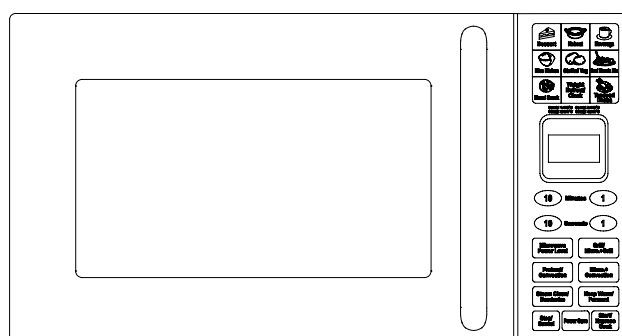




25BC3

CONVECTION MICROWAVE OVEN



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:

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Precautions to Avoid Possible Exposure to Excessive Microwave Energy

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

Important Safety Instructions

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

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

1. Read all instructions before using the appliance.
2. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
drying of food or clothing and heating warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
The microwave oven is intended for defrosting, cooking and steaming of food only.
3. Do not operate the oven when empty.
4. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
5. **WARNING!**--When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.
6. **WARNING!**--Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
7. To reduce the risk of fire in the oven cavity:
 - When heating food in plastic or paper container, check the oven frequently to the possibility

of ignition.

- Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
 - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
8. **WARNING!**--Liquid or other food must not be heated in sealed containers since they are liable to explode.
 9. Microwave heating of beverage can result in delayed eruptive boiling, therefore care has to be taken 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 cooktop or other heat-producing appliance. if installed could be damaged and the warranty would be avoid .
 22. The accessible surface may be hot during operation.
 23. The microwave oven shall not be placed in a cabinet.
 24. The door or the outer surface may get hot when the appliance is operating.
 25. The temperature of accessible surfaces may be high when the appliance is operating.
 26. The appliance shall be placed against a wall.

27. Appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
28. Children being supervised not to play with appliance.
29. **WARNING!**--If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
30. The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.
31. The microwave oven is for household use only and not for commercial use.
32. Never remove the distance holder in the back or on the sides, as it ensures a minimum distance from the wall for air circulation.
33. Please secure the turn table before you move the appliance to avoid damages.
34. **CAUTION!**--It is dangerous to repair or maintain the appliance by no other than a specialist because under these circumstances the cover have to be removed which assures protection against microwave radiation. This applies to changing the power cord or the lighting as well. Send the appliance in these cases to our service centre.
35. The microwave oven is intended for defrosting, cooking and steaming of food only.
36. Use gloves if you remove any heated food.
37. Caution! Steam will escape, when opening lids or wrapping foil.
38. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
39. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle.

Specifications

Power Consumption	230V~50Hz, 1400W(microwave); 1000W(grill); 1950W(convection)
Output	900W
Operation Frequency	2450MHz
Outside Dimensions	281mm(H)×483mm(W)×415mm(D)
Oven Capacity	25Litres
Cooking Uniformity	Turntable System

Net Weight	Approx.16kg
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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.

Grounding Instructions

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

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

Note:

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

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

Green and Yellow = EARTH

Blue = NEUTRAL

Radio Interference

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

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

Before Calling For Service

Before asking for service, please check each item below:

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

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

Cooking Techniques

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

Cooking Utensils Guide

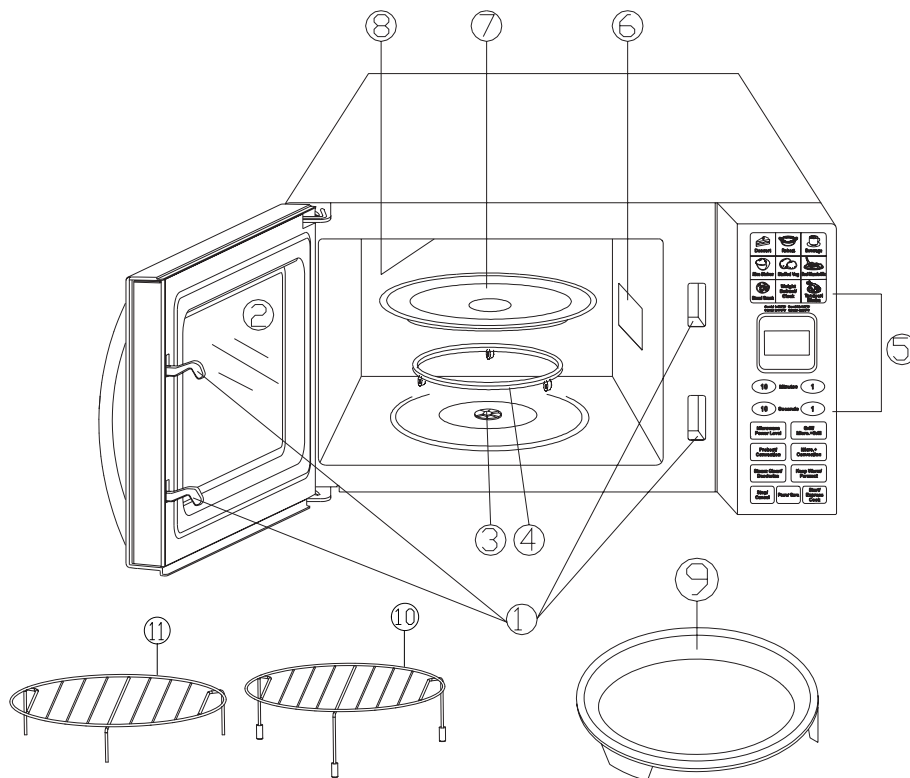
1. The ideal material for a microwave utensil is transparent to microwave, it allows energy to pass through the container and heat the food.
2. Microwave cannot penetrate metal, so metal utensils or dishes with metallic trim should not be used.
3. Do not use recycled paper products when microwave cooking, as they may contain small metal fragments which may cause sparks and/or fires.
4. Round /oval dishes rather than square/oblong ones are recommend, as food in corners tends to overcook.
5. Narrow strips of aluminum foil may be used to prevent overcooking of exposed areas. But be careful don't use too much and keep a distance of 1 inch (2.54cm) between foil and cavity.

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

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 Containers	No	Yes	Yes	No

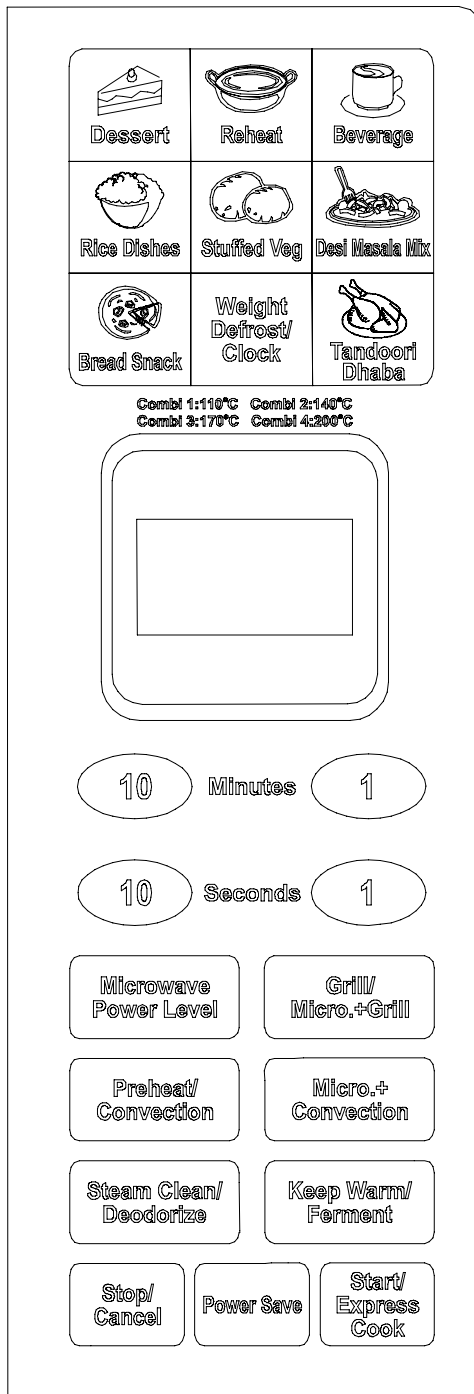
Combination: applicable for both "microwave + grill", and "microwave + convection" cooking.

