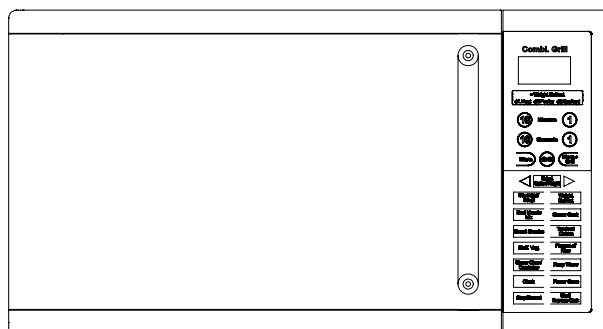




MODEL: 20PG4S

GRILL MICROWAVE OVEN



MICROWAVE OVEN OWNER'S MANUAL

PLEASE READ THESE OWNER'S MANUAL INSTRUCTIONS CAREFULLY BEFORE
OPERATION AND KEEP IT FOR FUTURE REFERENCE

Please record the details of your microwave oven below for future reference:

Serial no:

Purchase Date:

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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 harmful 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 dents),**
 - 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.
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, Drying of food or clothing and heating ,warming pads, slippers,sponges,sponges, damp cloth, and similar may lead to risk of injury, ignition or fire. The microwave oven is intended for defrosting , cooking and steaming of food only.
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!**--When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.
6. **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.
7. **To reduce the risk of fire in the oven cavity:**
 - **When heating food in plastic or paper container, check the oven frequently 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.
- 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 while handling 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 product is a Group 2 Class B ISM equipment. The definition of Group 2 which contains all ISM (Industrial, Scientific and Medical) equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and spark erosion equipment. For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purpose.
- 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 cooktop or other heat-producing appliance. if installed could be damaged and the warranty would be avoid .**
- 22. The accessible surface may be hot during operation.
- 23. **The microwave oven shall not be placed in a cabinet.**
- 24. The door or the outer surface may get hot when the appliance is operating.
- 25. The temperature of accessible surfaces may be high when the appliance is operating.
- 26. The appliance shall be placed against a wall.
- 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. Children being supervised not to play with appliance.
29. **WARNING!**--If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
30. The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.
31. The microwave oven is for household use only and not for commercial use.
32. Never remove the distance holder in the back or on the sides, as it ensures a minimum distance from the wall for air circulation.
33. Please secure the turn table before you move the appliance to avoid damages.
34. **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.
35. The microwave oven is intended for defrosting, cooking and steaming of food only.
36. Use gloves if you remove any heated food.
37. Caution! Steam will escape, when opening lids or wrapping foil.
38. **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.**
39. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle.

Specifications

Rating	230V~50Hz
Power Consumption	1200W(microwave); 1000W(grill)
Microwave Output	800W
Operation Frequency	2450MHz
Outside Dimensions	262mm(H)×452mm(W)×391mm(D)
Oven Capacity	20Litres
Cooking Uniformity	Turntable System
Net Weight	Approx.13.32kg

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. It is not built in 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 20cm of space above the oven, 10cm at back and 5cm at both sides. Do not cover or block any openings on the appliance. Do not remove feet.**
6. Do not operate the oven without glass tray, roller support, and shaft in their proper positions.
7. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.
8. The socket must be readily accessible so that it can be easily unplugged in an emergency.
9. 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.

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. Arrange food carefully. Place thickest areas towards outside of dish.
2. Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
3. Cover foods while cooking. Covers prevent spattering and help foods to cook evenly.
4. 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.
5. Rearrange foods such as meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.

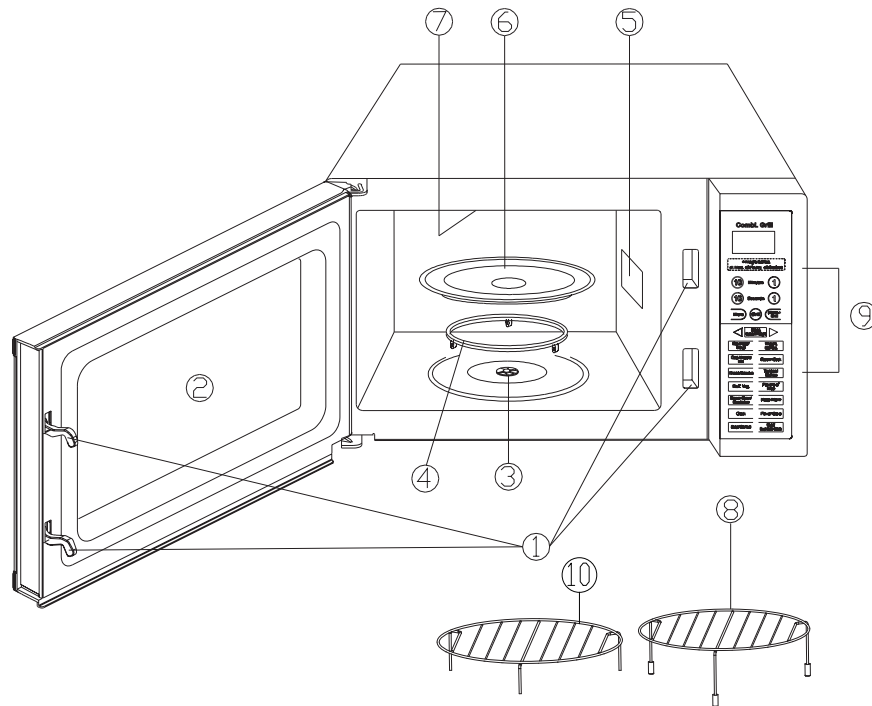
Cooking Utensils Guide

1. The ideal material for a microwave utensil is transparent to microwave, it allows energy to pass through the container and heat the food.
2. Microwave cannot penetrate metal, so metal utensils or dishes with metallic trim should not be used.
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.

