MC28H5033**

Microwave Oven

Instructions & Cooking guide

imagine the possibilities

Thank you for purchasing this Samsung product.

Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.



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safety instructions

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

MICROWAVE FUNCTION ONLY

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

WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.

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

This appliance is intended to be used in household only and it is not intended to be used such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential environments;
- bed and breakfast type environments.
 Only use utensils that are suitable for use in microwave ovens.

When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

Metallic containers for food and beverages are not allowed during microwave cooking.

The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

If smoke is observed (emitted), switch off or unplug the appliance and keep the door closed in order to stifle any flames. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

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

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.

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

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

The microwave oven is intended to be used on the counter top (freestanding) use only, the microwave oven shall not be placed in a cabinet.

The appliance should not be cleaned with a water jet. The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.

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This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

This oven should be positioned proper direction and height permitting easy access to cavity and control area. Before using the your oven first time, oven should be operated with the water during 10 minute and then used.

If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.

The microwave oven has to be positioned so that plug is accessible.

OVEN FUNCTION ONLY - OPTIONAL

WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. \bigcirc

01 SAFETY INSTRUCTIONS

WARNING: Accessible parts may become hot during use. Young children should be kept away.

A steam cleaner is not to be used.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

WARNING: The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements.

Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

The door or the outer surface may get hot when the appliance is operating.

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

The appliances are not intended to be operated by means of an external timer or separate remote-control system.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

Keep the appliance and its cord out of reach of children less than 8 years.

General safety

Any modifications or repairs must be performed by qualified personnel only.

Do not heat food or liquids sealed in containers for the microwave function.

Do not use benzene, thinner, alcohol, or steam or high-pressure cleaners to clean the oven.

Do not install the oven: near a heater or flammable material; locations that are humid, oily, dusty or exposed to direct sunlight or water; or where gas may leak; or an uneven surface.

This oven must be properly grounded in accordance with local and national codes.

Regularly use a dry cloth to remove foreign substances from the power plug terminals and contacts.

Do not pull, excessively bend, or place heavy objects on the power cord.

If there is a gas leak (propane, LP, etc) ventilate immediately. Do not touch the power cord.

Do not touch the power cord with wet hands.

While the oven is operating, do not turn it off by unplugging the power cord.

Do not insert fingers or foreign substances. If foreign substances enter the oven, unplug the power cord and contact a local Samsung service centre.

Do not apply excessive pressure or impact to the oven. Do not place the oven over fragile objects.

Ensure the power voltage, frequency, and current matches the product specifications.

Firmly plug the power plug into the wall socket. Do not use multiple plug adapters, extension cords, or electric transformers. Do not hook the power cord on metal objects. Make sure the cord is between objects or behind the oven.

Do not use a damaged power plug, power cord, or loose wall socket. For damaged power plugs or cords, contact a local Samsung service centre.

Do not pour or directly spray water onto the oven. Do not place objects on the oven, inside, or on the oven door. Do not spray volatile materials such as insecticide on the oven. Do not store flammable materials in the oven. Because alcohol vapours can contact hot parts of the oven, use caution when heating food or drinks containing alcohol.

Children may bump themselves or catch their fingers on the door. When opening/closing the door, keep children away.

Microwave warning

Microwave heating of beverages may result in delayed eruptive boiling: always use caution when handling the container. Always allow beverages to stand at least 20 seconds before handling. If necessary, stir during heating. Always stir after heating. In the event of scalding, follow these First Aid instructions:

- 1. Immerse the scalded area in cold water for at least 10 minutes.
- 2. Cover with a clean, dry dressing.
- 3. Do not apply any creams, oils, or lotions.

To avoid damaging the tray or rack, do not put the tray or rack in water shortly after cooking.

Do not use the oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of hot oils.

English - 6

Microwave oven precautions

Only use microwave-safe utensils. Do not use metallic containers, gold or silver trimmed dinnerware, skewers, etc.

Remove wire twist ties. Electric arcing may occur.

Do not use the oven to dry papers or clothes.

Use shorter times for small amounts of food to prevent overheating or burning.

Keep the power cord and power plug away from water and heat sources.

To avoid the risk of explosion, do not heat eggs with shells or hard-boiled eggs. Do not heat airtight or vacuum-sealed containers, nuts, tomatoes, etc.

Do not cover the ventilation slots with cloth or paper. This is a fire hazard. The oven may overheat and turn off automatically and will remain off until it cools sufficiently.

Always use oven mitts when removing a dish.

Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.

Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.

Do not operate the oven when it is empty. The oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the oven is started accidentally. Install the oven in compliance with the clearances in this manual. (See Installing your microwave oven.)

Use caution when connecting other electrical appliances to sockets near the oven.

Microwave operation precautions

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

- Do not operate the oven with the door open. Do not tamper with the safety interlocks (door latches). Do not insert anything into the safety interlock holes.
- Do not place any object between the oven door and front face or allow food or cleaner residue to accumulate on sealing surfaces. Keep the door and door sealing surfaces clean by wiping with a damp cloth and then with a soft, dry cloth after each use.

Do not operate the oven if it is damaged. Only operate after it has been repaired by a qualified technician.
 Important: the oven door must close properly. The door must not be bent; the door hinges must not be broken or loose; the door seals and sealing surfaces must not be damaged.

• All adjustments or repairs must be done by a qualified technician.

Limited warranty

Samsung will charge a repair fee for replacing an accessory or repairing a cosmetic defect if the damage to the unit or accessory was caused by the customer. Items this stipulation covers include:

- Door, handles, out-panel, or control panel that are dented, scratched, or broken.
- A broken or missing tray, guide roller, coupler, or wire rack.

Use this oven only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your oven.

Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact a local Samsung service centre or find help and information online at www.samsung.com.

Use this oven for heating food only. It is intended for domestic use only. Do not heat any type of textiles or cushions filled with grains. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the oven.

To avoid deterioration of the oven surface and hazardous situations, always keep the oven clean and well maintained.

Installation

Installation site



- Select a flat, level surface approx.
 85 cm above the floor. The surface must support the weight of the oven.
- Secure room for ventilation, at least 10 cm from the rear wall and both sides, and 20 cm from above.
- Do not install the oven in hot or damp surroundings, such as next to other microwave ovens or radiators.
- Conform to the power supply specifications of this oven. Use only approved extension cables if you need to use.
- Wipe the interior and the door seal with a damp cloth before using your oven for the first time.

L Turntable



Remove all packing materials inside the oven. Install the roller ring and turntable. Check that the turntable rotates freely.



02 INSTALLATION & MAINTENANCE

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Maintenance

Cleaning

Clean the oven regularly to prevent impurities from building up on or inside the oven. Also pay special attention to the door, door sealing, and turntable and roller ring (applicable models only).

If the door won't open or close smoothly, first check if the door seals have built up impurities. Use a soft cloth in soapy water to clean both the inner and outer sides of the oven. Rinse and dry well.

To remove stubborn impurities with bad smells from inside the oven

- 1. With an empty oven, put a cup of diluted lemon juice on the centre of the turntable.
- 2. Heat the oven for 10 minutes at max power.
- **2.** When the cycle is complete, wait until the oven cools down. Then, open the door and clean the cooking chamber.

To clean inside swing-heater models



To clean the upper area of the cooking chamber, lower the top heating element by 45° as shown. This will help clean the upper area. When done, reposition the top heating element.

- Keep the door and door sealing clean and ensure the door opens and closes smoothly. Otherwise, the oven's lifecycle may be shortened.
 - Take caution not to spill water into the oven vents.
 - Do not use any abrasive or chemical substances for cleaning.
 - After each use of the oven, use a mild detergent to clean the cooking chamber after waiting for the oven to cool down.

Replacement (repair)

- If you encounter a problem with hinges, sealing, and/or the door, contact a qualified technician or a local Samsung service centre for technical assistance.
- If you want to replace the light bulb, contact a local Samsung service centre. Do not replace it yourself.
- If you encounter a problem with the outer housing of the oven, first unplug the power cord from the power source, and then contact a local Samsung service centre.

Care against an extended period of disuse

If you don't use the oven for an extended period of time, unplug the power cord and move the oven to a dry, dust-free location. Dust and moisture that builds up inside the oven may affect the performance of the oven.

quick look-up guide

I want to cook some food.

■ Microwave	1. Place the food in the oven. Press the Microwave button.	
V A Joseph Select	 Press the Up or Down button until the appropriate power level is displayed. Press the Select button to set the power level. 	
$\vee \wedge$	 Select the cooking time by pressing the Up or Down button as required. 	
START	 4. Press the START button. <u>Result:</u> Cooking starts. When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute. 	

I want to Power Defrost some food.

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Power Defrost	1. Press the Power Defrost button.	
V $\land \stackrel{\textrm{fm}}{\underset{\textrm{Select}}{\overset{\textrm{fm}}{\overset{\textrm{Select}}{\overset{\textrm{fm}}{\overset{\textrm{Select}}}{\overset{\textrm{Select}}{\overset{\textrm{Select}}}{\overset{\textrm{Select}}{\overset{\textrm{Select}}{\overset{\textrm{Select}}}{\overset{\textrm{Select}}{\overset{\textrm{Select}}{\overset{\textrm{Select}}}{\overset{\textrm{Select}}{\overset{\textrm{Select}}}{\overset{\textrm{Select}}}{\overset{\textrm{Select}}}{\overset{\textrm{Select}}}{\overset{Select}}}}}}$	 Set the cooking category by pressing the Up or Down button. Press Select button to set desired. 	
$\vee \wedge$	 Select the weight by pressing the Up or Down button as required. 	
START	 4. Press the START button. <u>Result:</u> Defrosting starts. When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute. 	

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oven features



- 1. DOOR HANDLE
- **2.** DOOR

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- 3. VENTILATION HOLES
- 4. HEATING ELEMENT
- 5. LIGHT
- 6. DOOR LATCHES

- 7. TURNTABLE
- 8. COUPLER
- 9. ROLLER RING
- 10. SAFETY INTERLOCK HOLES
- 11.CONTROL PANEL

CONTROL PANEL



03 QUICK LOOK-UP GUIDE & OVEN FEATURES

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- 1. SLIM FRY BUTTON102. ROTI / NAAN BUTTON113. CURD / DOUGH PROOF BUTTON124. POWER DEFROST BUTTON135. COMBI BUTTON146. INDIAN RECIPE BUTTON157. CONVECTION BUTTON168. GRILL BUTTON179. MICROWAVE BUTTON18
 - 10. TURNTABLE ON/OFF BUTTON
 11. CLOCK BUTTON
 12. CHILD LOCK BUTTON
 13. DOWN BUTTON
 14. SELECT BUTTON
 15. UP BUTTON
 15. UP BUTTON
 16. STOP / ECO BUTTON
 17. +30S BUTTON
 18. START BUTTON

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ACCESSORIES

Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

	1. Roller ring, to be placed in the centre of the oven. <u>Purpose:</u> The roller ring supports the turntable.		
(*************************************	 Turntable, to be placed on the roller ring with the centre fitting on to the coupler. <u>Purpose:</u> The turntable serves as the main cooking surface; it can be easily removed for cleaning. 		
	3. High rack, Low rack, to be placed on the turntable. <u>Purpose:</u> The metal racks can be used to cook two dishes at the same time. A small dish may be placed on the turntable and a second dish on the rack. The metal racks can be used in grill, convection and combination cooking.		
\bigcirc	4. Crust plate, to be placed on the turntable. <u>Purpose:</u> The crust plate is used to brown botton of food by using the microwave or grill combination cooking modes and to keep pastry and pizza dough crispy.		
DO NOT operate turntable.	e the microwave oven without the roller ring and		

oven use

HOW A MICROWAVE OVEN WORKS

Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave oven to:

- Defrost
- Reheat
- Cook

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Cooking principle.

1.	The microwaves generated by the magnetron reflected at cavity and are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.
2.	The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3.	Cooking times vary according to the container used and the properties of the food: • Quantity and density • Water content • Initial temperature (refrigerated or not)

▲ As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:

- Even cooking of the food right to the centre.
- The same temperature throughout the food.

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CHECKING THAT YOUR OVEN IS OPERATING CORRECTLY

The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled "Troubleshooting" on the page 64-67.

The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum (100 % - 900 W) is used, the water takes longer to boil.

Open the oven door by pulling the handle on the right side of the door. Place a glass of water on the turntable. Close the door.

\approx	Operate the Microwave mode and set the time to 4 or 5 minutes by pressing the +30s or Up and Down button		
Microwave	the appropriate number of times.		
+30s >> ^	<u>Result:</u>	The oven heats the water for 4 or 5 minutes. The water should then be boiling.	

SETTING THE TIME

Your microwave oven has an inbuilt clock. When power is supplied, "88:88" and then "12:00" is automatically displayed on the display. Please set the current time. The time can be displayed in either the 24-hour

or 12-hour notation. You must set the clock:

- When you first install your microwave oven
- After a power failure
- Do not forget to reset the clock when you switch to and from summer and winter time.

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	1. Press the Clock button.
CIUCK	
Select	 Press the Up or Down button to set time display type (12H or 24H). At that time, press the Select button to set the display type.
$\vee \wedge$	3. Press the Up or Down button to set the hour.
رآس Select	4. Press the Select button.
$\vee \wedge$	5. Press the Up or Down button to set the minute.
لس Select	 6. When the right time is displayed, press the Select button to start the clock. <u>Result:</u> The time is displayed whenever you are not using the microwave oven.

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04 OVEN USE

COOKING/REHEATING

The following procedure explains how to cook or reheat food.

ALWAYS check your cooking settings before leaving the oven unattended.

Open the door. Place the food in the centre of the turntable. Close the door. Never switch the microwave oven on when it is empty.

Microwave	1.	Press the Microwave button. <u>Result:</u> The following indications are displayed: (microwave mode)	
Select	2.	 Press the Up or Down button until the appropriate power level is displayed. At that time, press the Select button to set the power level. If don't set the power level within 5 seconds, Automatically changes to the cooking time setting stage. 	
$\vee \wedge$	3.	Set the Cooking time by pressing the Up or Down button. Result: The cooking time is displayed.	
START	4.	Press the START button. <u>Result:</u> The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished: • The oven beep and flash "End" 4 times. The oven will then beep one time per minute.	

POWER LEVELS AND TIME VARIATIONS

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between six power levels.

Power level	Percentage	Output
HIGH	100 %	900 W
MEDIUM HIGH	67 %	600 W
MEDIUM	50 %	450 W
MEDIUM LOW	33 %	300 W
DEFROST	20 %	180 W
LOW	11 %	100 W

The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

		Then the cooking time must be
		Decreased
	Lower power level	Increased

ADJUSTING THE COOKING TIME

You can adjust the cooking time by pressing the **+30s**.

- Check how cooking is progressing at any time simply by opening the door
- Increase the remaining cooking time

+30s	 To increase the cooking time of your food, press the +30s button once for each 30 seconds that you wish to add. Example: To add three minutes, press the +30s button six times.
$\vee \wedge$	To adjust the cooking time of press the Up and Down button that you wish to add.

STOPPING THE COOKING

You can stop cooking at any time so that you can:

- Check the food
- Turn the food over or stir it
- Leave it to stand

To stop the cooking	Then	
Temporarily	Open the door without pressing the STOP / ECO button or press the STOP / ECO button once when the oven is being operated. Result: Cooking stops. To resume cooking, close the door again and press the START button.	
Completely	Press the STOP / ECO button once. <u>Result:</u> Cooking stops. If you wish to cancel the cooking settings, press the STOP / ECO button again.	

SETTING THE ENERGY SAVE MODE

The oven has an energy save mode.



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- Press the STOP / ECO button. (During Standby mode.) Result: Display off.
- To remove energy save mode, open the door or press the **STOP / ECO** button and then display shows current time. The oven is ready for use.

Auto energy saving function M

If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and clock will be displayed after 25 minutes.

Oven Lamp will be turned off after 5 minutes with door open condition.

USING THE SLIM FRY COOK FEATURES

The 22 Slim Fry cook features include/provide pre-programmed cooking times

You do not need to set either the cooking times or the power level. You can adjust the slim fry cook category by press the **Slim Fry** button.

First, place the food in the centre of the turntable and close the door.

ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly. ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.

Slim Fry	1. Press the Slim Fry button.
Select	 Select the category of food by pressing the Up and Down button and press Select button. Indian Slim Fry Potatoes/Vegetables Seafood Chicken
Select	3. Select the type of food that you are cooking by pressing the Up and Down button. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the Select button to select the type of food.
$\vee \wedge$	 4. Select the size of the serving by pressing the Up and Down button. The serving size differs depending on the menu, and some menus do not provide a serving size. You can skip this step for a menu that does not provide a serving size.
() START	5. Press the START button.



04 OVEN USE

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The following table presents the 22 Slim Fry auto programmes for frying. It contains its quantities and appropriate instructions.

