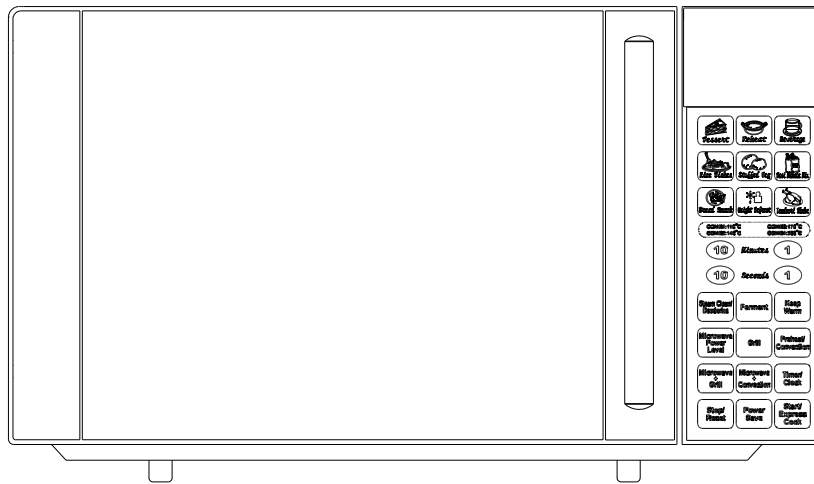




MODEL: 20BC4

CONVECTION MICROWAVE OVEN



MICROWAVE OVEN OWNER'S MANUAL

PLEASE READ THESE OWNER'S MANUAL INSTRUCTIONS CAREFULLY BEFORE OPERATING and master the art of microwave cooking.

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

Serial no:

Purchase Date:

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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 dents),
 - 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.

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.
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!**--When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.
6. **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.
7. 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.
- 8. **WARNING!**--Liquid or other food must not be heated in sealed containers since they are liable to explode.
- 9. Microwave heating of beverage can result in delayed eruptive boiling, therefore care has to be taken when handle the container.
- 10. Do not fry food in the oven. Hot oil can damage oven parts and utensils and even result in skin burns.
- 11. 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.
- 12. Pierce foods with heavy skins such as potatoes, whole squashes, apples and chestnuts before cooking.
- 13. 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.
- 14. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.
- 15. Utensils should be checked to ensure that they are suitable for use in microwave oven.
- 16. **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.
- 17. This product is a Group 2 Class B ISM equipment. The definition of Group 2 which contains all ISM (Industrial, Scientific and Medical) equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and spark erosion equipment. For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purpose.
- 18. 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.
- 19. Children should be supervised to ensure that they do not play with the appliance.
- 20. The microwave oven is only used in freestanding.
- 21. **WARNING!**--Do not install oven over a range cooktop or other heat-producing appliance. if installed could be damaged and the warranty would be avoid .
- 22. The accessible surface may be hot during operation.
- 23. The microwave oven shall not be placed in a cabinet.
- 24. The door or the outer surface may get hot when the appliance is operating.
- 25. The temperature of accessible surfaces may be high when the appliance is operating.
- 26. The appliance shall be placed against a wall.
- 27. Appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- 28. Children being supervised not to play with appliance.

29. **WARNING!**--If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
30. The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.
31. The microwave oven is for household use only and not for commercial use.
32. Never remove the distance holder in the back or on the sides, as it ensures a minimum distance from the wall for air circulation.
33. Please secure the turn table before you move the appliance to avoid damages.
34. **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.
35. The microwave oven is intended for defrosting, cooking and steaming of food only.
36. Use gloves if you remove any heated food.
37. Caution! Steam will escape, when opening lids or wrapping foil.
38. 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.
39. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle.

Specifications

Power Consumption	230V~50Hz, 1200W(microwave); 1200W(grill); 2200(convection)
Output	800W
Operation Frequency	2450MHz
Outside Dimensions	262mm(H)×452mm(W)×390mm(D)
Oven Cavity Dimensions	210mm(H)×315mm(W)×329mm(D)
Oven Capacity	20Litres
Cooking Uniformity	Turntable System
Net Weight	Approx.14.4kg

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.

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 = NEUTRAL

Brown = LIVE

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.

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.

Cooking Techniques

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.

Cooking Utensils Guide

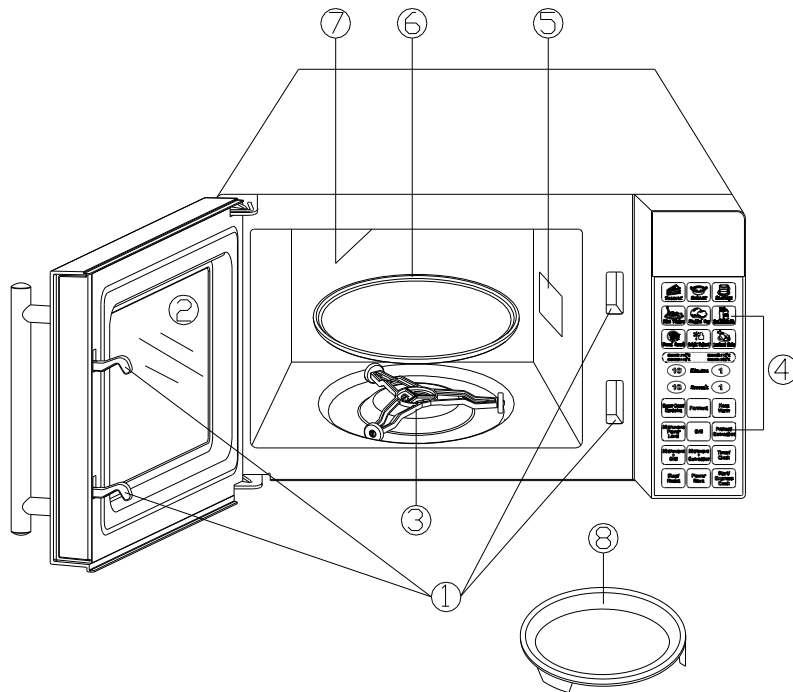
1. The ideal material for a microwave utensil is transparent to microwave, it allows energy to pass through the container and heat the food.
2. Microwave cannot penetrate metal, so metal utensils or dishes with metallic trim should not be used.
3. Do not use recycled paper products when microwave cooking, 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	Grill	Convection	Combination*
Heat-Resistant Glass	Yes	Yes	Yes	Yes
Non Heat-Resistant Glass	No	No	No	No
Heat-Resistant Ceramics	Yes	Yes	Yes	Yes
Microwave-Safe Plastic Dish	Yes	No	No	No
Kitchen Paper	Yes	No	No	No
Metal Tray	No	Yes	Yes	No
Metal Rack	No	Yes	Yes	No
Aluminum Foil & Foil Containers	No	Yes	Yes	No

