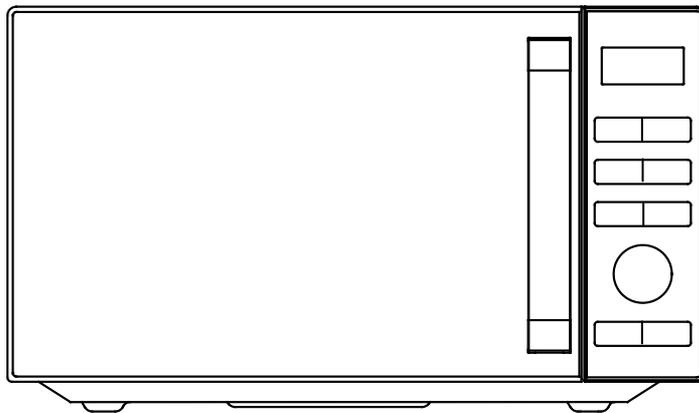




MODEL: 25PM2S

SOLO MICROWAVE

User Manual



PLEASE READ THESE OWNERS'S MANUAL INSTRUCTION CAREFULLY BEFORE OPERATION AND KEEP IT FOR FUTURE REFERENCE.

Please record the details of your microwave oven below for future reference:

Serial no: _____

Purchase Date: _____

Warranty: _____

Customer copy: _____

Content

Content.....	1
Precautions to Avoid Possible Exposure to Excessive Microwave Energy	2
Specifications.....	2
Installation Guide	2
Important Safety Instructions	3
Radio Interference	5
Grounding Instructions.....	5
Microwave Cooking Principles	5
Before Calling For Service	6
Utensils Guide.....	6
Part Names	7
Control Panel	8
Operation Instructions.....	9
Setting clock time	9
Express cooking.....	9
Microwave cooking	10
Preset	10
Multistage cooking	11
DEFROST	11
Speed defrost	11
Auto defrost	11
Smart choice	12
Child lock	13
Auto Cook Menus	14
Dessert	14
Beverages.....	20
Rice dishes.....	22
Cooking secrets.....	29
Mug meals	31
Cleaning and Care	43

Precautions to Avoid Possible Exposure to Excessive Microwave Energy

1. Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
2. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
3. Do not operate the oven if it is damaged. It is very important that the oven door close properly and that there is no damage to the
 - a) Door (including any bents),
 - b) Hinges and latches (broken or loosened),
 - c) Door seals and sealing surfaces.
4. The oven should not be adjusted or repaired by anyone except qualified service personnel.

Specifications

Power Consumption	230-240V/50Hz, 1400W(microwave)
Output	900W
Operation Frequency	2450MHz
Outside Dimensions	281mm(H)×483mm(W)×415mm(D)
Oven Cavity Dimensions	220mm(H)×340mm(W)×344mm(D)
Oven Capacity	Compact 25 Liters
Net Weight	Approx.13.4kg

Installation Guide

1. Make sure that all the packing materials are removed from the inside of the door.
2. **WARNING!**--Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact qualified service personnel.
3. This microwave oven must be placed on a flat, stable surface to hold its weight and the heaviest food likely to be cooked in the oven.
4. Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.
5. For correct operation, the oven must have sufficient airflow. Allow 20cm of space above the oven, 10cm at back and 5cm at both sides. Do not cover or block any openings on the appliance. Do not remove feet.
6. Do not operate the oven without glass tray, roller support, and shaft in their proper positions.
7. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.

8. The socket must be readily accessible so that it can be easily unplugged in an emergency.
9. Do not use the oven outdoors.
10. The microwave oven should be operated at the same voltage as that specified on the rating label.

Important Safety Instructions

When using electrical appliance basic safety precautions should be followed, including the following:

WARNING!--To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all instructions before using the appliance and keep for future reference.
2. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
3. Do not operate the oven when empty.
4. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
5. **WARNING!**--Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
6. To reduce the risk of fire in the oven cavity:
 - When heating food in plastic or paper container, check the oven frequently to the possibility of ignition.
 - Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
 - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
 - The microwave oven is intended for heating food and beverages. Drying of clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
7. **WARNING!**--Liquid or other food must not be heated in sealed containers since they are liable to explode.
8. Microwave heating of beverage can result in delayed eruptive boiling, therefore care has to be taken when handle the container.
9. Do not fry food in the oven. Hot oil can damage oven parts and utensils and even result in skin burns.
10. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.
11. Pierce foods with heavy skins such as potatoes, whole squashes, apples and chestnuts before cooking.
12. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.
13. Cooking utensils may become hot because of heat transferred from the heated food. Potholders

may be needed to handle the utensil.

14. Utensils should be checked to ensure that they are suitable for use in microwave oven.
15. **WARNING!**--It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.
16. This Microwave complies with EN 55011/CISPR 11, in this standard it belong to Class B Group 2 classification. Group 2 equipment: group 2 contains all ISM RF equipment in which radio-frequency energy in the frequency range 9 kHz to 400 GHz is intentionally generated and used or only used locally, in the form of electromagnetic radiation, inductive and/or capacitive coupling, for the treatment of material, for inspection/analysis purposes, or for transfer of electromagnetic energy. Class B equipment is equipment suitable for use in locations in residential environments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes
17. 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.
18. Children should be supervised to ensure that they do not play with the appliance.
19. The microwave oven is only used in freestanding.
20. **WARNING!**--Do not install oven over a range cook top or other heat-producing appliance. if installed could be damaged and the warranty would be avoid .
21. The microwave oven shall not be placed in a cabinet.
22. The door or the outer surface may get hot when the appliance is operating.
23. **WARNING!**--Accessible parts may become hot during use. Young children should be kept away.
24. During use the appliances becomes hot. Care should be taken to avoid pressing heating elements inside the oven, for cooking ranged and ovens.
25. **WARNING!**--If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
26. The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.
27. The microwave oven is for household use only and not for commercial use.
28. Never remove the distance holder in the back or on the sides, as it ensures a minimum distance from the wall for air circulation.
29. Please secure the turntable before you move the appliance to avoid damages.
30. **CAUTION!**--It is dangerous to repair or maintain the appliance by no other than a specialist because under these circumstances the cover have to be removed which assures protection against microwave radiation. This applies to changing the power cord or the lighting as well. Send the appliance in these cases to our service centre.
31. The microwave oven is intended for defrosting, cooking and steaming of food only.
32. Use gloves if you remove any heated food.
33. Caution! Steam will escape, when opening lids or wrapping foil.
34. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.

35. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.

Radio Interference

Operation of the microwave oven can cause interference to your radio, TV, or similar equipment. When there is interference, it may be reduced or eliminated by taking the following measures:

1. Clean door and sealing surface of the oven.
2. Reorient the receiving antenna of radio or television.
3. Relocate the microwave oven with respect to the receiver.
4. Move the microwave oven away from the receiver.
5. Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

Grounding Instructions

This appliance must be grounded. This oven is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current. It is recommended that a separate circuit serving only the oven be provided. Using a high voltage is dangerous and may result in a fire or other accident causing oven damage.

WARNING!--Improper use of the grounding plug can result in a risk of electric shock.

Note:

1. If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.
2. Neither the manufacturer nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the electrical connection procedures.

The wires in this cable main are colored in accordance with the following code:

Green and Yellow = EARTH

Blue/Black = NEUTRAL

Brown/Red = LIVE

Microwave Cooking Principles

1. Arrange food carefully. Place thickest areas towards outside of dish.
2. Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
3. Cover foods while cooking. Covers prevent spattering and help foods to cook evenly.
4. Turn foods over once during microwave cooking to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
5. Rearrange foods such as meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.

Before Calling For Service

Before asking for service, please check each item below:

- Check to ensure the oven is plugged in securely. If not, remove the plug from the outlet, wait 10 seconds, and plug it in again securely.
- Check for a blown circuit fuse or a tripped main circuit breaker. If these seem to be operating properly, test the outlet with another appliance.
- Check to ensure the control panel is programmed correctly and the timer is set.
- Check to ensure the door is securely closed, engaging the door lock system. If the door is not properly closed, the microwave energy will not flow inside.

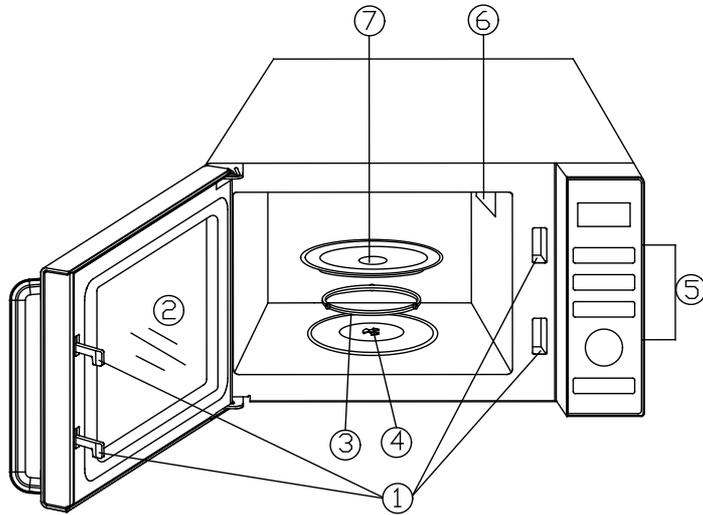
IF NONE OF THE ABOVE RECTIFIES THE SITUATION, THEN CONTACT A QUALIFIED TECHNICIAN. DO NOT TRY TO ADJUST OR REPAIR THE OVEN YOURSELF.

Utensils Guide

1. Microwave cannot penetrate metal. Only use utensils that are suitable for use in microwave ovens. Metallic containers for food and beverages are not allowed during microwave cooking. This requirement is not applicable if the manufacturer specifies size and shape of metallic containers suitable for microwave cooking.
 2. Microwave cannot penetrate metal, so metal utensils or dishes with metallic trim should not be used.
 3. Do not use recycled paper products when microwave cooking, as they may contain small metal fragments which may cause sparks and/or fires.
 4. Round /oval dishes rather than square/oblong ones are recommend, as food in corners tends to overcook.
 5. Narrow strips of aluminum foil may be used to prevent overcooking of exposed areas. But be careful don't use too much and keep a distance of 1 inch (2.54cm) between foil and cavity.
- The list below is a general guide to help you select the correct utensils.