You will use less oil compared to frying with oil fryer, while you will get tasty results. Programmes are running with a combination of convection, top heater and microwave energy.

1. Indian Slim Fry

Code/Food	Serving Size	Ingredients
1-1 Samosa Pockets	4 pieces	Maida (all-purpose flour) - 1 cup, Oil - 2 tbsp, Ajwain (optional) - large pinch, Water - enough to knead the maida, Salt to taste, Oil for brushing
		For the filling: Boiled potatoes (crumbled) - 2, Boiled peas - ¼ cup, Grated ginger - ¼ tsp, Red chilli powder - 1 tsp, Coriander powder - ½ tsp, Cumin powder - a pinch, Kasuri methi - a pinch, Lemon juice - dash, Garam masala - a pinch, Chopped coriander leaves, Salt to taste
	Chopped coriander leaves, Salt to taste Instructions Mix the maida with salt, oil, ghee and ajwain, combine to form a crumbly mixture. Now slowly add enough water to make pliable dough, not too soft. Divide the dough and shape into balls. Keep aside covered with moist cloth for 15-20 minutes. Now prepare the filing for the samosa by mixing all the ingredients for filling. Divide the dough into 4 equal parts and make into balls. Roll each ball into 6-inch diameter circles and cut each circle in half. Spread the paste lightly all along the edge of one semicircle. Spread potato filling in centre leaving the edges fold it into triangle shape pockets or desired shape seal the edges with a little water. Continue filling the rest of the Samosa Pockets. Now Keep the 4 Samosa Pockets on the crusty plate and brush all sides with vegetable oil. Put the crusty plate on high rack and press start. When beep, turn the side over and press start button.	

Code/Food	Serving Size	Ingredients
1-2 Veg. Cutlets	6 pieces Potatoes - 2 medium (300 g), Boiled and shredded, Mixed vegetables - 2 cups (250 g) : peas, carrots, green beans, corn, Paneer - 3~4 oz (100 g), Onions - ¼ medium (75 g), Green chillies (chopped) - to taste, Cilantro (Coriander leaves), chopped - 10 sprigs, Assorted nuts(chopped) - 1 Tbsp (example: walnuts, peanuts, etc), Salt to taste, Chaat masala - 1 tsp, Dried mango powder (Amchur) - 1 tsp, Red chilli powder - ½ tsp or to taste, Roasted cumin powder - ½ tsp, Bread crumbs for coating, Oil for brushing	
	Instructions Finely chop all the Mixed Vegetables and put them in a bowl. Do the same with the Paneer and pour into a bowl. Into the bowl, add in Potatoes, Onions, Green Chillies, Cilantro, and Mixed Nuts. Mix gently but well. Add in the dry spices: Salt, Chaat Masala, Dry Mango Powder, Roastec Cumin Powder and Red Chilli Powder. Again mix well but gently. Put the bread crumbs in a plate. Make cutlets to the size desired, roll in the crumbs and coat well with the bread crumbs. Brush a little Oil on the crusty plate. Now Keep the 4 Veg Cutlets on the crusty plate and brush all sides with vegetable oil. Put the crusty plate on high rack and press start. When beep, turn the side over and press start button.	

Code/Food	Serving Size	Ingredients	Code/Food	Serving Size	Ingredients
1-3 Bread Pakora	4 pieces	Bread slices - 4, Salt to taste, Green chilli (chopped) - 1, Coriander powder - ¼ tsp, Red chilli powder - ¼ tsp, Roasted cumin powder	1-5 Mix Veg. Pakora	12 pieces	Chickpea flour - 1 cup, Salt - 1 tsp, Turmeric - ¼ tsp, Ground cumin - ½ tsp, Green chilli - ¼ tsp, Potato - 1, Onion - 1, Olive oil
		 ½ tsp. For the batter: Gram flour (besan) - 1 cups, Salt to taste, Red chilli powder ¼ teaspoon, Dry mango powder (amchur) - ¼ tsp, Garam masala powder - ¼ tsp, Oil for brushing Is flour, salt, soda bicarbonate, red chilli powder, aram masala powder in a bowl. Add sufficient 		spices. Stir Finely cho water-chic Put one-or them with and press	is ickpea flour with the salt, green chillies and the ring with a whisk, add 200 ml (1 cup) of water. p the Potatoes and onions. Add them to the kpea batter. Brush a little oil on the crusty plate. he tbsp of batter on the crusty plate and brush cooking oil. Put the crusty plate on high rack the start button. When beep, turn the side over start button.
	water to m desired shi bread slice plate and b plate on hi	hake thick and smooth batter. Cut the slices into ape. Brush little Oil on the crusty plate. Dip the es in the batter. Keep the 4 pieces on the crusty prush all sides with vegetables oil. Put the crusty gh rack and press start button. When beep, turn	1-6 Aloo Bonda Flip Overs	6 pieces	Mashed aloo (potatoes) - 2 (large boiled), Green chilies (chopped) - 1~2, Coriander leaves (finely chopped) - 1 tbsp, Gram flour - 1 cup, Salt to taste, Red chilli powder to taste, Garam masala powder - ¼ tsp, Turmeric powder - ¼ tsp, Oil for brushing
1-4 Masala French Fries	the side over and press start button. 30 to 35 pieces Potatoes - 2, Chaat masala powder - ¾ tsp, Red chilli flakes - ½ tsp, Black pepper powder - ½ tsp, Oil to brush. Salt to taste Instructions Wash and peel the potatoes. Slice the potato into thin, long pieces put them in salt water. In a small bowl, prepare the masala spice mix salt, chaat masala powder, red chilli flakes & black pepper powder. Now drain the salt water and dry the potatoes using a paper towel. Grease the crusty plate with a little vegetable oil, Place fries on crusty plate and spread evenly, brush them up with oil. Put the crusty plate on high rack and press start. When beep, transfer the fries to a how!			chilies to t bowl take salt and ch mixing wit loses). Mal- them to m Dip each b and brush press start	hili powder, garam masala, coriander, and green he mashed aloo (potatoes) and mix well. In a a cup of gram flour; add turmeric powder, little hili powder to it. Add little water bit by bit and th hand make a batter (neither too thick nor too ke small balls of aloo (potato) mixture and flatten ake turnovers. Brush little oil on the crusty plate hall in the batter and keep it on the crusty plate it with oil. Put the crusty plate on high rack and . When beep, turn the side over and press start rve aloo bonda hot with chutney.
	transfer the fries to a bowl and sprinkle spice mix evenly and serve.				(continued)

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Code/Food	Serving Size	Ingredients	Code/Food	Serving Size	Ingredients
Code/Food 1-7 Flat Bread Roll	Size 4 pieces 4 pieces Instruction Boil the po mash then crushed bl chilies, cor powder ar filling well depending are going with water filling in th the edges them even	White bread or brown bread - 5~6 slices, Potatoes - 2 (medium size), Dry pomegranate seeds - ½ tsp or dry mango powder - ½ tsp, Crushed black pepper - ½ tsp or black pepper powder ¼ tsp, Red chilli powder - ¼ tsp, Green chilli - 1 (chopped), Garam masala powder - ¼ tsp, Curiander leaves - 2 to 3 tsp (chopped), Salt as required, Oil for brushing 15 16 17 18 19 19 19 19 19 19 19 19	Code/Food 1-8 Paneer Pakora	Size 10 pieces Instruction Cut paneer Sprinkle sa pieces and powder, m masala po mixture to the crusty keep on th with olive start. Whe	Paneer - 150 g (10 square pieces), Gram/ besan flour - 1 cup, Red chilly powder - 1 tsp, Mango powder - ½ tsp, Roasted cumin powder - ½ tsp, Garam masala powder - ½ tsp, Oil to brush, Salt to taste
	the edges so as to get an even outer cover and to close the edges so as to get an even outer cover and to cook them evenly gently press them to make them flat. Make all bread rolls this way and keep aside. Brush little oil on the crusty plate. Now Keep the 4 bread rolls on the crusty plate and brush all sides with olive oil. Put the crusty plate on high rack and press start. When beep, turn the side over and press start button. Serve the bread rolls with tomato sauce or green chutney.				



Code/Food	Serving Size	Ingredients	2
1-9 Mirchi Pakora	6 pieces	Besan/chickpea flour - 1 ½ cup, Chilli powder - ½ tsp, Turmeric powder - ½ tsp, Garam masala powder - ¼ tsp, a pinch of asafoetida mango (Amchoor) powder, Salt as required, Water, Green chilies - 6, oil, Rice flour - 1 tbsp.	
		For the filling: Boiled potato - 1 (medium), Salt, Red chilli powder, Chaat masala	
	Add all the	s dry ingredients to the batter. Add little water	
	so as to fo green chill boiled pota potato filli in the batt Put the min with oil. Pu	ies and deseed them. in a small bowl mash ato and deseed them. in a small bowl mash ato and add dry spices. Fill the chillies with ng. Brush, little oil on the crusty plate .Dip them er. Evenly coat the mirch (chillies) with batter. rchi pakora on the crusty plate and brush them ut the crusty plate on high rack and press the n. When beep, turn the side over and press start	
1-10 Aloo Tikki	6 pieces	Boiled, peeled and mashed potatoes - 2, Boiled and coarsely crushed green peas - ¼ cup, Finely, chopped coriander (dhania) - ⅓ tbsp, Chaat masala - ⅓ tsp, Chilli powder - ‰ tsp,	
	Instruction	Lemon juice - ½ tsp, Salt to taste, Olive oil	
	Combine a and mix w	If the ingredients in a bowl (except green peas) ell. Divide the mixture into 6 equal portions and portion into a round. Fill the crushed green	
	the crusty brush both rack and p	potato ball and make it flat. Brush little oil on plate. Keep the tikki on the crusty plate and sides with olive oil. Put crusty plate on high ress start button. When beep, turn the side over start button.	

2. Potatoes/Vegetables

Code/Food	Serving Size	Instructions
2-1 Frozen Oven Chips	300-350 g 450-500 g	Distribute frozen oven chips evenly on the crusty plate. Set plate on low rack. Turnover after beep sounds. Press start to continue. (The oven keeps operating if you do not turn over). Stand for 1-2 minutes.
2-2 Frozen Potato Croquettes	200-250 g 300-350 g	Distribute frozen potato croquettes evenly on the crusty plate. Set plate on low rack. Stand for 1-2 minutes.
2-3 Homemade French Fries	300-350 g 450-500 g	Use hard to medium type of potatoes and wash them. Peel potatoes and cut into sticks with a thickness of 10 x 10 mm. Soak in cold water (for 30 min.). Dry them with a towel, weigh them and brush with 5 g olive oil. Distribute homemade fries evenly on the crusty plate. Set plate on low rack. Turnover after beep sounds. Press start to continue. (The oven keeps operating if you do not turn over). Stand for 1-2 minutes.
2-4 Potato Wedges	200-250 g 300-350 g 400-450 g	Wash normal sized potatoes and cut them into wedges. Brush with olive oil and spices. Put them with the cut side on the crusty plate. Set plate on high rack. Stand for 1-3 minutes.
2-5 Frozen Onion Ring	100-150 g 200-250 g	Put frozen breaded onion rings or frozen breaded squid rings evenly on the crusty plate. Set plate on low rack. Stand for 1-2 minutes.

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04 OVEN USE

Code/Food	Serving Size	Instructions
2-6 Sliced Courgettes	100-150 g 200-250 g	Rinse and slice courgettes. Brush with 5 g olive oil and add spices. Put slices evenly on the crusty plate and set plate on high rack. Turnover after beep sounds. Press start to continue. (The oven keeps operating if you do not turn over). Stand for 1-2 minutes.

3. Seafood

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Code/Food	Serving Size	Instructions
3-1 Frozen Prawns	200-250 g 300-350 g	Distribute frozen breaded prawns evenly on the crusty plate. Set plate on low rack. Stand for 1-2 minutes.
3-2 Fish Cutlets	200-250 g 300-350 g	Distribute breaded fish cutlets evenly on the crusty plate. Set plate on low rack. Stand for 1-2 minutes.
3-3 Fried Squid	100-150 g 200-250 g	Distribute breaded squid rings evenly on the crusty plate. Set plate on low rack. Stand for 1-2 minutes.

4. Chicken

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Code/Food	Serving Size	Instructions
4-1 Frozen Chicken Nuggets	200-250 g 300-350 g	Distribute frozen chicken nuggets evenly on the crusty plate. Set plate on low rack. Turnover after beep sounds. Press start to continue. (The oven keeps operating if you do not turn over). Stand for 1-2 minutes.
4-2 Chicken Drumsticks	200-250 g 300-350 g 400-450 g	Weigh drumsticks and brush with oil and spices. Place them evenly on high rack. Turnover after beep sounds, oven will stop process. Press start to continue. Stand for 1-3 minutes.
4-3 Chicken Wings	200-250 g 300-350 g	Weigh chicken wings and brush with oil and spices. Place them evenly on high rack. Turnover after beep sounds, oven will stop process. Press start to continue. Stand for 1-2 minutes.

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USING THE ROTI/NAAN FEATURES

The 2 **Roti/Naan** features provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.

Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

Roti/ Naan	1. Press the Roti/Naan button.
$\vee \wedge$	 Press the Up or Down button to select cook category.
START	 3. Press the START button. <u>Result:</u> The food is cooked according to the pre-programmed setting selected. When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

Code/Food	Serving Size	Ingredients		
1 Roti	8 pieces	Whole wheat flour - 4 cups, Water as required for dough, Ghee - 50 g, Salt to taste		
	Instructions Preheat oven and crusty plate with high rack. In a bowl add flour, salt and ghee. Kneadwith sufficient water and make smooth dough. Cover and leave for ½ hour. Divide into 8 equal balls, roll out with the help of a rolling pin and make rotis. When beep, apply a little water at one side of roti and place that side down on the crusty plate and cook. Serve hot with butter. Repeat the same process until all the naan has been prepared.			
2 Naan	8 pieces	All-purpose flour - 4 cups, Sugar - 1 tbsp, Hot water (but not boiling, just hot tap water) - ¼ cup, Active dry yeast - ¾ tsp, Warm milk - ¾ cup, Melted butter for brushing (may use olive oil), Fresh garlic or other herbs for topping		
	Instructions Preheat oven and crusty plate with high rack. Combine the warm water with the sugar and yeast. Let sit for 10 minutes until foamy. It should smell like bread. In a bowl add the flour, warm milk and yeast mixture. Mix with a wooden spoon until dough starts to come together and then finish mixing the dough with your hands until a smooth but still sticky ball forms. Cover the dough with a damp towel or plastic wrap and let sit in a warm place for 2 to 3 hour. After 2 to 3 hours dough will be double to its size, punch the dough down and divide into eight equal balls. Using a rolling-pin, roll each piece of dough into an oval shape. The dough should be about 6-8 inches long and about ¼-inch thick, but no thinner. Repeat this method with the rest of the dough. When beep, place the dough on the hot crusty plate and cook. Take out cooked naan after 4 min. Serve hot with butter. Repeat the same process until all the naan has been prepared.			

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USING THE CURD / DOUGH PROOF FEATURES

The 5 **Curd / Dough Proof** features provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the Curd / Dough Proof category by pressing the **Up** or **Down** button after press the **Curd / Dough Proof** button.

First, place the food in the centre of the turntable and close the door.

T A	1. Press the Curd / Dough Proof button.	
Curd/ Dough Proof		
Select	 Select the type of food that you are cooking by Up or Down button. No.1 is Curd and No.2 is Dough Proof. You have to choose the number that you want to use for cooking by pressing the Up or Down button. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the Select button to select the type of food. 	
$\vee \wedge$	 Select the size of the serving by pressing the Up or Down button. 	
راب START	4. Press the START button.	
Turntable is not operating during curd cooking.		

The following table presents how to use the auto programme for rising yeast dough or curd.

1. Curd

Code/Food	Serving Size	Instructions
1-1 Large Glass Bowl	500 g	Distribute 150 g curd into 5 microwave- safe cups or small glass jars evenly (30 g each). Add 100 ml milk into each cup. Use long-life milk (room-temperature; 3,5 % fat). Cover each with cling film and set in a circle on turntable. After finish, keep 6 hours in a refrigerator. For the first time we recommend to use dried yoghurt bacteria ferment.
1-2 Clay Pots	500 g	Mix 150 g curd with 500 ml long-life milk (room-temperature; 3,5 % fat). Pour evenly into large glass bowl. Cover with cling film and set on turntable. After finish, keep 6 hours in a refrigerator. For the first time we recommend to use dried yoghurt bacteria ferment.

2. Dough Proof

Code/Food	Serving Size	Instructions
2-1 Pizza Dough	300-500 g	Put dough in suitable sized bowl and set on the low rack. Cover with aluminium foil.
2-2 Cake Dough	500-800 g	Put dough in suitable sized bowl and set on the low rack. Cover with aluminium foil.
2-3 Bread Dough	600-900 g	Put dough in suitable sized bowl and set on the low rack. Cover with aluminium foil.