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
- ⑧ Grill Heater
- ⑨ Baking plate
- ⑩ Metal Rack
- ⑪ Metal Rack

Control Panel



● AUTO COOK MENUS

There are 8 category of auto cook menus. Use to set auto cook program.

● WEIGHT DEFROST/CLOCK

Use to set weight defrost program or set current time.

● DISPLAY

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

● NUMBER PADS (10/1 Minutes,10/1 Seconds)

Use to set time.

● MICROWAVE POWER LEVEL

Use to select microwave power level.

● GRILL/MICRO.+GRILL

Use to set grill or microwave and grill combination cooking.

● PREHEAT/CONVECTION

Use to set convection cooking.

● MICRO.+ CONVECTION

Use to set microwave and convection combination cooking.

● STEAM CLEAN/DEODORIZE

Use to set steam clean or deodorize program.

● KEEP WARM/FERMENT

Use to set keep warm or ferment program.

● STOP/CANCEL

Use to pause a cooking or cancel all settings or set child lock.

● POWER SAVE

Use to set power save function.

● START/EXPRESS COOK

Use to start the oven or set express cook program.

Operation Instructions

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

Setting Clock

When the oven is first plugged in, "1:00" will appear in the screen, you can start to set the clock, or you can set the clock time later by pressing Stop/Cancel pads.

1. In standby mode, press and hold Timer/Clock for 3 sec to select 24-hour cycle. If you want to set 12 hour clock, press Timer/Clock again.
2. Use the number pads to enter clock time.
3. Press Timer/Clock to confirm.

Note : this is a 12 and 24 hour clock, you can press Timer/Clock to select.

Microwave Cooking

During cooking, the current power level can be seen by touching MICROWAVE POWER LEVEL pad.

1. Touch MICROWAVE POWER LEVEL pad repeatedly to select microwave power level.

Power Level	100%	90%	80%	70%	60%	50%	40%	30%	20%	10%	0%
Display	P-HI	P-90	P-80	P-70	P-60	P-50	P-40	P-30	P-20	P-10	P-00

2. Use the number pads to enter cooking time. The longest time is 99 minutes 99 seconds.
3. Touch START/EXPRESS COOK pad.

Weight Defrost

The oven allows defrosting meat, poultry, and seafood. The defrosting time and power level are adjusted automatically once the weight is programmed. The range weight of frozen food varies between 100g and 1800g.

1. Touch WEIGHT DEFROST/CLOCK pad repeatedly to select food weight.
2. Touch START/EXPRESS COOK pad.

Note: During defrosting program, the system will pause and sound beeps to remind user

to turn food over, and then press START/EXPRESS COOK pad to resume.

Express Cook

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

Grill Cooking

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

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

Microwave + Grill Cooking

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

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

Preheat/Convection Cooking

During convection cooking, hot air is circulated throughout the oven cavity to make crisp foods quickly and evenly. This oven has ten different cooking temperatures from 110C to 200C. The longest cooking time is 99 minutes 99 seconds. During cooking, the current temperature can be seen by touching PREHEAT/CONVECTION pad.

To Cook with Convection:

1. Touch PREHEAT/CONVECTION pad repeatedly to select desired temperature.
2. Use the number pads to enter cooking time.
3. Touch START/EXPRESS COOK pad.

To Preheat and Cook with Convection:

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

1. Touch PREHEAT/CONVECTION pad repeatedly to select desired temperature.

2. Touch START/EXPRESS COOK pad. When the oven reaches the programmed temperature, beeps will sound.
3. Open the door and place container of food at the center of the turntable.
4. Use the number pads to enter cooking time.
5. Touch START/EXPRESS COOK pad.

Microwave + Convection Cooking

This oven has four different combination cooking temperatures from 110C to 200C. It's easy to cook with both convection heat and microwave automatically. The longest cooking time is 99 minutes 99 seconds. During cooking, the current combination temperature can be seen by touching MICRO+CONVECTION pad.

1. Touch MICRO+ CONVECTION pad continually to select desired combination temperature.
2. Use the number pads to enter cooking time.
3. Touch START/EXPRESS COOK pad.

Multistage Cooking

First stage	Microwave cooking / Grill cooking / Microwave+Grill cooking / Convection cooking (without preheating)
Second stage	Microwave cooking / Grill cooking / Microwave+Grill cooking / Convection cooking (without preheating)
Third stage	Microwave cooking / Grill cooking / Microwave+Grill cooking / Convection cooking (without preheating)

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

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

Power Save

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

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

Steam Clean

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

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

Deodorize

This function can flash the air in the oven. Empty the oven before using it. The default setting is grill working for 5 minutes at full power level.

1. Make sure the oven is empty, and then close the door.
2. Touch STEAM CLEAN/DEODORIZE pad twice.
3. Touch START/EXPRESS COOK pad.

Keep Warm

It helps you to keep food warm easily. The default setting is convection working for 60 minutes at 50C temperature.

1. Place a convection container with food into the oven.
2. Touch KEEP WARM/FERMENT pad once.
3. Press START/EXPRESS COOK pad.

Ferment

It helps you to ferment food easily. The default setting is convection working for 60 minutes at 50C temperature.

1. Place a larger and covered convection container with bread dough into the oven.
2. Touch KEEP WARM/FERMENT pad twice.
3. Press START/EXPRESS COOK pad. This programme can also be used to set curds.

Setting Child Lock

The lock prevents unsupervised operation by children.

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

sound, and the oven can be operated.

Automatic Protection Mechanism

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

High Temperature Protection: While entering into super high temperature protection status, the system sounds beeps and the display shows “E01” until user press STOP/CANCEL pad to return normal condition. Please open the door to cool the oven cavity or call for consumer service to check.

Low Temperature Protection: While entering into super low temperature protection status, the system sounds beeps and the display shows “E02” until user press STOP/CANCEL pad to return normal condition. Please call for consumer service to check.

Sensor Malfunction Protection: When the sensor is short circuited, the system enters into protection mode and sound beeps, the display shows “E03” until user press STOP/CANCEL pad to return normal condition. Please call for consumer service to check and replace the faulty sensor.

Auto Cook

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

1. According to the cooking food, press DESSERT / REHEAT / BEVERAGE / RICE DISHES / STUFFED VEG / DESI MASALA MIX / BREAD SNACK / TANDOORI DHABA pad repeatedly to select the weight or amount of food.
2. Touch START/EXPRESS COOK pad.

Auto cook menus:

Code	Menu	Note:
1	Dessert (g)	<ul style="list-style-type: none">● For menu 8, use microwave + convection cooking, for menus 1 and 7, use convection cooking, the others use microwave cooking, please choose suitable cookware.● For menu 8, during cooking, the system will pause and sound beeps to remind you to turn food over for uniform cooking, and then close the door and press START/EXPRESS COOK pad to resume.● The result of auto cooking depends on factors such as fluctuation of voltage, the shape and size of
2	Reheat (g)	
3	Beverage(200ml/cup)	
4	Rice Dishes (g)	
5	Stuffed Veg (g)	

6	Desi Masala Mix (g)	food, your personal preference as to the doneness of certain foods and even how well you happen to place food in the oven. If you find the result at any rate not quite satisfactory, please adjust the cooking time a little bit accordingly.
7	Bread Snack (g)	
8	Tandoori Dhaba (g)	

