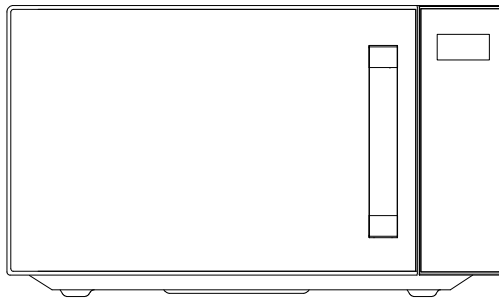




MODEL: 23BC5

CONVECTION MICROWAVE OVEN

User Manual



PLEASE READ THESE OWNERS'S MANUAL INSTRUCTION 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: _____

Warranty: _____

Customer copy: _____

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PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

1. Do not attempt to operate this oven with the door open since open door operation can result in 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)×400mm(D)
Oven Cavity Dimensions:	220mm(H)×340mm(W)×320mm(D)
Oven Capacity:	23Litres
Cooking Uniformity:	Turntable System
Net Weight:	Approx. 15.7Kg.

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 minimum 20cm of free space necessary above the top surface of the oven and 5cm at both sides. The microwave oven rear plate must be placed close to the

wall. Do not cover or block any openings on the appliance. Do not remove feet.

6. 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.

10. The microwave oven should be operated at the same voltage as that specified on the rating label.

IMPORTANT SAFETY INSTRUCTIONS

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

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

1. Read all instructions before using the appliance and keep for future reference.

2. Use this appliance only for its intended use as described in 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.

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:

a) When heating food in plastic or paper container, check the oven frequently 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.

e) The microwave oven is intended for heating food and beverages. Drying of clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

8. **WARNING:** Liquid or other food must not be heated in sealed containers since they are liable to explode.

9. Microwave heating of beverage can result in delayed eruptive boiling, therefore care has to be taken when handle the container.

10. Do not fry food in the oven. Hot oil can damage oven parts and utensils and even result in skin burns.

11. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.

12. Pierce foods with heavy skins such as potatoes, whole squashes, apples and chestnuts before cooking.

13. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.

14. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.

15. Utensils should be checked to ensure that they are suitable for use in microwave oven.

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

17. This 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 cook top or other heat-producing appliance. If installed could be damaged and the warranty would be void. .
22. The microwave oven shall not be placed in a cabinet.
23. The door or the outer surface may get hot when the appliance is operating.
24. **Warning:** Accessible parts may become hot during use. Young children should be kept away.
25. During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven, for cooking ranged and ovens.
26. **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person
27. The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.
28. The microwave oven is for household use only and not for commercial use.
29. Never remove the distance holder in the back or on the sides, as it ensures a minimum distance from the wall for air circulation.
30. Please secure the turntable before you move the appliance to avoid damages.
31. **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.
32. The microwave oven is intended for defrosting, cooking and steaming of food only.
33. Use gloves if you remove any heated food.
34. **Caution!** Steam will escape, when opening lids or wrapping foil.
35. 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 be made by children unless they are aged from 8 years and above and supervised.
36. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.

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/ Black = NEUTRAL

Brown/ Red = 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. CALL ON THE IFB CARE NUMBER MENTIONED ON THE ON PRODUCT STICKER. DO NOT TRY TO ADJUST OR REPAIR THE OVEN YOURSELF.

UTENSILS GUIDE

1. Microwave cannot penetrate metal. Only use utensils that are suitable for use in microwave ovens. Metallic containers for food and beverages are not allowed during microwave cooking. This requirement is not applicable if the manufacturer specifies size and shape of metallic containers suitable for microwave cooking.
2. Microwave cannot penetrate metal, so metal utensils or dishes with metallic trim should not be used.
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 recommended, 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.

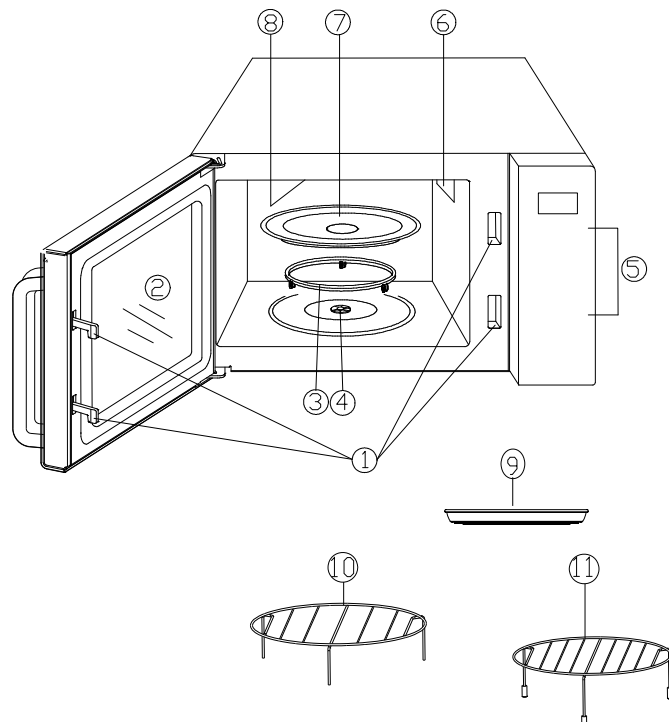
The list below is a general guide to help you select the correct utensils.

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 1
11. Metal Rack 2



CONTROL PANEL



DISPLAY SCREEN

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

NUMBER PADS

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

QUICK COOK BUTTONS

Instant settings to cook popular foods.

REHEAT

Press to set reheat function.

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/ MICRO.+ GRILL

Press to set a grill-cooking program.

Press to select one of two combination cooking settings.

CONV/MICRO+CONV

Press to program convection cooking or micro+convection cooking.

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.

OFC-H1/H2 MENUS

Press to set H1/H2 function or H1/H2 menu cooking program.

HOW TO SET THE OVEN CONTROLS

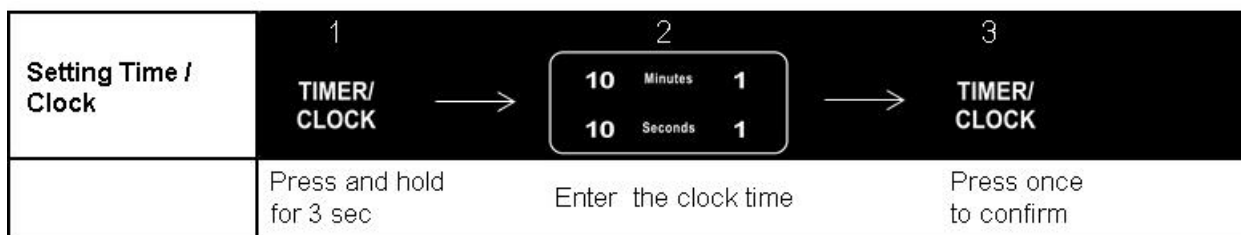
- ◆When the oven first plugged in, beep will sound and the display will show“1:01“ and“CLOCK“.
- ◆After cooking ends, the screen will display End with sound every two minutes until user press any pad or open the door.
- ◆During cooking setting mode, the oven will return to waiting mode if there is not any operation within 20 seconds.
- ◆During cooking, if press STOP/RESET pad once or open the door, the program will be paused, then press START/EXPRESS COOK pad to resume, but if press STOP/RESET pad twice, the program will be canceled.
- ◆The electronically control system of the microwave oven has the feature of cooling. As for any cooking mode with cooking time above 2 minutes, the oven fan will work about 3 minutes automatically to cool the oven for prolonging the life of the oven.

SETTING THE CLOCK

This is a 12 or 24 hours cycle. You can choose it by touching TIMER/CLOCK pad.

FOR EXAMPLE: Suppose you want to set the oven clock time to 8:30.

1. In standby mode, press and hold TIMER/CLOCK pad for 3 seconds to choose 12 hour clock (if you want to choose 24 hour clock, press the pad again).
2. Use the number pads to enter clock time“8 :30”.
3. Press TIMER/CLOCK to confirm.

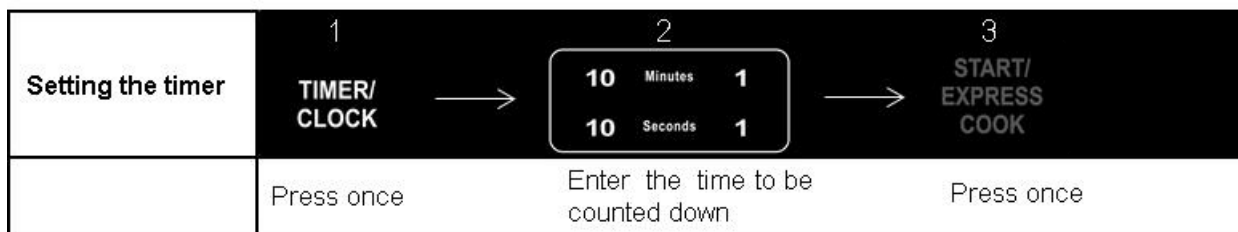


SETTING THE OVEN TIMER

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. The longest time you can set is 99 minutes and 99 seconds.
3. Press START/EXPRESS COOK button.

NOTE: During timing countdown, press TIMER/CLOCK pad once, time countdown can be seen in display for 3 seconds, press STOP/RESET to cancel the function within these 3 seconds.



EXPRESS COOKING

Use this feature to program the oven to start at 100% power conveniently. The max time can be set is 10minutes. Open the oven door and place the food, close it. Press START/EXPRESS COOK button in quick succession to set the cooking time and the oven will auto-start cooking.

Express cooking	1 START/ EXPRESS COOK
	Keep pressing in quick succession to set the cooking time (Max 10 minutes)

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). Then use number pad enter cooking time. Maximum cooking time you can set is 99 minutes and 99 seconds. The oven will start cooking after user press START/EXPRESS COOK pad.

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

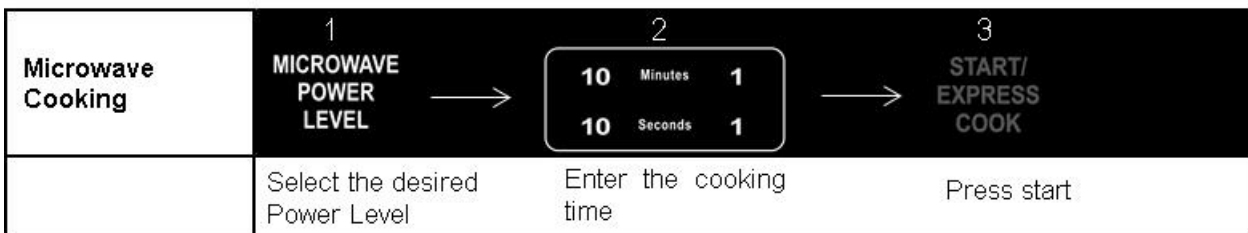
1. Open the oven door and place the food, close it.
2. Press MICROWAVE POWER LEVEL button a number of times till the screen show the intended power.

