500 ml	Microwave safe glass bowl + Silicon mat	Full
A-55	Smart deodorization with lemon	500 ml	Microwave safe glass bowl + Silicon mat	No
A-56	Fermentation	/	Microwave safe glass bowl + Silicon mat	Full
A-57	Garam Masala	300 g	Microwave safe glass bowl + Silicon mat	No
A-58	Sambhar masala	300 g	Microwave safe glass bowl + Silicon mat	No
A-59	Panch Poran Masala	300 g	Microwave safe glass bowl + Silicon mat	No
A-60	Goan Fish Curry Masala	300 g	Microwave safe glass bowl + Silicon mat	No
A-61	South Indian Gun Powder	300 g	Microwave safe glass bowl + Silicon mat	No
A-62	Tea Masala	300 g	Microwave safe glass bowl + Silicon mat	No
A-63	Scale cleaning	300 g	Clean kitchen cloth on flat bed	Full

## ACM RECIPES

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-01	Steamed Spring Roll	200gms / 8 rolls	Use Steam rack on grill tray	Ingredients	Weight
				Shredded Carrot	40gms
				Cabbage	40gms
				Bell Pepper	40gms
				Spring Onion	30gms
				Soya Sauce	2tsps
				Red Chilli sauce	2tsp

				Vinegar	1/2 tsp
				Rice Paper	8 ppr
				<p>1) Sauté Carrot, cabbage, bell pepper and spring onion with soya sauce, Red Chilli sauce and vinegar.</p> <p>2) Soak the rice paper in water, once the rice paper becomes soft fill the sautéed mixture and roll, such that all the ends are sealed.</p> <p>3) Place the rolls on the tray and select the program &amp; press start.</p>	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-02	Veg Ragi idli	200gms	Use idli steam plates on the rack	Ingredients	Weight
				Ragi flour	65gms
				Roasted Semolina	30gms
				Powdered Poha	30gms
				Baking Powder	1/4tsp
				Curry Leaves	5
				Chopped onions	40gms
				Chopped Green Chillies	15gms
				Salt	1/4 tsp
				Yogurt	1tbsp
				<p>1) Mix all the ingredients together and add 3/4 cup of water, Mix the batter continuously such that there are no lumps.</p> <p>2) Greese the idli Steamer with ghee and fill the batter, select the program &amp; press Start.</p>	
<b>Recipe</b>	<b>Recipe</b>	<b>Weight</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	

code	Name	Range			
A-03	Khaman Dhokla	280gms	Use a cake tin on the tray	Ingredients	Weight
				Gram Flour	240gms
				Chopped green chilli	2 tsp
				Powdered sugar	2 tsp
				Baking power	1/2 tsp
				Turmeric Powder	1tsp
				Eno or Baking soda	1tsp
				Tampering	
				Oil	2tbsp
				Mustard seeds	1tsp
				Curry Leaves	5
				<p>1) Mix all the ingredients accept eno with water , combine well to get a good consistency batter ,allow the batter to rest for 10mins.</p> <p>2) Grease the container.</p> <p>3) Add eno to the batter and quickly add the mixture to container. Select the program &amp; Press start</p> <p>4) For Tampering, in a MWS bowl add oil ,mustard seeds , Curry leaves and Chilli slits and put on the steamed Dhokla.</p> <p>5) Cut it and garnish it with coriander and grated coconut.</p>	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-04	Steamed Kotambir vadi		Use cake tin on the tray	Ingredients	Weight
				Ginger	1 tsp
				Garlic	1 tsp
				Green chilies	2

				Coriander leaves - finely chopped	2 cups
				Turmeric powder	¼ tsp
				Red chili powder	¼ tsp
				Coriander powder	½ tsp
				Cumin powder	½ tsp
				White sesame seeds	1 tbsp
				Besan	140 gms
				water	½ cup
				<p>1) Mix all the spices and masalas in the sifted besan, make paste of green chili, ginger and garlic, and mix it to the mixture</p> <p>2) Add the chopped coriander and water just enough for a dough consistency.</p> <p>3) Knead the dough and shape it to cylindrical shape</p> <p>4) Place the shaped dough on the tray and Select the program &amp; Press start .</p> <p>5) Cut it into thick slices and serve.</p>	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-05	Chicken yakni pulao		Use an oven safe glass casserole or bowl on the tray	Ingredients	Weight
				Cardamom	4 no.
				Black Peppercorns	½ tsp
				Cloves	½ tsp
				Cinnamon stick	2 no.
				Bay leaf	1 no.
				Nutmeg powder	¼ tsp
				Fennel seeds	½ tsp
				Red Chilli powder	½ tsp

				Ginger Garlic Paste	1 tsp
				Onion	100gms
				Chicken	400 gms
				Yogurt	1 tbsp
				Stock	800 ml
				Oil	3tbsp
				Basmati Rice	400gms
				<p>1) In a Microwave safe bowl add oil, onion, all the spices, ginger garlic paste and Select the program</p> <p>2) After 2 mins add yogurt, rice and chicken to the same bowl, mix well and microwave for 3 mins.</p> <p>3) Add stock and press Start</p> <p>4) Garnish it with coriander and serve hot</p>	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-06	Steamed Vegetable (Root)		Use glass tray	Ingredients	Weight
				Beetroot	100gms
				<p>1) Prick the Beetroot with a fork and place it on the steaming plate</p> <p>2) Select the program and weight. Press Start</p>	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-07	Steamed Vegetables (Leafy)		Use glass tray	Ingredients	Weight
				Spinach	100gms
				<p>1) Place the Spinach on the steaming place sprinkle some salt</p> <p>2) Select the program and weight</p>	

				and press Start	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-08	Steamed chicken with lemon and garlic	400gms		Ingredients	Weight
				Chicken Breast	400gms
				lemon juice	4 tbsp
				Garlic	5gms
				Salt	½ tsp
				Black Pepper (Grounded)	½ tsp
				Chilli Flakes	½ tsp
				Oil	½ tbsp
				1) Marinate the chicken with salt and pepper 2) in a bowl add marinated chicken, chopped garlic, chilli flakes ,oil and lemon juice, mix well . 3) Select the program and press Start	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-09	Steamed Corn		Use glass tray	Ingredients	Weight
				Corn	200gms
				Salt	¼ tsp
				Chaat Masala	¼ tsp
				1) Place the Corn on the steaming plate 2) Select the program and weight and press start 3) Sprinkle salt and chat masala and serve	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-10	Steamed Sweet Potato	200gms	Use glass tray	Ingredients	Weight
				Sweet Potato	200gms
				1) Prick the Sweet Potato with a fork and place it on the steaming plate and select the program and weight.	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-11	Steamed omlette with milk	240 gms	Use glass tray	Ingredients	Weight
				Eggs	4 no.
				Milk	20ml
				1)Whisk together Eggs and milk, place it on the steaming plate 2) Select the program and weight, Press Start	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-12	Steamed bread pudding	520gms	Use glass casserole	Ingredients	Weight
				Bread Slices	8 no.
				Milk	400ml
				Eggs	3 no.
				Strawberry jam	1 tbsp
				Vanilla essence	½ tsp
				Sugar	4 tbsp
				1) Break the bread slices into small pieces,add milk,eggs,jam,sugar and vanilla essence and mix well . 2) Pour the mixture in a mould and select the program and Press Start	
Recipe	Recipe	Weight	Utensils	Ingredients & Cooking Method	