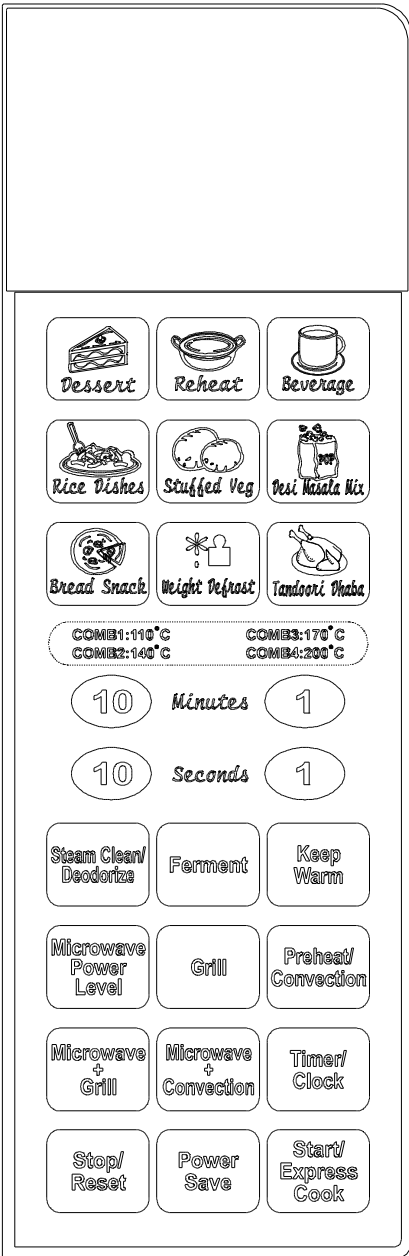
Combination: applicable for both "microwave + grill", and "microwave + convection" cooking.

Product Diagram



- ① Door Safety Lock System
- ② Oven Window
- ③ Turntable Support
- ④ Control Panel
- ⑤ Wave Guide (Please do not remove the mica plate covering the wave guide)
- ⑥ Glass Tray
- ⑦ Grill Heater
- ⑧ Baking plate

Control Panel



- **DISPLAY**

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

- **AUTO COOK MENUS**

There are 7 kinds of auto cook menus. Use to set auto cook program. 71 options provided to let you cook more dishes with this programme.

- **WEIGHT DEFROST**

Use to set weight defrost program.

- **NUMBER PADS (10/1 Minutes, 10/1 Seconds)**

Use to set time.

- **CLEAN BY STEAMING**

Use to set steam clean program.

- **DEODORIZE**

Use to set deodorize program.

- **FERMENT**

Use to set ferment program.

- **KEEP WARM**

Use to set keep warm program.

- **POWER**

Use to select microwave power level.

- **GRILL**

Use to set grill cooking.

- **PREHEAT/CONVECTION**

Use to set convection cooking.

- **MICROWAVE+GRILL**

Use to set microwave and grill combination cooking.

- **MICROWAVE+ CONVECTION**

Use to set microwave and convection combination cooking.

- **TIMER/CLOCK**

Use to set timer program or the current time.

- **STOP/RESET**

Use to pause a cooking or cancel all settings or set child lock.

- **POWER SAVE**

Use to set power save function.

- **START/EXPRESS COOK**

Use to start the oven or set express cook program.

- **REHEAT**

Use to set reheat program

Operation Instructions

- During cooking, if you press STOP/RESET pad once or open the door, the program will be paused, then press START pad to resume, but if you press STOP/RESET pad twice, the program will be canceled.
- After cooking programme ends, the system will sound beeps to remind user every two minutes until user selects other programme or open the door.

Setting Clock

1. Touch TIMER/CLOCK pad for 3 seconds.
2. Use the number pads to set correct time.
3. Touch TIMER/CLOCK pad to confirm.

Microwave Cooking

During cooking, the current power level can be seen by touching POWER pad.

1. Touch POWER pad repeatedly to select microwave power level.

Power Level	100%	90%	80%	70%	60%	50%	40%	30%	20%	10%	0%
Display	P-HI	P-90	P-80	P-70	P-60	P-50	P-40	P-30	P-20	P-10	P-00

2. Use the number pads to enter cooking time. The longest time is 99 minutes 99 seconds.
3. Touch START pad.

Weight Defrost

The defrosting time and power level are adjusted automatically once the weight is programmed. The range weight of frozen food varies between 100g and 1800g.

1. Touch WEIGHT DEFROST pad repeatedly to select food weight.
2. Touch START pad.

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

Timer Function

1. In standby state or during cooking, touch TIMER/CLOCK pad.
2. Use the number pads to enter desired time. The longest time is 99 minutes 99 seconds.
3. Touch START pad.

Note:

You can check the countdown time by pressing TIMER/CLOCK pad, if press STOP/RESET pad when the display shows the time, the function is cancelled.

Express Cook

In standby mode, press START/EXPRESS COOK pad repeatedly to enter cooking time, the longest time is 10 minutes, and the oven will start automatically at 100% high power level.

Grill Cooking

Grill cooking is particularly useful for thin slices of meat, steaks, chops, kebabs, sausages and pieces of chicken. The longest cooking time is 99 minutes 99 seconds.

1. Touch GRILL pad.
2. Use the number pads to enter cooking time.
3. Touch START pad.

Microwave + Grill Cooking

During cooking, the current power level can be seen by touching MICROWAVE+GRILL pad.

1. Touch MICROWAVE+GRILL pad once or twice to select combination mode.
2. Use the number pads to enter cooking time. The longest time is 99 minutes 99 seconds.
3. Touch START pad.

COMBINATION 1

30% time for microwave cooking, 70% for grill cooking. Applicable for cooking fish, au gratin.

Suppose you want to set combination 1 cooking for 25 minutes.

Touch STOP/RESET pad.

Touch MICROWAVE + GRILL pad twice when C-1, GRILL, MICRO will show on display screen.

Touch number pads to enter 25:00.

Touch START pad.

COMBINATION 2

55% time for microwave cooking, 45% for grill cooking. Applicable for cooking pudding, omelets, baked potatoes and poultry.