USING THE POWER DEFROST FEATURES

The 5 **Power Defrost** features enables you to defrost meat, poultry, fish, bread, cake and fruit. The defrost time and power level are set automatically. You simply select the programme and the weight.

Use only containers that are microwave-safe.

Open the door. Place the frozen food on a ceramic in the centre of the turntable. Close the door.

Power Defrost	1. Press the Power Defrost button.		
Select	 Select the type of food that you are cooking by pressing the Up or Down button. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the Select button to select the type of food. 		
\sim \land	 Select the size of the serving by pressing the Up or Down button. 		
START	 4. Press the START button. Result: Defrosting begins. The oven beeps through defrosting to remind you to turn the food over. 		
() START	5. Press the START button again to finish defrosting. <u>Result:</u> When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.		

The following table presents the various **Power Defrost** programmes, quantities and appropriate instructions. Remove all kind of package material before defrosting.

Place meat, poultry and fish on a flat glass plate or on a ceramic plate, arrange bread, cake and fruit on kitchen paper.

Code/Food	Serving Size	Instructions	0
1 Meat	200-1500 g	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. Stand for 20-90 minutes.	04 OVEN USE
2 Poultry	200-1500 g	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. Stand for 20-90 minutes.	
3 Fish	200-1500 g	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets. Stand for 20- 80 minutes.	

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Code/Food	Serving Size	Instructions
4 Bread/Cake	125-1000 g	Put bread horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a microwave-safe plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping. Stand for 10- 60 minutes.
5 Fruit	100-600 g	Spread fruits evenly into a flat glass dish. This programme is suitable for all kind of fruits. Stand for 5-20 minutes.

USING THE INDIAN RECIPE FEATURES

The 100 **Indian Recipe** features provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.

Use only dishes that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

Indian Recipe	1. Press the Indian Recipe button.
$\vee \wedge$	2. Press the Up or Down button to select cook category.
لس Select	3. Select the cook category by pressing the Select button.
$\vee \wedge$	4. Press the Up or Down button to select cook type.
↓ START	 5. Press the START button. <u>Result:</u> The food is cooked according to the preprogrammed setting selected. When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

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The following table presents the various $\ensuremath{\text{Indian Recipe}}$ (Veggie) programmes and appropriate Instructions.

Use oven gloves when taking out food.

1. Soups & Snacks

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Code/Food	Serving Size	Ingredients
1-1 Tomato Soup	400-500 g	Tomato - 6 ea (medium size), Garlic - 7~8 Cloves, Carrot - 1 ea (small size), Celery - 1 stalk, Onion - 1 ea (medium size), Pepper corns - 5~6, Oil - 1 tbsp, Butter - 1 tbsp, Salt & sugar as per your taste, Cream - 2 tbsp, Water - 2 cups
	Instructions Wash all vegetables. Cut tomatoes into quarters. Peel & chop garlic. Peel & cut carrots in rounds. Chop celery, slice onion & crush pepper corns. In microwave safe glass bowl put oil onion, carrot, celery and garlic. Add 2 cups of wate & cook. When beep, let it be cool and then blend in blende Pour them in microwave safe glass bowl and add butter, tomato puree, salt and sugar. Stir well and cook. After cool strain and add cream and serve it hot.	
1-2 Mushroom Soup	400-450 g	Potato - 1 ea, Cabbage - 50 g, Onion - 1 ea (small size), Mushroom - 100 g, Tomato sauce - 2 tbsp, Oil - 2 tbsp, Water - 2 cups, Salt, Sugar, Pepper as per taste
	Instructions Chop all vegetables. In microwave safe glass bowl put potato, cabbage, onion, 2 cups of water and cook. When beep, grind the stalk with some water and then add oil, chopped mushroom, salt, black pepper, sugar and tomat sauce. Mix well and press start. Serve hot and garnish w grated cheese.	

Code/Food	Serving Size	Ingredients
1-3 Tom Yum Soup	300-350 g	Mushroom - 6~7 (chopped), Fresh coriander leaves a few spring, Green or fresh red chili - 3~4, Lemon grass - 4 inches stalk, Lime leaves - 4~5, Salt as per your taste, Thai red curry paste - 2 tbsp, Lemon juice - 2 tbsp, Water - 4 cups
	grass, lime le and cook. W then add oil,	e safe glass bowl add 4 cups of water, lemon eaves, 2 red or green chilies and salt. Mix well hen beep, grind the stalk with some water and chopped mushroom and Thai red curry paste. ith Lemon juice & red or green chili.
1-4 Garlic Bread	300-400 g	Bread (French) - 3 slices, Butter - 3 tbsp, Garlic - 2 tbsp, Grated cheese - 3 tbsp, Salt, Pepper, Oregano, Chili flakes as per taste.
	Instructions Pre-heat the oven 200 °C with the convection function Mix butter, garlic, salt, pepper, oregano and make a pas Apply this paste on both sides of the bread and sprink grated cheese and chili flakes. Put these breads on crup plate and put in on low rack. When beep, select menu a cook.	
1-5 Dhokla	200 g	Gram flour - 200 g, Warm water - 75 ml, Curd - 3 tbsp, Green chili-ginger paste - 1½ tsp, Fruit salt - 1½ tsp, Salt, Sugar as per your taste
	gram flour, o paste, yellov in greased d	nicrowave safe flat dish, with little oil. Mix surd, sugar, salt, water, ginger-green chili v color, fruit salt together. Pour the mixture ish and cook. Cut it into pieces, garnish with nut and coriander and serve with sauce or

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Code/Food	Serving Size	Ingredients	
1-6 Poha	300-400 g	Poha - 0.3 kg, Oil - 3 tbsp, Onion - 1 cup (chopped), Green chili - 4 ea, Mustered, Cumin, Asafetida, Turmeric, Curry leaves for tempering, Grated Coconut & Coriander for garnishing	
	chili, onions, cook. When	e safe bowl put oil mustered, cumin, green turmeric powder curry leaves. Mix well and beep add washed poha, salt and sugar to taste. I press start. Garnish coconut and coriander.	
1-7 Upama	300-400 g	Rava/ Suji (Semolina) - 1 cup or 100 g, Oil - 2 tbsp, Mustard seeds - 2 tsp, Cumin - 2 tsp, Urad Dal (Black Gram) - ½ tsp, Green Chilies - 2 ea, Curry Leaves - 7~8, Water - 200 ml, Sugar & Salt as per your taste, Lemon Juice - 1 tsp.	
	Instructions In microwave safe bowl put oil, mustard seeds, cumin, black gram, green chilies, curry leaves, and rava suji/ semolina. Mix well and cook. When beeps add water, sugar and salt to taste, lemon juice, mix well and then press start. Garnish with coriander and bhujiya.		
1-8 Chili Honey Vegetables	200 g	Mix Vegetable (Carrot, Muter, Corn, Cauliflower, French Beans etc : cut small pieces) - 200 g, Honey - 2 tbsp, Salt, Lemon juice, Pepper powder as per your test, Water as required	
	When beeps	e safe bowl take vegetables and some water. drain water and add honey, salt, lemon juice, der mix well and then press start.	

Code/Food	Serving Size	Ingredients
1-9 Vegetable Pasta	200-250 g	Pasta - 200 g, Oil - 1 tbsp, Grated Cheese - 3 tbsp, Pasta Sauce, Spring Onion, Water as per your taste, Salt as required
	When beep s	e safe bowl add pasta and water and cook. strain Pasta and mix with all the ingredients ass start. Serve hot.

2. Vegetables & Rice

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Code/Food	Serving Size	Ingredients
2-1 Mutter Paneer	400-500 g	Boiled Mutter - 100 g, Paneer - 200 g, Onions - 2 (paste), Tomato - 2 (puree), Garlic-ginger paste - 1 tsp, Oil - 2 tbsp, Red chili powder, Garam masala, Fresh Cream, Salt, Turmeric, Sugar, Kasoori methi, Coriander as per your taste, Cream - 2 tbsp.
	Instructions In microwave safe bowl add oil, onions and ginger-g paste and cook. When beep add tomato puree, crean salt, turmeric, sugar, boiled mutter, paneer, kasoori n (except masala) and then press start.	
2-2 Aloo Ghobi	300-400 g	Cut Potatoes - 200 g, Cut Cauliflower - 200 g, Cut Tomatoes - 100 g, Oil - 2 tbsp, Turmeric powder, Coriander powder, Red chili powder, Cumin seeds, Salt, Garam masala, Water as per your taste
	cauliflower.	e safe glass bowl take oil, potatoes, Mix well and cook. When beep, add tomatoes, ients, water and then press start.

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Code/Food	Serving Size	Ingredients	I	Code/Food	Serving Size	Ingredients	
2-3 Kadhi Pakoda	400-500 g Ghee - 2 tbsp, Gram Flour - 3 tbsp, Curd - 200 g, Water - 300 ml, Salt, Sugar, Cumin, Green Chili, Ginger, Curry Leaves as per your taste, Gram flour for Pakoda - 100 g, Red Chili powder, Turmeric, Ajwain, Salt as per your taste Your taste		2-5 Palak Paneer	400-500 g	Palak Leaves (Spinach) (Boiled & Grinded) - 300 g, Onion (Chopped) - 2 ea, Tomato (Chopped) - 2 ea, Ginger Garlic Paste - 2 tbsp, Paneer - 150 g, Oil - 3 tbsp, Garam Masala, Coriander, Cumin Powder, Salt, Fresh Cream as per your taste		
	powder, littl ball form it. curry leave,	gram flour and add salt, ajwain, red chili e oil to it and make soft dough and make small In microwave safe glass bowl add ghee, cumin, curd, water, gram flour, sugar, salt, green chili,			Instructions In microwave safe glass bowl take oil, chopped onion, ginger garlic paste and cook. When beep add tomato and all the masala, palak paste, paneer and cream. Mix it well and then press start.		
		well and cook. When beep, add kadhi mixture ball dough and then press start. Serve hot with		2-6 Sambhar	400-500 g	Arhar Dal/ Red Gram - 100 g, Oil - 2 tbsp, Onion - 1 ea (Chopped), Tomato - 1 ea (Chopped), Mix vegetables (drumsticks,	
2-4 Dal Tadaka	400-500 g	Soaked Arhar Dal (Soaked for 1 hr) - 200 g, Water - 300 g, Oil - 2 tbsp, Cumin - 1 tbsp, Green Chilies - 2~3 ea, Curry Leaves - 5~6 ea, Salt, Coriander, Cumin Powder, Turmeric, Asafetida, Kasoori methi, Lemon juice as per				ghia/bottle gourd, red pumpkin, brinjal, ladies finger) - 1 cup, Mustard Seeds - 1 tsp, Asafetida - ¼ tsp, Tamarind pulp, Cumin seeds, Green chili, Sambhar masala, Salt as required	
	your taste Instructions In microwave safe bowl take dal, water, turmeric, asafetida. Cover and cook. When beep take oil, cumin, chopped green chilies, curry leaves, salt, coriander, cumin powder, kasurimethi, lemon juice, water and then press start.				Instructions In microwave safe glass bowl put dal, turmeric powder, onions, green chilies, tomatoes, mixed vegetables and add some water. Cover and cook. When beep, add oil, asafetida, cumin, curry leaves, red chilies, sambhar masala, tamarind pulp, salt, water and then press start.		
	Garnish with	n tomato.				(continued)	

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Code/Food	Serving Size	Ingredients		Code/Food	Serving Size	
2-7 Corn & Shimla Mirch Rice	n &Mirch - 1 ea, Oil - 2 tbsp, Black cardamomnla Mirch- 2 or 3, Cumin seeds - ½ tsp, Onions - 2 ea				400-500 g	Soaked Ric Urad dal - Roasted Da leaves - 7~
	cumin seeds	e safe glass bowl take oil, black cardamom, , chopped onions, green chili & salt, soaked k. When beep add water and salt. Mix well and			Instructions	Lemon juic your taste, - 350 ml
2-8 Dosa Sabji	cover and th 400-500 g	en press start. Boiled potato peeled & chop 300 g, Chopped Onion 2 Nos., Green chili salt, turmeric powder as per your taste, Oil 2 tbsp, Mustard Seeds, Cumin seeds, Curry leaves for tempering			In microwav dal, grated g turmeric pov When beep press start. (jinger, roaste wder, lemon add water ar
	cumin seeds onion and co	ve safe glass bowl take oil, mustard seeds, , curry leaves, green chili, turmeric powder, pok. When beep mix it well and add chopped it well and press start. Garnish with coriander				
2-9 Vegetable Biryani	400-500 g	Soaked Basamati Rice 200 g, Water - 400 ml, Ghee - 2 tbsp, Cloves, Cinnamon, Black pepper, Cardamom - 2 pieces, Salt & Sugar as per your taste, Mixed vegetables (cauliflower, peas, french beans & carrot : chopped) - 1 cup				
	masalas and	e safe glass bowl add ghee, vegetables, all soaked basamati rice, mix it well and cook. add water, salt & sugar. Cover it and press hot.				

le/Food	Serving Size	Ingredients
on Rice	400-500 g	Soaked Rice - 150 g, Mustard seeds - ½ tsp, Urad dal - ½ tsp, Grated ginger - 1 tsp, Roasted Daria - 1 tsp, Dry red chili - 2, Curry leaves - 7~8., Turmeric powder - ½ tsp, Lemon juice - 1 tsp, Oil - 2 tbsp, Salt as per your taste, Chopped coriander - 1 tbsp, Water - 350 ml
	e safe glass bowl take oil, mustard seeds, urad inger, roasted daria, dry red chili, curry leaves, wder, lemon juice, salt, soaked rice and cook. add water and salt, mix it well, cover it and Garnish with chopped coriander & serve hot.	

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3. Sweets & Tandoori

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Code/Food	Serving Size	Ingredients					
3-1 Suji Halwa	200-250 g	Suji - 150 g, Ghee - 4 tbsp, Sugar - ¾ cup, Water - 3 cup, Dry Fruit, Cardamom Powder as per your test					
Instructions In microwave safe glass bowl take suji, ghee and co When beep, add water, sugar, dry fruit & cardamom powder, mix well and press start.							
3-2 Besan (Bengal	300-350 g	Besan (Bengal Gram flour) - 2 cups, Ghee - 100 g, Powder Sugar - 75 g, Cardamom powder - 1 tbsp, Almonds (Chopped) - ¼ cup					
Gram Flour) Laddoo	Instructions In microwave safe glass bowl add besan and ghee, mix well and cook. When beep stir well and press start. When cool and cardamom powder, sugar powder, mix well and make ladoo						
3-3 Gajar (Carrot) ka Halwa	450-500 g	Grated carrot - 400 g, Milk - 100 g, Khoya - 50 g, Sugar - 100 g, Milk Powder - 50 g, Cardamom powder - 1 tsp, Almonds & resins - 2 tbsp.					
In microwave safe glass bowl add grated carrot, khoya, milk powder, mix it well and cook. When I well and add sugar, cardamom powder, mix it we press start. Decorate it with almonds & resins. Se or cold.							