code	Name	Range			
A-13	Steamed Idli	200gms	Use idli steamer plate	Ingredients	Weight
				Rava (roasted)	70gms
				Curd	110gms
				Eno or Baking soda	½ tsp
				Water	15ml
				Salt	¼ tsp
				<p>1) In a bowl add rava, curd, salt and water, mix well such that there are no lumps.</p> <p>2) Let the batter rest for 25 mins, now add eno and mix well.</p> <p>3) Pour the batter in a greased idli mould and select the program and press Start</p>	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-14	Steamed Masala Fish	410 gms	Use grill tray	Ingredients	Weight
				Fish Fillet	400gms
				Corriander leaves	2 tbsp
				Mint leaves	1tbsp
				lemon juice	2tbsp
				Black Pepper (Grounded)	1 tsp
				Turmeric Powder	½ tsp
				Grated coconut	2 Tbsp
				Oil	½ tbsp
				Salt	To taste
				<p>1) Grind together Corriander leaves, mint leaves, coconut, peppercorn, lemon juice and turmeric into a smooth paste.</p> <p>2) Transfer the paste on a</p>	

				bowl ,Add the fish and oil ,marinate for 15 mins. 3)Place the fish on the tray and select the program and Press Start	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-15	Paneer Bhapa	330gms	Use black tray	Ingredients	Weight
				Paneer	300gms
				Turmeric Powder	1 tsp
				Mustard seeds	3 tbsp
				Green Chillies	4 no.
				Mustard Oil	2 tbsp
				Salt	To taste
				Poppy Seeds	1 tbsp
				Yogurt	100gms
				1) Grind together Mustard seeds, green chillies, poppy seeds. 2)Transfer the mixture in a bowl, add yogurt, turmeric powder, mustard oil, salt and mix well 3)Add the paneer in the mixture ,coat it well and marinate it for 30mins. 4)Place the paneer on the tray and Select the Program and press Start.	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-16	Steamed Quick Frozen Fish	250gms	Use Grill tray	Ingredients	Weight
				Frozen Marinated Fish	250gms
				1)Place the Frozen Fish on the Tray. 2)Select the program and press	

				Start.	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-17	Tandoori Chicken	800 gms	Use Grill tray	Ingredients	Weight
				Chicken legs	800gms
				Yogurt	120gms
				Ginger Garlic Paste	3/4 tbsp
				Red chilli powder	1 tsp
				Black Pepper (Grounded)	¼ tsp
				Coriander powder	1 tsp
				Turmeric Powder	½ tsp
				Kasuri Methi	2 tsp
				lemon juice	1 tbsp
				Mustard oil	2 tbsp
				Salt	½ tsp
				<p>1) In a bowl add Yogurt, Ginger garlic paste, Red chilli paste, Black Pepper powder, Coriander, Turmeric powder, kasuri methi, Lemon juice, Mustard oil and salt, Mix well.</p> <p>2) Add chicken to the mixture and marinate it for 2hrs.</p> <p>3) Place the chicken pieces on the Tray, Select the program and press Start.</p>	
				Recipe code	Recipe Name
A-18	Grilled Chicken Nugget	200gms	Use Grill tray	Ingredients	Weight
				Chicken (Boneless 2 inch pieces)	200gms
				Refined Flour	30gms

				Pepper powder	½ tsp
				Ginger Garlic Paste	1 tsp
				Eggs	1 No.
				Bread crumb	70gms
				1)Marinate the chicken pieces with salt ,pepper and ginger garlic paste and keep aside for 1 hr.	
				2) Coat the marinated chicken with flour ,dip it in the whisked egg and coat it with bread crumb.	
				3)Place the coated chicken on the tray ,Select the program and press Start.	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-19	Grilled masala prawns	340gms	Use Grill tray	Ingredients	Weight
				Tiger Prawns	320 gms
				Yogurt	110 gms
				Red chilli powder	1½ tsp
				Coriander powder	1 Tsp
				Garam Masala powder	1 tsp
				Turmeric powder	½ tsp
				Oil	
				Lemon juice	½ tbsp
				Salt	To taste
				1)Marinate the prawns with Yogurt, oil, red chilli powder, Coriander powder, Garam masala, Turmeric powder, lemon	

				<p>juice ,salt and keep aside for 2hrs.</p> <p>2)Place the Prawns on the tray and Select the Program and press Start</p>	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-20	Aloo Tikki	200gms	Use Grill tray	Ingredients	Weight
				Potatoes (Boiled)	200gms
				Ginger Garlic Paste	½ tsp
				Garam Masala powder	½ tsp
				Corriander leaves	1tbsp
				Green Chillies (chopped)	1½ tsp
				Corn Flour	1 tbsp
				Bread Crumb	2½ tbsp
				Salt	To taste
				Oil	1 tbsp
				<p>1)In a bowl mash th boiled potatoes, add corriander leaves, ginger garlic paste, garam masala, chopped green chillies and salt. Mix everything together.</p> <p>2)Now add Flour and Bread crumb to the above mixture and combine everything together.</p> <p>3)Divide the mixture into 5-7 equal parts and make small ball and then flatten them and make the tikki.</p>	

				4)Place the Tikki's on the tray and brush them with oil ,Select the program and press Start.	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-21	Kebab	200gms	Use Grill tray	Ingredients	Weight
				Chicken (Minced)	180gms
				Bread crumb	20gms
				Ginger Garlic Paste	½ tbsp
				Onion (chopped)	15gms
				Coriander powder	1 tsp
				Chaat Masala	1 tsp
				Garam Malasa powder	1½ tsp
				Green Chillies Paste	1 tsp
				Oil	1 tbsp
				Salt	
				<p>1) In a bowl add Minced chicken ,ginger garlic paste, coriander powder, chaat masala, garam masala, green chilli paste, chopped onion, bread crumb and salt, Mix everything together.</p> <p>2)Portion it out equally and shape it into cylindrical shape, place them on the tray .</p> <p>3)Brush the kebabs with oil ,select the program and press Start.</p>	
				Recipe code	Recipe Name
A-22	Grilled sausages	150gms	Use Grill tray	Ingredients	Weight
				Sausages	150gms

