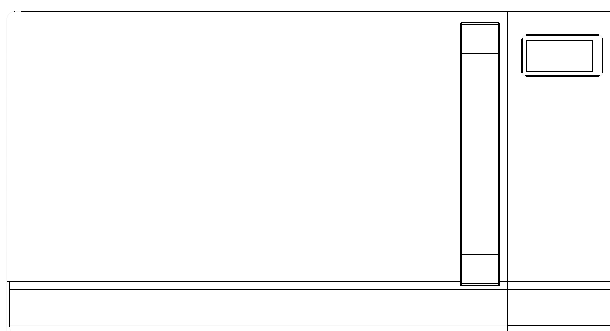




MODEL: 25DGBC2

CONVECTION MICROWAVE OVEN
User Manual



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

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

Serial no:

Purchase Date:

Warranty:

Customer copy:

CONTENTS

CONTENTS	1
PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY	1
IMPORTANT SAFETY INSTRUCTIONS	2
SPECIFICATIONS*	4
BEFORE YOU CALL FOR SERVICE	4
INSTALLATION	4
GROUNDING INSTRUCTIONS	5
RADIO INTERFERENCE	5
MICROWAVE COOKING PRINCIPLES	5
UTENSILS GUIDE	6
PART NAMES	7
CONTROL PANEL	8
HOW TO SET THE OVEN CONTROLS	9
Setting The Clock	9
Quick Start	9
Microwave Cooking	9
Grill And Double Grill Cooking	10
Micro And Double Grill Cooking	10
Convection	10
Microwave And Convection Cooking	11
Weight Defrost	11
Preset	11
Multi-stage Cooking	12
Child Lock	12
Automatic Protection Mechanism	12
Auto Cook	12
CLEANING AND CARE	25

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

1. Do not attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
2. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
3. Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the
 - a. Door (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 properly 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 and keep for future reference..
2. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
3. Do not operate the oven when empty.
4. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
5. **WARNING:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
6. **WARNING:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
7. To reduce the risk of fire in the oven cavity:
 - a. When heating food in plastic or paper container, keep an eye on the oven due to the possibility of ignition.
 - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - c. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
 - d. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
 - e. The microwave oven is intended for heating food and beverages. Drying of clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
8. **WARNING:** Liquid or other food must not be heated in sealed containers since they are liable to explode.
9. Microwave heating of beverage can result in delayed eruptive boiling, therefore care has to be taken when handling the container.
10. Do not fry food in the oven. Hot oil can damage oven parts and utensils and even result in skin burns.
11. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.
12. Pierce foods with heavy skins such as potatoes, whole squashes, apples and chestnuts before cooking.
13. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.
14. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.
15. Utensils should be checked to ensure that they are suitable for use in microwave oven.

16. **WARNING:** It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.
17. This product is a Group 2 Class B ISM equipment. The definition of Group 2 which contains all ISM (Industrial, Scientific and Medical) equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and spark erosion equipment. For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purpose.
18. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
19. Children should be supervised to ensure that they do not play with the appliance.
20. The microwave oven is only used in freestanding.
21. **WARNING:** Do not install oven over a range cooktop or other heat-producing appliance. If installed could be damaged and the warranty would be avoid.
22. The microwave oven shall not be placed in a cabinet.
23. The door or the outer surface may get hot when the appliance is operating.
24. **Warning:** Accessible parts may become hot during use. Young children should be kept away.
25. During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven, for cooking ranged and ovens.
26. The temperature of accessible surfaces may be high when the appliance is operating.
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. **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
29. The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.
30. The microwave oven is for household use only and not for commercial use.
31. Never remove the distance holder in the back or on the sides, as it ensures a minimum distance from the wall for air circulation.
32. Please secure the turntable before you move the appliance to avoid damages.
33. **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.
34. The microwave oven is intended for defrosting, cooking and steaming of food only.
35. Use gloves if you remove any heated food.
36. **Caution!** Steam will escape, when opening lids or wrapping foil.
37. 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.

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

SPECIFICATIONS*

Power Consumption	230V-50Hz
Power Consumption (Microwave)	1400W
Power Consumption (Grill)	1500W
Power Consumption (Convection)	1950W
Rated Microwave Power Output	900W
Operation Frequency	2450MHz
Outside Dimensions (H×W×D)	294mm(H)×483mm(W)×440mm(D)
Oven Cavity Dimensions (H×W×D)	220mm(H)×340mm(W)×344mm(D)
Oven Capacity	25 Liters
Cooking Uniformity	Turntable System
Net Weight	Approx.16kg

BEFORE YOU CALL FOR SERVICE

If the oven fails to operate:

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

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

INSTALLATION

1. Make sure that all the packing materials are removed from the inside of the door.
2. **WARNING:** Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact qualified service personnel.
3. This microwave oven must be placed on a flat, stable surface to hold its weight and the heaviest food likely to be cooked in the oven.
4. Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.
5. For correct operation, the oven must have sufficient airflow. Allow minimum 20cm of free space necessary above the top surface of the oven and 5cm at both sides. The microwave

oven rear plate must be placed close to the wall. Do not cover or block any openings on the appliance. Do not remove feet.

