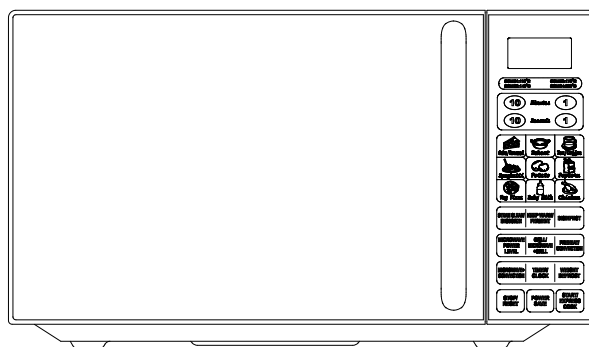




**MODEL: 23BC4**  
CONVECTION MICROWAVE OVEN



# MICROWAVE OVEN OWNER'S MANUAL

PLEASE READ THESE OWNERS'S MANUAL INSTRUCTION CAREFULLYBEFORE 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 particularly important that the oven door close properly and that there is no damage to the
  - 1) Door (bent),
  - 2) Hinges and latches (broken or loosened),
  - 3) Door seals and sealing surfaces.
4. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

## **SPECIFICATIONS**

Power Supply	230V~ 50Hz
Power Consumption (Microwave)	1400W
Power Consumption (Grill)	950W
Power Consumption (Convection)	1850W
Rated Microwave Power Output:	900W
Operation Frequency:	2450MHz
Outside Dimensions:	281mm(H)×483mm(W)×390mm(D)
Oven Capacity:	23Litres
Cooking Uniformity:	Turntable System
Net Weight:	Approx. 16.92kg

## 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 this 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, 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:** 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:
  - a. When heating food in plastic or paper container, keep an eye on the oven due to the possibility of ignition;
  - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
  - c. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
  - d. 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 when 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 void .
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. WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person
28. The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.
29. The microwave oven is for household use only and not for commercial use.
30. Never remove the distance holder in the back or on the sides, as it ensures a minimum distance from the wall for air circulation.
31. Please secure the turn table before you move the appliance to avoid damages.
32. 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.
33. The microwave oven is intended for defrosting, cooking and steaming of food only.
34. Use gloves if you remove any heated food.
35. Caution! Steam will escape, when opening lids or wrapping foil.
36. 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.
37. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle.

## INSTALLATION

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 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.

## 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.

## 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

## **MICROWAVE COOKING PRINCIPLES**

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 microwaving 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.

## **BEFORE YOU CALL FOR SERVICE**

If the oven fails to operate:

1. Check to ensure that the oven is plugged in securely. If it is not, remove the plug from the outlet, wait 10 seconds, and plug it in again securely.
2. 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.
3. Check to ensure that the control panel is programmed correctly and the timer is set.
4. Check to ensure that the door is securely closed engaging the door safety lock system. Otherwise, the microwave energy will not flow into the oven

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

## **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

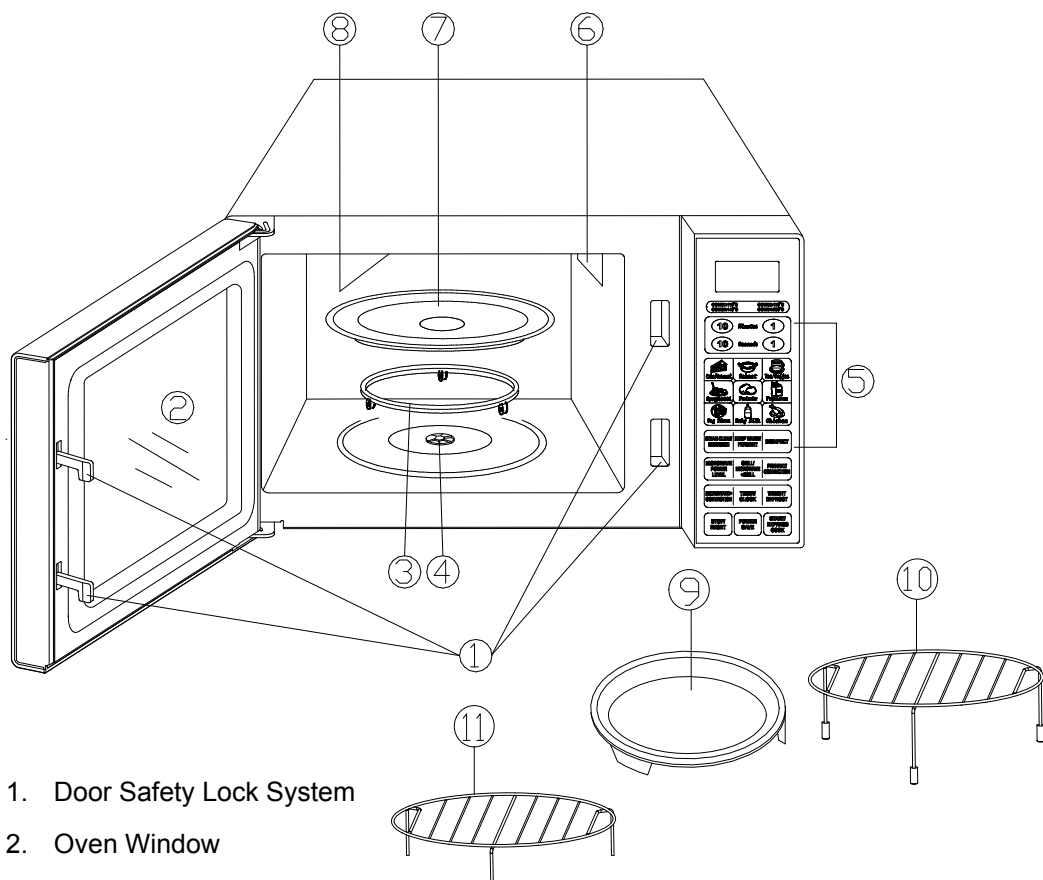
The list below is a general guide to help you select the correct utensils.

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

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



## PART NAMES



1. Door Safety Lock System
2. Oven Window
3. Roller Ring
4. Shaft
5. Control Panel
6. Wave Guide

(Please do not remove the mica plate covering the wave guide)

7. Glass Tray
8. Grill Heater
9. Baking Plate
10. Metal rack
11. Metal Rack

## CONTROL PANEL



### DISPLAY SCREEN

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

### NUMBER PADS

Use to enter clock, cooking time, temperature, etc.

### QUICK COOK BUTTONS

Instant settings to cook popular foods.

