



OWNER'S MANUAL

MICROWAVE OVEN

PLEASE READ THIS OWNER'S MANUAL THOROUGHLY BEFORE OPERATING.

MH412 . NQ

P/No. : KDJ16521010



www.lg.com

Precautions

Precautions to avoid possible exposure to excessive microwave energy.

You cannot operate your oven with the door open due to the safety interlocks built into the door mechanism. These safety interlocks automatically switch off any cooking activity when the door is opened; which in the case of a microwave oven could result in harmful exposure to microwave energy.

It is important not to tamper with the safety interlocks.

Do not place any object between the oven front face and the door or allow food or cleaner residue to accumulate on sealing surfaces.

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.

Your oven should not be adjusted or repaired by anyone except qualified service personnel.

WARNING

Please ensure cooking times are correctly set as over cooking may result in the FOOD catching fire and subsequent damage to your oven.

When heating liquids, e.g. soups, sauces and beverages in your microwave oven, delayed eruptive boiling can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:

- 1 Avoid using straight sided containers with narrow necks.
- 2 Do not overheat.
- 3 Stir the liquid before placing the container in the oven and again halfway through the heating time.
- 4 After heating, allow to stand in the oven for a short time, stir or shake them(especially the contents of feeding bottles and baby food jars) again carefully and check the temperature of them before consumption to avoid burns (especially, contents of feeding bottles and baby food jars).
Be careful when handling the container.

WARNING

Always allow food to stand after being cooked by microwaves and check the temperature of them before consumption. Especially contents of feeding bottles and baby food jars.



Complimentary
Cookery Class
Coupon



Class 1

Complimentary
Cookery Class
Coupon



Class 2

Complimentary
Cookery Class
Coupon



Class 3

Congratulations on becoming the proud owner of an LG Microwave oven. You can now cook almost anything in it. And that's what makes it India's first choice. In choosing it, you too have chosen health for your family and friends. Besides, as it cooks food fast, it also gives you more time to spend with them.

Our chefs conduct Microwave Cookery Classes to help you get started. Register for free and learn to cook some great dishes. You'll also get some tips on maintaining and cleaning your oven. And should you ever feel the need to talk to someone about anything that concerns your LG microwave oven, please feel free to call our Healthwave Experts. You'll find their numbers on the back.

Now go ahead, and cook up some magic in your LG **intellocook** Microwave Ovens.



intello**cook**[™]



Safety Precautions

1. Do not attempt to tamper with, or make any adjustments or repairs to the door, control panel, safety interlock switches or any other part of the oven. Repairs should only be undertaken by a qualified service technician.
2. Do not operate the oven when empty (except Pre-heat Mode). 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.
3. Do not operate the oven with a kitchen towel, a napkin or any other obstruction between the door and the front edges of the oven.
4. Do not use recycled paper products.
5. Do not rinse the turntable by placing it in water just after cooking.
6. 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.
7. Do not cook eggs in their shell.
8. Do not attempt deepfat frying in your oven.
9. Remove the plastic wrapping from food before defrosting.
10. If smoke is observed, switch off or disconnected the oven from the power supply and keep the oven door closed.
11. 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.
12. Liquids or other foods must not be heated in sealed containers.
13. Always use gloves when removing dish from oven.
14. Do not cover the ventilation slots.
15. Never use metal or metal trimmed utensils in your microwave oven.

Safety

Precautions

- ✦ Either use earth or use exclusive 230V consent with earth.
- ✦ Do not bend power cord forcefully or break.
- ✦ Do not pull out power cord.
- ✦ Do not use several power plug in one consent 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 be overflow to cause burn.
- ✦ Do not plug in power cord when consent 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.

How the Microwave Oven Works

Microwaves are a form of energy similar to radio and television waves and ordinary daylight. Normally, microwaves spread outwards as they travel through the atmosphere and disappear without effect. Microwave ovens, however, have a magnetron which 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 turntable or tray is located at the bottom of 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

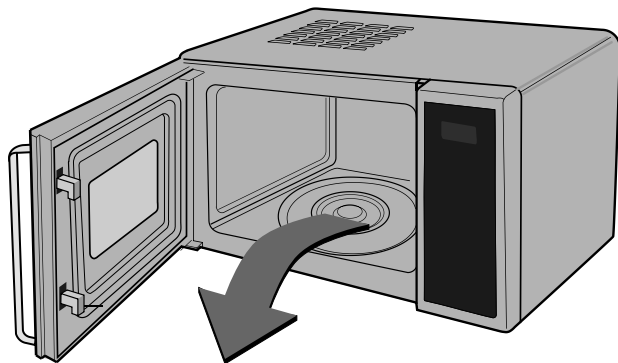
Your microwave oven is one of the safest of all home appliances. When the door is opened, the oven automatically stops producing microwaves. Microwave energy is converted completely to heat when it enters food, leaving no "left over" energy to harm you when you eat your food.

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Unpacking & Installing

By following the basic steps on these two 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.

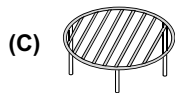
- 1** Unpack your oven and place it on a flat level surface.



(A) GLASS TRAY



(B) ROTATING RING



(C) GRILL RACK



(D) STEAM CHEF

(E) STEAM CHEF - PARTS



Steam Cover

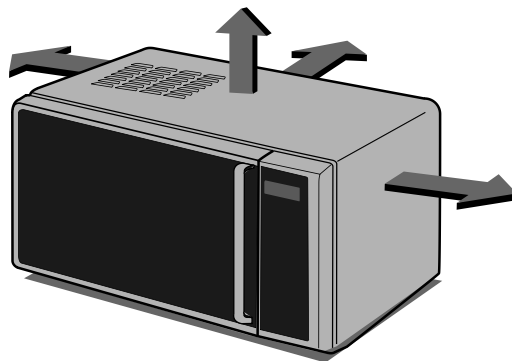


Steam Plate



Steam Water Bowl /
Multi Cook Tawa

- 2** Place the oven in the level location of your choice with more than 85cm height but make sure there is at least 30cm of space on the top and 10cm at the rear for proper ventilation. The front of the oven should be at least 8cm 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.

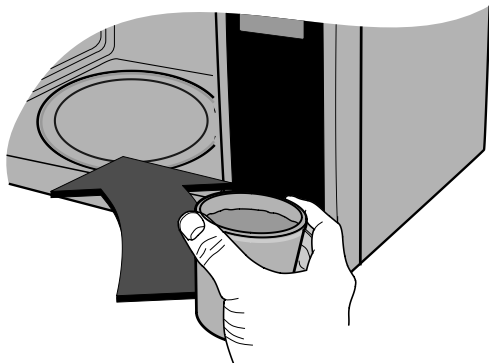


THIS OVEN SHOULD NOT BE USED FOR COMMERCIAL CATERING PURPOSES

- 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 pulling the **DOOR HANDLE**. Place the **ROTATING RING** inside the oven and place the **GLASS TRAY** on top.

- 5** Fill a **microwave safe container** with 300 ml (1/2 pint) of water. Place on the **GLASS TRAY** and close the oven door. If you have any doubts about what type of container to use please refer to page 41.



- 6** Press the **STOP** button, and press the **START** button once to set 30 seconds of cooking time.



- 7** The **DISPLAY** will count down from 30 seconds. When it reaches End it will sound BEEPS. 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.**



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 BEEP sounds.

The **CHILD LOCK** is now set.

The time will disappear on the display if you have set the clock.



"**L**" remains on the display to let you know that **CHILD LOCK** is set.



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% (P-80) power for 5 minutes and 30 seconds.



Your oven has five microwave Power settings. High power is automatically selected but repeated presses of the **POWER** key will select a different power level .

POWER	%
HIGH MAX	100% (P-HI)
MEDIUM HIGH	80% (P-80)
MEDIUM	60% (P-60)
DEFROST MEDIUM LOW	40% (P-40)
LOW	20% (P-20)

Make sure that you have correctly installed your oven as described earlier in this book.

Press **STOP/CLEAR**.



Press **MICRO** twice to select the 80% power.

"P-80" appears on the display.



Press 1 MIN five times.
Press 10 SEC three times.



Press **START**.



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	USE	POWER LEVEL (%)	POWER OUTPUT
HIGH	* Boil Water * Brown minced beef * Cook poultry pieces, fish, vegetables * Cook tender cuts of meat	100%	P-HI
MEDIUM HIGH	* All reheating * Roast meat and poultry * Cook mushrooms and shellfish * Cook foods containing cheese and eggs	80%	P-80
MEDIUM	* Bake cakes and scones * Prepare eggs * Cook custard * Prepare rice, soup	60%	P-60
DEFROST/ MEDIUM LOW	* All thawing * Melt butter and chocolate * Cook less tender cuts of meat	40%	P-40
LOW	* Soften butter & cheese * Soften ice cream * Raise yeast dough	20%	P-20



Quick Start

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



The **QUICK START** feature allows you to set 30 seconds intervals of HIGH power cooking with a touch of the **START** button.

