



OWNER'S MANUAL

LIGHT OVEN "SolarDOM"

Please read this owner's manual carefully and thoroughly before operating this unit.

MP9889FCR



MFL34672304

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 operation of microwave function 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 oven with microwave function, 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.



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 Healthwave Microwave Ovens.



intello**cook**TM

Complimentary
Cookery Class

—Coupon—



Class 1

Complimentary
Cookery Class

—Coupon—



Class 2

Complimentary
Cookery Class

—Coupon—



Class 3



Contents

How the Microwave Function 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. This 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 created 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 oven, SolarDOM, 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.

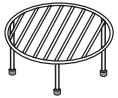
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Unpacking & Installing

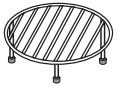
By following the basic steps on these two pages you will be able to quickly check that your oven is operating correctly. Please pay particular attention to the guidance on where to install your oven. When unpacking your oven make sure you remove all accessories and packing. Check to make sure that your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

1

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



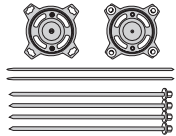
HIGH RACK
(For grill mode)



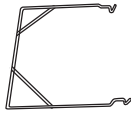
LOW RACK
(For convection mode)



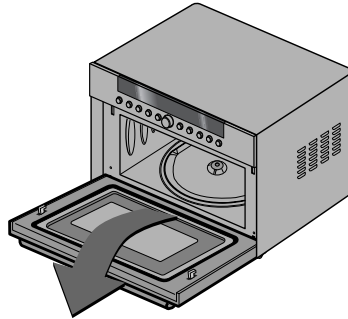
METAL TRAY



ROTISSERIE



HANDLE



STEAMER



STEAM COVER



STEAM PLATE

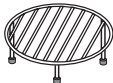


STEAM WATER BOWL
(MULTI COOK TAWA)

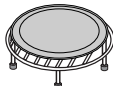
SOLO COOKING KIT



+



=



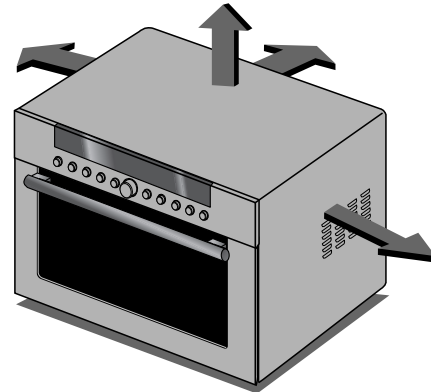
GLASS PLATE

LOW RACK
(With Plastic Legs)

Only for Micro Mode

2

Place the oven in the level location of your choice with more than 85cm height but make sure there is at least 20cm of space on the top and 10cm at the rear for proper ventilation. The front of the oven should be at least min. 8cm/max. 22cm from the edge of the surface to prevent tipping. An exhaust outlet is located on bottom or side of the oven. Blocking the outlet can damage the oven.

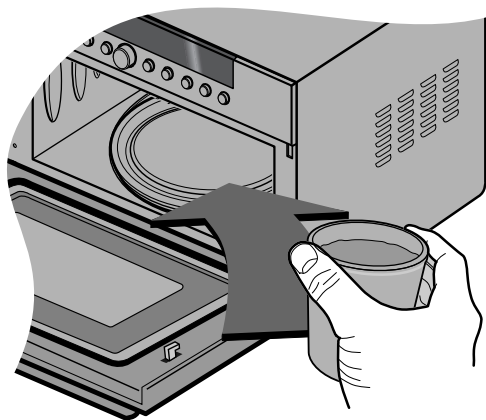


*** THIS OVEN SHOULD NOT BE USED FOR COMMERCIAL CATERING PURPOSES.**

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 **METAL TRAY** inside the oven.

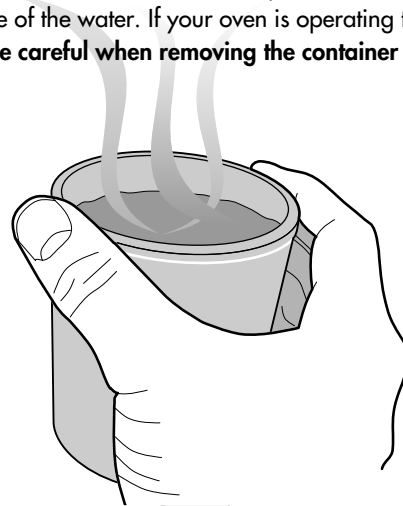
5 Fill a **microwave safe container** with 300 ml (1/2 pint) of water. Place on the **METAL TRAY** and close the oven door. If you have any doubts about what type of container to use please refer to page 97.



6 Press the **STOP/CLEAR** button, and press the **START** button one time to set 30 seconds of cooking time.



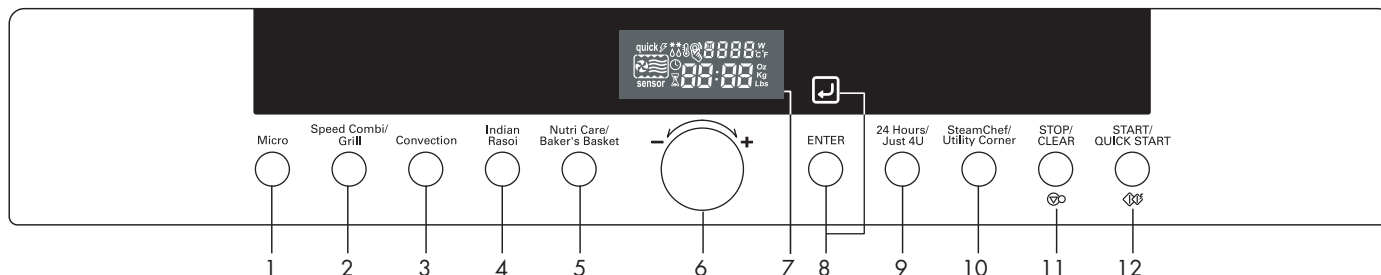
7 The **DISPLAY** will count down from 30 seconds. When it reaches 0 it will sound BEEPS. Open the oven door and test the temperature of the water. If your oven is operating the water should be warm. **Be careful when removing the container it may be hot.**



YOUR OVEN IS NOW INSTALLED

8 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.

Control Panel



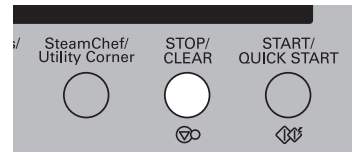
- 1. MICRO:** You can select five power level settings.
- 2. SPEED COMBI/GRILL**
 - **SPEED COMBI:** You can select the combination categories.
 - **GRILL:** You can select the grill categories.
- 3. CONVECTION:** You can select temperature and time of convection.
- 4. INDIAN RASOI:** Allows you to cook your favourite food by selecting the food type & weight of the food.
- 5. NUTRI CARE/BAKER'S BASKET:** Allows you to cook most of your favorite food by selecting the food type and the weight of the food.
- 6. DIAL KNOB**
 - You can set cooking time, temperature, weight and cooking categories.
 - While cooking with auto and manual function, you can lengthen or shorten the cooking time at any point by turning the dial knob(except defrost mode).
- 7. DISPLAY WINDOW:** You can show time of day, cooking time, power level and cooking categories.
- 8. ENTER:** You can determine the selected cooking category, microwave power level or temperature.
- 9. 24 HOURS/JUST 4U:** Allows you to cook most of your favorite food by selecting the food type and the weight of the food.
- 10. STEAMCHEF/UTILITY CORNER**
 - **STEAMCHEF:** Allows you to cook most of your favorite food quickly by selecting the food type and the weight of the food.
 - **UTILITY CORNER:** Allows you to cook most of your favorite food by selecting the food type and the weight of the food.
- 11. STOP/CLEAR:** You can stop over and clear all entries except time of day.
- 12. START/QUICK START:**
 - In order to start cooking which is selected, press button one time.
 - The quick start feature allows you to set 30 seconds intervals of HIGH power cooking with a touch of the quick start button.

Child Lock

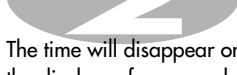


Your oven has a safety feature that prevents accidental running of the oven. Once the child lock is set, you will be unable to use any functions and no cooking can take place. However your child can still open the oven door.

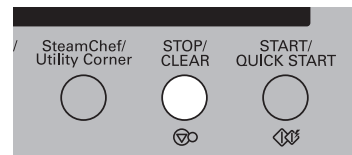
Press **STOP/CLEAR**.



Press and hold **STOP/CLEAR** until "**L**" appears on the display and BEEP sounds. The **CHILD LOCK** is now set.



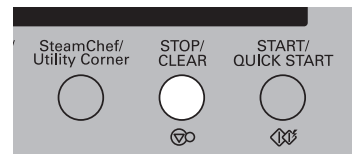
The time will disappear on the display but will reappear on the display a few seconds later.



If any button is pressed, "**L**" will appear on the display



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



Speed combi Cooking

In the following example I will show you how to programme your oven with micro power 360W and grill 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.

You can set three kinds of micro power level (180W, 360W and 600W) in speed combi mode.

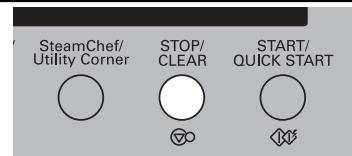
* Speed combi Category

- | | | |
|-------------|----------|---|
| Co-1 | 1 | Grill-1 + Microwave power |
| Co-2 | 2 | Grill-2 + Microwave power |
| Co-3 | 3 | Grill-3 + Microwave power |
| Co-4 | 4 | Upper heater (1500W) + Lower heater + Microwave power |
| Co-5 | 5 | Upper heater (1100W) + Lower heater + Microwave power |

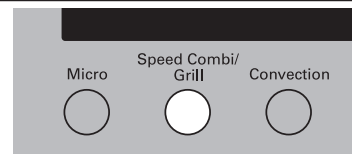
* Grill mode: Refer to page 12

Speed Combi (Co-1, 2, 3)

Press **STOP/CLEAR**.



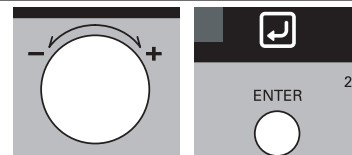
Press **Speed Combi** to select grill combination mode (Co-1, 2, 3).



Turn **DIAL** knob until display shows "Co-1".



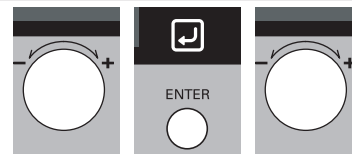
Press **ENTER** for grill-1 confirmation.



Turn **DIAL** knob until display shows "360W".



Press **ENTER** for power confirmation.

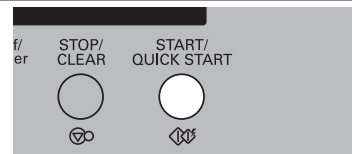


Turn **DIAL** knob until display shows "25:00".



Press **START**.

After cooking, you must wear gloves to take metal tray / contrainer out of oven since it is very hot.



Speed combi

Cooking

In the following example I will show you how to programme your oven with micro power 360W and at a temperature 200°C for a cooking time of 25 minutes.

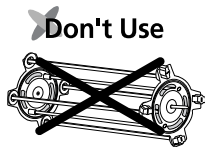


Speed Combi (Co-4)

You can set four kinds of micro power level(0W, 180W, 360W, 600W) in speed combi mode(Co-4).

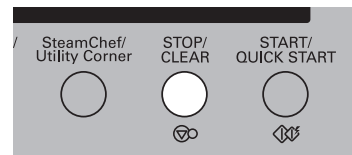
* Speed Combi Category

- | | | |
|------|----------|--|
| Co-1 | 1 | Grill-1 + Microwave power |
| Co-2 | 2 | Grill-2 + Microwave power |
| Co-3 | 3 | Grill-3 + Microwave power |
| Co-4 | 4 | Upper heater (1500W) +
Lower heater + Microwave power |
| Co-5 | 5 | Upper heater (1100W) +
Lower heater + Microwave power |

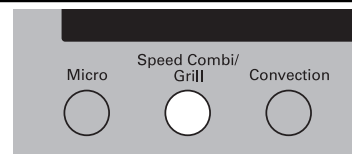


ROTISSERIE

Press **STOP/CLEAR**.



Press **Speed Combi** to select speed combination mode(Co-4).

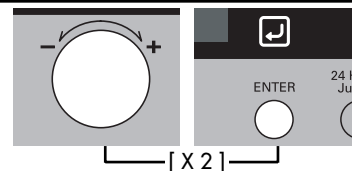
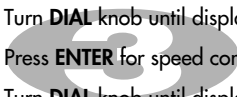


Turn **DIAL** knob until display shows "Co-4".

Press **ENTER** for speed combi confirmation.

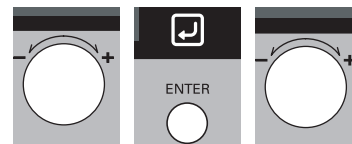
Turn **DIAL** knob until display shows "200°C".

Press **ENTER** for temp. confirmation.



Turn **DIAL** knob until display shows "360W".

Press **ENTER** for power confirmation.

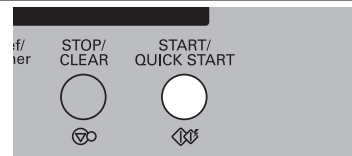


Turn **DIAL** knob until display shows "25:00".

Press **START**.



After cooking, you must wear gloves to take metal tray / contrainer out of oven since it is very hot.



Speed combi Cooking

In the following example I will show you how to programme your oven with:- micro power 360W and at a convection temperature 200°C for a cooking time of 25 minutes.



Speed Combi (Co-5)

Your oven has a combination cooking feature which allows you to cook food with **convection temp.** and **microwave** at the same time or alternately. This generally means it takes less time to cook your food.

You can set three kinds of micro power level(180W, 360W, 600W) in speed combi mode(Co-5).

* Speed Combi Category

Co-1	1	Grill-1 + Microwave power
Co-2	2	Grill-2 + Microwave power
Co-3	3	Grill-3 + Microwave power
Co-4	4	Upper heater (1500W) + Lower heater + Microwave power
Co-5	5	Upper heater (1100W) + Lower heater + Microwave power

Press **STOP/CLEAR**.

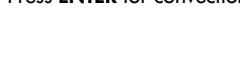


Press **Speed Combi** to select convection combination mode.



Turn **DIAL** knob until display shows "Co-5".

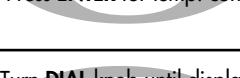
Press **ENTER** for convection confirmation.



Turn **DIAL** knob until display shows "200°C".

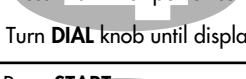


Press **ENTER** for temp. confirmation.

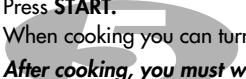


Turn **DIAL** knob until display shows "360W".

Press **ENTER** for power confirmation.



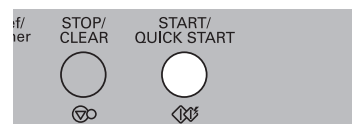
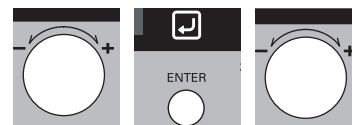
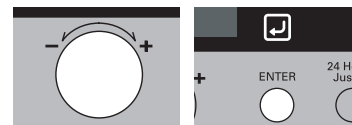
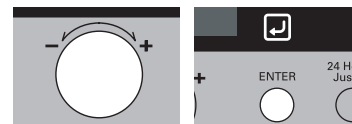
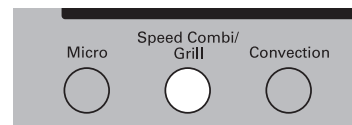
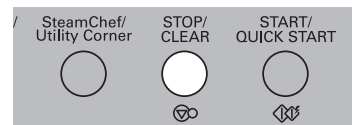
Turn **DIAL** knob until display shows "25:00".



Press **START**.

When cooking you can turn **DIAL** to increase or decrease cooking time.

After cooking, you must wear gloves to take metal tray / contrainer out of oven since it is very hot.



Grill Cooking

In the following example I will show you how to use the Grill-1 to cook some food for 12 minutes and 30 seconds.



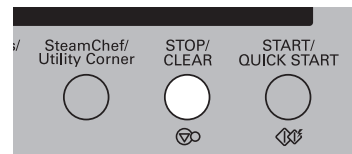
This feature will allow you to brown and crisp food quickly.

The grill rack is placed on the metal tray at the grill mode.

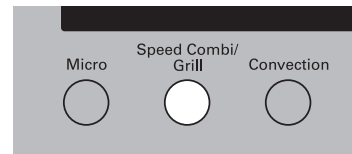
The high rack must be used during grill cooking.



Press **STOP/CLEAR**.



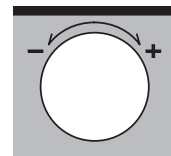
Press **Grill** twice to select grill mode.



Turn **DIAL** knob until display shows "gr-1".

Press **ENTER** for grill confirmation.

Category	Display	Heater Operating
Grill-1	gr-1	Upper Heater(1500W)
Grill-2	gr-2	Upper Heater(1100W)
Grill-3	gr-3	Lower Heater(700W)

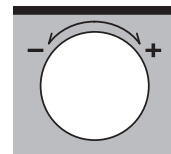


Turn **DIAL** knob until display shows "12:30".

Press **START**.

When cooking you can turn **DIAL** to increase or decrease cooking time.

After cooking, you must wear gloves to take metal tray / contrainer out of oven since it is very hot.



Convection Cooking

In the following example I will show you how to use the convection to cook some food for 50 minutes for 220°C temp.

The convection oven has a temperature range of 40°C and 100°C~250°C

The oven has a ferment function at the oven temperature of 40°C. You should wait until the oven is cool because you cannot use a ferment function if the oven temperature is over 40°C.

It is available to extend the cooking time up to 9 hours in the condition of 40°C at convection function.

Your oven will take a few minutes to reach the selected temperature.

Once it has reached correct temperature, your oven will BEEP to let you know that it has reached the correct temperature. Then place your food in your oven: then tell your oven to start cooking.

Temperature Conversion: When baking the kinds of dishes below, decrease convection temperature by 30-40°C from your own recipe temperature.

- Bakery (Cakes, Breads, Pies, Cookies etc.), Casseroles (Pasta, Rice etc.)

The low rack is recommended for convection cooking.

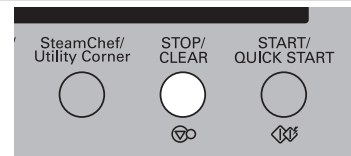


1. To Preheat

Press **STOP/CLEAR**.

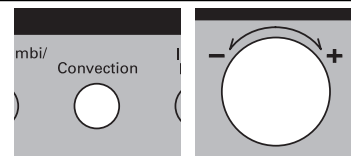
2. To Cook

Press **STOP/CLEAR**.



Press **Convection** to select convection mode.

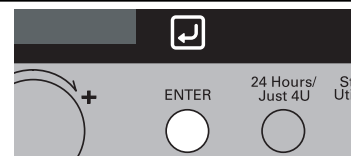
Press **Convection** to select convection mode.



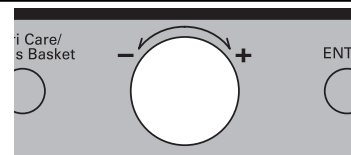
Turn **DIAL** knob until display shows "220°C".

Turn **DIAL** knob until display shows "220°C".

Press **ENTER** for temp. confirmation.

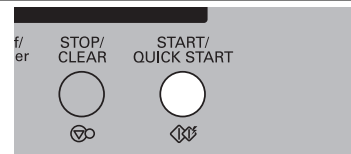


Turn **DIAL** knob until display shows "50:00".