Suppose you want to set combination 2 cooking for 12 minutes.

Touch STOP/RESET pad.

Touch MICROWAVE + GRILL pad thrice when C-2, GRILL, MICRO will show on display screen.

Touch number pads to enter 12:00.

Touch START pad.

Convection Cooking

During convection cooking, hot air is circulated throughout the oven cavity to make crisp foods quickly and evenly. This oven has ten different cooking temperatures from 110C to 200C. The longest cooking time is 99 minutes 99 seconds. During cooking, the current temperature can be seen by touching CONVECTION pad.

To Cook with Convection:

1. Touch CONVECTION pad repeatedly to select desired temperature.
2. Use the number pads to enter cooking time.
3. Touch START pad.

To Preheat and Cook with Convection:

Your oven can be programmed to combine preheating and convection cooking operations.

1. Touch CONVECTION pad repeatedly to select desired temperature.
2. Touch START pad. When the oven reaches the programmed temperature, beeps will sound.
3. Open the door and place container of food at the center of the turntable.
4. Use the number pads to enter cooking time.
5. Touch START pad.

Microwave + Convection Cooking

This oven has four different combination cooking temperatures from 110C to 200C. It's easy to cook with both convection heat and microwave automatically. The longest cooking time is 99 minutes 99 seconds. During cooking, the current combination temperature can be seen by touching MICROWAVE + CONVECTION pad.

1. Touch MICROWAVE + CONVECTION pad repeatedly to select desired combination temperature.

	temperature(°C)
COMB1	110
COMB2	140
COMB3	170
COMB4	200

2. Use the number pads to enter cooking time.
3. Touch START pad.

Multistage Cooking

First stage (Select any one)	Microwave cooking / Grill cooking / Convection cooking (without preheating) .
---------------------------------	-------------------------------------------------------------------------------

option)	
Second stage(Select any one option)	Microwave cooking / Grill cooking / Convection cooking (without preheating) .
Third stage(Select any one option)	Microwave cooking / Grill cooking / Convection cooking (without preheating) .

1. Set the first stage cooking program. NOT TOUCH START.
2. Set the second stage cooking program. NOT TOUCH.
3. Set the third stage cooking program.
4. Touch START pad.

Note: If you need a two-stage cooking program, omit the third step.

Power Save

When the oven isn't used, you can set power save mode.

In standby state, press POWER SAVE pad, then the display will be black. The system enters into power save mode until you press any pad.

Steam Clean

It helps you to clean the oven easily. The default setting is microwave working for 5 minutes at full power level.

1. Place a microwave container with 200ml water into the oven.
2. Touch CLEAN BY STEAMING pad once.
3. Press START pad.
4. After program ends, move the microwave container and glass tray away.
5. Use a soft and dry cloth to clean the oven cavity and door.

Deodorize

This function can refresh the air in the oven. Empty the oven before using it. The default setting is grill working for 5 minutes at full power level.

1. Make sure the oven is empty, and then close the door.
2. Touch DEODORIZE pad.
3. Touch START pad.

Keep Warm/Ferment

It helps you to keep food warm easily. The default setting is convection working for 30 minutes at 50C temperature.

1. Place a convection container (Heat resistant Glass) with food into the ovenTouch KEEP

WARM pad.

2. If you want to change the default time, use the number pads to enter time. The longest time is 99 minutes 99 seconds.
3. Press START pad.

Press twice to select ferment programme.

For ½ kg of dough :Place the dough in a heat resistant bowl. Cover with cling film. Place the bowl on the turntable. Press Keep warm /ferment twice and press Start.

This programme can also be used to set curds.

Setting Child Lock

The lock prevents unsupervised operation by children.

- To set the child lock: In standby mode, press STOP/RESET pad for 3 seconds, then a beep will sound. In the lock state, the oven can't be operated.
- To cancel the child lock: Press STOP/RESET pad for 3 seconds, then a beep will sound, and the oven can be operated.

Automatic Protection Mechanism

Cooling Feature: The controlling system of the microwave oven has the feature of cooling. As for any cooking mode which cooking time above 2 minutes, after finishing cooking, the oven fan will work about 3 minutes automatically to cool the oven for prolonging the life of the oven.

High Temperature Protection: While entering into super high temperature protection status, the system sounds beeps and the display shows "E01" until user press STOP/RESET pad to return normal condition. Please open the door to cool the oven cavity or call for consumer service to check.

Low Temperature Protection: While entering into super low temperature protection status, the system sounds beeps and the display shows "E02" until user press STOP/RESET pad to return normal condition. Please call for consumer service to check.

Sensor Malfunction Protection: When the sensor is short circuited, the system enters into protection mode and sound beeps, the display shows "E03" until user press STOP/RESET pad to return normal condition. Please call for consumer service to check and replace the faulty sensor.

Auto Cook

It is not necessary to program the cooking time and power level.

1. According to the cooking food, press DESSERT / REHEAT / BEVERAGE / RICE DISHES / STUFFED VEG / DESI MASALA MIX / BREAD SNACK / TANDOORI DHABA pad repeatedly to select the weight or amount of food.
2. Touch START pad.

Auto cook menus:

Code	Menu	Note:
1	Dessert (g)	<ul style="list-style-type: none"> ● For menus 7 and 8, use microwave + convection cooking, for menu 1, use convection cooking, the others use microwave cooking, please choose suitable cookware. ● For menu 8, during cooking, the system will pause and sound beeps to remind you to turn food over for uniform cooking, and then close the door and press START/EXPRESS COOK pad to resume. ● The result of auto cooking depends on factors such as fluctuation of voltage, the shape and size of food, your personal preference as to the doneness of certain foods and even how well you happen to place food in the oven. If you find the result at any rate not quite satisfactory, please adjust the cooking time a little bit accordingly.
2	Reheat (g)	
3	Beverage(200ml/cup)	
4	Rice Dishes (g)	
5	Stuffed Veg (g)	
6	Desi Masala Mix (g)	
7	Bread Snack (g)	
8	Tandoori Dhaba (g)	

Auto cook menus option -recipe guide (cooking timings of the auto cook menu are approximate; factors that may affect cooking are –starting temperature of food, cookwares used, volume, size and shape of food. as you become familiar with the oven, you will be able to adjust the timings).