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

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

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

			1 tbsp Ground Cinnamon 1 tbsp Ground Cloves 1 tbsp Ground Allspice 1 tbsp Ground Nutmeg 2 Eggs 1 tbsp Lemon Zest 1 tbsp Vanilla Extract 1/2 cups Raisins 1/2 cups Chopped Nuts 1/2 cups Dried Mixed Fruit 1 ½ cups Butter, melted	nuts and melted butter. Pour the mixture over a greased pan. Bake the mixture for about an hour or until a tester comes out clean. Cool it on a wire rack and wrap it in a foil.
8	Eggless Cake	Metal Cake tin	1/2 tin (200 grams) condensed milk 140 gms self raising flour 1 tsp baking powder 1/2 tsp baking soda 60 ml melted butter or margarine 1 tsp vanilla essence	Sieve the flour, baking powder and soda bi-carb together. Mix the flour mixture, condensed Milk, melted butter, essence and 75 ml. water and beat well. Pour the mixture into a greased and dusted cake tin and bake by selecting the menu. The cake is ready when it leaves the sides of the tin and is springy to touch.
9	Sponge Cake	Metal Cake tin	Eggs -6, sugar-1 cup, lemon juice-1tbsp, 1/2 tsp grated lemon rind, 1 cup flour.	Separate the whites and yolks of the eggs, beat the yolks until thick and lemon colored, add sugar gradually, then add the lemon juice and rind. Cut and fold in the sifted flour and cut and fold in the stiffly beaten egg whites. Bake in an ungreased pan in a very moderate oven. Bake until the cake is puffed, has lost its shine, and springs back when gently pressed.
10	Vanilla Cake	Metal Cake tin	Eggs-2 Maida-100 gms Margarine-100 gms Sugar-100 gms	Beat sugar and margarine together, Gradually add beaten eggs. Fold in flour. Bake in an ungreased pan in a very moderate oven. Bake until the cake is puffed, has lost its shine, and springs back when gently pressed.
11	Marble cake	Metal Cake tin	Prepare vanilla cake batter and chocolate cake batter; alternately place a tablespoon on batter in a cake tin, repeating the	Bake until tester comes out clean when inserted into center using the menu. Transfer to rack and cool slightly.

			same for the second layer.	
12	Crème Caramel	Small oven proof bowls-6 nos	<p>2 1/2 cup milk, 8 tsp sugar, 3 tbsp milk powder, 3 eggs, 1tsp vanilla essence.1 tsp vanilla custard powder.</p> <p>Milk egg mixture preparation method: Mix milk with sugar, milk powder and custard powder till smooth in a deep microwave proof bowl and microwave for 10 minutes, beat eggs and essence and add to the cooled milk.</p> <p>Melt sugar (3 tsp) and pour in 6 small heat proof metal bowls and let set for 5 minutes.</p>	Pour egg mixture in the mould and cover with aluminium foil, and bake by selecting the menu.
13	Bread Pudding	Pudding mould-heat resistant	<p>8 slices of bread 2 cups milk 50 grams butter 3 tablespoons sugar 1/2 teaspoon vanilla essence 1/2 cup chopped cashew nuts or walnuts 2 eggs beaten well</p>	Remove the crusts from the bread slices and break into small pieces. Take a baking dish and grease it. Spread the pieces of bread in it. Mix the milk, beaten eggs, sugar, vanilla essence and butter together and pour this mixture over the pieces of bread soaking them completely. Sprinkle the nuts on the top. Bake by selecting the menu.
14	Semolina Pudding with raisins	Pudding mould-heat resistant	<p>75 g semolina ¼ cup sugar ¼ cup raisins 2 cups milk 1 egg whites 1 egg yolks 1 tsp finely grated lemon rind Ground bread</p>	<p>Heat milk in a saucepan and bring to the boil. At that moment, sprinkle the semolina into the milk, stirring continuously and keep cooking for about 5 minutes over a moderate heat.</p> <p>Remove from the heat and cool. Stir in sugar, lemon rind, raisins and egg yolks. Blend well.</p> <p>In another bowl, whisk the egg whites with 1 tablespoon of sugar until they are stiff and fold into the mixture.</p> <p>Pour the batter into a greased ovenproof dish,</p>

				sprinkled with ground bread. Bake by selecting the menu. Serve warm.
15	Simple milk tea	Microwave proof tea cup/microwave safe kettle	Water- $\frac{3}{4}$ cup; Milk- $\frac{1}{4}$ cup, Tea leaves- 1 tsp, Sugar-1tsp	Mix all the ingredients and keep it in the microwave and then select the menu to select the weight and press start. NOTE: Amount of ingredients may differ as per individual preferences.
16	Ginger tea		Water-1/2 cup; Milk-1/2 cup; Tea leaves- 1 tsp; $\frac{3}{4}$ inch crushed ginger, Sugar-1tsp	
17	Masala tea		Water-1/2 cup, Whole Milk-1/2 cup ,Sugar-1tsp; Tea leaves- 1 tsp, Masala (crush with mortar and pestle or coffee/spice grinder) :1 pod cardamom,2 pea size fresh ginger (mulched), 1-2 big size whole black pepper, 1/8 to 1/6 cinnamon stick	
18	Non Fat Masala tea		Water-1/2 cup, Skimmed Milk-1/2 cup, Sugar-1tsp; Tea leaves- 1 tsp, Masala (crush with mortar and pestle or coffee/spice grinder) , 1 pod cardamom, 2 pea size fresh ginger (mulched), 1-2 big size whole black pepper,1/8 to 1/6 cinnamon stick	
19	Cardamom tea		Water- $\frac{3}{4}$ cup; Milk- $\frac{1}{4}$ cup, Crush two pieces of cardamom, add to it little Saffron, Sugar-1tsp; Tea leaves- 1 tsp	
20	Rose Tea		Water-1/2 cup; Milk-1/2 cup, Tea leaves- 1 tsp Sugar-1tsp	
21	Tulsi Tea		Water-1 cup ,Tulsi leaves-1 tsp	
22	Chocolate flavour tea		Water-1/2 cup,Milk-1/2 cup, Chocolate flavorTea leaves- 1 tsp, Sugar-1tsp	
23	Lemon tea		Water-1 cup ;Tea leaves-1 tsp, Fresh lemon juice-1 tsp Sugar-1tsp	
24	Coffee		Water- $\frac{3}{4}$ cup; Milk- $\frac{1}{4}$ cup; Coffee-1 tsp, Sugar -1tsp	
25	Jeera Water		Water - $\frac{3}{4}$ cup , Jeera - 1 tsp	
26	Herbal Water		Water -200ml, Saunf –a pinch, Ajwain –a pinch, Cardamom-1, Tulsi leaves---2-3, Mint leaves-2 to 3	
27	Sole Kadhi /Cocum Saar		Water-200ml, Cocum-5 ,Salt-To taste,Ginger (grated)- $\frac{1}{4}$ tsp,Green chillies (slit)- 2,Coriander (chopped fine)-20 1 tbsp	Mix water and cocum in a microwave proof cookware, keep it in the microwave and then select the beverage option for selecting the serving size and press start. Strain and add ginger and chillies and allow it to cool. Add coriander and refrigerate until serving time. NOTE: Amount of ingredients may differ as per individual preferences but the volume of water will remain the same.It is an excellent appetizer.

28	Bel Sherbet	microwa ve safe kettle	Stone Apple (belfal) ,halved and seeded-1,Sugar 1/3 cup, Lemon juice2 1/2 teaspoons	Scoop out the flesh of the stone apple with a spoon and put into a non stick pan. Add 4 cups water and cook by selecting the menu. Add sugar and mix well. Add lemon juice and mix and cook till sugar dissolves. Remove from heat and strain. Set aside to cool then keep in a refrigerator to chill.
29	Aam Panna	microwa ve safe kettle	Raw mango 1 large, Cumin powder 1 tsp, Blackpeppercorns, crushed 4-5, Black salt (kala namak) to taste, Asafoetida a pinch, Sugar 1/2	Wash and cut raw mango white portion and pour 1 cup water. Cook by selecting the programme.. Let it cool. Mash and strain the pulp. Add cumin powder, crushed peppercorns, black salt, asafoetida and sugar. Mix well till sugar is dissolved. Divide the mixture into four tall glasses, fill it up with chilled water. Stir well and serve.