Code/Food	Serving Size	Ingredients					
3-4 Phirani	450-500 g	Rice (soaked in 200 ml. milk for 1 hr.) - 0.3 kg, Milk - 300 ml, Sugar - 200 g, Saffron - 1 tsp, Cardamom powder - 1 tsp, Pista pieces - 1 tbsp.					
	bowl and co powder, mix	d rice with milk. Pour this microwave safe ok. When beep adds sugar, saffron, cardamom it well & press start. Take it out, stir it. When te with pista pieces and serve cool.					
3-5 Paneer Tikka	250-300 g	Paneer - 200 g, Marinate : Hung Curd - 4 tbsp, Ginger Garlic Paste - 1½ tbsp, Red Chili Powder, Garam Masala as per your taste, Lemon Juice - 1 tbsp, Edible Red Color - 1 pinch, Oil - 1 tbsp.					
	Instructions Mix all the ingredients of marinate thoroughly. Add pieces and keep it for 2 hrs in a refrigerator. Keep th pieces on crusty plate at high rack. Apply little oil of and cook. When beep, turn the pieces and then press Serve hot with chutney.						
3-6 Aloo Tikka	400-500 g	Baby Potato (peeled) - 400 g Curd - ½ cup Ginger garlic paste - ½ tbsp, Coriander powder, cumin powder, red chili powder, kasoori methi, salt & oil as per your test					
	aloo, add curd, ginger garlic paste, other spices them well and put them on crusty plate at prinkle oil and cook. When beep turn potato art. Serve hot.						
		(continued)					

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Code/Food	Serving Size	Ingredients		Code/Food	Serving Size	Ingredients
3-7 Tandoori Gobhi	250-300 g	g Gobhi (Cut big flowers) - 200 g, Marinate : Hung Curd - 4 tbsp, Ginger Garlic Paste - 1½ tbsp, Red Chili Powder, Garam Masala as per your taste, Lemon Juice - 1 tbsp, Edible Red Color - 1 pinch, Oil - 1 tbsp.		3-9 Stuffed Mushroom	200-250 g	Mushroom - 150 g, cottage cheese- 3 tbsp, Grated cheese - 2 tbsp, corns - 1 tbsp, corn flour- 2 tbsp, lemon juice- 1 tbsp, red chilli powder- ¼ tsp, garam masala- ¼ tsp, Salt as per your taste, Butter - 2 tbsp.
	Instructions Mix all the ingredients of marinate thoroughly. Add gobhi pieces and keep it for 2 hrs in a refrigerator. Keep the pieces on crusty plate at high rack. Apply little oil on it and cook. When beep, turn the pieces and press start. Serve hot with chutney.				red chilli po 15 minutes. In another b corn and sea	mushrooms and marinate with lemon juice, salt, wder, butter and garam masala, keep aside for wwl mix cottage cheese, grated cheese and ason as per tatse.
3-8 Vegetable Kabab	8 Kababs	Boiled vegetables - Potato, Cauliflower, Carrot, Green peas - 0.1 kg, Water - 3 tbsp, Cornflour - 1~2 tbsp, Bread crumbs - 1 tbsp, Ginger-Garlic paste - ½ tsp, Chili paste - ½ tsp, Garam Masala - ¼ tsp, Lemon juice, salt, sugar as per your taste		coat with corn. (flour mixed in Grease the crusty plate with so mushrooms on it, brush up a li		mushrooms with cottage cheese mixture and rrn. (flour mixed in very less water.) crusty plate with some butter and place the on it, brush up a little butter on mushrooms crusty plate on high rack and cook. When beep ittle more butter and cook.
	Instructions Mix boiled vegetables and strained bengal gram, ginger- garlic paste, red chili powder, garam masala, coriander- cumin powder, salt, bread crumbs, coriander leaves together. Apply little oil to your palms and shape as desired like tikki balls and roll over with corn flour. Cutlet rolls, brush with little oil. Place kebabs on crusty plate at high rack and cook. When beep, turn kababs and press start. Serve it with chutney and salads.					

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4. Continental

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Code/Food	Serving Size	Ingredients		Code/Food	Serving Size	Ingredients	
4-1 Cheese Cutlet	se Cutlet 8 ea Cutlet 8 ea 9 Potatoes - 4 ea (boiled), Cottage cheese - 200 g, Chopped coriander - 2 tbsp, Chopped green chili - 1 tsp, Chopped onion - 1 ea, Chopped cabbage - 2 tbsp, Bread crumbs - 4 tbsp, Oil for applying, Salt as per your taste			4-4 Risotto Rice	450-500 g	Basmati Rice (soaked) - 150 g, Spinach (chopped) - 100 g, Butter - 3 tbsp, Chopped onion - 2 ea, Chopped Garlic - 2 tsp, Grated cheese - 3 tbsp, Salt & Pepper as per your taste, Water - 300 ml	
	well and sha plate at high	tatoes very well, add all ingredients, mix it ape the cutlet as you wish. Take it on crusty a rack, applying oil and cook. When beep, turn nd press start.	-		cook. When salt & peppe	e safe glass bowl take butter, onion, garlic and beep add spinach (chopped) soaked rice, water, er and mix well. Cover and press start. Garnish cheese and serve hot.	
4-2 Tomato Basil Soup	4-2 Tomato Basil Soup 300-400 g -20~25, Chopped Celery st flour - 2	Chopped tomato - 4 ea, Fresh basil leaves -20~25, Crushed peppercorns - 10~15, Chopped onion - 1 ea, Chopped garlic - 7~8, Celery sticks finely chopped - 2 tbsp, Corn flour - 2 tbsp (dissolve in 1 cup of water), Salt and Sugar as per your taste, Water - 3 cups,		4-5 Baked Vegetables	350-400 g	Half boiled vegetables (carrot, cauliflower, french beans - cut into small pieces, sweet corn & green peas etc.) - 300 g, Plain flour - 2 tbsp, Butter - 2 tbsp, Milk - 2 cups, Water - ½ cup, Grated cheese - 5 tbsp, Salt, sugar, pepper as per your taste	
	Olive oil - 2 tbsp. Instructions In microwave safe glass bowl add tomato, basil leaves, onion, garlic, celery sticks and water, mix well and cook. When beep add all other ingredients, mix well and press				Instructions In microwave safe glass dish take butter, vegetables, plain flour, milk, water, salt, sugar and pepper, mix well and cook. When beep mix it well & spread grated cheese on it. Keep the dish on high rack and press start. Serve hot.		
Vegetable - 100 g, Soya Sauce, Chili S	not. Noodles - 200 g, Water - 2 cups, Mix Vegetables - 100 g, Soya Sauce, Chili Sauce, Viengar, Salt & Pepper as per your taste, Oil as required		4-6 Noodles with Tomato and Cheese Sauce	400-450 g	Ribbon noodles - 250 g, Tomato sauce - ½ cup, Pizza sauce - ½ cup, Cheese sauce - 1 cup, Oil - 2 tbsp, Grated cheese - 2 tbsp, Salt, sugar & pepper as per your taste, Fresh Cream - 2 tbsp, Oregano - ½ tsp, Water - 4 cups		
	Instructions In microwave safe glass bowl take noodles and 2 cups water and cook. When beep, drain all the water from it & keep noodles a side. In other microwave safe glass bowl take oil & vegetables and press start. After done add all ingredients with noodles mix well & serve hot.				Instructions In microwave safe glass bowl add noodles, oil and cook. When beep drain & keep a side. In another bowl add tomato sauce, pizza sauce, cheese sauce, fresh cream, salt, sugar & pepper, mix it well and add boiled noodles, sprinkle cheese and press start. Serve hot.		

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Code/Food	Serving Size	Ingredients		Code/Food	Serving Size	Ingredients	
4-7 Macaroni Hot Pot	hi Hot 250-300 g Shell Macaroni - 200 g, Chopped Onion - 2 ea, Chopped capsicum - 1 ea, Chopped Tomato - 2 ea, Chopped Garlic - 1 tsp, Red chili powder - ½ tsp, One small can baked beans - 200 g, Tomato ketchup - 6 tbsp, Grated cheese - 4 tbsp, Butter - 1 tbsp, Salt as per your taste,			4-9 Corn & Potato Baked	300-350 g	Boiled sweet corn - 100 g, Boiled Potatoes - 2 ea, Finely chopped onion - 1 ea, Finely chopped green chili - 2 ea, Grated cheese - 4 tbsp, White sauce - 1 cup, Fresh cream - 2 tbsp, Butter - 2 tbsp, Salt & Pepper as per you taste	
	Oil - 1 tbsp, Water - 4 cups Instructions In microwave safe glass bowl add shell macaroni, oil, water and cook. When beep drain & keep a side. In another bowl add butter, salt, onion, capsicum, tomato, garlic cloves, chili powder, cheese, baked beans and press start. When beep				Instructions In microwave safe glass dish take butter, onion, green ch and cook. When beep add white sauce, chopped potatoe sweet corn, fresh cream, salt, pepper, mix it well and sprinkle cheese. Transfer it on high rack and press start. Serve hot.		
4-8 Pasta	add macaroni, mix it well and serve hot. 400-450 g Penne Pasta - 200 g, Chopped onion - 2 tbsp, Chopped garlic - 2 tsp, Chopped spinach - 75 g, Cream - 1 cup, Grated cheese - 3 tbsp, Butter - 2 tbsp, Nutmeg Powder - 1 pinch, Oregano - ½ tsp, Salt & pepper as per your taste, Oil - 1 tbsp, Water - 3 cups		-	4-10 Vegetable in Thai Curry	500-600 g	For green paste : Green chillies - 6~8, Spring onions - 3 ea (chopped along with the green part), Lemon grass leaves - 4 (optional), Ginger - 2" piece, Coriander leaves - 3 tbsp, For main dish : Coconut milk - 1½ cups, Salt - 1½ tsp, A tiny piece of jaggery, Coriander powder - 1 tbsp, Cumin powder - 1 tbsp, Oil - 2 tbsp, Chopped mix vegetable (carrot,	
	In microwav	Instructions In microwave safe glass bowl take pasta, water, oil and				cabbage, peas) - 1 cup	
	When beep drain the water & keep a side. In another bowl add butter, chopped onion, chopped garlic, spinach, cream, nutmeg powder, salt, pepper powder, oregano, mix it well and press start. After done pasta & cheese, mix it well & serve hot.				Instructions In grinder prepare green paste. Churn grated one coconut in mixer. In microwave safe glass bowl add vegetables, oil and cook. When beep add salt jaggery and coconut milk. Mix well & press start.		

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Code/Food	Serving Size	Ingredients						
4-11 Mushroom Gratin	500-550 g	Mushrooms quartered (cut into 4 pieces each) - 200 g, Oil or butter - 2 tbsp, Maida (flour) - 2 tbsp, Salt - 1 tsp, Pepper - 1 tsp, Rum or sherry (optional) - 1 tsp, Cream - 100 g (½ cup), Water - ½ cup, Some chopped celery or coriander leaves for garnishing						
	beep add all	hs ave safe plate butter, maida and cook. When all other ingredients, mix well and press start. hopped celery or coriander and serve hot.						
4-12 Pasta in Pesto Sauce	400-450 g	Fussily Pasta - 200 g, Oil - 1 tbsp, Cream - 1 cup, Grated cheese - 3 tbsp, Butter - 2 tbsp, Oregano - ½ tsp, Salt & pepper as per your taste, Olive Oil - 1 tbsp, Pesto Sauce - 4 tbsp, Water - 3 cups						
	e safe glass bowl take Pasta with water, oil and beep drain the water & keep a side. In another tter, olive oil, pasta, cream, salt, pepper gano, cheese, pesto sauce. Mix it well & press hot.							

5. Cake & Confectionery

Code/Food	Serving Size	Ingredients				
5-1 Butter Sponge	450-500 g	Refined flour - 120 g, Margarine - 90 g, Egg - 2 ea, Powder Sugar - 120 g, Baking Powder - 1 tsp, Milk as required, Vanilla essence - ¼ tsp.				
	Instructions Pre-heat the oven 200 °C with the convection function Grease and dust 8" cake tin. Sieve flour with baking powder thrice. Cream margarine and powdered suga until light and fluffy. Beat egg and add to the creame mixture little by little beating thoroughly between ea addition. Fold in the shifted flour a little at a time. Ac consistency of the batter with milk to get a dropping consistency. Put it in cake tin at low rack, when beep menu and cook.					
5-2 Chocolate Cake	450-500 g	Refined flour - 115 g, Margarine - 55 g, Egg - 2 ea, Powder Sugar - 85 g, Baking Powder - 1 tsp, Soda Bicarb - ½ tsp, Milk as required, Cocoa powder - 2 tbsp, Chocolate essence - 1 tsp.				
	Instructions Pre-heat the oven 200 °C with the convection function. Grease and dust 8" cake tin. Sieve flour with baking powder, cocoa powder & soda bicarb. Cream butter & sugar until light & fluffy. Add egg & beat in well. Add essence & fold in refined flour with sufficient milk to make a soft consistency. Pour in a greased & lined cake tin. Put it on low rack, when beep select menu and cook.					
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Code/Food	Serving Size	Ingredients	I	Code/Food	Serving Size	Ingredients	
5-3 Banana Bread	450 g	450 g Refined flour - 225 g, Margarine - 125 g, Egg - 2 ea, Powder Sugar - 200 g, Baking Powder - ½ tsp, Soda Bicarb - 1 tsp, Riped Banana - 3 ea, Walnut - 50 g, Milk as required, Vanilla essence - 1 tsp.		5-5 Marble Cake	450-500 g	Refined flour - 150 g, Condensed Milk - 200 g, Butter - 100 g, Soda Bicarb - ½ tsp, Baking Powder - 1 tsp, Vanilla essence - 1 tsp, Cocoa Powder - 2 tbsp, Milk or water as required	
	Instructions Pre-heat the oven 180 °C with the convection function. Grease and dust 10" cake tin, Sieve flour with baking powder & soda bicarb. Cream butter & sugar until light & fluffy. Beat egg separately. Add gradually to creamed mixture, beating well all the time. Add mashed banana with 1 table spoon of flour. Mix well. Fold in flour. Add chopped walnuts. Pour into a greased loaf tin. Put it on low rack, When beep. select menu and cook.				Instructions Pre-heat the oven 200 °C with the convection function. Sieve refined flour, baking powder & soda. In a bowl add condensed milk & butter & beat well. Add refind flour, essence & mix. For spoon dropping consistency add milk or water. Divide the mixture in two parts. Add cocoa powder in one part. Put the plain batter & cocoa batter alternately in the tin. Run a spoon through the batter, put it on low rack, when beep select menu and cook.		
5-4 Brownie	400-450 g	2 ea, Chopped Almonds - 3 tbsp, Powder Sugar - 80 g, Baking Powder - 1 tsp, Milk		5-6 Coconut Toffee	300-350 g	Condensed Milk - 200 g, Fresh grated coconut - 1 cup, Chopped walnut - 100 g, Ghee - 2 tbsp.	
	 - ¼ cup, Chocolate essence - 1 tsp, Cocoa powder - 2 tbsp, Water - ½ cup Instructions Pre-heat the oven 200 °C with the convection function. Grease and dust 8" cake tin. Sieve flour with baking powder. Mix cocoa powder with half cup of hot water. In a bowl add powder sugar & butter & beat well. Add egg & essence & again beat well. Add almonds to Refined flour, mix well, add maida mix with butter mixture. Add cocoa solution to it & again mix well. For spoon dropping consistency add milk. Pour the mixture in a greased tin. Put it on low rack, When beep, select menu and cook. 				coconut and After done a the mixture	re safe glass bowl mix the condensed milk, cook. When beep, add ghee and press start. add the chopped walnuts & mix well. Spread on a well greased tin. Press & level by pressing cloth. After 5 min. mark into small pieces.	

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Code/Food	Serving Size	Ingredients	Co	ode/Food	Serving Size	Ingredients	
5-7 German Biscuits	German sugar - 60 g, Cashew nut powder - 60 g,		Coc) nond okies stachio)	250-300 g	Refined flour - 115 g, Margarine or butter - 50 g, Powder sugar - 50 g, Cardamom powder - ¼ tsp, Nutmeg powder - ¼ tsp, Chopped almond - 1 tbsp, Chopped Pistachio	
	Sieve the flo creamy. Add sieved refin a dough. Ro on baking tr	e oven 180 °C with the convection function. bur, cream butter & sugar very well until light & I the Almond essence & beat. Add cashew nut & ed flour & mix well. The mixture will form into II into sticks & shape into a circle. Arrange this ray. Put it on low rack, When beep, select menu bol the biscuits. Serve them.			Sieve the flo until light & powder & m dough. Roll (- 1 tbsp, Little saffron, Milk as required e oven 180 °C with the convection function. bur. Cream the margarine & sugar very well creamy. Add the saffron, cardamom & nutmeg ix very well. Add the sieved flour & make a but the dough using a little flour. Sprinkle a	
5-8 Chocolate Cookies	Chocolate 60 g, Powder sugar - 60 g, Vanilla e	Refined flour - 115 g, Margarine or butter - 60 g, Powder sugar - 60 g, Vanilla essence - ½ tsp, Baking powder - ½ tsp, Cocoa powder			few nuts & give a light final roll. Cut into desired shape. Pu it on cookie tray at low rack, When beep, select menu and cook. Cool the biscuits. Serve them.		
	Sieve the flo	- 1 tbsp, Golden syrup - 1 tbsp. e oven 160 °C with the convection function. our with cocoa & baking powder together. nargarine & sugar very well until light &	5-1 Kes Nar		400 g	Refined flour - 100 g, Powder sugar - 100 g, Ghee - 100 g, Semolina - 100 g, Cardamom powder - ½ tsp, Nutmeg powder - ½ tsp, Fresh curd - 1 tsp, Soda Bicarb - ¼ tsp, Saffron - ¼ tsp, Milk - 1 tsp.	
	creamy. Add the vanilla essence & golden syrup & beat very well. Add the flour to the mixture & mix it well. Shape the biscuit as you wish. Arrange them on a baking tray. Put it on low rack, When beep, select menu and cook.				Instructions Pre-heat the oven 180 °C with the convection function. Sieve the flour. Cream the ghee & sugar very well until light & creamy. Add the cardamom & nutmeg powder & cream it again. The saffron dissolve in a 1 tsp of milk. Add the curd, soda bicarb & prepared saffron. Mix well. Add the flour & semolina & knead well. Make a small round. Arrange them on a baking tray. Put it on low rack, When beep, select menu and cook. Cool the biscuits. Serve them.		

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English - 35

The following table presents the various **Indian Recipe** (Non-Veggie) programmes and appropriate Instructions.

