

OWNER'S MANUAL

MICROWAVE OVEN

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

MC2146BP

MC2146BL

MC2146BV

MC2146BG



MFL70580101
Rev.03_05082020

www.lg.com

Copyright © 2018-2020 LG Electronics Inc. All Rights Reserved.

Contents / विषय-वस्तु

How the Microwave Function Works /

माइक्रोवेव प्रणाली किस तरह कार्य करती है

Microwaves are a form of energy similar to radio, television waves, and ordinary daylight. Normally, microwaves spread outwards as they travel through the atmosphere and disappear without effect.

This oven, however, has a magnetron that is designed to make use of the energy in microwaves. Electricity, supplied to the magnetron tube, is used to create microwave energy.

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

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

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

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

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

A very safe appliance / अति-सुरक्षित उपकरण

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

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

Disclaimer:

The user should follow the instructions as per the owner's manual to avoid any malfunctioning of the product, accident or damage. The liability of manufacturer is limited only to the extent of repair or replacement of the product as per the terms and condition mentioned herein if product was not misused, altered or modified but shall not include any damage to the property or injury or loss of life on account of breach of warranty conditions/warning or any commercial or economic loss, including any direct, incidental or consequential loss relating thereto./ उपयोगकर्ता को उत्पाद, दुर्घटना या क्षति की किसी भी खराबी से बचने के लिए उपयोगता मैनुअल के अनुसार निर्देशों का पालन करना चाहिए। निर्माता की देयता केवल उत्पाद की मरम्मत या प्रतिस्थापन की सीमा तक सीमित होती है और इसमें उल्लिखित शर्तों के अनुसार यदि उत्पाद का दुरुपयोग नहीं किया गया, बदल दिया गया या संशोधित किया गया, लेकिन इसमें सम्पत्ति की क्षति या चोट या जीवन की हानि शामिल नहीं होगी किसी भी प्रत्यक्ष, आकस्मिक या परिणामी हानि से सम्बन्धित वारंटी शर्तों/चेतावनी या किसी भी वाणिज्यिक या आर्थिक नुकसान के उल्लंघन के कारण।

Contents

| | |
|--|----|
| 151 RECIPES LIST | 3 |
| IMPORTANT SAFETY INSTRUCTIONS | 5 |
| SAFETY PRECAUTIONS | 10 |
| BEFORE USE | 11 |
| Unpacking & Installing | 11 |
| Method To Use Accessories As Per Mode | 12 |
| Microwave-Safe Utensils | 13 |
| Control Panel | 14 |
| Child Lock | 16 |
| HOW TO USE | 17 |
| Micro Power Cooking | 17 |
| Micro Power Level | 18 |
| +30 seconds | 19 |
| Grill Cooking | 20 |
| Grill Combination Cooking | 21 |
| Convection Combination Cooking | 22 |
| Energy Saving | 23 |
| Two Stage Cooking | 24 |
| Convection Preheat | 25 |
| Convection Cooking | 26 |
| Various Cook Functions | 27 |
| Indian Cuisine | 28 |
| Low Calorie | 41 |
| Steam Cook | 52 |
| Tandoor Se | 54 |
| Kids' Delight | 55 |
| Paneer/Curd | 59 |
| Tea/Dairy Delight | 60 |
| Cooking Aid | 61 |
| Steam Clean | 62 |
| Usage of Accessories / Utensils | 63 |
| List of Ingredients | 64 |
| TO CLEAN YOUR OVEN | 65 |
| QUESTIONS & ANSWERS | 66 |
| Two Recipes for Beginners | 67 |
| Disposal of your old appliance (as per e-waste Rules) | 67 |

| Indian Cuisine (pg. 28~40) | | |
|-------------------------------|----------------------|----|
| Indian Cuisine | | |
| Code No. | Recipe Name | |
| IC1 | Mix Veg | 28 |
| IC2 | Veg Biryani | 28 |
| IC3 | Kadhai Paneer | 28 |
| IC4 | Kadhai Chicken | 28 |
| IC5 | Dal Tadka | 28 |
| IC6 | Butter Chicken | 29 |
| IC7 | Dum Aloo | 29 |
| IC8 | Baingan ka Bharta | 29 |
| IC9 | Gatte ki sabzi | 29 |
| IC10 | Beans Porial | 30 |
| IC11 | Dalma | 30 |
| IC12 | Gosht Dum Biryani | 30 |
| IC13 | Chicken Biryani | 30 |
| IC14 | Kadhi | 31 |
| IC15 | Kofta Curry | 31 |
| IC16 | Aloo Gobhi | 31 |
| IC17 | Malai Khumb | 31 |
| IC18 | Sambhar | 32 |
| IC19 | Goan Potato Curry | 32 |
| IC20 | Gujarati Tuvar Dal | 32 |
| IC21 | Methi Aloo | 32 |
| IC22 | Veg. Handva | 33 |
| IC23 | Jeera Aloo | 33 |
| IC24 | Kaddu Ki Sabzi | 33 |
| IC25 | Matar Paneer | 33 |
| IC26 | Jhinga Matar Curry | 34 |
| IC27 | Egg Curry | 34 |
| IC28 | Bhindi fry | 34 |
| IC29 | Kashmiri kaju paneer | 34 |
| IC30 | Egg Biryani | 35 |
| IC31 | Achari Chana Pulao | 35 |
| IC32 | Methi Rice | 35 |
| IC33 | Coconut Rice | 35 |
| IC34 | Curd Rice | 36 |
| Sweet Corner | | |
| SC1 | Besan Ladoo | 36 |
| SC2 | Kalakand | 36 |
| SC3 | Shahi Tukda | 36 |
| SC4 | Kheer | 36 |
| SC5 | Suji Halwa | 37 |
| SC6 | Payasam | 37 |
| SC7 | Sandesh | 37 |
| SC8 | Sevian Zarda | 37 |
| SC9 | Phirni | 37 |
| SC10 | Mysore Pak | 37 |
| SC11 | Kaddu Kheer | 38 |
| SC12 | Rava Ladoo | 38 |
| SC13 | Kaju Burfi | 38 |
| SC14 | Badam Halwa | 38 |

| Chatpat Corner | | |
|----------------------------|-----------------------|----|
| Code No. | Recipe Name | |
| CC1 | Apple Tomato Chutney | 38 |
| CC2 | Lemon Pickle | 38 |
| CC3 | Mix Veg Pickle | 39 |
| CC4 | Pizza Sauce | 39 |
| CC5 | Tomato Sauce | 39 |
| CC6 | Masala Chutney | 39 |
| CC7 | Aam Ki Chutney | 39 |
| CC8 | Coconut Chutney | 39 |
| CC9 | Gongura chutney | 40 |
| CC10 | Til Ki Chutney | 40 |
| Low Calorie (pg. 41~51) | | |
| Health Plus | | |
| Code No. | Recipe Name | |
| HP1 | Kala Chana | 41 |
| HP2 | Karela Subzi | 41 |
| HP3 | Moong Dal | 41 |
| HP4 | Machi Kali Mirch | 41 |
| HP5 | Ghiya Raita | 41 |
| HP6 | Nutrinuggets | 42 |
| HP7 | Curd Brinjal | 42 |
| HP8 | Bathua Raita | 42 |
| HP9 | Healthy Khichdi | 42 |
| HP10 | Spinach Dal | 42 |
| HP11 | Fish masala | 43 |
| HP12 | Soya Idli | 43 |
| HP13 | Soyabean Curry | 43 |
| HP14 | Fish Bharta | 43 |
| HP15 | Oats Idli | 43 |
| HP16 | Lemon chicken | 44 |
| Soups | | |
| So1 | Sweet Corn Soup | 44 |
| So2 | Mushroom Soup | 44 |
| So3 | Tomato Soup | 44 |
| So4 | Chicken Soup | 44 |
| So5 | Chicken Tortilla Soup | 45 |
| So6 | Rasam | 45 |
| So7 | Hot & Sour Soup | 45 |
| So8 | Palak Makai Shorba | 45 |
| So9 | Wonton Soup | 46 |
| So10 | Mulligatawny Soup | 46 |
| So11 | Rajma Soup | 46 |
| So12 | Shahi Shorba | 46 |
| So13 | Bombay Curry Soup | 47 |
| So14 | Badam Soup | 47 |
| So15 | Limbu Dhania Shorba | 47 |

151 Recipes List

| Continental | | |
|------------------------------|-----------------------------|----|
| Code No. | Recipe Name | |
| Co1 | Pasta | 47 |
| Co2 | Veg Au Gratin | 48 |
| Co3 | Macaroni | 48 |
| Co4 | Baked Mushroom | 48 |
| Co5 | Lasaneya | 48 |
| Co6 | Chilli Veg | 48 |
| Co7 | Thai Chicken | 49 |
| Co8 | Sweet & Sour Veg | 49 |
| Co9 | Mediterranean Crostini | 49 |
| Co10 | Risotto Rice | 50 |
| Co11 | Spaghetti with tomato sauce | 50 |
| Co12 | Cottage Cheese Tortellini | 50 |
| Co13 | Mexican Corn Rice | 51 |
| Steam Cook (pg. 52-53) | | |
| Steam Cook | | |
| Code No. | Recipe Name | |
| St1 | Keema Balls | 52 |
| St2 | Gajar ka Halwa | 52 |
| St3 | Shakarkandi | 52 |
| St4 | Methi Muthiya | 52 |
| St5 | Kothimbir Vadi | 52 |
| St6 | Sarson Ka Saag | 52 |
| St7 | Bhafouri | 53 |
| St8 | Steamed Peas | 53 |
| St9 | Matar Mushroom | 53 |
| St10 | Avial | 53 |
| Tandoor Se (pg. 54) | | |
| Tandoor Se | | |
| Code No. | Recipe Name | |
| ts1 | Grill chicken | 54 |
| ts2 | Chicken Lollipop | 54 |
| ts3 | Chicken Tikka | 54 |
| ts4 | Veg Kababs | 54 |
| Kids' Delight (pg. 55~58) | | |
| Child's Favourite | | |
| Code No. | Recipe Name | |
| CF1 | Omelette | 55 |
| CF2 | Noodles | 55 |
| CF3 | Corn Chaat | 55 |
| CF4 | Pizza | 55 |
| CF5 | Vermicelli Khichdi | 55 |
| CF6 | Chocolate balls | 55 |
| CF7 | Veg burger | 56 |
| CF8 | Strawberry custard | 56 |

| Code No. | Recipe Name | |
|-------------------------------|----------------------|----|
| CF9 | Garlic Bread | 56 |
| CF10 | Choco Bars | 56 |
| CF11 | Creamy Mushroom Buns | 56 |
| CF12 | Bread Pudding | 57 |
| CF13 | Quick Cheesy fondue | 57 |
| CF14 | Cheesy Nachos | 57 |
| Cake | | |
| CA1 | Walnut Cake | 57 |
| CA2 | Swiss Roll | 57 |
| CA3 | Carrot Cake | 57 |
| CA4 | Chocolate Cake | 58 |
| CA5 | Vanilla Cake | 58 |
| Paneer/Curd (pg. 59) | | |
| Paneer/Curd | | |
| Code No. | Recipe Name | |
| PA1 | Paneer | 59 |
| PA2 | Masala Paneer | 59 |
| CU1 | Curd | 59 |
| CU2 | Flavoured Yoghurt | 59 |
| Tea/Dairy Delight (pg. 60) | | |
| Tea/Dairy Delight | | |
| Code No. | Recipe Name | |
| dd1 | Tea | 60 |
| dd2 | Lemon tea | 60 |
| dd3 | Green tea | 60 |
| dd4 | Coffee | 60 |
| Cooking Aid (pg. 61) | | |
| Cooking Aid | | |
| Code No. | Recipe Name | |
| UC1 | Keep Warm | 61 |
| UC2 | Garlic Peel | 61 |
| UC3 | Defrost Veg. | 61 |
| UC4 | Defrost Nonveg | 61 |
| UC5 | De-humidification | 61 |
| UC6 | Disinfect Aid | 61 |
| UC7 | Lemon Squeeze | 61 |
| Steam Clean (pg. 62) | | |
| Steam Clean | | |
| Code No. | Recipe Name | |
| SL1 | Steam Clean | 62 |

IMPORTANT SAFETY INSTRUCTIONS/READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

महत्वपूर्ण सुरक्षा निर्देश/ध्यान से पढ़ें और भविष्य के संदर्भ के लिए रखें

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

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



WARNING / चेतावनी

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

यह चिन्ह आपको खतरों या असुरक्षित तरीकों से कार्य करते समय होने वाली शारीरिक दुर्घटनाओं या मृत्यु आदि की आशंकाओं से सचेत करता है। सभी सुरक्षा संदेश सुरक्षा सचेतक चिन्हों या "वार्निंग" या "कॉशन" के बाद लिखे हुए हैं। इन शब्दों का अर्थ है:



WARNING / चेतावनी

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

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



CAUTION / सावधानी

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

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



WARNING / चेतावनी

- 1 Do not attempt to tamper with, or make any adjustments or repairs to the door, door seals, control panel, safety interlock switches or any other part of the oven which would involve the removal of any cover protecting against exposure to microwave energy. Do not operate the oven if the door seals and adjacent parts of the microwave oven are faulty. Repairs should only be undertaken by a qualified service technician.
ओवन के द्वार, द्वार की सील, कंट्रोल पैनल, सेफ्टी इंटरलॉक स्विचेस या उसका कोई अन्य हिस्सा जो कि माइक्रोवेव ऊर्जा को बाहर निकलने से रोककर सुरक्षित करता हो, से छेड़छाड़ न करें न ही किसी प्रकार का जोड़तोड़ या सुधार करें। द्वार या उससे जुड़े किसी हिस्से में कोई खराबी आने की दशा में ओवन का उपयोग न करें। इसकी मरम्मत का काम सिर्फ सर्विस टेक्नीशियन के माध्यम से ही करवाएं।
 - Unlike other appliances, the microwave oven is a high-voltage and a high electrical-current piece of equipment. Improper use or repair could result in harmful exposure to excessive microwave energy or in electric shock.
 - उपकरणों की तुलना में माइक्रोवेव ओवन एक उच्च क्षमता का उच्च विद्युत तंत्रण वाला उपकरण है। इसका गलत तरीके से इस्तेमाल या मरम्मत करने से अत्यधिक मात्रा की माइक्रोवेव ऊर्जा का हानिकारक प्रभाव या विद्युत के झटके का खतरा हो सकता है।
- 2 Only use Oven for the purpose of dehumidification of Namkin, Biscuits, Bhujia, papad, wafers, etc. Do not operate with wet newspaper, toys, Electric devices, pet or child, etc./केवल नमकीन, बिस्कुट, भुजिया, पापड़, वेफर्स आदि के निराद्रीकरण के उद्देश्य के लिए ओवन का उपयोग करें। गीले अखबार, खिलौने, इलेक्ट्रिक उपकरण, पालतू जानवर या बच्चों, आदि के साथ काम न करें।
 - It can be the cause of serious damage to safety such as a fire, a burn or a sudden death due to an electric shock.
 - यह आग, जलना या विद्युत के झटके से होने वाली अकस्मात् मृत्यु जैसी गंभीर सुरक्षा-क्षति का कारण भी बन सकता है।



WARNING / चेतावनी

- 3 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 operate or play with the appliance./यह उपकरण कम शारीरिक, संवेदी या मानसिक क्षमताओं, या अनुभव और ज्ञान की कमी के साथ व्यक्तियों(बच्चों सहित) के उपयोग के लिए अभिप्रेत नहीं है, जब तक कि उन्हें उनकी सुरक्षा के लिए जिम्मेदार व्यक्ति द्वारा उपकरण के उपयोग के सम्बन्ध में पर्यवेक्षण या निर्देश नहीं दिया गया हो। यह सुनिश्चित करने के लिए बच्चों की निगरानी की जानी चाहिए कि वे उपकरण के साथ काम नहीं करते हैं या खेल नहीं रहे हैं।

Important Safety Instructions / महत्वपूर्ण सुरक्षा निर्देश

- Improper use may cause damage such as a fire, electric shock or burn.
- अनुचित उपयोग से क्षति हो सकती है, जैसेकि आग लगना, बिजली का झटका लगना या जलना।
- 4 Accessible parts may become hot during use. Young children should be kept away.
इसके इस्तेमाल के दौरान स्पर्श में आने लायक इसके सभी हिस्से गर्म हो सकते हैं। छोटे बच्चों को दूर रखना आवश्यक है।
- They may get a burn.
- इससे जलने का खतरा है।

WARNING / चेतावनी

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

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

- They could burst.
- उसमें विस्फोट हो सकता है।

WARNING / चेतावनी

- 6 Do not operate your oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the: (1) door(bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.

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

- It could result in harmful exposure to excessive microwave energy.
अधिक समय तक भोजन अन्दर रहने पर उसमें आग भी लग सकती है और ओवन को भी नुकसान पहुंच सकता है।
- 7 Do not use improper accessories. Only use appropriate accessories on each operation mode, refer to the guide on page 12
अनुचित उपकरण का उपयोग न करें। केवल प्रत्येक ऑपरेशन मोड पर उपयुक्त सहायक उपकरण का उपयोग करें, पृष्ठ 12 पर मार्गदर्शिका देखें।

- Improper use could result in damage to your oven and accessories, or could make spark and a fire.
- इसके गलत तरीके से इस्तेमाल से ओवन और आपके उपकरणों का नुकसान या विद्युत स्पर्क या आग लगने का खतरा हो सकता है।

- 8 Do not hang heavy objects and do not allow children to hang with the door & door handle. Children should not be allowed to play with accessories./ भारी वस्तुओं को न लटकाएँ और बच्चों को दरवाजे के हैंडल से लटकने न दें। बच्चों को सामान के साथ खेलने की अनुमति नहीं दी जानी चाहिए।
- They may get hurt.

- उन्हें चोट लगने का खतरा है।

- 9 Do not carry out any service or repair operation by your own that involves the removal of a cover which gives protection against the exposure to microwave energy. It is hazardous for anyone other than a competent person अपने आप से किसी भी सेवा या मरम्मत कार्य को अंजाम न दें, जिसमें एक कवर को हटाना शामिल है जो माइक्रोवेव ऊर्जा के सम्पर्क में आने से बचाता है। यह सक्षम और तकनीकी विशेषज्ञ व्यक्ति के अलावा किसी के लिए भी खतरनाक है।
- 10 When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

जब ओवन का कॉम्बिनेशन मोड में इस्तेमाल हो रहा हो तो बच्चे सिर्फ बड़ों के निर्देशन के ही इसका इस्तेमाल करें क्योंकि इस समय अत्यधिक ताप उत्पन्न होता है जो उनके लिए घातक सिद्ध हो सकता है।

- 11 You cannot operate your oven with the door open due to the safety interlocks built into the door mechanism. It is important not to tamper with the safety interlocks.

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

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

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

- 12 Do not place any object (such as kitchen towels, napkins, etc.) between the oven front face and the door or allow food or cleaner residue to accumulate on sealing surfaces.

ओवन के द्वार और प्रवेश द्वार के सामने कोई सामान (जैसे किचन टॉवल या नैपकिन इत्यादि) न रखें न ही किसी तरह के खाने या सफाई करने वाले सामान के अवशेष यहां रहने दें।

- It could result in harmful exposure to excessive microwave energy.
ऐसा करना अत्यधिक ऊर्जा के प्रवाह से खतरा पैदा कर सकता है।

Important Safety Instructions / महत्वपूर्ण सुरक्षा निर्देश

- 13 Do not heat food in disposable containers made of plastic, paper or other combustible materials. They may not be safe for heating food. Use microwave safe utensils only. Do not leave microwave oven unattended while cooking.
प्लास्टिक, कागज या अन्य दहनशील सामग्री से बने डिस्पोजेबल कंटेनरों में भोजन को गर्म न करें। वे भोजन को गर्म करने के लिए सुरक्षित नहीं हो सकते हैं। माइक्रोवेव सेफ बर्तनों का ही इस्तेमाल करें खाना बनाते समय माइक्रोवेव ओवन को नजरअंदाज न करें।
- Your food may be poured due to the possibility of container deterioration, which also can cause a fire.
आपका खाना भी गिर कर फैल सकता है इसके भगोने के टूट जाने से और इससे भी आग लग सकती है।
- 14 The current rating of power socket outlet should be equivalent or higher than the plug current rating. The cross-sectional area of wire used by customer for fixed wiring shall be equivalent or higher than the power cord's cross-sectional area used in microwave oven./ पावर सॉकेट आउटलेट की वर्तमान रेटिंग प्लग वर्तमान रेटिंग के बराबर या उससे अधिक होनी चाहिए। तय वायरिंग के लिए ग्राहक द्वारा उपयोग किये जाने वाले तार का अनुप्रस्थ काट क्षेत्र माइक्रोवेव ओवन में उपयोग किये जाने वाले पावर कॉर्ड के अनुप्रस्थ काट क्षेत्र के बराबर या अधिक होगा।
- Using improper plug or switch can cause an electric shock or a fire.
गलत प्लग या स्विच लगाने से विद्युत का झटका या आग लग सकती है।
- 15 If the supply cord is damaged, it must be replaced by the manufacturer or by LG authorized service agent only.
यदि पावर कॉर्ड खराब है, तो इसे निर्माता द्वारा या केवल LG अधिकृत सर्विस एजेंट द्वारा प्रतिस्थापित किया जाना चाहिए।
It can cause serious damage such as a fire or electric shock.
यह आग या बिजली के झटके जैसे गंभीर नुकसान का कारण बन सकता है।
- 16 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.
इसमें रखने से पहले बच्चे के दूध की बोतलें और खाने का जार के अन्दर के सामान को हिला अवश्य लें और इसे खिलाने से पहले इसका तापमान अवश्य देख लें ताकि बच्चे का मुंह न जले।



CAUTION / सावधानी

- 1 Please ensure cooking times are correctly set, small amounts of food require shorter cooking or heating time.
कुकिंग टाइम को निश्चित समय के लिए सही सेट करें। कम मात्रा वाले भोजन को पकाने के लिए कम समय लगता है।
- Over cooking may result in the food catching on fire and subsequent damage to your oven.
आवश्यकता से अधिक समय तक कुकिंग से आग लग सकती है और आपके ओवन को क्षति पहुंच सकती है।
- 2 When heating liquids, e.g. soups, sauces and beverages in your microwave oven,
 - * Avoid using straight sided containers with narrow necks.
 - * Do not overheat.
 - * Stir the liquid before placing the container in the oven and again halfway through the heating time.
 - * After heating, let it stand in the oven for a short time; stir or shake it again carefully and check the temperature of it before consuming to avoid burns (especially, contents of feeding bottles and baby food jars).


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

 - * छोटी गर्दन वाले सीधे खड़े पात्र इसमें रखने से बचें।
 - * आवश्यकता से अधिक समय तक हीटिंग न करें।
 - * तबल पदार्थ के भगोने को इसमें रखने से पहले हिलाएँ और हीटिंग के दौरान आधे समय के बाद फिर से बाहर निकाल कर हिला लें, फिर अन्दर रखें।
 - * हीटिंग के बाद कुछ समय आप उसे अन्दर ही रहने दें फिर इस भोजन को ग्रहण करने से पहले इसे सावधानीपूर्वक हिला लें, या चमचे से चला लें ताकि आप इसकी उष्णता का अनुमान कर इसे खा/पी सकें और आपका मुंह जलने से बच सकें (विशेष तौर पर बच्चे को खाना खिलाने वाला पात्र या दूध पिलाने वाली बोतल)।
- Be careful when handling the container. Microwave heating of beverages can result in delayed eruptive boiling without evidence of bubbling. This could result in hot liquids suddenly boiling over.
भगोने को इससे निकालते समय पकड़ने में सावधानी रखें। माइक्रोवेव में जलीय पदार्थों को गर्म होने पर कई बार वे देर से और बिना बुलबुले दिए अचानक उबल जाते हैं। इससे जलने का खतरा पैदा हो सकता है।
- 3 An exhaust outlet is located on the top, bottom, side and back of the oven. Don't block the outlet.
इसकी ऊपरी सतह पर, बगल में या ओवन के पीछे एक एग्जॉस्ट द्वार होता है। इस द्वार को सदा खुला रखें।
- It could result in damage to your oven and poor cooking results.
इससे आपके ओवन को क्षति पहुंच सकती है और खाना भी ठीक से नहीं पकेगा।
- 4 Do not operate the oven when empty. It is best to leave a glass of water in the oven when not in use. The water will safely absorb all microwave energy, if the oven is accidentally started.
ओवन खाली होने की दशा में चालू न करें। ये बेहतर होगा कि जब ओवन का इस्तेमाल न हो रहा हो तो एक ग्लास पानी भरकर इसमें रखें। इससे जब भी कभी गलती से ओवन चालू हो जाए तो ये पानी इसकी सारी गर्मी को अपने अन्दर अवशोषित कर लेगा और दुर्घटना का खतरा नहीं रहेगा।
- Improper use could result in damage to your oven.
गलत तरीके से ओवन का इस्तेमाल करने से ओवन को नुकसान पहुंच सकता है।
- 5 Do not cook food wrapped in paper towels, unless Recipes provided by LG contains instructions for the food you are cooking. and do not use newspaper in place of paper towels for cooking. Do not use aluminium foil in micro mode and avoid using aluminium foil in Convection/Grill mode for long duration at high temperature. /पेपर टॉवल से लिपटा कर खाना न बनाएं न गरम करें जब तक कि LG द्वारा प्रदान की गई रेसिपी में कुछ इस तरह का विशेष निर्देश न दिया गया हो। और इस दशा में भी पेपर टॉवल की जगह घरेलू अखबार इस्तेमाल न करें। माइक्रो मोड में एल्यूमिनियम पन्नी का उपयोग न करें और उच्च तापमान पर लंबी अवधि के लिए कन्वेक्शन/ ग्रिल मोड में एल्यूमिनियम पन्नी के उपयोग से बचें।

Important Safety Instructions / महत्वपूर्ण सुरक्षा निर्देश

- Improper use can cause an explosion or a fire.
गलत तरीके से ओवन का इस्तेमाल करने से आग लग सकती है।
- 6 Do not use wooden containers and ceramic containers that have metallic (e.g. gold or silver) inlays. Always remove metal twist ties. Check that the utensils are suitable for use in microwave ovens before use.
सिरेमिक और लकड़ी के बने भोगने जिनमें अंदरूनी सतह धातु की बनी हो, इसमें न रखें। ये पहले देख लें कि आपके बर्तन इसमें इस्तेमाल हो सकते हैं या नहीं।
- They may heat-up and char. Metal objects in particular may arc in the oven, which can cause serious damage.
वे गरम हो सकते हैं और जल भी सकते हैं। खासतौर पर धातु के पदार्थों में चिंगारियाँ आ सकती हैं जिससे गंभीर क्षति हो सकती है।
- 7 Do not use recycled paper products.
रीसायकल पेपर के बने हुए उत्पाद प्रयोग में न लाएं।
- They may contain impurities which may cause sparks and/or fires when used in cooking.
उनमें अशुद्ध तत्व हो सकते हैं जो कि खाना बनाते समय चिंगारियों या आग लगने की वजह बन सकते हैं।
- 8 Do not rinse the tray and rack by placing it in water just after cooking. This may cause breakage or damage.
खाना बनाने के तुरंत बाद ओवन की ट्रे को धोने के लिए पानी में न डालें क्योंकि इससे प्लेट के टूटने या क्षतिग्रस्त होने का खतरा हो सकता है।
- Improper use could result in damage to your oven.
गलत तरीके से ओवन का इस्तेमाल करने से ओवन को नुकसान पहुंच सकता है।
- 9 Be certain to place the oven so the front of the door is 8 cm or more behind the edge of the surface on which it is placed, to avoid accidental tipping of the appliance.
सुनिश्चित करें कि आप ओवन को हमेशा इस तरह रखेंगे कि इसका सामने का द्वार सतह के किनारों से आठ सेंटीमीटर या अधिक पीछे रहे।
- Improper use could result in bodily injury and oven damage.
गलत तरीके से इस्तेमाल करने से शारीरिक दुर्घटना और ओवन की टूट-फूट का भी खतरा हो सकता है।
- 10 Before cooking, pierce the skin of potatoes, apples or any such fruit or vegetables.
पकाने से पहले आलू या सेब या इस तरह के अन्य छालदार फल या सब्जियों में छेद कर लें।
- They could burst.
वे अन्दर विस्फोट कर सकते हैं।
- 11 Do not cook eggs in their shell. Eggs in their shell and whole hardboiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
अंडे को छिलके के साथ इसके भीतर न पकाएं। छिलके सहित अंडा और उबला हुआ पूरा अंडा माइक्रोवेव में गर्म नहीं किया जाना चाहिए, तब भी नहीं जबकि माइक्रोवेव की हीटिंग समाप्त हो गई हो।
- Pressure will build up inside the egg which will burst.
अंडे के अन्दर दबाव बनेगा और फिर बढ़ते-बढ़ते वो फट जाएगा।
- 12 Do not attempt deep fat frying in your oven.
ओवन के अन्दर अधिक तेल में खाद्य पदार्थ तलने की कोशिश कभी न करें।
- This could result in a sudden boil over of the hot liquid.
ऐसा करने से अन्दर गर्म हुआ तरल पदार्थ उबल कर बाहर फेल सकता है।
- 13 If smoke is observed, switch off or disconnect the oven from the power supply and keep the oven door closed in order to stifle any flames.
अगर धुआं महसूस हो तो स्विच ऑफ करें या पॉवर स्प्लाई बंद कर दें और ओवन के दरवाजे कुछ देर बंद ही रहने दें ताकि लपटें अन्दर ही शांत हो सकें।
- It can cause serious damage such as a fire or electric shock.
यह आग लगने या विद्युत के झटके जैसे गंभीर नुकसान पहुंचा सकता है।
- 14 The temperature of accessible surfaces may be high when the appliance is operating. Do not touch the oven door, outer cabinet, rear cabinet, oven cavity, accessories and dishes during grill mode, convection mode and auto cook operations, before cleaning make sure they are not hot.
पास की सतह का ताप बहुत अधिक हो सकता है जब बर्तन अन्दर हो। ग्रिल मोड, कन्वेक्शन मोड या कुकिंग के समय इस्तेमाल हो रहे ओवन का द्वार या बाहरी सतह, पिछली दीवार ओवन कैविटी या इसके उपकरण को न छुएं। इसके बाद अन्दर के बर्तनों को बाहर लाते समय ध्यान रखें कि वे गर्म न हों।
- As they will become hot, there is the danger of a burn unless wearing oven gloves.
क्योंकि वे गर्म हो जाएंगे, जब तक आप ओवन दस्ताने नहीं पहनते हैं, तब तक जलने का खतरा हो सकता है।
- 15 The oven should be cleaned regularly and any food deposits should be removed.
ओवन को नियमित रूप से साफ करना चाहिए और उनके अन्दर किसी भी तरह के भोजन के अंश न छूटें, इसका ध्यान रखना चाहिए।
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface. This could adversely affect the life of the appliance and possibly result in a hazardous situation.
ओवन की सफाई का ध्यान न रखने से इसकी सतह खराब हो सकती है। इससे इस पर रखे जाने वाले बर्तन भी खराब हो सकते हैं और यह खतरनाक भी हो सकता है।
- 16 If there are heating elements, the appliance becomes hot during use. Care should be taken to avoid touching the heating elements inside the oven.
अगर ओवन में हीटिंग पदार्थ हों तो गरम करते समय उपकरण भी गर्म हो जाता है। ओवन के अन्दर रखे इस तरह के हीटिंग पदार्थों को छूने से बचना चाहिए।
- There is danger of a burn.
इसमें जलने का खतरा हो सकता है।

Important Safety Instructions / महत्वपूर्ण सुरक्षा निर्देश

- 17 Follow exact directions given by each manufacturer for their popcorn product. Do not leave the oven unattended while the corn is being popped. If corn fails to pop after the suggested times, discontinue cooking. Never use a brown paper bag for popping corn. Never attempt to pop leftover kernels.
पॉपकॉर्न के प्रोडक्ट्स के दिए गए सटीक निर्देशों का पालन करना चाहिए। जब इसके अन्दर पॉपकॉर्न बनाए जा रहे हों तो इसकी अनदेखी न करें। अगर तय समय के भीतर भी कॉर्नस न फूल सकें तो हीटिंग बंद कर इन्हें बाहर निकाल लेना चाहिए। ओवन में कॉर्नस को फुलाने के लिए कभी भी भूरा कागज का बैग इस्तेमाल में ना लाएं। ओवन में बचे हुए कॉर्नस के टुकड़ों को दुबारा उसमें गर्म न करें।
- Overcooking could result in the corn catching a fire.
अधिक पकाने से कॉर्नस में आग लग सकती है।
- 18 Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass.
इससे सतह पर खरोंच लग सकती है व कॉच भी टूट सकता है।
- They can scratch the surface, which may result in the glass shattering.
इससे सतह पर खरोंच लग सकती है, व कॉच भी टूट सकता है।
- 19 This oven should not be used for commercial catering purposes.
यह ओवन व्यावसायिक कैटरिंग के प्रयोग में नहीं लाया जाना चाहिए।
- Improper use could result in damage to your oven.
इसके गलत इस्तेमाल से इसमें खराबी आ सकती है।
- 20 The 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. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
यह उपकरण 8 वर्ष और उससे ऊपर के बच्चे तथा वे सभी लोग जो कम शारीरिक, संवेदन या मानसिक क्षमता के हों, या जिनका अनुभव या ज्ञान कम हो, इस्तेमाल कर सकते हैं यदि ऐसे सभी लोगों को उपकरण के सुरक्षित तरीके से उपयोग के सम्बन्ध में निरीक्षण या निर्देश दिया जाये और होने वाले खतरों को समझाया जाये। उपकरण की सफाई और रख-रखाव बच्चों के द्वारा नहीं की जा सकती जब तक कि वे 8 वर्ष या उससे अधिक के न हो जाएं और देखभाल न की जाये।
- 21 Children should be supervised to ensure that they do not play with the appliance.
ओवन के समीप बच्चों के साथ हमेशा कोई बड़ा व्यक्ति हो जो उन्हें इसके साथ खेलने या छेड़छाड़ करने से मना करे।
- 22  Caution, hot surface.
सावधान, गर्म सतह है।
When the symbol is used, it means that the surfaces are liable to get hot during use.
प्रतीक का उपयोग किया जाता है, तो इसका मतलब है कि उपयोग के दौरान सतह गर्म होने के लिए उत्तरदायी है।

Safety Precaution / सुरक्षा सावधानियां

- ✦ Microwave oven must not be placed inside a cabinet. The microwave oven shall be used freestanding.
माइक्रोवेव ओवन को कैबिनेट के अन्दर बिल्कुल नहीं रखा जाना चाहिए। माइक्रोवेव ओवन को अलग रख कर इस्तेमाल में लाया जाना चाहिए।
- ✦ Oven Lamp power rating is 25/35W.
ओवन लैम्प की पावर रेटिंग 25/35W है।
- ✦ The appliance is not intended to be operate by means of an external timer or separate remote-control system.
उपकरण को किसी भी बाहरी टाइमर व अलग रिमोट कंट्रोल सिस्टम से अपरेट करने के लिए नहीं बनाया गया है।
- ✦ Use exclusive 230V socket with earth.
अर्थिंग के साथ 230 वोल्ट सॉकेट का इस्तेमाल करें।
- ✦ Do not bend power cord forcefully or break.
पावर कार्ड को ताकत के साथ न झुकाएं वरना वह टूट सकती है।
- ✦ Do not pull out power cord.
पावर कार्ड को न खींचें।
- ✦ Do not modify Power Cord as supplied by the manufacturer along with the product. Power Cord is to be used only at power socket outlets and not be used with any extension board or multiple socket. Also, Do not share the same power socket outlet with other appliance
उत्पाद के साथ निर्माता द्वारा आपूर्ति के रूप में पावर कॉर्ड को संशोधित न करें। पावर कॉर्ड का उपयोग केवल पावर सॉकेट आउटलेट पर किया जाता है और इसका उपयोग किसी भी एक्सटेंशन बोर्ड या मल्टीपल सॉकेट के साथ नहीं किया जाता है। इसके अलावा, अन्य उपकरणों के साथ पावर सॉकेट आउटलेट को साझा न करें।
- ✦ Do not plug in or pull out power cord with wet hand.
गीले हाथों से पावर कार्ड को न तो लगाएं न ही हटाएं।
- ✦ Do not spray water inside and outside of microwave oven.