Press **STOP/CLEAR**.



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



During **QUICK START** cooking, you can extend the cooking time by repeatedly pressing the **START** button.



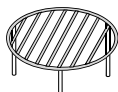
Grill

Cooking

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



This feature will allow you to brown and crisp food quickly.



GRILL RACK

Press **STOP/CLEAR**.



Press **GRILL / COMBI One Time**.



Press **10 MIN** once.

Press **1 MIN** twice.

Press **10 SEC** three times.



Press **START**.



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 25 minutes.



Your oven has a combination 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.

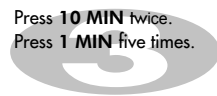
Press **STOP/CLEAR**.



Press **GRILL / COMBI** four times.
"Co-3" appears on the display.



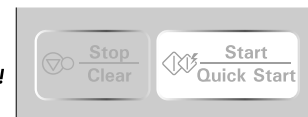
Press **10 MIN** twice.
Press **1 MIN** five times.



Press **START**.



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



Combination Cooking Mode (Micro & Grill mode run alternatively as below)

CATEGORY	MICRO POWER ()	HEATER POWER
Co-1	12 Sec	48 Sec
Co-2	18 Sec	42 Sec
Co-3	30 Sec	30 Sec

Light

Disinfect

In the following example I will show you how to programme your oven with Light Disinfect function.



The oven has a special function **Light Disinfect** which allows you to sterilize the Microwave Safe Glass Utensils thereby giving a hygienic and clean utensils/cavity.

Press **STOP/CLEAR**.



Press **LIGHT DISINFECT**.



Procedure :

1. **Sterilize Microwave Safe Glass Utensil** : Keep the empty utensil and press the button **Light Disinfect**.
2. **Clean the cavity** : Keep the cavity empty and press the button **Light Disinfect**.
When time ends (beeps), clean the cavity with a damp cloth.

Note : The Light Disinfect does not disinfect the food, so do not put food in the utensils.

SENSOR COOK

- 1. Instant Food**
- 2. Re-heat**
- 3. Indian Delicacy**

Humidity sensor

The Sensor Features detect the increasing humidity released during cooking. The oven automatically adjusts the cooking time to various types& amounts of food.

Note: 1) Do not use the Sensor Features twice in succession as the food results may vary.

2) Be sure the outside of the cooking containers & the inside of microwave oven are dry before placing food in the oven. Beads of moisture, leading into steam can mislead the sensor.

Sensor Menu

Humidity Sensor cooking provides exciting new features to make microwave oven easier, Your new microwave oven will guide you, step by step, whether it be simply to reheat food or cook food and sensor menu with all the popular food choices helps you to cook perfectly because it has been pre-programmed and can tell how long to cook or reheat food.

Example: POPCORN

1. Press  **Instant Food** one time,

the sensor will start blinking.

2. Press 

it will leave the sensor light on.

3. When you hear "beep", it will show remaining cooking time automatically.

Display shows *SENS*
sensor touch system works by detecting a build-up of vapor.



PRECAUTION

1 After step 2, the display shows *SENS*. After step 3, the display shows *END* directly.
(If the display shows SENS continuously & the cooking time does not appear, please contact the SVC center).

2 Do not open the door during step 2, otherwise, the sensor will stop working and the process will be canceled.

3 There's no effect of opening the door during step 3. It is possible to adjust cooking time by  manually.

The above explanation is for one example, the cooking time may vary according to different food conditions.

Menu		Weight Limit	Utensil	Instructions	
SIF1	Popcorn	0.1 kg	-	Method : 1. Follow the package instructions. Place the Microwave safe popcorn packet in the centre of the microwave on the glass tray. 2. Select menu & press start.	
SIF2	Scrambled Egg	3 Nos.	Microwave safe bowl	Method : 1. Place the eggs & milk in a MWS bowl & whisk slightly. Cover them. Select menu & press start. 2. After cooking allow them to stand for 3 minutes. Note: For 3 eggs 3 tbsp milk	
SIF3	Sponge Cake	0.2 kg	Microwave safe bowl	For	0.2 kg
				Maida	100 g
				Butter	75 g
				Powdered sugar	75 g
				Almonds, Walnuts	As per taste
				Egg	1 no.
				Baking powder	½ tsp
				Almond essence	½ tsp
				Water/milk	As required
Method : 1. Sieve maida & baking powder. In a bowl cream powdered sugar & butter & beat well. Beat the egg well & add to the creamed butter & sugar. Add maida,cocoa powder & vanilla essence & beat well. 2. For spoon dropping consistency add milk or water. Pour into a microwave safe bowl & sprinkle chopped almonds/walnuts. 3. Select menu & press start. Give a standing time of 3 minutes.					
SIF4	Sweet Corn	0.1 ~ 0.4 kg	Microwave safe glass bowl + Microwave safe idli steamer*	Method : 1. In a MWS glass bowl add sweet corn as per weight (0.1kg / 0.2 kg / 0.3 kg / 0.4 kg). 2. Add ½ cup water to the idli steamer & place the MWS glass bowl in the steamer & cover with the lid. 3. Select menu & press start.	
SIF5	Boiled Potato	1~4 Nos.	-	Method : 1. Place the pricked potato (as per the number to be prepared) on the glass tray. Select menu & press start.	

*Provided with the starter kit.

Re-heat

Re-heat

This feature reheats single previously cooked foods.

Procedure

Place the food in a Microwave safe bowl & keep in the oven. Press Reheat the oven starts immediately.

The oven signals when steam is sensed & and the time remaining starts counting down.

Note:

1. Do not use the Sensor Reheat twice in succession as the food results may vary.
2. After removing the food from the oven, stir, if possible, to even out the temperature. Reheated foods may have wide variations in temperature. Some areas may be extremely hot.
3. Do not open the door while the time is counting down.

Menu		Weight Limit	Utensil	Instructions
Srh1	Dry Vegetables	0.2 ~ 0.4 kg	Microwave safe bowl	Method : 1. Place the cooked vegetables in a MWS bowl. Select menu & press start.
Srh2	Snacks	0.2 ~ 0.5 kg	Microwave safe bowl	Method : 1. Place the cooked snacks in a MWS bowl. Select menu & press start.
Srh3	Curry/Dal	0.2 ~ 0.4 kg	Microwave safe bowl	Method : 1. Place the cooked curry/dal in a MWS bowl. Select menu & press start.
Srh4	Rice	0.2 ~ 0.5 kg	Microwave safe bowl	Method : 1. Place the cooked rice in a MWS bowl Select menu & press start.

Indian Delicacy

Menu		Weight Limit	Utensil	Instructions
Sld1	Idli	4~8 Nos.	Microwave safe idli steamer*	Method : 1. Prepare idli batter by mixing suji, curd, soda-bi-carb, chopped curry leaves, salt, water for adjusting the batter consistency. Mix well & keep aside for 10 min. 2. Grease the MWS idli steamer & pour into the idli moulds as per the number to be prepared. 3. When cooking completes allow to stand for 3 minutes.
Sld2	Murmura	0.1 kg	Microwave safe glass bowl	Method : 1. In a MWS glass bowl add murmura. Select menu & press start. Serve plain or with chaat masala.
Sld3	Peanuts	0.1 ~ 0.3 kg	Microwave safe glass bowl	Method : In a MWS glass bowl add peanuts. Select menu & press start.

