LG
Life's Good

OWNER'S MANUAL

LIGHT OVEN "SolarDOM™"

Please read this owner's manual thoroughly before operating.

MA3882PQ

MFL34672305

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 was 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.

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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.

intellocook™

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 create microwave energy.

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

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

A very safe appliance

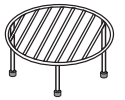
Your oven, SolarDOM, is one of the safest of all home appliances. When the door is opened, the oven automatically stops producing microwaves. Microwave energy is converted completely to heat when it enters food, leaving no "left over" energy to harm you when you eat your food.

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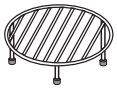
Unpacking & Installing

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.



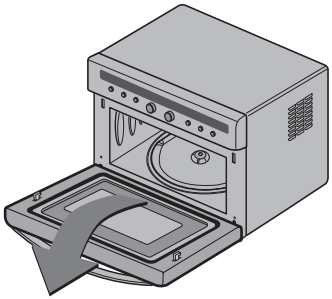
HIGH RACK
(For grill mode)

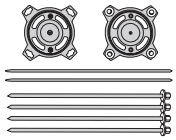


LOW RACK
(For microwave and convection mode)

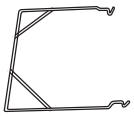


METAL TRAY





ROTISSERIE



HANDLE

STEAMER



STEAM COVER



STEAM PLATE



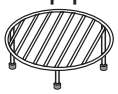
STEAM WATER BOWL (CRISP TRAY)

For papad making



GLASS PLATE

+



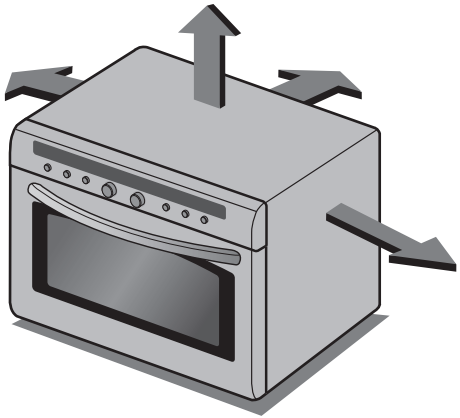
LOW RACK (With Plastic Legs)

=



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.

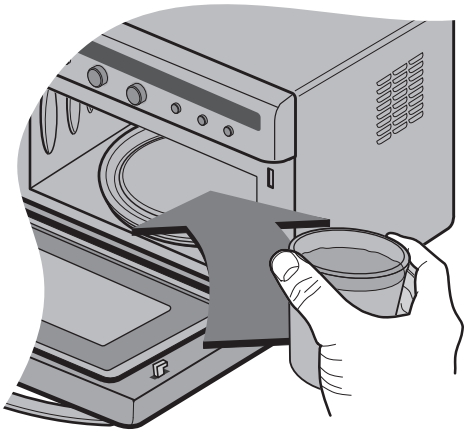


*** THIS OVEN SHOULD NOT BE USED FOR COMMERCIAL CATERING PURPOSES.**

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 300ml (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 48.



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



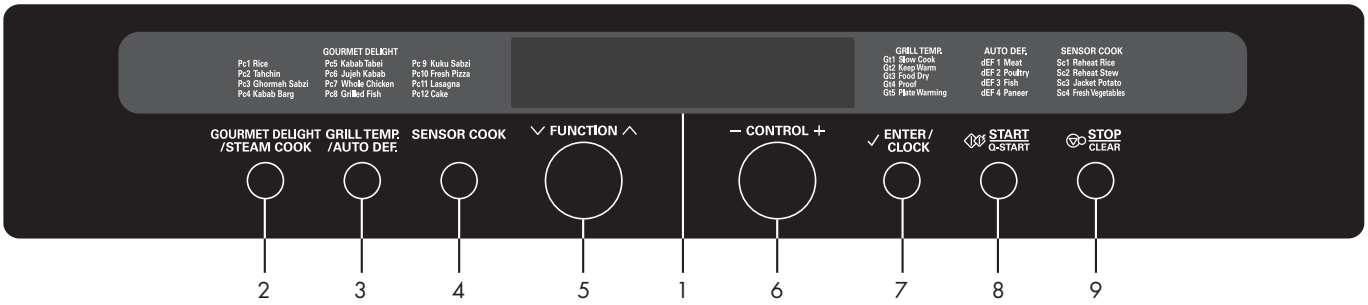
7 The **DISPLAY** will count down from 30 seconds. When it reaches 0 it will sound BEEPS. Open the oven door and test the temperature of the water. If your oven is operating the water should be warm. **Be careful when removing the container it may be hot.**



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. **DISPLAY WINDOW:** You can show mode function, time of day, cooking time, power level and cooking categories.
2. **GOURMET DELIGHT/STEAM COOK:**
   - **GOURMET DELIGHT:** Gourmet delight allows you to cook most of your favorite food quickly by selecting the food type and the weight of the food.
   - **STEAM COOK:** Steam cook allows you to cook most of your favorite food quickly by selecting the food type and the weight of the food.
3. **GRILL TEMP./AUTO DEF.:**
   - **GRILL TEMP.:** Refer to page 32~34 (Grill temp control guide).
   - **AUTO DEF.:** You can select the food type and the weight of the food.
4. **SENSOR COOK:** The oven automatically adjusts the cooking time to various and amounts of food.
5. **FUNCTION DIAL:** You can select the operating function.
6. **CONTROL DIAL:**
   - You can set cooking time, temperature, weight and cooking categories.
   - You can lengthen or shorten the cooking time at any point by turning the dial knob(except defrost mode).
7. **ENTER/CLOCK:** You can determine the selected cooking category, microwave power level or temperature and you can set the time of day.
8. **START/Q-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.
9. **STOP/CLEAR:** You can stop over and clear all entries except time of day.

Setting the Clock

In the following example I will show you how to set the time for 14:35 when using the 24 clock.
Make sure that you have removed all packaging from your oven.



NOTE: Information Blink

For mode setting, blink will be guide to next step.

When your oven is plugged in for the first time or when power resumes after a power cut, a '12:00' will be shown in the display; you will have to reset the clock.

If the clock (or display) shows any strange looking symbols, unplug your oven from the electrical socket and plug it back in and reset the clock.

1

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

Press **STOP/CLEAR.**



2

Press **ENTER/CLOCK** once.