The list below is a general guide to help you select the correct utensils for microwave mode, grill mode, and microwave + Grill mode.

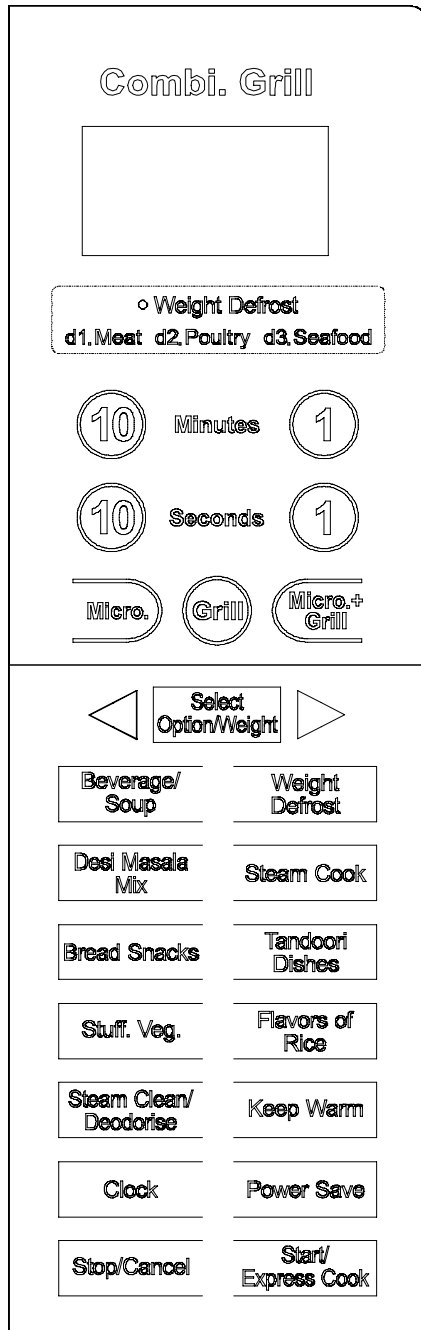
Cookware	Microwave	Grill	Combination
Heat-Resistant Glass	Yes	Yes	Yes
Non Heat-Resistant Glass	No	No	No
Heat-Resistant Ceramics	Yes	Yes	Yes
Microwave-Safe Plastic Dish	Yes	No	No
Kitchen Paper	Yes	No	No
Metal Tray	No	Yes	No
Metal Rack	No	Yes	No
Aluminum Foil & Foil Containers	No	Yes	No

Product Diagram



- ① Door Safety Lock System
- ② Oven Window
- ③ Shaft
- ④ Roller Ring
- ⑤ Wave Guide (Please do not remove the mica plate covering the wave guide)
- ⑥ Glass Tray
- ⑦ Grill Heater
- ⑧ Metal Rack
- ⑨ Control Panel
- ⑩ Metal Rack

Control Panel



● DISPLAY

Cooking time, power, indicators and clock time are displayed.

● **NUMBER PADS (10/1 Minutes 10/1Seconds)**
Use to enter time.

● **MICRO**
Use to select microwave power level.

● **GRILL**
Use to set grill cooking.

● **MICRO. + GRILL**
Use to select combination cooking mode.

● **DIRECTION PADS(< Select Option/Weight >)**
Use to select food weight.

● **AUTO COOK MENUS**
There are 8 no's of auto cook menus. Use to set auto cook program. Can be used to cook 61 menus by using 8 programmes.

● **WEIGHT DEFROST**
Use to set weight defrost program.

● **STEAM CLEAN/DEODORISE**
Use to set steam clean program or fresh the oven cavity.

● **KEEP WARM**
Use to keep food warm.

● **CLOCK**
Use to set the current time.

● **POWER SAVE**-Use to set power save program.

● **STOP/CANCEL**-Use to cancel all settings or set child lock.

● **START/EXPRESS COOK**-Use to start the oven or set express cook program.

Operation Instructions

- During cooking, if press STOP/CANCEL pad once or open the door, the program will be paused, then press START/EXPRESS COOK pad to resume, but if press STOP/CANCEL pad twice, the program will be cancelled.
- After ending cooking, the system will sound beeps to remind user every two minute until user press STOP/CANCEL pad or open the door.

Setting Clock

This is a 12 or 24 hour clock, and you can select it by pressing CLOCK pad. During cooking, the current time can be seen by touching CLOCK pad.

1. Touch CLOCK pad once or twice.
2. Use the number pads to enter the correct time.
3. Touch CLOCK pad again to confirm.

Microwave Cooking

During cooking, the current power level can be seen by touching MICRO pad.

1. Touch MICRO pad repeatedly to select microwave power level (from 100% to 0%).
2. Use the number pads to enter cooking time. The longest time is 99 minutes 99 seconds.
3. Touch START/EXPRESS COOK pad.

Press MICRO pad	Power Level	Display
Once	100%	P100
Twice	80%	P-80
Thrice	60%	P-60
4 times	40%	P-40
5 times	20%	P-20
6 times	00%	P-00

Weight Defrost

The defrosting time and power level are adjusted automatically once the weight is programmed. During defrosting program, the system will pause and sound beeps to remind user to turn food over, and then press START/EXPRESS COOK pad to resume.

1. Touch WEIGHT DEFROST pad repeatedly to select food type.
2. Use the direction pads of SELECT OPTION/WEIGHT to select food weight.
3. Touch START/EXPRESS COOK pad.

The maximum allowable weight for each category is shown below:

Food Type	Minimum Weight	Maximum Weight	Display
Meat	100g	1800g	d1
Poultry	100g	1800g	d2
Seafood	100g	1800g	d3

Express Cook

In standby mode, press START/EXPRESS COOK pad repeatedly to enter cooking time, the longest time is 10 minutes, and the oven will start automatically at 100% high power level. During cooking, you can add the cooking time by pressing START/EXPRESS COOK pad.

