



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

MH2043DW/MH2044DB



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#### How the Microwave Function Works

Microwaves are a form of energy similar to radio, television waves, and ordinary daylight. Normally, microwaves spread outwards as they travel through the atmosphere and disappear without effect. This oven, however, has a magnetron that is designed to make use of the energy in microwaves. Electricity, supplied to the magnetron tube, is used to create microwave energy.

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

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

### A very safe appliance

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

# IMPORTANT SAFETY INSTRUCTIONS/ READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

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



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



### WARNING

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



### CAUTION

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



### ∕!\ WARNING

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



### ∕N WARNING

- The appliance is not intended for use by young children or elderly persons. Only allow elderly and children (8 years and above) to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- Improper use may cause damage such as a fire, electric shock or burn.
- Accessible parts may become hot during use. Young children should be kept away.
- They may get a burn.



### ∕N WARNING

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



### WARNING

- Do not operate your oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the: (1) door(bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- It could result in harmful exposure to excessive microwave energy.
- 7 Be certain to use proper accessories on each operation mode, refer Page 16
- Improper use could result in damage to your oven and accessories, or could make spark and a fire.
- The children should not allow to play with accessories or hang down from the door handle. 8
- They may get hurt.
- 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.

# **!**CAUTION

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

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

### SAFETY PRECAUTIONS

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

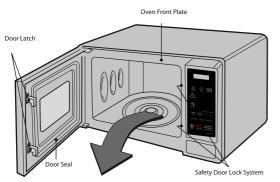
There is danger of blast if covered bottle, sealed food, egg, and chestnut etc. are cooked inside oven.

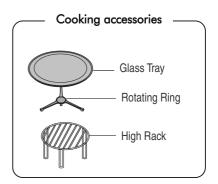
## **UNPACKING & INSTALLING**

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



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



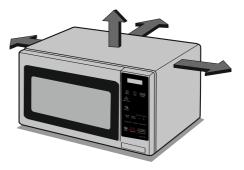


Disclaimer: This is only graphical representation of actual product



Place the oven in the level location of your choice with more than 85 cm height but make sure there

is at least 20 cm of space on the top and 10 cm at the rear for proper ventilation. The front of the oven should be at least 8 cm from the edge of the surface to prevent tipping. An exhaust outlet is located on top or side of the oven. Blocking the outlet can damage the oven.



THIS OVEN SHOULD NOT BE USED FOR COMMERCIAL CATERING PURPOSES.



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.



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

## **UNPACKING & INSTALLING**



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





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





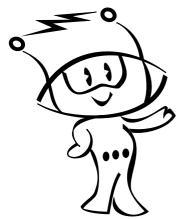
The **DISPLAY** will count down from 30 seconds. When it reaches 0 it will Beep. Open the oven door and test the temperature of the water. If your oven is operating the water should be warm. Be careful when removing the container it may be hot.



YOUR OVEN IS NOW INSTALLED

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

## CHILD LOCK



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

However your child can still open the oven door.

Press STOP/Cancel

STOP
ENERGY Cancel

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

The CHILD LOCK is now set.



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



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



# MICRO POWER COOKING

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



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

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

### 2 STAGE TIMED COOKING

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

Press STOP/Cancel.



Press MICRO Twice to select 80% power.

560 appears on the display



Press 1 minute five times.

Press 10 seconds three time.

10 minutes 1 minute 10 seconds

Press START/+30 seconds.

◆START +30 seconds

# MICRO POWER LEVEL

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



POWER LEVEL	OUTPUT	USE
нібн	100% ( <b>700W)</b>	* Boil Water  * Brown minced meat  * Cook poultry pieces, fish, vegetables  * Cook tender cuts of meat
MEDIUM HIGH	80% (56 <b>0W</b> )	* All reheating  * Cook mushrooms and shellfish  * Cook foods containing cheese and egg
MEDIUM	60% (420W)	* Bake cakes and scones * Prepare egg * Cook custard * Prepare rice, soup
DEFROST/ MEDIUM LOW( &* )	40% ( <b>280W</b> )	* All thawing * Melt butter and chocolate * Cook less tender cuts of meat
LOW	20% (1 <b>40W</b> )	* Soften butter & cheese * Soften ice cream * Raise yeast dough

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



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

Press STOP/Cancel.



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

+30 seconds

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

◆START +30 seconds

# **GRILL COOKING**

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



This model is fitted with a **QUARTZ GRILL**, so preheating is not needed.

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

Press STOP/Cancel.

STOP

ENERGY SAVING Cancel

Press GRILL.

Set the cooking time.

Press 10 minutes once.

Press 1 minute twice.

Press 10 seconds three time.

10 minutes 1 minute 10 seconds

Press START/+30 seconds.

◆START +30 seconds

## **COMBINATION COOKING**

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



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

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

Press STOP/Cancel.

STOP Cancel

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

**~~** 

Combi.

1icro Grill

Set the cooking time.

Press 10 minutes one time.

Press 1 minute five times

Press 10 seconds three time

10 minutes 1 minute 10 seconds

Press START/+30 seconds.

While cooking you can use +/- keys to increase/decrease cooking time.