3

Turn **CONTROL** dial knob until display shows "14:00".

Press **ENTER/CLOCK** for hour confirmation.



4

Turn **CONTROL** dial knob until display shows "14:35".

Press **ENTER/CLOCK.**
The clock starts counting.



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.

1 Press **STOP/CLEAR.**

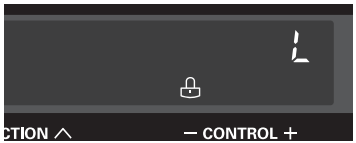


2 Press and hold **STOP/CLEAR** until "**L**" and 🔒 appears on the display and BEEP sounds.
The **CHILD LOCK** is now set.

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



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



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



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 **START/Q-START** button.

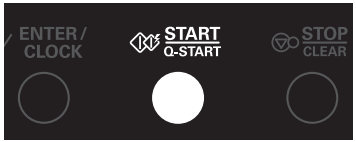
Don't Use



1 Press **STOP/CLEAR.**



2 Press **START/Q-START** four times to select 2 minutes on HIGH power(900W).
Your oven will start before you have finished the fourth press.





Your oven has five microwave Power settings. High power is automatically selected and turning of the 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

Don't Use



1

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

Press **STOP/CLEAR.**



2

Turn **FUNCTION** dial to select micro (≋).

Press **ENTER/CLOCK** for micro confirmation.



3

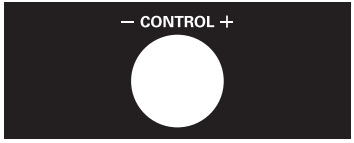
Turn **CONTROL** dial knob until display shows "600W".

Press **ENTER/CLOCK** for power confirmation.



4

Turn **CONTROL** dial knob until display shows "5:30".



5

Press **START/Q-START.**

When cooking you can increase or decrease cooking time by turning **CONTROL** dial.



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

ACCESSORY

Low Rack



For papad making



GLASS PLATE | LOW RACK (With Plastic Legs) | Only for Micro Mode

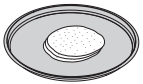
Procedure:

Roasted Papad

1) Keep the glass tray on low rack.

2) Place the papad at the centre of the glass tray (As shown in above pic). Microwave at 100% power level for 1 min.

Multiple Papads



* Place Multiple papads one over another as shown in the pic.

* Note – The cooking time may vary –
  a. As per the composition of the papad material.
  b. As per the quantity of papad used.

In the following example I will show you how to use the Grill-1 to cook some foods 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.



1 Press **STOP/CLEAR.**



2 Turn **FUNCTION** dial to select grill (〰).

Press **ENTER/CLOCK** for grill confirmation.



3 Turn **CONTROL** dial knob until display shows "Gr-1".

Press **ENTER/CLOCK** for category confirmation.



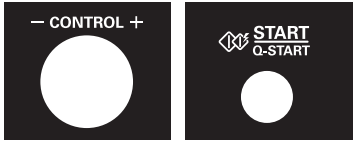
Category	Display	Heater Operating
Grill-1	Gr-1	Upper Heater(1550W)
Grill-2	Gr-2	Upper Heater(1100W)
Grill-3	Gr-3	Lower Heater(700W)

4 Turn **CONTROL** dial knob until display shows "12:30".

Press **START/Q-START.**

When cooking you can increase or decrease cooking time by turning **CONTROL** dial.

After cooking you must wear gloves and container to take metal tray out oven, because metal tray is very hot.



Convection
Cooking

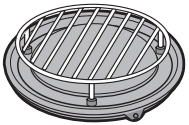
In the following example I will show you how to use the convection mode to cook some foods for 50 minutes at 220°C temperature.

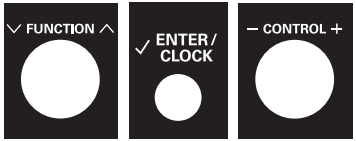
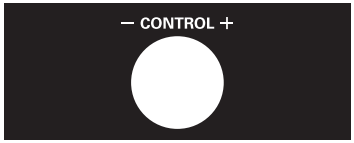
The convection oven has a temperature range.(100~230°C)

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

Once it has reached the 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 set your oven to start cooking.

The low rack must be used during convection cooking.



1. To Preheat	**2. To Cook**	
1 Press **STOP/CLEAR.**	1 Press **STOP/CLEAR.**	
2 Turn **FUNCTION** dial to select convection mode ( ). Press **ENTER/CLOCK** for convection confirmation. Turn **CONTROL** dial knob until display shows "220°C".	2 Turn **FUNCTION** dial to select convection mode ( ). Press **ENTER/CLOCK** for convection confirmation. Turn **CONTROL** dial knob until display shows "220°C".	
	3 Press **ENTER/CLOCK** for temp. confirmation.	
	4 Turn **CONTROL** dial knob until display shows "50:00".	
3 Press **START/Q-START.** Display shows "Pr-H".	5 Press **START/Q-START.** ***After cooking you must wear gloves to take metal tray / container out of oven since its hot.***	

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

Speed combi Cooking



Speed Combi (Co-1, 2, 3)

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 the 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 + Lower heater) + Microwave power
Co-5	5	Convection + Microwave power

* Grill mode: Refer to page 13

1 Press **STOP/CLEAR.**



2 Turn **FUNCTION** dial speed combi ( ) to select grill combination mode(Co-1, 2, 3).

Press **ENTER/CLOCK** for speed combi confirmation.



3 Turn **CONTROL** dial knob until display shows "Co-1".

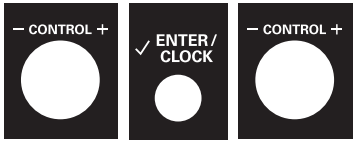
Press **ENTER/CLOCK** for grill-1 confirmation.



4 Turn **CONTROL** dial knob until display shows "360W".

Press **ENTER/CLOCK** for power confirmation.

Turn **CONTROL** dial knob until display shows "25:00".



5 Press **START/Q-START.**
When cooking you can increase or decrease cooking time by turning **CONTROL** dial.
After cooking you must wear gloves to take metal tray / container out of oven since its 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 + Lower heater) + Microwave power
Co-5	5	Convection + Microwave power

1 Press **STOP/CLEAR.**



2 Turn **FUNCTION** dial speed combi ( ) to select speed combination mode (Co-4).

Press **ENTER/CLOCK** for speed combi confirmation.