AUTO COOK

Nutri Care

- Health Plus (HP)
- Soup (So)
- Continental (Co)

1. Snacks (Sn)
2. Sea Food (SF)
3. Breakfast (bF)
4. Sweets' Corner (SC)
5. Indian Cuisine (IC)
6. Child's Favourite (CF)

Menu		Weight Limit	Utensil	Instructions			
HP1	Kala Chana	0.1 ~ 0.3 kg	Microwave safe bowl	Kala Chana (soaked overnight)	0.1 kg	0.2 kg	0.3 kg
				Water	200 ml	400 ml	600 ml
				Oil	1 tbsp	2 tbsp	3 tbsp
				Onion Chopped	1/2 cup	1 cup	1½ cup
				Salt, Chat Masala, Red Chilli Powder, Hara Dhania	As per your taste		
				Method : 1. Soak chana overnight, in a MWS bowl put soaked chanas with water & cover. Select menu and weight and press start. 2. When beeps, remove & drain the water. 3. In a *MWS bowl add oil, chopped onion,salt, chaat masala, red chilli powder and hara dhania and press start. Mix well. Press start. 4. When beeps, add chanas to the bowl along with little hot water and press start. Mix well. Give standing time of 3 minutes. Serve hot.			
HP2	Moong Dal	0.3 kg	Microwave safe bowl	Moong dal (soaked for 1 hour)	0.3 kg		
				Water	600 ml		
				Oil	2 tbsp		
				Jeera	1 tsp		
				Hari Mirch	2-3 nos.		
				Curry leaves	5-6 nos.		
				Salt, Dhania powder, Jeera powder,Haldi, Hing,Kasuri methi, Lemon juice, Hara dhania	As per taste		
HP3	Machi Kali Mirch	0.1 ~ 0.3 kg	Microwave safe bowl	Pomfret (Fish Menu)	0.1 kg	0.2 kg	0.3 kg
				Salt, Lemon juice, kali mirch	To marinate as per taste		
				Oil, chopped onion, chopped, tomato, chopped garlic	As required		

*MWS = Microwave Safe

Soup

Menu		Weight Limit	Utensil	Instructions	
So1	Sweet Corn Soup	0.3 kg	Microwave safe glass bowl	For	0.3 kg
				Sweet Corn	200 g
				Water	2 cups
				Oil	1 tbsp
				Cornflour	2 tbsp
				Salt, Sugar, Kali Mirch, Chopped onion, green chilli	As per taste
				Method : 1. Grind sweet corn with some water and put in MWS glass bowl. Select menu & press start. 2. When beeps, remove & in another MWO glass bowl put oil, green chilli & onion & press start. 3. When beeps, add corn mixture in it. Mix corn flour with ½ cup water & mix with it. Add 2 cups of water, salt, sugar, kali mirch & press start.	
So2	Mushroom Soup	0.2 kg	Microwave safe glass bowl	For	0.2 kg
				Mushroom	100 g
				Potato	1 no.
				Cabbage	50 g
				Onion	1 small
				Tomato	2 tbsp
				Water	1 cup
				Cornflour	1 tbsp
				Salt, Sugar, Black Pepper	As per taste
				Oil	1 tbsp
				Method : 1. In a MWS glass bowl put potato in small pieces, chopped cabbage and onion with 1 cup of water. Select menu & press start. 2. When beeps, take out the bowl and grind the stock. After grinding the stock, strain it and add water (if required). 3. In another MWS glass bowl add oil, chopped mushroom and press start. 4. When beeps, add the strained stock. Mix corn flour with ½ cup of water and add to the stock. Add salt, black pepper, sugar. Press start. Serve hot with grated cheese.	

Menu		Weight Limit	Utensil	Instructions	
So3	Tomato Soup	0.3 kg	Microwave safe glass bowl	For	0.3 kg
				Chopped Tomato	100 g
				Chopped Onion	1 small
				Chopped Ginger	1 tsp
				Chopped Garlic	1 tsp
				Salt, Sugar, Pepper	As per taste
				Cornflour	2 tbsp + ½ cup water
				Water	2 cups
				Oil / Butter	1 tbsp
				Method : From Stock (Boiled Vegetables) 1. In MWS glass bowl add chopped tomato, carrot, onion, ginger, garlic with 2 cups of water. Select menu & press start. 2. When beeps, remove & cool. Grind & strain the whole stock. 3. In another MWS glass bowl add oil/butter, stock, sugar, salt, black pepper as per taste, corn flour paste(corn flour+1/2 cup water). Press start. 4. Serve hot & garnish with bread croutons, coriander leaves & fresh cream.	

Menu		Weight Limit	Utensil	Instructions				
Co1	Veg Au Gratin	0.3 kg	Microwave safe flat glass dish					
				For		0.3 kg		
				Mix vegetables (cut gajar, gobhi, french beans, sweet corns, peas etc.)		300 g		
				Maida		3 tbsp		
				Butter		2½ tsp		
				Milk		1 cup		
				Hot water		½ cup		
				Grated cheese		4 tbsp		
				Salt, sugar, pepper		As per taste		
				Method : 1. In a MWS flat glass dish take butter, vegetables & maida, mix well. 2. Select menu and press start. 3. When beeps, add milk, hot water, salt, sugar & pepper. Mix well & press start. 4. When beeps, mix well and spread grated cheese on it and press start.				
Co2	Macaroni	0.1 ~ 0.3 kg	Microwave safe bowl					
				For		0.1 kg	0.2 kg	0.3 kg
				Macaroni		100 g	200 g	300 g
				Hot water		400 ml	800 ml	1200 ml
				Butter		1 tbsp	2 tbsp	3 tbsp
				Spring onion chopped		1 tbsp	2 tbsp	3 tbsp
				Garlic chopped		1 tbsp	2 tbsp	3 tbsp
				Mushrooms cuopped		3 nos.	4 nos.	5 nos.
				Tomato sauce		1 tbsp	2 tbsp	3 tbsp
				Chilli sauce		1 tbsp	2 tbsp	3 tbsp
				Salt, pepper & oregano		As per taste		
				Method : 1. In a MWS take macaroni with hot water. Select menu & weight & press start. 2. When beeps, stir it well. Press start 3. When beeps, drain water from it. In another MWS bowl add all the ingredients along with the boiled macaroni, mix well & press start.				

Menu		Weight Limit	Utensil	Instructions	
Co3	Potato Dumpling	0.3 kg	Microwave safe Idli Steamer* + Microwave safe flat glass dish	For	0.3 kg
				Maida	3-4 tbsp
				Boiled & grated potato	100 g
				Grated Paneer	50 g
				Salt, pepper, nutmeg powder	As per taste
				Finely chopped spinach	1 cup
				Butter & finely chopped garlic	1 tbsp each
				Pizza sauce	4 tbsp
				Method : 1. Mix all the ingredients together for making dough for dumplings. Make 9-10 balls out of the dough. 2. Keep the dumplings in the MWS idli steamer and cover. Select menu and press start. 3. When beeps, take out the dumplings and allow them to cool. 4. In a MWS flat glass dish add butter and put the dumplings in it and press start.	

*Provided in Starter Kit

Snacks

Menu		Weight Limit	Utensil	Instructions			
Sn1	Pav Bhaji	0.1 ~ 0.3 kg	Microwave safe bowl + Grill rack	For	0.1 kg	0.2 kg	0.3 kg
				Boiled & mashed vegetables- Potato, Cauliflower, Capsicum, Green peas, carrot	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 nos.	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 dbaria	For garnishing		
				Method : 1. In a MWS bowl take oil, garlic paste, chopped onion, chopped tomato. Mix well & select menu & weight & press start. 2. When beeps, boiled & mashed vegetables, red chilli powder, pav bhaji masala, salt. Mix well & press start. 3. When beeps, add butter & lemon juice. Garnish with coriander leaves. 4. For grilling pav-bhaji buns: Cut each bun in centre,apply butter, arrange on Grill rack. Press start. Serve with bhaji.			
Sn2	Sprouts	0.1 ~ 0.3 kg	Microwave safe bowl & Steam Chef*	For	0.1 kg	0.2 kg	0.3 kg
				Moong Sprouts	100 g	200 g	300 g
				Hot Water	250 ml	500 ml	750 ml
				Chopped onion	1 no.	2 nos.	2 nos.
				Chopped tomato	1 no.	2 nos.	2 nos.
				Salt, Chaat masala, Lemon juice	As per taste		
				Method-1 : 1. In a MWS bowl, add water & sprouts and cover. 2. Select menu and weight and press start. Stand for 3 minutes. 3. Add chopped onion, tomato, salt, chaat masala and lemon juice and serve.			
				Method-2 : 1. In Steam Chef*, add water to the steam water bowl. 2. Put the sprouts on steam plate & cover. 3. Select menu & weight & press start. 4. In a bowl, mix sprouts, onion ,tomato & above spices & serve.			
				Sn3	Chana Chaat	0.1 ~ 0.3 kg	Microwave safe bowl & Steam Chef without steam plate*
Kala chana (soaked overnight)	100 g	200 g	300 g				
Water	250 ml	500 ml	750 ml				
Oil	1 tbsp	2 tbsp	3 tbsp				
Jeera, hing	1 tsp	1½ tsp	2 tsp				
Chopped onion	½ cup	1 cup	1 cup				
Boiled potato	1 no.	2 nos.	3 nos.				
Salt, red chilli powder,chaat masala,lemon juice, imli chatni	As per taste						
Method-1 : 1. In a MWS bowl add soaked chana, water & cover. Select menu & weight & press start. 2. When beeps, remove & drain water from the chanas. In a MWS bowl add oil, jeera, hing & press start. 3. When beeps, add boiled chanas, salt, red chilli powder, chaat masala, lemon juice, imli chatni, chopped onion, boiled potato. Mix well & serve.							
Method-2 : 1. In Steam Chef*, add water to the steam water bowl. 2. Add soaked chana & cover. Select menu & weight & press start. 3. When beeps, remove. 4. In a MWS bowl, add oil, jeera, hing & chopped onion. Press start. 5. When beeps, add boiled chanas, salt, red chilli powder, chaat masala, lemon juice, imli chutney, boiled potato. Mix well & serve.							

