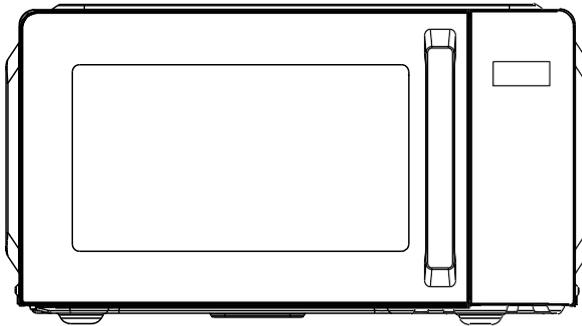


IFB

MODEL: 24PM2B

SOLO MICROWAVE OVEN

USER MANUAL



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

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

Serial no. _____

Purchase Date _____

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 very important that the oven door close properly and that there is no damage to the
 - a) Door (including any bent),
 - b) Hinges and latches (broken or loosened),
 - c) Door seals and sealing surfaces.
4. The oven should not be adjusted or repaired by anyone except qualified service personnel.

IMPORTANT SAFETY INSTRUCTIONS

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

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

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

1. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
2. Do not operate the oven when empty.
3. 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.
4. **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.

5. To reduce the risk of fire in the oven cavity:
 - When heating food in plastic or paper container, keep an eye on the oven due to the possibility of ignition.
 - Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
 - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
 - The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
6. **WARNING!**--Liquid or other food must not be heated in sealed containers since they are liable to explode.
7. Microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handle the container.
8. Do not fry food in the oven. Hot oil can damage oven parts and utensils and even result in skin burns.
9. 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.
10. Pierce foods with heavy skins such as potatoes, whole squashes, apples and chestnuts before cooking.
11. The contents of feeding bottles and baby food jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.
12. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.
13. Utensils should be checked to ensure that they are suitable for use in microwave oven.
14. **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.
15. 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.
16. 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.
17. Children should be supervised to ensure that they do not play with the appliance.
 18. The microwave oven is only used in freestanding.
 19. **WARNING!**--Do not install oven over a range cook top or other heat-producing appliance. If installed could be damaged and the warranty would be avoid .
 20. The microwave oven must not be placed in the cabinet.
 21. **WARNING!**--The appliance and its accessible parts become hot during use.
 22. **WARNING!**--Accessible parts may become hot during use. Young children should be kept away.
 23. During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven, for cooking ranged and ovens.
 24. The temperature of accessible surfaces may be high when the appliance is operating.
 25. The appliance shall be placed against a wall.
 26. Appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
 27. **WARNING!**--If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
 28. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
 29. The microwave oven is for household use only and not for commercial use.
 30. Never remove the distance holder in the back or on the sides, as it ensures a minimum distance from the wall for air circulation.
 31. Please secure the turntable before you move the appliance to avoid damages.
 32. **CAUTION!**--It is dangerous to repair or maintain the appliance by no other than a specialist because under these circumstances the cover have to be removed which assures protection against microwave radiation. This applies to changing the power cord or the lighting as well. Send the appliance in these cases to our service centre.
 33. The microwave oven is intended for defrosting, cooking and steaming of food only.
 34. Use gloves if you remove any heated food.
 35. **CAUTION!** Steam will escape, when opening lids or wrapping foil.
 36. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be

made by children unless they are aged from 8 years and above and supervised.

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

INSTALLATION GUIDE

1. Make sure that all the packing materials are removed from the inside of the door.
2. **WARNING!**--Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact qualified service personnel.
3. This microwave oven must be placed on a flat, stable surface to hold its weight and the heaviest food likely to be cooked in the oven.
4. Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.
5. For correct operation, the oven must have sufficient airflow. Allow 20cm of space above the oven, 10cm at back and 5cm at both sides. Do not cover or block any openings on the appliance. Do not remove feet.
6. Do not operate the oven without glass tray, roller support, and shaft in their proper positions.
7. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.
8. The socket must be readily accessible so that it can be easily unplugged in an emergency.
9. Do not use the oven outdoors & operate it at the same voltage as specified on the rating label.

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 and Black = NEUTRAL

Brown and Red = LIVE

RADIO INTERFERENCE

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

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

BEFORE CALLING FOR SERVICE

Before asking for service, please check each item below:

- Check to ensure the oven is plugged in securely. If not, remove the plug from the outlet, wait 10 seconds, and plug it in again securely.
- Check for a blown circuit fuse or a tripped main circuit breaker. If these seem to be operating properly, test the outlet with another appliance.
- Check to ensure the control panel is programmed correctly and the timer is set.
- Check to ensure the door is securely closed, engaging the door lock system. If the door is not properly closed, the microwave energy will not flow inside.

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

COOKING TECHNIQUES

1. Arrange food carefully. Place thickest areas towards outside of dish.
2. Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
3. Cover foods while cooking. Covers prevent spattering and help foods to cook evenly.
4. Turn foods over once during microwave cooking to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
5. Rearrange foods such as meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.

COOKING UTENSILS GUIDE

1. 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 recommend, as food in corners tends to overcook.
5. Narrow strips of aluminum foil may be used to prevent overcooking of exposed areas. But be careful don't use too much and keep a distance of 1 inch (2.54cm) between foil and cavity.

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

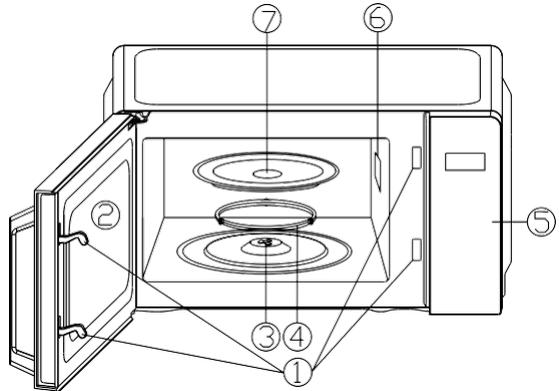
Cookware	Microwave Cooking
Heat-Resistant Glass	Yes
Non Heat-Resistant Glass	No
Heat-Resistant Ceramics	Yes
Microwave-Safe Plastic Dish	Yes
Kitchen Paper	Yes
Metal Tray	No
Metal Rack	No
Aluminum Foil & Foil Containers	No

SPECIFICATIONS

Power Consumption	230V/50Hz, 1400W(microwave)
Output	900W
Operation Frequency	2450MHz
Outside Dimensions	482mm(W)×372mm(D)×270mm(H)
Oven Cavity Dimensions	334mm(W)×323mm(D)×230mm(H)
Oven Capacity	Compact 24 Litres
Net Weight	Approx.11.8kg

PRODUCT DIAGRAM

1. Door Safety Lock System
2. Oven Window
3. Shaft
4. Roller Ring
5. Control Panel
6. Wave Guide
(Please do not remove the mica plate covering the wave guide)
7. Glass Tray



CONTROL PANEL



- **DISPLAY**

Time, power and indicators are displayed.

- **AUTO COOK MENUS**

Instant settings to cook popular foods.

- **CLOCK/TIMER**

Press to set clock time.

Press to set timer function.

- **TIME COOK**

Use to set microwave cooking time.

- **ROUTINE ESSENTIALS**

Press to set disinfection, reheat, steam clean, deodorization and power saving functions.

- **PRESET**

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

- **WEIGHT DEFROST**

Press to defrost food based on weight.

- **POWER LEVEL**

Press to set microwave power level.

- **NUMBER BUTTONS (0-9)**

Press to set time or food weight. But use the number buttons from 1 to 6 to set quick reheat.

- **STOP/RESET**

Press once to temporarily stop cooking, or twice to cancel cooking altogether.

It is also used to set child lock.

- **START/EXPRESS COOK**

Press to start cooking programs.

Simply press it repeatedly to set cooking time and cook immediately at full power level.

OPERATION INSTRUCTIONS

- When the oven is first plugged in, a beep will sound and the display will show "1:01" and "CLOCK".
- In the process of setting, broke about 30 seconds the oven will return to standby mode.
- During cooking, if press STOP/RESET button once, the program will be paused, then press START/EXPRESS COOK button once to resume. But if press STOP/RESET button once at pausing state, the program will be cancelled.
- After cooking ends, the display will show End and beep will sound every two minutes until user press any button or open the door.
- In standby or child lock mode, if there is no operation for about 5 minutes, the display will change to "." (flashing). In this mode, pressing any button once, opening or closing the door once, can exit and enter the standby mode. After the child lock is released, various functions can be set and run automatically.

