



OWNER'S MANUAL

MICROWAVE OVEN

Please read this owner's manual thoroughly before operating.

MS429 ****
(optional, please check model specification)



MFL70204001_03

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PREFACE

Thank you for choosing our microwave.

To use this appliance correctly and prevent any potential risk, read these instructions before using the appliance.

Keep these instructions in a place where you can find them easily.

If you are unsure of any of the information contained in these instructions, please contact our customer care centre.

The manufacturer shall not be responsible for any damages to persons or property caused by incorrect installation or use of the appliance.

The appliance has been certified for use in countries other than those marked on the appliance.

The manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful, also in the interests of the user, without jeopardising the main functional and safety features of the products themselves.

The appliance is designed for a domestic environment and not a commercial one.

How the Microwave Function Works /

माइक्रोवेव प्रणाली किस तरह कार्य करती है

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.

रेडियो, टेलीविजन तरंगों और दिन के सामान्य प्रकाश की तरह ही माइक्रोवेव भी ऊर्जा का ही एक रूप है। आमतौर पर माइक्रोवेव की ये ऊर्जा तरंगे बाहर की तरफ ही प्रसारित होती हैं क्योंकि वे वातावरण में चालित होती हैं और अंततः प्रभावहीन हो कर गायब हो जाती हैं। इस ओवन में एक मैग्नेट्रॉन होता है जो कि माइक्रोवेव्स में समाहित ऊर्जा को उपयोग में लाने का कार्य करता है। मैग्नेट्रॉन ट्यूब में प्रवाहित विद्युत, माइक्रोवेव ऊर्जा का निर्माण करती है।

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.

ये माइक्रोवेव्स ओवन के माध्यम से कुकिंग एरिया में अन्दर की तरफ प्रयोग में लाई जाती हैं। ओवन के भीतर एक ट्रे होती है जो मुख्य उपयोग में आती है। माइक्रोवेव्स ओवन के चारों ओर की धातु से बनी दीवारों को पार नहीं कर पाती हैं परन्तु यह अपने आसपास की वस्तुएं जैसे ग्लास, पोरसलीन और कागज सहित सुरक्षा को ध्यान में रख कर बनाये गए अन्य पदार्थ के बरतनों में प्रवाहित हो जाती हैं।

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

मूलरूप से माइक्रोवेव्स खाने के बर्तनों को गर्म नहीं करती बल्कि ये बर्तन गर्म हुए भोजन की गरमाहट से गर्म हो जाते हैं।

A very safe appliance / अति-सुरक्षित उपकरण

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.

माइक्रोवेव ओवन आपके सभी घरेलू उपकरणों में से सबसे अधिक सुरक्षित होता है। जब द्वार खुला होता है तब ओवन अपने आप ही माइक्रोवेव्स भेजना बंद कर देता है। जब ये माइक्रोवेव खाने के सामान में प्रवाहित होती हैं तो वे पूरी तरह से ऊष्मा में परिवर्तित हो जाती हैं और कोई ऊर्जा शेष नहीं रह जाती है जिससे इस भोजन को जब आप ग्रहण करते हैं तो आपके स्वास्थ्य पर कोई भी हानिकारक प्रभाव नहीं पड़ता।

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IMPORTANT SAFETY INSTRUCTIONS/ READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

महत्वपूर्ण सुरक्षा निर्देश/

ध्यान से पढ़ें और भविष्य के संदर्भ के लिए रखें

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 LG service technician or manufacturer about problems that you do not understand.

कृपया आगे के सन्दर्भों पर नजर डालें। ओवन का इस्तेमाल करते समय आग लगने या विद्युत का झटका लगने, व्यक्तिगत तौर पर दुर्घटना और क्षति से बचने के लिए उपयोग में लाने के पूर्व सभी निर्देश पढ़ें और उनका पालन करें। यह दिशा-निर्देश सभी संभावित दशाओं का वर्णन नहीं करती जो ओवन पर कार्य करते समय हो सकती हैं। किसी भी ऐसी समस्या के दौरान जब आप स्थिति को समझने में असमर्थ हों, आप सदैव अपने LG सर्विस तकनीशियन या निर्माता से संपर्क करें।

WARNING / चेतावनी

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:

यह सुरक्षा-सचेतक चिन्ह है। यह चिन्ह आपको संभावित सभी खतरों के प्रति सचेत करता है जो कि आपकी या दूसरों की जान ले सकते हैं या उनको घायल कर सकते हैं। सभी सुरक्षा संदेश सुरक्षा सचेतक चिन्हों या "वार्निंग" या "कॉशन" के बाद लिखे हुए हैं। इन शब्दों का अर्थ है:

WARNING / चेतावनी

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

यह चिन्ह आपको खतरों या असुरक्षित तरीके से कार्य करते समय होने वाली शारीरिक दुर्घटनाओं या मृत्यु आदि की आशंकाओं से सचेत करता है।

CAUTION / सावधानी

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

यह चिन्ह आपको खतरों या असुरक्षित तरीके से कार्य करते समय होने वाली शारीरिक दुर्घटनाओं या संपत्ति संबंधी अन्य किसी क्षति की आशंकाओं से सचेत करता है।

WARNING / चेतावनी

- 1 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 LG service technician.

ओवन के द्वार, द्वार की सील, कंट्रोल पैनल, सेफ्टी इंटरलॉक स्विच या उसका कोई अन्य हिस्सा जो कि माइक्रोवेव ऊर्जा को बाहर निकलने से रोककर सुरक्षित करता हो, से छेड़छाड़ न करें न ही किसी प्रकार का जोड़तोड़ या सुधार करें। द्वार या उससे जुड़े किसी हिस्से में कोई खराबी आने की दशा में ओवन का उपयोग न करें। इसकी मरम्मत का काम सिर्फ LG सर्विस तकनीशियन के माध्यम से ही करवाएं।

- Unlike other appliances, the microwave oven is a high-voltage and a high electrical-current equipment. Improper use or repair could result in harmful exposure to excessive microwave energy or in electric shock.

अन्य उपकरणों की तुलना में माइक्रोवेव ओवन एक उच्च क्षमता का उच्च विद्युत तरंग वाला उपकरण है। इसका गलत तरीके से इस्तेमाल या मरम्मत करने से अत्यधिक मात्रा की माइक्रोवेव ऊर्जा का हानिकारक प्रभाव या विद्युत के झटके का खतरा हो सकता है।

- 2 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.)

ओवन को डि-ह्यूमिडिफिकेशन के लिए इस्तेमाल न करें। (जैसे गीले अखबार, कपड़े, खिलौनों, विद्युत उपकरणों, पालतू पशु या बच्चों के साथ ओवन को न चलायें)

- 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.

यह आग, जलना या विद्युत के झटके से होने वाली अकस्मात् मृत्यु जैसी गंभीर सुरक्षा-क्षति का कारण भी बन सकता है।

WARNING / चेतावनी

- 3 The appliance is not intended for use by young children or elderly persons. Only allow elderly & 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.

इस उपकरण को छोटे बच्चों या वृद्ध लोगों के प्रयोग करने के उद्देश्य से नहीं बनाया गया है। वृद्धों और बच्चों (8 वर्ष या अधिक उम्र) को तब ही इसे चलाने दें जब उनको पर्याप्त जानकारी और दिशा-निर्देश दे दी गयी हो ताकि वे इसे गलत तरीके से इस्तेमाल करने के खतरों के प्रति सतर्क होकर इसे सुरक्षापूर्वक उपयोग में ला सकें।

- Improper use may cause damage such as a fire, electric shock or burn.

अनुचित उपयोग से क्षति हो सकती है, जैसेकि आग लगना, बिजली का झटका लगना या जलना।

- 4 Accessible parts may become hot during use. Young children should be kept away.

इसके इस्तेमाल के दौरान स्पर्श में आने लायक इसके सभी हिस्से गर्म हो सकते हैं। छोटे बच्चों को दूर रखना आवश्यक है।

- They may get a burn.
इससे जलने का खतरा है।

WARNING / चेतावनी

- 5 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. Please note that in some cases food should be covered with plastic film, for heating or cooking.

बंद बर्तनों में तरल या अन्य भोजन इसके अन्दर गर्म न किए जाएं क्योंकि उनमें विस्फोट हो सकता है। खाना बनाते समय या डी-फ्रॉस्ट करते समय बर्तन का मुंह बंद करने वाली प्लास्टिक की झिल्ली आदि अवश्य निकाल लें। कुछ मामलों में गरम करने या बनाने के लिए खाने को प्लास्टिक की झिल्ली से बंद करके इसमें रखा जाना चाहिए।

- They could burst.
उसमें विस्फोट हो सकता है।

WARNING / चेतावनी

- 6 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.

ओवन यदि क्षतिग्रस्त है तो इसको न चलाएं। यह विशेष रूप से महत्वपूर्ण है कि ओवन के द्वार ठीक से बंद हों और इनमें से कोई (1) द्वार (मुड़े), (2) कब्जे और चिटकनी (टूटी या ढीली), (3) द्वार सील और सीलिंग तल क्षतिग्रस्त न हों।

- It could result in harmful exposure to excessive microwave energy.
इसके परिणामस्वरूप अति माइक्रोवेव ऊर्जा घातक हो सकती है।

- 7 Be certain to use proper accessories on each operation mode, refer to the guide on page 13.

ओवन के किसी भी तरह के उपयोग के दौरान पृष्ठ 13 के निर्देश के अनुसार उचित उपकरणों का इस्तेमाल करें।

- Improper use could result in damage to your oven and accessories, or could make spark and a fire.

इसके गलत तरीके से इस्तेमाल से ओवन और आपके उपकरणों का नुकसान या विद्युत स्पर्क या आग लगने का खतरा हो सकता है।

- 8 The children should not allow to play with accessories or hang down from the door handle.

बच्चों को इसकी एक्सेसरीज से खेलने या इसके दरवाजे पर लटकने से मना किया जाना चाहिए।

- They may get hurt.

उन्हें चोट लगने का खतरा है।

- 9 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.

किसी भी व्यक्ति को जो कि ओवन का तकनीक विशेषज्ञ न हो, ओवन में किसी भी प्रकार की मरम्मत या किसी भी तरह का जोड़तोड़ करने से मनाही होनी चाहिए ताकि माइक्रोवेव ऊर्जा से बचाने के लिए लगे हुए कवर अपनी जगह से न हिलें।

CAUTION / सावधानी

- 1 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.

इसके दरवाजों पर लगे सेफ्टी इंटरलॉक्स के कारण आप इसके द्वार खोल कर इसको नहीं चला सकते। ये बहुत जरूरी है कि सेफ्टी इंटरलॉक्स के साथ किसी तरह की छेड़छाड़ न की जाए।

- It could result in harmful exposure to excessive microwave energy. (Safety interlocks automatically switch off any cooking activity when the door is opened.)

इसमें पैदा होने वाली अत्यधिक माइक्रोवेव ऊर्जा के कारण ये खतरे की वजह भी बन सकते हैं। (जब ओवन के द्वार खुले होते हैं तो सेफ्टी इंटरलॉक्स अपने आप निष्क्रिय हो कर खाना बनाने या गरम करने का कार्य बंद कर देते हैं।)

- 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.

ओवन के डोर और केविटी के सामने वाली सतह के बीच में कोई सामान (जैसे किचन टॉवल या नैपकिन इत्यादि) न रखें न ही किसी तरह के खाने या सफाई करने वाले सामान के अवशेष यहां न रहने दें।

- It could result in harmful exposure to excessive microwave energy.

ऐसा करना अत्यधिक ऊर्जा के प्रवाह से खतरा पैदा कर सकता है।

- 3 Please ensure cooking times are correctly set, small amounts of food require shorter cooking or heating time.

कुकिंग टाइम को निश्चित समय के लिए सही सेट करें। कम मात्रा वाले भोजन को पकाने के लिए कम समय लगता है।

- Over cooking may result in the food catching fire and subsequent damage to your oven.

आवश्यकता से अधिक समय तक कुकिंग से आग लग सकती है और आपके ओवन को क्षति पहुंच सकती है।

- 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).