### STEAM CLEAN/ DEODORIZE

Press to use steam to clean the oven inside.

Press to set a deodorize program.

### KEEP WARM /FERMENT

Press to set the oven to operate at keep warm and fermentation mode.

### DISINFECT

Set the disinfection function

### MICROWAVE POWER LEVEL

Press to select microwave power level.

### GRILL / MICROWAVE+ GRILL

Press to set a grill-cooking program. Press to select one of two combination cooking settings.

### PREHEAT/CONVECTION

Press to program convection cooking.

### MICROWAVE+ CONVECTION

Press to select one of four combination cooking settings.

### TIMER/CLOCK

Use to set the clock and the oven timer.

### WEIGHT DEFROST

Touch to set a defrost program by the weight you entered.

### STOP/RESET

Touch to stop cooking program or clear all previous settings before cooking starts.

It also used to set child lock.

### POWER SAVE

Press to set power saving mode.

### START/EXPRESS COOK

Press to start a cooking program or to start the oven to cook at 100% power level quickly.

## HOW TO SET THE OVEN CONTROLS

### SETTING THE CLOCK

1. In standby mode, press and hold down TIMER/CLOCK for 3 sec.
2. Use the number pads to enter clock time.
3. Press TIMER/CLOCK to confirm.

### MICROWAVE COOKING

Microwave cooking allows you to customize cooking power and time. First, you select a power level by pressing the Microwave Power Level button (see the table below). Maximum cooking time is 99 minutes and 99 seconds.

Suppose you want to cook for 5 minute at 60% power level.

1. Open the oven door and place the food, close it.
2. Press MICROWAVE POWER LEVEL button a number of times till the screen show the intended power.

Press MICROWAVE POWER LEVEL button	Power Level
Once	100%(P-HI)
Twice	90%(P-90)
Thrice	80%(P-80)
4 times	70%(P-70)
5 times	60%(P-60)
6 times	50%(P-50)
7 times	40%(P-40)
8 times	30%(P-30)
9 times	20%(P-20)
10 times	10%(P-10)
11 times	0%(P-00)

3. Use the he number pads to enter cook time.
4. Press START/EXPRESS COOK button to start.

NOTE: You can check the power while cooking is in progress by pressing the MICROWAVE POWER LEVEL button.

### GRILL

Maximum cooking time is 99 minutes and 99 seconds.

Suppose you want to program grill cooking for 12 minutes.

1. Open the oven door and place the food, close it.
2. Press GRILL / MICROWAVE +GRILL button once.
3. Use the number pads to enter cooking time.
4. Press START/EXPRESS COOK button.

### MICROWAVE +GRILL

The maximum cooking time here is 99 minutes and 99 seconds.

During cooking, you can see the programmed setting by pressing this button.

Suppose you want to set combination cooking for 25 minutes.

1. Open the oven door and place the food, close it.
2. Press GRILL / MICROWAVE +GRILL pad twice or thrice.

Press GRILL / MICROWAVE +GRILL button	Combination	Cooking time	
		Microwave	Grill
Twice	C-1	30%	70%
Thrice	C- 2	55%	45%

3. Use the number pads to enter cooking time.
4. Press START/EXPRESS COOK to start.

### **PREHEAT/CONVECTION**

During convection cooking, hot air is circulated throughout the oven cavity to brown and make crisp foods quickly and evenly. This oven can be programmed for ten different cooking temperatures. Maximum cooking time for convection is 99 minutes and 99 seconds.

#### **To Cook with Convection**

To cook with convection, press PREHEAT/CONVECTION button repeatedly to enter the desired convection temperature. (110~200℃)

Suppose you want to cook at 180℃ for 40 minutes.

1. Open the oven door and place the food, close it.
2. Press PREHEAT/CONVECTION button repeatedly to select cooking temperature as shown on screen.
3. Use the number pads to enter cooking time.
4. Press START/EXPRESS COOK button to start.

NOTE: You can check the convection temperature while cooking is in progress by pressing the PREHEAT/CONVECTION button.

#### **To Preheat and Cook with Convection**

Your oven can be programmed to combine preheating and convection cooking operations.

Suppose you want to preheat to 170℃ and then cook 35 minutes.

1. Open the oven door and place the food, close it.
2. Press PREHEAT/CONVECTION button repeatedly to select cooking temperature as shown on screen.
3. Press START/EXPRESS COOK button to start. Beeps will sound when the designated temperature is reached.
4. Open the door and place container of food at the center of the turntable.
5. Use the number pads to enter cooking time.
6. Press START/EXPRESS COOK button to start.

### **MICROWAVE +CONVECTION**

This oven has four pre-programmed settings that make it easy to cook with both convection heat and microwave automatically.

Press MICROWAVE+ CONVECTION button repeatedly to program convection temperature:

	Touch	Temperature(°C)
Comb1	Once	110
Comb2	Twice	140
Comb3	3 times	170
Comb4	4 times	200

Suppose you want to cook for 24 minutes on COMB3.

1. Open the oven door and place the food, close it.
2. Press MICROWAVE+ CONVECTION button 3 times.
3. Use the number pads to enter cooking time.
4. Press START/EXPRESS COOK button to start.

NOTE: You can check the convection temperature while cooking is in progress by pressing the MICROWAVE+CONVECTION button. Maximum cooking time is 99 minutes and 99 seconds.

### **EXPRESS COOK**

Use this feature to program the oven to start at 100% power conveniently. The max time can be set is 10minutes

1. Open the oven door and place the food, close it.
2. Press START/EXPRESS COOK button in quick succession to set the cooking time. The oven will auto-start immediately.

### **WEIGHT DEFROST**

Suppose you want to defrost 200g frozen food.

1. Open the oven door and place the food, close it.
2. Press WEIGHT DEFROST to set 200g.
3. Press START/EXPRESS COOK to start.

Notes :During defrosting process, the oven will sound and pause to remind you to turn over the food and then press START/EXPRESS COOK to resume. You can set the weight from 100g to 1800g.

## **AUTO COOK MENU**

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

1. Open the oven door and place the food, close it.
2. Press the individual icon pad to select the food and the weight.
3. Press START/EXPRESS COOK to start.

FOOD	COOKING MODE
Cake/Caramel	Convection
Reheat	Micro.
Tea/Coffee(200ml/cup)	Micro.
Spaghetti	Micro.
Potato(230g/each)	Micro.
Popcorn	Micro.
Veg Pizza	Convection
Chicken	Micro.+ Convection

Notes :

1. The user is required to set weight and then the oven will set the cooking time automatically.
2. For food Chicken, the system will beep and pause during cooking to remind you to turn food over. Then close the oven door and touch START/EXPRESS COOK pad to resume the cooking.
3. For Cake/Caramel and Popcorn, there is only one option.