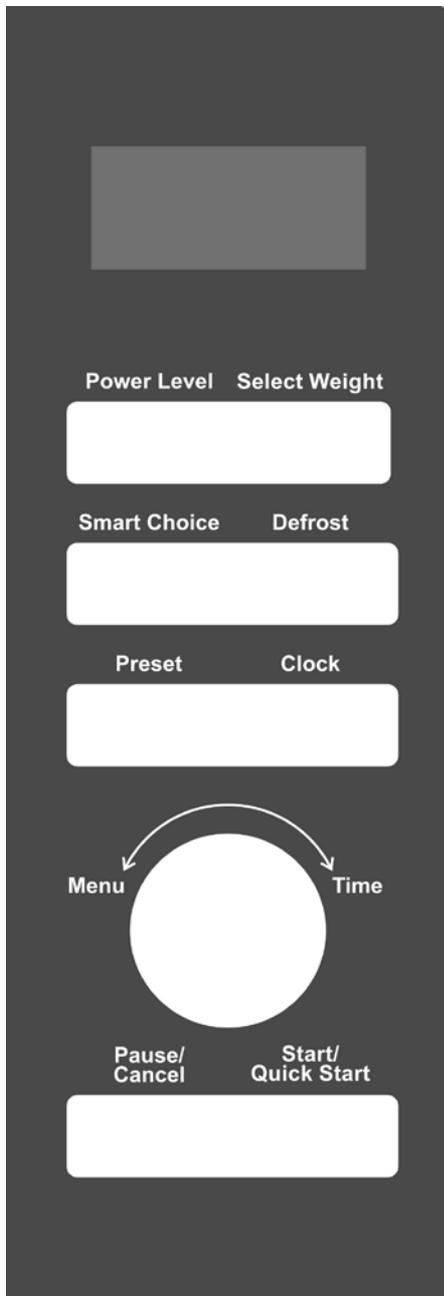
Cookware	Microwave Cooking
Heat-Resistant Glass	Yes
Non Heat-Resistant Glass	No
Heat-Resistant Ceramics	Yes
Microwave-Safe Plastic Dish	Yes
Kitchen Paper	Yes
Metal Tray	No
Metal Rack	No
Aluminum Foil & Foil Containers	No

Part Names



1. Door Safety Lock System
2. Oven Window
3. Roller Ring
4. Shaft
5. Control Panel
6. Wave Guide (Please do not remove the mica plate covering the wave guide)
7. Glass Tray

Control Panel



● DISPLAY

Cooking time, power, indicators and present time are displayed.

● POWER LEVEL

Use to set microwave cooking power level.

● SELECT WEIGHT

Press to enter food weight or number of servings.

● SMART CHOICE

Press this pad repeatedly to set disinfect, reheat, steam clean, deodorization and power saving function.

● DEFROST

Use to defrost food based on time.

Use to defrost food based on weight.

● PRESET

Use to set the oven to start-up at a later time.

● CLOCK

Use to set the time of clock.

● MENU/TIME(knob)

Turn the knob to input popular food menu, clock time, cooking time.

● PAUSE/CANCEL

Press to cancel setting or reset the oven before setting a cooking program.

Press once to temporarily stop cooking, or twice to cancel cooking altogether.

It is also used for setting child lock.

● START/QUICK START

Press to start the cooking or set express cooking program.

Simply press it a number of times to set cooking time and cook immediately at full power level.

Operation Instructions

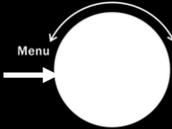
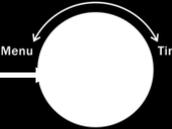
- When the oven first plugged in, beep will sound and the display will show "🕒" and "1:01".
- In the process of setting the cooking program, a break of 30 seconds will return the oven to standby mode.
- During cooking, if press PAUSE/CANCEL pad once, the program will be paused, then press START/QUICK START pad to resume, but if press PAUSE/CANCEL pad twice, the program will be canceled.
- After ending cooking, the screen will display End with sound every two minutes until user press PAUSE/CANCEL pad or open the door.

SETTING CLOCK TIME

This is a 12 or 24 hour clock. You can choose to set the clock time in 12 or 24 hour cycle by pressing the CLOCK pad in standby mode.

1. In standby mode, press CLOCK once or twice to select 12 or 24 hour display.
2. Turn MENU/TIME knob to set hour digit.
3. Press CLOCK pad once.
4. Turn MENU/TIME knob to set minute digit.
5. Press CLOCK pad to confirm.

NOTE: During cooking, you can check the current time by pressing CLOCK.

Setting Time/Clock	1 Clock 	2 	3 Clock 	4 	5 Clock 
	Press Once/twice to select 12 or 24hr display	Rotate to set the desired hour	Press once	Rotate to set the desired minutes	Press clock to confirm

EXPRESS COOKING

The oven will cook food quickly at high power (100% power output) for quick start cooking program. In standby mode, just press the START/QUICK START a number of times to set cooking time (each press for 30 seconds, and up to 10 minutes). The oven starts working automatically at full power.

Quick Start	1 Start/ Quick start 
	Keep pressing in quick succession to set the cooking time (Max 10mins)

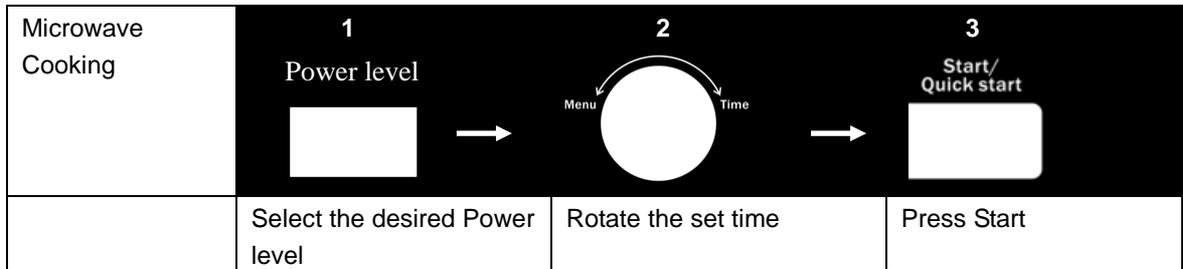
MICROWAVE COOKING

1. Press POWER LEVEL pad a number of times to set microwave cooking power level.
2. Turn MENU/TIME knob to enter cooking time. The longest cooking time is 95 minutes.
3. Press START/QUICK START pad to confirm.

Press POWER LEVEL pad to set a cooking power level:

Press POWER LEVEL pad	Cooking Power (Display)
Once	100% (100)
Twice	80% (80)
3 times	60% (60)
4 times	40% (40)
5 times	20% (20)
6 times	0% (00)

NOTE: During cooking, you can check the cooking power level by pressing POWER LEVEL pad.

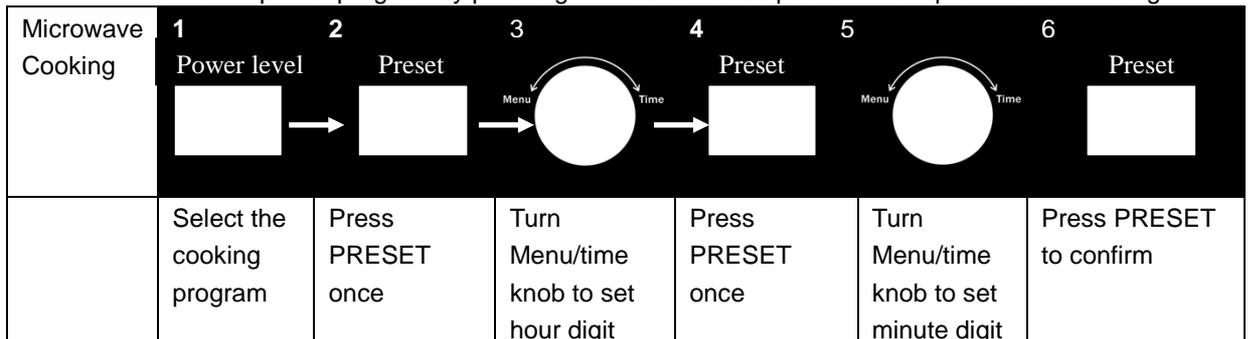


PRESET

This function allows the oven to start in a later time.

1. In standby mode, set a cooking program (except express cooking, smart choice, auto defrost and speed defrost).
2. Press PRESET pad once.
3. Turn MENU/TIME knob to set hour digit.
4. Press PRESET pad once.
5. Turn MENU/TIME knob to set minute digit.
6. Press PRESET pad to confirm.

NOTE: After has been set the function, you can check the preset time by pressing PRESET pad once, you can also cancel the preset program by pressing PAUSE/CANCEL pad when the preset time showing.



MULTISTAGE COOKING

Your oven can be programmed for up to 3 automatic cooking sequences. Only when speed defrost be set in the first sequence, you can set 3 cooking sequences. Otherwise, you can only set 2 cooking sequences.

Suppose you want to set the following cooking program:

Microwave-cooking



Microwave-cooking (with lower power level)

1. Input the first stage of microwave cooking program.
2. Input the second stage of microwave cooking program.
3. Press START/QUICK START pad to confirm.

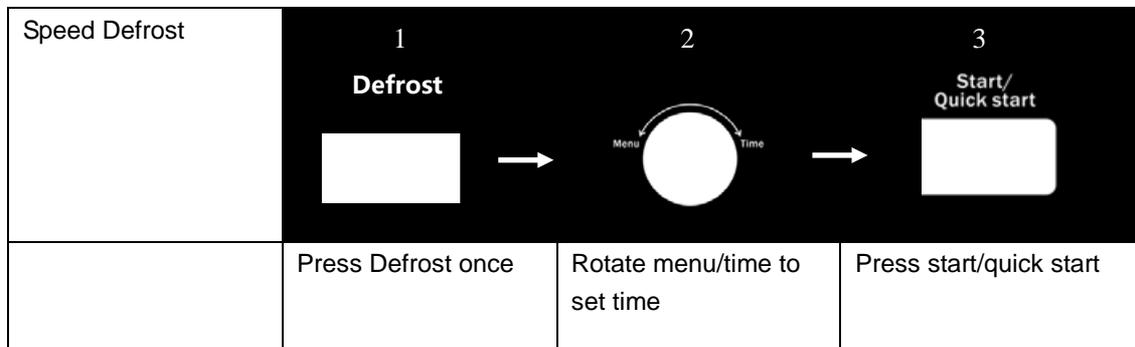
NOTE: Express cooking, smart choice, auto defrost and auto cook menus can't be set in multi-stage cooking.

DEFROST

SPEED DEFROST

1. In standby mode, press DEFROST pad once.
2. Turn MENU/TIME to enter defrosting time. The longest time is 95 minutes.
3. Press START/QUICK START pad to confirm.

NOTE: During defrosting program, the system will pause and sound beeps to remind user to turn food over, and then press START/QUICK START to resume the defrosting.

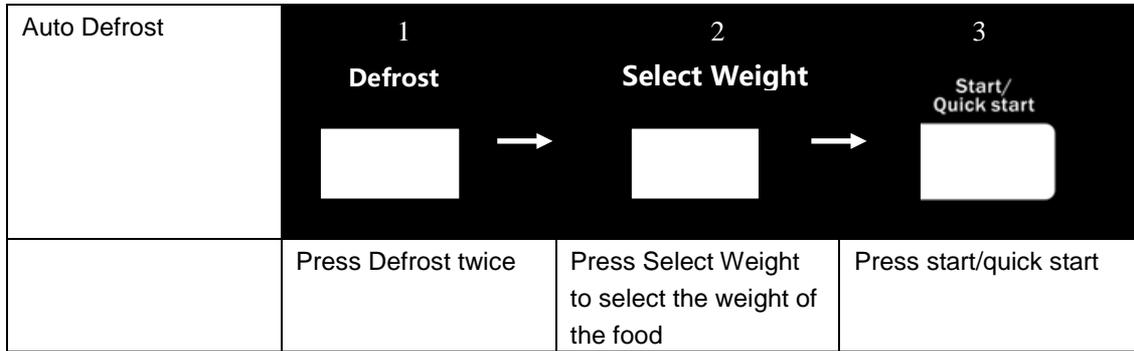


AUTO DEFROST

The defrosting time and power level are automatically set once the food weight is programmed. The frozen food weight ranges from 100g to 1800g.