Safety Precautions / सुरक्षा सावधानियां

- माइक्रोवेव ओवन के भीतर और बाहर पानी के छींटें न मारें।
- ✦ Plug out power cord during cleaning or maintenance of set.
मरम्मत और सफाई के समय पावर कार्ड निकालना न भूलें।
- ✦ Do not heat up the food more than necessary.
खाने को ज़रूरत से ज्यादा गरम न करें।
- ✦ Do not use microwave oven other than cooking or sterilization such as cloth drying etc.
खाना बनाने या गरम करने के सिवा ओवन का कोई और इस्तेमाल न करें जैसे कपड़े सुखाना, आदि।
- ✦ Do not insert pin or steel wire etc. into inside/out side of case.
इसके भीतर/बाहर कहीं भी कोई पिन या लोहे का तार आदि न घुसाएं।
- ✦ Please be careful during taking the food since high temp. water or soup may overflow to cause burn.
खाने को बाहर निकालते समय कृपया सावधानी बरतें क्योंकि गरम पानी अथवा सूप आदि तरल पदार्थ उबल कर या छलक कर आपको जला सकते हैं।
- ✦ Do not plug in power cord when socket hole is loose or plug is damaged.
जब प्लग खराब हो या पावर सॉकेट ढीला हो तो इसे ठीक करने से पहले इसमें पावर कार्ड न लगाएं।
- ✦ Do not use oven while some foreign material is attached on the door.
जब भी ओवन के दरवाजे पर कोई चीज़ अड़ी या रखी हो, ओवन को चालू न करें।
- ✦ Do not place the water container on the set.
इस पर पानी का भर्तन कभी न रखें।
- ✦ Do not place anything on the set & do not cover the set with cloth while using.
माइक्रोवेव ओवन के ऊपर कुछ भी न रखें और उपयोग करते समय इसे कपड़े से कवर न करें।
- ✦ Do not install the set in the damp space or water sputtering area.
गीले या पानी के बहाव वाले क्षेत्र में ओवन को कभी न रखें।
- ✦ Do not let children hang onto oven door.
बच्चों को ओवन के दरवाजों पर लटकने से रोकें।
- ✦ Do not heat the unpeeled fruit or bottle with lid.
ढक्कन वाली बोतल और बिना छिला फल कभी इसके अन्दर रख कर गर्म न करें।
- ✦ Do not hold food or accessories as soon as cooking is over.
गर्म हो जाने या खाना बन जाने के तुरंत बाद ओवन से खाना या बर्तन बाहर न निकालें।
- ✦ Plug out oven if it is not used for long duration.
अगर ओवन को अधिक देर तक इस्तेमाल में न लाना हो तो खाली समय में इसकी पावर कार्ड स्विच से निकाल कर रखें।
- ✦ Install microwave oven in the well ventilated, flat place.
माइक्रोवेव ओवन को अच्छी हवादार और समतल जगह पर रखें।
There is danger of blast if covered bottle, sealed food, egg, and chestnut etc. are cooked inside oven.
ओवन के भीतर ढक्कन लगी बोतल, अंडा, सील्ड खाद्य पदार्थ या चेस्टनट रख कर उसे चलाने से विस्फोट हो सकता है।
- ✦ Install microwave oven in the well ventilated, flat, level surface.
माइक्रोवेव ओवन को अच्छी हवादार और सपाट, समतल सतह में स्थापित करें।
- There is danger of blast if covered bottle, sealed food, egg, and chestnut etc. are cooked inside oven.
ओवन के भीतर ढक्कन लगी बोतल, अंडा, सील्ड खाद्य पदार्थ या चेस्टनट रख कर उसे चलाने से विस्फोट हो सकता है।
- ✦ Microwave Oven is heavier from right side. Handle with care.
माइक्रोवेव ओवन दाईं ओर से ज्यादा भारी है। ध्यान से संभालें।
- ✦ Keep all packaging material (such as plastic bags and Styrofoam) away from children. The packaging material can cause suffocation.
सभी पैकिंग सामग्री (जैसे— प्लास्टिक बैग और स्टाइरोफोम) बच्चों से दूर रखें। पैकिंग सामग्री घुटन का कारण बन सकती है।

BEFORE USE / इस्तेमाल के पहले

Unpacking & Installing / इस्तेमाल के पहले

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

नीचे दिए हुए दो पन्नों से आप निर्धारित कर सकते हैं कि आपका ओवन सही चल रहा है या नहीं। अपना ओवन आप कहीं स्थापित कर रहे हैं इस पर ध्यान दें। ओवन को खोलते समय आप सभी एक्सेसरीज और पैकिंग निकाल दें। आप ये निर्धारित करें कि आपका ओवन डिलिवरी के समय क्षतिग्रस्त नहीं हुआ है।

1 Unpack your oven and place it on a flat level surface.
अपने ओवन को खोलकर एक समतल स्थान पर स्थापित करें।



HIGH RACK / 'हाई' रैक



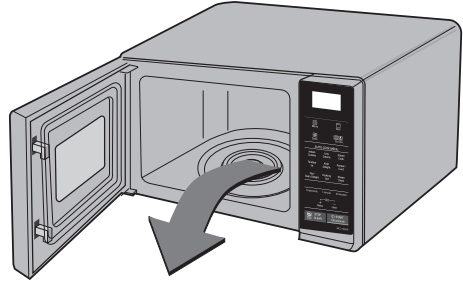
LOW RACK / लो रैक



GLASS TRAY / ग्लास की ट्रे



ROTATING RING / रोटेटिंग रिंग

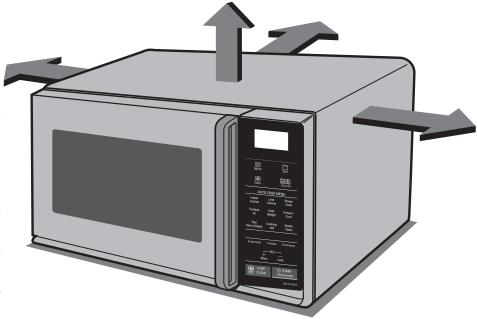


2 Place the oven in the level location of your choice with more than 85cm height but make sure there is at least 30cm of space on the top and 10cm at the rear for proper ventilation. The front of the oven should be at least 8cm from the edge of the surface to prevent tipping.

An exhaust outlet is located on top or side of the oven. Blocking the outlet can damage the oven.

ओवन को अपने मनपसंद स्थान पर 85 सेंटी. की ऊँचाई पर रखें लेकिन यह ध्यान रहे कि कम से कम 30 सेंटी. का स्थान ऊपर से 10 सेंटी. का स्थान पीछे से छूटना आवश्यक है। ओवन का आगे का हिस्सा कम से कम 8 सेंटी. समतल के किनारे से दूर होना चाहिए ताकि वह टकराने से बच सके।

एक बाहरी द्वार वायु निकास के लिए ओवन के ऊपर या किनारे पर है, बाहरी वायु निकास को रोकना ओवन को नष्ट कर सकता है।



This oven should not be used for commercial catering purposes.

यह तंदूर व्यवसायिक उद्देश्य के लिए नहीं है।

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

अपने तंदूर को मानक गृह गति से जोड़ दें। इस बात का ध्यान रखें कि आपका तंदूर ही केवल वह उपकरण है जो गति से जुड़ा हुआ है। अगर आपका तंदूर सही ढंग से काम नहीं कर रहा है तो पहले विद्युत आपूर्ति बन्द करके दोबारा चालू करें।

4 Open your oven door by pulling the **DOOR HANDLE**. Place the **ROTATING RING** inside the oven and place the **GLASS TRAY** on top.

अपने तंदूर के दरवाजे को दरवाजे पर लगे हुए हथके द्वारा खींचें। घूमने वाले रिंग को तंदूर के भीतर रखें और ग्लास ट्रे को ऊपर रखें।

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

माइक्रोवेव सेफ कंटेनर में 300 मिली. पानी भर लें। उसे ग्लास ट्रे के ऊपर रखकर ओवन का दरवाजा बन्द कर दें।



Before Use / इस्तेमाल के पहले

6

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

स्टार्ट/+30 सेकेंड्स बटन को एक बार दबा दें और 30 सेकेंड्स के लिए निर्धारित करें जब आप बटन दबायेंगे तो एक आवाज सुनेंगे और आपका ओवन अपने आप काम करना शुरू कर देगा।



7

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

प्रदर्शन में 30 सेकेंड्स गिनने शुरू हो जायेंगे। जब यह 0 तक पहुँचेगा जो एक ध्वनि आयेगी। तंदूर का दरवाजा खोलें और पानी का तापमान जाँच लें। अगर आपका तंदूर काम कर रहा है तो पानी गर्म हो जायेगा। पात्र को हटाने समय सावधानी बरतें, वह शायद गर्म हो सकता है।

8




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

यदि ओवन ज्यादा गरम हो जाता है, तो ओवन और उसका डिस्प्ले सुरक्षा उद्देश्य के लिए बंद हो जाता है, इसे ठंडा करने के लिए कुछ समय दें और फिर काम करें।



YOUR OVEN IS NOW INSTALLED
आपका तंदूर अब स्थापित हो गया है।

Method To Use Accessories As Per Mode / मोड के अनुसार एक्सेसरीज़ प्रयोग करने कि विधि

| | Microwave | Grill | Convection | Grill combi | Conv combi |
|---|-----------|-------|------------|-------------|------------|
|  High rack | ✗ | ✓ | ✓ | ✓ | ✓ |
|  Low rack | ✗ | ✓ | ✓ | ✓ | ✓ |
|  Glass tray | ✓ | ✓ | ✓ | ✓ | ✓ |

✓ Acceptable
✗ Not Acceptable

✓ स्वीकार्य
✗ अस्वीकार्य

Note :

* In case of Auto Cook / Manual Cook results may vary according to ingredients, ambient temp., Customer Know-how & major electric supply condition.

ऑटो कुक / मैनुअल कुक के परिणाम सामग्री, व्यापक तापमान, ग्राहक की सूझ-बूझ और प्रमुख बिजली की आपूर्ति के अनुसार भिन्न हो सकते हैं।

* Please prefer Auto Cook menu as recommended to get better results.

बेहतर परिणाम प्राप्त करने के लिए सिफारिश के अनुसार ऑटो कुक मेन्यू को प्राथमिकता दें।

Microwave-Safe Utensils / माइक्रोवेव सुरक्षित बर्तन

Never use metal or metal trimmed utensils in using microwave function /

धातु या धातु के छीट लगे हुए बर्तन इसमें इस्तेमाल न करें।

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

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

माइक्रोवेव धातु के भीतर नहीं जा पातीं। वे उसके भीतर रखे किसी भी धातु की वस्तु को उड़ा सकती हैं और चिंगारियां पैदा कर सकती हैं और यह स्थिति बिजली कड़कने जैसी एक चेतावनी का दृश्य उपस्थित कर सकती है। ज्यादातर उष्णता-सहनशील अधातुिक बर्तन ही ओवन में इस्तेमाल करना सुरक्षित होता है। लेकिन कुछ माइक्रोवेव कुकवेयर जैसे बर्तनों में कुछ ऐसे तत्व हो सकते हैं जो ओवन में इस्तेमाल के लिए उचित न हों। अगर कभी आपको किसी एक बर्तन के विषय में किसी प्रकार का संदेह हो तो एक सीधा सादा तरीका है इस बात को चेक करने का कि इस बर्तन को आप ओवन में प्रयोग कर सकते हैं या नहीं।

ओवन के भीतर संदेहास्पद बर्तन को पानी से भरे एक कांच के कटोरे के बगल में रख कर ओवन चलाएं। माइक्रोवेव को हाई पर रखकर एक मिनट तक चलने दें। यदि पानी गर्म हो जाए और छूने पर बर्तन ठंडा लगे तो समझ लें कि यह बर्तन ओवन के लिए सुरक्षित है। लेकिन यदि उल्टा हो यानी पानी ठंडा रहे और बर्तन गर्म हो जाए तो यह बर्तन ओवन के लायक नहीं है। हो सकता है ऐसी कई चीजें आपकी रसोई में हों जो कि खाना बनाने के काम में ओवन के भीतर रखे जाने को बिल्कुल तैयार हो, ऐसी हालत में सुरक्षा को दृष्टि में रख कर इस चेकलिस्ट को पढ़ें

Dinner plates/ डिनर प्लेट

Many kinds of dinnerware are microwave-safe. If in doubt consult the manufacturer's literature or perform the microwave test.

कई तरह के खाना खाने के बर्तन माइक्रोवेव-सुरक्षित होते हैं। अगर किसी बर्तन को लेकर आपके मन में कोई संदेह हो तो या तो निर्माता की गाइड चेक कर लें या उपरोक्त माइक्रोवेव टेस्ट करके जांच लें।

Glassware / कांच के बर्तन

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

जो भी कांच के बर्तन गर्मी सहने वाले होते हैं, माइक्रोवेव में सुरक्षित होते हैं। इसमें सभी तरह के ओवन के योग्य कांच के खाना बनाने वाले बर्तन हो सकते हैं। फिर भी कांच के नाजुक बर्तन जैसे टम्बलर, या वाइन ग्लाससे अधिक गर्मी को न सह पाने के कारण टूट भी सकते हैं।

Plastic storage containers / स्टोर करने के लिए प्लास्टिक के भगोने

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

इनको खाना भरके रखने के काम में लाया जा सकता है क्योंकि ये शीघ्रता से दुबारा भी गर्म किए जा सकते हैं। फिर भी इनमे वो खाना नहीं रखा जा सकता जिनको कि ओवन में पर्याप्त समय तक रखना जरूरी हो क्योंकि गर्म खाना आखिर में प्लास्टिक के भगोनों को पिघला या टेढ़ा-मेढ़ा कर सकता है।

Paper / कागज

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

कागज के बने प्लेट और भगोने माइक्रोवेव ओवन के लिए आसान भी और सुरक्षित भी होते हैं लेकिन इसके लिए बस यही शर्त है कि कुकिंग का समय एक मिनट से कम हो और खाना कम वसा और कम नमी वाला हो। खाने को लपेटने और पैक करने के और बैकन जैसे चिकने भोजन को रखने वाली बैकिंग ट्रे को जमाने के लिए पेपर टोवेल्स बहुत उपयोगी होती हैं। सामान्य तौर पर रंगीन कागज की बनी वस्तुएं न रखें क्योंकि रंग निकल सकता है। कई रिसाइकिल हुए रंगीन कागज के बने पात्रों में अशुद्धता हो सकती है जो ओवन की भीतर चिंगारियां या आग पैदा कर सकते हैं।

Plastic cooking bags / प्लास्टिक के कुकिंग-बैग

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

कुकिंग बैग्स माइक्रोवेव के लिए सुरक्षित होती हैं बशर्ते ये बर्तन कुकिंग के उद्देश्यों से ही बनाए गए हों। फिर भी ये सुरक्षा तय करने के लिए इनमें हमेशा एक छेद कर ही देना चाहिए ताकि भाप बाहर निकल सके। साधारण प्लास्टिक बैग कुकिंग के लिए ओवन में इस्तेमाल नहीं किये जाने चाहिए क्योंकि वे फट भी सकते हैं और पिघल भी सकते हैं।

Plastic microwave cookware / प्लास्टिक के बने माइक्रोवेव-पात्र

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

विविध आकार प्रकार के माइक्रोवेव हेतु प्लास्टिक-बर्तन उपलब्ध हैं। फिर भी अधिक प्रयास यही होना चाहिए कि आप के पास उपलब्ध बर्तनों को ही आप इस्तेमाल करें बजाय इसके कि आप नए बर्तनों में खर्चा करें।

Pottery, stoneware and ceramic / मिट्टी, पत्थर और सिरमिक के बर्तन

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

इस तरह के बर्तन आमतौर पर माइक्रोवेव में इस्तेमाल के लिए अच्छे होते हैं फिर भी सुनिश्चित करने के लिए इनका परीक्षण कर लेना चाहिए।

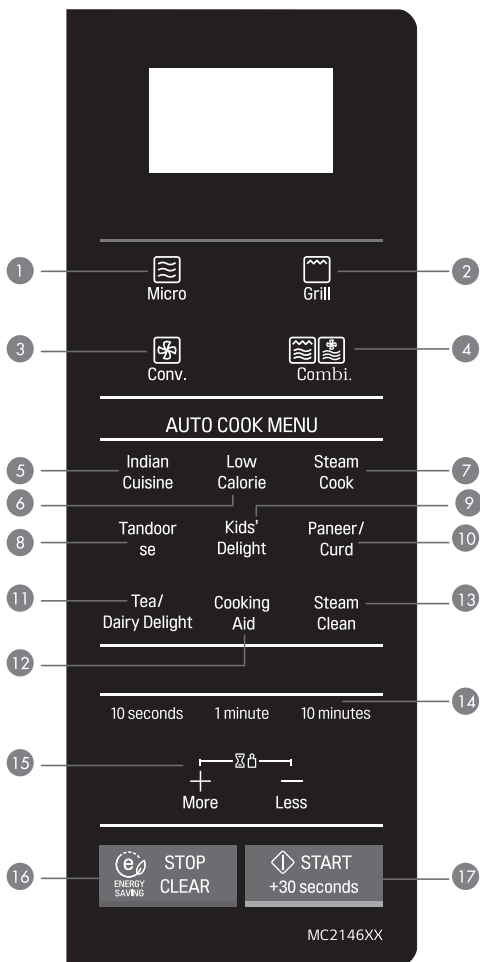


CAUTION / सावधानी

- Some items with high lead or iron content are not suitable as cooking utensils.
- Utensils should be checked to ensure that they are suitable for use in the microwave.
- सीसा या धातु मिले पात्र ओवन में खाना बनाने के लिए उपयुक्त नहीं हैं।
- ओवन में इस्तेमाल करने से पहले "सदैव" बर्तनों का उचित परीक्षण कर लें।

Before Use / इस्तेमाल के पहले

Control Panel

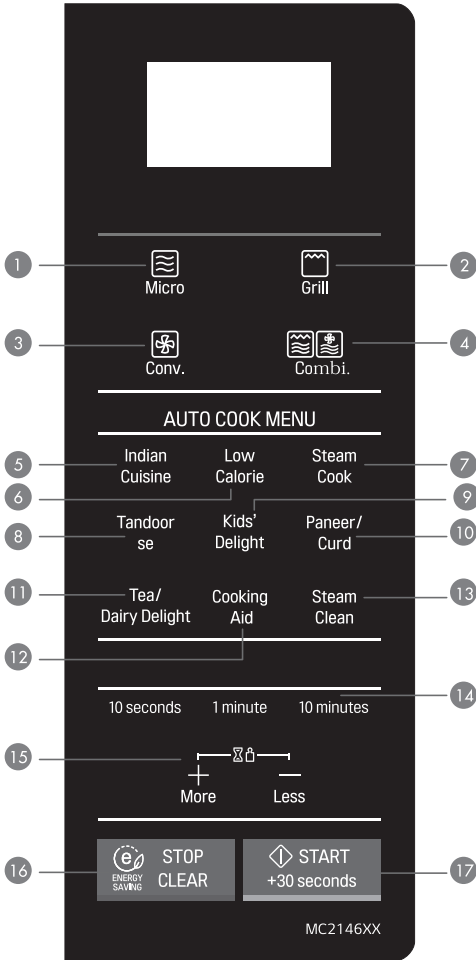


Disclaimer:

The control panel printing may differ from actual product.

| Part | |
|------|---|
| 1 | Micro Use to select the power level for microwave cooking |
| 2 | Grill Use to select Grill or Combination cooking |
| 3 | Conv. Use to select Convection cooking |
| 4 | Combi Use to select combination cooking. |
| 5 | Indian Cuisine Cook your favourite recipes using this function |
| 6 | Low Calorie Cook your favourite recipes using this function |
| 7 | Steam Cook Cook your favourite recipes using this function |
| 8 | Tandoor se Cook your favourite recipes using this function |
| 9 | Kids' Delight Cook your favourite recipes using this function |
| 10 | Paneer/Curd Cook your favourite recipes using this function |
| 11 | Tea/Dairy Delight Cook your favourite recipes using this function |
| 12 | Cooking Aid Cook your favourite recipes using this function |
| 13 | Steam Clean Use this feature to aid in cavity cleaning. |
| 14 | Used to select cooking time of a recipe |
| 15 | More/Less – Used to increase/decrease the cooking time. |
| 16 | STOP/CLEAR (ENERGY SAVING) Used to stop oven and clear all entries. For setting energy saving feature. |
| 17 | START/+30 seconds To quickly set the cooking time directly. The +30 seconds feature allow you to set 30 seconds intervals of HIGH power cooking with a single touch |

कन्ट्रोल पैनल



डिस्क्लेमर:

कन्ट्रोल पैनल की प्रिन्टिंग वास्तविक उत्पाद से भिन्न हो सकती है।

| पार्ट | |
|-------|---|
| 1 | माइक्रो माइक्रोवेव कुकिंग के पावर लेवल को स्लेक्ट करने के लिए |
| 2 | ग्रिल ग्रिल कुकिंग को स्लेक्ट करने के लिए |
| 3 | कन्वैक्शन कन्वैक्शन कुकिंग को स्लेक्ट करने के लिए |
| 4 | कॉम्बी कॉम्बी कुकिंग को स्लेक्ट करने के लिए |
| 5 | इंडियन क्युज़ीन इस फंक्शन का उपयोग कर अपने पसंदीदा व्यंजन पकायें। |
| 6 | लो कैलॉरी इस फंक्शन का उपयोग कर अपने पसंदीदा व्यंजन पकायें। |
| 7 | स्टीम कुक इस फंक्शन का उपयोग कर अपने पसंदीदा व्यंजन पकायें। |
| 8 | तन्दूर से इस फंक्शन का उपयोग कर अपने पसंदीदा व्यंजन पकायें। |
| 9 | किड्स डिलाइट इस फंक्शन का उपयोग कर अपने पसंदीदा व्यंजन पकायें। |
| 10 | पनीर/ कर्ड इस फंक्शन का उपयोग कर अपने पसंदीदा व्यंजन पकायें। |
| 11 | टी/ डेरी डिलाइट इस फंक्शन का उपयोग कर अपने पसंदीदा व्यंजन पकायें। |
| 12 | कुकिंग एड इस फंक्शन का उपयोग कर अपने पसंदीदा व्यंजन पकायें। |
| 13 | स्टीम क्लीन कैबिनेट सफाई में सहायता के लिए इस सुविधा का उपयोग करें। |
| 14 | एक व्यंजन के खाना पकाने के समय का चयन करने के लिए |
| 15 | अधिक/ कम खाना पकाने में प्रयुक्त समय को अधिक/ कम करने के लिए |
| 16 | स्टॉप/ क्लीयर (एनर्जी सेविंग) ओवन को रोकने और सभी एनर्जी को हटाने के लिए। एनर्जी सेविंग फीचर सैट करने के लिए |
| 17 | स्टार्ट / +30 सेकेंड्स <ul style="list-style-type: none"> कुकिंग को शुरू करने के लिए दबाए जाने वाले अपने बटन को आप एक ही बार दबाएं। +30 सेकेंड्स वाले फीचर को इस्तेमाल करके आप फटाफट तीस सेकेंड्स की हाई पावर कुकिंग कर सकते हैं। |

Before Use / इस्तेमाल के पहले

Child Lock

चाइल्ड लॉक



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

आपके अवन में सुरक्षा के उपाय हैं जो कि अनावश्यक उपयोग से अवन को रोकते हैं। एक बार चाइल्ड लॉक निर्धारित करने से आप कोई कार्य नहीं कर सकते हैं और कोई पकाने की क्रिया भी नहीं होगी।

However your child can still open the oven door.

जबकि आपका बच्चा अवन का दरवाजा फिर भी खोल सकता है।

Press **STOP/CLEAR**

स्टॉप/क्लियर दबायें



Press and hold **STOP/CLEAR** until "L" appears on the display and BEEP sounds.

जबतक "L" प्रदर्शक पर न आये और ध्वनि न आये तब तक स्टॉप/क्लियर दबाकर रुक जाइये

The CHILD LOCK is now set. चाइल्ड लॉक निर्धारित हो गया है।



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

"L" प्रदर्शक पर आता रहेगा इससे आप जान जायेंगे कि चाइल्ड लॉक निर्धारित है। (आप चाहे कोई भी बटन दबाएं)



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

चाइल्ड लॉक हटाने के लिए स्टॉप/क्लियर दबाकर रुक जाइये जबतक "L" गायब न हो जाये। आप ध्वनि सुनेंगे जब यह हट जायेगा।



Micro Power Cooking माइक्रो पावर में पकाना



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

इन दिये गये उदाहरणों में मैं आपको कुछ आहार 80% क्षमता पर 5 मिनट 30 सेकण्ड्स के लिए पकाना बताऊँगा।

Your oven has five microwave Power settings.

आपके ओवन में पाँच सूक्ष्म तरंग क्षमता निर्धारण है।

After cooking is over, End

Reminder Beep Sound per 1 minute for 5 minutes until the oven door is opened.

जब पकाना पूरा हो जायेगा तो अन्त का ध्यान दिलाने वाली ध्वनि सुनाई देगी। यह ध्वनि 1 मिनट पर 5 मिनट के लिए सुनाई देगी जब तक अवन का दरवाजा नहीं खुलेगा।

| Power/क्षमता | % | Power Output क्षमता प्राप्त |
|--------------------------------|------|--------------------------------|
| HIGH (MAX) उच्च (अधिक) | 100% | 800W |
| MEDIUM HIGH मध्यम उच्च | 80% | 640W |
| MEDIUM/ मध्यम | 60% | 480W |
| DEFROST (**) नम मध्यम निम्न | 40% | 320W |
| LOW/निम्न | 20% | 160W |

Make sure that you have correctly installed you oven as described earlier in this book

इस बात पर ध्यान दें कि आपका अवन स्थापित कर दिया गया है जैसा कि इस किताब में पहले दिखा दिया गया है।

Press STOP.

स्टॉप दबायें।



Press Micro Twice to select 80% power.

80% पावर को चुनने के लिये माइक्रो को दो बार दबाए।

"640" apparar on the display.

"640"प्रदर्शक पर दिखेगा।



Press '1 minute' five times.

'1 minute' पाँच बार दबाइए।

Press '10 seconds' three times.

'10 seconds' तीन बार दबाइए।



Press START.

स्टार्ट दबायें।



Micro Power Level

माइक्रो पावर लेवल



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

आपका सूक्ष्म तरंग अवन 5 क्षमता से संवरा हुआ है। आपको अधिक मनमाफिक और अधिकार देने के लिए नीचे दी गई सूची में उदाहरणों के आहार और उनको पकाने के लिए जो क्षमता निर्धारित की गयी है इस अवन के उपयोग के लिए बताई गयी है।

| POWER LEVEL क्षमता स्तर | OUTPUT क्षमता प्राप्त | USE उपयोग |
|---|--------------------------|---|
| HIGH उच्च (अधिक) | 100% (800W) | <ul style="list-style-type: none">* Boil Water / बॉईल वॉटर* Brown minced meat / ब्राऊन मिंसड मीट* Cook poultry pieces, fish, vegetables / पोल्ट्री, मछी, व्हेजिटेबल पकाना* Cook tender cuts of meat / मांस के टुकड़े पकाना |
| MEDIUM HIGH मध्यम उच्च | 80% (640W) | <ul style="list-style-type: none">* All reheating / भोजन दोबारा गर्म करना* Cook mushrooms and shellfish / मशरूम व खोल वाली मछली पकाना* Cook foods containing cheese and eggs / भोजन, जिसमें अण्डे व चीज डाली गई हो। |
| MEDIUM मध्यम | 60% (480W) | <ul style="list-style-type: none">* Bake cakes and scones / केक व 'स्कोन' बेक करना* Prepare eggs / अण्डे पकाना* Cook custard / कस्टर्ड पकाना* Prepare rice, soup / चावल, सूप पकाना |
| DEFROST/ MEDIUM LOW (**) नम मध्यम निम्न | 40% (320W) | <ul style="list-style-type: none">* All thawing / सभी प्रकार के खाद्य पदार्थ को सामान्य तापमान पर रखना* Melt butter and chocolate / चॉकलेट व मक्खन पकाना* Cook less tender cuts of meat / मांस के कम नरम टुकड़े |
| LOW निम्न | 20% (160W) | <ul style="list-style-type: none">* Soften butter & cheese / मक्खन और चीज को नरम करना* Soften ice cream / आईस्क्रीम को नरम करना* Raise yeast dough / आटे में खमीर उठाना |

+30 Seconds +30 सेकेंड्स



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

निम्नलिखित उदाहरण में दर्शाया गया है कि उच्च पावर स्तर पर खाना बनाने के लिए 2 मिनट कैसे सेट करते हैं।

The +30 seconds feature allow you to set 30 seconds intervals of HIGH power cooking with a touch of the START button.

