

# Microwave Oven

Model: HIL 2801RBSJ

Owner's Manual

Haier

*Please read this booklet carefully before fixing and using and  
save it for future reference.*

# Installation

1. Take out all the packing. If there is a safe film over the oven, tear it off before Use. Check carefully for damage. If any, immediately notify dealer or send to the manufacturer's service center.
2. Microwave ovens must be placed under dry and non-corrosiveness environments, kept away from heat and humidity, such as gas burner or water tank.
3. to ensure sufficient ventilation, the distance of the back of microwave to the wall should be at least 10 cm, the side to the wall should be at least 5 cm, the free distance above the top surface at least 20 cm.
4. the position of the oven shall be such that it is far from the TV, Radio or antenna as picture disturbance  
Or noise may occur.
5. the appliance must be positioned so that the plug is accessible, and must ensure a good grounding in case leakage, ground loop can be formed to avoid electric shock.
6. The microwave oven must be operated with the decorative door closed.
7. The microwave oven shall not be placed in a cabinet
8. The back of the oven must be placed against a wall
9. As there is manufacturing residue or oil remained on the oven cavity or heat element, it usually would smell the odor, even a slight smoke. It is normal case and would not occur after several times use, keep the door or window open to ensure good ventilation. So it is strongly recommended to set the oven to grill mode and operate dry several times.

## **WARNING**

Operating dry should only be conducted in the grill mode, it should NOT be conducted at combination mode

# Important safety instruction

1. Read all instructions before using and keep it for future reference.
2. Before using, the user must check clearly whether the containers can be used for microwave ovens Intensely forbid putting any non-microwave food containers into the microwave oven, In order to avoid lead to Ignition and other anomalies which easily damage microwave oven itself.
3. Make sure the voltage in your living area corresponding to the one shown on the rating label of the appliance. And the wall socket is properly grounded. As a result of strong current please uses the dedicated sockets and not shared with other normal sockets to avoid overloading and causing fire.
4. the microwave oven for home heating and cooking food and design, please do not use for industrial and commercial.
5. Do not cover the ventilation openings to avoid damage to the oven because of the over-temperature.
6. To reduce the risk of fire in the oven cavity:
  - a. Do not heat food in sealed , and do not overcook the food.
  - b. Remove wire twist-ties from paper or plastic bags before placing bags in the oven.

- c. Keep an eye on the oven when heating food with paper or plastic bags, and cooking time should not be too long to avoid the possibility of catching fire.
  - d. Do not heat oil or fat for deep drying as the temperature of oil can not be controlled.
  - e. After use wipe the waveguide cover with a damp cloth, followed by dry cloth to remove any food splashes and grease. Built-up grease may overheat and begin to cause smoke or catch fire.
  - f. If materials inside the oven should smoke or ignite, keep oven door closed, turn oven off and disconnect the power supply.
  - g. Close supervision is necessary when using disposable containers made from plastic, paper or other combustible material.
  - h. When cooking the food with less moisture content or not heat-resistant container, please use low power to avoid burning.
7. To reduce the risk of explosion and sudden boiling:
- a. Do not place sealed containers in the oven. Baby bottles fitted with a screw cap or teat are considered to be sealed containers.
  - b. When boiling liquid in the oven, use the wide-mouthed container and stand about 20 seconds at the end of cooking to avoid delayed eruptive boiling of liquids.
  - c. Potatoes, sausage and chestnut should be peeled or pierced before cooking. Eggs in their shell, whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
  - d. The cooked liquid should not be removed out immediately. Several moments should be waited before removing in order to avoid possible hazards caused by delayed eruptive boiling of liquids. Eggs in their shell, whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
  - e. The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns.
8. Never operate the oven further if the door or door seals are damaged. Return the appliance to the nearest authorized service center for repair and maintenance. Never try to adjust or repair the oven yourself.
9. If the supply cord is damaged it must be replaced by the manufacturer or its service agent or a qualified technician in order to avoid a shock hazard.
10. After cooking, the container is very hot. Using gloves to take out the food and avoid steam burns by directing steam away from the face and hands.
11. Slowly lift the furthest edge of dishes cover and microwave plastic wrap and carefully open popcorn and oven cooking bags away from the face.
12. To prevent the turntable from breaking:
- a. Let the turntable cool down before cleaning.
  - b. Do not place hot foods or utensils on the cold turntable.
  - c. Do not place frozen foods or utensils on the hot turntable.
  - d. Make sure the utensils do not touch the interior walls during cooking.
13. Do not store food or any other things inside the oven.
14. Do not operate the oven without any liquid or food inside the oven. This would do damage the oven.
15. This appliance is not intended for used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
16. Power rated voltage range  $\pm 10\%$  fluctuation, microwave oven can work in proper. However, the output power will affect the working time. Therefore, according to

- the actual situation, you can adjust the cooking time.
17. Warning—Microwave Radiation.
  18. Any accessories not recommended by the manufacturer may cause injuries to appliances or persons.
  19. After using, unplug the power cord, make sure not to put the power cord directly above the cover, or close to the fire and submerged in water.
  20. Do not try to cook any food with the oven door opening, never put anything into the safety lock.
  21. Microwave oven has microwave source and high pressure, and there is no structure for user to adjust. Never remove the out cover.
  22. Do not use outdoors.
  23. This appliance is not intended to be operated by means of an external timer or separate remote-control system.
  24. The oven should be cleaned regularly and any food deposits removed.
  25. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
  26. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
  27. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
  28. WARNING: Accessible parts may become hot during use. Young children should be kept away.
  29. Do not operate the microwave oven without the rotating ring and glass turntable.
  30. Do not beat the control panel, or it will be broken.
  31. Children should be supervised to ensure that they do not play with the appliance.
  32. The lamp inside the product is used for lighting of the product. This lamp is not suitable for household room illumination.
  33. When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

#### 34. Device Group 2 Class B

This device is a Group 2 because it intentionally produced the radio frequency energy to treat the material and is intended to be used in a local home or a facility connected directly to the distribution of electricity at low voltage supplying domestic premises (Class B)

## Technical parameters

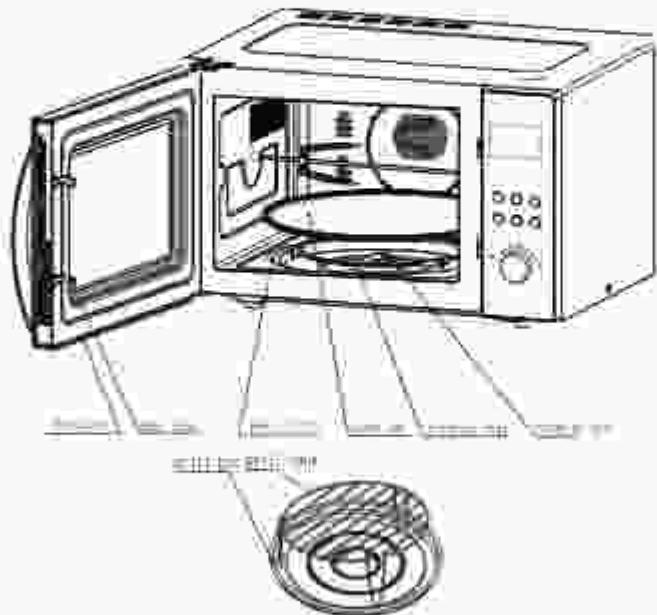
Model	Voltage/ Frequency (V/Hz)	input power (W)	output power (W)	Grill power (W)	Convection power (W)	Microwave power consumption (MHz)	Volume (L)
H/L 2801RESU	230V~/50Hz	1400	900	1000	1300	2450	28
Grill combi 1	Grill combi 2	Convection combi 1	Convection combi 2				
(W)	(W)	(W)	(W)				
1330	998	1337	1297				



Household use only

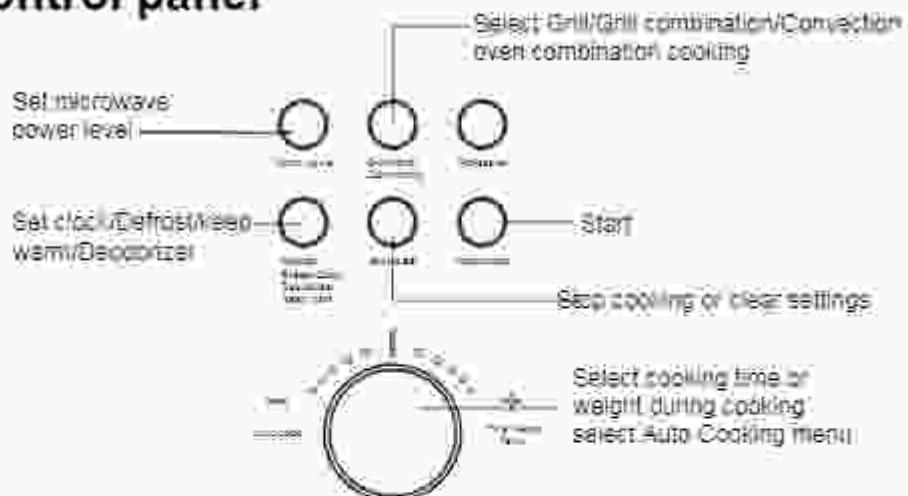
## PRODUCT INTRODUCTION

### 1. Appearance and structure diagram



- a. Do not remove the Waveguide cover during cleaning
- b. Make sure the Waveguide cover installation right and no damage during cooking

### 2. Control panel



## Function and Operation method



The LCD flashes 3 times when plugged in power supply. Then it flashes ":", prompting you to input the cooking menu and time.press start button in this time, the oven start express cook with high power one minutes.

## 1. Auto reminder

When your preset cooking procedure have finished, the LCD Display will show End and three beeps sound will be heard to prompt you to take out food.

## 2. Clock setting

Clock button make it available for you to input current or preset time when ":" flashes onto LCD display after plugged in, or try to skip it over to continue if unnecessary.

**For example: to set 12:30**

	Depress	Display
1	After power-up, the colon flashes	:
2	Press Preset/Clock button three seconds	<b>00:00</b>
3	Turn Auto Cook/ Time Weight Temp knob to set exact hours	<b>12:00</b>
4	Press Preset/Clock button once again	<b>12:00</b>
5	Turn Auto Cook/ Time Weight Temp knob to set exact minutes	<b>12:30</b>
6	Press Preset/Clock button once again or wait for 5 seconds, and the numbers will go steadily.	

## 3. Microwave cooking

This function use for cooking and heating food. Press Micro Power button, LCD cycles to show 100P—80P—60P—40P—20P

High power	100% microwave power. Applicable for quick and thorough cooking
Medium High power	80% microwave power. Applicable for medium express cooking

Medium power	60% microwave power. Applicable for steaming food
Medium Low power	40% microwave power. Applicable for defrosting food
Low power	20% microwave power. Applicable for keeping warm

## CAUTION

- a. The max time which can be set is 60 minutes
- b. Never use the grill rack during microwave cooking.
- c. Never operate the oven empty.
- d. If you turn the food during operation, press the Instant/Start button once and the preset cooking procedure will continue.
- e. If you intend to remove the food before the preset time, you must press Stop/Clear button once to clear the preset procedure to avoid unintended operation of next time use.

Example: To cook at P80 for 10 minutes.

Depress	Display
I	After power-up, the colon flashes
+	Select the desired microwave power by depressing Micro Power button consecutively
0	Set cooking time by turning Auto Cook/ Time Weight Temp knob
\$	Please Instant/Start button to start and LCD will count down to show running time

## CAUTION

You may change the cooking time during cooking. And it is recommended turning the food halfway, after you turn the food. Press Instant/Start button once to continue.

## 4. Convection/ Combination Grill/Combination

This function use for grill food. Press Conv. Combo/Grill. Combo button LCD Display will cycle to show C...C1...C2...G...G1...G2

### 4.1 Convection/Combination

C	Convection, convection unit will be energized during entire operation time. In this mode, hot air is circulated throughout the oven cavity to brown and crisp foods quickly and evenly.
C1	Combination of Convection Grill and microwave cooking. 10% of time microwave output and 90% of time Convection Grill
C2	Combination of Convection Grill and microwave cooking. 55% of time microwave output and 45% of time Convection Grill

#### Temperature setting

Select operating temperature by different task, Temperature includes 100°C, 140°C, 180°C, 200°C and 230°C.

For defrosting, set at 100°C.

For baking, set the oven at 140 - 180°C.

For grill poultry, set at 180-230°C.

In combination mode, the cooking temperature you set can't exceed 180°C as the oven cannot be heated to the temperature higher than 180°C.

Example: To cook with convection function C. at 180°C for 20 minutes

	Depress	Display
1	After power-up, the colon flashes	:
2	Press Grill/Combo/ Conv. Combo button consecutively to select desired menu	C
3	Set the operating temperature by turning Auto Cook/ Time Weight Temp knob	180C
4	Press Instant/Start button confirm it	Pr-H

G	Set the cooking time by turning Auto Cook/ Time Weight Temp knob	<b>20:00</b>
I	Press Instant/Start button start cooking	
-	When cooking program is ended, the integrated cooling fan will automatically start running for 30 seconds while the lamp is illuminated. This is intended to prolong the lifetime of electronic part.	

