

OWNER'S MANUAL

MICROWAVE

OVEN

Please read this manual carefully before operating your set and retain it for future reference.

MH6044DB



MFL06477296
Rev.01_09012018

www.lg.com

Copyright © 2017-2018 LG Electronics Inc. All Rights Reserved.

CONTENTS

Contents	2
Important Safety Instructions	3~6
Safety Precautions	7
Unpacking & Installing	8~9
Child Lock	10
Micro Power Cooking	11
Micro Power Level	12
Add 30 Secs	13
Grill Cooking	14
Combination Cooking	15
Energy Saving	16
Various Cook Functions	17
Main Cuisine	
Inter Continental	18~19
Sweet Corner	20~21
Chatpat Corner	21
24 Hours	
Breakfast	22
Snacks	23~24
Child's Favourite	25~26
Health Plus	26~27
Utility Corner	28
List of Ingredients	29~30
To Clean Your Oven / Question & Answers	31
Plug wiring information / Two Recipes for Starter	32

How the Microwave Function Works

Microwaves are a form of energy similar to radio, television waves, and ordinary daylight. Normally, microwaves spread outwards as they travel through the atmosphere and disappear without effect.

This oven, however, has a magnetron that is designed to make use of the energy in microwaves. Electricity, supplied to the magnetron tube, is used to create microwave energy.

These microwaves enter the cooking area through openings inside the oven. A tray is located inside the oven. Microwaves cannot pass through metal walls of the oven, but they can penetrate such materials as glass, porcelain and paper, the materials out of which microwave-safe cooking dishes are constructed.

Microwaves do not heat cookware, though cooking vessels will eventually get hot from the heat generated by the food.

A very safe appliance

Your Microwave oven, is one of the safest of all home appliances. When the door is opened, the oven automatically stops producing microwaves. Microwave energy is converted completely to heat when it enters food, leaving no "left over" energy to harm you when you eat your food.

IMPORTANT SAFETY INSTRUCTIONS/READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. This guide does not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

WARNING

This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word "WARNING" or "CAUTION." These words mean:

WARNING

This symbol will alert you to hazards or unsafe practices which could cause serious bodily harm or death.

CAUTION

This symbol will alert you to hazards or unsafe practices which could cause bodily injury or property damage.

WARNING

- 1 Do not attempt to tamper with, or make any adjustments or repairs to the door, door seals, control panel, safety interlock switches or any other part of the oven which would involve the removal of any cover protecting against exposure to microwave energy. Do not operate the oven if the door seals and adjacent parts of the microwave oven are faulty. Repairs should only be undertaken by a qualified service technician.
- Unlike other appliances, the microwave oven is a high-voltage and a high electrical-current piece of equipment. Improper use or repair could result in harmful exposure to excessive microwave energy or in electric shock.
- 2 Do not use the oven for the purpose of dehumidification. (ex. Operating the microwave oven with wet newspapers, clothes, toys, electric devices, pet or child etc.)
- It can be the cause of serious damage to safety such as a fire, a burn or a sudden death due to an electric shock.

WARNING

- 3 The appliance is not intended for use by young children or elderly persons. 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.
- Improper use may cause damage such as a fire, electric shock or burn.
- 4 Accessible parts may become hot during use. Young children should be kept away.
- They may get a burn.

WARNING

- 5 Liquids or other foods must not be heated in sealed containers since they are liable to explode. Remove the plastic wrapping from food before cooking or defrosting. Note though that in some cases food should be covered with plastic film, for heating or cooking.
- They could burst.

WARNING

- 6 Do not operate your oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the: (1) door(bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- It could result in harmful exposure to excessive microwave energy.
- 7 Be certain to use proper accessories on each operation mode, refer to the guide on page 12.
- Improper use could result in damage to your oven and accessories, or could make spark and a fire.
- 8 The children should not allow to play with accessories or hang down from the door handle.
- They may get hurt.

- 9 It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- 10 When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.



CAUTION

- 1 You cannot operate your oven with the door open due to the safety interlocks built into the door mechanism. It is important not to tamper with the safety interlocks.
 - It could result in harmful exposure to excessive microwave energy. (Safety interlocks automatically switch off any cooking activity when the door is opened).
- 2 Do not place any object (such as kitchen towels, napkins, etc.) between the oven front face and the door or allow food or cleaner residue to accumulate on sealing surfaces.
 - It could result in harmful exposure to excessive microwave energy.
- 3 Please ensure cooking times are correctly set, small amounts of food require shorter cooking or \ heating time.
 - Over cooking may result in the food catching on fire and subsequent damage to your oven.
- 4 When heating liquids, e.g. soups, sauces and beverages in your microwave oven,
 - * Avoid using straight sided containers with narrow necks.
 - * Do not overheat.
 - * Stir the liquid before placing the container in the oven and again halfway through the heating time.
 - * After heating, let it stand in the oven for a short time; stir or shake it again carefully and check the temperature of it before consuming to avoid burns (especially, contents of feeding bottles and baby food jars).
 - Be careful when handling the container. Microwave heating of beverages can result in delayed eruptive boiling without evidence of bubbling. This could result in hot liquids suddenly boiling over.
- 5 An exhaust outlet is located on the top, bottom or side of the oven. Don't block the outlet.
 - It could result in damage to your oven and poor cooking results.
- 6 Do not operate the oven when empty. It is best to leave a glass of water in the oven when not in use. The water will safely absorb all microwave energy, if the oven is accidentally started.
 - Improper use could result in damage to your oven.
- 7 Do not cook food wrapped in paper towels, unless your cook book contains instructions for the food you are cooking. And do not use newspaper in place of paper towels for cooking.
 - Improper use can cause an explosion or a fire.
- 8 Do not use wooden containers and ceramic containers that have metallic (e.g. gold or silver) inlays. Always remove metal twist ties. Check that the utensils are suitable for use in microwave ovens before use.
 - They may heat-up and char. Metal objects in particular may arc in the oven, which can cause serious damage.
- 9 Do not use recycled paper products.
 - They may contain impurities which may cause sparks and/or fires when used in cooking.
- 10 Do not rinse the tray and rack by placing it in water just after cooking. This may cause breakage or damage.
 - Improper use could result in damage to your oven.
- 11 Be certain to place the oven so the front of the door is 8 cm or more behind the edge of the surface on which it is placed, to avoid accidental tipping of the appliance.
 - Improper use could result in bodily injury and oven damage.
- 12 Before cooking, pierce the skin of potatoes, apples or any such fruit or vegetables.
 - They could burst.

IMPORTANT SAFETY INSTRUCTIONS

- 13 Do not cook eggs in their shell. Eggs in their shell and whole hardboiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
 - Pressure will build up inside the egg which will burst.
- 14 Do not attempt deep fat frying in your oven.
 - This could result in a sudden boil over of the hot liquid.
- 15 If smoke is observed, switch off or disconnect the oven from the power supply and keep the oven door closed in order to stifle any flames.
 - It can cause serious damage such as a fire or electric shock.
- 16 When food is heated or cooked in disposable containers made of plastic, paper or other combustible materials, keep an eye on the oven and check it frequently.
 - Your food may be poured due to the possibility of container deterioration, which also can cause a fire.
- 17 The temperature of accessible surfaces may be high when the appliance is operating. Do not touch the oven door, outer cabinet, rear cabinet, oven cavity, accessories and dishes during grill mode, convection mode and auto cook operations, before cleaning make sure they are not hot.
 - As they will become hot, there is the danger of a burn unless wearing thick culinary gloves.
- 18 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 the surface. This could adversely affect the life of the appliance and possibly result in a hazardous situation.
- 19 If there are heating elements, the appliance becomes hot during use. Care should be taken to avoid touching the heating elements inside the oven.
 - There is danger of a burn.
- 20 Follow exact directions given by each manufacturer for their popcorn product. Do not leave the oven unattended while the corn is being popped. If corn fails to pop after the suggested times, discontinue cooking. Never use a brown paper bag for popping corn. Never attempt to pop leftover kernels.
 - Overcooking could result in the corn catching a fire.
- 21 Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass.
 - They can scratch the surface, which may result in the glass shattering.
- 22 This oven should not be used for commercial catering purposes.
 - Improper use could result in damage to your oven.
- 23 The connection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.
 - Using improper plug or switch can cause an electric shock or a fire
- 24 Microwave oven must not be placed inside a cabinet. The microwave oven shall be used freestanding.
- 25 The 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. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
- 26 Children should be supervised to ensure that they do not play with the appliance.
- 27 Oven Lamp power rating is 35W.
- 28 If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- 29 The appliance is not intended to be operate by means of an external timer or separate remote-control system.
- 30 Ajinomoto (Mono-sodium glutamate) is only a flavor enhancer and shall not be added to food for infants below 12 month of age.