				1) Place the Sausages on the tray , Select the Program and press Start.	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-23	Batata Vada	200 gms	Use Grill tray	Ingredients	Weight
				Potatoes (Boiled)	200gms
				Ginger Garlic Paste	1tsp
				Green Chillies (chopped)	2 tsp
				Corriander leaves (Chopped)	1 tbsp
				Curry Leaves	4 no.
				Turmeric powder	½ tsp
				Gram Flour	50gms
				Asafoetida	¼ tsp
				Oil	½ tbsp
				Red Chilli powder	½ tsp
				Water	100 ml
				Salt	To taste
				<p>1)In a bowl combine Boiled potatoes, Ginger garlic paste, Chopped Green chillies, Curry leaves, salt and turmeric powder, Mix well till everything combines well, portion it out and shape them.</p> <p>2)Make the batter by combining Gram flour, chilli powder, oil and water such that it becomes a thick batter.</p> <p>3) Dip the Vadas into the batter and place them on the tray,</p>	

				Select the program and press Start .	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-24	Paneer haryali tikka	470gms	Use Grill tray	Ingredients	Weight
				Paneer	380 gms
				Bell pepper (Red,yellow Green)	60gms
				Mint leaves	10gms
				Corriander leaves	15gms
				Green chillies	2 no.
				Garam Masala powder	1½ tsp
				Onion	30gms
				Cumin Powder	1 tsp
				Ginger Garlic Paste	3 tsp
				Lemon juice	1 tbsp
				Salt	To taste
				Yogurt	100gms
				<p>1)Grind Mint leaves, Corriander leaves and green chillies and make a paste.</p> <p>2)In a bowl add the above paste, Cumin powder, Garam masala, Ginger Garlic paste, lemon Juice, Yogurt and salt ,mix well.</p> <p>3) Now add Paneer, Bell pepper and Onion to the above mixture and marinate it for 1hr</p> <p>4)After marination pierce the</p>	

				<p>paneer, bell pepper and onion on the Satay stick.</p> <p>5)Place the Satay stick on the tray, Select the program and press Start</p>	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-25	Baked Potatoes/ Sweet Potatoes	350 gms	Use Grill tray	Ingredients	Weight
				Potatoes	350gms
				Olive Oil	2 tsp
				Salt	½ tsp
				<p>1) Pierce the Potatoes with fork.</p> <p>2)Rub the Potatoes with olive oil and salt.</p> <p>3)Place the potatoes on the tray, Select the Program and Press Start.</p>	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-26	Rotis & Parathas	300gms	Use Black Tray	Ingredients	Weight
				Flour	300gms
				Ghee	70gms
				Yogurt	50 gms
				Salt	¼ tsp
				Sugar	½ tsp
				Water	120 ml
				<p>1)Mix Flour, salt and sugar , then add Ghee and a mix well.</p> <p>2)make a well in the centre of the dough, and add yogurt and water</p>	

				<p>and knead the dough.</p> <p>3) Roll out the Roti and place it on the tray</p> <p>4) Select the program and press start</p>	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-27	Harabhar a Kebab	200gms	Use Grill tray	Ingredients	Weight
				Spinach (Blanched)	25 gms
				Capsicum (Cooked)	20 gms
				Beans (Cooked)	8 gms
				Peas (Cooked)	10 gms
				Potato (Boiled)	100 gms
				Paneer (Crumbled)	40 gms
				Coriander leaves	10 gms
				Chili powder	½ tsp
				Corn flour	2 tsp
				Breadcrumbs	1 tbsp
				Coriander powder	½ tsp
				Garam masala powder	½ tsp
				Salt	To taste
				<p>1) Grind together Spinach, Capsicum, Beans and Peas</p> <p>2) In a bowl add the above paste, cooked potatoes, paneer, coriander leaves, chili powder, coriander powder, garam masala, corn flour and salt, Mix everything together.</p>	

				<p>3)Portion the above mixture equally in small ball and then Press them to flatten a bit and coat it with Breadcrumbs</p> <p>4)Place them on the tray, Select thye program and pres Start.</p>	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-28	Toast Slices	4	Use Black Tray	Ingredients	Weight
				Bread Slices	6 No.
				<p>1)Place the Bread slices on the tray</p> <p>2) Select the Program and press Start</p>	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-29	Shorba	470 gms	Microwave safe glass bowl + Silicon mat	Ingredients	Weight
				Tomato	260 gms
				Oil	1 tbsp
				Bay leaf	2 No.
				Cardamom	2 pods
				Cloves	2 no.
				Cumin Powder	½ tsp
				Ginger Garlic Paste	1½ tsp
				Besan	2 tsp
				Coriander Stems	2 tbsp
				Red Chilli powder	½ tsp
				Coriander powder	½ tsp
				Water	200 gms
1) In a bowl add everything and					

				<p>Mix well</p> <p>2) Select the program and Press start.</p>	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-30	Kofta Curry	450 gms	Microwave safe glass bowl + Silicon mat	Ingredients	Weight
				Paneer (Crumbled)	80gms
				Tomato	50gms
				Onion	50gms
				Potato	200gms
				Corn Flour	1½ tsp
				Ginger Garlic Paste	1 tbsp
				Coriander leaves	1 tbsp
				Garam masala powder	1½ tsp
				Bay leaf	1 No.
				Cinnamon stick	½ inch
				Chilli powder	1½ tsp
				Salt	To taste
				<p>1) Grind together Onion and tomato and make a paste</p> <p>2) In a bowl add Oil, Bay leaf, cinnamon Stick, ginger Garlic paste, Garam masala, Chilli powder, coriander and tomato onion paste and saute</p> <p>3) Now add water and corn flour to it and mix well and add the Kofta into it.</p> <p>4) Select the program and press Start.</p>	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-31	Rajma Masala	450 gms	Microwave safe glass bowl + Silicon mat	Ingredients	Weight
				Onion chopped	40 gms
				Cumin powder	½ tsp
				Red chilly powder	½ tsp
				Turmeric powder	¼ tsp
				Black pepper	¼ tsp
				Garam masala powder	½ tsp
				Asafoetida	¼ tsp
				Ginger garlic paste	1 tbsp
				Oil	2 tsp
				Tomatoes	170 gms
				Boiled Rajma	120 gms
				Salt	To taste
				<p>1)In a bowl add Oil, Onion, Cumin powder, Red chilli powder, Turmeric powder, Black pepper, Garam masala, Asafoetida, Ginger Garlic Paste and saute for 2 mins.</p> <p>2)Now add Tomato and cook for 1 min, Then add the cooked Rajma , water and salt.</p> <p>3)Select the program and press Start.</p>	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-32	Pavbhaji	350 gms	Microwave safe glass bowl +	Ingredients	Weight
				Onion (chopped)	50 gms