AUTO COOK MENUS-Recipe Guide (cooking timings of the auto cook menu are approximate; factors that may affect cooking are –starting temperature of food, cookwares used, volume, size and shape of food. As you become familiar with the oven, you will be able to adjust the timings).

Sr .no	CAKE/CARAMEL	Cookware	Ingredients	Method
1	Chocolate cake	Metal Cake tin	1/2 cup maida 1/2 cup Superfine Sugar 2 level Tbsp Cocoa pinch Salt 1/4 cup Melted butter 1/2 cup Milk 2 Egg a little Vanilla	Place all ingredients into a mixing bowl in the above order. Beat well for 2 minutes. Pour into a prepared pan. Bake by selecting the cake programme until cake is baked.
2	Coffee cake	Metal Cake tin	1 cup –all purpose flour, ½ cup brown sugar , ¼ cup sugar, 1 tsp baking soda, ¼ tsp salt, ½ tsp ground ginger, 1 ¼ tbsp ground cinnamon, ¼ cup vegetable oil, ¾ cup apple peeled and chopped, 1/3 cup buttermilk, 1 tsp vanilla, 1 large egg.	Mix flour, brown sugar, sugar, baking soda, and baking powder, salt, ground ginger and 2 ½ tsp cinnamon in a food processor or bowl. Add oil and process until mixture resembles coarse meal. Transfer 3/4 cup of mixture to smaller bowl and stir in remaining cinnamon. Set aside and reserve for topping. Add remaining ingredients to mixture in processor and process until just combined. Pour batter into prepared pan. Sprinkle reserved topping over top and bake until tester comes out clean when inserted into centre. Transfer to rack and cool slightly.
3	Pineapple upside down cake	Metal Cake tin	3 tablespoons butter ¾ cup brown sugar, firmly packed 6 slices pineapple or 1 can (20 ounces) can of drained pineapple chunks maraschino cherries pecan halves Ingredients for Cake: 1/2 cup butter 1/2 cup sugar 1 egg 1 1/2 cups all-purpose flour 1 1/2 teaspoon baking powder 1/2 teaspoon salt 1/2 cup milk	In a 9-inch square cake pan, melt butter; sprinkle with brown sugar. Arrange pineapple and cherries and nut halves on sugar, making a design. Prepare cake batter: Cream 1/2 cup butter; gradually add 1/2 cup sugar and beat until light and fluffy. Add egg and beat well. Add sifted dry ingredients alternately with the milk; beat until smooth, ending with dry ingredients. Pour over pineapple design. Bake by selecting the menu. Let cake cool for about 5 minutes before turning out onto a serving plate. Serve warm with whipped cream, if desired.

4	Spice cake	Metal Cake tin	1/3 cup Soft butter 1 3/4 cups Flour 1 1/3 cups Brown sugar 3 tsp Baking powder 2 Eggs 1/2 tsp Cinnamon 1/2 cup Milk 1/2 tsp Grated nutmeg 1/2 lb Dates, pitted and cut in pieces	Preheat oven, butter and flour pan. Put ingredients in a bowl and beat all together for three minutes, using a wooden cake spoon. Bake. If directions are followed this makes a most satisfactory cake; but if ingredients are added separately it will not prove a success.
5	Carrot cake	Metal Cake tin	3 cups Grated Carrot 2 tsp Ground Cinnamon 1-1/2 cup Flour 1-1/2 tsp Baking Soda 1 cup Chopped Walnuts 3 Beaten Eggs. 1/2 tsp Salt 1 tsp Nutmeg 1-1/2 Cup Sugar 1cup Canola Oil	Sieve the flour and mix it with baking soda, nutmeg, cinnamon and salt together. Blend grated carrots, sugar, oil, some walnuts and eggs. Mix dry ingredients into the above mixture. Pour it into a pan. Bake the cake by selecting the menu. Add food color to the cake if needed. Garnish with remaining walnuts and serve.
6	Dates and walnut cake	Metal Cake tin	Dates – ½ cup (chopped), Boiling water – ½ cup Flour - 1 cup Salt – ½ tsp Cinnamon powder - 1/4 tsp Butter - 1/2 cup Fine sugar - 3/4 cup Vanilla essence - 1/2 tsp Eggs - 1 Walnuts - 1/2 cup, diced Walnuts - chopped, to garnish	Soak the dates in boiling water then allow them to cool at room temperature. Sift the flour, salt and cinnamon together. Cream the butter and sugar in a large bowl until the mixture is light and fluffy. Add the vanilla and the egg and beat well. Fold the sifted flour into the creamed butter, alternating with the dates. Stir in the walnuts. Spoon the cake batter into a greased and lined baking tin, garnish with walnuts and bake until the top is brown and a skewer inserted into the cake comes out clean. Allow the cake to cool in the tin before turning it out.
7	Fruit Cake	Metal Cake tin	1cups Brown Sugar 1 ½ cups All-Purpose Flour 1 ½ tsp Baking Soda 1 tbsp Ground Cinnamon 1 tbsp Ground Cloves 1 tbsp Ground Allspice 1 tbsp Ground Nutmeg 2 Eggs	In a large bowl, mix sugar, flour, soda, spices, eggs, lemon zest, vanilla, fruit, nuts and melted butter. Pour the mixture over a greased pan. Bake the mixture for about an hour or until a tester comes out clean.