Menu		Weight Limit	Utensil	Instructions	
SF1	Fish Cutlet	0.3 kg	Microwave safe bowl + Grill rack	For	0.3 kg
				Fish fillet	250 g
				Boiled potato	2 nos.
				Bread crumbs	1 cup
				Oil	2 tbsp
				Chilli powder, turmeric, ginger garlic paste, salt	As per taste
				Garam masala powder	1 tsp
				Coriander leaves	2 tbsp
				Method : 1. In a MWS bowl take fish fillet add 1 cup water. Select menu & press start. 2. When beeps, remove & mash the fish. Add all the other ingredients except oil and mix well with boiled and mashed fish. Make cutlets and roll them in bread crumbs. Grease the cutlets with oil. Keep them on grill rack & press start. 3. When beeps, turn over the cutlets. Press start. Garnish with coriander leaves.	
SF2	Crab Curry	0.3 kg	Microwave safe glass bowl	For	0.3 kg
				Crab pieces	250 g
				Ginger garlic paste	2 tbsp
				Water	1 cup
				Salt, Dhania-jeera powder, Garam masala, Chilli powder, Turmeric powder	As per taste
				Oil	2 tbsp
				Chopped onions	½
				Coconut milk	2 tbsp
				Method : 1. In a MWS glass bowl add oil, onion, ginger garlic paste. Select menu and press start. 2. When beeps, remove, mix well. Add crab and 1 cup water and press start. 3. When beeps, add coconut milk, salt, garam masala, dhania jeera powder, chilli powder, turmeric powder and press start. Mix well & serve hot with rice.	

Sea Food

Menu		Weight Limit	Utensil	Instructions	
SF3	Fish Masala	0.3 kg	Microwave safe bowl	For	0.3 kg
				Pomfret pieces	200 g
				Onions	2 nos.
				Tomato	1 no.
				Oil	2 tbsp
				Chilli powder, turmeric, ginger garlic paste, salt, saunf powder	As per taste
				Garam masala powder	1 tsp
				Dhaniya and jeera powder	2 tsp
				Coriander leaves	2 tbsp
				Method : 1. In MWS bowl take oil and chopped onion. Select menu and press start. 2. When beeps, remove and add pomphret pieces and tomato. Press start. 3. When beeps, add all the other ingredients and 2 cups water and mix well. Press start. When beeps, remove and garnish with coriander leaves.	
SF4	Kappa Ayala	0.2 kg	Microwave safe glass bowl	For	0.2 kg
				Surmany Fish	200 g
				Kappa pieces	2 nos.
				Coconut milk	1 cup
				Coconut oil	2 tbsp
				Chilli powder, turmeric, ginger garlic paste, salt, pepper powder	As per taste
				Onion	1 no.
				Dhaniya & jeera powder	As per taste
				Coriander leaves	A few
				Method : 1. In a MWS glass bowl add oil & chopped onion. Select menu & press start. 2. When beeps, remove & add chopped kappa & fish pieces. Press start. 3. When beeps, add all the other ingredients & press start. Garnish with coriander leaves & serve.	

Menu		Weight Limit	Utensil	Instructions			
bF1	Veg Sandwich	0.1 ~ 0.2 kg	Grill rack				
				For	0.1 kg	0.2 kg	
				Bread slices	100 g (2 slices)	200 g (4 slices)	
				Butter	1 tbsp	2 tbsp	
				Sauce/spread	1½ tbsp	3 tbsp	
				Chopped Vegetables- Onion, tomato, capsicum	2 tbsp	4 tbsp	
				Grated cheese	2 tbsp	4 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 the grill rack. Select menu & weight & press start. 3. When beeps, change the side of the sandwich & again press start.			
				bF2	Poha	0.1 ~ 0.3 kg	Microwave safe bowl
For	0.1 kg	0.2 kg	0.3 kg				
Poha (washed)	100 g	200 g	300 g				
Oil	1 tbsp	1½ tns	1½ tbsp				
Rai, jeera, hing, haldi, curry leaves	As per taste						
Chopped onion	½ cup	1 cup	1 cup				
Green chillies	1 no.	2 nos.	3 nos.				
Salt, red chilli powder, garam masala, sugar	As per taste						
Grated coconut & hara dhania	For garnishing						
Lemon juice	As per taste						
Method : 1. In a MWS bowl add oil, rai, jeera, curry leaves. Select menu & weight & press start. 2. When beeps, add onion, green chillies, hing, haldi. Mix & press start. 3. When beeps, add washed poha, salt, red chilli powder, garam masala & sugar. Mix & press start. Squeeze lemon juice. Garnish with grated coconut & hara dhania & serve.							

Breakfast

Menu		Weight Limit	Utensil	Instructions			
bF3	Upma	0.1 ~ 0.3 kg	Microwave safe bowl	For	0.1 kg	0.2 kg	0.3 kg
				Suji	100 g	200 g	300 g
				Oil	1 tbsp	2 tbsp	3 tbsp
				Water	200 ml	400 ml	600 ml
				Salt & Sugar		As per taste	
				Onion	1 no.	2 nos.	2 nos.
				Green chilli	2 nos.	3 nos.	3 nos.
				Rai, jeera, hing, curry leaves, urad dal		As per taste	
				Lemon juice		As per taste	
				Method : 1. In a MWS bowl add oil, rai, jeera, urad dal, green chilli, suji. Mix well. 2. Select menu & weight & press start. 3. When beeps, add onions, stir well & press start. 4. When beeps, add water, sugar, salt, lemon juice. Mix well & press start. Stand for 5 minutes.			
bF4	Pongal	0.1 ~ 0.3 kg	Microwave safe glass bowl	For	0.1 kg	0.2 kg	0.3 kg
				Rice(soaked)	50 g	100 g	150 g
				Moong dal	25 g	50 g	75 g
				Water (Hot)	300 ml	500 ml	700 ml
				Jaggery(grated)	100 g	200 g	300 g
				Ghee	25 g	50 g	75 g
				Elaichi powder	1 tsp	2 tsp	3 tsp
				Dry fruits		As per taste	
				Method : 1. In MWS glass bowl put ghee, soaked rice& moong dal. Select menu & weight & press start. 2. When beeps, add hot water, cover it & press start. 3. When beeps, remove cover & add all the ingredients & mix well & press start.			

Menu		Weight Limit	Utensil	Instructions			
SC1	Suji Halwa	0.1 ~ 0.3 kg	Microwave safe 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 a MWS glass bowl add ghee & suji, mix well. Select menu & weight & press start. 2. When beeps, stir well & press start. 3. When beeps, add water, sugar, cashewnuts, kishmish, kesar, elaichi powder & press start. Mix well & serve.			
SC2	Kalakand	0.1 ~ 0.3 kg	Microwave safe flat glass dish	For	0.1 kg	0.2 kg	0.3 kg
				Grated Paneer	100 g	200 g	300 g
				Milkmaid	50 g	100 g	200 g
				Milk powder	1 tbsp	2 tbsp	3 tbsp
				Cornflour	½ tsp	1 tsp	1 tsp
				Elaichi Powder	½ tsp	1 tsp	1 tsp
				Kesar	A few		
Method : 1. In a MWS flat glass dish take grated paneer, milkmaid, milk powder, corn flour, elaichi powder, kesar. Mix well. Select menu & weight & press start. 2. When beeps, mix it again & press start. 3. Garnish with dry fruits when set cut into pieces.							
SC3	Payasam	0.1 ~ 0.3 kg	Microwave safe bowl	For	0.1 kg	0.2 kg	0.3 kg
				Rice(soaked 1 hour)	100 g	200 g	300 g
				Milk+ water	200 ml	400 ml	600 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 & cover it. 2. Select menu & weight & press start. 3. When beeps, add more milk, dry fruits, kesar, elaichi powder. Mix well & press start. Stand for 5 minutes. sprinkle kewada jal on it. Serve hot or chilled.			