6. Do not operate the oven without glass tray, roller support, and shaft in their proper positions.
7. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.
8. The socket must be readily accessible so that it can be easily unplugged in an emergency.
9. Do not use the oven outdoors.

GROUNDING INSTRUCTIONS

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

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

Note

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

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

Green and Yellow = EARTH

Blue = NEUTRAL

Brown = LIVE

RADIO INTERFERENCE

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

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

MICROWAVE COOKING PRINCIPLES

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

UTENSILS GUIDE

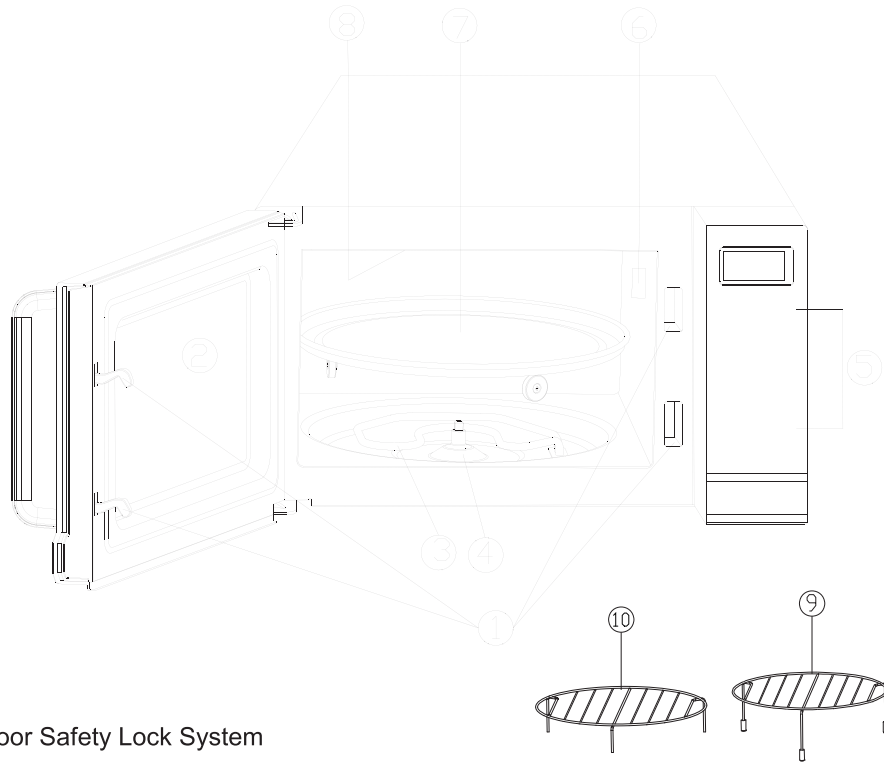
1. Microwave cannot penetrate metal. Only use utensils that are suitable for use in microwave ovens. Metallic containers for food and beverages are not allowed during microwave cooking. This requirement is not applicable if the manufacturer specifies size and shape of metallic containers suitable for 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	Grill	Convection	Combination*
Heat-Resistant Glass	Yes	Yes	Yes	Yes
Non Heat-Resistant Glass	No	No	No	No
Heat-Resistant Ceramics	Yes	Yes	Yes	Yes
Microwave-Safe Plastic Dish	Yes	No	No	No
Kitchen Paper	Yes	No	No	No
Metal Tray	No	Yes	Yes	No
Metal Rack	No	Yes	Yes	No
Aluminum Foil & Foil Container	No	Yes	Yes	No