sr .no	DESSERT	cookware	ingredients	method
1	chocolate cake	metal cake tin	1/2 cup maida 1/2 cup superfine sugar 2 level tbsp cocoa pinch salt 1/4 cup melted butter 1/2 cup milk 2 egg a little vanilla	place all ingredients into a mixing bowl in the above order. beat well for 2 minutes. pour into a prepared pan. bake by selecting the cake programme until cake is baked.
2	coffee cake	metal cake tin	1 cup –all purpose flour, ½ cup brown sugar , ¼ cup sugar, 1 tsp baking soda, ¼ tsp salt, ½ tsp ground ginger, 1 ¼ tbsp ground cinnamon, ¼ cup vegetable oil, ¾ cup apple peeled and chopped, 1/3 cup buttermilk, 1 tsp	mix flour, brown sugar, sugar, baking soda, and baking powder, salt, ground ginger and 2 ½ tsp cinnamon in a food processor or bowl. add oil and process until mixture resembles coarse meal. transfer 3/4 cup of mixture to smaller bowl and stir in remaining cinnamon. set aside and reserve for topping. add remaining ingredients to mixture in processor and process until just

			vanilla, 1 large egg.	combined. pour batter into prepared pan. sprinkle reserved topping over top and bake until tester comes out clean when inserted into centre. transfer to rack and cool slightly.
3	Pineapple upside down cake	metal cake tin	3 tablespoons butter 3/4 cup brown sugar, firmly packed 6 slices pineapple or 1 can (20 ounces) can of drained pineapple chunks maraschino cherries pecan halves ingredients for cake: 1/2 cup butter 1/2 cup sugar 1 egg 1 1/2 cups all-purpose flour 1 1/2 teaspoon baking powder 1/2 teaspoon salt 1/2 cup milk	in a 9-inch square cake pan, melt butter; sprinkle with brown sugar. arrange pineapple and cherries and nut halves on sugar, making a design. prepare cake batter: cream 1/2 cup butter; gradually add 1/2 cup sugar and beat until light and fluffy. add egg and beat well. add sifted dry ingredients alternately with the milk; beat until smooth, ending with dry ingredients. pour over pineapple design. bake by selecting the menu. let cake cool for about 5 minutes before turning out onto a serving plate. serve warm with whipped cream, if desired.
4	Spice cake	metal cake tin	1/3 cup soft butter 1 3/4 cups flour 1 1/3 cups brown sugar 3 tsp baking powder 2 eggs 1/2 tsp cinnamon 1/2 cup milk 1/2 tsp grated nutmeg 1/2 lb dates, pitted and cut in pieces	preheat oven, butter and flour pan. put ingredients in a bowl and beat all together for three minutes, using a wooden cake spoon. bake. if directions are followed this makes a most satisfactory cake; but if ingredients are added separately it will not prove a success.
5	carrot cake	metal cake tin	3 cups grated carrot 2 tsp ground cinnamon 1-1/2 cup flour 1-1/2 tsp baking soda 1 cup chopped walnuts 3 beaten eggs. 1/2 tsp salt 1 tsp nutmeg 1-1/2 cup sugar 1cup canola oil	sieve the flour and mix it with baking soda, nutmeg, cinnamon and salt together. blend grated carrots, sugar, oil, some walnuts and eggs. mix dry ingredients into the above mixture. pour it into a pan. bake the cake by selecting the menu. add food color to the cake if needed. garnish with remaining walnuts and serve.
6	Dates and walnut cake	metal cake tin	dates – 1/2 cup (chopped), boiling water – 1/2 cup flour - 1 cup salt – 1/2 tsp	soak the dates in boiling water then allow them to cool at room temperature. sift the flour, salt and cinnamon together. cream the butter and sugar in a large bowl

			<p>cinnamon powder - 1/4 tsp butter - 1/2 cup fine sugar - 3/4 cup vanilla essence - 1/2 tsp eggs - 1 walnuts - 1/2 cup, diced walnuts - chopped, to garnish</p>	<p>until the mixture is light and fluffy. add the vanilla and the egg and beat well. fold the sifted flour into the creamed butter, alternating with the dates. stir in the walnuts. spoon the cake batter into a greased and lined baking tin, garnish with walnuts and bake until the top is brown and a skewer inserted into the cake comes out clean. allow the cake to cool in the tin before turning it out.</p>
7	Fruit cake	metal cake tin	<p>1 cups brown sugar 1 ½ cups all-purpose flour 1 ½ tsp baking soda 1 tbsp ground cinnamon 1 tbsp ground cloves 1 tbsp ground allspice 1 tbsp ground nutmeg 2 eggs 1 tbsp lemon zest 1 tbsp vanilla extract 1/2 cups raisins 1/2 cups chopped nuts 1/2 cups dried mixed fruit 1 ½ cups butter, melted</p>	<p>In a large bowl, mix sugar, flour, soda, Spices, eggs, lemon zest, vanilla, fruit, nuts and melted butter. Pour the mixture over a greased pan. Bake by selecting the programme Dessert. Check if done in between and cool on wire rack once baked.</p>
8	Eggless cake	metal cake tin	<p>1/2 tin (200 grams) condensed milk 140 gms self raising flour 1 tsp baking powder 1/2 tsp baking soda 60 ml melted butter or margarine 1 tsp vanilla essence</p>	<p>sieve the flour, baking powder and soda bi-carb together. mix the flour mixture, condensed milk, melted butter, essence and 75 ml. water and beat well. pour the mixture into a greased and dusted cake tin and bake by selecting the menu. the cake is ready when it leaves the sides of the tin and is springy to touch.</p>
9	sponge cake	metal cake tin	<p>eggs -6, sugar-1 cup, lemon juice-1tbsp, 1/2 tsp grated lemon rind, 1 cup flour.</p>	<p>separate the whites and yolks of the eggs, beat the yolks until thick and lemon colored, add sugar gradually, then add the lemon juice and rind. cut and fold in the sifted flour and cut and fold in the stiffly beaten egg whites. bake in an ungreased pan in a very moderate oven. bake until the cake is puffed, has lost its shine, and springs back when gently pressed.</p>