Setting the clock

This is a 12- or 24- hour clock, and you can select it by pressing CLOCK/TIMER button.

1. In standby mode, press and hold CLOCK/TIMER button for 3 seconds to select 12-hour clock, then press it again to select 24- hour clock..
2. Use number buttons to set correct time.
3. Press CLOCK/TIMER or START/EXPRESS COOK button to confirm.

NOTE: During cooking or pausing state, the current clock time can be seen by pressing CLOCK/TIMER button.

Setting the timer

1. In standby mode, during cooking and pausing state, press CLOCK/TIMER button once.
2. Use number buttons to set cooking time. The longest time is 99 minutes and 99 seconds.
3. Press CLOCK/TIMER or START/EXPRESS COOK button to confirm.

NOTE: When the countdown ends, the buzzer will beep to remind you. During cooking and pausing state, you can check the countdown time by pressing CLOCK/TIMER button, if STOP/RESET button is pressed when the display shows the time, the function can be cancelled.

Quick Reheat

Directly in standby mode, press number button once (1-6), the corresponding system direct start cooking time respectively 1 minute, 2 minutes, 3 minutes, 4 minutes, 5 minutes and 6 minutes. The oven will start to cook at full power level.

Microwave cooking

1. In standby mode, press POWER LEVEL button repeatedly to set power level. Adjust power level by pressing POWER LEVEL button.
2. Press TIME COOK button once.(Time could be set by pressing the number pads directly also.)
3. Use number buttons to set cooking time. The longest time is 99 minutes and 99 seconds.
4. Press START/EXPRESS COOK button to confirm.

Press POWER LEVEL button to set power level:

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

NOTE:

- During cooking, the current cooking power level can be seen by pressing POWER LEVEL button.
- If you want to cook at full power level, press TIME COOK button once, then use the number pad buttons to set the cooking time. Press START/EXPRESS COOK button to start.

Weight defrost

1. In standby mode, press WEIGHT DEFROST button once.
2. Use number buttons to set food weight. The frozen food weight ranges from 100 g to 1800 g.
3. Press START/EXPRESS COOK button to confirm.

NOTE: During defrosting, the system will pause and sound to remind user to turn food over, after that, press START/EXPRESS COOK button to resume.

Preset

1. In standby mode, input a cooking program (Except express cooking, weight defrost and routine essentials).
2. Press PRESET button once.
3. Use number buttons to set hour digit.
4. Press PRESET or START/EXPRESS COOK button once.
5. Use number buttons to set minute digit.
6. Press PRESET or START/EXPRESS COOK button to confirm.

NOTE: When the oven stays in preset state, you can check the preset time by pressing PRESET button, if STOP/RESET button is pressed when the display shows the time, the function can be cancelled.

Multistage cooking

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

Suppose you want to set the following cooking program.

Microwave cooking



Microwave cooking (with lower power level)

1. Press TIME COOK button once or press POWER LEVEL button repeatedly to select power level.
2. Use number buttons to set cooking time. Do not press START/STOP button.
3. Press POWER LEVEL button repeatedly to select power level.
4. Use number buttons to set cooking time.
5. Press START/STOP button to start.

NOTE: Weight defrost, express cooking, auto cook menus and routine essentials functions cannot be set in multi-stage cooking program.

Child lock

The lock prevents unsupervised operation by children.

To set: In standby mode, press and hold STOP/RESET button for 3 seconds, a beep will sound and lock indication will appear on the display, the oven will enter child lock mode. In the lock state, all buttons are disabled.

To cancel: Press and hold STOP/RESET button for 3 seconds to cancel the program, a beep will sound and the indicator light will disappear.

Button adhesion protection

In any state, if any button on the control panel is adhesion for 1 minute, the program stops working immediately, the display shows "FAIL" and the system will sound beep. If the button is adhesion all the time, beep will sound every one minute. Any button is invalid at this time. After troubleshooting, press STOP/RESET button to return standby mode.

Routine essentials

Disinfection:

1. In standby mode, press ROUTINE ESSENTIALS button once.
2. Press number button "1" or press START/EXPRESS COOK button once.
3. Press START/EXPRESS COOK button to start.

NOTE: The disinfection time is 1 minute.

Reheat:

1. In standby mode, press ROUTINE ESSENTIALS button twice.
2. Press number buttons "1~8" or press START/EXPRESS COOK button.
3. Press number buttons "1~8" or press ROUTINE ESSENTIALS button to set food weight.

Press number	Weight (g)	Press number	Weight (g)
1	200	5	600
2	300	6	700
3	400	7	800
4	500	8	1000

4. Press START/EXPRESS COOK button to start.

Steam clean:

1. In standby mode, press ROUTINE ESSENTIALS button 3 times.
2. Press number button "1" or press START/EXPRESS COOK button once.
3. Press START/EXPRESS COOK button to start.

NOTE: The clean time is 11 minutes.

Deodorization:

1. In standby mode, press ROUTINE ESSENTIALS button 4 times.
2. Press number button "1" or press START/EXPRESS COOK button once.
3. Press START/EXPRESS COOK button to start.

NOTE: The deodorization time is 5 minutes.

Power saving:

To set: In standby mode, press ROUTINE ESSENTIALS button 5 times. The display will go out.

To cancel: In the power saving mode, the power saving function can be cancelled by opening or closing the door once or pressing any button once.

Auto cook

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

1. Press the corresponding menu button repeatedly to select a submenu code.
2. Press START/EXPRESS COOK button once.
3. Press the corresponding menu button repeatedly or press a number button (1, 2, 3) to set the food weight or servings.
4. Press START/EXPRESS COOK button to start.

NOTE:

- When there are two or more cooking programs in the cooking menu, the system will display all the cooking time by default. When the cooking is paused after cooking a period of time, the oven will sound beep every 10 seconds until you press START/EXPRESS COOK button to start next stage cooking.
- After cooking ends, the display will start 5 seconds countdown, if you open and close the door once within the 5 seconds, you can set the cooking time. The longest time is 99 minutes and 99 seconds. But if you have not any operation within the 5 seconds, the program will end automatically.

Auto cook menus:

Menu	Submenu code	Menu	Submenu code
Mug Meals	UL:01~UL:22	Beverages	bA:01~bA:04
Cooking Secrets	CS:01~CS:09	One Pot Meals	oP:01~oP:12
Pizza	PA:01~PA:03	Dessert	dt:01~dt:14

DESSERT

1. In standby mode, Press "DESSERT" menu and the display shows "dt".
2. Press START/QUICK START pad once, the display shows "dt: 01".
3. Continue pressing the Dessert touch pad to select submenu. The submenus range from dt: 01 to dt: 14.
4. Press START/QUICK START pad to start.

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
dt:01	Atta Laddoo	0.250 kg	MW safe Glass flat dish (heat resistant)	Ingredients	
				Atta/wheat flour	2 cups
				Ghee	100 gms
				Powder Sugar	75 gms
				Cardamom powder	1 tbsp
				<p>Cooking Method:</p> <ol style="list-style-type: none"> 1. In the microwave proof glass flat dish, spread the Atta, Place it in the microwave oven, select menu & press START. 2. Upon beep, add Ghee, stir well, place it in microwave oven and press START.(Stir after every minute, discontinue the program if already cooked) 3. Upon beep, cool the mixture, add the cardamom powder and sugar (powdered), mix well and shape the flour mixture to make laddoos. 	