			Silicon mat	Potatoes (Dices)	70 gms
				Tomatoes puree	100 gms
				Cauliflower florets	40gms
				Carrots (dices)	20gms
				Frozen green peas	15gms
				Coriander leaves(chopped)	10gms
				Ginger-garlic paste	1 tbsp
				Red chili powder	½ tbsp
				Turmeric Powder	¼ tsp
				Ghee	1 tbsp
				Capsicum (chopped)	15gms
				Pav bhaji masala	1 tbsp
				1)In a bowl add Ghee and all the other ingredients and little water.	
				2)Select the program and press start .	
			3)After the program ends Mesh the vegetables and serve the Pavbhaji		
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-33	Gatte ki Sabji	400gms	Microwave safe glass bowl + Silicon mat	Ingredients	Weight
				Gatta	200gms
				Oil	2 tbsp
				Cumin powder	1 tsp
				Kasuri methi	1 tsp
				Bay leaf	1 No.
				Fennel seeds	½ tsp
				Onion (chopped)	150 gms
				Ginger-garlic paste	1 tsp

				Turmeric Powder	¼ tsp
				Red chili powder	1 tsp
				coriander powder	¼ tsp
				Garam masala powder	¼ tsp
				Salt	To taste
				<p>1)In a bowl add Oil, Bay leaf, Fennel seeds, onion, Ginger garlic paste, Cumin powder, turmeric powder, Red chilli powder, Coriander powder, garam masala and kasuri methi , Select the program and press Start, Saute for 3 mins .</p> <p>2)Now add water and salt and cook for 10 mins</p> <p>3)Now Add the Gatta and press start</p>	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-34	Sambhar	510gms	Microwave safe glass bowl + Silicon mat	Ingredients	Weight
				Arhar dal (Soaked)	200 gms
				Onion	100gms
				Brinjal	40gms
				Drumsticks	50 gms
				Tomato	40 gms
				Carrots (dices)	30gms
				Mustard seeds	2 tsp
				Whole red chilli	3 No.
				Oil	2 tbsp
				Sugar	1 tbsp
				Tamrind pulp	1 tsp

				Salt	To taste
				Curry Leaves	10 No.
				Sambhar Masala	3 tbsp
				1)In a bowl add Oil, Mustard seeds, whole red chilli, Curry leaves and Onion, select the Program and Start, Microwave for 3 mins	
				2)Now add Soaked dal, Brinjal, Drumsticks, Tomato, Carrot, Tamrind pulp, Sambhar masala, Sugar and salt, and Press Start.	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-35	Mix Lentil Chilla	290 gms	Use Glass Tray	Ingredients	Weight
				Toor dal (Soaked)	50 gms
				Moong dal (Soaked)	50 gms
				Chana dal (Soaked)	50 gms
				Urad dal (Soaked)	50 gms
				Garlic (chopped)	1 tbsp
				Ginger (Chopped)	1 tbsp
				Green Chilli (chopped)	2 tsp
				Cumin powder	1 tsp
				Turmeric powder	½ tsp
				Chilli powder	1 tsp
				Corriander leaves (Chopped)	1 tbsp
				Salt	To taste
				Oil	1 tbsp
				Water	As required
				1) Grind together All the Soaked Dals into a smooth paste, add	

				<p>water as required to get a thick consistency batter.</p> <p>2) To the batter add Garlic, Ginger, green chillies, cumin powder, turmeric powder and salt, mix thoroughly.</p> <p>3) Grease the tray with oil and Pour 1 big spoon of batter on to the tray and spread simultaneously you can make 2-3 chillas at one time depending upon the size.</p> <p>4)Place the tray inside the oven ,Select the program and press start.</p>	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-36	Vegetable Upma	310 gms	Microwave safe glass bowl + Silicon mat	Ingredients	Weight
				Ghee	2 tbsp
				Semolina (roasted)	180gms
				Onion (chopped)	40gms
				Green Chilli (chopped)	2 no.
				Carrots (dices)	20 gms
				Potato (half cooked)	40 gms
				Peas	10gms
				Ginger Garlic Paste	1 tbsp
				Mustard seeds	½ tsp
				Turmeric Powder	¼ tsp
				Curry Leaves	5 no
				Salt	To taste
				Corriander leaves (chopped)	1 tbsp

				<p>1) In a bowl add Ghee, curry leaves, mustard seeds, onions, Turmeric and ginger garlic paste, Select the program and press Start, Saute for 2 mins.</p> <p>2) Add the Carrot, potatoes, peas, chopped chillies and saute for 5 mins.</p> <p>3) Add roasted Semolina and water and cook for 3 mins. Garnish with chopped coriander leaves</p>	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-37	Poha	300gms	Microwave safe glass bowl + Silicon mat	Ingredients	Weight
				Poha	150 gms
				Oil	2 tsp
				Mustard seeds	½ tsp
				Cumin seeds	¼ tsp
				Green Chillies	2 no.
				Curry Leaves	5no.
				Onion (chopped)	60 gms
				Potato ( cooked)	80 gms
				Turmeric Powder	¼ tsp
				Salt	To taste
				Corriander leaves	½ tbsps
				<p>1)Wash the Poha and drain the water ,Drizzle some water on it.</p> <p>2)In a bowl add Oil,Mustard seeds, cumin seeds, curry</p>	

				<p>leaves, turmeric powder, green chillies and onion ,Select the Program and press Start. Saute for 3 mins.</p> <p>3)Now add potatoes and poha and mix thoroughly and cook it for 3 mins</p> <p>4)Sprinkle some chopped corriander and serve</p>	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-38	Steamed Porridge	150 gms	Microwave safe glass bowl + Silicon mat	Ingredients	Weight
				Oats	40gms
				Milk	100ml
				Sugar	1 tsp
				<p>1) In a bowl add Milk ,oats and sugar, stir it.</p> <p>2) Select the Program and Press Start.</p>	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-39	White Dhokla	200 gms	Glass Tray	Ingredients	Weight
				Rice (soaked for 8 hrs)	100gms
				Urad dal(soaked for 8 hrs)	50 gms
				Ginger (Chopped)	1 tsp
				Green Chilli (chopped)	2 tsp
				Fruit Salt or Eno	1½ tsp
				Sugar	½ tsp
				Salt	To taste
				1)Grind Rice and urad dal into a	