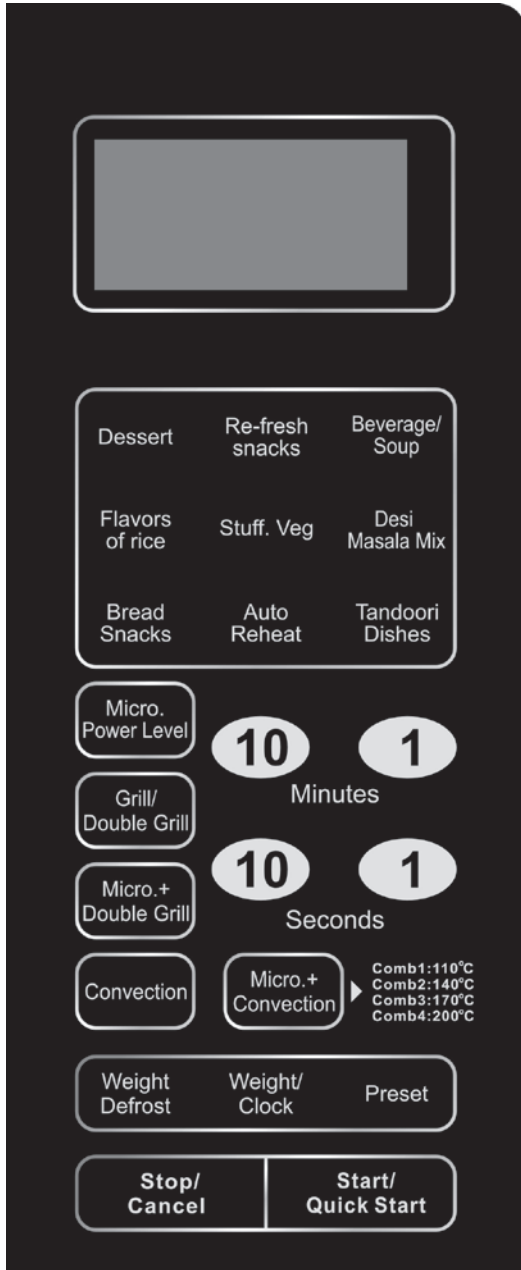
- Combination: applicable for both "microwave+grill", and "microwave+convection" cooking.

PART NAMES



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

CONTROL PANEL



- **MENU ACTION SCREEN**

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

- **AUTO MENU**

Press to set auto menu cook function.

- **MICRO. POWER LEVEL**

Press to enter power level.

- **GRILL/DOUBLE GRILL**

Press up to three times to choose a grill cooking mode.

- **MICRO.+ DOUBLE GRILL**

Press to set micro and grill cooking program.

- **NUMBER PADS**

10 Min. 1 Min.

10 Sec. 1 Sec.

Touch to set clock.

- **CONVECTION**

Press to set convection program.

- **WEIGHT/CLOCK**

Touch to enter the food weight or timer function.

- **MICRO. + CONVECTION**

Press to set micro and convection program.

- **WEIGHT DEFROST**

Press to set defrost food by weight program.

- **PRESET**

Press to set preset function.

- **STOP/CANCEL**

Touch to clear entry before setting a cooking program

Touch once to temporarily stop cooking or twice to cancel cooking.

Touch and hold to set child lock.

- **START/QUICK START**

Press to start the setting.

Press to set quick start program.

HOW TO SET THE OVEN CONTROLS

- During cooking program, press STOP/CANCEL once to pause it, and press START/QUICK START to resume. Press STOP/CANCEL twice to cancel the program.
- After the cooking time ends, the system will beep and End is displayed. And the oven will automatically continue to sound every two minutes until the door is opened or any pad is touched. (Note: This feature is available for other cooking programs also.)
- **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.

SETTING THE CLOCK

The clock works in 12-hour or 24-hour cycle.

For example: to set the time of day.

1. In standby mode, press WEIGHT/CLOCK button for 3 seconds to select 24-hour cycle, or press this button once again to select 12-hour cycle.
2. Press number pads to enter the clock time.
3. Press WEIGHT/CLOCK button again to confirm.

Note: During the cooking program, you can check the clock time by pressing weight/Clock.

QUICK START

This feature allows you to start the oven quickly. Just touch START/QUICK START a number of times to set cooking time, the oven will cook immediately at full power. The longest cooking time is 10 minutes.

MICROWAVE COOKING

To cook with microwave, you need to set the time and power level. The maximum cooking time is 99 minutes and 99 seconds.

Suppose you want to cook for 3 minutes at 60% of microwave power.

1. In waiting mode, place food into oven, and close it.
2. Press MICRO. POWER LEVEL button a number of times to set power level.
3. Press number pads to set cooking time.
4. Touch START/QUICK START button.

NOTE: During cooking, press MICRO. POWER LEVEL to show the cooking power level. In waiting mode, you can press number pads to enter cooking time directly, then press START/QUICK START. The system will work at high power.