## 4.2 Grill/combination

G	Grill, the heat element will be energized during operation time. Which is applicable for roasting thin meats or pork sausage chicken wing as good brown color can be obtained
G1	Combination of Grill and microwave cooking. 30% of time microwave output and 70% of time light wave
G2	Combination of Grill and microwave cooking. 55% of time microwave output and 45% of time light wave

### CAUTION

In the mode of convection/combo/grill, all of the oven parts, as well as the rack and cooking containers, may become very hot. Use caution when removing any item from the oven. Use heavy potholders or oven mitts to PREVENT BURNS.

Example: To grill food with G2 cook menu for 10 minutes

Depress	Display
1 After power-up, the colon flashes	
2 Press Grill Combo/ Conv Comb button to select desired grill menu	<b>G.2</b>
3 Set cooking time by turning Auto Cook/ Time Weight Temp knob	<b>10:00</b>

4. Press Instant/Start to start cooking

## 5. Deodorizer and Keep Warm

Press this button, when the LCD shows Heat and deod, press " Instant/Start" and Oven will get into the mode you choose.

Keep warm: In this mode, Oven will take 60 minutes to preserve the cooked food.

Deodorizer: In this mode, Oven will take 10 minutes to dispel the odious smell.

## 6. Defrost

This function use for Defrost food, Press Defrost button and the LCD display will show d.1 d.2 d.3

d.1	For defrosting meat, the weight range from 0.1 to 2.0 kg.
d.2	For defrosting poultry, the weight range from 0.2 to 3.0kg.
d.3	For defrosting seafood, the weight range from 0.1 to 0.9kg.

- a. It is necessary to turn over the food during operation to obtain uniform effect.
- b. Usually defrosting will need longer time than that of cooking the food.
- c. If the food can be cut by knife, the defrosting process can be considered completed.
- d. Microwave penetrates around 4cm into most food
- e. Defrosted food should be consumed as soon as possible, it is not advised to put back to fridge and freeze again

Example: To defrost 0.4kg poultry

	Depress	Display

1	After power-up, the colon flashes	?
2	Press Defrost button to set the food time	<b>d.2</b>
3	Press Instant/Start to confirm	<b>0.2</b>
4	Turn Auto Cook/ Time Weight Temp knob to set the defrost weight	<b>0.4</b>
5	Start cooking by pressing Instant/Start	
6	In half way during defrosting 3 beep sound will be heard two times to prompt you turn over the food. Open the door and turn over the food and shield the warm portion. Then close the door. Press instant/start button again to continue defrosting	

## 7. Auto cooking

The oven has default cooking menu for simple operation. When the LCD flash colon, Turn Auto Cook/ Time Weight Temp knob and LCD will cycle to show A-01,A-02 .....A-17.

Choose the appropriate menu according to the food type and weight and strictly observe the directions in below table, otherwise the cooking effect will be largely influenced.

## Auto Cook Menu List for HIL2801RBSJ

A-01	Name of the Recipe	Mode	Weight	Time	No
1	Auto Cook	100%MW	50 gm	1.30min	1
		100%MW	100 gm	2.00min	2
		100%MW	150 gm	2.30 min	3
		100%MW	200 gm	3.00min	4
		100%MW	250 gm	3.30 min	5
2	Tea/Coffee	100%MW	1 Cup	3.30 Min	6
		100%MW	2 Cup	4.30 Min	7
		100%MW	3 Cup	5.30 Min	8
3	Boiled Potato	100%MW	250 gm	18.00 Min	9
4	PopCorn	100%MW	1	3.30 Min	10
A-02	<b>SOUP</b>				
1	Tomato Soup	100%MW	1	8.00 Min	11
2	Palak Soup	100%MW	1	8.00Min	12
3	Sweet Corn Soup	100%MW	1	15.00 Min	13
A-03	<b>SNACKS</b>		only sandwich	Preheat+Cook	
1	Open Grill Sandwich	Grill	1	10min+8min	14
2	Upma	100%MW	2	8.00 Min	15
3	Pizza	Con 230C	3	15 Min	16
4	Idli/Dhokla	100% MW	4	5.00 Min	17
A-04	<b>INTERNATIONAL RECIPES</b>				
1	Thai Red Curry	100% mw	1	28Min	18
2	Thai Green Curry	100%mw	1	28Min	19
3	Thai Cauliflower Curry	100%mw	250 g	16min	20
			500g	18min	
4	Thai Fish Curry	100% mw	250 g	8min	21
			500g	9min	
5	Mexican Rice	100% mw	150 g	16min	22
6	Mexican Hot Chocolate	100% mw	1	8min	23
7	Mexican Spicy Corn	100% mw	1	5min	24
8	Nachas	Grill.	1	8min	25
A-05	<b>SOUTH/ NORTH INDIAN RECIPES</b>				
1	Avial	100%mw	1	16min	26
2	Veg Coconut Curry	100%mw	250g	17min	27
			500 g	16min	

3	Pumpkin Sambar	100%mw	1	37min	28
4	Lemon Rice	100%mw	1	4min	29
5	Tomato Rasam	100%mw	1	11min	30
6	Imli ki Chutney	100%mw	1	8min	31
7	Sweet Rice	100%mw	150gm	25min	32
8	Rawa Masala Idli	80%mw	1	5min	33
9	Dry Gobi	100Mw	250 g	16min	34
			500g	18min	
10	Dry Cabbage	100Mw	1	6.30 min	35
11	Tomato Rice	100%	1	19.00 min	36
12	FISH PIECES	G -2	250gm	6.00Mm	37
		G -2	500 gm	6.30min	
A-06	<b>GUJARATHI DISHES</b>				
1	Makai Ni Khichdi	100%mw	1	14min	38
2	Gujarathi Kadi	100%mw	1	10min	39
3	Ama ki Chutney	100%mw	1	7min	40
4	Sav Tomato Curry	100%mw	1	8min	41
5	Ama ka Panna	100%mw	1	10min	42
6	Dumidhyu	100%mw	1	20min	43
7	Kela Methi nu Shaak	100%mw	1	6min	44
8	Masala Bhendi	100%mw	250 gm	6.30Min	45
		100%mw	500 gm	7.30 min	
A-07	<b>RAJASTHANI DISHES</b>				
1	Gatta Kadhi	100%mw	1	14min	46
2	Gatt ka Pulav	100%mw	1	18min	47
3	Bengen Masala	100%mw	250g	14min	48
			500g	16min	
4	Chicken Masala	100%mw	250 g	17min	49
			500g	19min	
5	Pyaz ki Subzi	100%mw	1	14min	50
A-08	<b>PUNJABI DISHES</b>				
1	Koya Mutar	100%mw	1	16min	51
2	Keema Mutar	100%mw	1	17min	52
3	Methi Mutar Matji	100%mw	1	15min	53
4	Veg Makhanwala	100%mw	250g	17min	54
			500g	19min	
5	Paneer Makhani	100%mw	1	10min	55
6	Navratna Kurma	100%mw	1	18min	56
7	Paneer Masala	100%mw	1	10min	57
8	PANEER MUTTER MASALA	100%mw	250 gm	17.30 Min	58
		100%mw	500 gm	21.00 Min	
9	Aloo Gobi	100%mw	1	0.00 Min	59
10	CHICKEN LEGS	G -2	250 gm	18.00Min	60
		G -2	500 gm	20.00 Min	

<b><u>BENGALI DISHES</u></b>					
1	Mustard Chicken	con-2	250 g	17min	61
			500g	19min	
2	Prawn Mala Curry	100%mw	250g	9min	62
			500g	11min	
3	Bhapa Machi	100%mw	250 g	8min	63
			500g	10min	
4	Gholar Dal	100%mw	1	28min	64
5	Pudina Fish	80%mw	1	7min	65
6	Shukta	100%mw	1	18min	66
7	Tomato Chutney	100%mw	1	10min	67
<b><u>MAHARASHTRIAN DISHES</u></b>					
1	Coconut Rice	100%mw	1	18min	68
2	Masala Rice	100%mw	1	16min	69
3	Stuffed Capsicum	100%mw	250g	6min	70
			500g	8min	
4	Rice Kheer	100%mw	1	12min	71
5	seviyachi Kheer	100%mw	1	10min	72
6	Veg Kalvan	100%mw	1	16min	73
7	Veg Kolhapuri	100%mw	250 gm	18.00 Min	74
		100%mw	500 gm	21.00 Min	
<b><u>TANDOORI/BAKE CORNER</u></b>					
		200c con		cooking time	
1	Veg cutlet	200c preheat 10min	1	12min	75
2	Aloo ki tikki	200c preheat 10min	1	12min	76
3	Resham paneer tikka	200c preheat 10min	1	14min	77
4	hara bhara kabab	200c preheat 10min	1	12min	78
5	Chicken hawaiian pizza	200c preheat 10 min	1	12min	79
6	Cheez chilli toast	200c preheat 10 min	1	10min	80
7	Tandoori Chicken	G-2	1	20.00 Min	81
8	TANDOORI FISH	G-2	1	0.00 Min	82
9	Tandoori Aloo	100%mw	1	8.00 Min	83
<b><u>STEAM COOK/ FOOD</u></b>					
1	Patra	00%mw	1	5min	84
2	Methi muthia	80%mw	1	3min	85
3	Coriander Vadai (Muthia)	00%mw	1	3min	86
4	Palak Idli	80%mw	1	5min	87
5	Steam Manchurian	00%mw	1	5min	88
<b><u>STOCK/SAUCE CORNER</u></b>					
1	Veg Stock	100%mw	1	18min	89
2	Chicken Stock	100%mw	1	20min	90
3	Fish Stock	100%mw	1	10min	91
4	Mutton Stock	100%mw	1	22min	92
5	White Sauce	100%mw	1	4min	93
6	Pizza Sauce	100%mw	1	6min	94
7	Tomato Sauce	100%mw	1	7min	95

6	Shezwan Sauce	100%mw	1	6min	96
A-14	<b>BASIC CORNER /MAIN MENU</b>				
1	Green Pulav	100%mw	1	18min	97
2	Makai Shorba	100%mw	1	16min	98
3	Phool gobhi mutter subzi	100%mw	1	18min	99
4	Butta simla mirch subzi	100%mw	1	16min	100
5	Khubbi ki subzi	100%mw	1	7 min	101
6	Khubbi ki biryani	100%mw	1	16min	102
7	Sabz biryani	100%mw	1	18min	103
8	Acharya Khichdi	100%mw	1	25min	104
A-15	<b>Oil free food</b>				
1	subzi kadhi	100%mw	1	8min	105
2	paiak rice	100%mw	1	16min	106
3	Mix veggi curry	100%mw	1	19min	107
4	paiak dal	100%mw	1	12min	108
5	Shahi paneer mutter	100%mw	1	16min	109
6	Tinda masala	100%mw	1	14min	110
A-16	<b>SWEETS</b>				
1	Dudhi Halwa	100%mw	1	18.00 Min	111
2	Gajar Halwa	100%mw	1	12.00 Min	112
3	Apple Jam	100%mw	1	18.00 Min	113
4	Kesar Kheer	100%mw	1	28.00 Min	114
5	Baundi	100%mw	1	18.00 Min	115
6	Fruit Custard	100%mw	1	6.30 Min	116
A-17	<b>HEALTH FOOD FOR KIDS</b>				
1	Sabudana Kheer	100%mw	1	8.30min	117
2	Suji Ka Halwa	100%mw	1	8.00 Min	118
3	Sponge Wheat Cake	100%mw	1	5.00 Min	119
4	Fruit Kheer	100%mw	1	10.00 Min	120
5	Moong Dal Ki Khichadi	100%mw	1	27.30 Min	121
6	Apple Stew	100%mw	1	5.00 Min	122
A-18	<b>Lemon Clean</b>				
1	Lemon Clean	100%mw	1	5.00 Min	123

- a. The temperature of food before cooking would be 20-25°C. Higher or lower temperature of the food before cooking would require increase or decrease of cooking time.
- b. The temperature, weight and shape of food will largely influence the cooking effect. If any deviation has been found to the factor noted on above menu, you can adjust the cooking time for best result.

Example: Auto cook 0.2kg	
Depress	Display
1. After power-up, the colon flashes	:
2. Turn Auto Cook/ Time Weight Temp knob to set the cooking menu	AO-1
3. Press Instant/Start button to confirm	AO-1
4. Press Instant/Start button to confirm	0.0500
5 Turn Auto Cook/ Time Weight Temp knob to set desired weight	0.200G
6. Start cooking by pressing Instant/Start button	3.00
7 If necessary to preheat when preheat over 3 beep sound will be heard LCD display open to prompt you put in food	

## 8. Automatic starting (delayed function)

If you do not want the menu be started immediately, you can preset the cooking menu and time and the preset menu will be automatically started at your set time. The setting will consist of 2 steps:

1. Setting the current clock;
2. Setting the cooking menu and time.

**Example:** Now It is 12:30 clock, If you hope that the microwave oven will automatically start cooking with 100P microwave power for 9 minutes and 30 seconds at 14:20

	Depress	Display
1	After power-up, the colon flashes	
1.1	press Preset/Clock button three seconds	<b>00:00</b>
1.2	Set hours by turn Auto Cook/ Time Weight Temp knob	<b>12:00</b>
1.3	Depress Preset/Clock button again to confirm hours	<b>12:00</b>
1.4	Set minutes by turning Auto Cook/ Time Weight Temp knob	<b>12:30</b>
1.5	Depress Preset/Clock button once or waiting for 5 seconds, and the numbers will go steady	<b>12:30</b>
2	Set the cooking menu and time	
2.1	Select cooking power by pressing Micro Power button	<b>100P</b>
2.2	Turn Auto Cook/ Time Weight Temp knob to set cooking time	<b>9:30</b>
2.3	Press and hold Clock button for 3 seconds to return to current clock.	
2	Set the time you expect to start: Repeat the steps of 1.2.1~1.4	
4	Depress Clock button to confirm the delayed menu. Now the program has been activated And the menu will be started at 14:20	
5	You may check the preset starting time by depressing Clock button	

## 9. Multi-sequence cooking

To obtain best cooking result, some recipes call for different cook mode and time. You may program your personalized menu as follow:

Example: You want cook food with 100P microwave for 3 minutes then grill food for 9 minutes. This is 2 sequence setting.