			1 tbsp Lemon Zest 1 tbsp Vanilla Extract 1/2 cups Raisins 1/2 cups Chopped Nuts 1/2 cups Dried Mixed Fruit 1 ½ cups Butter, melted	Cool it on a wire rack and wrap it in a foil.
8	Eggless Cake	Metal Cake tin	1/2 tin (200 grams) condensed milk 140 gms self raising flour 1 tsp baking powder 1/2 tsp baking soda 60 ml melted butter or margarine 1 tsp vanilla essence	Sieve the flour, baking powder and soda bi-carb together. Mix the flour mixture, condensed Milk, melted butter, essence and 75 ml. water and beat well. Pour the mixture into a greased and dusted cake tin and bake by selecting the menu. The cake is ready when it leaves the sides of the tin and is springy to touch.
9	Sponge Cake	Metal Cake tin	Eggs -6, sugar-1 cup, lemon juice-1tbsp, 1/2 tsp grated lemon rind, 1 cup flour.	Separate the whites and yolks of the eggs, beat the yolks until thick and lemon colored, add sugar gradually, then add the lemon juice and rind. Cut and fold in the sifted flour and cut and fold in the stiffly beaten egg whites. Bake in an ungreased pan in a very moderate oven. Bake until the cake is puffed, has lost its shine, and springs back when gently pressed.
10	Crème Caramel	Small oven proof bowls-6 nos	2 1/2 cup milk, 8 tsp sugar, 3 tbsp milk powder, 3 eggs, 1tsp vanilla essence. 1 tsp vanilla custard powder. Milk egg mixture preparation method: Mix milk with sugar, milk powder and custard powder till smooth in a deep microwave proof bowl and microwave for 10 minutes, beat eggs and essence and add to the cooled milk. Melt sugar (3 tsp) and pour in 6 small heat proof metal bowls and let set for 5 minutes.	Pour egg mixture in the mould and cover with aluminium foil, and bake by selecting the menu.
11	Bread Pudding	Pudding mould-heat resistant	8 slices of bread 2 cups milk 50 grams butter 3 tablespoons sugar 1/2 teaspoon vanilla essence	Remove the crusts from the bread slices and break into small pieces. Take a baking dish and grease it. Spread the pieces of bread in it. Mix the milk, beaten eggs, sugar, vanilla essence and butter together and pour this mixture over

			1/2 cup chopped cashew nuts or walnuts 2 eggs beaten well	the pieces of bread soaking them completely. Sprinkle the nuts on the top. Bake by selecting the menu.
12	Semolina Pudding with raisins	Pudding mould-he at resistant	75 g semolina ¼ cup sugar ¼ cup raisins 2 cups milk 1 egg whites 1 egg yolks 1 tsp finely grated lemon rind Ground bread	Heat milk in a saucepan and bring to the boil. At that moment, sprinkle the semolina into the milk, stirring continuously and keep cooking for about 5 minutes over a moderate heat. Remove from the heat and cool. Stir in sugar, lemon rind, raisins and egg yolks. Blend well. In another bowl, whisk the egg whites with 1 tablespoon of sugar until they are stiff and fold into the mixture. Pour the batter into a greased ovenproof dish, sprinkled with ground bread. Bake by selecting the menu. Serve warm.

Sr.no	TEA/COFFEE	Cookware	Ingredients	Method
13	Simple milk tea Serves : 1 cup	Microwave proof tea cup/micro wave safe tea kettle	Water- $\frac{3}{4}$ cup; Milk- $\frac{1}{4}$ cup Tea leaves- 1 tsp Sugar-1tsp	Mix all the ingredients and keep it in the microwave and then select the menu to select the weight and press start.  NOTE: Amount of ingredients may differ as per individual preferences.
14	Ginger tea Serves : 1 cup		Water-1/2 cup; Milk-1/2 cup; Tea leaves- 1 tsp; $\frac{3}{4}$ inch crushed ginger Sugar-1tsp	
15	Masala tea Serves : 1 cup		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) : 1 pod cardamom,2 pea size fresh ginger (mulched),1-2 big size whole black pepper, 1/8 to 1/6 cinnamon stick	
16	Non Fat Masala tea Serves : 1 cup		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 cardomon, 2 pea size fresh ginger (mulched), 1-2 big size whole black pepper, 1/8 to 1/6 cinnamon stick	
17	Cardamom tea Serves : 1 cup		Water- $\frac{3}{4}$ cup; Milk- $\frac{1}{4}$ cup,Crush two pieces of cardamon, add to it little Saffron Sugar-1tsp; Tea leaves- 1 tsp	
18	Rose Tea		Water-1/2 cup; Milk-1/2 cup,Tea leaves- 1 tsp,Sugar-1tsp	
19	Tulsi Tea		Water-1 cup ,Tulsi leaves-1 tsp	
20	Chocolate flavour tea		Water-1/2 cup,Milk-1/2 cup Chocolate flavorTea leaves- 1 tsp Sugar-1tsp	
21	Lemon tea		Water-1 cup ;Tea leaves-1 tsp Fresh lemon juice-1 tsp Sugar-1tsp	
22	Coffee Serve:1 cup		Water- $\frac{3}{4}$ cup; Milk- $\frac{1}{4}$ cup; Coffee-1 tsp,Sugar -1tsp	

Sr.No	SPAGHETTI	Cookware	Ingredients	Method
23	Spaghetti in red sauce	Microwave safe cookware	1 onion, chopped 2 cloves garlic, minced 500gms spaghetti sauce 2 cups water ,1 tsp. dried basil leaves ,200gms spaghetti pasta, broken into pieces ,1/2 cup grated Parmesan cheese	Add spaghetti, water, basil, onion and uncooked spaghetti. Mix gently to combine. Cover with lid and cook by selecting the menu. Add Sauce Stir well. Sprinkle with cheese and cook for a minute before serving.
24	Spaghetti with Mushrooms	Microwave safe cookware	1 cup spaghetti, 2 cups water 1 tbsp olive oil,1 chopped onion 1 large sized tomato blanched & chopped,2 tbsp chopped capsicum,1 tbsp chopped celery 4 tbsp tomato ketchup,1/2 tsp chilli sauce,1/2 tsp mustard (rai / sarson) powder,100 gms cream 1 cup sliced steamed ,mushrooms (khumbh) ,1 tsp lemon juice,2 tbsp butter,salt to taste, cheese to serve To be ground into a paste,4 cloves of garlic (lehsun) 12 mm. (1/2") piece ginger (adrak), 4 red chillies	Take 1 cup uncooked spaghetti,2 cups water, olive oil-1 tbsp in a microwave safe cookware and cook by selecting the menu. Meanwhile Heat the butter and fry the onion till pale in colour. Add the celery and fry again for 1/2 minute. Add the ground paste and fry again for 1/2 minute. Add the tomato pulp and the capsicum and fry for 3 to 4 minutes. Add the cooked spaghetti, tomato ketchup, chilli sauce, and mustard powder, 75gms of the cream and salt and cook for 1 minute. Add the lemon juice and the mushrooms and cook again. Serve hot with the remaining cream and the grated cheese.
25	Vegetarian Spaghetti	Microwave safe cookware	Spaghetti-200 gms Tomato - 4-5 (blanched & chopped),Onion – 1(chopped) Garlic - 1 1/2 tbsp (crushed) Olive Oil - 1 tbsp Salt and pepper powder as required	Prepare sauce: In a pan, heat a tbsp of oil, add garlic, onion and saute till onions become translucent. Then add tomato puree and salt needed. take 1 cup uncooked spaghetti, 2 cups water, olive oil-1 tbsp in a microwave safe cookware and cook by selecting the menu. Add pepper powder to taste.Sprinkle oregano and