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method	
dt: 02	BesanLadoo	0.250 Kg	Microwave Safe Glass flat Dish (heat resistant)	Ingredients	
				Besan (Bengal Gram Flour)	2 cups
				Ghee	100g
				Powder Sugar	160g
				Cardamom Powder	1 tbsp
				Almonds (Chopped)	1 tsp

				<p>Cooking Method:</p> <ol style="list-style-type: none"> 1. In the microwave safe glass dish, spread besan evenly, place it in the microwave oven, select the program and press START. 2. Upon beep, add ghee, stir well, replace the bowl in the microwave oven and press START. 3. Once cool, add the cardamom powder and powdered sugar mix well and shape the flour mixture to make lodoos. Garnish with almond pieces.
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Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
dt:03	Groundnut Ladoos	0.200 Kg.	Microwave Safe Glass flat Dish (heat resistant)	Ingredients	
				Roasted peanuts	2/3 rd cup
				Jaggery (Chopped roughly)	75 gms
				Ghee	2 tsp
				<p>Cooking Method :</p> <ol style="list-style-type: none"> 1. In the microwave safe glass bowl, add jaggery. keep the bowl in microwave oven, select the menu and press START. 2. Upon beep, add roasted peanuts, mix it well and press START. 3. Upon beep, add ghee and mix it well, shape the mixture in the form of the ladoos. Store in airtight container. 	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
dt:04	SujiHalwa	0.200 Kg	MW safe Glass Bowl	Ingredients	
				Suji/rawa	200 gm
				Ghee	2 tbsp
				Sugar	100 gm
				Water	200ml /100ml
				Mix Dry Fruits of your choice	1 tbsp
				Cardamom Powder	As per taste
				Cooking Method : 1. In the microwave safe Glass bowl add suji& ghee, select menu and press START. 2. Upon beep, add 200ml water, sugar, dry fruits & cardamom powder, mix well press START. 3. Upon beep, add 100ml water, mix well press START. 4. Serve hot.	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
dt:05	Carrot Halwa	0.200 Kg	MW safe Glass Bowl	Ingredients	
				Grated carrot	1 ½ cup
				Milk	½ cup
				Milk powder	50 gms
				Sugar	100 gms.
				Cardamom powder	1 tsp
				Almonds & resins	1 tsp.
				Saffron	3-4 strands
Cooking Method 1. In the microwave safe glass bowl, add the grated carrots, saffron, milk and milk powder. Mix it well. Place the bowl in the microwave oven, select the menu and press START. 2. Upon beep, stir well, add the sugar and cardamom powder, stir again, place the bowl in the microwave oven and press START. 3. Serve hot garnished with almonds and raisins.					

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
dt:06	Sweet poha	0.300 kg.	Microwave safe glass bowl	Ingredients	
				Poha, Flat rice	1 cup
				Jaggery	90gms
				Cardamom powder	¼ tsp.
				Dry Coconut powder	2tbsp
				Cashewnuts	7-8 pieces
				Almonds	6-7, sliced fine
				Ghee	½ tbsp

				<p>Cooking Method :</p> <ol style="list-style-type: none"> 1. Wash the poha well and drain the water in a fine colander. 2 .In the microwave safe bowl, add ghee, add the broken cashew nuts, almonds, dry coconut powder, grated jaggery and cardamom powder, Keep the bowl in the microwave oven, Select the menu, and press START. 3 .Upon beep add poha, Sprinkle 2 tbsp of water over the poha and press START. 4 .Serve hot.
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Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
dt:07	Phirni	0.400 kg.	MWS glass bowl	Ingredients	
				Rice flour	30gms
				Water(for soaking rice flour-1 hour)	100ml
				Milk	650 ml.
				Sugar	50 gms
				Saffron	1/4tsp
				Cardamom powder	1/2 tsp.
				Pista pieces	1/2 tbsp.
				Cooking Method : 1 .Mix rice flour, saffron and milk together in the microwave safe bowl & place it in the microwave oven, select the menu and press START. 2. Upon beep add sugar, cardamom powder, mix it well & press START. 3 .Garnish with chopped Pista & serve.	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
dt:08	Seviya Kheer	0.150 kg.	MWS glass bowl	Ingredients	
				Seviya	100 gms.
				Ghee	1 tbsp.
				Water + milk	300 ml+200ml
				Sugar	50 gms.
				Elaichi Powder	As per your taste
				Dry fruits	As per your taste
				Cooking Method : 1. In the microwave safe glass bowl, add ghee and seviya. Keep the bowl in the microwave oven .Select the menu & press START. 2. Upon beep, stir well and press START. 3. Add water, milk, sugar, elaichi powder. Mix all the ingredients and keep the bowl in the microwave oven and Press START. 4 .Garnish with dry fruits and serve.	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
dt:09	Cashew Burfi	0.200 Kg.	MW safe Glass Bowl	Ingredients	
				Soaked & ground cashew nuts	1 cup
				Milk powder	1 cup
				Sugar	3/4 th cup
				Butter	1 tbsp
Cooking Method :		<p>1. In the microwave safe glass bowl add the cashew nut paste and sugar, mix well, place it in the microwave oven, select the program and press START.</p> <p>2. Upon beep, add the milk powder, mix it in the cashew mixture, replace the bowl in the microwave oven and press START.</p> <p>3. Upon beep, transfer the cashew burfi onto a greased flat plate and let it set for a minimum of 24 hrs.</p> <p>4. Cut it into diamond shaped pieces and serve.</p>			

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
dt:10	Custard	500 ml	MW safe Glass Bowl	Ingredients	
				Milk	500 ml
				Custard powder	2 tbsp.
				Sugar	100 gms.
Cooking Method :		<p>1. In the glass bowl, add custard powder along with 100 ml milk, stir well and Keep it aside.</p> <p>2. In the microwave safe glass bowl pour remaining milk, add sugar .Place the bowl in microwave, select the menu and press START.</p>			

				<p>3. Upon beep, add the custard milk mixture, stir it well & keep the bowl in microwave & press START.</p> <p>4. Upon beep, cool & refrigerate .Serve with fresh fruits.</p>
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Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
dt:11	Ice cream mix	500 ml.	MW safe Glass Bowl	Ingredients	
				Ice cream mix powder (any flavour)	100 gms.
				Milk	500 ml.
				<p>Cooking Method :</p> <p>1. Empty the contents of the ice cream mix packet in ½ litre of milk in the microwave safe bowl, select the menu and press START.</p> <p>2. Upon beep, stirr the mixture well & Keep it in the microwave & press START.</p> <p>3. After cooking, let it cool; freeze it as per the instructions on the packaging.</p> <p>4. Serve with fresh fruits or chocolate sauce.</p>	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
dt:12	Jelly	350 ml	MWS Glass Bowl	Ingredients	
				Strawberry Jelly powder	100gms
				Water	2cups
				<p>Cooking Method :</p> <p>1. Mix Jelly powder with water in the mwo safe bowl. Keep the MWS bowl in the microwave oven, select menu and press START.</p> <p>2. Upon beep let it cool, and then</p>	

				refrigerate to let it set. Enjoy it anytime of the day.
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Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
dt:13	Zesty Orange Chocolate Energy Bars	0.230 kg.	MWS glass bowl	Ingredients	
				Cashew nuts or Almonds	1 cup
				Dates	$\frac{3}{4}$ cup
				Cocoa powder	$\frac{1}{4}$ cup
				Salt	A pinch
				Vanilla Extract	1 tsp
				Grated orange zest	1 tbsp
				Coconut desiccated	For dusting
				<p>Cooking Method :</p> <ol style="list-style-type: none"> 1. Process cashew nuts or almonds in a food processor until crumbly. Add dates, cacao powder, salt, orange zest and vanilla and process again. 2. Add dates nuts mixture in borosil bowl. Keep the bowl in the microwave oven, Select the menu and press START. 3. Mix the mixture with a metal spoon. 4. Divide into 12 portions and shape them into round balls. 5. Dust each truffle with desiccated coconut placed on a baking sheet. 6. If the mixture is sticky refrigerate for 30 minutes before serving. 7. Store in an airtight container in refrigerator for up to 3 days, or freeze for up to 1 month. 	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
dt:14	Microwave Caramel Candies	0.400 kg.	MWS glass bowl	Ingredients	
				Unsalted butter	½ cup
				Corn Syrup	½ cup
				Granulated Sugar	½ cup
				Light brown sugar	½ cup
				Sweetened Condense milk	½ cup
				Vanilla Extract	¾ tsp
				<p>Cooking Method</p> <ol style="list-style-type: none"> 1. Butter an 8 by 8-inch baking dish and keep aside. 2. In the microwave safe glass bowl, add butter .Keep the bowl in the microwave oven, select the menu & press START. 3. Upon beep, add corn syrup, granulated sugar, light brown sugar, sweetened condense milk and vanilla extract, Stir all the ingredients and keep the bowl in the microwave oven and Press START. 4. Upon beep, stir and place it in the microwave oven and press START. 5. Upon beep, stir and place it in the microwave oven and press START. 6. Spread the candy mixture on 8 by 8-inch baking dish, let it cool, cut into rectangular pieces, and wrap individual pieces in wax paper. 	