6. Soups & Snacks

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Code/Food	Serving Size	Ingredients	
6-1 Chicken Shorba	300-400 g	Boneless Chicken - 100 g, Chopped Onion - 1 (medium size), Chopped Garlic - 4~5 cloves, Oil - 1 tbsp, Cumin Seeds - ½ tsp, Water - 1 cup, Coconut Milk - 1 cup, Peppercorns - 5~6, Salt as per taste, Cream - ¼ cup, Chopped Coriander Leaves - 2 tbsp.	
	Instructions In microwave safe glass bowl add oil, chopped oni cloves, cumin seeds & chicken, peppercorns. Mix w cook. When beep add all the other ingredients, mix and press start.		
6-2 Chicken Soup	350-400 g	Boneless Chicken - 150 g, Ginger paste - 1 tsp, Garlic paste - 1 tsp, Salt & Pepper powder as per your taste, Corn Flour Paste - 2 tbsp (dissolve in ½ cup of water), Oil - 2 tbsp, Water - 300 ml	
	Instructions In microwave safe glass bowl add oil, chicken in small pieces, ginger paste, garlic paste, corn flour paste & water, mix it well and cook. Serve hot.		
6-3 Crab Soup	400-450 g	Crab - 150 g, Ginger paste - 1 tsp, Garlic paste - 1 tsp, Salt & Pepper powder as per your taste, Corn Flour Paste - 2 tbsp (dissolve in ½ cup of water), Oil - 2 tbsp, Water - 350 ml	
	Instructions In microwave safe glass bowl add oil, crab, ginger paste, garlic paste, corn flour paste & water, mix it well. Mix it well and cook. Serve hot.		

Code/Food	Serving Size	Ingredients
6-4 Chicken Manchow Soup	450-500 g	Boneless Chicken - 150 g, Ginger, Garlic, Green Chili - 1 tbsp (small pieces), Salt & Pepper Powder as per your taste, Corn Flour Paste - 2 tbsp (dissolve in ½ cup of water), Vinegar - 1 tsp, Chili sauce - ½ tsp, Soya sauce - ½ tbsp, Oil - 2 tbsp, Water - 350 ml
	pieces, ginge	e safe glass bowl add oil, chicken in small er, garlic, green chili pieces, corn flour paste , soya sauce & vinegar, water, mix it well and hot.
6-5 Mutton Soup	300-350 g	Boneless Mutton - 150 g, Ginger paste - 1 tsp, Garlic Paste - 1 tsp, Salt & Pepper powder as per your taste, Corn Flour Paste - 2 tbsp (dissolve in ½ cup of water), Oil - 2 tbsp, Water - 300 ml
	Instructions In microwave safe glass bowl add oil, mutton in small pieces, ginger paste, garlic paste, corn flour paste & wa mix it well, cook. Serve hot.	
6-6 Herb Chicken Soup	350-400 g	Boneless Chicken - 150 g, Chopped Celery - 1 tbsp, Chopped Parsley - 1 tbsp, Oregano - ½ tsp, Chopped Coriander - 1 tbsp, Ginger Paste - 1 tsp, Garlic Paste - 1 tsp, Salt & Pepper powder as per your taste, Corn Flour Paste - 2 tbsp (dissolve in ½ cup of water), Oil - 2 tbsp, Water - 300 ml
	Instructions In microwave safe glass bowl add oil, chicken in small pieces, ginger paste, garlic paste, chopped celery, chopped parsley, oregano, chopped coriander, corn flour paste & water, mix it well and cook. Serve hot.	

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Code/Food	Serving Size	Ingredients				
6-7 Tom Yum Chicken Soup	300-350 g	Chopped Boneless Chicken - 150 g, Fresh Coriander Leaves a few springs, Green or Fresh red chili - 3~4, Lemon Grass - 4 inches stalk, Lime leaves - 4~5, Salt as per your taste, Thai red curry paste - 2 tbsp, Lemon juice - 2 tbsp, Water - 350 ml				
	lemon grass	s ve safe glass bowl add water, boneless chicken, s, lime leaves & 2 red or green chili, salt, oil, rry paste, lemon juice & cook. Serve hot.				
6-8 Fish Pepper	350-400 g	 Fish slice - 300 g, Salt, Lemon juice, Pepper powder as per your taste, Oil - 3 tbsp, Chopped Onion - 4 tbsp, Chopped Tomato - 3 tbsp, Chopped Garlic - 2 tsp, Water as required, Coriander leaves - 1 tbsp. 				
	for one hour onion, chopp add marinat					
6-9 Lemon Chicken	400-450 g Boneless Chicken - 300 g, Lemon juice - 3 tbsp, Salt as per your taste, Honey - 3 t Pepper powder - 1 tsp, Olive Oil - 2 tbsp, Corn Flour - 2 tbsp, Corn Flour Paste - 2 t (dissolve in ½ cup of water), Chopped Coriander leaves - 1 tbsp.					
	keep for one take olive oi					

Code/Food	Serving Size	Ingredients				
6-10 Kheema Ball	300-350 g Boiled Chicken Kheema - 175 g, Boiled & Mashed Potato - 3 ea, Ginger, Garlic paste, Salt, Garam Masala, Coriander, Lemon juice as per your taste, Bengali Gram powder - 2 tbsp.					
	the balls gre	ngredients together. Make balls from it. Place based microwave multiple pan on 2nd level and beep turn over the balls and cook, serve hot.				
6-11 Chili Chicken	300-350 g Boneless Chicken - 250 g, Chopped Ginger -½ tsp, Chopped Garlic -½ tsp, Vinegar -1 tbsp, Soya sauce - 2 tbsp, Ajinomoto - ½ tsp, Green chili - 4~5 ea (slit length ways), One medium capsicum : cut into thin strips, One small onion - cut into ½" thin strips, Onion leaves - 2~3 (cut into long strips), Sugar - 1 tsp, Salt as per your taste, Sherry - 2 tsp, Corn Flour - 2 tsp (dissolve in ½ of water), Oil - 2 tbsp.		OVEN USE			
	garlic, chili, s	e safe glass bowl mix oil, ajinomoto, ginger- soya sauce & chicken and cook. When beep dients & ¼ cup of water, mix it well, cover it & Serve hot.				
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Code/Food	Serving Size	Ingredients		Code/Food
6-12 Ginger Chicken	er sauce - 3 tbsp, Grated Ginger - 1 tbsp, Thinly			6-14 Chicken Hong Kong
	ginger, sheri & cover it & ginger. Mix i	e safe glass bowl mix oil, chicken, grated ry, spring onion & soya sauce. Mix it well cook. When beep add salt, pepper & sliced t well, add corn flour paste, ¼ cup of water, nd press start. Serve hot.		
6-13 Schezwan Chicken	500-550 g	Boneless Chicken - 400 g, Grind red chili - 10, Oil - 3 tbsp, Garlic paste - 1 tbsp, Garlic finely - 1 tbsp (chopped), Tomato sauce - 4 tbsp, Vinegar - 1 tbsp, Red Chili Sauce - 2 tbsp, Soya Sauce - 1½ tbsp, Salt & Sugar as per your taste, Corn flour - 1 tbsp, Ajinomoto - ½ tsp, Orange color - 1 pinch		
	red chili and	e safe glass bowl add oil, chopped garlic, grind cook. When beep add garlic paste & all other Mix it well & press start.		

Code/Food	Serving Size	Ingredients					
6-14 Chicken Hong Kong	400-450 g	Boneless Chicken - 250 g (cut into bite size pieces), Cashew nut - 15~20, Dried broken red chilies - 6, Fresh garlic - 4~5 (chopped), Sherry - 2 tbsp, Salt & Sugar as per your taste, Oil - 2 tbsp, Ajinomoto - ½ tsp, Cornflour - 2 tsp (dissolve in 1 cup of water)					
	sherry, ajino beep add br	e safe glass bowl add oil, ginger, soya sauce, moto, salt, sugar, chicken and cook. When oken dried red chili powder, garlic, corn flour, all other ingredients. Mix it well and press					

7. Indian Special Chicken Dishes

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Code/Food	Serving Size	Ingredients		Code/Food	Serving Size	Ingredients		
7-1 Mirchi Chicken	400-450 g	Chicken legs - 5~6, Chopped coriander leaves - 2 tbsp, Oil - 4 tbsp, Tomato puree - 1 cup, Sugar & salt as per your taste, Onion paste - 4 tbsp, Ginger-garlic & green chili paste - 2 tbsp, Lemon juice - 2 tsp, Garam Masala - 1 tsp.		7-3 Chicken & Mushroom with Tomato	500-600 g	Mushroom - 8~10, Spring onion - 3~4, Finley chopped Garlic - 5~6, Chopped red chili - 1 tbsp, Pepper powder - ¼ tsp, Tomato puree - ½ cup, Honey - 2 tsp, Oregano - ¼ tsp, Butter - 2 tbsp, Salt as per your taste		
	paste. Place glass bowl a add tomato	icken with onion, ginger-garlic & green chili it in refrigerator for 2-3 hrs. In microwave safe idd oil, marinated chicken & cook. When beep puree, salt, sugar, garam masala & press start.			and cook. W other ingred	e safe glass bowl take oil, garlic, chicken, salt hen beep add mushroom, tomato puree & all lients, mix it well. Cover it and press start. ing onion & serve hot.		
7-2 Butter Chicken	Garnish with coriander leaves & serve hot. 7-2 Butter Chicken 4 500-550 g Boneless Chicken - 400 g, Lemon juice - 1 tbsp, Kashmiri red chili powder - 1 tsp, Salt & sugar - as per your taste, Butter - 4 tbsp, Ginger-garlic paste - 2 tbsp, Garam Masala - 1 tsp, Yogurt - ½ cup, Dried fenugreek leaves - 1 tsp, Mustard oil - 2 tsp, Chopped onion paste - 1 cup, Tomato puree - ½ cup, Chopped coriander - 1 tbsp, Fresh cream - ½ cup & orange-red color - 1 pinch Instructions Marinate chicken with yogurt, mustard oil, lemon juice, ginger-garlic paste & place it in refrigerator for 1 hr. In		1	7-4 Chicken Jalfreji	500-600 g	Chicken - 500 g (medium size pieces), Onion - 1 (chopped), Garlic - 4~5 flakes, Tomato Puree - 4 ea, Grated Ginger - 1 tsp, Garam Masala - 1 tsp, Cumin Powder - 1 tsp, Red Chili Powder - 1 tsp, Lemon Juice - ½ tsp, Turmeric powder - 1 tsp, Oil - 3 tbsp, Capsicum - 1 ea, Cream - 1 cup		
					haldi, chicke other ingrec	e safe glass bowl add oil, onion, ginger, garlic, n and cook. When beep add capsicum & all lients, all spices & lemon juice except cream. d press start. After done add cream, mix it well		
	microwave s & cook. Whe	afe glass bowl add butter, onion paste, chicken in beep add all other ingredients, mix it well & ress start. Garnish with chopped coriander.				(continued)		

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Code/Food	Serving Size	Ingredients		Code/Food	Serving Size	Ingredients	
7-5 Yogurt Chicken	500-600 g	Chicken - 500 g, Yogurt - 1 cup, Finely chopped mint leaves - 1 tbsp, Corn flour - 1 tbsp (mix in 2 tbsp water), Oil - 2 tbsp, Chopped onion - 1 ea, Chopped green chili - 2~3, Chopped ginger - 1 tbsp, Garam Masala - 1 tsp, Dried fenugreek leaves - 1 tsp, Salt as per your taste, Chopped coriander - 1 tbsp.		7-7 Kadhai Chicken	600-700 g	Chicken - 400 g (cut into pieces of your choice), Ginger-garlic paste - each 1 tsp, Tomato puree - ½ cup, Red chili powder - ½ tsp, Coriander powder - 1 tsp, Garam masala - 1 tsp, Sugar - 1 tsp, Two large capsicum cut into strips, Corn flour - 2 tbsp (dissolve in 3 cups of water), Oil - 4 tbsp, Dried fenugreek leaves - 1 tsp.	
7-6	ginger & chi other ingrec Sprinkle cho	e safe glass bowl add oil, onion, green chili, cken, mix it well & cook. When beep add all ients, ½ cup of water. Cover it and press start. pped mint & coriander leaves. Serve hot.			Instructions In microwave safe glass bowl take oil, ginger-garlic, onion, chicken, red chili powder and cook. When beep add 3 cup water, all other ingredients, mix it well and press start. Garnish with coriander leaves & serve hot.		
Green Chicken	Green choice), Chopped green chili - 3~4, Chopped			7-8 Hyderabadi Chicken	700-800 g	Chicken - 600 g (cut into pieces of your choice), Ginger-garlic paste - each 1 tsp, Tomato puree - ½ cup, Finely chopped onion - 2 ea, Finely Chopped tomato - 2 ea, Oil - 4 tbsp, Water - 1 cup, Cream - 4 tbsp, Salt as per taste, Chopped coriander leaves. For paste : Red chili - 4~5, Cashew nut -	
						10~12, Magaj - 2 tbsp, Poppy seeds - 1 tbsp, Almond - 7~8, Cloves - 4 ea, Cinnamon - 2 sticks, Cardamom - 2 ea, Make a fine paste of all these ingredients.	
	<u></u>				onion, chick all other ing	e safe glass bowl add oil, finely chopped en with given paste and cook. When beep add redients, water, mix it well and press start.	

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Garnish with coriander leaves. Serve hot.

8. Tandoori

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Code/Food	Serving Size	Ingredients		Code/Food	Serving Size	Ingredients	
8-1 Roasted Prawns	600-700 g	Prawns - 500 g, Chopped onion - 2 ea, Chopped tomato - 2 ea, Oil - 2 tbsp, Red Chili powder - 1 tsp, Turmeric powder - ½ tsp, Ginger-garlic paste - each 1 tsp, Garam Masala - 1 tsp, Cumin powder - 1 tsp, Coriander powder - 1 tsp, Chopped coriander		8-3 Goanese Fish Kabab	400-500 g Surmai (Goanese fish) - 300 g (cut into pieces), Tamarind juice - 2 tbsp, Red chili powder - 1 tsp, Turmeric powder - ½ tsp, Cumin powder - ½ tsp, Coconut oil - 1 tbsp, Rice flour - 1 tbsp, Chopped peppercorn - 1 tsp, Salt as per your taste, Coriander leaves - 1 tbsp.		
	onion, chopp powder, turr	n microwave safe glass bowl add oil, finely chopped nion, chopped tomato, ginger-garlic paste, red chili owder, turmeric powder and cook. When beep add			Instructions Place fish in a bowl. Add all the ingredients & mix well. Le it marinate for 1 hr. at refrigerator. Place kebab on crusty plate at high rack, put some oil around kebabs and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.		
8-2 Fish Tikka		other ingredients mix it well, and press start. h coriander leaves. Serve hot. Fish (pomfert) - 400 g, Thick yogurt - ½ cup, Chat Masala - 1 tsp, Ginger-garlic paste - each 1 tsp, Orange red colour - 1 pinch, Oil - 2 tbsp, Semolina - 2 tbsp, Red chili powder -		8-4 Coconut Fish Kabab	400-500 g	Fish (pomfert) - 400 g (cut into pieces), Ginger- garlic paste - each 1 tsp, Pepper powder - ½ tsp, Cumin powder - ½ tsp, Lemon juice - 2 tbsp, Corn flour - 1 tsp, Powdered coconut (desiccated coconut) - 4 tbsp, Salt as per your taste	
	1 tsp, Salt as per your taste, Coriander leaves - 2 tbsp. Instructions Marinate fish slice with salt, thick yogurt, ginger-garlic paste, orange-red colour, red chili powder, mix it well & keep it in refrigerator for ½ hr. Roll it in semolina. Put them on crusty plate at high rack, put some oil around, and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.				Instructions In a bowl add fish pieces & all other ingredients except coconut. Mix well, late it marinate for 2-3 hrs. at room temperature. Pick fish pieces one by one & roll into the coconut so that fully coated with it. Place fish on crusty plate at high rack, put some oil around the kebabs and cook. When beep, turn them over and press start. Garnish with coriander leaves. Serve hot.		
						(continued)	

04 OVEN USE

Code/Food	Serving Size	Ingredients		Code/
8-5 Chicken Malai Kabab	400-450 g	Boneless chicken - 300 g, Garlic paste - 1 tsp, Anissed powder - 1 tsp, Dry mango powder - 1 tsp, Red chili powder - 1 tsp, Cream - 4 tbsp, Oil - 2 tbsp, Salt as per your taste, Coriander leaves - 1 tbsp.		8-7 Sesame Chicker
	Let it marina crusty plate cook. When	n in a bowl. Add all the ingredients & mix well. ate for 2 hrs. at refrigerator. Place kebab on at high rack, put some oil around kebabs and beep, turn them over and press start. Garnish ler leaves. Serve hot.	•	
8-6 Chicken Kheema Cutlet	Chicken KheemaBread crumbs - 1 cup, Oil - 2 tbsp, Red chili powder - 1 tsp, Turmeric powder - 1 tsp,			
	oil & mix we put some oil at high rack, When beep,			Mutton

Code/Food	Serving Size	Ingredients				
8-7 Sesame Chicken	400-500 g	Dry mango powder - 1 tsp, Red chili powder - 1 tsp, Turmeric powder - ½ tsp, Garam Masala - 1 tsp, Ginger-garlic paste - 1 tsp each, Coconut oil - 2 tbsp, Rice flour - 1 tbsp, Salt as per your taste, Sesame seeds - 4~5, Coriander leaves - 1 tbsp. s dd chicken, all the other ingredients except eds and mix well, let marinate for 2 hrs. at room re. Lift one piece at a time, roll in sesame seed s fully covered. Place fish on crusty plate at high ome oil around chicken and cook. When beep, over and press start. Garnish with coriander				
	sesame seed temperature so that it is f rack, put son					
8-8 Tandoori Mutton	500-600 g	Boneless Mutton - 500 g, Garlic paste - 1 tsp, Ginger paste-1 tsp, Red chili powder - 1 tsp, Coriander, cumin powder - 1 tsp each, Yogurt - 1 cup, Orange-red colour - 1 pinch, Corn flour - 2 tbsp, Salt - to taste, Oil - 2 tbsp,				
	mix well. Let mutton on cr some oil aro When beep,	Garnish with onion ring & lemon pieces s hix all ingredients except oil. Add mutton & et it marinate for 2-3 hrs. in refrigerator. Place crusty plate at hogh rack in microwave, put ound and cook. h, turn them over and press start. Garnish with & lemon pieces. Serve hot.				