- ✦ Use exclusive 230V socket with earth.
- ✦ Do not bend power cord forcefully or break.
- ✦ Do not pull out power cord.
- ✦ Do not use several power plug in one socket at the same time.
- ✦ Do not plug in or pull out power cord with wet hand.
- ✦ Do not spray water inside and outside of microwave oven.
- ✦ Plug out power cord during cleaning or maintenance of set.
- ✦ Do not heat up the food more than necessary.
- ✦ Do not use microwave oven other than cooking or sterilization such as cloth drying etc.
- ✦ Do not insert pin or steel wire etc. into inside/out side of case.
- ✦ Please be careful during taking the food since high temp. water or soup may overflow to cause burn.
- ✦ Do not plug in power cord when socket hole is loose or plug is damaged.
- ✦ Do not use oven while some foreign material is attached on the door.
- ✦ Do not place the water container on the set.
- ✦ Do not place heavy things on the set & do not cover the set with cloth while using.
- ✦ Do not install the set in the damp space or water sputtering area.
- ✦ Do not let children hang onto oven door.
- ✦ Do not heat the unpeeled fruit or bottle with lid.
- ✦ Do not hold food or accessories as soon as cooking is over.
- ✦ Plug out oven if it is not used for long duration.
- ✦ Install microwave oven in the well ventilated, flat place.

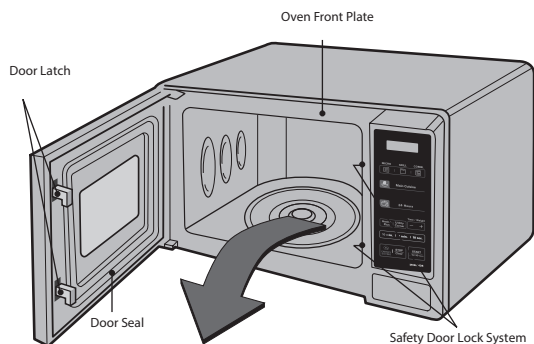
There is danger of blast if covered bottle, sealed food, egg, and chestnut etc. are cooked inside oven.

UNPACKING & INSTALLING

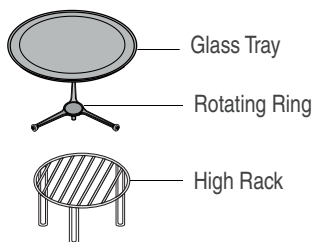
By following the basic steps on these three pages you will be able to quickly check that your oven is operating correctly. Please pay particular attention to the guidance on where to install your oven. When unpacking your oven make sure you remove all accessories and packing. Check to make sure that your oven has not been damaged during delivery.

1

Unpack your oven and place it on a flat level surface.



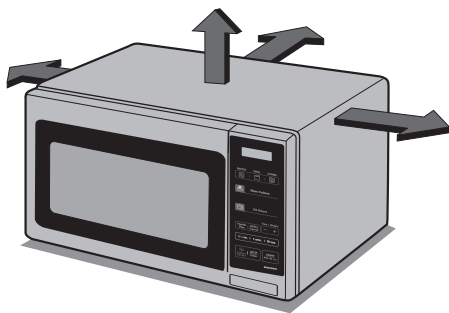
Cooking accessories



Disclaimer : This is only graphical representation of actual product

2

Place the oven in the level location of your choice with more than 85 cm height but make sure there is at least 20 cm of space on the top and 10 cm at the rear for proper ventilation. The front of the oven should be at least 8 cm from the edge of the surface to prevent tipping. An exhaust outlet is located on top or side of the oven. Blocking the outlet can damage the oven.



THIS OVEN SHOULD NOT BE USED FOR
COMMERCIAL CATERING PURPOSES.

3

Plug your oven into a standard household socket. Make sure your oven is the only appliance connected to the socket. If your oven does not operate properly, unplug it from the electrical socket and then plug it back in.

4

Open your oven door by pressing the Push Button
Place the **ROTATING RING** inside the oven and place the **GLASS TRAY** on it.

UNPACKING & INSTALLING

5

Fill a microwave safe container with 300 mL of water. Place on the **GLASS TRAY** and close the oven door.



6

Press the **START/Add 30 Secs** button one time to set 30 seconds of cooking time. When you press the button, you will hear a BEEP and your oven will start automatically.



7

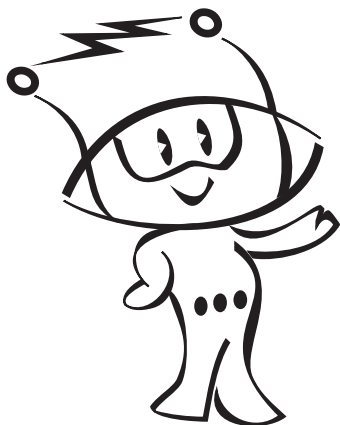
The **DISPLAY** will count down from 30 seconds. When it reaches 0 it will Beep. Open the oven door and test the temperature of the water. If your oven is operating the water should be warm. Be careful when removing the container it may be hot.



YOUR OVEN IS NOW INSTALLED

If oven gets overheated the display will be turned off for safety purpose, give it sometime to cool and then operate.

CHILD LOCK



Your oven has a safety feature that prevents accidental running of the oven. Once the child lock is set, you will be unable to use any functions and no cooking can take place.

However your child can still open the oven door.

Press **STOP/Clear**.



Press and hold **STOP/Clear** until "L" appears on the display and gives Beep sound.

The CHILD LOCK is now set.



"L" remains on the display to let you know that CHILD LOCK is set.
(If you press any button).

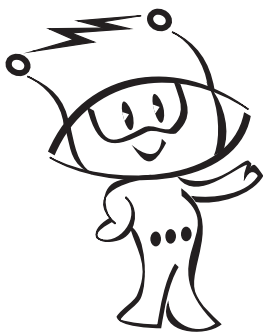


To cancel CHILD LOCK press and hold **STOP/Clear** until "L" disappears.
You will hear BEEP when it's released.



MICRO POWER COOKING

In the following example I will show you how to cook some food on 80% power for 5 minutes and 30 seconds.



Your oven has five Microwave Power setting. As shown in Next Page.

After cooking is over, end reminder beep sounds per 1 minute until the oven door opened.

2 STAGE TIMED COOKING

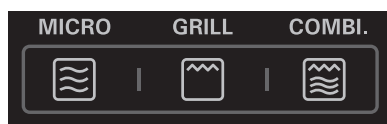
For Two Stage cooking, repeat cooking steps 2 to 3 before touching the START pad for additional Time and Power you want to add.

Press **STOP/Clear**.



Press **MICRO** Twice to select 80% power.

560 appears on the display



Press 1 min. five times.

Press 10 sec. three times.

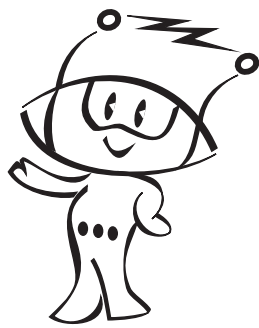


Press **START/Add 30 Secs**.



MICRO POWER LEVEL

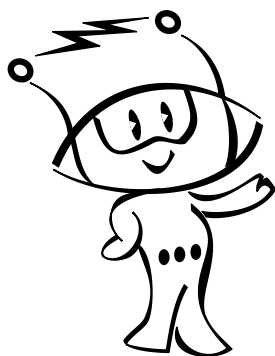
Your microwave oven is equipped with 5 power levels to give you maximum flexibility and control over cooking. The table below shows the examples of food and their recommended cooking power levels for use with this microwave oven.



POWER LEVEL	OUTPUT	USE
HIGH	100% (700W)	<ul style="list-style-type: none">* Boil Water* Brown minced meat* Cook poultry pieces, fish, vegetables* Cook tender cuts of meat
MEDIUM HIGH	80% (560W)	<ul style="list-style-type: none">* All reheating* Cook mushrooms and shellfish* Cook foods containing cheese and egg
MEDIUM	60% (420W)	<ul style="list-style-type: none">* Bake cakes and scones* Prepare egg* Cook custard* Prepare rice, soup
DEFROST/ MEDIUM LOW(**)	40% (280W)	<ul style="list-style-type: none">* All thawing* Melt butter and chocolate* Cook less tender cuts of meat
LOW	20% (140W)	<ul style="list-style-type: none">* Soften butter & cheese* Soften ice cream* Raise yeast dough

ADD 30 Secs

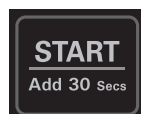
In the following example I will show you how to set 2 minutes of cooking on high power.



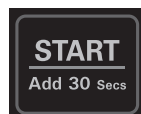
The **START/Add 30 Secs** feature allows you to set 30 seconds interval of HIGH power cooking with a touch of this button.