10	crème caramel	small oven proof bowls-6 nos	<p>2 1/2 cup milk, 8 tsp sugar, 3 tbsp milk powder, 3 eggs, 1tsp vanilla essence.1 tsp vanilla custard powder.</p> <p>milk egg mixture preparation method: mix milk with sugar, milk powder and custard powder till smooth in a deep microwave proof bowl and microwave for 10 minutes, beat eggs and essence and add to the cooled milk.</p> <p>melt sugar (3 tsp) and pour in 6 small heat proof metal bowls and let set for 5 minutes.</p>	pour egg mixture in the mould and cover with aluminium foil, and bake by selecting the menu.
11	Bread pudding	pudding mould-heat resistant	<p>8 slices of bread 2 cups milk 50 grams butter 3 tablespoons sugar 1/2 teaspoon vanilla essence 1/2 cup chopped cashew nuts or walnuts 2 eggs beaten well</p>	remove the crusts from the bread slices and break into small pieces. take a baking dish and grease it. spread the pieces of bread in it. mix the milk, beaten eggs, sugar, vanilla essence and butter together and pour this mixture over the pieces of bread soaking them completely. sprinkle the nuts on the top. bake by selecting the menu.
12	semolina pudding with raisins	pudding mould-heat resistant	<p>75 g semolina ¼ cup sugar ¼ cup raisins 2 cups milk 1 egg whites 1 egg yolks 1 tsp finely grated lemon rind ground bread</p>	<p>heat milk in a saucepan and bring to the boil. at that moment, sprinkle the semolina into the milk, stirring continuously and keep cooking for about 5 minutes over a moderate heat.</p> <p>remove from the heat and cool. stir in sugar, lemon rind, raisins and egg yolks. blend well.</p> <p>in another bowl, whisk the egg whites with 1 tablespoon of sugar until they are stiff and fold into the mixture.</p> <p>pour the batter into a greased ovenproof dish, sprinkled with ground bread. bake by selecting the menu. serve warm.</p>

sr.no	BEVERAGE	cookware	ingredients	method
13	simple milk tea serves : 1 cup	microwave proof tea cup/microwave safe tea kettle	water- ¾ cup; milk-¼ cup tea leaves- 1 tsp sugar-1tsp	mix all the ingredients and keep it in the microwave and then select the menu to select the weight and press start. note: amount of ingredients may differ as per individual preferences.
14	Ginger tea serves : 1 cup		water-1/2 cup; milk-1/2 cup; tea leaves- 1 tsp;¾ inch crushed ginger sugar-1tsp	
15	Masala tea serves : 1 cup		water-1/2 cup whole milk-1/2 cup sugar-1tsp; tea leaves- 1 tsp masala (crush with mortar and pestle or coffee/spice grinder) : 1 pod cardamom, 2 pea size fresh ginger (mulched), 1-2 big size whole black pepper, 1/8 to 1/6 cinnamon stick	
16	Non fat masala tea serves : 1 cup		water-1/2 cup skimmed milk-1/2 cup sugar-1tsp; tea leaves- 1 tsp masala (crush with mortar and pestle or coffee/spice grinder) : 1 pod cardamom, 2 pea size fresh ginger (mulched), 1-2 big size whole black pepper, 1/8 to 1/6 cinnamon stick	
17	cardamom tea serves : 1 cup		water-¾ cup; milk-¼ cup crush two pieces of cardamom, add to it little saffron sugar-1tsp; tea leaves- 1 tsp	
18	Rose tea		water-1/2 cup; milk-1/2 cup tea leaves- 1 tsp sugar-1tsp	
19	Tulsi tea		water-1 cup tulsi leaves-1 tsp	
20	chocolate flavour tea		water-1/2 cup,milk-1/2 cup chocolate flavorteas leaves- 1 tsp sugar-1tsp	
21	Lemon tea		water-1 cup ;teas leaves-1 tsp fresh lemon juice-1 tsp sugar-1tsp	
22	coffee serve:1 cup		water-¾ cup, milk-¼ cup; coffee-1 tsp sugar -1tsp	

sr.no	RICE DISHES	cookware	ingredients	method
23	Plain rice	microwave safe bowl/ microwave safe rice cooker	rice 1 cup water 2 cups	wash and soak the rice for about half an hour. drain water from the rice and add 2 cups water, cover and cook, selecting the menu. allow it to stand for 5 to 10 minutes and then serve hot.
24	Prawn biryani	microwave safe bowl/ microwave safe rice cooker	uncooked rice (soaked for 30 minutes)-1 cup, peeled and deveined tiger prawns-100gms,ginger garlic paste-1 tbsp, garam masala-1 tbsp, black pepper -1 tbsp,cloves-4,cardamom seeds-4,cinnamon stick, salt-to taste, plain yogurt- ½ cup, vegetable oil- ¼ cup, water 2 cup, chicken bouillon cube-5	stir together the prawns, ginger garlic paste, garam masala, black pepper, cloves, cardamom seeds, cinnamon sticks, salt, yogurt, and oil in a microwave safe bowl until well mixed. stir the rice, water, and chicken bouillon cubes and mix well. add water and cook by selection the menu prawn biryani. discard cinnamon stick, cloves, and cardamom seeds before serving.
25	Rajasthani pulao	microwave safe bowl/ microwave safe rice cooker	1 ¼ cup long grain rice 1 tablespoons ghee or oil, 2 medium onions- finely sliced ,2 sticks cinnamon, 3 cardamom pods, bruised, 5 whole cloves,8 whole black pepper,2 ½ cups hot stock or water ,salt to taste. note: serves 2	if the rice needs washing, wash well in several changes of cold water and leave to soak for 1 hour. then drain in a colander for at least 30 minutes. mix all the ingredients, add water or stock and cook by selecting the menu. serve hot with curry.
26	Rice with peas	microwave safe bowl/ microwave safe rice cooker	1 1/2 cups long grain rice,1 tablespoon ghee,4 whole cloves,1 small cinnamon stick,3 or 4 cardamom pods, bruised,1 teaspoon cumin seeds,1/2 teaspoon ground turmeric ,1 1/2cups shelled green peas and diced carrots ,2 1/2 teaspoons salt,3 1/4 cups hot water	wash the rice well and leave to soak in cold water for 30 minutes, then drain well. mix all the ingredients, add water or stock and cook by selecting the menu. remove whole spices, fork rice grains lightly and serve hot with meat or vegetable curries.
27	Rice in coconut milk	microwave safe bowl/ microwave safe rice cooker	coconut milk-2 cup rice -1 cup carrot-50 gms beans-50 gms ghee-1 tbsp bay leaf cloves-4 salt to taste poppy seeds-1/4 tsp	wash and soak rice for 10 minutes. mix all the ingredients, and cook by selecting the menu.
28	Namkin chawal	microwave safe bowl/ microwave safe rice cooker	1 cup long grain rice ,2 cups hot water, 2 teaspoons ghee ,2 1/2 teaspoons salt 20	wash rice well and soak i hour in cold water. mix all the ingredients, and cook by selecting the menu. lift lid to allow steam to escape for about 5 minutes, and then lightly fluff up rice with fork, taking care not to mash the grains, which will be firm, separate and perfectly cooked. dish up using a slotted metal spoon rather