Grill Cooking

Grill cooking is particularly useful for thin slices of meat, steaks, chops, kebabs, sausages and pieces of chicken. The longest cooking time is 99 minutes 99 seconds.

1. Touch GRILL pad.
2. Use the number pads to enter cooking time.
3. Touch START/EXPRESS COOK pad.

Combination Cooking

Grill works more time than microwave in combination 1 cooking mode, use for fish and au gratin. But microwave works more time than grill in combination 2 cooking mode, use for pudding, omelets, baked potatoes and poultry.

1. Touch MICRO+GRILL pad once or twice to select combination mode.
2. Use the number pads to enter cooking time. The longest time is 99 minutes 99 seconds.
3. Touch START/EXPRESS COOK pad.

Power Save

When the oven isn't used, you can set power save mode.

In standby state, press POWER SAVE pad, then the display will be black. The system enters into power save mode until you press any pad or open the door.

Steam Clean

It helps you to clean the oven easily. The default setting is microwave working for 5 minutes at full power level.

1. Place a microwave container with 200ml water into the oven.
2. Touch STEAM CLEAN/ DEODORISE pad once.
3. Press START/EXPRESS COOK pad.
4. After program ending, move the microwave container and glass tray away.
5. Use a soft and dry cloth to clean the oven cavity and door.

Deodorize

This function can flash the air in the oven.

1. Place a microwave container with 100ml lemon water into the oven.
2. Touch STEAM CLEAN/ DEODORISE pad twice.
3. Touch START/EXPRESS COOK pad.

Keep Warm

It helps you to keep food warm easily.

1. Place a suitable , grill cooking container with food into the oven.
2. Touch KEEP WARM pad.
3. Use the number pads to enter time. The longest time is 99 minutes 99 seconds.
4. Press START/EXPRESS COOK pad.

Multistage Cooking

First stage	Microwave cooking / Grill cooking
Second stage	Microwave cooking / Grill cooking
Third stage	Microwave cooking / Grill cooking

1. Set the first stage cooking program. DO NOT TOUCH START/EXPRESS COOK.

2. Set the second stage cooking program. DO NOT TOUCH START/EXPRESS COOK.
3. Set the third stage cooking program.
4. Touch START/EXPRESS COOK pad.

Note: If you need a two-stage cooking program, omit the third step.

Setting Child Lock

Child lock prevents unsupervised operation by children.

- To set the child lock: In standby mode, press STOP/CANCEL pad for 3 seconds, then a beep will sound. In the lock state, the oven can't be operated.
- To cancel the child lock: Press STOP/CANCEL pad for 3 seconds, then a beep will sound, and the oven can be operated.

Auto Cook

It is not necessary to program the cooking time and power level.

1. According to the cooking food, press BEVERAGE/SOUP / DESI MASALA MIX / STEAM COOK / BREAD SNACKS / TANDOORI DISHES / STUFF VEG or FLAVORS OF RICE pad.
2. Use the direction pads of SELECT OPTION/WEIGHT to select food weight.
3. Touch START/EXPRESS COOK pad.

Auto cook menus:

Menu/Weight	Note:
Beverage/Soup (200ml, 400ml, 600ml)	<ul style="list-style-type: none"> ● For Beverage/Soup menu, press the menu pad once to choose beverage with "1", "AUTO", "200" showing in the display, press twice to choose soup with "2", "AUTO", "200" showing in the display. ● For Bread Snacks menu, use grill cooking, for Tandoori Dishes menu, use combination cooking, the others use microwave cooking, please choose suitable cookware. ● For Tandoori Dishes menu, during cooking, the system will pause and sound beeps to remind you to turn food over for uniform cooking, and then close the door and press START/EXPRESS COOK pad to resume. ● Steam accumulation in cavity is normal process during cooking, kindly wipe cavity with cloth after use
Desi Masala Mix (30g,50g,80g)	
Steam Cook (200g,300g)	
Bread Snacks (100g,150g,200g)	
Tandoori Dishes (800g,1000g,1200g,1400g)	
Stuff Veg (200g,400g,600g)	
Flavors Of Rice (100g,200g,300g) (The proportion of water and rice is 1.6: 1)	

Note:

The result of auto cooking depends on factors such as fluctuation of voltage, the shape and size of food, your personal preference as to the doneness of certain foods and even how well you place food in the oven. If you find the result at any rate not quite satisfactory, please adjust the cooking time a little bit accordingly. Steam Accumulation

AUTO COOK MENUS-Recipe Guide

Sr.no	BEVERAGE	COOKWARE	INGREDIENTS	METHOD
1	Simple milk tea	Microwave proof tea cup/microwave safe kettle	Water- ¾ cup; Milk-¼ cup Tea leaves- 1 tsp Sugar-1tsp	<p>Mix all the ingredients and keep it in the microwave and then select the menu to select the weight and press start.</p> <p>NOTE: Amount of ingredients may differ as per individual preferences.</p>
2	Ginger tea		Water-1/2 cup; Milk-1/2 cup; Tea leaves- 1 tsp; ¾ inch crushed ginger Sugar-1tsp	
3	Masala tea		Water-1/2 cup Whole Milk-1/2 cup Sugar-1tsp; Tea leaves- 1 tsp Masala (crush with mortar and pestle or coffee/spice grinder) : Spices for masala : (1 pod cardamom, 2 pea size fresh ginger (mulched), 1-2 big size whole black pepper, 1/8 to 1/6 cinnamon stick)	
4	Non Fat Masala tea		Water-1/2 cup Skimmed Milk-1/2 cup Sugar-1tsp; Tea leaves- 1 tsp Masala (crush with mortar and pestle or coffee/spice grinder) : 1 pod cardamom, 2 pea size fresh ginger (mulched), 1-2 big size whole black pepper, 1/8 to 1/6 cinnamon stick	
5	Cardamom tea		Water-¾ cup; Milk-¼ cup Crush two pieces of cardamom, add to it little Saffron Sugar-1tsp; Tea leaves- 1 tsp	