Sr.no	RICE DISHES	Cookware	Ingredients	Method
30	Plain rice	Microwave safe bowl/ microwave safe rice cooker	Rice 1 cup Water 2 cups	Wash and soak the rice for about half an hour. Drain water from the rice and add 2 cups water, cover and cook, selecting the menu. Allow it to stand for 5 to 10 minutes and then serve hot.
31	Prawn Biryani	Microwave safe bowl/ microwave safe rice cooker	Uncooked rice (Soaked for 30 minutes)-1 cup, peeled and deveined tiger prawns-100gms,ginger garlic paste-1 tbsp, Garam masala-1 tbsp, black pepper -1 tbsp,cloves-4,cardamom seeds-4,cinnamon stick, salt-to taste, plain yogurt- ½ cup, vegetable oil- ¼ cup, water 2 cup, Chicken bouillon cube-5	Stir together the prawns, ginger garlic paste, garam masala, black pepper, cloves, cardamom seeds, cinnamon sticks, salt, yogurt, and oil in a microwave safe bowl until well mixed. Stir the rice, water, and chicken bouillon cubes and mix well. Add water and cook by selection the menu prawn biryani. Discard cinnamon stick, cloves, and cardamom seeds before serving.
32	Rajasthani Pulao	Microwave safe bowl/ microwave safe rice cooker	1 ¼ cup long grain rice 1 tablespoons ghee or oil, 2 medium onions- finely sliced ,2 sticks cinnamon, 3 cardamom pods, bruised, 5 whole cloves,8 whole black pepper,2 ½ cups hot stock or water ,Salt to taste.	If the rice needs washing, wash well in several changes of cold water and leave to soak for 1 hour. Then drain in a colander for at least 30 minutes. Mix all the ingredients, add water or stock and cook by selecting the menu. Serve hot with curry.
33	Rice with Peas	Microwave safe bowl/ microwave safe rice cooker	1 1/2 cups long grain rice,1 tablespoon ghee,4 whole cloves,1 small cinnamon stick,3 or 4 cardamom pods, bruised,1 teaspoon cumin seeds,1/2 teaspoon ground turmeric ,1 1/2cups shelled green peas and diced carrots ,2 1/2 teaspoons salt,3 1/4 cups hot water	Wash the rice well and leave to soak in cold water for 30 minutes, then drain well. Mix all the ingredients, add water or stock and cook by selecting the menu. Remove whole spices, fork rice grains lightly and serve hot with meat or vegetable curries.
34	Rice in coconut milk	Microwave safe bowl/ microwave safe rice cooker	Coconut milk-2 cup Rice -1 cup Carrot-50 gms Beans-50 Gms Ghee-1 tbsp Bay leaf Cloves-4	Wash and soak rice for 10 minutes. Mix all the ingredients, and cook by selecting the menu.

			Salt to taste Poppy seeds-1/4 tsp	
35	Namkin Chawal	Microwave safe bowl/ microwave safe rice cooker	1 cup long grain rice ,2 cups hot water, 2 teaspoons ghee ,2 1/2 teaspoons salt	Wash rice well and soak 1 hour in cold water. Mix all the ingredients, and cook by selecting the menu. Lift lid to allow steam to escape for about 5 minutes, and then lightly fluff up rice with fork, taking care not to mash the grains, which will be firm, separate and perfectly cooked. Dish up using a slotted metal spoon rather than a wooden spoon, which will crush the grains. Serve with curries or other spiced dishes.
36	Veg Pulao	Microwave safe bowl/ microwave safe rice cooker	1 cup Rice ,2 cups Water, 1/4 cup chopped Vegetables,1/2" Cinnamon stick,2 Cloves,2 Cardamom, Salt as per taste,1/4 teaspoon turmeric powder,1 teaspoon coriander powder ,2 Chillies ,4 tomatoes, ½ cup Coconut (grated),1 bunch Coriander leaves,2 pieces Garlic,1/ 2" piece Ginger (made into a paste),2 tablespoons Butter,1 onion cut lengthwise	Mix all the ingredients, and cook by selecting the menu. Serve Hot with Raitha.
37	Spiced Rice	Microwave safe bowl/ microwave safe rice cooker	1 cup Rice, 2 cups Water, Cinnamon, Cloves.Salt to taste.	Mix all the ingredients, and cook by selecting the menu.
38	Chicken Biryani	Microwave safe bowl/ microwave safe rice cooker	200gms boneless meat (chicken/lamb), cut in 1 inch strips ,1 cups rice, washed and drained(preferably Basmati Rice) ,5 cloves garlic ,1 inch piece of ginger ,2 dried red chillies , 2 medium onions, sliced into rings , 2 medium tomatoes, diced , 5 mint leaves , pinch of saffron (optional) , 1 large potato, peeled and diced, 1/2 tsp turmeric powder , 2 tbsp	Add the rice and potatoes to cooked meat. Mix all the ingredients, and cook by selecting the menu. Serve hot, garnished with the fried onions.

			<p>butter , 3 pods cardamoms , 3 cloves, 2 inch stick of cinnamon ,salt to taste .</p> <p>Method for preparing meat:</p> <p>Make a paste of the garlic, ginger and chillies in a food processor. Saute the onions in the butter until golden brown, about 5-7 minutes. Remove the onions, and put them aside.Put the ginger-garlic-chili paste into the same pan used above and saute for 3-4 minutes.Add the meat and saute.Lamb should be sauted for about 7-8 minutes, while the chicken will take about 4-5 minutes.The meat should be about half cooked at the end of this step.Add chopped tomatoes, cloves, cinnamon, cardamoms, turmeric, mint leaves and salt and saute for 2 minutes.Add a little water and cook until the meat is almost cooked.</p>	
39	Pongal	Microwave safe bowl	<p>Rice (soaked for 30 minutes) -1 cup, green gram dal-4tbsp,ginger (finely chopped)- 1tbsp,curry leaves-few, broken cashewnuts-4tbsp,black pepper-1 ½ tsp, cumin seeds-1tsp,ghee-3 -4tbsp,water 3 ½ cup, salt as per taste.</p>	<p>Drain soaked rice and dal, add ginger and cook by selecting the menu.</p> <p>Tip to serve: Microwave cashew nuts, pepper and cumin seeds in ghee for 2 ½ minutes and add it to rice-dal mixture. Mix well and serve steaming hot with ghee on top.</p>
40	Khichdi	Microwave safe bowl/ microwave safe rice cooker	<p>Rice -1 cup, tur dal (arhar dal)-1/2 cup, Ghee or oil-1tbsp, Hing powder-1/4 tsp, Laung-3-4 , Dalchini (cinnamon)-2 inch stick, Jeera-1/2 tsp, Dry red chillies (broken to 2-3 pieces) -2 no ,groundnuts roasted-25 gms , Turmeric powder- ¼ tsp, salt as per taste, water 3 cups.</p>	<p>Wash and soak dal and rice for 30 minutes.</p> <p>Mix all the ingredients, and cook by selecting the menu.</p> <p>Serve hot with ghee and kadhi.</p>