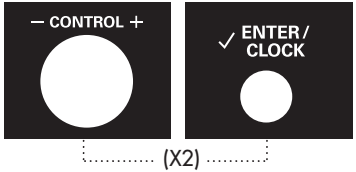


3 Turn **CONTROL** dial knob until display shows "Co-4".

Press **ENTER/CLOCK** for speed combi confirmation.

Turn **CONTROL** dial knob until display shows "200°C".

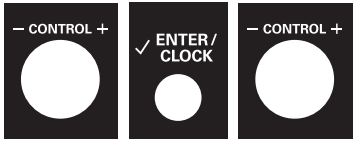
Press **ENTER/CLOCK** for temp. confirmation.



4 Turn **CONTROL** dial knob until display shows "360W".

Press **ENTER/CLOCK** for power confirmation.

Turn **CONTROL** dial knob until display shows "25:00".



5 Press **START/Q-START.**
When cooking you can increase or decrease cooking time by turning **CONTROL** dial.
After cooking you must wear gloves to take metal tray / container out of oven since its hot.



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 Cooking



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 + Lower heater) + Microwave power
Co-5	5	Convection + Microwave power

1 Press **STOP/CLEAR.**



2 Turn **FUNCTION** dial speed combi ( ) to select convection combination mode(Co-5).

Press **ENTER/CLOCK** for speed combi confirmation.



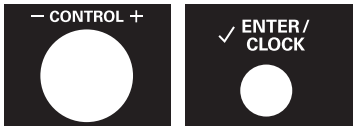
3 Turn **CONTROL** dial knob until display shows "Co-5".

Press **ENTER/CLOCK** for convection confirmation.



4 Turn **CONTROL** dial knob until display shows "200°C".

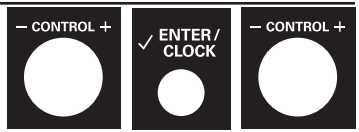
Press **ENTER/CLOCK** for temp. confirmation.



5 Turn **CONTROL** dial knob until display shows "360W".

Press **ENTER/CLOCK** for power confirmation.

Turn **CONTROL** dial knob until display shows "25:00".



6 Press **START/Q-START.**
When cooking you can increase or decrease cooking time by turning **CONTROL** dial.

After cooking you must wear gloves to take metal tray / container out of oven since its hot.



Gourmet delight

In the following example I will show you how to cook 0.4kg of Fresh Pizza(Pc 10).



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

1 Press **STOP/CLEAR.**



2 Press **GOURMET DELIGHT/STEAM COOK** once ( ).



3 Turn **CONTROL** dial knob until display shows "Pc 10".

Press **ENTER/CLOCK** for category confirmation.

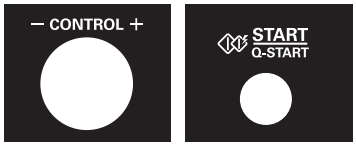


4 Turn **CONTROL** dial knob until display shows "0.40kg".

Press **START/Q-START.**

When cooking you can increase or decrease cooking time by turning **CONTROL** dial.

After cooking you must wear gloves to take metal tray / container out of oven since its hot.



GOURMET DELIGHT GUIDE

<table>
<tr><th colspan="2">Category</th><th>Weight Limit</th><th>Utensil</th><th>Food Temp.</th><th>Instructions</th></tr>
<tr><td>Pc 1</td><td>Rice</td><td>0.10-0.40kg</td><td>Microwave-safe bowl (deep glass pot) on the Low rack on the Metal tray</td><td>Room</td><td>
<table>
<tr><td>Rice</td><td>0.1kg</td><td>0.2kg</td><td>0.3kg</td><td>0.4kg</td></tr>
<tr><td>Water</td><td>250ml</td><td>500ml</td><td>750ml</td><td>1000ml</td></tr>
<tr><td>Oil (liquid)</td><td>1 Tablespoon</td><td colspan="2">2 Tablespoons</td><td>3 Tablespoons</td></tr>
<tr><td>Salt</td><td colspan="4">To taste</td></tr>
</table>
1. Wash the rice and throw away additional water. First, add the rice, water, salt and liquid oil into a deep glass pot and mix them.
2. Do not cover to vaporize whole water. Place the pot on the low rack on the metal tray.
3. Choose the menu and weight, press start.
4. When BEEP, stir the rice and cover with a lid. Press the start to continue cooking.
5. After cooking, stir and stand covered for 5-10 minutes if needed.
</td></tr>
<tr><td>Pc 2</td><td>Tahchin</td><td>0.80kg</td><td>Crisp tray with steam cover on the Low rack on the Metal tray</td><td>Room</td><td>
Ingredients
800g cooked basmati rice
200g yogurt
5 tablespoons saffron water
2 egg yolks
2 whole eggs
2 tablespoons oil
Dried cranberries and sliced almond
1. Combine all ingredients without dried cranberries and sliced almond in a large mixing bowl and stir well.
2. Place half of mixture on the crisp tray.
3. Put a dried cranberries and sliced almond on the mixture.
4. Put the remained mixture and cover with steam cover.
5. Place the crisp tray on the low rack on the metal tray.
6. Choose the menu and press start.
</td></tr>
</table>

Category		Weight Limit	Utensil	Food Temp.	Instructions
Pc 3	Ghormeh Sabzi		Microwave-safe bowl on the Low rack on the Metal tray	Room	**Ingredients** 350g fried sabzi (parsley, green onions, cilantro, spinach seasoned with dried fenugreek leaves) 250g chopped meat (Lamb) 150g cooked kidney beans 3 tablespoons fried onion 3 tablespoons oil 4 cups hot water 1 teaspoon pepper 1 teaspoon tumeric 4 dried lime 1. Put a chopped meat, fried onion, tumeric, pepper, oil and $1^{1}/_{2}$ cup hot water in a microwave-safe bowl. 2. Do not cover. Place the microwave-safe bowl on the low rack on the metal tray. Choose the menu and press start. 3. When 1^{st} BEEP, add $2^{1}/_{2}$ cups hot water and mix well. 4. Cover with lid and press start to continue cooking. 5. When 2^{nd} BEEP, add fried sabzi, cooked beans and dried lime. 6. Cover with lid and press start to continue cooking. 7. After cook, stir well.