Press **START**.
Display shows "Pr-H".

Press **START**.
After cooking, you must wear gloves to take metal tray / contrainer out of oven since it is very hot.



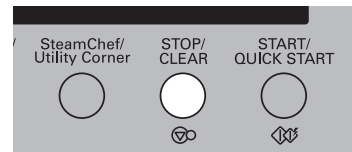
Indian Rasoi

In the following example I will show you how to cook 0.3kg of jeera aloo.

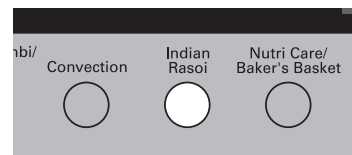


Indian Rasoi menus are programmed.
Indian Rasoi allows you to cook most of
your favorite food quickly by selecting the
food type and the weight of the food.

Press **STOP/CLEAR**.

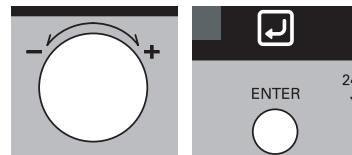


Press **Indian Rasoi**.



Turn **DIAL** knob until display shows "IC 6".

Press **ENTER** for category confirmation.

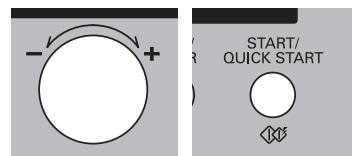


Turn **DIAL** knob until display shows "0.30kg".

Press **START**.

When cooking you can turn **DIAL** to increase or decrease cooking time.

After cooking, you must wear gloves to take metal tray / contriner out of oven since it is very hot.



Indian Cuisine (IC)

Menu		Weight Limit / Ingredients				Utensil	Method
IC 1	Mix veg	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	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.
		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				
		Corn flour	1 tbsp	2 tbsp	2 tbsp		
		Water	1½ cup	1 cup	1½ cups		
		Soya sauce	1 tsp	2 tsp	3 tsp		
		Tomato sauce	1 tsp	2 tsp	3 tsp		
		Vinegar	1½ tsp	1½ tsp	3 tsp		
		Brown sugar	1½ tsp	1½ tsp	1 tsp		
		Ajinomoto	1 pinch				
		Oil	1 tbsp	1 tbsp	1½ tbsp		
IC 2	Kadhai paneer	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	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 dhania & serve hot.
		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	1½ 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		

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

MWS bowl : Microwave Safe Bowl

Menu		Weight Limit / Ingredients				Utensil	Method
IC 3	Dal tadka	0.20 - 0.40 kg				MWS bowl + * Solo cooking kit	1) Take dal in a MWS bowl, add water, haldi & hing. Select menu & weight & press start. 2) When beeps, remove & in another bowl add oil, rai, jeera, green chillies, curry leaves & press start. 3) When beeps, add dal, little water (if required), salt, hara dhania, kasur methi(optional), lemon juice & press start.
		For	0.2 kg	0.3 kg	0.4 kg		
		Dal (soaked for 2 hours)	200 g	300 g	400 g		
		Water	400 ml	600 ml	800 ml		
		Oil	1 ¹ / ₂ tbsp	2 tbsp	2 ¹ / ₂ tbsp		
		Rai, jeera, kasuri methi, hara dhania, heeng, haldi , green chilli	As per taste				
		Salt	As per taste				
IC 4	Sambhar	0.20 kg				MWS bowl + * Solo cooking kit	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, dhania, red chilli powder. Press start. 3) 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 dhania & serve with idli.
		Arhar dal (soaked overnight)	200 g				
		Oil	1 ¹ / ₂ 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				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

MWS bowl : Microwave Safe Bowl

Menu		Weight Limit / Ingredients				Utensil	Method
IC 5	Dum aloo	0.10 - 0.30 kg				SteamChef without steam plate + MWS bowl	1) In SteamChef put small pricked potatoes with oil (1/2 the amount mentioned per weight) and cover. Select menu & weight and press start. 2) When beeps, in a MWS bowl add oil (remaining half amount) jeera, pepper seeds, cloves, hing, onion paste, ginger garlic paste, tomato puree and press start. 3) When beeps, in the same bowl add the curd, tumeric powder, red chilli powder/deghi mirch, salt, garam masala, saunf powder and potatoes, press start. Stand for 3 minutes. Garnish with coriander leaves Note: Do not use steam plate in step 1
		For	0.1 kg	0.2 kg	0.3 kg		
		Aloo (small & pricked)	100 g	200 g	300 g		
		Oil	2 tbsp	3 tbsp	3 tbsp		
		Jeera, pepper seeds, cloves, hing	As required				
		Onion paste,	1 tbsp	1 1/2 tbsp	1 1/2 tbsp		
		ginger garlic paste	1 tsp	1 1/2 tsp	1 1/2 tsp		
		Tomato puree	1 tbsp	2 tbsp	1 tbsp		
		Curd	1/2 cup	1 cup	1 cup		
		Turmeric powder, red chilli powder/deghi mirch, salt, garam masala, saunf powder	As per taste				
Coriander leaves	For garnishing						
IC 6	Jeera Aloo	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add oil, jeera, salt, dhania powder, garam masala, coriander leaves, red chilli powder. Select menu and weight and press start. 2) When beeps, add potatoes to the bowl and press start. Squeeze lemon juice & serve.
		For	0.1 kg	0.2 kg	0.3 kg		
		Potato(boiled)	100 g	200 g	300 g		
		Oil	1/2 tbsp	1 tbsp	1 tbsp		
		Jeera	1/2 tsp	1 tsp	1 tsp		
		Salt Red chilli powder, haldi, garam masala dhania powder, coriander leaves	As per taste				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

MWS bowl : Microwave Safe Bowl

Menu		Weight Limit / Ingredients				Utensil	Method
IC 7	Kadhi	0.30 - 0.50 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add oil, rai, jeera, chopped onion. Select menu & weight & press start. 2) When beeps, mix & add besan, curd/matha, salt, red chilli powder, haldi, coriander powder, amchur powder, water (1½ the amount mentioned per weight). Mix & press start. 3) When beeps, mix & add remaining water & press start. Pour tempering & serve.
		For	0.3 kg	0.4 kg	0.5 kg		
		Besan	25 g	50 g	75 g		
		Curd/matha	½ cup	1 cup	1½ cups		
		Oil	1 tbsp	1½ tbsp	2 tbsp		
		Rai, cumin seeds	As per taste				
		Chopped onions	1 cup	1½ cups	1½ cups		
		Salt, red chilli powder, haldi, coriander powder, amchur powder	As per taste				
		Water	2 cups	3 cups	4 cups		
IC 8	Baati	0.20 - 0.40 kg				High rack + Multi Cook Tawa	1) Mix atta, besan, ginger garlic paste, salt & turmeric powder, little oil. Add water for kneading the dough. Make big balls out of the dough. 2) Grease the tawa & place the baati over it. Place the tawa on high rack. Select menu & weight & press start. 3) When beeps, turn the side & press start.
		For	0.2 kg	0.3 kg	0.4 kg		
		Atta	150 g	200 g	250 g		
		Besan	50 g	100 g	150 g		
		Ginger garlic paste	1 tbsp	2 tbsp	2½ tbsp		
		Haldi & salt	As per taste				
		Oil	½ tbsp	1 tbsp	1½ tbsp		
		Water	For kneading				
		IC 9	Ukadiche Modak	0.10 - 0.30 kg			
For	0.1 kg			0.2 kg	0.3 kg		
Rice flour	100 g			200 g	300 g		
Water	For making the dough						
For filling							
Grated Coconut	4 tbsp			5 tbsp	6 tbsp		
Jaggery (Gud)	2 tbsp			3 tbsp	4 tbsp		
Elaichi Powder	1 tsp			2 tsp	3 tsp		

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

MWS bowl : Microwave Safe Bowl

Menu		Weight Limit / Ingredients				Utensil	Method	
IC 10	Dalma	0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add soaked moong dal, chopped vegetables & water. Mix well. Select menu & press start. 2) When beeps, in another bowl add oil, bay leaves, jeera, dry chillies, salt, haldi, grated coconut & chopped onions. Mix well & press start. 3) When beeps, mix well add the tadka ingredients to the dal. Mix well & press start.	
		Moong Dal (Soaked for 1 hour)		300 g				
		Water		600 ml				
		Chopped vegetables (drumsticks, potato, raw banana, pumpkin, brinjal, tomato)		2 cups				
		For tadka						
		Oil		2 tbsp				
		Bay leaves , jeera, dry chillies, salt, haldi Grated coconut		As per taste				
		Chopped onions		4 tbsp				
				1				
IC 11	Bhindi Fry	0.20 - 0.40 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add oil, ajwain & chopped onion & mix well. Select menu & weight & press start. 2) When beeps, mix well & add bhindi, salt, red chilli powder, dhania powder, garam masala & haldi. Cover & press start. Allow to stand for 3 minutes.	
		For		0.2 kg	0.3 kg			0.4 kg
		Bhindi (Cut lengthwise)		200 g	300 g			400 g
		Ajwain		As per taste				
		Oil		1 tbsp	1 1/2 tbsp			2 tbsp
		Chopped onion		1/2 cup	1 cup			1 cup
		Salt, red chilli powder, dhania powder, garam masala, haldi.		As per taste				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

MWS bowl : Microwave Safe Bowl

Menu		Weight Limit / Ingredients				Utensil	Method
IC 12	Panchmel ki Subzi	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add oil, jeera onion & ginger & green chilli paste. Mix well. 2) Select menu & weight & press start. 3) When beeps, mix well & add the chopped vegetables & little water. Cover & press start. 4) When beeps, mix well & add coriander powder, amchur, haldi & salt. Press start. Allow to stand for 5 minutes.
		For	0.1 kg	0.2 kg	0.3 kg		
		Chopped vegetables (Gavarfali, chawli, shimla mirch, kheera, gajar)	100 g	200 g	300 g		
		Oil	1/2 tbsp	1 tbsp	2 tbsp		
		Jeera	1/2 tsp	1 tsp	1 tsp		
		Onion	1/2 cup	1/2 cup	1 cup		
		Ginger & green chilli paste	1tsp	1 1/2 tsp	2 tsp		
		Coriander powder, amchur, haldi & salt	As per taste				
IC 13	Gujarati Tuvor Dal	0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add tuvar dal, salt, hing, turmeric powder, water. Mix well. Select menu & press start. 2) When beeps, remove the dal . 3) In another MWS bowl add oil, mustard seeds, jeera, finely chopped ginger, slit green chillies, curry leaves, chopped onions, red chilli powder. Mix well & press start. 4) When beeps, remove the bowl & add these ingredients to the dal. Add tomato, jaggery & mix well. Press start. Squeeze lemon juice & serve.
		Tuvar dal /Arhar dal (soaked for 2 hours)	300 g				
		Water	600 ml				
		Oil	1 tbsp				
		Mustard seeds	1/2 tsp				
		Jeera	1/2 tsp				
		Finely chopped ginger	1 tbsp				
		Slit green chillies	3				
		Curry leaves.	A few				
		Chopped tomato	2				
		Chopped onion	1				
		Hing	A pinch				
		Salt, turmeric powder, red chilli powder	As per taste				
		Jaggery (Gur)	As per taste				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

MWS bowl : Microwave Safe Bowl

Menu		Weight Limit / Ingredients				Utensil	Method
IC 14	Butter Chicken	0.30 - 0.50 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add oil, ginger garlic paste, chopped onions, garam masala, dhania powder, jeera powder. Mix well. Select menu & weight & press start. 2) When beeps, mix well, add tomato puree, red chilli powder, kasuri methi, chicken pieces. Mix well & cover. Press start. 3) When beeps, mix well, add kaju paste, cream & butter. Mix well & cover. Press start. Garnish with slit chillies & press start.
		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	1	2		
		Garam Masala, Dhania powder, jeera powder, kasuri methi, red chilli powder	As per taste				
		Kaju 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	4	5		
IC 15	Beans Porial	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl, add oil mustard seeds & urad dhal. Select menu & weight & press start. 2) When beeps, add beans sprinkle little water & cover. Press start. 3) When beeps, mix well & add grated coconut, green chillies & salt. Cover & press start. Allow to stand for 3 minutes.
		For	0.1 kg	0.2 kg	0.3 kg		
		French Beans (cut evenly)	100g	200 g	300 g		
		Oil	1 tsp	1 tsp	2 tsp		
		Mustard seeds	¼ tsp	½ tsp	½ tsp		
		Urad Dhal	¼ tsp	½ tsp	½ tsp		
		Grated coconut	1 tbsp	2 tbsp	3 tbsp		
		Green chillies	1	2	3		
		Salt	As per taste				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

MWS bowl : Microwave Safe Bowl

Menu		Weight Limit / Ingredients				Utensil	Method
IC 16	Goan Potato Curry	0.30 - 0.50 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add oil, mustard seeds & chopped onion. Select menu & press start. 2) When beeps add grated coconut, coconut milk, tomato puree, kaju powder, salt, red chilli powder & press start. 3) When beeps, mix well & add boiled potato & mix vegetables & fresh cream. Press start. Give standing time of 3 mins. Garnish with chopped coriander leaves & serve.
		For	0.3 kg	0.4 kg	0.5 kg		
		Boiled Potato	200 g	250 g	300 g		
		Boiled mix veg (Capsicum, cauliflower, carrot, peas)	100 g	150 g	200g		
		Chopped Onion	1	2	2		
		Oil	1 1/2 tbsp	2 tbsp	2 tbsp		
		Mustard seeds	1 tsp	1 1/2 tsp	2 tsp		
		Grated coconut	2 tbsp	2 1/2 tbsp	3 tbsp		
		Coconut milk	1 cup	1 1/2 cup	1 1/2 cup		
		Tomato puree	1/2 cup	1 cup	1 cup		
		Kaju powder	1 tbsp	2 tbsp	3 tbsp		
		Salt, red chilli powder,	As per taste				
		Fresh cream	2 tbsp	3 tbsp	4 tbsp		
		Coriander	A few sprigs				
IC 17	Veg Handva	0.30 kg				MWS flat glass dish + Solo cooking kit + High rack	1) In a bowl add suji, besan, oil, salt, red chilli powder, turmeric powder, mustard seeds, ginger garlic paste, chopped green chillies, chopped vegetables, curd. 2) Add water to adjust the batter to medium consistency. Add eno to the batter. Mix well. 3) Pour the batter into the MWS flat glass dish & cover. Select menu & press start. 4) When beeps, remove the cover & grease with few drops of oil. Place the dish on high rack. Press start.
		Suji	200 g				
		Besan	100 g				
		Oil	1 tbsp				
		Salt, red chilli powder, turmeric powder, mustard seeds	As per taste				
		Ginger garlic paste	1 tbsp				
		Chopped green chillies	3				
		Chopped vegetables (carrots, green peas)	1/2 cup				
		Curd	1 cup				
		Eno	1/4 tsp				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

MWS bowl : Microwave Safe Bowl

Menu		Weight Limit / Ingredients				Utensil	Method
IC 18	Kashmiri Kaju Paneer	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add oil, kaju, sliced onions, chopped ginger, garlic, chilli powder, khus khus paste. Select menu & weight & press start. 2) When beeps, mix well add tomato puree, milk, water, garam masala & salt. Cover Press start. 3) When beeps, mix well & add paneer pieces. Press start.
		For	0.1 kg	0.2 kg	0.3 kg		
		Paneer pieces	100 g	200 g	300g		
		Kaju	1/4 cup	1/2 cup	1/2 cup		
		Sliced Onions	1/2	1	1 1/2		
		Chopped ginger	1 tsp	2 tsp	3 tsp		
		Chopped garlic	1 tsp	2 tsp	3 tsp		
		Chilli powder	As per taste				
		Khus Khus paste	1/2 tbsp	1 tbsp	1 1/2 tbsp		
		Tomato puree	1/2 cup	1 cup	1 1/2 cups		
		Milk	1/2 cup	1 cup	1 1/2 cups		
		Garam masala & salt	As per taste				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

MWS bowl : Microwave Safe Bowl

Sweet Corner (SC)

Menu		Weight Limit / Ingredients				Utensil	Method
SC 1	Suji halwa	0.10 - 0.30 kg				MWS glass bowl + * Solo cooking kit	1) In a MWS glass bowl add ghee & suji, mix well. Select menu & weight & press start. 2) When beeps, stir well & press start. 3) Add water, sugar, cashewnuts, kishmish, kesar, elaichi powder & press start. Mix well & serve.
		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				
SC 2	Besan Ladoo	0.10 - 0.30 kg				MWS glass bowl + * Solo cooking kit	1) In MWS glass bowl add ghee & besan, mix well. Select menu & weight & press start. 2) When beeps, stir it & press start. 3) Allow it to cool. Add powdered sugar & elaichi powder. Make ladoos out of it. Note: If the ladoo mixture does not bind, grease your hands with ghee & prepare them.
		Besan	0.1 kg	0.2 kg	0.3 kg		
		Ghee (melted)	2 tbsp	4 tbsp	6 tbsp		
		Powder sugar	50 g	100 g	150 g		
		Elaichi powder	As per taste				
SC 3	Shahi Tukda	0.10 - 0.30 kg				High rack + * MWS flatglass dish	1) Arrange bread slices on high rack. Select menu & weight & press start. 2) When beeps, turn the slices & press start. 3) Mix milkmaid, milk, sugar, dry fruits & kesar elaichi powder. Place the bread slices in MWS flat glass dish. Pour the mixture. 4) Press start. Serve hot.
		For	0.1 kg	0.2 kg	0.3 kg		
		Bread slices	2 No.	4 No.	6 No.		
		Milkmaid	50 ml	100 ml	200 ml		
		Milk	25 ml	50 ml	75 ml		
		Sugar	1 tbsp	2 tbsp	3 tbsp		
		Badam, pista pieces	1 tbsp	3 tbsp	5 tbsp		
		Kesar, elaichi powder	As per taste				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients				Utensil	Method
SC 4	Kheer	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl take milk & select menu & weight & press start. 2) When beeps, add seviyan to the bowl & press start. 3) When beeps, add almond paste, sugar, kesar & elaichi powder & press start. Garnish with dry fruits & serve hot or chilled.
		For	0.1 kg	0.2 kg	0.3 kg		
		Milk	100 ml	200 ml	300 ml		
		Seviyan(roasted)	10 g	20 g	30 g		
		Sugar	50 g	100 g	150 g		
		Badam paste	1 tbsp	1 1/2 tbsp	2 tbsp		
		Kesar & elaichi powder	As per taste				
SC 5	Payasam	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	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.
		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	1 1/2 tbsp	2 tbsp		
SC 6	Mysore pak	0.10 kg				MWS glass bowl + MWS flat glass dish + * Solo cooking kit	1) In a MWS flat glass dish add besan. Select menu & press start. 2) When beeps, remove & in another MWS safe glass bowl add water & sugar. Press start. 3) When beeps, add sugar to the besan stirring continuously. After this add melted ghee, stirring continuously. Pour the mixture in a MWS flat glass dish. Press start. 4) Allow to cool. Cut it into square shape pieces & serve. Note: For stirring take the help of one more person.
		Besan	100 g				
		Sugar	100 g				
		Ghee	1/2 cup				
		Water	100 ml				
		Cardamom powder	1 tsp				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients				Utensil	Method
SC 7	Nariyal Ki Burfi	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add ghee & fresh grated coconut. Mix well. 2) Select menu & weight & press start. 3) When beeps, add milkmaid, milk powder, elaichi powder & press start. 4) When beeps, remove & spread the mixture onto a greased thali & allow to set for 1 hour. Cut into rectangles and store in air tight container.
		For	0.1 kg	0.2 kg	0.3 kg		
		Grated Coconut	100 g	200 g	300 g		
		Milkmaid	1/2 cup	1 cup	1 1/2 cups		
		Milk powder	3 tbsp	4 tbsp	5 tbsp		
		Ghee	1 tsp	2 tsp	3 tsp		
		Elaichi powder	1/2 tsp	1 tsp	1 1/2 tsp		
SC 8	Kaddu Kheer	0.50 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add milk & grated kaddu. Select menu & press start. 2) When beeps, mix well & add sugar. Press start. 3) When beeps, mix well & add dry fruits. Press start.
		Milk	300 ml				
		Grated Kaddu	200 g				
		Sugar	150 g				
		Dry fruits (Kaju, Kishmish, pista)	As required				
SC 9	Sandesh	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add grated paneer & milkmaid. Mix well. 2) Select menu & weight & press start. 3) When beeps, stir well & press start. 4) Allow to cool. Make balls out of the mixture & roll them in elaichi powder & chopped pista.
		For	0.1 kg	0.2 kg	0.3 kg		
		Paneer	100 g	200 g	300 g		
		Milkmaid	50 g	100 g	150 g		
		Rose water	1/2 tbsp	1 tbsp	1 1/2 tbsp		
		Elaichi powder	1/4 tsp	1/2 tsp	1 tsp		
		Chopped pista	A few				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Rice Delight (rd)