			Oregano as needed Cheese -15 grams	grated parmesan cheese and serve hot.
26	Chicken Spaghetti	Microwave safe cookware	2 chicken breasts, cooked, and shredded, reserve broth. 200 gms uncooked spaghetti 1 bell pepper, chopped 1/2 cup chopped onion, 100gms cream of chicken soup 100 gms cream of mushroom soup, 1 cup (diced tomatoes with green chiles), 1/2 cup steamed chopped tomatoes, cheddar cheese	Cook spaghetti 200 gms of spaghetti in reserved chicken broth by selecting the menu. Meanwhile Chop chicken and saute with bell pepper and onion in a large skillet until vegetables are softened. Add soups, stewed tomatoes. Cook on low until bubbling, then stir in chicken and cooked spaghetti. Top with cheddar cheese and microwave for 5 minutes on High before serving.

Sr.No	SPAGHETTI	Cookware	Ingredients	Method
27	Spaghetti in olive oil	Microwave safe cookware	250 gms chicken, cut into bite size chunks (boiled). 1 tablespoons minced garlic ,Olive oil. 1 tablespoon italian seasoning 1 teaspoon poultry seasoning 1 teaspoon salt ,200gms spaghetti 2 tablespoons extra olive oil 1/4 cup butter	Cook spaghetti 200 gms of spaghetti in salted water selecting the menu. Coat bottom of microwave safe dish with minced garlic and olive oil, add chicken, and sprinkle on Italian seasoning, poultry seasoning, and salt. Add the butter, and about 2 tablespoons additional olive oil. Microwave for 2 minutes. Add Cooked Spaghetti. Serve with hot garlic bread and a salad

28	Garlic Spaghetti	Microwave safe cookware	200gms spaghetti noodles 5-6 cloves of garlic 1/2 cup of fresh cilantro, and some more for garnish 5-6 tbsp soy sauce 2 tbsp sweet chilly sauce 2 tbsp regular ketchup salt and black pepper - to taste 1 cup chopped capsicum – long slices 1 cup chopped red onions - long slices 2 tbsp chopped green onions 2 tbsp crushed peanuts (optional) 2 tbsp oil	<p>Boil and cook the spaghetti in water with 1 tbsp oil by selecting the menu.</p> <p>Take a non-stick pan, add 2 tbsp oil and add the chopped garlic, onions and capsicum. When they turn caramelized and have a glaze, add the soy sauce and salt. Cover with a lid and cook for 5-7 mins on medium-low flame. Then add the sweet chilli sauce and ketchup, and throw in the crushed peanuts and the chopped cilantro. Mix well; add the chopped green onions, leaving some for garnish.</p> <p>Take a serving bowl and transfer the cooked pasta/noodles into it. Add the prepared veggie sauce onto the noodles and toss a little to combine. Finally, garnish with the remaining chopped green onions and a bunch of fresh cilantro leaves, and serve hot</p>
29	Masala Spaghetti	Microwave safe cookware	200gms of spaghetti 1 cup tomato puree 1/2 capsicum, cut into cubes 1 bunch of spring onions 1 tbsp dried mixed herbs 1 tsp black pepper (kalimirch) powder, 1 tbsp fresh cream 1/2 tsp bolognese cube 1 tsp chilli powder, 2 tbsp olive oil 1 tsp garlic (lehsun) paste salt to taste	<p>Boil and cook the spaghetti in water with 1 tbsp oil by selecting the menu.</p> <p>Meanwhile Heat olive oil in a pan and add spring onions, garlic paste and sauté for a while.</p> <p>Add the capsicum and stir for awhile</p> <p>Add the tomato sauce and a pinch of sugar</p> <p>Add pepper, Italian spice mix, red chilli powder and salt. Cook for a while. If the gravy is too thick add a little water.</p> <p>Finish the sauce by adding a dash of cream.</p> <p>Add the cooked spaghetti and cook for 2 mins.</p> <p>Serve hot with sourdough bread or garlic bread.</p>

30	Spaghetti with Soya Chunks	Microwave safe cookware	250grs Spaghetti 25nos Soyachunks-Cooked and chopped. 1no Onion (chopped) 2nos Tomatoes (grounded as puree) 1tsp Dry parsley leaves Pepper powder Salt Olive oil	Boil and cook the spaghetti in water with 1 tbsp oil by selecting the menu.  Heat the olive oil, saute the onions and dry parsley leaves until the onions get well cooked, add the tomato puree to the cooking veggies with enough salt and cook everything in high flame until puree gets thickens, immediately add the cooked soyachunks, pepper powder and saute for few minutes, finally add the cooked spaghetti and toss everything gently until the veggies and soyachunks get well mixed.. Serve hot with simple salad.
31	Creamy prawns & Veg Spaghetti	Microwave safe cookware	1cup uncooked Spaghetthis 20nos Prawns cleaned 1no Onion chopped 1cup Veggies chopped 1tsp Vegetable Stock powder 5nos Garlic pods sliced 2tbsp Butter 1/2cup Low fat Cream Salt Pepper powder-1/2tsp Dry Basil leaves	Boil and cook the spaghetti in water with 1 tbsp oil by selecting the menu.  Heat the butter in a heavy bottomed pan, add the chopped onions sliced garlic pods, vegetable stock powder, stir them continuously until the onions turns translucent.Add the veggies(carrots, potatoes, celery) to the onions, cook them for a while, try to keep the veggies a bit crunchy. Now add the cleaned prawns to the veggies n cook for few minutes until they turn rose, now pour the low fat cream, and add salt n pepper powder. Bring them to boil. Add the cooked spaghetthis n toss everything gently.add the basil leaves to the spaghetti and toss again for few minutes.Put off the stove.
32	Spaghetti with baby corn	Microwave safe cookware	Spaghetti- 200gms Baby corn- 5 slit lengthwise Tomato puree with herbs- 1tbsp(store bought) Tomato ketchup- 1tbsp Ginger garlic paste- 1tsp Salt- to taste Pepper- 1tsp Olive oil- 1tsp	Boil and cook the spaghetti in water with 1 tbsp oil by selecting the menu.  Heat oil in a pan. Add the ginger garlic paste and saute for sometime.Add the baby corn and shallow fry till they turn soft and crispy. Now add the soft soya chunks followed by the tomato puree and ketchup. Add the salt and pepper according to the taste you prefer. Add some hot water if the gravy is very thick and boil for sometime till the sauce thickens again. Add cooked Spaghetti.mix well and serve hot with the sauce.