1. Press DEFROST pad twice.
2. Press SELECT WEIGHT to select weight of food.
3. Press START/QUICK START pad to confirm.

NOTE: During defrosting program, the system will pause and sound beeps to remind user to turn food over, and then press START/QUICK START to resume the defrosting.



SMART CHOICE

For disinfect:

1. In standby mode, press SMART CHOICE pad once.
2. Press START/QUICK START pad to start.

NOTE: Default time is 1 minute.

For reheat:

1. In standby mode, press SMART CHOICE pad twice.
2. Press SELECT WEIGHT pad to select weight of food. The weight ranges from 200g to 800g.
3. Press START/QUICK START pad to start.

For steam clean:

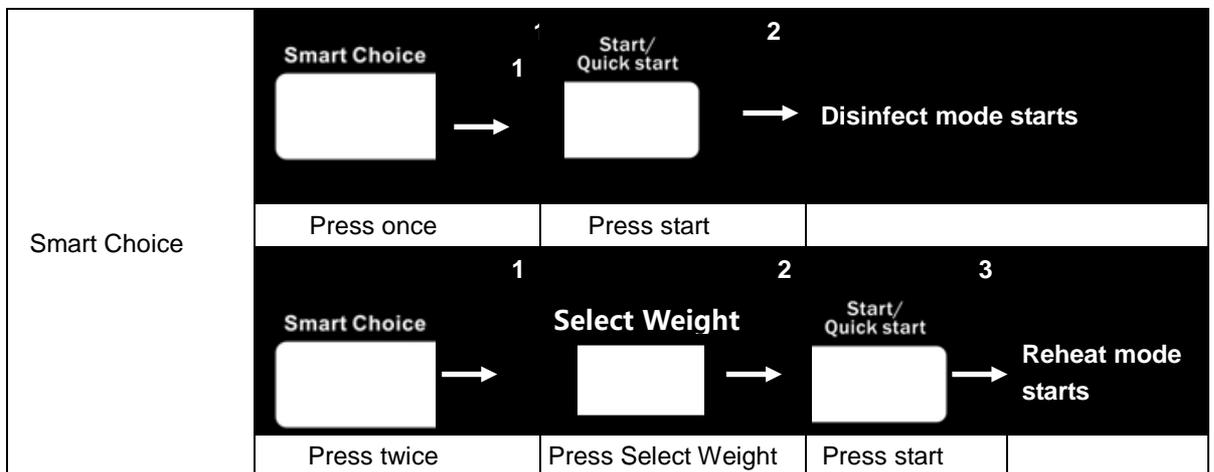
1. In standby mode, put a bowl of 300g water into the oven and close the door.
2. Press SMART CHOICE pad thrice.
3. Press START/QUICK START pad to start.

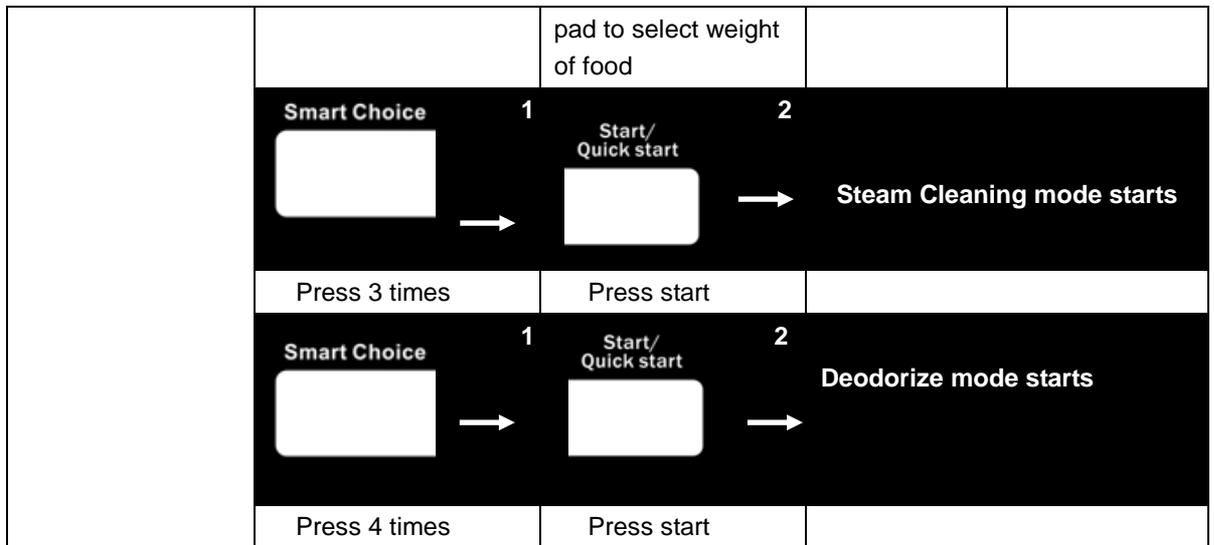
NOTE: Default time is 11 minutes.

For deodorization:

1. In standby mode, press SMART CHOICE pad 4 times.
2. Press START/QUICK START pad to start.

NOTE: Default time is 5 minutes.

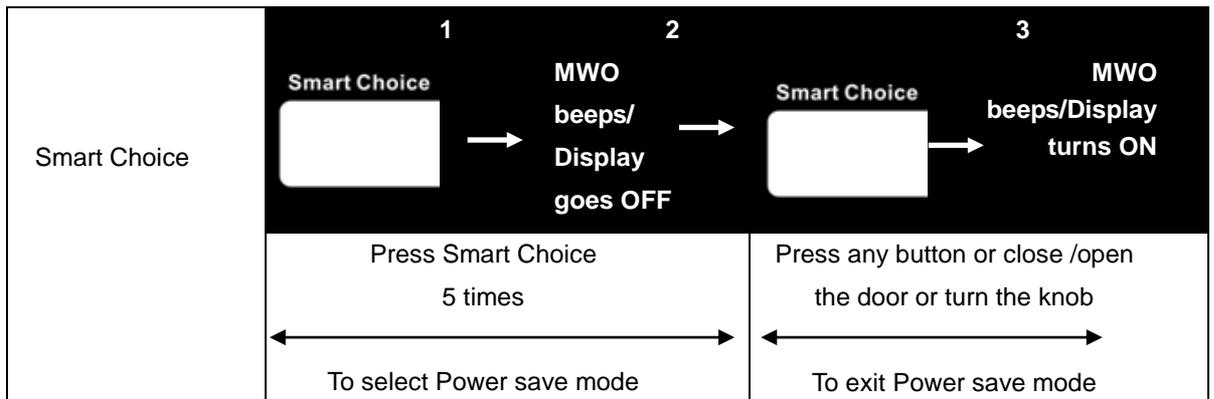




For power saving:

To set: In standby mode, press SMART CHOICE pad 5 times, the display will turn off and the oven will enter power saving mode,

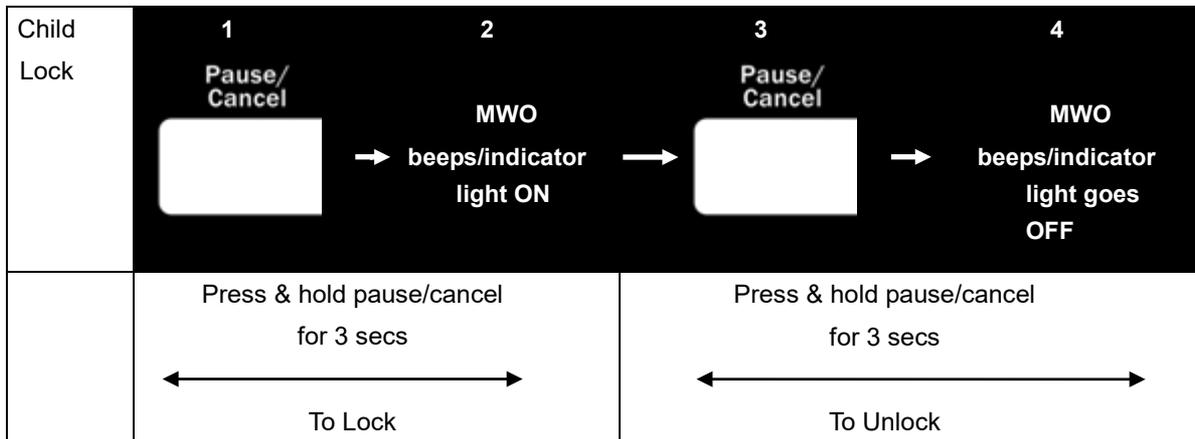
To cancel: In power save mode, opening or closing the oven door or pressing any pad or turning the knob once can light up the display screen.



CHILD LOCK

The lock prevents unsupervised operation by children.

- To set the child proof lock: In standby mode, press and hold PAUSE/CANCEL pad for 3 seconds, then a beep will sound, the oven will auto enter child lock mode and the lock indicator light will turn on. In the lock state, all pads are disabled.
- To cancel the child proof lock: Press and hold PAUSE/CANCEL pad for 3 seconds, then a beep will sound and the indicator light will come off.



Auto Cook Menus

For Auto Cook menu mode, it is not necessary to program the duration and the cooking power. It is sufficient to indicate the type of food that you wish to cook as well as the weight or servings of the food.

NOTE:

- When cooking menu has 2 or 3 stage cooking time. The oven will sound beep every 10 seconds after finished once stage cooking until you press START/QUICK START pad to start another stage cooking.
- After a cooking program, the display will start 5 seconds countdown, if you open and close the door once, the oven will return to time setting interface. You can adjust the cooking time as per your choice.
- At this time, you can enter time (the longest time is 95 minutes), and then press START/QUICK START pad to start. The power used at this point is the power of the last stage of the menu cooking process. But if there is no operation in the 5 seconds, the program will end.

DESSERT

1. In standby mode, turn MENU/TIME knob anti-clockwise once to select DESSERT menu and the display shows "dt".
2. Press START/QUICK START pad once, the display shows "dt :01".
3. Turn MENU/TIME knob to select submenu. The submenus range from dt :01 to dt :14.
4. Press SELECT WEIGHT pad to select weight.
5. Press START/QUICK START pad to start.

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
dt:01	Atta Laddoo	0.250 kg	MW safe Glass flat dish (heat resistant)	Ingredients		
				Atta/wheat flour	2 cups	
				Ghee	100 gms	
				Powder Sugar	75 gms	
				Cardamom powder	1 tbsp	
				Cooking Method: 1. In the microwave proof glass flat dish, spread the Atta, Place it in the microwave oven, select menu & press START.		