				<p>smooth paste. Then add water as required to maintain a thick consistency.</p> <p>2)Now add chopped ginger, chopped green chillies, chopped corriander, sugar and salt, mix well.</p> <p>3)Grease the glass tray with oil.</p> <p>4)To the batter now add fruit salt and mix ,then pour the batter on the glass tray .</p> <p>5)Select the program and press Start.</p>	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-40	Black Tea /Coffee	200 ml	Microwave safe glass bowl	Ingredients	Weight
				Water	200ml
				Sugar	As preferred
				Black tea powder/Coffee powder	2 tsp
				<p>1)In a bowl add water, tea powder/coffee powder and sugar, Stir it.</p> <p>2) Select the program and press Start.</p>	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-41	Steamed Momos	100gms		Ingredients	Weight
				Oil	1 tbsp
				Shredded Carrot	20gms

				Shredded Cabbage	20gms
				Bell Pepper	20gms
				Spring Onion	20gms
				Garlic (chopped)	1 tsp
				Ginger (Chopped)	1 tsp
				Wonton wrapper	6 No.
				Red chilli sauce	2 tsp
				Salt	To taste
				<p>1) In a bowl add oil ,chopped ginger, chopped ginger, Shredded Carrot, Shredded Cabbage, Bell Pepper, Spring Onion, Red chilli sauce and salt, Sauté them.</p> <p>2)Soak the Wonton wrapper in water , once the rice paper becomes soft fill the sautéed mixture and close.</p> <p>3) Place the Momos on the tray, Select the program and press start.</p>	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-42	Mirch ka aachar	200gms	Microwave safe glass bowl	Ingredients	Weight
				Green Chillies	80gms
				Turmeric	10gms
				Coriander seeds (coarsely crushed)	20gms
				White mustard seeds	20gms
				Mustard oil	70 ml
				Lemon Juice	1 tsp
				Salt	10gms

				<p>1)Wash, clean &amp; dry wipe the Chillies, remove the top stem, dice them neatly and place aside.</p> <p>2) In a microwave safe glass bowl, add diced chillies and all other ingredients, mix well.</p> <p>3) Place the prepared mixture in the microwave ,select the program and press Start.</p> <p>4)Allow the pickle to cool down, once completely cold, transfer in a air tight glass jar.</p>	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-43	Cookies/ Nankhata i	180gms	Black Tray	Ingredients	Weight
				Refined Flour	75 gms
				Gram Flour	25 gms
				Baking soda	½ tsp
				Cardamom Powder	½ tsp
				Powdered Sugar	65 gms
				Butter (soften)	70 gms
				<p>1)In a bowl add Soften butter, Refined flour, Gram flour, Baking soda, Cardamom Powder and Sugar, knead the dough.</p> <p>2)Portion out equally into small ball and then slightly press them.</p> <p>3)Place the flatten balls on the tray, Select the program and press Start.</p>	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-44	Cupcake	300gms	Black Tray	Ingredients	Weight
				Refined Flour	120gms
				Baking soda	1 tsp
				Butter (soften)	100gms
				Powdered Sugar	100gms
				Eggs	2 no.
				Vanilla	1½ tsp
				<p>1) In a bowl cream butter and Powdered sugar.</p> <p>2) In another bowl whisk eggs till ribbon consistency and add it to the butter and sugar mixture.</p> <p>3) Sieve the refined flour and baking soda. Add the dry ingredients to the above mixture in 4 parts, Mix the batter by cut and fold method, do not over mix.</p> <p>4) Pour the batter in the cupcake moulds, Select the Program and press Start.</p>	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-45	Banana & walnut Cake	400gms		Ingredients	Weight
				Refined Flour	120 gms
				Baking powder	1 tsp
				Baking soda	½ tsp
				Cardamom Powder	½ tsp
				Cinnamon Powder	¼ tsp
				Butter (soften)	70gms

			Black Tray	Brown Sugar	100gms
				Ripe Bananas	2 no.
				Egg	1 no.
				Milk	60 ml
				Walnut	50gms
				<p>1)In a bowl cream butter and Brown sugar.</p> <p>2) In another bowl whisk eggs till ribbon consistency and add it to the butter and sugar mixture, also add mashed bananas.</p> <p>3)Add flour, baking soda, baking powder, cinnamon powder, cardamom powder to the above mixture.</p> <p>4)Add in milk and walnuts and fold gently.</p> <p>5) Line the cake tin with butter paper and fill the batter in the tin .</p> <p>6)place the tin inside the oven, Select the program and press start.</p>	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-46	Khara Biscuit	200gms		Ingredients	Weight
				Refined Flour	180 gms
				Butter (soften)	40gms
				Curd	1 tbsp
				Red Chilli powder	½ tsp

			Black Tray	Grated Ginger	1tsp
				Sugar	2tsp
				Salt	1tsp
				Cumin Seeds (roasted)	1½ tsp
				Green Chillies (chopped)	1no.
				Baking powder	½ tsp
				Asafoetida	¼ tsp
				Turmeric	¼ tsp
				<p>1)In a bowl add all the ingredients and kneed the dough.</p> <p>2)On a lightly floured surface roll the dough out until it has a 2 mm thickness, Using cookie cutters cut the rolled dough into desired shape and place it on the tray.</p> <p>3)Place the tray inside the oven, Select the program and press start.</p>	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-47	Crispy Pizza	230gms	Black Tray	Ingredients	Weight
				Refined flour	130gms
				Active dry yeast	2 tsp
				Warm water	50ml
				Sugar	1 tsp
				Salt	¼ tsp
				Olive Oil	10ml
				Onion	10gms
				Bell pepper	10gms
				Pizza sauce	2tbsp
				Mozzarella cheese	70gms

