

MC28A5013**

Microwave Oven

Instructions & Cooking guide

imagine the possibilities

Thank you for purchasing this Samsung product.

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

SAMSUNG

preparation

CONNECTING SMARTTHINGS (Wi-Fi Model Only)



1. Launch a QR code reader app and scan the QR code image on the product.
2. Try connecting the SmartThings app to the product.

REGISTERING THE PRODUCT / READING THE MANUAL / CONNECTING TO SERVICES



1. Launch a QR code reader app and scan the QR code image on the product.

We provide online manuals that can be accessed via your smartphone or our website to contribute in reducing the usage of manuals in paper format, as part of efforts to save the Earth.

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safety instructions

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

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

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

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

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

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

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential environments;
- bed and breakfast type environments.

Only use utensils that are suitable for use in microwave ovens.

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

Do not use this appliance for other purposes than cooking. Drying of clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

Use this appliance only for its intended use as described in the manual. Do not put corrosive chemicals or vapors in or on this appliance.

This type of oven is specifically designed to heat, cook, or dry food.

It is not designed for industrial or laboratory use. If smoke is observed (emitted), switch off or unplug the appliance and keep the door closed in order to stifle any flames.

Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

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

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

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

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

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

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

The care should be taken not to displace the turntable when removing containers from the appliance.

English - 4

The appliance shall not be cleaned with a steam cleaner.

The appliance should not be cleaned with a water jet.

The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.

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

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

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

This oven should be positioned proper direction and height permitting easy access to cavity and control area.

Before using the your oven first time, oven should be operated with the water during 10 minute and then used.

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

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

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

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

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

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

A steam cleaner is not to be used.

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

The appliance must not be installed behind a decorative door in order to avoid overheating.

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

Care should be taken to avoid touching heating elements.

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

CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

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

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

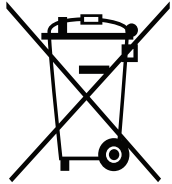
The surfaces are liable to get hot during use.

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

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

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

Correct Disposal of This Product (Waste Electrical & Electronic Equipment)



(Applicable in countries with separate collection systems)

This marking on the product, accessories or literature indicates that the product and its electronic accessories (e. g. charger, headset, and USB cable) should not be disposed of with other household waste at the end of their working life. To prevent possible harm to the environment or the human health from uncontrolled waste disposal, please separate these items from other types of waste and recycle them responsibly to promote the sustainable reuse of material resources.

For more information on safe disposal and recycling visit our website.

www.samsung.com/in/support or contact our Helpline numbers-

1800 40 SAMSUNG(7267864)

1800 5 SAMSUNG(7267864)

This product is RoHS compliant

General safety

Any modifications or repairs must be performed by qualified personnel only. Do not heat food or liquids sealed in containers for the microwave function. Do not use benzene, thinner, alcohol, or steam or high-pressure cleaners to clean the oven.

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

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

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

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

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

- Do not touch the power cord with wet hands.

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

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

- Do not apply excessive pressure or impact to the oven.

- Do not place the oven over fragile objects.

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

- Firmly plug the power plug into the wall socket. Do not use multiple plug adapters, extension cords, or electric transformers.

- Do not hook the power cord on metal objects. Make sure the cord is between objects or behind the oven.

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

- Do not pour or directly spray water onto the oven.

- Do not place objects on the oven, inside, or on the oven door.

- Do not spray volatile materials such as insecticide on the oven.

- Do not store flammable materials in the oven. Because alcohol vapours can contact hot parts of the oven, use caution when heating food or drinks containing alcohol.

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

Microwave warning

Microwave heating of beverages may result in delayed eruptive boiling; always use caution when handling the container. Always allow beverages to stand at least 20 seconds before handling. If necessary, stir during heating. Always stir after heating.

In the event of scalding, follow these First Aid instructions:

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

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

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

Microwave oven precautions

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

Remove wire twist ties. Electric arcing may occur.

Do not use the oven to dry papers or clothes.

Use shorter times for small amounts of food to prevent overheating or burning. Keep the power cord and power plug away from water and heat sources.

To avoid the risk of explosion, do not heat eggs with shells or hard-boiled eggs.

Do not heat airtight or vacuum-sealed containers, nuts, tomatoes, etc.

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

Always use oven mitts when removing a dish.

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

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

Do not operate the oven when it is empty. The oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the oven is started accidentally.

Install the oven in compliance with the clearances in this manual. (See Installing your microwave oven.)