Menu		Weight Limit / Ingredients				Utensil	Method
rd 1	Chicken biryani	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) Marinade the chicken & keep it in refrigerator for 1 hour. 2) In a MWS bowl add oil, chopped onions & marinated chicken & cover. Select menu & weight & press start. 3) When beeps, mix well, add rice, salt (if required), coriander leaves, water. Cover & press start. Serve hot. Stand for 5 minutes.
		For	0.1 kg	0.2 kg	0.3 kg		
		Basmati rice(soaked 1 hour)	100 g	200 g	300 g		
		Boneless chicken	100 g	200 g	300 g		
		For Marinade					
		Hung curd	1½ cup	1 cup	1½ cups		
		Tomato puree	2 tbsp	3 tbsp	4 tbsp		
		Ginger garlic paste	1 tbsp	1½ tbsp	1½ tbsp		
		Salt, garam masala, coriander powder, red chilli powder, turmeric powder	As per taste				
		Oil	1 tbsp	1½ tbsp	2 tbsp		
		Onion	½ cup	1 cup	1 cup		
		Salt	If required				
		Coriander leaves	A few sprigs				
		Water	200 ml	400 ml	600 ml		
rd 2	Ghosht dum biryani	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add oil, jeera, laung, tej patta onion, ginger garlic paste, mutton & cover. Select menu & weight & press start. 2) When beeps, mix well, add rice, water, salt, red chilli powder, garam masala & cover. Press start. Stand for 5 minutes. Serve hot.
		For	0.1 kg	0.2 kg	0.3 kg		
		Basmati rice (soaked for 1 hour)	100 g	200 g	300 g		
		Boneless mutton	100 g	200 g	300 g		
		Oil	1 tbsp	1½ tbsp	2 tbsp		
		Chopped Onion	½ cup	1 cup	1 cup		
		Ginger garlic paste	1 tbsp	1½ tbsp	1½ tbsp		
		Jeera, Laung, tej patta, Salt, red chilli powder, Garam masala	As per taste				
		Water	200 ml	400 ml	600 ml		

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients				Utensil	Method		
rd 3	Malabar biryani	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) Marinade the chicken & refrigerate it for 1 hour. 2) In a MWS bowl add oil, onion, chopped coriander & mint leaves, biryani masala & salt. Mix, select menu & weight & press start. 3) When beeps, remove the bowl & in another MWS bowl add soaked rice, water, tomato, curd, mix & cover. Press start. 4) When beeps, add the marinated chicken to the bowl & mix all the other ingredients. Cover & press start. Stand for 5 minutes. Serve hot.		
		For	0.1 kg	0.2 kg	0.3 kg				
		Basmati rice (soaked for 1 hour)	100 g	200 g	300 g				
		Boneless chicken	100 g	200 g	300 g				
		For marinade							
		Salt, red chilli powder, turmeric powder	As per taste						
		Oil	1 tbsp	1½ tbsp	2 tbsp				
		Salt, biryani masala	As per taste						
		Curd	1 tbsp	1½ tbsp	2 tbsp				
		Sliced tomato	1	1	2				
		Sliced onion	1	1	2				
		Water	200 ml	400 ml	600 ml				
rd 4	Pineapple fried rice	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add oil, mix vegetables, ajinomoto, red chilli powder, soy sauce, chilli sauce. Mix & select menu & weight & press start. 2) When beeps, remove, in another MWS bowl add rice & water & press start. 3) When beeps, add the boiled rice to the vegetables, add pineapple pieces. Mix & press start.		
		For	0.1 kg	0.2 kg	0.3 kg				
		Basmati rice (soaked 1 hour)	100 g	200 g	300 g				
		Oil	1 tbsp	1½ tbsp	2 tbsp				
		Mix veg- Peas, French beans, carrots, capsicum	½ cup	1 cup	1½ cups				
		Pineapple (chopped)	½ cup	1 cup	1 cup				
		Ajinomoto	A pinch						
		Red chilli powder, Chilli sauce, Soy sauce	As per taste						
		Water	200 ml	400 ml	600 ml				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients				Utensil	Method
rd 5	Veg pulao	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add oil, jeera, laung, tej patta & mix vegetables. 2) Select menu & weight & press start. 3) When beeps, mix well & add rice, water, salt, garam masala, red chilli powder. Press start. Mix well. Stand for 5 minutes.
		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	1 ¹ / ₂ tbsp	2 tbsp		
		Jeera, laung, tej patta, Salt, garam masala, red chilli powder	As per taste				
		Mix veg- (gobhi, matar, gajar, French beans etc.)	1/2 cup	1 cup	1 ¹ / ₂ cups		
rd 6	Veg tahiri	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add oil, jeera, laung, tej patta & mix vegetables. 2) Select menu & weight & press start. 3) When beeps, mix well & add rice, water, salt, garam masala, haldi, red chilli powder. Press start. Mix well. Stand for 5 minutes. Serve hot.
		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	1 ¹ / ₂ tbsp	2 tbsp		
		Jeera, laung, tej patta, Salt, garam masala, haldi, red chilli powder	As per taste				
		Mix veg- (gobhi, matar, gajar, tomato, potato etc.)	1/2 cup	1 cup	1 ¹ / ₂ cups		

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Tawa Corner (tC)

Menu		Weight Limit / Ingredients				Utensil	Method
tC 1	Paneer Tikka	0.10 - 0.30 kg				Rotisserie	1) Mix all the ingredients of marinade thoroughly. 2) Add paneer , capsicum, tomato pieces to it and refrigerate it for 1 hour. 3) Arrange paneer, capsicum, tomato pieces on the rotisserie bars. Select menu & weight & press start. When ready pour lemon juice& serve. Note: While putting the paneer pieces on rotisserie bars, place them between the tomato & capsicum pieces.
		Paneer cubes	100 g	200 g	300 g		
		Capsicum (big pieces), Tomato (big pieces)	1/2 cup	1 cup	2 cups		
		For marinade					
		Hung curd	2 tbsp	3 tbsp	4 tbsp		
		Ginger garlic paste	1 tbsp	1 1/2 tbsp	1 1/2 tbsp		
		Salt, red chilli powder, Garam masala	To taste				
		Lemon juice	1/2 tbsp	1 tbsp	2 tbsp		
		Red color (edible)	A pinch				
		Oil	1/2 tbsp	1 tbsp	2 tbsp		
tC 2	Murg Tandoori	1.00 kg				Rotisserie	1) Take the whole chicken, wash & clean it well. Make cuts throughout the chicken at various parts with a knife. 2) Mix all the ingredients under marinade & marinate the chicken well with it. Keep it for 2 hours. 3) Arrange the chicken on the rotisserie bars & tie with a cotton thread tightly. Select menu & press start. Note: See page 92 for rotisserie installation and cooking.
		Whole Chicken	1 kg				
		For Marinade					
		Ginger garlic paste	1 cup				
		Red chilli powder, garam masala, salt	As per taste				
		Soya Sauce	4 tbsp				

Menu		Weight Limit / Ingredients		Utensil	Method
tC 3	Tandoori Subzi	0.20 kg		MWS bowl + Metal tray	1) In a MWS bowl take oil, onion paste, ginger garlic paste. 2) Select menu & press start. 3) When beeps, add vegetables, red chilli powder, haldi, garam masala, chat masala, salt, tomato puree & mix well. Press start. 4) When beeps, transfer this mixture to greased metal tray and spread evenly. Serve with tandoori nan.
		Mix veg- Bhindi, cauliflower, brinjals, Mushrooms, potato, Paneer cubes	200 g (cut into medium sized pieces)		
		Onion paste	2 tbsp		
		Ginger garlic paste	1 tsp		
		Tomato puree	1/2 cup		
		Salt, red chilli powder, garam masala, chaat masala, haldi	As per taste		
		Oil	2 tbsp		
		Hara dhania	For garnishing		
tC 4	Hara Bhara Kabab	0.30 kg		Metal tray	1) Mix all the ingredients together & make a dough. Make flat kababs out of it. 2) Grease the metal tray. Select menu & press start. 3) When beeps, turn over the kababs & again press start. Serve with coriander chutney or tomato sauce.
		Potatoes (boiled & grated)	300 g		
		Peas (boiled & mashed)	1 cup		
		Palak Leaves(boiled)	1 1/2 cups		
		Coriander leaves	A few sprigs		
		Chopped onion	1		
		Salt, red chilli powder chaat masala, garam masala	As per taste		
		Oil	1 1/2 tbsp		

Menu		Weight Limit / Ingredients				Utensil	Method	
tC 5	Shaami Kabab	0.30 kg				MWS bowl + Metal tray	1) In a MWSbowl add minced mutton. Select menu and press start. 2) Grind the cooked mutton bengal gram, cumin seeds, coriander powder, salt and chilli powder, chaat masala, chopped coriander and onion. Make long flat kababs of the paste. 3) Place the kababs on greased metal tray. Press start. 4) Turn over the kababs and again press start. Note: For binding roll the kababs in maida	
		Minced mutton		300 g				
		Soaked bengal gram		50 g				
		Roasted cumin seeds		As per taste				
		Salt, red chilli powder, chaat masala, coriander powder		As per taste				
		Chopped onion		2				
		Chopped coriander leaves		A few sprigs				
		Oil		1 tbsp				
tC 6	Mutton Tikka	0.10 - 0.30 kg				MWS bowl + Rotisserie	1) Wash the mutton pieces & mix with ginger garlic paste, curd, salt, lemon juice, garam masala, chaat masala, red chilli powder. Refrigerate for 1 hour. 2) In a MWSbowl take this mixture & add oil. Select menu & weight & press start. 3) When beeps, arrange the cooked mutton pieces on rotisserie bars & press start. Serve with nan or roti	
		Boneless mutton pieces		0.1 kg	0.2 kg			0.3 kg
		For marinade						
		Hung curd		100 g	200 g			300 g
		Ginger garlic paste		1 tbsp	2 tbsp			4 tbsp
		Salt, red chilli powder, haldi, garam masala, chaat masala		As per taste				
		Oil		1 tbsp	1 tbsp			2 tbsp
		Lemon juice		As per taste				
		Red color (edible)		A pinch				

Menu		Weight Limit / Ingredients				Utensil	Method
tC 7	Chicken Lollipops	0.10 - 0.30 kg				MWS bowl + High rack + Multi Cook Tawa	1) In a MWSbowl take the chicken keema & cover. Select menu & weight & press start. 2) When beeps, mix the cooked chicken keema with boiled potatoes, ginger garlic paste, red chilli powder, garam masala, amchur powder, salt. 3) Coat the lollipops with breadcrumbs. 4) Arrange the lollipops on greased tawa. Place the tawa on high rack. Press start. 5) When beeps, turn the lollipops & press start .
		For	0.1 kg	0.2 kg	0.3 kg		
		Chicken Keema	100 g	200 g	300 g		
		Boiled potato	1	2	3		
		Ginger garlic paste	1 tbsp	1½ tbsp	2 tbsp		
		Red chilli powder, garam masala, amchur powder, salt	As per taste				
		Bread crumbs	For coating the lollipops				
		Oil	1 tbsp	1 tbsp	2½ tbsp		

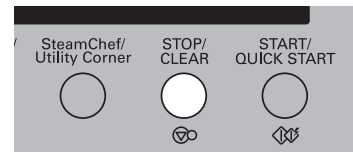
Nutri Care

In the following example I will show you how to cook 0.3kg of nutrinuggets.

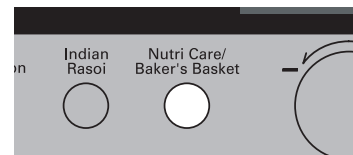


Nutri Care menus are programmed.
Nutri Care allows you to cook most of
your favorite food quickly by selecting the
food type and the weight of the food.

Press **STOP/CLEAR**.

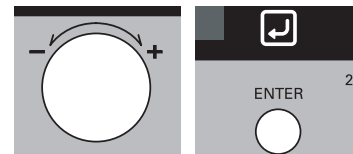


Press **Nutri Care**.



Turn **DIAL** knob until display shows "HP 5".

Press **ENTER** for category confirmation.

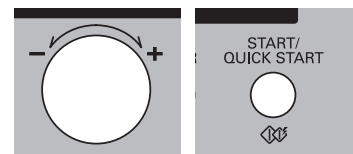


Turn **DIAL** knob until display shows "0.30kg".

Press **START**.

When cooking you can turn **DIAL** to increase or decrease cooking time.

After cooking, you must wear gloves to take metal tray / contrainer out of oven since it is very hot.



Health Plus (HP)

Menu		Weight Limit / Ingredients				Utensil	Method
HP 1	Lemon Chicken	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) Marinate the chicken with kali mirch powder, salt, lemon juice. Keep for one hour in refrigerator. 2) In a MWS bowl take olive oil, marinated chicken & mix well. Cover. Select menu & weight & press start. 3) When beeps, turn the chicken pieces, press start. Stand for 5 minutes mix with honey & serve hot.
		For	0.1 kg	0.2 kg	0.3 kg		
		Boneless Chicken	100 g	200 g	300 g		
		Lemon Juice	1 tbsp	2 tbsp	3 tbsp		
		Salt	As per taste				
		Honey	1 tsp	2 tsp	3 tsp		
		Kali Mirch Powder	1/4 tsp	1/2 tsp	1 tsp		
		Olive Oil	1 tbsp	1 1/2 tbsp	2 tbsp		
HP 2	Kala Chana	0.10 - 0.30 kg				SteamChef without steam plate + MWS bowl + * Solo cooking kit	1) Soak chana overnight, add water to the steam water bowl put soaked chanas in it and cover. Select menu and weight and press start. Allow to stand for 3 mins. 2) When beeps, remove & drain the water. In a MWS bowl add oil, chopped onion,salt, chaat masala, red chilli powder and hara dhanian and press start. Mix well. 3) When beeps, add chanas to the MWS bowl along with little hot water and press start. Mix well. Serve hot. Note: Do not use steam plate in step 1
		For	0.1 kg	0.2 kg	0.3 kg		
		Soaked Kala Chana	100 g	200 g	300 g		
		Water	200 ml	400 ml	600 ml		
		Oil	1 tbsp	2 tbsp	3 tbsp		
		Onion chopped	1/2 cup	1 cup	1 1/2 cups		
		Salt, chaat masala, red chilli Powder, hara dhanian	As per taste				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients				Utensil	Method	
HP 3	Karela subzi	0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add oil, rai, jeera, hing, haldi. Select menu and press start. 2) When beeps, add the chopped karela. Cover and press start. 3) When beeps, add some water, salt, sugar, garam masala, dhania powder, jeera powder. Cover and press start. Allow it to stand for 5 mins. Garnish with grated coconut and serve.	
		Chopped karela		300 g				
		Oil		2 tbsp				
		Water		As required				
		Rai, jeera, hing & haldi		For tempering				
		Salt, sugar, garam masala, dhania powder, jeera powder		As per taste				
		Grated coconut		For garnishing				
HP 4	Machi kali mirch	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) Take Pomfret slices as per weight either (0.1kg/0.2kg/0.3kg) and marinate with salt, lemon juice, kali mirch as per taste for 1 hour. 2) In a MWS bowl add oil, chopped onion, chopped tomato, chopped garlic and press start. Mix well. Select menu & weight & press start. 3) When beeps, mix well, add marinated fish and salt to taste and some water. Press start. Allow to stand for 5 mins.	
		Pomfret (fish Menu)		0.1 kg	0.2 kg			0.3 kg
		Salt, Lemon juice, kali mirch powder		To marinate as per taste				
		Oil, chopped onion, chopped tomato, chopped garlic		As required				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients				Utensil	Method
HP 5	Nutrinuggets	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add oil, jeera, onion. Select menu and weight and press start. 2) When beeps, mix well & add tomatopuree, nutrinuggets, potato, salt, red chilli powder, haldi, dhania powder and add 1/2 the amount of water mentioned per weight (For eg. For 100g, add 1 cup of water) and press start. 3) When beeps, mix well & add the remaining amount of water and press start. Mix well. Allow to stand for 3 minutes. Garnish with coriander leaves & serve hot with roti.
		For	0.1 kg	0.2 kg	0.3 kg		
		Soaked and boiled nutrinuggets	50 g	100g	150g		
		Potato	50 g	100g	150g		
		Oil	1 tbsp	1 1/2 tbsp	2 tbsp		
		Jeera	As per taste				
		Chopped onion	1/2 cup	1 cup	1 1/2 cups		
		Tomato puree	2 tbsp	3 tbsp	4 tbsp		
		Salt, garam masala, red chilli powder, haldi, dhania powder	As per taste				
		Water	2 cups	2 1/2 cups	3 cups		
		Chopped coriander leaves	For garnishing				
HP 6	Soyabean curry	0.20 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add oil, chopped onions. Select menu and press start. 2) When beeps, mix well & add tomato puree and haldi and press start. Mix well. 3) When beeps, mix well & add chopped green chillies, red chilli powder, garam masala, coriander powder, salt, soyabean and water. Garnish with coriander leaves and serve hot.
		Soyabean (soaked overnight)	200 g				
		Oil	1 1/2 tbsp				
		Chopped onions	1 cup				
		Tomato puree	2 tbsp				
		Chopped green chillies	1 tbsp				
		Red chilli powder, garam masala, coriander powder, salt.	As per taste				
		Water	2 cups (300 ml)				
		Coriander leaves	For garnishing				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients				Utensil	Method
HP 7	Curd Brinjal	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add oil & brinjal. Cover. Select menu & weight & press start. 2) When beeps, remove & in another MWS bowl add oil, mustard & cumin seeds, curry leaves & chopped ginger. Press start. 3) When beeps, add brinjal, curd & salt. Mix well & press start.
		For	0.1 kg	0.2 kg	0.3 kg		
		Brinjal	100 g	200 g	300 g		
		Curd	100 g	200 g	300 g		
		Oil	1 tbsp	2 tbsp	3 tbsp		
		Curry leaves	A few sprigs				
		Mustard & cumin seeds	1 tsp	2 tsp	3 tsp		
		Salt	As per taste				
		Chopped ginger	1 tsp	2 tsp	3 tsp		
HP 8	Fish Bhartha	0.30 kg				SteamChef + MWS bowl + * Solo cooking kit	1) In SteamChef add water, place the fish pieces on steam plate & cover. Select menu & press start. 2) When beeps, remove & in a MWS bowl add mustard oil, chopped onions, steamed fish, red chilli powder, garam masala, haldi & salt. Cover & press start.
		Fish(Rohu)	300 g				
		Mustard Oil	1 tbsp				
		Mustard seeds	1 tsp				
		Chopped onion	1 cup				
		Red chilli powder, haldi, garam masala, salt	As per taste				
HP 9	Leaf Rolls	0.20 - 0.40 kg				SteamChef	1) In a bowl mix boiled vegetables, chopped onions, salt, chaat masala & lemon juice. 2) In SteamChef, add water to the steam water bowl. Place palak & cabbage leaves on steam plate & cover. 3) Select menu & weight & press start. 4) When beeps, remove the leaves from the SteamChef. Spread the filling on leaves & roll them. Make all the rolls in same way. Place the rolls in SteamChef. Press start.
		For	0.2 kg	0.3 kg	0.4 kg		
		Palak Leaves	100 g	150 g	200 g		
		Cabbage leaves	100 g	150 g	200 g		
		For Filling					
		Boiled Veg (Potato, Capsicum, Carrot, French beans, sprouts)	1 cup	1½ cups	2 cups		
		Chopped Onion	½	1	1		
		Salt, chat masala, lemon juice	As per taste				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Soup (So)