Sr.No	POTATO	Cookware	Ingredients	Method
33	Baked potato with butter	Heat resistant glass dish/Steamer	Potatoes - Amount as per the programme selected.	Scrub the potato and prick it with a fork to prevent steam from building up and causing the potato to explode in your oven. Keep the potatoes on the glass plate and cook using the programme potato, once done cut and serve with a teaspoon of butter.
34	Bharawan Potato	Heat resistant glass dish/steamer	<p>Potatoes- Amount as per the programme selected.</p> <p>Ingredients for preparing the stuffing- Onion ,Capsicum, Peas, Green chillies, Tomato, Garlic cloves, Oil, Salt as per taste.</p>	<p>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 potato menu by selecting appropriate weight.</p>
35	Aloo Methi	Heat resistant glass dish/Steamer	<p>2 medium potatoes</p> <p>1 small onion (chopped )</p> <p>2 medium ripe tomatoes (chopped)</p> <p>2 cups of fresh methi/fenugreek leaves (stems removed)</p> <p>A pinch turmeric powder</p> <p>1 tsp red chilli powder (optional)</p> <p>½ Tbsp grated ginger</p> <p>2-3 green chillies</p> <p>1 tsp mustard seeds</p> <p>1 Tbsp fennel seeds</p> <p>1 Tbsp coriander seeds/dhaniya</p> <p>1 tsp cumin seeds</p> <p>Oil 1 tbsp</p> <p>Salt to taste</p>	<p>Peel the potato and dice it into small cubes. Powder the fennel seeds and coriander seeds together coarsely. Clean the fenugreek leaves and chop it finely. Mix all the ingredients together and cook by selecting the potato programme. Serve hot along with roti or hot daal/yogurt rice.</p>
36	Aloo Jeera	Heat resistant glass	<p>Coriander leaves-10gms</p> <p>Coriander powder-20gms</p>	Wash and dice potatoes. Chop onions, garlic, ginger, coriander



		dish/Steamer	Cumin seeds-10gms Garam masala-5gms Garlic-30gms Ginger -20gms Oil-50ml Potatoes -200gms Red chilli powder-20gms Tomatoes-100gms Turmeric—10gms	and the tomatoes. Mix all the ingredients and cook by selecting the potato programme.
37	Pickled Potatoes	Heat resistant glass dish/Steamer	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 ts	Mix all the ingredients except coriander and cook by selecting the potato programme. . Garnish with coriander leaves and enjoy.
38	Aloo Chaat	Heat resistant glass dish/Steamer	3 Aloo (potatoes), peeled 1/2 tsp red chilli powder 1 tsp roasted cumin powder 1 tsp chaat masala Tamarind Chutney Mint Chutney Chopped Coriander Leaves optional garnish - chopped onion, tomato julienne, fresh pomegranate seeds oil for frying	Cook potatoes by selecting the potato programme. Dice and then mix with the ingredients for chaat. .Garnish with chopped coriander and enjoy.
39	Spicy Aloo	Heat resistant glass dish/Steamer	Potatoes-250gms Fry the ingredients and grind to a paste:(Onion- 2 no-Finely chopped, Tomatoes-3 no(finely chopped), Kashmiri chilli Powder- 2tsp Garlic- 4 cloves Ginger- 2 tsp(chopped) Cloves- 2 no Cardamom- 2 no	Mix all the ingredients and cook by selecting the potato programme.

			Salt to taste cuminseed- 1tsp Oil- 2 tsp)	
40	Tandoori Aloo	Heat resistant glass dish/Steamer	10 baby potatoes ½ cup yogurt ½ tsp garam masala powder ½ tbsp garlic ginger paste ½ tsp red chili powder ½ tsp coriander powder 1 tsp kasuri methi leaves/dry fenugreek leaves 1 tbsp lemon juice (optional) black salt or salt as required oil as required	Mix all the ingredients and cook by selecting the Potato Programme.
41	Sweet potato bake	Heat resistant glass dish/Steamer	4 sweet potatoes	Wash sweet potatoes. Puncture a few times with a fork. Place on paper towel on microwave-safe dish. Cook by selecting the programme potato. Turn over potatoes halfway through cooking.

Sr.no	POPCORN	Cookware	Ingredients	Method
42	Plain Popcorn	Heat resistant microwave proof cookware with a lid, covered loosely or ready to cook popcorn in microwave proof bag.	Ready to cook popcorn (salted flavour)	Empty the contents in a microwave proof heat resistant glass. Select the popcorn menu and cook.  Once done mix in grated cheese for cheese flavour, Roasted Nuts for nutty popcorn, Grated Chocolate for chocolate flavour, butter for butter flavour, caramel for caramel popcorn, Almonds coated in caramel for almond caramel popcorn, pepper powder for spicy popcorn, powdered yogurt and onion seed powder for sour cream & onion flavour, cashew coated in caramel for cashew caramel popcorn.
43	Cheese popcorn			
44	Nutty Popcorn			
45	Chocolate Popcorn			
46	Buttery popcorn			
47	Caramel popcorn			
48	Almond caramel popcorn			
49	Spicy popcorn			