Indian Cuisine

Menu		Weight Limit	Utensil	Instructions			
IC1	Mix Veg	0.1 ~ 0.3 kg	Microwave safe bowl	For	0.1 kg	0.2 kg	0.3 kg
				Onion, garlic, carrot, cauliflower, capsicum	100 g	200 g	300 g
				Salt, red chilli powder	As per taste		
				Cornflour	1 tbsp	2 tbsp	2 tbsp
				Water	½ cup	1 cup	1½ cup
				Soya sauce	1 tbsp	2 tbsp	3 tbsp
				Tomato sauce	1 tbsp	2 tbsp	3 tbsp
				Vinegar	½ tsp	½ tsp	1 tsp
				Brown sugar	½ tsp	½ tsp	1 tsp
				Ajinomoto	1 pinch	1 pinch	1 pinch
				Oil	1 tbsp	1 tbsp	1½ tbsp
				Method : 1. In a MWS bowl mix all the vegetables and keep aside.			
				2. In another bowl add oil, all other ingredients. Mix it well, & press start by selecting the menu & desired weight.			
				3. When beeps, stir the bowl. Now add vegetables to the bowl and continue cooking again. Allow stand for 3 minutes.			
IC2	Veg Biryani	0.1 ~ 0.3 kg	Microwave safe 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
				Ghee	1 tbsp	2 tbsp	3 tbsp
				Laung, Elaichi, Dalchini, Pepper, Tej patta, Salt	As per taste		
				Mix Vegetables - (Gobhi, Muttar, Gajar, French Beans)	½ cup	1 cup	1½ cup
				Method : 1. In a MWS bowl add oil, laung, dalchini, elaichi, tej patta, pepper corns, mix vegetables. Select menu & weight & press start.			
				2. When beeps, add water, soaked rice &			
				Allow to stand for 5 minutes when cooking ends. Serve hot with raita or salad.			

Menu		Weight Limit	Utensil	Instructions			
IC3	Kadhai Paneer	0.1 ~ 0.3 kg	Microwave safe bowl	For	0.1 kg	0.2 kg	0.3 kg
				Paneer	100 g	200 g	300 g
				Onion paste	3 tbsp	4 tbsp	5 tbsp
				Tomato puree	½ tbsp	2 tbsp	3 tbsp
				Ginger garlic paste, Salt & Sugar	As per taste		
				Red chilli powder, Haldi, Kasuri methi, Garam masala	As per taste		
				Butter	1 tbsp	1 tbsp	1 tbsp
				Fresh cream	1 tbsp	1½ tbsp	2 tbsp
				Oil	1 tbsp	1 tbsp	1½ tbsp
				Method : 1. In a MWS bowl take oil, onion paste, ginger garlic paste, mix well. Select menu & weight press start. 2. When beeps, add tomato puree, butter, fresh cream,haldi, red chilli powder, garam masala, kasuri methi, salt, sugar, paneer cubes, mix well & press start. Garnish with hara dhanias & serve hot.			
IC4	Sambhar	0.2 kg	Microwave safe bowl	For	0.2 kg		
				Arhar dal (soaked overnight)	200 g		
				Oil	1½ tbsp		
				Chopped onion	1 medium		
				Chopped tomato	1 medium		
				Mix vegetables- Chopped drumsticks, ghiya, brinjal, red pumpkin	1 cup		
				Water	400 ml		
				Imli pulp, green chilli, sambhar masala, gud & salt	As per taste		
				Method : 1. Soak dal overnight, in a MWS bowl take dal, haldi, onion, green chilli, tomato, mix vegetables & water. Select menu & press start. 2. When beeps, remove & in another MWS bowl add oil, rai, hing, curry leaves, dhanias, red chilli powder. Press start. 3. When beeps, mash dal very well & add to tadka. Add imli pulp, sambhar masala, gud & some water (if required). Press start. Stand for 5 minutes. Garnish with coconut & hara dhanias & serve with idli.			

Child's Favourite

Menu		Weight Limit	Utensil	Instructions							
CF1	Omelette	0.2 kg	Microwave safe flat glass dish	For		0.2 kg					
				Eggs		2 nos.					
				Oil		½ tbsp					
				Chopped onion, tomato, coriander leaves		½ cup					
				Salt, pepper		As per taste					
				Method : 1. Beat the eggs well, add salt ,pepper & chopped coriander leaves. 2. Grease a MWS flat glass dish, add oil onion, tomato. Select menu & press start. 3. When beeps, add the beaten egg mixture. Press start. 4. When beeps, turn over the omelette & again press start. Serve with bread slices.							
CF2	Noodles	0.1 ~ 0.3 kg	Microwave safe bowl	For		0.1 kg	0.2 kg	0.3 kg			
				Noodles		100 g	200 g	300 g			
				Water		400 ml	800 ml	1200 ml			
				Oil		1 tbsp	1½ tbsp	2 tbsp			
				Chopped veg- (carrot, peas, French beans, capsicum)		1 cup	1½ cup	2 cups			
				Ajinomoto,		A pinch					
				Salt, red chilli powder, green chilly sauce, soya sauce		As per taste					
								Method : 1. In a MWS bowl add noodles, water & few drops of oil. Select menu & weight & press start. 2. When beeps, remove & strain the noodles & wash & separate the noodles under running water. 3. When beeps, in another MWS bowl add oil, mix vegetables, ajinomoto, salt, red chilli powder, green chilly sauce, soya sauce. Mix well & press start. 4. When beeps, add noodles to the bowl. Mix & press start.			

Menu		Weight Limit	Utensil	Instructions			
CF3	Corn Chaat	0.1 ~ 0.3 kg	Microwave safe bowl & Steam chef *	For	0.1 kg	0.2 kg	0.3 kg
				Sweet corn	100 g	200 g	300 g
				Water	50 ml	75 ml	100 ml
				Mix fruits (Pomegranate, cucumber, apple)	½ cup	1 cup	1½ cup
				Salt, red chilli powder, chaat masala, lemon juice	As per taste		
				Method-1 : 1. In a MWS bowl, add water & sweet corns & cover. Select menu & weight & press start. 2. When beeps, add mix fruits, salt, red chilli powder, chaat masala, lemon juice. Mix well & serve.			
				Method-2 : 1. In Steam Chef*, add water to the steam water bowl. 2. Put the corns on steam plate & cover. 3. Select menu & weight & press start. 4. In a bowl, mix corns,fruits & mentioned spices & serve.			
CF4	Bread Pudding	0.1 ~ 0.3 kg	Microwave safe flat glass dish	For	0.1 kg	0.2 kg	0.3 kg
				Bread slices	2 nos.	3 nos.	4 nos.
				Milk (For dipping the bread)	½ cup	1 cup	1½ cup
				Egg	1 no.	2 nos.	3 nos.
				Vanilla essence	½ tsp	½ tsp	1 tsp
				Sugar	3tbsp	4 tbsp	5 tbsp
				Dry fruits	As per taste		
				Method : 1. Make small pieces of bread slices. Beat the egg very well. Mix all the ingredients. 2. Pour this mixture into the MWS flat glass dish. Select menu & weight & press start.			

UTILITY CORNER

- 1. Utility Corner (UC)**
- 2. Fermentation (FE)**

Menu		Weight Limit	Utensil	Instructions
UC-1	Keep warm	0.3 kg	Microwave safe bowl	<u>Method</u> : 1. Any cooked food with cover (rice, dal, subzi, halwa, upma etc.). Select menu & press start.
UC-2	Steam clean	0.3 kg	Microwave safe bowl	<u>Method</u> : 1. Take water in a bowl, add vinegar & lemon juice in it. Select menu & press start.
UC-3	Defrost veg	0.1 ~ 0.3 kg	Microwave safe bowl	<u>Method</u> : Veg (Paneer, green peas, sweet corn etc.) 1. Take vegetables in a mws bowl. Select menu & weight & press start.
UC-4	Defrost Non-veg	0.1 ~ 0.3 kg	Microwave safe bowl	<u>Method</u> : Non-veg- (Chicken, mutton) 1. Take in a mws bowl, select menu & weight & press start.
UC-5	De-humidification	0.3 kg	Microwave safe bowl	<u>Method</u> : Namkeen, biscuits, papad, bhujia, wafers etc. 1. In a MWS bowl add the food to be dehumidified. Select menu & press start.