41	Indian Sticky Rice	Microwave safe bowl/ microwave safe rice cooker	Sticky Rice-1 cup Milk-2 cup Water-1 cup Sugar-1/2 cup Coconut Grated-1/4 cup Cashewnuts-1/4 cup Ghee-2 tbsp	Wash and soak dal and rice for 30 minutes. Mix all the ingredients, and cook by selecting the menu. Serve hot with ghee .
42	Jeera Rice	Microwave safe bowl/ microwave safe rice cooker	1 cup basmati rice ,1 tsp shahjeera or caraway seeds ,1 black cardamom ,1 green cardamom ,2-3 black peppercorns ,2 cloves ,1 inch cinnamon ,2 tsp ghee ,2 cups water .	Wash and soak dal and rice for 30 minutes. Mix all the ingredients, and cook by selecting the menu. Once done, the remove the cooker and let it stand for 5 minutes.
43	Methi Rice	Microwave safe bowl/ microwave safe rice cooker	Methi (Fenugreek leaves) 1 cup chopped (you can use the frozen one) 1 cup Basmati rice ,2 to 4 black Peper (Kali Mirch), 2 Cloves 1 Cinnamon stick, 2 Green Elaichi (Cardamom), 1 Medium sized sliced Onion, 1/2 Cup sweet corn kernels 1/4 Teaspoon turmeric powder (haldi) ,1 Tablespoon butter 1 Tablespoon oil ,Water 2 cups Salt to taste	Wash the rice well and leave to soak in cold water for 30 minutes, then drain well. Mix all the ingredients, and cook by selecting the menu.
44	Carrot Rice	Microwave safe bowl/ microwave safe rice cooker	1cup Basmati Rice2 medium onions chopped 2 cups water 3 carrots grated 2 tsp fried groundnuts cinnamon sticks ¼ tsp cloves Oil -1 tbsp Salt as per taste	Wash the rice well and leave to soak in cold water for 30 minutes, then drain well. Mix all the ingredients, and cook by selecting the menu.
45	Mint Rice	Microwave safe bowl/ microwave safe rice cooker	1 Thinly sliced Onions 1 chopped Tomatoes 1/4 Bunch of Mint Leaves 1 Cups of Basmati ½ tsp Red Chili Powder ¼ tsp Turmeric Powder ¼ tsp Fresh Ginger Paste ¼ tsp Fresh Garlic Paste 1Green Chilies slit into half	Wash the rice well and leave to soak in cold water for 30 minutes, then drain well. Mix all the ingredients, and cook by selecting the menu.

			2 Bay leaves 1 inch cinnamon stick ¼ tsp cloves Fried Cashews -2tbsp Ghee 1tbsp Salt (As required)	
46	Sweet Corn Rice	Microwave safe bowl/ microwave safe rice cooker	1 Cup Basmati Rice ½ cup Fresh corn 1 finely chopped Onion ½ tsp Grated ginger 2 cloves ¼ tsp Black Pepper Powder Chopped Coriander leaves Oil -1tbsp Salt to taste	Wash the rice well and leave to soak in cold water for 30 minutes, then drain well. Mix all the ingredients, and cook by selecting the menu.
47	Paushtik Khichdi	Microwave safe cooker	1/2 cup rice 1 tablespoon moog dal 1 tbsp tur dal 1 tomatoes 1 onion 1 cups leafy greens (plus you could include any other vegetable that you fancy) salt 1 teaspoon ghee/ oil 1/2 teaspoon turmeric 1/2 teaspoon red chili powder 1/2 teaspoon garam masala powder <i>tadka/ seasoning</i> 1 teaspoon oil 1/2 teaspoon mustard seeds 1 pinch asafoetida 4-5 curry leaves	In a microwave safe pressure cooker put together the rice and the two dals. Wash thoroughly. Add the chopped onion, tomatoes, greens and vegetables. Add all the spice powders. Pour about 1 glasses of water and a teaspoon of oil or ghee. After cooling the pressure cooker completely add salt and then prepare the tadka and pour on the khichdi. Serve hot in a bowl so that it does not cool quickly. It has to be enjoyed steaming hot.
48	Palak Pulao	Microwave safe bowl/ microwave safe rice cooker	1 cup Rice , ½ bunch palak (washed & chopped) ,2 cups Water, 1/4 cup chopped Vegetables,1/2" Cinnamon stick,2 Cloves,2 Cardamom, Salt as per taste,1/4 teaspoon turmeric powder,1 teaspoon coriander powder ,2 Chillies ,4 tomatoes, ½ cup Coconut (grated),1 bunch Coriander	Mix all the ingredients, and cook by selecting the menu. Serve Hot with Raitha.

			leaves,2 pieces Garlic,1/ 2" piece Ginger (made into a paste),2 tablespoons Butter,1 onion cut lengthwise	
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Sr.No	STUFF. VEG	Cookware	Ingredients	Method
49	Baked potato with butter	Heat resistant glass dish/Steamer	Potatoes - Amount as per the programme selected.	Scrub the potato and prick it with a fork to prevent steam from building up and causing the potato to explode in your oven. Keep the potatoes on the glass plate and cook using the programme stuff veg., once done cut and serve with a teaspoon of butter.
50	Bharawan Potato	Heat resistant glass dish/steamer	Potatoes- Amount as per the programme selected. Ingredients for preparing the stuffing- Onion ,Capsicum, Peas, Green chillies, Tomato, Garlic cloves, Oil, Salt as per taste.	Prepare filling as per individual preference for taste, additional ingredients could be added or deleted while preparing the filling. Slice off the top of the aloo and use it later as a lid. Carefully scoop the inside. Fill the potato with precooked stuffing prepared from the above mentioned ingredients and cover the potato with the potato slice securing it with a toothpick. Bake the potato using stuff. veg menu by selecting appropriate weight.
51	Aloo Methi Serves :3-4	Heat resistant glass dish/Steamer	2 medium potatoes 1 small onion (chopped) 2 medium ripe tomatoes (chopped)	Peel the potato and dice it into small cubes. Powder the fennel seeds and coriander seeds together coarsely.

			2 cups of fresh methi/fenugreek leaves (stems removed) A pinch turmeric powder 1 tsp red chilli powder (optional) ½ Tbsp grated ginger 2-3 green chillies 1 tsp mustard seeds 1 Tbsp fennel seeds 1 Tbsp coriander seeds/dhaniya 1 tsp cumin seeds Oil 1 tbsp Salt to taste	Clean the fenugreek leaves and chop it finely. Mix all the ingredients together and cook by selecting the stuff. Veg programme. Serve hot along with roti or hot daal/yogurt rice.
52	Aloo Jeera	Microwave proof plastic dish	Coriander leaves-10gms Coriander powder-20gms Cumin seeds-10gms Garam masala-5gms Garlic-30gms Ginger -20gms Oil-50ml Potatoes -200gms Red chilli powder-20gms Tomatoes-100gms Turmeric—10gms	Wash and dice potatoes . Chop onions, garlic, ginger, coriander and the tomatoes. Mix all the ingredients and cook by selecting the stuff. veg programme.
53	Pickled Potatoes	Microwave proof plastic dish	chili powder-1 tsp black sesame seeds-1/4 cup coriander leaves-1 tbsp green chillies-2-3 nos lemon juice-3-4 tsp mustard oil-1-2 tbsp potatoes-10-12 nos salt- to taste turmeric-1/4 tsp	Mix all the ingredients except coriander and cook by selecting the stuff veg programme. . Garnish with coriander leaves and enjoy
54	Aloo Chaat	Microwave proof plastic dish	3 Aloo (potatoes), peeled 1/2 tsp red chilli powder 1 tsp roasted cumin powder 1 tsp chaat masala Tamarind Chutney Mint Chutney Chopped Coriander Leaves	Cook potatoes by selecting the stuff veg. programme.Dice and then mix with the ingredients for chaat. .Garnish with chopped

			optional garnish - chopped onion, tomato julienne, fresh pomegranate seeds oil for frying	coriander and enjoy.
55	Spicy Aloo	Microwave proof plastic dish	Potatoes-250gms Fry the ingredients and grind to a paste:(Onion- 2 no-Finely chopped, Tomatoes-3 no(finely chopped), Kashmiri chilli Powder- 2tsp Garlic- 4 cloves Ginger- 2 tsp(chopped) Cloves- 2 no Cardamom- 2 no Salt to taste cuminseed- 1tsp Oil- 2 tsp)	Mix all the ingredients and cook by selecting the stuff veg programme.
56	Sweet potato bake	Microwave proof plastic dish	4 sweet potatoes	Wash sweet potatoes. Puncture a few times with a fork. Place on paper towel on microwave-safe dishCook by selecting the stuff. Veg programme. Turn over potatoes halfway through cooking.
57	Stuffed Tomato	Heat resistant glass dish	Tomatoes- Amount as per the programme selected. Ingredients for preparing the stuffing- Onion, Coriander, Crumbly cottage cheese, Grated cheese, Bread crumbs Salt as per taste	Prepare filling as per individual preference for taste, additional ingredients could be added or deleted while preparing the filling. Cut the head of the tomatoes and scoop out the pulp inside. Mix the pulp with chopped onion, coriander, grated cheese, bread crumbs and fill in the tomatoes. Top the tomatoes with a bit of cheese and cook the stuffed tomato by using Stuffed veg. menu by selecting appropriate weight.
58	Stuffed baigan (brinjal)	Heat resistant glass dish	Brinjals- Amount as per the programme selected. Ingredients for preparing the stuffing: Mashed potatoes, Garlic paste, Roasted groundnuts, Coriander powder, Cumin powder, Mustard seeds, Asafetida, Turmeric powder, Tomato paste, Red chilli	Slit the brinjal lengthwise and scoop out the pulp, stuff the brinjal with the filling and then cook it using the menu stuffed veg..

			powder, Garam masala, Tamarind extract, Salt ,oil.	
59	Stuffed Capsicum	Heat resistant glass dish	Capsicum stuffed with potatoes, green peas & masalas.	Cook stuffed capsicum using the programme stuffed veg .
60	Stuffed Karela (Bittergourd)	Heat resistant glass dish	Stuffed bittergourd stuffed with prawns and potato preparation along with the masala.	Cook the stuffed bittergourd by selecting the menu.