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 number pads to enter 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. If you need a 100% power cooking program, you can omit the second step.

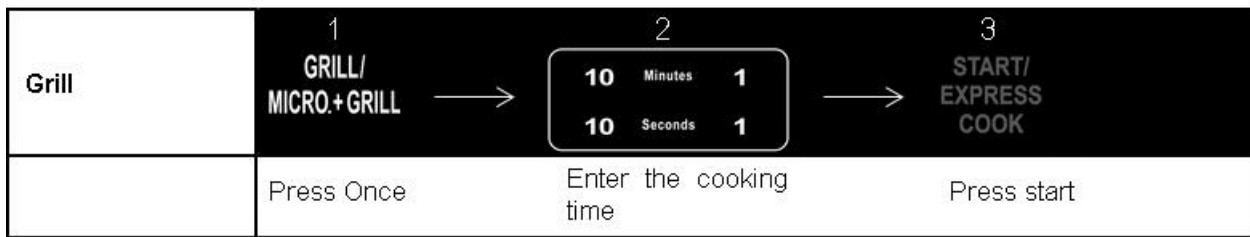


GRILL

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/MICRO+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.

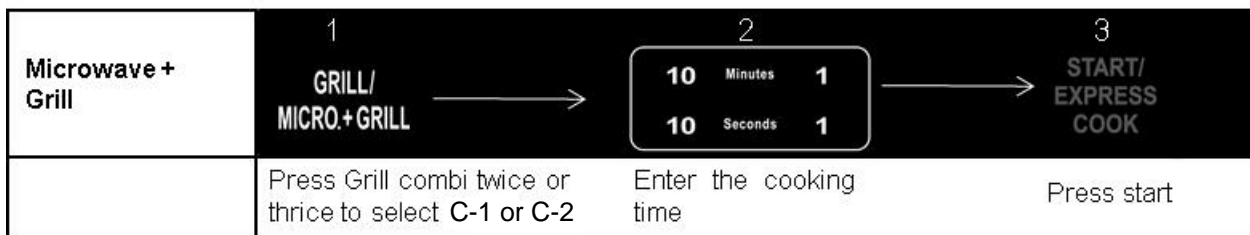
Suppose you want to set combination cooking for 25 minutes.

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

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

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

NOTE: During cooking, you can see the combination cooking power level by pressing GRILL/MICRO+GRILL button.



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.

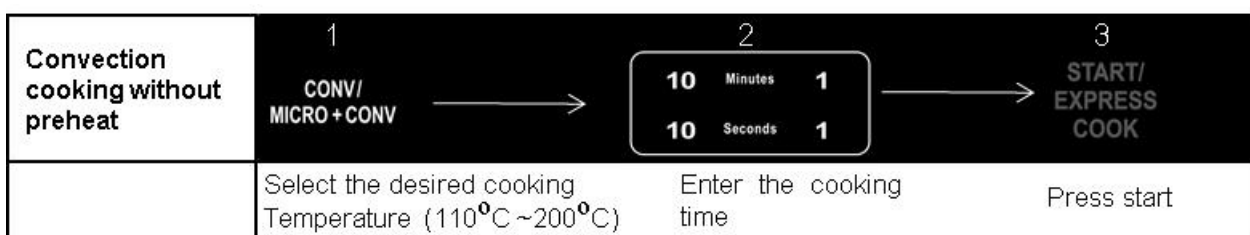
To Cook with Convection

To cook with convection, press CONV/MICRO+CONV button repeatedly to enter the desired convection temperature. (110~200°C)

Suppose you want to cook at 180°C for 40 minutes.

1. Open the oven door and place the food, close it.
2. Press CONV/MICRO+CONV 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 CONV/MICRO+CONV button.



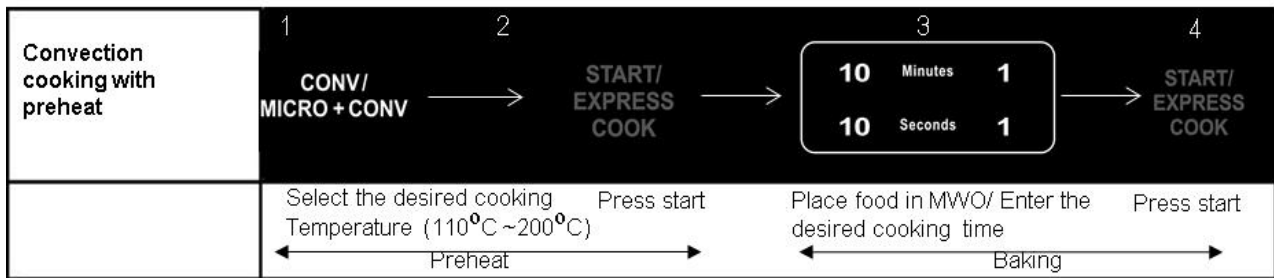
To Preheat and Cook with Convection

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

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

1. Open the oven door and place the food, close it.
2. Press CONV/MICRO+CONV 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.

NOTE: You can check the convection temperature while cooking is in progress by pressing the CONV/MICRO+CONV button. The longest preheat time is 30 minutes and this time can not be set.



MICROWAVE + CONVECTION

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

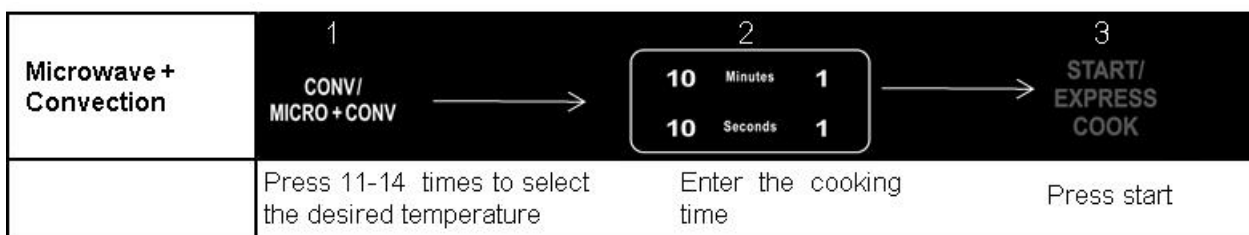
Press CONV/MICRO+CONV button repeatedly to program convection temperature:

	Touch	Temperature(°C)
Comb1	11 times	110
Comb2	12 times	140
Comb3	13 times	170
Comb4	14 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 CONVE/MICRO+CONV button 13 times.
3. Use the number pads to enter cooking time. Maximum cooking time you can set is 99 minutes and 99 seconds.
4. Press START/EXPRESS COOK button to start.

NOTE: You can check the convection temperature while cooking is in progress by pressing the CONV/MICRO+CONV button.



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 repeatedly to set 200g.
3. Press START/EXPRESS COOK to start.

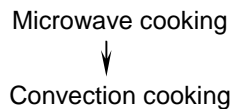
NOTE: During defrosting process, the oven will sound and pause to remind you to turn over the food and then press START/EXPRESS COOK to resume. You can set the weight from 100g to 1800g.

Weight Defrost	1	→	2
	WEIGHT DEFROST		START/ EXPRESS COOK
	Press to select the desired weight		Press start

MULTI-STAGE COOKING

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

Suppose you want to set the following cooking program.



1. Open the oven door and place the food, close it.
2. Set a microwave cooking program. Do not touch START/EXPRESS COOK pad.
3. Set a convection cooking program
4. Press START/EXPRESS COOK button to start.

NOTE: Menu cook, weight defrost, express cooking, deodorizer, keep warm function, steam clean, disinfect and ferment cannot be set in a multi-stage cooking program.

REHEAT FUNCTION

1. In standby mode, press REHEAT pad repeatedly, the display will show "rH:01".
2. Press START/EXPRESS COOK pad once.
3. Press REHEAT pad repeatedly to choose food weight.
4. Press START/EXPRESS COOK pad start cooking.

Reheat	1	2	3	4
	REHEAT	START/EXPRESS COOK	REHEAT	START/EXPRESS COOK
	Press REHEAT repeatedly	Press Once	Press REHEAT repeatedly to select food weight (200 to 800 gms)	Press Start

STEAM CLEAN FUNCTION

1. In standby mode, press STEAM CLEAN/DEODORIZE pad once, the display will show "CLEAN".
2. Press START/EXPRESS COOK button to start.

Steam Clean	1	→	2
	STEAM CLEAN/ DEODORIZE		START/ EXPRESS COOK
	Press once		Press start

DEODORIZE FUNCTION

1. In standby mode, press STEAM CLEAN/DEODORIZE pad twice.
2. Press START/EXPRESS COOK button to start.

Deodorize	1	→	2
	STEAM CLEAN/ DEODORIZE		START/ EXPRESS COOK
	Press twice		Press start

KEEP WARM FUNCTION

1. In standby mode, press KEEP WARM/FERMENT pad once.
2. Press START/EXPRESS COOK button to start.

Keep Warm	1	→	2
	KEEP WARM/ FERMENT		START/ EXPRESS COOK
	Press once		Press start

FERMENT FUNCTION

1. In standby mode, press KEEP WARM/FERMENT pad twice.
2. Press START/EXPRESS COOK button to start.

Ferment Function	1	→	2
	KEEP WARM/ FERMENT		START/ EXPRESS COOK
	Press twice		Press start

DISINFECT FUNCTION

1. In standby mode, press DISINFECT pad once.
2. Press START/EXPRESS COOK button to start.

Disinfect	1 DISINFECT	→	2 START/ EXPRESS COOK
	Press once		Press start

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. Other buttons are disabled.

To cancel the child proof lock: Press STOP/RESET button for 3 seconds, then a beep will sound and the indicator light will turn off.

Child Lock	1 STOP/ RESET	2 MWO beeps/ indicator light ON	3 STOP/ RESET	4 MWO beeps/ indicator light goes OFF
	Press & hold Stop/ Reset button for 3 secs ← To Lock →		Press & hold Stop/ Reset button for 3 secs ← To Unlock →	

POWER SAVE

In standby mode or child lock mode, press POWER SAVE pad once, beep will sound and the oven backlight turn off and the oven enter to power save mode. Press any button or open the oven door can exit power save mode.

Power save	1 POWER SAVE	2 MWO beeps/ Display goes OFF	3 POWER SAVE	4 MWO beeps/ Display turns ON
	Press Power save button once ← To select Power Save mode →		Press any button or open the door ← To exit Power Save mode →	

AUTOMATIC PROTECTION MECHANISM

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

AUTO MENU

It is not necessary to program the cooking time and power level. The oven has 10 categories auto cook menus.

CAKE/CARAMEL

1. In standby mode, press CAKE/CARAMEL pad repeatedly to choose submenu code, the display will show "CA:**".
2. Press START/EXPRESS COOK pad once.
3. Press CAKE/CARAMEL pad repeatedly to choose food weight.
4. Press START/EXPRESS COOK pad start cooking.