◆START +30 seconds

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

### Combi. Cooking Mode

CATEGORY
Co-1
Co-2
Co-3

# **ENERGY SAVING**



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

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



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



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

## Method To Use Accessories As per Mode

	Microwave	Grill	Grill combi
High rack	×	✓	✓

# Various Cook Functions

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

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

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

	Menu	Weight Limit	Utensil	Ins	structions		
IC-1	Gajar Ka Halwa	0.3 kg	Microwave Safe (MWS) Glass Bowl & Microwave Safe (MWS) bowl	For Grated Gajar Ghee Milk Powder Khoa Sugar Elaichi Powder and Dry Fruits  Method: 1. In MWS glass bowl take a bowl. Put the MWS glass press start.			
IC-2	Mix Veg	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For Mix Veg. (Carrot, Cauliflower, peas, beans, potato) Oil Onion (chopped) Tomato (chopped) Salt, Cumin powder, Garam masala, Red Chilli powder, Corlander powder  Method: 1. In a MWS bowl add oil, c and weight and press star 2. When beeps, remove an and press start. 3. When beeps, mix well. Cc	rt. id mix well. Add	vegetable and so	ome water. Cover
IC-3	Veg Biryani	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For Basmati Rice (soaked for 1 hour) Water Oil Cloves, Elaichi, Cinnamon, Pepper corns, Bay leaf, Salt, Garam masala & Red chill powder Mix Vegetables - (Gobhi, Mutter, Gajar, French Beans etc.)  Method: 1. In MWS bowl put oil advoms, add mix vegetable 2. When beeps, add rice, w start. Stand in 5 minutes a	0.1 kg 100 g 200 mL 1 tbsp  ½ cup  d cloves, cinnans, ater, salt and all select menu ar ater, salt and all selects are constant ater, salt and all selects are constant at selects are constant at selects are constant and all selects are constant at selects.	0.2 kg 200 g 400 mL 2 tbsp As per taste 1 cup non, elaichi, bay di weight and pre spices. Mix well, (	0.3 kg 300 g 600 mL 3 tbsp  1½ cups  leaf and pepper ss Start.  vower it and press
IC-4	Dal Tadka	0.3 kg	Microwave safe (MWS) bowl	For Dal (soaked for 2 hours) Water Oil Rai, Roasted cumin, Kasuri methi, Cumin powder, Coriander leaves, Asafoetida, Coriander powder, Turmeric, Green Chilli, Curry leaves Salt  Method: 1. Take dal in MWS bowl, ad 2. Select menu and press st 3. When beeps, take anoth leaves, add dal, salt, con kasuri methi (optional), w 4. When beeps, mix well an	art to cook. her bowl add oil, riander powder, vater (if required)	roasted cumin, q cumin powder, q . Press start.	

	Menu	Weight Limit	Utensil	Instructions				
IC-5	ldli	4	Microwave	For		4 Nos.		
			safe (MWS) bowl	Rice		100 g		
			wood &	Urad		4 tbsp		
			Microwave safe	Soyabean		4 tbsp		
			(MWS) idli stand	Water		As required		
				Salt		As per taste		
				Grind, mix and ferment consistency.     Grease MWS idli stand v MWS bowl. Keep the idli start to cook. Allow to stal Note: After preparing the	and soak rice, urad dal and soyabeans granules for 4 hours. mix and ferment for 8 to 10 hours. Grind the mixture to pasts tency. tency.  ten MWS idli stand with oil. Put idli batter in it. Add ½ cup water in the bowl. Keep the idli stand in bowl and cover. Select menu and press 2000k. Allow to stand for 3 minutes. After preparing the batter, you can use it for making 4 idli. tates the number of idli that can be prepared.			
IC-6	Sambhar	0.2 kg	Microwave safe	For		0.2 kg		
		_	(MWS) bowl	Arhar Dal (Soaked for 2 hrs)		200 g		
				Oil		2 tbsp		
				Onion chopped		1 medium		
				Tomato chopped		1 medium		
				Mixed Vegetables chopped - Drumsticks, ghiya, Brinjals, Red Pumpkin		1 cup		
				Boiled Water		400 mL		
				Tamarind pulp, Green Chilli, Sambhar Masala, Salt, Jaggery, Rai, Asafoetida. Curry leaves, Coriander powder, Turmeric, Red chilli powder		As per taste		
				Method.: 1. Soak dal for 2 hours, in tomato, mix vegetables at 2. When beeps, in another coriander powder, red chi 3. When beeps, mash dal sambhar masala, jagger for 5 minutes. Garnish wit	nd boiled water. S MWS bowl take Illi powder. Press very well and a y and some wate	Select menu and per oil, rai, asafoeting start.  add to tadka. Add er (if required). P	oress start. da, curry leaves, d tamarind pulp ress start. Stand	
IC-7	Kadhai	0.1 ~ 0.3 kg	Microwave safe	For	0.1 kg	0.2 kg	0.3 kg	
	Paneer		(MWS) bowl	Paneer	100 kg	200 kg	300 kg	
				Capsicum & Onion (sliced)	½ cup	1 cup	1½ cup	
				Onion Paste	3 tbsp	4 tbsp	5 tbsp	
				Tomato Puree	2 tbsp	3 tbsp	4 tbsp	
				Ginger-Garlic Paste, Salt		As per taste		
				Red Chilli Powder, Turmeric, Kasuri Methi, Garam Masala	As per taste			
				Butter	1½ tbsp	2 tbsp	3 tbsp	
				Fresh Cream	1 tbsp	2 tbsp	3 tbsp	
				Oil	½ tbsp	1 tbsp	2 tbsp	
				Method: 1. In MWS bowl, add oil, oni onion. Mix well, cover. Se 2. When beep, add tomatt powder, garam masala, I press start, garnish with h	lect menu and we o puree, butter, kasuri methi, sal	eight and press st fresh cream, tu It and paneer cub	art. rmeric, red chilli	