सूप, सॉसेज और पेय पदार्थों को जब माइक्रोवेव ओवन में गर्म करने के लिए रखें,

 - * छोटी गर्दन वाले सीधे खड़े पात्र इसमें रखने से बचें।
 - * आवश्यकता से अधिक समय तक हीटिंग न करें।
 - * तरल पदार्थ के भगोने को इसमें रखने से पहले हिलाएं और हीटिंग के दौरान आधे समय के बाद फिर से बाहर निकाल कर हिला लें, फिर अन्दर रखें।
 - * हीटिंग के बाद कुछ समय आप उसे अन्दर ही रहने दें फिर इस भोजन को ग्रहण करने से पहले इसे सावधानी पूर्वक हिला लें, या चमचे से चला लें ताकि आप इसकी उष्णता का अनुमान कर इसे खा/पी सकें और आपका मुंह जलने से बच सके (विशेष तौर पर बच्चे को खाना खिलाने वाला पात्र या दूध पिलाने वाली बोतल)।
 - 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.
बरतन को इससे निकालते समय पकड़ने में सावधानी रखें। माइक्रोवेव में पेय पदार्थों को गर्म होने पर कई बार वे देर से और बिना बुलबुले दिए अचानक उबल जाते हैं। इससे जलने का खतरा पैदा हो सकता है।
- 5 An exhaust outlet is located on the top, bottom or side of the oven. Don't block the outlet.
इसकी ऊपरी सतह पर, बगल में या नीचे एक एग्जॉस्ट द्वार होता है। इस द्वार को सदा खुला रखें।
 - It could result in damage to your oven and poor cooking results.
इससे आपके ओवन को क्षति पहुंच सकती है और खाना भी ठीक से नहीं पकेगा।
- 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.
ओवन खाली होने की दशा में चालू न करें। ये बेहतर होगा कि जब ओवन का इस्तेमाल न हो रहा हो तो एक ग्लास पानी भरकर इसमें रखें। इससे जब भी कभी गलती से ओवन चालू हो जाए तो ये पानी इसकी सारी ऊर्जा को अपने अन्दर अवशोषित कर लेगा और दुर्घटना का खतरा नहीं रहेगा।
 - Improper use could result in damage to your oven.
गलत तरीके से ओवन का इस्तेमाल करने से ओवन को नुकसान पहुंच सकता है।
- 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.
पेपर टॉवल से लिपटा कर खाना न बनाएं न गरम करें जब तक कि आपकी भोजन निर्माण की पुस्तक में कुछ इस तरह का विशेष निर्देश न दिया गया हो। और इस दशा में भी पेपर टॉवल की जगह घरेलू अखबार इस्तेमाल न करें।
 - Improper use can cause an explosion or a fire.
गलत तरीके से ओवन का इस्तेमाल करने से आग लग सकती है।
- 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.
सिरेमिक और लकड़ी के बने भगोने जिनमें अंदरूनी सतह धातु की बनी हो, इसमें न रखें। ये पहले देख लें कि आपके बर्तन इसमें इस्तेमाल हो सकते हैं या नहीं।
 - They may heat-up and char. Metal objects in particular may arc in the oven, which can cause serious damage.
वे गरम हो सकते हैं और जल भी सकते हैं। खासतौर पर धातु के पदार्थों में चिंगारियां आ सकती हैं जिससे गंभीर क्षति हो सकती है।
- 9 Do not use recycled paper products.
रीसायकल पेपर के बने हुए उत्पाद प्रयोग में न लाएं।
 - They may contain impurities which may cause sparks and/or fires when used in cooking.
उनमें अशुद्ध तत्व हो सकते हैं जो कि खाना बनाते समय चिंगारियों या आग लगने की वजह बन सकते हैं।
- 10 Do not rinse the glass tray by placing it in water just after cooking. This may cause breakage or damage.
खाना बनाने के तुरंत बाद ओवन की ग्लास ट्रे को धोने के लिए पानी में न डालें क्योंकि इससे प्लेट के टूटने या क्षतिग्रस्त होने का खतरा हो सकता है।
 - Improper use could result in damage to your oven.
गलत तरीके से ओवन का इस्तेमाल करने से ओवन को नुकसान पहुंच सकता है।
- 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.
सुनिश्चित करें कि आप ओवन को हमेशा इस तरह रखेंगे कि इसका सामने का द्वार सतह के किनारों से आठ सेंटीमीटर या अधिक पीछे रहे।

- Improper use could result in bodily injury and oven damage.
गलत तरीके से इस्तेमाल करने से शारीरिक दुर्घटना और ओवन की टूट-फूट का भी खतरा हो सकता है।
- 12 **Before cooking, pierce the skin of potatoes, apples or any such fruit or vegetables.**
पकाने से पहले आलू या सेब या इस तरह के अन्य छाल दार फल या सब्जियों में छेद कर लें।
- They could burst.
वे अन्दर विस्फोट कर सकते हैं।
- 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.**
अंडे को छिलके के साथ इसके भीतर न पकाएं। छिलके सहित अंडा और उबला हुआ पूरा अंडा माइक्रोवेव में गर्म नहीं किया जाना चाहिए उसमें विस्फोट हो सकता है तब भी जबकि माइक्रोवेव की हीटिंग समाप्त हो गई हो।
- Pressure will build up inside the egg which will burst.
अंडे के अन्दर दबाव बनेगा और फिर बढ़ते-बढ़ते वो फट जाएगा।
- 14 **Do not attempt deep fat frying in your oven.**
ओवन के अन्दर अधिक तेल में खाद्य पदार्थ तलने की कोशिश कभी न करें।
- This could result in a sudden boil over of the hot liquid.
ऐसा करने से अन्दर गर्म हुआ तरल पदार्थ उबल कर बाहर फैल सकता है।
- 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.**
अगर धुआं महसूस हो तो स्विच ऑफ करें या पॉवर सप्लाय बंद कर दें और ओवन के दरवाजे कुछ देर बंद ही रहने दें ताकि लपटें अन्दर ही शांत हो सकें।
- It can cause serious damage such as a fire or electric shock.
यह आग लगने या विद्युत के झटके जैसे गंभीर नुकसान पहुंचा सकता है।
- 16 **When food is heated or cooked in disposable containers made of plastic, paper or other combustible materials, keep an eye on the oven and check it frequently.**
जब डिस्पोजेबल बर्तनों में, जो कि प्लास्टिक, कागज या दूसरे ज्वलनशील पदार्थों से बने हों, खाना गरम किया जाए या पकाया जाए, तब ओवन पर नज़र रखिये और इसकी निगरानी करते रहें।
- Your food may be poured due to the possibility of container deterioration, which also can cause a fire.
आपका खाना भी गिर कर फैल सकता है इसके भगोने के टूट जाने से और इससे भी आग लग सकती है।
- 17 **The temperature of accessible surfaces maybe 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 (feature are model specific). Before clearing utensils make sure they are not hot. For accessories & dishes touch them using hand gloves. Adults should supervise their children during every mode of operation as temperature may be high.**
उपकरण के संचालन के समय पास की सतह का तापमान बहुत अधिक हो सकता है। माइक्रो मोड, ग्रिल मोड, कन्वैक्शन मोड, कॉम्बीनेशन मोड और ऑटो कुक के संचालन (फीचर मॉडल विशेष के अनुसार) के दौरान ओवन की बाहरी सतह, पिछली सतह, ओवन केविटी को न छुएं। बर्तनों को ओवन से निकालने से पहले सुनिश्चित कर लें कि वे गर्म न हों। सहायक उपकरणों और डिश को हाथ के दस्ताने पहन कर ही छुएं। प्रत्येक मोड के संचालन के दौरान बच्चों को अपने बच्चों की निगरानी रखनी चाहिए क्योंकि तापमान बहुत अधिक हो सकता है।
- As they will become hot, there is the danger of a burn unless wearing thick culinary gloves.
क्योंकि वे गर्म होने के बाद जलने का खतरा पैदा कर सकते हैं और इसके लिए किचन के मोटे दस्ताने पहनना चाहिए।
- 18 **The oven should be cleaned regularly and any food deposits should be removed.**
ओवन को नियमित रूप से साफ करना चाहिए और उनके अन्दर किसी भी तरह के भोजन के अंश न छूटें, इसका ध्यान रखना चाहिए।
- 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.
ओवन की सफाई का ध्यान न रखने से इसकी सतह खराब हो सकती है। इससे ओवन की कार्यक्षमता प्रभावित हो सकती है और यह खतरनाक भी हो सकता है।
- 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.**
अगर ओवन में हीटर हों तो गरम करते समय उपकरण भी गर्म हो जाता है। ओवन के अन्दर रखे इस तरह के हीटर को छूने से बचना चाहिए।
- There is danger of a burn.
इसमें जलने का खतरा हो सकता है।
- 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.**
पॉपकॉर्न के प्रोडक्ट्स के दिए गए सटीक निर्देशों का पालन करना चाहिए। जब इसके अन्दर पॉपकॉर्न बनाए जा रहे हों तो इसकी अनदेखी न करें। अगर तय समय के भीतर भी कॉर्नस न फल सकें तो हीटिंग बंद कर इन्हें बाहर निकाल लेना चाहिए। ओवन में कॉर्नस को फुलाने के लिए कभी भी भूरा कागज का बैग इस्तेमाल में ना लाएं। ओवन में बचे हुए कॉर्नस के टुकड़ों को दुबारा उसमें गर्म न करें।
- Overcooking could result in the corn catching a fire.
अधिक पकाने से कॉर्नस में आग लग सकती है।
- 21 **Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass.**
ओवन के दरवाजे को साफ करने के लिए खुरदरे सफाई एजेंट या धातु की वस्तु का इस्तेमाल न करें।
- They can scratch the surface, which may result in the glass shattering.
इससे सतह पर खरोंच लग सकती है, व कौंच भी टूट सकता है।

22 This oven should not be used for commercial catering purposes.

यह ओवन व्यावसायिक कैटरिंग के प्रयोग में नहीं लाया जाना चाहिए।

- **Improper use could result in damage to your oven.**

इसके गलत इस्तेमाल से इसमें खराबी आ सकती है।

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.

वायरिंग के नियमों का पालन करते हुए फिक्स्ड वायरिंग में प्लग या स्विच से जोड़ कर इसका कनेक्शन लगाना चाहिए।

- **Using improper plug or switch can cause an electric shock or a fire**

गलत प्लग या स्विच लगाने से विद्युत का झटका या आग लग सकती है।

24 The microwave oven shall be used freestanding. Microwave oven must not be placed inside cabinet.

माइक्रोवेव ओवन को अलग रख कर इस्तेमाल में लाया जाना चाहिए। माइक्रोवेव ओवन को केबिनेट में न रखें।

25 This appliance can be used by children aged from 8 years and above and person 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 hazard involved.

यह उपकरण 8 वर्ष या अधिक उम्र के बच्चों द्वारा इस्तेमाल किया जा सकता है, और कम शारीरिक, समझ व दिमागी क्षमता वाले व्यक्ति को उपकरण से सम्बन्धित निर्देशों को ठीक प्रकार से सुपरवाइज करके बिना किसी रुकावट के चलाया जा सकता है।

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 year and above and supervised.

बच्चे के लिए सन्निहित करें कि ये उपकरण के साथ नहीं खेले तथा सफाई व मेन्टीनेन्स 8 वर्ष या उससे अधिक उम्र के बच्चों को सुपरवाइज करके ही आपरेट करवाना चाहिए।

27 Oven Lamp power rating is 1 W.

ओवन लैम्प की पावर रेटिंग 1 W है।

28 If the supply cord is damaged, it must be replaced by the manufacturer or LG service technician or similarly qualified person in order to avoid a hazard.

अगर पावर कोर्ड खराब है तो वो एक निर्माता द्वारा या LG सर्विस तकनीशियन या इसी तरह के किसी कुशल व्यक्ति द्वारा ही बदली जानी चाहिए।

29 The appliance is not intended to be operate by means of an external timer or separate remote-control system.

उपकरण को किसी भी बाहरी टाइमर व अलग रिमोट कन्ट्रोल सिस्टम से आपरेट करने के लिए नहीं बनाया गया है।

30 AJINOMOTO (MONO SODIUM GLUTAMATE) is only a flavor enhancer and shall not be added to food for infants below 12 months of age.

अजीनोमोटो (मोनो सोडियम ग्लूटामेट) केवल स्वाद बढ़ाता है, 12 माह से कम उम्र के बच्चों के खाने में इसका इस्तेमाल न करें।

- ✦ **Use exclusive 230 V socket with earth.**
अर्थिंग के साथ 230 वोल्ट सॉकेट का इस्तेमाल करें।
 - ✦ **Do not bend power cord forcefully or break.**
पावर कार्ड को ताकत के साथ न झुकाएं या तोड़ें।
 - ✦ **Do not pull out power cord.**
पावर कार्ड को खींचें नहीं।
 - ✦ **Do not use several power plug in one socket at the same time.**
एक ही सॉकेट में एक ही समय कई पावर कार्ड्स का इस्तेमाल न करें।
 - ✦ **Do not plug in or pull out power cord with wet hand.**
गीले हाथों से पावर कार्ड को न तो लगाएं न ही हटाएं।
 - ✦ **Do not spray water inside and outside of microwave oven.**
माइक्रोवेव ओवन के भीतर और बाहर पानी के छींटें न मारें।
 - ✦ **Plug out power cord during cleaning or maintenance of set.**
मरम्मत और सफाई के समय पावर कार्ड निकालना न भूलें।
 - ✦ **Do not heat up the food more than necessary.**
खाने को ज़रूरत से ज्यादा गरम न करें।
 - ✦ **Do not use microwave oven other than cooking or sterilization such as cloth drying etc.**
खाना बनाने या गरम करने के सिवा ओवन का कोई और इस्तेमाल न करें जैसे कपड़े सुखाना, आदि।
 - ✦ **Do not insert pin or steel wire etc. into inside/out side of case.**
इसके भीतर/बाहर कहीं भी कोई पिन या लोहे का तार आदि न घुसाएं।
 - ✦ **Please be careful during taking the food since high temp. water or soup may overflow to cause burn.**
खाने को बाहर निकालते समय कृपया सावधानी बरतें क्योंकि गरम पानी अथवा सूप आदि तरल पदार्थ उबल कर या छलक कर आपको जला सकते हैं।
 - ✦ **Do not plug in power cord when socket hole is loose or plug is damaged.**
जब प्लग खराब हो या पावर सॉकेट ढीला हो तो इसे ठीक करने से पहले इसमें पावर कार्ड न लगाएं।
 - ✦ **Do not use oven while some foreign material is attached on the door.**
जब भी ओवन के दरवाज़े पर कोई चीज़ अड़ी या रखी हो, ओवन को चालू न करें।
 - ✦ **Do not place the water container on the set.**
इस पर पानी का भगौना कभी न रखें।
 - ✦ **Do not place heavy things on the set & do not cover the set with cloth while using.**
इस्तेमाल करते समय ओवन के ऊपर कभी भी भारी वस्तुएं न रखें न ही इसे कपड़े से ढकें।
 - ✦ **Do not install the set in the damp space or water sputtering area.**
गीले या पानी के बहाव वाले क्षेत्र में ओवन को कभी न रखें।
 - ✦ **Do not let children hang onto oven door.**
बच्चों को ओवन के दरवाज़ों पर लटकने से रोके।
 - ✦ **Do not heat the unpeeled fruit or bottle with lid.**
ढक्कन वाली बोतल और बिना छिला फल कभी इसके अन्दर रख कर गर्म न करें।
 - ✦ **Do not hold food or accessories as soon as cooking is over.**
गर्म हो जाने या खाना बन जाने के तुरंत बाद ओवन से खाना या बर्तन बाहर न निकालें।
 - ✦ **Plug out oven if it is not used for long duration.**
अगर ओवन को अधिक देर तक इस्तेमाल में न लाना हो तो खाली समय में इसकी पावर कार्ड को सॉकेट से निकाल कर रखें।
 - ✦ **Install microwave oven in the well ventilated, flat place.**
माइक्रोवेव ओवन को अच्छी हवादार और समतल जगह पर रखें।
- There is danger of blast if covered bottle, sealed food, egg, and chestnut etc. are cooked inside oven.**
ओवन के भीतर ढक्कन लगी बोतल, अंडा, सील्ड खाद्य पदार्थ या चेस्टनट रख कर उसे चलाने से विस्फोट हो सकता है।