+30 सेकेंड्स आपको यह आराम देता है कि आप स्टार्ट बटन दबाकर 30 सेकेंड्स के अन्तराल में उच्च क्षमता में भोजन पका सकते हैं।

Press STOP/CLEAR.
स्टॉप/क्लियर दबायें।



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

उच्च क्षमता के लिए स्टार्ट बटन को चार बार दबाएं और 2 मिनट का चयन करें। आपका ओवन काम करना शुरू कर देगा, पहले ही जब आप चौथी बार दबा रहे होंगे।



During +30 seconds cooking, you can extend the cooking by repeatedly pressing the START button.

+30 सेकेंड्स खाना पकाने के दौरान आप बार-बार स्टार्ट बटन दबाकर खाना पकाने का विस्तार कर सकते हैं।

How To Use / किस तरह इस्तेमाल करें

Grill Cooking ग्रिल कुकिंग



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

निम्नलिखित उदाहरण में दर्शाया गया है कि 12 मिनट और 30 सेकण्ड्स के लिए खाना पकाने में ग्रिल का इस्तेमाल कैसे किया जाता है।

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

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

ये मॉडल क्वार्ट्ज के साथ है इसलिए उसको प्रीहीटिंग जरूरी नहीं है।

इससे आपको जल्द ब्राऊन और क्रिस्पी पदार्थ मिल सकते हैं।

Press STOP
स्टॉप दबायें।



Press Grill.
ग्रिल दबायें।



Set the cooking time.

कुकिंग टाइम सेट करें।

Press '10 minutes' once. / '10 minutes' एक बार दबाइए।

Press '1 minute' twice. / '1 minute' दो बार दबाइए।

Press '10 seconds' three times. / '10 seconds' तीन बार दबाइए।



Press START.
स्टार्ट दबायें।



Grill Combination Cooking ग्रिल कॉम्बीनेशन कुकिंग



In the following example I will show you how to programme your oven with micro power 160W and combi for a cooking time of 25 minutes.
निम्नलिखित उदाहरण में दर्शाया गया है कि 25 मिनट के लिए खाना पकाने में माइक्रो पावर 160 और कॉम्बी से अपने ओवन को कैसे सेट करें।

Your oven has a combination cooking feature which allows you to cook food with **heater** and **microwave** at the same time or alternately. This generally means it takes less time to cook your food. There are 3 kinds of power in combi mode (160W, 320W, 480W).

आपके ओवन में यह सुविधा इस लिये प्रदान की गई है ताकि आप इसके प्रयोग से भोजन को हीटर व माइक्रोवेव द्वारा एक ही समय में बारी बारी से पका सकें। सामान्यतः इसका अर्थ होता है कि भोजन पकने में लगने वाले समय की बचत। कॉम्बी मोड में (160W, 320W, 480W) तीन प्रकार की क्षमताएँ हैं।

Press STOP/CLEAR.

स्टॉप/क्लियर दबायें।



Press Combi.

Combi बटन दबाएँ।



Press Grill.

Grill बटन दबाएँ।

Press Micro (160W is set).

Micro बटन दबा कर (160W) सेट करें।



Press '10 minutes' 2 times/ '10 minutes' 2 बार दबाएं।

Press '1 minute' 5 times/ '1 minute' 5 बार दबाएं।



Press START.

स्टार्ट दबायें

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

भोजन को निकालते समय सावधानी बरतें, क्योंकि पात्र गर्म हो सकता है।



How To Use / किस तरह इस्तेमाल करें

Convection Combination Cooking

कन्वैक्शन कॉम्बिनेशन कुकिंग



In the following example I will show you how to programme your oven with micro power 160W and at a convection temperature 180°C for a cooking time of 25 minutes.

निम्नलिखित उदाहरण में दर्शाया गया है कि ओवन को 25 मिनट के कुकिंग समय के लिए माइक्रो पावर 160W और कन्वैक्शन तापमान 180°C के साथ कैसे सैट करें।

The oven has a temperature range of 100°C ~ 220°C. (180°C is automatically available when convection combination mode is selected.) There are 3 kinds of power in combi mode (160W, 320W, 480W)

ओवन में 100°C ~ 220°C तक तापमान सीमा होती है। कन्वैक्शन कॉम्बिनेशन मोड चुनने पर 180°C तापमान स्वतः ही उपलब्ध हो जाता है। कॉम्बी मोड में (160W, 320W, 480W) तीन प्रकार की क्षमताएँ हैं।

Press STOP/CLEAR. / STOP/CLEAR दबाएं।



Press Combi. / Combi दबाएं।



Press Conv. / Conv दबाएं।



Press Micro. / Micro दबाएं।



Press '10 minutes' two times / '10 minutes' दो बार दबाएं।

Press '1 minute' five times / '1 minute' पाँच बार दबाएं।

10 seconds 1 minute 10 minutes

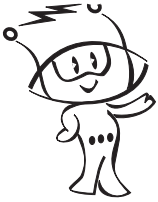
Press START. / START दबाएं।



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

खाना निकालते समय सावधानी बरतें, क्योंकि बर्तन उस समय गर्म होगा।

Energy Saving ऊर्जा की बचत



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

जब आप खाना नहीं पका रहे हों तब डिस्प्ले ऑफ होने पर माइक्रोवेव ओवन ऊर्जा बचाता है।

When Door open condition (Lamp on & Display on):

डोर खुली अवस्था (लैम्प और डिस्प्ले खुला है)

Press STOP/CLEAR one time

STOP/CLEAR एक बार दबाएं।

Lamp off & Display off (Both together)

लैम्प और डिस्प्ले बन्द हो जाएंगे (दोनों एक साथ)

Press any key on keypad, display shows that key related display & lamp & turned on.

कोई भी की दबाएं उस की से संबंधित डिस्प्ले दिखाई देगा और लैम्प चालू हो जायेगा।



When Door close condition (Lamp on & Display on):

डोर खुली अवस्था (लैम्प और डिस्प्ले खुला है)

Press STOP/CLEAR one time

STOP/CLEAR एक बार दबाएं।

Lamp off & Display off (Both together)

लैम्प और डिस्प्ले बन्द हो जाएंगे (दोनों एक साथ)

Press any key on keypad, display shows that key related display & lamp & turned off.

कोई भी की दबाएं उस की से संबंधित डिस्प्ले दिखाई देगा और लैम्प बन्द हो जायेगा।



When Door close condition (Lamp on & Display on):

डोर खुली अवस्था (लैम्प और डिस्प्ले खुला है)

Door is open for 5 minutes, lamp & display are auto cut off.

डोर खुलने के 5 मिनट बाद लैम्प स्वतः बन्द हो जायेगा।

- When any key is pressed, lamp & display are turned on.
जब आप कोई की दबायेंगे तो लैम्प/डिस्प्ले फिर से चालू हो जायेगा।
- If door is closed, after 5 minutes display is turned off.
अगर डोर बन्द है तो 5 मिनट के बाद डिस्प्ले बन्द हो जायेगा।

How To Use / किस तरह इस्तेमाल करें

Two Stage Cooking दू स्टेज कुकिंग



In the following example I will show you how to cook food in two stages by taking example of combination cooking.

निम्नलिखित उदाहरण में मैं आपको दिखाऊँगा कि दो स्टेज में कॉम्बीनेशन कुकिंग का उदाहरण लेकर खाना कैसे पकाया जाता है।

Press STOP/CLEAR.
STOP/CLEAR दबाएं।



STAGE 1 setting

स्टेज 1 सैटिंग

1) Press Combi.

1) कॉम्बी दबाएं।

2) Select desired Combi mode (Grill Combi/Conv. Combi)*

2) मनपसन्द मोड चुनें (ग्रिल कॉम्बी/कनवैक्शन कॉम्बी)*

3) Continuously press the Micro Key to select desired power level as shown below:

160 → 320 → 480

3) मनपसन्द पॉवर लेवल चुनने के लिए माइक्रो बटन को लगातार दबाएं, जैसा कि नीचे दर्शाया गया है।

160 → 320 → 480

4) Set time (10 seconds / 1 minute / 10 minutes)

4) समय निर्धारित करें (10 सेकेंड्स / 1 मिनट / 10 मिनट)



Combi



Micro

10 seconds 1 minute 10 minutes

STAGE 2 setting

स्टेज 2 सैटिंग

1) Press Combi.

1) कॉम्बी दबाएं।

2) Select desired Combi mode (Grill Combi/Conv. Combi)*

2) मनपसन्द मोड चुनें (ग्रिल कॉम्बी/कनवैक्शन कॉम्बी)*

3) Continuously press the Micro Key to select desired power level as shown below:

320 → 480 → 160

3) मनपसन्द पॉवर लेवल चुनने के लिए माइक्रो बटन को लगातार दबाएं, जैसा कि नीचे दर्शाया गया है।

320 → 480 → 160



Combi



Micro

10 seconds 1 minute 10 minutes

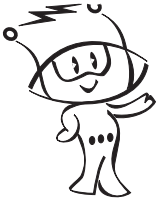
5) Press START/+30 seconds.

5) START/+30 seconds. दबाएं।



*Note: For combi mode selection refer Pg. 22, 23 / नोट: कॉम्बी मोड सलैक्शन के लिए पेज 22, 23 देखें।

Convection Preheat कन्वैक्शन प्रीहीट



In the following example I will show you how to preheat the oven at a temperature of 190°C.

निम्नलिखित उदाहरण में दर्शाया गया है कि ओवन को 190°C के तापमान पर कैसे प्रीहीट करें।

The convection oven has a temperature range of 40°C and 100°C~220°C (180°C is automatically available when convection mode is selected).

ओवन में 40°C और 100°C ~ 220°C तक तापमान सीमा होती है। कन्वैक्शन मोड चुनने पर 180°C तापमान स्वतः ही उपलब्ध हो जाता है।

Your oven will take a few minutes to reach the selected temperature.

आपका ओवन चुने हुए तापमान तक पहुँचने में कुछ मिनटों का समय लेगा।

Once it has reached correct temperature, your oven will BEEP to let you know that it has reached the correct temperature. Then place your food in your oven: then tell your oven to start cooking.

एक बार सही तापमान पर पहुँचने पर आपका ओवन यह बताने के लिए 'बीप' करेगा कि ओवन सही तापमान पर पहुँच गया है। तब आप ओवन में अपना खाना रखें और पकाने के लिए स्टार्ट दबाएं।

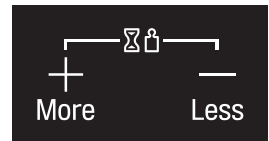
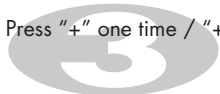
Press STOP/CLEAR. / STOP/CLEAR दबाएं।



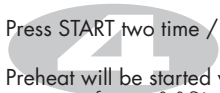
Press Conv. one time / Conv. एक बार दबाएं।



Press "+" one time / "+" एक बार दबाएं।



Press START two time / START दो बार दबाएं।



Preheat will be started with displaying "Pr-H".
"Pr-H" दर्शाने पर प्रीहीटिंग आरम्भ हो जायेगी।



How To Use / किस तरह इस्तेमाल करें

Convection Cooking

कन्वैक्शन कुकिंग



In the following example I will show you how to cook some food at a temperature of 190°C for 30 minutes.

निम्नलिखित उदाहरण में दर्शाया गया है कि 30 मिनट के लिए 190°C तापमान पर कुछ खाना कैसे पकाएं।

The convection oven has a temperature range of 40°C and 100°C ~ 220°C (180°C is automatically available when convection mode is selected).

ओवन में 40°C और 100°C ~ 220°C तक तापमान सीमा होती है। कन्वैक्शन मोड चुनने पर 180°C तापमान स्वतः ही उपलब्ध हो जाता है।

If you do not set a temperature your oven will automatically select 180°C, the cooking temperature can be changed by pressing "+/-".

यदि आप तापमान सेट नहीं करते हैं तो आपका ओवन स्वतः ही 180°C चुन लेगा, कुकिंग तापमान "+/-" दबाकर बदला जा सकता है।

The rack must be used during convection cooking.

कन्वैक्शन कुकिंग के दौरान रैक का प्रयोग अवश्य करना चाहिए।

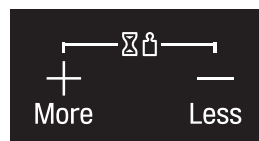
Press STOP/CLEAR. / STOP/CLEAR दबाएं।



Press Conv. one time / Conv. एक बार दबाएं।



Press "+" one time till 190°C is displayed.
190°C दर्शाने तक "+" एक बार दबाएं।



Press '10 minutes' Three times / '10 minutes' तीन बार दबाएं।



Press START. / START दबाएं।



Various Cook Functions / विभिन्न कुक कार्यप्रणालियाँ

Please follow the given steps to operate cook functions (Indian Cuisine, Low Calorie, Steam Cook, Tandoor Se, Kids' Delight, Paneer/Curd, Tea/Dair Delight, Cooking Aid, Steam Clean) in your Microwave.

| | | |
|-----------|--|---|
| COOK MODE | Indian Cuisine [IC, SC, CC], Low Calorie [HP, So, Co], Steam Cook [St], Tandoor Se [tS], Kids Delight [CF, CA], Paneer/Curd [PA, CU], Tea/Dairy Delight [dd] | Cooking Aid [UC] Steam Clean [SL] |
| STEP-1 | Press Stop/Clear | Press Stop/Clear |
| STEP-2 | Press IC (1-34), SC (1-14), CC(1-10), HP (1-16), So (1-15), Co (1-13), St (1-10), tS (1-4), CF (1-14), CA(1-5), PA (1-2), CU (1-2), dd (1-4) to select menu. | Press UC (1-7) and SL (1) to select menu. |
| STEP-3 | Press "+" / "-" to set weight (If required) | Press "+" / "-" to set weight (If required) |
| STEP-4 | Press Start /+30 seconds | Press Start /+30 seconds |

कृपया अपने माइक्रोवेव की विभिन्न कार्यप्रणालियाँ (Indian Cuisine, Low Calorie, Steam Cook, Tandoor Se, Kids' Delight, Paneer/Curd, Tea/Dair Delight, Cooking Aid, Steam Clean) को चलाने के लिए नीचे दिये गये चरणों का अनुसरण करें।

| | | |
|-------------|---|---|
| कुक फंक्शंस | इंडियन क्यूज़ीन [IC, SC, CC] लो कैलोरी [HP, So, Co], स्टीम कुक [St], तंदूर से [tS], किड्स डिलाइट [CF, CA] पनीर/कर्ड [PA, CU], टी/डेरी डिलाइट[dd], | कूकिंग ऐड (UC) स्टीम क्लीन (SL) |
| स्टैप 1 | स्टॉप/क्लीयर दबाएँ। | स्टॉप/क्लीयर दबाएँ |
| स्टैप 2 | मेन्यू चुनने के लिए IC (1-34), SC (1-14), CC(1-10), HP (1-16), So (1-15), Co (1-13), St (1-10), tS (1-4), CF (1-14), CA(1-5), PA (1-2), CU (1-2), dd (1-4) दबाएँ। | मेन्यू चुनने के लिए UC (1-7) एवं SL (1) दबाएँ। |
| स्टैप 3 | "+" / "-" वर्ग चुनने के लिए दबायें (जरूरत पड़ने पर) | वर्ग चुनने के लिए "+" / "-" दबाएँ। (जरूरत पड़ने पर) |
| स्टैप 4 | Start/+30 seconds स्टार्ट दबाएँ। | Start/+30 seconds स्टार्ट दबाएँ। |

Note / टिप्पणी :

While cooking you can extend the cooking time at any point by pressing increase/decrease button. There is no need to stop the cooking process.

जब आप भोजन पका रहे हों, तो केवल increase/decrease बटन दबा कर ही समय में परिवर्तन किया जा सकता है। भोजन पकाने की प्रक्रिया को रोकने की कोई आवश्यकता नहीं है।

Disclaimer:

*All brands mentioned here in are property of their respective brand owners. All company or brand or product names used herein are only for showing compatibility with recipes prepared on LG products and for identification purposes only. Use of these names, logos, and brands does not imply any affiliation or endorsement.

*Recipes are based on best efforts but results may vary according to Temperature, quality, Ingredients, weight, etc.

*Images given here are only for representation purposes.

*Recipes are neither a substitute for, nor do they replace professional medical advice.

डिस्क्लेमर:

*यहाँ वर्णित सभी ब्राण्ड उनके सम्बन्धित ब्राण्ड मालिकों की सम्पत्ति हैं। यहाँ उपयोग किये गये सभी कम्पनी या ब्राण्ड या उत्पाद नाम केवल हैं LG उत्पादों पर तैयार व्यंजनों के साथ संगतता दिखाने के लिए और केवल पहचान उद्देश्यों के लिए, इन नामों का उपयोग लोगों और ब्राण्ड कोई भी संबद्धता या समर्थन नहीं देते हैं।

*व्यंजन सर्वोत्तम प्रयासों पर आधारित हैं, लेकिन परिणाम तापमान, गुणवत्ता, सामग्री, वजन के अनुसार भिन्न हो सकते हैं।

*यदि दी गयी छवियाँ केवल प्रतिनिधित्व उद्देश्यों के लिए हैं।

| Menu | IC1 | Mix Veg | | | | | Weight Limit | 0.1~0.5 kg |
|---|---------------|---------------|---------------|---------------|---------------|--|--------------|------------|
| Utensil: Microwave safe (MWS) bowl | | | | | | | | |
| Instructions | | | | | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 0.4 kg | 0.5 kg | <div>1. In a MWS bowl add oil, onion, tomato & all spices. Mix well, select category & weight and press start.</div> <div>2. When beeps, remove & mix well. Add vegetable & some water. Cover & press start.</div> <div>3. When beeps, mix well. Cover & press start. Garnish with coriander leaves.</div> | | |
| Mix Veg. (Carrot, Cauliflower, peas, beans, tomato) | 100 g (Total) | 200 g (Total) | 300 g (Total) | 400 g (Total) | 500 g (Total) | | | |
| Oil | ¼ tbsp | ½ tbsp | 1 tbsp | 1½ tbsp | 2 tbsp | | | |
| Onion (chopped) | ½ cup | 1 cup | 1½ cup | 2 cup | 2 cup | | | |
| Tomato (chopped) | ½ tbsp | 1 cup | 1½ cup | 1½ cup | 1½ cup | | | |
| Salt, Cumin powder, Garam, masala, Red Chilli powder, Coriander | | As per taste | | | | | | |

| Menu | IC2 | | Veg Biryani | | Weight Limit | 0.1~0.5 kg |
|---|----------|--------|-------------|---------|--------------|------------|
| Utensil: Microwave safe (MWS) bowl | | | | | | |
| Instructions | | | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 0.4 kg | 0.5 kg | |
| Basmati Rice (soaked for 1 hour) | 100 g | 200 g | 300 g | 400 g | 500 g | |
| Water | 200 ml | 400 ml | 500 ml | 550 ml | 650 ml | |
| Oil | 1 tbsp | 2 tbsp | 3 tbsp | 3½ tbsp | 4 tbsp | |
| Laung, Elaichi, Dalchini, Black Pepper, Tej Patta, Salt, garam masala & red chilli powder | To taste | | | | | |
| Mix Vegetables - (Gobhi, Mutter, Gajar, French Beans etc.) | ½ cup | 1 cup | 1½ cup | 2 cup | 2½ cup | |
| 1. In Microwave Safe Bowl put oil add laung, Dlachini, Elaichi, Tej patta and Kali Mirch, add mix vegetables, select category & weight and press Start. 2. When beeps, add rice, water, salt & all spices. Mix well, cover it & press start. Stand in 5 minutes after cook ends. Serve hot with raita & salad. | | | | | | |

| Menu | IC3 | | Kadhai Paneer | | Weight Limit | 0.1~0.5 kg |
|---|----------|--------|---------------|---------|--------------|------------|
| Utensil: Microwave safe (MWS) bowl | | | | | | |
| Instructions | | | | | Method: | |
| Paneer | 0.1 kg | 0.2 kg | 0.3 kg | 0.4 kg | 0.5 kg | |
| Capsicum & Onion (sliced) | ½ cup | 1 cup | 1½ cup | 2 cup | 2½ cup | |
| Sliced tomato | ½ no. | 1 no. | 1½ no. | 2 no. | 2½ no. | |
| Onion Paste | 3 tbsp | 4 tbsp | 5 tbsp | 6 tbsp | 6½ tbsp | |
| Tomato Puree | 2 tbsp | 3 tbsp | 4 tbsp | 4½ tbsp | 5 tbsp | |
| Ginger-Garlic Paste, Salt | To taste | | | | | |
| Red Chilli Powder, Haldi, Kasuri Methi, Garam Masala | To taste | | | | | |
| Butter | 1½ tbsp | 2 tbsp | 3 tbsp | 3½ tbsp | 4 tbsp | |
| Fresh Cream | 1 tbsp | 2 tbsp | 3 tbsp | 4 tbsp | 5 tbsp | |
| Oil | ½ tbsp | 1 tbsp | 2 tbsp | 2½ tbsp | 3 tbsp | |
| 1. In MWS bowl, add oil, onion paste, ginger-garlic paste, sliced capsicum, tomato & onion. Mix well, cover. Select category & weight and press start. 2. When beep, add tomato puree, butter, fresh cream, haldi, red chilli powder, garam masala, kasuri methi, salt and paneer cubes, mix well and press start, garnish with hara dhania and serve hot. | | | | | | |

| Menu | IC4 | | | | | Kadhai Chicken | Weight Limit | 0.1 ~ 0.5 kg |
|---------------------------------------|----------------|--------|--------|--------|---------|--|--------------|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | | | | | |
| Instructions | | | | | | Method: | | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 0.4 kg | 0.5 kg | <div>1. In Microwave Safe Bowl add oil, methidana, onion slices, garlic, dhania powder, red chilli powder, chicken & salt. Cover. Select category & weight and press start.</div> <div>2. When beeps, mix well & add tomato puree, hara dhana, capsicum & ginger. Mix well & cover and press start. Stand for 3 minutes.</div> <div>3. Add cream. Mix well. Serve hot.</div> | | |
| Boneless chicken | 100 g | 200 g | 300 g | 400 g | 500 g | | | |
| Oil | 1 tbsp | 2 tbsp | 3 tbsp | 3 tbsp | 3½ tbsp | | | |
| Methidana | ¼ tsp | ¼ tsp | 1 tsp | 1 tsp | 1 tsp | | | |
| Onion slices | 1 no. | 2 nos. | 3 nos. | 3 nos. | 3½ nos. | | | |
| Chopped garlic | 1 tsp | 2 tsp | 3 tsp | 4 tsp | 5 tsp | | | |
| Dhania powder, red chilli powder salt | As per taste | | | | | | | |
| Tomato puree | ¼ cup | ½ cup | 1 cup | 1½ cup | 1½ cup | | | |
| Hara dhania | A few sprigs | | | | | | | |
| Capsicum | 1 no. | 2 no. | 2 no. | 2 no. | 2 no. | | | |
| Ginger (finely sliced) | 1 tbsp | 2 tbsp | 3 tbsp | 4 tbsp | 4½ tbsp | | | |
| Cream | For garnishing | | | | | | | |

| Menu | IC5 | Dal Tadka | Weight Limit | 0.2 kg |
|--|----------|-----------|--|--------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: 1. Take 200 gms dal in Microwave Safe bowl, add Water, Haldi & Hing. 2. Select category press start to cook. 3. When beeps, take another bowl add oil, roasted jeera, hari mirch, curry leaves, add dal, salt, dhania jeera powder, hara dhania, kasuri methi (optional), water (if required). Press start. 4. When beeps, mix well & again press start. | |
| For | 0.2 kg | | | |
| Dal (soaked for 2 hours) | 200 g | | | |
| Water | 400 ml | | | |
| Oil | 2 tbsp | | | |
| Rai, roasted Jeera, Kasuri Methi, Hara Dhania, Hing, Haldi Geen Chilli | To taste | | | |
| Salt | To taste | | | |

| Menu | IC6 | Butter Chicken | Weight Limit | 0.3~0.5 kg |
|--|--------------|----------------|--------------|------------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.3 kg | 0.4 kg | 0.5 kg | |
| Chicken (boneless) | 300 g | 400 g | 500 g | |
| Ginger garlic paste | 2 tbsp | 2½ tbsp | 3 tbsp | |
| Tomato puree | ½ cup | 1 cup | 1 cup | |
| Chopped onions | 1 no. | 1 no. | 2 nos. | |
| Garam masala, dhania powder, jeera powder, kasuri methi, red chilli powder, salt | As per taste | | | |
| Kaju paste | 2 tbsp | 2½ tbsp | 3 tbsp | |
| Fresh cream | 1 cup | 1½ cup | 1½ cup | |
| Butter | 2 tbsp | 3 tbsp | 3½ tbsp | |
| Oil | 2 tbsp | 2½ tbsp | 2½ tbsp | |
| Slit green chillies | 3 nos. | 4 nos. | 5 nos. | |

1. In a MWS bowl add oil, ginger garlic paste, chopped onions, garam masala, dhania powder, jeera powder, salt. Mix well. Select category & weight & press start.
2. When beeps, mix well, add tomato puree, red chilli powder, kasuri methi, chicken pieces. Mix well & cover. Press start.
3. When beeps, mix well, add kaju paste, cream & butter. Mix well & cover. Press start.
4. Garnish with slit chillies.

| Menu | IC7 | Dum Aloo | Weight Limit | 0.1~0.3 kg |
|--|--------------|----------|--------------|------------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | |
| Boiled Aloo (small) | 100 g | 200 g | 300 g | |
| Oil | 2 tbsp | 3 tbsp | 3 tbsp | |
| Jeera, pepper seeds, cloves, hing | As required | | | |
| Onion paste | 2 tsp | 3 tsp | 4 tsp | |
| Ginger & garlic paste | 1 tsp | 1½ tsp | 1½ tsp | |
| Tomato puree | 1 tbsp | 2 tbsp | 3 tbsp | |
| Curd | ½ cup | 1 cup | 1 cup | |
| Turmeric powder, red chilli, powder, deghi mirch, salt, garam masala, saunf powder | As per taste | | | |

1. In a MWS bowl add oil, jeera, pepper seeds, cloves, hing, onion paste, ginger garlic paste. Mix well.
2. Select category & weight and press start.
3. When beeps, mix well & add tomato puree & boiled potatoes. Mix well & cover. Press start.
4. When beeps, mix well & add curd & all spices. Cover & press start.
5. Allow to stand for 3 minutes.

| Menu | IC8 | Baigan Ka Bhartha | Weight Limit | 0.3~0.5 kg |
|---|--------------|-------------------|--------------|------------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.3 kg | 0.4 kg | 0.5 kg | |
| Baingan (Chopped in big pieces) | 300 g | 400 g | 500 g | |
| Oil | 1 tbsp | 1½ tbsp | 2 cup | |
| Chopped onions | 1 cup | 1½ cup | 500 g | |
| Chopped green chillies | 3 nos. | 4 nos. | 5 nos. | |
| Chopped ginger | 1 tbsp | 1½ tbsp | 2 tbsp | |
| Chopped tomato | 2 nos. | 3 nos. | 4 nos. | |
| Tomato puree | 4 tbsp | 5 tbsp | 6 tbsp | |
| Salt, dhania powder, garam masala, red chilli powder, haldi | As per taste | | | |
| Chopped coriander leaves | A few sprigs | | | |

1. In a MWS bowl add peeled & chopped baigan. Sprinkle some water. Cover. Select category & weight and press start.
2. When beeps, remove & mash the baigan well.
3. In another MWS bowl add oil, chopped onion, green chillies, ginger, tomato, tomato puree, salt, dhania powder, garam masala, red chilli powder, haldi. Mix well. Cover & press start.
4. When beeps, mix well. Add the mashed baingan & mix well. Press start. Allow to stand for 3 minutes. Garnish with coriander leaves.

| Menu | IC9 | Gatte Ki Subzi | Weight Limit | 0.3 kg |
|---|--------------|----------------|--------------|--------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.3 kg | | | |
| For making gattas | | | | |
| Besan | 100 g | | | |
| Red chilli powder, haldi, dhania powder, salt | As per taste | | | |
| Water | As required | | | |
| For Subzi | | | | |
| Oil | 1 tbsp | | | |
| Rai, jeera | 2 tsp | | | |
| Curry leaves | A few | | | |
| Sour curd | 1 cup | | | |
| Red chilli powder, haldi, dhania powder, salt | As per taste | | | |
| Tomato puree | ½ cup | | | |

1. In a bowl mix besan, red chilli powder, haldi, dhania powder, salt. Add water, little oil and make it like a chapati dough.
2. After making the dough break the dough into different pieces and make the rolls out of those pieces.
3. In a MWS bowl add the rolls & water (to cover the rolls completely). Cover.
4. Select category and press start.
5. When beeps, remove. Take out the gattas, allow to cool. Cut them into slices.
6. In a MWS bowl add oil, rai, jeera, curry leaves, tomato puree, red chilli powder, dhania powder, haldi, salt. Cover & press start.
7. When beeps, add beaten curd, gattas & haldi. Mix well & press start.