				<p>2. Upon beep, add Ghee, stir well, place it in microwave oven and press START.(Stir after every minute, discontinue the program if already cooked)</p> <p>3. Upon beep, cool the mixture, add the cardamom powder and sugar (powdered), mix well and shape the flour mixture to make ladoos.</p>
--	--	--	--	---

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method	
dt:02	Besan Ladoo	0.250 Kg	Microwave Safe Glass flat Dish (heat resistant)	Ingredients	
				Besan (Bengal Gram Flour)	2 cups
				Ghee	100g
				Powder Sugar	160g
				Cardamom Powder	1 tbsp
				Almonds (Chopped)	1 tsp
				<p>Cooking Method:</p> <p>1. In the microwave safe glass dish, spread besan evenly, place it in the microwave oven, select the program and press START.</p> <p>2. Upon beep, add ghee, stir well, replace the bowl in the microwave oven and press START.</p> <p>3. Once cool, add the cardamom powder and powdered sugar mix well and shape the flour mixture to make ladoos. Garnish with almond pieces.</p>	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
dt:03	Groundnut Ladoos	0.200 Kg.	Microwave Safe Glass flat Dish (heat resistant)	Ingredients	
				Roasted peanuts	2/3 rd cup
				Jaggery (Chopped roughly)	75 gms
				Ghee	2 tsp
				<p>Cooking Method :</p> <p>1. In the microwave safe glass bowl, add jaggery. keep the bowl in microwave oven, select the menu and press START.</p> <p>2. Upon beep, add roasted peanuts, mix it well and press START.</p> <p>3. Upon beep, add ghee and mix it well, shape the mixture in the form of the ladoos. Store in airtight container.</p>	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
dt:04	Suji Halwa	0.200 Kg	MW safe Glass Bowl	Ingredients	
				Suji/rawa	200 gm

				Ghee	2 tbsp	
				Sugar	100 gm	
				Water	200ml /100ml	
				Mix Dry Fruits of your choice	1 tbsp	
				Cardamom Powder	As per taste	
				<p>Cooking Method :</p> <p>1. In the microwave safe Glass bowl add suji & ghee, select menu and press START.</p> <p>2. Upon beep, add 200ml water, sugar, dry fruits & cardamom powder, mix well press START.</p> <p>3. Upon beep, add 100ml water, mix well press START.</p> <p>4. Serve hot.</p>		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
dt:05	Carrot Halwa	0.200 Kg	MW safe Glass Bowl	Ingredients		
				Grated carrot	1 ½ cup	
				Milk	½ cup	
				Milk powder	50 gms	
				Sugar	100 gms.	
				Cardamom powder	1 tsp	
				Almonds & resins	1 tsp.	
				Saffron	3-4 strands	
				<p>Cooking Method</p> <p>1. In the microwave safe glass bowl, add the grated carrots, saffron, milk and milk powder. Mix it well. Place the bowl in the microwave oven, select the menu and press START.</p> <p>2. Upon beep, stir well, add the sugar and cardamom powder, stir again, place the bowl in the microwave oven and press START.</p> <p>3. Serve hot garnished with almonds and raisins.</p>		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
dt:06	Sweet poha	0.300 kg.	Microwave safe glass bowl	Ingredients		
				Poha, Flat rice	1 cup	
				Jaggery	90gms	
				Cardamom powder	¼ tsp.	
				Dry Coconut powder	2tbsp	
				Cashewnuts	7-8 pieces	
				Almonds	6-7, sliced fine	

				Ghee	½ tbsp	
				Cooking Method : 1. Wash the poha well and drain the water in a fine colander. 2. In the microwave safe bowl, add ghee, add the broken cashew nuts, almonds, dry coconut powder, grated jaggery and cardamom powder, Keep the bowl in the microwave oven, Select the menu, and press START. 3. Upon beep add poha, Sprinkle 2 tbsp of water over the poha and press START. 4. Serve hot.		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
dt:07	Phimi	0.400 kg.	MWS glass bowl	Ingredients		Cooking Method : 1. Mix rice flour, saffron and milk together in the microwave safe bowl & place it in the microwave oven, select the menu and press START. 2. Upon beep add sugar, cardamom powder, mix it well & press START. 3. Garnish with chopped Pista & serve.
				Rice flour	30gms	
				Water(for soaking rice flour-1 hour)	100ml	
				Milk	650 ml.	
				Sugar	50 gms	
				Saffron	1/4tsp	
				Cardamom powder	1/2 tsp.	
				Pista pieces	1/2 tbsp.	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
dt:08	Seviya Kheer	0.150 kg.	MWS glass bowl	Ingredients		Cooking Method : 1. In the microwave safe glass bowl, add ghee and seviya. Keep the bowl in the microwave oven .Select the menu & press START. 2. Upon beep, stir well and press START. 3. Add water, milk, sugar, elaichi powder. Mix
				Seviya	100 gms.	
				Ghee	1 tbsp.	
				Water + milk	300 ml.+200ml	
				Sugar	50 gms.	
				Elaichi Powder	As per your taste	
				Dry fruits	As per your taste	

				all the ingredients and keep the bowl in the microwave oven and Press START. 4 .Garnish with dry fruits and serve.
--	--	--	--	---

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
dt:09	Cashew Burfi	0.200 Kg.	MW safe Glass Bowl	Ingredients	
				Soaked & ground cashew nuts	1 cup
				Milk powder	1 cup
				Sugar	3/4 th cup
				Butter	1 tbsp
				Cooking Method : 1. In the microwave safe glass bowl add the cashew nut paste and sugar, mix well, place it in the microwave oven, select the program and press START. 2. Upon beep, add the milk powder, mix it in the cashew mixture, replace the bowl in the microwave oven and press START. 3. Upon beep, transfer the cashew burfi onto a greased flat plate and let it set for a minimum of 24 hrs. 4. Cut it into diamond shaped pieces and serve.	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
dt:10	Custard	500 ml	MW safe Glass Bowl	Ingredients	
				Milk	500 ml
				Custard powder	2 tbsp.
				Sugar	100 gms.
				Cooking Method : 1. In the glass bowl, add custard powder along with 100 ml milk, stir well and Keep it aside. 2. In the microwave safe glass bowl pour remaining milk, add sugar .Place the bowl in microwave, select the menu and press START. 3. Upon beep, add the custard milk mixture, stir it well & keep the bowl in microwave & press START. 4. Upon beep, cool & refrigerate .Serve with fresh fruits.	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
dt:11	Instant Ice Cream Mix	500 ml.	MW safe Glass Bowl	Ingredients	
				Ice cream mix powder (any flavour)	100 gms.
				Milk	500 ml.

				<p>Cooking Method :</p> <ol style="list-style-type: none"> 1. Empty the contents of the ice cream mix packet in ½ litre of milk in the microwave safe bowl, select the menu and press START. 2. Upon beep, stir the mixture well & Keep it in the microwave & press START. 3. After cooking, let it cool; freeze it as per the instructions on the packaging. 4. Serve with fresh fruits or chocolate sauce.
--	--	--	--	---

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
dt:12	Jelly	350 ml	MWS Glass Bowl	Ingredients		
				Strawberry Jelly powder	100gms	
				Water	2cups	
				<p>Cooking Method :</p> <ol style="list-style-type: none"> 1. Mix Jelly powder with water in the mwo safe bowl. Keep the MWS bowl in the microwave oven, select menu and press START. 2. Upon beep let it cool, and then refrigerate to let it set. Enjoy it anytime of the day. 		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
dt:13	Zesty Orange Chocolate Energy Bars	0.230 kg.	MWS glass bowl	Ingredients		
				Cashew nuts or Almonds	1 cup	
				Dates	¾ cup	
				Cocoa powder	¼ cup	
				Salt	A pinch	
				Vanilla Extract	1 tsp	
				Grated orange zest	1 tbsps	
				Coconut desiccated	For dusting	
				<p>Cooking Method :</p> <ol style="list-style-type: none"> 1. Process cashew nuts or almonds in a food processor until crumbly. Add dates, cacao powder, salt, orange zest and vanilla and process again. 2. Add dates nuts mixture in borosil bowl. Keep the bowl in the microwave oven, Select the menu and press START. 3. Mix the mixture with a metal spoon. 4. Divide into 12 portions and shape them into round balls. 5. Dust each truffle with desiccated coconut placed on a baking sheet. 6. If the mixture is sticky refrigerate for 30 minutes before serving. 7. Store in an airtight container in refrigerator for up to 3 days, or freeze for up to 1 month. 		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
dt:14	Microwave Caramel Candies	0.400 kg.	MWS glass bowl	Ingredients		
				Unsalted butter	½ cup	
				Corn Syrup	½ cup	
				Granulated Sugar	½ cup	
				Light brown sugar	½ cup	
				Sweetened Condense milk	½ cup	
				Vanilla Extract	¾ tsp	
				Cooking Method 1. Butter an 8 by 8-inch baking dish and keep aside. 2. In the microwave safe glass bowl, add butter .Keep the bowl in the microwave oven, select the menu & press START. 3. Upon beep, add corn syrup, granulated sugar, light brown sugar, sweetened condense milk and vanilla extract, Stir all the ingredients and keep the bowl in the microwave oven and Press START. 4. Upon beep, stir and place it in the microwave oven and press START. 5. Upon beep, stir and place it in the microwave oven and press START. 6. Spread the candy mixture on 8 by 8-inch baking dish, let it cool, cut into rectangular pieces, and wrap individual pieces in wax paper.		

BEVERAGES

1. In standby mode, turn MENU/TIME knob anti-clockwise to select BEVERAGE menu and the display shows "bA".
2. Press START/QUICK START pad once, the display shows "bA :01".
3. Turn MENU/TIME knob to select submenu. The submenus range from bA :01 to bA :04.
4. Press SELECT WEIGHT pad to select weight.
5. Press START/QUICK START pad to start.

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
bA:01	Falooda	0.400 Kg.	MW safe Glass Bowl	Ingredients		
				Falooda mixture (sugar+seviya falooda seeds)	100 gms.	
				Milk	2 cups	
				Cooking Method : 1. In a microwave safe glass bowl, add falooda mixture and milk. Stir the ingredients.		

				<p>Keep the bowl in the microwave oven, select menu and press START.</p> <p>2. Upon beep, Stir well to prevent lump formation. Keep the bowl in microwave & press START.</p> <p>3. After cooking, let it cool, refrigerate and serve chill.</p>
--	--	--	--	---

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method			
bA:02	Aam ka panna	0.400 Kg.	MW safe glass bowl	Ingredients			
				Raw mango (peeled and chopped)	1 cup		
				Water	1 cup		
				Sugar	1 cup		
				Black Salt	As		
				Roasted Jeera powder	per your taste		
				Fresh Mint Leaves			
				Cooking Method :			

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method			
bA:03	Hot chocolate	0.200Kg.	MW safe Glass Bowl	Ingredients			
				Milk	200 ml.		
				Sugar	1 tbs		
				Cocoa Powder	1 tbs		
Cooking Method :				<p>1 In the microwave safe glass bowl, pour milk, add sugar and cocoa powder.</p> <p>2 Stir the contents .Place the bowl in the microwave oven, Select the menu and press START. Upon beep serve hot.</p>			

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method			
bA:04	Kadak Chai	200 ml and 400 ml	MWS safe glass bowl	Ingredients	Wt 200 ml.	Wt 400 ml	

				Tea powder	2 tsp.	4 tsp	
				Milk	150ml	300ml	
				Sugar	1tsp	2 tsp	
				Tea Masala	As per your taste		
				Ginger			
				Elaichi			
				Water	50ml	100ml	
<p>Cooking Method :</p> <p>1. In the microwave proof kettle, add all the ingredients, and Press START.</p> <p>2. Strain the tea and serve hot.</p>							

RICE DISHES

1. In standby mode, turn MENU/TIME knob anti-clockwise to select RICE DISHES menu and the display shows "rd".
2. Press START/QUICK START pad once, the display shows "rd:01".
3. Turn MENU/TIME knob to select submenu. The submenus range from rd: 01 to rd:12.
4. Press SELECT WEIGHT pad to select weight.
5. Press START/QUICK START pad to start.