BEFORE USE

UNPACKING & INSTALLING

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

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



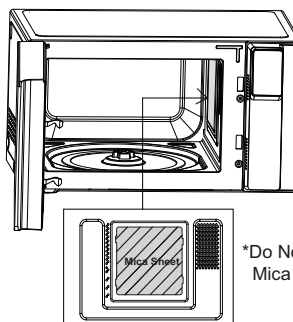
GLASS TRAY



ROTATING RING



TURNTABLE SHAFT



*Do Not Remove
Mica Sheet

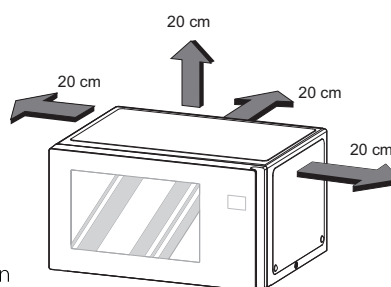
! NOTE

- Do not remove the cavity Mica Sheet (silver plate) inside of oven. The Mica Sheet is there to protect the microwave components from food splatters.

- 2 Place the oven on the level location of your choice with more than 85cm height but make sure there is at least 20 cm of space on the top and 20 cm at the rear & left & right 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 bottom or side of the oven. Blocking the outlet can damage 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. If possible, please use the microwave oven in the counter top condition.

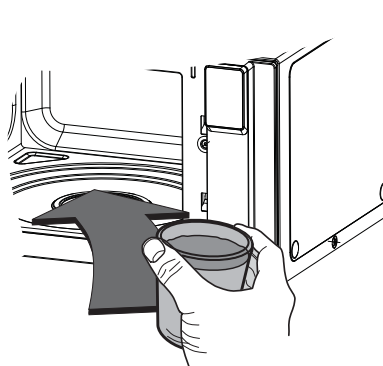


! NOTE

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

- 3 Plug your oven into a standard household socket. Make sure your oven is the only appliance connected to the socket. **If your oven does not operate properly, unplug it from the electrical socket and then plug it back in.**

- 4 Open your oven door by pulling the door handle. Place the rotating ring inside the oven and place the glass tray on top.
- 5 Fill a **microwave safe container** with 300 ml (1/2 pint) of water. Place on the glass tray and close the oven door. If you have any doubts about what type of container to use please refer to Microwave-safe utensils.



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



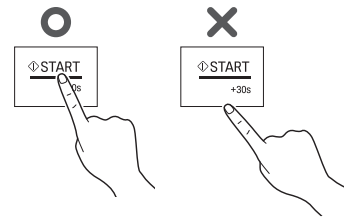
- 7 The **DISPLAY** will count down from 30 seconds. When it reaches 0 it will sound BEEPS. Open the oven door and test the temperature of the water. If your oven is operating the water should be warm.
Be careful when removing the container it may be hot.



YOUR OVEN IS NOW INSTALLED

- 8 The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption in order to avoid burns.

- 9 Button recognition may be hampered in the following circumstances:
- Only the outside area of the button is pressed.
 - The button is pushed using a nail or the tip of the finger.



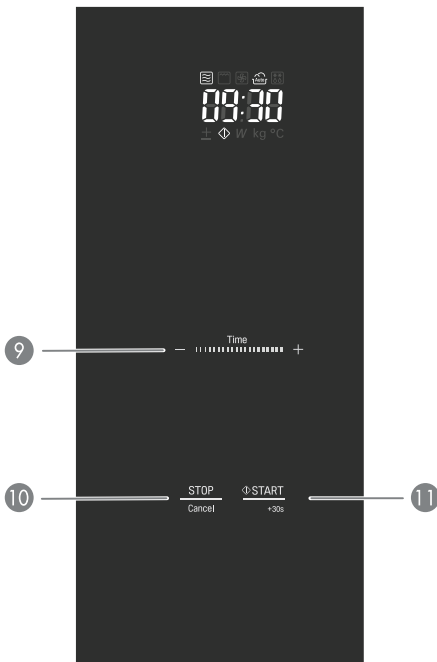
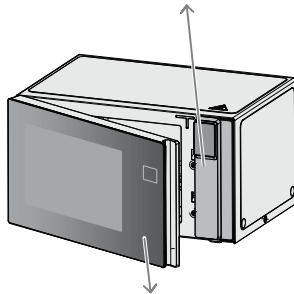
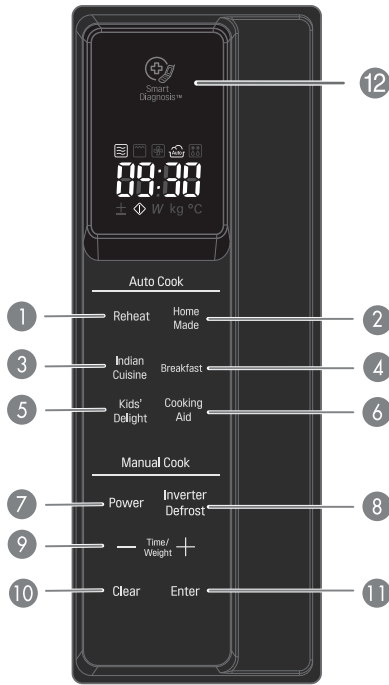
! NOTE

Do not use rubber gloves or disposable gloves.

When wiping the touch control panel with a wet towel, remove moisture from the touch control panel when finished.

- 10 The setting of the cooking time should be shorter than common microwave ovens (700 W, 800 W) due to the relatively high output power of the product. Excessive heating with the product may cause moisture on the door.
- 11 When the voltage is not stable, products may not work.

CONTROL PANEL



Part	
1	Reheat See page 16 "Reheat"
2	Home Made See page 17 "Home Made"
3	Indian Cuisine See page 20 "Indian Cuisine"
4	Breakfast See page 26 "Breakfast"
5	Kids' Delight See page 29 "Kids' Delight"
6	Cooking Aid See page 32 "Cooking Aid"
7	Power See page 15 "Timed Cooking"
8	Inverter Defrost See page 33 "Inverter Defrost"
9	Time / Weight - Choose the cooking menu. - Set cooking time and weight. - While cooking with auto and manual function, you can increase or decrease the cooking time at any point by pressing the button (except defrost mode).
10	STOP / Clear Stop over and clear all entries except time of day.
11	START / Enter - In order to start cooking which is selected, press button one time. - The quick start feature allows you to set 30 seconds intervals of HIGH power cooking with a touch of the quick start button.
12	SMART DIAGNOSIS Hold the mouthpiece of a phone up to this icon when directed to by service centre personnel, to help diagnose problems with the microwave oven when calling for service.

DISPLAY PICTURE

Icon	
	When operate Microwave, Show up the icon on the display.
	When operate Inverter Cook / Steam Cook, Show up the icon on the display.
	When operate Inverter Defrost, Show up the icon on the display.
	When you can set More/Less, Show up the icon on the display.
	When you can Cook Start, Show up the icon on the display.
	When you can set Output Power, Show up the icon on the display.
	When you can set Weight, Show up the icon on the display.

SLIDE TOUCH KEY

By using the slide touch, you can set up cooking timer or Defrost weight.

Example: Add the cooking time, Slide touch from left to right.

 + 1. Touch the near (-) button of slide touch key with your finger.

 + 2. When slide your finger to right, will add the time.

Example: Subtract the cooking time, Slide touch from right to left.

 - 1. Touch the near (+) button of slide touch key with your finger.

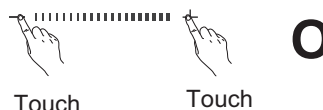
 - 2. When slide your finger to left, will subtract the time.

! NOTE

- Time setting
 - 0~3 minutes : Setting time will increase or decrease by 10 seconds.
 - 3~20 minutes : Setting time will increase or decrease by 30 seconds.
 - 20~90minutes : Setting time will increase or decrease by 1 minutes.
 - Operating microwave : Remaining time will increase or decrease by 10 seconds.
- Defrost weight set the same way as the cooking time. It will increase or decrease by 0.1kg.

THE RIGHT TOUCH

- (-), (+) keys at both ends of Slide Touch Key can be used like the normal touch keys. When touch the key once like the picture, you can set up Cooking time or Defrost weight.



- Your finger adhere to the center of slide touch key like the picture.



THE WRONG TOUCH

If you touch the key as follows, slide touch key may or may not be recognition.

- Touch the outside of the slide touch key.



- Touch the slide touch key using the nail or the tip of the finger.
- Touch the slide touch key too fast.

! NOTE

- Don't use the rubber gloves or disposable gloves.
- When wipe the touch control panel with a wet towel, remove moisture of touch control panel.
- When a (+), (-) button on the touch control panel is being pressed, stopped the increase or decrease of number, touch again.

SETTING CLOCK

When your oven is plugged in for the first time or when power resumes after a power interruption, the numbers in the display reset to '12H'.

Example: To set 11:11

1. Open the Door.
Press **Enter** to confirm the 12H clock display. (You can press + to select for 24Hour mode)
2. Press **+** until display shows '11:'
3. Press **Enter**.
4. Press **+** until display shows '11:11'
5. Press **Enter**.



NOTE

- You can also set the time by using the slide Touch Key after closing the door.
- If you want to set the clock again or change options, you will need to unplug the power cord and reconnect.
- If you don't want to use clock mode, Press STOP/Cancel button, after plugging in your oven.

QUICK START

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

Example: Set 2 minutes of cooking on high power

1. Close the Door.
Press **STOP/Cancel**.
2. Select 2 minutes on high power.

Press the **START** button four times

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

During QUICK START cooking, you can extend the cooking time up to 99 minutes 59 seconds by repeatedly pressing the **START** button.

MORE/LESS

By using the (-) or (+) key, TIMED COOK program can be adjusted to cook food for a longer or shorter time. Pressing (+) will increase 10 seconds to the cooking time each time you press it. Pressing (-) will decrease 10 seconds of cooking time each time you press it. The max time possible will be 99 min 59 seconds.

Example: To adjust the Auto Cook (ex. Ghee 500 g) cooking time for a longer time, or for a shorter time

1. Open the Door.
Press **Clear**.
2. Press **Home Made** until display shows '3'.
3. Close the Door.
Press **START**.
4. Slide (+) or (-) Remaining time will increase or decrease by 10 seconds.

ENERGY SAVING

Energy saving means save energy by turning off the display. This feature only operates when the Microwave Oven standby and the display will go out.



NOTE

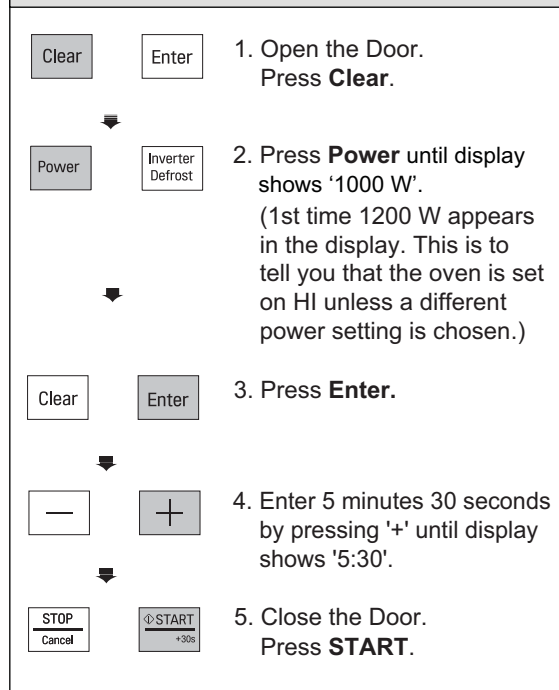
- When using clock mode, the display will remain on.

HOW TO USE

TIMED COOKING (MANUAL COOKING)

This function allows you to cook food for a desired time. There are 5 power levels available. The example below shows how to set 1000 W power level for the desired time.

Example: To cook food on 1000 W for 5 minutes 30 seconds



When cooking is complete, Tip will sound. The word **End** shows in the display window. 'End' remains in the display and Tip will sound every minute until the door is opened, or any button is pressed.

NOTE

- If you do not select the power level, the oven will operate at power HIGH. To set HI-POWER cooking, skip step 2 above.

MICROWAVE POWER LEVELS

Your microwave oven is equipped with five power levels to give you maximum flexibility and control over cooking. The adjacent table will give you some idea of which foods are prepared at each of the various power levels.

- The adjacent chart shows the power level settings for your oven.