<table>
<tr><th colspan="2">Category</th><th>Weight Limit</th><th>Utensil</th><th>Food Temp.</th><th>Instructions</th></tr>
<tr><td>Pc 4</td><td>Kabab Barg</td><td>0.20-0.80kg</td><td>Rotisserie
over the Metal tray</td><td>Refrigerated</td><td>Ingredients for marinade
2 onion juice
3 tablespoons olive oil
2 tablespoons saffron

1. Combine the ingredients of the marinade, cut meats (Lamb) under 1.5cm thickness each and marinate the meats for 3-4 hours.
2. Skewer the meat with the rotisserie bar. Note that the bar pass the center of pieces.
3. Insert the rotisserie bar into the rotisserie holder over the metal tray. (Refer to the Rotisserie cook for details on page 41-45.)
4. Choose the menu and weight, press start.</td></tr>
<tr><td>Pc 5</td><td>Kabab Tabei</td><td>0.20-0.50kg</td><td>Crisp tray
on the High rack
on the Metal tray</td><td>Refrigerated</td><td><table><tr><td>Minced meat (Lamb)</td><td>0.2kg</td><td>0.3kg</td><td>0.4kg</td><td>0.5kg</td></tr><tr><td>Grated onion</td><td>1 middle piece</td><td>1 big piece</td><td>2 middle pieces</td><td>2 big pieces</td></tr><tr><td>Salt</td><td colspan="4">To taste</td></tr></table>1. Mix the meat, onion and salt.
2. With the meat mixture, make balls about 5-6cm diameter.
3. Brush meat with oil. Place food on the crisp tray on the high rack on the metal tray.
4. Choose the menu and weight, press start. When BEEP, turn food over and press start to continue cooking.</td></tr>
</table>

Category		Weight Limit	Utensil	Food Temp.	Instructions
Pc 6	Jujeh Kabab	0.20-0.80kg	Rotisserie over the Metal tray	Refrigerated	**Ingredients for marinade** 1 grated onion 1/2 cup olive oil 1 teaspoon saffron 2 tablespoons lemon juice Salt and pepper to taste 1. Prepare chicken pieces as below. - Wings (bone-in) / Breasts (skinless, under 1.5cm thickness) 2. Combine the ingredients of the marinade, marinate the chicken pieces for 3-4 hours. 3. Skewer the pieces of chicken with the rotisserie bar. Note that the bar pass the center of pieces. 4. Insert the rotisserie bar into the rotisserie holder over the metal tray. (Refer to the Rotisserie cook for details on page 41-45). 5. Choose the menu and weight, press start.
Pc 7	Whole Chicken	0.80-1.50kg	Rotisserie over the Metal tray	Refrigerated	**Ingredients for marinade** 2 grated onion 3 tablespoons saffron water 5 tablespoons oil 1/2 cup lemon juice Salt and pepper to taste 1. Combine the ingredients of the marinade, marinate the chicken for 3-4 hours. 2. Skewer the chicken with the rotisserie bar. Note that the bar pass through the chicken completely. 3. Tie its feet, wings and body with a cotton thread and insert the bar into the rotisserie holder over the metal tray. (Refer to the Rotisserie cook for details on page 41-45). 4. Choose the menu and weight, press start. 5. After cooking, remove from the oven. Stand covered with aluminum foil for 5 minutes before serving.

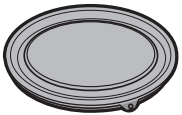
Category		Weight Limit	Utensil	Food Temp.	Instructions
Pc 8	Grilled Fish	0.20-0.80kg	High rack on the Metal tray	Refrigerated	**Ingredients for marinade** 2 sliced onion 2 tablespoons oil 2 tablespoons lemon juice Salt and pepper to taste 1. Combine the ingredients of the marinade, marinate the fish for 30 minutes. 2. Place food on the high rack on the metal tray. 3. Choose the menu and weight, press start. 4. When BEEP, turn food over and press start to continue cooking.
Pc 9	Kuku Sabzi	0.80kg	Crisp tray with Steam cover on the Low rack on the Metal tray at BEEP, remove the Cover	Room	**Ingredients** 450g of green vegetable 6 eggs 1 teaspoon baking powder 1/2 teaspoon tumeric 4 tablespoons oil salt and pepper to taste 1. Combine all ingredients in a large mixing bowl and stir well. 2. Place food on the greased crisp tray. Cover with steam cover. 3. Place the crisp tray on the low rack on the metal tray. 4. Choose the menu and weight, press start. 5. When BEEP, remove the cover and press start to continue cooking.

Category		Weight Limit	Utensil	Food Temp.	Instructions
Pc 10	Fresh Pizza	0.20-0.50kg	Metal tray	Room	For example of 0.4kg pizza **Ingredients** Dough : 120g all-purpose or bread flour 1 teaspoon active dry yeast 1/3 teaspoon salt 1 teaspoon sugar 70ml warm water 1 teaspoon extra-virgin olive oil plus a little for coating Topping : 3 tablespoons tomato sauce 30g sausage, sliced (chicken sausage) 1/2 onion, sliced 2 fresh mushrooms, sliced 1/2 fresh pepper 100g shredded Mozzarella cheese 1. Combine all ingredients in a large mixing bowl. 2. Knead with an electric mixer to make a smooth and elastic dough. 3. Roll dough out place the dough on the greased metal tray. 4. Spread pizza sauce. Top with toppings and cheese. 5. Choose the menu and weight press start.

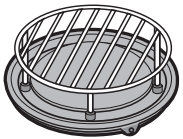
Category		Weight Limit	Utensil	Food Temp.	Instructions
Pc 11	Lasagna		26 X 17cm baking dish on the Low rack on the Metal tray	Room	**Ingredients** 9 lasagna sheets 500g spaghetti sauce 600g cheese sauce 300g grated mozzarella cheese 30g grated parmesan cheese 1. Cook lasagna sheets according to package directions and drain. 2. Spread about 125g spaghetti sauce in the 26 X 17cm baking dish. 3. Layer the 3 lasagna sheets, 300g cheese sauce, 125g spaghetti sauce and 100g mozzarella cheese. Repeat layering. 4. Finally layer the remained lasagna sheets, spread 125g spaghetti sauce, sprinkle with 100g mozzarella cheese and 30g parmesan cheese. 5. Place food on the low rack on the metal tray. 6. Choose the menu and press start. 7. After cooking, remove from the oven and stand for 10 minutes. *** Cheese sauce** 60g butter 50g all-purpose flour Pinch ground nutmeg 500ml milk 20g grated parmesan cheese Melt butter in a small saucepan. Add flour and nutmeg, stirring until smooth. Gradually add milk and stir until sauce boils and thickens. Reduce heat and add parmesan cheese. Stir until cheese melts well.