Code	DESI MASALA MIX	Cookware	Ingredients	Method
61	Maharashtran Goda Masala	Microwave safe flat glass dish	Coriander seeds-1cup Cumin seeds-¼ cup Til (white sesame seeds)- 1/3 cup Lavang (cloves) -2 tbsp Badi elaichi (big cardamom)- 2 tbsp Dalchini (cinnamon sticks)- 2 tbsp Kaale mire(black peppercorns)- 2 tbsp Dagalphool (lichen)- 2 tbsp Tamalpatra (Bay leaf)- 1/2 cup Oil to roast the spices-1-2 tsp	Roast all the ingredients using the menu except masala powders and salt. Stir in between during the programme. Roast till they turn aromatic and brown.
62	Panch Phoron		Aniseed-¼ cup,Cumin-¼ cup, Fenugreek seeds-¼ cup, Mustard seeds-¼ cup, Nigella (fennel) / kalonji-¼ cup.	Cool and grind the roasted ingredients in an electric blender.
63	Chat Masala		Coriander seeds- 2 tbsp Cumin seeds- 1 tbsp Ajwain seeds- ½ tsp Red chillies- 2 Amchur powder -½ tsp Salt -2 tbsp or to taste Garam masala1- tsp Pepper corns-½ tsp	Mix in the remaining masala powders if mentioned and store in airtight containers.
64	Curry Leaves Powder		Curry leaves-washed and dried2 cups, Cumin seeds1- tbsp,Coriander seeds-2 tbsp, Red chillies-6 or to taste,Fenugreek-½ tsp,Salt- to taste,Pepper corns-1 tsp, Garlic flakes-6 (optional)	
65	Garam Masala		Coriander-2 tsp,Cumin -2 tsp,Peppercorns-15,Cardamom- 8,Cinnamon-8 ,Cloves -8, Mace flower- 1, Bay leaf-2.	

66	Pappula Podi		Split chick peas-½ cup Cumin seeds-½ tsp Garlic flakes-2 Red chillies-4 or to taste Dry coconut powder-2 tsp (optional) Salt- To taste	Roast Split chick peas using the programme, stir in between. Cool and grind along with the other ingredients in an electric blender. Serve with plain white rice and ghee.
67	Rasam Powder	Microwave safe flat glass dish	Red chillies8 Coriander seeds1 cup Toor dal ¼ cup Fenugreek (methi seeds) ½ tsp Peppercorns ¼ cup Cumin seeds ¼ cup Mustard seeds½ tbsp Turmeric powder½ tbsp	Roast all the ingredients using the menu except masala powders. Stir in between during the programme.
68	Sambar Powder		Red chillies 2 cups Coriander seeds ¾ cup Chana dal½ tbsp Urad dal (black gram dal) ½ tbsp Peppercorns ½ tsp Cumin seeds¼ tbsp Methi seeds ½ tsp Asafoetida½ tsp Mustard seeds ½ tsp Curry leaves (washed and dried) ¼ cup	Roast till they turn aromatic and brown. Cool and grind the roasted ingredients in an electric blender. Mix in the remaining masala powders if mentioned and store in airtight containers.
69	Tandoori Masala Powder		Coriander seeds-½ cup Cumin seeds-½ cup Amchur powder- 2 tsp Dried mint leaves-1 tsp Deep red colour- 3 tsp Chilli powder1- tsp	
70	Fish Masala		Chilly powder 75 gms, Pepper powder 50 gms. Coriander seeds 150 gms Jeera 2 tbsp Mustard 1 tsp Fenugreek 2 tsp Turmeric 2 tsp. Curry leaves a few	

NOTE:

1. Cool and store the prepared masalas in air tight container.
2. The amount of each spice may vary from region to region as these recipes are handed down in a family from generation to generation.

Sr.no	BREAD SNACK	Cookware	Ingredients	Method
71	Chicken Tikka	Baking tray	Sandwich bread, Chicken tikka (chop into small slices), Butter,	Apply butter, followed by chutney to bread slice, arrange the chicken tikka pieces on

	Sandwich		Onion sliced, Lemon juice, Chaat masala, Mint coriander chutney, Cheese-optional	it, grate cheese and bake by selecting the menu.
72	Toasty Paneer Sandwich	Baking tray	Sandwich bread, Crumbled paneer, Butter, Cumin seeds, Onion and green chillies-chopped finely, Tomato (chopped finely), Salt. NOTE: (Prepare the topping by frying cumin seeds, onion, green chillies, tomatoes in butter and then add paneer and salt.)	Lay the slices of bread on a clean cutting board and apply butter. Spread a layer of paneer filling on top. Select the menu and bake the toasty paneer sandwich.
73	Milk Toasted Sandwich	Baking tray	Buttered Sandwich bread-grilled on both the sides, Milk, Grated cheese, Salt, Fresh ground black pepper.	Dip the toasted bread in milk for a second. Place it on a cutting board and spread grated cheese. Select the menu and cook. Sprinkle pepper and salt and serve.
74	Cheese toast	Baking tray	Sandwich bread-grilled on both the sides, Grated cheese, finely chopped capsicum, finely chopped green chillies (optional)	Mix cheese, capsicum, chillies together. Spread the cheese mixture on the bread and bake by selecting the menu.
75	Stuffed bread	Baking tray	Bread slices-6 for 1 serving For filling: 4-5 medium size boiled potatoes-mashed, 1 green chili- finely chopped, 2 tbsp finely chopped cilantro/coriander leaves, 1/4 tsp red chili powder, 1 tsp amchur powder, black salt or common salt. 1/2 cup of mint coriander chutney. for outer coating: 1 cup besan (chick pea flour/gram flour), a pinch of hing, 1/4 tsp red chili powder, 1/4 tsp garam masala powder, 2 tbsp oil, 1/2 tsp ajwain – carom seeds, water to mix the ingredients to form a medium consistency batter and salt.	Mix all the ingredients of filling. Apply chutney to bread, spread the filling and place the bread slice over it. Press slightly and dip in the besan batter. Place on the greased baking tray and bake by selecting the menu.
76	Bread cutlet	Baking tray	Bread - 8 slices, Onion (Medium) - 1 no Garlic pods - 4 nos Ginger - 2" pieces Green chillies - 3 nos Chilly powder - 1/2 tsp	Chop onion, garlic, ginger and chillies. Heat 2 tsp of oil in a pan. Add onions and saute well. Add chillies, ginger and garlic followed by chilly powder, salt, grated coconut and coriander leaves. Remove the sides of the bread, dip in water and