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

Microwave operation precautions

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

- Do not operate the oven with the door open. Do not tamper with the safety interlocks (door latches). Do not insert anything into the safety interlock holes.
- Do not place any object between the oven door and front face or allow food or cleaner residue to accumulate on sealing surfaces. Keep the door and door sealing surfaces clean by wiping with a damp cloth and then with a soft, dry cloth after each use.
- Do not operate the oven if it is damaged. Only operate after it has been repaired by a qualified technician.
- **Important:** the oven door must close properly. The door must not be bent; the door hinges must not be broken or loose; the door seals and sealing surfaces must not be damaged.
- All adjustments or repairs must be done by a qualified technician.

Limited warranty

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

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

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

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


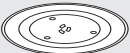
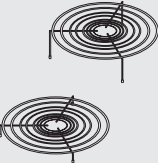
Use this oven for heating food only. It is intended for domestic use only. Do not heat any type of textiles or cushions filled with grains. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the oven.


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

installation

ACCESSORIES

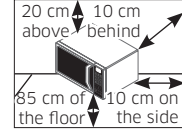
Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

	<p>1. Roller ring, to be placed in the centre of the oven. Purpose: The roller ring supports the turntable.</p>
	<p>2. Turntable, to be placed on the roller ring with the centre fitting on to the coupler. Purpose: The turntable serves as the main cooking surface; it can be easily removed for cleaning.</p>
	<p>3. High rack, Low rack, to be placed on the turntable. Purpose: The metal racks can be used to cook two dishes at the same time. A small dish may be placed on the turntable and a second dish on the rack. The metal racks can be used in grill, convection and combination cooking.</p>

 **DO NOT** operate the microwave oven without the roller ring and turntable.

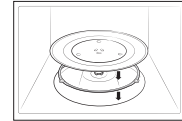
INSTALLATION SITE

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



TURNTABLE

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



maintenance

CLEANING

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

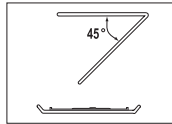
If the door won't open or close smoothly, first check if the door seals have built up impurities. Use a soft cloth in soapy water to clean both the inner and outer sides of the oven. Rinse and dry well.

To remove stubborn impurities with bad smells from inside the oven

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

To clean inside swing-heater models

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



⚠ CAUTION

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

REPLACEMENT (REPAIR)

⚠ WARNING

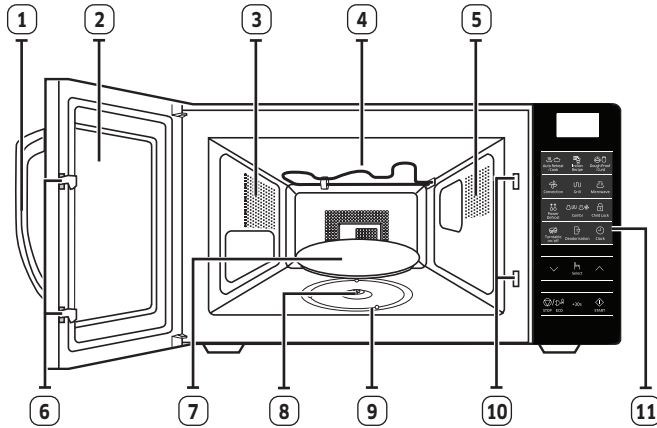
This oven has no user-removable parts inside. Do not try to replace or repair the oven yourself.

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

CARE AGAINST AN EXTENDED PERIOD OF DISUSE

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

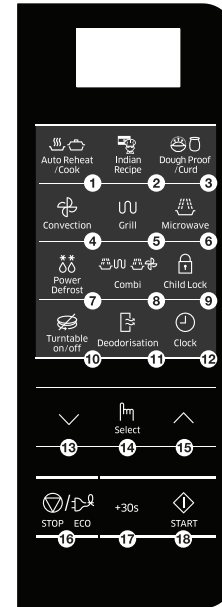
oven features



OVEN

- | | |
|----------------------|----------------------------|
| 1. DOOR HANDLE | 7. TURNTABLE |
| 2. DOOR | 8. COUPLER |
| 3. VENTILATION HOLES | 9. ROLLER RING |
| 4. HEATING ELEMENT | 10. SAFETY INTERLOCK HOLES |
| 5. LIGHT | 11. CONTROL PANEL |
| 6. DOOR LATCHES | |