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
CA:01	Chocolate Cake	0.350Kg.	Baking cake tin-6 inch	Ingredients	350 gms.	
				Refined flour	115 gms.	
				Butter	55 gms.	
				Eggs	2 Nos.	
				Powdered Sugar	85 gms.	
				Baking Powder	1 tsp.	
				Soda Bi-carb	1/2 tsp.	
				Milk	as required	
				Cocoa Powder	2 tbsp.	
				Chocolate essence	1 tsp.	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
CA:02	Chocolate Brownie	0.300Kg.	Baking cake tin	Ingredients	300 gms.	
				Refined flour	100 gms	
				Butter	75 gms	
				Eggs	2 Nos.	

				Chopped Almonds	3 tbsp.	
				Powdered Sugar	80 gms.	
				Baking Powder	1 tsp.	
				Milk	1 cup	
				Chocolate essence	1 tsp	
				Cocoa powder	2 tbsp.	
				Hot water	1/2 cup	
				Cooking Method		
				1.Sieve the flour with baking powder and keep aside. Mix the cocoa powder with ½ cup of hot water. In another bowl, whisk the powder sugar and butter together. Add the eggs, essence and mix well. Add the almonds to the refined flour and mix well. Combine the maida mix with the butter mixture. Add the cocoa solution to it and mix well. For spoon dropping consistency add milk. Pour the mixture in a square greased 8" baking tin.		
				2.Select the menu and press START. The microwave oven will preheat. After preheating, Place the baking tin on the glass turntable and press START.		
				3.After baking, cool the brownies on a wire rack. Cut and serve.		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
CA:03	Crème Caramel	600 ml	Microwave safe glass bowl/ Tawa+Small pudding moulds-6nos	Ingredients		
				Milk	2 + 1/2 Cup	
				Sugar	8tsp	
				Milk Powder	1tsp	
				Vanilla Essence	1tsp	
				Vanilla Custard Powder	1tsp	
				Eggs	3nos.	
				Sugar	3tbsp	

				Caramel		
				Cooking Method 1. Milk egg mixture preparation method: Mix sugar, milk powder, custard powder in milk. Pour the milk mixture in a deep microwave proof bowl. Select the menu & press START. 2. When beep, Stir the milk and press START. Cool the milk custard once cooked. 3. Beat eggs and essence, Mix in the milk custard. 4. Pour sugar caramel in 6 small heat proof pudding moulds and let set for a minute. 5. Pour egg mixture in the moulds. Place the moulds on tawa. 6. Place the tawa along with custard moulds on glass turntable and press START. 7. Upon beep, cool, refrigerate & Serve Chilled.		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
CA:04	Eggless Cake	0.500Kg.	Baking cake tin	Ingredients	Wt 500 gms	
				Maida	150 gm	
				Butter	100 gm	
				Powdered Sugar	2 tsp.	
				Baking Powder	1 tsp	
				Vanila essence	1 tsp	
				Milkmaid	125 gms.	
				Soda bi carb	1/2 tsp.	

				<p>batter in it.</p> <p>2. Select the menu and press START (preheat mode). Mwo will beep once preheated.</p> <p>3. Place the cake tin on the glass turntable and press START.</p> <p>4. After baking cool the cake on wire rack. Cut and serve.</p>
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Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
CA:05	Marble Cake	0.600Kg.	Baking cake tin	Ingredients	Wt 600gm	
				Refined flour	150 gms	
				Eggs	3nos.	
				Butter	150 gms.	
				Sugar	150gms	
				Baking Powder	1 tsp	
				Vanilla essence	1 tsp	
				Cocoa Powder	2 tbsp	
				Milk or water	As required	
				<p>Cooking Method :</p> <p>1. Whisk the butter and sugar. Gradually add eggs and beat the mixture. Add the sieved maida and baking powder. Add the essence. Add water as required to bring it to dropping consistency.</p> <p>2. Divide the mixture in two parts. Add the cocoa powder in one part. Pour the vanilla batter and cocoa batter alternately in a greased baking square cake tin (6.25inch). Run a spoon through the batter once.</p> <p>3. Select the program and press START. The microwave oven will preheat. After preheating, place the baking tin on the glass turntable and press START.</p> <p>4. After baking, cool the cake on a wire rack. Cut and serve.</p>		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
CA:06	Microwave Chocolate Cake Muffins	0.125Kg.	Silicon muffin moulds	Ingredients	Wt125	
				Refined flour	100 gms	
				Eggs	2nos.	
				Butter	100 gms.	
				Powder Sugar	100 gms	
				Baking Powder	½ tsp	
				Cocoa Powder	1 tbsp	
				Milk or water	1tbsp	
				Cooking Method :		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
CA:07	Orange Muffins	0.380Kg.	Muffin Moulds/Tawa/Low Rack	Ingredients	Wt 380 gm	
				Refined flour	100 gms	
				Butter	60 gms.	
				Eggs	2 No.	
				Orange Juice,	20 ml	
				Sugar	100gms	
				Orange Rind	2tbsp.	
				Baking Powder	1/4 th tsp.	
Cooking Method			<p>1. Sieve together the flour and baking powder and keep aside.</p> <p>2. Whisk the butter and sugar until light</p>			

				<p>and fluffy.</p> <p>3. Whisk the eggs and orange rind. Gradually mix the egg into the sugar-butter mixture.</p> <p>4. Alternately add orange juice, mixing well after each addition, Gradually fold in flour. Put into greased muffin moulds.</p> <p>5. Select the program and press START. The microwave oven will preheat. After preheating, place the muffin moulds on the tawa, and place it on a low rack in microwave oven and press START.</p> <p>6. After baking, cool the muffins on a wire rack.</p>
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Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
CA:08	Dates Muffins	0.200Kg.	Low rack /Heat resistant muffin moulds	Ingredients	Wt 500gm	
				Maida	100 gm.	
				Powdered Sugar	100 gms.	
				Baking Powder	1/2tsp.	
				Eggs	2 Nos.	
				Vanilla Essence	1/2 tsp.	
				Butter	100gms	
				Dates (chopped)	150 gms	

				<p>once preheated.</p> <p>6. Place the muffin moulds on the tawa , and place it on a low rack in microwave oven and press START.</p> <p>7. After baking cool the muffin moulds on wire rack.</p>
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Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
				Ingredients	Wt	
CA:09	Sponge Cake	0.450Kg.	cake tin		450 gm	
				Refined flour	100 gm	
				Butter	90 gm	
				Eggs	2 nos.	
				Powdered Sugar	100 gm	
				Baking Powder	1 tsp	
				Vanila essence	1 /2 tsp	
				Milk	As required.	
			<p>Cooking Method</p> <p>1. Sieve the flour with the baking powder thrice and keep aside. Whisk the butter and powdered sugar until light and fluffy. Beat eggs, essence and add to the creamed mixture little by little, beating thoroughly between each addition. Fold in the flour a little at a time. Pour the cake batter in greased baking tin (6inch).</p> <p>2. Select the program and press START. The microwave oven will preheat. After preheating, place the baking tin on the glass turntable and press START.</p> <p>3. After baking, cool the cake on a wire rack. Cut and serve.</p>			

TEA/COFFEE

1. In standby mode, press TEA/COFFEE pad repeatedly to choose submenu code, the display will show "tC:**".
2. Press START/EXPRESS COOK pad once.
3. Press TEA/COFFEE pad repeatedly to choose food weight.
4. Press START/EXPRESS COOK pad start cooking.

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method			
tC:01	Kadak Chai	200 ml /400 ml	MWS safe glass bowl	Ingredients	Wt 200 ml.	Wt 400 ml	
				Tea Leaves	2 tsp.	4 tsp	
				Milk	150ml	300ml	
				Sugar	1tsp	2 tsp	
				Tea Masala	As per your taste		
				Ginger			
				Elaichi			
				Water	50ml	100ml	
				Cooking Method : In a microwave proof kettle add all ingredients, and Press Start. Sieve and serve hot.			

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
tC:02	Hot Coffee with Vanilla Ice cream	200 ml/400 ml	Microwave Safe Glass Bowl	Ingredients	200 ml	400ml
				Milk	200 ml	400ml
				Sugar	1tbsp	2tbsp
				Coffee Powder	1 tbsp	2 tbsp
				Cooking Method 1. Pour the milk into a microwave safe glass bowl, add the sugar and coffee powder and mix well. 2. Place the bowl in the microwave oven, select the program and press START. 3. Upon beep, serve hot with a scoop of vanilla Ice cream.		

SPAGHETTI

1. In standby mode, press SPAGHETTI pad repeatedly to choose submenu code, the display will show "SP:**".
2. Press START/EXPRESS COOK pad once.
3. Press SPAGHETTI pad repeatedly to choose food weight.
4. Press START/EXPRESS COOK pad start cooking.

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
SP:01	Fusilli Pasta (boil)	0.100Kg.	MW safe Glass Bowl	Ingredients	Wt 100 gm	Wt
				Fusilli Pasta	100 gm	
				Salt	As per taste	
				Water	2 1/2 cups	
				Oil	1tbsp	
				Cooking Method :		
<p>1. Add the pasta, water, salt and oil in a microwave safe glass bowl and place it in the microwave oven.</p> <p>2. Select the program and press START.</p> <p>3. Upon beep, drain the water from the pasta.</p>						

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
SP:02	Italian Pasta (boil)	0.100Kg.	MW safe Glass Bowl	Ingredients	Wt 100 gm	
				Penne Pasta	100 gm	
				Oil	1tbsp.,	
				Salt	As per taste	
				Water	3 1/2 cups	
				Cooking Method		
<p>1. Add the pasta, water, salt and oil in a microwave safe glass bowl and place it in the microwave oven.</p> <p>2. Select the program and press START.</p> <p>3. Upon beep, drain the water from the pasta.</p>						

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
SP:03	Spaghetti Pasta (boil)	0.100Kg.	MW safe Glass Bowl	Ingredients	Wt 100 gm	
				Spaghetti Pasta	100 gm	
				Oil	1tsp.	
				Water	3 1/2 cups	

				<p>Cooking Method</p> <p>1. Mix together the pasta, water ,salt and oil in a microwave safe glass bowl and place it in microwave oven.</p> <p>2. Select the program and press START.</p> <p>3.Upon beep, drain the water from the pasta. Add it to a soup or serve with stir fried vegetables.</p>
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Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
SP:04	Balsamic Mushroom Pasta	0.300Kg.	MW safe Glass Bowl	Ingredients	Wt 300 gm	
				Fettuccine Pasta	150 gm	
				Butter	1tbsp.,	
				Water	2cups	
				Olive oil	1tbsp	
				Shallot	¼ cup	
				Garlic cloves minced	1/2tsp	
				Mushrooms (sliced)	200gms	
				Balsamic vinegar	1/4 th cup	
				Milk cream	¼ cup	
				Parmesan Cheese(graded)	¼ cup +2tbsp for garnishing	
				Parsley (chopped)	1tbsp	
				Salt	To taste	
				Black pepper powder	½ tsp or as per taste	
				Cooking Method		
<p>1. In a large microwave safe cookware, add Fettuccine pasta along with 2 cups of water place it in microwave oven.</p> <p>2. Select menu and press START, Upon beep drain the water from the pasta, toss the pasta with 1tbsp of oil and keep aside.</p>						