-----MICRO. POWER LEVEL BUTTON -----

By pressing the MICRO. POWER LEVEL button a number of times, you are selecting one of the following microwave power levels:

Press	POWER LEVEL	Description
Once	100% (P100)	High
Twice	80% (P-80)	M. High
Thrice	60% (P-60)	Medium

4 times	40%(P-40)	M. Low
5 times	20% (P-20)	Low
6 times	0% (P-00)	Zero

GRILL AND DOUBLE GRILL COOKING

Grill cooking is particularly useful for thin slices of meat, steaks, chops, kebabs, sausages and pieces of chicken. It is also suitable for hot sandwiches and au gratin dishes. The longest grill cooking time is 99 minutes and 99 seconds.

Suppose you want to program grill cooking for 12 minutes use the top and bottom heaters,

1. In standby mode, place food into oven, and close it.
2. Press GRILL/DOUBLE GRILL 3 times.

Press	Grill Mode
Once	Top grill
Twice	Bottom grill
3 times	Top and bottom grill

3. Then press number pads to set cooking time.
4. Touch START/QUICK START button.

MICRO AND DOUBLE GRILL COOKING

Combination cooking combines microwave and grill power to cook food with desired effects. Use for fish or au gratin, puddings omelets, baked potatoes and poultry and so on. The longest grill cooking time is 99minutes and 99 seconds.

Suppose you want to set the oven to combination cooking for 20 minutes.

1. In standby mode, place food into oven, and close it.
2. Press MICRO. + DOUBLE GRILL pad to select one of the combination settings as shown in the following table:

Press	Combination Mode
once	Top grill & microwave
twice	Bottom grill & microwave
3 times	Top & bottom grill & microwave

3. Press number pads to set cooking time.
4. Touch START/QUICK START button.

NOTE: During cooking program, press MICRO. + DOUBLE GRILL pad to show the cooking combination power level.

CONVECTION

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

To Cook with Convection

To cook with convection, press CONVECTION button once, then press the number pads to enter

the desired cooking time (100°C~200°C)

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

1. Press CONVECTION button once to enter the desired convection temperature.
2. Press number pads to enter cooking time.
3. Press START/QUICK START button to start.

To Preheat and Cook with Convection

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

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

1. In standby mode, press CONVECTION continually to select cooking temperature.
2. Press START/QUICK START to confirm. Beeps will sound when the designated temperature is reached. Open the door and place the container of food at the center of the turntable.
3. Press number pads to enter cooking time.
4. Press START/QUICK START button to start.

NOTE: During cooking you can check the cooking temperature by touching CONVECTION pad.

The longest preheat time is 30 minutes.

MICROWAVE AND CONVECTION COOKING

This oven has four pre-programmed settings that make it easy to cook with both convection heat and microwave automatically. Maximum cooking time is 99 minutes and 99 seconds. Press MICRO. +CONVECTION button a number of times to select cooking temperature: 110 °C, 140 °C, 170 °C, 200 °C.

Suppose you want to cook for 24 minutes on 170 °C.

1. In standby mode, open the door and place the food into the oven, close it.
2. Press MICRO. +CONVECTION three times to select cooking temperature.
3. Press number pads to enter cooking time.
4. Press START/QUICK START button to start.

NOTE: During cooking program, press MICRO. +CONVECTION to check the mode selected.

WEIGHT DEFROST

The oven allows the defrosting of meat, poultry, and seafood. The time and the defrosting power are adjusted automatically once the weight is programmed. (Weight range: 100g~1800g)

Suppose you want to defrost 500g frozen food.

1. In standby mode, place food into the oven, and close it.
2. Press WEIGHT DEFROST to enter the food weight.
3. Press START/QUICK START to start.

NOTE: During defrosting program, the system will pause and sound beeps to remind user to turn over food, and then press START/QUICK START to resume the defrosting.

PRESET

1. In standby mode, place food into oven and close it.
2. Enter the cooking program.

3. Press PRESET once.
4. Press number pads to enter the preset time.
5. Press START/QUICK START.

NOTE: The system will start when it reach the preset time. During the preset cooking time, press PRESET to check the preset time, you can press STOP/CANCEL to cancel the setting in 3 seconds. In quick start and weight defrost program, you cannot set the preset function.

MULTI-STAGE COOKING

The oven can be programmed to do several consecutive functions.

Suppose you want to set the following cooking program:

- ①Microwave cooking;
- ②Grill cooking;
- ③Convection cooking.

1. In standby mode, place food into the oven, and close it.
2. Input Microwave cooking program. Do not touch START/QUICK START pad.
3. Input Grill cooking program. Do not touch START/QUICK START pad.
4. Input Convection cooking program.
5. Touch START/QUICK START button.

NOTE: Weight defrost and auto cook cannot be set in a multi-stage cooking program.