Menu		Weight Limit / Ingredients		Utensil	Method
So 1	Chicken shorba	0.30 kg		MWS glass bowl + * Solo cooking kit	1) In a MWS glass bowl add chicken pieces, chopped garlic and 2 cups of water. Select menu and press start. 2) When beeps, remove & strain stock. In another MWS glass bowl add oil, cumin seeds and maida and press start. 3) When beeps, add the chicken stock, salt, pepper and press start. Garnish with fresh cream and serve hot.
		Boneless Chicken	0.3 kg		
		Oil	1/2 tbsp		
		Chopped garlic	1 tsp		
		Salt & pepper powder	As per taste		
		Maida	2 tbsp		
		Water	2 cups		
		Fresh cream	For garnishing		
So 2	Tamatar Shorba	0.30 kg		MWS glass bowl + * Solo cooking kit	1) In a MWS glass bowl add tomatoes cut into quarters with some water. Select menu and press start. 2) When beeps, grind and strain the whole stock and add 2 cups water. 3) In another MWS glass bowl add oil, ginger garlic paste, jeera, bay leaf and press start. 4) When beeps, mix well & add the strained stock, season with salt, garam masala and press start. Add sugar if very sour. Garnish with coriander leaves and serve hot.
		Chopped Tomato	0.3 kg		
		Oil	1/2 tbsp		
		Ginger garlic paste	1 tbsp		
		Jeera, bay leaf, salt, garam masala, sugar	As per taste		
		Water	2 cups		
		Coriander leaves	For garnishing		
So 3	Sweet corn Soup	0.30 kg		MWS glass bowl + * Solo cooking kit	1) Grind sweet corn with some water. Put in MWS glass bowl along with 2 cups water. Select menu & press start. Strain the stock. 2) When beeps, remove & in another MWS glass bowl add oil, green chilli and onion. Press start. 3) When beeps, add the stock in it. Mix corn flour with 1/2 cup water and add to the stock. 4) Add salt, sugar, kali mirch and press start. Serve hot.
		Sweet Corn	200 g		
		Water	2 cups		
		Oil	1 tbsp		
		Corn flour	2 tbsp		
		Salt, sugar and kali mirch, chopped onion and green chilli.	As per taste		

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients		Utensil	Method
So 4	Mushroom Soup	0.20 kg		MWS glass bowl + * Solo cooking kit	1) In MWS glass bowl put potato in small pieces, chopped cabbage and onion with 1 cup of water. Select menu and press start. 2) When beeps, take the bowl out & 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 strained stock. Mix corn flour with $\frac{1}{2}$ cup water & add to the stock. Add salt, black pepper, sugar and tomato sauce and press start. Serve hot garnish with grated cheese.
		Mushrooms	100 g		
		Potato	1 No.		
		Cabbage(chopped)	50 gs		
		Onion(chopped)	1 small		
		Tomato sauce	2 tbsps		
		Corn flour	2 tbsps		
		Salt, sugar, pepper (Black)	As per taste		
		Oil	1 tbsps		
		Water	1 cup		
So 5	Corn Basil & Fusili Soup	0.30 kg		MWS glass bowl + * Solo cooking kit	1) In a MWS glass bowl add tomatoes cut into quarters with some water. Select menu and press start. 2) When beeps, grind and strain the whole stock and add 2 cups water. 3) In another MWS glass bowl add oil, ginger garlic paste, jeera, bay leaf and press start. 4) When beeps, mix well & add the strained stock, season with salt, garam masala and press start. Add sugar if very sour. Garnish with coriander leaves and serve hot.
		Cream style corns	100 g		
		Basil	10 leaves		
		Fusili	10 leaves		
		Tomato puree	2 tbsps		
		Chopped Onion	$\frac{1}{2}$ cup		
		Chopped garlic	1 tbsps		
		Olive Oil	1 tbsps		
		Water	2 cups		

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients		Utensil	Method
So 6	Rasam	0.30 kg		MWS bowl + * Solo cooking kit	1) In a MWS bowl add chopped tomato & water. Select menu & press start. 2) When beeps, remove & cool. Grind & strain it. 3) In a MWS bowl add oil, coriander seeds, cumin seeds, cinnamon, hing, chopped garlic, green chillies, salt & jaggery & strained tomato stock. Press start. 4) When beeps, add water (if required) & tamarind pulp. Press start. Garnish with coriander & curry leaves & serve.
		Tomato	300 g		
		Tamarind pulp	50 g		
		Salt & Jaggery	As per taste		
		Green chillies	2		
		Chopped Onions	3		
		Coriander & curry leaves	For garnishing		
		Chopped garlic	2-3 flakes		
		Coriander seeds Cumin seeds	As per taste		
		Cinnamon Hing			
		Water	2 cups		
So 7	Chicken Tortilla Soup	0.30 kg		MWS glass bowl + * Solo cooking kit	1) In MWS glass bowl put add water & chicken pieces. Keep it in microwave. Select menu & press start. 2) When beeps, remove. 3) In another MWS glass bowl add oil & ginger garlic paste. Press start. 4) When beeps, add chicken stock, salt, pepper powder, green chilli. Press start & serve with tortilla pieces.
		Chicken Pieces	200 g		
		Ginger garlic paste	1 tsp		
		Water	2 cups		
		Salt, pepper powder, green chillies	As per taste		
		Oil	1 tbsp		
		Tortilla pieces	10-15 No.		

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients		Utensil	Method
So 8	Wonton Soup	0.30 kg		MWS glass bowl + * Solo cooking kit	1) In MWS glass bowl add oil, vegetables, ginger, garlic paste & water. Select menu & press start. 2) When beeps, add salt, pepper & sugar. Press start. 3) When beeps, mix well & press start. Serve with wonton. How to make wonton: Maida-1cup, Salt-1 pinch, Oil-1 tbsp Method: Mix all the ingredients in the bowl and make dough with warm water. After that cover & leave the mixture for 10-15 minutes. For Stuffing: Cabbage, carrot, capsicum which is cut in long pieces. Method: Mix all the ingredients for stuffing. Make a small purse of wonton & put the small quantity of stuffing in between them & cover the purse & press it.
		Chopped cabbage, carrot, capsicum, french beans	100g each		
		Ginger paste	1 tsp		
		Garlic paste	1 tsp		
		Spinach in pieces	10 leaves		
		Oil	1 tbsp		
		Salt, Sugar, Pepper powder	As per taste		
		Water	2 cups		
		Ready wonton	6-7 pieces		

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Continental (Co)

Menu		Weight Limit / Ingredients				Utensil	Method
Co 1	Pasta	0.10 - 0.30 kg				MWS bowl + MWS flat glass dish + high rack	1) In a MWS bowl take pasta, add water & few drops of oil. Select menu and weight and press start. 2) When beeps, drain water from the pasta, wash & separate under the running water. In a MWS flat glass dish add butter, onion, garlic and palak. Mix well & press start. 3) When beeps, add cream, nutmeg powder, oregano, salt, pepper boiled pasta. Mix well & sprinkle grated cheese. Keep the dish on high rack & press start.
		For	0.1 kg	0.2 kg	0.3 kg		
		Penne pasta	100 g	200 g	300 g		
		Butter	1 tbsp	2 tbsp	3 tbsp		
		Chopped onion	1 tbsp	2 tbsp	3 tbsp		
		Chopped garlic	1 tsp	2 tsp	3 tsp		
		Chopped palak leaves	50 g	75 g	100 g		
		Hot water	400 ml	800 ml	1		
		Cream	1½ cup	1 cup	1½ cups		
		Grated cheese	2 tbsp	3 tbsp	4 tbsp		
Nutmeg powder, oregano, salt & pepper		As per taste					
Co 2	Veg au gratin	0.20 kg				MWS flat glass dish + * Solo cooking kit	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.
		Mix vegetables (cut gajar,gobhi, French beans,sweet corns, peas etc.)	200 g				
		Maida	2 tbsp				
		Butter	2 tsp				
		Milk	2 cups				
		Hot water	½ cup				
		Grated cheese	4 tbsp				
		Salt, sugar, pepper	As per taste				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients				Utensil	Method
Co 3	Baked mushrooms	0.10 - 0.30 kg				MWS flat glass dish + high rack	1) In MWS flat glass dish put all the ingredients except cheese, mix well. 2) Select menu and weight press start. 3) When beeps, keep on high rack. Spread grated cheese on the top of the mixture and press start.
		For	0.1 kg	0.2 kg	0.3 kg		
		Mushrooms	50 g	100 g	150 g		
		White sauce	50 g	100 g	150 g		
		Cheese (grated), salt, pepper	As per taste				
Co 4	Potato Dumpling	0.30 kg				MWS flat glass dish + * Solo cooking kit	1) Mix all the ingredients together for making dough for dumplings. Make 9-10 balls out of the dough. 2) In the SteamChef, add water to the steam water bowl, place the dumplings on the steam plate and cover. Select menu and press start. 3) When beeps, take out the dumplings from the SteamChef and allow them to cool. 4) In a MWS flat glass dish add butter and put the dumplings in it and press start.
		Maida	3-4 tbsp				
		Boiled & grated potato	100 g				
		Grated paneer	75 g				
		Salt, pepper, nutmeg powder	As per taste				
		Finely chopped spinach	1 cup				
		Butter & finely chopped garlic	1 tbsp each				
		Pizza sauce	4 tbsp				
Co 5	Lasaneya	0.30 kg				SteamChef + MWS Flat glass dish	1) Except lasagne and cheese add all the ingredients in MWS flat glass dish. Select menu and press start. 2) When beeps, in same dish arrange lasagne sheets in the bottom. Then spread vegetable mixture on it and make layers of sheets and vegetable mixture. 3) When beeps, spread the grated cheese and press start.
		Lasagne sheets (cooked)	150 g				
		White sauce	1 cup				
		Pizza sauce	1/2 cup				
		Mix veg (boiled)- Egg plant, zucchini, broccoli, Mushrooms, sweet corns.	2 cups				
		Oil	2 tbsp				
		Oregano, salt & pepper	As per taste				
		Grated cheese	4 tbsp				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients				Utensil	Method
Co 6	Macaroni	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl take macaroni with hot water. Select menu & weight & press start. 2) When beeps, drain the all the water from it, mix & add all the other ingredients along with the boiled macaroni & press start.
		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 tsp	2 tsp	3 tsp		
		Mushroom chopped	3 No.	4 No.	5 No.		
		Tomato sauce	1 tbsp	2 tbsp	3 tbsp		
		Chilli sauce	1 tsp	2 tsp	3 tsp		
		Salt, sugar, pepper & oregano	As per taste				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

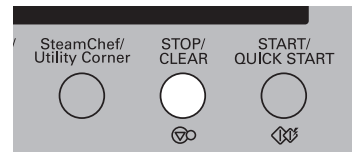
Baker's Basket

In the following example I will show you how to cook patties.

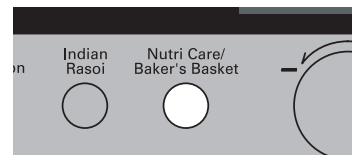


Baker's Basket menus are programmed.
Baker's Basket allows you to cook most of
your favorite food quickly by selecting the
food type and the weight of the food.

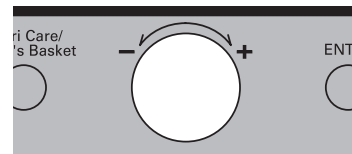
Press **STOP/CLEAR**.



Press **Baker's Basket**.

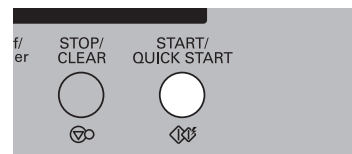


Turn **DIAL** knob until display shows "bt 4".



Press **START**.

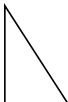
Display shows "Pr-H".



**After cooking, you must wear gloves to take metal tray / contriner out
of oven since it is very hot.**

Baker's Basket (bt)

Menu		Weight Limit / Ingredients	Utensil	Method
bt 1	Brownie	0.30 kg	Metal cake tin + low rack	1) Sieve maida, baking powder and soda. In a bowl add milkmaid and butter and beat well. Add maida, coco powder, essence and mix. For spoon dropping consistency add milk or water. 2) Select menu & press start. 3) When beeps, put the tin with batter on low rack. Press start to bake. Remove when it gives a beep.
		Maida		
		Condensed milk		
		Butter		
		Almonds, Walnuts		
		Soda by carb		
		Baking powder		
		Chocolate Essence		
		Coco powder		
bt 2	Cheese straw	0.20 kg	Metal cake tin + low rack	1) Sieve maida, baking powder, chilli powder and pepper powder. In a bowl add maida and butter and cheese and rub it with fingertips till it resembles breadcrumbs. Add little cold water to make a soft dough. Roll it in to 1/2 c.m. roti and cut thin strips. Twist them and put in the metal cake tin. 2) Select menu & press start. When beeps, put the tin on low rack. Press start to bake. Remove when it gives a beep.
		Maida		
		Grated cheese		
		Butter		
		Cold water		
		Pepper powder		
		Baking powder		
		Chilli powder		
		Salt		

Menu		Weight Limit / Ingredients		Utensil	Method
bt 3	Muffins	0.20 kg		Metal muffin tray + low rack	1) Sieve maida, baking powder. In a bowl add powdered sugar and butter and beat well. Add maida, essence and mix. For spoon dropping consistency add milk or water. Pour in to the greased muffin tray and sprinkle chopped almonds / walnuts. 2) Select menu & press start. 3) When beeps, put the tray on low rack. Press start to bake. Remove when it gives a beep.
		Maida	100 g		
		Powdered sugar	75 g		
		Butter	75 g		
		Almonds, Walnuts	As per taste		
		Egg	1 no.		
		Baking powder	1/2 tsp		
		Almond Essence	1/2 tsp		
bt 4	Patties	0.20 kg		Multi Cook Tawa + low rack	1) Sieve the flour with salt. Divide the fat into three equal portions. Rub one portion into the flour to get a bread crumb texture, add salt & make a dough of rolling consistency with iced water. 2) On a lightly floured marble top roll out the dough (about 1/2 cm thickness) into oblong shape (Fig.1). Take the second portion of fat;cut into small pieces; place them on 2/3rd of the rolled dough. Leave the remaining 1/3rd portion without fat. 3) Bring up the bottom third of the pastry dough & fold like an envelope with its flap open (Fig.2). Then bring up the folded portion over again so as to close the envelope (Fig.3). 4) Turn the pastry at right angles; seal open ends of the pastry & rib it (Fig.4). This means to depress it with rolling pin at intervals. Cover & cool in the fridge for 5-10 minutes. Repeat the step 2 with third portion of the fat & chill it for 30 minutes. 5) Roll out the dough 1/4" thick & put the stuff. Fold it back. Prepare all the patties in same way. 6) Select menu & press start. When beeps, arrange the patties on tawa & on low rack & press start.
		Maida	200 g		
		Salt	1/2 tsp		
		Cold fat (Butter or margarine)	100 g		
		Cold water	For making dough		
		Dry mix vegetables for stuffing	As required		
		* Tip			
					
					
					
					
		Fig. 1 Fig. 2 Fig. 3 Fig. 4			

Menu		Weight Limit / Ingredients	Utensil	Method
bt 5	Walnut cake	0.25 kg	Metal cake tin + low rack	1) Sieve maida, baking powder. In a bowl add powdered sugar and butter and beat well. Add eggs and essence and again beat well. Add dates to maida. Mix well. Add walnuts. Add maida mixed with dates to this. For spoon dropping consistency add milk or water. Pour the mixture in a greased cake tin. 2) Select menu, press start. When beeps, put the tin on low rack. Press start to bake. Remove when it gives a beep.
		Maida		
		100 g		
		Powdered sugar		
		80 g		
		Butter		
		75 g		
		Eggs		
		2 no.		
		Walnut pieces		
		3 tbsp		
		Baking powder		
		1 tsp		
		Vanilla Essance		
		1 tsp		
		Chopped Dates		
		4 tbsp		
bt 6	Swiss roll	0.30 kg	Metal cake tin + low rack	1) Sieve maida, baking powder and soda. In a bowl add milkmaid and butter and beat well. Add maida, essence and mix. For spoon dropping consistency add milk or water. Place the butter paper at the bottom of the tray and pour the batter on it. 2) Select menu & press start. When beeps, put the tin on low rack. Press start to bake. Remove when it gives a beep. Remove this cake on another butter paper and spread mix fruit jam over it. Roll it and cut slices.
		Maida		
		80 g		
		Condensed milk		
		100 g		
		Butter		
		50 g		
		Soda bi carb		
		$\frac{1}{8}$ tsp		
		Baking powder		
		$\frac{1}{2}$ tsp		
		Vanilla Essance		
		$\frac{1}{2}$ tsp		
		Mix fruit jam		
		2 tbsp		

Menu		Weight Limit / Ingredients	Utensil	Method
bt 7	Carrot cake	0.30 kg	Metal cake tin + low rack	1) Sieve maida, baking powder. In a bowl add powdered sugar and butter and beat well. Add eggs and essence and again beat well. Add dates and carrot to maida. Mix well. Add maida mixed with dates and carrot to this. For spoon dropping consistency add milk or water. Pour the mixture in a greased cake tin. 2) Select menu, press start. When there is a beep put the tin on low rack. Press start to bake. Remove when it gives a beep.
		Maida		
		Powdered sugar		
		Butter		
		Eggs		
		Grated carrots		
		Baking powder		
		Vanilla Essence		
		Chopped Dates		
bt 8	Chocolate cake	0.30 kg	Metal muffin tray + low rack	1) Sieve maida, baking powder. 2) Mix coco powder with $\frac{1}{2}$ cup hot water. In a bowl add powdered sugar and butter and beat well. Add eggs and essence and again beat well. Add almonds to maida. Mix well. 3) Add maida mixed with almonds to this. Mix it well. Add coco solution to it and again mix well. For spoon dropping consistency add milk or water. Pour the mixture in a greased cake tin. Select menu, press start. 4) When there is a beep put the tin in microwave low rack. Press start to bake. Remove when it gives a beep.
		Maida		
		Powdered sugar		
		Butter		
		Eggs		
		Chopped almonds		
		Baking powder		
		Chocolate Essence		
		Coco powder		