| Menu | IC10 | Beans Porial | Weight Limit | 0.1~0.3 kg |
|------------------------------------|--------------|--------------|--------------|--|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | <div>1. In a MWS bowl add oil, mustard seeds & urad dhal. Select category & weight & press start.</div> <div>2. When beeps, add beans, sprinkle little water & cover. Press start.</div> <div>3. When beeps, mix well & add grated coconut, green chillies & salt. Cover & press start. Allow to standfor 3 minutes.</div> |
| French beans (cut evenly) | 100 g | 200 g | 300 g | |
| Oil | 1 tsp | 1 tsp | 2 tsp | |
| Mustard seeds | ¼ tsp | ½ tsp | ½ tsp | |
| Urad dhal | ¼ tsp | ½ tsp | ½ tsp | |
| Grated coconut | 2 tbsp | 3 tbsp | 4 tbsp | |
| Green chillies | 1 no. | 2 nos. | 3 nos. | |
| Salt | As per taste | | | |

| Menu | IC11 | Dalma | Weight Limit | 0.3 kg |
|--|--------------|-------|--|--------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.3 kg | | <div>1. In a MWS bowl add soaked moong dal, chopped vegetables & water. Mix well. Select category & press start.</div> <div>2. When beeps, in another MWS bowl add oil, bay leaves, jeera, dry chillies, salt, haldi, grated coconut & chopped onion. Mix well & press start.</div> <div>3. When beeps, mix well add the tadka ingredients to the dal. Mix well & press start.</div> | |
| Moong dal (soaked for 2 hours) | 300 g | | | |
| Water | 600 ml | | | |
| Chopped vegetables (drumsticks, potato, raw banana,pumpkin, brinjal, tomato) | 2 cups | | | |
| For tadka | | | | |
| Oil | 2 tbsp | | | |
| Bay leaves, jeera, dry chillies, salt, haldi | As per taste | | | |
| Grated coconut | 4 tbsp | | | |
| Chopped onion | 1 no. | | | |

| Menu | IC12 Gosht Dum Biryani | | | | | Weight Limit | 0.1~0.5 kg |
|--|------------------------|---------|---------|---------|--------|---|------------|
| Utensil: Microwave safe (MWS) bowl | | | | | | | |
| Instructions | | | | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 0.4 kg | 0.5 kg | <div>1. In a MWS bowl add oil, jeera, laung, tej patta onion, ginger garlic paste, mutton & cover. Select category & weight and press start.</div> <div>2. When beeps, mix well, add rice, water, salt, red chilli powder, garam masala & cover. Press start. Stand for 5 minutes. Serve hot.</div> | |
| Basmati rice (soaked for 1 hour) | 100 g | 200 g | 300 g | 400 g | 500 g | | |
| Boneless mutton | 100 g | 200 g | 300 g | 400 g | 500 g | | |
| Oil | 1 tbsp | 1½ tbsp | 2 tbsp | 2½ tbsp | 3 tbsp | | |
| Chopped onion | ½ cup | 1 cup | 1 cup | 1½ cup | 1½ cup | | |
| Ginger garlic paste | 1 tbsp | 1½ tbsp | 1½ tbsp | 2 tbsp | 2 tbsp | | |
| Jeera, laung, tej patta, salt, red chilli powder, garam masala | As per taste | | | | | | |
| Water | 200 ml | 400 ml | 600 ml | 650 ml | 750 ml | | |

| Menu | IC13 | | | | | Chicken Biryani | Weight Limit | 0.1~0.5 kg |
|--|---------------|---------|---------|---------|--------|---|--------------|------------|
| Utensil: Microwave safe (MWS) bowl | | | | | | | | |
| Instructions | | | | | | Method: | | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 0.4 kg | 0.5 kg | <div>1. Marinade the chicken & keep it in refrigerator for 1 hour.</div> <div>2. In a MWS bowl add oil, chopped onions & marinated chicken & cover. Select category & weight & press start.</div> <div>3. When beeps, mix well, add rice, salt (if required), coriander leaves, water. Cover & press start. Stand for 5 minutes. Serve hot.</div> | | |
| Basmati rice (soaked for 1 hour) | 100 g | 200 g | 300 g | 400 g | 500 g | | | |
| Boneless chicken | 100 g | 200 g | 300 g | 400 g | 500 g | | | |
| For Marinade | | | | | | | | |
| Hung curd | 1/2 cup | 1 cup | 1½ cup | 2 cup | 2½ cup | | | |
| Tomato puree | 2 tbsp | 3 tbsp | 4 tbsp | 5 tbsp | 6 tbsp | | | |
| Ginger garlic paste | 1 tbsp | 1½ tbsp | 1½ tbsp | 2 tbsp | 2 tbsp | | | |
| Salt, garam masala, coriander powder, red chilli powder, turmeric powder | As per taste | | | | | | | |
| Oil | 1 tbsp | 1½ tbsp | 2 tbsp | 2½ tbsp | 3 tbsp | | | |
| Onion | 1/2 cup | 1 cup | 1 cup | 1½ cup | 1½ cup | | | |
| Salt | If required | | | | | | | |
| Coriander leaves | A few springs | | | | | | | |
| Water | 200 ml | 400 ml | 500 ml | 550 ml | 650 ml | | | |

| Menu | IC14 | | | Kadhi | Weight Limit | 0.3~0.5 kg |
|--|--------------|---------|--------|--|--------------|------------|
| Utensil: Microwave safe (MWS) bowl | | | | | | |
| Instructions | | | | | Method: | |
| For | 0.3 kg | 0.4 kg | 0.5 kg | <div>1. In a MWS bowl add oil, rai, jeera, chopped onion. Select category & weight & press start.</div> <div>2. When beeps, mix & add besan, curd/matha, salt, red chilli powder, haldi, coriander powder, amchur powder, water (1/2 the amount mentioned per weight). Mix & press start.</div> <div>3. When beeps, mix & add remaining water & press start. Pour tempering & serve.</div> | | |
| Besan | 25 g | 50 g | 75 g | | | |
| Curd / matha | 1/2 cup | 1 cup | 1½ cup | | | |
| Oil | 1 tbsp | 1½ tbsp | 2 tbsp | | | |
| Rai, cumin seeds | As per taste | | | | | |
| Chopped onions | 1 cup | 1½ cup | 1½ cup | | | |
| Salt, red chilli powder, haldi, coriander powder, amchur | As per taste | | | | | |
| Water | 2 cups | 3 cups | 4 cups | | | |

| Menu | IC15 | Kofta Curry | Weight Limit | 0.1~0.3 kg |
|---|--------------|-------------|--------------|---|
| Utensil: Microwave safe (MWS) flat glass dish & Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1 Kg | 0.2 Kg | 0.3 Kg | 1. In a bowl mix grated lauki, besan, salt & haldi together. Mix well & prepare balls of medium size out of the mixture. 2. Grease a MWS flat glass dish & keep the koftas on it select category & weight & press start. 3. When beeps, remove in a MWS bowl add oil, jeera, onion, garlic & ginger & press start. 4. When beeps, mix well, add tomato puree, coriander power, garam masala, red chilli powder, salt, water. Add koftas & press start. Stand for 5 minutes. Squeeze lemon juice & serve. |
| Grated Lauki | 100 g | 200 g | 300 g | |
| Besan | 1 tbsp | 2 tbsp | 3 tbsp | |
| Chopped Onion | ½ cup | 1 cup | 1 cup | |
| Tomato puree | ¼ cup | ½ cup | 1 cup | |
| Chopped garlic | 1 tsp | 1½ tsp | 2 tsp | |
| Chopped Ginger | 1 tsp | 1½ tsp | 2 tsp | |
| Coriander power, haldi, garam masala, red chilli powder, jeera, salt | As per taste | | | |
| Oil | ½ tbsp | 1 tbsp | 1½ tbsp | |
| Water | ½ cup | 1 cup | 1 cup | |
| Lemon juice | As per taste | | | |

| Menu | IC16 | | | Aloo Gobhi | Weight Limit | 0.3-0.5 kg |
|--|--------------|--------|--------|--|--------------|------------|
| Utensil: Microwave safe (MWS) bowl | | | | | | |
| Instructions | | | | | Method: | |
| For | 0.3 kg | 0.4 kg | 0.5 kg | <div>1. In a MWS bowl add oil, jeera, chopped onion, green chillies, mix well. Select Category & weight & press start.</div> <div>2. When beeps, mix well and add potatoes (chopped in medium sizes), cauliflower florets, coriander powder, red chilli powder, haldi, salt, garam masala & mix well. Add some water Cover. Press start.</div> <div>3. When beeps, mix well & add coriander leaves and cover. Press start. Allow to stand for 15 minutes with cover inside the microwave. Garnish with coriander leaves & serve.</div> | | |
| Potatoes (cut into pieces) | 150 g | 200 g | 250 g | | | |
| Cauliflower florets | 150 g | 200 g | 250 g | | | |
| Oil | 1 tbsp | 2 tbsp | 3 tbsp | | | |
| Jeera | 1 tbsp | 1 tbsp | 1 tbsp | | | |
| Chopped onion | ½ cup | ½ cup | 1 cup | | | |
| Chopped green chillies | 1 no | 2 nos. | 3 nos. | | | |
| Coriander powder, red chilli \ powder, haldi, salt, garam masala | As per taste | | | | | |
| Coriander leaves | A few sprigs | | | | | |

| Menu | IC17 | Malai Khumb | Weight Limit | 0.1 ~ 0.3 kg |
|----------------------|--------------|-------------|--------------|---|
| Utensil: High rack | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 1. Mix all the other ingredients of the marinade. Marinate the mushrooms in this mixture. 2. Place the marinated mushrooms on high rack. 3. Select category & weight & press start. 4. When beeps, turn over the mushrooms. Press start. |
| Mushrooms (Big size) | 100 g | 200 g | 300 g | |
| For marinade | | | | |
| Hung curd | ¼ cup | ½ cup | 1 cup | |
| Thick cream | 1 tbsp | 2 tbsp | 3 tbsp | |
| Grated cheese | 1 tbsp | 2 tbsp | 3 tbsp | |
| Cornflour | 1 tbsp | 1½ tbsp | 2 tbsp | |
| Ginger paste | ½ tsp | 1 tsp | 1½ tsp | |
| Salt, garam masala | As per taste | | | |
| Chopped coriander | 1 tbsp | 2 tbsp | 3 tbsp | |
| Oil | ½ tbsp | ½ tbsp | ½ tbsp | |

| Menu | IC18 | Sambhar | Weight Limit | 0.2 kg |
|--|--------------|---------|---|--------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.2 kg | | <div>1. Soak dal for 2 hours, In MWS bowl take dal, turmeric, onion, green chilli, tomato, mix vegetables and boiled water. Select menu and press start.</div> <div>2. When beeps, in another MWS bowl take oil, rai, asafoetida, curry leaves, coriander powder, red chilli powder. Press start.</div> <div>3. When beeps, mash dal very well and add to tadka. Add tamarind pulp sambhar masala, jaggery and some water (if required). Press start. Stand for 5 minutes. Garnish with coconut and coriander leaves and serve with Idli.</div> | |
| Arhar Dal (Soaked for 2 hrs) | 200 g | | | |
| Oil | 2 tbsp | | | |
| Onion chopped | 1 medium | | | |
| Tomato chopped | 1 medium | | | |
| Mixed Vegetables chopped - Drumsticks, ghiya, Brinjals, Red Pumpkin | 1 cup | | | |
| Boiled Water | 400 mL | | | |
| Tamarind pulp, Green Chili, Sambhar Masala, Salt, Jaggery, Rai, Asafoetida Curry leaves, Coriander powder, Turmeric, Red chilli powder | As per taste | | | |

| Menu | IC19 | Gaon Potato Curry | Weight Limit | 0.3 ~ 0.5 kg |
|--|--------------|-------------------|--------------|---|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.3 kg | 0.4 kg | 0.5 kg | 1. In a MWS bowl add oil, mustard seeds & chopped onion. Select menu & press start. 2. When beeps, add grated coconut, coconut milk, tomato puree, kaju powder, salt, red chilli powder & press start. 3. When beeps, mix well & add boiled potato & mix vegetables & fresh cream. Press start. Give standing time of 3 minutes. 4. Garnish with chopped coriander leaves & serve. |
| Boiled potato | 300 g | 400 g | 500 g | |
| Boiled mix veg (capsicum, cauliflower, carrot, peas) | 100 g | 150 g | 200 g | |
| Chopped onion | 1 no. | 2 nos. | 3 nos. | |
| Oil | 1½ tbsp | 2 tbsp | 2 tbsp | |
| Mustard seeds | 1 tsp | 1½ tsp | 2 tsp | |
| Grated coconut | 2 tbsp | 2½ tbsp | 3 tbsp | |
| Coconut milk | 1 cup | 1½ cup | 1½ cup | |
| Tomato puree | ½ cup | 1 cup | 1 cup | |
| Kaju powder | 1 tbsp | 2 tbsp | 3 tbsp | |
| Salt, red chilli powder | As per taste | | | |
| Fresh cream | 2 tbsp | 3 tbsp | 4 tbsp | |
| Coriander | A few sprigs | | | |

| Menu | IC20 | Gujarati Tuvor Dal | Weight Limit | 0.3 kg |
|--|--------------|--------------------|---|--------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.3 kg | | <div>1. In a MWS bowl add tuvar dal, salt, hing, turmeric powder, water. Mix well. Select category & press start.</div> <div>2. When beeps, remove the dal.</div> <div>3. In another MWS bowl add oil, mustard seeds, jeera, finely chopped ginger, slit green chillies, curry leaves, chopped onions, red chilli powder. Mix well & press start.</div> <div>4. When beeps, remove the bowl & add these ingredients to the dal. Add tomato, jaggery & mix well. Press start. Squeeze lemon juice & serve.</div> | |
| Tuvar dal / Arhar dal (soaked for 2 hours) | 300 g | | | |
| Water | 600 ml | | | |
| Oil | 1 tbsp | | | |
| Mustard seeds | ½ tsp | | | |
| Jeera | ½ tsp | | | |
| Finely chopped ginger | 1 tbsp | | | |
| Slit green chillies | 3 nos. | | | |
| Curry leaves | A few | | | |
| Chopped tomato | 2 nos. | | | |
| Chopped onion | 1 no. | | | |
| Hing | A pinch | | | |
| Salt, turmeric powder, red chilli powder | As per taste | | | |
| Jaggery (Gud) | As per taste | | | |

| Menu | IC21 | Methi aloo | Weight Limit | 0.2 ~ 0.4 kg |
|--|--------|------------|--------------|--|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.2 kg | 0.3 kg | 0.4 kg | <ol style="list-style-type: none"> 1. In a MWS bowl take oil, chopped green chilli, & chopped tomato. Mix well. Select menu & weight and press start. 2. When beeps, mix & add cut potatoes. sprinkle little water on top. Cover & press start. 3. When beeps, remove cover. Add chopped methi leaves & all the spices. Mix well & cover. Press start. Give standing time for 5 minutes. Serve hot with chappati or parantha. |
| Methi leaves (chopped) | 2 cups | 3 cups | 4 cups | |
| Big size potato (cut in pieces) | 1 no. | 2 nos. | 3 nos. | |
| Tomato | 1 no. | 2 nos. | 3 nos. | |
| Green chilli (chopped) | 1 tbsp | 1½ tbsp | 2 tbsp | |
| Salt, red chilli powder, haldi, garam masala | 0.3 kg | 0.4 kg | 0.5 kg | |

| Menu | IC22 | Veg Handva® | Weight Limit | 0.3 kg |
|--|---------------|-------------|---|--------|
| Utensil: Microwave safe (MWS) flat glass dish & Low rack* & High rack* | | | | |
| Instructions | | | Method: | |
| For | 0.3 kg | | <div>1. Clean, wash & soak the rice & dal together in enough water for at least 4 to 5 hours. Drain & keep aside.</div> <div>2. Blend in a mixer till smooth, add the curds & mix well. Cover & keep aside to ferment overnight.</div> <div>3. After fermentation, add salt, chilli powder, turmeric powder, Baking soda carb, ginger & green chilli paste. Mix well.</div> <div>4. In a MWS bowl, add oil, mustard seeds & curry leaves & microwave for 2 minutes and keep aside.</div> <div>5. Add the boiled vegetables to the fermented batter, add the tadka prepared & lemon juice & hing. Mix well all the ingredients.</div> <div>6. Pour the batter in MWS flat glass dish.</div> <div>7. Select category & weight and press start.</div> <div>8. When beeps, keep the MWS flat glass dish on low rack & press start.</div> <div>9. When beeps, transfer the MWS flat glass dish to high rack & press start.</div> | |
| Rice | 200 g (1 cup) | | | |
| Urad Dal (Dehusked) | ½ cup | | | |
| Boiled vegetables (Potato, Carrots, Peas, Palak) | 2 cups | | | |
| Oil | 1 tsp | | | |
| Lemon juice | 2 tsp | | | |
| Baking soda | A pinch | | | |
| Chilli powder, turmeric powder, salt | As per taste | | | |
| Ginger & chilli paste | 1 tsp | | | |
| Mustard seeds | 1 tsp | | | |
| Curry leaves | A few sprigs | | | |
| Hing | ¼ tsp | | | |

| Menu | IC23 | | | | | Jeera aloo | Weight Limit | 0.1 ~ 0.5 kg |
|--|--------------|---------|---------|---------|---------|--|--------------|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | | | | | |
| Instructions | | | | | | Method: | | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 0.4 kg | 0.5 kg | <div>1. In a MWS bowl take oil, jeera, chopped green chilli, & chopped tomato. Mix well. Select menu & weight and press start.</div> <div>2. When beeps, mix & add cut potatoes. sprinkle little water on top. Cover & press start.</div> <div>3. Give standing time for 5 minutes. Serve hot with chappati or parantha.</div> | | |
| Jeera | 1 tbsp | 1 tbsp | 1½ tbsp | 2 tbsp | 2½ tbsp | | | |
| Big size potato (cut in pieces) | 1 no. | 1½ nos. | 2 nos. | 2½ nos. | 3 nos. | | | |
| Tomato | 1 no. | 1 no. | 2 nos. | 3 nos. | 3 nos. | | | |
| Green chilli (chopped) | ½ tbsp | 1 tbsp | 1½ tbsp | 2 tbsp | 2½ tbsp | | | |
| Salt, red chilli powder, haldi, garam masala | As per taste | | | | | | | |

| Menu | IC24 | | Kaddu ki Subzi | | Weight Limit | 0.2 ~ 0.5 kg |
|--|--------------|---------|----------------|---------|--|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | | | |
| Instructions | | | | | Method: | |
| For | 0.2 kg | 0.3 kg | 0.4 kg | 0.5 kg | <div>1. In a MWS bowl take kaddu pieces, sprinkle some water & cover. Select category & weight and press start.</div> <div>2. When beeps, remove kaddu & keep aside. In another MWS bowl put oil, chopped ginger, green chilli, coriander leaves & chopped tomatoes. Mix well & press start.</div> <div>3. When beeps, remove & mix well. Add cooked kaddu & all the spices. Mash with the back of laddle / spoon. Press start. Serve hot.</div> | |
| Kaddu (cut into pieces) | 200 g | 300 g | 400 g | 500 g | | |
| Chopped tomato | 1 no. | 2 nos. | 3 nos. | 4 nos. | | |
| Chopped green chilli | 1 no. | 2 nos. | 3 nos. | 4 nos. | | |
| Finely chopped ginger | ½ tsp | ½ tsp | 1 tsp | 1 tsp | | |
| Chopped coriander leaves | 1 tbsp | 2 tbsp | 3 tbsp | 4 tbsp | | |
| Oil | 1 tbsp | 1½ tbsp | 2 tbsp | 2½ tbsp | | |
| Salt, red chilli power, garam masala, amchoor, turmeric powder | As per taste | | | | | |

| Menu | IC25 | | Matar Paneer | Weight Limit | 0.2 ~ 0.4 kg |
|--|--------------|---------|--------------|---|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | | |
| Instructions | | | | Method: | |
| For | 0.2 kg | 0.3 kg | 0.4 kg | <div>1. In a MWS bowl add oil, chopped ginger, garlic, onion. Mix well select category & weight & press start.</div> <div>2. When beeps, mix well, add paneer cubes, peas, tomato puree, jeera, powder, salt, haldi, red chilli powder, garam masala. Mix well cover. Press Start.</div> <div>3. When beeps, mix well, add water, coriander leaves & cover. Press start. Stand for 5 minutes.</div> | |
| Matar | 100 g | 150 g | 200 g | | |
| Paneer Cubes | 100 g | 150 g | 200 g | | |
| Oil | 1 tbsp | 1½tbsp | 2 tbsp | | |
| Tomato puree | ¼ cup | ½ cup | 1 cup | | |
| Chopped Onion | 1 tbsp | 1½ tbsp | 2 tbsp | | |
| Chopped Ginger | 1 tsp | 1½ tsp | 2 tsp | | |
| Chopped garlic | 1 tsp | 1½ tsp | 2 tsp | | |
| Jeera powder, salt, haldi, red chilli powder, garam masala | As per taste | | | | |
| Coriander leaves | A few sprigs | | | | |
| Water | ¼ cup | ½ cup | 1 cup | | |

® Do not put anything in the oven during Pre-heat mode.

*Refer page 63, fig -3

* Refer page 63, fig -4

| Menu | IC26 | Jhinga Matar Curry | Weight Limit | 0.2 ~ 0.4 kg |
|--------------------------------------|--------------|--------------------|----------------|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.2 kg | 0.3 kg | 0.4 kg | |
| Prawns (devened & cleaned) | 50 g | 100 g | 150 g | |
| Peas (shelled) | ½ cup | 1 cup | 1 cup | |
| Water | ¼ cup | ½ cup | 1 cup | |
| Salt, red chilli power, garam masala | As per taste | | | |
| Oil | 1 tbsp | 1½ tbsp | 2 tbsp | |
| For Paste | | | | |
| Onions | 1 no. | 2 nos. | 2½ nos. | |
| Green chilli | 1 no. | 2 nos. | 2 nos. | |
| Coriander powder, turmeric powder | As per taste | | | |
| Ginger (chopped) | 1 tsp | 1½ tsp | 2 tsp | |

1. Grind all together onions, green chilli, ginger, coriander powder & turmeric powder without adding any water & make a paste.
2. In a MWS bowl take oil & paste. Mix well. Select category & weight and press start.
3. When beeps, mix & add shelled peas, prawns, all other spices & water. Mix well & cover and press start.
4. When beeps, remove lid & stir well. Press start. Serve hot with steamed rice.

| Menu | IC27 | Egg Curry | Weight Limit | 0.1 ~ 0.3 kg |
|---|--------------|-----------|----------------|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | |
| Boiled eggs | 2 nos. | 4 nos. | 6 nos. | |
| Onions (chopped) | 2 nos. | 3 nos. | 4 nos. | |
| Green chilli | 1 no. | 2 nos. | 3 nos. | |
| Garlic (pods) | 6-7 nos. | 8-10 nos. | 10-12 nos. | |
| Ginger (chopped) | 1 tbsp | 1½ tbsp | 2 tbsp | |
| Tomato puree | 3 tbsp | 5 tbsp | 6 tbsp | |
| Water | ½ cup | 1 cup | 1½ cup | |
| Green peas (shelled) | ¼ cup | ½ cup | 1 cup | |
| Salt, red chilli powder, garam masala, turmeric powder, dhania powder | As per taste | | | |
| Oil | 2 tbsp | 3 tbsp | 3 tbsp | |
| Coriander leaves | A few sprigs | | | |

1. Put chopped onions, green chilli, garlic, ginger in a spice blender & make paste adding 1 tbsp water.
2. In a MWS bowl take oil & add the paste. Mix well. Select category & weight and press start.
3. When beeps, stir & add tomato puree, peas, water & all the spices. Mix well & press start.
4. When beeps, stir & add boiled eggs (each cut into 2), add some water if required. Mix well & press start. Garnish with fresh coriander leaves & serve hot.

| Menu | IC28 | Bhindi Fry | Weight Limit | 0.1 ~ 0.4 kg |
|--|--------------|------------|----------------|--------------|
| Utensil: Microwave safe (MWS) glassbowl & Microwave safe (MWS) Flat glass dish | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 0.4 kg |
| Bhindi (cut lengthwise) | 100 g | 200 g | 300 g | 400 g |
| Ajwain | As per taste | | | |
| Oil | 1 tbsp | 1 tbsp | 1½ tbsp | 2 tbsp |
| Chopped onion | ½ cup | ½ cup | 1 cup | 1 cup |
| Salt, red chilli powder, dhania powder, garam masala, haldi | As per taste | | | |

1. In a MWS glass bowl add oil, ajwain & chopped onion & mix well. Select category & weight and press start.
2. When beeps, add bhindi, salt, red chilli powder, dhania powder, garam masala & haldi. Cover & press start.
3. When beeps, transfer to flat glass dish & cover. Press start. Allow to stand for 3 minutes.

| Menu | IC29 | Kashmiri Kaju Paneer | Weight Limit | 0.1 ~ 0.5 kg |
|------------------------------------|--------------|----------------------|----------------|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 0.4 kg |
| Paneer pieces | 100 g | 200 g | 300 g | 400 g |
| Kaju | 2 tsp | 3 tsp | 4 tsp | 5 tsp |
| Sliced onions | ½ no. | 1 nos. | 1½ nos. | 1½ nos. |
| Chopped ginger | 1 tsp | 2 tsp | 3 tsp | 4 tsp |
| Chopped garlic | 1 tsp | 2 tsp | 3 tsp | 4 tsp |
| Chilli powder | As per taste | | | |
| Khus Khus paste | 1 tsp | 2 tsp | 3 tsp | 4 tsp |
| Tomato puree | ½ cup | 1 cup | 1½ cup | 2 cup |
| Milk | ¼ cup | ½ cup | 1 cup | 1½ cup |
| Garam masala & salt | As per taste | | | |

1. In a MWS bowl add oil, onion slices, chopped ginger & garlic. Select category & weight and press start.
2. When beeps, mix well, add khus paste, kaju paste, tomato puree, chilli powder, garam masala & salt and press start.
3. When beeps, mix well, add paneer pieces and milk. Press start. Stand for 3 minutes.

| Menu | IC30 | Egg Biryani | Weight Limit | 0.1 ~ 0.3kg |
|---|--------------|-------------|--------------|---|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | |
| Boiled eggs | 2 nos. | 3 nos. | 4 nos. | |
| Rice (soaked for 1 hour) | 100 g | 200 g | 300 g | |
| Water | 200 ml | 350 ml | 500 ml | |
| Onions (Big sized sliced) | 1 no. | 2 nos. | 2 nos. | |
| Coriander leaves (chopped) | 1 tbsp | 2 tbsp | 3 tbsp | |
| Ginger-garlic paste | ½ tsp | 1 tsp | 1 tsp | |
| Salt, red chilli powder, garam masala, dhania powder, turmeric powder | As per taste | | | |
| Biryani masala | ½ tsp | 1 tsp | 1 tsp | |
| Slit green chillies | 1 no. | 2 nos. | 2 nos. | |
| | | | | 1. In a MWS bowl take soaked rice, water. Select category & weight and press start. 2. When beeps, take out the cooked rice & keep aside. In another MWS bowl take oil, chopped coriander leaves, sliced onions, biryani masala, ginger-garlic paste, slit green chillies & all the spices. Mix very well & press start. 3. When beeps, add boiled eggs (cut into 2) & boiled rice to the sliced onions. Mix well without breaking the eggs. Press start. 4. Serve egg biryani hot with plain curd or raita. |

| Menu | IC31 | Achari Chana Pulao | Weight Limit | 0.1 ~ 0.3kg |
|---|--------------------|--------------------|--------------|---|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | |
| Soaked rice | 100 g | 200 g | 300 g | |
| Soaked & boiled kabuli chana | ½ cup | 1 cup | 1½ cup | |
| Sliced onions | ½ cup | 1 cup | 1½ cup | |
| Water | 200 ml | 350 ml | 500 ml | |
| Ginger-garlic paste | ½ tsp | 1 tsp | 1½ tsp | |
| Desi ghee | 1 tbsp | 1½ tbsp | 2 tbsp | |
| Laung, chhoti elaichi, badi elaichi, saunf, jeera | As per requirement | | | |
| Salt, red chilli powder, garam masala, haldi | As per taste | | | |
| Mango pickle paste | 1 tbsp | 1½ tbsp | 2 tbsp | |
| Slit green chilli | 1 no. | 2 nos. | 2 nos. | |
| | | | | 1. In a MWS bowl take soaked rice & water. Select category & weight and press start. 2. When beeps, remove the rice & keep aside. In another MWS bowl take desi ghee, jeera, saunf, laung, chhoti elaichi, badi elaichi, ginger-garlic paste, sliced onions & slit green chillies. Mix very well & press start. 3. When beeps, add onion-mixture to the cooked rice, also add mango pickle paste & all the spices. Mix very well & press start. 4. Serve achari chana pulao hot with fresh curd. |

| Menu | IC32 | Methi Rice | Weight Limit | 0.1 ~ 0.3kg |
|---------------------------------------|--------------|------------|--------------|---|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1 Kg | 0.2 Kg | 0.3 Kg | |
| Methi leaves (chopped) | 1 cup | 1½ cup | 2 cup | |
| Soaked rice | 100 g | 200 g | 300 g | |
| Water | 200 ml | 350 ml | 500 ml | |
| Onions (sliced) | 1 no. | 2 nos. | 3 nos. | |
| Ginger-garlic paste | ½ tsp | 1 tsp | 1½ tsp | |
| Salt, red chilli powder, garam masala | As per taste | | | |
| Oil / ghee | 1½ tbsp | 2 tbsp | 2½ tbsp | |
| | | | | 1. In a MWS bowl take soaked rice & water. Select category & weight and press start. 2. When beeps, remove the rice & keep aside. In another MWS bowl take oil / ghee, chopped methi leaves, sliced onions, ginger-garlic paste. Mix well & press start. 3. When beeps, add methi leaves to cooked rice, add all the spices. Mix very well. Press start. Serve rice hot with curd or raita. |

| Menu | IC33 | Coconut Rice | Weight Limit | 0.1 ~ 0.3kg |
|------------------------------------|--------------|--------------|--------------|--|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1 Kg | 0.2 Kg | 0.3 Kg | |
| Rice (soaked for 1 hour) | 100 g | 200 g | 1 cup | |
| Coconut (grated) | ¼ cup | ½ cup | 0.3 Kg | |
| Coconut milk | 100 ml | 200 ml | 300 ml | |
| Water | 100 ml | 150 ml | 200 ml | |
| Oil | 1 tbsp | 2 tbsp | 2 tbsp | |
| Chopped cashewnuts | 1 tbsp | 2 tbsp | 3 tbsp | |
| Mustard seeds | ½ tsp | 1 tsp | 1 tsp | |
| Curry leaves | 10 nos. | 15 nos. | 20 nos. | |
| Chopped green chilli | 2 nos. | 3 nos. | 3 nos. | |
| Salt & pepper | As per taste | | | |
| Finely chopped ginger | 1 tsp | 1½ tsp | 2 tsp | |
| Beaten curd | 1 tbsp | 2 tbsp | 3 tbsp | |
| | | | | 1. In a MWS bowl take soaked rice coconut milk & water. Select category & weight and press start. 2. When beeps, remove the rice & separate rice grains using a fork & keep aside. In another MWS bowl take oil, mustard seeds, chopped cashewnuts, curry leaves, chopped ginger, chopped green chilli. Mix well & press start. 3. When beeps, add cooked rice to the tadka. Add beaten curd, grated coconut, salt & pepper. Mix very well & press start. Serve coconut rice hot with sambhar. |

| Menu | IC34 | | | | | Curd Rice | Weight Limit | 0.1 ~ 0.5 kg |
|--|--------------|---------|--------|---------|--------|---|--------------|--------------|
| Utensil: Microwave safe (MWS) glass bowl | | | | | | | | |
| Instructions | | | | | | Method: | | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 0.4 kg | 0.5 kg | <div>1. In a MWS glass bowl add oil, mustard seeds, urad dal, chana dal. Select category & weight and press start.</div> <div>2. When beeps, mix well & add curry leaves, green chillies, grated ginger. Mix well & press start.</div> <div>3. When beeps, remove the bowl.</div> <div>4. Now in another MWS glass bowl, add rice & water. Press start. Stand for 5 minutes.</div> <div>5. Add cooked rice, curd, milk, chopped coriander leaves to the first MWS glass bowl. Mix well & serve.</div> | | |
| Basmati Rice (Soaked) | 100 g | 200 g | 300 g | 400 g | 500 g | | | |
| Water | 200 ml | 400 ml | 600 ml | 650 ml | 750 ml | | | |
| Oil | 1 tbsp | 1½ tbsp | 2 tbsp | 2½ tbsp | 3 tbsp | | | |
| Mustard seeds | ½ tsp | ½ tsp | 1 tsp | 1 tsp | 1½ tsp | | | |
| Urad dal | ½ tsp | ½ tsp | 1 tsp | 1 tsp | 1½ tsp | | | |
| Chana dal | ½ tsp | ½ tsp | 1 tsp | 1 tsp | 1½ tsp | | | |
| Curry leaves | A few leaves | | | | | | | |
| Green chillies (chopped) | 2 nos. | 2 nos. | 3 nos. | 3 nos. | 3 nos. | | | |
| Grated ginger | ½ tsp | ½ tsp | 1 tsp | 1 tsp | 1½ tsp | | | |
| Curd | ½ cup | ½ cup | 1cup | 1 cup | 1½ cup | | | |
| Milk | ¼ cup | ¼ cup | ½ cup | ½ cup | 1 cup | | | |
| Coriander leaves (chopped) | A few sprigs | | | | | | | |