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Code/Food	Serving Size	Ingredients					
8-9 Fish Tikka Achari	450-500 g	Surmai fillets - 300 g (cut into 2" pieces), Lemon juice - 2 tbsp, Ginger-garlic paste - 1 tsp each, Turmeric powder - ½ tsp, Kashmiri red chili powder - 2 tsp, Mustard seed powder - 1 tsp, Onion seeds powder - 1 tsp, Fenugreek seed powder - ½ tsp, Black salt - ½ tsp, Mustard oil - 2 tbsp, Yogurt whisked - 1 cup, Butter - 2 tbsp.					
	garlic paste, powder, fenu it well & take pieces and b in microwav	h in a bowl, add salt, lemon juice, ginger- turmeric powder, chili powder, mustard seed ugreek seed powder, onion seed powder, mix e it refrigerator for 2 hrs. Arrange the fish rush the oil, put it on crusty plate at high rack e, put some oil around tikkas and cook. When e pieces, apply little oil and press start. Serve					

9. All Time Favorite

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Code/Food	Serving Size	Ingredients				
9-1 Chicken a'la Kiev	size, cut into 1 piece), Sticky celery - 2 (chopped), Capsicums - 2 (cut into ¼" piece Milk - ½ cup, Maida - 2 tbsp, Pepper - 1 tsp Mustard powder - 1 tsp, Salt - 1 tsp, Grated cheese (Amul) - 4 tbsp.					
	french beans add all ingre	s ave safe glass bowl mix chicken, carrots, celery, ns, 2-3 tbsp water, cover it and cook. When beep redients and press start. Add grated cheese. th parsley or coriander.				
9-2 Chicken & Mushroom Gratin	500-550 g					
	Instructions In microwave safe glass dish, add chicken, mushroom and all the ingredients except cheese and cook. When beep, spread grated cheese and put it on high rack and press start. Sprinkle chopped celery or coriander and serve hot					
	start. Sprinkle chopped celery or coriander and serve hot. (continuec					

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Code/Food	Serving Size	Ingredients		Code/Food	Serving Size	Ingredients	
9-3 Meat Loaf			9-5 Keema Pulav	350-400 g	Keema - 200 g, Basmati Rice - 1 cup, Ghee - 4 tbsp, Cloves - 5 laung, Green cardamoms (broken) - 4, Ginger paste - 1 tbsp, Cinnamon - 1" piece, Bay leaf - 1, Onion - 1 (sliced thinly), Red chili powder - 1 tsp, Salt - 1 tsp, Garam masala - 1 tsp.		
		water, squeezed & crumbled) For sauce : Maida - 1 tsp, Mustard powder - ½ tsp, Worcestershire sauce - 1 tbsp, Tomato sauce - 1 tbsp, Chili sauce - 1 tbsp.			Instructions In microwave safe glass bowl mix ghee, laung, dalchini, bay leaf, cardmoms, rice, onion and cook. When beep, add keema, rice, water, mix it well and press start. Serve hot.		
	Instructions Mix all ingredients given under loaf. Grease the dish & put keema in it and cook. To the juices, add all ingredients given under sauce. When beep, pour the sauce on a loaf and put it on crusty plate at high rack, and press start. Serve with sauce & decorate with coriander			9-6 Chicken with Sweet & Sour Vegetables	400-450 g	Boneless Chicken - 500 g, Pineapple juice - ½ cup, Baby corns (cut into lengthwise) - 3~4, Broccoli/ cauliflower - 4~5, Mushrooms - 3~4 (cut into pieces), Slices of pineapple - 2 ea, Small capsicum - 1 ea (cut into pieces), Red chili paste - ½ tsp, Crushed garlic - 1½ tsp,	
9-4 Thai Chicken	900 g For green paste : Green chillies - 6~8, Spring				Spring onion white - 2-3 (cut into slices), Tomato ketchup - ¼ cup, Vinegar - 3 tbsp, Ajinomoto - ¼ tsp, Sugar - 4 tsp, Soya sauce - 1 tsp, Salt to taste, Stock cube - 1 crushed, Corn flour - 4 tbsp (mixed in ¼ cup of water)		
		(cut into pieces), Coconut milk - 1½ cups, Salt - 1½ tsp, Jaggery - a tiny piece, Coriander powder - 1 tbsp, Cumin powder - 1 tbsp, Oil - 2 tbsp.			pineapple ju When beep	re safe glass bowl add 1 ½ cups water, ice, baby corn, florets, mushrooms and cook. add chicken, all other ingredients. Mix it well	
	- 2 tbsp. Instructions In grinder prepare green paste. Churn grated one coconut in mixer. In microwave safe glass bowl add chicken, oil and cook. When beep, add salt jaggery and coconut milk. Mix well and press start.				and press st	art. Serve hot.	

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Code/Food	Serving Size	Ingredients		Code/Food	Serving Size	Ingredients
9-7 Chicken in Thai Red Curry	cken in ai Red- 4~5 dry, Onion - ½, Garlic - 8~10 flakes, Chopped ginger - 1 tsp, Lemon grass - 1, Coriander seeds - 1½ tsp, Cumin seeds - 1 tsp, Saboot kali mirch - 6, Soya sauce - ½ tsp, Lemon juice - 1 tbsp, Salt & sugar - each 1 tsp, Baby corns - 4~5, Small carrot - 1 ea, Cauliflower - ½ cup, Mushrooms - 2 ea,		9-9 Chicken with Tomato Rice	550-600 g	Boneless chicken - 150 g, Soaked rice - 1 cup, Sprouted green gram - ½ cup, Finely chopped carrot - ½ cup, Finely chopped French beans - ½ cup, Oil - 2 tbsp, Peanuts - 3 tbsp, Cumin - ½ tsp, Slices of Onion - 1 small, Tomato puree - 4 tbsp, Tomatoes - 2 ea, Turmeric - 1 pinch, Garlic paste - ½ tsp, Garam Masala - ½ tsp, Salt - 1 tsp.	
	Basil leaves - 8~10, Coconut milk - 2 cups Instructions Make fine paste of red chili, water. In microwave safe glass bowl add oil, red curry paste, onion, ginger-garlic paste and cook. When beep add coconut milk, all vegetables, all				Instructions In microwave safe glass bowl take oil, add soaked rice, chicken, onion, sprouted green gram and cook. When beep add all other ingredients, 3 cups of water and press start. Serve hot.	
	other ingredients with chicken and press start. Add salt, sugar, add basil leaves. Serve hot with steamed rice.			9-10 Crispy	450-500 g	Chicken - 250 g, Beat in Egg - 1 ea, Salt - ¼ tsp, Red chili powder - ¼ tsp, Bread crumbs
9-8 Chicken in Hot Garlic Sauce	D-8500-550 gBoneless chicken - 250 g, Capsicum - 1 ea (cut into pieces), Oil - 3 tbsp, Garlic - 1 tbsp (chopped), Dry red chili - 1 ea (cut into thin		•	Chicken		 ½ cup, Oil - 1-2 tbsp. For Marinade : Butter - 2 tbsp, Garlic paste 2 tsp, Chili powder - 1 ½ tsp, Cumin seeds powder - 1 tsp, Coriander powder - 2 tsp, Cinnamon - 1 tsp, Salt - 1½ tsp.
					Instructions Marinated chicken with all marinade ingredients & put it in refrigerator for 1 hr. Roll out the marinated chicken in bread crumbs and place them over crusty plate, grease them with a little oil and put the crusty plate on high rack and press start. Serve hot.	
	Instructions In microwave safe glass bowl put chicken, capsicum, oil, chopped ginger-garlic, ½ cup of water and cook. When					
	beep add all other ingredients, ¼ cup of water, cover it and press start.					

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04 OVEN USE

0. Indian Famous Variety

Code/Food	Serving Size	Ingredients		Code/Food	Serving Size	Ingredients
0-1 Naan Badami			Mutton	800-900 g	Boneless Mutton - 600 g, Cashewnuts - ½ cup, Green chillies - 2~3, Fresh coriander leaves - 1 few springs, Yogurt - 1 cup, Ginger-garlic paste - 2 tsps., Red chilli powder - 1 tsp, Coriander powder - 2 tsp, Salt to taste, Oil - 2 tbsp, Bay leaf - 1, Cloves - 4~5, Green cardamoms - 4~5, Garam masala powder - 1 tsp, White pepper powder - ¼ tsp, Fresh cream - ⅓ cup	
					Instructions Make a paste of green chili, coriander and spring onion. In microwave safe glass bowl add oil, boneless mutton, green paste, ½ cup of water and cook. When beep add all other ingredients and press strat.	
Mutton				Bombay	700-750 g	Prawns - 500 g, Ginger-garlic - each 1 tsp, Cumin seeds - 1 tsp, Red chilies whole - 12~15, Cloves - 7~8, Cinnamon - 2 inch stick, Mustard seeds - 1 tsp, Vinegar - 4 tbsp, Chopped Onions - 2 medium size, Chopped tomato - 4 medium size, Oil - ½ cup, Sugar - 2 tbsp, Salt to taste
					Instructions In microwave safe glass bowl take oil, chopped onion, chopped tomato, cumin seeds, ginger-garlic paste, cloves, cinnamon, cumin seeds, mustard seeds, chili, prawns and cook. When beep add vinegar, salt, sugar, mix it well and press start. Serve hot.	

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Code/Food	Serving Size	Ingredients		Code/Food	Serving Size	Ingredients
0-5 Chicken Vindaloo	650-700 g		Vinegar - 3 tbsp, a, Garlic & ginger paste puree - ¼ cup, Potato - k cinnamon - 2", Cumin eric powder - ½ tsp, Salt cup		550-600 g	Drumsticks - 5 (500 g chicken legs) First marinade : Lemon juice - 2 tbsp, Oil - 1 tbsp, Salt - ½ tsp, Red chili powder - ½ tsp. Second Marinade : Yogurt - ½ cup, Oil - 2 tbsp, Ginger-garlic paste - 2 tbsp, Almonds ground to powder - 8~10, Thick cream - ¼ cup, Corn flour - 1 tbsp, Salt - ¾ tsp, Chopped coriander - 2 tbsp, Dry fenugreek leaves - 2 tsp.
0-6	In microwave safe glass bowl take oil, stick cinnamon, turmeric powder, garlic-ginger paste, chopped onion, chicken and cook. When beep add potato, tomato puree, cumin powder & half cup of water. Mix it well and press start. Serve hot. 6 600-650 g Chicken - 400 g (cut into 8 pieces)				Instructions In microwave safe glass bowl take drum stick & add 1st marinade material, mix it well & keep it in refrigerator for 1 hr. After 1 hr. take 2nd marinatde & keep it in refrigerator for 1 hr. Arrange drum stick in metal tray.	
Dum Chicken Kali Mirch	Marinade : Thick yogurt - ½ cup, Almonds - 8~10 (ground to powder), Ginger-garlic paste - 1 tbsp, Oil - 1 tbsp, Red chili powder					bil & place it on crusty plate at high rack, put bund, and cook. When beep turn it and press hot.
	Instructions	 ½ tsp, Salt - ¾ tsp, Garama masala powder ½ tsp. Other ingredients : Oil - 3 tbsp, Peppercorns ½ tsp, Onion paste - 2 ea, Coriander powder 1 tsp. 		0-8 Chicken Hot & Sour Soup	350-400 g	Chicken - 100 g (cut into 2-3 pieces), Water - 4 cups, Salt as per your taste. Other ingredients : Oil - 1 tbsp, Crushed garlic - ¾ tsp, Red chili paste - ½ tsp, Chopped cabbage - 2 tbsp, Grated carrot - 2 tbsp, 1 Chicken soup cubes crushed, Sugar - 1 tsp, Depper - 1/ tsp Sourceure - 1/ tsp. Tomate
	In microwave safe glass bowl take oil, chicken & marinated ingredients. Mix it well & keep it in refrigerator for 1 hr. and cook. When beep mix it well and press start. Serve hot.					Pepper - ¼ tsp Soya sauce - ½ tsp, Tomato ketchup - 1 tbsp, White vinegar - 1 tbsp, Corn flour (dissolve ¼ cup of water) - 4 tbsp.
						e safe glass bowl take chicken, water, salt and beep add all other ingredients and press start.

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04 OVEN USE

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Code/Food	Serving Size	Ingredients
0-9 Schezwan Prawns	450-500 g	Prawns - 200 g, Red chili paste - 2 tbsp, Tomato sauce - 4 tbsp, Soya sauce - 1 tbsp, Ajinomoto - ¼ tsp, Sugar - 2 tsp, Salt as per your taste, Water - 1 cup, Oil - 2 tbsp, Pepper powder - ¼ tsp, 1" ginger chopped, Garlic - 5~6 (chopped), Green chili - 1 tsp, Spring onion - 2 tbsp (chopped), Water - ½ cup, Corn flour - 2 tbsp (dissolve in 1 cup water), Vinegar - 1 tbsp.
	green chili, \	e safe glass bowl take prawns, ginger, garlic, water and cook. When beep add all other Mix it well and press start.

CONVECTION

The convection mode enables you to cook food in the same way as in a traditional oven. The microwave mode is not used. You can set the temperature, as required, in a range varying from 40 $^{\circ}$ C to 200 $^{\circ}$ C. The maximum cooking time is 60 minutes.

- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and browning, if you use the low rack.

Check that the heating element is in the horizontal position. Open the door and place the recipient on the low rack and set on turntable.

(sp) Convection	1. Press the Convection button. Result: The following indications are displayed: (convection mode) 180 °C (temperature)			
$\vee \wedge$	 2. Set the temperature by pressing the Up or Down button. (Temperature : 40~200 °C, 10 °C interval) If don't set the temperature within 5 seconds, Automatically changes to the cooking time setting stage. 			
لی Select	3. Press the Select button.			
\checkmark \land	4. Set the cooking time by pressing the Up or Down button.(If you want to preheat the oven, omit this step.)			
START	 5. Press the START button. Result: Cooking starts. When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute. 			

GRILLING

The grill enables you to heat and brown food quickly, without using microwaves.

- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and grilling results, if you use the high rack.

	1. Open the door and place the food on the rack.
Grill	 2. Press the Grill button. <u>Result:</u> The following indications are displayed: (grill mode) You cannot set the temperature of the grill.
$\vee \wedge$	 3. Set the grilling time by pressing the Up or Down button. The maximum grilling time is 60 minutes.
START	 Press the START button. <u>Result:</u> Grilling starts. When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

COMBINING MICROWAVE AND GRILL

You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.

- ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic
 - dishes are ideal as they allow the microwaves to penetrate the food evenly.
- ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.

You can improve cooking and grilling, if you use the high rack.

Open the door. Place the food on the rack best suited to the type of food to be cooked. Place the rack on the turntable. Close the door.



04 OVEN USE

COMBINING MICROWAVE AND CONVECTION

Combination cooking uses both microwave energy and convection heating. No preheating is required as the microwave energy is immediately available. Many foods can be cooked in combination mode, particularly:

- Roast meats and poultry
- Pies and cakes
- Egg and cheese dishes
- ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
- ALWAYS use oven gloves when touching the dishes in the oven, as they will be very hot.

You can get better cooking and browning, if you use the low rack.

Open the door. Place the food on the turntable or on the low rack which should then be placed on the turntable. Close the door. The heating element must be in the horizontal position.