	Depress	Display
1	100P microwave for 3min	
2.1	Press Micro Power button to select power level	<b>100P</b>
2.2	Turn Auto Cook/ Time Weight Temp Knob to set cooking time	<b>3:00</b>
3	Grill for 9min	
2.1	Press Grill, Combo/ Conv. Combo button to select desired grill menu	<b>G</b>
2.2	Turn Auto Cook/ Time Weight Temp Knob to set cooking time	<b>9:00</b>
3	Start cooking by pressing Instant/Start button	



- a. When microwave power cooking is finished, microwave oven will begin grilling operation automatically.
- b. Max 4 sequences can be set per time, repeat the steps

## 10. Rotisserie

Press this button LCD Display will cycle to show Ar...Ar.1...Ar.2

Ar.	Convection, convection unit will be energized during entire operation time. In this mode, hot air is circulated throughout the oven cavity to brown and crisp foods quickly and evenly.
Ar.1	Combination of Convection and microwave cooking. 30% of time microwave output and 70% of time Convection Grill
Ar.2	Combination of Convection and microwave cooking. 55% of time microwave output and 45% of time Convection Grill

- a. Rotating rack is a necessary accessory when the oven is in this function.
- b. Skewer the food around the rotating rack and then tie them with string so as to guarantee the food's diameter is no more than 150 mm.
- c. The distance between rotating rack center and the food should be no more than 75 mm.
- d. While rotating in the oven cavity, the food can't hit the heat pipe and grill pan.

**Example: To cook food with Ar. at 180°C for 20 minutes**

	Depress	Display
1	After power-up, the colon flashes	:
2	Press Rotisserie button consecutively to select desired menu	Ar.
3	Select convection temperature by turning Auto Cook/Time Weight Temp knob	180C
4	Pressing Instant/Start button to confirm	Pr-H
5	Set the cooking time by turning Auto Cook/ Time Weight Temp knob	20:00
6	Start cooking by pressing Instant/Start button	

## 11. Child lock function

Use this feature to lock the control panel when you are cleaning or so that children can not use the oven unsupervised. All the buttons are rendered inoperable in this mode

	Depress	Display
set lock	Depress and hold Stop/Clear button about 3 seconds	OFF
cancel lock	Depress and hold Stop/Clear button about 3 seconds	

## 12. UTENSILS GUIDELINE

It is strongly recommended to use the containers which are suitable and safe for microwave cooking. Generally speaking, the containers which are made of heat-resistant ceramic, glass or plastic are suitable for microwave cooking. Never use the metal containers for microwave cooking and combination cooking as spark is likely to occur. You can take the reference of below table.

Material of container	Microwave	grill	Combo	Notes
Heat-resistant ceramic	Yes	Yes	Yes	Never use the ceramics which are decorated with metal rim or glazed
Heat-resistant plastic	Yes	No	No	Can not be used for long time microwave cooking
Heat-resistant glass	Yes	Yes	Yes	
Plastic film	Yes	No	No	It should not be used when cooking meat or chops as the over-temperature may do damage to the film
Grill rack	No	Yes	Yes	
Metal container	No	No	No	It should not be used in microwave oven. Microwave can not penetrate through metal.
Lacquer	No	No	No	Poor heat-resistant. Can not be used for High-temperature cooking
Bamboo wood and paper	No	No	No	Poor heat-resistant. Can not be used for High-temperature cooking

## **13. Cooking Tips**

The following factors may affect the cooking result:

### **Food arrangement**

Place thicker areas towards outside of dish, the thinner part towards the centre and spread it evenly. Do not overlap if possible.

### **Cooking time length**

Start cooking with a short time setting, evaluate it after it times out and extend it according to the actual need. Over cooking may result in smoke and burns.

### **Cooking food evenly**

Food such as chicken, hamburger or steak should be turned once during cooking. Depending on the type of food, if applicable, stir it from outside to centre of dish once or twice during cooking

### **Allow standing time**

After cooking times out, leave the food in the oven for a adequate length of time, this allows it to complete its cooking cycle and cooling it down in a gradual manner

### **Whether the food is done**

- Color and hardness of food help to determine if it is done, these include:
- Steam coming out from all parts of food, not just the edge
- Joints of poultry can be moved easily
- Pork or poultry shows no signs of blood
- Fish is opaque and can be sliced easily with a fork

### **Browning dish**

When using a browning dish or self-heating container, always place a heat-resistant insulator such as a porcelain plate under it to prevent damage to the turntable and rotating ring.

### **Microwave safe plastic wrap**

When cooking food with high fat content, do not allow the plastic wrap come into contact with food as it may melt

### **Microwave safe plastic cookware**

Some microwave safe plastic cookware might not be suitable for cooking foods with high fat and sugar content. Also, the preheating time specified in the dish instruction manual must not be exceeded

In User Manual we need to show the rotessorie function with pics and how to put in and how to take out from MWO. Also how to put the food on Rotessorie

## 123 INTERNATIONAL RECIPES

### **AUTO - REHEAT**

1. This function is to reheat food .Any cooked food with cover. (Rice, Dal ,Veg.etc)
2. Select Menu & Press Start.

### **TEA/COFFEE**

Auto setting for 1, 2 & 3 cups

For Tea/Coffee

**Ingredient :** Water  
Sugar  
Coffee/tea  
Milk

**Method:** 1.In a Microwave safe bowl (Without Lid), Add all ingredient & mix well.  
2.Set the Auto Cook Menu & Press Start.

### **BOILED POTATO**

**Ingredient :** Potato 250 gm (cut into 2 pieces)

Water : 4 to 5 cup or as required

**Method:** 1.In a Microwave safe bowl (Without Lid), Add all ingredient .  
2.Set the Auto Cook menu & press start.

### **POPCORN**

**Ingredients:** Dry corn 100 gms  
Butter 1 tbsp  
Salt To taste

**Method:** 1. In a Microwave Safe bowl (with lid), add all ingredients and mix well.  
2. Set the Auto Cook menu & press start.

## **SOUPS**

### **1.TOMATO SOUPS**

#### **Ingredients:**

- 1 Cup Tomato puree
- 3 Cups Water or as required
- 2 tbsp Butter
- 2tbsp Corn flour (mix in  $\frac{1}{2}$  cup water)
- Sugar, Red chilli powder , salt, pepper-to taste
- 1 tbsp Fresh cream (for garnish)

#### **Method :**

- 1) In a Microwave Safe bowl (with lid), Add all ingredient and mix well.
- 2) Set the Auto Cook menu & press start, stir in between.
- 3) Garnish with fresh cream.
- 4) Serve Hot,

### **2.PALAK SOUP..**

#### **Ingredients:**

- 1/4 Cup Palak - Spinach (cook & paste)
- 1 Onion (cook & paste)
- 2 cup water or as required
- 1 cup Milk
- 2tbsp Corn Flour (mix in  $\frac{1}{2}$  cup water)
- 1tbsp Butter
- Sugar, garlic, gingerpaste, pepper,lemon juice,jeera powder & salt - to taste
- For garnish-
- 1-2tbsp cream.

#### **Method:**

- 1.In a Microwave Safe bowl (without lid),add all ingredient and mix well.
- 2) Set the Auto Cook menu & press start, stir in between.
- 3) Garnish with fresh cream.
- 4) Serve Hot,

### **3.5 SWEET CORN SOUP**

#### **Ingredients:**

½ Cup Sweet Corn cream style or 4 fresh corn (grated)  
 3 cups water  
 3tbsp Corn flour (mix in ½ cup water)  
 1tbsp Soya Sauce  
 Sugar, Salt, Black pepper to taste  
 1tbsp coriander leaves (chopped)

#### **Method :**

1. In a Microwave Safe bowl add all ingredient and mix well.
2. Set the Auto Cook Menu & press start . Stir in between.
3. Serve Hot.

## **SNACKS**

### **OPEN GRILL SANDWICH**

#### **Ingredients:**

Bread	4 Slices
Butter	1tbsp
Tomato Sauce	3-4 tbsp
Onion	1 (chopped)
Tomato	1(chopped)
Capsicum	1 (chopped)
Cheese	200 gms (grated)
Salt, pepper	To taste

#### **Method:**

- 1 Apply little butter on both the sides of bread.
- 2 Spread sauce on one side of the bread and Put the vegetable.
- 3 Sprinkle grated cheese on top and set the auto cook menu & press start.

## PIZZA.

### Ingredients:-

1 medium pizza base  
**For Topping:-**  
Onion (chopped) ½ cup  
Tomatoes (chopped) ½ cup  
Capsicum (chopped) 2tbsp  
Tomato sauce 3 tbsp  
Pizza cheese (shredded) ½ cup  
Salt: To taste

### Method:-

1. Spread tomato sauce on pizza base.
2. Now spread the all veg topping on pizza base.
3. Sprinkle grated pizza cheese at the top of pizza.
4. In a microwave safe dish, place pizza and set the Auto Cook menu & press start.

## UPMA

### Ingredients :

1 Cup Suji (roasted)  
1 Onion (chopped)  
1 tbsp Fresh Coconut grated (for the garnishing)  
1 tomato chopped  
1 tbsp coriander leaves  
2 tbsp oil  
5-6 Curry Leaves  
A pinch of hing  
1 tbsp roasted peanuts  
2 ½ Cup water as required  
Green chillie paste to taste  
Sugar, Salt to taste

### Method :

- 1) In a microwave safe bowl, add all ingredients and mix well
- 2) Set the auto cook menu & press start stir in between.
- 3) Garnish with fresh coconut & Serve hot.

## **IDLI**

**Ingredients:** Idli batter

**Method:**

- 1) Pour warm water into the 2.5 ltr bowl.
- 2) Pour batter into the idli plates given in the idli stand & keep inside the bowl & cover it with the lid.
- 3) Set the Auto Cook menu & press start.

## **VEG-MAIN COURSE**

### **BHINDI MASALA**

**Ingredients:**

Bhindi (Ladies fingers) : 250 gms or 300 gms.  
 Grated fresh coconut : 1/4 cup  
 Coriander Chopped : 2 1/2 tbsp  
 Oil : 4-2 tbsp  
 Chilli powder, dhania powder, Sugar & salt to taste

**Method:**

- 1) In a Microwave Safe bowl, and mix ingredients well and sprinkle 1 tbsp of Water over them.
- 2) Set the Auto Cook menu & press start
  - Stir in between,
  - 3) Serve hot with chapati.

### **PANEER MUTTER MASALA**

**Ingredients:**

Paneer & Green Peas	250 gms	500 gms
Water	As required	As required
Oil	3 tbsp	4 tbsp
Sugar, Salt	To taste	To taste
Coriander leaves for garnishing		
To be ground into paste		
1-2 Onion, 2-4 tomato, fresh coconuts grated to taste, 2 cloves garlic, 2 tbsp dhania jeera seeds, whole red chillies 1-2 or to taste.		

**Method:**

- 1) In a Microwave Safe bowl, add all ingredients and pasted ,mix well.
- 2) Set the Auto Cook Menu & press start.
  - stir In between.Garnish with Coriander leaves.  
Serve hot.

**ALOO GOBI:**

**Ingredients :**

250gm cabbage grated  
1 big aloo (peel &chopped)  
 $\frac{1}{4}$  Cup fresh coconut grated  
5-6 Curry leaves  
2 tsp oil  
1 tsp jeera roasted  
Green chilli paste ,sugar,Salt to taste  
Coriander leaves for garnish

**Method:**

- 1) In a Microwave Safe bowl, add all Ingredients and mix well
- 2) Set the Auto Cook menu , press start,stir In between.
- 3) Garnish with coriander leaves.  
Serve Hot.

**TOMATO RICE**

**Ingredients :**

1 cup Basmati Rice (soak for 30 mins)  
1 Big Onion Chopped  
Red Chilli Powder,Garam Masala powder,Sugar & Salt to taste  
5-6 curry leaves  
 $\frac{1}{4}$  cup tomato puree,  
2tbsp oil  
2  $\frac{1}{2}$  cup water as required  
2-3 dry red chilli (chopped)  
A pinch of (hing) asafoetida

**Method :**

- 1) In Microwave Safe bowl (without lid), add all ingredient & mix well.
- 2) Set the auto cook menu & press start and stir in between.
- 3) Serve hot.

**VEG KOLHAPURI**

**Ingredients :**

250-300 gms Veg. (Carrot, cauliflower, French beans, Green Peas, Potatoes)  
3-4 tomatoes chopped or to taste.  
2-3 tbsp oil  
3-4 Cup Water as required  
1 tbsp coriander chopped  
Garam masala , Salt to taste

**To paste :**

1 Cup fresh coconut, Dry red chillies to taste ,1-2 onion,1-2 tbsp til  
5 cloves garlic,2-3 tbsp khus khus,20 mm ginger

**Method :**

- 1) In a Microwave Safe bowl, add all ingredients and mix well
- 2) Set the Auto cook menu & press start.  
Stir in between.
- 3) Serve Hot.