Category		Weight Limit	Utensil	Food Temp.	Instructions
Pc 12	Cake	0.50kg	23x13cm Loaf pan on the Low rack on the Metal tray	Room	**Ingredients** mixed cake powder 250g 2 eggs 100ml water or milk 30g oil (liquid) 1. Blend dry mix, eggs, water and oil in a large mixing bowl until moistened. 2. Pour the batter into a greased loaf pan. 3. Place food on the low rack on the metal tray. 4. Choose the menu and weight, press start.

< Metal Tray >



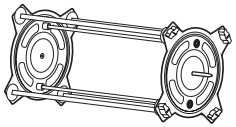
< Low Rack + Metal Tray >



< High Rack + Metal Tray >



< Rotisserie >





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.**

1 Press **STOP/CLEAR.**



2 Press **GOURMET DELIGHT/STEAM COOK** twice ( ).



3 Turn **CONTROL** dial knob until display shows "St 7".

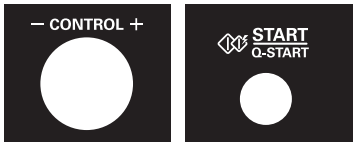
Press **ENTER/CLOCK** for category confirmation.



4 Turn **CONTROL** dial knob until display shows "0.60kg".

Press **START/Q-START.**

When cooking you can increase or decrease cooking time by turning **CONTROL** dial.



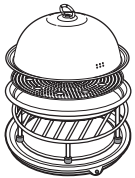
STEAM COOK GUIDE

Category		*Weight Limit*	*Utensil*	*Food Temp.*	*Instructions*
St 1	Vegetables (Small cut)	0.20-0.80kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Room	1. Clean vegetables and cut into similar sized pieces. 2. Pour 200ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place the prepared food on the steam plate in a single layer. Cover with the steam cover. 3. Place the steam water bowl in the center of the low rack on metal tray. 4. After steaming, stand for 1 minute in the oven. - Baby Carrot, Broccoli, Cauliflower, Zucchini, Spinach
St 2	Vegetables (Large cut)	0.20-0.80kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Room	1. Clean vegetables and cut into quarters. 2. Pour 200ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place the prepared food on the steam plate in a single layer. Cover with the steam cover. 3. Place the steam water bowl in the center of the low rack on metal tray. 4. After steaming, stand for 1 minute in the oven. - Cabbage, Potato
St 3	Green Beans	0.20-0.80kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Room	1. Clean vegetables and cut into appropriate sized pieces. 2. Pour 200ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place the prepared food on the steam plate in a single layer. Cover with the steam cover. 3. Place the steam water bowl in the center of the low rack on metal tray. 4. After steaming, stand for 1 minute in the oven.
St 4	Celery	0.20-0.80kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Room	1. Clean vegetables and cut into 3~5cm pieces. 2. Pour 200ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place the prepared food on the steam plate in a single layer. Cover with the steam cover. 3. Place the steam water bowl in the center of the low rack on metal tray. 4. After steaming, stand for 1 minute in the oven.

Category		Weight Limit	Utensil	Food Temp.	Instructions
St 5	Chicken Legs	0.20-0.80kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Refrigerated	1. Clean the food and season as desired. 2. Pour 200ml tap water into the steam water bowl. Place the steam plate on the steam tray. Place the prepared food on the steam plate in a single layer. Cover with the steam cover. 3. Place the steam water bowl in the center of the low rack on metal tray. 4. After steaming, stand for 1-2 minutes in the oven.
St 6	Shrimp	0.10-1.00kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Refrigerated	1. Clean the food and season as desired. 2. Pour 200ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place the prepared food on the steam plate in a single layer. Cover with the steam cover. 3. Place the steam water bowl in the center of the low rack on metal tray. 4. After steaming, stand for 1 minute in the oven.
St 7	Whole Fish	0.10-0.60kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Refrigerated	Same as above. (under 25cm length and 3cm thick)
St 8	Fish Fillet	0.10-0.60kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Refrigerated	Same as above. (under 2.5cm thick)
St 9	Chicken Breasts	0.20-0.60kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Refrigerated	Same as above.

Category		Weight Limit	Utensil	Food Temp.	Instructions
St 10	Eggs	2-9 eggs	Steam cover Steam plate Steam water bowl Low rack Metal tray	Refrigerated	1. Pour 200ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place the eggs on the steam plate. Cover with the steam cover. 2. Place the steam water bowl in the center of the low rack on metal tray. 3. After steaming, stand for 1minute in the oven.
St 11	Ground Meat (Lamb)	0.10-0.30kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Refrigerated	1. Pour 200ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place damped cotton cloth or paper towel on the steam plate. 2. Place the prepared food on the steam plate in a single layer. Cover with the steam cover. 3. Place the steam water bowl in the center of the low rack on metal tray. 4. After steaming, stand for 1minute in the oven.
St 12	Sausage (Chicken)	0.10-0.60kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Refrigerated	1. Pour 200ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place the prepared food on the steam plate in a single layer. Cover with the steam cover. 2. Place the steam water bowl in the center of the low rack on metal tray. 3. After steaming, stand for 1 minute in the oven.

< Steamer + Low Rack + Metal Tray >





Press **STOP/CLEAR.**



Press **GRILL TEMP./AUTO DEF.** once (〰).



Turn **CONTROL** dial knob until display shows "Gt 3".

Press **ENTER/CLOCK** for category onfirmation.

Turn **CONTROL** dial knob until display shows "80°C".

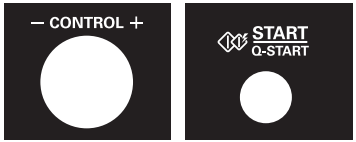
Press **ENTER/CLOCK** for temp. onfirmation.



Turn **CONTROL** dial knob until display shows "20:00".

Press **START/Q-START.**

When cooking you can increase or decrease cooking time by turning **CONTROL** dial.