50	Sour Cream & Onion popcorn			
51	Cashew caramel popcorn			

Sr.no	VEG PIZZA	COOKWARE	INGREDIENTS	METHOD
52	Pickled Ginger Pizza	Grill Rack	Pizza base, toppings of your choice, Pickled ginger minced Pizza cheese and pizza sauce.	Apply Pizza sauce, arrange Precooked toppings, Grate Pizza cheese, Sprinkle pickled ginger and cook by selecting the menu.
53	Capsicum Pizza	Grill Rack	Pizza base, Sliced capsicum, Pizza cheese and pizza sauce.	Apply Pizza sauce, place the sliced capsicum slices, grate Pizza cheese and cook by selecting the menu.
54	Paneer Pizza	Grill Rack	Pizza base, cut pieces of paneer, Pizza cheese and pizza sauce.	Apply Pizza sauce, arranged paneer pieces, grate Pizza cheese and cook by selecting the menu.
55	Savoury onion pizza	Grill Rack	Pizza base, fried slices of onion with olive oil, Pizza cheese and pizza sauce.	Brush the base with olive oil, Spread the onion slices, grate Pizza cheese and cook by selecting the menu.
56	Corn & Mushroom Pizza	Grill Rack	Pizza base-1, tomato sauce/pizza sauce-1tbsp, onion sliced-1 small, red bell pepper-1 sliced, Mushroom -1/2 cup, baby corn-8 no., grated mozzarella cheese-1 cup, oregano/pizza seasoning-2tsp, chilly flakes-1/2 tsp, olive oil-1/2 tsp	Spread the tomato or pizza sauce evenly over the pizza base. Sprinkle ½ cup of cheese over it, now spread onion, mushroom and bell pepper, Place 6 baby corn pointing to the center. Dizzle olive oil. Sprinkle oregano or pizza seasoning over it. At the end sprinkle remaining cheese and cook by selecting pizza menu. Serve hot sprinkling chilly flakes as required.
57	Veg Pizza	Grill rack	Pizza base, mix veg slices of your choice, Pizza cheese and pizza sauce.	Brush the base with olive oil, Spread the mix veg slices, grate Pizza cheese and cook by selecting the menu.
58	Tomato Pizza	Grill Rack	Pizza base, thinly sliced tomatoes, Pizza cheese and pizza sauce.	Brush the base with olive oil, Spread the pizza sauce, tomato slices, grate Pizza cheese and cook by selecting the menu.
59	Veg. cheese Pizza	Grill Rack	Pizza base, thinly sliced mix veg, Pizza cheese and pizza sauce, cream cheese.	Spread pizza sauce over pizza, spread cream cheese, arrange mix veg and then sprinkle with cheese and cook by selecting the menu.

60	Cheese pizza	Grill Rack	2 teaspoons olive oil 1 cup fat-free bottled pizza sauce 2 cups (8 ounces) shredded part-skim mozzarella cheese 1/2 cup (2 ounces) grated fresh Parmesan cheese	Spread sauce in an even layer over crust, leaving a 1/4-inch border. Top with mozzarella and Parmesan cheeses. Cook by selecting the menu.
61	Indian Spiced Pizza	Baking tray	Pizza Base Tomato- 2 medium size (chopped finely) Onion - 2 Medium size (chopped finely) Green chilly 6-8 (chopped finely) Cilantro - 2 tbsp. (chopped finely) Carrots - 2 (grated finely) Fresh lime juice - 1 tbsp. Red chilly powder - 1 tsp. (Optional) Olive oil - 3 tbsp. Turmeric - 1 tsp. Pizza Cheese	Heat 2 tbsp olive oil in a pan. Add turmeric, onion and green chillies and cook. Add tomato and let it cook. Add salt, red chilly powder (for extra spicy) and stir for 2 minutes. Place the tomato preparation on the pizza base and spread it. Sprinkle grated carrots and grated pizza Cheese. Cook using the, menu. Sprinkle cilantro, and serve hot.

Sr.no	CHICKEN	Cookware	Ingredients	Method
62	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 in-between.
63	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	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.

			garam masala -1/4 tsp coriander -1/4 tsp corn starch-1/4 tsp oil ,salt-as per taste	
64	Minced meat kebab	Heat resistant flat dish	500 gms minced lamb -boiled 1/2 cup besan,  Ingredients to be ground to paste: 1/2 teaspoon poppy seeds-roasted, 4 cloves garlic, 1 teaspoon garam masala, 1 teaspoon black cumin seeds roasted 1 tablespoon coriander seeds roasted, 1 teaspoon grated green ginger ; salt to taste; 2 green chillies (chopped), 1 large onion-finely chopped, 2 large eggs, 3 tablespoons chopped green coriander, 3 tablespoons bread crumbs.	Grind cooked and water dried lamb mince along with ½ cup besan, poppy seeds, garlic cloves, garam masala, black cumin, coriander seeds.  Add the chillies and onion and mix well. Add one egg over the mince and add the chopped coriander and mix thoroughly. Divide the mixture into 16 portions. First roll each one into a ball and then flatten into a fat round disc.  Dip each kabab in the beaten egg and then roll it over the bread crumbs.  Cook kebab by selecting the menu .Serve with garnishing and chutney of your choice.
65	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	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

			Vegetable/ canola/ sunflower cooking oil for basting kebabs while cooking 1 large onion cut into thin rings (to serve the kebabs on)	
66	Chicken Cafreal	Heat resistant flat dish	Chicken cut into 8 pieces Oil 3 tablespoons Ingredients to be ground to paste: Onion ,sliced finely2 medium Coriander seeds 1 tablespoon Cumin seeds 1 teaspoon Cloves 6 Green cardamoms 8 Black peppercorns 8 Cinnamon 1 inch stick Ginger roughly chopped1 1/2 inch pieces Garlic roughly chopped4-5 cloves Green chillies roughly chopped -6 Salt to taste Vinegar 3 tablespoons	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.
67	Achaari Chicken	Heat resistant flat dish	500gms chicken pieces (any pieces of your choice) skin removed  Ingredients to be ground to paste: 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	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.

			1 tpsps garlic paste ½ tsp ginger paste ½ cup yogurt Juice of 1 lime Salt to taste 2 tbsps-vegetable oil	
68	Pudina Chicken	Heat resistant flat dish	500 gms chicken  Ingredients to be ground to paste: 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 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	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.
69	Spicy Chilli Chicken	Heat resistant flat dish	500gms boneless chicken 4-5 green chillies (The ones I used were not very hot) 5-6 red chillies 1/2 tsp black pepper 4-5 cloves 1 tsp fresh ground ginger 1 tsp fresh ground garlic 2-3 strands coriander leaves 1/2 cup onion Oil	Marinate the chicken and then use this programme to prepare the spicy chilli chicken fry. Turn over the chicken halfway during the programme.