Sr. no	INSTANT SOUP (ready soup mix powder)	COOKWARE	INGREDIENTS	METHOD
6	Tomato Soup	Microwave safe bowl	Ready to Cook Soup mix powder. Water	Mix as per the instructions given on the packaging and cook as per the quantity selected.
7	Spinach Soup			
8	Mix veg. Soup			
9	Sweet corn veg. soup			
10	Chicken Soup			

Sr. no	DESI MASALA MIX	COOKWARE	INGREDIENTS	METHOD
11	Maharashtran Goda Masala	Microwave safe flat glass dish	Coriander seeds-1cup Cumin seeds-¼ cup Til (white sesame seeds)- 1/3 cup Lavang (cloves) -2 tbsp Badi elaichi (big cardamom)- 2 tbsp Dalchini (cinnamon sticks)- 2 tbsp Kaale mire(black peppercorns)- 2 tbsp Dagalphool (lichen)- 2 tbsp Tamalpatra (Bay leaf)- 1/2 cup Oil to roast the spices-1-2 tsp	Roast all the ingredients using the menu except masala powders and salt. Stir in between during the programme. Roast till they turn aromatic and brown.
12	Panch Phoron		Aniseed-¼ cup, Cumin-¼ cup, Fenugreek seeds-¼ cup, Mustard seeds-¼ cup, Nigella (fennel) / kalonji-¼ cup.	Cool and grind the roasted ingredients in an electric blender. Mix in the remaining masala powders if mentioned and store in airtight containers.
13	Chat Masala		Coriander seeds- 2 tbsp Cumin seeds- 1 tbsp Ajwain seeds- ½ tsp Red chillies- 2 Amchur powder -½ tsp Salt -2 tbsp or to taste Garam masala-1- tsp Pepper corns-½ tsp	
14	Curry Leaves Powder		Curry leaves-washed and dried-2 cups, Cumin seeds-1- tbsp, Coriander seeds-2 tbsp, Red chillies-6 or to taste, Fenugreek-½ tsp, Salt- to taste, Pepper corns-1 tsp, Garlic flakes-6 (optional)	
15	Garam Masala		Coriander-2 tsp, Cumin -2 tsp, Peppercorns- 15, Cardamom-8, Cinnamon-8, Cloves -8, Mace flower- 1, Bay leaf-2.	
16	Pappula Podi		Split chick peas-½ cup Cumin seeds-½ tsp Garlic flakes-2 Red chillies-4 or to taste Dry coconut powder-2 tsp (optional) Salt- To taste	Roast Split chick peas using the programme, stir in between. Cool and grind along with the other ingredients in an electric blender. Serve with plain white rice and ghee.
17	Rasam Powder	Microwave safe flat glass dish	Red chillies-8nos. Coriander seeds-1 cup Toor dal ¼ cup	Roast all the ingredients using the menu except masala

			Fenugreek (methi seeds) ½ tsp Peppercorns ¼ cup Cumin seeds ¼ cup Mustard seeds ½ tbsp Turmeric powder ½ tbsp	powders. Stir in between during the programme.
18	Sambar Powder		Red chillies 2 cups Coriander seeds ¾ cup Chana dal ½ tbsp Urad dal (black gram dal) ½ tbsp Peppercorns ½ tsp Cumin seeds ¼ tbsp Methi seeds ½ tsp Asafoetida ½ tsp Mustard seeds ½ tsp Curry leaves (washed and dried) ¼ cup	Roast till they turn aromatic and brown. Cool and grind the roasted ingredients in an electric blender. Mix in the remaining masala powders if mentioned and store in airtight containers.
19	Tandoori Masala Powder		Coriander seeds-½ cup Cumin seeds-½ cup Amchur powder- 2 tsp Dried mint leaves-1 tsp Deep red colour- 3 tsp Chilli powder-1 tsp	
20	Fish Masala		Chilly powder -75 gms, Pepper powder 50 gms. Coriander seeds 150 gms Jeera 2 tbsp Mustard 1 tsp Fenugreek 2 tsp Turmeric 2 tsp. Curry leaves a few	

Sr. no	STEAM COOK	COOKWARE	INGREDIENTS	METHOD
21	Sprouts	Steamer –microwave safe	Sprouts -200 gms	Place sprouts in a microwave-safe Steamer; Add ¼ cup water at the bottom. Select the sprouts programme and steam.
22	Dhokla	Steamer /microwave safe dish which can be placed in the steamer.	Dhokla batter-200 gms, Dhokla seasonings.	Pour the dhokla batter in microwave safe flat dish (small 3 dishes) and place it in a steamer with ¼ cup water at the bottom, steam by selecting the menu ,pour the tempering on the steamed dhokla and serve with chopped coriander.
23	Idli	Microwave safe idli maker	Idli batter -200 gms	Put the batter in the moulds of microwave proof idli maker. Steam the idlis by selecting the idli programme. Allocate 5 minutes standing time. Serve hot with chutney or sambhar.
24	Mix Vegetables	Microwave safe steamer	Mix vegetables-200 gms	Place vegetables in a microwave-safe bowl, add ¼ cup . Cover the bowl with microwave safe plastic wrap, leaving one corner open to vent or place the vegetables in a steamer and steam.
25	Kofta	Microwave safe Steamer	200gms cabbage (grated), 1tsp baking powder, 2 cloves garlic (crushed) or ginger ¼ tsp crushed,onion finely chopped -1 small,2-3 green chillies –very finely chopped, 1 tbsp coriander leaves-finely chopped,100gms besan flour,salt as per taste.2tsp oil and ¼ tsp garam	Sift gram flour /besan and baking powder together in a bowl .Add all other ingredients. Add little water if required to make a stiff batter.Place spoonful of batter on a microwave steamer. Cook by selecting the menu steam cook.

