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OWNER'S MANUAL

MICROWAVE OVEN



Before beginning installation, read these instructions carefully. This will simplify installation and ensure that the product is installed correctly and safely. Leave these instructions near the product after installation for future reference.

ENGLISH

MH2043DW MH2044DB MH2044BP



MFL72053201
Rev.05_012026

www.lg.com

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This manual may contain images or content that may be different from the model you purchased.

This manual is subject to revision by the manufacturer.

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IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. The guidelines are separated into '**WARNING**' and '**CAUTION**' as described below.

Safety Messages



This symbol is displayed to indicate matters and operations that can cause risk.

Read the part with this symbol carefully and follow the instructions in order to avoid risk.

WARNING



This indicates that the failure to follow the instructions can cause serious injury or death.

CAUTION



This indicates that the failure to follow the instructions can cause the minor injury or damage to the appliance.



This symbol is displayed to alert that hot surface. Do not touch surfaces during use in order to prevent burn hazard.

WARNING



WARNING

- To reduce the risk of explosion, fire, death, electric shock, injury or scalding to persons when using this product, follow basic precautions, including the following:

Technical Safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision

or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- 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. Children should be supervised to ensure that they do not play with the appliance.
- To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy when using the microwave oven, read all instructions before using the appliance.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. Children less than 8 years of age shall be kept away unless continuously supervised.
- Do not attempt to tamper with, or make any adjustments or repairs to the door, door seals, control panel, safety interlock switches or any other part of the oven which would involve the removal of any cover protecting against exposure to microwave energy.
- Only qualified service person from LG Electronics service centre should disassemble, repair, or modify the appliance.
- 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.
- Unlike other appliances, the microwave oven is a high-voltage and a high electrical-current piece of equipment. Improper use or repair could result in harmful exposure to excessive microwave energy or in electric shock.
- If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- Do not use your microwave oven to cook eggs in the shell. Pressure can build up inside the shell, causing it to burst.
- Liquids and other foods must not be heated in sealed containers since they are liable to explode. Remove the plastic wrapping from

food before cooking or defrosting. Note though that in some cases food should be covered with plastic film, for heating or cooking.

- 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.
- The microwave oven must not be placed in a cabinet. The microwave oven is intended to be used free-standing.
- Keep the appliance and its cord out of reach of children less than 8 years.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- This appliance should not be used for commercial catering purposes. This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm house;
 - By clients in hotels, motels and other residential environments;
 - Bed and breakfast type environments.
- Do not install this appliance inside mobile vehicles (camping cars).
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- 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.
- Only use utensils that are suitable for use in microwave ovens. They may heat-up and char.
 - Remove metal twist ties before using the appliance.
 - Do not use wooden containers and ceramic containers that have metallic (e.g. gold or silver) inlays.
 - Metallic containers for food and beverages are not allowed during microwave cooking. Metal objects in particular may arc in the oven, which can cause serious damage.

- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- If smoke is observed (or emitted), switch off or unplug the appliance and keep the door closed in order to stifle any flame.
- Only use the temperature probe recommended for this oven.
 - You can not ascertain that the temperature is accurate with an unsuitable temperature probe.
 - This model does not provide a temperature probe.
- When heating liquids, e.g. soups, sauces and beverages in your microwave oven,
 - Avoid using straight sided containers with narrow necks.
 - Do not overheat.
 - Stir the liquid before placing the container in the oven and again halfway through the heating time.
 - Be careful when handling the container.

Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
 - After heating, let it stand in the appliance for a short time; stir or shake it again carefully and check the temperature of it before consuming to avoid burns (especially, contents of feeding bottles and baby food jars).
- The oven should be cleaned regularly and any food deposits removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
- The appliance shall not be cleaned with a steam cleaner.
- Steam cleaner is not to be used.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

- 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.

Installation

- Ensure that the outlet socket is properly grounded, and that the earth pin on the power cord is not damaged or removed from the power plug. For more details on grounding, inquire at an LG Electronics customer information centre.
- This appliance must be earthed. The wires in the mains lead are coloured in accordance with the following codes:
 - BLUE: Neutral
 - BROWN: Live
 - GREEN and 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 coloured BLUE must be connected to the terminal which is marked with the letter N or coloured BLACK.
 - The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or Coloured RED.
 - The wire which is coloured GREEN & YELLOW or GREEN must be connected to the terminal which is marked with the letter G or earth symbol.

 Earth symbol

- This appliance incorporates an earth connection for functional purposes.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Improper use may cause serious electric damage.
- The appliance is supplied from a cord extension set or an electrical portable outlet device, the cord extension set on electrical portable

outlet device must be positioned so that it is not subject to splashing or ingress of moisture.

- If the power cord is damaged or the hole of the outlet socket is loose, do not use the power cord and contact an authorized service centre.

Operation

- Children should not allow to play with accessories or hang down from the door or any part of the appliance.
- When the appliance is operated in the combination mode, children should only use the appliance under adult supervision due to the temperatures generated.
- Never operate the appliance when it is empty. Food or water should always be in the appliance during operation to absorb the microwave energy.
- Do not operate your appliance if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces. It could result in harmful exposure to excessive microwave energy.
- Do not use the appliance for the purpose of dehumidification. (ex. Operating the microwave oven with wet newspapers, clothes, toys, electric devices, pet or child etc.) It can be the cause of serious damage to safety such as a fire, a burn or a sudden death due to an electric shock.
- Be certain to use proper accessories on each operation mode. Improper use could result in damage to your appliance and accessories, or could make spark and a fire.

CAUTION

CAUTION

- To reduce the risk of injury to persons, malfunction, or damage to the product or property when using the appliance, follow basic safety precautions, including the following:
-

Installation

- Install the appliance according to the installation requirements that are in this manual.
- Allow at least 8 cm from the front of the oven door to avoid accidental tipping of the appliance.
- The turntable must always be in place when you operate the appliance.
- Do not block an exhaust outlet that is located on the top, bottom or side of the appliance.
- Do not place any object (such as kitchen towels, napkins, etc.) between the appliance front face and the door.
- In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

Operation

- Do not touch the appliance (including the oven door, outer cabinet, rear cabinet, oven cavity, accessories and dishes) during grill mode, convection mode and auto cook operations. The temperature of accessible surfaces may be high when the appliance is operating. There is the danger of a burn unless wearing thick culinary gloves.
- Do not place an object (a book, a box, water bottle, vase etc.) on the appliance. The appliance may overheat or catch fire or the object may fall, causing injury to persons.
- Do not operate the appliance with the door open. It could result in harmful exposure to excessive microwave energy.
- Set the cooking times correctly. The small amounts of food require shorter cooking or heating time. Over cooking may result in the food catching on fire and subsequent damage to your appliance.
- Do not use recycled paper products. They may contain impurities which may cause sparks or fires when used in cooking.
- Do not cook food wrapped in paper towels or newspaper, unless your cook book contains instructions for the food you are cooking.

- Do not use newspaper in place of paper towels for cooking.
- Do not use the appliance to dry newspapers or clothes. They may catch fire.
- Do not cook eggs in their shell. 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. Pressure will build up inside the egg which will burst.
- Do not attempt deep fat frying in your appliance. This could result in a sudden boil over of the hot liquid.
- Pierce the skin of potatoes, apples or any such fruit or vegetables before cooking. They could burst.
- If smoke is observed (or emitted), switch off or unplug the appliance and keep the door closed in order to stifle any flame.
- Follow exact directions given by each manufacturer for their popcorn product.
 - Never use a brown paper bag for popping corn.
 - Never attempt to pop leftover kernels.
 - Do not leave the appliance 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 a fire.
- The power connection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules. Using improper plug or switch can cause an electric shock or a fire.
- All air vents should be kept clear during cooking. If air vents are covered during appliance operation the appliance may overheat.

Maintenance

- If it is necessary to take precautions during user maintenance, appropriate details shall be given.
- Do not rinse containers, tray and rack by placing them in water immediately after cooking.

- Unplug the power plug and allow it to cool before cleaning.
- Always use gloves when removing food and accessories after cooking as the oven and accessories will be very hot.
- Allow the turntable to cool before removing it from the appliance.
- Do not allow food or cleaner residue to accumulate on sealing surfaces of the appliance.
- Keep the inside and outside of the appliance clean.

Cleaning

Keep the oven clean inside and outside. Take special care to keep the inner door panel and the front frame free of food or grease build-up. Clean your oven weekly or more often, if needed.

- Abrasive cleansers, steel wool pads, gritty wash cloths, some paper towels, etc., can damage the control panel and the interior and exterior of the oven.

Cleaning the Interior

Use a damp cloth to clean the surfaces of the door and wipe out crumbs between the door and the frame. Remove greasy spatters with a soapy cloth then rinse and dry.

- Wipe spatters immediately with a wet paper towel, especially after cooking chicken or bacon.
- If steam accumulates inside or outside of the oven door, wipe the panels with a soft cloth.

Cleaning the Exterior

Clean the outside of the oven with soap and water. Rinse with clean water and dry with a soft cloth or paper towel.