sr.no	STUFFED VEG.	cookware	ingredients	method
33	Stuffed potato	heat resistant glass dish/steamer	potatoes- amount as per the programme selected. ingredients for preparing the stuffing- onion ,capsicum, peas, green chillies, tomato, garlic cloves, oil, salt as per taste.	prepare filling as per individual preference for taste, additional ingredients could be added or deleted while preparing the filling. slice off the top of the aloo and use it later as a lid. carefully scoop the inside. fill the potato with precooked stuffing prepared from the above mentioned ingredients and cover the potato with the potato slice securing it with a toothpick. bake the potato using stuffed veg . menu by selecting appropriate weight.
34	Stuffed tomato	heat resistant glass dish	tomatoes- amount as per the programme selected. ingredients for preparing the stuffing- onion, coriander, crumbly cottage cheese, grated cheese, bread crumbs salt as per taste	prepare filling as per individual preference for taste, additional ingredients could be added or deleted while preparing the filling. cut the head of the tomatoes and scoop out the pulp inside. mix the pulp with chopped onion, coriander, grated cheese, bread crumbs and fill in the tomatoes. top the tomatoes with a bit of cheese and cook the stuffed tomato by using stuffed tomato menu by selecting appropriate weight.
35	stuffed baigan (brinjal)	heat resistant glass dish	brinjals- amount as per the programme selected. ingredients for preparing the stuffing: mashed potatoes, garlic paste, roasted groundnuts, coriander powder, cumin powder, mustard seeds, asafetida, turmeric powder,	slit the brinjal lengthwise and scoop out the pulp, stuff the brinjal with the filling and then cook it using the menu stuffed brinjal.

			tomato paste, red chilli powder, garam masala, tamarind extract, salt ,oil.	
36	stuffed capsicum	heat resistant glass dish	capsicum stuffed with potatoes, green peas & masalas.	cook stuffed capsicum using the programme stuffed veg.
37	stuffed karela (bittergourd)	heat resistant glass dish	stuffed bittergourd stuffed with prawns and potato preparation along with the masala.	cook the stuffed bitter gourd by selecting the menu.
38	Aloo chaat	heat resistant glass dish/steamer	3 aloo (potatoes), peeled 1/2 tsp red chilli powder 1 tsp roasted cumin powder 1 tsp chaat masala tamarind chutney mint chutney chopped coriander leaves optional garnish - chopped onion, tomato julienne, fresh pomegranate seeds oil for frying	cook potatoes by selecting the stuffed veg programme. dice and then mix with the ingredients for chaat. .garnish with chopped coriander and enjoy.
39	spicy aloo	heat resistant glass dish/steamer	potatoes-250gms fry the ingredients and grind to a paste:(onion- 2 no-finely chopped, tomatoes-3 no(finely chopped), kashmiri chilli powder- 2tsp garlic- 4 cloves ginger- 2 tsp(chopped) cloves- 2 no cardamom- 2 no salt to taste cuminseed- 1tsp oil- 2 tsp)	mix all the ingredients and cook by selecting the stuffed veg programme.
40	Tandoori aloo	heat resistant glass dish/steamer	10 baby potatoes 1/2 cup yogurt 1/2 tsp garam masala powder 1/2 tbsp garlic ginger paste 1/2 tsp red chili	mix all the ingredients and cook by selecting the stuffed veg programme.

			powder ½ tsp coriander powder 1 tsp kasuri methi leaves/dry fenugreek leaves 1 tbsp lemon juice (optional) black salt or salt as required oil as required	
41	Stuffed beetroot	heat resistant glass dish/steamer	4 medium beetroots ingredients to prepare stuffing: 1/2 cup paneer (shredded) 1/4 cup grated parmesan cheese 1/4 cup curd (drain water) 2 tsbps chopped garlic 1 tsp garlic ,salt as per taste. ground black pepper (to taste), turmeric powder-1/4 tsp, chilli powder -1/4 tsp.	prepare filling as per individual preference for taste, additional ingredients could be added or deleted while preparing the filling. slice off the top of the beetroot and use it later as a lid. carefully scoop the inside. fill the beetroot with precooked stuffing prepared from the mentioned ingredients and cover with the beetroot slice securing it with a toothpick. cook beetroot using stuffed veg . menu by selecting appropriate weight.

code	DESI MASALA MIX	cookware	ingredients	method
42	Maharashtran goda masala	microwave safe flat glass dish	coriander seeds-1cup cumin seeds-¼ cup til (white sesame seeds)- 1/3 cup lavang (cloves) -2 tbsp badi elaichi (big cardamom)- 2 tbsp dalchini (cinnamon sticks)- 2 tbsp kaale mire(black peppercorns)- 2 tbsp dagalphool (lichen)- 2 tbsp tamalpatra (bay leaf)- 1/2 cup oil to roast the spices-1-2 tsp	roast all the ingredients using the menu except masala powders and salt. stir in between during the programme. roast till they turn aromatic and brown.
43	Panch phoron		aniseed-¼ cup,cumin-¼ cup, fenugreek seeds-¼ cup, mustard seeds-¼ cup, nigella (fennel) / kalonji-¼ cup.	cool and grind the roasted ingredients in an electric blender.