				<p>3. In another large microwave safe cookware, add butter, olive oil, shallots and garlic and place it in microwave oven and press START</p> <p>4. Upon beep, add sliced mushrooms, Balsamic vinegar, cream, Parmesan cheese, and boiled pasta and toss to combine. Add salt as per taste.</p> <p>5. Press START to continue cooking. Upon beep sprinkle 2 tbsp Parmesan, Black pepper powder and parsley and serve.</p>
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Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
				Ingredients	Wt	
SP:05	Asian Peanut Spaghetti	0.300Kg.	MW safe Glass Bowl	Ingredients	Wt 300 gm	
				Spaghetti	150 gm	
				Vegetable Stock	2cups	
				Peanut butter	1tbsp.	
				Crushed Roasted Peanuts	75gms	
				Mix vegetables (Julienne carrot, green peas, cauliflower-small florets)	100gms	
				Pasta Sauce	3tbsp	
				Cooking Method		
<p>1. In a large microwave safe cookware, add Spaghetti, mix vegetables, vegetable stock and place it in microwave oven.</p> <p>2. Select Program and press START.</p> <p>3. Upon beep, drain excess water, toss the pasta with peanut butter, add pasta sauce and mix well.</p> <p>4. Garnish with crushed peanuts and serve.</p>						

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method					
SP:06	Spaghetti Squash Shrimp scampi	0.600Kg.	MW safe Glass Bowl	Ingredients	Wt 600 gm				
				Squash	500 gm				
				Olive oil	1tbsp				
				Salt & Pepper	To taste				
				Dried Oregano	1tsp				
				<i>Ingredients for shrimp scampi</i>					
				Shrimp(peeled & deveined)	100gms				
				Butter	1tbsp				
				Olive oil	1tbsp				
				Garlic powder	½ tsp				
				Chilli flakes	1/2tsp				
				Fresh parsley	1tbsp				
				Lemon juice	1tbsp				
				Cooking Method					
				1. Scoop the seeds of the squash and discard. Drizzle with olive oil and sprinkle with salt, pepper and oregano. Place squash in the microwave on glass turntable.					
2. Select the menu and press START.									
3. Upon beep Let it cool until you can handle it safely. Then scrape the insides with a fork to shred the squash into strands.									
4. Add the butter, garlic powder and olive oil in a borosil bowl and press START.									
5. Then add in the shrimp, red chilli flakes and press START									
6. Upon beep, mix in spaghetti of squash, Toss with lemon juice. Top with parsley and serve hot.									

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
SP:07	White Sauce for Spaghetti	0.200Kg.	MW safe Glass Bowl	Ingredients	200 g	
				Unsalted butter	2 tbsp	
				All-purpose flour	2 tbsp	

				Milk	240ml	
				Salt	As per taste	
				Pepper (freshly cracked)	To taste	
				Cooking Method: 1. Add butter & flour in a microwave safe cookware, and place it in the microwave. 2. Select menu and press START. 3. Pour milk, and whisk the mixture to prevent lumps formation. Add salt and pepper. Place it in the mwo and press START. 4. Upon beep, Stirr the contents so that no lumps are formed , Place it in the mwo and press START.		

POTATO

1. In standby mode, press POTATO pad repeatedly to choose submenu code, the display will show "PA:***".
2. Press START/EXPRESS COOK pad once.
3. Press POTATO pad repeatedly to choose food weight.
4. Press START/EXPRESS COOK pad start cooking.

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
PA:01	Potato (boil)	0.200Kg./0.400Kg.	Microwave Safe Glass Bowl	Ingredients	200 g	400 g
				Potatoes	200 g	400 g
				Water	2cups	3cups
				Cooking Method 1. In a microwave safe glass bowl pour water. Wash and cut the potatoes into 8 pcs each, and place them in the bowl with the water. 2. Place the bowl in the microwave oven, select the menu and press START. 3. Use the boiled potatoes to cook dosa subji /stuffed paratha or stuffed veggies.		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
PA:02	Dosa Subzi	0.200Kg.	Microwave Safe Glass Bowl	Ingredients	200 g	
				Potato (Peeled and	200 g	

				Chopped)		
				Onion (Chopped)	1	
				Finely Chopped Green Chillies	2-3	
				Salt	To taste	
				For Tempering		
				Oil	1 tbsp	
				Mustard Seeds	1/2 tsp	
				Cumin Seeds	1/2 tsp	
				Turmeric Powder	1 pinch	
				Curry Leaves	2-3	
				water	¼ cup	
				Coriander Leaves	1tbsp	
				<p>Cooking Method</p> <p>1. Add the peeled and pricked potatoes to 1/4th cup of water in a microwave safe glass bowl, select the program and press START.</p> <p>2. Add the oil, mustard seeds, cumin seeds, curry leaves, green chillies, turmeric powder,salt and onions in a second microwave safe glass bowl and press START.</p> <p>3. Upon beep, mix well and add the boiled chopped potatoes and press START.</p> <p>4. Garnish with coriander leaves.</p>		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
PA:03	Sweet Potato Vegetable Patties	0.300Kg.	Microwave Safe Glass Bowl	Ingredients	300 g	
				Sweet Potatoes (med. size) ~boiled	2nos.	

				Mix vegetables (green beans, carrots, bell peppers, peas etc.) cut into small pieces	1 cup	
				Chilli powder	1tsp	
				Salt	To taste	
				Ginger garlic paste	¼ tsp	
				Garam Masala	½ tsp	
				Fennel Seeds	1/4 tsp	
				<p>Cooking Method</p> <p>1. Peel and mash the potatoes .Mix in all the ingredients .Make small patties out of the mixture.</p> <p>2. Place the patties on crisp tawa and brush them with oil.</p> <p>3. Select the menu and press START(Oven will start preheating) .</p> <p>4. Upon beep, Keep the tawa along with patties in the microwave oven on the low rack and press START.</p>		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
PA:04	Potato Cumin Bread Rolls	0.300Kg.	Microwave Safe Glass Bowl	Ingredients	300 g	
				Sweet Potatoes (med. size) ~boiled	2nos.	
				Cumin powder	½ tsp	
				Chilli flakes	1tsp	
				Salt	To taste	
				Bread slices	4nos.	
				Ghee for roasting	1tbsp	
				Cooking Method		
<p>1. Peel and mash the potatoes .Mix in cumin powder, chilli flakes and salt .keep aside.</p> <p>2. Trim the sides of the bread and roll it out flat</p>						

				<p>using the rolling pin. You will get a thin slice.</p> <p>3. Place the potato filling on one side and roll it tightly towards the other side. Apply some water to the end that you are going to cover and stick together.</p> <p>4. Place the bread rolls on greased tawa .Brush them with ghee, Select the menu and press START-(Oven will start preheating)</p> <p>5. Upon beep, Keep the tawa along with bread rolls in the microwave oven on the low rack and press START.</p> <p>6. Upon beep, flip the rolls and keep it back in microwave oven, and press START.</p>
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Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
				Ingredients		
PA:05	Potato Poha	0.300Kg.	MWS glass bowl	Ingredients	300 gms.	
				Poha	150 gms.	
				Potato chopped (boiled)	200 gms.	
				Onion Chopped	1 Nos.	
				Green Chili	2-1/2	
				<u>For Tempering :</u> Mustard, cumin, asafetida, turmeric, Curry leaves	As required	
				Oil	1tbsp	
				Salt and sugar	As per taste	
				Water	2tbsp	
				<u>For Garnishing :</u> Grated Coconut & Coriander	As per your taste	
				Groundnuts	3tbsp	

				(roasted)		
				Cooking Method 1. In MWS Bowl add oil mustard, cumin, green chilli. Place The bowl in mwo .Select menu & press START. 2. When mwo beep add onions, potatoes, turmeric powder,asafetida, curry leaves. Keep the MWS bowl in Microwave and then press START. 3. When beeps add washed Poha, 2tbsp of water, salt and sugar to taste. Mix well and keep it in the microwave oven. Press START to resume cooking. Garnish with coconut, coriander and groundnuts. Serve hot.		

POPCORN

- 1.In standby mode, press POPCORN pad repeatedly to choose submenu code, the display will show "PC:01".
- 2.Press START/EXPRESS COOK pad once.
- 3.Press POPCORN pad repeatedly to choose food weight.
- 4.Press START/EXPRESS COOK pad start cooking.

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
PC:01	Butter Popcorn	0.099Kg.	Microwave Safe Popcorn Packaging	Ingredients	Wt 99 g	
				Corn in microwave safe packing	99 g	
				Cooking Method 1. Remove the plastic wrap and unfold bag, read all instructions on the packaging, place it in the microwave oven, select the program and press START. 2. Upon beep, carefully remove the bag from microwave; pour popcorn in bowl & Enjoy.		

PIZZA

- 1.In standby mode, press PIZZA pad repeatedly to choose submenu code, the display will show "PI:***".
- 2.Press START/EXPRESS COOK pad once.
- 3.Press PIZZA pad repeatedly to choose food weight.
- 4.Press START/EXPRESS COOK pad start cooking.

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
PI:01	Mini Pizza	0.200Kg.	MW Low Rack /tawa	Ingredients	200 gms.	
				Pizza base	2nos.	
				Pizza spread or sauce	3 tbsp	
				Mix vegetables (Onion, Tomato, Capsicum)	5 tbsp	
				Finely chopped salt, black pepper powder, oregano, chilli flakes	As per your taste.	
				Grated cheese	3 tbsp	
				Oil :to apply on tawa	1tsp	
				Cooking Method		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
PI:02	Pizza (Precooked base)	0.200Kg.	MW Low Rack /tawa	Ingredients	200 gms.	
				Pizza base	1no.	
				Pizza spread or sauce	3 tbsp	
				Mix vegetables	5 tbsp	

				(Onion, Tomato, Capsicum) /Chicken shredded (optional)		
				Finely chopped salt, black pepper powder, oregano, chilli flakes	As per your taste.	
				Grated cheese	3 tbsp	
				Oil : to apply on tawa	1tsp	
				Cooking Method 1. Apply pizza spread on pizza base or sauce on it. Arrange Mix vegetables on pizza. Sprinkle salt, black pepper powder, oregano, chilli flakes. Sprinkle grated cheese on it. 2. Place low rack on glass turntable, Place Tawa on low rack, select menu and press START. (Preheat tawa). 3. When beep, Place pizzas on tawa, Press START to resume cooking.		

HOME MADE GHEE

5. In standby mode, press REHEAT pad repeatedly to choose submenu code, the display will show "rl:01".
6. Press START/EXPRESS COOK pad once.
7. Press REHEAT pad repeatedly to choose food weight.
8. Press START/EXPRESS COOK pad start cooking.