			<p>Salt – as per taste Grated coconut - 2 tbsp Coriander leaves - A few Oil - 3 tbsp</p>	<p>squeeze out the excess water. Mix together the fried mixture and the crumbled bread pieces and knead them well. Shape them into cutlets and bake by selecting the menu.</p>
77	Spiced bread toast	Baking tray	<p>Plain White Bread Tomato- 2 medium size (chopped finely) Onion - 2 Medium size (chopped finely) Green chilly 6-8 (chopped finely) Cilantro - 2 tbsp. (chopped finely) Carrots - 2 (grated finely) Fresh lime juice - 1 tbsp. Red chilly powder - 1tsp. (Optional) Olive oil - 3 tbsp. Turmeric - 1 tsp.</p>	<p>Heat 2 tbsp olive oil in a pan. Add turmeric, onion and green chillies and cook. Add tomato and let it cook. Add salt, red chilly powder (for extra spicy) and stir for 2 minutes. Place the tomato preparation on the bread and spread it. Sprinkle grated carrots and cook using the, menu. Sprinkle cilantro, lime juice and serve hot.</p>
78	Moong toast	Baking tray	<p>Moong dal-1 cup - soaked for 1-2 hours only and ground to a paste ,2-4 green chillies ,a bunch of coriander leaves - finely chopped ,1/2 tsp baking powder ,1 tbsp besan, 1 1/2 tsp lemon juice ,4-5 tbsp oil ,4 slices bread - lightly buttered ,1 1/4 tsp salt or to taste</p>	<p>Drain and grind dal along with chillies to a fine batter .Mix moong dal paste, coriander leaves, baking powder, besan, lemon juice and salt</p> <p>Heat 4-5 tbsp oil in a non stick pan. Butter the slices lightly ,Spread the dal mixture on the slice on the buttered side.Bake by selecting the menu and serve hot with tomato sauce or mint chutney</p>
79	Vegetable toast	Baking tray	<p>Sliced bread - 1 loaf Butter - 100 gms Mint chutney - 3 tbsp Boiled potato-1no. (sliced) Carrots - 2 Green chillies – 6 Tomato -1 (Sliced) Sliced Onions - 2 Chopped coriander leaves - 2 tbsp Salt, Pepper powder - As required.</p>	<p>Trim brown edge crusts of the bread slices with knife or scissors. Apply butter on one side of bread slices. Take one buttered bread slices. Spread little chutney on top of butter. Arrange sliced potato and carrots on that. Now arrange onions and tomatoes slices with minced chillies and coriander leaves. Sprinkle salt, pepper. Put one more buttered slice as second layer on top of vegetables. (Butter applied side should face up). And bake by selecting the menu.</p> <p>Press well and cut into four square pieces with sharp knife. Dot with tomato ketchup and serve immediately.</p>

80	Garlic toast	Baking tray	6 slices of Bread 100 gms Butter 4 Garlic flakes 1/2 tsp freshly ground Black Pepper	Cut each bread slice into two and arrange on a plate. Place the butter in a saucer and mash with a fork. Peel the garlic flakes, crush them and mash along with the butter, salt and pepper. Spread the garlic butter on each bread piece and arrange them on the baking tray. Bake by selecting the menu, remove and serve the garlic bread with a soup.
81	Plain bread toast	Baking tray	Bread slices Butter (optional)	Apply butter on the bread slices and bake by selecting the menu.
82	Pickled Ginger Pizza	Grill Rack	Pizza base, toppings of your choice, Pickled ginger minced Pizza cheese and pizza sauce.	Apply Pizza sauce, arrange Precooked toppings, Grate Pizza cheese, Sprinkle pickled ginger and cook by selecting the menu.
83	Capsicum Pizza	Grill Rack	Pizza base, Sliced capsicum, Pizza cheese and pizza sauce.	Apply Pizza sauce, place the sliced capsicum slices , grate Pizza cheese and cook by selecting the menu.
84	Paneer Pizza	Grill Rack	Pizza base, cut pieces of paneer, Pizza cheese and pizza sauce.	Apply Pizza sauce, arranged paneer pieces, grate Pizza cheese and cook by selecting the menu.
85	Savoury onion pizza	Grill Rack	Pizza base, fried slices of onion with olive oil, Pizza cheese and pizza sauce.	Brush the base with olive oil, Spread the onion slices, grate Pizza cheese and cook by selecting the menu.
86	Corn & Mushroom Pizza	Grill Rack	Pizza base-1,tomato sauce/pizza sauce-1tbsp,onion sliced-1 small, red bell pepper-1 sliced, Mushroom -1/2 cup, baby corn-8 no., grated mozzarella cheese-1 cup, oregano/pizza seasoning-2tsp,chilly flakes-1/2 tsp,olive oil-1/2 tsp	Spread the tomato or pizza sauce evenly over the pizza base. Sprinkle ½ cup of cheese over it, now spread onion, mushroom and bell pepper, Place 6 baby corn pointing to the center.Dizzle olive oil .Sprinkle oregano or pizza seasoning over it. At the end sprinkle remaining cheese and cook by selecting pizza menu. Serve hot sprinkling chilly flakes as required.
87	Veg Pizza	Grill rack	Pizza base, mix veg slices of your choice, Pizza cheese and pizza sauce.	Brush the base with olive oil, Spread the mix veg slices, grate Pizza cheese and cook by selecting the menu.
88	Tomato Pizza	Grill Rack	Pizza base, thinly sliced tomatoes, Pizza cheese and pizza sauce.	Brush the base with olive oil, Spread the pizza sauce, tomato slices, grate Pizza cheese and cook by selecting the menu.
89	Veg. cheese Pizza	Grill Rack	Pizza base, thinly sliced mix veg, Pizza cheese and pizza sauce, cream cheese.	Spread pizza sauce over pizza, spread cream cheese, arrange mix veg and then sprinkle with cheese and cook by selecting the menu.
90	Cheese pizza	Grill Rack	2 teaspoons olive oil 1 cup fat-free bottled pizza sauce	Spread sauce in an even layer over crust, leaving a 1/4-inch border. Top with mozzarella and Parmesan cheeses. Cook

			2 cups (8 ounces) shredded part-skim mozzarella cheese 1/2 cup (2 ounces) grated fresh Parmesan cheese	by selecting the menu.
91	Indian Spiced Pizza	Baking tray	Pizza Base Tomato- 2 medium size (chopped finely) Onion - 2 Medium size (chopped finely) Green chilly 6-8 (chopped finely) Cilantro - 2 tbsp. (chopped finely) Carrots - 2 (grated finely) Fresh lime juice - 1 tbsp. Red chilly powder - 1tsp. (Optional) Olive oil - 3 tbsp. Turmeric - 1 tsp. Pizza Cheese	Heat 2 tbsp olive oil in a pan. Add turmeric, onion and green chillies and cook. Add tomato and let it cook. Add salt, red chilly powder (for extra spicy) and stir for 2 minutes. Place the tomato preparation on the pizza base and spread it. Sprinkle grated carrots and grated pizza Cheese. Cook using the, menu. Sprinkle cilantro, and serve hot.

Sr.no	TANDOORI DHABA	Cookware	Ingredients	Method
92	Chicken Tandoori	Heat resistant glass dish	Chicken- Make slits in the flesh of the chicken pieces, Add Tandoori masala and Salt -As per taste	Marinate the chicken and then use this programme to prepare the tandoor. Turn over the chicken tandoor inbetween.
93	Chicken tikka	Heat resistant glass dish	Chicken Cubes, crushed ginger -1tsp,crushed garlic cloves-2 nos,lemon juice, turmeric -1/2 tsp,chilli powder-1/4 tsp,Hung curds-2/3 rd cup,garam masala-1/4tsp,coriander-1/4 tsp,cornstarch-1/4 tsp,Oil ,Salt-as per taste	Marinate chicken for 3 to 4 hours with the ingredients mentioned .Put the chicken onto the grill rack and use the menu to cook. Turn over the chicken tikka in-between the programme.
94	Minced meat kebab	Heat resistant glass dish	500 gms minced lamb -boiled 1/2 cup besan, Ingredients to be ground to paste: 1/2 teaspoon poppy seeds-roasted,	Grind cooked and water dried lamb mince along with ½ cup besan, poppy seeds, garlic cloves, garam masala, black cumin, coriander seeds. Add the chillies and onion and mix well. Add one egg over the mince and add the chopped coriander and mix thoroughly.