Fermentation

Menu		Weight Limit	Utensil	Instructions				
FE1	Yoghurt	0.5 kg	Microwave safe glass bowl					
				For		0.5 kg		
				Milk		500 ml		
				Curd		4 tbsp		
				Sugar		3 tbsp		
				Pink food colour		¼ tsp		
				Strawberry essence		¼ tsp		
				Method : 1. Put lukewarm milk in MWS glass bowl. Add curd, sugar, colour, essence to it. Stir it very well. Select menu and press start. 2. When it gives a beep, mix it well. Press start. 3. When beeps, again stir. Press start. Remove and cool. Refrigerate it.				
FE2	Masala Paneer	0.1 ~ 0.3 kg	Microwave safe glass bowl					
				For		0.1 kg	0.2 kg	0.3 kg
				Milk		100 ml	200 ml	300 ml
				Curd		2 tbsp	2½ tns	3 tbsp
				Coriander		½ tbsp	1 tns	1 tbsp
				Jeera		1 tsp	1 tsp	1½ tsp
								Method : 1. In MWS glass bowl add milk. Select menu and press start. 2. When beeps, remove and add curd, coriander and jeera. Press start. When beeps, remove and strain and press in a muslin cloth.
FE3	Yeast Dough	0.25 kg	Microwave safe glass bowl					
				For		0.25 kg		
				Maida		250 g		
				Yeast		1 tbsp		
				Salt		¼ tsp		
				Sugar		1 tsp		
				Water		As required		
				Method : 1. In MWS glass bowl add maida, yeast, salt and sugar. Mix well, add water and make a soft dough. 2. Select menu and press start. When beeps, rest for 3 minutes. Now remove.				

WARNING

Please ensure cooking times are correctly set as over cooking may result in FIRE and subsequent DAMAGE to the OVEN.

Important safety instructions

Read carefully and keep for future reference

- 1 Do not attempt to tamper with, or make any adjustments or repairs to the door, control panel, safety interlock switches or any other part of the oven. It is hazardous for anyone to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy. Repairs should only be undertaken by a qualified service technician.
- 2 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.
- 3 Do not dry clothes in the microwave oven, which may become carbonized or burned if heated too long.
- 4 Do not cook food wrapped in paper towels, unless your cook book contains instructions, for the food you are cooking.
- 5 Do not use newspaper in place of paper towels for cooking.
- 6 Do not use wooden containers. They may heat-up and char. Do not use ceramic containers which have metallic (e.g. gold or silver) inlays. Always remove metal twist ties. Metal objects in the oven may arc, which can cause serious damage.
- 7 Do not operate the oven with a kitchen towel, a napkin or any other obstruction between the door and the front edges of the oven, which may cause microwave energy leakage.
- 8 Do not use recycled paper products since they may contain impurities which may cause sparks and/or fires when used in cooking.
- 9 Do not rinse the turntable by placing it in water just after cooking. This may cause breakage or damage.
- 10 Small amounts of food require shorter cooking or heating time. If normal times are allowed they may overheat and burn.
- 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.
- 12 Before cooking, pierce the skin of potatoes, apples or any such fruit or vegetable.
- 13 Do not cook eggs in their shell. Pressure will build up inside the egg which will burst.
- 14 Do not attempt deep fat frying in your oven.
- 15 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.
- 16 If the oven door or door seals are damaged, the oven must not be operated until it has been repaired by a qualified service technician.
- 17 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.
- 18 When food is heated or cooked in disposable containers of plastic, paper or other combustible materials, check the oven frequently due to the possibility of the food container is deteriorating.
- 19 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.
- 20 Liquids or other foods must not be heated in sealed containers since they are liable to explode.
- 21 Do not operate the oven, if the door seals and adjacent parts of the microwave oven are faulty, until the oven has been repaired by a qualified service technician.
- 22 Check the utensils are suitable for use in microwave ovens before use.
- 23 Do not touch the oven door, outer cabinet, rear cabinet, oven cavity, accessories and dishes during grill mode, convection mode and auto cook operations, unless wearing thick oven gloves, as they will become hot. Before clearing make sure they are not hot.

Important safety instructions

Read carefully and keep for future reference

WARNING

Please ensure cooking times are correctly set as over cooking may result in FIRE and subsequent DAMAGE to the OVEN.

- 24 Only use utensils that are suitable for use in microwave ovens.
- 25 When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- 26 If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- 27 Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- 28 The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- 29 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.
- 30 Details for cleaning door seals, cavities and adjacent parts.
- 31 The oven should be cleaned regularly and any food deposits removed.
- 32 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.
- 33 Only use the temperature probe recommended for this oven (for appliances having a facility to use a temperature-sensing probe).
- 34 If heating elements are provided, during use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- 35 The appliance is not intended for use by young children or infirm persons without supervision.

 **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

 **WARNING:** 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.

 **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.

 **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.

Microwave-safe Utensils

Never use metal or metal trimmed utensils in your microwave oven

Microwaves cannot penetrate metal. They will bounce off any metal object in the oven and cause arcing, an alarming phenomenon that resembles lightning.

Most heat resistant non metallic cooking utensils are safe for use in your microwave oven. However, some may contain materials that render them unsuitable as microwave cookware. If you have any doubts about a particular utensil, there's a simple way to find out if it can be used in your microwave oven.

Place the utensil in question next to a glass bowl filled with water in the microwave oven. Microwave at power HIGH for 1 minute. If the water heats up but the utensil remains cool to the touch, the utensil is microwave-safe. However, if the water does not change temperature but the utensil becomes warm, microwaves are being absorbed by the utensil and it is not safe for use in the microwave oven. You probably have many items on hand in your kitchen right now that can be used as cooking equipment in your microwave oven. Just read through the following checklist.

Dinner plates

Many kinds of dinner-ware are microwave-safe. If in doubt consult the manufacturer's literature or perform the microwave test.

Glassware

Glassware that is heat-resistant is microwave-safe. This would include all brands of oven tempered glass cookware. However, do not use delicate glassware, such as tumblers or wine glasses, as these might shatter as the food warms.

Plastic storage containers

These can be used to hold foods that are to be quickly reheated. However, they should not be used to hold foods that will need considerable time in the oven as hot foods will eventually warp or melt plastic containers.

Paper

Paper plates and containers are convenient and safe to use in your microwave oven, provided that the cooking time is short and foods to be cooked are low in fat and moisture. Paper towels are also very useful for wrapping foods and for lining baking trays in which greasy foods such as bacon are cooked. In general, avoid coloured paper products as the colour may run. Some recycled paper products may contain impurities which could cause arcing or fires when used in the microwave oven.

Plastic cooking bags

Provided they are made specially for cooking, cooking bags are microwave safe. However, be sure to make a slit in the bag so that steam can escape. Never use ordinary plastic bags for cooking in your microwave oven, as they will melt and rupture.

Plastic microwave cookware

A variety of shapes and sizes of microwave cookware are available. For the most part, you can probably use items you already have on hand rather than investing in new kitchen equipment.

Pottery, stoneware and ceramic

Containers made of these materials are usually fine for use in your microwave oven, but they should be tested to be sure.

CAUTION

Some items with high lead or iron content are not suitable for cooking utensils.

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

Food characteristics & Microwave cooking

Keeping an eye on things

The recipes in the book have been formulated with great care, but your success in preparing them depends on how much attention you pay to the food as it cooks. Always watch your food while it cooks. Your microwave oven is equipped with a light that turns on automatically when the oven is in operation so that you can see inside and check the progress of your food. Directions given in recipes to elevate, stir, and the like should be thought of as the minimum steps recommended. If the food seems to be cooking unevenly, simply make the necessary adjustments you think appropriate to correct the problem.

Factors affecting microwave cooking times

Many factors affect cooking times. The temperature of ingredients used in a recipe makes a big difference in cooking times. For example, a cake made with ice-cold butter, milk, and eggs will take considerably longer to bake than one made with ingredients that are at room temperature. All of the recipes in this book give a range of cooking times. In general, you will find that the food remains under-cooked at the lower end of the time range, and you may sometimes want to cook your food beyond the maximum time given, according to personal preference. The governing philosophy of this book is that it is best for a recipe to be conservative in giving cooking times. While overcooked food is ruined for good. Some of the recipes, particularly those for bread, cake, and custards, recommend that food be removed from the oven when they are slightly undercooked. This is not a mistake. When allowed to stand, usually covered, these foods will continue to cook outside of the oven as the heat trapped within the outer portions of the food gradually travels inward. If the food is left in the oven until it is cooked all the way through, the outer portions will become overcooked or even burnt. You will become increasingly skilful in estimating both cooking and standing times for various foods.

Density of food

Light, porous food such as cakes and breads cook more quickly than heavy, dense foods such as roasts and casseroles. You must take care when microwaving porous food that the outer edges do not become dry and brittle.

Height of food

The upper portion of tall food, particularly roasts, will cook more quickly than the lower portion. Therefore, it is wise to turn tall food during cooking, sometimes several times.

Moisture content of food

Since the heat generated from microwaves tends to evaporate moisture, relatively dry food such as roasts and some vegetables should either be sprinkled with water prior to cooking or covered to retain moisture.

Bone and fat content of food

Bones conduct heat and fat cooks more quickly than meat. Care must be taken when cooking bony or fatty cuts of meat that they do not cook unevenly and do not become overcooked.