Indian Cuisine

Sweet Corner

| Menu | SC1 | | | Besan Ladoo | Weight Limit | 0.1 ~ 0.3kg |
|---|---------|--------|--------|---|--------------|-------------|
| Utensil: Microwave safe (MWS) flat glass dish | | | | | | |
| Instructions | | | | Method: | | |
| Besan | 0.1 kg | 0.2 kg | 0.3 Kg | <div>1. In Microwave safe flat glass dish take besan and ghee. Select menu and press start.</div> <div>2. When beeps, stir it & press start.</div> <div>3. When beeps, stir it & press start.</div> <div>4. Allow to cool. Sieve the mixture. Add powdered sugar and elaichi powder. Mix it well and make a ladoo of same size.</div> <div>Note : For binding the ladoo use ghee.</div> | | |
| Ghee (melted) | 3 tbsp | 5 tbsp | 7 tbsp | | | |
| Powder Sugar | 50 g | 100 g | 150 g | | | |
| Elaichi Powder | 1/2 tsp | 1 tsp | 1 tsp | | | |
| | | | | | | |

| Menu | SC2 | | | Kalakand | Weight Limit | 0.1 ~ 0.3kg |
|-----------------------------------|---------|--------|--------|----------|--|-------------|
| Utensil: Microwave safe(MWS) bowl | | | | | | |
| Instructions | | | | | Method: 1. In Microwave Safe Bowl take grated paneer, Condensed Milk (Milkmaid), milk powder, cornflour, Elaichi powder. Mix well, select menu and press start. 2. When beeps, mix it again and press start. | |
| Grated Paneer | 0.1 kg | 0.2 kg | 0.3 kg | | | |
| Condensed Milk (Milkmaid) | 50 ml | 100 ml | 200 ml | | | |
| Milk Powder | 2 tbsp | 3 tbsp | 4 tbsp | | | |
| Cornflour | 1/2 tsp | 1 tsp | 1 tsp | | | |
| Elaichi Powder | 1/2 tsp | 1 tsp | 1 tsp | | | |

| Menu | SC3 | | | Shahi Tukda | Weight Limit | 0.1 ~ 0.3kg |
|--|-------------------|----------|----------|-------------|---|-------------|
| Utensil: Microwave safe (MWS) flat glass dish & High Rack* | | | | | | |
| Instructions | | | | | Method: 1. Arrange bread slices on high rack. Select category & weight & press start. 2. When beeps, turn slices press start. 3. When beeps, mix Condensed Milk (Milkmaid), milk, sugar, dry fruits and kesar elaichi powder in Microwave Safe Flat Glass Dish. Pour the mixture on slices and press start. Serve hot. | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | | | |
| Bread Slices | 1 slice | 2 slices | 3 slices | | | |
| Condensed Milk (Milkmaid) | 50 ml | 100 ml | 150 ml | | | |
| Milk | 50 ml | 100 ml | 125 ml | | | |
| Sugar | 1 tbsp | 2 tbsp | 3 tbsp | | | |
| Badam, Pista Pieces | 2 tbsp | 3 tbsp | 4 tbsp | | | |
| Kesar-Elaichi Powder | As per your taste | | | | | |

| Menu | SC4 | | | Kheer | Weight Limit | 0.1 ~ 0.3kg |
|--|-------------------|--------|--------|-------|--|-------------|
| Utensil: Microwave safe (MWS) glass bowl | | | | | | |
| Instructions | | | | | Method: 1. In Microwave Safe Glass Bowl add milk, Condensed Milk (Milkmaid) & mix well. Select category & weight, press start. 2. When beeps, add Badam Pista pieces, Kesar Elaichi Powder & Seviyaan. Mix well and press start. 3. When beeps, mix it well. Add more milk (if required) & press start. Stand for 5 minutes. Serve hot or chilled. Note : The bowl should be filled at 1/4 level of the total volume. | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | | | |
| Milk | 100 ml | 200 ml | 300 ml | | | |
| Condensed Milk (Milkmaid) | 150 ml | 200 ml | 300 ml | | | |
| Seviyaan (roasted) | 20 gm | 40 gm | 60 gm | | | |
| Badam, Pista Pieces | 2 tbsp | 3 tbsp | 4 tbsp | | | |
| Kesar & Elaichi Powder | As per your taste | | | | | |

*Refer page 63, fig-3

| Menu | SC5 | Suji Halwa | Weight Limit | 0.1 ~ 0.3kg |
|---|-------------------|------------|--------------|--|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: | |
| Suji | 0.1 kg | 0.2 kg | 0.3 kg | <div>1. In MWS glass bowl take Suji, add ghee, mix it together. Select category & weight press start.</div> <div>2. When beeps, stir it. Allow to cool. Add sugar & ½ qty. of water (For 0.1Kg add 150 ml). Mix well & press start.</div> <div>3. When beeps, add remaining ½ water, sugar, cashewnuts, kishmish, kesar, Elaichi powder, mix it well and press start. Serve hot.</div> |
| Ghee (melted) | 2 tbsp | 3 tbsp | 4 tbsp | |
| Water | 300 ml | 600 ml | 900 ml | |
| Sugar | 100 g | 200 g | 300 g | |
| Cashewnuts, Kishmish, Kesar/ Elaichi Powder | As per your taste | | | |

| Menu | SC6 | | | Payasam | Weight Limit | 0.1 ~ 0.3kg |
|-----------------------------------|--------------|---------|--------|--|--------------|-------------|
| Utensil: Microwave safe(MWS) bowl | | | | | | |
| Instructions | | | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | <div>1. In a MWS bowl take ghee, soaked rice, milk & water & cover it.</div> <div>2. Select category & weight & press start.</div> <div>3. When beeps, add more milk, dry fruits, kesar, elaichi powder. Mix well & press start. Stand for 5 minutes. Sprinkle kewada jal on it. Serve hot or chilled.</div> | | |
| Broken Rice (soaked for 2 hour) | 100 g | 200 g | 300 g | | | |
| Milk + Water | 300 ml | 500 ml | 700 ml | | | |
| Sugar | 75 g | 150 g | 200 g | | | |
| Kesar, elaichi powder dry fruits | As per taste | | | | | |
| Ghee | 1 tbsp | 1½ tbsp | 2 tbsp | | | |

| Menu | SC7 | | | Sandesh | Weight Limit | 0.2 ~ 0.4 kg |
|------------------------------------|--------|---------|--------|---|--------------|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | | | |
| Instructions | | | | | Method: | |
| For | 0.2 kg | 0.3 kg | 0.4 kg | <div>1. In a MWS bowl add grated paneer, khoa & milkmaid. Mix well.</div> <div>2. Select category & weight & press start.</div> <div>3. When beeps, stir well & press start.</div> <div>4. Allow to cool. Hang in Muslin cloth for 20 minutes if it too wet. Make balls out of the mixture & roll them in elaichi powder & chopped pista. Refrigerate till set.</div> | | |
| Paneer (grated) | 200 g | 300 g | 400 g | | | |
| Milkmaid | 50 g | 75 g | 100 g | | | |
| Rose water | 1 tbsp | 1½ tbsp | 2 tbsp | | | |
| Elaichi seeds | ½ tsp | 1 tsp | 1½ tsp | | | |
| Chopped pista | A few | | | | | |
| Khoa (mashed) | 100 gm | 150 gm | 200 gm | | | |

| Menu | SC8 | Seviyan Zarda | Weight Limit | 0.2 kg |
|--|-------------|---------------|--|--------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: | |
| Roasted Seviyan | 200g | | 1. In a MWS glass bowl add sugar & water. Select category & press start. 2. When beeps, add rose essence, cardamom powder, seviyan to the bowl. Press start. Give standing time of 3 minutes. Garnish with almonds & pista & serve. | |
| Sugar | 5 tbsp | | | |
| Water | 2 cups | | | |
| Rose essence | A few drops | | | |
| Almonds | A few | | | |
| Chopped pista | A few | | | |
| Elaichi powder | ½ tsp | | | |
| Ghee | 1 ½ tbsp | | | |

| Menu | SC9 | Phirni | Weight Limit | 0.3~0.5kg |
|--|-------------|--------|--------------|---|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.3 kg | 0.4 kg | 0.5 kg | 1. Grind the soaked rice to a paste with little water. 2. In a MWS glass bowl add milk. Select category and press start. 3. When beeps, add rice paste & sugar to it. Press start. 4. When beeps, add cream & press start. 5. Mix well, add cardamom powder & dry fruits & keep in the refrigerator to chill. Garnish with kesar & serve. |
| Milk | 350 ml | 500 ml | 650 ml | |
| Rice (Soaked) | 50 g | 75 g | 100 g | |
| Sugar | 100 g | 150 g | 200 g | |
| Elaichi powder | 1 tsp | 1 tsp | 1½ tsp | |
| Cream (whipped) | 2 tbsp | 3 tbsp | 4 tbsp | |
| Dry fruits (almonds, cashewnuts, raisins) | As required | | | |
| Kesar | A few | | | |

| Menu | SC10 | Mysore Pak | Weight Limit | 0.1kg |
|--|--------|------------|---|-------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1kg | | 1. n a MWS glass bowl add milk & milkmaid, grated kaddu. Select category & press start. 2. When beeps, mix well. Press start. 3. When beeps, mix well & add dry fruits. Press start. Serve it chilled or hot. | |
| Besan | 100 g | | | |
| Melted ghee | 100 ml | | | |
| Powdered Sugar | 100 g | | | |
| Milk | ¼ cup | | | |

Indian Cuisine

Sweet Corner

| Menu | SC11 | Kaddu Kheer | Weight Limit | 0.5 kg |
|---|------|-------------|---|--------|
| Utensil: Microwave safe (MWS) flat glass dish | | | | |
| Instructions | | | Method: | |
| For | | 0.5 kg | <ol style="list-style-type: none"> 1. In a MWS flat glass dish add besan. Select Category & press start. 2. When beeps, mix well & add melted ghee, powdered sugar. Mix very well while adding. Press start. 3. When beeps, mix well & add milk. Press start. Allow to cool & cut into pieces & serve. | |
| Milk | | 300 ml | | |
| Grated kaddu | | 200 g | | |
| Milkmaid | | 150 g | | |
| Dry fruits (Kaju, kishmish, pista) | | As required | | |

| Menu | SC12 | Rava Ladoo | Weight Limit | 0.5 kg |
|--|------|------------|--|--------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: | |
| For | | 0.5 kg | <ol style="list-style-type: none"> 1. In a MWS glass bowl take sugar & milk. Mix & select category and press start. 2. When beeps, add roasted rava/sooji, kishmish & chopped almonds. Sprinkle elaichi powder & mix very well. Press start. 3. When beeps, mix well & add grated khoya. Mix well & again press start. 4. Make equal sized ladoos from the mixture, when it is still warm. | |
| Roasted rava/sooji | | 1 cup | | |
| Grated khoya | | 1½ cup | | |
| Sugar | | ½ cup | | |
| Milk | | ½ cup | | |
| Kishmish | | 2 tbsp | | |
| Chopped almonds | | 2 tbsp | | |
| Desi ghee | | 1 tbsp | | |
| Elaichi powder (optional) | | ½ tsp | | |

| Menu | SC13 | Kaju Burfi | Weight Limit | 0.4 kg |
|--|------|------------|--|--------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: | |
| For | | 0.4 kg | <ol style="list-style-type: none"> 1. Take kaju in a spice-grinder & make a fine powder and keep aside. 2. In a MWS glass bowl take powdered sugar & water. Stir very well. Select category & press start. 3. When beeps, stir very well & dissolve all the sugar. Add kaju powder & stir till all the lumps are removed. Keep stirring till the paste becomes like a dough (ball formation stage). 4. Grease the kitchen-slab (marble top) a little with ghee. Take the dough & roll out to 1" thickness carefully. Cut the kaju burfi in desired square or diamond shape & decorate with vark and serve. | |
| Kaju | | 2 cups | | |
| Powdered sugar | | 1¼ cup | | |
| Water | | ½ cup | | |
| | | | | |

| Menu | SC14 | Badam Halwa | Weight Limit | 0.1 ~ 0.3 kg |
|--|--------|-------------|--------------|--|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | <ol style="list-style-type: none"> 1. Remove the skin from badam & grind them to a fine paste adding milk. Take out this paste in a MWS glass bowl. 2. Add desi ghee to the paste & mix well. Select category & weight and press start. 3. When beeps, stir very well & again press start. 4. When beeps, stir very well. Add sugar & milk (for cooking). Again mix well & press start. Give standing time of 5-6 minutes & mix well. Garnish with slivered almonds & serve badam halwa hot. |
| Badam (soaked in hot water for 1 hour) | ½ cup | 1 cup | 1½ cup | |
| Milk (for making paste) | ½ cup | 1 cup | 1 cup | |
| Milk (for cooking) | ½ cup | ¾ cup | 1 cup | |
| Sugar | 3 tbsp | 5 tbsp | 7 tbsp | |
| Desi ghee | 2 tbsp | 3 tbsp | 4 tbsp | |
| Slivered almonds (for garnishing) | | A few | | |
| | | | | |

Indian Cuisine

Chatpat Corner

| Menu | CC1 | Apple Tomato Chutney | Weight Limit | 0.3 kg |
|--|-----|----------------------|---|--------|
| Utensil: Microwave Safe (MWS) Glass Bowl | | | | |
| Instructions | | | Method: | |
| Apple pieces | | 200 gms | <ol style="list-style-type: none"> 1. In a MWS glass bowl put apple, tomato, salt, sugar & green chillies and keep it in Microwave. Select category and press start to cook. When it gives a beep, remove and grind it in a mixer. In another MWS glass bowl add oil and tempering and press start. add ground mixture and mix well. Garnish with chopped coriander. | |
| Tomato pieces | | 100 gms | | |
| Green chillies, Salt, Sugar | | As per your taste | | |
| Oil | | 2 tbsp | | |
| For Tempering : Rai, Jeera, Hing etc. | | | | |

| Menu | CC2 | Lemon Pickle | Weight Limit | 0.3 kg |
|--|-----|-------------------|---|--------|
| Utensil: Microwave Safe (MWS) Glass Bowl | | | | |
| Instructions | | | Method: | |
| Lemon pieces | | 300 gms | <ol style="list-style-type: none"> 1. Cut lemon and remove seeds. In MWS glass bowl add lemon pieces, sugar, salt and chilli powder. Select category and press start. Store it in a bottle after it cools. | |
| Sugar | | 150 gms | | |
| Chilli powder, Salt | | As per your taste | | |
| For Tempering : Rai, Jeera, Hing etc. | | | | |

| Menu | CC3 | Mix Veg. Pickle | Weight Limit | 0.3 kg |
|--|-------------------|-----------------|---|--------|
| Utensil: Microwave Safe (MWS) Glass Bowl | | | | |
| Instructions | | | Method: 1. In a MWS glass bowl put vegetables cut in long strips. Cover and keep it in Microwave. Select category and press start to cook. When it gives a beep, remove. In another glass bowl add oil, tempering, chilli powder and press start. When it gives a beep add masala, sugar, salt. Add vegetables to this when it cools. Mix well and store it in a fridge. | |
| Mix Vegetable (Cauliflower, Carrot, Radish, Shalgam, Green peas) | 300 gms | | | |
| Lemon juice | 2 tbsp | | | |
| Salt, Chilli powder, Sugar, Pickle Masala | As per your taste | | | |
| Oil | 2 tbsp | | | |
| For tempering : Rai, Jeera, Hing etc. | | | | |

| Menu | CC4 | Pizza Sauce | Weight Limit | 0.3 kg |
|--|-------------------|-------------|--|--------|
| Utensil: Microwave Safe (MWS) Glass Bowl | | | | |
| Instructions | | | Method: 1. In a MWS bowl put oil, tomato, onion, garlic pods and keep it in Microwave. Select category & press start to cook. When it gives a beep, remove and grind it in a mixer. Now add salt, sugar, ajwain, oregano, basil leaves. Keep it in Microwave and press start. | |
| Tomato | 200 gms | | | |
| Onions | 1 No. | | | |
| Salt, Sugar, Ajwain, Oregano, Basil leaves | As per your taste | | | |
| Garlic pods | 7-8 | | | |
| Oil | 2 tbsp | | | |

| Menu | CC5 | Tomato Sauce | Weight Limit | 0.5 kg |
|--|-----|-------------------|--|--------|
| Utensil: Microwave Safe (MWS) Glass Bowl | | | | |
| Instructions | | | Method: | |
| Tomato | | 500 gm | 1. In a MWS bowl put tomato pieces, add some water, cover and keep it in a Microwave. Select category & press start to cook. When it gives a beep, remove and grind it in a mixer. Strain it. Add salt, sugar, garam masala to the mixture and mix well & press start. | |
| Onion | | 1 No. | | |
| Chilli powder, Salt, Sugar | | As per your taste | | |
| Chopped ginger and garlic | | 2 tbsp | | |
| Garam masala | | 1 tsp | | |

| Menu | CC6 | Masala Chutney | Weight Limit | 0.3 kg |
|--|-------------------|----------------|--|--------|
| Utensil: Microwave Safe (MWS) Glass Bowl | | | | |
| Instructions | | | Method: 1. In a MWS glass bowl put daals and keep it in Microwave. Select category & press start to cook. When it gives a beep, remove. Add the rest of the ingredients and keep it in Microwave and press start. Remove, cool it and grind it in a mixer. This chutney can be served with Idly, Paratha or Rice. | |
| Chana Daal, Urad Daal | 150 g each | | | |
| Grated dry coconut | 100 g | | | |
| Sesame, Salt, Sugar, Turmeric, Dhaniya powder, Jeera powder, Curry leaves, Methi seeds | As per your taste | | | |
| Oil | 1 tsp | | | |
| | | | | |

| Menu | CC7 | Aam Ki Chutney | Weight Limit | 0.3 kg |
|------------------------------------|--------------|----------------|--|--------|
| Utensil: Microwave Safe (MWS) Bowl | | | | |
| Instructions | | | Method: | |
| For | 0.3 kg | | 1. In a MWS bowl mix all the ingredients. Cover. Select category & weight & press start. | |
| Aam (peeled & chopped) | 300 g | | | |
| Kishmish (seedless & chopped) | 25 g | | | |
| Chopped ginger & garlic | 2 tsp | | | |
| Tamarind pulp | 1 tbsp | | | |
| Salt & sugar | As per taste | | | |

| Menu | CC8 | Coconut Chutney | Weight Limit | 0.3 kg |
|--|--------------|-----------------|---|--------|
| Utensil: Microwave Safe (MWS) Glass Bowl | | | | |
| Instructions | | | Method: 1. Grind grated coconut, chopped green chillies, ginger, roasted split gram dhal, salt together in a blender. 2. In a MWS glass bowl add oil, mustard seeds, broken dry red chillies, curry leaves. Select category & press start. 3. Pour the tempering over the chutney & serve. | |
| For | 0.3 kg | | | |
| Fresh grated coconut | 300 g | | | |
| Chopped green chillies | 2 nos. | | | |
| Chopped ginger | 1 tbsp | | | |
| Roasted split gram dal (optional) | 1 tbsp | | | |
| Salt | As per taste | | | |
| For tempering | | | | |
| Oil | 1 tsp | | | |
| Mustard seeds | ½ tsp | | | |
| Broken dry red chillies | 1 no. | | | |
| Curry leaves | A few | | | |

| Menu | CC9 | Gongura Chutney | Weight Limit | 0.3 kg |
|--|-----|-----------------|---|--------|
| Utensil: Microwave Safe (MWS) Glass Bowl | | | | |
| Instructions | | | Method: | |
| Gongura | | 300 g | <ol style="list-style-type: none"> 1. Grind all the ingredients together except mustard seeds & oil. 2. In a MWS glass bowl add oil & mustard seeds. Select category & press start. 3. Mix the grind ingredients with the mustard seeds & serve. | |
| Chopped onion | | 1 no. | | |
| Chopped green chillies | | 5 nos. | | |
| Mustard seeds | | 1 tbsp | | |
| Oil | | 1 tbsp | | |
| Salt & red chilli powder | | As per taste | | |

| Menu | CC10 | Til Ki Chutney | Weight Limit | 0.2 kg |
|--|------|----------------|--|--------|
| Utensil: Microwave Safe (MWS) Glass Bowl | | | | |
| Instructions | | | Method: | |
| For | | 0.2 kg | <ol style="list-style-type: none"> 1. Grind together roasted til, tamarind paste, green chilli, coriander leaves, mint leaves, garlic pods, salt & water in spice grinder. Make a rough paste. 2. In a MWS glass bowl take oil, cumin seeds, curry leaves & dried red chilli. Mix well. Select category & press start. 3. When beeps, add the grounded paste to the tempering & mix well. | |
| Roasted til | | ½ cup | | |
| Tamarind paste | | 2 tbsp | | |
| Green chilli | | 4-5 nos. | | |
| Coriander leaves | | 2 tbsp | | |
| Mint leaves | | 1 tbsp | | |
| Water | | ½ cup | | |
| Garlic pods | | 2-3 nos. | | |
| Salt | | As per taste | | |
| For Tempering | | | | |
| Oil | | 1 tbsp | | |
| Cumin seeds | | 1 tsp | | |
| Curry leaves | | 6-7 nos. | | |
| Red chilli (dry) | | 2 nos. | | |

| Menu | HP1 | | Kala Chana | | | Weight Limit | 0.1 ~ 0.5 kg |
|---|-------------------|--------|------------|---------|---------|---|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | | | | |
| Instructions | | | | | Method: | | |
| Soaked Kala Chana (soaked overnight) | 0.1 kg | 0.2 kg | 0.3 kg | 0.4 kg | 0.5 kg | 1. Soak Chana overnight, in a MWS bowl take soaked chana with water, cover it. 2. Select category and weight and press start. 3. When beeps, strain the water from it. In a MWS bowl, add oil, Chopped onion, Chaat masala, Red Chilli Powder, Hara Dhania and press start. 4. When beeps, add boiled chana, mix well & press start. | |
| Water | 200 ml | 400 ml | 600 ml | 800 ml | 1000 ml | | |
| Oil | 1 tbsp | 2 tbsp | 3 tbsp | 3½ tbsp | 4 tbsp | | |
| Onion Chopped | 1/2 cup | 1 cup | 1½ cup | 2 cup | 2½ cup | | |
| Salt, Chat Masala, Red Chilli Powder, Hara Dhania | As per your taste | | | | | | |

| Menu | HP2 | Karela Subzi | | | Weight Limit | 0.1 ~ 0.3 kg |
|---|-------------------|--------------|--------|--|--------------|--------------|
| Utensil: MWS glass bowl + high rack | | | | | | |
| Instructions | | | | | Method: | |
| Chopped Karela | 0.1 kg | 0.2 kg | 0.3 kg | | | |
| Oil | 1 tbsp | 1 tbsp | 2 tbsp | | | |
| Chopped onions | ¼ cup | ½ cup | 1 cup | | | |
| Water | As required | | | | | |
| Rai, Jeera, Hing & Haldi | For tempering | | | | | |
| Salt, Sugar, Garam Masala, Dhania, Jeera Powder | As per your taste | | | | | |
| Grated Coconut & Hara Dhania | For garnishing | | | | | |

| Menu | HP3 | Moong Dal | Weight Limit | 0.2 kg |
|--|--------------------------|-----------|---|--------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| Moong Dal soaked in water (for 2 hours) | 0.2 kg | | <div>1. Take 200 gms dal in Microwave Safe bowl, add Water, Haldi & Hing. 2. Select category & press start to cook. 3. When beeps, take another bowl add oil, jeera, hari mirch, curry leaves & chopped onion & press start. 4. When beeps, add dal, salt, dhania jeera powder, hara dhania, kasuri methi (optional) lemon juice & press start to cook.</div> | |
| Water | 400 ml | | | |
| Oil | 2 tbsp | | | |
| Jeera | 1 tsp | | | |
| Hari Mirch, Onion chopped | 2-3 nos., 1 medium sized | | | |
| Curry leaves | 5-6 nos. | | | |
| Salt, Dhania-Jeera Powder, Haldi, Hing, Kasuri Methi, Lemon Juice, Hara Dhania | As per your taste | | | |

| Menu | HP4 | Machi Kali Mirch | | | | | Weight Limit | 0.1 ~ 0.5 kg |
|--|-------------------------------|------------------|--------|--------|--------|---|--------------|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | | | | | |
| Instructions | | | | | | Method: | | |
| Pomfret (fish category) | 0.1 kg | 0.2 kg | 0.3 kg | 0.4 kg | 0.5 kg | <div>1. Take Pomfret Slices as per weight either of (0.1 Kg/ 0.2 Kg/ 0.3Kg) and marinate with salt, lemon juice, and kali mirch powder (as per taste) for one hour.</div> <div>2. In Microwave Safe bowl put oil, chopped onion, chopped tomatoes, chopped garlic. Select category & weight and press start.</div> <div>3. When beeps, open door and add marinated fish, salt to taste and some water. Cover & press start.</div> <div>4. When beeps, mix well & press start.</div> <div>5. Give standing time for 5 minutes.</div> | | |
| Salt, Lemon Juice & Kali Mirch Powder | To marinate as per your taste | | | | | | | |
| Oil, Chopped Onion, Chopped Tomatoes, Chopped Garlic | As required | | | | | | | |
| | | | | | | | | |
| | | | | | | | | |

| Menu | HP5 | Ghiya Raita | | | Weight Limit | 0.1 ~ 0.3 kg |
|--|-------------------|-------------|--------|--|--|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | | | |
| Instructions | | | | | Method: 1. In a MWS bowl add grated ghiya, sprinkle water and salt. Select category and weight & press start to cook. 2. Strain ghiya and take it in MWS bowl and add curd, taste. Served chilled. | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | | | |
| Grated Ghiya | 100 g | 200 g | 300 g | | | |
| Water | 50 ml | 75 ml | 100 ml | | | |
| Salt | To taste | | | | | |
| Curd | 3 tbsp | 4 tbsp | 5 tbsp | | | |
| Salt, Sugar, Mustard Powder & Green Chilli | As per your taste | | | | | |

| Menu | HP6 | Nutrinuggets | | | Weight Limit | 0.1 ~ 0.3 kg |
|---|----------------|--------------|--------|--|--------------|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | | | |
| Instructions | | | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | <div>1. In a MWS bowl add oil, jeera, onion. Select category and weight and press start. Mix well.</div> <div>2. When beeps, add tomato puree, nutrinuggets, potato, salt, red chilli powder, haldi, dhania powder and add ½ the amount of water mentioned per weight (For eg. For 100g, add 1 cup of water). Cover and press start. Mix well.</div> <div>3. When beeps, add the remaining amount of water and press start. Mix well. Allow to stand for 3 minutes. Garnish with coriander leaves & serve hot with roti.</div> | | |
| Soaked and boiled nutrinuggets | 50 g | 100 g | 150 g | | | |
| Potato | 50 g | 100 g | 150 g | | | |
| Oil | 1 tbsp | 1½ tbsp | 2 tbsp | | | |
| Jeera | As per taste | | | | | |
| Chopped onion | ½ cup | 1 cup | 1½ cup | | | |
| Tomato puree | 2 tbsp | 3 tbsp | 4 tbsp | | | |
| Salt, garam masala, red chilli powder, haldi, dhania powder | As per taste | | | | | |
| Water | 1½ cup | 2 cup | 2½ cup | | | |
| Chopped coriander leaves | For garnishing | | | | | |

| Menu | HP7 | | Curd Brinjal | | | Weight Limit | 0.1 ~ 0.5 kg |
|------------------------------------|--------------|--------|--------------|--------|--------|--|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | | | | |
| Instructions | | | | | | Method: 1. In a MWS bowl add oil & brinjal. Cover. Select category & weight & press start. 2. When beeps, remove & in another MWS bowl add oil, mustard & cumin seeds, curry leaves & chopped ginger. Press start. 3. When beeps, add brinjal, curd & salt. Mix well & press start. | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 0.4 kg | 0.5 kg | | |
| Brinjal (cut into pieces) | 100 g | 200 g | 300 g | 400 g | 500 g | | |
| Curd | 100 g | 200 g | 300 g | 400 g | 500 g | | |
| Oil | 1 tbsp | 2 tbsp | 3 tbsp | 4 tbsp | 5 tbsp | | |
| Curry leaves | A few sprigs | | | | | | |
| Mustard & cumin seeds | 1 tsp | 2 tsp | 3 tsp | 3 tsp | 4 tsp | | |
| Salt | As per taste | | | | | | |
| Chopped ginger | 1 tsp | 2 tsp | 3 tsp | 3 tsp | 4 tsp | | |

| Menu | HP8 Bathua Raita | | | Weight Limit | 0.1 ~ 0.3 kg |
|------------------------------------|------------------|--------|--------|--|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | | |
| Instructions | | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | <div>1. In a MWS bowl add chopped bathua leaves. Sprinkle some water & cover. Select category & weight & press start.</div> <div>2. When beeps, remove.</div> <div>3. In a bowl add water, beaten curd, bathua leaves & mix well. Add salt & roasted cumin seed powder.</div> <div>4. Mix well & refrigerate it for some time & serve.</div> | |
| Chopped bathua | 25 g | 50 g | 75 g | | |
| Water | 50 ml | 75 ml | 100 ml | | |
| Beaten curd | 3 tbsp | 4 tbsp | 5 tbsp | | |
| Salt, roasted cumin seed powder | As per taste | | | | |

| Menu | HP9 | Healthy Khichdi | | | Weight Limit | 0.1 ~ 0.3 kg |
|---|--------------|-----------------|---------|--|--|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | | | |
| Instructions | | | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | | <div>1. In a MWS bowl take soaked dal, rice & ghee. Also add grated carrot, soaked & drained soya granules & peas. Mix well. Select category & weight and press start.</div> <div>2. When beeps, mix, add water & salt. Mix again & press start.</div> <div>3. When beeps, stir & mash well. Add pepper powder & ½ cup water. Mix & cover and press start.</div> <div>4. Serve hot with fresh curds.</div> | |
| Rice (soaked) | 75 g | 150 g | 225 g | | | |
| Moong dal / Green gram, (dehusked), washed (soaked) | 25 g | 50 g | 75 g | | | |
| Desi ghee | ½ tbsp | 1 tbsp | 1½ tbsp | | | |
| Peas | ¼ cup | ½ cup | 1 cup | | | |
| Carrot (grated finely) | 1 no. | 2 nos. | 2 nos. | | | |
| Soya granules (soaked) | 2 tbsp | 3 tbsp | 4 tbsp | | | |
| Salt & pepper | As per taste | | | | | |
| Water | 300 ml | 500 ml | 750 ml | | | |

| Menu | HP10 | Spinach Dal | | | Weight Limit | 0.1 ~ 0.3 kg |
|--|--------------|-------------|--------|---|--------------|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | | | |
| Instructions | | | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | <div>1. In a MWS bowl put soaked dal (lentils), water, turmeric powder & salt. Select category & weight and press start.</div> <div>2. When beeps, in another MWS bowl put oil, chopped onions, cumin seeds, chopped ginger & green chillies, chopped spinach. Mix well and press start.</div> <div>3. When beeps, mix well & add boiled lentils. Mix again & press start.</div> <div>4. Garnish with coriander leaves & serve hot.</div> | | |
| Dehusked soaked lentils (at least for 2 hours) | 100 g | 200 g | 300 g | | | |
| Onions chopped | ½ cup | 1 cup | 1 cup | | | |
| Spinach chopped | 1 cup | 1½ cup | 2 cup | | | |
| Oil | 1 tbsp | 2 tbsp | 2 tbsp | | | |
| Cumin seeds | 1 tsp | 1 tsp | 1½ tsp | | | |
| Ginger & green chillies (chopped) | 1 tbsp | 2 tbsp | 3 tbsp | | | |
| Water | 300 ml | 500 ml | 700 ml | | | |
| Turmeric, salt | As per taste | | | | | |
| Lemon juice | 1 tsp | 2 tsp | 3 tsp | | | |
| Coriander leaves | 2 tbsp | 3 tbsp | 4 tbsp | | | |

| Menu | HP11 | Fish Masala | Weight Limit | 0.1 ~ 0.3 kg |
|--|--------------|-------------|----------------|--|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | |
| Pomphret pieces | 100 g | 200 g | 300 g | |
| Onions | 1 no. | 2 nos. | 2 nos. | |
| Tomato | 1 no. | 1 no. | 1 no. | |
| Oil | 1 tbsp | 2 tbsp | 2 tbsp | |
| Chilli powder, Turmeric, Ginger garlic paste, Salt, Saunf powder | As per taste | | | |
| Garam masala | 1 tsp | 1 tsp | 1 tsp | |
| Dhania, jeera powder | 2 tsp | 2 tsp | 2 tsp | |
| Coriander leaves | 2 tbsp | 2 tbsp | 2 tbsp | |
| | | | | 1. In MWS bowl take oil and chopped onion. Select menu and press start. 2. When beeps, remove and add pomphret pieces and tomato. Press start. 3. When beeps, add all the other ingredients and 1 cup water and mix well. Press start. When beeps, remove and garnish with coriander leaves. |

| Menu | HP12 | Soya Idli | Weight Limit | 4pc,8pc (40-50g) each |
|---|--------------|-----------|----------------|--|
| Utensil: Microwave safe (MWS) bowl & Microwave safe (MWS) idli stand* | | | | |
| Instructions | | | Method: | |
| Rice | 100 g | | | |
| Urad | 4 tbsp | | | |
| Soyabean | 4 tbsp | | | |
| Water | As required | | | |
| Salt | As per taste | | | |
| | | | | 1. Wash & soak rice, urad dal & soyabeans granules for 4 hours. 2. Grind, mix and ferment for 8 to 10 hours. Grind the mixture to paste consistency. 3. Grease Idli Stand with Oil. Put Idli batter in it. Add ½ cup water in the MWS bowl. Keep the idli stand & cover. Select category & number and press start to cook. Allow to stand for 3 minutes. Note : After preparing the batter, you can use it for making category 4 or 8 idlies as per requirement. |

| Menu | HP13 | Soyabean curry | Weight Limit | 0.2 kg |
|--|----------------|----------------|----------------|---|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.2 kg | | | |
| Soyabean (soaked overnight) | 200 g | | | |
| Oil | 1½ tbsp | | | |
| Chopped onions | 1 cup | | | |
| Tomato puree | ½ cup | | | |
| Chopped green chillies | 1 tbsp | | | |
| Red chilli powder, Garam masala Coriander powder, Salt | As per taste | | | |
| Water | 200 L | | | |
| Coriander leaves | For garnishing | | | |
| | | | | 1. In a MWS bowl add oil, chopped onions. Select menu and press start. Mix well. 2. When beeps, in another MWS bowl add tomato puree and haldi and press start. Mix well. 3. When beeps, add chopped green chillies, red chilli powder, garam masala, coriander powder, salt, soyabean and water. Press start. 4. Garnish with coriander leaves and serve hot. |

| Menu | HP14 | | Fish Bharta | | Weight Limit | 0.1 ~ 0.5 kg |
|---|--------------|--------|-------------|---------|--------------|---|
| Utensil: Microwave safe (MWS) bowl + Microwave safe (MWS) flat glass dish | | | | | | |
| Instructions | | | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 0.4 kg | 0.5 kg | <div>1. In a MWS bowl add ½ cup water. Place the fish pieces on the MWS flat glass dish. Keep the dish in MWS bowl. Cover. Select menu and press start.</div> <div>2. When beeps, remove & mash the fish. In a MWS bowl, add oil, chopped onions, red chilli powder, garam masala, haldi, salt. Cover and press start.</div> <div>3. When beeps, add mashed fish & press start. Mix well & serve.</div> |
| Fish (Fillet) | 100 g | 200 g | 300 g | 400 g | 500 g | |
| Mustard oil | 1 tbsp | 1 tbsp | 1 tbsp | 1½ tbsp | 2 tbsp | |
| Mustard seeds | ½ tsp | ½ tsp | 1 tsp | 1 tsp | 1 tsp | |
| Chopped onion | ½ cup | ½ cup | 1 cup | 1 cup | 1 cup | |
| Red chilli powder, Haldi Garam masala, Salt | As per taste | | | | | |

| Menu | HP15 | Oats idli | Weight Limit | 4pc,8pc (40-50g) each |
|---|--------------|-----------|----------------|---|
| Utensil: Microwave safe (MWS) bowl & Microwave safe (MWS) idli stand* | | | | |
| Instructions | | | Method: | |
| For idli batter | | | | |
| Roasted & powdered oats | 1 cup | | | |
| Semolina | ½ cup | | | |
| Curd | ½ cup | | | |
| Water | ¾ cup | | | |
| Salt | As per taste | | | |
| Baking soda | ¼ tsp | | | |
| Grated carrot | ¼ cup | | | |
| Chopped green chillies | 2 nos. | | | |
| Oil | For greasing | | | |
| For Tempering | | | | |
| Mustard seeds | ½ tsp | | | |
| Curry leaves | A few | | | |
| Dry red chillies | A few | | | |
| Oil | ¼ tbsp | | | |
| | | | | 1. Mix all the ingredients of batter in a bowl. Allow to stand for 10 minutes. 2. Grease MWS idli stand & pour the batter (depending on the number you want to cook) 3. Add ½ cup water to MWS bowl. Keep the idli stand inside the bowl. Cover. 4. Select the menu & bumper and press start. 5. When beeps, remove the idli from the stand. 6. Take a MWS glass bowl, add oil, mustard seeds, curry leaves & dry red chillies. Press start. Mix with idli & serve. Add lemon juice(optional). |

* Not Provided with LG standard accessories.