CHILD LOCK

Use to prevent unsupervised operation of the oven by little children. The CHILD LOCK indicator will show up on display screen, and the oven cannot be operated while the CHILD LOCK is set.

To set the CHILD LOCK: In waiting mode, press and hold the STOP/CANCEL button for 3 seconds, a beep sounds and LOCK indicator lights.

To cancel the CHILD LOCK: Press and hold the STOP/CANCEL button for 3 seconds until lock indicator on display goes off.

AUTOMATIC PROTECTION MECHANISM

When the system enters into super high temperature protection status, the digital display shows "E-1" and continues to beep till the system comes back to normal condition and then press "STOP/CANCEL".

When the system enters into super low temperature protection status, the digital display shows "E-2" and continues to beep till the system comes back to normal condition and then press "STOP/CANCEL".

The system enters into protection mode when the system sensor is Open / Short Circuited. The display shows "E-3" and continues to beep until pressing "STOP/CANCEL" button. Call consumer service to check and replace the faulty sensor.

AUTO COOK

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

weight of this food.

1. In standby mode, press corresponding menu pad to choose the menu types, the display will show the food code.
2. Press WEIGHT/CLOCK pad to enter food weight.
3. Press START/QUICK START to start cooking.

Auto Cook Menu

Food	Information
Dessert	<p>Please note:</p> <p>For some programmer, in the middle of cooking time, the cooking programmer pause and beeps can be heard to remind you to open the door and check its doneness and turn food over to obtain uniform cooking; but be careful to handle with care of very hot food in the oven. To resume cooking, just close the door, and press to start the oven will cook for the remaining time.</p>
Re-fresh snacks	
Beverage/Soup	
Flavors of Rice	
Stuff. Veg	
Desi Masala Mix	
Bread Snacks	
Tandoori Dishes	
Auto Reheat	

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

Code	Dessert	Cookware	Ingredients	Method
dE01	Sponge Cake	Metal Cake tin	Eggs -6, sugar-1 cup, lemon juice-1tbsp, 1/2 tsp grated lemon rind, 1 cup flour.	<p>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.</p> <p>Bake in a greased pan in a very moderate oven.</p> <p>Bake until the cake is puffed, has lost its shine, and springs back when gently pressed.</p>
dE02	Crème Caramel	Small microwave proof bowls-6	<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.

dE03	Bread Pudding	Pudding mould-heat resistant	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	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.
------	---------------	------------------------------	--	--

Code	Dessert	Cookware	Ingredients	Method
Re01/Re02/Re03/Re04/Re05.	Re fresh	Heat resistant glass dish	Soggy biscuits-100gms/Chips/Puffed rice/Masala Peanuts.	Place biscuits on the dish and select menu, check in-between to prevent them from burning as the time will vary based on the level of moisture content. Allocate a standing time of 5 minutes and biscuits will be crisp again.

Code	Beverage/Soup	Cookware	Ingredients	Method
bE01	Chai Serves : 1 cup	Microwave proof tea cup/microwave safe tea kettle	Water- ¾ cup Skimmed Milk-¼ cup Tea leaves- 1 tsp Honey (optional) <i>Optional ingredients-</i> Fresh ginger (grated) or cinnamon stick or cardamom seeds or star anise or whole cloves or peppercorns	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.
bE02	Coffee Serve:1 cup	Microwave proof tea cup/microwave safe tea kettle	Water-¾ cup Skimmed Milk-¼ cup Coffee-1 tsp	
bE03	Jeera Water Serve: 1 glass	Microwave proof glass	Water -¾ cup Jeera - 1 tsp	
bE04	Herbal Water	Microwave proof glass	Water -200ml, Saunf –a pinch, Ajwain –a pinch, Cardamom-1, Tulsi leaves---2-3, Mint leaves-2 to 3	
bE05	Sole Kadhi /Cocum Saar	Microwave proof cookware	Water-200ml Cocum-5	Mix water and cocum in a microwave proof cookware, keep

	Serve:1 glass		Salt- To taste Ginger (grated)- ¼ tsp Green chillies (slit)- 2 Coriander (chopped fine)- 1 tbsp	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.
bE06	Tomato Soup	Microwave safe bowl	1 cups juice, ½ tsp cornflour, ¼ tsp roasted cumin powder, ¼ tsp ginger garlic paste, 1tbsp milk, salt and pepper	Mix all the ingredients and select the menu, amount to be cooked and press start.
bE07	Spinach Soup		1 cups spinach leaves, 1 clove garlic, 1cup milk, 1tsp maida, salt and pepper	
bE08	Minestrone Soup		Macaroni boiled-1 tea cup , ¼ cup cabbage, 1cup tomato puree, 1/2 cup milk	
bE09	Sweet corn soup		Sweet corn paste ¼ cup (steam corn) , water 1 cup, cornflour-1tsp , pepper 1tsp, salt and spring onion 1 chopped	
bE10	Chicken Soup		chicken shredded- ¼ cup , stock chicken-1 cup , salt & pepper, carrot & onion chopped and steamed	

Code	Flavors of Rice	Cookware	Ingredients	Method
FL 01	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.