**** Grill temp Category***

Gt 1	1	Slow cook
Gt 2	2	Keep warm
Gt 3	3	Food dry
Gt 4	4	Proof
Gt 5	5	Plate warming

GRILL TEMP CONTROL GUIDE

<table>
<tr><th colspan="2">Category</th><th>Range</th><th>Utensil</th><th>Instructions</th></tr>
<tr><td>Gt 1</td><td>Slow cook</td><td>110°C (High) / 90°C (Low)</td><td>Heatproof glass dish with cover on the low rack on the metal tray</td><td>This function maintains a relatively low temperature compared to other cooking methods (such as baking, boiling, and frying), for many hours allowing unattended cooking of pot roast, stew, and other suitable dishes.

90°C (Low) Setting
The low setting gently simmers food for an extended period of time without overcooking or burning. No stirring is required when using this setting.

110°C (High) Setting
The high setting will cook food in approximately half the time required for the low setting. Some foods may boil when cooked on the high setting, so it may be necessary to add extra liquid.
Occasional stirring of stews and casseroles will improve flavour distribution.

Searing and browning before slow cooking is not necessary, but this will help to seal in the juices and flavours, and keeps the meat tender.

Slow cook guide
<table>
<tr><td rowspan="2">Traditional cooking time</td><td colspan="2">Slow cooker cooking time (without searing)</td><td colspan="2">Slow cooker cooking time (with searing)</td></tr>
<tr><td>90°C (Low)</td><td>110°C (High)</td><td>90°C (Low)</td><td>110°C (High)</td></tr>
<tr><td>35 to 60 minutes</td><td>6 to 10 hrs</td><td>3 to 4 hrs</td><td>4 to 6 hrs</td><td>2 to 3 hrs</td></tr>
<tr><td>1 to 3 hours</td><td>8 to 10 hrs</td><td>4 to 6 hrs</td><td>5 to 6 hrs</td><td>3 to 4 hrs</td></tr>
</table>
</td></tr>
<tr><td>Gt 2</td><td>Keep warm</td><td>60°C-80°C</td><td>Heatproof glass dish with cover on the low rack on the metal tray</td><td>Heat from the top and bottom elements are used to maintain set temperature.
You can use this function to keep food warm until ready to serve.</td></tr>
</table>

Category		Range	Utensil	Instructions
Gt 3	Food dry	40°C-80°C	Low rack on the metal tray	With this function, you can dry fruit, veggies into healthy and nutritional snacks and tasty jerky without chemicals and preservatives. Place baking paper on the low rack on the metal tray and spread food into a single layer.

Food dry guide

Food type	*Preparation*	*Set temp*	*Time*	*Use*
Bananas	Slice into 5-6mm thick	60°C	5-8 hrs	Snacks, baby food, granola, cookies and banana bread
Figs	Remove stems and halve	60°C	8-10 hrs	Fillings, cakes, puddings, breads and cookies
Kiwi	Peel, slice into 8-12mm thick	60°C	5-8 hrs	Snacks
Mangos	Remove skin, slice into 6-10mm thick	60°C	6-10 hrs	Snacks, cereals, baked goods
Pineapple	Peel, core, slice into 8-12mm thick	60°C	6-10 hrs	Snacks, baked goods baked granola
Tomatoes	Wash and slice 6mm circles	60°C	6-10 hrs	Soups, stews, paste or sauce
Mushroom	Clean with soft brush or cloth. Don't wash	50°C	4-8 hrs	Rehydrate for soups, meat dishes, omelettes or frying

Category		Range	Utensil	Instructions
Gt 4	Proof	40°C	Heatproof glass dish on the low rack on the metal tray	***How to make yogurt*** • Pour a 1000ml milk into a proper heat-resistant bowl with cover. • Boil it to proper temperature (up to 60-70°C) and then cool down to about 40°C • Add 150ml natural yogurt into a bowl and stir well. • Place covered bowl in the oven. • Choose the menu, and set cook time 5-8 hours. ***How to raise yeast dough*** • Place the dough in a proper heat-resistant bowl and cover with baking wrap or damp cloth. • Place the bowl in the oven. • Choose the menu, and set cook time to about 40 minutes until the dough has doubled in volume.
Gt 5	Plate warming	40°C-80°C	Low rack on the metal tray	Use this function to warm plates to a hot and comfortable temperature. ** Be Careful when removing the container it may be hot.

Auto Defrost

The temperature and density of food vary, I would recommend that the food be checked before cooking commences. Pay particular attention to large joints of meat and chicken, some foods should not be completely thawed before cooking. For example fish is cooked so quickly that it is sometimes better to begin cooking while still slightly frozen. The paneer programme is suitable for defrosting frozen paneer. These will require a standing time to allow the centre to thaw. In the following example I will show you how to defrost 1.4kg of frozen poultry.



Your oven has four microwave defrost settings:- **MEAT, POULTRY, FISH and PANEER**; each defrost category has different power settings.

Don't Use



1 Press **STOP/CLEAR.**
Weigh the food that you are about to defrost. Be certain to remove any metallic ties or wraps; then place the food on microwave safe dish on the low rack on the metal tray and close the oven door.



2 Press **GRILL TEMP./AUTO DEF.** twice (⁂).

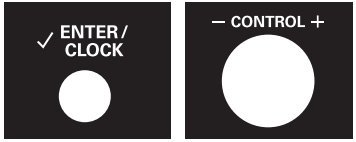
Turn **CONTROL** dial knob until display shows "dEF2".



3 Press **ENTER/CLOCK** for category confirmation.

Enter the weight of the frozen food that you are about to defrost.

Turn **CONTROL** dial knob until display shows "1.4kg" for the weight of frozen food.



4 Press **START/Q-START.**



5 During defrosting your oven will "BEEP", at which point open the oven door, turn food over and separate to ensure even thawing. Remove any portions that have thawed or shield them to help slow down thawing.
After checking, close the oven door and press **START/Q-START** to resume defrosting.
Your oven will not stop defrosting (even when the beep sounded) unless the door is opened.

Defrosting Guide

* Food to be defrosted should be in a suitable microwave proof container and should be placed uncovered on the low rack on the metal tray.
* If necessary, shield small areas of meat or poultry with flat pieces of aluminum foil. This will prevent thin areas becoming warm during defrosting. Ensure the foil does not touch the oven walls.
* Separate items like minced meat, chops. **When BEEP, turn food over.** Continue to defrost remaining pieces. Allow to stand until completely thawed.
* For example, joints of meat and whole chickens should be standed for a minimum 1 hour before cooking.