Menu		Weight Limit / Ingredients		Utensil	Method
bt 9	Lamington cake	0.30 kg		Metal cake tin + low rack + MWS bowl	1) Sieve maida, baking powder. In a bowl add powdered sugar and butter and beat well. Add eggs and essence and again beat well. Add maida to this. For spoon dropping consistency add milk or water. Pour the mixture in a greased cake tin. 2) Select menu & press start. 3) When there is a beep put the tin on low rack. Press start to bake. Remove when it gives a beep. 4) When beeps, remove & in MWS bowl add water and coco powder and put in the microwave. Press start. 5) When it gives a beep remove and cool. Cut the cake in to squares and dip the pieces in the coco solution on all sides. Roll these in the desiccated coconut and serve.
		Maida	80 g		
		Powdered sugar	75 g		
		Butter	75 g		
		Eggs	2 no.		
		Baking powder	1 tsp		
		Vanilla Essence	1 tsp		
		For Lamington solution	2 tbsp		
		Coco powder			
		Water	2 cups		
		Desiccated coconut	As required		
bt 10	Doughnuts	0.40 kg		Multi Cook Tawa + low rack	1) Dissolve yeast in milk & set aside for 5 minutes to prepare yeast mixture 2) Add sugar & butter to milk & dissolve. Add to yeast mixture. 3) Now add maida, egg, vanilla essence & nutmeg powder & make a soft dough. Keep it covered for 1 hour. Roll out the dough to 1/2 inch thickness. Cut it with a doughnut cutter. 4) Select menu & press start. When beeps arrange the doughnuts on tawa & on low rack & press start. Note: If the dough is too dry add milk & if too soft then add maida.
		Maida	200 g		
		Yeast	1/2 tbsp		
		Luke warm milk	100 ml		
		Granulated sugar	50 g		
		Nutmeg powder	100 g		
		Egg	1/2		
		Vanilla essence	1/2 tsp		
		Butter	1tbsp		

Menu		Weight Limit / Ingredients	Utensil	Method
bt 11	Jeera biscuits	0.20 kg	Multi Cook Tawa + low rack	1) Sieve maida, baking powder and soda. 2) In a bowl add powdered sugar and butter and beat well. Add maida, jeera powder, ajwain and make a soft dough with little water. Roll a thick roti and cut cookies with the cutter. 3) Prick with a fork. Arrange on tawa & on low rack. 4) Select menu & press start. When beeps, press start to bake. Remove when it gives a beep. Allow them to cool.
		Maida		
		Powdered sugar		
		Butter		
		Jeera / Ajwain		
		Soda bi carb		
		Baking powder		
		Water		
bt 12	Nan khatai	0.20 kg	Multi Cook Tawa + low rack	1) Cream the butter & sugar together till it turns fluffy. 2) Add vanilla essence followed by maida & suji. 3) Make a dough out of this mixture. 4) Roll out a medium sized ball & put cashewnut on the top of each piece. Arrange them on tawa & on low rack. 5) Select menu & press start. When beeps, place the tawa & press start.
		Maida		
		Suji		
		Powdered sugar		
		Vanilla essence		
		Butter		
		Almonds & cashewnuts		
bt 13	Whole wheat cookies	0.30 kg	Multi Cook Tawa + low rack	1) In a bowl cream brown sugar, butter, granulated sugar together and beat till fluffy. Add egg, vanilla essence, baking powder. Finally add flour and make a soft dough. 2) Roll out the dough and cut with a cookie cutter. 3) Select menu, press start. When beeps, put the cookies on tawa & on low rack. Press start to bake. Remove when it gives a beep.
		Whole wheat flour		
		Brown sugar		
		Granulated sugar		
		Butter		
		Egg		
		Vanilla essence		
		Baking powder		

Menu		Weight Limit / Ingredients	Utensil	Method
bt 14	Chena Poda	0.20 kg	MWS Flat glass dish + low rack	1) Mix chena, sugar & suji together adding little water. 2) Transfer this mixture to MWS flat glass dish. 3) Select menu & press start. 4) When beeps, place the MWS flat glass dish on low rack. Press start.
		Chena		
		Sugar		
		Suji		
bt 15	Masala Biscuits	0.20 kg	Multi Cook Tawa + low rack	1) Sieve maida & baking powder together. Cream butter & sugar together. 2) Add maida to the butter & cream mixture. Add salt, chilli powder & coriander powder. Mix them well adding little water (if required) to form a soft dough. 3) Roll out the dough & shape into biscuits with the help of a biscuit cutter. 4) Select menu & press start. 5) When beeps, keep the biscuits tawa & then on low rack. Press start.
		Maida		
		Butter		
		Sugar		
		Baking powder		
		Salt, Chilli powder, Coriander powder		

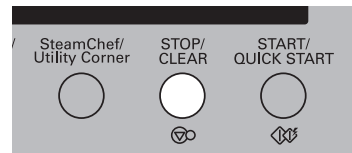
24 Hours

In the following example I will show you how to cook 0.3kg of sabut dana khichdi.

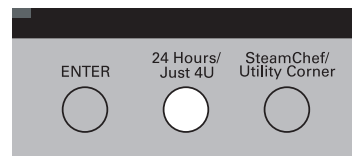


24 Hours menus are programmed.
24 Hours allows you to cook most of your favorite food quickly by selecting the food type and the weight of the food.

Press **STOP/CLEAR**.

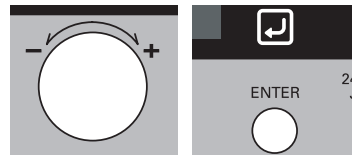


Press **24 Hours**.



Turn **DIAL** knob until display shows "bF 5".

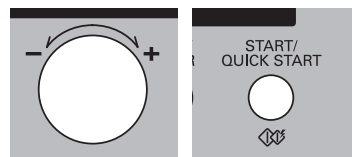
Press **ENTER** for category confirmation.



Turn **DIAL** knob until display shows "0.30kg".

Press **START**.

When cooking you can turn **DIAL** to increase or decrease cooking time.
After cooking, you must wear gloves to take metal tray / contrainer out of oven since it is very hot.



Breakfast (bF)

Menu		Weight Limit / Ingredients				Utensil	Method
bF 1	Poha	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	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. Mix & press start. Squeeze lemon juice. Garnish with grated coconut & hara dhania & serve.
		For	0.1 kg	0.2 kg	0.3 kg		
		Poha (washed)	100 g	200 g	300 g		
		Oil	1 tbsp	1 1/2 tbsp	1 1/2 tbsp		
		Rai, jeera, hing, haldi, curry leaves	As per taste				
		Chopped onion	1/2 cup	1 cup	1 cup		
		Green chillies	1	2	3		
		Salt, red chilli powder, garam masala & sugar	As per taste				
		Grated coconut & hara dhania	For garnishing				
		Lemon juice	As per taste				
bF 2	Upma	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWSbowl 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.
		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 no.	2 no.		
		Green chilli	2 no.	3 no.	3 no.		
		Rai, jeera, hing, curry leaves, urad dal	As per taste				
		Lemon juice	As per taste				

Menu		Weight Limit / Ingredients				Utensil	Method
bF 3	Daliya	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWSbowl, add dalia & ghee. Mix well. 2) Select menu & weight & press start. 3) When beeps, mix, add water, sugar or gud, elaichi, powder/nutmeg powder, cashewnuts. Mix well & press start. Stand for 5 minutes. Serve with hot milk. Note: If you are using gud for sweetness then add nutmeg powder & add elaichi powder if using sugar for sweetness.
		For	0.1 kg	0.2 kg	0.3 kg		
		Daliya	100 g	200 g	300 g		
		Sugar or gud	75 g	150 g	200 g		
		Ghee (melted)	1 tbsp	2 tbsp	3 tbsp		
		Water	300 ml	600 ml	900 ml		
		Elaichi powder, nutmeg powder, cashewnuts	As per taste				
Milk	As required						
bF 4	Paratha	0.20 kg				Multi Cook Tawa + Low Rack	1) Mix all the ingredients & prepare dough. Prepare parathas out of the dough & brush with oil. 2) Select menu & press start. 3) When beeps, keep the paratha on tawa & on low rack & press start. Serve hot with pickle or raita.
		Atta	200 g				
		Water	For making dough				
		Oil/ghee	2 tbsp				
		For stuffing(choose one): Aloo, paneer, mooli, methi.	As per taste				
bF 5	Sabut Dana Khichdi	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	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. Mix & press start. Squeeze lemon juice. Garnish with grated coconut & hara dhanian & serve.
		For	0.1 kg	0.2 kg	0.3 kg		
		Sabudana (soaked for 2 hours)	100 g	200 g	300 g		
		Oil	1½ tbsp	1½ tbsp	2 tbsp		
		Rai, salt, lemon juice, chopped green chillies	As per taste				
		Potatoes (boiled & chopped)	1 No	2 No	3 No		
		Coriander leaves	A few sprigs				

Menu		Weight Limit / Ingredients				Utensil	Method
bF 6	Veg Sandwich	0.10 - 0.30 kg				High rack + Multi Cook Tawa	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 tawa & on high rack. Select menu & weight & press start. 3) When beeps, change the side of the sandwich & again press start.
		For	0.1 kg	0.2 kg	0.3 kg		
		Bread slices	100 g (2 slices)	200g (4 slices)	300 g (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					
bF 7	Ven Pongal	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add soaked rice, moong dal, water, salt & few drops of ghee. Select menu & weight & press start. 2) When beeps, stir well & add more water (if required). Press start. 3) When beeps, stir well & remove. In another MWSbowl add ghee, cashewnuts, jeera & pepper. Press start. 4) When beeps, pour over cooked pongal & serve.
		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, jeera & salt		A few sprigs			

Snacks (Sn)

Menu		Weight Limit / Ingredients				Utensil	Method
Sn 1	Pav Bhaji	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit + Metal tray	1) In a MWSbowl take oil, garlic paste, chopped onion, chopped tomato. Mix well & select menu & weight & press start. 2) When beeps, add vegetables, water, red chilli powder, pav bhaji masala, salt. Mix well & press start. 3) When beeps, remove mash it well, add butter & lemon juice. Garnish with coriander leaves. 4) For grilling pav-bhaji buns: Cut each bun in centre,apply butter, arrange on tawa on high rack. Press start. Serve with bhaji.
		For	0.1 kg	0.2 kg	0.3 kg		
		Mix vegetables (chopped)- Potato, Cauliflower, Capsicum, Green peas	100 g	200 g	300 g		
		Oil	1 tbsp	2 tbsp	2 tbsp		
		Chopped Onion	1 no.	2 no.	2 no.		
		Chopped Tomato	1 no.	2 no.	3 no.		
		Water	As required				
		Pav bhaji masala	1 tsp	1 ¹ / ₂ tsp	2 tsp		
		Garlic paste	1 tsp	1 ¹ / ₂ tsp	2 tsp		
		Red chilli powder, salt, lemon juice, butter	As per taste				
Hara bhania	For garnishing						
Sn 2	Dhokla	0.10 - 0.30 kg				MWS flat glass dish + MWS bowl	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 greased MWSsafe flat glass dish. Select menu & weight & press start. 3) When beep, in another MWS bowl add oil, rai & curry leaves & press start. Add some water to the tempering. Add this tempering to the dhokla & cover. Stand for 5 minutes. Garnish with grated coconut & serve.
		For	0.1 kg	0.2 kg	0.3 kg		
		Besan	100 g	200 g	300 g		
		Warm water	50 ml	75 ml	100 ml		
		Curds	2 tbsp	3 tbsp	4 tbsp		
		Green chilli & ginger paste	1 tsp	1 ¹ / ₂ tsp	2 tsp		
		Salt & sugar	As per taste				
		Fruit salt	1 tsp	1 ¹ / ₂ tsp	2 tsp		
		Oil, rai, curry leaves, water	For tempering				
		Grated coconut	For garnishing				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients				Utensil	Method
Sn 3	Peanuts	0.10 - 0.30 kg				MWS glass bowl + * Solo cooking kit	1) In a MWSglass bowl add little oil, peanuts. Mix well. 2) Select menu & press start. 3) When beeps, stir it & press start. Serve plain or with chaat masala.
		Peanuts	100 g	200 g	300 g		
		Oil	As required				
Sn 4	Murmura	0.10 kg				MWS glass bowl + * Solo cooking kit	1) In a MWSglass bowl add oil, jeera. Select menu & press start. 2) When beeps, add murmura. Mix & press start. 3) When beeps, add roasted peanuts, salt, chaat masala & serve.
		Murmura	100 g				
		Roasted peanuts	As required				
		Oil	1 tbsp				
		Jeera	1 tsp				
		Salt	As per taste				
Sn 5	Chana chaat	0.10 - 0.30 kg				SteamChef without steam plate + MWS bowl	1) In SteamChef add soaked chana & water. Select menu & weight & press start. 2) When beeps, remove & drain water from the chanas. In a MWSbowl 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. Note: Do not use steam plate in step 1
		For	0.1 kg	0.2 kg	0.3 kg		
		Kala chana (soaked overnight)	100 g	200 g	300 g		
		Water	200 ml	400 ml	600 ml		
		Oil	1 tbsp	2 tbsp	3 tbsp		
		Jeera, hing	1 tsp	1 1/2 tsp	2 tsp		
		Chopped onion	1/2 cup	1 cup	1 cup		
		Boiled potato	1	2	3		
		Salt, red chilli powder,chaat masala, lemon juice, imli chatni	As per taste				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients				Utensil	Method	
Sn 6	Paneer Bhurji	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWSbowl add oil, onion & capsicum. Select menu & weight & press start. 2) When beeps, mix well & add paneer, coriander leaves, coriander powder, jeera powder, red chilli powder & salt. Mix well & press start. 3) Serve with toast or wrapped in roti.	
		For	0.1 kg	0.2 kg	0.3 kg			
		Paneer (mashed)	100 g	200 g	300 g			
		Oil	1 tbsp	1 1/2 tbsp	2 tbsp			
		Chopped Capsicum	1	2	3			
		Chopped onion	1/2 cup	1 cup	1 cup			
		Coriander leaves	A few sprigs					
Corainder powder, jeera powder, red chilli powder, salt		As per taste						
Sn 7	Bharwaan Shimla Mirch	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) Mix the boiled potato, peas, chopped green chillies, ginger & coriander leaves together. Add amchur powder, coriander powder, garam masala, jeera powder & salt. Mix well. 2) Fill this stuffing in the scooped shimla mirch. 3) Grease the shimla mirch with little oil. Keep the stuffed shimla mirch in a MWSbowl. Cover & press start.	
		Shimla (scooped)	0.1 kg	0.2kg	0.3kg			
		For stuffing						
		Boiled potatoes	1	2	3			
		Boiled peas	1/2 cup	1 cup	1 cup			
		Chopped green chillies	1	2	3			
		Chopped ginger	1 tsp	2 tsp	3 tsp			
		Chopped coriander leaves	A few sprigs					
		Amchur powder, coriander powder, garam masala, jeera powder & salt		As per taste				
		Oil	1/2 tbsp	1 tbsp	1 1/2 tbsp			

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients		Utensil	Method
Sn 8	Khandvi	0.30 kg		MWS glass bowl + * Solo cooking kit	1) Mix the flour, curd mixture, chilli ginger paste, turmeric powder, asafoetida, & salt very well in a large bowl. 2) In a MWS bowl take the mixture. Select menu & press start. 3) When beeps, spread the mixture on a smooth kitchen platform or surface. Allow to cool for 2 or 3 minutes. 4) Slit the Khandvi lengthwise. Carefully roll out the each strip. 5) In a MWS bowl add oil, mustard seeds & press start. Sprinkle the seasoning, coconut & coriander leaves.
		Besan	150 g		
		Curd	150 g		
		Water	150 ml		
		Chilli ginger paste	1/2 tsp		
		Turmeric powder	2 pinch		
		Asafoetida	A pinch		
		Salt	As per taste		
		Grated Coconut	3 tbsps		
		Chopped Coriander	2 tbsps		
		Mustard seeds	1 tsp		
		Oil	2 tbsps		

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Child's Favourite (CF)

Menu		Weight Limit / Ingredients				Utensil	Method
CF 1	Corn Chaat	0.10 - 0.30 kg				SteamChef	1) In the SteamChef, add water to the steam water bowl, place sweet corns on the steam plate & cover. Select menu & weight & press start. 2) When beeps, transfer the corns in a bowl add mix fruits, salt, red chilli powder, chaat masala, lemon juice. Mix well & serve.
		For	0.1 kg	0.2 kg	0.3 kg		
		Sweet corn	100 g	200 g	300 g		
		Mix fruits(Pomegranate, cucumber, apple)	1/2 cup	1 cup	2 cups		
		Salt, red chilli powder, chaat masala, lemon juice	As per taste				
CF 2	Vermicelli Khichdi	0.10 - 0.30 kg				MWS glass bowl + * Solo cooking kit	1) In a MWSbowl add oil, rai, chana dal, curry leaves, chopped onion. Mix & select menu & weight & press start. 2) When beeps, mix & add tomato. Press start. 3) When beeps, mix & add vermicelli, water, salt, red chili powder, haldi, garam masala. Press start. Stand for 3 minutes.Squeeze lemon, mix & serve.
		For	0.1 kg	0.2 kg	0.3 kg		
		Roasted vermicelli	100 g	200 g	300 g		
		Oil	1 tbsp	1 1/2 tbsp	2 tbsp		
		Rai, urad dal, curry leaves	As per taste				
		Chopped onion	1/2 cup	1 cup	1 cup		
		Chopped tomato	1 No	2 No	3 No		
		Salt, red chilli powder, haldi, garam masala	As per taste				
		Water	400 ml	800 ml	1200 ml		
		Lemon juice	As per taste				
CF 3	Omelette	0.20 - 0.40 kg				MWS flat glass dish + * Solo cooking kit	1) Beat the eggs well & add salt, pepper & coriander leaves. 2) Add oil to the MWSflat glass dish. Add the chopped tomato & onion. Select menu & weight & press start. 3) When beeps, add the egg mixture & press start. Allow to stand for 3 minutes.
		For	0.2 kg	0.3 kg	0.4 kg		
		Eggs	2 No.	3 No.	4 No.		
		Oil	1/2 tbsp	1 tbsp	1 tbsp		
		Chopped onion, tomato, coriander leaves	1/2 cup				
		Salt, pepper	As per taste				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients				Utensil	Method
CF 4	Pizza	0.30 kg				Metal tray	1) For pizza, on the pizza base spread pizza topping, mix vegetables, grated cheese. 2) Select the menu & press start. 3) When beeps, keep the pizza on the metal tray & press start. Serve with sprinkled oregano & chilli flakes.
		Pizza base	1 big				
		Pizza topping	3 tbsp				
		Mix vegetables- Tomato, capsicum, onion	1 cup				
		Grated cheese	1 ¹ / ₂ cups				
		Oregano & chilli flakes (optional)	As per taste				
CF 5	Garlic Bread	0.10 - 0.30 kg				High rack	1) Mix all the ingredients except bread & make paste. 2) Spread this paste on both sides of the bread slices. 3) Place the bread slices on high rack. Select menu & press start. 4) When beeps, turn over the slices & again press start.
		Garlic bread	0.1 kg	0.2 kg	0.3 kg		
		Bread slices	2 No.	4 No.	6 No.		
		Butter	2 ¹ / ₂ tbsp	5 tbsp	7 tbsp		
		Garlic paste	1 tbsp	2 tbsp	3 tbsp		
		Coriander leaves (finely chopped)	A few sprigs				
Salt, pepper	As per taste						
CF 6	Bread Pudding	0.10 - 0.30 kg				MWS flat glass dish + * Solo cooking kit	1) Make small pieces of bread slices. Beat the egg very well. Mix all the ingredients very well. 2) Pour this mixture into MWSflat glass dish & weight. Press start.
		For	0.1 kg	0.2 kg	0.3 kg		
		Bread Slices	2 No.	3 No.	4 No.		
		Milk (for dipping the bread)	¹ / ₂ cup	1 cup	1 ¹ / ₂ cups		
		Egg	1 No.	2 No.	3 No.		
		Vanilla Essence	¹ / ₂ tsp	³ / ₄ tsp	1 tsp		
Sugar	3 tbsp	4 tbsp	5 tbsp				
Dry fruits	As per taste						

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients				Utensil	Method
CF 7	Cheesy Nachos	0.10 - 0.30 kg				MWS flat glass dish + * Solo cooking kit	1) In a MWS flat glass dish add nachos, chopped onion, tomato, pizza sauce & grated cheese. Select menu & weight & press start.
		For	0.1 kg	0.2 kg	0.3 kg		
		Nachos	100 g	200 g	300 g		
		Grated cheese	1/2 cup	1 cup	1 cup		
		Pizza sauce	4 tbsp	5 tbsp	6 tbsp		
		Chopped onion , tomato	1 cup	1 1/2 cups	2 cups		

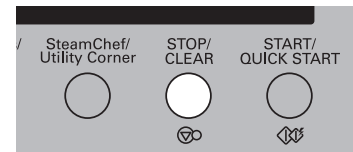
* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

In the following example I will show you how to cook 0.3kg of khichdi.