ľ	Menu	Weight Limit	Utensil	Ins	structions		
IC-8	Butter Chicken	0.3 ~ 0.5 kg	Microwave safe (MWS) bowl	For Chicken (boneless) Ginger garlic paste Tomato puree Chopped onions Garam masala, Coriander powder, Cumin powder, Kasuri methi, Red chilli powder, Salt Cashewnut paste Fresh cream Butter Oil Slit green chillies Method: 1. In a MWS bowl add oil, gi coriander powder, cumin and press start. 2. When beeps, mix well, a chicken pieces. Mix well a 3. When beeps, mix well, a cover. Press start. 4. Garnish with slit chillies.	powder and salt. add tomato pure and cover. Press	Mix well. Select of the control of t	menu and weight ler, kasuri methi,

	Menu	Weight Limit	Utensil	Instructions			
SC-1	Shahi	0.1 ~ 0.3 kg	Microwave safe	For	0.1 kg	0.2 kg	0.3 kg
	Tukda		(MWS) flat glass	Bread Slices	1 slice	2 slices	3 slices
			dish & High Rack	Milkmaid	50 mL	100 mL	150 mL
				Milk	50 mL	100 mL	125 mL
				Sugar	1 tbsp	2 tbsp	3 tbsp
				Badam, Pista Pieces	2 tbsp	3 tbsp	4 tbsp
				Kesar, Elaichi Powder		As per taste	
				Method: 1. Arrange bread slices on h 2. When beeps, turn slices p 3. When beeps, mix milkm in MWS flat glass dish. Po	oress start. aid, milk, sugar, o	Iry fruits,kesar ar	d elaichi powder
SC-2	Kalakand	0.1 ~ 0.3 kg	Microwave safe	For	0.1 kg	0.2 kg	0.3 kg
00 2	Raidkana	0.1 0.0 kg	(MWS) bowl	Grated Paneer	100 g	200 g	300 g
				Milkmaid	50 mL	100 mL	200 mL
				Milk Powder	2 tbsp	3 tbsp	4 tbsp
				Cornflour	1/2 tsp	1 tsp	1 tsp
				Elaichi Powder	1/2 tsp	1 tsp	1 tsp
				Method: 1. In MWS bowl take grated			
				powder. Mix well, select 2. When beeps, mix it agai 3. When set cut into pieces	menu and weigh n and press start	nt press start. t.	,
SC-3	Kheer	0.1 ~ 0.3 kg	Microwave safe	For	0.1 kg	0.2 kg	0.3 kg
			(MWS) glass bowl	Milk	100 mL	200 mL	300 mL
				Milkmaid	150 mL	200 mL	300 mL
				Seviyan (roasted)	20 g	40 g	60 g
				Badam, Pista pieces	2 tbsp	3 tbsp	4 tbsp
				Kesar, Elaichi powder	2 tbsp	3 tbsp	4 tbsp
				When beeps, add badan Mix well and press start.     When beeps, mix it well. for 5 minutes. Serve hot c Note: The bowl should be	Add more milk (	if required) and p	ress start. Stand
SC-4	Suii Halwa	0.1 ~ 0.3 kg	Microwave safe	[E.	0.1 kg	1 0.2 kg	0.2 kg
00 7	Ouji i iaiwa	0.1 0.0 kg	(MWS) glass bowl	For	0.1 kg 100 g	0.2 kg 200 g	0.3 kg 300 g
			( 1,5	Suji Ghee (melted)	2 tbsp	3 tbsp	4 tbsp
				Water	300 mL	600 mL	900 mL
				Sugar	100 g	200 g	300 g
				Cashewnuts, Kishmish, Kesar, Elaichi powder	100 g	As per taste	300 g
				Method: 1. In MWS glass bowl take press start. 2. When beeps, mix well. A and sugar. Press start. 3. When beeps, mix well a kesar and elaichi powder	Allow to cool. Add	d water (½ of me	ntioned amount)
SC-5	Besan	0.1 ~ 0.3 kg	Microwave safe	For	0.1 kg	0.2 kg	0.3 kg
	Ladoo		(MWS) glass bowl	Besan	100 g	200 g	300 g
				Ghee (melted)	3 tbsp	5 tbsp	7 tbsp
				Powder Sugar	50 g	100 g	150 g
	1			Elaichi Powder	1/2 tsp	1 tsp	1 tsp
				Method: 1. In MWS glass bowl take t start. 2. When beeps, stir it and pr 3. When beeps, stir again at 4. Allow to cool. Add powde a ladoo of same size.  Note: For binding the lad	ress start. nd press start. red sugar and el		

	Menu	Weight Limit	Utensil	Ins	structions		
SC-6	Payasam	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For Broken Rice (soaked for 2 hour) Milk & Water Sugar Kesar, Elaichi powder, Dry fruits Ghee  Method: 1. In a MWS bowl take ghee 2. Select menu and weight 3. When beeps, add more press start. Stand for 5 chilled.	and press start. milk, dry fruits, k	esar, elaichi pow	der. Mix well and
SC-7	Sandesh	0.2 ~ 0.4 kg	Microwave safe (MWS) bowl	For Paneer (grated) Milkmaid Rose water Elaichi seeds Chopped pista (Khoa (mashed)  Method: 1. In a MWS bowl add grate 2. Select menu and weight 3. When beeps, stir well and 4. Allow to cool. Hang in Mk of the mixture and roll the till set.	and press start. d press start. uslin cloth for 20 r	ninutes if it too we	et. Make balls out