Combi	1. Press the Combi button. <u>Result:</u> The following indications are displayed: Cb - 1 (Microwave + Grill)	
Select	 Make the display indicating Cb - 2 by pressing the Up or Down button, and then press the Select button. Result: The following indications are displayed: (convection & microwave combi mode) 600 W (output power) 	
Select	 Select the appropriate power level by pressing the Up or Down button until the corresponding output power is displayed (600, 450, 300, 180, 100 W). At that time, press the Select button to set the power level. If don't set the power level within 5 seconds, Automatically changes to the cooking time setting stage. (Default: 180 °C) 	



English - 50

USING THE TURNTABLE ON/OFF FEATURES

The **Turntable On/Off** button enables you to use large dishes which fill the whole oven by stopping the turntable from rotating (only manual cooking mode).

The results may be less satisfactory in this case as the cooking is less even. We recommend that you turn the dish by hand halfway through the cooking process.

Never operate the turntable without food in the oven. **Reason:** This may cause fire or damage to the unit.

OFF Turntable On/Off	1. Press the Turntable On/Off button. <u>Result:</u> The turntable will not rotate. The following indications are displayed: Q _{iff}
OFF Turntable On/Off	 To switch the turntable rotating back on, press the Turntable On/Off button again. <u>Result:</u> The turntable will rotate.

This Turntable On/Off button is available only during manual cooking mode.

USING THE CHILD LOCK FEATURES

Your microwave oven is fitted with a special child lock programme, which enables the oven to be "locked" so that children or anyone unfamiliar with it cannot operate it accidentally.



CHOOSING THE ACCESSORIES



Traditional convection cooking does require cookware. You should, however, use only cookware that you would use in your normal oven.

Microwave-safe containers are not usually suitable for convection cooking; don't use plastic containers, dishes, paper cups, towels, etc.

If you wish to select a combined cooking mode (microwave and grill or convection), use only recipients that are microwave-safe and oven-proof.

For further details on suitable cookware and utensils, refer to the Cookware Guide on page 53-54.



04 OVEN USE

USING THE MANUAL CRUSTY COOK FUNCTION

Normally when cooking in microwave oven, using grill or microwave mode in grill/convection ovens, foods like pastries and pizza become soggy from button side. Using the Samsung Crusty plate helps to gain a crispy cookde result of your food.

The crusty plate can also be used for bacon, eggs, sausages, etc.





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How to clean the Crusty Plate Ø

Clean the crusty plate with warm water and detergent and rinse off with clean water.

Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.

Please note

The crusty plate is not dishwasher-safe.

SWITCHING THE BEEPER OFF

You can switch the beeper off whenever you want.

↓ ⑦/╬ START STOP ECO	 Press the START and STOP / ECO button at the same time. (one second) <u>Result</u>: The oven does not beep to indicate the end of a function.
↓ ⑦/५ START STOP ECO	 To switch the beeper back on, press the START and STOP / ECO buttons again at the same time. (one second) <u>Result:</u> The oven operates normally.

<u>cookware guide</u>

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used. Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.

The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-safe	Comments
Aluminum foil	√ X	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crust plate	1	Do not preheat for more than 8 minutes.
China and earthenware	1	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	1	Some frozen foods are packaged in these dishes.
Fast-food packaging • Polystyrene cups containers	1	Can be used to warm food. Overheating may cause the polystyrene to melt.
Paper bags or newspaper	×	May catch fire.
Recycled paper or metal trims	×	May cause arcing.
		(continued)

05

COOKWARE GUIDE

Cookware	Microwave-safe	Comments
Glassware		
 Oven-to- tableware 	1	Can be used, unless decorated with a metal trim.
Fine glassware	1	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
Glass jars	1	Must remove the lid. Suitable for warming only.
Metal		
Dishes	×	May cause arcing or fire.
 Freezer bag twist ties 	×	
Paper		
 Plates, cups, napkins and kitchen paper 	1	For short cooking times and warming. Also to absorb excess moisture.
Recycled paper	×	May cause arcing.
Plastic		
Containers	1	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
Cling film	1	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
Freezer bags	√ X	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease- proof paper	1	Can be used to retain moisture and prevent spattering.

cooking guide

MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.

The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

COOKING

Cookware for microwave cooking:

Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

Food suitable for microwave cooking:

Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with tips, techniques and hints).

Covering during cooking

To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times

After cooking is over food the standing time is important to allow the temperature to even out within the food.

✓ : Recommended

✓ x : Use caution

🗴 : Unsafe



Cooking Guide for frozen vegetables

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer.

Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

Food	Serving Size	Power	Time (min.)		
Spinach	150 g	600 W	5-6		
	Instructions Add 15 ml (1 tbsp.) cold water. Serve after 2-3 minutes standing.				
Broccoli	300 g	600 W	8-9		
	Instructions Add 30 ml (2 tbsp.) cold water. Serve after 2-3 minutes standing.				
Peas	300 g	600 W	7-8		
	Instructions Add 15 ml (1 tbsp.) cold water. Serve after 2-3 minutes standing.				
Green Beans	300 g	600 W	7½-8½		
	Instructions Add 30 ml (2 tbsp.) cold water. Serve after 2-3 minutes standing.				
Mixed	300 g	600 W	7-8		
Vegetables (Carrots/Peas/ Corn)	Instructions Add 15 ml (1 tbsp.) cold water. Serve after 2-3 minutes standing.				
Mixed	300 g	600 W	71/2-81/2		
Vegetables (Chinese style)	Instructions Add 15 ml (1 tbsp.) standing.	cold water. Serve af	ter 2-3 minutes		

Cooking Guide for fresh vegetables

Use a suitable glass bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

<u>Hint:</u> Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

FoodServing SizePowerTime (min.)Broccoli250 g900 W4½-5500 g7-8Instructions Prepare even sized florets. Arrange the stems to the centre. Serve after 3 minutes standing.Brussels Sprouts250 g900 W6-6½Instructions Add 60-75 ml (5-6 tbsp.) water. Serve after 3 minutes standing.Mathematical Serve after 3 minutesCarrots250 g900 W4½-5Instructions Cut carrots into even sized slices. Serve after 3 minutes standing.Serve after 3 minutesCauliflower250 g900 W5-5½500 g7½-8½Instructions Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Serve after 3 minutes standing.Courgettes250 g900 W4-4½Instructions Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Serve after 3 minutes standing.4-4½Instructions Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender. Serve after 3 minutes standing.					
500 g7-8Instructions Prepare even sized florets. Arrange the stems to the centre. Serve after 3 minutes standing.Brussels Sprouts250 g900 W6-6½Instructions Add 60-75 ml (5-6 tbsp.) water. Serve after 3 minutes standing.Instructions CerrotsCarrots250 g900 W4½-5Instructions Cut carrots into even sized slices. Serve after 3 minutes standing.Instructions Cut carrots into even sized slices. Serve after 3 minutes standing.Cauliflower250 g900 W5-5½ 7½-8½Instructions Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Serve after 3 minutes standing.Courgettes250 g900 W4-4½Instructions Drepare even sized florets. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender. Serve after	Food	Serving Size	Power	Time (min.)	
Prepare even sized florets. Arrange the stems to the centre. Serve after 3 minutes standing.Brussels Sprouts250 g900 W6-6½Instructions Add 60-75 ml (5-6 tbsp.) water. Serve after 3 minutes standing.Instructions CourcesCarrots250 g900 W4½-5Instructions Cut carrots into even sized slices. Serve after 3 minutes standing.Instructions Cut carrots into even sized slices. Serve after 3 minutes standing.Cauliflower250 g900 W5-5½ 7½-8½Instructions Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Serve after 3 minutes standing.Courgettes250 g900 W4-4½Instructions Prepare even sized florets. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender. Serve after	Broccoli		900 W		
SproutsInstructions Add 60-75 ml (5-6 tbsp.) water. Serve after 3 minutes standing.Carrots250 g900 W4½-5Instructions Cut carrots into even sized slices. Serve after 3 minutes standing.Instructions 200 W5-5½ 7½-8½Cauliflower250 g900 W5-5½ 7½-8½Cauliflower250 g900 W5-5½ 7½-8½Courgettes250 g900 W4-4½Instructions Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Serve after 3 minutes standing.Instructions Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender. Serve after		Prepare even sized		stems to the	
Carrots250 g900 W4½-5Instructions Cut carrots into even sized slices. Serve after 3 minutes standing.250 g900 W4½-5Cauliflower250 g900 W5-5½ 7½-8½Cauliflower250 g900 W5-5½ 7½-8½Courgettes250 g900 W5-5½ 7½-8½Courgettes250 g900 W4-4½Courgettes250 g900 W4-4½Courgettes250 g900 W4-4½Courgettes250 g900 W4-4½Instructions Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender. Serve after	Brussels	250 g	900 W	6-6½	
Instructions Cut carrots into even sized slices. Serve after 3 minutes standing. Cauliflower 250 g 900 W 5-5½ 500 g 7½-8½ Instructions Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Serve after 3 minutes standing. Courgettes 250 g 900 W 4-4½ Instructions Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender. Serve after	Sprouts	Add 60-75 ml (5-6 tbsp.) water. Serve after 3 minutes			
Cut carrots into even sized slices. Serve after 3 minutes standing. Cauliflower 250 g 900 W 5-5½ 500 g 7½-8½ Instructions Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Serve after 3 minutes standing. Courgettes 250 g 900 W 4-4½ Instructions Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender. Serve after	Carrots	250 g	900 W	4½-5	
500 g 7½-8½ Instructions Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Serve after 3 minutes standing. 300 W Courgettes 250 g 900 W Instructions Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender. Serve after		Cut carrots into even sized slices. Serve after 3 minutes			
Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Serve after 3 minutes standing. Courgettes 250 g 900 W 4-4½ Instructions Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender. Serve after	Cauliflower	5	900 W		
Instructions Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender. Serve after		Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Serve after 3 minutes			
Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender. Serve after	Courgettes	250 g	900 W	4-41/2	
(continued)		Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender. Serve after			

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COOKING GUIDE

(continued)

Food	Serving Size	Power	Time (min.)	
Egg Plants	250 g	900 W	31⁄2-4	
	551	small slices and spri n juice. Serve after 3		
Leeks	250 g	900 W	4-41/2	
	Instructions Cut leeks into thick	slices. Serve after 3	minutes standing.	
Mushrooms	125 g 250 g	900 W	1½-2 2½-3	
	any water. Sprinkle	e or sliced mushroor with lemon juice. Sp pefore serving. Serve	vice with salt	
Onions	250 g	900 W	5-5½	
	Instructions Cut onions into slice water. Serve after 3 minut	es or halves. Add onl es standing.	y 15 ml (1 tbsp.)	
Peppers	250 g	900 W	4½-5	
	Instructions Cut pepper into sma	all slices.		
Potatoes	250 g 500 g	900 W	4-5 7-8	
	Instructions Weigh the peeled potatoes and cut them into similar sized halves or guarters. Serve after 3 minutes standing.			
Turnip	250 g	900 W	5½-6	
Cabbage	Instructions Cut turnip cabbage into small cubes. Serve after 3 minutes standing.			

Cooking Guide for rice and pasta

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COOKING GOIGE	for fice and pasta					
Pasta:	cooking. Cook covered. After the cooking time or add herbs and butte Remark: the rice may n cooking time is finished Jse a large glass bowl. stir well. Cook uncover Stir occasionally during	se a large glass bowl with lid - rice doubles in volume during boking. Cook covered. fter the cooking time is over, stir before standing time and salt r add herbs and butter. emark: the rice may not have absorbed all water after the boking time is finished. se a large glass bowl. Add boiling water, a pinch of salt and ir well. Cook uncovered. ir occasionally during and after cooking. Cover during anding time and drain thoroughly afterwards.				
Food	Serving Size	Power	Time (min.)			
White Rice (Parboiled)	250 g 375 g	900 W	15-16 17½-18½			
	Instructions Add cold water of standing.	double quantity. Serv	ve after 5 minutes			
Brown Rice (Parboiled)	250 g 375 g	900 W	20-21 22-23			
	Instructions Add cold water of standing.	Add cold water of double quantity. Serve after 5 minutes				
Mixed Rice	250 g	900 W	16-17			
(Rice + Wild rice)	Instructions Add 500 ml cold w	Instructions Add 500 ml cold water. Serve after 5 minutes standing.				
Mixed Corn	250 g	900 W	17-18			
(Rice + Grain)	Instructions	vater. Serve after 5 m	inutes standing.			
Pasta	250 g	900 W	10-11			
	Instructions Add 1000 ml hot water. Serve after 5 minutes standing					

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REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take.

Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20 $^{\circ}$ C or a chilled food with a temperature of about +5 to +7 $^{\circ}$ C.

Arranging and covering

Avoid reheating large items such as joint of meat - they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

Power levels and stirring

Some foods can be reheated using 900 W power while others should be reheated using 600 W, 450 W or even 300 W.

Check the tables for guidance.

In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).

Stir well or turn food over during reheating for best results. When possible, stir again before serving.

Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food. It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times

When reheating food for the first time, it is helpful to make a note of the time taken - for future reference.

Always make sure that the reheated food is piping hot throughout.

Allow food to stand for a short time after reheating - to let the temperature even out.

The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.

Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

REHEATING LIQUIDS

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

REHEATING BABY FOOD

BABY FOOD:

Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30-40 °C.

BABY MILK:

Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving ! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 37 $^{\circ}$ C.

REMARK:

Baby food particularly needs to be checked carefully before serving to prevent burns. Use the power levels and times in the next table as a guide lines for reheating.

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Reheating Liquids and Food

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Use the power levels and times in this table as a guide lines for reheating.

Food	Serving Size	Power	Time (min.)			
Drinks (Coffee,	150 ml (1 cup)	900 W	1-1½			
Tea and Water)	300 ml (2 cups)		2-21/2			
	450 ml (3 cups)		3-3½			
	600 ml (4 cups)		31⁄2-4			
	Instructions Pour into cups and r 2 cups opposite of e microwave oven dur after 1-2 minutes st	each other, 3 cups in ring standing time a	a circle. Keep in			
Soup (Chilled)	250 g 900 W 2½-3 350 g 3-3½ 450 g 3½-4 550 q 4½-5					
	Instructions Pour into a deep microwave-safe plate or bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving. Serve after 2-3 minutes standing.					
Stew (Chilled)	350 g	600 W	41/2-51/2			
	Instructions Put stew in a deep microwave-safe plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Serve after 2-3 minutes standing.					
Pasta with	350 g 600 W 3½-4					
Sauce (Chilled)	Instructions Put pasta (e.g. spaghetti or egg noodles) on a flat microwave-safe plate. Cover with microwave cling film. Stir before serving. Serve after 3 minutes standing.					

Food	Serving Size	Power	Time (min.)			
Filled Pasta	350 g 600 W 4-5					
with Sauce (Chilled)	Instructions Put filled pasta (e.g. ravioli, tortellini) in a deep microwave-safe plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Serve after 3 minutes standing.					
Plated Meal (Chilled)	350 g 600 W 4½-5 450 g 5½-6½					
	Instructions Plate a meal of 2-3 chilled components on a microwave- safe dish. Cover with microwave cling-film. Serve after 3 minutes standing.					
Cheese	400 g 600 W 6-7					
Fondue Ready-To- Serve (Chilled)	Instructions Put the ready-to-sen sized glass bowl with after reheating. Stir 1-2 minutes standing	well before serving	lly during and			

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Reheating Baby Food and Milk

Use the power levels and times in this table as guide lines for reheating.

Food	Conving Cizo	Dowor	Time		
Food	Serving Size	Power	Time		
Baby Food	190 g	600 W	30 sec.		
(Vegetables + Meat)	Instructions Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Serve after 2-3 minutes standing.				
Baby Porridge	190 g	600 W	20 sec.		
(Grain + Milk + Fruit)	Instructions Empty into microwave-safe deep plate. Cook covered. Sti after cooking time. Before serving, stir well and check th temperature carefully. Serve after 2-3 minutes standing.				
Baby Milk	100 ml	300 W	30-40 sec.		
	200 ml 1 min. to 1 mi 10 sec.				
	Place into the centr	nd pour into a sterili e of turntable. Cook and check the temp nutes standing.	uncovered. Before		

DEFROSTING

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.

Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible. Check the food occasionally to make sure that it does not feel warm.

If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.

Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.

Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

<u>Hint:</u> Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to -20 $^\circ\text{C},$ use the following table as a guide.

Food	Serving Size	Power	Time (min.)
Meat			
Minced Meat	250 g 500 g	180 W	6-7 8-13
Pork Steaks	250 g	180 W	7-8
	Instructions Place the meat on turntable. Shield thinner edges with aluminium foil. Turn over after half of defrosting time! Serve after 15-30 minutes standing.		