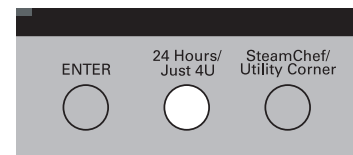


Just 4U menus are programmed.
Just 4U allows you to cook most of your favorite food quickly by selecting the food type and the weight of the food.

Press **STOP/CLEAR**.

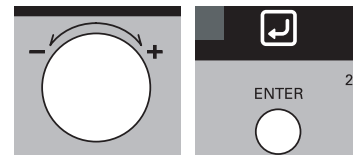


Press **Just 4U**.



Turn **DIAL** knob until display shows "bb 4".

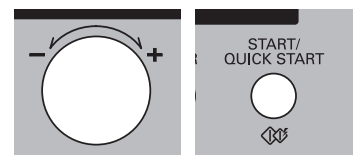
Press **ENTER** for category confirmation.



Turn **DIAL** knob until display shows "0.30kg".

Press **START**.

When cooking you can turn **DIAL** to increase or decrease cooking time.
After cooking, you must wear gloves to take metal tray / contriner out of oven since it is very hot.



Baby Food (bb)

Menu		Weight Limit / Ingredients				Utensil	Method
bb 1	Apple Custard	0.10 - 0.30 kg				MWS glass bowl + * Solo cooking kit	1) Mix all the ingredients in a MWSglass bowl. Select menu & weight & press start. 2) When beeps, mix well & press start.
		For	0.1 kg	0.2 kg	0.3 kg		
		Apple	100 g	200 g	300 g		
		Sugar	1 tbsp	2 tbsp	3 tbsp		
bb 2	Fruit Dessert	0.10 - 0.30 kg				MWS glass bowl + * Solo cooking kit	1) Put the peeled & apple & banana pieces, orange juice & sugar in MWS glass bowl. Select menu & weight & press start. 2) When beeps, remove & mash well. Cover & press start.
		For	0.1 kg	0.2 kg	0.3 kg		
		Apple, Banana	100 g	200 g	30 g		
		Orange juice	1 tbsp	2 tbsp	3 tbsp		
bb 3	Home Made Cereal	0.10 - 0.30 kg				MWS glass bowl + * Solo cooking kit	1) Soak rice for 1 hour. In a MWS glass bowl put all the ingredients except water. Keep it in microwave. Select menu & weight & press start. 2) When beeps, remove & grind it in a mixer to a powder. You can store this mixture in a fridge. Take 2 tbsp of this powder, add some water, salt, jeera powder & mix. Put this in microwave & press start. 3) When it gives a beep, remove.
		For	0.1 kg	0.2 kg	0.3 kg		
		Rice	50 g	100 g	150 g		
		Moong Dal	50 g	100 g	150 g		
		Salt, Jeera Powder, Almonds(optional)	As per taste				
		Ghee	1 tsp	2 tsp	3 tsp		
		Ground nuts	1tbsp	2 tbsp	3 tbsp		
		Poha	1tbsp	2 tbsp	3 tbsp		
		Daliya	1tbsp	2 tbsp	3 tbsp		

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients				Utensil	Method
bb 4	Khichdi	0.10 - 0.30 kg				MWS glass bowl + * Solo cooking kit	1) Soak rice for 1 hour. In a MWSglass bowl put ghee, rice & dal. Keep it in microwave. Select menu & weight & press start. 2) When beeps, remove & add water, salt, jeera powder & cover. Put this in microwave & press start. 3) When beeps, remove & add some water if required. Mix well & put this in microwave & press start.
		For	0.1 kg	0.2 kg	0.3 kg		
		Soaked Rice	50 g	75 g	100 g		
		Moong dal	25 g	50 g	75 g		
		Salt, Jeera powder (optional)	As per taste				
		Ghee	1 tsp	2 tsp	3 tsp		
		Water	3 cups	5 cups	6 cups		
bb 5	Raggi Kheer	0.10 kg				MWS glass bowl + * Solo cooking kit	1) Put raggi powder & water in MWSglass bowl & keep in microwave. Select menu & press start. 2) When beeps, remove & add sugar, milk & ghee. Mix well. Put this in microwave & press start. 3) When beeps, remove.
		Raggi Powder	2 tbsp				
		Milk	1 cup				
		Sugar	As per taste				
		Ghee	1 tsp				
		Water	1/2 cup				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Sea Food (SF)

Menu		Weight Limit / Ingredients		Utensil	Method
SF 1	Roasted Prawns	0.20 kg		MWS glass bowl + * Solo cooking kit	1) In MWS glass bowl take oil and chopped onion. Select menu and press start. 2) When beeps, remove and add prawn and tomato. Press start. 3) When beeps, add all the other ingredients and mix well. Press start. When beeps remove and garnish with coriander leaves.
		Prawns	200 g		
		Onions	2 no.		
		Tomato	1 no.		
		Oil	2 tbsp.		
		Chilli powder, turmeric, ginger garlic paste, salt	As per taste		
		Garam masala powder	1 tsp		
		Dhaniya and jeera powder	2 tsp		
		Coriander leaves	2 tbsp		
SF 2	Fish cutlet	0.40 kg		MWS bowl + Metal tray	1) In a MWS bowl take fish fillet add 1 cup water and press start. Mash the fish. 2) Add all the other ingredients except oil and mix well with boiled and mashed fish. Make cutlets and roll them in bread crumbs. Put them on metal tray, put some oil around the cutlets. Select menu and press start. 3) When beeps, remove and turn them over. Press start. When beeps, remove and garnish with coriander leaves.
		Fish fillet	350 g		
		Boiled potato	2 no.		
		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		

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients		Utensil	Method
SF 3	Crab curry	0.30 kg		MWS glass bowl + * Solo cooking kit	1) In a MWSglass 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.
		Crab pieces	250 g		
		Ginger garlic paste	2 tbsps		
		Water	1 cup		
		Salt, dhania-jeera powder, garam masala, chilli powder, turmeric	As per taste		
		Oil	2 tbsps		
		Chopped onions	1 tbsps		
		Coconut milk	2 tbsps		
SF 4	Fish Masala	0.20 kg		MWS bowl + * Solo cooking kit	1) In MWSbowl 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.
		Pomphret pieces	200 g		
		Onions	2 no.		
		Tomato	1 no.		
		oil	2 tbsps.		
		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 tbsps		

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients				Utensil	Method
SF 5	Fish Pulusu	0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWS bowl add oil, ginger garlic paste, methi seeds, fish pieces, lemon juice & cover. Select menu & weight & press start. 2) When beeps, mix well & add chopped onions & fish masala. Cover & press start. 3) When beeps, mix well & add tamarind pulp. Cover & press start. Allow to stand for 3 minutes.
		Koramatta fish pieces	300 g				
		Oil	1/2 tbsp				
		Ginger garlic paste	2 tbsp				
		Methi seeds	1 tsp				
		Chopped onions	1				
		Fish Masala	1 tbsp				
		Tamarind pulp	50 g				
		Red chilli powder, dhaniya powder, haldi & salt	As per taste				
Lemon juice	As per taste						
SF 6	Coconut Prawn	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) Marinate the prawn with rai paste, mustard oil, turmeric powder, green chilli, sugar & salt for 1 hour. 2) Take the coconut kernel & scoop out the creamy pulp with a spoon. Divide the coconut lengthwise into 2 halves. 3) Put the marinated prawns inside the kernel & cover with the other half kernel. Keep this in a MWSbowl. Select menu & weight & press start.
		For	0.1 kg	0.2 kg	0.3 kg		
		Prawns	100 g	200 g	300 g		
		Mustard oil	1/2 tbsp	1 tbsp	1 1/2 tbsp		
		Rai paste	1/2 tbsp	1 tbsp	1 1/2 tbsp		
		Green chilli paste	1 tsp	2tsp	3tsp		
		Turmeric powder, sugar & salt	As per taste				
		Pulpy green coconut (remove the coconut water)	1	1	1		

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients		Utensil	Method
SF 7	Kappa Ayala	0.30 kg		MWS glass bowl + * Solo cooking kit	1) In a MWSglass 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.
		Surmany Fish	0.3 kg		
		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		
		Dhaniya & jeera powder	As per taste		
		Coriander leaves	A few		

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients				Utensil	Method
OC 1	Chilli Chicken	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWSbowl add oil, chopped ginger, garlic, boneless chicken, soyasauce, chilli sauce. Cover & select menu & weight & press start. 2) When beeps add, chopped onions, capsicum, chopped green chillies, vinegar, salt, sugar, pepper, cornflour mixed with water without cover. Press start. Serve.
		For	0.1 kg	0.2 kg	0.3 kg		
		Boneless chicken	100 g	200 g	300 g		
		Oil	1 tbsp	1 1/2 tbsp	2 tbsp		
		Chopped ginger garlic	1/2 tbsp	1 tbsp	2 tbsp		
		Chopped onions	1/2	1	2		
		Chopped green chillies	1/2 tbsp	1 tbsp	2 tbsp		
		Capsicum	1/2 No.	1 No.	2 No.		
		Soya sauce	1/2 tbsp	1/2 tbsp	1 tbsp		
		Chilli sauce	1/2 tbsp	1/2 tbsp	1 tbsp		
		Vinegar	1/2 tbsp	1/2 tbsp	1 tbsp		
		Salt, sugar & pepper	As per taste				
		Corn flour	1 tbsp	1tbsp	1 1/2 tbsp		
OC 2	Hakka Noodles	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) In a MWSbowl add hakka noodles, water (sufficient for boiling) & few drops of oil. Select menu & weight & press start. 2) When beeps, remove drain water & wash & separate the noodles under running water. 3) In another MWSbowl add oil, mix vegetables, ajinomoto, salt, red chilli powder, green chilli sauce. Mix well & press start. 4) When beeps, add noodles to the bowl. Mix & press start.
		For	0.1 kg	0.2 kg	0.3 kg		
		Hakka noodles	100 g	200 g	300 g		
		Water	400 ml	800 ml	1200 ml		
		Oil	1 tbsp	1 1/2 tbsp	2 tbsp		
		Chopped veg- (carrot, peas, French beans, capsicum)	1 cup	1 1/2 cup	2 cups		
		Ajinomoto	A pinch				
		Salt, red chilli powder, green chilly sauce	As per taste				

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Menu		Weight Limit / Ingredients				Utensil	Method
OC 3	Honey Chilli Potatoes	0.30 kg				Metal tray + MWS glass bowl	1) Mix the maida with potatoes. Arrange them on metal tray, add 1 tbsp oil. Select menu & press start. 2) When beeps, remove. 3) In a MWS glass bowl add 1tbsp oil, chopped garlic, salt, red chilli powder, ajinomoto, vinegar, red chilli sauce, tomato sauce. Press start. 4) When beeps, stir well & add a little water (as required), honey. Mix well & press start. 5) Mix the potatoes with sauce & serve.
		Potatoes (peeled & cut lenghtwise)	300 g				
		Oil	2 tbsp				
		Chopped garlic	1 tbsp				
		Salt, Red chilli powder	As per taste				
		Ajinomoto , orange color	A pinch				
		Vinegar	1½ tbsp				
		Red chilli sauce	As per taste				
		Tomato sauce	3 tbsp				
		Honey	1½ tbsp				
		Maida	1-2 tsp				
OC 4	Veg in Hot Garlic Sauce	0.10 - 0.30 kg				MWS bowl + * Solo cooking kit	1) Cut the capsicum & cauliflower into medium sized pieces, baby corns & french beans into small sized pieces. 2) In a MWS bowl add oil, chopped onion, ginger, green chillies. Select menu & weight & press start. 3) When beeps, mix & add vegetables, pepper, salt, sugar, cornflour mixed with ½ cup water, ajinomoto, water. Press start. Stand for 5 minutes. Sprinkle oregano & serve.
		For	0.1 kg	0.2 kg	0.3 kg		
		Mix veg- (Cauliflower florets, capsicum, baby corns, beans)	100 g	200 g	300 g		
		Oil	1 tbsp	1½ tbsp	1½ tbsp		
		Chopped garlic, ginger, green chillies	1 tbsp	2 tbsp	2 tbsp		
		Corn flour	1 tbsp	1½ tbsp	2 tbsp		
		Pepper, salt, sugar	As per taste				
		Tomato sauce	2 tbsp	3 tbsp	4 tbsp		
		Ajinomoto	A pinch				
		Oregano (optional)	As per taste				
		Water	2 cups	3 cups	4 cups		

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

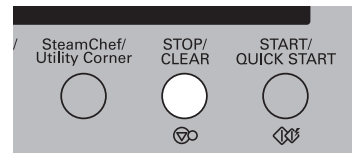


This feature allows you steamed cook.

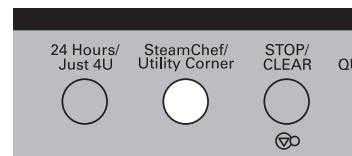
CAUTION:

1. Always use oven gloves when removing a STEAMER from the oven. It's very hot.
2. Do not put a hot STEAMER on a glass table or a place easy to be melted after cooking. Always make sure to use a pad or tray.
3. When you use this Steamer, pour at least 200ml water before use. If the amount of water is less than 200ml, it may cause incomplete cooking, or may cause a fire or fatal damage to the product.
4. Be careful when you move the STEAMER with water.
5. When you use the STEAMER, the steam cover and steam water bowl should be set perfectly right. The eggs or the chestnut would be exploding without setting the steam cover and steam water bowl.
6. Never use this Steamer with a product of different model. It may cause a fire or fatal damage to the product.

Press **STOP/CLEAR**.

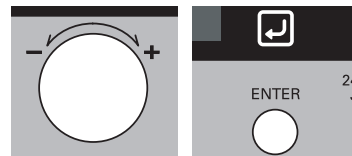


Press **SteamChef** once.



Turn **DIAL** knob until display shows "St 6".

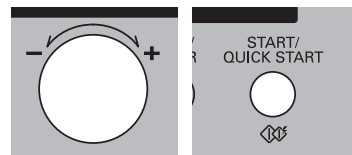
Press **ENTER** for category confirmation.



Turn **DIAL** knob until display shows "0.30kg".

Press **START**.

When cooking you can turn **DIAL** to increase or decrease cooking time.



SteamChef (St)

Menu		Weight Limit / Ingredients				Utensil	Method
St 1	Momos	0.10 - 0.30 kg				SteamChef	1) In a bowl take maida add salt, baking powder and water prepare a soft dough. Keep it for 15 mins. 2) Roll out the dough into thin chapattis and add the filling in the centre and wrap it like a bag. Prepare all the momos in the same way. 3) In the SteamChef, add water to the steam water bowl, place the momos on the steam plate and cover. 4) Select menu and weight press start. Serve with schzewan sauce.
		For	0.1 kg	0.2 kg	0.3 kg		
		Maida	100 g	200 g	300 g		
		Salt	As per taste				
		Water	For making dough				
		Baking powder	1/4 tsp	1/2 tsp	1/2 tsp		
		For filling					
		Boiled mix veg (carrot, peas, capsicum, potato)	1 cup	1 1/2 cups	2 cups		
	Soya sauce, Chilli sauce, Salt, pepper, garam masala	As per taste					
St 2	Sprouts	0.10 - 0.30 kg				SteamChef	1) In the SteamChef, add water to the steam water bowl, place the moong sprouts on the steam plate and cover. 2) Select menu and weight and press start. Stand for 3 minutes. Add chopped onion, tomato, salt, chaat masala and lemon juice and serve.
		For	0.1 kg	0.2 kg	0.3 kg		
		Moong Sprouts	100 g	200 g	300 g		
		Chopped onion	1	2	2		
		Chopped tomato	1	2	2		
		Salt, Chaat masala, Lemon juice	As per taste				
St 3	Steamed fish	0.10 - 0.30 kg				SteamChef	1) In the SteamChef, add water to the steam water bowl, place the fish on the steam plate and cover. Select menu and weight and press start. Stand for 3 minutes. 2) Add salt, pepper, lemon juice and garnish with chopped spring onions and serve.
		Fish fillet	0.1 kg	0.2 kg	0.3 kg		
		Salt, pepper lemon juice, spring onion (chopped)	As per taste				

Menu		Weight Limit / Ingredients								Utensil	Method
St 4	Steamed chicken	0.10 - 0.30 kg								SteamChef	1) Marinate the chicken with soya sauce, salt, pepper and keep it in refrigerator for 1 an hour. 2) In the SteamChef, add the water to the steam water bowl, place the marinated chicken on the steam plate and cover. 3) Select menu and weight and press start. Stand for 3 minutes.
		Boneless chicken		0.1 kg	0.2 kg	0.3 kg					
		Soya sauce, salt, pepper		As per taste							
St 5	Steamed Veg	0.10 - 0.30 kg								SteamChef	1) In the SteamChef, add water to the steam water bowl, place the chopped vegetables on the steam plate and cover. 2) Select menu and weight and press start. Sprinkle salt and pepper as per taste and serve.
		For		0.1 kg	0.2 kg	0.3 kg					
		Chopped vegetables (Capsicum, carrots, peas, beans)		100 g	200 g	300 g					
St 6	Sweet corn	0.10 - 0.30 kg								SteamChef	1) In the SteamChef, add water to the steam water bowl, place the chopped sweet corns on the steam plate and cover. 2) Select menu and weight and press start. Sprinkle salt, red chilli powder, chaat masala and lemon juice and serve.
		For		0.1 kg	0.2 kg	0.3 kg					
		Sweet corn		100 g	200 g	300 g					
		Salt, Red chilli powder, Chaat masala, Lemon juice		As per taste							
St 7	Boiled Eggs	2-9 No.								SteamChef	1) In the SteamChef, add water to the steam water bowl, place the eggs on the steam plate and cover. 2) Select the menu & the number & press start. Remove the shell of the eggs and sprinkle salt and pepper and serve.
		Eggs		2	3	4	5	6	7		