- Do not allow the water to seep into the ventilation openings to prevent damage to the operating parts inside the oven.
- The door and door seals should be kept clean. Use only warm, soapy water, rinse then dry thoroughly.
- Frequently wipe metal parts with a damp cloth.

Cleaning the Control Panel

Open the door to prevent the oven from accidentally starting. Wipe with a damp cloth followed immediately by a dry cloth. Press **STOP** or **STOP/Cancel** after cleaning.

Cleaning the Accessories

Wash the glass tray and rotating ring in mild, sudsy water. For heavily soiled areas, use a mild cleanser and scouring sponge. Dry completely before use.

- The glass tray and rotating ring are dishwasher safe.

CARING FOR THE ENVIRONMENT

Disposal of Your Old Appliance (as per e-waste Rules)



1. When this crossed out wheeled bin symbol is depicted on the product and its operator's manual, it means the product is covered by E-Waste Management Rules India published by MoEF & CC, Govt. of India and are meant to be recycled, dismantled, refurbished or disposed off.

2. Do's

- a. The product is required to be handed over only to the authorized recycler for disposal.
- b. Keep the product in isolated area, after it becomes non-functional/unreparable so as to prevent its accidental breakage.

Don'ts

- a. The product should not be opened by the user himself/herself, but only by authorized service personnel.
- b. The product is not meant for re-sale to any unauthorized agencies/scrap dealer/kabariwalah.
- c. The product is not meant for mixing into household waste stream.
- d. Do not keep any replaced spare part(s) from the product in exposed area.

3. Any disposal through unauthorized agencies/person will attract action under Environment (Protection) Act 1986.

4. This product is complied with the requirement of Hazardous Substances as specified under E-Waste Management Rules India published by MoEF & CC, Govt. of India.

5. To locate a nearest collection centre or call for pick-up (limited area only) for disposal of this appliance, please contact No. 08069379999, Toll Free No. 1800-315-9999 for details. All collection centre and pick up facilities are done by third parties with LG Electronics India Ltd. Merely as a facilitator. For more detailed information, please visit : <http://www.lg.com/in>.

अपने पुराने उपकरण का निपटान (ई- अपशिष्ट नियमों के अनुसार)



1. जब इस काटे गए पहिये वाले बिन का चिह्न किसी उपकरण और इसके ऑपरेटर और उसके ऑपरेटर की पुस्तिका के साथ संलग्न होता है, तो इसका मतलब है कि इसे "ई-अपशिष्ट" (प्रबंधन और हथालन) नियम के अंतर्गत सम्मिलित किया गया है और इसके पुनर्नवीनीकरण, नवीनीकरण, विघटन और निपटान के लिए बनाया गया है।
MoEF & CC भारत सरकार द्वारा प्रकाशित (भारतीय "ई- अपशिष्ट" (प्रबंधन और हथालन))

2. करें

क. उपकरण को सिर्फ अधिकृत पुनः नवीनीकरणकर्ता को ही निपटारन करने हेतु हस्तांतरित करें।
ख. जब उपकरण कार्यरत ना हो, इसे अलग क्षेत्र में रखें ताकि उपकरण से होने वाली दुर्घटनाओं से बचा जा सके।

ना करें

क. इस उपकरण को स्वयं उपयोगकर्ता द्वारा नहीं खोला जाना चाहिए, बल्कि केवल अधिकृत सेवा कर्मियों द्वारा ही खोला जाना चाहिए।

ख. इस उपकरण को पुनः बिक्री के लिए किसी भी अनधिकृत संस्था /भंगार वाला /कबाड़ीवाला को ना दे।

ग. इस उपकरण को किसी घरेलू अपशिष्ट सामान के साथ मिलाकर ना रखें।

घ. उपकरण के बदले हुए या आंतरिक पुरजों को खुले क्षेत्र में न रखें।

3. यदि किसी अनधिकृत विभाग या व्यक्ति के द्वारा निपटारन किया जाता है तो यह पर्यावरण (सुरक्षा) अधिनियम 1986 के अंतर्गत आता है।

4. यह उत्पाद ई- अपशिष्ट (प्रबंधन और हथालन) नियम के तहत निर्दिष्ट खतरनाक पदार्थों की आवश्यकता का पालन करता है।

MoEF & CC, भारत सरकार द्वारा प्रकाशित (भारतीय "ई- अपशिष्ट" (प्रबंधन और हथालन))

5. उपरोक्त पदार्थों के निपटारन के लिए नजदीकी निपटारन संस्थान (संकीर्ण क्षेत्र) में कॉल करें। अधिक जानकारी के लिए हमारे नंबर **08069379999**, टोल फ्री नंबर **1800-315-9999** पर पर कॉल करें। सभी संग्रहण केंद्र व पिक-अप की सुविधाएं किसी थर्ड -पार्टी जो "LG Electronics India Ltd." को अपनी सेवाएं प्रदान कर रही हो से करवाएं।

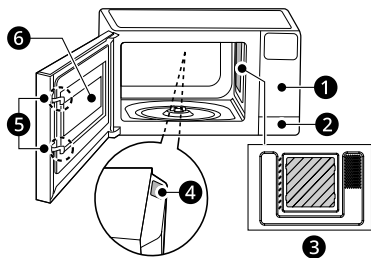
अधिक जानकारी के लिए, कृपया देखें वेब साइट : <http://www.lg.com/in>

INSTALLATION

Product Overview

The appearance or components of the appliance may differ from model to model.

Front View



- 1 Control Panel
- 2 Door Open Button
- 3 Mica Sheet
- 4 Rating Label
- 5 Safety Door Lock System
- 6 Window

⚠ WARNING

- Do not operate the oven when it is empty or without the glass tray. It is best to leave a glass of water in the oven when not in use. The water

Accessories Guided

	Microwave	Grill	Grill Combination
Glass Tray	O	O	O
High Rack	-	O	O

- O: Acceptable
- : Not Acceptable

⚠ CAUTION

- Do not use the microwave oven without the glass tray and rotating ring.

will safely absorb all microwave energy, if the oven is accidentally started.

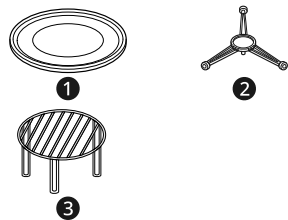
⚠ CAUTION

- To avoid risk of personal injury or property damage, do not use stoneware, metal cookware, or metal rimmed cookware in the oven.

NOTE

- Do not remove the mica sheet from the inside cavity of the oven. It is there to protect the microwave components from food spatters.

Accessories



- 1 Glass Tray
- 2 Rotating Ring
- 3 High Rack

⚠ CAUTION

- Be certain to use proper accessories on each operation mode. Improper use could result in damage to your oven and accessories, or could make spark and a fire.

Specifications

Power supply and power consumption may vary depending on the model purchased. Refer to the labels for details.

MH2043DW, MH2044DB, MH20244BP Model

- **Microwave Output:** Max. 700 W*¹
- **Frequency:** 2450 MHz*²
- **Dimensions (W x H x D):** 454 mm x 261 mm x 328 mm
- **Power Supply:** 230 V~ 50 Hz
- **Power Consumption:** Microwave 1050 W, Grill 980 W, Grill Combination 2000 W

*¹ IEC 60705 RATING STANDARD. Specifications are subject to change without prior notice.

*² Microwave Frequency: 2450 MHz +/- 50 MHz (Group 2 / Class B)

Group 2 equipment: group 2 contains all ISM RF equipment in which radio-frequency energy in the frequency range 9 kHz to 400GHz is intentionally generated and used or only used, in the form of electromagnetic radiation, inductive and /or capacitive coupling, for the treatment of material or inspection/analysis purposes.

Class B equipment is equipment suitable for use in domestic dwellings and domestic dwellings directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

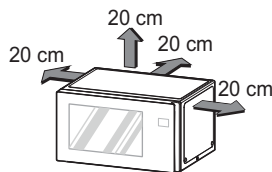
NOTE

- When operating at 100% and 80% power levels for prolonged periods, the output power will be reduced gradually to help prevent the unit from electrically overheating.

Installation Requirements

Installation Location

- 1 Place the microwave oven on a flat surface with more than 85 cm height.
 - The front of the oven should be at least 8 cm from the edge of the surface to prevent tipping.
- 2 Allow at least 20 cm from the top, 20 cm from the sides, and 20 cm back of the oven for proper ventilation.
 - Free airflow around the oven is important.
 - An exhaust outlet is located on bottom or side of the oven. If you use the microwave oven in an enclosed space or cupboard, the air flow for cooling the product could be worse. It may result in lower performance and reduced service life.



- 3 Place the rotating ring inside the oven and place the glass tray on top.
- 4 Insert the power plug into an outlet.
 - Do not block the outlet to prevent damage the oven.
 - Make sure the microwave 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.