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Food	Serving Size	Power	Time (min.)			
Poultry						
Chicken Pieces	500 g (2 pcs)	180 W	14-15			
Whole Chicken	1200 g	180 W	32-34			
	chicken first breas Shield the thinner aluminium foil. Tu	pieces first skin-sid st-side-down on a f parts like wings ar rn over after half o minutes standing.	lat ceramic plate. nd ends with			
Fish						
Fish Fillets	200 g	180 W	6-7			
Whole Fish	400 g 180 W 11-1					
	Arrange the thinn Shield narrow enc aluminium foil. Tu	the middle of a flat er parts under the f Is of fillets and tail rn over after half o minutes standing.	hicker parts. of whole fish with			
Fruits Berries	300 g	180 W	6-7			
	Instructions Spread fruit on a flat, round glass dish (with a large diameter). Serve after 5-10 minutes standing.					
Bread						
Bread Rolls (Each ca. 50 g)	2 pcs 180 W 1-1½ 4 pcs 2½-3					
Toast/Sandwich	250 g 180 W 4-4½					
	Instructions Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! Serve after 5-20 minutes standing.					

GRILL

The grill-heating element is located underneath the ceiling of the cavity. It operates while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 3-5 minutes will make the food brown more quickly.

Cookware for grilling:

Should be flameproof and may include metal. Do not use any type of plastic cookware, as it can melt.

Food suitable for grilling:

Chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches and all kinds of toast with toppings.

Important remark:

Whenever the grill only mode is used, please remember that food must be placed on the high rack, unless another instruction is recommended.

MICROWAVE + GRILL

This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking. It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly. Three combination modes are available with this model: 600 W + Grill, 450 W + Grill and 300 W + Grill.

Cookware for cooking with microwave + grill

Please use cookware that microwaves can pass through. Cookware should be flameproof. Do not use metal cookware with combination mode. Do not use any type of plastic cookware, as it can melt.

Food suitable for microwave + grill cooking:

Food suitable for combination mode cooking include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, turning them over half way through cooking). Please refer to the grill table for further details.

Important remark:

Whenever the combination mode (microwave + grill) is used, the food should be placed on the high rack, unless another instruction is recommended. Please refer to the instructions in the following chart. The food must be turned over, if it is to be browned on both sides.

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Grill Guide for Fresh Food

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Preheat the grill with the grill-function for 2-3 minutes. Use the power levels and times in this table as guide lines for grilling. Use oven gloves when taking out.

Fresh Food	Serving Size	Power	1 step (min.)	2 step (min.)	
Toast Slices	4 pcs (each 25 g)	Grill only	3-4	2-3	
	Instructions Put toast slice	s side by side o	n the high rack		
Grilled Tomatoes	400 g (2 pcs)	300 W + Grill	5-6	-	
	Instructions Cut tomatoes into halves. Put some cheese on top. Arrang in a circle in a flat glass pyrex dish. Place it on the high rack. Stand for 2-3 minutes.				
Tomato- Cheese Toast	4 pcs (300 g)	300 W + Grill	4-5	-	
		d slices first. Pu Stand for 2-3 n	ut the toast with ninutes.	n topping on	
Toast Hawaii (Ham,	4 pcs (500 g)	300 W + Grill	5-6	-	
Pineapple, Cheese slices)	Instructions Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.				
Baked Potatoes	500 g	600 W + Grill	7-8	-	
		nto halves. Put cut side to the g	them in a circle grill.	on the high	

Fresh Food	Serving Size	Power	1 step (min.)	2 step (min.)	
Gratin Potatoes/	450 g	450 W + Grill	9-11	-	
Vegetables (Chilled)			all glass pyrex poking stand fo	I	
Baked Apples	2 apples (ca. 400 g)	300 W + Grill	7-8	-	
	some almond	slices on top. Pu	with raisins and ut apples on a f ectly on the low	lat glass	
Chicken Pieces	500 g (2 pcs)	300 W + Grill	8-10	6-8	
			and spices. Put r grilling stand		
Roast Chicken	1200 g	450 W + Grill	18-19	17	
	Instructions Brush the chicken oil and spices. Put the chicken on the low rack. After grilling stand for 5 minutes.				
Roast Fish	400-500 g	300 W + Grill	5-7	5½-6½	
	spices. Put two	o fishes side by	oil and add her side (head to ta for 2-3 minute	ail) on the	

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CONVECTION

Cooking with convection is the traditional and well known method of cooking food in a traditional oven with hot air.

The heating element and the fan position is at the back-wall, so that the hot air is circulating. This mode is supported by the top heating element.

Cookware for convection cooking:

All conventional ovenproof cookware, baking tins and sheets – anything you would normally use in a traditional convection oven – can be used.

Food suitable for convection cooking:

All biscuits, individual scones, rolls and cakes should be made by this mode as well as rich fruit cakes, choux pastry and soufflés.

MICROWAVE + CONVECTION

This mode combines the microwave energy with the hot air and is therefore reducing the cooking time while giving the food a brown and crispy surface. Cooking with convection is the traditional and well known method of cooking food in an oven with hot air circulated by a fan on the back-wall.

Cookware for cooking with microwaves + convection:

Should be able to let the microwaves pass through. Should be ovenproof (like glass, pottery or china without metal trims); similar to the cookware described under Microwave + Grill.

Food suitable for Microwave + Convection cooking:

All kinds of meats and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scones and breads.

Convection Guide for fresh and frozen food

Preheat the convection with the auto pre-heat function to the desired temperature. Use the power levels and times in this table as guide lines for convection cooking. Use oven gloves when taking out.

Fresh Food	Serving Size	Power	1 step (min.)	2 step (min.)
PIZZA Frozen Pizza (Ready baked)	300 g	1 step 300 W + 200 °C 2 step Grill	11-12	2-3
		on the low rack. and for 2-3 minutes.		
PASTA Frozen Lasagne	400 g	1 step 450 W + 200 °C 2 step Convt. 200 °C	15-16	5-6
	original packag microwaves and	ble sized glass pyrex c ing (take care that this d oven heat). Put froze ter cooking stand for 3	is suitable n pasta gra	e for atin on
MEAT Roast Beef/	1200-1300 g	600 W + 180 °C	20-23	10-13
Roast Lamb (Medium)	Instructions Brush beef/lamb with oil and spice it with pepper, salt and paprika. Put it on the low rack, first with the fat side down. After cooking wrap in aluminium foil and stand for 10-15 minutes.			
Roast Chicken	1000-1100 g	450 W + 200 °C	20-22	20
	Instructions Brush chicken with oil and spices. Put chicken first breast side down, second side breast side up on the low rack. Stand for 5 minutes.			

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Fresh Food	Serving Size	Power	1 step (min.)	2 step (min.)
BREAD Fresh Bread	6 pcs (350 g)	100 W + 180 °C	8-10	_
Rolls	Instructions	in a circle on the low r		for
Garlic Bread	200 g (1 pc)	180 W + 200 °C	8-10	-
(Chilled, Prebaked)		baguette on baking pa and for 2-3 minutes.	per on the	low rack.
CAKE Marble Cake	500 g	Only 180 °C	38-43	-
(Fresh Dough)	sh Dough) Instructions Put the fresh dough in a small rectangu baking dish (length 25 cm). Put the cak After baking stand for 5-10 minutes.			
Small Cakes	10 x 28 g	Only 160 °C	26-28	-
(Fresh Dough)	Instructions Fill the fresh dough evenly in paper cups and set on baking tray on the low rack. After baking stand for 5 minutes.			
Cookies	200-250 g	Only 200 °C	15-20	-
(Fresh Dough)	Instructions Put the chilled croissants on baking paper on the low rack.			
Frozen Cake	1000 g	180 W + 180 °C	18-20	-
	Instructions Put the frozen cake directly on the low rack. After defrost and warming stand for 15-20 minutes.			

TIPS AND TRICKS

MELTING BUTTER

Put 50 g butter into a small deep glass dish. Cover with plastic lid. Heat for 30-40 seconds using 900 W, until butter is melted.

MELTING CHOCOLATE

Put 100 g chocolate into a small deep glass dish. Heat for 3-5 minutes, using 450 W until chocolate is melted. Stir once or twice during melting. Use oven gloves while taking out!

MELTING CRYSTALLIZED HONEY

Put 20 g crystallized honey into a small deep glass dish. Heat for 20-30 seconds using 300 W, until honey is melted.

MELTING GELATINE

Lay dry gelatine sheets (10 g) for 5 minutes into cold water. Put drained gelatine into a small glass pyrex bowl. Heat for 1 minute using 300 W. Stir after melting.

COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)

Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water. Cook uncovered in a glass pyrex bowl for 3½ to 4½ minutes using 900
 W, until glaze/icing is transparent. Stir twice during cooking.

COOKING JAM

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well. Cook covered for 10-12 minutes using 900 W. Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

COOKING PUDDING

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for $6\frac{1}{2}$ to $7\frac{1}{2}$ minutes using 900 W. Stir several times well during cooking.

BROWNING ALMOND SLICES

Spread 30 g sliced almonds evenly on a medium sized ceramic plate. Stir several times during browning for 3% to 4% minutes using 600 W. Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

troubleshooting and information code

TROUBLESHOOTING

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If you have any of the problems listed below try the solutions given.

Problem	Cause	Action			
General	General				
The buttons cannot be pressed properly.	Foreign matter may be caught between the buttons.	Remove the foreign matter and try again.			
	For touch models: Moisture is on the exterior.	Wipe the moisture from the exterior.			
	Child lock is activated.	Deactivate Child lock.			
The time is not displayed.	The Eco (power-saving) function is set.	Turn off the Eco function.			
The oven does	Power is not supplied.	Make sure power is supplied.			
not work.	The door is open.	Close the door and try again.			
	The door open safety mechanisms are covered in foreign matter.	Remove the foreign matter and try again.			
The oven stops while in operation.	The user has opened the door to turn food over.	After turning over the food, press the Start button again to start operation.			

Problem	Cause	Action
The power turns off during operation.	The oven has been cooking for an extended period of time.	After cooking for an extended period of time, let the oven cool.
	The cooling fan is not working.	Listen for the sound of the cooling fan.
	Trying to operate the oven without food inside.	Put food in the oven.
	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Several power plugs are being used in the same socket.	Designate only one socket to be used for the oven.
There is a popping sound during operation, and the oven doesn't work.	Cooking sealed food or using a container with a lid may causes popping sounds.	Do not use sealed containers as they may burst during cooking due to expansion of the contents.
The oven exterior is too hot during operation.	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Objects are on top of the oven.	Remove all objects on the top of the oven.

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Problem	Cause	Action
The door cannot be opened properly.	Food residue is stuck between the door and oven interior.	Clean the oven and then open the door.
Heating including the Warm function does not work properly.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The thaw function does not work.	Too much food is being cooked.	Reduce the amount of food and start the function again.
The interior light is dim or does not turn on.	The door has been left open for a long time.	The interior light may automatically turn off when the Eco function operates. Close and reopen the door or press the Cancel button.
	The interior light is covered by foreign matter.	Clean the inside of the oven and check again.
A beeping sound occurs during cooking.	If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing.	After turning over the food, press the Start button again to restart operation.
The oven is not level.	The oven is installed on an uneven surface.	Make sure the oven is installed on flat, stable surface.

Problem	Cause	Action
There are sparks during cooking.	Metal containers are used during the oven/ thawing functions.	Do not use metal containers.
When power is connected, the oven immediately starts to work.	The door is not properly closed.	Close the door and check again.
There is electricity coming from the oven.	The power or power socket is not properly grounded.	Make sure the power and power socket are properly grounded.
 Water drips. Steam emits through a door crack. Water remains in the oven. 	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
The brightness inside the oven varies.	Brightness changes depending on power output changes according to function.	Power output changes during cooking are not malfunctions. This is not an oven malfunction.
Cooking is finished, but the cooling fan is still running.	To ventilate the oven, the cooling fan continues to run for about 3 minutes after cooking is complete.	This is not an oven malfunction.

07 TROUBLESHOOTING AND INFORMATION CODE

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Problem	Cause	Action	
Turntable			
While turning, the turntable comes out of place or stops turning.	There is no roller ring, or the roller ring is not properly in place.	Install the roller ring and then try again.	
The turn table drags while turning.	The roller ring is not properly in place, there is too much food, or the container is too large and touches the inside of the microwave.	Adjust the amount of food and do not use containers that are too large.	
The turn table rattles while turning and is noisy.	Food residue is stuck to the bottom of the oven.	Remove any food residue stuck to the bottom of the oven.	
Grill			
Smoke comes out during operation.	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction, and if you run the oven 2-3 times, it should stop.	
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.	
	Food is too close to the grill.	Put the food a suitable distance away while cooking.	
	Food is not properly prepared and/or arranged.	Make sure food is properly prepared and arranged.	

Problem	Cause	Action		
Dven				
The oven does The door is open. Close the not heat.		Close the door and try again.		
Smoke comes out during preheating.	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction, and if you run the oven 2-3 times, it should stop.		
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.		
There is a burning or plastic smell when using the oven.	Plastic or non heat- resistant cookware is used.	Use glass cookware suitable for high temperatures.		
There is a bad smell coming from inside the oven.	Food residue or plastic has melted and stuck to the interior.	Use the steam function and then wipe with a dry cloth. You can put a lemon slice inside and run the oven to remove the odour more quickly.		
The oven does not cook properly.	The oven door is frequently opened during cooking.	If you open the door often, the interior temperature will be lowered and this may affect the results of your cooking.		
	The oven controls are not correctly set.	Correctly set the oven controls and try again.		
	The grill or other accessories are not correctly inserted.	Correctly insert the accessories.		
	The wrong type or size of cookware is used.	Use suitable cookware with flat bottoms.		

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Problem	Cause	Action
Steam		
l can hear water boiling during Vapour cooking	Water is heated using the steam heater.	This is not an oven malfunction.
There is an unusual sound when I stop Vapour cooking.	Water is being removed from inside the steam heater after Vapour cooking has finished.	This is not an oven malfunction.
Steam does not come out.	The water supply tank is not installed.	Make sure the water supply tank is correctly installed.
	There is no water in the water supply tank.	Fill the tank with water and try again.

INFORMATION CODES

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Code	Description	Action
C-20	Temperature sensor is needed to check.	Press the Stop/Cancel button and operate again. If it occurs again, turn off the microwave oven over 30 seconds and try setting again. If it appears again, call your local SAMSUNG Customer Care Centre.
C-21	Temperature sensor detect higher temperature than setting temperature.	Turn off the microwave oven for cooling the product and then try setting again. If it appears again, call your local SAMSUNG Customer Care Centre.
C-d0	Control buttons are pressed over 10 seconds.	Clean the keys and check if there is water on the surface around key. If it occurs again, turn off the microwave oven over 30 seconds and try setting again. If it appears again, call your local SAMSUNG Customer Care Centre.

For any codes not listed above, or if the suggested solution does not solve the problem, contact your local SAMSUNG Customer Care Centre.

technical specifications SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Model	MC28H5033**
Power source	230 V ~ 50 Hz AC
Power consumption	
Maximum power	2900 W
Microwave	1400 W
Grill	1500 W
Convection	Max. 2100 W
Output power	100 W / 900 W (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x H x D)	
Outside (Include Handle)	517 x 310 x 474.8 mm
Oven cavity	358 x 235.5 x 327 mm
Volume	1.0 Cubic feet
Weight	
Net	17.5 kg approx.

08 TECHNICAL SPECIFICATIONS

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SAMSUNG

QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT	
AUSTRALIA	1300 362 603	www.samsung.com/au/support	
NEW ZEALAND	0800 726 786	www.samsung.com/nz/support	
CHINA	400-810-5858	www.samsung.com/cn/support	
HONG KONG	3698 4698	www.samsung.com/hk/support (Chinese) www.samsung.com/hk_en/support (English)	
INDIA	1800 3000 8282 - Toll Free 1800 266 8282 - Toll Free		
BANGLADESH	0961-2300300 0800-0300300 (Toll free)	www.samsung.com/in/support	
INDONESIA	021-56997777 08001128888	www.samsung.com/id/support	
JAPAN	0120-363-905	www.samsung.com/jp/support	
MALAYSIA	1800-88-9999 603-77137477 (Overseas contact)	www.samsung.com/my/support	
PHILIPPINES	1-800-10-726-7864 [PLDT Toll Free] 1-800-8-726-7864 [Globe Landline and Mobile] 02- 422-2111 [Standard Landline]	www.samsung.com/ph/support	
SINGAPORE	1800-SAMSUNG(726-7864)	www.samsung.com/sg/support	
THAILAND 0-2689-3232, 1800-29-3232		www.samsung.com/th/support	
TAIWAN	0800-329999	www.samsung.com/tw/support	
VIETNAM	1800 588 889	www.samsung.com/vn/support	
MACAU	0800 333		
MYANMAR	+95-1-2399-888	www.somsung.com/support	
SRI LANKA	0117540540 011590000	www.samsung.com/support	

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This product is RoHS compliant