BEVERAGES

1. In standby mode, Press “Beverages” menu and the display shows "bA".
2. Press START/QUICK START pad once, the display shows "bA :01".
3. Continue pressing “Beverages” touch pad to select submenu. The submenus range from bA :01 to bA :04.
4. Press number pad: 1 / 2 to select weight : 200 ml and 400 ml
5. Press START/QUICK START pad to start.

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
bA:01	Falooda	0.400 Kg.	MW safe Glass Bowl	Ingredients	
				Falooda mixture (sugar+seviya falooda seeds)	100 gms.
				Milk	2 cups
				Cooking Method : 1. In a microwave safe glass bowl, add falooda mixture and milk. Stir the ingredients. Keep the bowl in the microwave oven, select menu and press START. 2. Upon beep, Stir well to prevent lump formation. Keep the bowl in microwave & press START. 3. After cooking, let it cool, refrigerate and serve chill.	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
bA:02	Aam ka panna	0.400 Kg.	MW safe glass bowl	Ingredients	
				Raw mango (peeled and chopped)	1 cup
				Water	1 cup
				Sugar	1 cup
				Black Salt	As per your taste
				Roasted Jeera powder	
				Fresh Mint Leaves	
				Cooking Method :	
1. In the microwave safe glass bowl, mix chopped raw mangoes (peeled, deseed, cut into pieces), salt and 1 cup water, select the menu and press START.					
2. Upon beep, cool and blend the cooked raw mango pulp .Pour the pulp in microwave safe bowl. Add sugar, roasted jeera powder and place the bowl in the microwave oven. Press START to continue cooking.					
3. While serving ,add1/4puree with 3/4 glass of chilled water. Garnish with mint leaves and serve.					

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
bA:03	Hot chocolate	0.200Kg.	MW safe Glass Bowl	Ingredients	
				Milk	200 ml.
				Sugar	1tbsp
				Cocoa Powder	1 tbsp
Cooking Method :					
1 In the microwave safe glass bowl, pour milk, add sugar and cocoa powder.					

				2 Stir the contents .Place the bowl in the microwave oven, Select the menu and press START. Upon beep serve hot.
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Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
bA:04	Kadak Chai	200 ml and 400 ml	MWS safe glass bowl	Ingredients	Wt 200 ml.	Wt 400 ml
				Tea powder	2 tsp.	4 tsp
				Milk	150ml	300ml
				Sugar	1tsp	2 tsp
				Tea Masala	As per your taste	
				Ginger		
				Elaichi		
				Water	50ml	100ml
				Cooking Method :		

ONE POT MEALS

1. In standby mode, Press "One Pot Meals" touch pad to select desired recipe and the display shows "OP".
2. Press START/QUICK START pad once, the display shows "OP: 01".
3. Continue pressing "One Pot Meal" Touch pad to select submenu. The submenus range from OP: 01 to OP: 12.
4. Press START/QUICK START pad to start.

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
oP :01	Lemon Rice	0.200 kg.	MWS Glass Bowl	Ingredients	
				Soaked Rice(for 15mins)	100 gms
				Water	200ml
				Mustard seeds	1/4 th tsp.
				Garlic ginger paste	1 tsp.
				Grated ginger	1/4 th tsp.
				Roasted Coriander seeds	1/2 tsp.
				Dry red chili	1 No.
				Curry leaves	4-5 Nos.
				Turmeric powder	1/4 th tsp.
				Lemon juice	1 tsp.
				Oil	1 tbsp.
				Salt	as per your taste
				Chopped coriander	1/2 tbsp.
				Water	250 ml.
				Cooking Method :	
1. In the microwave safe glass bowl, add oil, mustard seeds, ginger garlic paste, grated ginger , roasted coriander seeds, dry red chili ,curry leaves and turmeric powder. Place it in the microwave oven, select the menu & press START.					
2. Upon beep, add soaked rice, lemon juice, water and salt, mix it well, cover it, and keep it in the microwave oven and press START.					
3. Serve hot, garnished with coriander leaves.					

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
oP :02	Raisins Rice	0.250 Kg	Microwave safe Glass Bowl	Ingredients	
				Soaked rice (for 15mins)	1 cup
				Raisins	½ cup
				Sugar	2tsp
				Unsalted butter	1tbsp
				Salt	1 tsp
				Pepper	½ tsp
				Lemon juice	1 tbsp
				Water	2 cups
Cooking Method:					
1. In the microwave safe glass bowl, add soaked rice, raisins, sugar, unsalted butter, water, salt and pepper. Mix it well, cover it with a lid (lid should have vent and it should be microwave safe) & place it in the microwave oven. Select the menu & press START.					
2. Upon beep add lemon juice, stir the contents and Place it in the microwave oven & press START.					

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
oP :03	Cheese Cabbage Rice	0.200 kg.	MWS Glass Bowl	Ingredients	
				Rice(Soaked for 15mins)	200 gms.
				Chopped Cabbage	25 gms.
				Grated Cheese	75 gms.
				Chopped capsicum	1/2 no.
				Chopped coriander	1 tbsp.
				Water	2 cups
				Black pepper powder	a pinch
				Salt & sugar	As per your taste
				Butter	1 tbsp.
Cooking Method :					
1. In the microwave safe glass bowl, add butter, chopped cabbage, chopped capsicum & press START.					
2. Upon beep add rice, black					

				pepperpowder, salt, sugar & press START. 3. Upon beep, add water and press START. Sprinkle, grated Cheese &chopped coriander and serve hot.	
Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
oP :04	Corn Shimla Mirch Rice	0.200 kg.	MWS Glass Bowl	Ingredients	
				Soaked Rice(for 15mins)	100 gms.
				Water	200ml
				Corn kernels	25 gms.
				Chopped Simla Mirch	1 no.
				Oil	1 tbsp.
				Black cardamom	1-2nos.
				Cumin seeds	1/4 tsp.
				Chopped onion	1
				Green chili & salt,	as per your taste.
				Roasted Cashewnuts	To garnish
Cooking Method :					
1. In the microwave safe glass bowl, add oil, Black cardamom, Cumin seeds, Chopped onions, Chopped simla mirch, Corn and chopped Green chili. Place it the microwave oven. Select the menu and press START.					
2. Upon beep, add salt, soaked rice & press START.					
3. Upon beep, add water, stirr it well, cover & keep the bowl in the microwave oven & press START. Serve hot, garnished with roasted cashew nuts.					

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method	
oP :05	Veg Pulao	0.2 kg	Microwave Safe Glass Bowl	Ingredients	
				Basmati Rice(Soaked for 15 min)	200 g

				Onions (Sliced Thin)	2
				Mixed Vegetables (Cauliflower, Peas, Carrots, Beans)	75 g
				Cloves	2
				Cinnamon	1/2"
				Black Cardamom	2
				Ghee	2 tbsp
				Salt	To taste
				Water	2 1/2 cups
				Coriander (for Garnishing)	1tbsp
				Bouillon cube	2 cubes
				<p>Cooking Method</p> <p>1 .Mix together the ghee, onion, black cardamom, cloves, cinnamon and mixed vegetables in a microwave safe glass bowl ,keep the bowl in the microwave oven , select the menu and press START.</p> <p>2. Upon beep, add rice, salt and water, mix well and press START.</p> <p>3. Garnish with chopped coriander and serve hot.</p>	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
oP:06	Rice Khichdi	0.250 Kg.	MW safe Glass Bowl	Ingredients	
				Soaked Rice (for 15mins)	150 gms.
				Moong Dal (soaked)	50 gms.
				Water	500 ml.
				Oil	2 tbsp.
				Coriander Powder	1 tbsp.
				Cumin Powder	1/2 tbsp
				Goda Masala	1 tbsp.
				Red Chili Powder	1 tsp.
				Salt	As per taste
				<u>For tempering</u> Mustard Seed, asafoetida, curry leaves	As per your taste
				<u>For Garnishing</u> Fresh grated coconut	1tbsp