FL02	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.
FL03	Rajasthani Pulao	Microwave safe bowl/ microwave safe rice cooker	1 ¼ cup long grain rice 1 tablespoons ghee or oil, 2 medium onions- finely sliced ,2 sticks cinnamon, 3 cardamom pods, bruised, 5 whole cloves,8 whole black pepper,2 ½ cups hot stock or water ,Salt to taste. Note: Serves 2	If the rice needs washing, wash well in several changes of cold water and leave to soak for 1 hour. Then drain in a colander for at least 30 minutes.Mix all the ingredients, add water or stock and cook by selecting the menu. Serve hot with curry.
FL04	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.
FL05	Rice in coconut milk	Microwave safe bowl/ microwave safe rice cooker	Coconut milk-2 cup Rice -1 cup Carrot-50 gms Beans-50 Gms Ghee-1 tbsp Bay leaf Cloves-4 Salt to taste Poppy seeds-1/4 tsp	Wash and soak rice for 10 minutes. Mix all the ingredients, and cook by selecting the menu.

FL06	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.
FL07	Veg Pulao	Microwave safe bowl/ microwave	1 cup Rice ,2 cups Water, 1/4 cup chopped Vegetables,1/2" Cinnamon stick,2 Cloves,2 Cardamom, Salt as per	Mix all the ingredients, and cook by selecting the menu.
		safe rice cooker	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	Serve Hot with Raitha.
FL08	Spiced Rice	Microwave safe bowl/ microwave safe rice cooker	white basmati rice 1 cup,1 tablespoons vegetable oil , 2 small onions, thinly sliced ,½ teaspoons cumin seeds ,12 whole black peppercorns , 4 whole cloves ,3 whole cardamom pods ,2 bay leaves ,1 cinnamon stick ,2 cups water ,1/4 cup whipping cream ,1 teaspoon salt ,1/4 teaspoon saffron threads ,¾ cups frozen peas ,20 gms chopped almonds ,1/4 cup chopped cashews ,1/4 cup raisins	Rinse rice under cold running water. Place rice in large bowl. Add enough water to cover by 3 inches. Let stand 20 minutes. Drain. Heat oil in heavy large saucepan over medium-high heat. Add onions; sauté until golden, about 8 minutes. Add cumin, peppercorns, cloves, cardamom, bay leaves and cinnamon; sauté until onions are brown, about 4 minutes. Add rice to spices and stir 2 minutes. Add 4 cups water, cream, green peas , salt and saffron and cook by selecting the menu. Season with salt and pepper. Sprinkle with nuts and raisins.

FL09	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 butter , 3	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> pods cardamoms , 3 cloves, 2 inch stick of cinnamon ,salt to taste .</p> <p>Method for preparing meat: 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>	
FL10	Pongal	Microwave safe bowl	Rice (soaked for 30 minutes) -1 cup, green gram dal-4tbsp,ginger (finely chopped)- 1tbsp,curry leaves-few, broken cashewnuts-4tbsp,black pepper-1 ½ tsp, cumin seeds-1tsp,ghee-3 -4tbsp,water 3 ½ cup, salt as per taste.	<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>
FL11	Khichdi	Microwave safe bowl/ microwave safe rice cooker	Rice -1 cup, tur dal (arhar dal-1/2 cup, Ghee or oil- 1tbsp, Hing powder-1/4 tsp, Laung-3-4 , Dalchini (cinnamon)-2 inch stick, Jeera-1/2 tsp, Dry red chillies (broken to 2-3 pieces) -2 no ,groundnuts roasted-25 gms , Turmeric powder- ¼ tsp, salt as per taste, water 3 cups.	<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>

FL12	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.
FL13	Methi Pulao	Microwave safe bowl/ microwave safe rice cooker	Methi (Fenugreek leaves) 1 cup chopped (you can use the frozen one) 1 cup Basmati rice ,2 to 4 black Peper (Kali Mirch), 2 Cloves 1 Cinnamon stick, 2 Green Elaichi (Cardamom), 1 Medium sized sliced Onion, 1/2 Cup sweet corn kernels 1/4 Teaspoon turmeric powder (haldi) ,1 Tablespoon butter 1 Tablespoon oil ,Water 2 cups Salt to taste	Wash the rice well and leave to soak in cold water for 30 minutes, then drain well. Mix all the ingredients, and cook by selecting the menu.