Quantity of food

The number of microwaves in your oven remains constant regardless of how much food is being cooked. Therefore, the more food you place in the oven, the longer the cooking time. Remember to decrease cooking times by at least one third when halving a recipe.

Shape of food

Microwaves penetrate only about 2 cm into food, the interior portion of thick foods are cooked as the heat generated on the outside travels inward. Only the outer edge of food is cooked by microwave energy; the rest is cooked by conduction. The worst possible shape for a food that is to be microwaved is a thick square. The corners will burn long before the centre is even warm. Round thin foods and ring shaped foods cook successfully in the microwave.

Covering

A cover traps heat and steam which causes food to cook more quickly. Use a lid or microwave cling film with a corner folded back to prevent splitting.

Browning

Meats and poultry that are cooked fifteen minutes or longer will brown lightly in their own fat. Foods that are cooked for a shorter period of time may be brushed with a browning sauce such as Worcestershire sauce, soy sauce or barbecue sauce to achieve an appetizing colour. Since relatively small amounts of browning sauces are added to food the original flavour of the recipe is not altered.

Covering with greaseproof paper

Greaseproofing effectively prevents spattering and helps food retain some heat. But because it makes a looser cover than a lid or clingfilm, it allows the food to dry out slightly.

Arranging and spacing

Individual foods such as baked potatoes, small cakes and hors d'oeuvres will heat more evenly if placed in the oven an equal distance apart, preferably in a circular pattern. Never stack foods on top of one another.

Food characteristics & Microwave cooking

Stirring

Stirring is one of the most important of all microwaving techniques. In conventional cooking, food is stirred for the purpose of blending. Microwaved food, however, is stirred in order to spread and redistribute heat. Always stir from the outside towards the centre as the outside of the food heats first.

Turning over

Large, tall foods such as roasts and whole chickens should be turned so that the top and bottom will cook evenly. It is also a good idea to turn cut up chicken and chops.

Placing thicker portions facing outwards

Since microwaves are attracted to the outside portion of food, it makes sense to place thicker portions of meat, poultry and fish to the outer edge of the baking dish. This way, thicker portions will receive the most microwave energy and the food will cook evenly.

Shielding

Strips of aluminium foil (which block microwaves) can be placed over the corners or edges of square and rectangular foods to prevent those portions from overcooking. Never use too much foil and make sure the foil is secured to the dish or it may cause 'arcing' in the oven.

Elevating

Thick or dense foods can be elevated so that microwaves can be absorbed by the underside and centre of the foods.

Piercing

Foods enclosed in a shell, skin or membrane are likely to burst in the oven unless they are pierced prior to cooking. Such foods include yolks and whites of eggs, clams and oysters and whole vegetables and fruits.

Testing if cooked

Food cooks so quickly in a microwave oven, it is necessary to test it frequently. Some foods are left in the microwave until completely cooked, but most foods, including meats and poultry, are removed from the oven while still slightly undercooked and allowed to finish cooking during standing time. The internal temperature of foods will rise between 5°F (3°C) and 15°F (8°C) during standing time.

Standing time

Foods are often allowed to stand for 3 to 10 minutes after being removed from the microwave oven. Usually the foods are covered during standing time to retain heat unless they are supposed to be dry in texture (some cakes and biscuits, for example). Standing allows foods to finish cooking and also helps flavour blend and develop.

To Clean Your Oven

1 Keep the inside of the oven clean

Food spatters or spilled liquids stick to oven walls and between seal and door surface. 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 glass tray 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 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 microwave 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.

Questions & Answers

Q What's wrong when the oven light will not glow?

- A There may be several reasons why the oven light will not glow.
Light bulb has blown
Door is not closed

Q Does microwave energy pass through the viewing screen in the door?

- A No. The holes, or ports, are made to allow light to pass; they do not let microwave energy through.

Q Why does the beep tone sound when a pad on the Control Panel is touched?

- A The beep tone sounds to assure that the setting is being properly entered.

Q Will the microwave oven be damaged if it operates empty?

- A Yes Never run it empty or without the glass tray.

Q Why do eggs sometimes pop?

- A 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.

Q Why is standing time recommended after microwave cooking is over?

- A 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.

Q Is it possible to pop corn in a microwave oven?

- A Yes, if using one of the two methods described below
1 Popcorn-popping utensils designed specifically for microwave cooking.
2 Prepackaged commercial microwave popcorn that contains specific times and power outputs needed for an acceptable final product.

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. OVERCOOKING COULD RESULT IN THE CORN CATCHING FIRE.

 CAUTION

NEVER USE A BROWN PAPER BAG FOR POPPING CORN. NEVER ATTEMPT TO POP LEFTOVER KERNELS.

Q Why doesn't my oven always cook as fast as the cooking guide says?

- A 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 a microwave oven. Variations in the size, shape, weight and dimensions of the food require longer cooking time. Use your own judgement along with the cooking guide suggestions to test food condition, just as you would do with a conventional cooker.

Two Recipes for starter

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

1



1. ROASTED PAPAD

Procedure :

Papad:

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.
3. After Papad cooking give standing time of 30-45 seconds.

To Cook Multiple Papads :

*Place Multiple papads over one another, as shown in the picture above.

Crispy Papad :

1. Press Quick Start without papad.
2. Sprinkle little water or oil over the papad.
3. After beep, place the papad at the centre and press Start.

***Note :** The cooking time may vary –

- a. As per the composition of the papad material.
- b. As per the Quantity of papad used.

2



2. **POP CORN :** Place the pop corn bag to the glass tray properly as instructed on packing. Use Quick Start to set 3~4 minutes. Remove the bag after popping sound has stopped. Take care that bag corners do not touch sides while rotating.

Note : Attend popping process carefully. Do not overheat as cause flash fire.

Plug wiring information/ Technical Specifications

WARNING

This appliance must be earthed

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

RED ~ Live

BLACK ~ Neutral

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 or GREEN must be connected to the terminal which is marked with the letter E or .

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;

Technical Specification

	MH6340PS
Power Input	230 V AC /50Hz
Output	700 W (IEC60705 rating standard)
Microwave Frequency	2450 MHz
Outside Dimension	485mm(W) X 280mm(H) X 365mm(D)
Power Consumption Microwave	1050 Watts
Grill	1000 Watts
Combination	1050 Watts (Max)

WARRANTY CARD

The Microwave comes with 12 months warranty on all parts except plastic parts from the date of purchase of the product provided always that the warranty card bears the rubber stamp, date and signature of our authorized dealer.

1. The warranty is confined to the first purchaser of the Microwave only & is non-transferable.
2. Repairs or replacement will be carried out by the dealer from whom the product has been purchased or through the Authorized Service Centre of LGELIL. In case the customer shifts the place of residence during warranty period, it is advised to contact Authorized Service Centre directly or call our help line (toll free).
3. Repair under warranty shall be carried out by an authorized service personnel only. The details of centralized help lines are attached.
4. For units installed beyond municipal limits of the jurisdiction of company's Authorized Service Centre, it is responsibility of the purchaser to contact the nearest authorized service centre and bring the unit to the authorized service at its own cost and risk. All expense incurred in collecting the units or parts thereof from the company's authorized service centre, as well as expenses incurred with deputing of service personnel/technician toward conveyance and other incidentals etc. will be borne by the customer. Local charges for transportation and handling charges may vary from location to location. Customer are advised to verify before. In case the customer desires to bring the unit on its own to the Authorized Service Centre, the same shall be at its own risks & consequences.
5. The concerned authorized service centre will advise the customer whether to effect the repairs at site or at the authorized service centre.
6. Call registered with the centralized helpline/Authorized service centre, wherein only cleaning of the unit/parts in the unit due to dust accumulation on portions of the units are not to be considered as defects.
7. In case of repairs or replacement of any part/s of the unit, this warranty will thereafter continue and remain in force only for the unexpired period of the warranty. Replacement of parts would be purely at the discretion of LGELIL alone. In case the replacement of the entire unit is being made, (subject to the sole discretion of LGELIL, the same model has been discontinued, it shall be replaced with the model of price equivalent at the time of purchase.
8. In case of any damage to the product/customer abuse/repairs by unauthorized personnels / misuse detected/ by the Authorized Service Centre personnel, the warranty conditions are not applicable and repairs will be done subject to availability of parts only under warranty period.
9. This warranty shall not cover any consequential or resulting liability, damage or loss to property or life arising directly or indirectly out of any defect in the Microwave. The company's obligation under this warranty shall be limited to repair or providing replacement of defective parts only under the warranty period.
10. The company or its Authorized Service Centre reserves the right to retain any part/s or component replaced its discretion in the event of defect being noticed in the equipment during warranty period.
11. While the company will make every effort to carry out repairs at the earliest, it however is made expressly clear that the company is under no obligation to do so in a specified period of time.
12. Warranty does not cover accessories external to the equipment supplied by dealer.
13. If any coloured internal or external components are replaced, there will be commitment to ensure that the shades match with the original or other components. The replaced shades, patterns, tints may vary from the customer's unit due to continuous usage of the unit. Any matching components changed at changed at customer's request will be chargeable basis except the component which actually needed.
14. The unit shall be operated with variation $\pm 5\%$ of rated voltage / fluctuation beyond specified tolerance will not be covered under warranty.