# Indian Rasoi

# Chatpat Corner

I	Menu	Weight Limit	Utensil	Instructions			
CC-1	Apple	0.3 kg	Microwave Safe	For	0.3 kg		
	Tomato		(MWS) Glass Bowl	Apple pieces	200 g		
	Chutney			Tomato pieces	100 g		
				Green chillies, Salt, Sugar	As per taste		
				Oil	2 tbsp		
				For Tempering: Rai, Cumin, Asafoetida etc.	As required		
				keep it in microwave. Se beep, remove and grin	tapple, tomato, salt, sugar and green chillies and elect menu and press start to cook. When it gives a di ti n a mixer. In another MWS glass bowl nd press start. add ground mixture and mix well. iander.		
CC-2	Lemon	0.3 kg	Microwave Safe	For	0.3 kg		
	Pickle		(MWS) Glass Bowl	Lemon pieces	300 q		
				Sugar	150 g		
				9	As per taste		
				Chilli powder, Salt	-		
				For Tempering: Rai, Cumin, Asafoetida etc.	As required		
				Method: 1. Cut lemon and remove se salt and chilli powder. Sel cools.	eeds. In MWS glass bowl add lemon pieces, sugar, lect menu and press start. Store it in a bottle after it		
CC-3	Mix Veg	0.3 kg	Microwave Safe	For	0.3 kg		
	Pickle		(MWS) Glass Bowl	Mix Vegetable (Cauliflower, Carrot, Radish, Shalgam, Green peas)	300 g		
				Lemon juice	2 tbsp		
				Salt, Chilli powder, Sugar, Pickle Masala	As per taste		
				Oil	2 tbsp		
				For tempering: Rai, Cumin, asafoetida etc.	As required		
				Method.: 1. In a MWS glass bowl put microwave. Select menu remove. In another g and press start. When	vegetables cut in long strips. Cover and keep it in a and press start to cook. When it gives a beep, lass bowl add oil, tempering, chilli powder it gives a beep add masala, sugar, salt. Add cools. Mix well and store it in a fridge.		
CC-4	Tomato	0.5 kg	Microwave Safe	For	0.5 kg		
	Sauce		(MWS) Glass Bowl	Tomato	500 g		
				Onion	1 No.		
				Chilli powder, Salt, Sugar	As per taste		
				Chopped ginger and garlic	2 tbsp		
				11 0 0	1 tsp		
				Garam masala 1 tsp  Method.: 1. In a MWS glass bowl put tomato pieces, chopped ginger and garlic some water, cover and keep it in a microwave. Select menu and press to cook. When it gives a beep, remove and grind it in a mixer. Strain it. in microwave and press start. When beeps, add salt, sugar, garam mass the mixture and mix well andpress start.			

	Menu	Weight Limit	Utensil	Ins	structions		
bF-1	Sprouts	0.1 ~ 0.3 kg	Microwave safe	For	0.1 kg	0.2 kg	0.3 kg
			(MWS) bowl	Moong Sprout	100 g	200 g	300 g
				Water	150 mL	200 mL	300 mL
				Salt, Chaat masala, Coriander leaves		As per taste	·
				Chopped onion	2 tbsp	3 tbsp	4 tbsp
				Chopped tomato	2 tbsp	3 tbsp	4 tbsp
						· ·	<u> </u>
				Method: 1. In MWS bowl add sprouts start. 2. When cooking ends, tak tomatoes, coriander leave	e it out and stra	ain add chopped	·
bF-2	Poha	0.1 ~ 0.3 kg	Microwave safe	For	0.1 kg	0.2 kg	0.3 kg
			(MWS) glass bowl	Poha	100 g	200 g	300 g
				Oil	1 tbsp	2 tbsp	3 tbsp
				Onion Chopped	1/2 cup	1 cup	1 cup
				Green Chilli	2 nos.	3 nos.	4 nos.
				Rai, Cumin, Asafoetida, Turmeric,		As per taste	
				Curry leaves, Salt, Sugar		715 per taste	
				Grated coconut and Coriander leaves		For garnishing	
				Method: 1. In MWS glass bowl put oi			
				and weight and press star 2. When beep add choppe start. 3. When beep add washed Garnish with coconut and	t. d onion, turmer l poha, salt and	ic powder and a	safoetida. Press
bF-3	Upma	0.1 ~ 0.3 kg	Microwave safe	For	0.1 kg	0.2 kg	0.3 kg
5. 0	Opina	0.1 0.0 kg	(MWS) glass bowl	Semolina	100 g	200 g	300 g
			( 1,5 1111		2 tbsp	3 tbsp	4 tbsp
				Oil			
				Water	200 mL	400 mL	600 mL
				Salt & Sugar, Red chilli powder		As per taste	
				Onion	1 no.	2 nos.	2 nos.
				Green chilli	2 nos.	3 nos.	3 nos.
				Chopped carrots, Peas, Sweetcorns Rai, Cumin, Asafoetida, Curry leaves, Urad dal	½ cup	1 cup As per taste	1 ½ cup
				Method: 1. In MWS glass bowl put oi menu and weight and pre 2. When beep, stir well add leaves and keep inside at 3. When beep, mix well and juice mix well and keep in	ss start. I carrots, peas, s id press start. I add water, suga	sweet corns, gre	een chillies, curry
bF-4	Veg	0.3 kg	High rack	For		0.3 kg	
	Cutlet			Boiled Vegetables-(Potato,		300 g	
				Cauliflower, Carrots, green peas)		000 g	
				Cornflour		2 tbsp - 3 tbsp	<del></del>
				Bread crumbs		2 tbsp	<del> </del>
				Ginger garlic paste		1½ tsp	<del> </del>
				Chilli paste		1½ tsp	<del> </del>
				Salt, garam masala		As per taste	
				Lemon juice		As per taste	<del> </del>
				Method: 1. Mix all the ingredients excutlets. Brush the cutlets	with oil.	ibs together. Sha	ppe them into flat
				Coat with bread crumbs.     Select menu and press s     When beeps, turn over a	art.	n rack.	
bF-5	Ven	0.1 ~ 0.3 kg	Microwave safe	For	0.1 kg	0.2 kg	0.3 kg
	Pongal		(MWS) bowl	Rice (soaked for 1 hour)	50 g	100 g	150 g
				Moong dal (soaked for 2 hours)	50 g	100 g	150 g
				Water	200 mL	400 mL	600 mL
				Ghee	½ tbsp	1 tbsp	1½ tbsp
				Cashewnuts, Pepper, Cumin, Salt		As per taste	
				Method: 1. In a MWS bowl add soa ghee. Select menu and w 2. When beeps, stir well and 3. When beeps, stir well cashewnuts, cumin and p	eight and press s add more water and remove. In epper. Press sta	dal, water, salt a tart. (if required). Pres another MWS	ss start.
				Pour over cooked pongal	and serve.		