## TANDOORI ALOO

### Ingredients:

250 gm baby potato (peel & fork all aside)  
2 tbsp oil  
1 tbsp cream  
2-3 tbsp water  
1-2 tbsp Kasuri methi (dry leaves)  
Salt, cloves powder, kasoori chill powder to taste

### Method

- 1) In a Microwave Safe Bowl (with lid), add all ingredients and mix well.
- 2) Set the auto cook menu & press start.  
stir in between.
- 3) Serve Hot.

## NON-VEG MAIN COURSE

### TANDOORI CHICKEN

### Ingredients:

Chicken

For Marinate: Garlic-ginger paste, Garam Masala, Lemon juice, Red chill powder, salt to taste, Red color few (optional)

### Methods:

- 1) Wash the chicken and make diagonal incisions all over it.
  - 2) Mix all ingredients of the marinade. Add the chicken and Refrigerate for 1 hour.
  - 3) Put the chicken into the microwave safe bowl (covered) and set the Auto cook menu & press start.
- Turn in between.
- Now brush with oil and grill for 7-8 mins.
  - Turn in between.

## CHICKEN LEGS

### Ingredients:

Chicken Wing 250 – 500 gm

#### For Marinate

Garlic-ginger Garam Masala ,Lemon Juice, Red chili powder To taste

Salt To taste

Red color Few {optional}

### Method:

- 1) Wash the chicken wing and make diagonal incisions all over it.
- 2) Mix all ingredients of the marinade. Add the chicken wing and Refrigerate for hour.
- 3) Put the chicken wing into the Microwave Safe bowl (covered) and set the Auto Cook

menu & press start

- Turn it between,
- Now brush with oil and grill for 6-7 mins,
- Turn it between

## TANDOORI FISH

### Ingredients:

Fish

1 tbsp : oil

#### For Marinate:

Ginger paste ,Lemon Juice ,Garlic Paste to taste

garam Masala ,Red chili powder To taste

Salt To taste

### Method:

- 1) Wash the fish and dry it and give Incision all over it.
- 2) In a bowl mix together all ingredients except oil and keep the fish in it for an hour.
- 3) Brush the marinated fish with the oil and set the auto cook menu & press start. Turn  
In between. Now grill for 7-8 min. Till golden in color.

## FISH PIECES

### Ingredients:

Fish pieces 250 -500 gms

1-2 tbsp oil

For Marinate

Garlic-ginger ,paste ,Garam Masala,Lemon juice , chilli powder & salt to taste.

Red color Few drops (Optional)

### Method:

- 1) Wash the fish pieces and dry it and give incision all over it.
- 2) In a bowl mix together all ingredients except oil and keep the fish in it for an hour.
- 3) Brush the marinated fish pieces with the oil and set the auto cook menu & press start. Turn in between.  
Now grill for 7-8 min. Till golden in color.

## CHICKEN CURRY

### Ingredient :

250-500 gms chicken cut into pieces.

Turmeric powder,kokam, Salt to taste

2-3tbsp oil

For paste : 3-4 onion, 2tbsp garlic-ginger paste 2-3tomato, 2-3tsp coriander-cumin seeds Chicken - curry powder, 2-3 dry red chillies or tested.

### Method :

- 1) In Microwave Safe bowl (with out lid), add oil, paste and chicken,turmeric-powder  
kokam ,salt,water & Mix well.
- 2) Set the Auto Cook menu . Press start and stir in between.
- 3) Serve hot with Rice.

## FISH CURRY

### Ingredient:

250-500 gms fish cut into pieces.  
Turmeric powder, kokam ,Salt to taste  
2-3tbsp oil  
For paste : 3-4 onion, 2tbsp garlic-ginger paste,1-2tomato,2-3 tsp coriander-cumin seeds  
Fish - curry powder,2-3 dry red chillies or tested.

### Method:

- 1) In Microwave Safe bowl (with out lid), add oil,paste and chicken, turmeric powder , Kokam, salt,water & Mix well.
- 2) Set the auto cook menu ,press start and stir in between.
- 3) Serve hot with rice.

## CHICKEN BIRYANI

### Ingredients:

Basmati Rice	150 grams
Chicken	6-8
(Boneless Cut into pieces)	
Onion slice	1 medium
Ginger -garlic paste	1tbsp
Water	2 1/2 cup or required
Tomato, puree	3/4 cup
Salt ,black pepper powder	To taste
Turmeric powder ,Garam masala	To taste
Cloves	4
Cinnamon sticks	2
Bay leaves	2
Peppercorns	2-3
Oil	2tbsp
Almonds ,Cashew nuts,	
Raisins ,saffron	to taste

### Method:

- 1) Wash and soak Rice for 30 mins.
- 2) In a Microwave Safe bowl (without lid), add all ingredients and mix well.
- 3) Set the Auto Cook menu & press Start.  
Stir in between.

## **CACKES & PASTRIES**

### **SPONGE CHOCOLATE CAKE**

#### **Ingredient:**

Eggs : 3  
Butter 100 gms  
Flour 1 cup  
Sugar powder 1 cup  
Drinking chocolate powder 2 tbsp  
Coco powder ½ tbsp  
Baking powder 1 tsp  
Water/milk as required

#### **Method:**

- 1) Sieve flour, coco powder, Drinking chocolate powder and baking powder together in a bowl. Keep aside.
- 2) Beat Butter, Sugar and egg till fluffy and creamy in another bowl.
- 3) Slowly mix the sieved flour mixture and the beaten eggs.
- 4) Add water to make smooth batter.
- 5) Pour the cake batter into the greased cake bowl (without lid) and Set the Auto Cook menu.
6. Press start.

### **COOKIES/NANKHATAI**

#### **Ingredients:**

Flour (maida) 150 gms  
Coco powder 20 gms  
Sugar powder 100 gms  
Vanaspati ghee 100 gms

#### **Method:**

- 1) Sieve flour and coco powder in a bowl.
- 2) Beat vanaspati ghee and sugar until light and fluffy.
- 3) Mix all the ingredients together and knead a soft dough. Roll the dough and cut into cookies with the of biscuit cutter.

If you don't have the cutter, Simply roll out small balls from the dough. Pierce them with help of a fork to make an impression, place biscuits at least 5 cm apart giving enough spaces for expansion.

- ❖ Grease the Microwave safe dish and place cookies on it and set the Auto Cook menu and press start.

## SWEETS

### DHOODHI HALWA

#### Ingredients:-

- 1 Big dhoodhi (peeled and grated)
- 5 tbsp sugar or to taste
- 1/4 tsp elachi powder
- 1 cup milk
- 2-3 tbsp ghee
- 6-8 tbsp khoya
- 2 tbsp mix dry fruit (chopped)

#### Method:-

- 1) In Microwave safe bowl (without lid) add all ingredient & mix well.
- 2) Set the Auto cook menu & press start.
- 3) Stir in between.

### GAJAR HALWA

#### Ingredients:

Carrots: grated	250 gms
Milk	1cup(150 ml)
Sugar	5 tbsp
Elachi powder	1/4 tbsp
Melted ghee	2-3 tbsp
Mava	5-6 tbsp
For the garnishing:	
Sliced pistachios and cashew nuts	1tbsp
Vang Silver	+

#### Method:-

- 1) In Microwave safe bowl (with out lid), add mix ingredients and mix well.
- 2) Set the Auto Cook menu & press start.
- 3) Stir in between.
- 4) Garnish with the sliced Pistachios, Cashew Nuts and Vang.

## **APPLE JAM**

### **Ingredients:**

Big apple	3-4 (pasted)
Lemon juice	2-3 tbsp
Water	1 cup
Sugar,Cardamom powder	To taste

### **Method:**

- 1) In a microwave safe bowl (without lid), add all mix ingredients and mix well.
- 2) Set the auto cook menu & press Start .  
And stir it after every 3-4 mins.

## **SWEET KESAR KHEER**

### **Ingredients:**

Long rice or Nylon Noodles	50 gms
Milk	2-3 cups
Condensed Milk	½ cups
Elaichi powder,Sugar,Dry fruit	
Saffron	To taste

### **Method:**

- 1) Wash and drain the Rice,(Soak for 30 min)
- 2) In a Microwave safe bowl (with lid), mix Ingredients,
- 3) Set the Auto Cook Menu & press Start.  
Stir in between.
- 4) Serve hot.

## **BASUNDI**

### **Ingredients:**

3 Cup Milk (600 ml.)
110 Gm Sugar or to taste
1tsp Milk Masala Powder
4tbsp Mix Dry Fruit (Chopped)

### **Method:**

- 1) In a Microwave Safe big bowl (without lid) mix all ingredient well.
- 2) Set the Auto Cook Menu & press Start.
- 3) Stir in between.

## **FRUIT CUSTARD**

### **Ingredients :**

500ml Milk  
100 gms Sugar  
3tbsp Custard Powder (50gm)  
1Cup Fruit (according to taste)

### **Method :**

- 1) In a Microwave safe bowl, add mix all ingredients (except fruit) and mix well.
- 2) Set Auto Cook Menu & press Start.
- 3) Stir in between.
- 4) When it gets cool, add fruits & set in refrigerator.
- 5) Serve chilled.

## **KIDS CORNER**

### **SABOODANA KHEER**

### **Ingredients :**

1 ½ Cup milk  
2 tbsp saboodana (soak for 30 min)  
2 tbsp sugar

### **Method :**

- 1) In Microwave Safe bowl (without lid) add all ingredient & mix well.
- 2) Set the auto cook menu/press start and stir in between.
- 3) Serve lukewarm.

### **SUJI KA HALWA**

### **Ingredients:**

Roasted suji	1 cup (100gms)
Sugar	1cup
Water or milk	2 ½ cup
Ghee	4 tbsp
Dry fruit	3-4 tbsp
Cardamom powder	1 tsp

### **Method**

- 1) In a Microwave Bowl, mix ingredients.
- 2) Set the Auto Cook Menu & Press Start.
- 3) Stir in between.

## SPONGE WHEAT CAKE

### Ingredient:

Eggs	3 nos
Butter	100 gms
Wheat (atta)	1 cup
Sugar powder	1 cup
Drinking chocolate powder	2 tbsp
Coco powder	½ tbsp
Baking powder	1 tsp
Water/milk	as required

### Method:

- 1) Sieve wheat(atta), coco powder, drinking chocolate powder, and baking powder together in a bowl. Keep aside.
- 2) Beat Butter, Sugar and Egg till fluffy and creamy in another bowl.
- 3) Slowly mix the sieved flour mixture and the beaten eggs.
- 4) Add water to make smooth better.
- 5) Pour the cake batter into the greased cake bowl (without lid) and Set the Auto Cook Menu.
- 6) Press start.

## FRUIT KHEER (APPLE-CARROT KHEER)

### Ingredients :

1 Apple (peeled and grated)
3 tbsp grated carrot
1tsp sugar
1½ cup milk
2 tbsp sweet condensed milk
½ tsp milk masala powder.

### Method:

- 1) In Microwave Safe bowl (without lid) add all ingredient & mix well.
- 2) Set the Auto Cook menu & press start and stir in between.
- 3) Serve lukewarm.

## **MOONG DAL KI KHICHDI**

### **Ingredient:**

1 cup rice (Rice and Dal soak in 30-min)  
1/4 cup moong dal  
4 cups water/as required.  
2 tbsp ghee  
1/4 tsp turmeric powder  
2-3 cloves  
1 Cinnamon stick  
2 Black cardamoms  
2-3 bay leaves  
A pinch of asafoetida  
Salt, Black pepper powder to taste.

### **Method :**

- 1) In a Microwave Safe big bowl add all ingredient and mix well.
- 2) Set the Auto Cook Menu & press start stir in between.
- 3) Serve hot with kadhi.

## **APPLE STEW**

### **Ingredients :**

1 Apple (peeled and paste)  
1tbsp Jaggery (crushed)/sugar  
1 cup Milk/Water.

### **Method :**

- 1) In Microwave Safe bowl (without lid), add all ingredient & mix well.
- 2) Set the auto cook menu, press start and stir in between.
- 3) Serve lukewarm and cold.

## MOTI PULAV

### Ingredients :

- 1 Cup basmati rice (soak in 30 mins)
- 2 ½ cup water
- 4 tbsp fresh corn
- 1 tbsp kaju (cut into small pieces)
- 1 tbsp pulav masala
- 2 tbsp ghee
- Salt to taste

### Method:

- 1) In Microwave Safe Bowl (without lid) add all ingredient & mix well.
- 2) Set the Auto Cook menu & press start and stir in between.
- 3) Serve lukewarm.

## INTERNATIONAL RECIPES

### 1. THAI RED CURRY

Ingredients: 250 gm Mix vegetable (6-7 baby corn, mushroom, broccoli, French beans)  
1tsp oil,  
soya souce, vinegar, sugar, salt, pepper to taste  
2 ½ cup water as required.

#### For red curry paste.

Red Kashmiri chillies (soaked in ¼ cup water)  
Onion, garlic flakes, 2-3 lemon grass  
Dhaniya, jeera, garam masala to taste

### Method:

1. In a microwave safe bowl, add all ingredient & red curry paste, and mix Well.
2. Set the auto cook menu & press start ,stir in between.
3. Serve Hot.