				<table border="1"> <tr> <td>Chilli flakes</td> <td>1 tsp</td> </tr> <tr> <td>Oregano</td> <td>1 tsp</td> </tr> </table>	Chilli flakes	1 tsp	Oregano	1 tsp
Chilli flakes	1 tsp							
Oregano	1 tsp							
				<p>1) In a small mixing bowl, whisk the warm water, yeast, and sugar together. Place in a warm place for 10 minutes, or until yeast is foamy.</p> <p>2) In a mixing bowl, add together the flour and salt, make a well in the center and add the yeast mixture and olive oil</p> <p>3) Mix everything together such that it forms dough, turn the dough out onto a lightly floured surface and knead until the dough is smooth, about 5 minutes. Add small amounts of flour as necessary to prevent sticking.</p> <p>4) Transfer the dough to a large bowl coated with olive oil. Cover with a towel and let rise in a warm place for 30-45 mins, until the dough has doubled in size.</p> <p>5) Once the dough has doubled in size, knock down the dough and knead, Make 3 balls of the dough, press it and stretch it in the form of circle, transfer it onto the tray.</p> <p>6) Run the fork all around, apply pizza sauce and top it up with</p>				

				thinly sliced onions, bell pepper, chili flakes ,oregano and grated mozzarella cheese  7)Select the program and press start.	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-48	Handvo	200gms	Black Tray	Ingredients	Weight
				Rice (soaked for 6 hrs)	80 gms
				Chana dal (soaked for 6 hrs)	40gms
				Toor dal (soaked for 6 hrs)	20gms
				Urad dal (soaked for 6 hrs)	1 tbsp
				Curd	1 tbsp
				Cabbage	20gms
				Carrot (grated)	20gms
				Coriander (finely chopped)	1 tbsp
				Green chilli (finely chopped)	1no.
				Sugar	¼ tsp
				Kashmiri red chilli powder	¼ tsp
				Turmeric	¼ tsp
				Oil	1 tsp
				Salt	To taste
				Eno / fruit salt	1 tsp
				1)Grind Soaked rice, chana dal, toor dal, urad dal along with curd into a smooth paste.	

				<p>2)Now add Cabbage, grated carrot, chopped green chillies, chopped coriander leaves, red chilli powder, Turmeric powder and salt and mix well.</p> <p>3)Make a thick batter ,now add Eno and pour the batter in a tin.</p> <p>4)Select the program and press Start.</p>	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-49	Eggless cake	400gms	Black Tray & cake tin	Refined flour	100 gms
				Condensed Milk	150 gms
				Powdered Sugar	20 gms
				Cocoa Powder	50 gms
				Baking soda	½ tsp
				Baking Powder	1 tsp
				Butter	75 gms
				Milk	70-80 ml
				<p>1)In a bowl add Butter and condensed milk and Whisk together for a minute.</p> <p>2)In a separate bowl sieve Refined flour, to that add cocoa powder, powdered sugar baking powder and baking soda, combine everything together.</p> <p>3)Add the above dry mixture to</p>	

				<p>the butter and condensed milk mixture and mix, now add milk and mix until well incorporated.</p> <p>4) Line the cake tin with butter paper and fill the batter in the tin .</p> <p>5)place the tin inside the oven, Select the program and press start.</p>												
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method												
A-50	Cheese chilli toast	4 pieces	Grill tray	<table border="1"> <tr> <td>Slice bread</td> <td>4 No.</td> </tr> <tr> <td>Mozzarella cheese (Shredded)</td> <td>100gms</td> </tr> <tr> <td>Green Chilli (finely sliced)</td> <td>1 no.</td> </tr> <tr> <td>Chopped Garlic (sauted)</td> <td>2 cloves</td> </tr> <tr> <td>Salt</td> <td>To taste</td> </tr> <tr> <td>Butter</td> <td>20gms</td> </tr> </table>	Slice bread	4 No.	Mozzarella cheese (Shredded)	100gms	Green Chilli (finely sliced)	1 no.	Chopped Garlic (sauted)	2 cloves	Salt	To taste	Butter	20gms
				Slice bread	4 No.											
				Mozzarella cheese (Shredded)	100gms											
				Green Chilli (finely sliced)	1 no.											
				Chopped Garlic (sauted)	2 cloves											
				Salt	To taste											
				Butter	20gms											
<p>1)Spread butter on the bread slice and top it up with finely sliced green chillies and sauted garlic</p> <p>2) Sprinkle some salt and top it with shredded mozerella cheese ,and place the topped slice bread onto the tray.</p> <p>3)Select the program and press start.</p>																
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method												

A-51	Baby Food	200gms		Milk	30 ml
				Ragi Flour	50gms
				Powdered Jaggery	20gms
				Water	100ml
				<p>1) In a microwave safe bowl add water and jaggery powder and mix well, then add ragi flour and milk with continuous stirring such that there are no lumps.</p> <p>2)Place the bowl inside the microwave ,select the program and press start.</p>	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A- 52	Sterilization of bottles	500ml	Microwave safe bowl and silicon mat	Water	500ml
				<p>1) In a microwave safe bowl add water, place the bottles in side the bowl.</p> <p>2)Place the bowl inside the microwave, select the program and press start.</p>	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-53	Self cleaning	500ml	NA	Water	500ml
				<p>1)Place a microwave safe bowl with water inside the Oven, Select the program and press Start.</p>	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-54	Smart Disinfection with	500ml	Microwave safe bowl and silicon mat	Water	500ml
				Sea Salt	1 tbsp
				<p>1) In a microwave safe bowl add</p>	

	salt			water and Sea salt, Select the program and press Start.	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-55	Smart deodorization with salt	500ml	Microwave safe bowl and silicon mat	Water	500ml
				Sea Salt	1 tbsp
				1) In a microwave safe bowl add water and Sea salt, Select the program and press Start. * You can also use Squeeze lemon inside the water	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-56	Fermentation		Microwave safe bowl and silicon mat	For fermentation ,Select the program and adjust the time depending upon your requirement which can vary from 10sec-95 mins, and Press start.	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-57	Garam Masala	300gms	Microwave safe bowl and silicon mat	Coriander seeds	50 gm
				Black pepper	30 gm
				Cumin seeds	30 gm
				Cinnamon sticks	30 gm
				Cloves	10 gm
				Star anise	10 gm
				Javitri / Mace	10 gm
				Black cardamom	10 gm
				Bay leaves	5 gm
				Green cardamom	10 gm
				1)In a microwave safe flat bowl add all the whole spices, Select the program and press start. Lightly stir the whole spices after	