Low Calorie

Health Plus

| Menu | HP16 | Lemon Chicken | Weight Limit | 0.1 ~ 0.5 kg |
|------------------------------------|--------------|---------------|--------------|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 0.4 kg |
| Boneless chicken | 100 g | 200 g | 300 g | 400 g |
| Soya sauce | ½ tsp | 1 tsp | 1½ tsp | 2 tsp |
| Corn flour | ½ tsp | 1 tsp | 1½ tsp | 2 tsp |
| Water | ½ cup | 1 cup | 1½ cup | 2 cup |
| Salt Pepper & Sugar | As per taste | | | |
| Garlic paste | 1 tsp | 1½ tsp | 2 tsp | 2½ tsp |
| Lemon juice | 2 tsp | 3 tsp | 4 tsp | 5 tsp |
| Oil | ½ tsp | 1 tsp | 1½ tsp | 2 tsp |

1. Mix boneless chicken, soysauce, salt & pepper, garlic paste & lemon juice in a bowl. Refrigerate for ½ hour.
2. In a MWS bowl add oil, marinated chicken pieces, sugar, corn flour mixed with water. Cover. Select category & weight & press start.
3. When beeps, mix well. Cover & press start. Allow to stand for 3 minutes.

Low Calorie

Soup

| Menu | So1 | Sweet Corn Soup | Weight Limit | 0.6kg |
|---|-----|----------------------|--|-------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: | |
| For | | 0.6 kg | <ol style="list-style-type: none">1. Grind sweet corn with water and put in MWS Glass Bowl. Select category & press start.2. When beeps, remove, in another bowl put oil, green chilli & press start.3. When beeps, add corn mixture in it. Mix cornflour with ½ cup water and mix with it. Add salt, sugar, kali mirch and press start. | |
| Sweet Corn | | 200 g | | |
| Water | | 600ml(3 cups) | | |
| Oil | | 1 tsp | | |
| Cornflour | | 2 tbsp + ½ cup water | | |
| Salt, Sugar and Kali Mirch and Green Chilli | | As per your taste | | |

1. Grind sweet corn with water and put in MWS Glass Bowl. Select category & press start.
2. When beeps, remove, in another bowl put oil, green chilli & press start.
3. When beeps, add corn mixture in it. Mix cornflour with ½ cup water and mix with it. Add salt, sugar, kali mirch and press start.

| Menu | So2 | Mushroom Soup | Weight Limit | 0.6kg |
|--|--------------------|---------------|--|-------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: 1. In MWS glass bowl add potato in small pieces, chopped cabbage, onion & mushrooms with water. Select category & press start. 2. When beeps, remove the bowl. Allow to cool & separate the mushrooms & grind the remaining stock & strain it. 3. In a MWS glass bowl, add oil, mushrooms, salt & pepper. Mix & press start. When beeps, add the stock & press start. Garnish with grated cheese & serve. | |
| For | 0.6 kg | | | |
| Mushroom | 120 g | | | |
| Potato | 1 No. | | | |
| Cabbage | 50 g | | | |
| Onion | 1 small | | | |
| Water | 600ml(3 cups) | | | |
| Salt, Black Pepper | As per your taste | | | |
| Oil | 1 tsp | | | |
| Grated cheese | As per requirement | | | |

1. In MWS glass bowl add potato in small pieces, chopped cabbage, onion & mushrooms with water. Select category & press start.
2. When beeps, remove the bowl. Allow to cool & separate the mushrooms & grind the remaining stock & strain it.
3. In a MWS glass bowl, add oil, mushrooms, salt & pepper. Mix & press start. When beeps, add the stock & press start. Garnish with grated cheese & serve.

| Menu | So3 | Tomato Soup | Weight Limit | 0.6kg |
|--|-------------------|-------------|---|-------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: 1. In a MWS glass bowl add chopped tomato, chopped onion, chopped carrot, chopped ginger-garlic along with water. Keep in Microwave. Select category & weight and press start. 2. When beeps, grind and strain it. 3. In another MWS glass bowl add oil/butter and stock and then put the bowl in Microwave and press start. When beep, add sugar, salt, black pepper as per your taste and cornflour paste which is made up by mixing the half cup of cold water. Stir well & press start. 4. Garnish with bread croutons, coriander (green dhania) and fresh cream and serve hot. | |
| For | 0.6 kg | | | |
| Chopped Tomato | 100 g | | | |
| Chopped Carrot | 25 g | | | |
| Chopped Onion | 1 small | | | |
| Chopped Ginger, Garlic | 1 tsp | | | |
| Salt, Sugar, Pepper | As per your taste | | | |
| Cornflour & Oil / Butter | 2 tbsp / 1 tsp | | | |
| Water | 600 ml (3 cups) | | | |

1. In a MWS glass bowl add chopped tomato, chopped onion, chopped carrot, chopped ginger-garlic along with water. Keep in Microwave. Select category & weight and press start.
2. When beeps, grind and strain it.
3. In another MWS glass bowl add oil/butter and stock and then put the bowl in Microwave and press start. When beep, add sugar, salt, black pepper as per your taste and cornflour paste which is made up by mixing the half cup of cold water. Stir well & press start.
4. Garnish with bread croutons, coriander (green dhania) and fresh cream and serve hot.

| Menu | So4 | Chicken Soup | Weight Limit | 0.6kg |
|--|-----------------------------------|--------------|--|-------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: 1. In MWS glass bowl put water & add chicken pieces. Select category & press start. 2. When beeps, remove the bowl. 3. In another MWS glass bowl add oil, ginger-garlic paste, chicken stock, salt, pepper, cornflour paste, green chillies. Press start. | |
| For | 0.6 kg | | | |
| Boneless Chicken | 300 gms | | | |
| Ginger Paste | 1 tsp | | | |
| Garlic Paste | 1 tsp | | | |
| Salt & Pepper Powder | As per your taste | | | |
| Cornflour Paste | 2 tbsp (mixed with½ cup of water) | | | |
| Oil | 1 tbsp | | | |
| Water | 600 ml / 3 cups | | | |

1. In MWS glass bowl put water & add chicken pieces. Select category & press start.
2. When beeps, remove the bowl.
3. In another MWS glass bowl add oil, ginger-garlic paste, chicken stock, salt, pepper, cornflour paste, green chillies. Press start.

| Menu | So5 | Chicken Tortilla Soup | Weight Limit | 0.6kg |
|-------------------------------------|-------------------|-----------------------|--|-------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.6 kg | | <div>1. In MWS bowl put water and chicken pieces. Keep it in Microwave. Select category and press start to cook.</div> <div>2. When it gives a beep, remove. In another bowl add oil and ginger garlic paste, salt, pepper powder, green chilli & chicken stock. Mix well & press start.</div> <div>3. Serve with tortilla pieces.</div> | |
| Chicken pieces (Boneless) | 250 g | | | |
| Ginger Garlic paste | 2 tsp | | | |
| Water | 600ml(3 cups) | | | |
| Salt, Pepper Powder, Green Chillies | As per your taste | | | |
| Oil | 1 tsp | | | |
| Tortilla pieces | 10-15 Nos. | | | |

| Menu | So6 | Rasam | Weight Limit | 0.6kg |
|--|----------------|-------|---|-------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.3 kg | | <div>1. In a MWS bowl add chopped tomato & water. Select category & press start.</div> <div>2. When beeps, remove & cool. Grind & strain it.</div> <div>3. In a MWS bowl add oil, coriander seeds, cumin seeds, cinnamon, hing, chopped garlic, green chillies, salt & jaggery & strained tomato stock. Press start.</div> <div>4. When beeps, strain it again & add more water (if required), tamarind pulp. Press start.</div> <div>5. Garnish with coriander & curry leaves & serve.</div> | |
| Tomato | 300 g | | | |
| Tamarind pulp | 50 g | | | |
| Salt & Jaggery | As per taste | | | |
| Green chillies | 2 nos. | | | |
| Coriander & curry leaves | For garnishing | | | |
| Chopped garlic | 2-3 flakes | | | |
| Coriander seeds, cumin seeds, cinnamon, hing | As per taste | | | |
| Water | 600 ml (3 cup) | | | |
| Oil | 1 tbsp | | | |

| Menu | So7 | Hot & Sour Soup | Weight Limit | 0.6kg |
|--|----------------------|-----------------|---|-------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: | |
| For | 0.6 kg | | 1. In a MWS glass bowl add water, chili sauce, soya sauce, vinegar, salt, salt & pepper powder. Select category & press start. 2. When beeps, stir well & add all the chopped vegetables, except paneer. Press start. 3. When beeps, stir well & add corn flour, tomato sauce, paneer pieces & press start. | |
| Water | 600 ml (3 cups) | | | |
| Chilli sauce | 1 tbsp | | | |
| Soya sauce | 2 tbsp | | | |
| Vinegar | 2 cups | | | |
| Chopped vegetables (capsicum, spring onions, carrots, cabbage) | 100 g | | | |
| Tomato sauce | 2 tbsp | | | |
| Cornflour | 2 tbsp + ½ cup water | | | |
| Salt, pepper | As per taste | | | |
| Paneer | 50 g | | | |

| Menu | So8 | Palak Makai Shorba | Weight Limit | 0.3kg |
|--|------------------|--------------------|--|-------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: | |
| For | 0.3kg | | <ol style="list-style-type: none">1. In a MWS glass bowl add chopped palak & little water. Select category & press start.2. When beeps, grind the palak,3. In another MWS glass bowl add butter, jeera, chopped onions. Press start.4. When beeps, remove & add palak & water, milk, corn niblets & Maggie tastemaker. Press start. | |
| Palak (chopped) | 200 g | | | |
| Water | 300ml (1 ½ cups) | | | |
| Maggie tastemaker | 1 cube | | | |
| Corn Niblets | ½ cup | | | |
| Chopped onion | ½ cup | | | |
| Jeera | 1 tsp | | | |
| Butter | 1 tbsp | | | |
| Milk | ¼ cup | | | |

| Menu | So9 | Wonton Soup | Weight Limit | 0.3kg |
|---|------------------|-------------|---|-------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: | |
| For | 0.3 kg | | <div>1. In MWS glass bowl add oil and vegetables, ginger-garlic paste. Select category & press start.</div> <div>2. When beeps, add salt, pepper, water & palak (in pieces). Mix well & put in microwave & press start.</div> <div>3. When beeps, mix well & press start. Add wonton & serve.</div> <div>How to make Wonton :</div> <div>Maida -1 cup, Salt -1 pinch, Oil - 1 tsp</div> <div>Method : Mix all the ingredients in the bowl and make dough with too warm water. After that cover the bowl and leave the mixture for 10-15 minutes.</div> <div>For Stuffing :</div> <div>Cabbage, carrot, capsicum which is cut in long pieces</div> <div>Method : Mix all the ingredients for stuffing. Make a small puree of wonton and put the small quantity of stuffing in between them and then cover the puree and press it.</div> | |
| Chopped cabbage, carrot, capsicum, french beans | 200 g (Total) | | | |
| Ginger paste | 2 tsp | | | |
| Garlic paste | 2 tsp | | | |
| Spinach in pieces | 10 leaves | | | |
| Oil | 1 tsp | | | |
| Salt, pepper powder | As per taste | | | |
| Water | 300ml (1 ½ cups) | | | |
| Ready wonton | 6-7 pieces | | | |

| Menu | So10 | Mulligatwny Soup | Weight Limit | 0.6kg |
|--|-----------------|------------------|---|-------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: | |
| For | 0.6 kg | | 1. In MWS glass bowl add butter, carrot, onion & apples. Mix well. Select category & weight and press start. 2. When, beep, mix well, add cooked rice, lentils & water and press start. 3. When, beep, mix well, allow to cool. Blend & strain. In the same MWS glass bowl add the strained stock, salt, pepper, curry powder & lemon juice. Press start. | |
| Cooked rice | 50 g | | | |
| Dehusked lentil | 30 g | | | |
| Apples (peeled & sliced) | ½ no. | | | |
| Carrot | 50 g | | | |
| Onion | 50 g | | | |
| Veg stock/water | 600 ml (3 cups) | | | |
| Salt & pepper | To taste | | | |
| Butter | 1 tsp | | | |
| Curry powder | 1 tsp | | | |
| Lemon juice | 1 tsp | | | |

| Menu | So11 | Rajma Soup | Weight Limit | 0.6kg |
|--|---------------|------------|--|-------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: | |
| For | 0.6 kg | | <div>1. Grind the boiled rajma. Add water & strain it.</div> <div>2. In a MWS glass bowl add oil, garlic, onion, tomato. Mix well. Select category & press start.</div> <div>3. When beeps, mix well & add salt, pepper, red chilli powder & rajma stock. Mix well & press start.</div> <div>4. Add lemon juice & garnish with coriander leaves & serve hot.</div> | |
| Water | 600 ml | | | |
| Rajma (boiled) | 1 cup (170 g) | | | |
| Oil | ½ tbsp | | | |
| Garlic cloves (chopped) | 2 nos. | | | |
| Onion (chopped) | ½ cup | | | |
| Tomato (chopped) | ½ cup | | | |
| Coriander (chopped) | ¼ cup | | | |
| Salt, pepper, red chilli powder | As per taste | | | |
| Lemon juice | 1 tbsp | | | |

| Menu | So12 | Shahi Shorba | Weight Limit | 0.6kg |
|--|--------------|--------------|---|-------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: | |
| For | 0.6 kg | | <div>1. In a MWS glass bowl take butter & chopped onion. Mix well. Select category & press start.</div> <div>2. When beeps, stir well. Add whole wheat flour, mint paste, coarsely chopped walnuts & mix well. Press start.</div> <div>3. When beeps, mix and add water. Mix well so that no lumps are formed. Add seasoning. Press start. Serve hot.</div> | |
| Onions (finely chopped) | 2 nos. | | | |
| Walnuts (coarsely chopped) | ¼ cup | | | |
| Mint paste | 1 tbsp | | | |
| Whole wheat flour | 2 tbsp | | | |
| Butter | 2 tbsp | | | |
| Salt, black pepper powder, garam masala | As per taste | | | |

| Menu | So13 | Bombay Curry Soup | Weight Limit | 0.6kg |
|--|------------------|-------------------|---|-------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: | |
| For | 0.6 kg | | <div>1. In a MWS glass bowl add soaked masoor dal, tomato & water. Select category & press start.</div> <div>2. When beeps, remove & allow the dal to cool. Grind it in a mixer & strain.</div> <div>3. In another MWS glass bowl, add oil, crushed garlic, chopped onion. Press start.</div> <div>4. when beeps, mix & add strained dal stock, salt, chilli powder, curry powder & add 150 ml of water. Mix well & press start. Garnish with coriander leaves & serve hot.</div> | |
| Water | 500 ml (2½ cups) | | | |
| Soaked masoor dal (dehusked) | 200 g | | | |
| Chopped tomato | 2 nos. | | | |
| Chopped onions | 1 no. | | | |
| Crushed garlic | 3-4 cloves | | | |
| Oil | 1 tbsp | | | |
| Curry powder | As per taste | | | |
| Salt, red chilli powder | As per taste | | | |
| Coriander leaves | For garnishing | | | |

| Menu | So14 | Badam Soup | Weight Limit | 0.6kg |
|--|-----------------|------------|--|-------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: | |
| For | 0.6 kg | | <div>1. Grind soaked & blanched badam & basil leaves to a fine paste, adding ½ cup water. Take out in a MWS glass bowl. Add 3 cups water & stir well. Add cinnamon, elaichi & cloves.</div> <div>2. Select category & press start.</div> <div>3. When beeps, stir & strain the soup & sieve. Take the strained soup in a MWS glass bowl. Add salt & peppers & cornflour (mixed with ½ cup water) & press start. Serve hot.</div> | |
| Badam (soaked & blanched) | 50 g | | | |
| Fresh basil leaves (Tulsi) | 8-10 nos. | | | |
| Water | 3 cups (600 ml) | | | |
| Cinnamon | 1" stick | | | |
| Elaichi (green) | 2-3 nos. | | | |
| Cloves | 2-3 nos. | | | |
| Sugar | ½ tsp | | | |
| Cornflour | ½ tbsp | | | |
| Salt & pepper powder | As per taste | | | |

| Menu | So15 | Limbu Dhania Shorba | Weight Limit | 0.6kg |
|--|------|-----------------------------------|--|-------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: | |
| For | | 0.6 kg | <div>1. In a MWS glass bowl add oil, cabbage, carrot, celery, spring onions, ginger, garlic, bayleaves, cloves, peppercorns. Mix well. Select category & press start.</div> <div>2. When beeps, mix well & add water & press start. When beeps, add besan paste, lemon juice, coriander leaves, salt. Mix well & press start. Garnish with coriander leaves & serve hot.</div> | |
| Water | | 600 ml | | |
| Oil | | ½ tbsp | | |
| Shredded cabbage | | 1 cup | | |
| Chopped carrot | | ½ cup | | |
| Celery | | ½ cup | | |
| Spring onions | | ½ cup | | |
| Ginger (grated) | | 1 tsp | | |
| Chopped garlic | | 3 nos. | | |
| Bayleaf | | 2 nos. | | |
| Cloves | | 2 nos. | | |
| Pepper corns | | 3 nos. | | |
| Besan | | 2 tbsp (dissolved in ¼ cup water) | | |
| Lemon juice | | 2 tbsp | | |
| Coriander leaves (chopped) | | ½ cup | | |
| Salt | | As per taste | | |

| Menu | Co1 | Pasta® | | Weight Limit | 0.1 ~ 0.3 kg |
|--|--------------|---------|---------|---|--------------|
| Utensil: Microwave safe (MWS) glass bowl & Microwave safe (MWS) flat glass dish & High rack* | | | | | |
| Instructions | | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | <div>1. In a MWS glass bowl take pasta, add water (sufficient to boil the pasta) & few drops of oil. Select category and weight and press start.</div> <div>2. When beeps, drain water from the pasta, wash & separate under running water. In a MWS flat glass dish add butter, onion, garlic and palak. Mix well and press start.</div> <div>3. When beeps, add cream, nutmeg powder, oregano, salt, pepper, boiled pasta. Mix well and sprinkle grated cheese. Keep the dish on high rack and press start.</div> | |
| Penne pasta | 100 g | 200 g | 300 g | | |
| Butter | 1 tbsp | 2 tbsp | 3 tbsp | | |
| Chopped onion | 1/2 cup | 1 cup | 1½ cup | | |
| Chopped garlic | 1 tbsp | 1½ tbsp | 2 tbsp | | |
| Chopped palak leaves | 50 g | 75 g | 100 g | | |
| Water | 400 ml | 800 ml | 1200 ml | | |
| Cream | ¼ cup | 1 cup | 1½ cup | | |
| Grated cheese | 2 tbsp | 3 tbsp | 4 tbsp | | |
| Nutmeg powder, oregano, salt & pepper | As per taste | | | | |

* Do not put anything in the oven during Pre-heat mode.

*Refer page 63, fig -3

| Menu | Co2 | Veg Au Gratin® | Weight Limit | 0.2 kg |
|--|--------------|----------------|---|--------|
| Utensil: Microwave safe (MWS) glass bowl & Microwave safe (MWS) flat glass dish & High rack* | | | | |
| Instructions | | | Method: | |
| For | 0.2 kg | | <ol style="list-style-type: none"> 1. In a MWS glass bowl take vegetables & add 400ml water. Select category & press start. 2. When beeps, remove MWS glass bowl & transfer boiled Vegetables to MWS flat glass dish add milk, Maida, salt & pepper. Mix well. Cover & press start. 3. When beeps, mix well and spread grated cheese on it, place the dish on high rack & press start. | |
| Mix vegetables (cut gajar, gobhi, french beans, sweet corns, peas etc.) | 200 g | | | |
| Maida | 2 tbsp | | | |
| Butter | 2 tsp | | | |
| Milk | ½ cup | | | |
| Grated cheese | 5 tbsp | | | |
| Salt, pepper | As per taste | | | |

| Menu | Co3 | Macaroni | Weight Limit | 0.1 ~ 0.3 kg |
|------------------------------------|--------------|----------|--------------|---|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | <ol style="list-style-type: none"> 1. In MWS bowl take Macaroni with water. Select category & weight & press start. 2. When beeps, drain water from it. In MWS bowl add all the ingredients with boiled Macaroni, mix well and press start. |
| Macaroni | 100 g | 200 g | 300 g | |
| Water | 400 ml | 800 ml | 1200 ml | |
| Butter | 1 tbsp | 2 tbsp | 3 tbsp | |
| Spring onion chopped | 1 tbsp | 2 tbsp | 3 tbsp | |
| Garlic chopped | 1 tsp | 2 tsp | 3 tsp | |
| Mushroom chopped | 3 nos. | 4 nos. | 5 nos. | |
| Tomato sauce | 1 tbsp | 2 tbsp | 3 tbsp | |
| Chilli sauce | 1 tsp | 2 tsp | 3 tsp | |
| Salt, sugar, pepper & oregano | As per taste | | | |

| Menu | Co4 | Baked Mushroom® | | Weight Limit | 0.1 ~ 0.3 kg |
|--|--------------|-----------------|--------|---|--------------|
| Utensil: Microwave safe (MWS) flat glass dish & High rack* | | | | | |
| Instructions | | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | <div>1. In MWS flat glass dish put all the ingredients except cheese, mix well.</div> <div>2. Select category & weight and press start</div> <div>3. When beeps, keep on high rack. Spread grated cheese on the top of the mixture and press start.</div> | |
| Mushrooms | 50 g | 100 g | 150 g | | |
| White sauce | 50 g | 100 g | 150 g | | |
| Cheese (grated), salt, pepper | As per taste | | | | |

| Menu | Co5 | Lasaneya | Weight Limit | 0.3 kg |
|--|--------------|----------|---|--------|
| Utensil: Microwave safe (MWS) flat glass dish & High rack* | | | | |
| Instructions | | | Method: | |
| For | 0.3 kg | | <ol style="list-style-type: none"> 1. Except lasagne and cheese add all the ingredients in MWS flat glass dish. Select category and press start. 2. When beeps, in same dish arrange lasagne sheets in the bottom. Then spread vegetable mixture on it and make layers of sheets and vegetable mixture. Press start. 3. When beeps, spread the grated cheese & keep the glass dish on high rack and press start. | |
| Lasagne sheets (cooked) | 150 g | | | |
| White sauce | 1 cup | | | |
| Pizza sauce | 1/2 cup | | | |
| Mix veg (boiled) - Egg plant, zucchini, broccoli, mushrooms, sweet corns | 2 cups | | | |
| Oil | 2 tbsp | | | |
| Oregano, salt & pepper | As per taste | | | |
| Grated cheese | 5 tbsp | | | |

| Menu | Co6 | | Chilli Veg | Weight Limit | 0.3 ~ 0.5Kg |
|------------------------------------|-------------------|----------|------------|--|-------------|
| Utensil: Microwave safe (MWS) bowl | | | | | |
| Instructions | | | | Method: | |
| For | 0.3 kg | 0.4kg | 0.5 kg | <ol style="list-style-type: none">1. In a MWS bowl add oil, onions, green chillies, ginger garlic paste & capsicum. Mix well & cover.2. Select category & weight press start.3. When beeps, mix well & add soya sauce, chilli sauce, cornflour (mixed with ½ cup water), water, salt, pepper and press start.4. When beeps, add paneer pieces & press start.5. Mix well & serve. | |
| Paneer pieces | 300 g | 400g | 500g | | |
| Chopped Capsicum & onion | 1½ cup | 2cups | 2 ½ cups | | |
| Chopped green chillies | 3 nos. | 4 nos | 5 nos | | |
| Ginger garlic paste | 1½ tbsp | 2 tbsp | 2 ½ tbsp | | |
| Oil | 1½ tsp | 2 tsp | 2 ½ tsp | | |
| Soya sauce | 2 tsp | 2 ½ tsp | 3 tsp | | |
| Cornflour | 2 tbsp | 2 ½ tbsp | 3 tbsp | | |
| Green chilli sauce | 3 tbsp | 3 ½ tbsp | 4 tbsp | | |
| Salt & Pepper | As per your taste | | | | |
| Water | 1 cup | 2 cups | 2 ½ cups | | |

* Do not put anything in the oven during Pre-heat mode.