				<p>Cooking Method :</p> <ol style="list-style-type: none"> 1. Add oil, mustard seeds, asafoetida, curry leaves in the microwave safe bowl, Select the menu and press START. 2. Upon beep, add all the other ingredients, mix it well and keep the bowl in the microwave oven and press START. 3. Upon beep, serve hot, garnished with Fresh grated coconut.
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Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
oP:07	Sweet Rice	0.200 Kg	Microwave safe Glass Bowl	Ingredients	
				Soaked Basmati Rice(for 15mins)	200 gms
				Water	400 ml.
				Sugar	150 gms
				Lemon Juice	1 tsp.,
				Almond, Raisins	50 gms
				Cardamom Powder	1 tsp
				Yellow colour	a pinch
				Ghee	2 tbsp
				Saffron	¼ tsp.
		<p>Cooking Method :</p> <ol style="list-style-type: none"> 1. In the microwave safe glass bowl, add Ghee, soaked Basmati Rice and water. Cover the bowl and keep it in the microwave oven .Select the menu and press START. 2. Upon beep, add sugar, lemon juice, Almond, Raisins, Cardamom Powder, yellow food color and Saffron. 3. Place it in the microwave oven and press START to continue cooking. <p>Serve hot</p>			

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
oP :08	Sweet Dal Rice	0.200 Kg	Microwave safe Glass Bowl	Ingredients	
				Soaked rice (for 15mins)	150 gm
				Soaked moong dal	50 gms.
				Water	300 ml.
				Grated Jaggery	1-1/2 cup or as per your taste
				Ghee	2 tbsp.
				Cardamom powder	2 tsp.
				Dry fruits	as per your taste
<p>Cooking Method :</p> <p>1. In the microwave safe glass bowl, add ghee, rice, moong dal and water. Mix it well, cover it with a lid (lid should have a vent and it should be microwave safe) & place it in the microwave oven. Select the menu & press START</p> <p>2. Upon beep add Jaggery, cardamom powder & dry fruits .Place it in the microwave oven & press START.</p> <p>Note: You can use sugar instead of jaggery.</p>					

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
oP :09	Pea Risotto	0.500 Kg	Microwave safe Glass Bowl	Ingredients	
				Butter	1tbsp
				Onion (chopped)	1 no.
				Fresh green peas	200gms
				Vegetable stock	5cups
				Risotto rice	200gms
				White wine (optional)	150ml
				Parmesan cheese (grated)	25 gms
				Olive oil	To drizzle
				Salt	To taste
<p>Cooking Method :</p> <p>1. In the microwave safe glass bowl, add butter and onion, place it in the</p>					

				<p>microwave oven. Select the menu & press START</p> <p>2. Meanwhile, put 200g peas into a food processor with a ladleful of stock and whizz until completely puréed</p> <p>3. Upon beep, Stir rice into the onion, Pour in the wine, add 2 cups of stock and press START.</p> <p>4. Upon beep, add 2 cups of stock and pea puree stir the contents and Place it in the microwave oven & press START.</p> <p>5. Upon beep, add 1 cup of stock, grated cheese, stir the contents and Place it in the microwave oven & press START.</p> <p>6. Spoon into a shallow bowls and Serve hot.</p>
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Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method	
oP :10	Chicken Pulao	0.200 Kg	Microwave Safe Glass Bowl	Ingredients	
				Basmati R ice (Soaked for 15 min)	1cup
				Boneless Chicken Pieces	200gms
				Onions, Chopped	1nos
				Cloves	3-4nos
				Cinnamon	2"
				Black Cardamom	2
				Ghee	1-1/2 tbsp
				Tomato(Chopped)	1no
				Green Chilli	1
				Salt	to taste
				Red Chilli Powder	1tsp
				Garlic Paste	1/2 tsp
				Ginger Paste	1/2 tsp
				Turmeric powder	1tsp
Bay leaf	1no.				
Dry Mint powder	1tbsp				
Water	4 cups				

				<p>Cooking Method</p> <ol style="list-style-type: none">1. Mix together the ghee, onion, green chillies, cloves, cinnamon and black cardamom, Place the bowl, in the microwave oven, Select the program and press START.2. Upon beep, add rice and marinated chicken with spice powder (red chilli, ginger garlic paste, turmeric, dry mint), place the bowl in the microwave oven and press START.3. Upon beep, add tomatoes, salt and water, mix well and press START. Serve hot.
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Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method	
oP :11	One Dish Italian Chicken and Rice	0.500 Kg	Microwave Safe Glass Bowl	Ingredients	
				Basmati Rice (Soaked for 15 min)	1cup
				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
				<p>Cooking Method</p> <ol style="list-style-type: none"> 1. Mix together tomatoes, oil, salt, pepper, garlic powder, onion powder, vinegar, and oregano in microwave safe bowl. Place the bowl in the microwave oven, Select the menu and press START. 2. Upon beep, add Spinach and chicken mix well and press START. 3. Upon beep, add rice and chicken broth, mix well and press START. When cooking time ends, Sprinkle mozzarella Cheese on the rice and Serve hot. 	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
oP:12	Parmesan Lemon Herbed Rice	0.250 Kg	Microwave safe Glass Bowl	Ingredients	
				Brown rice (soak for 30minutes)	1 cup
				Parmesan Cheese (Grated)	½ cup
				Basil (minced)	1tbsp
				Parsley (minced)	1tbsp
				Lemon juice	2 tbsp
				Lemon zest	Of 1 lemon
				Salt	To taste
				Cooking Method :	
				<p>1. In the microwave safe glass bowl, add brown rice, salt, a part of parsley, and 2 cups of water, place it in the microwave oven. Select the menu & press START</p> <p>2. Upon beep, add parsley, basil, and lemon zest. Place the bowl in the microwave oven and press START.</p> <p>3. Upon beep add parmesan cheese & lemon juice, Place the bowl in the microwave oven and press START.</p> <p>4. Cover and Allocate 5 minutes standing time before serving.</p>	

COOKING SECRETS

1. In standby mode, Press "Cooking Secrets" touch pad to select COOKING SECRETS menu and the display shows "CS".
2. Press START/QUICK START pad once, the display shows "CS: 01".
3. Continue pressing "Cooking secrets" touch pad to select submenu. The submenus range from CS: 01 to CS: 09.
4. Press number pad: 1 / 2 / 3 to select weight
5. Press START/QUICK START pad to start.

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method			
CS:01	Potato boil	0.200Kg/ 0.400kg/ 0.600kg	MW safe Glass Bowl	Ingredients	Wt	Wt	Wt
				Potato	200gms	400gms	600gms
				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.			

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
CS:02	Garlic Peel	0.100 Kg/0.200 Kg	Microwave Safe Glass Bowl	Ingredients	Wt	Wt
				Garlic Cloves	100 g	200g
				Cooking Method 1. In a microwave safe glass bowl, spread the garlic cloves evenly, place it in the microwave oven, select the menu and press START. The garlic will now be easy to peel.		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
CS:03	Blanching Tomatoes	0.220 Kg/0.400kg	Microwave Safe Glass Bowl	Ingredients	Wt	Wt
				Tomatoes	220 g	400g
				Cooking Method 1 .Arrange the tomatoes properly in a microwave safe glass bowl, place it in the microwave oven, select the program and press START.		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
CS:04	Ghee	0.500 kg.	MWS MWS glass bowl	Ingredients	Wt	
				Milk thick Cream (extracted from high fat milk)	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 sieve to get pure ghee. Store in a glass jar.		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method	
CS:05	Chocolate Melt	0.200 Kg	Microwave Safe Glass Bowl	Ingredients	Wt
				Chocolate Slab	200 g
				Cooking Method 1. In a microwave safe glass bowl, add the chocolate slab pieces, select the program and press START. 2. Upon beep stir well, and press START. 3. Stir well and use as desired.	