Code	Stuffed Vegetables	Cookware	Ingredients	Method
ST01	Bharawan Potato	Heat resistant glass dish	Potatoes- Amount as per the programme selected. Ingredients for preparing the stuffing- Onion ,Capsicum, Peas, Green chillies, Tomato, Garlic cloves, Oil, Salt as per taste.	Prepare filling as per individual preference for taste, additional ingredients could be added or deleted while preparing the filling. Slice off the top of the aloo and use it later as a lid. Carefully scoop the inside. Fill the potato with precooked stuffing prepared from the above mentioned ingredients and cover the potato with the potato slice securing it with a toothpick. Bake the potato using BHARAWAN potato menu by selecting appropriate weight.
ST02	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	<i>Prepare filling as per individual preference for taste, additional ingredients could be added or deleted while preparing the filling. Cut the head of the tomatoes and scoop out the pulp inside. Mix the pulp with chopped onion, coriander, grated cheese, bread crumbs and fill in the tomatoes. Top the tomatoes with a bit of cheese and cook the stuffed tomato by using Stuffed tomato menu by selecting appropriate weight.</i>
ST03	Stuffed 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 powder, Garam masala, Tamarind extract, Salt ,oil.	<i>Slit the brinjal lengthwise and scoop out the pulp, stuff the brinjal with the filling and then cook it using the menu stuffed brinjal.</i>

ST04	Stuffed Capsicum	Heat resistant glass dish	Capsicum stuffed with potatoes, green peas & masalas.	<i>Cook stuffed capsicum using the programme Bharawan subzi.</i>
ST05	Stuffed 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.
ST06	Stuffed Ridge Gourd	Heat resistant glass dish	Ingredients: Ridge Gourd -1, Onion 1 Large, Ginger 2 inch Piece, Garlic 3 Cloves, Green Chiles 3 – 4, Dried Fenugreek Leaves 2 Tbsps, Salt to taste Oil 1 tsp.	Wash, remove ends, lightly peel and chop ridge gourd into 3 inch long cylinders. Slit the chopped ridge gourd making a plus sign with its bottom intact. Peel and finely chop the onion. Peel and roughly chop ginger and garlic cloves. Remove stems, wash and slice the green chiles.

Code	Desi Masala Mix	Cookware	Ingredients	Method
dS01	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.
dS02	Panch Phoron		Aniseed-¼ cup, Cumin-¼ cup, Fenugreek seeds-¼ cup, Mustard seeds-¼ cup, Nigella (fennel) / kalonji-¼ cup.	Cool and grind the roasted ingredients in an electric blender. Mix in the remaining masala powders if mentioned and store in airtight containers.
dS03	Chat Masala		Coriander seeds- 2 tbsp Cumin seeds- 1 tbsp Ajwain seeds- ½ tsp Red chillies- 2 Amchur powder -½ tsp Salt -2 tbsp or to taste Garam masala-1- tsp Pepper corns-½ tsp	
dS04	Curry Leaves Powder		Curry leaves-washed and dried 2 cups, Cumin seeds-1- tbsp, Coriander seeds-2 tbsp, Red chillies-6 or to taste, Fenugreek-½ tsp, Salt- to taste, Pepper corns-1 tsp, Garlic flakes-6 (optional)	
dS05	Garam Masala		Coriander-2 tsp, Cumin -2 tsp, Peppercorns-15, Cardamom- 8, Cinnamon-8, Cloves -8, Mace flower- 1, Bay leaf-2.	
dS06	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.

dS07	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 Tumeric powder½ tbsp	Roast all the ingredients using the menu except masala powders. Stir in between during the programme. 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.
dS08	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	
dS09	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	
dS10	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.