Press **START/Add 30 Secs** four times to select 2 minutes on HIGH power. Your oven will start before you have finished the fourth press.

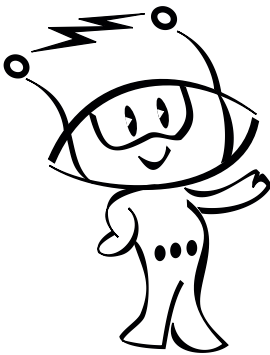


While using **Add 30 Secs** feature, you can extend the cooking by repeatedly pressing the **START/Add 30 Secs** button.

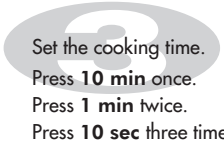


GRILL COOKING

In the following example I will show you how to use the grill mode to cook some food for 12 minutes and 30 seconds.

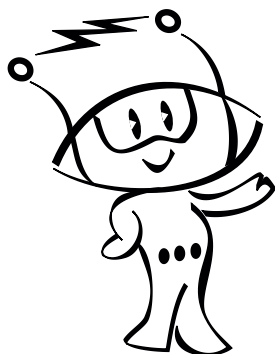


This model is fitted with a **QUARTZ GRILL**, so preheating is not needed.
This feature will allow you to brown and crisp food quickly.



COMBINATION COOKING

In the following example I will show you how to programme your oven with combi mode Co-3 for a cooking time of 15 minutes and 30 Seconds.



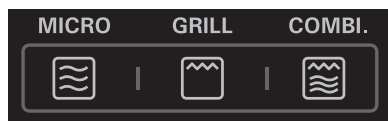
Your oven has a grill + micro cooking feature which allows you to cook food with **heater** and **microwave** at the same time (or alternately). This generally means it takes less time to cook your food.

The **quartz heater** grills the surface of the food while **microwave** heats inside. Moreover, preheating your oven is not necessary.

Press **STOP/Clear**.



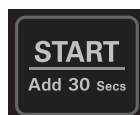
Press **COMBI**. three times
"Co-3" appears on the display.



Set the cooking time.
Press **10 min** one times.
Press **1 min** five times.
Press **10 sec** three times.



Press **START/Add 30 Secs**.
While cooking you can use +/- keys to increase/decrease cooking time.

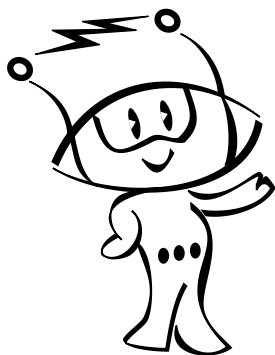


Be careful when removing your food because the container will be hot !

Combi. Cooking Mode

CATEGORY
Co-1
Co-2
Co-3

ENERGY SAVING



The ENERGY SAVING feature allows you to save energy through display off during stand-by status, or after 5 minutes with door open or closing, display will off automatically.

Press **STOP/Clear** (ENERGY SAVING).
"O" appears on the display.




Press **STOP/Clear** (ENERGY SAVING) or
after 5 minutes with door open or closing, display off.



During ENERGY SAVING status, if you press any key, display on.

Method To Use Accessories As per Mode

	Microwave	Grill	Grill combi
 High rack	×	✓	✓

Various Cook Functions

Please follow the given steps to operate cook functions (**Main Cuisine, 24 Hours, Health Plus, Utility Corner**) in your Microwave.

COOK MODE	Main Cuisine	24 Hours	Health Plus	Utility Corner
STEP-1	Press STOP/Clear	Press STOP/Clear	Press STOP/Clear	Press STOP/Clear
STEP-2	Keep pressing Main Cuisine button to select any menu (IC-1 to IC-8), (SC-1 to SC-7), (CC-1 to CC-4)	Keep pressing 24 Hours button to select any menu (bF-1 to bF-5), (Sn-1 to Sn-7), (CF-1 to CF-7)	Keep pressing Health Plus button to select any menu (HP-1 to HP-6)	Keep pressing Utility Corner button to select any menu (UC-1 to UC-5, FE-1 to FE-3)
STEP-3*	Press "+" button to select weight.	Press "+" button to select weight.	Press "+" button to select weight.	Press "+" button to select weight.
STEP-4	Press START/Add 30 Secs	Press START/Add 30 Secs	Press START/Add 30 Secs	Press START/Add 30 Secs

***Note :** If the recipe is single weight like IC-1 (Gajar ka Halwa)-0.3 kg, do not press "+" button, directly press start.

Menu		Weight Limit	Utensil	Instructions	
IC-1	Gajar Ka Halwa	0.3 kg	Microwave Safe (MWS) Glass Bowl & Microwave Safe (MWS) bowl	For	0.3 kg
				Grated Gajar	300 g
				Ghee	2 tbsp
				Milk Powder	5 tbsp
				Khoa	6 tbsp
				Sugar	5 tbsp
				Elaichi Powder and Dry Fruits	As per taste

Method : 1. In MWS glass bowl take all the ingredients and mix well. Add ½ cup water to bowl. Put the MWS glass bowl inside the MWS bowl. Cover. Select menu & press start.

IC-2	Mix Veg	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Mix Veg. (Carrot, Cauliflower, peas, beans, potato)	100 g (Total)	200 g (Total)	300 g (Total)
				Oil	¼ tbsp	½ tbsp	1 tbsp
				Onion (chopped)	½ cup	1 cup	1½ cup
				Tomato (chopped)	¼ cup	1 cup	1½ cup
				Salt, Cumin powder, Garam masala, Red Chilli powder, Coriander powder	As per taste		

Method : 1. In a MWS bowl add oil, onion, tomato and all spices. Mix well, select menu and weight and press start.
2. When beeps, remove and mix well. Add vegetable and some water. Cover and press start.
3. When beeps, mix well. Cover and press start. Garnish with coriander leaves.

IC-3	Veg Biryani	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Basmati Rice (soaked for 1 hour)	100 g	200 g	300 g
				Water	200 mL	400 mL	600 mL
				Oil	1 tbsp	2 tbsp	3 tbsp
				Cloves, Elaichi, Cinnamon, Pepper corns, Bay leaf, Salt, Garam masala & Red chilli powder	As per taste		
				Mix Vegetables - (Gobhi, Mutter, Gajar, French Beans etc.)	½ cup	1 cup	1½ cups

Method : 1. In MWS bowl put oil add cloves, cinnamon, elaichi, bay leaf and pepper corns, add mix vegetables, select menu and weight and press start.
2. When beeps, add rice, water, salt and all spices. Mix well, cover it and press start. Stand in 5 minutes after cook ends. Serve hot with raita and salad.

IC-4	Dal Tadka	0.3 kg	Microwave safe (MWS) bowl	For	0.3 kg
				Dal (soaked for 2 hours)	300 g
				Water	600 mL
				Oil	2½ tbsp
				Rai, Roasted cumin, Kasuri methi, Cumin powder, Coriander leaves, Asafoetida, Coriander powder, Turmeric, Green Chilli, Curry leaves	As per taste
				Salt	As per taste

Method : 1. Take dal in MWS bowl, add water, turmeric and asafoetida.
2. Select menu and press start to cook.
3. When beeps, take another bowl add oil, roasted cumin, green chilli, curry leaves, add dal, salt, coriander powder, cumin powder, coriander leaves, kasuri methi (optional), water (if required). Press start.
4. When beeps, mix well and again press start.

IC-5	Idli	4	Microwave safe (MWS) bowl & Microwave safe (MWS) idli stand	For	4 Nos.
				Rice	100 g
				Urad	4 tbsp
				Soyabean	4 tbsp
				Water	As required
				Salt	As per taste

Method : 1. Wash and soak rice, urad dal and soyabeans granules for 4 hours.
2. Grind, mix and ferment for 8 to 10 hours. Grind the mixture to paste consistency.
3. Grease MWS idli stand with oil. Put idli batter in it. Add ½ cup water in the MWS bowl. Keep the idli stand in bowl and cover. Select menu and press start to cook. Allow to stand for 3 minutes.
Note: After preparing the batter, you can use it for making 4 idli.
4 indicates the number of idli that can be prepared.