*Refer page 63, fig -3

| Menu | Co7 | Thai Chicken | Weight Limit | 0.5 kg |
|------------------------------------|-----|--------------|---|--------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| Boneless chicken | | 500 gm | 1. In a MWS bowl put oil, garlic, sugar, soya sauce, red curry paste, broccoli, chicken pieces, mix well. Select category and press start. 2. when beeps, remove. Add red chilli paste, crushed peanuts, sauce of milk, maida, butter, mix well press start. | |
| Red curry paste | | 2 tbsp | | |
| Sugar | | 1 tsp | | |
| Soya sauce | | 2 tbsp | | |
| Salt | | To taste | | |
| Chopped garlic | | 1 tsp | | |
| Blanched Broccoli (florets) | | 1 cup | | |
| Peanuts (Roasted & crushed) | | ¼ cup | | |
| Oil | | 2 tbsp | | |
| Red chilli paste | | 1 tsp | | |
| For Sauce | | | | |
| Butter | | 2 tbsp | | |
| Maida | | 2 tbsp | | |
| Milk | | 1 tbsp | | |
| Salt & pepper | | To taste | | |

| Menu | Co8 | Sweet & Sour Veg | Weight Limit | 0.1 ~ 0.3 kg |
|---|-------------------------------|------------------|--------------|---|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 1. In a microwave safe bowl add oil, chopped spring onions & garlic, red chilli paste. Select category & weight and press start. 2. When beeps, mix well & cut vegetables, tomato ketchup, vinegar, salt, sugar, soya sauce, pineapple juice, water & cornflour. Mix well, press start. Stand for 5 minutes. |
| Cut vegetables (Baby corns cut lengthwise, Broccoli florets, Mushroom pieces, Pineapple slices, Capsicum) | 100 g | 200 g | 300 g | |
| Oil | ½ tbsp | 1 tbsp | 1½ tbsp | |
| Chopped spring onion & garlic | ¼ cup | ½ cup | 1 cup | |
| Red chilli paste | ¼ tsp | ¼ tsp | ½ tsp | |
| Tomato Ketchup | ¼ cup | ¼ cup | ½ cup | |
| Vinegar | As per taste | | | |
| Sugar | ½ tsp | 1 tsp | 1 tsp | |
| Salt | As per taste | | | |
| Soya sauce | 1 tsp | 1 tsp | 1 tsp | |
| Pineapple juice | ¼ cup | ¼ cup | ½ cup | |
| Water | 1 cup | 1 cup | 1 cup | |
| Cornflour | 2 tbsp mixed with ½ cup water | | | |

| Menu | Co9 | Mediterranean Crostini® | Weight Limit | 0.2 kg. |
|---|-----|-------------------------|--|---------|
| Utensil: Low rack | | | | |
| Instructions | | | Method: | |
| French bread | | 2 slices | <div>1. In a bowl, put all the ingredients of marinade & mix well. Keep it for 15-20 minutes.</div> <div>2. Butter the bread slices. Top each slice with 2-3 slices of marinated tomatoes. Put chopped olives & sprinkle grated cheese on top.</div> <div>3. Select the category & press start.</div> <div>4. When beeps, keep the bread slices on low rack. Keep the rack in microwave & press start.</div> | |
| Black olives (sliced) | | ¼ cup | | |
| Cheese (grated) | | ½ cup | | |
| Butter | | 2 tbsp | | |
| To be mixed together for the marinated tomatoes : | | | | |
| Tomatoes (sliced) | | 2 nos. | | |
| Basil leaves (freshly chopped) | | 1 tsp | | |
| Garlic (chopped) | | 1 tsp | | |
| Olive oil | | 2 tsp | | |
| Salt & freshly crushed pepper | | As per taste | | |
| corns | | | | |

| Menu | Co10 Risotto Rice | | | | Weight Limit | 0.1 ~ 0.4 kg |
|------------------------------------|-------------------|--------|--------|--------|--|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | | | |
| Instructions | | | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 0.4 kg | <div>1. In a MWS bowl add olive oil, garlic, mushrooms, peas, carrots & tomato puree. Mix well. Select category & weight and press start.</div> <div>2. When beeps, mix well & add rice. Mix well and press start.</div> <div>3. When beeps, mix well & add water & salt. Press start.</div> <div>4. Mix well & stand for 5 minutes.</div> <div>5. Add spinach, tomato puree, cream, grated cheese & chopped coriander/parseley & serve.</div> | |
| Arborio rice (soaked) | 100 g | 200 g | 300 g | 400 g | | |
| Water | 200 ml | 400 ml | 600 ml | 650 ml | | |
| Chopped carrots | ¼ cup | ½ cup | 1 cup | 1½ cup | | |
| Chopped garlic | 1 tsp | 1½ tsp | 2 tsp | 2½ tsp | | |
| Peas | ¼ cup | ½ cup | 1 cup | 1½ cup | | |
| Sliced mushroom | ¼ cup | ½ cup | 1 cup | 1½ cup | | |
| Chopped coriander leaves/ parseley | As required | | | | | |
| Spinach (blended & pureed) | ¼ cup | ½ cup | 1 cup | 1 cup | | |
| Tomato puree | ⅓ cup | ½ cup | 1 cup | 1 cup | | |
| Fresh cream | 3 tbsp | 4 tbsp | 5 tbsp | 6 tbsp | | |
| Olive oil | 1 tbsp | 2 tbsp | 3 tbsp | 4 tbsp | | |
| Grated cheese | As required | | | | | |
| Salt | As per taste | | | | | |

| Menu | Co11 Spaghetti with tomato sauce | | | Weight Limit | 0.1 ~ 0.3 kg |
|---------------------------------------|----------------------------------|---------|---------|--|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | | |
| Instructions | | | | Method: | |
| For | 0.1 Kg | 0.2 Kg | 0.3 Kg | <div>1. In a MWS bowl add spaghetti noodles, water & few drops of oil. Select category & weight and press start.</div> <div>2. When beeps, remove & drain the water. Wash the noodles under running water to separate.</div> <div>3. In another MWS bowl add olive oil, garlic, olives, onions, mushrooms, chopped tomatoes, salt, peppers, oregano & chilli flakes. Press start.</div> <div>4. When beeps, mix well & add the spaghetti. Mix well & press start. Rip all the basil over it & spread grated parmesan cheese & serve.</div> | |
| Spaghetti noodles | 100 g | 200 g | 300 g | | |
| Water | 400 ml | 800 ml | 1200 ml | | |
| Olive oil | 1 tbsp | 1½ tbsp | 2 tbsp | | |
| Chopped garlic | 1 tbsp | 1½ tbsp | 2 tbsp | | |
| Chopped tomatoes | 1 cup | 1½ cup | 2 cup | | |
| Chopped mushrooms | ¼ cup | ½ cup | 1 cup | | |
| Chopped onion | ½ cup | 1 cup | 1½ cup | | |
| Sliced olives (pitted) | 5 nos. | 6 nos. | 7 nos. | | |
| Fresh basil | As required | | | | |
| Parmesan cheese | As required | | | | |
| Salt, pepper, oregano & chilli flakes | As per taste | | | | |

| Menu | Co12 | Cottage Cheese Tortellini | Weight Limit | 8 Pc |
|------------------------------------|--------------|---------------------------|--|------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | Dough | | Pre-Preparation for Stuffing : | |
| Maida | 1 cup | | 1. In a MWS glass bowl take olive oil & minced garlic, mix and microwave 100% for 2 minutes. Add mashed paneer & blanched & chopped spinach, salt & pepper. Mix well & microwave 100 % for 2 minutes. | |
| Egg | 1 no. | | 2. In another bowl take maida, salt, beaten egg & olive oil. Mix well & knead a firm dough adding enough water. Cover & keep aside for 10-15 minutes. | |
| Olive oil | 1 tbsp | | 3. Divide the dough into 5-6 equal sized balls & roll out each ball into a long & rectangular strip (approx. 2.5" broad) & cut into squares. | |
| Salt | As per taste | | 4. Fill each square shape with spinach & cottage cheese stuffing (1 tsp). Wet the edges with little water & cover with another square & seal it by pressing tightly. There should be no air-bubble left within. Make all tortellinis following same procedure. | |
| Water (to knead the dough) | As required | | 5. Take 500 ml water in a MWS bowl & keep inside the microwave. Select category & press start. | |
| For Stuffing | | | 6. When beeps, put the tortellinis in the boiling water. Cover & press start. | |
| Blanched spinach | ½ cup | | 7. When beeps, remove & strain the tortellinis & place in a serving dish & keep aside covered. | |
| Paneer (roughly mashed) | 100 g | | 8. Blend together blanched tomatoes, garlic pods, coriander leaves with a blender. Take this puree in a MWS bowl, add olive oil, salt, pepper oregano & chilli flakes. Mix well & press start. | |
| Olive oil | 1 tbsp | | 9. When cooking ends, pour this sauce over the cooked tortellini & serve hot. | |
| Garlic (minced) | 1 tbsp | | | |
| Salt & pepper | As per taste | | | |
| For Sauce | | | | |
| Blanched tomatoes (skin removed) | 5 nos. | | | |
| Garlic pods | 8-10 nos. | | | |
| Coriander leaves (fresh) | 1 tbsp | | | |
| Olive oil | 1 tbsp | | | |
| Chilli flakes | 1 tsp | | | |
| Oregano | ½ tsp | | | |
| Salt, pepper | As per taste | | | |

| Menu | Co13 | | Mexican Corn Rice | | Weight Limit | 0.1 ~ 0.4 kg |
|---|--------------|--------|-------------------|--------|--|--------------|
| Utensil: Microwave safe (MWS) glass bowl & Microwave safe (MWS) flat glass dish & Low rack* | | | | | | |
| Instructions | | | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 0.4 kg | <div>1. In a MWS glass bowl add rice, cloves, water. Select category & weight and press start.</div> <div>2. When beeps, remove the bowl & keep aside after mixing.</div> <div>3. In another MWS glass bowl add butter & sweet corns & press start.</div> <div>4. When beeps, add hot sauce, cooked rice, cheese cubes, salt & red chilli power (if required). Mix well. Now take a MWS flat glass dish & spread chopped tomatoes at the bottom, now layer with cooked rice & press it down properly. Cover with aluminium foil. Keep the MWS flat glass dish on low rack & press start.</div> <div>*Note : For Hot Sauce - In a MWS glass bowl take 8 blanded & pureed tomatoes, 4 tbsp butter, 1 cup chopped onions, salt, red chilli powder, oregano, sugar, chilli sauce (as per taste), 1 tsp garlic paste, 2 tsp tomato sauce, a pinch ajwain. Mix well & microwave at 100% for 5 minutes.</div> | |
| Rice | 100 g | 200 g | 300 g | 400 g | | |
| Cloves | 2 nos. | 3 nos. | 4 nos. | 5 nos. | | |
| Oil | ½ tbsp | 1 tbsp | 1½ tbsp | 2 tbsp | | |
| Water | 200 ml | 400 ml | 600 ml | 650 ml | | |
| Butter | ½ tbsp | 1 tbsp | 1½ tbsp | 2 tbsp | | |
| Sweet corns | ¼ cup | ½ cup | 1 cup | 1½ cup | | |
| Hot sauce* | ¼ cup | ½ cup | 1 cup | 1½ cup | | |
| Cheese cubes | 1 no. | 2 nos. | 3 nos. | 4 nos. | | |
| Salt (if required) | As per taste | | | | | |
| Red chilli powder (if required) | As per taste | | | | | |
| Tomato (chopped) | 2 nos. | 3 nos. | 4 nos. | 5 nos. | | |

*Refer page 63, fig -4

| Menu | St1 | Kheema Balls | | Weight Limit | 0.1 ~ 0.3 kg |
|---|-------------------|--------------|---------|--|--------------|
| Utensil: Microwave safe (MWS) flat glass dish & Microwave safe (MWS) bowl | | | | | |
| Instructions | | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 1. Mix all the ingredients together. Make balls from it. Place the balls in greased MWS flat glass dish. Add ½ cup water to the MWS bowl. Place the MWS glass dish inside the bowl. Cover. Select category & weight and press start. | |
| Chicken Kheema | 75 gms | 125 gms | 175 gms | | |
| Boiled & Mashed Potato | 1 No. | 2 No. | 3 No. | | |
| Ginger, Garlic Paste, Salt, Garam Masala, Hara Dhania Lemon Juice | As per your taste | | | | |
| Besan | 1 tsp | 2 tsp | 3 tsp | | |

| Menu | St2 | Gajar ka Halwa | Weight Limit | 0.3 kg |
|--|-------------------|----------------|---|--------|
| Utensil: Microwave Safe (MWS) Glass Bowl & Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.3 kg | | 1. In a MWS glass bowl take all the ingredients & mix well. 2. Add ½ cup water to the MWS bowl. 3. Keep the MWS glass bowl in the bowl. Cover. Select category & press start. | |
| Grated Gajar | 300 gms | | | |
| Ghee | 2 tbsp | | | |
| Milk Powder | 4 tbsp | | | |
| Khoya | 5 tbsp | | | |
| Sugar | 4 tbsp | | | |
| Elaichi Powder and Dry Fruits | As per your taste | | | |

| Menu | St3 | Shakarkandi | | Weight Limit | 0.1 ~ 0.3 kg |
|---|-------------------|-------------|--------|---|--------------|
| Utensil: Microwave safe (MWS) bowl & Microwave safe (MWS) flat glass dish | | | | | |
| Instructions | | | | Method: | |
| Shakarkandi | 0.1 kg | 0.2 kg | 0.3 kg | 1. In MWS bowl add ½ water. Keep the peeled off shakarkandi in MWS flat glass dish & put in the bowl. Cover. Select category & weight & press start. 2. After steaming sprinkle some salt & chaat masala & serve | |
| Salt & Chat Masala | As per your taste | | | | |

| Menu | St4 | | Methi Muthiya | Weight Limit | 0.1 ~ 0.3 kg |
|---|---------|-------------------|---------------|---|--------------|
| Utensil: Microwave Safe (MWS) bowl & Microwave safe (MWS) flat glass dish | | | | | |
| Instructions | | | | Method: | |
| For | 0.1 Kg | 0.2 Kg | 0.3 Kg | 1. Mix all the ingredients. Add some water and make a soft dough. Make small rolls from this mixture. Place rolls on MWS flat glass dish. 2. Add ½ cup water to the bowl. Keep the MWS flat glass dish in MWS bowl. Cover. Select category & weight and Press start. | |
| Methi Leaves | 1/2 cup | 3/4 cup | 1 cup | | |
| Atta | 1/4 cup | 1/2 cup | 3/4 cup | | |
| Besan | 2 tbsp | 3 tbsp | 4 tbsp | | |
| Suji | 1 tbsp | 1½ tbsp | 3/4 tbsp | | |
| Baking soda | 1/4 tsp | 1/2 tsp | 3/4 tsp | | |
| Ginger garlic chilli paste, Dhaniya Powder, Haldi, Salt, Sugar | | As per your taste | | | |

| Menu | St5 | Kothimbir Vadi | | Weight Limit | 0.1 ~ 0.3 kg |
|---|--------------|----------------|--------|---|--------------|
| Utensil: Microwave safe (MWS) Bowl & Microwave safe (MWS) flat glass dish | | | | | |
| Instructions | | | | Method: | |
| For | 0.1 Kg | 0.2 Kg | 0.3 Kg | 1. Mix all the ingredients together & make vadis out of it. 2. In MWS bowl, add ½ cup water. Place the vadis on MWS flat glass dish. Keep in the bowl & cover. Select category & weight and press start. 3. Allow to stand for 3 minutes. | |
| Kothimbir (Hara Dhaniya) | 100 g | 200 g | 300 g | | |
| Besan | ½ cup | 1 cup | 1½ cup | | |
| Suji | 2 tbsp | 3 tbsp | 4 tbsp | | |
| Red chilli powder, salt, garam masala | As per taste | | | | |
| Baking powder | ½ tsp | ½ tsp | 1 tsp | | |

| Menu | St6 | Sarson Ka Saag | | | | Weight Limit | 0.1 ~ 0.4 kg |
|---|-------------------|----------------|--------|---------|--|--------------|--------------|
| Utensil: Microwave safe (MWS) flat glass dish & Microwave safe (MWS) bowl | | | | | | | |
| Instructions | | | | | Method: | | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 0.4 kg | <div>1. In the MWS bowl, add ½ water. Place sarson and palak in the MWS flat glass dish. Keep the MWS flat glass dish in MWS bowl & cover. Select category and weight and press start.</div> <div>2. When beeps, remove the MWS bowl, grind the steamed sarson & Palak with water</div> <div>3. In a MWS bowl add oil, onion garlic paste, tomato, salt and red chilli powder and press start. Mix well.</div> <div>4. When beeps, add grind sarson and palak, water (as required) to the MWS bowl. Mix well and press start. Serve it with makki ki roti.</div> | | |
| Sarson (washed & separated leaves) | 75 g | 150 g | 200 g | 250 g | | | |
| Palak (washed & separated leaves) | 20 g | 50 g | 100 g | 150 g | | | |
| Oil | 1 tbsp | 1½ tbsp | 2 tbsp | 2½ tbsp | | | |
| Onion garlic paste | 1 tsp | 1½ tsp | 2 tsp | 2½ tsp | | | |
| Tomato (chopped) | 1/2 cup | 1 cup | 1½ cup | 2 cups | | | |
| Salt, Red chilli powder | As per your taste | | | | | | |
| Water | As required | | | | | | |

| Menu | St7 | Bhfourri | Weight Limit | 0.1 ~ 0.2 kg |
|---|--------------|----------|---|--------------|
| Utensil: Microwave safe (MWS) bowl & Microwave safe (MWS) idli stand* | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 1. Mix all the ingredients together & make balls out of the mixture. 2. In MWS bowl, add ½ cup water. Keep the balls in MWS idli stand and keep it inside the bowl. Cover. Select category & weight and press start. Allow to stand for 3 minutes. | |
| Mix dal paste (Moong dal, Urad dal) | 100 g | 200 g | | |
| Ginger- garlic paste | ½ tbsp | 1 tbsp | | |
| Hing | A pinch | | | |
| Mitha soda | 1/8 tsp | ¼ tsp | | |
| Salt | As per taste | | | |

| Menu | St8 | Steamed Peas | Weight Limit | 0.1 ~ 0.3 kg |
|---|--------------|--------------|--------------|---|
| Utensil: Microwave Safe (MWS) Flat glass dish & Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 1. In MWS bowl, add ½ cup water to the MWS bowl, place put the peas in MWS flat glass dish. Keep in MWS bowl & cover. Select category & weight & press start. 2. Remove & add butter, salt & chaat masala & serve. |
| Shelled peas | 100 g | 200 g | 300 g | |
| Salt & Chaat masala | As per taste | | | |
| Butter | ½ tbsp | 1 tbsp | 1½ tbsp | |
| | | | | |

| Menu | St9 | Matar Mushroom | Weight Limit | 0.1 ~ 0.3 kg |
|---|--------------|----------------|--------------|--|
| Utensil: Microwave Safe (MWS) Flat glass dish & Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 1. Add ½ cup water to MWS bowl. bowl, place the matar and chopped mushroom on the MWS flat glass dish, keep in MWS bowl and cover. Select category and weight and press start. 2. When beeps, remove. 3. In a MWS bowl add oil, onion, tomato puree, salt, red chilli powder, garam masala and press start. Mix well. 4. When beeps, add steamed matar and mushroom to the MWS bowl and add little water, press start. Mix well and add chopped coriander leaves and serve with roti. |
| Matar | 50 g | 100 g | 150 g | |
| Mushroom (chopped) | 50 g | 100 g | 150 g | |
| Oil | 1 tbsp | 1½ tbsp | 2 tbsp | |
| Onion (chopped) | 1/2 cup | 1 cup | 1 cup | |
| Tomato puree | 2 tbsp | 2½ tbsp | 3 tbsp | |
| Salt, Red chilli powder, Garam masala | As per taste | | | |

| Menu | St10 | Avial | Weight Limit | 0.1 ~ 0.3 kg |
|--|--------------|--------|--------------|---|
| Utensil: Microwave Safe (MWS) Flat glass dish & Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | 1. Add ½ cup water to MWS bowl, place the vegetables in MWS flat glass dish & keep in MWS bowl and cover. Press start. 2. Select category and weight and press start. 3. When beeps, remove the all from microwave oven. 4. When beeps, in a MWS bowl add 1tbsp oil, mustard seeds, curry leaves, haldi, salt. Add coconut milk and curd. 5. When beeps, add the steamed vegetables to the coconut milk and press start. Garnish with grated coconut and serve. |
| Cut vegetables (long pieces), Carrot, potato, drumstick, French beans, bottlegourd | 100 g | 200 g | 300 g | |
| Oil | 1 tbsp | 1 tbsp | 1½ tbsp | |
| Mustard seeds, Curry leaves, Salt, Haldi | As per taste | | | |
| Coconut milk | 1/2 cup | 1 cup | 1½ cup | |
| Curd (beaten) | 1/2 cup | 1 cup | 1½ cup | |
| | | | | |

| Menu | tS1 | Grill Chicken | Weight Limit | 0.3 kg |
|--|-----|---------------|---|--------|
| Utensil: High rack | | | | |
| Instructions | | | Method: | |
| For | | 0.3kg | <div>1. Mash brown sugar, garlic paste, sat and pepper together in a pestle mortar to form a paste.</div> <div>2. Add chicken drumsticks and coat with the paste and refrigerate for 6-8 hours.</div> <div>3. Place marinated chicken pieces on High Rack in microwave. Select menu and weight and press start.</div> <div>4. When beeps, turn and press start.</div> <div>5. Now when beeps, again turn and press start.</div> <div>6. Serve hot with mint chutney or ketchup.</div> | |
| Chicken drumsticks | | 300 g | | |
| For Marinade | | | | |
| Barbeque sauce | | 1 tbsp | | |
| Olive oil | | ½ tsp | | |
| Ginger Garlic paste, Cumin powder, Black pepper, Onion paste | | 1 tbsp | | |
| Salt | | As per taste | | |
| Brown sugar | | 2 tbsp | | |

| Menu | tS2 | Chicken Lollipops | Weight Limit | 0.2 kg |
|--|-----|---------------------------|--|--------|
| Utensil: High rack | | | | |
| Instructions | | | Method: | |
| For | | 0.2 kg | <ol style="list-style-type: none"> 1. Mix the chicken keema with boiled potatoes, ginger garlic paste, red chilli powder, garam masala, amchur powder, salt. 2. Coat the lollipops with breadcrumbs. 3. Arrange the lollipops on high rack. Select category and press start. 4. When beeps, turn the lollipops & press start. Serve with chutney or sauce. | |
| Chicken keema | | 200 g | | |
| Boiled potato | | 2 nos. | | |
| Ginger garlic paste | | 1½ tbsp | | |
| Red chilli powder, garam masala, amchur powder, salt | | As per taste | | |
| Bread crumbs | | For coating the lollipops | | |

| Menu | tS3 | Chicken Tikka | Weight Limit | 0.3 kg |
|--|-----|---------------|--|--------|
| Utensil: High rack | | | | |
| Instructions | | | Method: | |
| For | | 0.3 kg | <div>1. Mix all the ingredients of marinade in a bowl.</div> <div>2. Mix boneless chicken with marinade & keep in refrigerator for 2-3 hours.</div> <div>3. Now place the marinated chicken on high rack.</div> <div>4. Select category & press start.</div> <div>5. When beeps, turn over & baste with some oil. Press start.</div> <div>6. When beeps, again turn over. Press start.</div> | |
| Boneless chicken | | 300 g | | |
| Oil | | For basting | | |
| For Marinade | | | | |
| Hung curd | | 2 tbsp | | |
| Ginger garlic paste | | 2 tbsp | | |
| Salt, garam masala, chaat masala, red chilli powder, Tandoori masala, Tandoori color | | As per taste | | |

| Menu | tS4 | Veg Kabab | Weight Limit | 0.3 kg |
|-------------------------------|-----|--------------|--|--------|
| Utensil: High rack | | | | |
| Instructions | | | Method: | |
| For | | 0.3 kg | <ol style="list-style-type: none"> 1. Mix all the ingredients in a bowl. Mix well & shape them into flat kebabs. 2. Keep the kebabs on high rack and keep in microwave. Select category & press start. 3. When beeps, turn over the kababs & press start again. | |
| Boiled potatoes | | 200 g | | |
| Grated paneer | | 100 g | | |
| Chopped green chillies | | 2 nos. | | |
| Chopped coriander | | A few sprigs | | |
| Roughly ground anardana seeds | | 1 tbsp | | |
| Salt, red chilli powder | | As per taste | | |

| Menu | CF1 | Omelette | Weight Limit | 0.2 ~ 0.4 kg |
|---|--------------|----------|--|--------------|
| Utensil: Microwave safe (MWS) flat glass dish | | | | |
| Instructions | | | Method: | |
| For | 0.2 kg | 0.3 kg | 0.4 kg | |
| Eggs | 2 Nos. | 3 Nos. | 4 Nos. | |
| Oil | ½ tbsp | 1 tbsp | 1 tbsp | |
| Chopped onion, tomato, coriander leaves | ½ cup | 1 cup | 1 cup | |
| Salt, pepper | As per taste | | 1. Beat the eggs well & add salt, pepper & coriander leaves. 2. Add oil, tomato & onion to MWS flat glass dish. Select category & weight and press start. 3. When beeps, add the egg mixture. Cover & press start. Allow to stand for 3 minutes. | |

| Menu | CF2 | Noodles | Weight Limit | 0.1 ~ 0.3 kg |
|---|--------------|---------|--|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | |
| Noodles | 100 g | 200 g | 300 g | |
| Water | 400 ml | 800 ml | 1200 ml | |
| Oil | 1 tsp | 2 tsp | 3 tsp | |
| Vinegar | ½ tsp | 1 tsp | 1 tsp | |
| Soya sauce | ½ tsp | 1 tsp | 1 tsp | |
| Chilli sauce | ½ tsp | 1 tsp | 1 tsp | |
| Mix Vegetables - Cabbage, capsicum, carrot, French beans etc. | ½ cup | 0.3 kg | 1 cup | |
| Salt, sugar, Pepper, MSG | As per taste | | 1. In Microwave Safe Bowl take noodles, water, oil. Select category & weight and press start. 2. When beeps, strain noodles & pour cold water over it. In Microwave Safe Bowl put some oil and finely chopped vegetables, add vinegar, soyasauce, chilli sauce, MSG, salt & pepper press start. 3. When beep, add noodles and mix well press start. Serve hot. | |

| Menu | CF3 | Corn Chaat | Weight Limit | 0.1 ~ 0.3 kg |
|--|--------------|------------|---|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | |
| Sweet corn | 100 g | 200 g | 300 g | |
| Mix fruits (Pomegranate, cucumber, apple) | ½ cup | 1 cup | 2 cup | |
| Salt, red chilli powder, chaat masala, lemon juice | As per taste | | 1. In a MWS bowl add some water & sweet corns. Select category & weight & press start. 2. Transfer the corns in a bowl add mix fruits, salt, red chilli powder, chaat masala, lemon juice. Mix well & serve. | |

| Menu | CF4 | Pizza® | Weight Limit | 0.3 kg |
|--|-------------------|--------|---|--------|
| Utensil: Low rack | | | | |
| Instructions | | | Method: | |
| Pizza base | 1 Big Pizza base | | 1. Select category & press start to preheat. | |
| Topping | 3 tbsp | | 2. Spread pizza topping on pizza base, spread chopped vegetables on it. Sprinkle grated cheese. | |
| Mix Vegetables - Tomato, Capsicum, Onion | 1 cup | | 3. When beeps, place the pizza on low rack & press start. | |
| Grated Cheese | 1/2 cup | | | |
| Oregano & Chilli flakes (Optional) | As per your taste | | | |

| Menu | CF5 | Vermicelli Khichdi | Weight Limit | 0.1 ~ 0.3 kg |
|--|--------------|--------------------|--|--|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | |
| Roasted vermicelli | 100 g | 200 g | 300 g | |
| Oil | 1 tbsp | 1½ tbsp | 2 tbsp | |
| Rai, urad dal, curry leaves | As per taste | | 1. In a MWS bowl add oil, rai, chana dal, curry leaves, chopped onion. Mix & select category & weight and press start. | |
| Chopped onion | ½ cup | 1 cup | 1 cup | 2. When beeps, mix & add tomato. Press start. |
| Chopped tomato | 1 No. | 2 Nos. | 3 Nos. | 3. When beeps, mix & add vermicelli, water, salt, red chili powder, haldi, garam masala. Press start. Stand for 3 minutes. |
| Salt, red chilli powder, haldi, garam masala | As per taste | | 4. Squeeze lemon, mix & serve. | |
| Water | 400 ml | 800 ml | 1200 ml | |
| Lemon juice | As per taste | | | |

| Menu | CF6 | Chocolate balls | Weight Limit | 0.3 kg |
|--|-------|-----------------|---|--------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: | |
| Condensed Milk (Milkmaid) | 1 cup | | 1. In a MWS safe glass bowl add Condensed Milk (milkmaid), marie biscuit powder, milk powder, Malted Chocolate powder (Bournvita). Select category & press start. | |
| Marie biscuit powder | 1 cup | | 2. Allow to cool. Make balls out of the mixture. Roll out the balls in the grated coconut. | |
| Milk powder | ½ cup | | 3. Keep in refrigerator for half an hour. | |
| Malted Chocolate powder (Bournvita) | ½ cup | | | |
| Grated coconut | ½ cup | | | |

| Menu | CF7 | Veg Burger | Weight Limit | 0.1 ~ 0.3 kg |
|---|--------------|------------|--------------|--------------|
| Utensil: High rack | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | |
| Burger buns for tikkis | 1 no. | 2 nos. | 3 nos. | |
| Potatoes (boiled) | 100 gm | 200 gm | 300 gm | |
| Boiled peas | ¼ cup | ½ cup | 1 cup | |
| Chopped ginger | 1 tsp | 2 tsp | 3 tsp | |
| Green chillies | 1 no. | 2 nos. | 3 nos. | |
| Chopped coriander leaves | 2 tbsp | 3 tbsp | 4 tbsp | |
| Salt, red chilli powder, garam masala, chaat masala | As per taste | | | |
| Cornflour | For binding | | | |
| Tomato slices | 1 no. | 2 nos. | 3 nos. | |
| Onion slices | 2 no. | 4 nos. | 6 nos. | |
| Cheese slices | 1 no. | 2 nos. | 3 nos. | |
| Butter | 1 tsp | 2 tsp | 3 tsp | |
| Tomato sauce | 1 tbsp | 2 tbsp | 3 tbsp | |

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

| Menu | CF8 | Strawberry Custard | Weight Limit | 0.5 kg |
|------------------------------------|-------------|--------------------|--------------|--------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.5 kg | | | |
| Milk | 500 ml | | | |
| Strawberry custard powder | 3 tbsp | | | |
| Sugar | 50 g | | | |
| Strawberry pieces | As required | | | |

1. In a MWS bowl add milk, strawberry custard powder, sugar. Mix well.
2. Select category & press start.
3. When beeps, stir well. Press start.
4. When beeps, stir well. Press start. Allow to set in refrigerator.

| Menu | CF9 | Garlic Bread | Weight Limit | 0.3 kg |
|--------------------------------------|--------------|--------------|--------------|--------|
| Utensil: High Rack | | | | |
| Instructions | | | Method: | |
| For | 0.3 kg | | | |
| Bread slices (French Bread) | 4 pcs | | | |
| Butter | 5 tbsp | | | |
| Garlic paste | 2 tbsp | | | |
| Grated cheese | 4 tbsp | | | |
| Salt, pepper, Oregano, chilli flakes | As per taste | | | |

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

Note : Use French bread to make garlic bread.

| Menu | CF10 | Choco Bar | Weight Limit | 0.2 kg |
|--|-------------|-----------|--------------|--------|
| Utensil: Microwave safe (MWS) bowl & Microwave safe(MWS) flat glass dish | | | | |
| Instructions | | | Method: | |
| Chocolate chips | ½ cup | | | |
| Oats (crushed) | 1 cup | | | |
| Honey | 3 tbsp | | | |
| Brown sugar | 4 tbsp | | | |
| Butter (softened) | 8 tbsp | | | |
| Chopped nuts (almonds, pistachio, walnut) | As required | | | |

1. In a microwave safe glass bowl put oats, half amount of butter (4 tbsp), honey and brown sugar. mix well. Select category and press start.
2. Grease a microwave flat glass dish with butter and line the dish with butter paper. Again grease it with butter paper.
3. When beeps, remove and pour the oats mixture into greased flat glass dish and press firmly with spoon.
4. In MWS glass bowl add rest of the butter, chocolate chips. Mix & press start.
5. When beeps, pour this mixture on oats & sprinkle chopped nuts.
6. Cut into rectangle bars when set & serve chilled.

| Menu | CF11 | Creamy mushroom buns | Weight Limit | 0.1 ~ 0.3 kg |
|--|--------------|----------------------|--------------|--------------|
| Utensil: Microwave safe (MWS) bowl & High Rack | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | |
| Buns (cut into half horizontally) | 1 no. | 2 nos. | 3 nos. | |
| Butter | 1 tbsp | 2 tbsp | 3 tbsp | |
| Garlic (chopped) | 1 tsp | 2 tsp | 3 tsp | |
| Green chillies (chopped) | 1 no. | 2 nos. | 3 nos. | |
| Coriander (chopped) | A few sprigs | | | |
| Onions (chopped) | ¼ cup | ½ cup | 1 cup | |
| Mushrooms (sliced) | ¼ cup | ½ cup | 1 cup | |
| Spinach (chopped) | ¼ cup | ½ cup | 1 cup | |
| Salt & pepper | As per taste | | | |
| Oregano | 1 tsp | 1½ tsp | 2 tsp | |
| Cheese (grated) | ¼ cup | ½ cup | ½ cup | |
| Milk | ¼ cup | ½ cup | 1 cup | |

1. Take the horizontally cut buns, hollow them to make a cavity in the buns for the filling. Soak the removed bun crumbs in milk & keep aside.
2. In a MWS glass bowl put butter, onions, garlic, green chilli, mushrooms & mix well. Select category & weight & press start.
3. When beeps, remove and add chopped spinach, grated cheese, salt, pepper & oregano. Mix and press start.
4. When beeps, mix again. Fill this mixture into the buns. Place the filled buns on high rack. Sprinkle grated cheese (as required) & press start.
5. Remove & serve hot with tomato ketchup.

| Menu | CF12 | Bread Pudding | Weight Limit | 0.1 ~ 0.3 kg |
|---|-------------------|---------------|--------------|--------------|
| Utensil: Microwave safe (MWS) flat glass dish | | | | |
| Instructions | | | Method: | |
| For | 0.1 kg | 0.2 kg | 0.3 kg | |
| Bread slices | 2 Nos. | 3 Nos. | 4 Nos. | |
| Milk (for dipping the bread) | ½ cup | 1 cup | 1½ cup | |
| Egg | 1 Nos. | 2 Nos. | 2 Nos. | |
| Vanilla Essence | ½ tsp | ¾ tsp | 1 tsp | |
| Sugar | 3 tbsp | 4 tbsp | 5 tbsp | |
| Dry fruits | As per your taste | | | |

| Menu | CF13 | Quick cheesy fondue | Weight Limit | 0.2 ~ 0.4 kg |
|------------------------------------|--------------|---------------------|---|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.2 kg | 0.3 kg | 0.4 kg | |
| Milk | ½ cup | 1 cup | 1½ cup | |
| Butter | 1 tbsp | 1½ tbsp | 2 tbsp | |
| Cornflour | 1 tbsp | 1½ tbsp | 2 tbsp | |
| Chopped onions | ¼ cup | ½ cup | ¾ cup | |
| Cheese spread | ¼ cup | ½ cup | ¾ cup | |
| Salt & pepper | As per taste | | | |
| | | | Method: | |
| | | | 1. In a MWS bowl add butter & chopped onions. Select category & weight and press start. | |
| | | | 2. When beeps, remove. | |
| | | | 3. Dissolve the cornflour with milk. | |
| | | | 4. Add milk, cheese spread, salt & pepper. Mix well & press start. | |
| | | | 5. When beeps, mix well & press start. | |

| Menu | CF14 | Cheesy Nachos | Weight Limit | 0.3 kg |
|---|--------|---------------|--|--------|
| Utensil: Microwave safe (MWS) flat glass dish | | | | |
| Instructions | | | Method: | |
| For | 0.3 kg | | 1. In a MWS flat glass dish add nachos, chopped onion, tomato, pizza sauce & grated cheese. Select category & press start. | |
| Nachos | 300 g | | | |
| Grated cheese | 1 cup | | | |
| Pizza sauce | 6 tbsp | | | |
| Chopped onion, tomato | 2 cups | | | |

Cake

| Menu | CA1 | Walnut Cake® | Weight Limit | 0.3Kg |
|--------------------------------------|--------|--------------|---|-------|
| Utensil: Metal Cake Tin & Low Rack** | | | | |
| Instructions | | | Method: | |
| For | 0.3 kg | | 1. In a bowl beat curd & sugar well till light & fluffy. In another bowl beat eggs with vanilla essence well. | |
| Maida | 110 g | | 2. Sieve maida, baking powder & add walnuts to it. | |
| Baking powder | ¼ tsp | | 3. Now add the maida mixture to the beaten curd mixture & add beaten egg mixture as well. Combine all three mixtures & beat well. | |
| Walnuts | ½ cup | | 4. Grease a metal cake tin or line with a butter paper. Add the cake batter. | |
| Curd | 70 ml | | 5. Select category & press start. | |
| Powdered sugar | 170 g | | 6. When beeps, put the cake tin on low rack & keep in microwave & press start. | |
| Egg | 1 no. | | | |
| Vanilla essence | ¼ tsp | | | |

| Menu | CA2 | Swiss Roll® | Weight Limit | 0.2 kg |
|--------------------------------------|-----|-------------|--|--------|
| Utensil: Metal Cake Tin & Low Rack** | | | | |
| Instructions | | | Method: | |
| For | | 0.2 kg | 1. Sieve maida & Baking soda . In a bowl add Condensed Milk (Milkmaid) & butter. Beat well. Add the maida mixture, vanilla essence & mix well. | |
| Maida | | 80 gm | 2. For spoon dropping consistency add milk or water. Place the butter paper at the bottom of the tin. Pour the batter. | |
| Condensed Milk (Milkmaid) | | 100 ml | 3. Select category & press start. | |
| Butter | | 75 gm | 4. When beeps, put the tawa on low rack & keep inside microwave. Press start. | |
| Baking soda | | ¼ tsp | | |
| Vanilla essence | | ¼ tsp | | |
| Mix fruit jam | | 2 tbsp | | |

| Menu | CA3 | Carrot Cake® | Weight Limit | 0.3 kg |
|--------------------------------------|--------|--------------|---|--------|
| Utensil: Metal Cake Tin & Low Rack** | | | | |
| Instructions | | | Method: | |
| For | 0.3 kg | | 1. In a bowl beat curd & sugar well till light & fluffy. In another bowl beat eggs with vanilla essence well. | |
| Maida | 110 g | | 2. Sieve maida, baking powder & add grated carrot to it. | |
| Baking powder | ¼ tsp | | 3. Now add the maida mixture to the beaten curd mixture & add beaten egg mixture as well. Combine all three mixtures & beat well. | |
| Grated carrot | ½ cup | | 4. Grease a metal cake tin or line with butter paper. Add the cake batter. | |
| Curd | 70 ml | | 5. Select category & press start. | |
| Powdered sugar | 170 g | | 6. When beeps, put the cake tin on low rack & keep in microwave & press start. | |
| Egg | 1 no. | | | |
| Vanilla essence | ¼ tsp | | | |

* Do not put anything in the oven during Pre-heat mode.