### 2. THAI GREEN CURRY

Ingredients: 250 gm Veg (Mushroom, cauliflower, capsicum, baby corn, Paneer)  
2tbsp oil

Salt, sugar, Pepper to taste

2 1/4 cup water as required

**For green curry**

Green Chillies, cloves, garlic, onion

Ginger, 1 cup coriander, lemon juice,

jeera, lemon grass. To taste.

**Method:**

1. In a microwave safe bowl, add all ingredient & green curry paste and Mix well.
2. Set the auto cook menu & press start, stir in between
3. Serve Hot.

### 3. THAI CAULIFLOWER CURRY

**Ingredients:** 250-500 gm cauliflower

2tbsp-3tbsp oil

soya sauce, sugar, salt, pepper to taste.

2 1/4 cup water (as required)

**For red curry paste**

Red kashmiri chillies, onion,

Garlic flakes, 2-3 lemon grass,

Dhania, Jeera, garam masala to taste.

**Method:**

1. In a microwave safe bowl, add all ingredient & paste and mix well.
2. Set the auto cook menu and press start, stir in between.
3. Serve Hot.

### 4. THAI FISH CURRY

**Ingredients:** 250-500 gm

2 tbsp oil,

Salt, Pepper to taste.

**For Paste:**

Dry red chillies (soak)

Onion, mustard sauce, soya sauce

Tamarind paste, garlic flakes,

Lemon grass,sugar, to taste.

1 cup water as required.

- Method:**
1. In a microwave safe bowl, add all ingredient & paste and mix well.
  2. Set the auto cook menu& press start, stir in between.
  3. Serve Hot.

### 5.MEXICAN HOT CHOCOLATE

**Ingredients:**

- ½ cup Chocolate pieces
- ¾ cup water
- 1tbsp instant coffee
- 1tbsp vanilla custard powder/flavor
- 2 ½ cups milk
- Sugar, cinnamon powder to taste.

- Method:**
1. In a microwave safe bowl (with out lid) add all ingredient and mix well.
  2. Set the auto cook menu& press start, stir in between.
  3. Serve Hot.

### 6.MEXICAN SPICY CORN

**Ingredients:**

- ½ cup corn boiled
- ¼ cup capsicum (chopped)
- ½ cup onion (chopped)
- Green chillies (chopped), chilli powder, tomato ketchup to taste
- 1tbsp oil
- 1tbsp tomato chopped
- 2tbsp water, 1tbsp coriander (chopped)
- Oregano ,salt, pepper to taste

- Method:**
1. In a microwave safe bowl add all ingredient and mix well
  2. Set the auto cook menu & press start, stir in between.
  3. Serve Hot.

## **7. NACHOS**

**Ingredients:** 7-8 Corn Chips  
200 gm Cheese (grated)

**For the Salsa Sauce:**

2 Large Tomatoes (Chopped)  
1 Onion (Chopped)  
1 Medium Capsicum (Chopped)  
Sweet chill sauce, garlic paste, oregano dry  
Salt, Pepper (to taste)

**Method:**

1. Mix all ingredient for the salsa sauce and arrange the corn chips on a microwave safe dish top it up with the salsa sauce and grated cheese.
2. Set the auto cook menu & press start, till cheese melts.
3. Serve immediately, otherwise the corn chips will turn soggy.

## **SOUTH/NORTH INDIAN DISHES**

### **1. AVIAL**

**Ingredients:** 2 cup mix vegetables (carrot, fresh beans, banana, brinjals, cauliflower)  
2 cup water or as required  
Salt, Black pepper to taste  
1tbsp oil

To be ground to a paste:  
fresh coconut, green chilli, onion, garlic, ginger  
turmeric powder, garam masala powder, dhania powder to taste.

**Method:**

- 1) In microwave safe bowl (without lid), add all ingredients & ground paste, mix well.
- 2) Set the auto cook menu & press start, stir in between.

### **2. VEG WITH COCONUT CURRY**

**Ingredients:** 250/500gm mix vegetables (carrot, raw banana, French beans, pumpkins)  
1-2tbsp oil  
5-6 curry leaves  
2-3 cup water or as required

Salt to taste.

For paste: Onion, tomatoes, fresh coconut, ginger-garlic, sabut dhania, Whole red chillies, garam masala powder to taste.

**Method :** 1) In microwave safe bowl (without lid), add all ingredient & paste, mix well.  
2) Set the auto cook menu & press start, stir in between.

### **3. PUMPKIN SAMBAR**

**Ingredients:** ½ cup Toor dal  
1 medium pumpkin chopped  
1 Brinjal chopped  
1 Potato chopped  
1 Onion ,chopped  
2 Drumstick (peeled and cut into 4-5 pieces)  
Tamarind juice,Chilli powder,turmeric powder,sambhar masala powder,curry leaves to taste.  
1-2 tbsp oil  
6 cup water or as required  
A pinch of (hing) Asafetida.

**Method:** 1) In Microwave safe bowl (without lid), add all ingredient & mix well.  
2) Set the auto cook menu & press start, stir in between  
3) Serve Hot.

### **4. LEMON RICE**

**Ingredients:** 2 cups cooked rice  
Roasted Jeera ,turmeric powder ,Garlic-Ginger paste ,dry red chili ,lemon juice ,salt,pepper to taste  
5-6 curry leaves  
2tbsp oil,  
Water 4 tbsp.  
For the Garnish -1tbsp coriander chopped.

**Method :** 1) In Microwave safe bowl ,add all ingredient & mix well (with lid)  
2) Set the auto cook menu & press start, stir in between  
3) Serve hot.

## **5. TOMATO RASAM**

**Ingredients:** 5 large Tomatoes (cooked & puree)  
Tamarind pulp, Red Chilli powder, Roasted jeera, dry Red Chillies chopped,  
Salt, black pepper to taste.  
A pinch of hing  
2 tsp oil  
5-6 curry leaves.  
3-4 cup water or as required

**Method :** 1) In Microwave safe bowl (without lid), add all ingredient & mix well.  
2) Set the auto cook menu & press start, stir in between.  
3) Serve hot with rice.

## **6. IMLI KI CHUTNEY**

**Ingredients:** 200 gm tamarind pulp  
Jaggery (crushed), dates (de seeded chopped), jeera powder, garam masala  
Salt, Red Chilli powder, Black Pepper to taste.  
1 cup water or as required

**Method :** 1) In Microwave safe bowl (without lid), add all ingredient & mix well.  
2) Set the auto cook menu & press start, stir in between.

## **7. SWEET RICE**

**Ingredients:** 1 Cup Basmati Rice (soak for 30 min)  
3 ½ Cup Water (as required)  
¾ cup Sugar or to taste  
1tbsp Ghee  
1tbsp Kishmish  
4tbsp almonds  
¼ tsp Cardamom Powder  
A pinch of saffron and yellow color.

**Method :** 1) In a Microwave safe bowl (without lid) add all ingredients and mix well.  
2) Set the auto cook menu & press start - stir in between.  
3) Serve Hot.

## **8. RAVA MASALA IDLI**

**Ingredients:** 100 gms Suji  
1 cup Curd  
1tsp Fruit Salt  
1/4 tsp Soda  
4-5 Curry leaves  
1 tbsp roasted cashew nuts  
2-3 Dry Red chillies  
1 tsp roasted mustard seeds  
Salt to taste.

**Method :** 1)Mix all ingredients together to make a thick batter, pour in greased Microwave safe Idli mold and set the auto cook menu & press start.  
2) Serve Hot with Chutney.

## **9. DRY GOBHI**

**Ingredients:** 250 -500gm Cauliflower  
garam masala powder , red chilli , Turmeric Powder Salt, Pepper to taste  
2tbsp oil  
1-2 Cup water or as required

For the paste:

Catlic-ginger ,green chilli ,onion ,tomatoes to taste.  
1tbsp coriander (for garnish)

**Method :** 1)In a Microwave safe bowl, add all ingredients and paste., mix well  
2) Set the auto cook menu & press start stir in between.  
3) Serve Hot.

## 10. DRY CABBAGE

**Ingredients:** 250gm Cabbage grated

Fresh Coconut grated, green chillies paste, Roasted jeera, Salt,

Sugar -to taste.

5-6 Curry leaves

2 tsps. oil

**Method :** 1) In a Microwave safe bowl, add all ingredients and mix well.  
2) Set the auto cook menu & press start, stir in between.  
3) Serve Hot.

## GUJARATI DISHES

### 1. MAKAI NI KHICHDI

**Ingredient:**  $\frac{1}{2}$  cup fresh corn (grated)

Roasted jeera , hing, green chilli paste

sugar, lemon juice, salt ,pepper to taste

2 tbsp oil

+  $\frac{1}{2}$  cup of water or as required

1 tbsp coriander (chopped)

**Method :** 1) In a Microwave safe bowl, add all ingredients and mix well.  
2) Set the auto cook menu & press start, stir in between.  
3) Serve hot.

### 2. GUJRATI KADI

**Ingredient:** 1 cup curd (beaten)

2-3 tbsp flour gram (besan)

Jiggery/sugar, ginger paste, green chilli paste

red chili powder, turmeric powder

jeera powder, coriander (chopped), red chili (chopped) to taste,

2 cup water

2 tbsp ghee

**Method:** 1) In a microwave safe bowl ,(without lid) add all ingredient and mix well.  
2) Set the auto cook menu & press start, stir in between.  
3) Serve hot with khichdi.

### 3. AMA KI CHUTNEY

**Ingredient:** 500 gm raw green mangoes (grated)  
 $\frac{3}{4}$  cup sugar as required  
 ginger paste, black salt, salt, red chilli powder, garam masala,  
 saunf powder - to taste,  
 $\frac{1}{4}$  cup water or as required

**Method:** 1) In a microwave safe bowl, add all ingredient and mix well.  
 2) Set the auto cook menu & press start, stir in between.  
 3) Store in a sterilised glass jar.

### 4. SEV TAMATO CURRY

**Ingredient:** 4  $\frac{1}{2}$  cups thick sev  
 Tomatoes puree, jeera powder, hing, ginger paste  
 turmeric powder, dhania powder, sugar  
 Red chili powder, salt - to taste  
 $\frac{1}{4}$  cup water or as required

**Method:** 1) In a Microwave safe bowl, (without lid) add all ingredient and mix well.  
 2) Set the auto cook menu & press start, stir in between.  
 3) Serve hot with roti.

### 5. KELA METHI NU SHAAK

**Ingredient:** 2 Bananas (peeled & chopped)  
 1 cup methi leaves, chopped  
 2 tbsp oil or ghee  
 Some water  
 Roasted jeera powder, green chili paste, ginger paste,  
 Haldi, garam masala powder, red chili powder, sugar, lemon juice  
 salt - to taste.

**Method:** 1) In a microwave safe bowl, (with lid) add all ingredient and mix well.  
 2) Set the auto cook menu & press start, stir in between.  
 3) Serve hot.

## **6. OONDHIYA**

**Ingredient:** 1 cup veg (surti papdi, kand, suran, small potatoes, brinjals, Banana) peeled & chopped  
½ cup methi muthias (cooked)  
3-4 tbsp oil or ghee  
2 ½ cup water or as required  
Salt, pepper to taste.

**For paste:**

Fresh coconut, coriander leaves, green chilli, ginger-garlic, Lemon juice, sugar, garam masala powder to taste.

**Method:** 1) In a microwave safe bowl, add all ingredients and paste, mix well  
2) Set the auto cook menu & press start stir in between.  
3) Serve Hot.

## **7. AMA KA PANNA**

**Ingredient:** 2 cup raw mangoes pulp  
2-3 cup water or as required  
Roasted jeera powder, black salt, salt sugar to taste.

**Method:** 1) In a microwave safe bowl, add all ingredients & mix well.  
2) Set the auto cook menu & press start, stir in between.  
3) Serve chilled, garnish with mint leaves.

## **RAJASTHANI DISHES**

### **1.GATTE KI KADI**

#### **Ingredient: For Gattas**

½ cup besan  
Turmeric powder,jeera powder,red chilli powder, oil  
Ajwain , salt, sugar to taste.

#### **For Kadhi**

1 cup curd (beaten)  
1-2 tbsp gram flour (besan)  
6-8 curry leaves  
Jeera powder,dry red chillies (chopped),red chilli powder to taste,  
3 tbsp ghee, salt to taste  
2 cups of water  
A pinch of hing  
1 tbsp coriander (chopped)

#### **Method:**

- 1)Mix all the ingredient for gattas and knead into a firm dough (use water if required).
- 2) Divide the dough into 8-10 equal portion and roll into cylindrical shapes to get almost 6 long rolls. Rub a little oil on your palm and keep aside.
- 3) In microwave safe bowl (without lid) add mix (for kadhi) all ingredient and mix well. Also add gattas and mix well.
- 4) Set the auto cook menu & press start, and stir in between.

## 2.GATTA KA PULAV

**Ingredient:** ½ cup ready gattas  
1 cup basmati rice  
½ cup green peas  
2 green chillies (chopped)  
2 tbsp ghee  
¼ tsp turmeric powder  
½ tsp red chilli powder  
A pinch of hing  
Salt to taste  
2-3 bay leaves  
2-3 cup water as required

**Method:** 1) In microwave safe big bowl, add all ingredient and mix well,  
2) Set the auto cook menu & Press start ,stir in between.  
3) Serve Hot.