Menu		Weight Limit	Utensil	Instructions	
IC-6	Sambhar	0.2 kg	Microwave safe (MWS) bowl	For	0.2 kg
				Arhar Dal (Soaked for 2 hrs)	200 g
				Oil	2 tbsp
				Onion chopped	1 medium
				Tomato chopped	1 medium
				Mixed Vegetables chopped - Drumsticks, ghiya, Brinjals, Red Pumpkin	1 cup
				Boiled Water	400 mL
				Tamarind pulp, Green Chilli, Sambhar Masala, Salt, Jaggery, Rai, Asafoetida, Curry leaves, Coriander powder, Turmeric, Red chilli powder	As per taste

Method :

1. Soak dal for 2 hours, In MWS bowl take dal, turmeric, onion, green chilli, tomato, mix vegetables and boiled water. Select menu and press start.
2. When beeps, in another MWS bowl take oil, rai, asafoetida, curry leaves, coriander powder, red chilli powder. Press start.
3. When beeps, mash dal very well and add to tadka. Add tamarind pulp sambhar masala, jaggery and some water (if required). Press start. Stand for 5 mins. Garnish with coconut and coriander leaves and serve with Idli.

IC-7	Kadhai Paneer	0.1 – 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Paneer	100 kg	200 kg	300 kg
				Capsicum & Onion (sliced)	½ cup	1 cup	1½ cup
				Onion Paste	3 tbsp	4 tbsp	5 tbsp
				Tomato Puree	2 tbsp	3 tbsp	4 tbsp
				Ginger-Garlic Paste, Salt	As per taste		
				Red Chilli Powder, Turmeric, Kasuri Methi, Garam Masala	As per taste		
				Butter	1½ tbsp	2 tbsp	3 tbsp
				Fresh Cream	1 tbsp	2 tbsp	3 tbsp
				Oil	½ tbsp	1 tbsp	2 tbsp

Method :

1. In MWS bowl, add oil, onion paste, ginger-garlic paste, sliced capsicum and onion. Mix well, cover. Select menu and weight and press start.
2. When beep, add tomato puree, butter, fresh cream, turmeric, red chilli powder, garam masala, kasuri methi, salt and paneer cubes, mix well and press start, garnish with hara dhania and serve hot.

IC-8	Butter Chicken	0.3 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.3 kg	0.4 kg	0.5 kg
				Chicken (boneless)	300 g	400 g	500 g
				Ginger garlic paste	2 tbsp	2½ tbsp	3 tbsp
				Tomato puree	½ cup	1 cup	1 cup
				Chopped onions	1 no.	1 no.	2 nos.
				Garam masala, Coriander powder, Cumin powder, Kasuri methi, Red chilli powder, Salt	As per taste		
				Cashewnut paste	2 tbsp	2½ tbsp	3 tbsp
				Fresh cream	1 cup	1½ cup	1½ cup
				Butter	2 tbsp	3 tbsp	3½ tbsp
				Oil	2 tbsp	2½ tbsp	2½ tbsp
				Slit green chillies	3 nos.	4 nos.	5 nos.

Method :

1. In a MWS bowl add oil, ginger garlic paste, chopped onions, garam masala, coriander powder, cumin powder and salt. Mix well. Select menu and weight and press start.
2. When beeps, mix well, add tomato puree, red chilli powder, kasuri methi, chicken pieces. Mix well and cover. Press start.
3. When beeps, mix well, add cashewnut paste, cream and butter. Mix well and cover. Press start.
4. Garnish with slit chillies.

Menu		Weight Limit	Utensil	Instructions			
SC-1	Shahi Tukda	0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish & High Rack	For	0.1 kg	0.2 kg	0.3 kg
				Bread Slices	1 slice	2 slices	3 slices
				Milkmaid	50 mL	100 mL	150 mL
				Milk	50 mL	100 mL	125 mL
				Sugar	1 tbsp	2 tbsp	3 tbsp
				Badam, Pista Pieces	2 tbsp	3 tbsp	4 tbsp
				Kesar, Elaichi Powder	As per taste		

- Method :**
1. Arrange bread slices on high rack. Select menu and weight and press start.
 2. When beeps, turn slices press start.
 3. When beeps, mix milkmaid, milk, sugar, dry fruits, kesar and elaichi powder in MWS flat glass dish. Pour the mixture on slices and press start. Serve hot.

SC-2	Kalakand	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Grated Paneer	100 g	200 g	300 g
				Milkmaid	50 mL	100 mL	200 mL
				Milk Powder	2 tbsp	3 tbsp	4 tbsp
				Cornflour	1/2 tsp	1 tsp	1 tsp
				Elaichi Powder	1/2 tsp	1 tsp	1 tsp

- Method :**
1. In MWS bowl take grated paneer, milkmaid, milk powder, cornflour, elaichi powder. Mix well, select menu and weight press start.
 2. When beeps, mix it again and press start.
 3. When set cut into pieces. Garnish with dry fruits.

SC-3	Kheer	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl	For	0.1 kg	0.2 kg	0.3 kg
				Milk	100 mL	200 mL	300 mL
				Milkmaid	150 mL	200 mL	300 mL
				Seviyan (roasted)	20 g	40 g	60 g
				Badam, Pista pieces	2 tbsp	3 tbsp	4 tbsp
				Kesar, Elaichi powder	2 tbsp	3 tbsp	4 tbsp

- Method :**
1. In MWS glass bowl add milk, milkmaid and mix well. Select menu and weight and press start.
 2. When beeps, add badam, pista pieces, kesar, elaichi powder and seviyan. Mix well and press start.
 3. When beeps, mix it well. Add more milk (if required) and press start. Stand for 5 minutes. Serve hot or chilled.
- Note:** The bowl should be filled at 1/4 level of the total volume.

SC-4	Suji Halwa	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl	For	0.1 kg	0.2 kg	0.3 kg
				Suji	100 g	200 g	300 g
				Ghee (melted)	2 tbsp	3 tbsp	4 tbsp
				Water	300 mL	600 mL	900 mL
				Sugar	100 g	200 g	300 g
				Cashewnuts, Kishmish, Kesar, Elaichi powder	As per taste		

- Method :**
1. In MWS glass bowl take suji, add ghee mix it together, select menu and press start.
 2. When beeps, mix well. Allow to cool. Add water (½ of mentioned amount) and sugar. Press start.
 3. When beeps, mix well and add remaining water, cashewnuts, kishmish, kesar and elaichi powder. Press start. Stand for 5 minutes. Serve hot.

SC-5	Besan Ladoo	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl	For	0.1 kg	0.2 kg	0.3 kg
				Besan	100 g	200 g	300 g
				Ghee (melted)	3 tbsp	5 tbsp	7 tbsp
				Powder Sugar	50 g	100 g	150 g
				Elaichi Powder	1/2 tsp	1 tsp	1 tsp

- Method :**
1. In MWS glass bowl take besan and ghee. Select menu and weight and press start.
 2. When beeps, stir it and press start.
 3. When beeps, stir again and press start.
 4. Allow to cool. Add powdered sugar and elaichi powder. Mix it well and make a laddoo of same size.
- Note:** For binding the laddoo use ghee.

SC-6	Payasam	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Broken Rice (soaked for 2 hour)	100 g	200 g	300 g
				Milk & Water	300 mL	500 mL	700 mL
				Sugar	75 g	150 g	200 g
				Kesar, Elaichi powder, Dry fruits	As per taste		
				Ghee	1 tbsp	1½ tbsp	2 tbsp

- Method :**
1. In a MWS bowl take ghee, soaked rice, milk, water and sugar and cover it.
 2. Select menu and weight and press start.
 3. When beeps, add more milk, dry fruits, kesar, elaichi powder. Mix well and press start. Stand for 5 minutes. Sprinkle kewada jal on it. Serve hot or chilled.

Sweet Corner

Main Cuisine

Menu		Weight Limit	Utensil	Instructions			
SC-7	Sandesh	0.2 ~ 0.4 kg	Microwave safe (MWS) bowl	For	0.2 kg	0.3 kg	0.4 kg
				Paneer (grated)	200 g	300 g	400 g
				Milkmaid	50 g	75 g	100 g
				Rose water	1 tbsp	1½ tbsp	2 tbsp
				Elaichi seeds	½ tsp	1 tsp	1½ tsp
				Chopped pista	A few		
				Khoa (mashed)	100 g	150 g	200 g

- Method :**
1. In a MWS bowl add grated paneer, khoa, rose water and milkmaid. Mix well.
 2. Select menu and weight and press start.
 3. When beeps, stir well and press start.
 4. Allow to cool. Hang in Muslin cloth for 20 minutes if it too wet. Make balls out of the mixture and roll them in elaichi powder and chopped pista. Refrigerate till set.

Chatpat Corner

Main Cuisine

Menu		Weight Limit	Utensil	Instructions	
CC-1	Apple Tomato Chutney	0.3 kg	Microwave Safe (MWS) Glass Bowl	For	0.3 kg
				Apple pieces	200 g
				Tomato pieces	100 g
				Green chillies, Salt, Sugar	As per taste
				Oil	2 tbsp
				For Tempering: Rai, Cumin, Asafoetida etc.	As required

- Method :**
1. In a MWS glass bowl put apple, tomato, salt, sugar and green chillies and keep it in microwave. Select menu and press start to cook. When it gives a beep, remove and grind it in a mixer. In another MWS glass bowl add oil and tempering and press start. add ground mixture and mix well. Garnish with chopped coriander.