Sr. no	STEAM COOK	COOKWARE	INGREDIENTS	METHOD
26	Fish	Microwave safe dish with a bit of depth	Fish (1 piece) -200gms, 1 thick stalk spring onion,5 slices ginger –cut into strips,1 chilli-chopped,1/2 tomato-cut into small wedges,2 mushrooms-cut into strips,1 sour plum (salted),1/2 tbsp light soy sauce, 1 tbsp water .	Place fish (skin side down) in a plate with a bit of depth. Drizzle light soy sauce and water over it and keep in fridge (covered) for atleast 30 minutes .Scatter the rest of the ingredients evenly over the fish. Steam by selecting the menu.
27	Muthiya	Microwave safe Steamer	Wheat flour-1cup,Suji-1 tbsp,Besan (gram flour)-2 tbsp,Doodhi (grated) or methi (chopped),coriander leaves-1tbsp,oil 3 tbsp,sugar-1 tsp,lemon juice-1tsp,haldi-1/4 tsp,red chilli powder-1/2 tsp,Dhania powder-1tsp,salt-1 ½ tsp,soda bi carb-1/4 tsp Grind to paste-Green chillies-2,Ginger-1/4 inch Ingredients for tempering:Oil-2tsp,mustard-1tsp,til-1tsp	Mix wheat flour, suji, besan in a bowl. Add grated doodhi and ginger chilli paste. Add all the other ingredients except the ingredients for tempering. Bind the mixture together. Add water (1-2 tbsp) if required. Apply oil to the hands and roll the dough into a thick roll of 6-8 inches length. Cover and steam cook by selecting the menu. Cool and cut the roll into ½ inch thick slices.
28	Corn	Microwave safe Steamer	1 corn (husked) Salt to taste 2 tsp butter 1/4 tsp lemon juice 1/2 tsp kasuri methi	Add water to the base of the steamer and add the corn in the upper portion. Steam the corn by selecting the menu. Remove from microwave carefully. Corn will still be very hot. Allow to cool again slightly..Add salt, butter or garlic for flavor.

Sr.No	BREAD SNACKS	COOKWARE	INGREDIENTS	METHOD
29	Pizza	Heat resistant glass tray	Pizza base, toppings of your choice, Pizza cheese and pizza sauce.	Apply Pizza sauce, arranged Precooked toppings-veg or non veg, grate Pizza cheese and bake by selecting the menu.
30	Chicken Tikka Sandwich	Heat resistant glass tray	Sandwich bread, Chicken tikka (chop into small slices), Butter, Onion sliced, Lemon juice, Chaat masala, Mint coriander chutney, Cheese-optional	Apply butter, followed by chutney to bread slice, arrange the chicken tikka pieces on it, grate cheese and bake by selecting the menu.
31	Toasty Paneer Sandwich	Heat resistant glass tray	Sandwich bread, Crumbled paneer, Butter, Cumin seeds, Onion and green chillies-chopped finely, Tomato (chopped finely), Salt. NOTE: (Prepare the topping by frying cumin seeds, onion, green chillies, tomatoes in butter and then add panner and salt.)	Lay the slices of bread on a clean cutting board and apply butter. Spread a layer of paneer filling on top. Select the menu and bake the toasty paneer sandwich.

Sr.no	TANDOORI DISHES	COOKWARE	INGREDIENTS	METHOD
32	Chicken Tandoori	Heat resistant flat dish	Chicken- Make slits in the flesh of the chicken pieces, Add Tandoori masala and Salt -As per taste	Marinate the chicken and then use this programme to prepare the tandoor. Turn over the chicken tandoor inbetween.
33	Chicken tikka	Heat resistant flat dish	Chicken cubes Crushed Ginger-1 tsp Crushed garlic-2 cloves Lemon juice, Turmeric -1/2 tsp Chilli powder-1 tsp Curry powder-1/4 tsp Hung curd-2/3rd cup Garam masala -1/4 tsp Coriander -1/4 tsp Corn starch-1/4 tsp Oil ,Salt-as per taste	Mix all the ingredients together and let the chicken marinate for 3-4 hours. Put the chicken onto the grill rack and use the menu to cook. Turn over the chicken tikka in-between the programme.
34	Chicken kebabs	Heat resistant flat dish	Minced meat-500gms 1 Onion chopped very fine Garlic paste -6 cloves Ginger paste -1tbsp Fresh chopped coriander Lemon Juice-1 tbsp Yogurt (not sour) Garam masala -1 tsp Green chillies very finely -2 tsp, chopped (optional) , Salt to taste Vegetable/ canola/ sunflower cooking oil for basting kebabs while cooking 1 large onion cut into thin rings (to serve the kebabs on)	Mix all the ingredients till all the ingredients are well blended. Cover the bowl with cling film and put into the refrigerator for an hour. Soak bamboo skewers in water to prepare the kebabs. Remove the meat mixture from fridge and divide the mix into equal portions. Take each portion and form it into a long kebab while pressing on to a skewer. Do this till the mix has firmly adhered to the skewer. Put some oil on your hands to prevent meat from sticking. Cook the kebab Basting with cooking oil as required selecting the menu. Turn the kebab as often as required. Serve piping hot on a bed of onion rings, with Mint-Coriander Chutney