CUSTOMER DETAILS

MODEL NO. :

SERIAL NO. :

DATE OF PURCHASE :

CUSTOMER NAME & ADDRESS

TEL. : _____

Customer's Signature

Dealer's Signature

DEALER NAME & ADDRESS

TEL. : _____

This warranty is no applicable in any of the following cases:

1. The warranty card is not completed properly at the time of purchase.
2. The completed warranty card is not presented to authorized service personnel at the of the product.
3. The product is not operated according to instructions given in the Operating Instruction Booklet.
4. Defects are caused by improper or reckless use, which shall be determined by the company personnel.
5. Any repair work is carried out by persons other than authorized service personnel
6. Defects are caused by due to causes beyond control like lightning abnormal voltage, acts of god or while in transit to service centre or purchaser's residence.
7. The warranty is not valid in case, the serial number is deleted, defected or altered. Damage to the product or any part/s due to transportation or shifting is not covered by warranty.
8. This warranty will automatically terminate on the expiry of the warranty period of 12 months, even if the Micro Wave may not be in use for any time during the warranty period for any reason.
9. Only courts is state of Delhi and place where LGELIL has its branch office shall have the jurisdiction for settling any claims, disputes under the warranty.

For any further information, please contact LGELL Branches

BRANCH	BRANCH OFFICE ADDRESS	STD CODE	PHONE NO. / FAX NO.
Ammedabad	LGEL, 233-234, Platinum Plaza, Judges Bungalow Road, Bodakever Road, Ammedabad-51	079	40040013-14
Asansol	LGEL, Block-E-1st Floor, P C Chatterjee Market, Rambanrhu Tala GT Road (E) Asansol-713303	0341	33292099/33292100 (Fax) 2215170
Aurangabad	LGEL, 302, CIDCO No. 3, Opp. Hotel Ramrighi, Jalna Road, Aurangabad-431003	0240	5625705 / (Fax) 247055/320954/320954/37320954/38
Bangalore	LGEL, No. 914, 2nd Floor, Sri Venkateswara Complex, Opp. IBP Petrol Bunk, 80th Road, 8th Block, Koramangala - Bangalore - 560095	080	25501201/202 (Fax) 25507203
Bhopal	13A, Vignes Warehousing Corporation, Sector-G, Govindpura Industrial Area, J K Road, Bhopal	0755	40623000
Bhubaneswar	LGEL, Plot No.02, 1st Fl., Baguji Nagar, Bhubaneswar-751009	0674	2531430, 2534280
Calcutta	LGEL, 1, Ho-Chin-Min-Saran, 6th Floor, Metro Towers, Calcutta-700071	033	22883234/346 (s) Fax
Chandigarh	LGEL, SCO No. 42-143, 3rd Floor, Sector-34A, Chandigarh-160022	0172	5087389190 (Fax) 50891107
Chennai	LGEL, A4/1/2nd Avenue, Felina Tower, Anna Nagar West, Chennai-600040	044	65510501-04 (Fax) 26203306
Cochin	LGEL, 40/1270, Vasudeva Buildings, T.D. Road, Ernakulam Cochin-682011	0484	2369765/2369743/2370144, 40271444, 4027555, 2369977 (Fax)
Coimbatore	LGEL, 250A, Sangapur Main Road, Kannanpura Nagar, Coimbatore-641027	0422	2332197, 2332195, 2332506, 9843909643
Delhi	LGEL, K-27, Mohan Co-operative, Industrial Estate, New Delhi	011	26991412/11113 (Fax) 26991410
Dehradun	LGEL, M-22, Moolbenala, Taa Commercial Compound, Dehradun-Saranpur Road, Dehradun	0135	2644213/283
Goa	LGEL, Plot No. D-36D-1, Repo Bag, Alto Salaruz, Bambolim, Goa-403	0832	3294555/3294556/3294759
Gurgaon	LGEL, Indl Flt. A Block, Centre Point Bldg, Sushant Lok - Ph-1, Gurgaon-120001	0124	4047461-62, 63-42/2867, 4047460 (Fax)
Ghaziabad	LGEL, 1-10, RDC Rajnagar, Ghaziabad - 201001	0172	9811554152/3046456/286
Gwalior	LGEL, Shambeer Bhawan, C K Aggarwal Pan, Chenikurthi, Gwalior-781003	0361	2653959/2656959/2653983/2658984 (Telefax)
Hyderabad	LGEL, 1st Floor, Survey No. 54, Palla Reddy Building, Varampur, Main Road, Khairatana, Secunderabad-500004	040	27207504, 05, 06/27204094, 27201462 (Fax)
Hubli	LGEL, 603/B, Rav Nagar Road, Behind Benika Petrol Pump, Gokul Road, Hubli-580030	0836	425025152
Indore	LGEL, 3rd fl., 304 Bans Trade Centre, 58/1/5 M.C. Road, Indore-452003	0731	4065323-24, 4068167 (Fax)
Jajpur	LGEL, B-71, Sankar Marg, Lal Kothi Scheme, Jajpur-302015	0141	51111865/51302826/06392, 5111540 (Fax)
Jammu	LGEL, Plot No. 52, Yard No. 6, Transport Nagar, Narnal, Jammu-180006	0191	2477420, 2477414, 2474366, 2474384, Fax : 2474574
Jalandhar	LGEL, Opp. Jassi Market, Village Krijanura, Near TVS Godown, GT Road	181	2450266/709/308025
Jodhpur	LGEL, 221-A/121B/2, RICO Heavy Industrial Area, Jodhpur-342003	0291	2742384, 392, 51/20030 (Fax)
Kudli	LGEL, Sunshine Enterprises, Sunder Cold Storage, GT Kanari Road, Kudli-Sonpeta	0130	2219201, 2219202 (Telefax)
Lucknow	LGEL, B-537, Har Kunj, Kesava Nagar, Sitapur Road, Lucknow-226020	0522	2757538, 39, 2759121 (Fax) 2757559
Ludhiana	LGEL, Village Jiarde, Near Badowali Railway Station, Opp. Ferozpur Road, Ludhiana.	0161	2804412 - 19
Mumbai (E & S)	LGEL, Trade Star, 4th Floor, A Wing, J.B. Nagar, Andheri Kuria Road, Andheri (E) Mumbai-400039	022	28352882-2887 / 28352889 (Fax)
Nagpur	LGEL, SA, Road No. 13, Behind Masc Workshop, MIDC Hinga, Nagpur-440016	07104	235120, 235122, Fax : 234401
Panna	LGEL, 2nd Floor, Ankit Chandra Deep Complex, Bander Bagicha, Near Samta Hotel, Panna-800001.	0612	3236974, 2351945 (Fax)
Pune	LGEL, 105/106, Premium Point, GM Road, Opp. Modern High School, 11th Floor, Shrijaal Marg, Pune-411005	020	6630301/01, 7207357/3474735, 663030740 (Fax)
Rajpur	LGEL, Mahan Compound, Near Gurudwara, Shivam Nagar, Kotra Baa, Rajpur(C)	0771	4053171/4037470, (Fax) 4038428/10111
Ranchi	LGEL, 402, Commerce Tower, Opp. Gai Church Complex, Main Road, Ranchi	0651	3294026, 2331815
Surel	LGEL, 1001-1004, Anand Plaza, 11th Fl., Anand Mahal Road, Behind Bhika Bhawan School, Adajan, Surat-395009	0261	2730982/83, 2730984 (Fax)
Thane	LGEL, Gai Shop No. 6/3 S-2, Golden Park Complex, Hardas Nagar, LBS Marg, Panchchhat, Thane West-400602	022	25472633/2637, 25472602 (Fax)
Varanasi	LGEL, Parna Complex, DUV, Lalitnara Road, Shivdaspur, Manduadih, Varanasi, UP-221002	0542	2373432/39637
Vijaywada	LGEL, Door No. 32-21-7, Ratanamra Street, Pragasini Nagar, Vijaywada-520010, Andhra Pradesh	866	2497283/87, (Fax) 2497284
Warangal	LGEL, House No. 1-8-598/1, First Floor, Beside HDFC Bank, Nakkaigutta, Haranamkonda-506001 (Warangal)	870	2551453

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