## 3. BAINGAN MASALA

**Ingredient:** 250/500 gm brinjal (baby)  
2-3 tbsp oil  
5-6 curry leaves  
2-3 cup water or as required

**For paste:**  
Dry coconut grated,garlic,til,jeera powder,cashewnuts(soak),haldi,tamarind pulp,Sugar,Salt , black pepper ,red chilli powder to taste  
1 tbsp coriander chopped.

**Method:** 1) In a microwave safe bowl, add all ingredient & paste, mix well,  
2) Set the auto cook menu, press start and stir in between.

#### 4. CHICKEN MASALA

**Ingredient:** 250/500 gm chicken into 4 pieces.

2-3 tbsp oil

5-6 curry leaves

2-3 cup water as required

**For paste:**

Dry coconut grated,garlic,til,jeera powder,haldi,

Tamarind pulp,Sugar,Salt ,black pepper,red chilli powder to taste

1 tbsp coriander chopped.

**Method:** 1) In a microwave safe bowl, add all ingredient & paste , mix well.

2) Set the auto cook menu and stir in between.

#### 5. PYAZ KI SABZI

**Ingredients:** 8 to 10 baby onion (peeled)

2 tbsp oil

Roasted peanuts powder,dhaniya powder,sauvif powder

Turmeric powder,Salt, red chilli powder,garam masala powder.

Amlchut powder to taste

1 1/2 cup water/as required

**For Garnishing :** 1tbsp coriander leaves (chopped)

**Method:** 1) In microwave safe bowl, add all ingredient and mix well.

2) Set the auto cook menu & press start ,stir in between,

3) Serve Hot with Rice and Roti.

## **PUNJABI DISHES**

### **1.KHOYA MATER**

**Ingredients:** 200 gm Khoya (mashed)

50 gm peas

3-4 tbsp oil

1 ½ - 2 cup water as required

Red chilli powder, jeera powder, garam masala powder, lemon juice,

Salt, sugar to taste.

**For paste**

Tomato, onion, dry red chillies, ginger, Cashewnuts (soak) to taste.

**Method:**

- 1) In a microwave safe bowl, add all ingredients & press start, mix well
- 2) Set the auto cook menu & press start, stir in between.
- 3) Serve Hot.

### **2.KHEEMA MATAR**

**Ingredients:** 250 gms kheema (minced meat)

½ Cup Peas

2tbsp oil

1 ½ - 2 cup water as required

**For paste:**

Tomatoes, Ginger-garlic paste, chilli powder, garam masala powder

Curd/lemon juice, onion, Salt, Pepper, sugar to taste

**Method :**

- 1) In a microwave safe bowl, add all ingredient & paste and mix well
- 2) Set the auto cook menu & press start, stir in between.
- 3) Serve Hot.

### **3. METHI MATAR MALAI**

**Ingredients:** 1 Cup Methi leaves chopped  
1/4 tsp Jeera roasted  
1/2 Cup green Peas  
+ 1/2 -2 Cup Milk as required  
3 tbsp cream  
2 tbsp oil  
Salt,sugar,pepper to taste

**For paste**

Onion, green chilli ginger, garlic ,cashewnuts(soak),  
Khus khus(soak) to taste,

**Method:** 1) In a microwave safe bowl, add all ingredients& paste and mix well.  
2) Set the auto cook menu & press start ; stir in between.  
3) Serve Hot.

### **4. VEG MAKHANWALA**

**Ingredients:** 250-500 gms Vegetable (Carrots,Peas,Beans,Cauliflower  
Paneer)  
3-4 tbsp butter  
Turmeric Powder,Jeera powder,Garam Masala,Kasuri Methi  
Sugar,Chilli powder,Salt ,amchur powder to taste  
2-3 Cup Water as required

**For Paste**

Onion, tomatoes, ginger-garlic, dry red Chilli, Cashwenut  
Khus khus to taste.

**Method:** 1) In a microwave safe bowl, add all ingredients & paste and mix well  
2) Set the auto cook menu & press start stir in between.  
3) Serve Hot.

### **5. PANEER MAKHANI**

**Ingredients:** 250 gm Paneer  
4 tbsp Butter melted  
2 Bay leaf  
1- 2/3 cup water as required  
Honey, Kasuri Methi, cream, Salt, red chili powder  
Garam Masala to taste.

**For Paste :**

Tomato, Onion, Green Chilli, Garlic  
Ginger, Dhania Jeera, Kaju (soak) to taste.

**Method:** 1) In a microwave safe bowl, add all ingredients & paste and mix well  
2) Set the auto cook menu & press start, stir in between.  
3) Serve Hot.

### **6. NAVRATAN KURMA**

**Ingredients:** 250 gms vegetables (Peas,cauliflower,Beans,Potato)  
Garam Masala powder, red chili powder,Salt,Black Pepper to taste .  
2 tbsp Ghee/Butter  
1 Cup Khoya (mashed)  
2-3 cup water as required

**For paste**

Onion, chilli garlic, tomato cashewnut(soak) to taste.

**Method:** 1) In a microwave safe bowl, add all ingredients and mix well  
2) Set the auto cook menu & press start ,stir in between.  
3) Serve Hot with Naan/Parathas

## 7.PANEER MASALA

**Ingredients:** 250 gm Paneer  
2-3 tbsp butter melted  
1 cup water as required  
Roasted Kasuri Methi, red chilli powder, Turmeric Powder,  
Pepper, Salt - to taste

### For Paste:

1 tomato, 1/2 Cup Cashewnuts, 1/2 Cup Fry Onion,  
2-3 Dry Kashmiri Red Chilli,

**Method:** 1) In a microwave safe bowl, add all ingredients & paste and mix well  
2) Set the auto cook menu & press start, stir in between.  
3) Serve Hot.

## BENGALI DISHES

### 1.MUSTARD CHICKEN

**Ingredients:** 250-500 gm Chicken (cut into pieces)

#### For marinating :

Lemon juice ,ginger garlic paste ,red Chilli powder  
Chicken masala powder, Garam masala powder  
Salt,Pepper - to taste Red colour few drops

**Method:** 1) Wash the chicken pieces and make diagonal incisions all over it.  
2) Mix all ingredients for the marinade add the chicken pieces and refrigerated for 1 hour.  
3) Put the chicken pieces into the microwave safe bowl (Covered) and set the auto cook menu & press start.  
4) Stir in between.  
5) Now brush with oil and grill for 5-6 minutes stir in between.

## **2.PRAWN MALAI CURRY**

**Ingredients:** 250-500 gms Prawn  
2-3 tbsp oil  
1/2 -1 cup coconutmilk/ water or as required  
Salt to taste

### **For curry paste :**

Mustard sauce ,curd/beatenred chilli powder  
dry red chili (soak) to taste.

**Method :** 1) In a microwave safe bowl, add all ingredients & curry paste and mix Well.  
2) Set the auto cook menu& press start, stir in between.  
3) Serve Hot with rice.

## **3.BHAPA MACH**

**Ingredients:** 250-500 gm fish  
2 tbsp oil  
1/2 cup water as required  
Lemon juice Salt,peper - to taste.

### **For paste :**

Onion, dry red chili, mustard paste, haldi - to taste

**Method:** 1) In a microwave safe bowl, add all ingredients& paste and mix well  
2) Set the auto cook menu& press start, stir in between.  
3) Serve Hot .

#### 4. CHHOLAR DAL

**Ingredients:** 1 Cup Chana dal (soak for 6-7 hours)  
5 Cup Water as required  
2 tbsp oil  
Amchoor, dry red chilli paste, turmeric powder, roasted jeera  
Sugar, grated coconut, haldi, salt to taste  
2 bay leaves  
  
1 tbsp coriander (chopped) for garnish

**Method:** 1) In a microwave safe bowl, (without lid) add all ingredients and mix well.  
2) Set the auto cook menu & press start, stir in between.  
3) Serve Hot with rice.

#### 5. PUDINA MACHHI

**Ingredients:** 250-500 gms Fish (whole)  
pudina chutney, green chilli paste, ginger garlic paste  
vinegar, lemon juice, salt peper to taste  
2 tsp oil  
¾ - 1 cup water (as required)

**Method:** 1) In a microwave safe bowl, add all ingredients and mix well  
2) Set the auto cook menu & press start, stir in between.  
3) Serve Hot

#### 6. SHUKTO

**Ingredients:** 250 gm Veg (Banana raw,carrot,brinjal,potato,karela) peeled & chopped

##### For Paste

Mustard souce,Khus,Methi dana soaked paste  
2 tbsp oil,green chilli,Salt,red chilli powder to taste  
1 ½ - 2 cup water as required

**Method:** 1) In a microwave safe bowl, add all ingredients & paste and mix well  
2) Set the auto cook menu & press start ,stir in between.  
3) Serve Hot.

## 7.TOMATO CHUTNEY

**Ingredients:** 250 grms tomato chopped  
2 tbsp mustard oil.  
1 tbsp Vinegar  
Green chilli paste ,raisins ,ginger paste ,Kalonji roasted  
Cumin seeds roasted ,mustard seeds roasted  
Saunth roasted ,fenugreek roasted ,Salt ,Pepper to taste  
1/4 cup water as required.

**Method:** 1) In a microwave safe bowl, add all ingredients and mix well  
2) Set the auto cook menu & press start ,stir in between.  
3) Cool and store in an airtight container.

## 1.COCONUT RICE

**Ingredients:** 1 Cup Basmati Rice(soak for 30)  
2 1/2 - 3 Cup Water/Coconut milk, or as required  
1/2 Cup Fresh coconut grated  
2-3 Bay leaves  
1 Onion Chopped  
1 Piece cinnamon  
2-3 cloves  
2 cardamom  
2 tbsp ghee  
Salt to taste

**Method:** 1) In a microwave safe bowl, add all ingredients( without lid) and mix Well.  
2) Set the auto cook menu& press start ,stir in between.  
3) Serve Hot.

## **2. MASALA BHAAT**

**Ingredients:** 1 Cup Basmati Rice (soak for 30min)  
1/4 Cup Green Peas  
1/2 tsp roasted jeera  
A pinch of Hing  
5 Cloves  
3 Green Cardamom  
5-6 curry leaves  
1/4 tsp turmeric powder  
1 tbsp Peanuts  
4 tbsp Ghee  
2-3 tbsp goda masala/Garam Masala or to taste  
2 1/2 -3 cup water or as required  
Salt to taste

**Method:** 1) In a microwave safe bowl, add all ingredients and mix well  
2) Set the auto cook menu & press start, stir in between.  
3) Serve Hot.

## **3. STUFFED CAPSICUM**

**Ingredients:** 250-500 gm capsicum  
Salt to taste  
2-3 tbsp oil

### **For Stuffing**

Tomatoes (mashed and boiled), Cottage cheese (paneer) 100 gm grated Cashewnuts (chopped), amchur powder, garam masala, green chilli paste Black pepper, red chilli powder, coriander (chopped) to taste.

**Method:** 1) Cut capsicum from the top and remove the seeds.  
2) Mix all ingredients for stuffing and mix well.  
3) Stuff the mixture into the capsicum.  
4) Put the capsicum into microwave safe bowl, (with lid) and set the auto cook menu & press start.  
5) Stir in between.  
6) Serve Hot.

#### 4. VEG. KALVAN

**Ingredients:** 1 cup vegetable (Carrots, Cauliflower, Green peas, Potatoes)  
4-6 Curry leaves  
1/2 tbsp oil  
Sugar, roasted jeera, salt to taste.  
2-3 cup water as required.

**To be ground into paste :-**

Big onion, ginger garlic, fresh coconut, tomatoes, turmeric powder, malvani masala, whole red chilli to taste.

**Method:** 1) In a microwave safe bowl, add all ingredients and mix well  
2) Set the auto cook menu & press start, stir in between.  
3) Serve Hot.

#### 5. RICE KHEER

**Ingredient:** 1 cup cook rice  
600 ml Milk  
100 gm Sugar or to taste  
1/2 tsp cardamom powder  
1 tbsp dry fruits chopped

**Method:** 1) In a microwave safe bowl, add all ingredients (without lid) and mix Well.  
2) Set the auto cook menu & press start , stir in between.  
3) Serve Hot.

#### 6. SEVIYANCHI KHEER

**Ingredients:** 50 gm Semliyan,roasted  
600 ml Milk  
100 gm Sugar  
6 tbsp Ghee  
1 tbsp dry fruit chopped.

**Method:** 1) In a microwave safe bowl, add all ingredients ( without lid)and mix Well.

- 2) Set the auto cook menu & press start, stir in between.
- 3) Serve Hot.

## TANDOORI /BAKE CORNER

### 1. VEGETABLE CUTLET

**Ingredients:** 250 gm potatoes (boiled)  
½ cup boiled peas  
chill paste, garlic paste, chat masala  
red chill powder Salt, Pepper to taste  
2tbsp oil (for brushing)  
3-4 tbsp bread crumbs

**Method:**

- 1) Mash potatoes and peas, add green chillies paste, garlic paste, chat Masala, red chill powder, salt and pepper, mix well.
- 2) Shape the prepared mixture in the form of cutlets and apply a little oil on it. Roll the cutlets in bread crumbs.
- 3) Place the cutlet on the bake dish
- 4) Set the auto cook menu& press start, till golden brown. Turn the side midway for uniform browning.
- 5) Serve Hot with sauce.