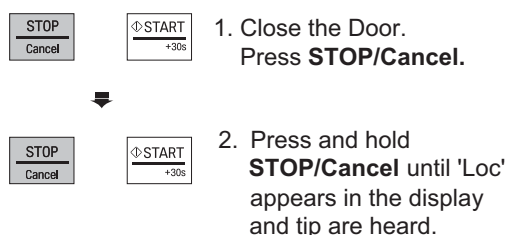
MICROWAVE POWER LEVEL CHART

Power Level	Use
High 1200 W	• Boiling water. • Browning ground beef. • Making candy. • Cooking poultry pieces, fish & vegetables. • Cooking tender cuts of meat.
1000 W	• Reheating rice, pasta & vegetables. • Reheating prepared foods quickly. • Reheating sandwiches.
700 W	• Cooking egg, milk and cheese dishes. • Cooking cakes and breads. • Melting chocolate. • Cooking veal. • Cooking whole fish. • Cooking puddings and custard.
400 W	• Thawing meat, poultry and seafood. • Cooking less tender cuts of meat. • Cooking pork chops and roast.
200 W	• Taking chill out of fruit. • Softening butter. • Keeping casseroles and main dishes warm. • Softening butter and cream cheese.

CHILD LOCK

This is a unique safety feature that prevents unwanted oven operations. Once the CHILD LOCK is set, no cooking can take place.

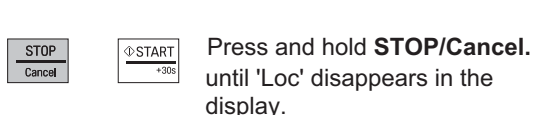
Example: To set the CHILD LOCK

- 
1. Close the Door.
Press **STOP/Cancel**.
 2. Press and hold **STOP/Cancel** until 'Loc' appears in the display and tip are heard.

If the time of day was already set, the time of day will appear on the display window after 1 seconds.

If the CHILD LOCK was already set and you touch another pad, the word Loc shows in the display. You can cancel the CHILD LOCK according to below procedure.

Example: To cancel the CHILD LOCK

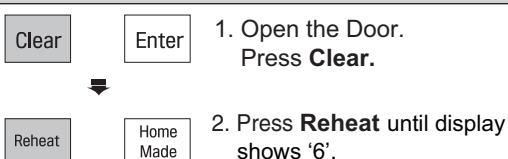
- 
- Press and hold **STOP/Cancel** until 'Loc' disappears in the display.

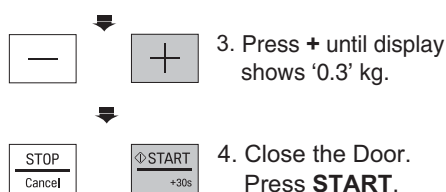
After the CHILD LOCK is turned off, the oven will operate normally.

Reheat

Your oven's menu has been preprogrammed to automatically roast food. Tell the oven what you want and how many items there are. Then let your microwave oven roast your selections.

Example : To reheat 0.3 kg pizza

- 
1. Open the Door.
Press **Clear**.
 2. Press **Reheat** until display shows '6'.

- 
3. Press **+** until display shows '0.3' kg.
 4. Close the Door.
Press **START**.

Reheat MENU INSTRUCTIONS

Code	Category	Weight Range	Food Temp.	Instructions	Utensil
1	Roti	2 ~ 4 EA	Room	1. Place food on a microwave-safe dish. 2. Place food in the oven. Choose the menu and weight, press start.	Microwave-safe dish
2	Rice	0.1 ~ 0.3 kg	Refrigerated	1. Place food in a microwave-safe bowl. Cover with plastic wrap and vent. 2. Place food in the oven. Choose the menu and weight, press start. 3. After cooking, stand covered for 3 minutes.	Microwave-safe bowl
3	Dal	0.3 ~ 0.5 kg	Refrigerated	1. Place food in a microwave-safe bowl. Cover with plastic wrap and vent. 2. Place food in the oven. Choose the menu and weight, press start. 3. After cooking, stand covered for 3 minutes.	Microwave-safe bowl
4	Beverage	1 ~ 2 cups	Room	1. Place food in a microwave-safe cup. 2. Place food in the oven. Choose the menu and weight, press start.	Microwave-safe cup

Code	Category	Weight Range	Food Temp.	Instructions	Utensil
5	Soup	0.25 ~ 1.0 kg (250 g / 1 serving)	Room	1. Place food in a microwave-safe bowl. Cover with plastic wrap and vent. 2. Place food in the oven. Choose the menu and weight, press start. 3. After cooking, stand covered for 3 minutes.	Microwave-safe bowl
6	Pizza	0.2 ~ 0.5 kg	Refrigerated	1. Place food on a microwave-safe dish. 2. Place food in the oven. Choose the menu and weight, press start.	Microwave-safe dish
7	Chicken	0.2 ~ 0.6 kg	Refrigerated	1. Place food on a microwave-safe dish. Cover with plastic wrap and vent. 2. Place food in the oven. Choose the menu and weight, press start.	Microwave-safe dish
8	Pasta	0.3 ~ 0.5 kg	Refrigerated	1. Place food in a microwave-safe bowl. Cover with plastic wrap and vent. 2. Place food in the oven. Choose the menu and weight, press start. 3. After cooking, stand covered for 3 minutes.	Microwave-safe bowl

Home Made

Your oven's menu has been preprogrammed to automatically cook food. Tell the oven what you want and how many items there are. Then let your microwave oven cook your selections.

Example: To cook 0.3 kg melting chocolate

Clear

Enter

1. Open the Door.
Press **Clear**.

↓

Reheat

Home Made

2. Press **Home Made**
until display shows '6'.

↓

—

+

3. Press **+** until display shows '0.3 kg'.

↓

STOP
Cancel

START
+30s

4. Close the Door.
Press **START**.

Home Made MENU INSTRUCTIONS

Code	Category	Weight Range	Food Temp.	Instructions	Utensil				
1	Pasteurize Milk -25°C	1.0 ~ 2.0 L	Room	Ingredients <table><tr><td>Milk (Cow, buffalo, Packet etc)</td><td>1.0 L</td><td>1.5 L</td><td>2.0 L</td></tr></table> Method: 1. Pour milk to the scale shown in the Milk Pasteurization kit. 2. Cover with lid & close as per the directions on the kit. 3. Place the kit in microwave oven. 4. Choose the menu & weight. 5. Press start. When pasteurization is over, use the milk for drinking, making tea or coffee etc. For opening the lid refer. Tips: 1. Milk Pasteurization kit is only for milk. Do not use for other purpose. 2. Use fresh loose or packet milk. Do not repeat pasteurization. 3. For storage, let the milk stand to cool down after pasteurization, and then keep it in a refrigerator with covered. Do not move to another container. 4. The pasteurized milk can be consumed up to 2-3 days.	Milk (Cow, buffalo, Packet etc)	1.0 L	1.5 L	2.0 L	Milk Pasteurization Kit
Milk (Cow, buffalo, Packet etc)	1.0 L	1.5 L	2.0 L						

Code	Category	Weight Range	Food Temp.	Instructions	Utensil				
2	Pasteurize Milk- 4°C	1.0 ~ 2.0 L	Refrigerated	Ingredients <table><tr><td>Milk (Cow, buffalo, Packet etc)</td><td>1.0 L</td><td>1.5 L</td><td>2.0 L</td></tr></table> Method: 1. Pour milk to the scale shown in the Milk Pasteurization kit. 2. Cover with lid & close as per the directions on the kit. 3. Place the kit in microwave oven. 4. Choose the menu & weight. 5. Press start. When pasteurization is over, use the milk for drinking, making tea or coffee etc. For opening the lid refer. Tips: 1. Milk Pasteurization kit is only for milk. Do not use for other purpose. 2. Use fresh loose or packet milk. Do not repeat pasteurization. 3. For storage, let the milk stand to cool down after pasteurization, and then keep it in a refrigerator with covered. Do not move to another container. 4. The pasteurized milk can be consumed up to 2-3 days.	Milk (Cow, buffalo, Packet etc)	1.0 L	1.5 L	2.0 L	Milk Pasteurization Kit
Milk (Cow, buffalo, Packet etc)	1.0 L	1.5 L	2.0 L						
3	Ghee	500 g	Room	Ingredients <table><tr><td>Malai / Cream (Collected over 10 days)</td><td>500 g</td></tr><tr><td>Cold water</td><td>As required</td></tr></table> Method: 1. In a big vessel put all the malai & blend with a hand mixer till it solidifies into butter & separates from residual liquid. 2. Wash this white butter in cold water as couple of times, so as to remove any remaining smell of milk. 3. Now collect all the butter in a MWS glass bowl & keep in the microwave. Choose the menu & press start. 4. When BEEP, stir it properly with the spoon (not plastic) & again press start.	Malai / Cream (Collected over 10 days)	500 g	Cold water	As required	Microwave safe (MWS) glass bowl
Malai / Cream (Collected over 10 days)	500 g								
Cold water	As required								
4	Paneer	0.5 kg	Room	Ingredients <table><tr><td>Milk</td><td>500 ml</td></tr><tr><td>Lemon juice / Vinager</td><td>4 tbsp</td></tr></table> Method: 1. In a MWS glass bowl add milk and lemon juice / vinegar. Choose the menu & press start. 2. When it gives BEEP, stir it & again press start. 3. When BEEP, remove the bowl & strain in a muslin cloth & press it.	Milk	500 ml	Lemon juice / Vinager	4 tbsp	Microwave safe (MWS) glass bowl
Milk	500 ml								
Lemon juice / Vinager	4 tbsp								

Code	Category	Weight Range	Food Temp.	Instructions	Utensil												
5	Curd	0.6 kg	Lukewarm	Ingredients 500 ml pasteurized whole milk 100 g natural plain yogurt 1. Thoroughly wash the proper sized microwave-safe bowl with hot water. 2. Pour 500 ml milk into the bowl. 3. Heat it until 40 - 50 °C temperature. about 2 minutes - 2 minute 30 seconds on high microwave power 4. Add 100 ml yogurt into the bowl and stir well. 5. Cover with plastic wrap or lid and place food in the oven. Choose the menu, press start. 6. After proofing, stand in the refrigerator for about 5 hours. 7. Taste nice with jam, sugar or fruits. Note : • The following types of milk and yogurt may be used : <table><tr><th colspan="2">Do use</th><th colspan="2">Do not use</th></tr><tr><th>Milk</th><th>Yogurt</th><th>Milk</th><th>Yogurt</th></tr><tr><td>• Pasteurized whole milk</td><td>• Natural plain yogurt</td><td>• 2 %, 1 % or fat-free milk • High calcium milk • Soy milk • Leftover milk • Expired milk</td><td>• Leftover yogurt • Expired yogurt</td></tr></table> • Thoroughly wash all utensils with hot water and dry before proofing yogurt. • Make sure that the milk is lukewarm(40 - 50 °C) before proofing. • Don not shake or mix yogurt during proofing as this will affect the firmness of the yogurt. • If the amount of ingredients are greater than suggested, increase the proofing time. <td>Microwave-safe bowl</td>	Do use		Do not use		Milk	Yogurt	Milk	Yogurt	• Pasteurized whole milk	• Natural plain yogurt	• 2 %, 1 % or fat-free milk • High calcium milk • Soy milk • Leftover milk • Expired milk	• Leftover yogurt • Expired yogurt	Microwave-safe bowl
Do use		Do not use															
Milk	Yogurt	Milk	Yogurt														
• Pasteurized whole milk	• Natural plain yogurt	• 2 %, 1 % or fat-free milk • High calcium milk • Soy milk • Leftover milk • Expired milk	• Leftover yogurt • Expired yogurt														
6	Melting Chocolate	0.1 - 0.3 kg	Room	1. Chocolate chips or squares of baking chocolate may be used. 2. Unwrap and place food on a microwave-safe bowl. 3. Place food in the oven. Choose the menu and weight, press start. 4. After cooking, stir to complete melting.	Microwave-safe bowl												

Indian Cuisine

The oven uses low power to indian cuisine foods (butter, cream cheese and ice cream) See the following table.