24 Hours Snacks

ı	Menu	Weight Limit	Utensil	Ins	structions		
Sn-1	Pav Bhaji	0.1 ~ 0.3 kg	Microwave safe	For	0.1 kg	0.2 kg	0.3 kg
			(MWS) glass bowl & High rack	Mix veg (chopped) - Potato, Cauliflower, Capsicum, Green peas	100 g	200 g	300 g
			riigirrack	Oil	1 tbsp	2 tbsp	2 tbsp
				Chopped onion	1 No.	2 Nos.	2 Nos.
				Chopped tomato	1 No.	2 No.	3 Nos.
				Water		As required	
				Pav bhaji masala	1 tsp	1½ tsp	2 tsp
				Garlic paste	1 tsp	1½ tsp	2 tsp
				Red chilli powder, Salt, Lemon juice, Butter		As per taste	
				Hara dhania		For garnishing	
				3. Press start. 4. When beeps, remove ma coriander leaves keep asi 5. For grilling pav-bhaji bi on high rack. 6. Press start. 7. Serve with bhaji.	ide.	•	
Sn-2	French	0.3 kg	Microwave safe	For		0.3 kg	
	Toast		(MWS) flat glass dish + High rack	Bread slices		3 nos.	
			dion - riigii raok	Egg		2 nos.	
				Milk		75 mL	
				Sugar Cinnamon powder		4 tbsp A pinch	
				Method: 1. Combine egg, milk and coated and let the bread s 2. Place bread on greased Select menu and press st. 3. When beeps, turn over the 4. Sprinkle with cinnamon po	oak for at least of MWS flat glass art. slices. Press st	one minute. s dish and keep th	
Sn-3	Hara Bhara	0.2 kg	High rack	For		0.2 kg	
	Kababs			Potatoes (boiled & grated)	·	200 g	
				Peas (boiled & mashed)		½ cup	
				Palak leaves (boiled)		1 cup	
				Coriander leaves		A few sprig	
				Chopped onion		1 no. As per taste	
				Salt, red chilli powder, chaat masala, garam masala		As per taste	
				Oil		For greasing	·
				Method: 1. Mix all the ingredients to of it. 2. Grease the high rack. Sel 3. When beeps, turn over coriander chutney or tomate.	ect menu and pr the kababs a	ess start.	

24 Hours Snacks

	Menu	Weight Limit	Utensil	Ins	structions		
Sn-4	Dhokla	0.1 ~ 0.3 kg	Microwave safe	For	0.1 kg	0.2 kg	0.3 kg
			(MWS) flat glass dish	Besan	50 g	75 g	100 g
			uisii	Warm water	50 mL	75 mL	100 mL
				Curd	2 tbsp	3 tbsp	4 tbsp
				Green chilli & ginger paste	1 tsp	1½ tsp	2 tsp
				Salt, Sugar		As per taste	· · ·
				Fruit salt / Mitha Soda	1/8 tsp	1/4 tsp	1/4 tsp
				Oil,Rai,Curry leaves, Water		For tempering	
				Grated coconut		For garnishing	
				Yellow colour / Haldi		As required	
				Method: 1. Mix besan, curd, sugar, fruit salt together. Mix wel 2. Pour the mixture in MV press start. 3. Add tempering to the dhigrated coconut and serve Note: For tempering ir microwave 100' • Mix 2 tsp sugar tempering	I. Keep for 5-10 n IS flat glass dis okla and cover. So in MWS bowl add % for 2 minutes. I	ninutes. sh. Select menu Stand for 5 minu oil, rai, curry leav Add water to the to	and weight and tes. Garnish with es and empering.
Sn-5	Khandvi	0.3 kg	Microwave safe	For		0.3 kg	1
		Ů	(MWS) bowl	Besan		100 g	
				Water		1 cup	
				Curd		1 cup	
				Salt		As per taste	
						As per taste	
				Green chilli & ginger paste		A few sprig	
				Chopped coriander leaves			
				Rai seeds (spluttered)		½ tsp	
				Grated coconut		As required	
				Method: 1. In a MWS bowl mix besar together. Mix well. Cover. 2. Select menu and press st 3. When beeps, stir well and 4. When beeps, stir again ar 5. Spread the batter on a gr film on the slab. Allow to 6. Roll the strips, garnish coconut and serve.	art. I press start. nd press start. eased smooth fla ool, cut into lengt	at kitchen slab or a	a transparent thin
Sn-6	Tokri	0.1 ~ 0.3 kg	Metal muffin case	For	0.1 kg	0.2 kg	0.3 kg
	Chaat		&	Bread slices	2 nos.	4 nos.	6 nos.
			High rack	For filling			
				Moong sprouts, pomegranate, cucumber, onion, boiled potato, chopped mango	1 cup	1½ cup	2 cups
				Salt, chaat masala, Tamarind chutney, lemon juice		As per taste	
				Method: 1. In a bowl mix all the ingred 2. On a rolling board keep to out the bread thinly. Take 3. Place the muffin case on the Remove, allow to cool. serve.	he bread slice ar muffin cases and nigh rack. Select	nd with the help of arrange the brea menu and weight	d slices in them. and press start.