Menu		Weight Limit / Ingredients				Utensil	Method
St 8	Gajar ka Halwa	0.30 kg				SteamChef + MWS flat glass dish	1) In SteamChef, add water in steam water bowl. Place the grated gajar on steam plate & cover. 2) Select menu and press start. 3) When beeps, transfer the steamed gajar to the MWS flat glass dish. Add rest of the ingredients to the grated gajar and mix well. Press start.
		Gajar ka Halwa	0.3 kg				
		Ghee	2 tbsp				
		Milk Powder	4 tbsp				
		Khoya	5 tbsp				
		Sugar	4 tbsp				
		Elaichi Powder & dry fruits	As per taste				
St 9	Keema Balls	0.10 - 0.30 kg				SteamChef	1) Mix all the ingredients together. Make keema balls from it. 2) In the SteamChef, add water in steam water bowl. 3) Place the keema balls over the steam plate and cover. 4) Select menu & weight, press start.
		For	0.1 kg	0.2 kg	0.3 kg		
		Chicken Keema	75 g	125 g	175 g		
		Boiled & Mashed Potato	1 No.	2 No.	3 No.		
		Ginger, garlic Paste, Salt, Garam Masala, Hara Dhanias, Lemon Juice	As per taste				
		Besan	1 tsp	2 tsp	3 tsp		
St 10	Avial	0.10 - 0.30 kg				SteamChef + MWS bowl	1) In the SteamChef, add the water to the steam water bowl, place the vegetables on the steam plate and cover. 2) Select menu & weight & press start. 3) When beeps, remove. 4) In a MWS bowl add 1tbsp oil, mustard seeds, curry leaves, haldi, salt. Add coconut milk and curd. Press start. 5) When beeps, add the steamed vegetables to the coconut milk and press start. Garnish with grated coconut and serve. Allow to stand for 3 minutes.
		For	0.1 kg	0.2 kg	0.3 kg		
		Cut vegetables (Long pieces) Carrot, potato, drumstick, French beans, bottlegourd	100 g	200 g	300 g		
		Oil	1 tbsp	1 tbsp	1½ tbsp		
		Mustard seeds, curry leaves salt, haldi	As per taste				
		Coconut milk	½ cup	1 cup	1½ cups		
		Curd (beaten)	½ cup	1 cup	1½ cups		

Menu		Weight Limit / Ingredients			Utensil	Method	
St 11	Steamed bhutta	1-2 No.				SteamChef	1) In the SteamChef, add water to the steam water bowl, break one bhutta into two pieces and place on the steam plate and cover. 2) Select menu and weight and press start. Sprinkle salt, chaat masala and lemon juice and serve.
		Bhutta	1 No	2 No			
		Salt,Chaat masala, Lemon juice		As per taste			
St 12	Methi Muthiya	0.10 - 0.30 kg				SteamChef	1) Mix all the ingredients. Add some water and make a soft dough. Make small balls from this dough. 2) In the SteamChef, add water to the steam water bowl, place the muthiyas on the steam plate and cover. 3) Select menu and weight and press start
		For	0.1 kg	0.2 kg	0.3 kg		
		Methi Leaves	1/2 cup	3/4 cup	1 cup		
		Atta	1/4 cup	1/2 cup	3/4 cup		
		Besan	2 tbsp	3 tbsp	4 tbsp		
		Suji	1 tbsp	1 1/2 tbsp	3/4 tbsp		
		Soda bi carb	1/4 tsp	1/2 tsp	3/4 tsp		
		Ginger garlic chilli paste, Dhaniya Powder, Haldi, Salt, Sugar	As per taste				
St 13	Sarson Ka Saag	0.10 - 0.30 kg				SteamChef + MWS bowl	1) In the SteamChef, add water in the steam water bowl, place sarson and palak on the steam plate and cover. Select menu and weight and press start. Allow it to stand for 3 mins. 2) When beeps, remove the SteamChef, grind it with water. 3) In a MWS bowl add oil, onion garlic paste, tomato, salt and red chilli powder and press start. Mix well. 4) When beeps, add grind sarson and palak, water (as required) to the MWS bowl. Mix well and press start. Serve it with makki ki roti.
		For	0.1 kg	0.2 kg	0.3 kg		
		Sarson (washed & separated leaves)	75 g	150 g	200 g		
		Palak (washed & separated leaves)	25 g	50 g	100 g		
		Oil	1 tbsp	1 1/2 tbsp	2 tbsp		
		Onion garlic paste	1 tsp	1 1/2 tsp	2 tsp		
		Tomato (chopped)	1/2 cup	1 cup	1 1/2 cups		
		Salt, Red chilli powder	As per taste				
		Water	As required				

Menu		Weight Limit / Ingredients				Utensil	Method
St 14	Shorshe Ilish	0.30 kg				SteamChef + MWS bowl	1) In the SteamChef, add the water to the steam water bowl, place the hilsa pieces on the steam plate and cover. Select menu and press start. 2) When beeps, remove the SteamChef. In a MWS bowl add mustard oil, onion, mustard and chilli paste, salt, red chilli powder and press start. 3) When beeps, add the steamed hilsa in MWS bowl. mix well & press start. Serve with rice.
		Hilsa pieces	0.3 kg				
		Mustard oil	1 tbsp				
		Onion	2				
		Mustard seeds and chilli paste	1½ tbsp				
		Salt, Red chilli powder	As per taste				
St 15	Matar Mushroom	0.10 - 0.30 kg				SteamChef + MWS bowl	1) In the SteamChef, add water to the steam water bowl,place the matar and chopped mushroom on the steam place and cover. Select menu and weight and press start. 2) When beeps, remove the SteamChef. 3) In a MWS bowl add oil, onion, tomato puree, salt, red chilli powder, garam masala and press start. Mix well. 4) When beeps, add steamed matar and mushroom to the MWS bowl and add little water,press start. Mix well and add chopped coriander leaves and serve with roti.
		For	0.1 kg	0.2 kg	0.3 kg		
		Matar	50 g	100 g	150 g		
		Mushroom(chopped)	50 g	100 g	150 g		
		Oil	1 tbsp	1½ tbsp	2 tbsp		
		Onion(chopped)	½ cup	1 cup	1 cup		
		Tomato puree	2 tbsp	2½ tbsp	3 tbsp		
		Salt, Red chilli powder, Garam masala	As per taste				
St 16	Bhafouri	0.20 - 0.40 kg				SteamChef	1) In the SteamChef, add water to the steam water bowl,place the matar and chopped mushroom on the steam place and cover. Select menu and weight and press start. 2) When beeps, remove the SteamChef. 3) In a MWS bowl add oil, onion, tomato puree, salt, red chilli powder, garam masala and press start. Mix well. 4) When beeps, add steamed matar and mushroom to the MWS bowl and add little water, press start. Mix well and add chopped coriander leaves and serve with roti.
		For	0.2 kg	0.3 kg	0.4 kg		
		Mix dal paste- (Moong dal, Urad dal)	200 g	300 g	400 g		
			1 tbsp	1½ tbsp	2 tbsp		
		Ginger garlic paste	A pinch				
		Hing	¼ tsp	¼ tsp	½ tsp		
		Mitha Soda Salt	As per taste				

Menu		Weight Limit / Ingredients				Utensil	Method
St 17	Rasia Muthiya	0.10 - 0.30 kg				MWS bowl + SteamChef	1) In a MWS bowl add rice & water. Select menu & weight & press start. 2) When beeps, take out the cooked rice. Add ginger garlic paste, hing, besan. Mash well with rice. Make balls out of the rice mixture. 3) In the SteamChef, add water to the steam water bowl. Keep the muthiyas on the steam plate. Cover & press start. 4) When beeps, remove the muthiyas & add to the kadhi & serve.
		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		
		Ginger garlic paste	1/2 tbsp	1 tbsp	1 1/2 tbsp		
		Hing	A pinch				
		Besan	1 tbsp	2 tbsp	3 tbsp		
		Kadhi	As required				
St 18	Steamed Cauliflower	0.10 - 0.30 kg				SteamChef	1) Mix all the ingredients together except cauliflower together. Add cauliflower & marinate for 1 hour. 2) In SteamChef, add water to the steam water bowl. 3) Now keep the marinated cauliflower on the steam plate & cover. Select menu & weight & press start. Allow to stand for 5 minutes
		For	0.1 kg	0.2 kg	0.3 kg		
		Cauliflower florets	100g	200 g	300 g		
		Onion paste	1 tbsp	2 tbsp	3 tbsp		
		Ginger garlic paste	1/2 tbsp	1 tbsp	1 1/2 tbsp		
		Red chilli powder, dhania powder, coriander powder, turmeric powder,garam masala, salt, sugar	As per taste				
		Tomato puree	2 tbsp	3 tbsp	4 tbsp		
		Curd	100ml	150ml	200ml		
St 19	Aluvadi	0.10 - 0.30 kg				SteamChef	1) Mix besan, red chilli powder, turmeric powder & salt. Add water to make batter out of it. 2) Spread out arbi ke patte & spread a layer of besan batter on them. Roll them & tie with a thread. 3) In SteamChef, add water to the steam water bowl. Keep aluvadi on steam plate. Cover. Select menu & weight & press start. 4) Allow to stand for 5 minutes. Take out & cut into small slices & serve.
		For	0.1 kg	0.2 kg	0.3 kg		
		Arbi ke patte	100 g	200 g	300 g		
		Besan	100 g	200 g	300 g		
		Red chilli powder, turmeric powder, salt	As per taste				

Menu		Weight Limit / Ingredients				Utensil	Method
St 20	Kothimbir Vadi	0.10 - 0.30 kg				SteamChef	1) Mix all the ingredients together & make vadis out of it. 2) In SteamChef, add water to the steam water bowl. Place the vadis on the steam plate. Cover. Select menu & weight & press start. Allow to stand for 3 minutes.
		For	0.1 kg	0.2 kg	0.3 kg		
		Kothimbir(Hara Dhaniya)	100 g	200 g	300 g		
		Besan	1/2 cup	1 cup	1 1/2 cups		
		Suji	2 tbsp	3 tbsp	4 tbsp		
		Red Chilli powder, Salt, Garam masala,	As per taste				
Baking powder	1/2 tsp	1/2 tsp	1 tsp				
St 21	Fara	0.10 - 0.30 kg				SteamChef	1) Mix rice flour with water to prepare a dough. Roll out the dough. Place the filling of chana dal red chilli powder & salt in the centre & fold it like gujia. 2) In SteamChef, add water to the steam water bowl. Place the faras on the steam plate. Cover. Select menu & weight & press start. Allow to stand for 5 minutes.
		For	0.1 kg	0.2 kg	0.3 kg		
		Rice flour	100 g	200 g	300 g		
		For filling					
		Boiled Chana Dal	50 g	75 g	100 g		
		Red chilli powder & salt	As per taste				
St 22	Steamed Peas	0.10 - 0.30 kg				SteamChef	1) In SteamChef, add water to the steam water bowl, place the peas on the steam plate & cover. Select menu & weight & press start. 2) When beeps, remove & add butter, salt & chaat masala & serve.
		For	0.1 kg	0.2 kg	0.3 kg		
		Shelled Peas	100 g	200 g	300 g		
		Salt & chaat masala	As per taste				
		Butter	1/2 tbsp	1 tbsp	1 1/2 tbsp		

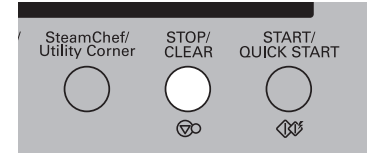
Menu		Weight Limit / Ingredients				Utensil	Method	
St 23	Idiyappam	0.20 - 0.40 kg				SteamChef	1) In a bowl add rice flour, salt & add water to make rice flour paste. 2) Put the rice flour paste in the idiyappam die. 3) In SteamChef, add water to the steam water bowl, on the steam plate pour the idiyappam paste in the die to prepare the idiyappams. Select menu & weight & press start. Allow to stand for 3 minutes.	
		For	0.2 kg	0.3 kg	0.4 kg			
		Rice flour	200 g	300 g	400 g			
		Salt	As per taste					
St 24	Shakarkandi	0.20 - 0.50 kg				SteamChef	1) In SteamChef, add water to the steam water bowl, place the shakarkandi on the steam plate & cover. Select menu & weight & press start. 2) When beeps, remove & add salt, red chilli powder & lemon juice & serve.	
		For	0.2 kg	0.3 kg	0.4 kg			0.5 kg
		Shakarkandi (peeled & sliced)	200 g	300 g	400 g			500 g
		Salt, red chilli powder & lemon juice	As per taste					

In the following example I will show you how to cook 0.3kg of defrost veg.

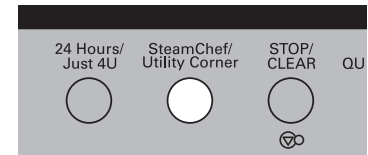


Utility Corner menus are programmed.
Utility Corner allows you to cook most of
your favorite food quickly by selecting the
food type and the weight of the food.

Press **STOP/CLEAR**.

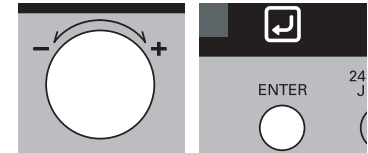


Press **Utility Corner**.



Turn **DIAL** knob until display shows "UC 3".

Press **ENTER** for category confirmation.

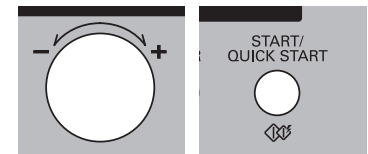
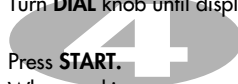


Turn **DIAL** knob until display shows "0.30kg".

Press **START**.

When cooking you can turn **DIAL** to increase or decrease cooking time.

After cooking, you must wear gloves to take metal tray / contrainer out of oven since it is very hot.



Body Care (bC)

Menu		Weight Limit / Ingredients		Utensil	Method
bC 1	Body Massage oil	0.20 kg		MWS glass bowl	1) In a MWS glass bowl put all the ingredients. Select menu & press start. Remove when it gives beep. Keep for 2 hours. Strain & store in a glass jar.
		Garlic	10 pods		
		Ajwain	¹ / ₂ tsp		
		Cloves	2-3 No.		
		Almonds	3-4 No.		
		Mustard Oil	1 cup		

Utility corner (UC)

Menu		Weight Limit / Ingredients	Utensil	Method
UC 1	Keep warm	0.30 kg	MWS bowl	1) Any cooked food with cover (rice, dal, subzi, halwa, upma etc.). Select menu & press start.
UC 2	Steam Clean	0.30 kg	MWS bowl	1) Take water in a MWS bowl, add vinegar & lemon juice in it. Select menu & press start.
UC 3	Defrost Veg	0.20 - 0.50 kg	MWS bowl + * Solo cooking kit	Veg -(Paneer, green peas, sweet corn etc.) 1) Take vegetables in a MWS bowl. Select menu & weight & press start.
UC 4	Defrost Non-veg	0.50 - 1.00 kg	MWS bowl + * Solo cooking kit	Non-veg- (Chicken, mutton) 1) Take in a MWS bowl, select menu & weight & press start.
UC 5	De-humidification	0.30 kg	MWS bowl	Namkeen, biscuits, papad, bhujia, wafers etc. 1) In a MWS bowl add the food to be dehumidified. Select menu & press start.
UC 6	Light Disinfect	0.10 kg	MWS glass utensil or Empty cavity	<i>The oven has a special function which allows you to sterilize the Microwave safe glass utensils thereby giving a hygienic & clean cavity.</i> 1) Sterilize the Microwave safe glass utensil: Keep the utensil & select menu & press start. 2) Clean the cavity: Keep the cavity empty & select menu & press start. When time ends (beeps), clean the cavity with a damp cloth. Note: The Light Disinfect does not disinfect the food, so do not put the food in the utensils.

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Fermentation (FE)

Menu		Weight Limit / Ingredients		Utensil	Method
FE 1	Pizza base	0.20 kg		Low rack + Multi Cook Tawa	1) In a bowl add maida, yeast, salt and sugar. Mix well, add water and make a soft dough. Keep for half hour. Roll a roti, prick with a fork and rest for 5 mins. Select menu and press start. 2) When beeps, keep the pizza base on tawa & on low rack. Press start. Remove when it gives a beep.
		Maida	200 g		
		Yeast	1 tbsp		
		Salt	1/2 tsp		
		Sugar	1 tsp		
		Water	As required		
FE 2	Yoghurt	0.30 kg		Low rack + MWS glass bowl	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 put the bowl in low rack. Press start. Remove and cool. Refrigerate it.
		Milk	300 ml		
		Curd	2 tbsp		
		Sugar	3 tbsp		
		Pink food colour	1/4 tsp		
		Strawberry essence	1/4 tsp		
FE 3	Masala Paneer	0.50 kg		MWS glass bowl + * Solo cooking kit	1) In MWS glass bowl add milk. Select menu and press start. 2) When it gives a beep, remove and add curd, coriander and jeera. Press start. When beeps, remove and strain and press in a muslin cloth.
		Milk	500 ml		
		Curd	2 tbsp		
		Coriander	1 tbsp		
		Jeera	1 tsp		
FE 4	Yeast Dough	0.25 kg		MWS glass bowl + * Solo cooking kit	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.
		Maida	250 g		
		Yeast	1 tbsp		
		Salt	1/2 tsp		
		Sugar	1 tsp		
		Water	As required		

* Solo cooking kit : For efficient cooking place the utensil on solo cooking kit.

Micro Power Cooking

In the following example I will show you how to cook some food on 600W power for 5 minutes and 30 seconds.

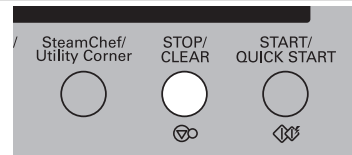


Your oven has five microwave Power settings. High power is automatically selected and turning of dial will select a different power level.

POWER	
HIGH	900 W
MEDIUM HIGH	600 W
MEDIUM	360 W
DEFROST/ MEDIUM LOW	180 W
LOW	90 W

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

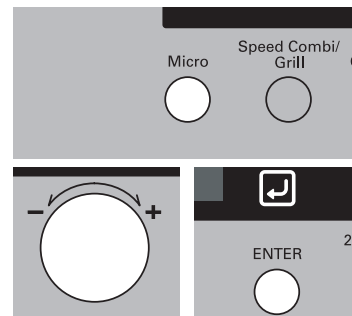
Press **STOP/CLEAR**.



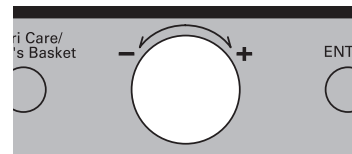
Press **Micro** once to select microwave mode.

Turn **DIAL** knob until display shows "600W".

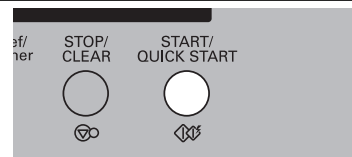
Press **ENTER** for power confirmation.



Turn **DIAL** knob until display shows "5:30".

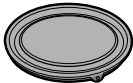


Press **START**.



Micro Power Level

*This 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 oven.*

POWER LEVEL	OUTPUT	USE	ACCESSORY
HIGH	900W	* Boil Water * Brown minced beef * Cook poultry pieces, fish, vegetables * Cook tender cuts of meat	 
MEDIUM HIGH	600W	* All reheating * Roast meat and poultry * Cook mushrooms and shellfish * Cook foods containing cheese and eggs	
MEDIUM	360W	* Bake cakes and scones * Prepare eggs * Cook custard * Prepare rice, soup	
DEFROST/ MEDIUM LOW	180W	* All thawing * Melt butter and chocolate * Cook less tender cuts of meat	
LOW	90W	* Soften butter & cheese * Soften ice cream * Raise yeast dough	

Two stage Cooking

In the following example I will show you how to cook some food in two stages. The first stages will cook your food for 11 minutes on HIGH(900W); the second will cook for 35 minutes on 360W.