Example : To Indian cuisine 0.3 kg dal tadka

Clear

Enter

↓

Indian Cuisine

Breakfast

1. Open the Door.
Press **Clear**.

2. Press **Indian Cuisine** until display shows '3'.

—

+

↓

STOP
Cancel

START
+30s

3. Press **+** until display shows '0.3 kg'.

4. Close the Door.
Press **START**.

Indian Cuisine MENU INSTRUCTIONS

Code	Category	Weight Limit	Food Temp.	Instructions	Utensil														
1	Aloo Subzi	0.3 kg	Room	Ingredients<table><tr><td>For</td><td>0.3 kg</td></tr><tr><td>Peeled Potatoes</td><td>300 g</td></tr><tr><td>Cumin</td><td>1 tsp</td></tr><tr><td>Green chilli</td><td>2 tsp</td></tr><tr><td>Oil</td><td>1 tbsp</td></tr><tr><td>Water</td><td>1/4 cup</td></tr><tr><td>Salt</td><td>As per taste</td></tr></table> Method: 1. In a MWS glass bowl add oil, cumin, salt and green chillies. 2. Put in microwave, Choose the menu and press start. 3. When BEEP, add Potatoes and water in the above bowl. Cover it up and press start.	For	0.3 kg	Peeled Potatoes	300 g	Cumin	1 tsp	Green chilli	2 tsp	Oil	1 tbsp	Water	1/4 cup	Salt	As per taste	Microwave-safe dish
For	0.3 kg																		
Peeled Potatoes	300 g																		
Cumin	1 tsp																		
Green chilli	2 tsp																		
Oil	1 tbsp																		
Water	1/4 cup																		
Salt	As per taste																		
2	Veg. Biryani	1.0 kg	Room	Ingredients 1 ½ cups Basmati rice / 400 g water / 2 cups chopped onions / 1 tomato, chopped / 1 cup vegetables(carrot, beans, peas, potato), chopped / 2 green chilly, chopped / 1 teaspoon ginger garlic paste / 1 ½ teaspoon red chilly powder / 1 teaspoon coriander powder / 1 teaspoon cumin powder / 1 tablespoon Biryani masala / 1 cinnamon / 2 cardamoms / 2 cloves / 2 small bay leaves / 1 teaspoon fennel seeds / A bunch of finely chopped coriander leaves(cilantro) and mint leaves / 1 tablespoon oil / 2 tablespoons ghee or clarified butter / Salt to taste 1. Cook all vegetables and spices in a lightly oiled frying pan until lightly browned. 2. Place the cooked vegetable mixture into a deep and large microwave-safe bowl and add rice and water. Cover with plastic wrap and vent. 3. Place food in the oven. Choose the menu, press start. Stir at least twice during cooking.	Microwave-safe bowl														

Code	Category	Weight Range	Food Temp.	Instructions	Utensil																																				
3	Dal Tadka	0.2 ~ 0.4 kg	Room	Ingredients <table><tr><td>Dal (soaked for 2 hours)</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td></tr><tr><td>Water</td><td>400 ml</td><td>600 ml</td><td>800 ml</td></tr><tr><td>Oil</td><td>2 Tablespoons</td><td>2 ½ Tablespoons</td><td>3 Tablespoons</td></tr><tr><td>Salt</td><td colspan="3">To taste</td></tr></table> Spices Cumin seed Chili powder Turmeric powder Curry leaves 1. Combine all ingredients in a microwave-safe bowl and add spices to your preference. 2. Place food in the oven. Choose the menu and weight, press start to cook. Stir at least twice during cooking.	Dal (soaked for 2 hours)	0.2 kg	0.3 kg	0.4 kg	Water	400 ml	600 ml	800 ml	Oil	2 Tablespoons	2 ½ Tablespoons	3 Tablespoons	Salt	To taste			Microwave safe bowl																				
Dal (soaked for 2 hours)	0.2 kg	0.3 kg	0.4 kg																																						
Water	400 ml	600 ml	800 ml																																						
Oil	2 Tablespoons	2 ½ Tablespoons	3 Tablespoons																																						
Salt	To taste																																								
4	Mix. Veg	0.1 ~ 0.5 kg	Refrigerated	Ingredients <table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr><tr><td>Mix Veg. (Carrot, Cauliflower, peas, beans, potato)</td><td>100 g (Total)</td><td>200 g (Total)</td><td>300 g (Total)</td><td>400 g (Total)</td><td>500 g (Total)</td></tr><tr><td>Oil</td><td>¼ tbsp</td><td>½ tbsp</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td></tr><tr><td>Onion (chopped)</td><td>½ cup</td><td>1 cup</td><td>1½ cup</td><td>2 cup</td><td>2 cup</td></tr><tr><td>Tomato (chopped)</td><td>¼ cup</td><td>1 cup</td><td>1½ cup</td><td>1½ cup</td><td>1½ cup</td></tr><tr><td>Salt, Cumin powder, Garam masala, Red Chilli powder, Coriander powder</td><td colspan="5">As per taste</td></tr></table> Method: 1. In a MWS bowl add oil, onion, tomato & all spices. Mix well, Choose the menu & weight and press start. 2. When BEEP, remove & mix well. Add vegetable & some water. Cover & press start. 3. When BEEP, mix well. Cover & press start. Garnish with coriander leaves.	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg	Mix Veg. (Carrot, Cauliflower, peas, beans, potato)	100 g (Total)	200 g (Total)	300 g (Total)	400 g (Total)	500 g (Total)	Oil	¼ tbsp	½ tbsp	1 tbsp	1½ tbsp	2 tbsp	Onion (chopped)	½ cup	1 cup	1½ cup	2 cup	2 cup	Tomato (chopped)	¼ cup	1 cup	1½ cup	1½ cup	1½ cup	Salt, Cumin powder, Garam masala, Red Chilli powder, Coriander powder	As per taste					Microwave safe (MWS) bowl
For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg																																				
Mix Veg. (Carrot, Cauliflower, peas, beans, potato)	100 g (Total)	200 g (Total)	300 g (Total)	400 g (Total)	500 g (Total)																																				
Oil	¼ tbsp	½ tbsp	1 tbsp	1½ tbsp	2 tbsp																																				
Onion (chopped)	½ cup	1 cup	1½ cup	2 cup	2 cup																																				
Tomato (chopped)	¼ cup	1 cup	1½ cup	1½ cup	1½ cup																																				
Salt, Cumin powder, Garam masala, Red Chilli powder, Coriander powder	As per taste																																								
5	Sambhar	0.2 kg	Room	Ingredients <table><tr><td>Arhar Dal (Soaked for 2 hrs)</td><td>200 g</td></tr><tr><td>Oil</td><td>2 tbsp</td></tr><tr><td>Onion chopped</td><td>1 medium</td></tr><tr><td>Tomato chopped</td><td>1 medium</td></tr><tr><td>Mixed Vegetables chopped - Drumsticks, ghiya, Brinjals, Red Pumpkin</td><td>1 cup</td></tr><tr><td>Boiled Water</td><td>400 ml</td></tr><tr><td>Imli pulp, Green Chilli, Sambhar Masala, Salt, Gud</td><td>As per your taste</td></tr></table> Method: 1. Soak dal for 2 hours, In Microwave Safe Bowl take dal, haldi, onion, green chilli, tomato, mix vegetables and boiled water. Choose the menu and press start. 2. When BEEP, in another Microwave Safe Bowl take oil, add rai, hing, curry leaves, dhania, red chilli. Press start. 3. When BEEP, mash dal very well and add to tadke. Add imli pulp sambhar masala, gud and some water (if required), Press start. Stand for 5 minutes. Garnish with coconut and hara dhania and serve with Idli.	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	Imli pulp, Green Chilli, Sambhar Masala, Salt, Gud	As per your taste	Microwave safe (MWS) bowl																						
Arhar Dal (Soaked for 2 hrs)	200 g																																								
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Boiled Water	400 ml																																								
Imli pulp, Green Chilli, Sambhar Masala, Salt, Gud	As per your taste																																								

Code	Category	Weight Range	Food Temp.	Instructions	Utensil					
6	Kadhai Paneer	0.1 ~ 0.5 kg	Refrigerated	Ingredients	Microwave safe (MWS) bowl					
				Paneer		0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Capsicum & Onion (sliced)		½ cup	1 cup	1½ cup	2 cup	2½ cup
				Onion Paste		3 tbsp	4 tbsp	5 tbsp	6 tbsp	6½ tbsp
				Tomato Puree		2 tbsp	3 tbsp	4 tbsp	4½ tbsp	5 tbsp
				Ginger-Garlic Paste, Salt & Sugar		To taste				
				Red Chilli Powder, Haldi, Kasuri Methi, Garam Masala		To taste				
				Butter		1½ tbsp	2 tbsp	3 tbsp	3½ tbsp	4 tbsp
				Fresh Cream		1 tbsp	2 tbsp	3 tbsp	4 tbsp	5 tbsp
				Method:						
1. In MWS bowl, add oil, onion paste, ginger-garlic paste, sliced capsicum & onion. Mix well, cover. Choose the menu & weight and press start.										
2. When BEEP, add tomato puree, butter, fresh cream, haldi, red chilli powder, garam masala, kasuri methi, salt, sugar and paneer cubes, mix well and press start. Stand for 5 minutes. Garnish with hara dhania and serve hot.										
7	Lemon Chicken	0.1 ~ 0.5 kg	Refrigerated	Ingredients	Microwave safe (MWS) bowl					
				For		0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Boneless Chicken		100 g	200 g	300 g	400 g	500 g
				Soya sauce		½ tbsp	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp
				Corn flour		½ tbsp	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp
				Water		½ cup	½ cup	½ cup	1 cup	1 cup
				Salt, pepper & sugar		As per taste				
				Garlic paste		1 tbsp	1½ tbsp	2 tbsp	2½ tbsp	3 tbsp
				Lemon juice		2 tsp	3 tsp	4 tsp	4 tsp	5 tsp
				Oil		½ tbsp	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp
Method:										
1. Mix boneless chicken, soya sauce, salt & pepper, garlic paste & lemon juice in a bowl. Refrigerate for ½ hour.										
2. In a MWS bowl add oil, marinated chicken pieces, sugar, corn flour mixed with water. Cover. Choose the menu & weight & press start.										
3. When BEEP, mix well. Cover & press start. Allow to stand for 3 minutes.										
8	Dum Aloo	0.1 ~ 0.3 kg	Room	Ingredients	Microwave-safe bowl					
						0.1 kg	0.2 kg	0.3 kg		
				Aloo (small & pricked)		100 g	200 g	300 g		
				Oil		2 tsbeps	3 tsbeps	3 tsbeps		
				Cumin, pepper, cloves		As required				
				Onion paste		1 tbsp	1½ tsbps	1½ tsbps		
				Ginger garlic paste		1 tsp	1½ tsps	1½ tsps		
				Tomato puree		1 tbsp	2 tsbps	3 tsbps		
				Curd		½ cup	1 cup	1 cup		
				Turmeric powder, red chilli powder, salt,		To taste				
Coriander leaves	To garnish									

Code	Category	Weight Range	Food Temp.	Instructions	Utensil																																				
8	Dum Aloo	0.1 ~ 0.3 kg	Room	Method: 1. In a microwave-safe bowl, put small pricked potatoes with oil (1/2 the amount mentioned per weight) and cover. 2. Choose the menu and weight, press start. 3. When BEEP, add oil (remaining half amount) cumin, pepper, cloves, onion paste, ginger garlic paste, tomato puree. And then press start to continue cooking. 4. When BEEP, add a curd, turmeric powder, red chilli powder, salt and coriander leaves. And then press start to continue cooking. 5. After cooking, stand for 3 minutes. Garnish with coriander leaves.	Microwave-safe bowl																																				
9	Kala Chana	0.1 ~ 0.5 kg	Room	Ingredients <table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr><tr><td>Soaked Kala Chana</td><td>100 g</td><td>200 g</td><td>300 g</td><td>400 g</td><td>500 g</td></tr><tr><td>Water</td><td>200 ml</td><td>400 ml</td><td>600 ml</td><td>800 ml</td><td>1000 ml</td></tr><tr><td>Oil</td><td>1 tbsp</td><td>2 tbsp</td><td>3 tbsp</td><td>3½ tbsp</td><td>4 tbsp</td></tr><tr><td>Onion chopped</td><td>½ cup</td><td>1 cup</td><td>1½ cup</td><td>2 cup</td><td>2½ cup</td></tr><tr><td>Salt, Chaat masala, Red chilli powder, hara dhania</td><td colspan="5">As per taste</td></tr></table> Method: 1. Soak chana overnight, in MWS bowl, put soaked chanas and cover. Choose the menu and weight and press start. 2. When BEEP, remove & drain the water. In a MWS bowl add oil, chopped onion, salt, chaat masala, red chilli powder and hara dhania and press start. Mix well. 3. When BEEP, add chanas to the MWS bowl along with little water and press start. Mix well. Serve hot.	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg	Soaked Kala Chana	100 g	200 g	300 g	400 g	500 g	Water	200 ml	400 ml	600 ml	800 ml	1000 ml	Oil	1 tbsp	2 tbsp	3 tbsp	3½ tbsp	4 tbsp	Onion chopped	½ cup	1 cup	1½ cup	2 cup	2½ cup	Salt, Chaat masala, Red chilli powder, hara dhania	As per taste					Microwave safe (MWS) bowl
For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg																																				
Soaked Kala Chana	100 g	200 g	300 g	400 g	500 g																																				
Water	200 ml	400 ml	600 ml	800 ml	1000 ml																																				
Oil	1 tbsp	2 tbsp	3 tbsp	3½ tbsp	4 tbsp																																				
Onion chopped	½ cup	1 cup	1½ cup	2 cup	2½ cup																																				
Salt, Chaat masala, Red chilli powder, hara dhania	As per taste																																								
10	Machi Kali Mirch	0.1 ~ 0.5 kg	Refrigerated	Ingredients <table><tr><td>Pomfret (fish category)</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr><tr><td>Salt, Lemon Juice & Kali Mirch Powder</td><td colspan="5">To marinate as per your taste</td></tr><tr><td>Oil, Chopped Onion, Chopped Tomatoes, Chopped Garlic</td><td colspan="5">As required</td></tr></table> Method: 1. Take Pomfret Slices as per weight (0.1 kg / 0.2 kg / 0.3 kg / 0.4 kg / 0.5 kg) and marinate with salt, lemon juice, and kali mirch powder (as per taste) for one hour. 2. In Microwave Safe bowl put oil, chopped onion, chopped tomatoes, chopped garlic. Choose the menu & weight and press start. 3. When BEEP, open door and add marinated fish, salt to taste and some water. Cover & press start. 4. Give standing time for 5 minutes.	Pomfret (fish category)	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg	Salt, Lemon Juice & Kali Mirch Powder	To marinate as per your taste					Oil, Chopped Onion, Chopped Tomatoes, Chopped Garlic	As required					Microwave safe (MWS) bowl																		
Pomfret (fish category)	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg																																				
Salt, Lemon Juice & Kali Mirch Powder	To marinate as per your taste																																								
Oil, Chopped Onion, Chopped Tomatoes, Chopped Garlic	As required																																								
11	Kadhi	0.3 ~ 0.5 kg	Room	Ingredients <table><tr><td>For</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr><tr><td>Besan</td><td>25 g</td><td>50 g</td><td>75 g</td></tr><tr><td>Curd / matha</td><td>1/2 cup</td><td>1 cup</td><td>1½ cup</td></tr><tr><td>Oil</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td></tr><tr><td>Rai, cumin seeds</td><td colspan="3">As per taste</td></tr><tr><td>Chopped onions</td><td>1 cup</td><td>1½ cup</td><td>1½ cup</td></tr><tr><td>Salt, red chilli powder, haldi, coriander powder, amchur</td><td colspan="3">As per taste</td></tr><tr><td>Water</td><td>2 cups</td><td>3 cups</td><td>4 cups</td></tr></table>	For	0.3 kg	0.4 kg	0.5 kg	Besan	25 g	50 g	75 g	Curd / matha	1/2 cup	1 cup	1½ cup	Oil	1 tbsp	1½ tbsp	2 tbsp	Rai, cumin seeds	As per taste			Chopped onions	1 cup	1½ cup	1½ cup	Salt, red chilli powder, haldi, coriander powder, amchur	As per taste			Water	2 cups	3 cups	4 cups	Microwave safe (MWS) bowl				
For	0.3 kg	0.4 kg	0.5 kg																																						
Besan	25 g	50 g	75 g																																						
Curd / matha	1/2 cup	1 cup	1½ cup																																						
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Salt, red chilli powder, haldi, coriander powder, amchur	As per taste																																								
Water	2 cups	3 cups	4 cups																																						