35	Achaari Chicken	Heat resistant flat dish	<p>500gms chicken pieces (any pieces of your choice) skin removed</p> <p>Ingredients to be ground to paste:</p> <p>½ tsp fenugreek seeds ½ tsp mustard seeds ½ tsp aniseed/fennel seeds ½ tsp cumin seeds ½ tsp onion seeds 1 tsp red chilli powder 1 tsp turmeric powder 6 green chillies 1 large onions sliced thin 1 tps garlic paste ½ tsp ginger paste ½ cup yogurt Juice of 1 lime Salt to taste 2 tbsps-vegetable oil</p>	Mix all the ingredients. Cover the bowl with cling film and put into the refrigerator for an hour and then use this programme to cook by selecting weight of the food to be cooked.
36	Pudina Chicken	Heat resistant flat dish	<p>500 gms chicken</p> <p>Ingredients to be ground to paste:</p> <p>1 bunch Pudina leaves , 6 sprigs of cilantro(corainder) leaves, 1 sprig Curry Leaves, 1 medium minced onion ,1 cup curd ,2 tbsp garlic ginger paste, 4 number green chilli ,2 Red Chillies ,1tsp Shahi Jeera ,3 Cloves ,1 inch</p>	Mix all the ingredients. Cover the bowl with cling film and put into the refrigerator for an hour and then use this programme to cook by selecting weight of the food to be cooked.

			Cinnamon Stick, 2 Elachi ,1 1/2tsp Pepper powder, 2tsp Coriander powder ,1/2 tsp garam masala powder, 2 tbsp oil ,1 pinch turmeric powder salt to taste	
37	Coriander Chicken fry	Heat resistant flat dish	Boneless chicken -500gms 6 tbsps vegetable oil 5 cloves chopped garlic (finely) 1 tbsp ginger (fresh grated, mixed with 4 tbsps water) 1 cup coriander (fresh, leaves, washed and very finely chopped) 1 green chili peppers (finely chopped and deseeded) 14 tsp cayenne pepper-ground 2 tps ground cumin 1 tsp ground coriander 12 tsp ground turmeric salt 2 tbsps lemon juice	Marinate the chicken and then use this programme to prepare coriander chicken. Turn over the chicken halfway during the programme.
38	Pepper chicken Fry	Heat resistant flat dish	Chicken -350gms, cleaned n cut into bite size pieces, preferably with bone Onion - 1 cup, chopped Tomato - 1 medium sized, cubed (optional) Ginger garlic paste - 1 1/2 tbsp Turmeric powder - a dash Coriander powder - 1 1/2 tsp Salt - to taste Curry leaves - a sprig Coriander leaves - 2 tbsp,	Marinate the chicken and then use this programme to prepare the pepper chicken fry. Turn over the pepper chicken halfway during the programme.

			chopped Sesame oil - 2 tbsp Oil - 2 tsp Water - as needed Lemon juice - juice of half a lemon To dry roast and grind: Whole peppercorns - 3 tsp Cumin seeds - 1 3/4 tsp Fennel seeds - 1 1/2 tsp Cinnamon - 1/2" piece Cloves - 2 nos. Cardamom - 1nos.	
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Sr.No	STUFF. VEG	COOKWARE	INGREDIENTS	METHOD
39	Bharawan Potato	Heat resistant glass dish/steamer	Potatoes- Amount as per the programme selected. Ingredients for preparing the stuffing- Onion ,Capsicum, Peas, Green chillies, Tomato, Garlic cloves, Oil, Salt as per taste.	Prepare filling as per individual preference for taste, additional ingredients could be added or deleted while preparing the filling. Slice off the top of the aloo and use it later as a lid. Carefully scoop the inside. Fill the potato with precooked stuffing prepared from the above mentioned ingredients and cover the potato with the potato slice securing it with a toothpick. Bake the potato using BHARAWAN potato menu by selecting appropriate weight.

40	Stuffed Tomato	Heat resistant glass dish	<p>Tomatoes- Amount as per the programme selected.</p> <p>Ingredients for preparing the stuffing- Onion, Coriander, Crumbly cottage cheese, Grated cheese, Bread crumbs Salt as per taste</p>	Prepare filling as per individual preference for taste, additional ingredients could be added or deleted while preparing the filling. Cut the head of the tomatoes and scoop out the pulp inside. Mix the pulp with chopped onion, coriander, grated cheese, bread crumbs and fill in the tomatoes. Top the tomatoes with a bit of cheese and cook the stuffed tomato by using Stuffed tomato menu by selecting appropriate weight.
41	Stuffed baigan (brinjal)	Heat resistant glass dish	<p>Brinjals- Amount as per the programme selected.</p> <p>Ingredients for preparing the stuffing: Mashed potatoes, Garlic paste, Roasted groundnuts, Coriander powder, Cumin powder, Mustard seeds, Asafetida, Turmeric powder, Tomato paste, Red chilli powder, Garam masala, Tamarind extract, Salt ,oil.</p>	Slit the brinjal lengthwise and scoop out the pulp, stuff the brinjal with the filling and then cook it using the menu stuffed brinjal.
42	Stuffed Capsicum	Heat resistant glass dish	Capsicum stuffed with potatoes, green peas & masalas.	Cook stuffed capsicum using the programme Bharawan subzi.
43	Stuffed Karela (Bittergourd)	Heat resistant glass dish	Stuffed bittergourd stuffed with prawns and potato preparation along with the masala.	Cook the stuffed bittergourd by selecting the menu.
44	Spicy Aloo	Microwave proof plastic dish	<p>Potatoes-250gms</p> <p>Fry the ingredients and grind to a paste:(Onion- 2 no-Finely chopped,</p>	Mix all the ingredients and cook by selecting the bharawan potato programme.