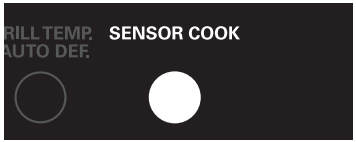
Category	*Weight Limit*	*Utensil*	*Food*
Meat (dEF1)	0.1 – 4.0kg	Microwave ware (Flat plate), Low rack, Metal tray	**Meat** Lamb, Mutton When beep, turn food over. After defrosting, let stand for 5-15 minutes.
Poultry (dEF2)			**Poultry** Whole chicken, Legs, Breasts, Turkey breasts(under 2.0kg) When beep, turn food over. After defrosting, let stand for 20-30 minutes.
Fish (dEF3)			**Fish** Fillets, Steaks, Whole fish, Sea foods When beep, turn food over. After defrosting, let stand for 10-20 minutes.
Paneer (dEF4)	0.1 – 0.5kg	Paper towel or flat plate, Low rack, Metal tray	**Frozen paneer.** When beep, turn food over. After defrosting, let stand for 5-10 minutes.



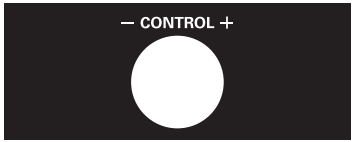
1 Press **STOP/CLEAR.**



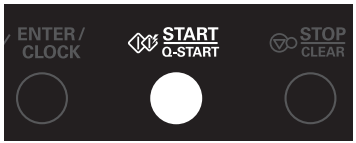
2 Press **SENSOR COOK** once ( ).



3 Turn **CONTROL** dial knob until display shows “Sc 4”.



4 Press **START/Q-START.**



SENSOR COOK GUIDE

Category		*Weight Limit*	*Utensil*	*Food Temp.*	*Instructions*
Sc 1	Reheat Rice	1-4 cups (200g - 800g)	Microwave-safe bowl on the Low rack on the Metal tray	Room	Place food in an appropriately sized microwave - safe bowl. Cover with plastic wrap and vent. Place the bowl on the low rack on the metal tray. Choose the menu, press start. After cooking, stir and allow to stand for 3 minutes.
Sc 2	Reheat Stew	1-4 cups (250g - 1000g)	Microwave-safe bowl on the Low rack on the Metal tray	Refrigerated	Place food in an appropriately sized microwave - safe bowl. Cover with plastic wrap and vent. Place the bowl on the low rack on the metal tray. Choose the menu, press start. After cooking, stir and allow to stand for 3 minutes.
Sc 3	Jacket Potato	1-4 potatoes	Low rack on the Metal tray	Room	Choose medium sized potatoes. (180-220g per each) Wash and dry potatoes. Pierce potatoes several times with a fork. Place potatoes on the low rack on the metal tray. Choose the menu and weight, press start. After cooking, stand covered with foil for 5 minutes.
Sc 4	Fresh Vegetables	1-4 cups	Microwave-safe bowl on the Low rack on the Metal tray	Room	Prepare as desired, wash and leave residual water on the vegetables. Place food in an appropriately sized microwave - safe bowl. Add amount of water according to the quantity. (1-2 cups : 2 tablespoons, 3-4 cups : 4 tablespoons) Cover with plastic wrap and vent. Place the bowl on the low rack on the metal tray. Choose the menu, press start. After cooking, stir and allow to stand for 3 minutes.

More or Less Cooking

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



If you find that your food is over or undercooked when using the GOURMET DELIGHT programme, you can increase or decrease cooking time by turning the CONTROL dial knob.

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

Cooking time	*Increas or Decrease time*
0~3 min.	*10 Sec.*
3~20 min.	*30 Sec.*
20~30 min.	*1 Min.*
30~90 min.	*5 Min.*

1

Press **STOP/CLEAR.**



2

Set the required **GOURMET DELIGHT** programme.
*See **GOURMET DELIGHT** guide.

Select weight of food.

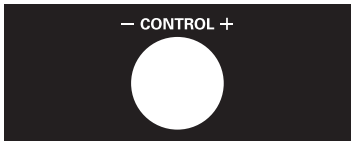
Press **START/Q-START.**



3

Turn **CONTROL** dial knob.

The cooking time will increase or decrease.



Ez Clean

In the following example I will show you how to remove smell in the oven.



The oven has a special function to remove the smell in the oven.

You can use the EZ CLEAN function without food in the oven.

1 Press **STOP/CLEAR.**



2 Turn **FUNCTION** dial to select ez clean( ).

Press **ENTER/CLOCK** for ez clean confirmation.

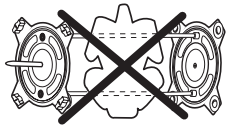


3 Press **START/Q-START.**
(Time counts down automatically)

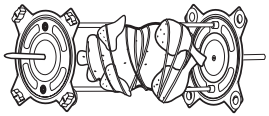




Don't hold the chicken vertically while blacing it inside the rotisserie. (as show in the picture)



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



1 Press **STOP/CLEAR.**



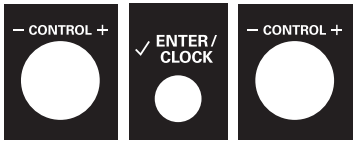
2 Press **GOURMET DELIGHT/STEAM COOK** once ( ).



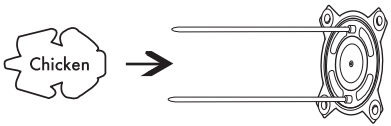
3 Turn **CONTROL** dial knob until display shows "Pc 7".

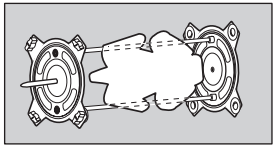
Press **ENTER/CLOCK** for category confirmation.

Turn **CONTROL** dial knob until display shows "1.00kg".



4 Prepare foods with the rotisserie.





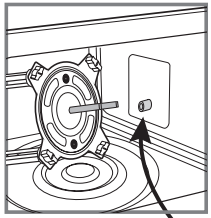
Rotisserie
Installation & Cooking



To Clean ROTISSERIE & METAL TRAY

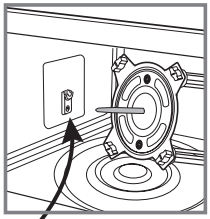
When cooking is completed, separate the ROTISSERIE from the food. Take care when handling ROTISSERIE, metal tray and food stuff as it is very hot. During cooking it is normal for the ROTISSERIE & metal tray to be stained from the food. Simply clean the ROTISSERIE & metal tray with a warm soapy water 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 .