Code	Category	Weight Range	Food Temp.	Instructions	Utensil																																																				
11	Kadhi	0.3 ~ 0.5 kg	Room	Method: 1. In a MWS bowl add oil, rai, jeera, chopped onion. Choose the menu & weight and press start. 2. When BEEP, mix & add besan, curd / matha, salt, red chilli powder, haldi, coriander powder, amchur powder, water (½ the amount mentioned per weight). Mix & press start. 3. When BEEP, mix & add remaining water & press start. Pour tempering & serve.	Microwave safe (MWS) bowl																																																				
12	Goan Potato Curry	0.3 ~ 0.5 kg	Room	Ingredients <table><tr><td>For</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr><tr><td>Boiled potato</td><td>300 g</td><td>400 g</td><td>500 g</td></tr><tr><td>Boiled mix veg (capsicum, cauliflower, carrot, peas)</td><td>100 g</td><td>150 g</td><td>200 g</td></tr><tr><td>Chopped onion</td><td>1 no.</td><td>2 nos.</td><td>3 nos.</td></tr><tr><td>Oil</td><td>1½ tbsp</td><td>2 tbsp</td><td>2 tbsp</td></tr><tr><td>Mustard seeds</td><td>1 tsp</td><td>1½ tsp</td><td>2 tsp</td></tr><tr><td>Grated coconut</td><td>2 tbsp</td><td>2½ tbsp</td><td>3 tbsp</td></tr><tr><td>Coconut milk</td><td>1 cup</td><td>1½ cup</td><td>1½ cup</td></tr><tr><td>Tomato puree</td><td>½ cup</td><td>1 cup</td><td>1 cup</td></tr><tr><td>Kaju powder</td><td>1 tbsp</td><td>2 tbsp</td><td>3 tbsp</td></tr><tr><td>Salt, red chilli powder</td><td colspan="3">As per taste</td></tr><tr><td>Fresh cream</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td></tr><tr><td>Coriander</td><td colspan="3">A few sprigs</td></tr></table> Method: 1. In a MWS bowl add oil, mustard seeds & chopped onion. Choose the menu & weight and press start. 2. When BEEP, add grated coconut, coconut milk, tomato puree, kaju powder, salt, red chilli powder & press start. 3. When BEEP, mix well & add boiled potato & mix vegetables & fresh cream. Press start. Give standing time of 3 minutes. 4. Garnish with chopped coriander leaves & serve.	For	0.3 kg	0.4 kg	0.5 kg	Boiled potato	300 g	400 g	500 g	Boiled mix veg (capsicum, cauliflower, carrot, peas)	100 g	150 g	200 g	Chopped onion	1 no.	2 nos.	3 nos.	Oil	1½ tbsp	2 tbsp	2 tbsp	Mustard seeds	1 tsp	1½ tsp	2 tsp	Grated coconut	2 tbsp	2½ tbsp	3 tbsp	Coconut milk	1 cup	1½ cup	1½ cup	Tomato puree	½ cup	1 cup	1 cup	Kaju powder	1 tbsp	2 tbsp	3 tbsp	Salt, red chilli powder	As per taste			Fresh cream	2 tbsp	3 tbsp	4 tbsp	Coriander	A few sprigs			Microwave safe (MWS) bowl
For	0.3 kg	0.4 kg	0.5 kg																																																						
Boiled potato	300 g	400 g	500 g																																																						
Boiled mix veg (capsicum, cauliflower, carrot, peas)	100 g	150 g	200 g																																																						
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Salt, red chilli powder	As per taste																																																								
Fresh cream	2 tbsp	3 tbsp	4 tbsp																																																						
Coriander	A few sprigs																																																								
13	Spicy Baby Corn	0.1 ~ 0.3 kg	Room	Ingredients <table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr><tr><td>Baby corn (cut lengthwise)</td><td>100 g</td><td>200 g</td><td>300 g</td></tr><tr><td>Lemon juice</td><td colspan="3">As per taste</td></tr><tr><td>Sugar, salt</td><td colspan="3">As per taste</td></tr><tr><td>Oil</td><td>1 tsp</td><td>1½ tsp</td><td>2 tsp</td></tr><tr><td>For paste</td><td></td><td></td><td></td></tr><tr><td>Chopped coriander leaves</td><td>1 cup</td><td>1½ cup</td><td>2 cups</td></tr><tr><td>Chopped ginger</td><td>½ tsp</td><td>1 tsp</td><td>1½ tsp</td></tr><tr><td>Garlic cloves</td><td>1 no.</td><td>2 nos.</td><td>3 nos.</td></tr><tr><td>Chopped green chillies</td><td>1 no.</td><td>2 nos.</td><td>3 nos.</td></tr><tr><td>Chopped onion</td><td>½ cup</td><td>1 cup</td><td>1 cup</td></tr><tr><td>Cumin seeds</td><td colspan="3">As required</td></tr></table> Method: 1. Grind chopped coriander leaves, ginger, garlic cloves, green chillies, onion & cumin seeds together to prepare the paste. 2. In a MWS bowl add oil, baby corns, sugar, salt & paste. Mix well. Cover. Choose the menu & weight & press start. 3. Allow to stand for 3 minutes.	For	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	1½ tsp	2 tsp	For paste				Chopped coriander leaves	1 cup	1½ cup	2 cups	Chopped ginger	½ tsp	1 tsp	1½ tsp	Garlic cloves	1 no.	2 nos.	3 nos.	Chopped green chillies	1 no.	2 nos.	3 nos.	Chopped onion	½ cup	1 cup	1 cup	Cumin seeds	As required			Microwave safe (MWS) bowl				
For	0.1 kg	0.2 kg	0.3 kg																																																						
Baby corn (cut lengthwise)	100 g	200 g	300 g																																																						
Lemon juice	As per taste																																																								
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Chopped green chillies	1 no.	2 nos.	3 nos.																																																						
Chopped onion	½ cup	1 cup	1 cup																																																						
Cumin seeds	As required																																																								

Code	Category	Weight Range	Food Temp.	Instructions	Utensil
14	Payasum	0.1 ~ 0.3 kg	Room	Ingredients	Microwave safe (MWS) bowl
				For	
				0.1 kg	
				0.2 kg	
				0.3 kg	
				Broken Rice (soaked for 2 hour)	
				100 g	
				200 g	
				300 g	
				Milk & 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	
				1½ tbsp	
				2 tbsp	
				Method:	
				1. In a MWS bowl take ghee, soaked rice, milk, water and sugar and cover it.	
				2. Choose the menu and weight and press start.	
				3. When BEEP, add more milk, dry fruits, kesar, elaichi powder. Mix well & press start. Stand for 5 minutes. Sprinkle kewada jal on it. Serve hot or chilled.	
15	Kalakand	0.1 ~ 0.3 kg	Refrigerated	Ingredients	Microwave safe (MWS) bowl
				Grated Panner	
				0.1 kg	
				0.2 kg	
				0.3 kg	
				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 Microwave Safe Bowl take greated paneer, milkmaid, milk powder, cornflour, Elaichi powder. Mix well. Choose the menu & weight and press start.	
				2. When BEEP, mix it again and press start.	
				3. When set cut into pieces. Garnish with dry fruits.	
16	Suji Halwa	0.1 ~ 0.3 kg	Room	Ingredients	Microwave safe (MWS) bowl
				Suji	
				0.1 kg	
				0.2 kg	
				0.3 kg	
				Ghee (melted)	
				2 tbsp	
				3 tbsp	
				4 tbsp	
				Water	
				300 ml	
				600 ml	
				900 ml	
				Sugar	
				100 g	
				200 g	
				300 g	
				Cashewnuts, Kishmish, Kesar Elaichi Powder	
				As per your taste	
				Method:	
				1. In Microwave safe glass bowl take Suji, add ghee, mix it together. Choose the menu & weight and press start.	
				2. When BEEP, stir it and press start. Allow to cool.	
				3. When BEEP, add water, sugar, cashewnuts, kishmish, kesar, Elaichi powder, mix it well and press start. Stand for 5 minutes. Serve hot.	

Breakfast

The oven uses low power to breakfast foods (butter, cheese and chocolate). See the following table.

Example : To Breakfast 0.2 kg sprouts			
		1. Open the Door. Press Clear .	
			
		2. Press Breakfast until display shows '3'.	
			
		3. Press + until display shows '0.2 kg'.	
			
		4. Close the Door. Press START .	

Breakfast MENU INSTRUCTIONS

Code	Category	Weight Range	Food Temp.	Instructions	Utensil																														
1	Idli	4 / 8 Pc	Room	Ingredients <table><tr><td colspan="2">For Idli batter</td></tr><tr><td>Roasted & powdered oats</td><td>1 cup</td></tr><tr><td>Semolina</td><td>½ cup</td></tr><tr><td>Curd</td><td>½ cup</td></tr><tr><td>Water</td><td>¾ cup</td></tr><tr><td>Salt</td><td>As per taste</td></tr><tr><td>Soda bi card</td><td>¼ tsp</td></tr><tr><td>Grated carrot</td><td>¼ cup</td></tr><tr><td>Chopped green chillies</td><td>2 nos.</td></tr><tr><td>Oil</td><td>For greasing</td></tr><tr><td colspan="2">For Tempering</td></tr><tr><td>Mustard seeds</td><td>½ tsp</td></tr><tr><td>Curry leaves</td><td>A few</td></tr><tr><td>Dry red chillies</td><td>A few</td></tr><tr><td>Oil</td><td>½ tbsp</td></tr></table> Method: 1. Mix all the ingredients of batter in a bowl. Allow to stand for 10 minutes. 2. Grease MWS idli stand & pour the batter (depending on the number you want to cook). 3. Add ½ cup water to MWS bowl. Keep the idli stand inside the bowl. Cover. 4. Choose the menu & number and press start. 5. When BEEP, remove the idli from the stand. 6. Take a MWS glass bowl, add oil, mustard seeds, curry leaves & dry red chillies. Press start. Mix with idli & serve. Add lemon juice (optional)	For Idli batter		Roasted & powdered oats	1 cup	Semolina	½ cup	Curd	½ cup	Water	¾ cup	Salt	As per taste	Soda bi card	¼ tsp	Grated carrot	¼ cup	Chopped green chillies	2 nos.	Oil	For greasing	For Tempering		Mustard seeds	½ tsp	Curry leaves	A few	Dry red chillies	A few	Oil	½ tbsp	Microwave safe (MWS) bowl & Microwave safe (MWS) idli stand* & Microwave safe (MWS) glass bowl
For Idli batter																																			
Roasted & powdered oats	1 cup																																		
Semolina	½ cup																																		
Curd	½ cup																																		
Water	¾ cup																																		
Salt	As per taste																																		
Soda bi card	¼ tsp																																		
Grated carrot	¼ cup																																		
Chopped green chillies	2 nos.																																		
Oil	For greasing																																		
For Tempering																																			
Mustard seeds	½ tsp																																		
Curry leaves	A few																																		
Dry red chillies	A few																																		
Oil	½ tbsp																																		

Code	Category	Weight Range	Food Temp.	Instructions	Utensil					
2	Poha	0.1 ~ 0.3 kg	Room	Ingredients	Microwave safe (MWS) bowl					
				For		0.1 kg	0.2 kg	0.3 kg		
				Poha (washed)		100 g	200 g	300 g		
				Oil		1 tbsp	1½ tbsp	2 tbsp		
				Rai, jeera, hing, haldi, curry leave		As per taste				
				Chopped onion		1/2 cup	1 cup	1 cup		
				Green chillies		1 No.	2 Nos.	3 Nos.		
				Salt, red chilli powder, garam masala, sufar		As per taste				
				Grated coconut & hara dhania		For garnishing				
				Method:						
1. In a MWS glass bowl add oil, rai, jeera, curry leaves. Choose the menu & weight and press start.										
2. When BEEP, add onion, green chillies, hing, haldi. Mix & press start.										
3. When BEEP, add washed poha, salt, red chilli powder, garam masala & sugar. Mix & press start. Squeeze lemon juice. Garnish with grated coconut & hara dhania & serve.										
3	Sprouts	0.1 ~ 0.3 kg	Room	Ingredients	Microwave safe (MWS) bowl & Microwave safe (MWS) flat glass dish					
				For		0.1 kg	0.2 kg	0.3 kg		
				Moong sprouts		100 g	200 g	300 g		
				Chopped onion, Chopped tomato		1 cup	2 cups	2 cups		
				Salt, Chaat masala, Lemon juice		As per taste				
				Method:						
				1. In a MWS bowl, add ½ cup water, put moong sprouts In MWS flat glass dish. Keep in the MWS bowl and cover.						
				2. Choose the menu and weight and press start. Stand for 3 minutes. Add chopped onion, tomato, salt, chaat masala and lemon juice and serve.						
				4		Dhokla	0.3 kg	Room	Ingredients	Microwave safe (MWS) bowl & Microwave safe (MWS) flat glass dish
									For	
Besan	100 g									
Warm water	100 ml									
Curd	4 tbsp									
Green chilli & ginger paste	2 tsp									
Salt & sugar	As per taste									
Fruit salt / Mitha Soda	¼ tsp									
Oil, rai, curry leaves, water	For tempering									
Grated coconut	For garnishing									
Yellow colour / Haldi	As required									
Method:										
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 MWS safe flat glass dish. Add ½ cup water to the MWS bowl, keep the flat glass dish, cover. Choose the menu and press start.										
3. Add the tempering to the dhokla & cover. Stand for 5 minutes. Garnish with grated coconut & serve. Note: For tempering in a MWS glass bowl add oil, rai & curry leaves. Microwave at 100% for 2 minutes. Add some water & dissolve sugar.										