NOTE

- Do not place oven above a gas or electric range.
-

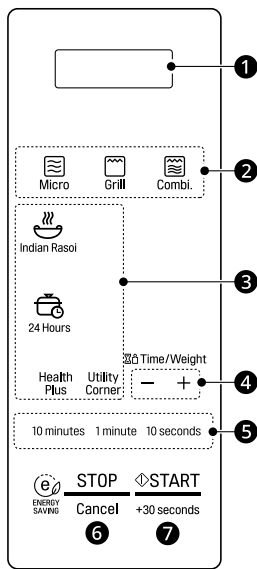
Radio Frequency Interference

- When operating the microwave oven, If you use a product such as radio, TV, wireless LAN, Bluetooth, medical equipment, wireless equipment etc.
- Using the same frequency as the microwave oven, the product may receive interference from these products. This interference does not indicate a problem of the microwave or the product and is not a malfunction. Therefore, it is safe to use. However, medical equipment may receive interference as well, so use caution when using medical equipment near the product.

OPERATION

Control Panel

Control Panel Features



1 Display

Shows the time of day, cooking time settings, and selected cooking functions.

2 Cook Mode

Select a cooking mode for the microwave oven, grill, grill combination mode.

3 Auto Cook Mode

Press the buttons to select preprogrammed cook for popular food items.

4 More/Less

Set cooking time, power level, quantity, or weight.

5 Time

Select cooking time of a recipe.

6 STOP/Cancel

Stop the oven or clear all entries.

Energy Saving

Allows to save energy.

7 START

Press this button to start the oven, enter amounts, or cook at 100% cook power for 30 seconds.

- If you press this button during cooking to increase cook time by 30 seconds. (Up to 99 minutes and 59 seconds)

NOTE

- A beep sounds each time you press a key. A melody signals the end of a timer or a cooking cycle.
- This oven has a built-in safety interlocks to prevent exposure to excessive microwave energy. The oven will automatically turn off any cooking when the door is opened.

Before Use

Microwave Power Levels

This microwave oven is equipped with 5 power levels to give you maximum flexibility and control over cooking. See the table for suggested power levels for various foods.

- When operating at 100% and 80% power levels for prolonged periods, the output power will be reduced gradually to help prevent the unit from electrically overheating.

Power Level	Use
High 700 W (100%)	• Boiling water. • Browning ground beef. • Cooking poultry pieces, fish, vegetables, and tender cuts of meat.

Power Level	Use
560 W (80%)	• All reheating. • Roasting meat and poultry. • Cooking mushrooms and shellfish. • Cooking foods containing cheese and eggs.
420 W (60%)	• Baking cakes and scones. • Preparing eggs. • Cooking custard. • Preparing rice, soup.
280 W (40%)	• All thawing. • Melting butter and chocolate. • Cooking less tender cuts of meat.
140 W (20%)	• Softening butter and cream cheese. • Softening ice cream. • Raising yeast dough.

Child Lock

Use this safety feature to lock the control panel and prevent the oven from being turned on when cleaning the oven or prevent children from unsupervised use of the oven.

Setting Child Lock to ON

- 1 Press **STOP/Cancel**.
- 2 Press and hold **STOP/Cancel** until a **L** appears in the display (approximately 3 seconds).

Cancelling Child Lock

Press **STOP/Cancel** and hold until a **L** disappears in the display (approximately 3 seconds).

NOTE

- If set, the time of day reappears in the display after 1 second.

- If the oven is locked, a **L** appears in the display when any key is pressed.
- Unlock the oven to resume normal use.

Quick Start

Quick Start Feature

This feature allows you to set 30-second intervals of High power cooking with each press of the **START** button.

Cooking for 2 Minutes on High Power

- 1 Press **STOP/Cancel**.
- 2 Press **START** four times.
 - The oven starts cooking and the time counts down in the display.

NOTE

- The oven will immediately start cooking for 30 seconds on high power.
- Press **START** repeatedly to extend the cook time by 30 seconds every time the button is pressed.
- The cook time can be extended to 99 minutes and 59 seconds.

Manual Cooking

When not using the auto cooking functions, the cooking time and power level are set manually.

- 1 Press **STOP/Cancel**.
- 2 Press **Micro** until a desired power level appears in the display.
- 3 Press **Time** to select a desired time, and press **START**.

- When cooking is complete, a chime sounds and **End** appears in the display window. **End** remains in the display and the chime repeats every minute until the door is opened, or any button is pressed.

NOTE

- If a power level is not selected, the oven defaults to High power.

Grill Cooking

This feature allow you to brown and crisp food quickly without preheating.

- Press **STOP/Cancel**.
- Press **Grill**.
- Press **Time** to select a desired time, and press **START**.

CAUTION

- Always use gloves when removing food and accessories after cooking as the oven and accessories will be very hot.

NOTE

- The rack can be used in grill and grill combination cooking. Place the rack on the glass tray.



Grill Combination Cooking

This feature allow you to combine microwave cooking with the grill to cook quickly.

- Press **STOP/Cancel**.
- Press **Combi**. until a desired power level appears in the display.

Code	Microwave Power (%)	Grill Power (%)
Co-1	20	80
Co-2	40	60
Co-3	60	40

- Press **Time** to select a desired time, and press **START**.

CAUTION

- Always use gloves when removing food and accessories after cooking as the oven and accessories will be very hot.
- The rack can be used in grill and grill combination cooking. Place the rack on the glass tray.



Energy Saving

The microwave oven allows you to save energy by display off when not cooking in oven.

Method 1

- Press **STOP/Cancel**. "0" appears in the display.
- Press **STOP/Cancel** again. The display is turned off.

Method 2

- Press **STOP/Cancel**. "0" appears in the display.

- 2 After 5 minutes with the door open or closed, the display is turned off.

NOTE

- During energy saving status, if you press any key, display on.

Cooking Mode

This feature has preprogrammed settings to automatically cook certain foods.

Indian Rasoi Mode

- 1 Press **STOP/Cancel**.
- 2 Press **Indian Rasoi** until a desired menu appears in the display.
 - I []: **Indian Cuisine**
 - 5 []: **Sweet Corner**
 - []: **Chatpat Corner**
- 3 Select a desired weight by using **More/Less**.
- 4 Press **START**.

24 Hours Mode

- 1 Press **STOP/Cancel**.
- 2 Press **24 Hours** until a desired menu appears in the display.
 - bF: **Breakfast**
 - 5n: **Snacks**
 - [F]: **Child's Favourite**
- 3 Select a desired weight by using **More/Less**.

- 4 Press **START**.

Health Plus Mode

- 1 Press **STOP/Cancel**.
- 2 Press **Health Plus** until a desired menu appears in the display.
 - HP: **Health Plus**
- 3 Select a desired weight by using **More/Less**.
- 4 Press **START**.

Utility Corner Mode

- 1 Press **STOP/Cancel**.
- 2 Press **Utility Corner** until a desired menu appears in the display.
 - UE, FE: **Utility Corner**
- 3 Select a desired weight by using **More/Less**.
- 4 Press **START**.

Recipe

Indian Cuisine

I [- I: Gajar KaHalwa

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe glass bowl, Microwave safe bowl

Ingredients

List		Weight
For Gajar KaHalwa	Weight Limit	0.3 kg
	Grated Gajar	300 g
	Ghee	2 tbsps
	Milk Powder	5 tbsps
	Khoa	6 tbsps
	Sugar	5 tbsps
	Elaichi Powder and Dry Fruits	As per taste

Instructions

- 1) In Microwave safe glass bowl take all the ingredients and mix well. Add 0.5 cup water to bowl. Put the Microwave safe glass bowl inside the Microwave safe bowl. Cover. Select menu and press start.

I [-2: Mix Veg

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

List		Weight-1	Weight-2	Weight-3
For Mix Veg	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Mix Veg. (Carrot, Cauliflower, peas, beans, potato)	100 g (Total)	200 g (Total)	300 g (Total)
	Oil	0.25 tbsp	0.5 tbsp	1 tbsp
	Onion (chopped)	0.5 cup	1 cup	1.5 cups
	Tomato (chopped)	0.25 cup	1 cup	1.5 cups
	Salt, Cumin powder, Garam masala, Red Chilli powder, Coriander powder	As per taste		

Instructions

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

। [~3: Veg Biryani

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

List		Weight-1	Weight-2	Weight-3
For Veg Biryani	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Basmati Rice (soaked for 1 hour)	100 g	200 g	300 g
	Water	200 ml	400 ml	600 ml
	Oil	1 tbsp	2 tbsps	3 tbsps
	Cloves, Elaichi, Cinnamon, Pepper corns, Bay leaf, Salt, Garam masala and Red chilli powder	As per taste		
	Mix Vegetables - (Gobhi, Mutter, Gajar, French Beans etc.)	0.5 cup	1 cup	1.5 cups

Instructions

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

I [-4: Dal Tadka

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

List		Weight
For Dal Tadka	Weight Limit	0.3 kg
	Dal (soaked for 2 hours)	300 g
	Water	600 ml
	Oil	2.5 tbsps
	Rai, Roasted cumin, Kasuri methi, Cumin powder, Coriander leaves, Asafoetida, Coriander powder, Turmeric, Green Chilli, Curry leaves	As per taste
	Salt	As per taste

Instructions

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

I [-5: Idli

- **Weight Limit:** 4pc, 8pc (40 - 50 g) each
- **Utensil:** Microwave safe bowl, Microwave safe idli stand

Ingredients

List		Weight
For Idli	Weight Limit	4 nos.
	Rice	100 g
	Urad	4 tbsps
	Soyabean	4 tbsps
	Water	As required
	Salt	As per taste

Instructions

- 1) Wash and soak rice, urad dal and soyabeans granules for 4 hours.
- 2) Grind, mix and ferment for 8 to 10 hours. Grind the mixture to paste consistency.