CONTROL PANEL



- | | |
|------------------------------|-----------------------------|
| 1. AUTO REHEAT / COOK BUTTON | 10. TURNTABLE ON/OFF BUTTON |
| 2. INDIAN RECIPE BUTTON | 11. DEODORISATION BUTTON |
| 3. DOUGH PROOF / CURD BUTTON | 12. CLOCK BUTTON |
| 4. CONVECTION BUTTON | 13. DOWN BUTTON |
| 5. GRILL BUTTON | 14. SELECT BUTTON |
| 6. MICROWAVE BUTTON | 15. UP BUTTON |
| 7. POWER DEFROST BUTTON | 16. STOP / ECO BUTTON |
| 8. COMBI BUTTON | 17. +30s BUTTON |
| 9. CHILD LOCK BUTTON | 18. START BUTTON |

oven use

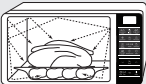
HOW A MICROWAVE OVEN WORKS


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

You can use your microwave oven to:

- Defrost
- Reheat
- Cook

Cooking principle.


	1. The microwaves generated by the magnetron reflected at cavity and are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.
	2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
	3. Cooking times vary according to the container used and the properties of the food: <ul style="list-style-type: none">• Quantity and density• Water content• Initial temperature (refrigerated or not)

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




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

CHECKING THAT YOUR OVEN IS OPERATING CORRECTLY

The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled "Troubleshooting" on the page 60.

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


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


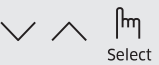




 Microwave	Operate the Microwave mode and set the time to 4 or 5 minutes by pressing the +30s or Up and Down button the appropriate number of times.
+30s  	Result: The oven heats the water for 4 or 5 minutes. The water should then be boiling.

SETTING THE TIME

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

- When you first install your microwave oven
- After a power failure

 Do not forget to reset the clock when you switch to and from summer and winter time.






 Clock	1. Press the Clock button.
 Select	2. Press the Up or Down button to set time display type (12H or 24H). At that time, press the Select button to set the display type.
	3. Press the Up or Down button to set the hour.
 Select	4. Press the Select button.
	5. Press the Up or Down button to set the minute.
 Select	6. When the right time is displayed, press the Select button to start the clock. Result: The time is displayed whenever you are not using the microwave oven.

COOKING/REHEATING

The following procedure explains how to cook or reheat food.

 ALWAYS check your cooking settings before leaving the oven unattended.

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

 Microwave	1. Press the Microwave button. Result: The following indications are displayed:  (microwave mode)
 Select	2. Press the Up or Down button until the appropriate power level is displayed. At that time, press the Select button to set the power level. <ul style="list-style-type: none"> • If don't set the power level within 5 seconds, Automatically changes to the cooking time setting stage.
	3. Set the Cooking time by pressing the Up or Down button. Result: The cooking time is displayed.
 START	4. Press the START button. Result: The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished: <ul style="list-style-type: none"> • The oven beep and flash "End" 4 times. The oven will then beep one time per minute.

POWER LEVELS AND TIME VARIATIONS

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

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

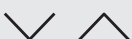
The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

If you select a...	Then the cooking time must be...
Higher power level	Decreased
Lower power level	Increased

ADJUSTING THE COOKING TIME

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

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

+30s	To increase the cooking time of your food, press the +30s button once for each 30 seconds that you wish to add. <ul style="list-style-type: none"> • Example: To add three minutes, press the +30s button six times.
	To adjust the cooking time of press the Up and Down button that you wish to add.

STOPPING THE COOKING


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

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

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

SETTING THE ENERGY SAVE MODE

The oven has an energy save mode.

 STOP ECO	<ul style="list-style-type: none"> • Press the STOP / ECO button. (During Standby mode.) Result: Display off. • To remove energy save mode, open the door or press the STOP / ECO button and then display shows current time. The oven is ready for use.
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Auto energy saving function







If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and clock will be displayed after 25 minutes. Oven Lamp will be turned off after 5 minutes with door open condition.

USING THE AUTO REHEAT / COOK FEATURES

The 10 **Auto Reheat / Cook** features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the size of the serving by pressing the **Up** or **Down** button.

 Use only recipients that are microwave-safe.

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

 Auto Reheat / Cook	1. Press the Auto Reheat / Cook button.
	2. Press the Up and Down button to select Cook category. (1 : Auto Reheat, 2 : Auto Cook)
 Select	3. Press the Select button.
 Select	4. Select the type of food that you are cooking by pressing the Up and Down button. Refer to the table on the following page for a description of the various pre-programmed settings. Press the Select button to select the type of food.
	5. Select the size of the serving by pressing the Up and Down button.
 START	6. Press the START button. Result: The food is cooked according to the preprogrammed setting selected. <ul style="list-style-type: none"> When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

The following table presents quantities and appropriate instructions for auto reheat & cook.