Code	Category	Weight Range	Food Temp.	Instructions	Utensil			
5	Daliya	0.2 kg	Room	Ingredients	Microwave safe (MWS) glass bowl			
				For		0.2 kg		
				Daliya		200 g		
				Sugar or jaggery		150 g		
				Ghee (melted)		2 tbsp		
				Water		600 mL		
				Elaichi powder, Nutmeg powder, Cashewnuts		As per taste		
				Milk		As required		
				Method:				
				1. In a MWS glass bowl, add dalia and ghee. Mix well. 2. Choose the menu and press start. 3. When BEEP, mix, add water, sugar or jaggery, elaichi, powder / nutmeg powder, cashewnuts. Mix well & press start. Stand for 5 minutes. Serve with hot milk. Note: If you are using gud for sweetness then add nutmeg powder and add elaichi powder if using sugar for sweetness.				
6	Upma	0.1 ~ 0.3 kg	Room	Ingredients	Microwave safe (MWS) glass bowl			
				For		0.1 kg	0.2 kg	0.3 kg
				Suji		100 g	200 g	300 g
				Oil		1 tbsp	2 tbsp	3 tbsp
				Water		200 ml	400 ml	600 ml
				Salt & sugart		As per taste		
				Onion		1 No.	2 Nos.	2 Nos.
				Green chilli		2 No.	3 Nos.	3 Nos.
				Rai, jeera, hing, curry leacves, urad dal		As per taste		
				Lemon juice		As per taste		
Method:								
1. In a MWS glass bowl add oil, rai, jeera, urad dal, green chilli, suji. Mix well. 2. Choose the menu & weight and press start. 3. When BEEP, add onions, stir well & press start. 4. When BEEP, add water, sugar, salt, lemon juice. Mix well & press start. Stand for 5 minutes.								
7	Ven Pongal	0.1 ~ 0.3 kg	Room	Ingredients	Microwave safe (MWS) bowl			
				For		0.1 kg	0.2 kg	0.3 kg
				Rice (soaked for 1 hour)		50 g	100 g	150 g
				Moong dal (soaked for 2 hours)		50 g	100 g	150 g
				Water		200 mL	400 mL	600 mL
				Ghee		½ tbsp	1 tbsp	1½ tbsp
				Cashewnuts, Pepper, Cumin, Salt		As per taste		
				Method:				
				1. In a MWS bowl add soaked rice, moong dal, water, salt and few drops of ghee. Choose the menu and weight and press start. 2. When BEEP, stir well and add more water (if required). Press start. 3. When BEEP, stir well and remove. In another MWS bowl add ghee, cashewnuts, cumin and pepper. Press start. 4. Pour over cooked pongal and serve.				

Code	Category	Weight Range	Food Temp.	Instructions	Utensil																																				
8	Sabudana Khichdi	0.1 ~ 0.5 kg	Room	Ingredients <table border="1"> <tr> <td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr> <tr> <td>Sabudana (soaked for 2 hours)</td><td>100 g</td><td>200 g</td><td>300 g</td><td>400 g</td><td>500 g</td></tr> <tr> <td>Oil</td><td>½ tbsp</td><td>1½ tbsp</td><td>2 tbsp</td><td>2½ tbsp</td><td>3 tbsp</td></tr> <tr> <td>Rai, salt, lemon juice, chopped green chillies</td><td colspan="5">As per taste</td></tr> <tr> <td>Potatoes (boiled & chopped)</td><td>1 No.</td><td>2 Nos.</td><td>3 Nos.</td><td>3 Nos.</td><td>4 Nos.</td></tr> <tr> <td>Coriander leaves</td><td colspan="5">A few springs</td></tr> </table> Method: - In a MWS bowl add oil, rai, green chillies & coriander leaves. Mix. Choose the menu & weight and press start. - When BEEP, mix, add boiled potatoes, soaked sabudana. Mix & press start. Squeeze lemon juice & serve.	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg	Sabudana (soaked for 2 hours)	100 g	200 g	300 g	400 g	500 g	Oil	½ tbsp	1½ tbsp	2 tbsp	2½ tbsp	3 tbsp	Rai, salt, lemon juice, chopped green chillies	As per taste					Potatoes (boiled & chopped)	1 No.	2 Nos.	3 Nos.	3 Nos.	4 Nos.	Coriander leaves	A few springs					Microwave safe (MWS) bowl
For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg																																				
Sabudana (soaked for 2 hours)	100 g	200 g	300 g	400 g	500 g																																				
Oil	½ tbsp	1½ tbsp	2 tbsp	2½ tbsp	3 tbsp																																				
Rai, salt, lemon juice, chopped green chillies	As per taste																																								
Potatoes (boiled & chopped)	1 No.	2 Nos.	3 Nos.	3 Nos.	4 Nos.																																				
Coriander leaves	A few springs																																								

Kids' Delight

This feature allows you to cook kids' delight by pressing kids' delight button.

Example : To Cook 0.2 kg corn chaat

Clear

↓

Kids' Delight

↓

—

↓

STOP Cancel

Enter

↓

Cooking Aid

↓

+

↓

Φ START +30s

1. Open the Door. Press **Clear**.

2. Press **Kids' Delight** until display shows '2'.

3. Press **+** until display shows '0.2 kg'.

4. Close the Door. Press **START**.

Kids' Delight MENU INSTRUCTIONS

Code	Category	Weight Range	Food Temp.	Instructions	Utensil																
1	Pop corn	1 bag (about 99 g)	Room	Use commercial popcorn for microwave and follow the instructions from the package. Notes : Cooking time will be different depending on the popcorn's weight.	-																
2	Corn Chaat	0.1 ~ 0.3 kg	Room	Ingredients<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr><tr><td>Sweet com</td><td>100 g</td><td>200 g</td><td>300 g</td></tr><tr><td>Mix fruits (Pomegranate, cucumber, apple)</td><td>½ cup</td><td>1 cup</td><td>1½ cup</td></tr><tr><td>Salt, red chilli powder, chaat masala, lemon juice</td><td colspan="3">As per taste</td></tr></table> Method: - In a MWS bowl add some water & sweet corns. Choose the menu & weight and press start. - Transfer the corns in a bowl add mix fruits, salt, red chilli powder, chaat masala, lemon juice. Mix well & serve.	For	0.1 kg	0.2 kg	0.3 kg	Sweet com	100 g	200 g	300 g	Mix fruits (Pomegranate, cucumber, apple)	½ cup	1 cup	1½ cup	Salt, red chilli powder, chaat masala, lemon juice	As per taste			Microwave safe (MWS) bowl
For	0.1 kg	0.2 kg	0.3 kg																		
Sweet com	100 g	200 g	300 g																		
Mix fruits (Pomegranate, cucumber, apple)	½ cup	1 cup	1½ cup																		
Salt, red chilli powder, chaat masala, lemon juice	As per taste																				

Code	Category	Weight Range	Food Temp.	Instructions	Utensil																																				
3	Omelette	0.2 ~ 0.4 kg	Room	Ingredients <table><tr><td>For</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td></tr><tr><td>Eggs</td><td>2 Nos.</td><td>3 Nos.</td><td>4 Nos.</td></tr><tr><td>Oil</td><td>½ tbsp</td><td>1 tbsp</td><td>1 tbsp</td></tr><tr><td>Chopped onion, tomato, coriander leaves</td><td>½ cup</td><td>1 cup</td><td>1 cup</td></tr><tr><td>Salt, pepper</td><td colspan="3">As per taste</td></tr></table>	For	0.2 kg	0.3 kg	0.4 kg	Eggs	2 Nos.	3 Nos.	4 Nos.	Oil	½ tbsp	1 tbsp	1 tbsp	Chopped onion, tomato, coriander leaves	½ cup	1 cup	1 cup	Salt, pepper	As per taste			Microwave safe (MWS) flat glass bowl																
				For	0.2 kg	0.3 kg	0.4 kg																																		
Eggs	2 Nos.	3 Nos.	4 Nos.																																						
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 eggs well & add salt, pepper & coriander leaves. 2. Add oil, tomato & onion to MWS flat glass dish. Choose the menu & weight and press start. 3. When BEEP, add the egg mixture. Cover & press start. Allow to stand for 3 minutes.																																									
4	Noodles	0.1 ~ 0.3 kg	Room	Ingredients <table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr><tr><td>Noodles</td><td>100 g</td><td>200 g</td><td>300 g</td></tr><tr><td>Water</td><td>400 mL</td><td>800 mL</td><td>1200 mL</td></tr><tr><td>Oil</td><td>1 tsp</td><td>2 tsp</td><td>3 tsp</td></tr><tr><td>Vinegar</td><td>½ tsp</td><td>1 tsp</td><td>1 tsp</td></tr><tr><td>Soya sause</td><td>½ tsp</td><td>1 tsp</td><td>1 tsp</td></tr><tr><td>Chilli sause</td><td>½ tsp</td><td>1 tsp</td><td>1 tsp</td></tr><tr><td>Mix Vegetable - Cabbage, Capsicum, Carrot, French beans etc.</td><td>½ cup</td><td>½ cup</td><td>1 cup</td></tr><tr><td>Salt, Sugar, Pepper, Ajinomoto (optional)</td><td colspan="3">As per taste</td></tr></table>	For	0.1 kg	0.2 kg	0.3 kg	Noodles	100 g	200 g	300 g	Water	400 mL	800 mL	1200 mL	Oil	1 tsp	2 tsp	3 tsp	Vinegar	½ tsp	1 tsp	1 tsp	Soya sause	½ tsp	1 tsp	1 tsp	Chilli sause	½ tsp	1 tsp	1 tsp	Mix Vegetable - Cabbage, Capsicum, Carrot, French beans etc.	½ cup	½ cup	1 cup	Salt, Sugar, Pepper, Ajinomoto (optional)	As per taste			Microwave safe (MWS) bowl
				For	0.1 kg	0.2 kg	0.3 kg																																		
Noodles	100 g	200 g	300 g																																						
Water	400 mL	800 mL	1200 mL																																						
Oil	1 tsp	2 tsp	3 tsp																																						
Vinegar	½ tsp	1 tsp	1 tsp																																						
Soya sause	½ tsp	1 tsp	1 tsp																																						
Chilli sause	½ tsp	1 tsp	1 tsp																																						
Mix Vegetable - Cabbage, Capsicum, Carrot, French beans etc.	½ cup	½ cup	1 cup																																						
Salt, Sugar, Pepper, Ajinomoto (optional)	As per taste																																								
Method: 1. In MWS bowl take noodles, water, oil. Choose the menu and weight and press start. 2. When BEEP, strain noodles and pour cold water over it. In Microwave Safe Bowl put some oil and finely chopped vegetable, add vinegar, soyasause, chilli sauce, ajinomoto and pepper press start. 3. When BEEP, add noodles and mix well press start serve hot.																																									
5	Cake	0.1 kg	Room	Ingredients <table><tr><td>For</td><td>0.1 kg</td></tr><tr><td>Maida / refined wheat flour</td><td>100 g</td></tr><tr><td>Powdered sugar</td><td>75 g</td></tr><tr><td>Butter</td><td>75 g</td></tr><tr><td>Egg</td><td>2 nos.</td></tr><tr><td>Baking powder</td><td>1 tsp</td></tr><tr><td>Vanilla essence</td><td>1 tsp</td></tr></table>	For	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	Microwave safe (MWS) glass bowl																						
				For	0.1 kg																																				
Maida / refined wheat flour	100 g																																								
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Butter	75 g																																								
Egg	2 nos.																																								
Baking powder	1 tsp																																								
Vanilla essence	1 tsp																																								
Method: 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 MWS glass bowl. Choose the menu & press start. 4. Stand for 5-10 minutes.																																									

Code	Category	Weight Range	Food Temp.	Instructions	Utensil			
6	Chocolate Balls	0.3 kg	Room	Ingredients	Microwave safe (MWS) glass bowl			
				Milkmaid		1 cup		
				Marie biscuit powder		1 cup		
				Milk powder		½ cup		
				Bournvita		½ cup		
Grated coconut	½ cup							
				Method:				
				1. In a MWS safe glass bowl add milkmaid, marie biscuit powder, milk powder, bournvita. Mix well. Choose the menu & press start.				
				2. Allow to cool. Make balls out of the mixture. Roll out the balls in the grated coconut.				
				3. Keep in refrigerator for half an hour.				
7	Bread Pudding	0.1 ~ 0.3 kg	Room	Ingredients	Microwave safe (MWS) flat glass bowl			
				For		0.1 kg	0.2 kg	0.3 kg
				Bread slices		2 Nos.	3 Nos.	4 Nos.
				Milk (for dipping the bread)		½ cup	1 cup	1½ cup
				Egg		1 Nos.	2 Nos.	2 Nos.
				Vanilla Essence		½ tsp	¾ tsp	1 tsp
				Sugar		3 tbsp	4 tbsp	5 tbsp
				Dry fruits		As per your taste		
				Method:				
				1. Make small pieces of Bread slices. Beat the egg very well. Mix all the ingredient very well.				
				2. Pour this mixture into MWS flat glass dish. Choose the menu and weight. Press start.				