- 3) Grease Microwave safe idli stand with oil. Put idli batter in it. Add 0.5 cup water in the Microwave safe bowl. Keep the idli stand in bowl and cover. Select menu and press start to cook. Allow to stand for 3 minutes.

NOTE

- After preparing the batter, you can use it for making 4 idli. 4 indicates the number of idli that can be prepared.

I [-6: Sambhar

- **Weight Limit:** 0.2 kg
- **Utensil:** Microwave safe bowl

Ingredients

List		Weight
For Sambhar	Weight Limit	0.2 kg
	Arhar Dal (Soaked for 2 hours)	200 g
	Oil	2 tbsps
	Onion chopped	1 medium
	Tomato chopped	1 medium
	Mixed Vegetables chopped - Drumsticks, ghiya, Brinjals, Red Pumpkin	1 cup
	Boiled Water	400 ml
	Tamarind pulp, Green Chilli, Sambhar Masala, Salt, Jaggery, Rai, Asafoetida, Curry leaves, Coriander powder, Turmeric, Red chilli powder	As per taste

Instructions

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

I [-7: Kadhai Paneer

- **Weight Limit:** 0.1 ~ 0.3 kg

- **Utensil:** Microwave safe bowl

Ingredients

List		Weight-1	Weight-2	Weight-3
For Kadhai Paneer	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Paneer	100 g	200 g	300 g
	Capsicum and Onion (sliced)	0.5 cup	1 cup	1.5 cups
	Onion Paste	3 tbsps	4 tbsps	5 tbsps
	Tomato Puree	2 tbsps	3 tbsps	4 tbsps
	Ginger-Garlic Paste, Salt	As per taste		
	Red Chilli Powder, Turmeric, Kasuri Methi, Garam Masala	As per taste		
	Butter	1.5 tbsps	2 tbsps	3 tbsps
	Fresh Cream	1 tbsp	2 tbsps	3 tbsps
	Oil	0.5 tbsp	1 tbsp	2 tbsps

Instructions

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

I [~B: Butter Chicken

- **Weight Limit:** 0.3 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

List		Weight-1	Weight-2	Weight-3
For Butter Chicken	Weight Limit	0.3 kg	0.4 kg	0.5 kg
	Chicken (boneless)	300 g	400 g	500 g
	Ginger garlic paste	2 tbsps	2.5 tbsps	3 tbsps
	Tomato puree	0.5 cup	1 cup	1 cup
	Chopped onions	1 no.	1 no.	2 nos.
	Garam masala, Coriander powder, Cumin powder, Kasuri methi, Red chilli powder, Salt	As per taste		
	Cashewnut paste	2 tbsps	2.5 tbsps	3 tbsps
	Fresh cream	1 cup	1.5 cups	1.5 cups
	Butter	2 tbsp	3 tbsps	3.5 tbsps
	Oil	2 tbsps	2.5 tbsps	2.5 tbsps
	Slit green chillies	3 nos.	4 nos.	5 nos.

Instructions

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

Sweet Corner

5C - I: Shahi Tukda

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe flat glass dish, High rack

Ingredients

List		Weight-1	Weight-2	Weight-3
For Shahi Tukda	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Bread Slices	1 slice	2 slices	3 slices
	Condensed Milk (Milkmaid)	50 ml	100 ml	150 ml
	Milk	50 ml	100 ml	125 ml
	Sugar	1 tbsps	2 tbsps	3 tbsps
	Badam, Pista Pieces	2 tbsps	3 tbsps	4 tbsps
	Kesar, Elaichi Powder	As per taste		

Instructions

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

SC-2: Kalakand

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

List		Weight-1	Weight-2	Weight-3
For Kalakand	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Grated Paneer	100 g	200 g	300 g
	Milkmaid	50 ml	100 ml	200 ml
	Milk Powder	2 tbsps	3 tbsps	4 tbsps
	Comflour	0.5 tsp	1 tsp	1 tsp
	Elaichi Powder	0.5 tsp	1 tsp	1 tsp

Instructions

- 1) In Microwave safe bowl take grated paneer, Condensed Milk (Milkmaid), milk powder, cornflour, elaichi powder. Mix well, select menu and weight press start.
- 2) When beeps, mix it again and press start.
- 3) When set cut into pieces. Garnish with dry fruits.

5C-3: Kheer

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

List		Weight-1	Weight-2	Weight-3
For Kheer	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Milk	100 ml	200 ml	300 ml
	Condensed Milk (Milkmaid)	150 ml	200 ml	300 ml
	Seviyan (roasted)	20 g	40 g	60 g
	Badam, Pista pieces	2 tbsps	3 tbsps	4 tbsps
	Kesar, Elaichi powder	2 tbsps	3 tbsps	4 tbsps

Instructions

- 1) In Microwave safe glass bowl add milk, Condensed Milk (Milkmaid) and mix well. Select menu and weight, then press start.
- 2) When beeps, add badam, pista pieces, kesar, elaichi powder and seviyan. Mix well and press start.
- 3) When beeps, mix it well. Add more milk (if required) and press start. Stand for 5 minutes. Serve hot or chilled.

NOTE

- The bowl should be filled at 0.25 level of the total volume.
-

5C-4: Suji Halwa

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

List		Weight-1	Weight-2	Weight-3
For Suji Halwa	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Suji	100 g	200 g	300 g
	Ghee (melted)	2 tbsp	3 tsps	4 tsps
	Water	300 ml	600 ml	900 ml
	Sugar	100 g	200 g	300 g
	Cashewnuts, Kishmish, Kesar, Elaichi powder	As per taste		

Instructions

- 1) In Microwave safe glass bowl take suji, add ghee mix it together, select menu and press start.
- 2) When beeps, mix well. Allow to cool. Add water (0.5 of mentioned amount) and sugar. Press start.
- 3) When beeps, mix well and add remaining water, cashewnuts, kishmish, kesar and elaichi powder. Press start. Stand for 5 minutes. Serve hot.

SC-5: Besan Ladoo

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

List		Weight-1	Weight-2	Weight-3
For Besan Ladoo	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Besan	100 g	200 g	300 g
	Ghee (melted)	3 tbsp	5 tsps	7 tsps
	Powder Sugar	50 g	100 g	150 g
	Elaichi Powder	0.5 tsp	1 tsp	1 tsp

Instructions

- 1) In Microwave safe glass bowl take besan and ghee. Select menu and weight, then press start.
- 2) When beeps, stir it and press start.
- 3) When beeps, stir again and press start.
- 4) Allow to cool. Add powdered sugar and elaichi powder. Mix it well and make a ladoo of same size.

NOTE

- For binding the Iadoo use ghee.

5C - 6: Payasam

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

List		Weight-1	Weight-2	Weight-3
For Payasam	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Broken Rice (soaked for 2 hours)	100 g	200 g	300 g
	Milk and Water	300 ml	500 ml	700 ml
	Sugar	75 g	150 g	200 g
	Kesar, Elaichi powder, Dry fruits	As per taste		
	Ghee	1 tbsp	1.5 tbsps	2 tbsps

Instructions

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

5C - 7: Sandesh

- **Weight Limit:** 0.2 ~ 0.4 kg
- **Utensil:** Microwave safe bowl

Ingredients

List		Weight-1	Weight-2	Weight-3
For Sandesh	Weight Limit	0.2 kg	0.3 kg	0.4 kg
	Paneer (grated)	200 g	300 g	400 g
	Milkmaid	50 g	75 g	100 g
	Rose water	1 tbsp	1.5 tbsps	2 tbsps
	Elaichi seeds	0.5 tsp	1 tsp	1.5 tsps
	Chopped pista	A few		
	Khoa (mashed)	100 g	150 g	200 g

Instructions

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

Chatpat Corner

[[- I: Apple Tomato Chutney

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

List		Weight
For Apple Tomato Chutney	Weight Limit	0.3 kg
	Apple pieces	200 g
	Tomato pieces	100 g
	Green chillies, Salt, Sugar	As per taste
	Oil	2 tbsps
For Tempering : Rai, Jeera, Hing etc.	As required	

Instructions

- 1) In a Microwave safe glass bowl put apple, tomato, salt, sugar and green chillies and keep it in microwave. Select menu and press start to cook. When it gives a beep, remove and grind it in a mixer.

In another Microwave safe glass bowl add oil and tempering and press start. add ground mixture and mix well. Garnish with chopped coriander.