### 2. ALOO KI TIKKI

**Ingredients:** 250 gm potatoes (boiled)  
chill paste, garlic paste, chat masala  
red chill powder Salt, Pepper to taste  
2tbsp oil (for brushing)  
3-4 tbsp bread crumbs

**Method:**

- 1) Mash potatoes, add green chillies paste, garlic paste, chat Masala, red chill powder, salt and pepper, mix well.
- 2) Shape the prepared mixture in the form of aloo ki tikki and apply a little oil on it. Roll the tikki in bread crumbs.
- 3) Place the tikki on the bake dish
- 4) Set the auto cook menu& press start till golden brown. Turn the side midway for uniform browning.
- 5) Serve Hot with sauce.

### **3.RESHMI PANEER TIKKA**

**Ingredients:** 200gm paneer (cut into pieces)  
2tbsp oil for brushing

**For marinating**

Curd, red chili powder, ginger-garlic paste  
Garam masala powder, chat masala powder  
Salt, sugar to taste.

**Method :**

1. Mix all ingredients of the marinade, add paneer (except oil)  
To it refrigerate for half an hour.
2. Arrange marinated paneer on the bake dish, brush with oil and Select auto cook menu & press start.
3. Sprinkle chat masala and serve with chutney.

### **4.HARA BARA KABAB**

**Ingredients:** 100 gm potatoes (boiled)  
½ cup boiled peas  
1 bunch Palak (boiled and thick paste )  
20 gm chana dal (boil & soft)  
chill paste, garlic paste, chat masala, lemon juice  
red chili powder Salt, Pepper to taste  
2tbsp oil (for brushing)

**Method:**

- 1) Mash , palak paste ,potatoes ,chana dal and peas, add green chilli paste, garlic paste,chat Masala, lemon juice, red chili powder, salt and pepper, mix well.
- 2) Shape the prepared mixture in the form of kababs and apply a little oil on it.
- 3) Place the kababs on the bake dish.
- 4) Set the auto cook menu & press start, till golden brown.Turn the side midway for uniform browning.
- 5) Serve Hot with sauce.

## 5. CHICKEN HAWAIIAN PIZZA

Ingredients: • Big Pizza base.

For Topping

Onion chopped, chicken pieces (cooked)  
Pineapple (cut into small pieces) pizza cheese (grated)  
tomato sauce, salt, pepper to taste.

Method:

- 1) Spread tomato sauce on the pizza base, Sprinkle a little grated cheese
- 2) Spread chicken pieces, onion, salt, pepper, and pineapple pieces on it. rest of the grated cheese over the topping (on the rack)
- 3) Set the auto cook menu & press start, till the cheese melts.
- 4) Serve Hot with sauce.

## 6. CHEESE CHILLI TOASTE

Ingredients: 4 Bread Slice  
2tbsp butter

For topping

500gm cheese grated  
3-4 green chilli (chopped)  
Salt, Pepper to taste.  
1tbsp coriander leaves (chopped)

Method:

- 1) Apply little butter on the both the side of bread
- 2) Mix all Ingredients for topping
- 3) Spread on bread slices (on the rack).
- 4) Set the auto cook menu & press start, till the cheese melts.
- 5) Serve hot with sauce.

## **STEAM COOK/FOOD**

### **1. PATRA**

**Ingredients:** Patra leaves 4-6 sized  
Besan 1 - 1 1/2 cup as required  
Red chilli powder, ginger-garlic paste, tamarind pulp,  
Grated jiggery, dhania powder, haldi, salt,  
some water - As per your taste.

**Method :** 1. Wash and clean the patra leaves. Divide in 2 parts, keep aside.  
2. Make a thick batter from all other ingredients, take the largest leaf and apply the batter on one side. Keep another leaf on the batter side of the largest leaf. Repeat the process for the other leaves. Fold from 2 sides and roll up from the downside. Make a tight roll. Repeat the whole process with the other set of leaves. Arrange the 2-3 rolls in a steamer.  
Select Auto cook menu and press start.

### **2. METHI MUTHIYA**

**Ingredients:** Methi leaves 5/4 cup  
Besan 1/2 cup, as required  
Sujji 3-4 tbsps  
Oil 2-3 tbsps  
Ginger-garlic paste, chilli powder, dhania powder,  
Haldi, lemon juice, sugar, salt - as per your taste.

**Method:** 1. Mix all the ingredients. Add some water and make a soft dough.  
2. Make small rolls from this mixture place rolls in steamer. Select auto cook menu and press start.

### **3. CORIANDER VADI (MUTHIA)**

**Ingredients:** Coriander leaves       $\frac{3}{4}$  cup

Besan                   $\frac{1}{2}$  cup ,as required

Salt                  3-4 tbsp

Oil                  2-3 tbsp

Ginger-garlic paste, chilli powder, dhaniya powder,

Haldi, lemon juice, sugar, salt - as per your taste.

**Method:** 1. Mix all the ingredients .Add some water and make a soft dough.

2. Make small rolls from this mixture place rolls in steamer.

Select auto cook menu and press start.

### **4. PALAK IDLI**

**Ingredients:** Idli batter      3 cup

Palak puree 1 bunch

Salt                  to taste.

**Method:** 1. Take the idli batter. Add palak puree and salt. & mix well..

2. Pour warm water into the 2.5 ltr bowl.

3. Pour batter into the idli plates given in the idli stand & keep inside the bowl & cover it with lid.

4. Set the auto cook menu & press start.

### 5.MANCHURIAN (STEAM)

**Ingredients:** ½ cup cabbage,carrot (grated)  
1 tsp garlic  
2-3 tbsp corn flour  
1 tbsp Malida/atta  
Salt, ajinomoto,black pepper to taste.

**Method:** 1. Mix all ingredients, now make small balls & steam it in the Idli steamer .  
2. Select auto cook menu & press start.

## OIL FREE FOOD

### 1.SUBZI KADHI

**Ingredients:** ½ cup boiled veg ( carrots, beans, cauliflower)  
1 ½ -2 cup low fat curds (beaten)  
2-3 tbsp besan  
1 ½ -2 cup water as required  
Jeera powder, whole red chilli , green chilli paste,  
Curry leaves, sugar, salt, to taste.

To garnish 1-2 tbsp coriander leaves (chopped)

**Method:** 1. In a Microwave safe bowl, add all ingredients ( without Idli)and mix Well,  
2. Set the auto cook menu & press start, stir in between.  
3. Serve Hot with roti/rice.

## **2.PALAK RICE**

**Ingredients:** 1 Cup Basmati Rice (soak for 30 min)  
½ Cup Palak paste  
2 ½ - 3 Cup Water as required  
Green chili paste, Salt, Black Pepper to taste  
2 Cloves  
1 Bay leaf

**Method:** 1. In a microwave safe bowl, add all ingredients and mix well  
2. Set the auto cook menu & press start, stir in between.  
3. Serve Hot.

## **3.MIX VEGGIE CURRY**

**Ingredients:** 1 ¼ Vegetable (Carrot, French Beans, Capsicum)  
½ Cup Paneer  
2-2 ½ Cup water as required

Garam masala powder, dhaniya Powder, Salt to taste

**For paste :**  
Onion, tomato, fresh Coconut, Garlic  
2 cloves, jeera, dry red chilli to taste.

**Method:** 1. In a Microwave safe bowl, add all ingredients (without lid) and mix well  
2. Set the auto cook menu & press start, stir in between.  
3. Serve Hot.

#### 4.PALAK DAL

**Ingredients:** 4-1/2 cup palak (chopped)  
1/2 cup moong dal (boiled)  
1-2tbsp peanuts  
1/2 cup Water

Onion paste, tomato, haldi, red chilli, kokam, garam masala.  
Sugar, salt to taste.

**Method:**

1. In a Microwave safe bowl , add all ingredients ( without lid) and mix Well.
2. Set the auto cook menu & press start, stir in between.
3. Serve Hot with roti/rice.

#### 5.SHAHI PANEER MUTTER

**Ingredients:** 1/4 cup low fat paneer ( cottage cheese)  
1/4 cup peas, 1 1/2 cup water  
Garam masala powder, red chilli powder  
Haldi, salt, pepper, roasted kasuri methi to taste.

**For paste:**

Big Onion, cashewnut(soak) garlic, tomato to taste.

**Method:**

1. In a Microwave safe bowl , add all ingredients ( without lid) & paste, mix Well.
2. Set the auto cook menu & press start, stir in between.
3. Serve Hot with roti/rice.

## 6.TINDA MASALA

**Ingredients :** 2 cup tinda (peeled & thinly sliced)  
+/- ½ cup water  
Garam masala powder, red chilli powder, jeera-dhanla powder  
Haldi, salt, pepper - to taste.  
1 tbsp coriander for garnish

### For paste:

Big Onion, fresh coconut, garlic, tomato - to taste

**Method:**

1. In a microwave safe bowl, add all ingredients ( without lid) & paste, mix Well.
2. Set the auto cook menu & press start, stir in between.
3. Serve Hot with roti/rice.

## STOCK/SAUCE CORNER

### 1. VEG STOCK

**Ingredients:** 1 big onion( chopped)  
1 cup ,peas, beans,cauliflower, carrot ( peeled & chopped)  
2-3 inch stalk celery ( cut into small pieces)  
  
2 cloves garlic  
1 bayleaf  
5-6 peppercorns  
4-5 cup water  
Salt - to taste.

**Method:**

1. In a Microwave safe bowl, add all ingredients ( without lid) mix Well.
2. Set the auto cook menu & press start, stir in between,
3. Use for soup & curry.

## **2.CHICKEN STOCK**

**Ingredients:**

- 1 bones chicken ( wash clean & cut into small pieces)
- 1 carrot ( peeled & chopped)
- 2-3 cloves garlic
- 1 bayleaf
- 5 -6 peppercorns
- 4-5 cup water
- Salt to taste.

**Method:**

- 1.In a Microwave safe bowl, add all ingredients ( without lid) mix Well.
- 2.Set the auto cook menu & press start, stir in between.
- 3.Use for soup & curry.

## **3.FISH STOCK**

**Ingredients:**

- 1 Fish ( wash clean & cut into small pieces)
- 1 onion (chopped)
- 3/4 cup mushroom
- 2-3 cloves garlic
- 1 bayleaf
- 5 -6 peppercorns
- 3-4 cup water
- Salt to taste.

**Method:**

- 1.In a Microwave safe bowl, add all ingredients ( without lid) mix Well,
- 2.Set the auto cook menu & press start, stir in between.
- 3.Use for soup & curry.

#### 4 STOCK

**Ingredients:** 1 cup mutton ( wash clean & cut into small pieces)  
1 carrot ( peeled & chopped)  
 $\frac{1}{4}$  cup mushroom  
2-3 cloves garlic  
1 bayleaf  
5-6 peppercorns  
 $\frac{5}{6}$  cup water  
Salt to taste.

**Method:** 1. In a Microwave safe bowl, add all ingredients ( without lid) mix Well.  
2. Set the auto cook menu & press start, stir in between.  
3. Use for soup & curry.

#### 5 WHITESAUCE

**Ingredients :** 1  $\frac{1}{2}$  tbsp melted butter  
1  $\frac{1}{2}$  tbsp maida/atta  
1 cup milk  
 $\frac{1}{2}$  tsp salt  
 $\frac{1}{2}$  tsp pepper powder

**Method:** 1. In a Microwave safe bowl, add all ingredients ( without lid) mix Well.  
2. Set the auto cook menu & press start, stir in between ( 2 & 3 time.)

#### 6 PIZZA SAUCE

**Ingredients:** 2 tbsp melted butter  
1 small onion paste  
2 tbsp garlic paste  
1 cup tomato puree  
1 tbsp corn flour  
Red chilli powder, pepper, sugar, oregano salt to taste.

**Method:**

- 1.In a Microwave safe bowl, add all ingredients ( without lid)mix Well.
- 2.Set the auto cook menu & press start, stir in between

## 7. SHEZWAN SAUCE

**Ingredients:** 2-3 tbsp oil  
2 tbsp garlic paste  
1 cup tomato puree  
2-3 inches celery (cut into small pieces)  
3 tbsp vinegar  
1/2 cup water

Red chilli powder, pepper, sugar, ajinomoto, salt to taste.

**Method:**

- 1.In a Microwave safe bowl, add all ingredients ( without lid)mix Well.
- 2.Set the auto cook menu & press start, stir in between

## 8. TOMATO SAUCE

**Ingredients :** 2 tbsp melted butter  
1 small onion paste  
2 tbsp garlic-ginger paste  
1 cup tomato puree  
1 tbsp corn flour  
Red chilli powder, pepper, sugar, salt,pepper to taste.

**Method:**

- 1.In a Microwave safe bowl, add all ingredients ( without lid)mix Well.
- 2.Set the auto cook menu & press start, stir in between

## BASIC CORNER/MAIN MENU

### 1. GREEN PEAS PULAV

**Ingredients:** 1 Cup Basmati Rice (Soak for 30 min)  
½ Cup Green Peas  
2 Sticks cinnamon  
2 Cloves  
1 Bay leaf  
½ Cup Onion (chopped)  
2 tbsp Ghee  
2 ½ -3 Cup Water as required  
Green chilli paste, Salt to taste.