Cooking Aid

The Cooking Aid function will keep hot, cooked food at serving temperature. Always start with hot food. Use microwave-safe utensils.

Example : To Cook 0.3 kg boil potatoes

- Clear

Enter

↓

Kids' Delight

Cooking Aid

↓

STOP
Cancel

START
+30s
1. Open the Door.
Press **Clear**.
 2. Press **Cooking Aid** until display shows '3'.
 3. Close the Door.
Press **START**.

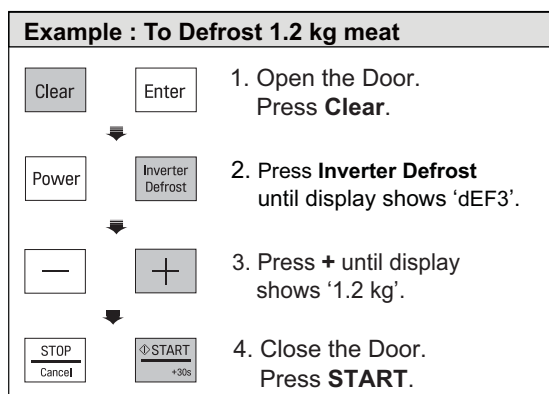
Cooking Aid MENU INSTRUCTIONS

Code	Category	Weight Range	Food Temp.	Instructions	Utensil						
1	Keep Warm	0.3 kg	Warm	Method: 1. Any cooked food with cover (Rice, Dal, Subzi, Halwa, Upma etc.) Choose the menu & press start. 2. Notes: Crisp foods(pastry, pies, turnovers, etc) should be uncovered during keep warm. Moist foods should be covered with plastic wrap or microwave-safe lid.	Microwave-safe (MWS) bowl						
2	Steam Clean	0.3 kg	Room	Method: 1. Take water in MWS bowl, add vinegar or lemon juice. Choose the menu & press start. 2. When BEEP, wipe out with clean napkin. Press start. 3. Again wipe out. Take out the plug.	Microwave-safe (MWS) bowl						
3	Boil Potatoes	0.3 kg	Room	Ingredients <table><tr><td>For</td><td>0.3 kg</td></tr><tr><td>Potatoes</td><td>300 g</td></tr></table> Method: 1. Take potatoes and pierce with fork or knife form all side & keep in a microwave on a glass tray. And press start. 2. Boiled potatoes are ready for use.	For	0.3 kg	Potatoes	300 g	Glass tray		
For	0.3 kg										
Potatoes	300 g										
4	Garlic Peeling	10 Cloves	Room	Ingredients <table><tr><td>Garlic Cloves</td><td>10 nos</td></tr></table> Method: 1. Take 10 cloves of garlic & keep in MWS glass tray of microwave oven. 2. Choose the menu & press start. 3. Choose the menu, take out cloves will slide right out of their skin, hassle free.	Garlic Cloves	10 nos	Glass tray				
Garlic Cloves	10 nos										
5	Crispy Nuts	0.1 kg	Room	Ingredients <table><tr><td>For</td><td>0.1 kg</td></tr><tr><td>Nuts</td><td>100 g</td></tr><tr><td>Oil</td><td>As required</td></tr></table> Method: 1. In a microwave safe flat glass dish add drops of oil, nuts. Mix well. 2. Choose the menu & weight & press start. 3. Serve plain or with chaat masala.	For	0.1 kg	Nuts	100 g	Oil	As required	Microwave-safe (MWS) flat glass bowl
For	0.1 kg										
Nuts	100 g										
Oil	As required										
6	Dehumidification	0.3 kg	Room	Namkin, Biscuits, Bhujia, Papad and Wafers etc. Method: 1. In MWS bowl add the food to be dehumidified. Choose the menu and press start.	Microwave-safe (MWS) bowl						

Inverter Defrost

Four defrost sequences are preset in the oven. The INVERTER DEFROST feature provides you with the best defrosting method for frozen foods. The cooking guide will show you which defrost sequence is recommended for the food you are defrosting. For added convenience, the INVERTER DEFROST includes a built-in beep mechanism that reminds you to check, turn over, separate, or rearrange to get the best defrost results. Four different defrosting levels are provided.

(VEGGIE / CHICKEN / MEAT / FISH)



NOTE:

When you press the **START** button, the display changes to defrost time count down. The oven will beep once during the DEFROST cycle. At beep, open the door and remove any portions that have thawed and turn. Return frozen portions to the oven and press **START** to resume the defrost cycle.

- Remove fish, shellfish, meat, and poultry from its original wrapping paper or plastic package. Otherwise, the wrap will hold steam and juice close to the foods, which can cause the outer surface of the foods to cook.
- Place foods in a shallow container or on a microwave roasting rack to catch drippings.
- Food should still be somewhat icy in the center when removed from the oven.
- The length of defrosting time varies according to how solidly the food is frozen.
- The shape of the package affects how quickly food will defrost. Shallow packages will defrost more quickly than a deep block.
- Depending on the shape of the food can be defrosted more or less.

Inverter Defrost MENU INSTRUCTIONS

Code	Category	Weight Limit	Food Temp.	Instructions	Utensil
1	Defrost Veggie (dEF1)	0.1 ~ 1.0 kg	Frozen	Veg - (Paneer, Green Peas, Corn etc.) Method: 1. Take in Microwave Safe Bowl, Choose the menu & weight and press start. 2. When BEEP, turn the food. Press start.	Microwave-safe bowl
2	Defrost Chicken (dEF2)	0.1 ~ 4.0 kg	Frozen	Chicken Method: 1. Take in microwave-safe dish, Choose the menu & weight and press start. 2. When BEEP, turn the food. Press start.	Microwave-safe dish
3	Defrost Meat (dEF3)	0.1 ~ 4.0 kg	Frozen	Meat Method: 1. Take in microwave-safe dish, Choose the menu & weight and press start. 2. When BEEP, turn the food. Press start.	Microwave-safe dish
4	Defrost Fish (dEF4)	0.1 ~ 4.0 kg	Frozen	Fish Method: 1. Take in microwave-safe dish, Choose the menu & weight and press start. 2. When BEEP, turn the food. Press start.	Microwave-safe dish

MICROWAVE-SAFE UTENSILS

Never use metal or metal trimmed utensils in using microwave function

Microwaves cannot penetrate metal. They will bounce off any metal object in the oven and cause arcing, an alarming phenomenon that resembles lightning. Most heat resistant non metallic cooking utensils are safe for use in your oven. However, some may contain materials that render them unsuitable as microwave cookware. If you have any doubts about a particular utensil, there's a simple way to find out if it can be used in the microwave.

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

Dinner plates

Many kinds of dinnerware are microwave-safe. If in doubt consult the manufacturer's literature or perform the microwave test. Do not heat dinner plates that use any painted on decorative as they will arc if the paint has metallic content.

Glassware

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

Plastic storage containers

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

Paper

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

Plastic cooking bags

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

Plastic microwave cookware

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

Pottery, stoneware and ceramic

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



CAUTION

- Some items with high lead or iron content are not suitable as cooking utensils.
- Utensils should be checked to ensure that they are suitable for use in the microwave.

FOOD CHARACTERISTICS & MICROWAVE COOKING

Keeping an eye on things

Always watch your food while it cooks. Your microwave function is equipped with a light that turns on automatically when the oven is in operation so that you can see inside and check the progress of your food. Directions given in recipes to elevate, stir, and the like should be thought of as the minimum steps recommended. If the food seems to be cooking unevenly, simply make the necessary adjustments you think appropriate to correct the problem.

Factors affecting microwave cooking times

Many factors affect cooking times. The temperature of ingredients used in a recipe makes a big difference in cooking times. For example, a cake made with ice-cold butter, milk, and eggs will take considerably longer to bake than one made with ingredients that are at room temperature. Some of the recipes, particularly those for bread, cake, and custards, recommend that food be removed from the oven when they are slightly undercooked.

This is not a mistake. When allowed to stand, usually covered, these foods will continue to cook outside of the oven as the heat trapped within the outer portions of the food gradually travels inward. If the food is left in the oven until it is cooked all the way through, the outer portions will become overcooked or even burnt. You will become increasingly skillful in estimating both cooking and standing times for various foods.

Density of food

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

Height of food

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

Moisture content of food

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

Bone and fat content of food

Bones conduct heat and fat cooks more quickly than meat. Care must be taken when cooking bony or fatty cuts of meat in order to prevent unevenly or overcooked meat.

Quantity of food

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

Shape of food

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

Covering

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

FOOD CHARACTERISTICS & MICROWAVE COOKING

Browning

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

Covering with greaseproof paper

It is a looser cover than a lid or cling film, the food may dry out slightly. But because it makes a looser cover than a lid or clingfilm, it allows the food to dry out slightly.

Arranging and spacing

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

Stirring

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

Turning over

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

Placing thicker portions facing outwards

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

Shielding

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

Elevating

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

Piercing

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

Testing if cooked

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

Standing time

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

TO CLEAN YOUR OVEN

1 Keep the inside of the oven clean

Food spatters or spilled liquids stick to oven walls and between 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 and may even damage the oven. Use a damp cloth to wipe out crumbs that fall between the door and the frame. It is important to keep this area clean to assure a tight seal. Remove greasy spatters with a soapy cloth then rinse and dry. Do not use harsh detergent or abrasive cleaners. The metal tray can be washed by hand or in the dishwasher.

2 Keep the outside of the oven clean

Disconnect the mains plug from the power outlet before cleaning the oven to eliminate the possibility of electric shock. 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 after cleaning.

3 If steam accumulates inside or around the outside of the oven door, wipe the panels with a soft cloth. Steam or condensation build up inside the door is normal if foods are heated for a long period on higher power levels. This is not a malfunction. The condensation will eventually evaporate. Try covering the food or vary the heating levels and time to reduce any condensation forming in the door, this may also occur when the oven is operated under high humidity conditions and in no way indicates a malfunction of the unit.

4 The door and door seals should be kept clean. Use only warm, soapy water, rinse then dry thoroughly. DO NOT USE ABRASIVE MATERIALS, SUCH AS CLEANING POWDERS OR STEEL AND PLASTIC PADS. Metal parts will be easier to maintain if wiped frequently with a damp cloth.

USING THE SMART DIAGNOSIS™ FUNCTION

Use this function if you need an accurate diagnosis by an LG Electronics service centre when the product malfunctions or fails. Use this function only to contact the service representative, not during normal operation.

1. When instructed to do so by the call centre, hold the mouthpiece of your phone over the Smart Diagnosis™ logo on the controller.

NOTE

- Do not touch any other buttons.



- With the door opened, press and continue to hold the Clear button for 3 seconds so that 'Loc' appears on the display. Continue to hold the Clear button for a further 5 seconds until '5' appears in the display. (so, the Clear button will need to be held for 8 seconds continuously). A tone will then emit from behind the Smart Diagnosis symbol.
- Keep the phone in place until the tone transmission has finished. The display will count down the time.
- Once the countdown is over and the tones have stopped, resume your conversation with the call center agent, who will then be able to assist you in using the information transmitted for analysis.

NOTE

- For best results, do not move the phone while the tones are being transmitted.
- If the call center agent is not able to get an accurate recording of the data, you may be asked to try again.

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 shell.
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 the density 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.
'Cool' appears on the display and the cooling fan continues to run after the cooking or heating time is over.	After cooking is complete, the fan may operate to cool the oven. The display will show 'Cool'. If you open the door or press once STOP/CANCEL before the cooking time is complete, the remaining cooking time will show on the display. This is not a malfunction.
lamp on, Turn table non rotation.	The input voltage instability happens this kind of phenomenon, please wait for a while to use again.

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.

TECHNICAL SPECIFICATIONS

MS429***	
Power Input	230 V~ 50 Hz
Microwave Output Power.	Max. 1200 Watt* (IEC60705 rating standard)
Microwave Frequency	2450 MHz
Outside Dimension	544 mm(W) X 307 mm(H) X 432 mm(D)
Microwave	1350 Watt

* In 1200 W and 1000 W, output power will gradually be reduced to avoid overheating.

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 400 GHz 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 establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

You can download a owner's manual at <http://www.lg.com>

WARRANTY

The LG Product comes with 12 months warranty on all parts except plastic parts, aesthetic parts like Trivets, Knobs from the date of purchase of the product provided always that the warranty card bears the rubber stamp, date and signature of LG authorized dealer.

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

CUSTOMER DETAILS

MODEL NO. :

SERIAL NO. :

DATE OF PURCHASE :

CUSTOMER NAME & ADDRESS

TEL. : _____

DEALER NAME & ADDRESS

TEL. : _____

Customer's Signature

Dealer's Signature

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

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



LG 24 x 7 CUSTOMER CARE



1800-315-9999
1800-180-9999
(Toll Free)



5757554
(Send SMS)



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To know more about LG, visit www.lg.com/in
For Corporate/Institutional enquiries,
please write to corp.enquiries@lge.com

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