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
rl:01	Ghee	0.500Kg.	MWS heat resistant glass bowl	Ingredients	500 gms.	
				Milk thick Cream	500 gms.	
				Cooking Method: 1. Take the milk cream in a microwave safe glass bowl, place it in the microwave oven, select the program and press START. 2. Upon beep, take out the bowl and let it		

				cool, then sieve to get pure ghee. Store in a glass jar. Note: Select the power level P40 and add cooking time if cream needs to cook further to ease extract ghee.
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MILK REHEAT

1. In standby mode, press REHEAT pad repeatedly to choose submenu code, the display will show "rl:02".
2. Press START/EXPRESS COOK pad once.
3. Press REHEAT pad repeatedly to choose food weight.
4. Press START/EXPRESS COOK pad start cooking.

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
rl:02	Milk Reheat	100ml to 200ml	Microwave safe glass bowl	Ingredients	ml	
				Milk	100/120/140/160/180/200	
				Reheating method: Pour required quantity of milk into a microwave-safe container. Select the program and press START. Upon beep, stir well.		

CHICKEN

1. In standby mode, press CHICKEN pad repeatedly to choose submenu code, the display will show "Cl:**".
2. Press START/EXPRESS COOK pad once.
3. Press CHICKEN pad repeatedly to choose food weight.
4. Press START/EXPRESS COOK pad start cooking.

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
Cl:01	Chicken Moussaka	0.400Kg.	MWS heat resistant glass bowl	Ingredients	400 gms.	
				Eggplants	2 nos.	
				Olive oil	1tbsp	
				Salt	To taste	
				Meat mixture		
				Chicken kheema	150gms	
				Onion	1/2	
				Tomato paste	1 tbsp	
				Tomato Puree	4tbsp	
				Oregano	1 tsp	
				handful of fresh		
				Parsley and Basil	1tsp each	
				Salt	To taste	

				Fresh breadcrumbs	¼ cup	
				Egg whites	2 nos.	
				Oil	1tbsp	
				White Sauce	1 ½ cup	
				Freshly grated parmesan plus more for topping	As per choice	
				Egg yolks	2 nos	
				Salt and Pepper	To taste	
				<p>Cooking Method</p> <ol style="list-style-type: none"> 1. Slice the eggplants as thin as you can and sprinkle with salt. 2. Let it sit for 20 mins.Wash the salt away. 3. Meanwhile in a microwave safe dish, add oil, onion, chicken kheema, tomato puree, Season it with salt, pepper and oregano .Select the menu and press START. 4. Mix parmesan cheese and egg yolk with white sauce and keep aside. 5. Arrange eggplants, in a microwave safe plate, brush with 1 tbsp oil, keep plate in microwave oven and press START. 6. Ready to assemble 7. Add breadcrumbs, parsley, basil and egg whites to meat mixture. 8. Spray the 9 by 9 inch baking dish with oil. 9. Layer eggplant at the bottom of the dish. 10. Spoon the meat mixture. 11. Keep alternating it. 12. Top it with white sauce. 13. Sprinkle with parmesan cheese. 14. Place it in the microwave and press START. 15. Serve it with crusty bread and enjoy. 		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
CI:02	Chicken Jalfreji	0.500Kg.	MW safe Glass Bowl	Ingredients	500 g	
				Chicken (Cut into Medium Size Pieces)	400 g	
				Onion (Chopped)	1	
				Garlic (Chopped)	4-5 flakes	
				Tomato Puree	1/2 cup	
				Grated Ginger	1 tsp	
				Garam Masala	1 tsp	
				Cumin Powder	1 tsp	
				Red Chilli Powder	1 tsp	
				Lemon Juice	1/2 tsp	
				Turmeric Powder	1 /2 tsp	
				Oil	3 tbsp	
				Chopped Capsicum	1 No	
				Milk cream	1/2 cup	
				Salt	To taste	
			<p>Cooking Method</p> <p>1. Mix together the oil, onion, ginger, garlic, turmeric powder and chicken in a microwave safe glass bowl, place it in the microwave oven, select the menu and press START.</p> <p>2. Upon beep add capsicum, tomato puree, garam masala, cumin powder, red chilli powder, lemon juice and salt. Mix well and press START. Upon beep, add the cream, mix well and serve hot.</p>			

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
CI:03	Grilled Chicken Legs	0.400Kg.	Tawa/high rack	Ingredients		
				Chicken Leg	400 g	
				Curds	150 g	
				Lemon Juice	1 tsp	
				Salt	To taste	
				Red Chilli Powder	1 tsp	
				Ginger-Garlic Paste	2 tbsp	
				Cornflour	1 tbsp	
				Chopped Coriander	2 tbsp	
				Dry Fenugreek Leaves	2 tsp	
				Paprika	1tsp	
				Lemon slices	To serve	
				Cooking Method		
				<p>1.In a bowl, add yogurt, ginger-garlic paste, lemon juice, salt, red chilli powder, coriander, fenugreek leaves ,paprika and cornflour and marinate the chicken with all these ingredients and put it in refrigerator for half an hour.</p> <p>2.When the chicken is marinated, put it on the tawa .Place it on the high rack in the microwave oven.</p> <p>3.Select the menu and press START.</p> <p>4.Upon beep, turn the chicken legs over and press START. Serve hot with lemon slices.</p>		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
CI:04	Chicken Sausages	0.250Kg.	Tawa /High rack	Ingredients		
				Chicken Sausages	250 g	
				Oil	2 tbsp	

				<p>Cooking Method</p> <p>1.Brush the sausages with oil and place it on the tawa. Place the tawa on the high rack in the microwave oven.</p> <p>2.Select the menu and press START.</p> <p>3.Upon beep, turn the sausages over and press START. Serve hot.</p>
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Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
CI:05	Chicken Pulao	0.200Kg.	Microwave Safe Glass Bowl	Ingredients	200 g	
				Basmati Rice (Soaked for 15 min)	1cup	
				Boneless Chicken Pieces	200gms	
				Ginger garlic paste	1 ½ tsp	
				Onions, Chopped	1no	
				Tomato, Chopped	1no	
				Green chillies	2nos	
				Red chilli powder	1tsp	
				Cloves	3-4nos	
				Cinnamon	2"	
				Black Cardamom	2	
				Bay leaf	1no.	
				Ghee	2tsp	
				Salt	To taste	
				Turmeric powder	1tsp	
Water	2 cups					

				<p>Cooking Method</p> <p>1.Wash chicken and let it drain excess water in a colander</p> <p>Meanwhile ,Mix together the ghee, onion, tomato, green chillies ,cloves,cinnamon,cardamom,bay leaf ,ginger garlic paste .Place the bowl, in the microwave oven, Select the menu and press START.</p> <p>2.Upon beep, Add chilli powder, chicken, turmeric and mix well, place it back in microwave oven and press START.</p> <p>3.Upon beep, add rice, 2cups of water and salt, mix well and press START.</p>
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Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
CI:06	One Dish Italian Chicken and Rice	0.500Kg.	Microwave Safe Glass Bowl	Ingredients	500 g	
				Basmati Rice (Soaked for 15 min)	1cups	
				Boneless Chicken Pieces	200gms	
				Pepper powder	½ tsp	
				Garlic powder	1tsp	
				Onion powder	1tsp	
				Vinegar	1tbsp	
				Oregano	1/2 tsp	
				Oil	3tbsp	
				Tomatoes ,diced	2nos.	
				Fresh Spinach leaves (cut lengthwise strips)	160gms	
				Chicken Broth	2 ½ cups	
				Mozarella Cheese -grated	1/2 Cup	
				Salt	To taste	
Cooking Method			1.Mix together tomatoes, oil, salt, pepper, garlic powder, onion powder, vinegar, and			

				<p>oregano in microwave safe bowl. Place the bowl in the microwave oven, Select the menu and press START.</p> <p>2.Upon beep, add Spinach and chicken mix well and press START.</p> <p>3.Upon beep,add rice and chicken broth, mix well and press START. Sprinkle mozzarella Cheese and Serve hot.</p>
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H1/H2 MODE

H1:

- 1.In standby mode, press OFC-H1/H2 PREHEAT pad once. The display will show"H-1".
- 2.Press START/EXPRESS COOK pad to start. The oven preheats 2 minutes at 100% power level. When the oven reaches the programmed temperature, the display will show":" and "GRILL" with sound every 10 seconds.
- 3.Open the door and place container of food at the center of cavity floor.
- 4.Press number pad within 1 minute to enter cooking time. The longest cooking time you can set is 99 minutes and 99 seconds.
- 5.Press START/EXPRESS COOK pad to start.



H2:

- 1.In standby mode, press OFC-H1/H2 PREHEAT pad twice. The display will show"H-2".
- 2.Press START/EXPRESS COOK pad to start. The oven preheats 2 minutes at 100% power level. When the oven reaches the programmed temperature, the display will show":" and "CONV" with sound every 10 seconds.
- 3.Open the door and place container of food at the center of cavity floor.
- 4.Press number pad within 1 minute to enter cooking time. The longest cooking time you can set is 99 minutes and 99 seconds.
- 5.Press START/EXPRESS COOK pad to start.

NOTE: When reaches preheat temperature, if there is not any operation within 1 minute, the oven will auto stop and return to standby mode.



H1/H2 MENUS (HC)

1.In standby mode, press OFC-H1/H2 PREHEAT pad repeatedly to choose menu code, the display will show "HC:**".

2.Press START/EXPRESS COOK to confirm.

3.Press OFC-H1/H2 PREHEAT pad to choose food weight or amount.

4.Press START/EXPRESS COOK pad to start cooking.

H1/H2 menus:

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method					
				Ingredients	Wt 200 gm				
HC:01	Toast Exotica	0.200Kg.	Tawa / Low rack	Bread Slices (sliced)	2				
				Sandwich spread	1tsp				
				Butter	1 Tsp				
				Paneer-grated	100 gms				
				Green lettuce leaves chopped -(dip in chilled water overnight and pat dry	2				
				Small tomato	1no.				
				Salt and pepper	to taste				
				Mustard sauce	To taste				
				Black olives(sliced)	Few slices				
				Cheddar cheese	1/4 cup				
				Cooking Method					
							1.Apply butter to the bread, followed by sandwich spread , spread grated paneer, arrange tomato slices, top tomatoes with mustard and then arrange olive slices. Grate Cheese.		
							2.Place low rack on the glass turntable. Keep tawa on the low rack.		