**Method:** 1. In a Microwave safe bowl, add all ingredients and mix well  
2. Set the auto cook menu & press start, stir in between.  
3. Serve Hot.

### 2. MAKAI SHORBA

**Ingredients:** ½ Cup Corn kernels (tender)  
2 ½ -3 Cup Water as required  
2-3 Bay Leaf  
2 tbsp oil  
2 tbsp coriander (chopped) for garnish  
½ Cup carrot (chopped)  
Dhaniya Powder, Turmeric powder, Salt, Pepper to taste

#### For the paste

Cup Onion, Garlic, laung, Pepper, Corns  
Dalchini, Lemon juice, coconut grated to taste

**Method:** 1. In a Microwave safe bowl, add all Ingredients & paste and mix well  
2. Set the auto cook menu & press start, stir in between.  
3. Serve Hot.

### **3. PHUL GOBI MUTTER SUBZI**

**Ingredients:** 250/300 gm cauliflower

½ Cup peas

2-3 Cup water as required

Garam masala powder, dhania Powder, Salt to taste

**For paste :**

Onion, tomato, fresh Coconut, garlic, lemon juice

2 cloves, jeera, dry red chilli to taste,

**Method:**

1. In a Microwave safe bowl, add all ingredients (without lid) and mix well

2. Set the auto cook menu & press start, stir in between.

3. Serve Hot.

### **4. BHUTTA SIMLA MIRCH RICE**

**Ingredients:** 1 Cup Basmati Rice

½ Cup Corn Fresh

½ Cup Simla Mirch (Chopped)

1 Onion (Chopped)

2 Stick Cinnamon

2 Cloves

2-3 Bay leaf

1 ½ green Chillies chopped

2 tbsp Ghee

2 ½ Cup Water as required

Salt to taste

1 tbsp coriander chopped

5-6 Curry leaves

**Method:**

1. In a microwave safe bowl, add all ingredients and mix well

2. Set the auto cook menu stir in between,

3. Serve Hot.

### **5. KHUMBH KI SABZI**

**Ingredients:** 250-300 gms Mushroom (Cut into 4 pieces)  
1-2 tbsp Kasuri Methi leaves  
1-2 tbsp Cream  
1-1 ½ Cup water as required  
Salt to taste.

#### **For the paste**

Onion, tomato, Garlic-Ginger, garam masala, chili Powder  
Dhaniya, dry red chilli (soaked), Sugar to taste.

**Method:** 1. In a Microwave safe bowl, add all ingredients & paste, and mix well  
2. Set the auto cook menu& press start, stir in between.  
3. Serve Hot.

### **6. KUMBH KI BIRYANI**

**Ingredients:** 1 Cup basmati Rice (soak for 30 min)  
½ Cup Mushroom  
4 Spring onion chopped  
2 cloves  
½ piece cinnamon  
Green cardamoms  
2-3 bay leaf  
1 tsp garam masala  
1 tsp Jeera powder  
2 tbsp oil  
2 ½ -3 Cup Water as required  
Salt to taste

**Method:** 1. In a microwave safe bowl, add all ingredients and mix well  
2. Set the auto cook menu& press start stir in between.  
3. Serve Hot.

## **7. ACHARYA KHICHDI**

**Ingredients:** 1 Cup Rice (soak for 30min.)  
 ½ Cup Moong Dali (soak for 1 hour)  
 1 tbsp Carrot  
 1 Potato (chopped)  
 1 Tomato (chopped)  
 4 tbsp French beans  
 2 tbsp ghee  
 2-3 cloves  
 2-3 bay leaves  
 1 inch stick cinnamon  
 Turmeric powder, red chilli powder,  
 Jeera roasted, salt to taste.  
 4-5 Cup water as required

**Method:** 1. In a microwave safe bowl, add all ingredients and mix well  
 2. Set the auto cook menu & press start, stir in between.  
 3. Serve Hot.

## **8. SABZ BIRYANI**

**Ingredients:** 1 Cup Basmati Rice (soak for 30min.)  
 1 cup vegetable (Carrot, cauli flower, French beans green peas  
 onion and tomatoes)  
 2 ½ -3 Cup water required  
 2 tbsp coriander leaves  
 3 tbsp ghee  
 4-5 Cloves  
 1 inch cinnamon stick  
 leaves chillies paste, ginger garlic paste, red chilli powder  
 turmeric powder, dry fruit, Salt to taste.

**Method:** 1. In a microwave safe bowl, add all ingredients and mix well  
 2. Set the auto cook menu & press start, stir in between.  
 3. Serve Hot.

## **Lemon Clean**

### **1.Lemon Clean**

**Ingredients:** A lemon

200ml water

- Method:**
- 1) Cut the lemon in two, and then squeeze the lemon to obtain the lemon juice.
  - 2) Put the juice into a microwave safe bowl and add 200ml water, mix well.
  - 3) Set the auto cook menu & press start.
  - 4) When time up, wait for 1min instead of opening the oven immediately, to let the liquid evaporate fully.
  - 5) Take out the bowl, and remove the stain in the cavity with dampened soft cloth.

# CLEANING and MAINTENANCE

## Microwave oven care



The oven should be cleaned regularly and any food deposits removed.



1. 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
2. Remove the power cord from the wall outlet before cleaning
3. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation
4. The oven should be cleaned regularly and any food deposits removed
5. Details for cleaning door seals, cavities and adjacent parts.
6. Never use hard detergent, gasoline, abrasive powder or metal brush to clean any part of the appliance
7. Do not remove the waveguide cover
8. When the microwave oven has been used for a long time, there may be some strange odors exist in oven, Following 3 methods can get rid of them:
  - a. Place several lemon slices in a cup, then heat with high power for 2-3 min.
  - b. Place a cup of red tea in oven, then heat with high power.
  - c. Put some orange peel into oven, and then heat them with high power for 1 minute.

## TIPS for cleaning

### Exterior:

Wipe the enclosure with a dampened soft cloth

### Door:

Using a dampened soft cloth, wipe clean the door and window

Wipe the door seals and adjacent parts to remove any spill or spatter

Wipe the control panel with a slightly dampened soft cloth

#### **Interior walls:**

Wipe clean the interior surfaces with a dampened soft cloth

Wipe clean the waveguide cover to remove any food splashed

#### **Turntable / Rotation ring / Rotation axis:**

Wash with mild soap water

Rinse with clean water and allow drying thoroughly

## **Servicing**

Please check the following before calling for services.

- a. Place one cup of water (approx. 150ml) in a glass measure in the oven and close the door securely. Oven lamp should go off if the door is closed properly. Let the oven work for 1 min.
- b. Does the oven lamp light?
- c. Does the cooling fan work?

(Put your hand over the rear ventilation openings.)

- d. Does the turntable rotate?

(The turntable can rotate clockwise or counterclockwise. This is quite normal.)

- e. Is the water inside the oven hot?

If "NO" is the answer to any of the above questions, please check your wall socket and the fuse in your meter box.

If both the wall socket and the fuse are functioning properly, CONTACT YOUR NEAREST SERVICE CENTER APPROVED.

## **SERVICING SAFEGUARDS**



**WARNING**

MICROWAVE RADIATION



**WARNING**

It is hazardous for anyone, other than a qualified service technician, to carry out any service for repairing operation which involves removal of any cover which gives protection against exposure to microwave energy.

 **WARNING**

The temperature of accessible surfaces may be high when the appliance is operating

 **WARNING**

The high voltage capacitor remains charge after disconnection; short the negative terminal of H. V capacitor to the oven chassis (use a screwdriver) to discharge before touching.

 **WARNING**

During servicing below listed parts are liable to be removed and give access to potentials above 250V to earth.

1. Magnetron
2. High voltage transformer
3. High voltage capacitor
4. High voltage diode
5. High voltage fuse

 **WARNING**

The following conditions may cause undue microwave exposure during servicing.

Improper fitting of magnetron;

Improper matching of door interlock, door hinge and door;

Improper fitting of switch support;

Door, door seal or enclosure has been damaged.

 **CAUTION**

1. if LCD displays Err0 during working it indicates that sensor has been short circuit and you need replace it at the nearest repaired department.
2. if LCD displays Err1 during working it indicates that sensor has been open circuit and you need replace it at the nearest repaired department.



## WARNING

If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person;

It is hazardous for anyone, other than a qualified service technician, to carry out any service for repairing operation which involves removal of any cover which gives protection against exposure to microwave energy.

Liquids or other foods must not be heated in sealCD containers since they are liable to explode;

Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use

### Correct Disposal of this product



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Customer Name \_\_\_\_\_  
 S. No. \_\_\_\_\_ Date of purchase \_\_\_\_\_ Model No. \_\_\_\_\_  
 Dealer Bill. \_\_\_\_\_

## HAIER WARRANTY

**HAIER APPLIANCES (INDIA) PVT. LTD.** (hereinafter referred to as "the Company") hereby offers the following warranty to the original domestic purchaser commencing from the date of the purchase. The Company, at its sole discretion, will free of charge repair or replace any defective part or parts which prove to be defective in workmanship and/or materials and not due to abnormal or improper usage.

### CONDITIONS OF WARRANTY

- 1) This warranty will automatically commence on the expiry of the warranty period from the date of delivery.
- 2) The Company is not liable for any delay in servicing due to reasons beyond the control of the Company or any of its authorized service centres.
- 3) Parts replaced or repaired under this warranty are warranted throughout the remaining of the original warranty period.
- 4) It is explicitly left to the Company's discretion to replace/repair parts at the site of installation or at the authorized service centre of the Company.
- 5) This warranty shall be strictly limited to the repair or replacement of defective parts covered in the warranty. This warranty shall not cover any consequential or mounting liability.
- 6) This warranty shall not, in any case, except where payment in any monetary consideration whatsoever or replacement of the product.
- 7) The Company may supply parts that are cost during the warranty period. This warranty does not cover any Excise duty, Central or State tax, Octroi and other local taxes or levies on the component parts.
- 8) The parts shall be replaced by functionally operating equivalent material only and not with brand new ones and are likely to be different from the one originally fitted. The parts thus removed shall be taken back by the Company.
- 9) The Company reserves the right to retain any part or component supplied at its sole discretion during the warranty period.
- 10) In no event the Company or its authorized service centre be liable for any consequential damages or resulting injury, damage or loss arising directly or indirectly out of any defect in the product.
- 11) This warranty is not valid in case of the following events:
  - a) If the Product has been fraudulently serviced/repaired/Opened or tampered by any unauthorized person.
  - b) If defect is caused by accident, vibration, misuse, impact, substitution of original components with spurious/non-genuine components, attacked by household pest/rodents, fire, flood, earthquake, lightning under any other act of God/natural calamities.
  - c) The product is shifted outside India.
- 12) For any service under this warranty beyond city/commencement limits from the Company's authorized service centre a fixed charge of Re. 50 will be deducted from the customer in addition to the actual labor and the charges by the labour rate.
- 13) Any change of colour or change in the ownership during the warranty period may be claimed in writing to the Company.
- 14) The Company's employees or its authorized representatives have the authority to vary the terms of this warranty.
- 15) This warranty is effected in New Delhi and claims, if any, shall be made only before the courts having jurisdiction in New Delhi and no claim shall be made except the Company can prove how it differs from the reality that the Appliance may have been sold or delivered elsewhere.

Product	Warranty	
	Period	Parts not covered
Colour TV	12 Months	Remote Cabinet
Refrigerator	Compressor: 12 Months Compressor: 60 Months	Glass, Glassware, Light Bulb
Washing Machine	Outer drum: 24 Months Motor: 60 Months	Fab. Defect Gearing
Airconditioner	Compressor: 12 Months Compressor: 60 Months	Air Filter, Frost Grill
Microwave	Product: 12 Months Transformer: 24 Months	Glass, Turntable Bulb
Dishwasher	24 Months	
Cloth Dryer	10 Months	
DVB	12 Months	

Customer Name \_\_\_\_\_ Model. \_\_\_\_\_  
 S. No. \_\_\_\_\_ Date of purchase \_\_\_\_\_ Model No. \_\_\_\_\_  
 Dealer Bill. \_\_\_\_\_

# Haier

## Inspired Living



Haier is the biggest Home Appliances Brand\* in the world. We represent a higher quality of life across 166 countries, and have transformed the way people live. Haier has touched millions of lives. Bringing to them a whole range of products that go far beyond mere appliances. Haier boasts of a product range of 15,100 models across 96 categories. Haier products are inspired by actual usage patterns of people and are designed in R&D centers globally. Adding that little extra makes the difference. Haier is today welcomed by millions to make their today better than yesterday. At Haier, we call this Inspired Living.

Haier Appliances ( India) Pvt.Ltd.

Building -I, OP-Mita Industrial Estate Phase-II,  
New Delhi -110029

Tel: +91-11-59496000, 30674000, Fax: +91-11-30674055

Manufactured by: Haier Appliance (India) Pvt. Ltd.  
5-I MIDC, Panvel, Tal. Khopoli, Dist. Palghar -401308



1800-102-9999 (Toll Free - 24x7)

SMS: Haier to 56677

Email: [customerservice@haierindia.com](mailto:customerservice@haierindia.com)



# Haier

Haier Appliances (India) Pvt. Ltd,  
Building No. - 1, Okhla Industrial Estate, Phase III, New Delhi – 110020  
Tel 011-3064500-4000, Fax:011-26971562  
[www.haierindia.com](http://www.haierindia.com)