[[~2: Lemon Pickle

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

List		Weight
For Lemon Pickle	Weight Limit	0.3 kg
	Lemon pieces	300 g
	Sugar	150 g
	Chilli powder, Salt	As per taste
For Tempering : Rai, Jeera, Hing etc.	As required	

Instructions

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

[[~3: Mix Veg. Pickle

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

List		Weight
For Mix Veg. Pickle	Weight Limit	0.3 kg
	Mix Vegetable (Cauliflower, Carrot, Radish, Shalgam, Green peas)	300 g
	Lemon juice	2 tbsps
	Salt, Chilli powder, Sugar, Pickle Masala	As per taste
	Oil	2 tbsps
For tempering : Rai, Jeera, Hing etc.	As required	

Instructions

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

[[~4: Tomato Sauce

- **Weight Limit:** 0.5 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

List		Weight
For Tomato Sauce	Weight Limit	0.5 kg
	Tomato	500 g
	Onion	1 no.
	Chilli powder, Salt, Sugar	As per taste
	Chopped ginger and garlic	2 tbpsps
	Garam masala	1 tsp

Instructions

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

Breakfast

bF- l: Sprouts

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

List		Weight-1	Weight-2	Weight-3
For Sprouts	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Moong Sprout	100 g	200 g	300 g
	Water	150 ml	200 ml	300 ml
	Salt, Chaat masala, Coriander leaves	As per taste		
	Chopped onion	2 tbsps	3 tbsps	4 tbsps
	Chopped tomato	2 tbsps	3 tbsps	4 tbsps

Instructions

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

बफ-२: Poha

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

List		Weight-1	Weight-2	Weight-3
For Poha	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Poha	100 g	200 g	300 g
	Oil	1 tbsp	2 tbsps	3 tbsps
	Onion Chopped	0.5 cup	1 cup	1 cup
	Green Chilli	2 nos.	3 nos.	4 nos.
	Rai, Cumin, Asafoetida, Turmeric, Curry leaves, Salt, Sugar	As per taste		
	Grated coconut and Coriander leaves	For garnishing		

Instructions

- 1) In Microwave safe glass bowl put oil, rai, cumin, green chilli, curry leaves. Select menu and weight, then press start.

- 2) When beep add chopped onion, turmeric powder and asafoetida. Press start.
- 3) When beep add washed poha, salt and sugar, mix well and press start. Garnish with coconut and coriander leaves serve hot.

bF-3: Upma

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

List		Weight-1	Weight-2	Weight-3
For Upma	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Semolina	100 g	200 g	300 g
	Oil	2 tbsps	3 tbsps	4 tbsps
	Water	200 ml	400 ml	600 ml
	Salt and Sugar, Red chilli powder	As per taste		
	Onion	1 no.	2 nos.	2 nos.
	Green chilli	2 nos.	3 nos.	3 nos.
	Chopped carrots, Peas, Sweetcorns	0.5 cup	1 cup	1.5 cups
	Rai, Cumin, Asafoetida, Curry leaves, Urad dal	As per taste		

Instructions

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

bF-4: Veg Cutlet

- **Weight Limit:** 0.3 kg
- **Utensil:** High rack

Ingredients

List		Weight
For Veg Cutlet	Weight Limit	0.3 kg
	Boiled Vegetables-(Potato, Cauliflower, Carrots, green peas)	300 g
	Cornflour	2 tbsps - 3 tbsps
	Bread crumbs	2 tbsps
	Ginger garlic paste	1.5 tsps
	Chilli paste	1.5 tsps
	Salt, garam masala	As per taste
	Lemon juice	As per taste

Instructions

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

bF-5: Ven Pongal

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

List		Weight-1	Weight-2	Weight-3
For Ven Pongal	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Rice (soaked for 1 hour)	50 g	100 g	150 g
	Moong dal (soaked for 2 hours)	50 g	100 g	150 g
	Water	200 ml	400 ml	600 ml
	Ghee	0.5 tbsp	1 tbsp	1.5 tbsps
	Cashewnuts, Pepper, Cumin, Salt	As per taste		

Instructions

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

Snacks**5~ 1: Pav Bhaji**

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe glass bowl, High rack

Ingredients

List		Weight-1	Weight-2	Weight-3
For Pav Bhaji	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Mix veg (chopped) - Potato, Cauliflower, Capsicum, Green peasn	100 g	200 g	300 g
	Oil	1 tbsp	2 tbsps	2 tbsps
	Chopped onion	1 no.	2 nos.	2 nos.
	Chopped tomato	1 no.	2 nos	3 nos.
	Water	As required		
	Pav bhaji masala	1 tsp	1.5 tsps	2 tsps
	Garlic paste	1 tsp	1.5 tsps	2 tsps
	Red chilli powder, Salt, Lemon juice, Butter	As per taste		
	Hara dhania	For garnishing		

Instructions

- 1) In a Microwave safe glass bowl take oil, garlic paste, chopped onion, chopped tomato and vegetables. Mix well and select menu and weight, then press start.
- 2) When beeps, add water, red chilli powder, pav bhaji masala, salt. Mix well.
- 3) Press start.

- 4) When beeps, remove mash it well, add butter and lemon juice. Garnish with coriander leaves keep aside.
- 5) For grilling pav-bhaji buns: Cut each bun in centre, apply butter, arrange on high rack.
- 6) Press start.
- 7) Serve with bhaji.

5n-2: French Toast

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe flat glass dish, High rack

Ingredients

List		Weight
For French Toast	Weight Limit	0.3 kg
	Bread slices	3 nos.
	Egg	2 nos.
	Milk	75 ml
	Sugar	4 tbsps
	Cinnamon powder	A pinch

Instructions

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

5n-3: Hara Bhara Kababs

- **Weight Limit:** 0.2 kg
- **Utensil:** High rack

Ingredients

List		Weight
For Hara Bhara Kababs	Weight Limit	0.2 kg
	Potatoes (boiled and grated)	200 g
	Peas (boiled and mashed)	0.5 cup
	Palak leaves (boiled)	1 cup
	Coriander leaves	A few sprig
	Chopped onion	1 no.
	Salt, red chilli powder, chaat masala, garam masala	As per taste
	Oil	For greasing

Instructions

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

5~4: Dhokla

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe flat glass dish

Ingredients

List		Weight-1	Weight-2	Weight-3
For Dhokla	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Besan	50 g	75 g	100 g
	Warm water	50 ml	75 ml	100 ml
	Curd	2 tbsps	3 tbsps	4 tbsps
	Green chilli and ginger paste	1 tsp	1.5 tsps	2 tsps
	Salt, Sugar	As per taste		
	Fruit salt / Mitha Soda	0.125 tsp	0.25 tsp	0.25 tsp
	Oil, Rai, Curry leaves, Water	For tempering		
	Grated coconut	For garnishing		
	Yellow colour / Haldi	As required		

Instructions

- 1) Mix besan, curd, sugar, salt, water, green chilli-ginger paste, yellow color, fruit salt together. Mix well. Keep for 5-10 minutes.
- 2) Pour the mixture in Microwave safe flat glass dish. Select menu and weight, then press start.
- 3) Add tempering to the dhokla and cover. Stand for 5 minutes. Garnish with grated coconut and serve.

NOTE

- For tempering in Microwave safe bowl add oil, rai, curry leaves and microwave 100% for 2 minutes. Add water to the tempering.
- Mix 2 tsps sugar to water & dissolve before adding to the tempering.

5n~5: Khandvi

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

List		Weight
For Khandvi	Weight Limit	0.3 kg
	Besan	100 g
	Water	1 cup
	Curd	1 cup
	Salt	As per taste
	Green chilli and ginger paste	As per taste
	Chopped coriander leaves	A few sprig
	Rai seeds (spluttered)	0.5 tsp
	Grated coconut	As required

Instructions

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

5~6: Tokri Chaat

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Metal muffin case, High rack

Ingredients

List		Weight-1	Weight-2	Weight-3
For Tokri Chaat	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Bread slices	2 nos.	4 nos.	6 nos.