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
rd:01	Lemon Rice	0.200 kg.	MWS Glass Bowl	Ingredients		
				Soaked Rice(for 15mins)		100 gms
				Water		200ml
				Mustard seeds		1/4 th tsp.
				Garlic ginger paste		1 tsp.
				Grated ginger		1/4 th tsp.
				Roasted Coriander seeds		1/2 tsp.
				Dry red chili		1 No.
				Curry leaves		4-5 Nos.
				Turmeric powder		1/4 th tsp.
				Lemon juice		1 tsp.
				Oil		1 tbsp.
				Salt		as per your taste
				Chopped coriander		1/2 tbsp.
				Water		250 ml.
<p>Cooking Method :</p> <p>1. In the microwave safe glass bowl, add oil, mustard seeds, ginger garlic paste, grated ginger , roasted coriander seeds, dry red chili ,curry leaves and turmeric powder. Place it in the microwave oven, select the menu & press START.</p> <p>2. Upon beep, add soaked rice, lemon juice, water and salt, mix it well, cover it, and keep it in the microwave oven and press START.</p> <p>3. Serve hot, garnished with coriander leaves.</p>						

--	--	--	--	--

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method																											
rd:02	Raisins Rice	0.250 Kg	Microwave safe Glass Bowl	<table border="1"> <thead> <tr> <th colspan="2">Ingredients</th> <th></th> </tr> </thead> <tbody> <tr> <td>Soaked rice (for 15mins)</td> <td></td> <td>1 cup</td> </tr> <tr> <td>Raisins</td> <td></td> <td>½ cup</td> </tr> <tr> <td>Sugar</td> <td></td> <td>2tsp</td> </tr> <tr> <td>Unsalted butter</td> <td></td> <td>1tbsp</td> </tr> <tr> <td>Salt</td> <td></td> <td>1 tsp</td> </tr> <tr> <td>Pepper</td> <td></td> <td>½ tsp</td> </tr> <tr> <td>Lemon juice</td> <td></td> <td>1 tbsp</td> </tr> <tr> <td>Water</td> <td></td> <td>2 cups</td> </tr> </tbody> </table> <p>Cooking Method: 1. In the microwave safe glass bowl, add soaked rice, raisins, sugar, unsalted butter, water, salt and pepper. Mix it well, cover it with a lid (lid should have vent and it should be microwave safe) & place it in the microwave oven. Select the menu & press START. 2. Upon beep add lemon juice, stir the contents and Place it in the microwave oven & press START.</p>	Ingredients			Soaked rice (for 15mins)		1 cup	Raisins		½ cup	Sugar		2tsp	Unsalted butter		1tbsp	Salt		1 tsp	Pepper		½ tsp	Lemon juice		1 tbsp	Water		2 cups
Ingredients																															
Soaked rice (for 15mins)		1 cup																													
Raisins		½ cup																													
Sugar		2tsp																													
Unsalted butter		1tbsp																													
Salt		1 tsp																													
Pepper		½ tsp																													
Lemon juice		1 tbsp																													
Water		2 cups																													

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method																														
rd:03	Cheese Cabbage Rice	0.200 kg.	MWS Glass Bowl	<table border="1"> <thead> <tr> <th colspan="2">Ingredients</th> <th></th> </tr> </thead> <tbody> <tr> <td>Rice(Soaked for 15mins)</td> <td></td> <td>200 gms.</td> </tr> <tr> <td>Chopped Cabbage</td> <td></td> <td>25 gms.</td> </tr> <tr> <td>Grated Cheese</td> <td></td> <td>75 gms.</td> </tr> <tr> <td>Chopped capsicum</td> <td></td> <td>1/2 no.</td> </tr> <tr> <td>Chopped coriander</td> <td></td> <td>1 tbsp.</td> </tr> <tr> <td>Water</td> <td></td> <td>2 cups</td> </tr> <tr> <td>Black pepper powder</td> <td></td> <td>a pinch</td> </tr> <tr> <td>Salt & sugar</td> <td></td> <td>As per your taste</td> </tr> <tr> <td>Butter</td> <td></td> <td>1 tbsp.</td> </tr> </tbody> </table> <p>Cooking Method : 1. In the microwave safe glass bowl, add butter, chopped cabbage, chopped capsicum & press START. 2. Upon beep add rice, black pepper powder, salt, sugar & press START. 3. Upon beep, add water and press START. Sprinkle, grated Cheese &chopped coriander and serve hot.</p>	Ingredients			Rice(Soaked for 15mins)		200 gms.	Chopped Cabbage		25 gms.	Grated Cheese		75 gms.	Chopped capsicum		1/2 no.	Chopped coriander		1 tbsp.	Water		2 cups	Black pepper powder		a pinch	Salt & sugar		As per your taste	Butter		1 tbsp.
Ingredients																																		
Rice(Soaked for 15mins)		200 gms.																																
Chopped Cabbage		25 gms.																																
Grated Cheese		75 gms.																																
Chopped capsicum		1/2 no.																																
Chopped coriander		1 tbsp.																																
Water		2 cups																																
Black pepper powder		a pinch																																
Salt & sugar		As per your taste																																
Butter		1 tbsp.																																

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method						
rd:04	Corn Shimla	0.200 kg.	MWS Glass Bowl	<table border="1"> <thead> <tr> <th colspan="2">Ingredients</th> <th></th> </tr> </thead> <tbody> <tr> <td>Soaked Rice(for</td> <td></td> <td>100 gms.</td> </tr> </tbody> </table>	Ingredients			Soaked Rice(for		100 gms.
Ingredients										
Soaked Rice(for		100 gms.								

	Mirch Rice			15mins)		
				Water	200ml	
				Corn kernels	25 gms.	
				Chopped Simla Mirch	1 no.	
				Oil	1 tbsp.	
				Black cardamom	1-2nos.	
				Cumin seeds	1/4 tsp.	
				Chopped onion	1	
				Green chili & salt,	as per your taste.	
				Roasted Cashewnuts	To garnish	
<p>Cooking Method :</p> <p>1. In the microwave safe glass bowl, add oil, Black cardamom, Cumin seeds, Chopped onions, Chopped simla mirch, Corn and chopped Green chili. Place it the microwave oven. Select the menu and press START.</p> <p>2. Upon beep, add salt, soaked rice & press START.</p> <p>3. Upon beep, add water, stirr it well, cover & keep the bowl in the microwave oven & press START. Serve hot, garnished with roasted cashew nuts.</p>						

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method																																						
rd:05	Veg Pulao	0.2 kg	Microwave Safe Glass Bowl	<table border="1"> <tr> <td colspan="3">Ingredients</td> </tr> <tr> <td>Basmati Rice(Soaked for 15 min)</td> <td>200 g</td> <td></td> </tr> <tr> <td>Onions (Sliced Thin)</td> <td>2</td> <td></td> </tr> <tr> <td>Mixed Vegetables (Cauliflower, Peas, Carrots, Beans)</td> <td>75 g</td> <td></td> </tr> <tr> <td>Cloves</td> <td>2</td> <td></td> </tr> <tr> <td>Cinnamon</td> <td>1/2"</td> <td></td> </tr> <tr> <td>Black Cardamom</td> <td>2</td> <td></td> </tr> <tr> <td>Ghee</td> <td>2 tbsp</td> <td></td> </tr> <tr> <td>Salt</td> <td>To taste</td> <td></td> </tr> <tr> <td>Water</td> <td>2 1/2 cups</td> <td></td> </tr> <tr> <td>Coriander (for Garnishing)</td> <td>1tbsp</td> <td></td> </tr> <tr> <td>Bouillon cube</td> <td>2 cubes</td> <td></td> </tr> </table>			Ingredients			Basmati Rice(Soaked for 15 min)	200 g		Onions (Sliced Thin)	2		Mixed Vegetables (Cauliflower, Peas, Carrots, Beans)	75 g		Cloves	2		Cinnamon	1/2"		Black Cardamom	2		Ghee	2 tbsp		Salt	To taste		Water	2 1/2 cups		Coriander (for Garnishing)	1tbsp		Bouillon cube	2 cubes	
Ingredients																																										
Basmati Rice(Soaked for 15 min)	200 g																																									
Onions (Sliced Thin)	2																																									
Mixed Vegetables (Cauliflower, Peas, Carrots, Beans)	75 g																																									
Cloves	2																																									
Cinnamon	1/2"																																									
Black Cardamom	2																																									
Ghee	2 tbsp																																									
Salt	To taste																																									
Water	2 1/2 cups																																									
Coriander (for Garnishing)	1tbsp																																									
Bouillon cube	2 cubes																																									
<p>Cooking Method</p> <p>1 .Mix together the ghee, onion, black cardamom, cloves, cinnamon and mixed vegetables in a microwave safe glass bowl ,keep the bowl in the microwave oven , select the menu and press START.</p> <p>2. Upon beep, add rice, salt and water, mix well and press START.</p> <p>3. Garnish with chopped coriander and serve hot .</p>																																										

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
rd:06	Rice Khichdi	0.250 Kg.	MW safe Glass Bowl	Ingredients	
				Soaked Rice (for 15mins)	150 gms.
				Moong Dal (soaked)	50 gms.
				Water	500 ml.
				Oil	2 tbsp.
				Coriander Powder	1 tbsp.
				Cumin Powder	1/2 tbsp
				Goda Masala	1 tbsp.
				Red Chili Powder	1 tsp.
				Salt	As per taste
				For tempering Mustard Seed, asafoetida, curry leaves	As per your taste
				For Garnishing Fresh grated coconut	1tbsp
				<p>Cooking Method :</p> <p>1. Add oil, mustard seeds, asafoetida, curry leaves in the microwave safe bowl, Select the menu and press START.</p> <p>2. Upon beep, add all the other ingredients, mix it well and keep the bowl in the microwave oven and press START.</p> <p>3. Upon beep, serve hot, garnished with Fresh grated coconut.</p>	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
rd:07	Sweet Rice	0.200 Kg	Microwave safe Glass Bowl	Ingredients	
				Soaked Basmati Rice(for 15mins)	200 gms
				Water	400 ml.
				Sugar	150 gms
				Lemon Juice	1 tsp.,
				Almond, Raisins	50 gms
				Cardamom Powder	1 tsp
				Yellow colour	a pinch
				Ghee	2 tbsp
				Saffron	¼ tsp.