CC-2	Lemon Pickle	0.3 kg	Microwave Safe (MWS) Glass Bowl	For	0.3 kg		
				Lemon pieces	300 g		
				Sugar	150 g		
				Chilli powder, Salt	As per taste		
				For Tempering: Rai, Cumin, Asafoetida etc.	As required		

- Method :**
1. Cut lemon and remove seeds. In MWS glass bowl add lemon pieces, sugar, salt and chilli powder. Select menu and press start. Store it in a bottle after it cools.

CC-3	Mix Veg Pickle	0.3 kg	Microwave Safe (MWS) Glass Bowl	For	0.3 kg		
				Mix Vegetable (Cauliflower, Carrot, Radish, Shalgam, Green peas)	300 g		
				Lemon juice	2 tbsp		
				Salt, Chilli powder, Sugar, Pickle Masala	As per taste		
				Oil	2 tbsp		
				For tempering: Rai, Cumin, asafoetida etc.	As required		

- Method :**
1. In a MWS glass bowl put vegetables cut in long strips. Cover and keep it in microwave. Select menu and press start to cook. When it gives a beep, remove. In another glass bowl add oil, tempering, chilli powder and press start. When it gives a beep add masala, sugar, salt. Add vegetables to this when it cools. Mix well and store it in a fridge.

CC-4	Tomato Sauce	0.5 kg	Microwave Safe (MWS) Glass Bowl	For	0.5 kg		
				Tomato	500 g		
				Onion	1 No.		
				Chilli powder, Salt, Sugar	As per taste		
				Chopped ginger and garlic	2 tbsp		
				Garam masala	1 tsp		

- Method :**
1. In a MWS glass bowl put tomato pieces, chopped ginger and garlic, add some water, cover and keep it in a microwave. Select menu and press start to cook. When it gives a beep, remove and grind it in a mixer. Strain it. Keep in microwave and press start. When beeps, add salt, sugar, garam masala to the mixture and mix well and press start.

Menu		Weight Limit	Utensil	Instructions			
bF-1	Sprouts	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Moong Sprout	100 g	200 g	300 g
				Water	150 mL	200 mL	300 mL
				Salt, Chaat masala, Coriander leaves	As per taste		
				Chopped onion	2 tbsp	3 tbsp	4 tbsp
				Chopped tomato	2 tbsp	3 tbsp	4 tbsp

Method :

1. In MWS bowl add sprouts, water and salt. Select menu and weight and press start.
2. When cooking ends, take it out and strain add chopped onion, chopped tomatoes, coriander leaves, chaat masala and serve.

bF-2	Poha	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl	For	0.1 kg	0.2 kg	0.3 kg
				Poha	100 g	200 g	300 g
				Oil	1 tbsp	2 tbsp	3 tbsp
				Onion Chopped	1/2 cup	1 cup	1 cup
				Green Chilli	2 nos.	3 nos.	4 nos.
				Rai, Cumin, Asafoetida, Turmeric, Curry leaves, Salt, Sugar	As per taste		
				Grated coconut and Coriander leaves	For garnishing		

Method :

1. In MWS glass bowl put oil, rai, cumin, green chilli, curry leaves. Select menu and weight and press start.
2. When beep add chopped onion, turmeric powder and asafoetida. Press start.
3. When beep add washed poha, salt and sugar, mix well and press start. Garnish with coconut and coriander leaves serve hot.

bF-3	Upma	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl	For	0.1 kg	0.2 kg	0.3 kg
				Semolina	100 g	200 g	300 g
				Oil	2 tbsp	3 tbsp	4 tbsp
				Water	200 mL	400 mL	600 mL
				Salt & Sugar, Red chilli powder	As per taste		
				Onion	1 no.	2 nos.	2 nos.
				Green chilli	2 nos.	3 nos.	3 nos.
				Chopped carrots, Peas, Sweetcorns	½ cup	1 cup	1 ½ cup
				Rai, Cumin, Asafoetida, Curry leaves, Urad dal	As per taste		

Method :

1. In MWS glass bowl put oil, cumin, rai, urad dal, onions, and semolina. Select menu and weight and press start.
2. When beep, stir well add carrots, peas, sweet corns, green chillies, curry leaves and keep inside and press start.
3. When beep, mix well and add water, sugar and salt red chilli powder, lemon juice mix well and keep inside press start. Stand for 3 minutes.

bF-4	Veg Cutlet	0.3 kg	High rack	For	0.3 kg		
				Boiled Vegetables-(Potato, Cauliflower, Carrots, green peas)	300 g		
				Cornflour	2 tbsp - 3 tbsp		
				Bread crumbs	2 tbsp		
				Ginger garlic paste	1½ tsp		
				Chilli paste	1½ tsp		
				Salt, garam masala	As per taste		
				Lemon juice	As per taste		

Method :

1. Mix all the ingredients except bread crumbs together. Shape them into flat cutlets. Brush the cutlets with oil.
2. Coat with bread crumbs. Keep on the high rack.
3. Select menu and press start.
4. When beeps, turn over and press start.

bF-5	Ven Pongal	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Rice (soaked for 1 hour)	50 g	100 g	150 g
				Moong dal (soaked for 2 hours)	50 g	100 g	150 g
				Water	200 mL	400 mL	600 mL
				Ghee	½ tbsp	1 tbsp	1½ tbsp
				Cashewnuts, Pepper, Cumin, Salt	As per taste		

Method :

1. In a MWS bowl add soaked rice, moong dal, water, salt and few drops of ghee. Select menu and weight and press start.
2. When beeps, stir well and add more water (if required). Press start.
3. When beeps, stir well and remove. In another MWS bowl add ghee, cashewnuts, cumin and pepper. Press start.
4. Pour over cooked pongal and serve.

Menu		Weight Limit	Utensil	Instructions			
Sn-1	Pav Bhaji	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl & High rack	For	0.1 kg	0.2 kg	0.3 kg
				Mix veg (chopped) - Potato, Cauliflower, Capsicum, Green peas	100 g	200 g	300 g
				Oil	1 tbsp	2 tbsp	2 tbsp
				Chopped onion	1 No.	2 Nos.	2 Nos.
				Chopped tomato	1 No.	2 No.	3 Nos.
				Water	As required		
				Pav bhaji masala	1 tsp	1½ tsp	2 tsp
				Garlic paste	1 tsp	1½ tsp	2 tsp
				Red chilli powder, Salt, Lemon juice, Butter	As per taste		
				Hara dhania	For garnishing		

- Method :**
1. In a MWS glass bowl take oil, garlic paste, chopped onion, chopped tomato and vegetables. Mix well and select menu and weight and press start.
 2. When beeps, add water, red chilli powder, pav bhaji masala, salt. Mix well.
 3. Press start.
 4. When beeps, remove mash it well, add butter and lemon juice. Garnish with coriander leaves keep aside.
 5. **For grilling pav-bhaji buns:** Cut each bun in centre, apply butter, arrange on high rack.
 6. Press start.
 7. Serve with bhaji.

Sn-2	French Toast	0.3 kg	Microwave safe (MWS) flat glass dish + High rack	For	0.3 kg
				Bread slices	3 nos.
				Egg	2 nos.
				Milk	75 mL
				Sugar	4 tbsp
				Cinnamon powder	A pinch

- Method :**
1. Combine egg, milk and sugar. Dip bread slice in mixture. Turn until well coated and let the bread soak for at least one minute.
 2. Place bread on greased MWS flat glass dish and keep the dish on rack. Select menu and press start.
 3. When beeps, turn over the slices. Press start.
 4. Sprinkle with cinnamon powder. Serve.

Sn-3	Hara Bhara Kababs	0.2 kg	High rack	For	0.2 kg
				Potatoes (boiled & grated)	200 g
				Peas (boiled & mashed)	½ cup
				Palak leaves (boiled)	1 cup
				Coriander leaves	A few sprig
				Chopped onion	1 no.
				Salt, red chilli powder, chaat masala, garam masala	As per taste
				Oil	For greasing

- Method :**
1. Mix all the ingredients together and make a mixture. Make flat kababs out of it.
 2. Grease the high rack. Select menu and press start.
 3. When beeps, turn over the kababs and again press start. Serve with coriander chutney or tomato sauce.