During two stage cooking the oven door can be opened and food checked. Close the oven door and press **START** and the cooking stage will continue.

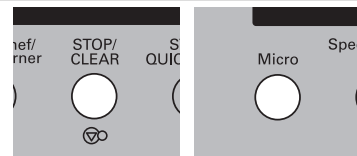
At the end of stage1 , BEEP sounds and stage 2 commences.

Should you wish to clear the programme press **STOP/CLEAR** twice.

Press **STOP/CLEAR**.

Set the power and the cooking time for **stage1**.

Press **Micro** once to select microwave mode.



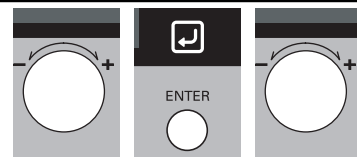
Turn **DIAL** knob until display shows "900W".

Press **ENTER** for power confirmation.

Turn **DIAL** knob until display shows "11:00".

Set the power and the cooking time for **stage2**.

Press **Micro** once to select microwave mode.



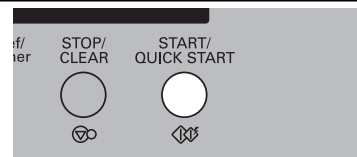
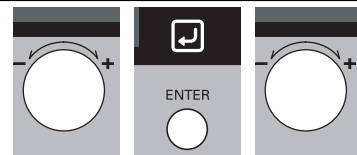
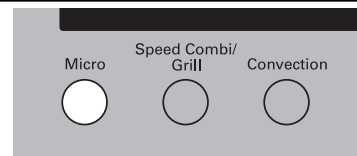
Turn **DIAL** knob until display shows "360W".

Press **ENTER** for power confirmation.

Turn **DIAL** knob until display shows "35:00".

Press **START**.

When cooking you can turn **DIAL** to increase or decrease cooking time.



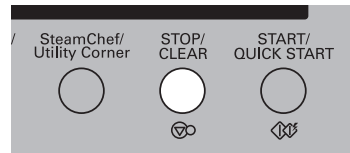
Quick Start

In the following example I will show you how to set 2 minutes of cooking on high power(900W).



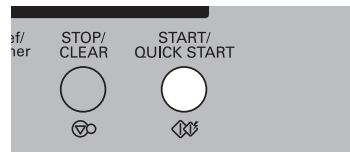
The **Quick Start** feature allows you to set 30 seconds intervals of HIGH power(900W) cooking with pressing of the **QUICK START** button.

Press **STOP/CLEAR**.



Press **QUICK START** four times to select 2 minutes on HIGH power (900W).

Your oven will start before you have finished the fourth press.



More or Less Cooking

In the following example I will show you how to change the preset Indian Rasoi programmes for a longer or shorter cooking time.

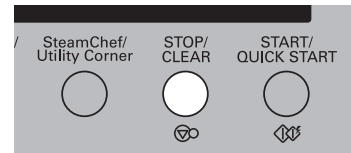


If you find that your food is over or undercooked when using the Indian Rasoi programme, you can increase or decrease cooking time by turning the **DIAL** knob.

You can lengthen or shorten the cooking time(except defrost mode) at any point by turning the **DIAL** knob.

Cooking time	Increases or Decreases time
0~3 min.	10 Sec.
3~20 min.	30 Sec.
20~30 min.	1 Min.
30~90 min.	5 Min.

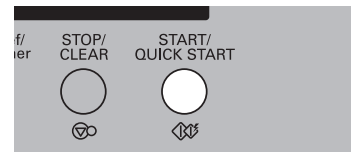
Press **STOP/CLEAR**.



Set the required **Indian Rasoi** programme.

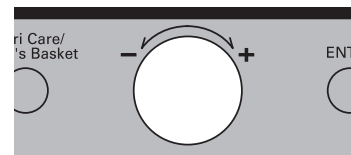
*See Indian Rasoi Select weight of food.

Press **START**.



Turn **DIAL** knob.

The cooking time will increase or decrease.



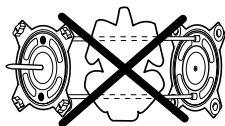
Rotisserie

Installation & Cooking

In the following example I will show you how to cook 1 kg of murg tandoori (tC 2).



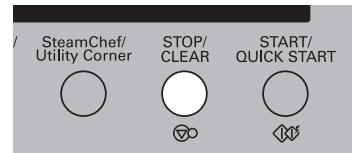
Don't hold the chicken vertically while blacing it inside the rotisserie. (as show in the picture)



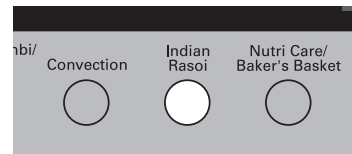
Tie the chicken's feet, wings and body with a cotton thread before cooking whole chicken as show in the picture.



Press **STOP/CLEAR**.

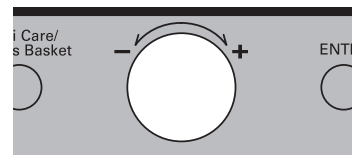


Press **Indian Rasoi**.

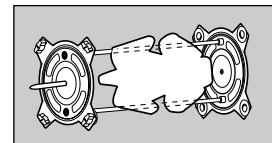
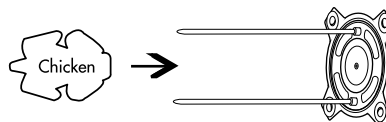


Turn **DIAL** knob until display shows "tC 2".

The display shows "1.00 kg".



Prepare foods with the rotisserie.



Rotisserie

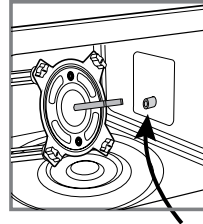
Installation & Cooking



To Clean ROTISSERIE & METAL TRAY

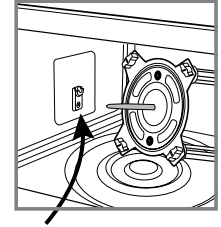
When cooking is completed, separate the ROTISSERIE from the food. Take care when handling ROTISSERIE, metal tray and food stuff as it is very hot. During cooking it is normal for the ROTISSERIE & metal tray to be stained from the food. Simply clean the ROTISSERIE & metal tray with a warm soapy water and a soft cloth. If the ROTISSERIE & metal tray remain stained after washing, soak utensils in hot soapy water for a few minutes. Do not use metal scouring pads. They will scratch the surface .

Insert the shaft of right plate into the shaft of motor.



The shaft of motor

Put the shaft of left plate on the holder of rotisserie.



The holder of rotisserie

Press **START**.

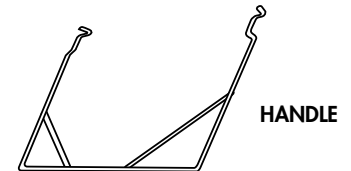
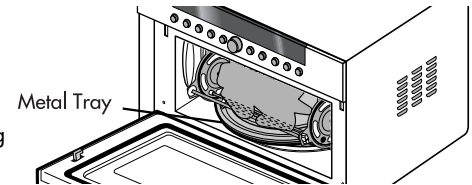
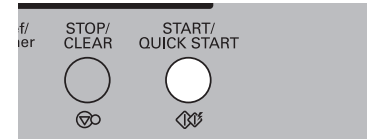
After cooking hold the rotisserie bar of both side with the handle and lift up the left end lightly and pull out from the right end.

NOTE:

1. The rotisserie cooking is convenient for grilling of meat and poultry. All the surface of the food will become even brown without overturning.
2. The rotisserie cooking can be used in Grill mode, Convection mode.
3. The rotisserie bar is used for rotisserie cooking only. After rotisserie cooking is finished remove the rotisserie bar and store with other accessories.

CAUTION

1. **DO NOT USE THE ROTISSERIE WITH NO LOAD, IT WILL DAMAGE THE OVEN.**
2. **AFTER COOKING, THE METAL TRAY WILL BECOME EXTREMELY HOT.**
3. It is recommended to remove the grease from the turntable every time before cooking. Hot grease on the turntable may cause smoke.



Rotisserie

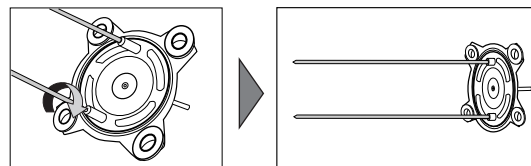
Assembly



CAUTION

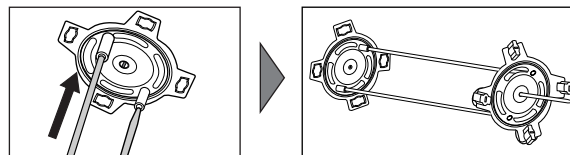
Rotisserie is not a toy.
Keep the Rotisserie away
from the child.

Screw the barbecue bars into the right plate.



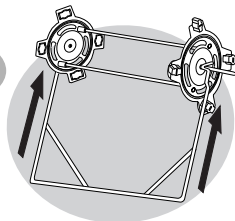
Screw the barbecue bar clockwise
into the right plate

Assemble the left plate

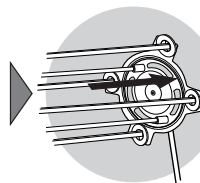


Push barbecue bars into left plate.

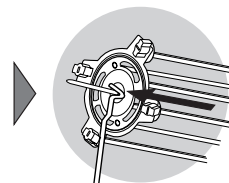
Assemble skewers



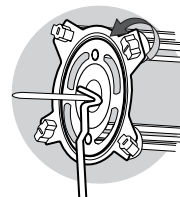
Install the handle on the
rotisserie.



Insert the pointed edge of
the skewer into hole on
the right plate.



Insert the other edge
of the skewer into a
hole on the left plate.



Turn it counterclockwise until
it's fixed. Repeat 4 times until
rotisserie is assembled.

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.

- 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 use the oven for the purpose of dehumidification. It can be the cause of serious damage of safety. (ex. Operating the microwave oven with the wet newspapers, clothes, toys, pet or portable electric devices, etc.)
- 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

- 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.
- 36 The microwave oven must be operated with the decorative door open.

- 37 This connection may be achieved by having the plug accessible or by incorporation a switch in the fixed wiring in accordance with the wiring rules.
- 38 Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

-  **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.
-  **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
-  **WARNING:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Microwave-safe

Utensils

Never use metal or metal trimmed utensils in using microwave function

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 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 using microwave function. Place the utensil in question next to a glass bowl filled with water in using microwave function. 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 using microwave function. You probably have many items on hand in your kitchen right now that can be used as cooking equipment in using microwave function. 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 using microwave function, 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 using microwave function.

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 using microwave function, 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 using microwave function, 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 using microwave function.

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 function 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 undercooked 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. Food 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 an 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 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 metal 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 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 any steam cleaner.

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
Relay is failed

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 button on the Control Panel is touched?

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

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

- A Yes Never run it empty or without the metal 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 cook popcorn in this 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 this 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.

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

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 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

		MP9889FCR
Power Input		230 V~ 50 Hz
Output		900 W (IEC60705 rating standard)
Microwave Frequency		2450 MHz
Outside Dimension		527 mm(W) X 392 mm(H) X 480 mm(D)
Power Consumption	Microwave	1650 watt
	Grill	max. 1600 watt
	Combination	max. 2350 watt
	Convection	2300 watt

Name & address of importer

LG Electronics India Pvt Ltd
Surajpur-Kasna Road, Greater Noida, INDIA

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 LGEIL . 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. Incase 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 LGEIL alone. In case the replacement of the entire unit is being made, (subject to the sole discretion of LGEIL, 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. : _____

DEALER NAME & ADDRESS

TEL. : _____

Customer's Signature

Dealer's Signature

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 lightening 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 LGEIL has it's branch office shall have the jurisdiction for setting any claims, disputes under the warranty.

<u>BRANCH</u>	<u>BRANCH OFFICE ADDRESS</u>
Ahmedabad	LGEIL, 233-234, Platinum Plaza, Judges Bungalow Road, Bodakdev Road, Ahmedabad - 51. Tel-0794000012-17
Asansol	LGEIL, Block-E, 1st Floor, P C Chattarjee Market, Rambandhu Tala, GT Road (E) Asansol-713303. Tel-0341-3292009, 3292010, 3092009.
Aurangabad	LGEIL, 302 CIDCO No 3, Opp Hotel Ramgiri, Jalna Road, Aurangabad - 431003. Tel. : 5625705, 2474055, 3295436, 3295437, 3295438, 3095438.
Bangalore	LGEIL, 93, TKN Mansion, Ground Flr, KH Road, Bangalore- 560027 Tel. : 08041145145, 41144750, 41144751, 30910754, 30910753,
Bhopal	13 A Vignes Warehouseing Corporation, Sector-G Govindpura Industrial Area J K Road Bhopal. Tel. :0755-4262847, 4260717, 4229861, 4262848, 3092938, 3959804.
Bhubaneshwar	LGEIL, Plot No.02, 1st Flr.,Bapuji Nagar, Bhubaneshwar- 751009. Tel. : 0674-2521340, 2534280, 3966525, 3966526
Calcutta	LGEIL, 1, Ho-Chi-Min-Sarani, 6th Floor, Metro Towers, Calcutta-70007. Tel. : 033-22883250, 53,54,51, 30946125
Chandigarh	LGEIL, SCO No. 5 II nd Floor Madhya Marg Sector-26, Chandigarh.-160002. Tel. : 0172-508738/90, 3959595, 3959596
Chennai	LGEIL, AA11, 2nd Avenue, Fatima Tower, Anna Nagar West, Chennai-600040. Tel. : 044-65510500-04, 26203506, 30924478, 30924479
Cochin	LGEIL, 40/1270, Vasudeva Buildings, T.D.Road ,Ernakulam Cochin-682011. Tel. : 084-2369743, 2370744, 4027444, 4027555
Coimbatore	LGEIL, 250a, Sangapur Main Road, Kannappa Nagar, Coimbatore-641027. Tel. : 0422-2332197, 2332195, 3094613, 3094573
DES& DEE	LGEIL, A-27, Mohan Co-operative, Industrial Estate, New Delhi. Tel. : 011-2699142/13, 30989665, 30989279, 30989280, 30989366-67, 30989283, 30989278, 30989321.
DEN & DEW	LGEIL, 3RD FLOOR, M.N MALL, NEAR M2K (ROHINI), SECTOR -3 ROHINI NEW DELHI-85.. Tel. : 987002340, 9873002339, 42091400.
Dehradun	LGEIL, M - 22, Mobbewala, Tata Commercial Compound, Dehradun Saharanpur Road, Dehradun. . Tel. : 0135-2644213/283, 3293412, 3293411.
Goa	LGEIL, Plot No-D-3&D-4, Rego Baug, Alto Santacruz, Bambolim, Goa-403.. Tel. : 0832-3294955, 3294956, 3294759.
Gurgaon	LGEIL, II nd Flr, A Block, Centre Point Bldg, Sushant Lok , PH-II, Gurgaon-122001.. Tel. : 0124-407461, 62, 63, 395000, 3099959
Ghaziabad	LGEIL, ,J-10, RDC Rajnagar Ghaziabad - 201001.. Tel. : 0120-98113543152, 53/64/65, 9811354266, 3943465.
Guwahati	LGEIL, Shantiner Bhawan, C K Aggarwal Path, Chenikurthi, Guwahati-781003.. Tel. : 0361-2663895, 2666958, 26665983, 2664993, 2665984
Hyderabad	LGEIL, K/1/1, IDA, Uppal, Hyderabad -500004. . Tel. : 040-27207504/0506, 30921140.
Hubli	LGEIL, 603/1B, Ravi Nagar Road, Behind Renuka Petrol Pump, Gokul Road, Hubli-580030. . Tel. : 0836-2337251, 52, 309074, 3090751
Indore	LGEIL, 3rd flr., 304 Bansi Trade Centre, 581/5 M.G.Road, Indore-452003. Tel: 0371-4065523/24, 3956060, 3956065
Jaipur	LGEIL, B-71, Sahakar Marg, Lal Kothi Scheme, Jaipur-302015. Tel: 0141-2741553, 2742639, 5205392, 5113028
Jalandhar	LGEIL, Village Khajurda, Near Hawali Restaurant Jalandhar, Phagwara Highway ,G T Road, Jalandhar. Tel: 0181-502667/68
Jammu	LGEIL, Plot No.-52, Yard No. 6, Transport Nagar, Narwal, Jammu-180006. Tel: 0919-2477420, 2477419, 2473384, 2474574 (103)
Jodhpur	LGEIL, 22(1-A)/21(2-B)/2, RIICO Heavy Industrial area, Jodhpur - 342003. Tel: 0919-2477420, 2477419, 2473384, 2474574 (103)
Kundli	LGEIL, Sunshine Enterprises, Sunder Cold Storage, Gt Karnal Road, Kundli-Sonapat. Tel: 0130-2219201, 2219202, 03
Kozhikode	LGEIL, 11 / 434, Eranhikkal Bldgs, Cherooty Road, Kozhikhode- 673001 Kerala. Tel: 0495-2366755, 2366756, 2366678, 3255568
Lucknow	LGEIL, B- 537, Hari Kunji, Keshav Nagar, Sitapur Road Lukhnow -226020. Tel: 0522-2757538, /39/59, 2759121, 3951507/8/9
Ludhiana	LGEIL, Village Jhande, Near Badawal Railway Station, Opp ferozpur Road Ludhiana. Tel: 0161-284412-21
Mumbai(N & S)	LGEIL, Trade Star, 4th Floor, A Wing, J.B Nagar, Andheri Kurla Road, Andheri (E) Mumbai-400059 Tel: 022-28352882-2887, 28352889 (Fax)
Nagpur	LGEIL, 5a, Road No.13, Behind Mstrc Workshop, MIDC Hinga, Nagpur-440016 Tel: 07104 235120, 235122, 234401
Patna	LGEIL, Sumitra Sadan IInd Flr, West Boring Road Crossing Patna- 800001. Tel: 0612-2204845, 3298714, 3299156, 3298714
Pune	LGEIL, Plot A-5 MIDC, Ranjan Gaon, Tahseel Shirur Distt.-Pune. Tel: 020-56030100/ 732/33/ 34/ 35, 30922960, 30967366, 30915833
Raipur	LGEIL, Nathani Compound, Near Gurudwara, Shyam Nagar, Katora Talab, Raipur(C.G) Tel 0771-4037470, 4053171, 4048745, 3259708, 3959707
Ranchi	LGEIL, 402, Commerce Tower, Opp. Gel Church Complex, Main Road, Ranchi Tel: 0651-3290426, 2331815, 3090426
Surat	LGEIL, 1001-1004, Ascon Plaza, IInd Flr, Anand Mahal Road, Behind Bhulka Bhavan School, Adajan, Surat-395009. Tel: 0261-2730982, 3954419
Thane	LGEIL, Gali Shop No 6-9, S-2 Golden Park Complex Hardas Nagar LBS Marg Panchpakhadi Thane(West)-400602. Tel: 02522-25472633/2637
Varanasi	LGEIL, Pama Complex ,DLW,Lahartara Road, Shivdaspur, Manduadih, Varanasi UP-221002. Tel: 05422373432/ 37/36, 3091774
Vijaywada	LGEIL, Door No 32-2/1-7, Ratnamamba Street, Prajasakti Nagar, Vijaywada - 520010, Andhra Pradesh. Tel: 0866-24872831/485/484
Warangal	LGEIL, HOUSE NO. 1-8-598/1 FIRST FLOOR, BESIDE HDFC BANK NAKKALGUTTA, HANAMAKONDA-506001 (WARANGAL) Tel:2551453

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