				<p>3.Select the menu and press START.(to preheat tawa.</p> <p>4.Place Toast Exotica on the hot tawa and press START.</p> <p>5.Sprinkle salt & pepper, chopped lettuce leaves on toast exotica before serving.</p>
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Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
HC:02	Crunchy Chicken	0.250Kg.	Low rack/Tawa	Ingredients	250 gms.	
				chicken breasts	2nos	
				-wash and pat dry .chill in the freezer for 20 minutes, Cut lengthwise into thin 1/2" broad, long stripes		
				Marinade		
				olive oil	1-2 tbsp	
				balsamic vinegar	1-2 tbsp	
				crushed garlic	1 ½ tbsp	
				mustard paste	1tsp	
				tomato ketchup	2tsp	
				salt and pepper	To taste	
				For Coating-Egg white & bread Crumbs	As required	
				Cooking Method		
				<p>1.Mix all ingredients of the marinade in a bowl.</p> <p>2.Marinade chicken stripes in the marinade .keep covered in the refrigerator</p>		

				<p>for 1-2 hours or overnight in fridge.</p> <p>3.Dip the chicken fingers in egg white and coat with dry bread crumbs.</p> <p>4.Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the program and press START. (to preheat tawa)</p> <p>5.Upon beep, Place chicken coated with bread crumbs on hot tawa, replace it in the microwave and press START.</p> <p>6. Upon beep, Serve hot.</p>
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Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
HC:03	French Fries	0.130Kg.	Low rack/Tawa	Ingredients	130g	
				Instant French Fries	130 g	
				Oil	1 tsp	
				Cooking Method		
			<p>1.Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the program and press START. (to preheat tawa)</p> <p>2.Upon beep, Put instant French fries on the greased tawa and brush with oil, and press START.</p> <p>3.Sprinkle with salt and serve hot.</p>			

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
HC:04	Omelet	0.150Kg.	Tawa /Low rack	Ingredients	150 g	
				Eggs	2	
				Onion (Chopped)	1	
				Tomato (Chopped)	1tbsp	
				Milk	1 tbsp	
				Salt and Pepper	As required	
				Oil	1 tsp	
				oregano	1tsp	

				Chilli flakes	1tsp	
				Grated Paneer	2tbsp	
				Coriander Leaves (chopped)	1tbsp	
				Cooking Method		
				1. Beat the eggs, mix the chopped onions, tomatoe, coriander, salt, pepper, milk, oregano, chilli flakes, grated paneer and mix well.		
				2. Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the program and press START. (to preheat tawa)		
				3. Upon beep, Pour the egg mixture on tawa, spread it well and press START.		
				4. Upon beep, serve hot.		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
HC:05	Crunchy Paneer	0.200Kg.	Tawa /Low rack	Ingredients	200 g	
				Paneer, Cut lengthwise, long stripes as per individual choice	200gms	
				Ingredients for marinade		
				Curd	3tbsp	
				Ginger garlic paste	1tsp	
				Milk	1 tbsp	
				Chilli Powder	½ tsp	
				Garam masala	½ tsp	
				Black pepper powder	¼ tsp	
				Salt	1tsp	
				Cornflour	2tbsp	

				Dry bread crumbs: For coating	100 gms	
				Cooking Method 1.Mix all ingredients of the marinade in a bowl.Marinade Paneer stripes in the marinade .Coat the Paneer fingers with dry bread crumbs . 2.Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the menu and press START. (to preheat tawa) 3.Upon beep, Place the Paneer on tawa and press START. 4.Upon beep, serve hot.		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
HC:06	Patrani Machi	0.300Kg.	Tawa /Low rack	Ingredients	300 g	
				Bhetki fish fillet (wash and drain water)	300gms	
				Salt	¼ tsp	
				Lemon juice	1tbsp	
				Marinade 2		
				Coconut grated	½ cup	
				Coriander	50gms	
				Green chillies chopped	5-6 nos	
				Black mustard paste	2tbsp	
				Kashmiri chilli powder	1/2tsp	
				Mustard oil	3tbsp	
				Salt	To taste	
				Banana leaves : for covering	Wash and wipe clean with a soft	

				fish	clean cloth.	
				Cooking Method 1. Marinade fish with salt and lemon juice for 10 minutes. 2. Mix all the ingredients of marinade 2 and mix in fish fillet. 3. Wrap one piece of fish fillet to banana leaf. 4 Brush oil on the patrani machi. 5. Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the program and press START. (to preheat tawa) 6. Upon beep, Place banana leaf wrap fish on the tawa and press START. 7. Upon beep, serve hot.		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
HC:07	Veg Fingers	0.250Kg.	Tawa /Low rack	Ingredients	250 g	
				Veg. Fingers (Ready to fry)	250gms	
				Oil	1tbsp	
				Cooking Method 1. Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the program and press START. (to preheat tawa) 2. Upon beep, Place Ready to fry Veg. fingers on the tawa, brush veg. fingers with oil and press START. 3 Upon beep, serve hot.		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
HC:08	Sabudana Vada	0.250Kg.	Tawa/Low rack	Ingredients		
				Sabudana (Soaked)	4 cups	
				Boiled potato(mashed)	2 medium	

				Green chillies	6-7 nos or as per taste	
				Chopped coriander	3-4 tbsp	
				Groundnuts (roasted and crushed)	¾ th cup	
				Besan	2 tbsp	
				Rajgeera flour	1tbsp	
				Sugar	½ tsp	
				Cumin	1tsp	
				Olive oil	2 tbsp for frying	
				<p>Cooking Method</p> <p>1.Wash the sago with water 2-3 times and discard all the water and leave it covered overnight. Apply about 2-3 tsp of yogurt while leaving it to soak overnight, this imparts a mildly sour taste to the vada.</p> <p>2.Mix all the other ingredients into the sago and mix properly, ensure that the potatoes are properly mashed.</p> <p>3.Make medium size balls and flatten them to give the vadas shape.</p> <p>4.Place low rack on the glass turntable. Keep tawa(grease with oil) on the low rack.</p> <p>5.Select the program and press START. (to preheat tawa)</p> <p>6.Upon beep, Place Sabudana Vada on the tawa, brush them with oil and press START.</p> <p>7.Upon beep, serve hot.</p>		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
HC:09	Veg Manchurian	0.250Kg.	Tawa /Low rack	Ingredients		
				Cabbage (grated)	½ cup	
				Carrot (grated)	½ cup	
				French beans(chopped)	¼ cup	
				Spring onions	¼ cup	

				(chopped)		
				cornflour	2tbsp	
				Maida	1 tbsp	
				Pepper powder	1/8 th tsp	
				Olive oil	2 tbsp for frying	
				<p>Cooking Method</p> <p>1.Mix in all the ingredients with vegetables (grated /chopped) until it binds together as a dough .(<i>microwave at PHI for a minute</i>)</p> <p>Take a small portion of the mixture in your hands. press and roll it in your palm and make a round veggie ball.</p> <p>2.Place low rack on the glass turntable. Keep tawa(grease with oil) on the low rack.</p> <p>3.Select the program and press START. (to preheat tawa)</p> <p>4.Upon beep, Place Manchurian on the tawa, and press START.</p> <p>5.Upon beep, serve hot or add to Manchurian gravy.</p>		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
HC:10	Samosa	0.250Kg.	Tawa /Low rack	Ingredients	250 g	
				Samosas (Ready to fry)	250gms	
				Oil	1tbsp	
				<p>Cooking Method</p> <p>1.Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the program and press START. (to preheat tawa)</p> <p>2.Upon beep, Place Ready to fry samosas on the tawa, brush the samosas with oil and press START.</p> <p>3.Upon beep, serve hot.</p>		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
HC:11	Potato wedges	0.180Kg.	Tawa /Low rack	Ingredients	180 g	
				Potato wedges (Ready to fry)	180gms	
				Oil	1tbsp	
				Cooking Method 1.Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the program and press START. (to preheat tawa) 2.Upon beep, Place Ready to fry Potato wedges on the tawa, brush them with oil and press START. 3.Upon beep, serve hot.		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
HC:12	Chicken Nuggets	0.200Kg.	Tawa /Low rack	Ingredients	200 g	
				Chicken Nuggets (Ready to fry)	200gms	
				Oil	1tbsp	
				Cooking Method 1.Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the program and press START. (to preheat tawa) 2.Upon beep, Place Ready to fry Chicken Nuggets on the tawa, and press START. 3.Upon beep, serve hot.		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
HC:13	Veg. Spring Rolls	0.200Kg.	Tawa /Low rack	Ingredients	200 g	
				Veg Spring Rolls (Ready to fry)	200gms	

				Oil	1tbsp	
				Cooking Method 1.Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the menu and press START. (to preheat tawa) 2.Upon beep, Place Ready to fry veg Spring rolls on the tawa, and press START. 3.Upon beep, serve hot.		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
HC:14	Aloo Tikki	0.200Kg.	Tawa /Low rack	Ingredients	200 g	
				Aloo Tikki (Ready to fry)	200gms	
				Oil	1tbsp	
				Cooking Method 1 .Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the menu and press START. (to preheat tawa) 2.Upon beep, Place Ready to fry aloo tikki on the tawa, and press START. 3 .Upon beep, serve hot.		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
HC:15	Smilies	0.250Kg.	Tawa/low rack	Ingredients	250gms	
				Instant Smilies	10 pieces	
				Oil	1 tsp	
				Cooking Method 1.Place oil greased tawa on low rack in microwave oven. Select menu and press START. 2.Upon beep, place the smilies on the tawa, brush with oil and press START. 3.Sprinkle with salt and serve hot.		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
HC:16	Dosa (soft)	60ml per dosa	Tawa/high rack	Ingredients		
				Dosa batter (room temp)	160ml	
				Oil	4 tsp	
				Cooking Method 1.Place oil greased tawa on high rack in microwave oven. Select the menu and press START. 2.Upon beep, pour & spread dosa batter on the tawa and press START. 3. Upon beep remove dosa, keep the high rack along with the oil greased tawa in the mwo and press START to preheat tawa.repeat step 2 Note: You can make 5 dosas by repeating step 3 & Step 2. After first dosa (60ml), the display will show countdown for 10 seconds, open and close the door within the 10 seconds, the system will auto automatic switch over to dosa 2(60ml) and the display will show total cooking time. Press START/QUICK START to start. In this way, the END is displayed directly until cooking to dosa 6(60ml).		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
HC:17	Parmesan Cauliflower Bites	0.200Kg.	Borosil bowl/Low rack/Tawa	Ingredients	200gms	
				Bread Crumbs	1Cup	
				Parmesan Cheese	¼ cup	
				Cauliflower Florets	4 cups	
				Egg	1no.	
				Paprika, garlic powder,	¼ tsp each	

				black pepper powder, Onion powder, Oregano and thyme		
				Salt	To taste	
				Oil	2tbsp	
				<p>Cooking Method</p> <p>1.Place the borosil bowl with cauliflower florets in microwave oven. Select the menu and press START.</p> <p>2.In a large bowl, combine breadcrumbs, Parmesan cheese, paprika, garlic powder, black pepper powder, onion powder, oregano, salt and thyme.</p> <p>3.working in batches, Dip cauliflower in into eggs, and dredge in bread crumbs mixture, pressing to coat.</p> <p>4.Preheat the oil greased tawa : keep it on low rack in microwave oven ,select the menu and press START.</p> <p>5.Upon beep, place the cauliflower on the tawa, brush with oil and press START.</p> <p>6.Serve hot</p>		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
HC:18	Beetroot Rolls	0.200Kg.	Low rack/Tawa	Ingredients	200gms	
				Boiled and mashed potato	1no.	
				Beetroot boiled and grated	1no.	
				boiled carrot	1 small	
				Onion Chopped	1no	
				Cumin powder	1tsp	
				Salt	To taste	
				Garam masala	1 tsp	
				Chaat masala	1tsp	