24 Hours Snacks

	Menu	Weight Limit	Utensil	ensil Instructions			
Sn-7	Spicy Baby Corn	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For Baby corn (cut lengthwise) Lemon juice Sugar, Salt Oil For paste Chopped coriander leaves Chopped ginger Garlic cloves Chopped green chillies Chopped onion Cumin seeds Method: 1. Grind chopped coriande and cumin seeds togethe	0.1 kg 100 g 1 tsp 1 cup ½ tsp 1 no. 1 no. ½ cup		0.3 kg 300 g 2 tsp 2 cups 1½ tsp 3 nos. 3 nos. 1 cup
				In a MWS bowl add oil, Select menu and weight.     Allow to stand for 3 minut	baby corns, suga and press start.		Mix well. Cover.

Menu		Weight Limit	Utensil	Ins	structions		
CF-1	Omelette	0.2 ~ 0.4 kg	Microwave safe	For	0.2 kg	0.3 kg	0.4 kg
			(MWS) flat glass dish	Egg	2 Nos.	3 Nos.	4 Nos.
			ilat glass disii	Oil	½ tbsp	1 tbsp	1 tbsp
				Chopped onion, Tomato, Coriander leaves	½ cup	1 cup	1 cup
				Salt, Pepper		As per taste	
				Method: 1. Beat the egg well and add 2. Transfer to a greased MV and press start. 3. When beeps, add corian minutes. Serve hot.	NS flat glass dish	. Cover. Select	· ·
CF-2	Veg	0.1 ~ 0.3 kg	High rack	For	0.1 kg	0.2 kg	0.3 kg
	Sandwich			Bread slices	100g (2 slices)	200g (4 slices)	300g (6 slices)
				Butter	1 tbsp	2 tbsp	4 tbsp
				Sauce / spread	1½ tbsp	3 tbsp	4 tbsp
				Chopped vegetables (onion, tomato, capsicum)	2 tbsp	4 tbsp	6 tbsp
				Grated cheese	2 tbsp	4 tbsp	6 tbsp
				Salt & pepper		As per taste	
				Method: 1. On a bread slice apply bus prinkle grated cheese. C 2. Keep the sandwich on hig 3. When beeps, change the	over it with the of th rack. Select m	her bread slice. enu and weight ar	nd press start.
CF-3	Pizza	0.3 kg	High rack	For		0.3 kg	
				Pizza base		1 big pizza base	
				Grated cheese		1/2 cup	
				Vegetable mixture (topping)		3 tbsp	
				Pizza sauce		As per taste	
				Method: 1. On high rack, place pizza 2. When beep, remove the it. Spread the vegetable r 3. Again place pizza with the	pizza base from nixture and grate	the over and appl d cheese.	y pizza sauce on
CF-4	Veg Burger	0.2 kg	High rack	For		0.2 kg	
				Burger buns for tikkis		2 nos.	
				Potatoes (boiled)		200 g	
				Boiled peas		½ cup	
				Chopped ginger		2 tsp	
				Green chillies		2 nos.	
				Chopped coriander leaves		3 tbsp	
				Salt, red chilli powder, garam masala, chaat masala		As per taste	
				Cornflour		For binding	
				Tomato slices		2 nos.	
				Onion slices		4 nos.	
				Cheese slices		2 nos.	
				Butter		2 tsp	
				Tomato sauce		2 tbsp	]
			Method: 1. In a bowl mix all the ingre of it. 2. Slit the buns into two halv 3. Keep the tikkis on the high 4. When beeps, turn over th 5. When beeps, remove the bun. Keep the cheese sill and cheese slices and co 6. Now keep the burger on h	es. Apply the but h rack. Select me e tikkis and press e tikkis. Now app ce, then keep tik ver with the seco	er inside the buns nu and press star start. ly tomato sauce of ki and then tomat nd half of the bun	s. t. on one half of the	