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method	
CS:06	Chicken Boil/Stock	600ml	Microwave Safe Glass Bowl	Ingredients	Wt
				Chicken (Curry Pieces)	200 g
				Carrot	1 (cut into 2 inch segments)
				Onion	Cut into 4 pcs
				Parsley	¼ cup
				Water	500ml
				Cooking Method 1. In the microwave safe glass bowl pour water; add the chicken pieces, carrot, onion & parsley. Select the program and press START. 2. Upon beep , stir and Press START. Use the chicken stock for soups or gravies.	

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
CS:07	Bread Crumbs	0.5kg & 0.150Kg	Microwave Safe Glass plate	Ingredients	Approx.50-75gms	150gms
				Bread Slices	2-3nos	8-9 nos
				Cooking Method 1 .To make the breadcrumbs in the food processor, place chunks of bread into the processor or blender jar. Pulse to desired crumb size, approximately the size of grains of rice. 2. Spread the crumbs on microwave safe glass plate and keep it in microwave oven. 3 .Select menu and press START. 4. Upon beep, cool the breadcrumbs and keep it in airtight jar.		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method	
CS:08	Groundnuts Roast	0.250 Kg	Microwave Safe Glass plate	Ingredients	
				Groundnuts	250 g
				Salt	To taste
				Water	2 tsp
				Cooking Soda Powder	¼ tsp
				Cooking Method 1. In a microwave safe flat dish, spread the Groundnuts evenly, place it in the microwave oven, select the program and press START. 2. Meanwhile, mix together the soda powder, water and salt. 3. Upon beep, sprinkle the water with soda on the peanuts, mix well and press START. 4. Let the groundnuts cool before serving.	

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method	
CS:09	Atta roast	0.250 Kg	Microwave Safe Glass plate	Ingredients	
				Atta	250gms
				Cooking Method 1. In a microwave safe safe flat dish, spread the flour evenly, place the dish in the microwave oven, select the program and press START. 2. Upon beep, stir well, replace the dish in the microwave oven and press START.(Stirr after every minute, discontinue the program if already cooked) 3. Upon beep, cool the mixture and use it to make ladoos.	

MUG MEALS

1. In standby mode, Press “Mug Meals” touch pad to select MUG MEALS menu and the display shows "UL".
2. Press START/QUICK START pad once, the display shows "UL: 01".
3. Continue pressing “Mug Meals” touch pad to select submenu. The submenus range from UL: 01 to UL: 22.
4. Press number 1 / 2 pad to select weight.(for this function 2 options are provided, option 1 ~for 1 mug, Option 2~for 3 mugs)
5. Press START/QUICK START pad to start.

Recipes provided below are for 1 Mug serving, for cooking with 2 or 3 Mugs; replicate the given recipes with 2 or 3 Mugs.

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
UL:01	Spanish Potato Omelette	1 Mug:180gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug
				oil	For spraying
				Eggs	2 nos.
				Boiled potato dices	½ no.
				Finely chopped onion	¼ no.
				Salt	½ tsp
				Pepper	½ tsp
				Fresh Cream	20gms
				Finely chopped garlic	3-4 cloves
				Fresh Coriander leaves	few

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method			
				Ingredients	For 1 Mug		
UL:02	Pepper Omlette	1 Mug:170 gms & 3 Mugs	Microwave safe glass Mug	oil	1tsp		
				Onion	1tbsp		
				Tomato	½ no.		
				Bell Pepper mix	50gms		
				Cheddar Cheese	20gms		
				Finely chopped thyme	¼ tsp		
				Eggs	2nos		
				Salt	½ tsp		
				Pepper	¼ tsp		
				Minced Garlic	2 cloves		
				Cooking Method:			
				1. Sauté onion, tomato, pepper, garlic, thyme for 10 seconds In a mug.			
				2. Now add egg and cheese			
3. Mix all together and seasonings.							
4. Keep the mug in the microwave oven, 5. Select the menu, and press START. Serve it Hot.							

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
				Ingredients	For 1 Mug
UL:03	Savoury French Toast	1 Mug:180 gms & 3 Mugs	Microwave safe glass Mug	Eggs	2 nos.
				Milk	2 tbsp
				Bread Slices - small cubes	Of 2 slices
				Cheddar Cheese	2 tbsp
				Chicken Ham small cubes	2 tbsp
				Salt	½ tsp
				Pepper	½ tsp

				<p>Cooking Method:</p> <ol style="list-style-type: none"> 1. Add eggs and milk In a mug. Whisk together. 2. Now add bread cubes, cheese, ham and seasonings. 3. Mix all together. 4. Keep the mug in the microwave oven, Select the menu, and press START. Serve it Hot.
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Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
UL:04	Orange Pop Tart	1 Mug:110 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug
				Butter	1 tbsp
				Icing Sugar	1 tbsp
				Milk	2 tbsp
				Refined Flour	4 tbsp
				Orange Jam	1 tbsp
				Sprinkles	Few
				Icing Sugar	10 gms
		<p>Cooking Method:</p> <ol style="list-style-type: none"> 1. Mix the butter and sugar together In a microwave safe mug. 2. Stir in flour and milk, mix until all ingredients are fully combined. 3. Make a well in the batter and spoon in the jam. Gently smooth the batter over the jam so there is none peeking out. 4. Keep the mug in the microwave oven, Select the menu, and press START. 5. Set it aside to cool. Spoon over some icing and then decorate it with sprinkles. 			

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
UL:05	Chicken Chickpea	1 Mug:230 gms &	Microwave safe glass	Ingredients	For 1 Mug
				Chickpea	3 ½ tbsp

	Soup	3 Mugs	Mug	flour	
				Garlic clove (mashed)	1
				Ground cumin	¼ tsp
				Red pepper flakes	½ tsp
				Vegetable broth	1 cup
				Chicken (boiled & seasoned)	1 tbsp
				Extra virgin olive oil	1 tsp
				Lemon zest	½ lemon
				Cooking Method:	
				<p>1. Whisk together chickpea flour, garlic, cumin, red pepper flakes and ½ broth until blended and smooth In a microwave safe mug.</p> <p>2. Whisk in the remaining broth until blended.</p> <p>3. Keep the mug in the microwave oven, Select the menu, and press START.</p> <p>4. Upon beep, Whisk and add the boiled chicken, which is shredded.</p> <p>5. Keep the mug in the microwave oven, and press START.</p> <p>6. Upon beep, Remove the mug from the microwave oven, Whisk in the lemon zest and juice, season with salt and pepper and drizzle olive oil on top.</p>	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
UL:06	Loaded Baked Potato Soup (Non veg)	1 Mug:190 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug
				Small cubes of boiled potato	3 tbsp
				Chopped onion	1 tbsp
				Cheddar Cheese	2 tbsp
				Chicken Ham	1 tsp

				cubes	
				Chicken salami Cubes	1tsp
				Corn starch	2 tsp
				Chicken stock	115ml
				Milk	56ml
				Salt	½ tsp
				Pepper powder	½ tsp
				Sour Cream	15 gms
				Parsley/Chives	For garnish
				Cooking Method:	
				1. Add potatoes, ham, salami, cheese, onion and corn flour in a microwave safe mug. Stir in the stock and milk and season with salt and pepper.	
				2. Place the mug in the microwave oven, Select the menu, and press START. (please check in-between to avoid overcooking/overflow)	
				3. Serve topped with sour cream and some more sprinkles of ham, salami and chives.	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
				Ingredients	For 1 Mug
UL:07	Mugizza	1 Mug:140 gms & 3 Mugs	Microwave safe glass Mug	Refined Flour	4 tbsp
				Baking Powder	1/8 tbsp
				Baking Soda	1/16 th tbsp
				Salt	1/8 tbsp
				Milk	3 tbsp
				Olive oil	1tbsp
				Pizza sauce	1tbsp
				Shredded Mozzarella Cheese	1tbsp
				Pepperoni & Italian Herbs	1/3 tsp