Sn-4	Dhokla	0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish	For	0.1 kg	0.2 kg	0.3 kg
				Besan	50 g	75 g	100 g
				Warm water	50 mL	75 mL	100 mL
				Curd	2 tbsp	3 tbsp	4 tbsp
				Green chilli & ginger paste	1 tsp	1½ tsp	2 tsp
				Salt, Sugar	As per taste		
				Fruit salt / Mitha Soda	1/8 tsp	¼ tsp	¼ tsp
				Oil, Rai, Curry leaves, Water	For tempering		
				Grated coconut	For garnishing		
				Yellow colour / Haldi	As required		

- Method :**
1. Mix besan, curd, sugar, salt, water, green chilli-ginger paste, yellow color, fruit salt together. Mix well. Keep for 5-10 minutes.
 2. Pour the mixture in MWS flat glass dish. Select menu and weight and press start.
 3. Add tempering to the dhokla and cover. Stand for 5 minutes. Garnish with grated coconut and serve.
- Note:**
- For tempering in MWS bowl add oil, rai, curry leaves and microwave 100% for 2 minutes. Add water to the tempering.
 - Mix 2 tsp sugar to water and dissolve before adding to the tempering.

Menu		Weight Limit	Utensil	Instructions	
Sn-5	Khandvi	0.3 kg	Microwave safe (MWS) bowl	For	0.3 kg
				Besan	100 g
				Water	1 cup
				Curd	1 cup
				Salt	As per taste
				Green chilli & ginger paste	As per taste
				Chopped coriander leaves	A few sprig
				Rai seeds (spluttered)	½ tsp
				Grated coconut	As required

- Method :**
1. In a MWS bowl mix besan, water, curd, salt and green chilli and ginger paste together. Mix well. Cover.
 2. Select menu and press start.
 3. When beeps, stir well and press start.
 4. When beeps, stir again and press start.
 5. Spread the batter on a greased smooth flat kitchen slab or a transparent thin film on the slab. Allow to cool, cut into lengthwise strips.
 6. Roll the strips, garnish with spluttered rai, coriander leaves and grated coconut and serve.

Sn-6	Tokri Chaat	0.1 ~ 0.3 kg	Metal muffin case & High rack	For	0.1 kg	0.2 kg	0.3 kg
				Bread slices	2 nos.	4 nos.	6 nos.
				For filling			
				Moong sprouts, pomegranate, cucumber, onion, boiled potato, chopped mango	1 cup	1½ cup	2 cups
				Salt, chaat masala, Tamarind chutney, lemon juice	As per taste		

- Method :**
1. In a bowl mix all the ingredients for filling and keep aside.
 2. On a rolling board keep the bread slice and with the help of a rolling pin roll out the bread thinly. Take muffin cases and arrange the bread slices in them.
 3. Place the muffin case on high rack. Select menu and weight and press start.
 4. Remove, allow to cool. Put the ingredients for filling inside the tokri and serve.

Sn-7	Spicy Baby Corn	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Baby corn (cut lengthwise)	100 g	200 g	300 g
				Lemon juice	As per taste		
				Sugar, Salt	As per taste		
				Oil	1 tsp	1½ tsp	2 tsp
				For paste			
				Chopped coriander leaves	1 cup	1½ cup	2 cups
				Chopped ginger	½ tsp	1 tsp	1½ tsp
				Garlic cloves	1 no.	2 nos.	3 nos.
				Chopped green chillies	1 no.	2 nos.	3 nos.
				Chopped onion	½ cup	1 cup	1 cup
				Cumin seeds	As required		

- Method :**
1. Grind chopped coriander leaves, ginger, garlic cloves, green chillies, onion and cumin seeds together to prepare the paste.
 2. In a MWS bowl add oil, baby corns, sugar, salt and paste. Mix well. Cover. Select menu and weight and press start.
 3. Allow to stand for 3 minutes.

Menu		Weight Limit	Utensil	Instructions			
CF-1	Omelette	0.2 – 0.4 kg	Microwave safe (MWS) flat glass dish	For	0.2 kg	0.3 kg	0.4 kg
				Egg	2 Nos.	3 Nos.	4 Nos.
				Oil	½ tbsp	1 tbsp	1 tbsp
				Chopped onion, Tomato, Coriander leaves	½ cup	1 cup	1 cup
				Salt, Pepper	As per taste		

- Method :**
1. Beat the egg well and add salt, pepper, tomato and onion.
 2. Transfer to a greased MWS flat glass dish. Cover. Select menu and weight and press start.
 3. When beeps, add coriander leaves. Cover. Press start. Allow to stand for 3 minutes. Serve hot.

CF-2	Veg Sandwich	0.1 ~ 0.3 kg	High rack	For	0.1 kg	0.2 kg	0.3 kg
				Bread slices	100g (2 slices)	200g (4 slices)	300g (6 slices)
				Butter	1 tbsp	2 tbsp	4 tbsp
				Sauce / spread	1½ tbsp	3 tbsp	4 tbsp
				Chopped vegetables (onion, tomato, capsicum)	2 tbsp	4 tbsp	6 tbsp
				Grated cheese	2 tbsp	4 tbsp	6 tbsp
				Salt & pepper	As per taste		

- Method :**
1. On a bread slice apply butter, layer with sauce, spread chopped vegetables, sprinkle grated cheese. Cover it with the other bread slice.
 2. Keep the sandwich on high rack. Select menu and weight and press start.
 3. When beeps, change the side of the sandwich and again press start.

CF-3	Pizza	0.3 kg	High rack	For	0.3 kg
				Pizza base	1 big pizza base
				Grated cheese	1/2 cup
				Vegetable mixture (topping)	3 tbsp
				Pizza sauce	As per taste

- Method :**
1. On high rack, place pizza base and select menu and press start.
 2. When beep, remove the pizza base from the over and apply pizza sauce on it. Spread the vegetable mixture and grated cheese.
 3. Again place pizza with the above topping on the high rack and press start.

CF-4	Veg Burger	0.2 kg	High rack	For	0.2 kg
				Burger buns for tikkis	2 nos.
				Potatoes (boiled)	200 g
				Boiled peas	½ cup
				Chopped ginger	2 tsp
				Green chillies	2 nos.
				Chopped coriander leaves	3 tbsp
				Salt, red chilli powder, garam masala, chaat masala	As per taste
				Cornflour	For binding
				Tomato slices	2 nos.
				Onion slices	4 nos.
				Cheese slices	2 nos.
				Butter	2 tsp
				Tomato sauce	2 tbsp

- Method :**
1. In a bowl mix all the ingredients for tikkis and prepare round and flat tikkis out of it.
 2. Slit the buns into two halves. Apply the butter inside the buns.
 3. Keep the tikkis on the high rack. Select menu and press start.
 4. When beeps, turn over the tikkis and press start.
 5. When beeps, remove the tikkis. Now apply tomato sauce on one half of the bun. Keep the cheese slice, then keep tikki and then tomato and then onion and cheese slices and cover with the second half of the bun.
 6. Now keep the burger on high rack & press start.

CF-5	Cake	0.1 kg	Microwave safe (MWS) glass bowl	For	0.1 kg
				Maida / refined wheat flour	100 g
				Powdered sugar	75 g
				Butter	75 g
				Egg	2 nos.
				Baking powder	1 tsp
				Vanilla essence	1 tsp

- Method :**
1. Sieve maida, baking powder.
 2. In a bowl add powdered sugar and butter and beat well. Beat egg well. Add essence. Add maida, mix, beat well.
 3. For spoon dropping consistency add milk or water. Pour in MWS glass bowl. Select menu and press start.
 4. Stand for 5-10 minutes.

Menu		Weight Limit	Utensil	Instructions	
CF-6	Chocolate Balls	0.3 kg	Microwave safe (MWS) glass bowl	For	0.3 kg
				Milkmaid	1 cup
				Marie biscuit powder	1 cup
				Milk powder	½ cup
				Bournvita	½ cup
				Grated coconut	½ cup

- Method :**
1. In a MWS glass bowl add milkmaid, marie biscuit powder, milk powder, bournvita. Select menu and press start.
 2. Allow to cool. Make balls out of the mixture. Roll out the balls in the grated coconut.
 3. Keep in refrigerator for half an hour.

CF-7	Garlic Bread	0.1 – 0.3 kg	High Rack	For	0.1 kg	0.2 kg	0.3 kg
				Bread slices (French Bread)	2 pcs	3 pcs	4 pcs
				Butter	3 tbsp	4 tbsp	5 tbsp
				Garlic paste	1 tbsp	1½ tbsp	2 tbsp
				Grated cheese	2 tbsp	3 tbsp	4 tbsp
				Salt, pepper, Oregano, chilli flakes	As per taste		

- Method :**
1. Mix butter, garlic paste, salt, pepper and oregano together. Apply this mixture to both sides of bread slices. Keep the bread slices on high rack.
 2. Select menu and weight and press start.
 3. When beeps, turn over the slices. Sprinkle the grated cheese and press start.
- Note :** Use French bread to make garlic bread.