	Menu	Weight Limit	Utensil	Instructions				
CF-5	Cake	0.1 kg	Microwave safe	For		0.1 kg		
			(MWS) glass bowl	Maida / refined wheat flour		100 g		
				Powdered sugar		75 g		
				Butter		75 g		
				Egg		2 nos.		
				Baking powder		1 tsp		
				Vanilla essence		1 tsp		
				Method: 1. Sieve maida, baking pow 2. In a bowl add powdered: essence. Add maida, mix 3. For spoon dropping cons Select menu and press st 4. Stand for 5-10 minutes.	sugar and butter , beat well. istency add milk		00	
CF-6	Chocolate	0.3 kg	Microwave safe	For		0.3 kg		
	Balls		(MWS) glass bowl	Milkmaid		1 cup		
					Marie biscuit powder		1 cup	
	i I			Milk powder		½ cup		
				Bournvita		½ cup		
				Grated coconut		½ cup		
				Method: 1. In a MWS glass bowl a bournvita. Select menu a 2. Allow to cool. Make balls coconut. 3. Keep in refrigerator for ha	nd press start. s out of the mixtu			
CF-7	Garlic	0.1 ~ 0.3 kg	High Rack	For	0.1 kg	0.2 kg	0.3 kg	
	Bread			Bread slices (French Bread)	2 pcs	3 pcs	4 pcs	
				Butter	3 tbsp	4 tbsp	5 tbsp	
				Garlic paste	1 tbsp	1½ tbsp	2 tbsp	
				Grated cheese	2 tbsp	3 tbsp	4 tbsp	
			Salt, pepper, Oregano, chilli flakes		As per taste			
			Method: 1. Mix butter, garlic paste mixture to both sides of br 2. Select menu and weight a 3. When beeps, turn ove press start.  Note: Use French bread	read slices. Keep and press start. er the slices. S	the bread slices of	on high rack.		

# Health Plus

	Menu	Weight Limit	Utensil	Ins	structions		
HP-1	Kala	0.1 ~ 0.3 kg	Microwave safe	For	0.1 kg	0.2 kg	0.3 kg
	Chana		(MWS) bowl	Soaked kala chana (overnight)	100 g	200 g	300 g
				Water	200 mL	400 mL	600 mL
				Oil	1 tbsp	2 tbsp	3 tbsp
				Chopped onion	1/2 cup	1 cup	1½ cup
				Salt, Chaat masala, Red chilli powder, Coriander leaves		As per taste	
				Method: 1. Soak chana overnight, cover it. 2. Select menu and weight a 3. When beeps, strain the w chaat masala, red chilli po 4. When beeps, add boiled (	and press start to rater from it. In a N bwder, coriander	cook. IWS bowl, add oi leaves and press	I, chopped onion,
HP-2	Karela	0.3 kg	Microwave safe	For		0.3 kg	
	Sabzi	· ·	(MWS) glass bowl	Chopped karela		300 g	
			+ High rack	Oil		2 tbsp	
			nigh rack +	Chopped onion		1 cup	
			Microwave safe	Water		As required	
1			(MWS) flat glass	Rai, Cumin, Asafoetida, Turmeric		For tempering	
			dish	Salt, Sugar, Garam masala,		As per taste	
				Coriander powder, Cumin powder			
				Grated coconut, Coriander leaves		For garnishing	
				onion. Selectmenu and p  2. When beeps, add chopp coriander powder, cumin  3. When beeps, transfer sal rack and press start.  Note: Before cooking, sc  2-3 hours.	ed karela, some powder and cove bzi to a MWS glas	r. Press start. ss flat dish, stir w	ell. Place on high
HP-3	Lemon	0.1 ~ 0.3 kg	Microwave safe	For	0.1 kg	0.2 kg	0.3 kg
1	Chicken	0.1 0.0 kg	(MWS) bowl	Boneless chicken	100 g	200 g	300 g
				Soya sauce	½ tbsp	1 tbsp	1½ tbsp
				Cornflour	½ tbsp	1 tbsp	1½ tbsp
				Water	½ cup	½ cup	1/2 cup
				Salt, Pepper, Sugar	72.55	As per taste	7
				Garlic paste	1 tbsp	1½ tbsp	2 tbsp
				Lemon juice	2 tsp	3 tsp	4 tsp
				Oil	½ tbsp	1 tbsp	1½ tbsp
				Method: 1. Mix boneless chicken, st juice in a bowl. Refrigera 2. In a MWS bowl add oil, r with water. Cover. Select. 3. When beeps, mix well. C minutes.	ate for ½ hour. marinated chicke t menu and weigl	n pieces, sugar, ht and press star	corn flour mixed t.
HP-4	Machi	0.1 ~ 0.3 kg	Microwave safe	For	0.1 kg	0.2 kg	0.3 kg
	Kali Mirch		(MWS) bowl	Pomfret fish	100 g	200 g	300 g
				Salt, Lemon juice, Pepper	To r	narinate as per t	aste
				Oil, Chopped onion, Chopped tomatoes, Chopped garlic		As required	
				Method: 1. Take pomfret slices as marinate with salt, lemon 2. In MWS bowl put oil, ch Select menu and weight 3. When beeps, open door of press start. 4. Give standing time for 5 nr	juice, and peppe opped onion, ch and press start. and add marinate	r for one hour. opped tomatoes	chopped garlic.

# Health Plus

	Menu	Weight Limit	Utensil	Ins	structions		
HP-5	Ghiya Raita	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For Grated ghiya Water Salt Curd Salt, Sugar, Mustard powder & Green chilli  Method: 1. In a MWS bowl add grate weight and press start to c 2. Strain ghiya and take it in salt, sugar, green chilli. Se	ook. MWS bowl and		
HP-6	Nutrinuggets	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For Soaked and boiled nutrinuggets Potato Oil Cumin Chopped onion Tomato puree Salt, Garam masala, Red chilli powder Turmeric, Coriander powder Water Chopped coriander leaves Method: 1. In a MWS bowl add oil, of start. Mix well. 2. When beeps, add tomato turmeric, coriander leave weight (For eg. For 200; well. 3. When beeps, add the ren Allow to stand for 3 minu with roti.	puree, nutrinugg s and add ½ the g, add 1 cup of v	gets, potato, salt, e amount of wate vater). Cover and of water and pres	red chilli powder, or mentioned per press start. Mix