			Lemon wedges Salt	
70	Coriander Chicken fry	Heat resistant flat dish	<p>Boneless chicken -500gms, 6tbsps vegetable oil, 5 cloves chopped garlic (finely), 1 tbsp ginger (fresh grated, mixed with 4 tbsps water)</p> <p>1 cup coriander (fresh, leaves, washed and very finely chopped)</p> <p>1 green chili peppers (finely chopped and deseeded)</p> <p>14 tsp cayenne pepper-ground</p> <p>2 tps ground cumin</p> <p>1 tsp ground coriander</p> <p>12 tsp ground turmeric salt</p> <p>2 tbsps lemon juice</p>	Marinate the chicken and then use this programme to prepare coriander chicken. Turn over the chicken halfway during the programme.
71	Pepper chicken Fry	Heat resistant flat dish	<p>Chicken -350gms, cleaned and cut into bite size pieces, preferably with bone</p> <p>Onion - 1 cup, chopped</p> <p>Tomato - 1 medium sized, cubed (optional)</p> <p>Ginger garlic paste - 1 1/2 tbsp</p> <p>Turmeric powder - a dash</p> <p>Coriander powder - 1 1/2 tsp</p> <p>Salt - to taste</p> <p>Curry leaves - a sprig</p> <p>Coriander leaves - 2 tbsp, chopped</p> <p>Sesame oil - 2 tbsp</p> <p>Oil - 2 tsp</p> <p>Water - as needed</p> <p>Lemon juice - juice of half a lemon</p> <p>To dry roast and grind: Whole peppercorns - 3 tsp</p> <p>Cumin seeds - 1 3/4 tsp</p>	Marinate the chicken and then use this programme to prepare the pepper chicken fry. Turn over the pepper chicken, halfway during the programme.



			Fennel seeds - 1 1/2 tsp Cinnamon - 1/2" piece Cloves - 2 nos. Cardamom - 1nos.	
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### **BABY MILK**

Baby milk function is particularly set to cook milk quickly to feed babies.

Suppose to want to cook 200gms milk:

1. Open the oven door and place the food, close it.
2. Press BABY MILK to choose weight (100g,120g,140g,160g,180g,200g).
3. Press START/EXPRESS COOK to confirm.

NOTE: It is advised to shake the bottle of the milk completely before feeding. You can shake in both clockwise and anti-clockwise directions for more than 15 seconds. The milk should be tested that it is not too hot or too cool before feeding.

### **MULTI-STAGE COOKING**

Your oven can be programmed for up to 3 automatic cooking sequences.

Suppose you want to set the following cooking program.

Microwave cooking



Convection cooking

1. Open the oven door and place the food, close it.
2. Set a microwave cooking program.
3. Set a convection cooking program
4. Press START/EXPRESS COOK button to start.

Notes : Menu cook, weight defrost, express cooking, deodorize, keep warm, steam cleaning cannot be set in a multi-stage cooking program.

### **CHILD PROOF LOCK**

The childproof lock prevents unsupervised operation by little children.

To set the child proof lock: Press STOP/RESET button for 3 seconds, then a beep will sound and the indicator light will turn on. In the lock state, all buttons are disabled.

To cancel the child proof lock: Press STOP/RESET button for three seconds, then a beep will sound and the indicator light will turn off.

### ***TIMER***

To use the timer feature, as when you need to be reminded the cooking time or some other things,

1. Press TIMER/CLOCK button once.
2. Use the number pads to enter the time to be counted down.
3. Press START/EXPRESS COOK button.

**NOTE:** The longest time you can set is 99 minutes and 99 seconds.

During timing countdown, Press TIMER/CLOCK, time countdown can be seen in display for 5 seconds, press STOP/RESET to cancel the function within these 5 seconds.

### ***CLEAN BY STEAMING***

To use this feature, you can take the steps below:

1. Press STEAM CLEAN/ DEODORIZE button once.
2. Press START/EXPRESS COOK button.

**NOTE:** The default setting time is 5 minutes.

To thoroughly clean the inside of your

Microwave oven, keep 100-150ml of water in a microwave safe bowl on the turntable and set the steam clean programme. After 5 minutes, the microwave will beep, do not open the door immediately, let the steam remain for some time. Then wipe the cavity dry.

### ***DEODORIZE***

Deodorize function help you to fresh the air in the oven.

You can take the steps below:

1. Press STEAM CLEAN/ DEODORIZE button twice.
2. Press START/EXPRESS COOK button.

**NOTE:** The default setting time is 5 minutes. Oven should be empty while using this function.

### ***KEEP WARM***

To use this feature, you can take the steps below:

1. Press KEEP WARM /FERMENT button once.
2. Press START/EXPRESS COOK button.

**NOTE:** The default setting time is 30 minutes. Use heat resistant Glassware.

### ***FERMENTATION***

To use this feature, you can take the steps below:

1. Press KEEP WARM /FERMENT button twice.
2. Press START/EXPRESS COOK button.

**NOTE:** The default setting time is 30 minutes.

For ½ kg of dough :Place the dough in a heat resistant bowl. Cover with cling film.Place the bowl on the turntable.Press KEEP WARM /FERMENT twice and press Start.

### **DISINFECT**

1. Press DISINFECT button once.
2. Press START/EXPRESS COOK button.

NOTE: The default setting time is 1 minutes.

Disinfect useful to sterilize baby bottles after cleaning, or sterilize microwave safe cookware's after washing .

### **POWER SAVE**

Press to set power saving mode. Standby and child lock condition effectively.

1. Press POWER SAVE button once.
2. The display is switched off.
3. Press any button.
4. To activate the functions..

### **AUTOMATIC PROTECTION MECHANISM**

1. When the system enters into super high temperature protection status, the digital display shows "E01" and continues to beep till the system comes back to normal condition and then press "STOP/RESET".
2. When the system enters into super low temperature protection status, the digital display shows "E02" and continues to beep till the system comes back to normal condition and then press "STOP/RESET".
3. The system enters into protection mode when the system sensor is Short Circuited. The display shows "E03" and continues to beep until pressing "STOP/RESET" button. Call consumer service to check and replace the faulty sensor.

#### **4. COOLING FEATURE**

The controlling system of the microwave oven has the feature of cooling. As for any cooking mode which cooking time above 2 minutes, after finishing cooking, the oven fan will work about 3 minutes automatically to cool the oven for prolonging the life of the oven.

## CLEANING AND CARE

1. Turn off the oven and remove the power plug from the wall socket before 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 detergent may be used if the oven gets very dirty. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.
3. The outside surfaces 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 sudsy water or dishwasher. When removing the roller ring from cavity floor for cleaning, be sure to replace 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 deep microwaveable bowl, microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
10. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.
11. The oven should be cleaned regularly and any food deposits removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
12. Please do not dispose 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.

## WARRANTY

IFB Industries Limned. ("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 authorised dealer I service engineer.
  - b) If the completed warranty card is not presented to the authorised 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 authorised 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. Anernatively the customer can bring the appliance to the nearest service centre for carrying out the neccassary repairs, at customer's own cost.
9. During the warranty period whenever the appliance is shifted from the original city of purchase to another cny 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.
10. 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 I maintenance under warranty, the appliance shall be brought to the nearest

Company service centre or its authorised service agent.

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## CUSTOMER COPY

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

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## 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:(Piease tick in the appropriate box.)

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



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