List		Weight-1	Weight-2	Weight-3
For filling	Moong sprouts, pomegranate, cucumber, onion, boiled potato, chopped mango	1 cup	1.5 cups	2 cups
	Salt, chaat masala, Tamarind chutney, lemon juice	As per taste		

Instructions

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

5~ 7: Spicy Baby Corn

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

List		Weight-1	Weight-2	Weight-3
For Spicy Baby Corn	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Baby corn (cut lengthwise)	100 g	200 g	300 g
	Lemon juice	As per taste		
	Sugar, Salt	As per taste		
	Oil	1 tsp	1.5 tsps	2 tsps
For paste	Chopped coriander leaves	1 cup	1.5 cups	2 cups
	Chopped ginger	0.5 tsp	1 tsp	1.5 tsp
	Garlic cloves	1 no.	2 nos.	3 nos.
	Chopped green chillies	1 no.	2 nos.	3 nos.
	Chopped onion	0.5 cup	1 cup	1 cup
	Cumin seeds	As required		

Instructions

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

Child's Favourite

[F- 1: Omelette

- **Weight Limit:** 0.2 ~ 0.4 kg
- **Utensil:** Microwave safe flat glass dish

Ingredients

List		Weight-1	Weight-2	Weight-3
For Omelette	Weight Limit	0.2 kg	0.3 kg	0.4 kg
	Eggs	2 nos.	3 nos.	4 nos.
	Oil	0.5 tbsp	1 tbsp	1 tbsp
	Chopped onion, tomato, coriander leaves	0.5 cup	1 cup	1 cup
	Salt, pepper	As per taste		

Instructions

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

[F-2: Veg Sandwich

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** High rack

Ingredients

List		Weight-1	Weight-2	Weight-3
For Veg Sandwich	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Bread slices	100 g (2 slices)	200 g (4 slices)	300 g (6 slices)
	Butter	1 tbsp	2 tbsps	4 tbsps
	Sauce / spread	1.5 tbsps	3 tbsps	4 tbsps
	Chopped vegetables (onion, tomato, capsicum)	2 tbsps	4 tbsps	6 tbsps
	Grated cheese	2 tbsps	4 tbsps	6 tbsps
	Salt and pepper	As per taste		

Instructions

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

[F-3]: Pizza

- **Weight Limit:** 0.3 kg
- **Utensil:** High rack

Ingredients

List		Weight
For Pizza	Weight Limit	0.3 kg
	Pizza base	1 big pizza base
	Grated cheese	0.5 cup
	Vegetable mixture (topping)	3 tbsps
	Pizza sauce	As per taste

Instructions

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

[F-4: Veg Burger

- **Weight Limit:** 0.2 kg
- **Utensil:** High rack

Ingredients

List		Weight
For Veg Burger	Weight Limit	0.2 kg
	Burger buns for tikkis	2 nos.
	Potatoes (boiled)	200 g
	Boiled peas	0.5 cup
	Chopped ginger	2 tsp
	Green chillies	2 no.
	Chopped coriander leaves	3 tbsps
	Salt, red chilli powder, garam masala, chaat masala	As per taste
	Cornflour	For binding
	Tomato slices	2 nos.
	Onion slices	4 nos.
	Cheese slices	2 nos.
	Butter	2 tsps
	Tomato sauce	2 tbsps

Instructions

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

[F-5: Cake

- **Weight Limit:** 0.1 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

List		Weight
For Cake	Weight Limit	0.1 kg
	Maida / refined wheat flour	100 g.
	Powdered sugar	75 g
	Butter	75 g
	Egg	2 nos.
	Baking powder	1 tsp
	Vanilla essence	1 tsp

Instructions

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

[F-5: Chocolate Balls

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

List		Weight
For Chocolate Balls	Weight Limit	0.3 kg
	Condensed Milk (Milkmaid)	1 cup
	Marie biscuit powder	1 cup
	Milk powder	0.5 cup
	Bournvita	0.5 cup
	Grated coconut	0.5 cup

Instructions

- 1) In a Microwave safe glass bowl add Condensed Milk (Milkmaid), marie biscuit powder, milk powder, Malted Chocolate powder (Bournvita). Select menu and press start.
- 2) Allow to cool. Make balls out of the mixture. Roll out the balls in the grated coconut.

[F- 7: Garlic Bread

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** High Rack

Ingredients

List		Weight-1	Weight-2	Weight-3
For Garlic Bread	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Bread slices (French Bread)	2 pcs	3 pcs	4 pcs
	Butter	3 tbsps	4 tbsps	5 tbsps
	Garlic paste	1 tbsp	1.5 tbsps	2 tbsps
	Grated cheese	2 tbsps	3 tbsps	4 tbsps
	Salt, pepper, Oregano, chilli flakes	As per taste		

Instructions

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

NOTE

- Use French bread to make garlic bread.

Health Plus

HP- 1: Kala Chana

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

List		Weight-1	Weight-2	Weight-3
For Kala Chana	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Soaked kala chana (overnight)	100 g	200 g	300 g
	Water	200 ml	400 ml	600 ml
	Oil	1 tbsp	2 tbsps	3 tbsps
	Chopped onion	0.5 cup	1 cup	1.5 cups
	Salt, Chaat masala, Red chilli powder, Coriander leaves	As per taste		

Instructions

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

HP-2: Karela Sabzi

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe bowl, High rack, Microwave safe flat glass dish

Ingredients

List		Weight
For Karela Sabzi	Weight Limit	0.3 kg
	Chopped karela	300 g
	Oil	2 tbsps
	Chopped onion	1 cup
	Water	As required
	Rai, Cumin, Asafoetida, Turmeric	For tempering
	Salt, Sugar, Garam masala, Coriander powder, Cumin powder	As per taste
	Grated coconut, Coriander leaves	For garnishing

Instructions

- 1) In a Microwave safe glass bowl add oil, rai, cumin, asafoetida, turmeric and chopped onion. Select menu and press start.
- 2) When beeps, add chopped karela, some water, salt, sugar, garam masala, coriander powder, cumin powder and cover. Press start.
- 3) When beeps, transfer sabzi to a Microwave safe glass flat dish, stir well. Place on high rack and press start.

NOTE

- Before cooking, scrap and rub the karela with salt and keep aside for 2-3 hours.

HP-3: Lemon Chicken

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

List		Weight-1	Weight-2	Weight-3
For Lemon Chicken	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Boneless chicken	100 g	200 g	300 g
	Soya sauce	0.5 tbsp	1 tbsp	1.5 tbsps
	Cornflour	0.5 tbsp	1 tbsp	1.5 tbsps
	Water	0.5 cup	0.5 cup	0.5 cup
	Salt, Pepper, Sugar	As per taste		
	Garlic paste	1 tbsp	1.5 tbsps	2 tbsps
	Lemon juice	2 tsps	3 tsps	4 tsps
	Oil	0.5 tbsp	1 tbsp	1.5 tbsps

Instructions

- 1) Mix boneless chicken, soysauce, salt and pepper, garlic paste and lemon juice in a bowl. Refrigerate for 0.5 hour.
- 2) In a Microwave safe bowl add oil, marinated chicken pieces, sugar, corn flour mixed with water. Cover. Select menu and weight, then press start.
- 3) When beeps, mix well. Cover and press start. Allow to stand for 3 minutes.

HP-4: Machi Kali Mirch

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

List		Weight-1	Weight-2	Weight-3
For Machi Kali Mirch	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Pomfret fish	100 g	200 g	300 g
	Salt, Lemon juice, Pepper	To marinate as per taste		
	Oil, Chopped onion, Chopped tomatoes, Chopped garlic	As required		

Instructions

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

HP-5: Ghiya Raita

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

List		Weight-1	Weight-2	Weight-3
For Ghiya Raita	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Grated ghiya	100 g	200 g	300 g
	Water	50 ml	75 ml	100 ml
	Salt	As per taste		
	Curd	3 tbsps	4 tbsps	5 tbsps
	Salt, Sugar, Mustard powder and Green chilli	As per taste		

Instructions

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

HP-Б: Nutrinuggets

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

List		Weight-1	Weight-2	Weight-3
For Nutrinuggets	Weight Limit	0.1 kg	0.2 kg	0.3 kg
	Soaked and boiled nutrinuggets	50 g	100 g	150 g
	Potato	50 g	100 g	150 g
	Oil	1 tbsp	1.5 tbsps	2 tbsps
	Cumin	As per taste		
	Chopped onion	0.5 cup	1 cup	1.5 cup
	Tomato puree	2 tbsps	3 tbsps	4 tbsps
	Salt, Garam masala, Red chilli powder, Turmeric, Coriander powder	As per taste		
	Water	1.5 cups	2 cups	2.5 cups
	Chopped coriander leaves	For garnishing		

Instructions

- 1) In a Microwave safe bowl add oil, cumin, onion. Select menu and weight, then press start. Mix well.
- 2) When beeps, add tomato puree, nutrinuggets, potato, salt, red chilli powder, turmeric, coriander leaves and add 0.5 the amount of water mentioned per weight (For eg. For 200 g, add 1 cup of water). Cover and press start. Mix well.
- 3) When beeps, add the remaining amount of water and press start. Mix well. Allow to stand for 3 minutes. Garnish with coriander leaves and serve hot with roti.

Utility Corner

UC - I: Keep warm

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe bowl

Instructions

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

UC -2: Steam Clean

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe bowl

Instructions

- 1) Take 300 ml water in Microwave safe bowl, add 1 tbsp vinegar or lemon juice. Select category and press start.
- 2) When beeps, wipe out with clean napkin. Press start.
- 3) Again wipe out. Take out the plug.

NOTE

- Use this feature to aid in cavity cleaning.
-

UC -3: Defrost Veg

- **Weight Limit:** 0.1 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Instructions

Veg - (Paneer, Green Peas, Corn etc.)

- 1) Take in Microwave safe bowl, select menu and weight, then press start.
- 2) When beeps, turn the food. Press start.

UC -4: Defrost Non-Veg

- **Weight Limit:** 0.5 ~ 1.0 kg
- **Utensil:** Microwave safe bowl

Instructions

Non-Veg - (Chicken, Mutton etc.)