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



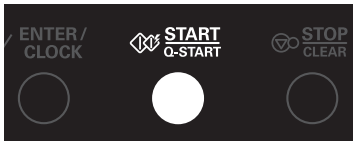
The shaft of motor

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



The holder of Rotisserie

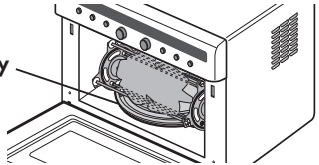
7 Press **START/Q-START.**



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 and Gourmet delight 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.

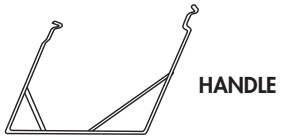


CAUTION

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.





1

Press **STOP/CLEAR.**



2

Press **GOURMET DELIGHT/STEAM COOK** once ( ).

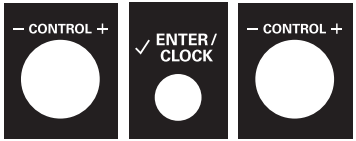


3

Turn **CONTROL** dial knob until display shows "Pc 4".

Press **ENTER/CLOCK** for category confirmation.

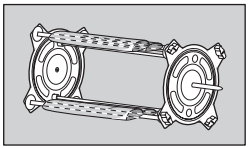
Turn **CONTROL** dial knob until display shows "0.80kg".



4

Prepare foods with the rotisserie.





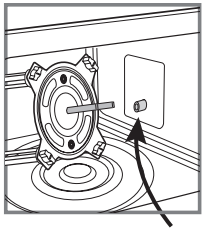
Rotisserie
Installation & Cooking



To Clean ROTISSERIE & METAL TRAY

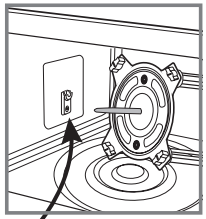
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5 Insert the shaft of right plate into the shaft of motor.



The shaft of motor

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



The holder of Rotisserie

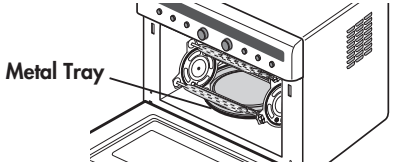
7 Press **START/Q-START.**



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.

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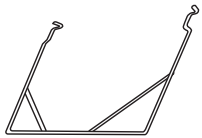


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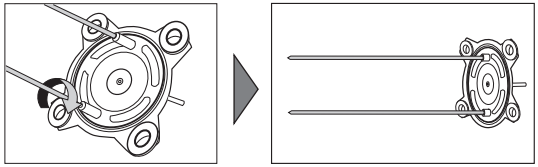




CAUTION
Rotisserie is not a toy.
Keep the Rotisserie away from the child.

1

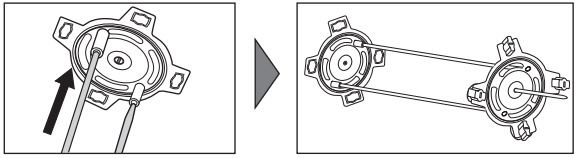
Screw the barbecue bars into the right plate.



Screw the barbecue bar clockwise into the right plate

2

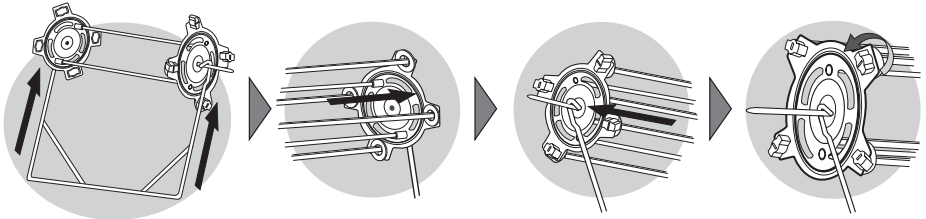
Assemble the left plate



Push barbecue bars into left plate.

3

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.

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 handing 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.

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 under-cooked at the lower end of the time range, and you may sometimes want to cook your food beyond the maximum time given, according to personal preference. The governing philosophy of this book is that it is best for a recipe to be conservative in giving cooking times. While overcooked food is ruined for good. Some of the recipes, particularly those for bread, cake, and custards, recommend that food be removed from the oven when they are slightly undercooked. This is not a mistake. When allowed to stand, usually covered, these foods will continue to cook outside of the oven as the heat trapped within the outer portions of the food gradually travels inward. If the food is left in the oven until it is cooked all the way through, the outer portions will become overcooked or even burnt. You will become increasingly skilful in estimating both cooking and standing times for various foods.

Density of food

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

Height of food

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

Moisture content of food

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

Bone and fat content of food

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

Quantity of food

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

Shape of food

Microwaves penetrate only about 2.cm into food, the interior portion of thick foods are cooked as the heat generated on the outside travels inward. Only the outer edge of food in 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 a 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 drip dish 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.

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

		MA3882PQ
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 lose 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 dose 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 ± 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	DEALER NAME & ADDRESS
TEL. :	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.

BRANCH	BRANCH OFFICE ADDRESS
Ahmedabad	LGEIL,233-234,Platinum Plaza, Judges Bunglow Road, Bodakdev Road, Ahmedabad - 51. Tel-0794000012-17
Asansol	LGEIL,Block-E,Ist 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, Banglore- 560027 Tel. : 08041145145, 41144750, 41144751, 30910754, 30910753,
Bhopal	13 A Vignes Warehousing 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. : 0674-2521430, 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, Sanganur 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.
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Gurgaon	LGEIL,II nd Flr, A Block, Centre Point Bldg, Sushant Lok , PH-II, Gurgaon-122001.. Tel. : 0124-407461,62,6339500, 3099959
Ghaziabad	LGEIL, ,J-10, RDC Rajnagar Ghaziabad - 201001.. Tel. : 0120-98113543152, 53/64/65, 9811354266, 3943465.
Guwahati	LGEIL, Shantineer 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, 3rdflr.,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
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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	LGEILl,402,Commerce Tower, Opp. Gel Church Complex, Main Road, Ranchi Tel: 0651-3290426, 2331815, 3090426
Surat	LGEIL1001-1004,Ascon Plaza, IInd Flr, Anand Mahal Road, Behind Bhulka Bhavan School,Adajan,Surat-395009. Tel: 0261-2730982, 3954419
Thane	LGEIL,Gall 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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