				<p>every 2 mins.</p> <p>2)After completing the program remove the spices out and let them cool down completely</p> <p>3)03. Grind the whole spices to fine powder in a grinder, and store them in a airtight container</p>	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-58	Sambhar masala	300 gms	Microwave safe bowl and silicon mat	Coriander seeds	80gms
				Toor dal	30gms
				Chana dal	30gms
				Cumin seeds	15 gms
				Urad dal	30gms
				Methi	¼ tsp
				Mustard seeds	½ tsp
				Curry leaves	10 leaves
				Black pepper	1 tsp
				Kashmiri red chilli	15 No.
				Turmeric	2 tsp
				Asafoetida	¼ tsp
				<p>1)In a microwave safe flat bowl add all the whole spices, Select the program and press start. Lightly stir the whole spices afar every 2 mins.</p> <p>2)After completing the program remove the spices out and let them cool down completely</p> <p>3)Grind the whole spices to fine</p>	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-59	Panch Poran Masala	300 gms	Microwave safe bowl and silicon mat	Cumin seeds	50gms
				Brown mustard seeds	50gms
				Fennel seeds	50gms
				Nigella seeds	60gms
				Fenugreek seeds	80gms
				<p>1)In a microwave safe flat bowl add all the whole spices, Select the program and press start. Lightly stir the whole spices after every 2 mins.</p> <p>2)After completing the program remove the spices out and let them cool down completely</p> <p>3)Grind the whole spices to fine powder in a grinder, and store them in a airtight container</p>	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-60	Goan Fish Curry Masala	300 gms	Microwave safe bowl and silicon mat	Dried coconut (dices)	75 gms
				Garlic(thinly sliced )	20gms
				Ginger (thinly sliced )	20gms
				Green chilli	5 No.
				Coriander seeds	50gms
				White poppy seeds	30gms
				Cumin seeds	15gms
				Black peppercorn	15gms
				Black cumin seeds	1 tsp
				Fennel seeds	15gms
				Ajwain seeds	1 tsp

				Red chili	15 No.
				Green cardamom	8gms
				Star anise	10gms
				Cinnamon Sticks	2 inch
				Cloves	8 gms
				Turmeric	1 tsp
				Nutmeg (Grated)	1 tsp
				<p>1)In a microwave safe flat bowl add all the whole spices, Select the program and press start. Lightly stir the whole spices after every 2 mins.</p> <p>2)After completing the program remove the spices out and let them cool down completely</p> <p>3)Grind the whole spices to fine powder in a grinder, and store them in a airtight container</p>	
<b>Recipe code</b>	<b>Recipe Name</b>	<b>Weight Range</b>	<b>Utensils</b>	<b>Ingredients &amp; Cooking Method</b>	
A-61	South Indian Gun Powder	300gms	Microwave safe bowl and silicon mat	Urad dal	100 gms
				Chana dal	90 gms
				Mustard seeds	12 gms
				Dry Red chili	70 gms
				Curry leaves	25 gms
				Asafoetida	½ tsp
				<p>1)In a microwave safe flat bowl add all the whole spices, Select the program and press start. Lightly stir the whole spices after every 2 mins.</p>	

				<p>2)After completing the program remove the spices out and let them cool down completely</p> <p>3)Grind the whole spices to fine powder in a grinder, and store them in a airtight container</p>	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
A-62	Tea Masala	300 gms	Microwave safe bowl and silicon mat	Dried ginger	100 gms
				Cardamom	70 gms
				Black pepper	30 gms
				Cinnamon	35 gms
				Cloves	35 gms
				Nutmeg (Grated)	25 gms
				<p>1)In a microwave safe flat bowl add all the whole spices, Select the program and press start. Lightly stir the whole spices after every 2 mins.</p> <p>2)After completing the program remove the spices out and let them cool down completely</p> <p>3)Grind the whole spices to fine powder in a grinder, and store them in a airtight container</p>	

**A63 Scale removal function:**

1. Combine 500 ml water and 2 tsp lemon juice or baking powder, add the mixture into the inlet box, reinstall the water box”. “Place clean & dry kitchen towel on the ceramic flat bed to collect scale and other drippings.
2. Select A63 program by turning function knob, After 20 mins later, the program will

pause, at this time clean the cavity with another cloth or tissue, take out the water tank and refill pure water.

3. Put a dry towel again, press start to continue cleaning, and clean water in the cavity again after the end of program.

**NOTE:** For starting to work with the baking menu, you can turn TEMPERATURE/TIME dial according to your favorite taste within 15 seconds to slightly change the cooking temperature.

## ***FAILURE DIAGNOSE***

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### **Water pan is not installed:**

When it is detected that the water tray is not installed during cooking, the display will show "U-02" and a beep will sound every 5 seconds, after the water tray is installed, press START button to continue the cooking program.

### **Water tank water shortage:**

In the process of steam cooking, when the water tank is short of water, the cooking will pause and prompt to add water. The display shows the cooking countdown and "Pour / less water" until the water tank is filled with water and press START button to continue working.

### **Abnormal prompt of frequency conversion board:**

In the microwave mode, if undetectable feedback signal for five seconds, the system will stop working, the display will show "E-01". It is necessary to check whether the furnace door is closed, or the frequency conversion board is not powered on due to other reasons.

Failures	Possible reasons
An error sign "E-31" display.	Inverter input over voltage.
An error sign "E-32" display.	Over current protection.
An error sign "E-33" display.	High temperature protection..
An error sign "E-34" display.	Magnetron fault.
An error sign "E-35" display.	Surge protection.
An error sign "E-36" display.	High voltage fault.
An error sign "E-37" display.	Switch tube fault.
An error sign "E-38" display.	Communication fault.
An error sign "E-39" display.	Auxiliary power supply fault.

**NOTE:** The above alarms keep sending out "DE" tone. After troubleshooting, press STOP/RESET button to return the system to normal standby mode.

### **Others abnormal prompt:**

Failures	Possible reasons
An error sign "E-01" display.	Microwave function is faulty
An error sign "E-02" display.	Magnetron high temperature protection.
An error sign "E-03" display.	Cavity high temperature protection.
An error sign "E-04" display.	Cavity low temperature protection.
An error sign "E-05" display.	Cavity open circuit protection.
An error sign "E-06" display.	Cavity short circuit protection.
An error sign "E-07" display.	Heating plate high temperature protection.
An error sign "E-08" display.	Heating plate low temperature protection.
An error sign "E-09" display.	Heating plate open circuit protection.
An error sign "E-10" display.	Heating plate short circuit protection.
An error sign "E-11" display.	Heating plate power failure protection.
An error sign "E-20" display.	Displayer communication transmission fault.
An error sign "E-21" display.	Displayer communication receiving fault.

**NOTE:**

- The above alarms keep sending out "DE" tone. After troubleshooting, press STOP/RESET button to return the system to normal standby mode.
- Magnetron high temperature, cavity high temperature and heating plate high temperature can be cooled for a period of time before work

***SPECIAL FUNCTIONS***

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**Active water pumps function:**

Maintenance of steam function after use: In order to prevent deterioration of residual water, drainage treatment is required after each use of steam function. In standby mode, connect the water receiving pan, take out the water supply tank, press and hold press and hold STEAM and CONV.COMBI/CONV.+GRILL buttons at the same time to enter the active water pumping mode, display "Pump", report "Pour/Less water", and then return to standby mode. Pour out the water in the water receiving pan and complete the maintenance.