- 1) Take in Microwave safe bowl, select menu and weight, then press start.
- 2) When beeps, turn the food. Press start.

UC -5: De-humidification

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Instructions

Namkin, Biscuits, Bhujia, Papad and Wafers etc.

- 1) In Microwave safe bowl add the food to be dehumidified. Select menu and weight, then press start.

FE- 1: Flavoured Yoghurt

- **Weight Limit:** 0.6 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

List		Weight
For Flavoured Yoghurt	Weight Limit	0.6 kg
	Curd	200 ml
	Condensed Milk (Milkmaid)	100 ml
	Fresh cream	200 ml
	Flavours (Vanilla, Strawberry, Pineapple essence)	As per choice (0.5 tsp)

Instructions

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

NOTE

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

FE-2: Masala Paneer

- **Weight Limit:** 0.5 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

List		Weight
For Masala Paneer	Weight Limit	0.5 kg
	Milk	500 ml
	Curd	2 tbps
	Coriander	1 tbsp
	Cumin	1 tsp

Instructions

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

FE-3: Yeast Dough

- **Weight Limit:** 0.25 kg

- **Utensil:** Microwave safe glass bowl

Ingredients

List		Weight
For Yeast Dough	Weight Limit	0.25 kg
	Maida	250 g
	Yeast	1 tbsp
	Salt	0.5 tsp
	Sugar	1 tsp
	Water	As required

Instructions

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

Two Recipes for Beginners

Roasted Papad

Papad

- 1 Place the raw papad at the centre of glass tray.
- 2 Select microwave oven 100% power level and cook time, then press start.
- 3 After papad cooking give standing time of 30-45 seconds.

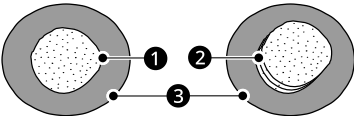
Multiple papads

Place multiple papads over one another.

Crispy papad

- 1 Press start once without papad.
- 2 Sprinkle little water or oil over the papad.

- 3 After beep, place the papad at the at the center, then press start.



- ❶ Papad
- ❷ Multiple Papads
- ❸ Glass Tray

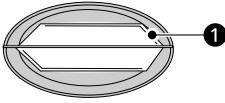
NOTE

- The cooking time may vary.
 - As per the composition of the papad material.
 - As per the Quantity of papad used.

Pop Corn

- 1 Place the pop corn bag to the glass tray properly as instructed on packing.
- 2 Press start to set 3~4 minutes.

- 3 Remove the bag after popping sound has stopped. Take care that bag corners do not touch sides while rotating.



1 Pop Corn

NOTE

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

List of Ingredients

Spices

English name	Hindi name
Asafoetida	Hing
Basil	Tulsi
Bay Leaf	Tej Patta
Cardamom, black	Moti Elaichi
Cardamom, green	Choti Elaichi
Carom seeds	Ajwain
Cinnamon	Dalchini
Cloves	Laung
Coriander Seeds	Sabut Dhania
Cumin seeds	Jeera
Dry Mango Powder	Amchur
Dry red chilli	Sukhi Sabut Lal Mirch
Fennel	Saunf
Fenugreek leaves, dried	Kasuri Methi
Fenugreek seeds	Methidana

English name	Hindi name
Mace	Javitri
Mustard seeds	Sarson , Rai
Nutmeg	Jaiphal
Onion seeds	Kalonji
Oregano	Oregano
Pepper	Kali Mirch
Pomegranate seeds, dried	Anardana
Poppy seeds	Khus Khus
Red Chilli	Lal Mirch
Salt	Namak
Turmeric	Haldi
Thyme	Thyme

Vegetables

English name	Hindi name
Amaranth	Chavli
Baby corn	Baby corn
Bittergourd	Karela
Bottlegourd	Ghiya
Brinjal/Eggplant	Baigan
Broccoli	Hari Phool Gobhi
Cabbage	Pata Gobhi/Bandh Gobhi
Capsicum	Shimla Mirch
Cauliflower	Phool Gobhi
Carrot	Gajar
Celery	Ajmod
Cluster Beans	Gavar Ki Fali

English name	Hindi name
Coriander leaves	Hara Dhania
Colocasia	Arbi
Cucumber	Kheera
Curry leaves	Curry Patta
Drumsticks	Drumsticks
French beans	France beans
Garlic	Lehsun
Ginger	Adrak
Elephant Foot Yam	Jimikand
Lady Finger	Bhindi
Lemon	Nimbu
Lemon Grass	Lemon Grass
Lettuce	Lettuce
Lime	Nimbu
Mint	Pudina
Mushroom	Kukurmutta
Olives	Jafiun
Onion	Pyaz
Parsley	Ajmoda
Potato	Aloo
Peas	Hari Matar
Radish	Mooli
Red Pumpkin	LalKaddu
Snake Gourd	Torai
Spinach	Palak
Spring Onion	Hari Pyaz
Sweet Potato	Shakarkandi
Tomato	Tamatar

English name	Hindi name
Turnip	Shalgam
Chenopodium leaves	Bathua
Zucchini	Torai

Fruits

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

Cereals

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

Pulses

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

Dry Fruits

English name	Hindi name
Almonds	Badam
Cashewnuts	Kaju
Pistachio	Pista
Raisins	Kishmish
Walnuts	Akhrot
Peanuts	Mungfali

Fats and Oils

English name	Hindi name
Butter	Makhan
Ghee	Ghee
Oil	Tel
Olive Oil	Jaitun Ka Tel
Mustard Oil	Sarson Ka Tel
Sesame Oil	Til Ka Tel

Miscellaneous

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

Utensils Guide

Microwave-Safe Utensils

- **Ovenproof Glass:** Glassware that is heat-resistant is microwave-safe. This would include all brands of oven tempered glass utensils. However, do not use delicate glassware, such as tumblers or wine glasses, as these might shatter as the food warms.
- **Pottery Stoneware Ceramic:** Use bowls, cups, serving plates, pottery, stoneware, ceramic, and platters without metallic rim. Many containers

made of these materials are microwave-safe, but test them before use.

- **Plastic**

- **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.

- **Plastic Cooking Bags:** Provided they are specially made for cooking, cooking bags are microwave safe. Remember to make a slit in the bag so that steam can escape. Never use ordinary plastic bags for cooking in the microwave oven, as they will melt and rupture.

- **Plastic Microwave Utensils:** A variety of shapes and sizes of microwave utensils are available. You may be able to use items you already have on hand rather than investing in new kitchen equipment.

- **Paper:** Use paper towels, waxed paper, paper napkins, and paper plates with no metallic rim or design. Paper plates and containers are convenient and safe to use in the microwave oven, provided that the cooking time is short and foods to be cooked are low in fat and moisture. Paper towels are also very useful for wrapping foods and for lining baking trays in which greasy foods such as bacon are cooked. In general, avoid coloured paper products as the color may run. Some recycled paper products may contain impurities which could cause arcing or fires when used in the microwave.

- **Tableware:** Many containers made of pottery, stoneware and ceramic are also microwave-safe. If in doubt consult the manufacturer's literature or perform the microwave test. Do not put plates with painted decoration in the oven, as the paint may contain metal and cause arcing.

- Metal shields the food from microwave energy and produces uneven cooking. Also avoid metal skewers, thermometers, foil trays, metal-rimmed or metal-banded dinnerware, casserole dishes, etc. The metal rim interferes with normal cooking and may damage the oven.

Testing Utensils before Use

Most heat resistant and non-metallic utensils is safe for use in your oven. However, some utensils may contain materials that are not suitable for microwave use. Follow the steps below to find out if utensils can be used in the microwave.

- 1 Place the container in question and a glass measuring cup filled with water next to each other inside the oven.
- 2 Heat the container and glass measuring cup for 1 minute at HIGH power.
 - If the water heats up but the container remains cool to the press, the container is microwave-safe.
 - If the temperature of the water does not change but the container becomes warm, it is not safe for use in the microwave oven.

CAUTION

- Some items with high lead or iron content are not suitable for microwave cooking.
 - Utensils should be checked to ensure that it is suitable for use in the microwave.
 - Always be careful when taking utensils out of the oven. Some dishes absorb heat from the cooked food and may be hot.
-

Microwave-Unsafe Utensils

- **Metal Containers and Metal Decoration**

- Never use metal or metal-rimmed utensils in the microwave oven.
- Microwaves cannot penetrate metal. They will bounce off any metal object in the oven and cause arcing, an alarming phenomenon that resembles lightning.

Cooking Guide

Cooking Tips

Carefully monitor the food in the microwave oven when it is cooked. Directions given in recipes to elevate, stir, etc., are the minimum steps

recommended. If the food seems to be cooked unevenly, simply make the necessary adjustments to correct the problem.