**Refer page 63, fig 2

| Menu | CA4 | Chocolate Cake® | Weight Limit | 0.3 kg |
|--------------------------------------|-----|-----------------|--|--------|
| Utensil: Metal Cake Tin & Low Rack** | | | | |
| Instructions | | | Method: | |
| For | | 0.3 kg | <ol style="list-style-type: none"> 1. In a bowl beat curd & sugar well till light & fluffy. In another bowl beat eggs with vanilla essence well. 2. Sieve maida, baking powder & cocoa powder together. 3. Now add the maida mixture to the beaten curd mixture & add beaten egg mixture as well. Combine all beat well. 4. Grease a metal cake tin or line with butter paper. Add the cake batter. 5. Select category & press start. 6. When beeps, put the cake tin on low rack & keep in microwave & press start. | |
| Maida | | 110 g | | |
| Baking powder | | ¼ tsp | | |
| Cocoa powder | | 50 g | | |
| Curd | | 70 ml | | |
| Powder sugar | | 170 g | | |
| Egg | | 1 no. | | |
| Vanilla essence | | ¼ tsp | | |

| Menu | CA5 | Vanilla Cake® | Weight Limit | 0.3 kg |
|--------------------------------------|-----|---------------|--|--------|
| Utensil: Metal Cake Tin & Low Rack** | | | | |
| Instructions | | | Method: | |
| For | | 0.3 kg | <ol style="list-style-type: none"> 1. In a bowl beat curd & sugar well till light & fluffy. In another bowl beat eggs with vanilla essence well. 2. Sieve maida, baking powder together. 3. Now add the maida mixture to the beaten curd mixture & add beaten egg mixture as well. Combine all three mixtures & beat well. 4. Grease a metal cake tin or line with butter paper. Add the cake batter. 5. Select category & press start. 6. When beeps, put the cake tin on low rack & keep in microwave & press start. | |
| Maida | | 110 g | | |
| Baking powder | | ¼ tsp | | |
| Curd | | 70 ml | | |
| Powdered sugar | | 170 g | | |
| Egg | | 1 no. | | |
| Vanilla essence | | ¼ tsp | | |

®Do not put anything in the oven during Pre-heat mode.

**Refer page 63, fig 2

| Menu | PA1 | Paneer | Weight Limit | 0.5 kg |
|--|--------|--------|--|--------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: | |
| Milk | 500ml | | <ol style="list-style-type: none"> 1. In a MWS glass bowl add milk and lemon juice/vinegar. Select menu & press start. 2. When it gives beeps, stir it & again press start. 3. When beeps, remove the bowl & strain in a muslin cloth & press it. | |
| Lemon juice/Vinager | 4 tbsp | | | |
| | | | | |

| Menu | PA2 | Masala Paneer | Weight Limit | 0.5 kg |
|--|--------|---------------|--|--------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: | |
| For | 0.5 kg | | <ol style="list-style-type: none"> 1. In MWS glass bowl add milk. Select category and press start. 2. When it gives a beep, remove and add curd, coriander and jeera powder. Press start. When beeps, remove and strain and press in a muslin cloth. | |
| Milk | 500 ml | | | |
| Curd | 2 tbsp | | | |
| Coriander powder | 1 tbsp | | | |
| Jeera powder | 1 tsp | | | |

| Menu | CU1 | Curd | Weight Limit | 0.5 kg |
|--|--------|------|--|--------|
| Utensil: Microwave safe (MWS) glass bowl | | | | |
| Instructions | | | Method: | |
| Milk | 500 ml | | <ol style="list-style-type: none"> 1. In a MWS glass bowl add milk and select menu & press start. 2. When beeps add starter culture of curd for inoculation & stir it. Again press start. 3. Now take out the bowl & keep it in a casserole & store in warm place for proceeding appropriate setting temperature & time for 5-6 hours | |
| Starter curd | 2 tbsp | | | |
| | | | | |

| Menu | CU2 | Flavoured Yoghurt® | Weight Limit | 0.6 kg |
|--|--------|--------------------|---|--------|
| Utensil: Microwave safe (MWS) glass bowl & Low rack [®] | | | | |
| Instructions | | | Method: | |
| For | 0.6 kg | | <ol style="list-style-type: none"> 1. In a MWS glass bowl mix all the ingredients. Beat well till smooth. 2. Select menu & press start. (Pre-heat process) 3. When beeps, keep the MWS glass bowl on low rack & keep it in microwave. Press start. 4. When cooking ends, take out & allow to come to room temperature. Keep in freezer 1 hour. <p>Note: In case you use strawberry essence, add a pinch of pink food colour to add colour to the yoghurt. For pineapple yoghurt, add pineapple slices t the times serving.</p> | |
| Curd | 200 ml | | | |
| Condensed Milk (Milkmaid) | 100 ml | | | |
| Fresh cream | 200 ml | | | |
| Flavours (Vanilla, Strawberry, Pineapple essence) | 500 ml | | | |
| | | | | |

[®] Do not put anything in the oven during Pre-heat mode.

[™] Refer page 63, fig 1

| Menu | dd1 | | | | Tea | Weight Limit | 1 ~ 4 cups |
|--|------------------------|-------|-------|-------|---|--------------|------------|
| Utensil: Microwave safe (MWS) glass bowl | | | | | | | |
| Instructions | | | | | Method: | | |
| For | 1cup | 2cups | 3cups | 4cups | 1. In a MWS glass bowl add water, tea leaves & crushed ginger/cardamom (optional). Select category & weight. Press start. 2. When beeps, add milk & sugar. Press start. Serve hot. 1 cup tea = 150ml approx | | |
| Water | 120ml | 240ml | 360ml | 480ml | | | |
| Tea leaves | 1tsp | 2tsp | 3tsp | 4tsp | | | |
| Milk | 120ml | 150ml | 225ml | 300ml | | | |
| Sugar | As per taste | | | | | | |
| Ginger/cardamon (crushed) | As per taste(optional) | | | | | | |

| Menu | dd2 | | | | Lemon Tea | Weight Limit | 1 ~ 4 cups |
|--|--------------|-------|-------|-------|---|--------------|------------|
| Utensil: Microwave safe (MWS) glass bowl | | | | | | | |
| Instructions | | | | | Method: 1. In a MWS glass bowl add water, tea leaves. Select category & weight. Press start. 2. When beeps, add sugar. Press start. 3. Add lemon and serve hot. 1 cup tea = 150ml approx | | |
| For | 1cup | 2cups | 3cups | 4cups | | | |
| Water | 120ml | 240ml | 360ml | 480ml | | | |
| Tea leaves | 1tsp | 2tsp | 3tsp | 4tsp | | | |
| Lemon | ½ Pc | 1 Pc | 1 Pc | 1 Pc | | | |
| Sugar | As per taste | | | | | | |

| Menu | dd3 | | | | Green Tea | Weight Limit | 1 ~ 4 cups |
|--|-------|-------|-------|-------|---|--------------|------------|
| Utensil: Microwave safe (MWS) glass bowl | | | | | | | |
| Instructions | | | | | Method: | | |
| For | 1cup | 2cups | 3cups | 4cups | 1. In a MWS glass bowl add water. Select category & weight. Press start. 2. When beeps, add green tea leaves. Press start. 3. Serve hot. 1 cup tea = 150ml approx | | |
| Water | 120ml | 240ml | 360ml | 480ml | | | |
| Green tea leaves | 1tsp | 2tsp | 3tsp | 4tsp | | | |

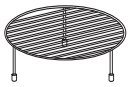

| Menu | dd4 | | | | Coffee | Weight Limit | 1 ~ 4 cups |
|--|------------------------|-------|-------|-------|--|--------------|------------|
| Utensil: Microwave safe (MWS) glass bowl | | | | | | | |
| Instructions | | | | | Method: 1. In a MWS glass bowl add water. Select category & weight & press start. 2. Meanwhile in each cup add 1/2tsp coffee (with few water drops) & sugar. Beat well. 3. When beeps, add milk to boiling water. Press start. 4. Add milk to each cup & serve hot. 1 cup coffee = 150ml approx | | |
| For | 1cup | 2cups | 3cups | 4cups | | | |
| Water | 60ml | 120ml | 180ml | 240ml | | | |
| Coffee | ½ tsp (Each cup) | | | | | | |
| Milk | 120ml | 150ml | 225ml | 300ml | | | |
| Sugar | As per taste | | | | | | |
| Ginger/cardamon (crushed) | As per taste(optional) | | | | | | |



| Menu | UC1 | Keep warm | Weight Limit | 0.3 kg |
|--|--------------|------------------|--|--------------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.3 kg | | 1. Any cooked food with cover (Rice, Dal, Sabzi, Halwa, Upma etc.) Select menu and press start. | |
| Menu | UC2 | Garlic peel | Weight Limit | 10 Cloves |
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| Garlic leaves | 10 nos | | 1. Take 10 cloves of garlic & keep in MWS glass bowl of microwave oven. 2. Select menu & press start. 3. When beeps, take out leaves & cloves will slide right out of their skin, hassle free. | |
| Menu | UC3 | Defrost Veg | Weight Limit | 0.2 ~ 0.5 kg |
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.2 ~ 0.5 kg | | Veg - (Paneer, Green Peas, Corn etc.) 1. Take in MWS bowl, select menu and weight and press start. 2. When beeps, turn the food. Press start. | |
| Menu | UC4 | Defrost Non-Veg | Weight Limit | 0.5 ~ 1.0 kg |
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.5 ~ 1.0 kg | | Non-Veg - (Chicken, Mutton etc.) 1. Take in MWS bowl, select menu and weight and press start. 2. When beeps, turn the food. Press start. | |
| Menu | UC5 | Dehumidification | Weight Limit | 0.5 ~ 1.0 kg |
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.5 ~ 1.0 kg | | Namkin, Biscuits, Bhujia, Papad and Wafers etc. 1. In MWS bowl add the food to be dehumidified. Select menu and weight and press start. | |
| Menu | UC6 | Disinfect Aid | Weight Limit | |
| Utensil: Microwave safe (MWS) glass utensil & Empty cavity | | | | |
| Instructions | | | Method: | |
| | | | 1. Aid in disinfecting Microwave safe glass utensils - Keep the empty utensil & select category & press start. 2. Aid in cleaning the cavity- Keep the cavity empty. Select category & press start. When time ends (beeps), clean the cavity with damp cloth. Note: The oven has a function Disinfect Aid which helps in disinfecting the MWS glass utensil thereby giving clean utensils/cavity. | |
| Menu | UC7 | Lemon Squeeze | Weight Limit | 2 Pcs |
| Utensil: | | | | |
| Instructions | | | Method: | |
| Lemon | 2 Pcs | | 1. Take 2 no. of lemons & keep on glass tray of microwave oven. 2. Now select menu & press start. 3. When beeps, take out lemons & squeeze it to get more juice out of them. | |


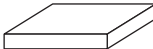
Steam Clean



Steam Clean

| Menu | SL1 | Steam Clean | Weight Limit | 0.3 kg |
|------------------------------------|--------|-------------|--|--------|
| Utensil: Microwave safe (MWS) bowl | | | | |
| Instructions | | | Method: | |
| For | 0.3 kg | | <ol style="list-style-type: none"> 1. Take 300ml water in MWS bowl, add 1tbsp vinegar or lemon juice. Select category & press start. 2. When beeps, wipe with soft and clean napkin. Press start. 3. When over wipe with soft and clean napkin after taking out power plug. <p>Note: Use this feature to aid in cavity cleaning.</p> | |

- 1)  + 
Low rack Microwave safe glass bowl
(Not provided with LG
standard accessories)

- 2)  + 
Low rack Metal cake tin
(Not provided with LG
standard accessories)

- 3)  + 
High rack Microwave flat glass dish
(Not provided with LG
standard accessories)

- 4)  + 
Low rack Microwave flat glass dish
(Not provided with LG
standard accessories)

List of Ingredients

Spices

| English Name | Hindi Name |
|--------------------------|-----------------------|
| Asafoetida | Hing |
| Basil | Tulsi |
| Bay Leaf | Tej Patta |
| Cardamom, black | Moti Elaichi |
| Cardamom, green | Choti Elaichi |
| Carom seeds | Ajwain |
| Cinnamon | Dalchini |
| Cloves | Laung |
| Coriander Seeds | Sabut Dhania |
| Cumin seeds | Jeera |
| Dry Mango Powder | Amchur |
| Dry red chilli | Sukhi Sabut Lal Mirch |
| Fennel | Saunf |
| Fenugreek leaves, dried | Kasuri Methi |
| Fenugreek seeds | Methidana |
| Mustard seeds | Sarson, Rai |
| Nutmeg | Jaiphal |
| Oregano | Oregano |
| Pepper | Kali Mirch |
| Pomegranate seeds, dried | Anardana |
| Poppy seeds | Khus Khus |
| Red Chilli | Lal Mirch |
| Salt | Namak |
| Turmeric | Haladi |

Vegetables

| English Name | Hindi Name |
|--------------------|--------------|
| Mushroom | Kukurmuttera |
| Olives | Jaitun |
| Onion | Pyaz |
| Parsley | Ajmoda |
| Potato | Aloo |
| Peas | Hari Matar |
| Radish | Mooli |
| Red Pumpkin | Lal Kaddu |
| Spinach | Palak |
| Spring Onion | Hari Pyaz |
| Tomato | Tamatar |
| Turnip | Shalgam |
| Chenopodium leaves | Bathua |
| Zucchini | Torai |

Fruits

| English Name | Hindi Name |
|--------------|------------|
| Apple | Seb |
| Coconut | Nariyal |
| Grapes | Angoor |
| Mango | Aam |
| Pineapple | Anannas |
| Pomegranate | Anaar |
| Raw Banana | Kacha Kela |

Vegetables

| English Name | Hindi Name |
|------------------|------------------------|
| Amaranth | Chavli |
| Baby corn | Baby corn |
| Bittergourd | Karela |
| Bottlegourd | Ghiya |
| Brinjal/Eggplant | Baigan |
| Broccoli | Hari Phool Gobhi |
| Cabbage | Pata Gobhi/Bandh Gobhi |
| Capsicum | Shimla Mirch |
| Cauliflower | Phool Gobhi |
| Carrot | Gajar |
| Celery | Ajmod |
| Cluster | Beans Gavar Ki Fali |
| Coriander leaves | Hara Dhania |
| Cucumber | Kheera |
| Curry leaves | Curry Patta |
| Drumsticks | Drumsticks |
| French beans | France beans |
| Garlic | Lehsun |
| Ginger | Adrak |
| Lady Finger | Bhindi |
| Lemon | Nimbu |
| Lemon Grass | Lemon Grass |
| Lime | Nimbu |
| Mint | Pudina |

Cereals

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

Pulses

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

List of Ingredients

Dry Fruits

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

Fats & Oils

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

Miscellaneous

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

To Clean Your Oven / अपने ओवन को साफ करना

- Always unplug your oven before cleaning. Food spatters or spilled liquids stick to oven walls and between the seal and door surfaces. It is best to wipe up spillovers with a damp cloth right away. Crumbs and spillovers will absorb microwave energy and lengthen cooking times. Use a damp cloth to wipe out crumbs that fall between the door and the frame. It is important to keep this area clean to assure a tight seal. Remove greasy spatters with a soapy cloth then rinse and dry. Do not use harsh detergent or abrasive cleaners. The metal tray (model specific) can be washed by hand or in the dishwasher.
- हमेशा सफाई से पहले अपने ओवन को अनप्लग करें। खाने के टुकड़े या तरल पदार्थों के छींटे दीवारों पर और सील तथा दरवाजों के बीच की सतह पर चिपक जाते हैं। एक गीले कपड़े से इसको तुरंत साफ करना आवश्यक है। ये खाने के छोटे टुकड़े और तरल पदार्थों की बूंदे माइक्रोवेव की ऊर्जा को अवशोषित कर लेते हैं और इस तरह खाना बनने का समय लंबा हो सकता है। दरवाजे और खाने के बीच गिरे हुए इन खाने के टुकड़ों को गीले कपड़े से साफ करें। टाईट सील के लिए यह सफाई रखनी बहुत जरूरी है। तैलीय छींटों को हटाने के लिए साबुन से भीगा हुआ कपड़ा इस्तेमाल करें और उसके बाद उसे धो कर सुखा लें। कठोर डिटरजेंट का इस्तेमाल न करें। मल्टीकुक तवा (मॉडल विशेष) को हाथों से या डिशवाशर में धोया जा सकता है।
- Keep the outside of the oven clean**
Clean the outside of your oven with clean with damp soft cloth. To prevent damage to the operating parts inside the oven, the water should not be allowed to seep into the ventilation openings. To clean control panel, open the door to prevent the oven from accidentally starting, and wipe a damp cloth followed immediately by a dry cloth. Press Stop/Cancel after cleaning.
- ओवन का बाहरी हिस्सा साफ रखें।
नम मुलायम कपड़े से ओवन के बाहरी हिस्सों को साफ करें। ओवन के भीतर इसके काम करने वाले हिस्सों को टूट-फूट से बचाने के लिए पानी को हवा आने वाले रास्तों पर जमा न होने दें। कंट्रोल पैनल को साफ करने के लिए दरवाजा खुला ही रखें ताकि कहीं गलती से ओवन चालू न हो जाए। फिर इसे एक गीले कपड़े से साफ करके सूखे कपड़े से पोछ दें। सफाई के बाद STOP/Cancel बटन दबाएं।
- It steam accumulates inside or around the outside of the oven door, wipe the panels with a soft cloth. This may occur when the oven is operated under high humidity conditions and in no way indicates a malfunction of the unit.
- अगर दरवाजों के बाहर या भीतर भाप इकट्ठी हो जाए तो एक मुलायम कपड़े से पैनल को पोछ दें। बहुत नमी हो जाने पर ओवन के संचालन के कारण ऐसा हो सकता है यह कोई ओवन की खराबी नहीं है।
- The door and door seal should be kept clean. Use only damp cloth to clean.
- दरवाजे और उनकी सील साफ रखी जानी चाहिए। साफ करने के लिए केवल नम कपड़े का उपयोग करें।
- Do not use steam cleaners.
- स्टीम क्लीनर्स का प्रयोग न करें।
- Unplug your oven from the electrical socket when you clean control panel with damp cloth.
- कपड़े से कंट्रोल पैनल को साफ करते समय अपने ओवन को बिजली के स्विच से अलग करें।

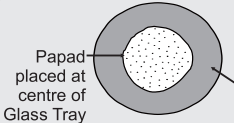
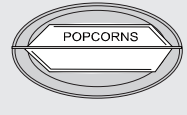
Questions & Answers / प्रश्न और उत्तर

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



| आमतौर पर पूछे जाने वाले सवाल | जवाब |
|---|--|
| तब क्या करें जब ओवन की बत्ती न जले? | ओवन की बत्ती के न जलने के कई कारण हो सकते हैं—जैसे कि या तो बल्ब खराब हो गया है या कनेक्शन में कोई गड़बड़ी आ गई है। |
| क्या दरवाज़े के पारदर्शी स्क्रीन से माइक्रोवेव ऊर्जा बाहर आ सकती है? | नहीं। उनसे प्रकाश तो बाहर आ सकता है माइक्रोवेव ऊर्जा नहीं। |
| जब भी कंट्रोल पैनल का कोई बटन छुआ जाता है तो बीप की ध्वनि क्यों आती है? | बीप की ध्वनि से आपको यह पता चलता है की सेटिंग सही चल रही है। |
| अगर गलती से ओवन को खाली ही चला दिया जाए तो क्या इसमें गड़बड़ी आ सकती है? | हाँ, इसलिए इसे कभी भी खाली नहीं चलाइये। |
| कभी कभी अंडे क्यों तड़क कर फट जाते हैं? | जब भी अंडे को भूना, तला या पकाया (पोंच) जाता है तब अन्दर भाप बनने से इसका योक फट सकता है। इससे बचने के लिए इसको बनाने से पहले इसके योक में एक छेद कर देना चाहिए। माइक्रोवेव के भीतर कभी भी अंडों को शैल के साथ न रखें। |
| माइक्रोवेव कुकिंग हो जाने के बाद कुछ रुकने को क्यों कहा जाता है? | माइक्रोवेव कुकिंग के खत्म हो जाने के बाद भी खाना अन्दर ही अन्दर पकता रहता है तो थोड़ा रुक जाने पर वह पकने का कार्य तब तक समाप्त हो जाता है। इस समापन में लगने वाला समय अन्दर रखे खाने की गहनता पर निर्भर करता है। |
| कुकिंग गाइड में जैसा लिखा होता है उतनी तेज़ी से ओवन में खाना क्यों नहीं पकता? | ध्यान से दुबारा अपनी कुकिंग गाइड को पढ़ें कि कहीं उसके कदम दर कदम निर्देशों के पालन में आपसे कोई भूल तो नहीं हुई? और इस तरह देखें कि और क्या कारण हो सकते हैं जिससे आपको अधिक समय लग गया। इसमें लिखे गए समय की सीमा का उद्देश्य आपके खाने को अधिक पक जाने से बचाना है। खाने के रूप रंग और आकार में विविधता से इसके निर्माण में भी उसी अनुसार समय कम या अधिक लगता है। आप अपनी समझ के मुताबिक पकने वाले समय का सही अनुमान करें जैसा कि आप अपने पारंपरिक प्रेशर कुकर के साथ करती हैं। |

Two Recipes for Beginners / नवसिखियों के लिए दो व्यंजन विधियां

NOTE : The time variation during cooking of recipe depends upon the ingredients, method adopted & type of food category
ध्यान दें: इस भोजन में लगने वाला समय इसके तत्वों, इसके बनाने की प्रणाली और यह किस वर्ग का भोजन है - इन पर निर्भर करेगा।

| | |
|---|---|
| <h3>1</h3>  <p>Papad placed at centre of Glass Tray</p> <p>1. ROASTED PAPAD* Procedure : Papad:</p> <ol style="list-style-type: none"> Place the raw papad at the centre of Glass Tray, as shown in the picture above. Select Micro-100% Power Level and Cook time. Press START/+30 seconds. After Papad cooking give standing time of 30-45 seconds. <p>To Cook Multiple Papads : Place Multiple papads over one another, as shown in the picture above.</p> <p>Crispy Papad :</p> <ol style="list-style-type: none"> Press START/+30 seconds once without papad. Sprinkle little water or oil over the papad. After beep, place the papad at the centre and press START/+30 seconds. <p>*Note : The cooking time may vary – a. As per the composition of the papad material. b. As per the Quantity of papad used.</p> | <h3>2</h3>  <p>POPCORNS</p> <p>2. POP CORN : Place the pop corn bag to the glass tray properly as instructed on packing. Use START/+30 seconds to set 3-4 minutes. Remove the bag after popping sound has stopped. Take care that bag corners do not touch sides while rotating.</p> <p>Note : Attend popping process carefully. Do not overheat as cause flash fire.</p> <p>2. पॉप कॉर्न : पैकिंग पर दिये गए निर्देशानुसार पॉप कॉर्न का बैग काँच की ट्रे पर ठीक से रखें। 3-4 मिनट सेट करने के लिए START/+30 seconds का प्रयोग करें। भुनने की आवाज समाप्त होने के बाद बैग को हटा लें। ध्यान रखें कि बैग के कोने घुमाते समय साइड से न छुएँ।</p> <p>नोट : भुनने की प्रक्रिया को ध्यानपूर्वक देखें। आवश्यकता से अधिक गर्म न करें क्योंकि इससे आग लग सकती है।</p> |
|---|---|

Disposal of your old appliance / अपने पुराने उपकरण का निपटान

| | |
|---|---|
| <h3>Disposal of your old appliance (as per e-waste Rules)</h3>  <p>Please check whether crossed out wheeled bin symbol is depicted on the product or its parts, if yes, it means the product is covered by e-waste Management and Handling Rules, 2011 and is required to be recycled, dismantled or scraped in the following manner.</p> <p>1. Do's :</p> <ol style="list-style-type: none"> The product is required to be handed over only to the authorized recycler for disposal. Keep the product in isolated area, after it becomes non-functional/un-repairable so as to prevent its accidental breakage. <p>Don't :</p> <ol style="list-style-type: none"> The product should not be opened by the user himself/herself, but only by authorized service personnel. The product is not meant for re-sale to any unauthorized agencies/scrap dealer/kabariwala. The product is not meant for mixing into household waste stream. Do not keep any replaced spare part(s) from the product in exposed area. <p>2. Any disposal through unauthorized agencies/person is not prescribed by the Environment (Protection) Act 1986.</p> <p>3. "This product is complied with the requirement of Hazardous Substances as specified under Rule 13 (1) & (2) of the E-Waste (Management & Handling) Rules, 2011".</p> <p>4. To locate a nearest collection centre or call for pick-up (limited area only) for disposal of this appliance, please contact Toll Free No. 1800-315-9999 / 1800-180-9999 for details. All collection centre and pick up facilities are done by third parties with LG Electronics India Pvt. Ltd. Merely as a facilitator.</p> <p>For more detailed information , please visit : http://www.lg.com/in</p> <p>☎ 9711709999 (LG WhatsApp No.)</p> | <h3>अपने पुराने उपकरण का निपटान (ई-अपशिष्ट नियम के अनुसार)</h3>  <p>कृपया जांचें कि क्या पहिएदार बिन प्रतीक को उत्पाद या उसके भागों पर चित्रित किया गया है, यदि हाँ, तो इसका मतलब है कि उत्पाद को ई-कचरा प्रबंधन और संचालन के नियमों, 2011 द्वारा कवर किया गया है और निम्नलिखित तरीके से पुनर्जीवीकरण, विघटित या स्क्रेप किया जाना आवश्यक है।</p> <p>1. करें :</p> <ul style="list-style-type: none"> क- उपकरण को सिर्फ अधिकृत पुनः नवीनीकरणकर्ता को ही निपटारण करने हेतु हस्तान्तरित करें। ख- जब उपकरण कार्यरत न हो इसे अलग क्षेत्र में रखें ताकि उपकरण से होने वाली दुर्घटनाओं से बचा जा सके। <p>ना करें :</p> <ul style="list-style-type: none"> क- इस उपकरण को स्वयं/खुद नहीं खोलना चाहिए, उपकरण को केवल अधिकृत अधिकारी के द्वारा ही खोला जाना चाहिए। ख- इस उपकरण को पुनः बिक्री के लिए किसी भी कबाड़ीवाला / मंगार वाला / अनाधिकृत संस्था को न दें। ग- इस उपकरण को किसी घरेलू अपशिष्ट सामान के साथ मिलाकर न रखें। घ- उपकरण के बदले हुए या आंतरिक पुर्जों को खुले क्षेत्र में न रखें। <p>2. अनाधिकृत विभाग / व्यक्ति के माध्यम से कोई भी निपटान पर्यावरण(संरक्षण) अधिनियम 1986 द्वारा निर्धारित नहीं है।</p> <p>3. यह उत्पाद ई-अपशिष्ट (प्रबंधन और हथालन) नियम 2011 के अन्तर्गत 13(1) एवं (2) के तहत निर्दिष्ट खतरनाक पदार्थों की आवश्यकता का पालन करता है।</p> <p>4. उपरोक्त पदार्थों के निपटारण के लिए नजदीकी निपटारण संस्थान (संग्रहीन क्षेत्र) में कॉल करें। अधिक जानकारी के लिए हमारे टोल फ्री नम्बर 1800-315-9999 / 1800-180-9999 पर कॉल करें। सभी संग्रहण केन्द्र व पिक-अप की सुविधाएँ किसी थर्ड-पार्टी जो LG Electronics India Pvt. Ltd. को अपनी सेवाएँ प्रदान कर रही हों, से करवाएँ।</p> <p>अधिक जानकारी के लिए देखें वेबसाइट : http://www.lg.com/in</p> <p>☎ 9711709999 (LG WhatsApp No.)</p> |
|---|---|



MFL70580101 (03)

LG 24 x 7 CUSTOMER CARE

1800-315-9999
Toll Free

1800-180-9999
(Toll Free)

5757554
(Send SMS)

www.lg.com/in/support

LG WhatsApp No.
9711709999

LG Service India Mobile App
Available at Google Play

www.facebook.com/lgindiapage/

www.twitter.com/LGIndia

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