44	Chaat masala		<p>coriander seeds- 2 tbsp cumin seeds- 1 tbsp ajwain seeds- ½ tsp red chillies- 2 amchur powder -½ tsp salt -2 tbsp or to taste garam masala1- tsp pepper corns-½ tsp</p>	<p>mix in the remaining masala powders if mentioned and store in airtight containers.</p>
45	Curry leaves powder		<p>curry leaves-washed and dried2 cups, cumin seeds1- tbsp,coriander seeds-2 tbsp, red chillies-6 or to taste,fenugreek-½ tsp,salt- to taste,pepper corns-1 tsp, garlic flakes-6 (optional)</p>	
46	Garam masala		<p>coriander-2 tsp,cumin -2 tsp,peppercorns- 15,cardamom- 8,cinnamon-8 ,cloves -8, mace flower- 1, bay leaf-2.</p>	
47	Pappula podi		<p>split chick peas-½ cup cumin seeds-½ tsp garlic flakes-2 red chillies-4 or to taste dry coconut powder-2 tsp (optional) salt- to taste</p>	<p>roast split chick peas using the programme, stir in between. cool and grind along with the other ingredients in an electric blender. serve with plain white rice and ghee.</p>
48	Rasam powder	microwave safe flat glass dish	<p>red chillies8 coriander seeds1 cup toor dal ¼ cup fenugreek (methi seeds) ½ tsp peppercorns ¼ cup cumin seeds ¼ cup mustard seeds½ tsp tumeric powder½ tsp</p>	<p>roast all the ingredients using the menu except masala powders.</p> <p>stir in between during the programme.</p>
49	sambar powder		<p>red chillies 2 cups coriander seeds ¾ cup chana dal½ tsp urad dal (black gram dal) ½ tsp peppercorns ½ tsp cumin seeds¼ tsp methi seeds ½ tsp asafoetida½ tsp mustard seeds ½ tsp curry leaves (washed and dried) ¼ cup</p>	<p>roast till they turn aromatic and brown.</p> <p>cool and grind the roasted ingredients in an electric blender.</p> <p>mix in the remaining masala powders if mentioned and store in airtight containers.</p>
50	Tandoori masala powder		<p>coriander seeds-½ cup cumin seeds-½ cup amchur powder- 2 tsp dried mint leaves-1 tsp deep red colour- 3 tsp chilli powder1- tsp</p>	

51	Fish masala		chilly powder 75 gms, pepper powder 50 gms. coriander seeds 150 gms jeera 2 tbsp mustard 1 tsp fenugreek 2 tsp turmeric 2 tsp. curry leaves a few	
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sr.no	BREAD SNACKS	cookware	ingredients	method
52	Pickled ginger pizza	grill rack	pizza base, toppings of your choice, pickled ginger minced pizza cheese and pizza sauce.	apply pizza sauce, arrange precooked toppings, grate pizza cheese, sprinkle pickled ginger and cook by selecting the menu.
53	Capsicum pizza	grill rack	pizza base, sliced capsicum, pizza cheese and pizza sauce.	apply pizza sauce, place the sliced capsicum slices , grate pizza cheese and cook by selecting the menu.
54	Paneer pizza	grill rack	pizza base, cut pieces of paneer, pizza cheese and pizza sauce.	apply pizza sauce, arranged paneer pieces, grate pizza cheese and cook by selecting the menu.
55	Savoury onion pizza	grill rack	pizza base, fried slices of onion with olive oil, pizza cheese and pizza sauce.	brush the base with olive oil, spread the onion slices, grate pizza cheese and cook by selecting the menu.
56	Corn & mushroom pizza	grill rack	pizza base-1,tomato sauce/pizza sauce-1tbsp,onion sliced-1 small, red bell pepper-1 sliced, mushroom -1/2 cup, baby corn-8 no., grated mozzarella cheese-1 cup, oregano/pizza seasoning-2tsp,chilly flakes-1/2 tsp,olive oil-1/2 tsp	spread the tomato or pizza sauce evenly over the pizza base. sprinkle ½ cup of cheese over it, now spread onion, mushroom and bell pepper, place 6 baby corn pointing to the center.dizzle olive oil .sprinkle oregano or pizza seasoning over it. at the end sprinkle remaining cheese and cook by selecting pizza menu. serve hot sprinkling chilly flakes as required.
57	Veg pizza	grill rack	pizza base, mix veg slices of your choice, pizza cheese and pizza sauce.	brush the base with olive oil, spread the mix veg slices, grate pizza cheese and cook by selecting the menu.
58	Tomato pizza	grill rack	pizza base, thinly sliced tomatoes, pizza cheese and pizza sauce.	brush the base with olive oil, spread the pizza sauce, tomato slices, grate pizza cheese and cook by selecting the menu.
59	Veg. cheese pizza	grill rack	pizza base, thinly sliced mix veg, pizza cheese and	spread pizza sauce over pizza, spread cream cheese, arrange mix

			pizza sauce, cream cheese.	veg and then sprinkle with cheese and cook by selecting the menu.
60	Cheese pizza	grill rack	2 teaspoons olive oil 1 cup fat-free bottled pizza sauce 2 cups (8 ounces) shredded part-skim mozzarella cheese 1/2 cup (2 ounces) grated fresh parmesan cheese	spread sauce in an even layer over crust, leaving a 1/4-inch border. top with mozzarella and parmesan cheeses. cook by selecting the menu.
61	Indian spiced pizza	baking tray	pizza base tomato- 2 medium size (chopped finely) onion - 2 medium size (chopped finely) green chilly 6-8 (chopped finely) cilantro - 2 tbsp. (chopped finely) carrots - 2 (grated finely) fresh lime juice - 1 tbsp. red chilly powder - 1tsp. (optional) olive oil - 3 tbsp. turmeric - 1 tsp. pizza cheese	heat 2 tbsp olive oil in a pan. add turmeric, onion and green chillies and cook. add tomato and let it cook. add salt, red chilly powder (for extra spicy) and stir for 2 minutes. place the tomato preparation on the pizza base and spread it. sprinkle grated carrots and grated pizza cheese. cook using the, menu. sprinkle cilantro, and serve hot.

sr.no	TANDOORI DHABA	cookware	ingredients	method
62	Chicken tandoori	heat resistant flat dish	chicken- make slits in the flesh of the chicken pieces, add tandoori masala and salt -as per taste	marinate the chicken and then use this programme to prepare the tandoor. turn over the chicken tandoor inbetween.
63	Chicken tikka	heat resistant flat dish	chicken cubes crushed ginger-1 tsp crushed garlic-2 cloves lemon juice, turmeric -1/2 tsp chilli powder-1 tsp curry powder-1/4 tsp hung curd-2/3rd cup garam masala -1/4 tsp	mix all the ingredients together and let the chicken marinate for 3-4 hours. put the chicken onto the grill rack and use the menu to cook. turn over the chicken tikka in-between the programme.