				<p>Cooking Method :</p> <ol style="list-style-type: none"> 1. In the microwave safe glass bowl, add Ghee, soaked Basmati Rice and water. Cover the bowl and keep it in the microwave oven .Select the menu and press START. 2. Upon beep, add sugar, lemon juice, Almond, Raisins, Cardamom Powder, yellow food color and Saffron. 3. Place it in the microwave oven and press START to continue cooking. <p>Serve hot</p>
--	--	--	--	--

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
rd:08	Sweet Dal Rice	0.200 Kg	Microwave safe Glass Bowl	Ingredients	
				Soaked rice (for 15mins)	150 gm
				Soaked moong dal	50 gms.
				Water	300 ml.
				Grated Jaggery	1-1/2 cup or as per your taste
				Ghee	2 tbsp.
				Cardamom powder	2 tsp.
				Dry fruits	as per your taste
				<p>Cooking Method :</p> <ol style="list-style-type: none"> 1. In the microwave safe glass bowl, add ghee, rice, moong dal and water. Mix it well, cover it with a lid (lid should have a vent and it should be microwave safe) & place it in the microwave oven. Select the menu & press START 2. Upon beep add Jaggery, cardamom powder & dry fruits .Place it in the microwave oven & press START. <p>Note: You can use sugar instead of jaggery.</p>	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
rd:09	Pea Risotto	0.500 Kg	Microwave safe Glass Bowl	Ingredients	
				Butter	1tbsp
				Onion (chopped)	1 no.
				Fresh green peas	200gms
				Vegetable stock	5cups
				Risotto rice	200gms
				White wine (optional)	150ml
				Parmesan cheese (grated)	25 gms
				Olive oil	To drizzle
				Salt	To taste

				<p>Cooking Method :</p> <ol style="list-style-type: none"> 1. In the microwave safe glass bowl, add butter and onion, place it in the microwave oven. Select the menu & press START 2. Meanwhile, put 200g peas into a food processor with a ladleful of stock and whizz until completely puréed 3. Upon beep, Stir rice into the onion, Pour in the wine, add 2 cups of stock and press START. 4. Upon beep, add 2 cups of stock and pea puree stir the contents and Place it in the microwave oven & press START. 5. Upon beep, add 1 cup of stock, grated cheese, stir the contents and Place it in the microwave oven & press START. 6. Spoon into a shallow bowls and Serve hot.
--	--	--	--	--

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
rd:10	Chicken Pulao	0.200 Kg	Microwave Safe Glass Bowl	Ingredients		
				Basmati Rice (Soaked for 15 min)	1cup	
				Boneless Chicken Pieces	200gms	
				Onions, Chopped	1nos	
				Cloves	3-4nos	
				Cinnamon	2"	
				Black Cardamom	2	
				Ghee	1-1/2 tbsp	
				Tomato(Chopped)	1no	
				Green Chilli	1	
				Salt	to taste	
				Red Chilli Powder	1tsp	
				Garlic Paste	1/2 tsp	
				Ginger Paste	1/2 tsp	
				Turmeric powder	1tsp	
				Bay leaf	1no.	
				Dry Mint powder	1tbsp	
				Water	4 cups	
				<p>Cooking Method</p> <ol style="list-style-type: none"> 1. Mix together the ghee, onion, green chillies, cloves, cinnamon and black cardamom, Place the bowl, in the microwave oven, Select the program and press START. 2. Upon beep, add rice and marinated chicken with spice powder (red chilli, ginger garlic paste, turmeric, dry mint), place the bowl in the microwave oven and press START. 3. Upon beep, add tomatoes, salt and water, mix well and press START. Serve hot. 		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
rd:11	One Dish Italian	0.500 Kg	Microwave Safe Glass	Ingredients		
				Basmati Rice (Soaked	1cup	

	Chicken and Rice		Bowl	for 15 min)	
				Boneless Chicken Pieces	200gms
				Pepper powder	½ tsp
				Garlic powder	1tsp
				Onion powder	1tsp
				Vinegar	1tbsp
				Oregano	1/2 tsp
				Oil	3tbsp
				Tomatoes ,diced	2nos.
				Fresh Spinach leaves (cut lengthwise strips)	160gms
				Chicken Broth	2 ½ cups
				Mozarella Cheese -grated	1/2 Cup
				Salt	To taste
				<p>Cooking Method</p> <p>1. Mix together tomatoes, oil, salt, pepper, garlic powder, onion powder, vinegar, and oregano in microwave safe bowl. Place the bowl in the microwave oven, Select the menu and press START.</p> <p>2. Upon beep, add Spinach and chicken mix well and press START.</p> <p>3. Upon beep, add rice and chicken broth, mix well and press START. When cooking time ends, Sprinkle mozzarella Cheese on the rice and Serve hot.</p>	

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method	
rd:12	Parmesan Lemon Herbed Brown Rice	0.250 Kg	Microwave safe Glass Bowl	Ingredients	
				Brown rice (soak for 30minutes)	1 cup
				Parmesan Cheese (Grated)	½ cup
				Basil (minced)	1tbsp
				Parsley (minced)	1tbsp
				Lemon juice	2 tbsp
				Lemon zest	Of 1 lemon
				Salt	To taste

				<p>Cooking Method :</p> <ol style="list-style-type: none"> 1. In the microwave safe glass bowl, add brown rice, salt, a part of parsley, and 2 cups of water, place it in the microwave oven. Select the menu & press START 2. Upon beep, add parsley, basil, and lemon zest. Place the bowl in the microwave oven and press START. 3. Upon beep add parmesan cheese & lemon juice, Place the bowl in the microwave oven and press START. 4. Cover and Allocate 5 minutes standing time before serving.
--	--	--	--	--

COOKING SECRETS

1. In standby mode, turn MENU/TIME knob anti-clockwise to select COOKING SECRETS menu and the display shows "CS".
2. Press START/QUICK START pad once, the display shows "CS :01".
3. Turn MENU/TIME knob to select submenu. The submenus range from CS :01 to CS :09.
4. Press SELECT WEIGHT pad to select weight.
5. Press START/QUICK START pad to start.

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method			
CS:01	Potato boil	0.200Kg/ 0.400kg/ 0.600kg	MW safe Glass Bowl	Ingredients	Wt	Wt	Wt
				Potato	200gms	400gms	600gms
				Cooking Method			
				<ol style="list-style-type: none"> 1. In a microwave safe glass bowl pour water. Wash and cut the potatoes into 8 pcs each, and place them in the bowl with the water. 2 .Place the bowl in the microwave oven, select the menu and press START. 			

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
CS:02	Garlic Peel	0.100 Kg/0.200 Kg	Microwave Safe Glass Bowl	Ingredients	Wt	Wt
				Garlic Cloves	100 g	200g
				Cooking Method		
				<ol style="list-style-type: none"> 1. In a microwave safe glass bowl, spread the garlic cloves evenly, place it in the microwave oven, select the menu and press START. The garlic will now be easy to peel. 		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
CS:03	Blanching Tomatoes	0.220 Kg/0.400kg	Microwave Safe Glass	Ingredients	Wt	Wt
				Tomatoes	220 g	400g

			Bowl	Cooking Method 1 .Arrange the tomatoes properly in a microwave safe glass bowl, place it in the microwave oven, select the program and press START.
--	--	--	------	---

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
CS:04	Ghee	0.500 kg.	MWS MWS glass bowl	Ingredients	Wt	
				Milk thick Cream (extracted from high fat milk)	500 gms.	
				Cooking Method 1. Take the milk cream in a microwave safe glass bowl, place it in the microwave oven, select the program and press START. 2. Upon beep, take out the bowl and sieve to get pure ghee. Store in a glass jar.		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
CS:05	Chocolate Melt	0.200 Kg	Microwave Safe Glass Bowl	Ingredients	Wt	
				Chocolate Slab	200 g	
				Cooking Method 1. In a microwave safe glass bowl, add the chocolate slab pieces, select the program and press START. 2. Upon beep stir well, and press START. 3. Stir well and use as desired.		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
CS:06	Chicken Stock	600ml	Microwave Safe Glass Bowl	Ingredients	Wt	
				Chicken (Curry Pieces)	200 g	
				Carrot	1 (cut into 2 inch segments)	
				Onion	Cut into 4 pcs	
				Parsley	¼ cup	
				Water	500ml	
				Cooking Method 1. In the microwave safe glass bowl pour water; add the chicken pieces, carrot, onion & parsley. Select the program and press START. 2. Upon beep , stir and Press START. Use the chicken stock for soups or gravies.		

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
CS:07	Bread Crumbs	0.05kg & 0.150Kg	Microwave Safe Glass plate	Ingredients	Approx.50-75gms	150gms
				Bread Slices	2-3nos	8-9 nos
				Cooking Method 1 .To make the breadcrumbs in the food processor, place chunks of bread into the processor or blender jar. Pulse to desired crumb		

				<p>size, approximately the size of grains of rice.</p> <p>2. Spread the crumbs on microwave safe glass plate and keep it in microwave oven.</p> <p>3 .Select menu and press START.</p> <p>4. Upon beep, cool the breadcrumbs and keep it in airtight jar.</p>
--	--	--	--	---

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
CS:08	Groundnuts Roast	0.250 Kg	Microwave Safe Glass plate	Ingredients		
				Groundnuts	250 g	
				Salt	To taste	
				Water	2 tsp	
				Cooking Soda Powder	¼ tsp	
			<p>Cooking Method</p> <p>1. In a microwave safe flat dish, spread the Groundnuts evenly, place it in the microwave oven, select the program and press START.</p> <p>2 .Meanwhile, mix together the soda powder, water and salt.</p> <p>3 .Upon beep, sprinkle the water with soda on the peanuts, mix well and press START.</p> <p>4 .Let the groundnuts cool before serving.</p>			

Recipe Code	Recipe Name	Weight Range	Utensils	Ingredients and Cooking Method		
CS:09	Atta roast	0.250 Kg	Microwave Safe Glass plate	Ingredients		
				Atta	250gms	
			<p>Cooking Method</p> <p>1. In a microwave safe safe flat dish, spread the flour evenly, place the dish in the microwave oven, select the program and press START.</p> <p>2. Upon beep, stir well, replace the dish in the microwave oven and press START.(Stirr after every minute, discontinue the program if already cooked)</p> <p>3. Upon beep, cool the mixture and use it to make ladoos.</p>			

MUG MEALS

1. In standby mode, turn MENU/TIME knob anti-clockwise to select MUG MEALS menu and the display shows "UL".
2. Press START/QUICK START pad once, the display shows "UL :01".
3. Turn MENU/TIME knob to select submenu. The submenus range from UL :01 to UL :22.
4. Press SELECT WEIGHT pad to select weight.(for this function 2 options are provided, option 1 ~for 1 mug, Option 2~for 3 mugs)
5. Press START/QUICK START pad to start.

Recipes provided below are for 1 Mug serving, for cooking with 2 or 3 Mugs; replicate the given recipes with 2 or 3 Mugs.