# Utility Corner

	Menu	Weight Limit	Utensil	Instructions
UC-1	Keep Warm	0.3 kg	Microwave safe (MWS) bowl	Method: 1. Any cooked food with cover (Rice, Dal, Sabzi, Halwa, Upma etc.) Select menu and press start.
UC-2	Steam Clean	0.3 kg	Microwave safe (MWS) bowl	Method: 1. Take water in bowl, add vinegar and lemon juice in it, select menu and press start. 2. When beeps, wipe with soft and clean napkin. Press start. 3. When overwipe with soft and clean napkin after taking out power plug.
UC-3	Defrost Veg	0.1-0.5kg	Microwave safe (MWS) bowl	Veg - (Paneer, Green Peas, Corn etc.)  Method:  1. Take in MWS bowl, select menu and weight and press start.  2. When beeps, turn the food. Press start.
UC-4	Defrost Non-Veg	0.5 ~ 1.0 kg	Microwave safe (MWS) bowl	Non-Veg - (Chicken, Mutton etc.)  Method: 1. Take in MWS bowl, select menu and weight and press start. 2. When beeps, turn the food. Press start.
UC-5	De- humidification	0.1-0.3kg	Microwave safe (MWS) bowl	Namkin, Biscuits, Bhujia, Papad and Wafers etc.  Method:  1. In MWS bowl add the food to be dehumidified. Select menu and weight and press start.

# **Fermentation**

	Menu	Weight Limit	Utensil	Ins	structions
FE-1	Flavoured Yoghurt	0.6 kg	Microwave safe (MWS) glass bowl	Select menu and press st     When cooking ends, take     Keep in freezer for 1 hour     Note: In case you use str.	out and allow to come to room temperature.
FE-2	Masala Paneer	0.5 kg	Microwave Safe (MWS) Glass Bowl	beep, remove and add co	0.5 kg 500 mL 2 tbsp 1 tbsp 1 tsp milk. Select menu and press start. When it gives a urd, coriander and cumin. Put in microwave. Press p, remove and strain and press in a muslin cloth.
FE-3	Yeast Dough	0.25 kg	Microwave Safe (MWS) Glass Bowl	For Maida Yeast Salt Sugar Water  Method: 1. In MWS glass bowl add make a soft dough. Selector 3 minutes. Now remove	0.25 kg 250 g 1 tbsp 1/2 tsp 1 tsp As required naida, yeast, salt and sugar. Mix well, add water and ct menu and press start. When it gives a beep, rest re

# 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
Mustard seeds	Sarson , Rai
Nutmeg	Jaiphal
Oregano	Oregano
Pepper	Kali Mirch
Pomegranate seeds, dried	Anardana
Poppy seeds	Khus Khus
Red Chilli	Lal Mirch
Salt	Namak
Turmeric	Haldi

### Vegetables

1090100100	
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

# List of Ingredients

Cauliflower Phool Gobhi

Carrot Gajar Celery Ajmod

Cluster Beans
Coriander leaves
Cucumber
Curry leaves
Curry leaves
Curry leaves
Curry leaves
Curry leaves
Curry Patta
Curry leaves
Curry Patta
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Curry Patta
Curry leaves
Curry Patta

Garlic Lehsun
Ginger Adrak
Lady Finger Bhindi
Lemon Nimbu

Lime

Lemon Grass Lemon Grass

Nimbu

Mint Pudina
Mushroom Kukurmutta
Olives Jaitun
Onion Pyaz
Parsley Ajmoda
Potato Aloo

Peas Hari Matar
Radish Mooli
Red Pumpkin Lal Kaddu
Spinach Palak
Spring Onion Hari Pyaz
Tomato Tamatar

Turnip Shalgam Chenopodium leaves Bathua

Zucchini Torai

# List of Ingredients

## **Fruits**

Hindi Name
Seb
Nariyal
Angoor
Aam
Anannas
Anaar
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 Four (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		

# List of Ingredients

# Dry Fruits

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

### Fats & oils

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

### Miscellaneous

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

### To Clean Your Oven

### 1 Keep the inside of the oven clean

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

### 2 Keep the outside of the oven clean

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

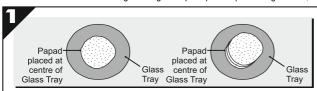
- 3 If steam accumulates inside or around the outside of the oven door, wipe the panels with a soft cloth. This may occur when the oven is operated under high humidity conditions and in no way indicates a malfunction of the unit.
- The door and door seals should be kept clean. Use only warm, soapy water,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

# **QUESTIONS & ANSWERS**

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

# TWO RECIPES FOR STARTER

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



### 1. ROASTED PAPAD

#### Procedure:

### Papad:

- Place the raw papad at the centre of Glass Tray, as shown in the picture above.
   Select Micro-100% Power Level and Cook time. Press START/+30 seconds.
- After Papad cooking give standing time of 30-45 seconds.

### To Cook Multiple Papads:

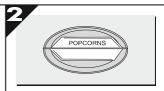
\*Place Multiple papads over one another, as shown in the picture above.

### Crispy Papad:

- Press START/+30 seconds once without papad.
- Sprinkle little water or oil over the papad.
- After beep, place the papad at the centre and press Start.

### \*Note: The cooking time may vary -

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



 POP CORN: Place the pop corn bag to the glass tray properly as instructed on packing. Use START/+30 seconds to set 3~4 minutes. Remove the bag after poping sound has stopped. Take care that bag corners do not touch sides while rotating.

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