			Tomatoes-3 no(finely chopped), Kashmiri chilli Powder- 2tsp Garlic- 4 cloves Ginger- 2 tsp(chopped) Cloves- 2 no Cardamom- 2 no Salt to taste cuminseed- 1tsp Oil- 2 tsp)	
45	Aloo Jeera	Microwave proof plastic dish	Coriander leaves-10gms Coriander powder-20gms Cumin seeds-10gms Garam masala-5gms Garlic-30gms Ginger -20gms Oil-50ml Potatoes -200gms Red chilli powder-20gms Tomatoes-100gms Turmeric—10gms	Wash and dice potatoes . Chop onions, garlic, ginger, coriander and the tomatoes. Mix all the ingredients and cook by selecting the bharawan potato programme.
46	Pickled Potatoes	Microwave proof plastic dish	chili powder-1 tsp black sesame seeds-1/4 cup coriander leaves-1 tbsp green chillies-2-3 nos lemon juice-3-4 tsp mustard oil-1-2 tbsp potatoes-10-12 nos salt- to taste turmeric-1/4 tsp	Mix all the ingredients except coriander and cook by selecting the bharawan potato programme. Garnish with coriander leaves and enjoy

Sr.no	RICE DISHES	COOKWARE	INGREDIENTS (Rice : water ratio is 1:1.6 for plain rice), other recipes of rice include 1:2 ratio, you can adjust the water if required.)	METHOD
47	Plain rice	Microwave safe bowl/ microwave safe rice cooker	Rice 100gms Water 160ml	Wash and soak the rice for about half an hour. Drain water from the rice and add 160ml water, cover and cook, selecting the menu. Allow it to stand for 5 to 10 minutes and then serve hot.
48	Prawn Biryani	Microwave safe bowl/ microwave safe rice cooker	Uncooked rice (Soaked for 30 minutes)-1 cup, peeled and deveined tiger prawns-100gms,ginger garlic paste-1 tbsp, Garam masala-1 tbsp, black pepper -1 tbsp,cloves-4,cardamom seeds-4,cinnamon stick, salt-to taste, plain yogurt- ½ cup, vegetable oil- ¼ cup, water 2 cup, Chicken bouillon cube-5	Stir together the prawns, ginger garlic paste, garam masala, black pepper, cloves, cardamom seeds, cinnamon sticks, salt, yogurt, and oil in a microwave safe bowl until well mixed. Stir the rice, water, and chicken bouillon cubes and mix well. Add water and cook by selection the menu prawn biryani. Discard cinnamon stick, cloves, and cardamom seeds before serving.
49	Rajasthani Pulao	Microwave safe bowl/ microwave safe rice cooker	1 ¼ cup long grain rice 1 tablespoons ghee or oil, 2 medium onions- finely sliced ,2 sticks cinnamon, 3 cardamom pods, bruised, 5 whole cloves,8 whole black pepper,2 ½ cups hot stock or water ,Salt to taste. Note: Serves 2	If the rice needs washing, wash well in several changes of cold water and leave to soak for 1 hour. Then drain in a colander for at least 30 minutes. Mix all the ingredients, add water or stock and cook by selecting the menu. Serve hot with curry.
50	Rice with Peas	Microwave safe bowl/ microwave safe rice cooker	1 1/2 cups long grain rice,1 tablespoon ghee,4 whole cloves,1 small cinnamon stick,3 or 4 cardamom pods, bruised,1 teaspoon cumin	Wash the rice well and leave to soak in cold water for 30 minutes, then drain well. Mix all the ingredients, add water or stock and cook by selecting the

			seeds, 1/2 teaspoon ground turmeric, 1 1/2 cups shelled green peas and diced carrots, 2 1/2 teaspoons salt, 3 1/4 cups hot water	menu. Remove whole spices, fork rice grains lightly and serve hot with meat or vegetable curries.
51	Rice in coconut milk	Microwave safe bowl/ microwave safe rice cooker	Coconut milk-2 cup Rice -1 cup Carrot-50 gms Beans-50 Gms Ghee-1 tbsp Bay leaf Cloves-4 Salt to taste Poppy seeds-1/4 tsp	Wash and soak rice for 30 minutes. Mix all the ingredients, and cook by selecting the menu.
52	Namkin Chawal	Microwave safe bowl/ microwave safe rice cooker	1 cup long grain rice, 2 cups hot water, 2 teaspoons ghee, 2 1/2 teaspoons salt	Wash rice well and soak 1 hour in cold water. Mix all the ingredients, and cook by selecting the menu. Lift lid to allow steam to escape for about 5 minutes, and then lightly fluff up rice with fork, taking care not to mash the grains, which will be firm, separate and perfectly cooked. Dish up using a slotted metal spoon rather than a wooden spoon, which will crush the grains. Serve with curries or other spiced dishes.
53	Veg Pulao	Microwave safe bowl/ microwave safe rice cooker	1 cup Rice, 2 cups Water, 1/4 cup chopped Vegetables, 1/2" Cinnamon stick, 2 Cloves, 2 Cardamom, Salt as per taste, 1/4 teaspoon turmeric powder, 1 teaspoon coriander powder, 2 Chillies, 4 tomatoes, 1/2 cup Coconut (grated), 1 bunch Coriander leaves, 2 pieces Garlic, 1/2"	Mix all the ingredients, and cook by selecting the menu. Serve Hot with Raitha.