			<p>coriander -1/4 tsp corn starch-1/4 tsp oil ,salt-as per taste</p>	
64	Minced meat kebab	heat resistant flat dish	<p>500 gms minced lamb -boiled 1/2 cup besan,</p> <p>ingredients to be ground to paste: 1/2 teaspoon poppy seeds-roasted, 4 cloves garlic, 1 teaspoon garam masala, 1 teaspoon black cumin seeds roasted 1 tablespoon coriander seeds roasted, 1 teaspoon grated green ginger ; salt to taste; 2 green chillies (chopped), 1 large onion-finely chopped, 2 large eggs, 3 tablespoons chopped green coriander, 3 tablespoons bread crumbs.</p>	<p>grind cooked and water dried lamb mince along with 1/2 cup besan, poppy seeds, garlic cloves, garam masala, black cumin, coriander seeds.</p> <p>add the chillies and onion and mix well. add one egg over the mince and add the chopped coriander and mix thoroughly. divide the mixture into 16 portions. first roll each one into a ball and then flatten into a fat round disc.</p> <p>dip each kabab in the beaten egg and then roll it over the bread crumbs.</p> <p>cook kebab by selecting the menu .serve with garnishing and chutney of your choice.</p>
65	Chicken kebabs	heat resistant flat dish	<p>minced meat-500gms 1 onion chopped very fine garlic paste -6 cloves ginger paste -1tbsp fresh chopped coriander lemon juice-1 tbsp yogurt (not sour) garam masala -1 tsp green chillies very finely -2 tsp, chopped (optional) , salt to taste vegetable/ canola/ sunflower cooking oil for basting kebabs while cooking 1 large onion cut into thin rings (to serve the kebabs on)</p>	<p>mix all the ingredients till all the ingredients are well blended. cover the bowl with cling film and put into the refrigerator for an hour. soak bamboo skewers in water to prepare the kebabs. remove the meat mixture from fridge and divide the mix into equal portions. take each portion and form it into a long kebab while pressing on to a skewer. do this till the mix has firmly adhered to the skewer. put some oil on your hands to prevent meat from sticking. cook the kebab basting with cooking oil as required selecting the menu. turn the kebab as often as required. serve piping hot on a bed of onion rings, with mint-coriander chutney</p>
66	Chicken cafreal	heat resistant flat dish	<p>chicken cut into 8 pieces oil 3 tablespoons ingredients to be ground to paste:</p>	<p>mix all the ingredients. cover the bowl with cling film and put into the refrigerator for an hour and then use this programme to cook by selecting</p>

			<p>onion ,sliced finely2 medium coriander seeds 1 tablespoon cumin seeds 1 teaspoon cloves 6 green cardamoms 8 black peppercorns 8 cinnamon 1 inch stick ginger roughly chopped1 1/2 inch pieces garlic roughly chopped4-5 cloves green chillies roughly chopped -6 salt to taste vinegar 3 tablespoons</p>	weight of the food to be cooked.
67	Achaari chicken	heat resistant flat dish	<p>500gms chicken pieces (any pieces of your choice) skin removed</p> <p>ingredients to be ground to paste:</p> <p>1/2 tsp fenugreek seeds 1/2 tsp mustard seeds 1/2 tsp aniseed/fennel seeds 1/2 tsp cumin seeds 1/2 tsp onion seeds 1 tsp red chilli powder 1 tsp turmeric powder 6 green chillies 1 large onions sliced thin 1 tsps garlic paste 1/2 tsp ginger paste 1/2 cup yogurt juice of 1 lime salt to taste 2 tbsps-vegetable oil</p>	mix all the ingredients. cover the bowl with cling film and put into the refrigerator for an hour and then use this programme to cook by selecting weight of the food to be cooked.
68	Pudina chicken	heat resistant flat dish	<p>500 gms chicken</p> <p>ingredients to be ground to paste:</p> <p>1 bunch pudina leaves , 6 sprigs of cilantro(corairnder) leaves, 1 sprig curry leaves, 1 medium minced onion ,1 cup curd ,2 tbsp garlic ginger</p>	mix all the ingredients. cover the bowl with cling film and put into the refrigerator for an hour and then use this programme to cook by selecting weight of the food to be cooked.

			paste, 4 number green chilli ,2 red chillies ,1tsp shahi jeera ,3 cloves ,1 inch cinnamon stick, 2 elachi ,1 1/2tsp pepper powder, 2tsp coriander powder ,1/2 tsp garam masala powder, 2 tbsp oil ,1 pinch turmeric powder salt to taste	
69	Spicy chilli chicken	heat resistant flat dish	500gms boneless chicken 4-5 green chillies (the ones i used were not very hot) 5-6 red chillies 1/2 tsp black pepper 4-5 cloves 1 tsp fresh ground ginger 1 tsp fresh ground garlic 2-3 strands coriander leaves 1/2 cup onion oil lemon wedges salt	marinate the chicken and then use this programme to prepare the spicy chilli chicken fry. turn over the chicken halfway during the programme.
70	Coriander chicken fry	heat resistant flat dish	boneless chicken -500gms 6 tbsps vegetable oil 5 cloves chopped garlic (finely) 1 tbsp ginger (fresh grated, mixed with 4 tbsps water) 1 cup coriander (fresh, leaves, washed and very finely chopped) 1 green chili peppers (finely chopped and deseeded) 14 tsp cayenne pepper-ground 2 tsps ground cumin 1 tsp ground coriander 12 tsp ground turmeric salt 2 tbsps lemon juice	marinate the chicken and then use this programme to prepare coriander chicken. turn over the chicken halfway during the programme.
71	Pepper chicken fry	heat resistant flat dish	chicken -350gms, cleaned n cut into bite size pieces, preferably with bone onion - 1 cup, chopped tomato - 1 medium sized, cubed (optional) ginger garlic paste - 1 1/2	marinate the chicken and then use this programme to prepare the pepper chicken fry. turn over the pepper chicken, halfway during the programme.

			<p>tbsp turmeric powder - a dash coriander powder - 1 1/2 tsp salt - to taste curry leaves - a sprig coriander leaves - 2 tbsp, chopped sesame oil - 2 tbsp oil - 2 tsp water - as needed lemon juice - juice of half a lemon</p> <p>to dry roast and grind: whole peppercorns - 3 tsp cumin seeds - 1 3/4 tsp fennel seeds - 1 1/2 tsp cinnamon - 1/2" piece cloves - 2 nos. cardamom - 1nos.</p>	
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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 splatters. Do not use abrasive cleaner.
5. 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.
6. 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.
7. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
8. 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.
9. 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.
10. If the light bulb burns out, please contact customer service to have it replaced.
11. 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.
12. 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.
13. When the microwave ovens have grill function is first used, it may produce slight smoke and smell. This is a normal phenomenon, because the oven is made of a steel plate coated with lubricating oil, and the new oven will produce fumes and odor generated by burning the lubricating oil. This phenomenon will disappear after a period of using.