				<p>Cooking Method:</p> <ol style="list-style-type: none"> 1. Mix the flour, baking powder, baking soda and salt In a microwave safe mug .Add in the milk, oil and mix together. 2. Spoon on the pizza sauce and spread it around the surface of the batter. Sprinkle on the cheese, pepperoni and dried herbs. 3. Place the mug in the microwave oven, Select the menu, and press START. 4. Serve right away.
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Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
				Ingredients	For 1 Mug
UL:08	Mag n Cheese	1 Mug:210 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug
				Macaroni Pasta (cooked)	½ cup
				Pasta Sauce	1 tbsp
				Milk	4 tbsp
				Maida	¼ tsp
				Cheese Spread	1 tbsp
				Butter	1tbsp
				Parmesan Cheese	1 tbsp
				Mix Herbs	Pinch
				<p>Cooking Method:</p> <ol style="list-style-type: none"> 1. Add milk, maida, cheese spread and cheese In a microwave safe mug. Mix well and place it in the microwave oven. Select the menu, and press START. 2. Upon beep, add boiled pasta, butter, mixed herbs and pasta sauce and mix it well. 3. Place the mug in the microwave oven, and press START. 4. Serve hot. 	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
UL:09	Mugrrito	1 Mug:170 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug
				9 inch tortilla(whole wheat flour)	1no.
				Eggs	2
				Boiled Chana black	2tbsp
				Cheddar Cheese (Grated)	2tbsp
				Scallions (chopped)	2 tbsp
				Salt & Pepper	To taste
				Garnish	
				Salsa	1tbsp
				Sour Cream	1tbsp
				Cooking Method:	
1. Press in fresh tortilla to fold into the shape of the microwave safe mug. Crack in eggs and whisk it with a fork (take care not to tear the tortilla).					
2. Add in the burrito mixes (boiled black chana, cheese, scallions). Season with salt and pepper .Mix all together.					
3. Place the mug in the microwave oven, Select the menu and press START.					

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
UL:10	Mugzone	1 Mug:215 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug
				Refined flour	8 tbsp
				Baking powder	¼ tsp
				Salt	To taste
				Milk	6 tbsp
				Oil	2tbsp
				Tomato Sauce	3-4 tbsp
				Grated Mozzarella Cheese	4-5 tbsp
Italian Seasoning	¼ tsp				

				Parsley	For garnish
				Baking soda	¼ tsp
				Cooking Method:	
				<p>1. In a microwave safe mug combine flour, baking powder, baking soda and salt. Add milk and oil and mix thoroughly to form smooth batter.</p> <p>2. In the centre of the batter, drop a spoonful of tomato sauce, cheese, and Italian seasonings.</p> <p>3. Pull the batter over the filling to hide the calzone filling.</p> <p>4. Place the mug in the microwave oven, select the menu and press START.</p> <p>5. Garnish with parsley and serve hot.</p>	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
UL:11	Spicy Pumpkin Chicken Loaf	1 Mug:180 gms & 2 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug
				Chicken mince	115gms
				Boiled Pumpkin	60gms
				Garam masala	1 tsp
				Salt	½ tsp
				Cooking Method:	
<p>1. Mix all the ingredients in a microwave safe mug.</p> <p>2. Place the mug in the microwave oven, select the menu and press START.</p> <p>3. Let cool to a convenient temperature and serve.</p>					

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
UL:12	Funfetti Cheese Cake	1 Mug:150 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug
				Cheese cake filling	
				Cottage cheese	70gms
				Greek yogurt	30gms
				Eggs	2tbsp
				Maple Syrup	30gms
				Flour	1tbsp
				Vanilla Essence	2-3 drops
				Sprinkles	Few
				For Cheesecake base	
				Graham Cracker Crumbs	2 tbsp
				Castor Sugar	10gms
				Unsalted butter	1 tbsp
				Cinnamon (ground)	¼ tsp
				Cooking Method:	
				1. Whisk all the ingredients of cheese cake filling until light and fluffy. Add Sprinkles. 2. Spread a layer of cheesecake base (mixture of crumbs, sugar, butter and cinnamon) in a microwave safe mug. Pour cheesecake filling on the base. 3. Place the mug in the microwave oven, select the menu and press START.	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
UL:13	Gingerbread Mug Cake	1 Mug:100 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug
				All purpose flour	4 tbsp
				Baking powder	¼ tsp
				Dark Brown Sugar	1tbsp
				Ground ginger	¼ tsp
				Ground cinnamon	1/8 tsp
				Milk	3 tbsp
				Vegetable Oil	1 tbsp
Jaggery powder	½ tsp				

				<p>Cooking Method:</p> <ol style="list-style-type: none"> 1. Mix all the ingredients of Gingerbread Cake into a smooth batter in a microwave safe Mug. 2. Place the mug in the microwave oven, select the menu and press START. 3. Serve the cake with a dollop of Whipped Cream.
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Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
UL:14	Muggler	1 Mug:150 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug
				Apple (chopped)	1 no.
				Sugar (Castor)	1 tsp
				Butter(melted)	1tbsp
				Vanilla Extract	¼ tsp
				Maida	3 tbsp
				Baking powder	1/8 tsp
				Rolled Oats	1 tbsp
				Ground cinnamon	A pinch
<p>Cooking Method:</p> <ol style="list-style-type: none"> 1. Mix together the apples, sugar and vanilla extract in a microwave safe Mug. 2. In a separate mixing bowl ,Mix together Butter (melted),Maida, baking powder, rolled oats with a fork (it will resemble like breadcrumbs).Lay the topping over the apple in the mug. Sprinkle Cinnamon Powder on top. 3. Place the mug in the microwave oven, select the menu and press START. 					

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
UL:15	Mugnut	1 Mug:130 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug
				Butter (melted)	2 tbsp
				Refined Flour	4 tbsp
				Egg Yolk	1 no.

				Milk	1 tbsp
				Baking powder	½ tsp
				Ground Cinnamon	1/4tsp
				Strawberry Jam	1 tbsp
				Cinnamon Sugar	To garnish
				Cooking Method: 1. Add melted butter, refined flour, egg yolk, milk, baking powder and ground cinnamon in a microwave safe Mug .Mix the ingredients with the fork until just combined. 2. Place a tbsp of jam down in the batter. 3. Place the mug in the microwave oven, select the menu and press START. 4. Sprinkle Cinnamon Sugar on top and serve.	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
				Ingredients	For 1 Mug
UL:16	Chocolaty Cookie Mug	1 Mug:110 gms & 3 Mugs	Microwave safe glass Mug	Butter	1 tbsp
				White Sugar	1 tbsp
				Brown Sugar	1 tbsp
				Vanilla Extract	¼ tsp
				Egg yolk	1 no.
				Refined Flour	3 tbsp
				Salt	A pinch
				Chocolate Chips	2 tbsp
				Cooking Method: 1. Mix butter and sugar together in a microwave safe Mug. Add egg yolk and vanilla essence and continue mixing. 2. Stir in flour, salt and chocolate chips. 3. Mix all the ingredients until combined. 4. Place the mug in the microwave oven, select the menu and press START. 5. Serve the Chocolaty Cookie Mug with Chocolate Sauce.	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
				Ingredients	For 1 Mug
UL:17	Mugyani	1 Mug:200 gms & 3 Mugs	Microwave safe glass Mug	Chicken tandoori pieces (grilled)	½ cup
				Curd	1tsp
				Lemon juice	¼ tsp
				Mustard Oil	½ tsp
				Salt	To taste
				Chopped Coriander	½ tsp
				Rice(boiled)	1 cup
				Biryani masala	½ tsp
				Kewra	1 drop
				Ghee	1tsp
				Onion flakes	1 tsp
				Garlic powder	¼ tsp
				Cooking Method:	
				1. In a microwave safe Mug, Mix all the ingredients together.	
2. Place the mug in the microwave oven, select the menu and press START.					
3. Serve Hot.					