				Lemon juice	1 tsp	
				Bread crumbs	2 tbsp.	
				Oil	1 tbsp	
				<p>Cooking Method</p> <p>1 .Add onion, grated carrot, beetroot , Cumin powder, garam, masala, lemon juice, salt, chaat masala and mashed potato. Mix thoroughly to bind the ingredients together.</p> <p>2.Take a portion of the mixture, and roll it to give desired shape.</p> <p>3.Roll them in bread crumbs to coat them properly.</p> <p>4.Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the menu and press START. (to preheat tawa)</p> <p>5.Upon beep, Place beetroot rolls on the tawa, and press START.</p> <p>6.Upon beep, serve hot.</p>		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
HC:19	Paneer And Oats Tikki	0.250Kg.	Low rack/Tawa	Ingredients	250gms	
				Oats (grind to powder)	1cup	
				Brown bread crumbs	¼ cup	
				Grated carrots	½ cup	
				Grated Paneer	100gms	
				Boiled potato (boiled & mashed coarsely)	1cup	
				Mint leaves powder	1tsp	
				Green chillies (chopped)	2-3nos	
				Grated ginger	1 tsp	
				Coriander leaves	½ cup	
				Chat masala	1tsp	

				Red chilli powder	1 tsp	
				Ajwain seeds	1 tsp	
				curd	As required	
				Salt	To taste	
				Oil	1tbsp	
				<p>Cooking Method</p> <p>1.Mix together coriander leaves, mint leaves powder , ginger, green chillies , mashed potatoes, ground oats, grated carrot, grated paneer ,green chillies chopped,chat masala,chilly powder and ajwain seeds.</p> <p>2.Add curd to bind the ingredients together.Add salt as per taste.</p> <p>3.Lightly wet hands and make 12 tikkis from this mixture.</p> <p>4.Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the menu and press START. (to preheat tawa)</p> <p>5.Upon beep, Place Paneer Oats Tikki on the tawa, brush with oil and press START.</p> <p>6.Upon beep, serve hot.</p>		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
HC:20	Egg Fry	0.050Kg.	Low rack/Tawa	Ingredients	50gms	
				Egg	1no	
				Salt	To taste	
				Oil	1tbsp	
				<p>Cooking Method</p> <p>1.Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the menu and press START. (to preheat tawa)</p> <p>2.Upon beeps, break egg on the tawa, and press START.</p> <p>3.Upon beep, flip the egg and press START.</p> <p>4.Sprinkle salt and serve.</p>		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
HC:21	Stuffed Brinjal	0.200Kg.	Low rack/Tawa	Ingredients	200gms	
				Brinjal	200gms	
				Boiled and mashed potato	3-4nos	
				Garam masala	½ tsp	
				Amchur powder	1 tsp	
				Ginger garlic paste	1tsp	
				Turmeric powder , redchilli powder,coriander powder, cumin powder	¼ tsp each	
				Salt	To taste	
				Oil	1tbsp	
				Cooking Method		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
HC:22	Veg Pakodas	0.060Kg.	Low rack/Tawa	Ingredients		
				Besan	1cup	
				Onion chopped	¼ cup	
				Chopped Palak	¼ cup	

				Grated carrot	1tbsp	
				Ginger garlic paste	½ tsp	
				Oil	3 tsp	
				Salt	To taste	
				water	100ml	
				<p>Cooking Method</p> <p>1.Mix all the ingredients for preparing veg pakoda thick batter.</p> <p>2.Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the menu and press START. (to preheat tawa)</p> <p>3.Upon beeps, place 1 tbsp of batter each covering the space on the tawa, and press START.</p> <p>4.Serve hot</p>		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
HC:23	Cheese Straws	0.150Kg.	Tawa	Ingredients		
				Maida	100 gms	
				Butter	50 gms	
				Grated cheese	25 gms.	
				Cold water	as required	
				pepper powder	^{1/4} tsp,	
				Baking Powder	1/8 tsp.,	
				chili powder	^{1/4} tsp	
				salt	¼ tsp	
				<p>Cooking Method</p> <p>1.Sieve the maida, pepper powder, baking powder, chilli powder and salt in a bowl.</p> <p>2.Mix the flour, butter and cheese and add a little cold water to make a soft dough.</p> <p>3.Roll it as a roti and cut thin strips, twist them and keep aside.</p> <p>4.Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the</p>		

				<p>menu and press START. (to preheat tawa)</p> <p>5. Upon beeps, place the cheese straws on the tawa, and press START.</p> <p>6. Cool the cheese straws on a wire rack and Serve with tea or coffee.</p>
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Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
HC:24	Fish Fingers	0.200Kg.	Tawa /Low rack	Ingredients	200 g	
				Fish Fingers (Ready to fry)	200gms	
				Oil	1tbsp	
				Cooking Method		
			<p>1. Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the menu and press START. (to preheat tawa)</p> <p>2. Upon beep, Place Ready to fry Fish fingers on the tawa, and press START.</p> <p>3. Upon beep, serve hot.</p>			

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
HC:25	Achaari Bhindi	0.150Kg.	Tawa /Low rack	Ingredients		
				Lady Fingers (Ready to fry)	150gms	
				Chilli powder	½ tsp	
				Salt	To taste	
				Chat masala	1tbsp	
				Turmeric powder	¼ tsp	
				Amchur powder	½ tsp	
				Oil	1tbsp	
			<p>1. Mix together chilli powder, salt, chat masala, turmeric powder and amchur powder</p>			

				<p>2.Wash bhindi and dry it with clean kitchen cloth. Separate the ladyfingers lengthwise into 2 pieces.Apply the spice mix to bhindi.Mix in oil.</p> <p>3.Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the menu and press START. (to preheat tawa)</p> <p>4. Upon beep, Place spiced lady fingers on the tawa, and press START.</p> <p>5. Upon beep, serve hot.</p>
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Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
HC:26	Fish Tandoor	0.250Kg.	Low rack/Tawa	Ingredients	Wt 250gm	
				Pomfret (clean the fish)	250gms	
				Lemon juice	1tbsp	
				Coriander (fresh leaves)	50gms	
				Green chilli chopped	4nos	
				Garlic	8 flakes	
				Kashmiri Chilli Powder	1tsp	
				Besan flour	1tsp	
				Mustard Oil	4tbsp	
				Tandoori Food Color	A pinch	
				Salt	As per taste	

				<p>Cooking Method</p> <ol style="list-style-type: none"> 1. Marinade fish with salt and lemon juice for 5 minutes. 2. Grind green chilli, coriander & garlic to fine paste .Add chilli powder, besan, food color and mix well. 3. Apply spice paste to fish and let it marinate for 10 minutes. 4. Place low rack on the glass turntable. Place tawa on low rack. 5. Select the menu and Press START. To preheat tawa 6. When beep , place the fish on the tawa and press START 7. Serve hot.
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Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
HC:27	Aloo Paneer Paratha	0.800Kg.	Tawa /High rack	Ingredients		
				Maida	1 cup	
				Potato (boiled & Mashed)	1no	
				Paneer (grated)	4tbsp	
				Coriander Leaves	1tsp	
				Jeera powder	1tsp	
				Garlic powder	1tsp	
				Garam masala	1/2 tsp	
				Salt	As per taste	
				Olive oil	2tsp	
				Cooking Method		
1. Mix the maida & water into soft dough.						
2. For preparing Stuffing: Mix together mashed potato, paneer, coriander,jeera, Garlic, garam masala and salt.						
3.Roll out a portion of the dough (70gms)into						

				<p>4" diameter.</p> <p>4. Place portion of stuffing at the centre and bring the edges together at the centre to seal tightly.</p> <p>5. Roll out again into a circle of 6" diameter.</p> <p>6. Place high rack on the glass turntable. Keep oil greased tawa on the high rack. Select the program and press START.</p> <p>7. Upon beep, Place the paratha on tawa, and press START.</p> <p>8. Upon beep, flip the paratha upside down on the tawa and press START</p> <p>9. Upon beep, serve paratha hot with curd.</p>
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Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
HC:28	Cheesy Garlic Bread	0.100Kg.	Tawa /Low rack	Ingredients		
				Bread slices	2nos	
				Pizza Cheese Grated	100gms	
				Oregano	1tsp	
				Black pepper powder	½ tsp	
				Milk	3 tbsp	
				Garlic paste	1tsp	
				Butter	2tbsp	
				Cooking Method		
<p>1. Spread butter and garlic paste mix on bread.</p> <p>2. Mix in cheese, oregano, black pepper and milk and spread on top of butter and garlic layer.</p> <p>3. Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the program and press START. (to preheat tawa)</p> <p>4. Upon beep, Place cheesy garlic bread on the tawa, and press START.</p> <p>5. Upon beep, serve hot.</p>						

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
HC:29	Omlette Tortilla Wrap	0.200Kg.	Tawa /Low rack	Ingredients		
				Egg whites	2nos	
				Small onion, thinly sliced	1no	
				Chopped tomato	1tbsp	
				Fat free milk	1tbsp	
				Oregano	1tsp	
				Pepper	1/8 tsp	
				Capsicum thinly sliced	1/4 th	
				Red chilli flakes	1tsp	
				Grated paneer	2tbsp	
				Salt	To taste	
				Grated Cheese: to spread on top of omlette	1tbsp	
				Tortilla wrap	1no	
				Tomato sauce	To serve	
				Cooking Method		
<p>1. In a small bowl, whisk the egg whites, onion sliced, chopped tomato, milk, oregano, pepper, capsicum, red chilli flakes, salt and paneer.</p> <p>2. Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the menu and press START. (to preheat tawa)</p> <p>3. Upon beep, Place tortilla wrap, pour egg mix on the tawa, and press START.</p> <p>4. Upon beep, roll the tortilla wrap and serve hot with tomato sauce.</p>						