Health Plus

Menu		Weight Limit	Utensil	Instructions			
HP-1	Kala Chana	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Soaked kala chana (overnight)	100 g	200 g	300 g
				Water	200 mL	400 mL	600 mL
				Oil	1 tbsp	2 tbsp	3 tbsp
				Chopped onion	1/2 cup	1 cup	1½ cup
				Salt, Chaat masala, Red chilli powder, Coriander leaves	As per taste		

- Method :**
1. Soak chana overnight, in a MWS bowl take soaked chana with water, cover it.
 2. Select menu and weight and press start to cook.
 3. When beeps, strain the water from it. In a MWS bowl, add oil, chopped onion, chaat masala, red chilli powder, coriander leaves and press start to cook.
 4. When beeps, add boiled chana, mix well and press start.

HP-2	Karela Sabzi	0.3 kg	Microwave safe (MWS) glass bowl + High rack + Microwave safe (MWS) flat glass dish	For	0.3 kg
				Chopped karela	300 g
				Oil	2 tbsp
				Chopped onion	1 cup
				Water	As required
				Rai, Cumin, Asafoetida, Turmeric	For tempering
				Salt, Sugar, Garam masala, Coriander powder, Cumin powder	As per taste
				Grated coconut, Coriander leaves	For garnishing

- Method :**
1. In a MWS glass bowl add oil, rai, cumin, asafoetida, turmeric and chopped onion. Select menu and press start.
 2. When beeps, add chopped karela, some water, salt, sugar, garam masala, coriander powder, cumin powder and cover. Press start.
 3. When beeps, transfer sabzi to a MWS glass flat dish, stir well. Place on high rack and press start.
- Note :** Before cooking, scrap and rub the karela with salt and keep aside for 2-3 hours.

Menu		Weight Limit	Utensil	Instructions			
HP-3	Lemon Chicken	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Boneless chicken	100 g	200 g	300 g
				Soya sauce	½ tbsp	1 tbsp	1½ tbsp
				Cornflour	½ tbsp	1 tbsp	1½ tbsp
				Water	½ cup	½ cup	½ cup
				Salt, Pepper, Sugar	As per taste		
				Garlic paste	1 tbsp	1½ tbsp	2 tbsp
				Lemon juice	2 tsp	3 tsp	4 tsp
				Oil	½ tbsp	1 tbsp	1½ tbsp

- Method :**
1. Mix boneless chicken, soysauce, salt and pepper, garlic paste and lemon juice in a bowl. Refrigerate for ½ hour.
 2. In a MWS bowl add oil, marinated chicken pieces, sugar, corn flour mixed with water. Cover. Select menu and weight and press start.
 3. When beeps, mix well. Cover and press start. Allow to stand for 3 minutes.

HP-4	Machi Kali Mirch	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Pomfret fish	100 g	200 g	300 g
				Salt, Lemon juice, Pepper	To marinate as per taste		
				Oil, Chopped onion, Chopped tomatoes, Chopped garlic	As required		

- Method :**
1. Take pomfret slices as per weight either of (0.1 kg/ 0.2 kg/ 0.3kg) and marinate with salt, lemon juice, and pepper for one hour.
 2. In MWS bowl put oil, chopped onion, chopped tomatoes, chopped garlic. Select menu and weight and press start.
 3. When beeps, open door and add marinated fish and some water. Cover and press start.
 4. Give standing time for 5 minutes.

HP-5	Ghiya Raita	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Grated ghiya	100 g	200 g	300 g
				Water	50 mL	75 mL	100 mL
				Salt	As per taste		
				Curd	3 tbsp	4 tbsp	5 tbsp
				Salt, Sugar, Mustard powder & Green chilli	As per taste		

- Method :**
1. In a MWS bowl add grated ghiya, sprinkle water and salt. Select menu and weight and press start to cook.
 2. Strain ghiya and take it in MWS bowl and add curd, water, mustard powder, salt, sugar, green chilli. Serve chilled.

HP-6	Nutrinuggets	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Soaked and boiled nutrinuggets	50 g	100 g	150 g
				Potato	50 g	100 g	150 g
				Oil	1 tbsp	1½ tbsp	2 tbsp
				Cumin	As per taste		
				Chopped onion	1/2 cup	1 cup	1½ cup
				Tomato puree	2 tbsp	3 tbsp	4 tbsp
				Salt, Garam masala, Red chilli powder, Turmeric, Coriander powder	As per taste		
				Water	1½ cup	2 cup	2½ cup
				Chopped coriander leaves	For garnishing		

- Method :**
1. In a MWS bowl add oil, cumin, onion. Select menu and weight and press start. Mix well.
 2. When beeps, add tomato puree, nutrinuggets, potato, salt, red chilli powder, turmeric, coriander leaves and add ½ the amount of water mentioned per weight (For eg. For 200g, add 1 cup of water). Cover and press start. Mix well.
 3. When beeps, add the remaining amount of water and press start. Mix well. Allow to stand for 3 minutes. Garnish with coriander leaves and serve hot with roti.

Utility Corner

Menu	Weight Limit	Utensil	Instructions
UC-1	Keep Warm	0.3 kg	Microwave safe (MWS) bowl

Method : 1. Any cooked food with cover (Rice, Dal, Sabzi, Halwa, Upma etc.) Select menu and press start.

UC-2	Steam Clean	0.3 kg	Microwave safe (MWS) bowl
------	-------------	--------	---------------------------

Method : 1. Take water in bowl, add vinegar and lemon juice in it, select menu and press start.
2. When beeps, wipe with soft and clean napkin. Press start.
3. When over wipe with soft and clean napkin after taking out power plug.

UC-3	Defrost Veg	0.1-0.5kg	Microwave safe (MWS) bowl
------	-------------	-----------	---------------------------

Method : 1. Take in MWS bowl, select menu and weight and press start.
2. When beeps, turn the food. Press start.

UC-4	Defrost Non-Veg	0.5 – 1.0 kg	Microwave safe (MWS) bowl
------	-----------------	--------------	---------------------------

Method : 1. Take in MWS bowl, select menu and weight and press start.
2. When beeps, turn the food. Press start.

UC-5	De-humidification	0.1-0.3kg	Microwave safe (MWS) bowl
------	-------------------	-----------	---------------------------

Method : 1. In MWS bowl add the food to be dehumidified. Select menu and weight and press start.

Fermentation

Menu	Weight Limit	Utensil	Instructions
FE-1	Flavoured Yoghurt	0.6 kg	Microwave safe (MWS) glass bowl
			For
			Curd
			Milkmaid
			Fresh cream
			Flavours (Vanilla, Strawberry, Pineapple essence)
			As per choice (½ tsp)

Method : 1. In a MWS glass bowl mix all the ingredients. Beat well till smooth.
2. Select menu and press start.
3. When cooking ends, take out and allow to come to room temperature.
Keep in freezer for 1 hour.

Note: In case you use strawberry essence, add a pinch of pink food colour to add colour to the yoghurt. For pineapple yoghurt, add pineapple slices at the time of serving.

FE-2	Masala Paneer	0.5 kg	Microwave Safe (MWS) Glass Bowl
			For
			Milk
			Curd
			Coriander
			Cumin
			As per choice (½ tsp)

Method : 1. In MWS glass bowl add milk. Select menu and press start. When it gives a beep, remove and add curd, coriander and cumin. Put in microwave. Press start. When it gives a beep, remove and strain and press in a muslin cloth.