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
UL:01	Spanish Potato Omelette	1 Mug:180gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug	
				oil	For spraying	
				Eggs	2 nos.	
				Boiled potato dices	½ no.	
				Finely chopped onion	¼ no.	
				Salt	½ tsp	
				Pepper	½ tsp	
				Fresh Cream	20gms	
				Finely chopped garlic	3-4 cloves	
				Fresh Coriander leaves	few	
Cooking Method:						
<p>1. Sauté chopped garlic, onion, potatoes with salt and pepper In a microwave safe mug.</p> <p>2. Add whisked eggs to this and mix all the ingredients properly.</p> <p>Add fresh cream and mix it together.</p> <p>3. Wipe the rim of the mug if it got a little messy while mixing.</p> <p>4. Keep the mug in the microwave oven, Select the menu, and press START.</p> <p>5. Serve it hot with fresh cilantro as garnish.</p>						

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
UL:02	Pepper Omlette	1 Mug:170 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug	
				oil	1tsp	
				Onion	1tbsp	
				Tomato	½ no.	
				Bell Pepper mix	50gms	
				Cheddar Cheese	20gms	
				Finely chopped thyme	¼ tsp	
				Eggs	2nos	
				Salt	½ tsp	
				Pepper	¼ tsp	
Minced Garlic	2 cloves					
Cooking Method:						
<p>1. Sauté onion, tomato, pepper, garlic, thyme for 10 seconds In a mug.</p> <p>2. Now add egg and cheese</p> <p>3. Mix all together and seasonings.</p> <p>4. Keep the mug in the microwave oven, 5. Select the menu, and press START. Serve it Hot.</p>						

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
UL:03	Savoury French Toast	1 Mug:180 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug	
				Eggs	2 nos.	
				Milk	2 tbsp	
				Bread Slices –small cubes	Of 2 slices	
				Cheddar Cheese	2 tbsp	

				Chicken Ham small cubes	2 tbsp	
				Salt	½ tsp	
				Pepper	½ tsp	
				Cooking Method: 1. Add eggs and milk In a mug. Whisk together. 2. Now add bread cubes, cheese, ham and seasonings. 3. Mix all together. 4. Keep the mug in the microwave oven, Select the menu, and press START. Serve it Hot.		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
UL:04	Orange Pop Tart	1 Mug:110 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug	
				Butter	1 tbsp	
				Icing Sugar	1 tbsp	
				Milk	2 tbsp	
				Refined Flour	4 tbsp	
				Orange Jam	1 tbsp	
				Sprinkles	Few	
				Icing Sugar	10 gms	
				Cooking Method: 1. Mix the butter and sugar together In a microwave safe mug. 2. Stir in flour and milk , mix until all ingredients are fully combined. 3. Make a well in the batter and spoon in the jam. Gently smooth the batter over the jam so there is none peeking out. 4. Keep the mug in the microwave oven, Select the menu, and press START. 5.Set it aside to cool.Spoon over some icing and then decorate it with sprinkles.		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
UL:05	Chicken Chickpea Soup	1 Mug:230 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug	
				Chickpea flour	3 ½ tbsp	
				Garlic (mashed)	1 clove	
				Ground cumin	¼ tsp	
				Red pepper flakes	½ tsp	
				Vegetable broth	1 cup	
				Chicken (boiled & seasoned)	1 tbsp	
				Extra virgin olive oil	1 tsp	
Lemon zest	½ lemon					
				Cooking Method: 1. Whisk together chickpea flour, garlic, cumin, red pepper flakes and ½ broth until blended and smooth In a microwave safe mug. 2. Whisk in the remaining broth until blended. 3. Keep the mug in the microwave oven, Select the menu, and press START. 4. Upon beep, Whisk and add the boiled chicken,		

				<p>which is shredded.</p> <p>5. KEEP the mug in the microwave oven, and press START.</p> <p>6. Upon beep, Remove the mug from the microwave oven, Whisk in the lemon zest and juice, season with salt and pepper and drizzle olive oil on top.</p>
--	--	--	--	--

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
UL:06	Loaded Baked Potato Soup (Non veg)	1 Mug:190 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug	
				Small cubes of boiled potato	3 tbsp	
				Chopped onion	1 tbsp	
				Cheddar Cheese	2 tbsp	
				Chicken Ham cubes	1 tsp	
				Chicken salami Cubes	1tsp	
				Corn starch	2 tsp	
				Chicken stock	115ml	
				Milk	56ml	
				Salt	½ tsp	
				Pepper powder	½ tsp	
				Sour Cream	15 gms	
				Parsley/Chives	For garnish	
				Cooking Method:		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
UL:07	Mugizza	1 Mug:140 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug	
				Refined Flour	4 tbsp	
				Baking Powder	1/8 tbsp	
				Baking Soda	1/16 th tbsp	
				Salt	1/8 tbsp	
				Milk	3 tbsp	
				Olive oil	1tbsp	
				Pizza sauce	1tbsp	
				Shredded Mozerella Cheese	1tbsp	
Pepperoni & Italian Herbs	1/3 tsp					

				<p>Cooking Method:</p> <ol style="list-style-type: none"> 1. Mix the flour, baking powder, baking soda and salt In a microwave safe mug .Add in the milk, oil and mix together. 2. Spoon on the pizza sauce and spread it around the surface of the batter. Sprinkle on the cheese, pepperoni and dried herbs. 3. Place the mug in the microwave oven, Select the menu, and press START. 4. Serve right away.
--	--	--	--	--

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
UL:08	Mug n Cheese	1 Mug:210 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug	
				Macaroni Pasta (cooked)	½ cup	
				Pasta Sauce	1 tbsp	
				Milk	4 tbsp	
				Maida	¼ tsp	
				Cheese Spread	1 tbsp	
				Butter	1tbsp	
				Parmesan Cheese	1 tbsp	
				Mix Herbs	Pinch	
<p>Cooking Method:</p> <ol style="list-style-type: none"> 1. Add milk, maida, cheese spread and cheese In a microwave safe mug. Mix well and place it in the microwave oven. Select the menu, and press START. 2. Upon beep, add boiled pasta, butter, mixed herbs and pasta sauce and mix it well. 3. Place the mug in the microwave oven, and press START. 4. Serve hot. 						

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
UL:09	Mugrrito	1 Mug:170 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug	
				9 inch tortilla(whole wheat flour)	1no.	
				Eggs	2	
				Boiled Chana black	2tbsp	
				Cheddar Cheese (Grated)	2tbsp	
				Scallions (chopped)	2 tbsp	
				Salt & Pepper	To taste	
				Garnish		
				Salsa	1tbsp	
Sour Cream	1tbsp					
<p>Cooking Method:</p> <ol style="list-style-type: none"> 1. Press in fresh tortilla to fold into the shape of the microwave safe mug. Crack in eggs and whisk it with a fork (take care not to tear the tortilla). 						

				<p>2. Add in the burrito mixes (boiled black chana, cheese, scallions). Season with salt and pepper .Mix all together.</p> <p>3. Place the mug in the microwave oven, Select the menu and press START.</p>
--	--	--	--	--

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
UL:10	Mugzone	1 Mug:215 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug	
				Refined flour	8 tbsp	
				Baking powder	¼ tsp	
				Salt	To taste	
				Milk	6 tbsp	
				Oil	2tbsp	
				Tomato Sauce	3-4 tbsp	
				Grated Mozzarella Cheese	4-5 tbsp	
				Italian Seasoning	¼ tsp	
				Parsley	For garnish	
				Baking soda	¼ tsp	
				Cooking Method:		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
UL:11	Spicy Pumpkin Chicken Loaf	1 Mug:180 gms & 2 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug	
				Chicken mince	115gms	
				Boiled Pumpkin	60gms	
				Garam masala	1 tsp	
				Salt	½ tsp	
Cooking Method:			<p>1. Mix all the ingredients in a microwave safe mug.</p> <p>2. Place the mug in the microwave oven, select the menu and press START.</p> <p>3. Let cool to a convenient temperature and serve.</p>			

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
UL:12	Funfetti Cheese	1 Mug:150 gms &	Microwave safe glass	Ingredients	For 1 Mug	
				Cheese cake filling		

	Cake	3 Mugs	Mug	Cottage cheese	70gms	
				Greek yogurt	30gms	
				Eggs	2tbsp	
				Maple Syrup	30gms	
				Flour	1tbsp	
				Vanilla Essence	2-3 drops	
				Sprinkles	Few	
				For Cheesecake base		
				Graham Cracker Crumbs	2 tbsp	
				Castor Sugar	10gms	
				Unsalted butter	1 tbsp	
				Cinnamon (ground)	¼ tsp	
				Cooking Method:		
				1. Whisk all the ingredients of cheese cake filling until light and fluffy. Add Sprinkles.		
2. Spread a layer of cheesecake base (mixture of crumbs, sugar, butter and cinnamon) in a microwave safe mug. Pour cheesecake filling on the base.						
3. Place the mug in the microwave oven, select the menu and press START.						

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
UL:13	Gingerbread Mug Cake	1 Mug:100 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug	
				All purpose flour	4 tbsp	
				Baking powder	¼ tsp	
				Dark Brown Sugar	1tbsp	
				Ground ginger	¼ tsp	
				Ground cinnamon	1/8 tsp	
				Milk	3 tbsp	
				Vegetable Oil	1 tbsp	
				Jaggery powder	½ tsp	
Cooking Method:						
1. Mix all the ingredients of Gingerbread Cake into a smooth batter in a microwave safe Mug.						
2. Place the mug in the microwave oven, select the menu and press START.						
3. Serve the cake with a dollop of Whipped Cream.						

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
UL:14	Mugger	1 Mug:150 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug	
				Apple (chopped)	1 no.	
				Sugar (Castor)	1 tsp	
				Butter(melted)	1tbsp	
				Vanilla Extract	¼ tsp	
				Maida	3 tbsp	
				Baking powder	1/8 tsp	

				<table border="1"> <tr> <td>Rolled Oats</td> <td>1 tbsp</td> <td></td> </tr> <tr> <td>Ground cinnamon</td> <td>A pinch</td> <td></td> </tr> </table> <p>Cooking Method:</p> <ol style="list-style-type: none"> Mix together the apples, sugar and vanilla extract in a microwave safe Mug. In a separate mixing bowl ,Mix together Butter (melted),Maida, baking powder, rolled oats with a fork (it will resemble like breadcrumbs).Lay the topping over the apple in the mug. Sprinkle Cinnamon Powder on top. Place the mug in the microwave oven, select the menu and press START. 	Rolled Oats	1 tbsp		Ground cinnamon	A pinch	
Rolled Oats	1 tbsp									
Ground cinnamon	A pinch									

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
UL:15	Mugnut	1 Mug:130 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug	
				Butter (melted)	2 tbsp	
				Refined Flour	4 tbsp	
				Egg Yolk	1 no.	
				Milk	1 tbsp	
				Baking powder	½ tsp	
				Ground Cinnamon	1/4tsp	
				Strawberry Jam	1 tbsp	
				Cinnamon Sugar	To garnish	
				<p>Cooking Method:</p> <ol style="list-style-type: none"> Add melted butter, refined flour, egg yolk, milk, baking powder and ground cinnamon in a microwave safe Mug .Mix the ingredients with the fork until just combined. Place a tbsp of jam down in the batter. Place the mug in the microwave oven, select the menu and press START. Sprinkle Cinnamon Sugar on top and serve. 		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
UL:16	Chocolaty Cookie Mug	1 Mug:110 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug	
				Butter	1 tbsp	
				White Sugar	1 tbsp	
				Brown Sugar	1 tbsp	
				Vanilla Extract	¼ tsp	
				Egg yolk	1 no.	
				Refined Flour	3 tbsp	
				Salt	A pinch	
				Chocolate Chips	2 tbsp	
				<p>Cooking Method:</p> <ol style="list-style-type: none"> Mix butter and sugar together in a microwave safe Mug. Add egg yolk and vanilla essence and continue mixing. Stir in flour, salt and chocolate chips. Mix all the ingredients until combined. Place the mug in the microwave oven, select the menu and press START. Serve the Chocolaty Cookie Mug with 		