Code	Bread Snacks	Cookware	Ingredients	Method
br01	Pizza	Baking tray	Pizza base, toppings of your choice,Pizza cheese and pizza sauce.	Apply Pizza sauce, arranged Precooked toppings-veg or non veg, grate Pizza cheese and bake by selecting the menu.
br02	Vegetable toast	Baking tray	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.	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. Press well and cut into four square pieces with sharp knife. Dot with tomato ketchup and serve immediately.

br03	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.
------	--------------	-------------	--	---

Code	Tandoori Dishes	Cookware	Ingredients	Method
TA01	Chicken tandoori	Borosil flat Dish	Chicken- Make slits in the flesh of the chicken pieces, Add Tandoori masala and Salt -As per taste	Marinate the chicken and then use this programme to prepare the tandoor. Turn over the chicken tandoor inbetween.
TA02	Chicken tikka	Grill rack	<i>Chicken cubes</i> <i>Crushed Ginger-1 tsp</i> <i>Crushed garlic-2 cloves</i> <i>Lemon juice, Turmeric -1/2 tsp</i> <i>Chilli powder-1 tsp</i> <i>Curry powder-1/4 tsp</i> <i>Hung curd-2/3rd cup</i> <i>Garam masala -1/4 tsp</i> <i>Coriander -1/4 tsp</i> <i>Corn starch-1/4 tsp</i> <i>Oil ,Salt-as per taste</i>	<i>Mix all the ingredients together and let the chicken marinate for 3-4 hours.</i> <i>Put the chicken onto the grill rack and use the menu to cook.</i> Turn over the chicken tikka inbetween the programme.
TA03	Minced meat kebab	Baking tray	500 gms minced lamb -boiled 1/2 cup besan,1/2 teaspoon poppy seeds-roasted,4 cloves garlic, 1 teaspoon garam masala, 1 teaspoon black cumin seeds roasted ,1 tablespoon coriander seeds roasted, 1 teaspoon grated green ginger ; salt to taste;2 green chillies (chopped),1 large onion-finely chopped,2 large eggs, 3 tablespoons chopped green coriander, 3 tablespoons bread crumbs.	Grind cooked and water dried lamb mince along with ½ cup besan, poppy seeds, garlic cloves, garam masala, black cumin ,coriander seeds. Add the chillies and onion and mix well. Add one egg over the mince and add the chopped coriander and mix thoroughly. Divide the mixture into 16 portions. First roll each one into a ball and then flatten into a fat round disc. Dip each kebab in the beaten egg and then roll it over the bread crumbs. Cook kebab by selecting the menu .Serve with garnishing and chutney of your choice.
TA04	Chicken kebabs	Grill rack and bamboo skewers	Minced meat Onion chopped very fine Garlic paste Ginger paste Fresh chopped coriander Lemon Juice	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
			Yogurt (not sour) Garam masala Green chillies very finely 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)	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

CLEANING AND CARE

1. Turn off the oven and remove the power plug from the wall socket before cleaning.
2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.
3. The outside surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or 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 grill tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher
9. The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent. The roller ring may be washed in mild sudsy water or dishwasher. When removing the roller ring from cavity floor for cleaning, be sure to replace in the proper position.
10. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep microwaveable bowl, microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
11. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.
12. The oven should be cleaned regularly and any food deposits removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
13. Please do not dispose this appliance into the domestic rubbish bin, it should be disposed to the particular disposal center provided by the municipalities.
14. When the microwave 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 Limited. ("The Company") warrants to the original domestic purchase of this microwave oven ("Appliances") that it is free from defects in workmanship & materials. During 12 months from the date of purchase of the new microwave oven model, all the parts of the microwave oven and 36 months on Magnetron & Cavity, shall be replaced or repaired free of charge, on intimation to the Company / Company's authorized service centre nearest to the place where the appliance is installed. This warranty is subject to Limitations of Warranty.

LIMITATIONS OF WARRANTY

1. This warranty is not valid in case of the following events.
 - a) If the warranty card is not fully and properly filled in and signed at the time of purchase in installation by the Company's authorized dealer / service engineer.
 - b) If the completed warranty card is not presented to the authorized 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 authorized service center.
7. This warranty is not applicable, if the microwave oven is used for commercial purpose of at places like Institutions, Hotels, Hostels, Hospitals, Community Halls and other similar applications.
8. For any service under this warranty beyond city / 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/ transferring the appliance from the location where the appliance was originally installed.
10. This warranty is issued subject to the jurisdiction of Kolkata courts, and /or other judicial/quasi judicial forums having jurisdiction over the registered office of the Company.

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

Company service centre or its authorised service agent.

CUSTOMER COPY

Mr./Mrs./Ms--

Address--

Telephone No.:--

Model Name:--

Serial No.:--

Date of Purchase:--

Cash Memo No.--

Dealer Name & Address:--

.....--

=====

Service Station Copy

Mr./Mrs./Ms--

Address--

Telephone No.:--

Model Name:--

Serial No.:--

Date of Purchase:--

Cash Memo No.--

Products Owned by the customer:

(Please tick in the appropriate box)

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

IFB Industries Limited
Regd.off: 14Taratolla
Road Kolkata - 700088