**NOTE:** In order to reduce scale, try to use purified water when using steam function.



## Trouble shooting

Sr. No.	Issue	Action & corrective
1	There are noises when using steam	The sound of the pump pumping and the vaporizer working and ejecting steam
2	There is a clicking sound during heating.	The working sound of the relay, which controls the heater, is a normal phenomenon
3	There is a static-like sound during heating.	The sound of the heat dissipation fan is norm
4	Some time after cooking is complete, there is a beep sound.	This is a reminder beep for the user to ensure food is removed from the oven cavity
5	Does not function Noise · Sparks · Smoke · Foreign matter There was smoke from the oven cavity during oven heating.	For the first time using the Grill or convection, there may also be a small amount of smoke. Are the walls in the oven cavity dirty? Are there food crumbs or the like on the walls? Wipe them off with a well-wrung wet dishcloth.
6	There is a hollow popping sound during oven and grill heating	Due to the high temperatures involved, there may be some cases where you hear the sound of the oven cavity expanding, but this is not a malfunction.
7	There is a sharp popping sound during microwave heating.	Check whether utensils are placed in microwave mode according to the instructions, and whether utensils made of other metal products are placed.
8	There is no steam.	<ul style="list-style-type: none"> <li>● Is there water in the water tank?</li> <li>● Is the room temperature low? The water path may be frozen.</li> <li>● If you continuously use water with a high concentration of calcium, a chalky substance builds up in</li> </ul>

		the steam boiler, and steam may not be emitted. Ask the Service Center to repair the oven.
9	<p>The power does not turn on.</p> <p>The oven does not respond, even when Reheat is pressed.</p> <p>The oven does not respond, even when any button is pressed.</p> <p>The oven does not heat.</p>	<p>The demo mode has been set.</p> <p>Check if the oven door is closed well.</p> <p>Check the supply.</p> <p>Check the power cord</p>

# CLEANING AND CARE

1. Turn off the oven and unplug the power cord from the wall when cleaning.
2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergents may be used if the oven gets very dirty. Avoid using spray or other harsh cleaners. They may stain, streak or dull the door surface.
3. The outside of the oven should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. Wipe the door and window on sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or splatters. Do not use abrasive cleaner.
5. A steam cleaner is not be used.
6. Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally turning on.
7. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity condition. And it is normal.
8. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
9. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a microwaveable bowl. Microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
10. If the light bulb burns out, please contact customer service to have it replaced.
11. The oven should be cleaned regularly and any food deposits should be removed. Failure to maintain the oven in a clean condition could lead to deterioration of surface that could adversely affect the life of the unit and could possibly result in a hazardous situation.
12. Please do not dispose of this appliance into the domestic rubbish bin; it should be disposed to the particular disposal center provided by the municipalities.
13. When the microwave oven with grill function is first used, it may produce slight smoke and smell. This is a normal phenomenon, because the oven is made of a steel plate coated with lubricating oil, and the new oven will produce fumes and odor generated by burning the lubricating oil. This phenomenon will disappear after a period of using.
14. Simply wipe the ceramic flatbed surface of the oven with mild detergent. Then wipe with clean wet tissue or kitchen duster
15. All accessories to be clean by using mild soap

# 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 I Company's authorized service centre nearest to the place where the appliance is installed this warranty is subject to Limitations of Warranty.

## LIMITATIONS OF WARRANTY

1. 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 I installation by the company's authorized dealer I service engineer.
  - b) If the completed warranty card is not presented to the authorized personnel at the time of service I 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 I caused by accidents, alteration, misuse, neglect, abuse, substitution of original components with spurious I non-genuine components, attack by household pests I rodents, fire, flood, earth-quake, lightning and I or any other acts of God I 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 does not cover normal wear and tear of parts.
4. Liability for consequential damages is neither accepted nor implied.
5. Parts replaced or repaired under this warranty are warranted throughout the remaining of the original warranty period.
6. Company is not liable for any delay in servicing due to reasons beyond the control of the company or any of its authorized service center.
7. This warranty is not applicable, if the microwave oven is used for commercial purpose of at places like Institutions, Hotels, Hostels, Hospitals, Community Halls and other similar applications.
8. For any service under this warranty beyond city I town I municipal limits from the Company I authorized service centre, a fixed charge of Rs. 250 /- will be collected from the customer 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 of the appliance. However incase 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 was originally installed.
10. This warranty is issued subject to the jurisdiction of Kolkata courts, and /or other judicial/quasi judicial forums having jurisdiction over the registered office of 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.**

## About E-waste

E-waste or Electronic Waste or Waste Electrical and Electronic Equipment (WEEE) are the terms used to describe old, end-of-life or discarded appliances which are operated using electricity.

### Do's and don'ts for customers

#### Do's

- Always dispose of products that have reached end-of-life by calling an Authorized local E-waste Recycler.
- Always drop off your used/discarded or end-of-life electronic products, batteries or any accessories at your nearest Authorized E-Waste Recycler or E-waste collection center.
- Wherever possible or as instructed, separate the packaging material according to responsible waste disposal and recycling options.
- Check with your nearest dealer or electronic showroom if any scheme is available with return of old and end-of-life electronic item.



#### Don'ts

- Do not dismantle your electronic products on your own.
- Do not throw electronics in bins having "Do Not Dispose" sign.
- Do not give E-waste to informal and unorganized sectors like Local Scrap Dealer and Rag Pickers.
- Do not dispose off your product in garbage bins along with municipal waste that ultimately reaches landfills.

### Risks of improper handling of E-waste

E-waste usually includes components which if disposed off improperly hold adverse environmental consequences such as air, water, and soil pollution and also pose risks to human health. By ensuring this product is disposed off correctly, you will help prevent potential negative consequences for the environment and human health.

Components and materials used in the manufacture of this product are RoHS compliant.

### For detailed information and disposal request

Please visit our website <https://www.ifbappliances.com/e-waste> or Contact IFB Care at 080 458 45678 and provide your details to our representative to raise a request for product to be picked up for recycling and safe disposal.

# 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 .....  
.....  
Pincode : .....  
Telephone No.: (R) ----- (0) -----  
Model Name: .....  
Serial No.: .....  
Date of Purchase: .....  
Cash Memo No.: .....

Products Owned by the customer:(Please tick in the appropriate box.)

- Washing Machine     Refrigerator     ColorTV     100% Clothes Dryer     Dishwasher
- Music System     oven Toaster Grtl     2Wheeler     Car     Air Conditioner

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