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
				Ingredients	For 1 Mug
UL:18	Hot Chocolate Overnight Oats	1 Mug:200 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug
				Rolled Oats	50gms
				Chia Seeds	1 tbsps
				Unsweetened Cocoa Powder	1tbsp
				Salt	A pinch
				Vanilla Almond milk	1 cup
				Maple Syrup	1tbsp
				Milk Cream	1tbsp
				Optional toppings	Marshmallows, Chocolate shaving

				<p>Cooking Method :</p> <ol style="list-style-type: none"> 1. Add oats, chia seeds, unsweetened cocoa powder, 1/2 cup almond milk and a pinch of salt in a microwave safe mug. Place the mug in fridge overnight. 2. Add just ½ cup unsweetened vanilla almond milk and maple syrup in the mug before cooking. 3. Keep the mug in the microwave oven, Select the menu, and press START. 4. Upon beep, Top each with up to milk cream and any additional toppings of choice (Marshmallows, Chocolate shaving) & serve.
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Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
UL:19	Oatmeal Packet Mug Muffin	1 Mug : 150gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug
				Rolled Oats	1/4 th mug
				Egg	1no.
				Ripe Banana(mashed)	¼ cup
				Butter	1tbsp
				Baking powder	1/4tsp
				Grated coconut	1tbsp
				Raisins	2tbsp
Cooking Method :					
		<ol style="list-style-type: none"> 1. Add oats, egg, ripe mashed banana, butter, baking powder, grated coconut and raisins in a microwave safe mug. 2. Keep the mug in the microwave oven, Select the menu, and press START. 			

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
UL:20	Carrot Cake Oatmeal	1 Mug:210 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug
				Grated Carrot	25 gms
				Milk	½ cup
				Maple Syrup	1 tbsp
				Cinnamon Powder	¼ tsp
				Ginger Powder	¼ tsp
Soaked sliced	2 tbsp				

				Almonds	
				Ground nutmeg	To taste
				Sea salt	A pinch
				Oats	25gms
				Vanilla Extract	1 tsp
				Fresh lemon juice	¼ to ½ tsp
				Topping	Whipped Cream, Raisins, Cinnamon
				<p>Cooking Method:</p> <ol style="list-style-type: none"> Mix all of the ingredients together. You can do this directly in the microwave-safe mug in which you will cook the cake, just make sure to stir down to the bottom to fully incorporate the ingredients. Tip: There's no need to grease the mug. Do use something with a capacity of approximately twice the size of the amount of batter to prevent overflow of batter. Wipe the rim of the mug if it got a little messy while mixing. Keep the mug in the microwave oven. Select the menu, and press START. 	

Recipe code	Recipe Name		Weight Range	Uten sils	Ingredients & Cooking Method	
UL:21	Mug Dhokla	1 Mug:75 gms & 3 Mugs	Microwave safe glass Mug	Ingredients		1 Mug
				Instant Dhokla Mix		75 gms of mixed dhokla batter
				For tempering		
				Oil		1 tsp
				Mustard Seeds		½ tsp
				Asafoetida		¼ tsp
				Red Chillies		1tsp
				Curry Leaves		6 nos

				<p>Cooking Method:</p> <ol style="list-style-type: none">1. Mix the instant dhokla mix as per the manufacture's instruction. Tip: There's no need to grease the mug. Do use something with a capacity of approximately twice the size of the amount of batter to prevent overflow of batter.2. Wipe the rim of the mug if it got a little messy.3. Keep the mug in the microwave oven,4. Select the menu, and press START.5. Microwave the tempering at PHI for 1 minute and pour on the dhokla before serving.
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Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
UL:22	Molten chocolate Mug Cake	1 Mug:150 gms & 3 Mugs:450gms	Microwave safe glass Mug	Ingredients	1 Mug
				Maida	30 gms
				Granulated Sugar	50 gms
				Cocoa Powder	2 tbsp
				Baking powder	¼ tsp
				Salt	A pinch
				Unsalted butter(melted)	1 tbsp
				Milk	2 tbsp
				Egg	1 no.
				Vanilla Essence	¼ tsp
				Chocolate piece(semi sweet or milk or nutella)	30 gms
				Vanilla Ice cream (Serving)	1 Scoop
				Cooking Method:	
				<p>1. Whisk together with a fork, the flour, sugar, cocoa powder, baking powder and salt until combined.</p> <p>2. You can do this directly in the microwave-safe mug in which you will cook the cake.</p> <p>3. Add in the melted butter, milk, egg and vanilla. Whisk well to combine.</p> <p>4. Place the chocolate pieces in the center of the mug. Do not push down; it will sink as it bakes.</p> <p>Tip: There' s no need to grease the mug. The capacity of the mug should be approximately twice the size of the amount of batter to prevent overflow of batter.</p> <p>5. Wipe the rim of the mug if it got a little messy while mixing.</p> <p>6. Keep the mug in the microwave oven, 7.Select the menu, and press START.</p> <p>8. Let it cool before serving. Top with ice-cream and enjoy.</p>	

PIZZA

1. In standby mode, Press “Pizza” touch pad to select PIZZA menu and the display shows "PA".
2. Press START/QUICK START pad once, the display shows "PA: 01".
3. Continue pressing “Pizza” touch pad to select sub menu. The submenus range from PA: 01 to PA: 03.
4. Press START/QUICK START pad to start.

Attn- The table provided below is for 1 pizza serving.

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method			
				Ingredients	Wt PA:01	Wt PA:02	Wt PA:03
PA:01 - PA:03	Pizza	0.150kg - 0.400kg	Glass turn table/ Microwave safe glass plate	Pizza	0.150 kg	0.300kg	0.400kg
				Cooking Method : 1. In the microwave safe glass plate place the pizza select the weight, and Press START. Tip- Place a tissue paper on the turn table to avoid moisture formation.			

CLEANING AND CARE

1. Turn off the oven and unplug the power cord from the wall when cleaning.
2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergents may be used if the oven gets very dirty. Avoid using spray or other harsh cleaners. They may stain, streak or dull the door surface.
3. The outside of the oven should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or splatters. Do not use abrasive cleaner.
5. A steam cleaner is not be used.
6. Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally turning on.
7. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity condition. And it is normal.
8. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
9. The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent. The roller ring may be washed in mild, soapy water or in a dishwasher. When removing the roller ring, be sure to replace it in the proper position.
10. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a microwaveable bowl. Microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
11. If the light bulb burns out, please contact customer service to have it replaced.
12. The oven should be cleaned regularly and any food deposits should be removed. Failure to maintain the oven in a clean condition could lead to deterioration of surface that could adversely affect the life of the unit and could possibly result in a hazardous situation.
13. Please do not dispose of this appliance into the domestic rubbish bin; it should be disposed to the particular disposal center provided by the municipalities.

ABOUT E-WASTE

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

Do's and don'ts for customers

Do's

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

Don'ts

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

Risks of improper handling of E-waste

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

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

For detailed information and disposal request

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



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 magnetron & cavity, shall be replaced or repaired free of charge, on intimation to the Company | Company's authorized service centre nearest to the place where the appliance is installed
This warranty is subject to Limitations of Warranty.

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 | installation by the company's authorised dealer | service engineer.
- b) If the completed warranty card is not presented to the authorised personnel at the time of service | repair.
- c) If the appliance is not used in accordance with manufacturer's instructions given in the Operating Manual.
- d) If the appliance has been serviced, repaired, opened or tampered by any unauthorized personnel.
- e) If defects arise caused by accidents, alteration, misuse, neglect, abuse, substitution of original components with spurious | non-genuine components, attack by household pests | rodents, fire, flood, earth-quake, lightning and | or any other acts of God natural calamities.
- f) If damages occur by improper electrical, circuit outside the appliance or by any defective electrical supply thereof.
- g) If the machine serial number on the appliance is defaced, missing or altered.
- h) If the appliance is taken out of India.

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

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

4. Liability for consequential damages is neither accepted nor implied.

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

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

7. This warranty is not applicable, if the built in 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, town, municipal limits from the Company, 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 I transferring the appliance from the location where the appliance was originally installed.

10. This warranty is issued subject to the jurisdiction of Kolkata courts, and I or other judicial/ quasi judicial forums having jurisdiction over the registered office of the Company.

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

CUSTOMER COPY

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

Service Station Copy

Mr./Mrs./Ms -
-
Address -
-
Pin code : -
Telephone No.: (R) - (0) -
Model Name: -
Serial No.: -
Date of Purchase: -
- - - - -
Cash Memo No.: -
- - - - -

Products Owned by the customer:

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

- Washing Machine Refrigerator ColorTV 100% Clothes Dryer Dishwasher
 Car Air Conditioner

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