			4 cloves garlic, 1 teaspoon garam masala, 1 teaspoon black cumin seeds roasted 1 tablespoon coriander seeds roasted, 1 teaspoon grated green ginger ; salt to taste; 2 green chillies (chopped), 1 large onion-finely chopped, 2 large eggs, 3 tablespoons chopped green coriander, 3 tablespoons bread crumbs.	<p>Divide the mixture into 16 portions. First roll each one into a ball and then flatten into a fat round disc.</p> <p>Dip each kabab in the beaten egg and then roll it over the bread crumbs.</p> <p>Cook kebab by selecting the menu .Serve with garnishing and chutney of your choice.</p>
95	Chicken kebabs	Heat resistant glass dish	Minced meat-500gms 1 Onion chopped very fine Garlic paste -6 cloves Ginger paste -1tbsp Fresh chopped coriander Lemon Juice-1 tbsp Yogurt (not sour) Garam masala -1 tsp Green chillies very finely -2 tsp, chopped (optional) , Salt to taste Vegetable/ canola/ sunflower cooking oil for basting kebabs while cooking 1 large onion cut into thin rings (to serve the kebabs on)	Mix all the ingredients till all the ingredients are well blended. Cover the bowl with cling film and put into the refrigerator for an hour. Soak bamboo skewers in water to prepare the kebabs. Remove the meat mixture from fridge and divide the mix into equal portions. Take each portion and form it into a long kebab while pressing on to a skewer. Do this till the mix has firmly adhered to the skewer. Put some oil on your hands to prevent meat from sticking. Cook the kebab Basting with cooking oil as required selecting the menu. Turn the kebab as often as required. Serve piping hot on a bed of onion rings, with Mint-Coriander Chutney
96	Chicken Cafreal	Heat resistant flat glass dish	Chicken cut into 8 pieces Oil 3 tablespoons Ingredients to be ground to paste: Onion ,sliced finely2 medium Coriander seeds 1 tablespoon Cumin seeds 1 teaspoon Cloves 6 Green cardamoms 8 Black peppercorns 8 Cinnamon 1 inch stick Ginger roughly chopped1 1/2 inch pieces	Mix all the ingredients. Cover the bowl with cling film and put into the refrigerator for an hour and then use this programme to cook by selecting weight of the food to be cooked.

			Garlic roughly chopped 4-5 cloves Green chillies roughly chopped -6 Salt to taste Vinegar 3 tablespoons	
97	Achaari Chicken	Heat resistant glass dish	<p>500gms chicken pieces (any pieces of your choice) skin removed</p> <p>Ingredients to be ground to paste:</p> <p>½ tsp fenugreek seeds ½ tsp mustard seeds ½ tsp aniseed/fennel seeds ½ tsp cumin seeds ½ tsp onion seeds 1 tsp red chilli powder 1 tsp turmeric powder 6 green chillies 1 large onions sliced thin 1 tsps garlic paste ½ tsp ginger paste ½ cup yogurt Juice of 1 lime Salt to taste 2 tbsps-vegetable oil</p>	Mix all the ingredients. Cover the bowl with cling film and put into the refrigerator for an hour and then use this programme to cook by selecting weight of the food to be cooked.
98	Pudina Chicken	Heat resistant glass dish	<p>500 gms chicken</p> <p>Ingredients to be ground to paste:</p> <p>1 bunch Pudina leaves , 6 sprigs of cilantro(corainder) leaves, 1 sprig Curry Leaves, 1 medium minced onion ,1 cup curd ,2 tbsp garlic ginger paste, 4 number green chilli ,2 Red Chillies ,1tsp Shahi Jeera ,3 Cloves ,1 inch Cinnamon Stick, 2 Elachi ,1 1/2tsp Pepper powder, 2tsp Coriander powder ,1/2 tsp</p>	Mix all the ingredients. Cover the bowl with cling film and put into the refrigerator for an hour and then use this programme to cook by selecting weight of the food to be cooked.

			garam masala powder, 2 tbsp oil , 1 pinch turmeric powder salt to taste	
99	Spicy Chilli Chicken	Heat resistant glasss dish	500gms boneless chicken 4-5 green chillies (The ones I used were not very hot) 5-6 red chillies 1/2 tsp black pepper 4-5 cloves 1 tsp fresh ground ginger 1 tsp fresh ground garlic 2-3 strands coriander leaves 1/2 cup onion Oil Lemon wedges Salt	Marinate the chicken and then use this programme to prepare the spicy chilli chicken fry. Turn over the chicken halfway during the programme.
100	Coriander Chicken fry	Heat resistant glass dish	Boneless chicken -500gms 6 tbsps vegetable oil 5 cloves chopped garlic (finely) 1 tbsp ginger (fresh grated, mixed with 4 tbsps water) 1 cup coriander (fresh, leaves, washed and very finely chopped) 1 green chili peppers (finely chopped and deseeded) 14 tsp cayenne pepper-ground 2 tps ground cumin 1 tsp ground coriander 12 tsp ground turmeric salt 2 tbsps lemon juice	Marinate the chicken and then use this programme to prepare coriander chicken. Turn over the chicken halfway during the programme.
101	Pepper chicken Fry	Heat resistant glass dish	Chicken -350gms, cleaned n cut into bite size pieces, preferably with bone Onion - 1 cup, chopped Tomato - 1 medium sized, cubed (optional) Ginger garlic paste - 1 1/2 tbsp Turmeric powder - a dash Coriander powder - 1 1/2 tsp Salt - to taste Curry leaves - a sprig Coriander leaves - 2 tbsp, chopped Sesame oil - 2 tbsp	Marinate the chicken and then use this programme to prepare the pepper chicken fry. Turn over the pepper chicken halfway during the programme.

			Oil - 2 tsp Water - as needed Lemon juice - juice of half a lemon To dry roast and grind: Whole peppercorns - 3 tsp Cumin seeds - 1 3/4 tsp Fennel seeds - 1 1/2 tsp Cinnamon - 1/2" piece Cloves - 2 nos. Cardamom - 1 nos.	
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Cleaning and Care

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

WARRANTY

IFB Industries Limned. ("The Company") warrants to the original domestic purchase of this microwave oven ("Appliance") that it is free from defects in workmanship & materials. During 12 months from the date of purchase of the new microwave oven model, all the parts of the microwave oven and 36 months on Magnetron & Cavity, shall be replaced or repaired free of charge, on intimation to the Company I Company's authorized service centre nearest to the place where the appliance is installed This warranty is subject to Limitations of Warranty.

LIMITATIONS OF WARRANTY

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

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

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

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

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

If defects arise I caused by accidents, alteration, misuse, neglect, abuse, substitution of original components with spurious I non-genuine components, attack by household pests I rodents, fire, flood, earth-quake, lightning and I or any other acts of God I natural calamities.

f) If damages occur by improper electrical, circuit outside the appliance or by any defective electrical supply thereof.

g) If the machine serial number on the appliance is defaced, missing or altered.

h) If the appliance is taken out of India.

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

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

Liability for consequential damages is neither accepted nor implied.

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

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

This warranty is not applicable, if the microwave oven is used for commercial purpose of at places like Institutions, Hotels, Hostels, Hospitals, Community Halls and other similar applications.

For any service under this warranty beyond city I town I municipal limits from the Company I authorized service centre, a fixed charge of Rs. 250 /- will be collected from the customer in addition to the actual to and fro charges by the shortest route. Alternatively the customer can bring the appliance to the nearest service centre for carrying out the necessary repairs, at customer's own cost.

During the warranty period whenever the appliance is shifted from the original city of purchase to another city I town where service is provided by the company's authorized service agent, a warranty transfer charge of Rs. 300 /- will be collected from the customer by the company's authorized service agent. The above charges also include the reinstallation of the appliance. However in case of transfer to a city where the company provides direct service, a nominal charge of Rs. 250 /- only will be collected from the customer towards reinstallation. The Company, however, shall not undertake the responsibility of shifting I transferring the appliance from the location where the appliance was originally installed.

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

Note: For all types of repairs 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:(Please tick in the appropriate box.)

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

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