- **Covering:** Cover the plate with a lid, parchment paper (not waxed paper) or cling plastic wrap for use in the microwave oven. A cover traps heat and steam, which help to cook the food more quickly.
- **Stirring:** Stir from the outside towards the center, as food at the outside of the dish heats more quickly.
- **Standing Time:** Standing time allows foods to finish cooking and also helps flavors blend and develop. Foods are often allowed to stand for 3 to 10 minutes after being removed from the oven.
- **Cooking Time:** Set the cooking time according to the temperature of the ingredients. Ice-cold ingredients take considerably longer to cook than room temperature ingredients.
- **Sprinkling:** Low-moisture foods such as roasts and vegetables should be sprinkled with water before cooking or covered to retain moisture.
- **Arranging:** The upper portion of thick foods will be cooked more quickly than the lower portion. Turn food over several times during cooking.
- **Piercing:** Pierce foods that are enclosed in a shell, skin or membrane before cooking to prevent them from bursting.
 - Such foods include yolks and whites of eggs, clams, oysters, potatoes, and other whole vegetables and fruits.
- **Shape of Food:** Microwaves penetrate only about 2 cm into food. Only the outer edge of food is cooked by microwave energy; the rest is cooked as the heat moves inward.
 - Place the thickest portions of foods like meat, poultry or fish toward the outside of the utensils to help them cook more evenly.
 - If possible, shape foods into thin rounds or rings.
- **Density:** Light, porous food such as cakes and breads are cooked more quickly than heavy, dense foods such as roasts and casseroles.
- **Bones and Fat:** Bones conduct heat and fat cooks more quickly than meat. Take care with bony or fatty cuts of meat.
- **Quantity:** The more food you place in the oven, the longer the required cooking time.
- **Shielding:** Cover the corners of square dishes with strips of aluminum foil to prevent overcooking. Do not use too much foil, and make sure the foil is secured to the dish. If the foil gets too close to the oven walls during cooking, it can cause arcing.

TROUBLESHOOTING

FAQs

Frequently Asked Questions

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

A: There may be several reasons why the oven light will not glow. Either the light bulb has blown or the electric circuit has 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.

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

- A:
- Check your cooking guide again to make sure you have followed directions correctly, and to see what might cause variations in cooking time.
 - Cooking guide times and heat settings are suggestions, chosen to help prevent overcooking, the most common problem in getting used to this oven.
 - Variations in the size, shape, weight and dimensions of the food require longer cooking time.
 - Use your own judgment along with the cooking guide suggestions to test food conditions, just as you would do with a conventional cooker.

Before Calling for Service

If following symptoms appear while using the microwave oven, check it one more time. It may not be a failure.

Operation

Symptoms	Possible Cause & Solution
Microwave oven does not start	Power cord is unplugged, door is open. Or, cooking time is not set. • Plug in power cord. • Close oven door. • Set cooking time.

Symptoms	Possible Cause & Solution
Microwave oven does not start	A fuse in your home may be blown or the circuit breaker tripped. Or the appliance is connected to a GFCI (Ground Fault Circuit Interrupter) outlet, and the outlet's circuit breaker has tripped. • Check the main electrical box and replace the fuse or reset the circuit breaker. Do not increase fuse capacity. If the problem is a circuit overload, have it corrected by a qualified electrician. • Reset the circuit breaker on the GFCI. If the problem persists, contact an electrician.
Arcing or Sparking	Utensils is not microwave safe. Or, operated the oven when it is empty. • Use microwave-safe utensils. When in doubt, test utensils before use. • Do not operate oven while it is empty.
Unevenly Cooked Foods	Utensils is not microwave safe. Or, cooking settings was wrong. • Test utensils to make sure it is microwave safe. • Do not cook without the glass tray. • Turn or stir food while cooking. • Defrost food completely before cooking. • Use correct cook time and power level.
Overcooked Foods	Cooking settings and methods are wrong. • Change cook time or power level.
Undercooked Foods	Utensils is not microwave safe. Or, cooking settings was wrong. • Test that utensils is microwave safe. • Defrost food completely before cooking. • Change cook time or power level. • Make sure that ventilation ports are not blocked.

APPENDIX

Warranty

Warranty and Service Information

Warranty

The Microwave oven comes with 1 year warranty on all parts (except Plastic parts, Consumables, Loose Plastic Parts, Glass) from the date of purchases on producing the tax paid invoice of the product provided always that the warranty card bears the rubber stamp, date and signature of our authorized dealer.

TERMS & CONDITIONS

1. The warranty is confined to the first purchaser of the Microwave oven only & is non-transferable.
2. Repairs & replacements will be carried out through the Authorized Service Centres of LG Electronics India Ltd. (hereinafter referred as LG or LGEIL). Customer may place their service call through the LG customer care or through the dealer from whom the product has been purchased. In case the customer shifts the place of residence during warranty period, it is advised to contact our helpline.
3. Repair under warranty shall be carried out by an authorized service personnel only. The details of centralized helplines 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. Customers are advised to verify before. In case the customer desires to bring the unit on its own to the Authorized Service Centre, the same shall be at its own risks & consequences.
5. The concerned authorized service centre will advise the customer whether to effect the repairs at site or at the authorized service centre.
6. Call registered with the centralized helpline/Authorized service centre, wherein only cleaning of the unit/ parts in the unit due to dust accumulation on portions of the units are not to be considered as defects.
7. In case of repairs or replacement of any part/s of the unit, this warranty will thereafter continue and remain in force only for the unexpired period of the warranty. LGEIL may use parts that are new or refurbished and equivalent to new in performance and reliability. 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 shall be replaced and in the event such model has been discontinued, it shall be replaced with the model price equivalent at the time of purchase.
8. In case of any damage to the product/customer abuse/repairs by un-authorized personnel's/ misuse detected/ by the Authorized Service Centre personnel, the warranty conditions are not applicable and repairs will be done subject to availability of parts and on a chargeable basis only.
9. This warranty shall not cover any consequential or resulting liability, damage or loss to property or life arising directly or indirectly out of any defect being noticed in the equipment during warranty period of the Microwave oven. The company's obligation under this warranty shall be limited to repair or providing replacement of defective parts only under the warranty period
10. The company or its Authorized Service Centre reserves the right to retain any part/s or component replaced its discretion, in the event of defect being noticed in the equipment during warranty period.
11. While the company will make every effort to carry out repairs at the earliest, it however is made expressly clear that the company is under no obligation to do so in a specified period of time.
12. Warranty does not cover accessories external to the equipment supplied by the 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 customer's request will be chargeable basis except the component which actually needed.

14. In the event of any unforeseen circumstance, and spares not being available, the company's prevailing depreciation rules will be binding on the purchaser to accept as a commercial solution in lieu of repairs.

15. Free Installation or Demo of the product, can be availed only once & within 3 months from the date of purchase.

16. Any extended warranty offered by LGEIL has to be supported by relevant proof.

17. Warranty shall expire after the warranty period as mentioned above even if the Microwave oven may not be in use for any time during the warranty period for any reason.

18. Only courts in state of Delhi and places where LGEIL has its branch office shall have the jurisdiction for settling any claims, disputes arising under the warranty.

Warranty is not 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 time of service of the product.

3. The product is not operated according to instructions given in the Operating Instruction Booklet/ Owner's Manual.

4. The product is used for commercial purposes.

5. The product has failed under certain conditions like water logging, flood, fire, misuse etc.

6. Defects/malfunction are caused by improper or reckless use, which shall be determined by the company personnel.

7. Any repair work is carried out by persons other than authorized service personnel.

8. Defect/malfunction are caused which are beyond control like lightening, abnormal voltage, Acts of God, virus etc.

9. Any issue is caused by usage of 3rd party product like voltage stabilizer, power outlet socket, MCB, extension board etc.

10. Defects/malfunction caused while in transit to service centre or purchaser's residence.

11. Defects caused by rodents bite or by pests and vermin ants/Insects/animals/birds etc.

12. The serial number is deleted, defected or altered.

13. Damage is caused to the product or any part/s due to transportation or shifting.

14. Any accessory external to the equipment are supplied by dealer or LG.

CUSTOMER'S COPY

CUSTOMER'S COPY

MODEL No. :

DATE OF PURCHASE :

UNIT SERIAL No. :

CUSTOMER'S NAME & ADDRESS

TEL. _____

DEALER'S NAME & ADDRESS

TEL. _____

Customer's Signature

Dealer's Signature

This card is valid only if it is filled in and stamped by our authorised dealer on the date of purchase.

Memo

Memo

**Brand Owner (LG Electronics India Ltd.) & Packaging Type Details as per PWM Rules**

Packaging type	Company name	Registration number	Thickness
Plastic Sheet	LG Electronics India Ltd	BO-13-000-07-AAACL1745Q-22	0.05 mm and above
Multilayered bag	LG Electronics India Ltd		N/A

LG Electronics India Ltd.

Phone	08069379999 1800 315 9999 [Toll Free]
WhatsApp No.	9711709999
Mobile Application	'LG Service India Mobile App' available at Google Play
SNS	www.facebook.com/LGIndiaPage www.twitter.com/LGIndia
Address	Regd. Office: LG Electronics India Ltd., A-24/6 Mohan Cooperative Industrial Estate, Mathura Road, New Delhi-110044 CIN No. L32107DL1997PLC220109

24 hours, 7 days a week (except National Holidays)