			piece Ginger (made into a paste), 2 tablespoons Butter, 1 onion cut lengthwise	
54	Spiced Rice	Microwave safe bowl/ microwave safe rice cooker	1 cup Rice, 2 cups Water, Cinnamon, Cloves. Salt to taste.	Mix all the ingredients, and cook by selecting the menu.
55	Pongal	Microwave safe bowl	Rice (soaked for 30 minutes) -1 cup, green gram dal-4tbsp, ginger (finely chopped)- 1tbsp, curry leaves-few, broken cashewnuts-4tbsp, black pepper-1 ½ tsp, cumin seeds-1tsp, ghee-3-4tbsp, water 3 ½ cup, salt as per taste.	Drain soaked rice and dal, add ginger and cook by selecting the menu. Tip to serve: Microwave cashew nuts, pepper and cumin seeds in ghee for 2 ½ minutes and add it to rice-dal mixture. Mix well and serve steaming hot with ghee on top.
56	Khichdi	Microwave safe bowl/ microwave safe rice cooker	Rice -1 cup, tur dal (arhar dal)-1/2 cup, Ghee or oil-1tbsp, Hing powder-1/4 tsp, Laung-3-4, Dalchini (cinnamon)-2 inch stick, Jeera-1/2 tsp, Dry red chillies (broken to 2-3 pieces) -2 no, groundnuts roasted-25 gms, Turmeric powder- ¼ tsp, salt as per taste, water 3 cups.	Wash and soak dal and rice for 30 minutes. Mix all the ingredients, and cook by selecting the menu. Serve hot with ghee and kadhi.
57	Indian Sticky Rice	Microwave safe bowl/ microwave safe rice cooker	Sticky Rice-1 cup Milk-2 cup Water-1 cup Sugar-1/2 cup Coconut Grated-1/4 cup Cashewnuts-1/4 cup Ghee-2 tbsp	Wash and soak dal and rice for 30 minutes. Mix all the ingredients, and cook by selecting the menu. Serve hot with ghee.

58	Jeera Rice	Microwave safe bowl/ microwave safe rice cooker	1 cup basmati rice ,1 tsp shahjeera or caraway seeds ,1 black cardamom ,1 green cardamom ,2-3 black peppercorns ,2 cloves ,1 inch cinnamon ,2 tsp ghee ,2 cups water .	Wash and soak dal and rice for 30 minutes. Mix all the ingredients, and cook by selecting the menu. Once done, the remove the cooker and let it stand for 5 minutes.
59	Methi Pulao	Microwave safe bowl/ microwave safe rice cooker	Methi (Fenugreek leaves) 1 cup chopped (you can use the frozen one) 1 cup Basmati rice ,2 to 4 black Peper (Kali Mirch), 2 Cloves 1 Cinnamon stick, 2 Green Elaichi (Cardamom), 1 Medium sized sliced Onion, 1/2 Cup sweet corn kernels 1/4 Teaspoon turmeric powder (haldi) ,1 Tablespoon butter 1 Tablespoon oil ,Water 2 cups Salt to taste	Wash the rice well and leave to soak in cold water for 30 minutes, then drain well. Mix all the ingredients, and cook by selecting the menu.
60	Carrot rice	Microwave safe bowl/ microwave safe rice cooker	1cup Basmati Rice 2 medium onions chopped 2 cups water 3 carrots grated 2 tsp fried groundnuts cinnamon sticks ¼ tsp cloves Oil -1 tbsp Salt as per taste	Wash the rice well and leave to soak in cold water for 30 minutes, then drain well. Mix all the ingredients, and cook by selecting the menu.
61	Mint Rice	Microwave safe bowl/ microwave safe rice	1 Thinly sliced Onions 1 chopped Tomatoes 1/4 Bunch of Mint Leaves 1 Cups of Basmati	Wash the rice well and leave to soak in cold water for 30 minutes, then drain well. Mix all the ingredients, and cook by

		cooker	½ tsp Red Chili Powder ¼ tsp Turmeric Powder ¼ tsp Fresh Ginger Paste ¼ tsp Fresh Garlic Paste 1 Green Chilies slit into half 2 Bay leaves 1 inch cinnamon stick ¼ tsp cloves Fried Cashews -2tbsp Ghee 1tbsp Salt (As required)	selecting the menu.
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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 both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or spatters. Do not use abrasive cleaner.**
- 5、 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.
- 6、 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.
- 7、 It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
- 8、 The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent. The roller ring may be washed in mild, soapy water or in a dishwasher. When removing the roller ring, be sure to replace it in the proper position.
- 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 does not light up, 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 grill mode of microwave ovens is used for the first time, 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 using the product for a while.

WARRANTY

IFB Industries Limned. ("The Company") warrants to the original domestic purchase of this microwave oven ("Appliance") 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

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

If the warranty card is not fully and properly filled in and signed at the time of purchase I installation by the company's authorised dealer I service engineer.

If the completed warranty card is not presented to the authorised personnel at the time of service I repair.

If the appliance is not used in accordance with manufacturer's instructions given in the Operating Manual.

If the appliance has been serviced, repaired, opened or tampered by any unauthorized personnel.

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.

This warranty does not cover any type of painting, plating including rusting etc or defects thereof.

This warranty does not cover normal wear and tear of parts.

Liability for consequential damages is neither accepted nor implied.

Parts replaced or repaired under this warranty are warranted throughout the remaining of the original warranty period.

Company is not liable for any delay in servicing due to reasons beyond the control of the company or any of its authorised service center.

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.

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 neccessary repairs, at customer's own cost.

During the warranty period whenever the appliance is shifted from the original city of purchase to another city I 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 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 I transferring the appliance from the location where the appliance was originally installed.

This warranty is issued subject to the jurisdiction of Kolkata courts, and I 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.

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:(Please tick in the appropriate box.)

<input type="checkbox"/> Washing Machine	<input type="checkbox"/> Refrigerator	<input type="checkbox"/> ColorTV	<input type="checkbox"/> 100% Clothes Dryer	<input type="checkbox"/> Dishwasher
<input type="checkbox"/> Music System	<input type="checkbox"/> oven Toaster Grtl	<input type="checkbox"/> 2Wheeler	<input type="checkbox"/> Car	<input type="checkbox"/> Air Conditioner

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