FE-3	Yeast Dough	0.25 kg	Microwave Safe (MWS) Glass Bowl
			For
			Maida
			Yeast
			Salt
			Sugar
			Water
			As required

Method : 1. In MWS glass bowl add maida, yeast, salt and sugar. Mix well, add water and make a soft dough. Select menu and press start. When it gives a beep, rest for 3 minutes. Now remove

List of Ingredients

Spices

English Name	Hindi Name
*Ajinomoto (Flavour Enhancer)	Ajinomoto
Asafoetida	Hing
Basil	Tulsi
Bay Leaf	Tej Patta
Cardamom, black	Moti Elaichi
Cardamom, green	Choti Elaichi
Carom seeds	Ajwain
Cinnamon	Dalchini
Cloves	Laung
Coriander Seeds	Sabut Dhania
Cumin seeds	Jeera
Dry Mango Powder	Amchur
Dry red chilli	Sukhi Sabut Lal Mirch
Fennel	Saunf
Fenugreek leaves, dried	Kasuri Methi
Fenugreek seeds	Methidana
Mustard seeds	Sarson, Rai
Nutmeg	Jaiphal
Oregano	Oregano
Pepper	Kali Mirch
Pomegranate seeds, dried	Anardana
Poppy seeds	Khus Khus
Red Chilli	Lal Mirch
Salt	Namak
Turmeric	Haldi

Vegetables

English Name	Hindi Name
Amaranth	Chavli
Baby corn	Baby corn
Bittergourd	Karela
Bottlegourd	Ghiya
Brinjal/Eggplant	Baigan
Broccoli	Hari Phool Gobhi
Cabbage	Pata Gobhi/Bandh Gobhi
Capsicum	Shimla Mirch
Cauliflower	Phool Gobhi
Carrot	Gajar
Celery	Ajmod
Cluster	Beans Gavar Ki Fali
Coriander leaves	Hara Dhania
Cucumber	Kheera
Curry leaves	Curry Patta
Drumsticks	Drumsticks
French beans	France beans
Garlic	Lehsun
Ginger	Adrak
Lady Finger	Bhindi
Lemon	Nimbu
Lemon Grass	Lemon Grass
Lime	Nimbu
Mint	Pudina

Vegetables

English Name	Hindi Name
Mushroom	Kukurmutta
Olives	Jaifun
Onion	Pyaz
Parsley	Ajmoda
Potato	Aloo
Peas	Hari Matar
Radish	Mooli
Red Pumpkin	Lal Kaddu
Spinach	Palak
Spring Onion	Hari Pyaz
Tomato	Tamatar
Turnip	Shalgam
Chenopodium leaves	Bathua
Zucchini	Torai

Fruits

English Name	Hindi Name
Apple	Seb
Coconut	Nariyal
Grapes	Angoor
Mango	Aam
Pineapple	Anannas
Pomegranate	Anaar
Raw Banana	Kacha Kela

Cereals

English Name	Hindi Name
Flattened Rice	Poha
Oats	Jaai
Puffed Rice	Murmura
Refined wheat	Flour Maida
Rice	Chawal
Sago	Sabudana
Semolina	Suji
Whole wheat broken	Daliya
Wheat Flour (whole)	Gehun ka Atta

Cereals

English Name	Hindi Name
Bengal Gram Dal	Chana Dal
Bengal Gram flour	Besan
Black Gram Dal	Urad Dal
Green Gram Dal(Dehusked)	Moong Dal (Dhuli)
Kidney Beans	Rajma
Lentils,(Dehusked)	Masoor Dal (Dhuli)
Red Gram Dal	Arhar/Tuvar Dal
Soyabean	Soyabean

* Ajinomoto (Mono-sodium glutamate) is only a flavor enhancer and shall not be added to food for infants below 12 month of age.

List of Ingredients

Dry Fruits

English Name	Hindi Name
Almonds	Badam
Cashewnuts	Kaju
Pistachio	Pista
Raisins	Kishmish
Walnuts	Akhrot

Fats & Oils

English Name	Hindi Name
Butter	Makhan
Ghee	Ghee
Oil	Tel
Olive Oil	Jaitun Ka Tel
Mustard Oil	Sarson Ka Tel

Miscellaneous

English Name	Hindi Name
Bread crumbs	Bread crumbs
Cornflour	Cornflour
Coffee	Coffee
Cottage cheese	Paneer
Curd	Dahi
Eggs	Ande
Honey	Shahed
Jaggery	Gud
Khoa	Khoa
Milk	Doodh
Powdered Sugar	Bura
Sugar	Cheeni
Tamarind	Imli
Tea	Chai
Saffron	Kesar
Sprouts	Ankur
Vinegar	Sirka

To Clean Your Oven

1 Keep the inside of the oven clean

Food spatters or spilled liquids stick to oven walls and between the seal and door surfaces. It is best to wipe up spillovers with a damp cloth right away. Crumbs and spillovers will absorb microwave energy and lengthen cooking times. Use a damp cloth to wipe out crumbs that fall between the door and the frame. It is important to keep this area clean to assure a tight seal. Remove greasy spatters with a soapy cloth then rinse and dry. Do not use harsh detergent or abrasive cleaners. The multicook tawa (model specific) can be washed by hand or in the dishwasher.

2 Keep the outside of the oven clean

Clean the outside of your oven with soap and water then with clean water and dry with a soft cloth or paper towel. To prevent damage to the operating parts inside the oven, the water should not be allowed to seep into the ventilation openings. To clean control panel, open the door to prevent the oven from accidentally starting, and wipe a damp cloth followed immediately by a dry cloth. Press STOP/Clear after cleaning.

- 3 If steam accumulates inside or around the outside of the oven door, wipe the panels with a soft cloth. This may occur when the oven is operated under high humidity conditions and in no way indicates a malfunction of the unit.
- 4 The door and door seals should be kept clean. Use only warm, soapy water, rinse then dry thoroughly. DO NOT USE ABRASIVE MATERIALS, SUCH AS CLEANING POWDERS OR STEEL AND PLASTIC PADS. Metal parts will be easier to maintain if wiped frequently with a damp cloth.
- 5 Do not use steam cleaners.
- 6 Unplug your oven from the electrical socket when you clean control panel with wet cloth or spray water on control glass to clean. If it is not unplugged, this product can be operated by touching the START/Add 30 Secs button.

QUESTIONS & ANSWERS

FAQ	Answer
What's wrong when the oven light will not glow?	There may be several reasons why the oven light will not glow. Either the light bulb has blown or the electric circuit has failed.
Does microwave energy pass through the viewing screen in the door?	No. The holes, or ports, are made to allow light to pass; they do not let microwave energy through.
Why does the BEEP tone sound when a button on the control panel is touched?	The BEEP tone sounds to assure that the setting is being properly entered.
Will the microwave function be damaged if it operates empty?	Yes. Never run it empty.
Why do eggs sometimes pop?	When baking, frying, or poaching eggs, the yolk may pop due to steam build up inside the yolk membrane. To prevent this, simply pierce the yolk before cooking. Never microwave eggs in the shell.
Why is standing time recommended after microwave cooking is over?	After microwave cooking is finished, food keeps on cooking during standing time. This standing time finishes cooking evenly throughout the food. The amount of standing time depends on the density of the food.
Why doesn't my oven always cook as fast as the cooking guide says?	Check your cooking guide again to make sure you've followed directions correctly, and to see what might cause variations in cooking time. Cooking guide times and heat settings are suggestions, chosen to help prevent overcooking, the most common problem in getting used to this oven. Variations in the size, shape, weight and dimensions of the food require longer cooking time. Use your own judgment along with the cooking guide suggestions to test food conditions, just as you would do with a conventional cooker.

PLUG WIRING INFORMATION

TWO RECIPES FOR STARTER

Warning

This appliance must be earthed

The wires in this mains lead are colored in accordance with the following codes -

BLACK ~ Neutral RED ~ Live GREEN & YELLOW ~ Earth

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

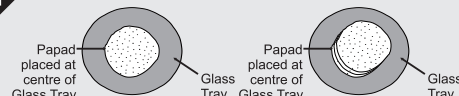
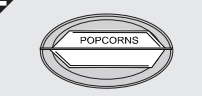
The wire which is colored BLACK must be connected to the terminal which is marked with the letter N or Colored BLACK.

The wire which is colored RED must be connected to the terminal which is marked with the letter L or colored RED.

The wire which is colored GREEN & YELLOW must be connected to the terminal which is marked with the letter E or \perp .

Two recipes for starter

NOTE: The time variation during Cooking of recipe depends upon the ingredients, method adopted & type of food category.

<div>1</div> <div><p>Papad placed at centre of Glass Tray</p></div> <div>1. ROASTED PAPAD</div> <div>Procedure :</div> <div>Papad:</div> <div><ol style="list-style-type: none">1. Place the raw papad at the centre of Glass Tray, as shown in the picture above.2. Select Micro-100% Power Level and Cook time. Press START/Add 30 Secs .3. After Papad cooking give standing time of 30-45 seconds.</div> <div>To Cook Multiple Papads :</div> <div><p>*Place Multiple papads over one another, as shown in the picture above.</p></div> <div>Crispy Papad :</div> <div><ol style="list-style-type: none">1. Press START/Add 30 secs once without papad.2. Sprinkle little water or oil over the papad.3. After beep, place the papad at the centre and press Start.</div> <div>*Note : The cooking time may vary –<ol style="list-style-type: none">a. As per the composition of the papad material.b. As per the Quantity of papad used.</div>	<div>2</div> <div><p>POPCORNS</p></div> <div>2. POP CORN : Place the pop corn bag to the glass tray properly as instructed on packing. Use START/Add 30 secs to set 3-4 minutes. Remove the bag after popping sound has stopped. Take care that bag corners do not touch sides while rotating.</div> <div>Note : Attend popping process carefully. Do not overheat as cause flash fire.</div>
--	---



MFL06477296(01)