				Chocolate Sauce.
--	--	--	--	------------------

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
UL:17	Mugyani	1 Mug:200 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug	
				Chicken tandoori pieces (grilled)	½ cup	
				Curd	1tsp	
				Lemon juice	¼ tsp	
				Mustard Oil	½ tsp	
				Salt	To taste	
				Chopped Coriander	½ tsp	
				Rice(boiled)	1 cup	
				Biryani masala	½ tsp	
				Kewra	1 drop	
				Ghee	1tsp	
				Onion flakes	1 tsp	
				Garlic powder	¼ tsp	
				<p>Cooking Method:</p> <ol style="list-style-type: none"> 1. In a microwave safe Mug, Mix all the ingredients together. 2. Place the mug in the microwave oven, select the menu and press START. 3. Serve Hot. 		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method		
UL:18	Hot Chocolate Overnight Oats	1 Mug:230 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug	
				Rolled Oats	50gms	
				Chia Seeds	1 tbs	
				Unsweetened Cocoa Powder	1tbsp	
				Salt	A pinch	
				Vanilla Almond milk	1 cup	
				Maple Syrup	1tbsp	
				Milk Cream	1tbsp	
				Optional toppings	Marshmallows, Chocolate shaving	
				<p>Cooking Method :</p> <ol style="list-style-type: none"> 1. Add oats, chia seeds, unsweetened cocoa powder, 1/2 cup almond milk and a pinch of salt in a microwave safe mug. Place the mug in fridge overnight. 2. Add just ½ cup unsweetened vanilla almond milk and maple syrup in the mug before cooking. 3. Keep the mug in the microwave oven, Select the menu, and press START. 4. Upon beep, Top each with up to milk cream and any additional toppings of choice (Marshmallows, Chocolate shaving) & serve. 		

Recipe	Recipe	Weight	Utensils	Ingredients & Cooking Method
--------	--------	--------	----------	------------------------------

code	Name	Range							
UL:19	Oatmeal Packet Mug Muffin	1 Mug : 150gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug				
				Rolled Oats	1/4 th mug				
				Egg	1no.				
				Ripe Banana(mashed)	¼ cup				
				Butter	1tbsp				
				Baking powder	1/4tsp				
				Grated coconut	1tbsp				
				Raisins	2tbsp				
				Cooking Method :			1. Add oats, egg, ripe mashed banana, butter, baking powder, grated coconut and raisins in a microwave safe mug.		
							2. Keep the mug in the microwave oven, Select the menu, and press START.		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method					
UL:20	Carrot Cake Oatmeal	1 Mug:210 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	For 1 Mug				
				Grated Carrot	25 gms				
				Milk	½ cup				
				Maple Syrup	1 tbsp				
				Cinnamon Powder	¼ tsp				
				Ginger Powder	¼ tsp				
				Soaked sliced Almonds	2 tbsp				
				Ground nutmeg	To taste				
				Sea salt	A pinch				
				Oats	25gms				
				Vanilla Extract	1tsp				
				Fresh lemon juice	¼ to ½ tsp				
				Topping	Whipped Cream, Raisins,cinnamon				
				Cooking Method:			1. Mix all of the ingredients together. You can do this directly in the microwave-safe mug in which you will cook the cake, just make sure to stir down to the bottom to fully incorporate the ingredients. Tip: There's no need to grease the mug. Do use something with a capacity of approximately twice the size of the amount of batter to prevent overflow of batter.		
							2. Wipe the rim of the mug if it got a little messy while mixing.		
			3. Keep the mug in the microwave oven.						
			4. Select the menu, and press START.						

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method					
UL:21	Mug Dhokla	1 Mug:75 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	1 Mug				
				Instant Dhokla Mix	75 gms of mixed dhokla batter				
				For tempering					
				Oil	1 tsp				
				Mustard Seeds	½ tsp				
				ASafoetida	¼ tsp				
				Red Chillies	1tsp				
				Curry Leaves	6 nos				
				Cooking Method:			<p>1. Mix the instant dhokla mix as per the manufacture's instruction. Tip: There's no need to grease the mug. Do use something with a capacity of approximately twice the size of the amount of batter to prevent overflow of batter.</p> <p>2. Wipe the rim of the mug if it got a little messy.</p> <p>3. Keep the mug in the microwave oven, 4.Select the menu, and press START.</p> <p>5. Microwave the tempering at PHI for 1 minute and pour on the dhokla before serving.</p>		

Recipe code	Recipe Name	Weight Range	Utensils	Ingredients & Cooking Method					
UL:22	Molten chocolate Mug Cake	1 Mug:150 gms & 3 Mugs	Microwave safe glass Mug	Ingredients	1 Mug				
				Maida	30 gms				
				Granulated Sugar	50 gms				
				Cocoa Powder	2 tbsps				
				Baking powder	¼ tsp				
				Salt	A pinch				
				Unsalted butter(melted)	1 tbsps				
				Milk	2 tbsps				
				Egg	1 no.				
				Vanilla Essence	¼ tsp				
				Chocolate piece(semi sweet or milk or nutella)	30 gms				
				Vanilla Ice cream (Serving)	1 Scoop				
				Cooking Method:			<p>1. Whisk together with a fork, the flour, sugar, cocoa powder, baking powder and salt until combined.</p> <p>2. You can do this directly in the microwave-safe mug in which you will cook the cake.</p> <p>3. Add in the melted butter, milk, egg and vanilla. Whisk well to combine.</p> <p>4. Place the chocolate pieces in the center of the mug. Do not push down; it will sink as it bakes.</p>		

				<p>Tip: There's no need to grease the mug. The capacity of the mug should be approximately twice the size of the amount of batter to prevent overflow of batter.</p> <p>5. Wipe the rim of the mug if it got a little messy while mixing.</p> <p>6. Keep the mug in the microwave oven, 7. Select the menu, and press START.</p> <p>8. Let it cool before serving. Top with ice-cream and enjoy.</p>
--	--	--	--	--

Cleaning and Care

1. Turn off the oven and unplug the power cord from the wall when cleaning.
2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergents may be used if the oven gets very dirty. Avoid using spray or other harsh cleaners. They may stain, streak or dull the door surface.
3. The outside of the oven should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or spatters. Do not use abrasive cleaner.
5. A steam cleaner is not be used.
6. Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally turning on.
7. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity condition. And it is normal.
8. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
9. The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent. The roller ring may be washed in mild, soapy water or in a dishwasher. When removing the roller ring, be sure to replace it in the proper position.
10. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a microwaveable bowl. Microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
11. If the light bulb burns out, please contact customer service to have it replaced.
12. The oven should be cleaned regularly and any food deposits should be removed. Failure to maintain the oven in a clean condition could lead to deterioration of surface that could adversely affect the life of the unit and could possibly result in a hazardous situation.
13. Please do not dispose of this appliance into the domestic rubbish bin; it should be disposed to the particular disposal center provided by the municipalities.

WARRANTY

IFB Industries Limited. ("The Company") warrants to the original domestic purchase of this microwave oven ("Appliances") that it is free from defects in workmanship & materials. During 12 months from the date of purchase of the new microwave oven model, all the parts of the microwave oven and 36 months on Magnetron & Cavity, shall be replaced or repaired free of charge, on intimation to the Company I Company's authorized service centre nearest to the place where the appliance is installed This warranty is subject to Limitations of Warranty.

LIMITATIONS OF WARRANTY

1. This warranty is not valid in case of the following events.
 - a) If the warranty card is not fully and properly filled in and signed at the time of purchase installation by the Company's authorized dealer I service engineer.
 - b) If the completed warranty card is not presented to the authorized personnel at the time of service I repair.
 - c) If the appliance is not used in accordance with manufacturer's instructions given in the Operating Manual.
 - d) If the appliance has been serviced, repaired, opened or tampered by any unauthorized personnel.
 - e) If defects arise I caused by accidents, alteration, misuse, neglect, abuse, substitution of original components with spurious I non-genuine components, attack by household pests I rodents, fire, flood, earth-quake, lightning and I or any other acts of God I natural calamities.
 - f) If damages occur by improper electrical, circuit outside the appliance or by any defective electrical supply thereof.
 - g) If the machine serial number on the appliance is defaced, missing or altered.
 - h) If the appliance is taken out of India.
2. This warranty does not cover any type of painting, plating including rusting etc or defects thereof.
3. This warranty does not cover normal wear and tear of parts.
4. Liability for consequential damages is neither accepted nor implied.
5. Parts replaced or repaired under this warranty are warranted throughout the remaining of the original warranty period.
6. Company is not liable for any delay in servicing due to reasons beyond the control of the company or any of its authorized service center.
7. This warranty is not applicable, if the microwave oven is used for commercial purpose of at places like Institutions, Hotels, Hostels, Hospitals, Community Halls and other similar applications.
8. For any service under this warranty beyond city I town I municipal limits from the Company I authorized service centre, a fixed charge of Rs. 250 /- will be collected from the customer in addition to the actual to and fro charges by the shortest route. Alternatively the customer can bring the appliance to the nearest service centre for carrying out the necessary repairs, at customer's own cost.
9. During the warranty period whenever the appliance is shifted from the original city of purchase to another city / town where service is provided by the company's authorized service agent, a warranty transfer charge of Rs. 300 /- will be collected from the customer by the company's authorized service agent. The above charges also include the reinstallation of the appliance. However incase of transfer to a city where the company provides direct service, a nominal charge of Rs. 250 /- only will be collected from the customer towards reinstallation. The Company, however, shall not undertake the responsibility of shifting/ transferring the appliance from the location where the appliance was originally installed.
10. This warranty is issued subject to the jurisdiction of Kolkata courts, and /or other judicial/quasi judicial forums having jurisdiction over the registered office of the Company.

Note: For all types of repairs / maintenance under warranty, the appliance shall be brought to the nearest

CUSTOMER COPY

Mr./Mrs./Ms -----

Address -----

Telephone No.: -----

Model Name: -----

Serial No.: -----

Date of Purchase: -----

Cash Memo No. -----

Dealer Name & Address: -----

=====

Service Station Copy

Mr./Mrs./Ms -----

Address -----

Telephone No.: -----

Model Name: -----

Serial No.: -----

Date of Purchase: -----

Cash Memo No. -----

Products Owned by the customer:

(Please tick in the appropriate box)

- | | | | | |
|--|---|------------------------------------|---|--|
| <input type="checkbox"/> Washing Machine | <input type="checkbox"/> Refrigerator | <input type="checkbox"/> Color TV | <input type="checkbox"/> 100%ClothesDryer | <input type="checkbox"/> Dishwasher |
| <input type="checkbox"/> Music System | <input type="checkbox"/> oven Toaster Grill | <input type="checkbox"/> 2 Wheeler | <input type="checkbox"/> Car | <input type="checkbox"/> Air Conditioner |

IFB Industries Limited
Regd.off: 14Taratolla
Road Kolkata - 700088