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
HC:30	Baked Arbi	0.250Kg.	Low rack/Tawa	Ingredients	250gms	
				Arbi / yam / Seppankizhangu	250gms	
				Red Chili powder	1tsp	
				Ginger garlic paste	½ tsp	
				Cornflour	½ tsp	
				Salt	To taste	
				Oil	1tbsp	
				Cooking Method		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
HC:31	Simla Mirch Stuffed	0.200Kg.	Low rack/Tawa	Ingredients	200gms	
				Simla Mirch	200gms	
				Boiled and mashed potato	3-4nos	
				Garam masala	½ tsp	
				Amchur powder	1 tsp	
				Ginger garlic paste	1tsp	
				Turmeric powder , redchilli powder,	¼ tsp each	

				coriander powder, cumin powder		
				Salt	To taste	
				Oil	1tbsp	
				<p>Cooking Method</p> <p>1. Slit the simla mirch, add salt and keep aside.</p> <p>2.Potato stuffing: Mix together mashed potato, garam masala, amchur powder, ginger garlic paste, turmeric powder, red chilli powder, coriander powder, cumin powder and salt.</p> <p>3.Stuff the mirch with the potato stuffing .</p> <p>4.Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the menu and press START. (to preheat tawa)</p> <p>5.Upon beeps, place the stuffed mirch, and press START.</p> <p>6. Upon Beep, brush the mirch with oil and press START</p> <p>7 .Serve hot.</p>		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
HC:32	Stuffed Karela	0.200Kg.	Low rack/Tawa	Ingredients	200gms	
				karela	200gms	
				Boiled and mashed potato	3-4nos	
				Garam masala	½ tsp	
				Amchur powder	1 tsp	
				Ginger garlic paste	1tsp	
				Turmeric powder , redchilli powder, coriander powder, cumin powder	¼ tsp each	
				Salt	To taste	

				Oil	1tbsp	
				<p>Cooking Method</p> <p>1. Slit the karela, add salt and keep aside.</p> <p>2. Potato stuffing: Mix together mashed potato, garam masala, amchur powder, ginger garlic paste, turmeric powder, red chilli powder, coriander powder, cumin powder and salt.</p> <p>3. Stuff the karela with the potato stuffing .</p> <p>4. Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the program and press START. (to preheat tawa)</p> <p>5. Upon beeps, place the karela, and press START.</p> <p>6. Upon beep, brush the karela with oil and press START</p> <p>7. Serve hot.</p>		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
HC:33	Bati	0.350Kg.	Low rack + Tawa	Ingredients	Wt 350gm	
				Wheat flour	300 gms.	
				Gram flour	50 gms.	
				Makai ka atta	50 gms.	
				Salt	As per your taste	
				Water	As required	
				Ghee	1 cup	
				Cooking Method		
<p>1. Mix the different flours together with as much water & salt as required. Make round balls of 50–60 g each of the dough. Press them slightly to create bati shape.</p> <p>2. Place the tawa on the low rack, keep it in microwave oven.</p> <p>3. Select the menu and press START.</p> <p>4. After preheat, place the bati on tawa and press START.</p>						

				<p>5. Upon beep, Brush ghee on bati ,flip upside down and press START.</p> <p>6. Serve bati with dal.</p>
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Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
HC:34	Crispy Methi Puris	0.050Kg~0.060Kg	Low rack + Tawa	Ingredients		
				Wheat flour	1 cup	
				Kasoori methi	2tbsp	
				Turmeric powder	¼ tsp	
				Coriander cumin seeds powder	½ tsp each	
				Oil	2tsp	
				Salt	To taste	
				Cooking Method		
<p>1. Mix all the ingredients in a bowl and knead into stiff dough using enough water. Keep aside for 10-15 minutes.</p> <p>2. Divide the dough into 20 equal portions and roll out each portion into a circle of 75mm.</p> <p>3. Grease tawa using oil.</p> <p>4. Place the tawa on the low rack, keep it in microwave oven.</p> <p>5. Select the program and press START-preheat mode.</p> <p>6. After preheat, place 6-8 nos. of Crispy methi puris on tawa and press START.</p> <p>7. Cool the puris on wire rack and store in air tight jar.</p>						

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
HC:35	Veg. Nuggets	0.250Kg.	Low rack/Tawa	Ingredients		
				Instant French Fries	250 g	
				Oil	1 tsp	

				<p>Cooking Method</p> <ol style="list-style-type: none"> 1. Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the menu and press START. (to preheat tawa) 2. Upon beep, Place instant Veg nuggets on the greased tawa and brush with oil, and press START. 3. Serve hot.
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Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
HC:36	Prawn Rawa Fry	0.200Kg.	Low rack/Tawa	Ingredients		
				Big prawns(de skinned and de threaded)	200 g	
				Lemon juice	1tbsp	
				Red chilli powder	1tsp	
				Turmeric powder	1/2tsp	
				Cumin powder	¼ tsp	
				Coriander powder	¼ tsp	
				Ginger garlic paste	1tsp	
				Salt	To taste	
				Bread Crumbs	¼ cup	
				Oil	1 tsp	
				Cooking Method		
				<ol style="list-style-type: none"> 1. Wash prawns, apply salt , lemon juice , chilli powder, turmeric , cumin , coriander, ginger garlic paste and marinade for 10 minutes. 2. Roll the prawns in bread crumbs. 3. Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the menu and press START. (to 		

				preheat tawa) 4.Upon beep, Place bread crumbs coated prawns on the greased tawa and brush with oil, and press START. 5. Serve hot.
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Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
HC:37	Fish Cutlet	0.200Kg.	Low rack/Tawa	Ingredients		
				Fish (Mackerel) (cleaned and Steamed)	3 nos	
				Onions	2nos.	
				Coriander leaves	½ cup	
				Green chillies	2nos.	
				Garlic ,finely minced	2cloves	
				Ginger paste	¼ tsp	
				Tamarind pulp	½ tsp	
				Garam masala	¼ tsp	
				Eggs	2nos	
				Salt & Pepper	To taste	
				Bread Crumbs	¼ cup	
				Oil	1 tsp	
				Cooking Method		
1. Flake the fish flesh and discard the bones. 2. In a grinder, blend together finely the fresh coriander leaves, green chillies, tamarind pulp, ginger and garlic to make a thick paste. 3. Mix together fish, minced onion, the green paste, garam masala, and adjust salt and pepper as necessary. 4.Roll the croquettes into oval-shaped cutlets of equal size and keep them in the refrigerator for about 30minutes so they retain their shape while frying.						

				<p>5. Whisk the eggs together and pour the breadcrumbs on a flat plate. roll the croquettes one by one in the egg wash and roll them onto the breadcrumbs .</p> <p>6. Place low rack on the glass turntable. Keep oil greased tawa on the low rack. Select the menu and press START. (to preheat tawa)</p> <p>7. Upon beep, Place bread crumbs coated fish cutlet on the greased tawa and brush with oil, and press START.</p> <p>8. Serve hot.</p>
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NOTE:

- For the menu cook at convection mode, when reaches the preheat temperature, the oven will pause with sound every 10 seconds to remind user to place food into the oven. After that, press START/EXPRESS COOK pad to enter the next stage. If user without operating within 10 minutes the oven will sound 4 beeps and auto end the cooking program.
- For multi-stage cooking menu with grill, microwave or convection in the first stage, after finish the first stage cooking, the oven will pause with sound to remind user place food into the oven. Close the door, press START/EXPRESSEE COOK pad into next stage cooking.
- For Dosa, after finish cooking, the oven will start 10 seconds countdown, open the oven door within 10 seconds can switch into next stage cooking (the system has set the cooking time and power level). Close the oven door, press START/EXPRESSEE COOK to resume. You can repeat this operation five times

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. A steam cleaner is not be used.
6. Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally turning on.
7. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity condition. And it is normal.
8. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
9. 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.
10. 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.
11. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.
12. 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.
13. Please do not dispose this appliance into the domestic rubbish bin; it should be disposed to the particular disposal center provided by the municipalities.
14. 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 Limited. ("The Company") warrants to the original domestic purchase of this microwave oven ("Appliances") that it is free from defects in workmanship & materials. During 12 months from the date of purchase of the new microwave oven model, all the parts of the microwave oven and 36 months on Magnetron & Cavity, shall be replaced or repaired free of charge, on intimation to the Company I Company's authorized service centre nearest to the place where the appliance is installed This warranty is subject to Limitations of Warranty.

LIMITATIONS OF WARRANTY

1. This warranty is not valid in case of the following events.
 - a) If the warranty card is not fully and properly filled in and signed at the time of purchase in installation by the Company's authorized dealer I service engineer.
 - b) If the completed warranty card is not presented to the authorized personnel at the time of service I repair.
 - c) If the appliance is not used in accordance with manufacturer's instructions given in the Operating Manual.
 - d) If the appliance has been serviced, repaired, opened or tampered by any unauthorized personnel.
 - e) If defects arise I caused by accidents, alteration, misuse, neglect, abuse, substitution of original components with spurious I non-genuine components, attack by household pests I rodents, fire, flood, earth-quake, lightning and I or any other acts of God I natural calamities.
 - f) If damages occur by improper electrical, circuit outside the appliance or by any defective electrical supply thereof.
 - g) If the machine serial number on the appliance is defaced, missing or altered.
 - h) If the appliance is taken out of India.
2. This warranty does not cover any type of painting, plating including rusting etc or defects thereof.
3. This warranty does not cover normal wear and tear of parts.
4. Liability for consequential damages is neither accepted nor implied.
5. Parts replaced or repaired under this warranty are warranted throughout the remaining of the original warranty period.
6. Company is not liable for any delay in servicing due to reasons beyond the control of the company or any of its authorized service center.
7. This warranty is not applicable, if the microwave oven is used for commercial purpose of at places like Institutions, Hotels, Hostels, Hospitals, Community Halls and other similar applications.
8. For any service under this warranty beyond city I town I municipal limits from the Company I authorized service centre, a fixed charge of Rs. 250 /- will be collected from the customer in addition to the actual to and fro charges by the shortest route. Alternatively the customer can bring the appliance to the nearest service centre for carrying out the necessary repairs, at customer's own cost.
9. During the warranty period whenever the appliance is shifted from the original city of purchase to another city / town where service is provided by the company's authorized service agent, a warranty transfer charge of Rs. 300 /- will be collected from the customer by the company's authorized service agent. The above charges also include the reinstallation of the appliance. However in case of transfer to a city where the company provides direct service, a nominal charge of Rs. 250 /- only will be collected from the customer towards reinstallation. The Company, however, shall not undertake the responsibility of shifting/ transferring the appliance from the location where the appliance was originally installed.
10. This warranty is issued subject to the jurisdiction of Kolkata courts, and /or other judicial/quasi judicial forums having jurisdiction over the registered office of the Company.

Note: For all types of repairs / maintenance under warranty, the appliance shall be brought to the nearest

Company service centre or its authorised service agent.

CUSTOMER COPY

Mr./Mrs./Ms
.....

Address
.....

Telephone No.:
.....

Model Name:
.....

Serial No.:
.....

Date of Purchase:
.....

Cash Memo No.
.....

Dealer Name & Address:
.....
.....

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Service Station Copy

Mr./Mrs./Ms
.....

Address
.....

Telephone No.:
.....

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"/> Color TV | <input type="checkbox"/> 100%ClothesDryer | <input type="checkbox"/> Dishwasher |
| <input type="checkbox"/> Music System | <input type="checkbox"/> oven Toaster Grill | <input type="checkbox"/> 2 Wheeler | <input type="checkbox"/> Car | <input type="checkbox"/> Air Conditioner |

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