 Use oven gloves when taking out food.

1. Auto Reheat

Code/Food	Serving Size	Instructions
1-1 Ready Meal (chilled)	300-350 g 400-450 g	Put on a microwave-safe plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). Stand for 2-3 minutes.
1-2 Mini Ravioli (chilled)	200-250 g 300-350 g	Put chilled ready mini ravioli in a microwave proof plastic dish in the centre of turntable. Pierce film of ready product or cover plastic dish with microwave cling film. Stir carefully before and after standing time. This programme is suitable for ravioli, as well as for noodles in sauce. Stand for 3 minutes.
1-3 Frozen Pizza	300-350 g 400-450 g	Put frozen pizza on the low rack.
1-4 Frozen Pizza Snacks	100-150 g 250-300 g	Put frozen pizza snacks on the low rack.
1-5 Frozen Lasagne	400-450 g 600-650 g	Put frozen lasagne into a suitable sized ovenproof dish. Put dish on low rack. Stand for 3-4 minutes.

Code/Food	Serving Size	Instructions
1-6 Frozen Bread Rolls	100-150 g (2 pcs) 200-250 g (4 pcs) 300-350 g (6 pcs)	We recommend to preheat the oven to 180 °C for 5 minutes using the convection function. Put 2 to 6 frozen bread rolls (-18 °C) in a circle on the low rack. This program is suitable for small frozen bakery products as bread rolls, ciabatta rolls and small baguettes. Stand for 3-5 minutes.

2. Auto Cook


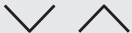

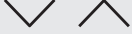

Code/Food	Serving Size	Instructions
2-1 Broccoli Florets	200-250 g 300-350 g 400-450 g	Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 200-250 g, add 45 ml (3 tablespoons) for 300-450 g and add 60-75 ml (4 tablespoons) for 400-450 g. Stir after cooking. When cooking higher quantities stir once during cooking. Stand for 1-2 minutes.
2-2 Chicken Pieces	300-400 g (1 pc) 500-600 g (2 pcs) 700-800 g (3 pcs)	Brush the chicken pieces with oil and spice them with pepper, salt and paprika. Put them in a circle on the high rack with the skin-side down. Turnover, as soon as the beep sounds. Stand for 2 minutes.
2-3 Roast Chicken	1100-1150 g 1200-1250 g	Brush chilled chicken with oil and spices. Put breast-side-down, in the middle of the low rack. Turnover, as soon as the oven beeps. Push start button to continue process. Stand for 5 minutes.
2-4 Muffins	250-300 g	Pour dough into 6-8 paper or silicone cups for muffins (each 45 g) and set on low rack. Start programme (oven is preheating). After beep sounds insert rack with food.

USING THE INDIAN RECIPE FEATURES

The 101 **Indian Recipe** features provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.

 Use only dishes that are microwave-safe.

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

 Indian Recipe	1. Press the Indian Recipe button.
	2. Press the Up or Down button to select cook category.
 Select	3. Select the cook category by pressing the Select button.
	4. Press the Up or Down button to select cook type.
 START	5. Press the START button. Result: The food is cooked according to the pre-programmed setting selected. <ul style="list-style-type: none"> When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

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

 Use oven gloves when taking out food.

1. Soups & Snacks

Code/Food	Serving Size	Ingredients
1-1 Tomato Soup	400-500 g	Tomato - 6 ea (medium size), Garlic - 7~8 Cloves, Carrot - 1 ea (small size), Celery - 1 stalk, Onion - 1 ea (medium size), Pepper corns - 5~6 , Oil - 1 tbsp., Butter - 1 tbsp., Salt & sugar as per your taste, Cream - 2 tbsp., Water - 2 cups Instructions Wash all vegetables. Cut tomatoes into quarters. Peel & chop garlic. Peel & cut carrots in rounds. Chop celery, slice onion & crush pepper corns. In microwave safe glass bowl put oil onion, carrot, celery and garlic. Add 2 cups of water & cook. When beep, let it be cool and then blend in blender. Pour them in microwave safe glass bowl and add butter, tomato puree, salt and sugar. Stir well and cook. After cook strain and add cream and serve it hot.
1-2 Sweet Corn Soup	300-350 g	Sweet corn - 0.2 kg, Water - 1.5 cup, Oil - 1 tbsp., Corn flour - 1 tbsp., Chopped onion - 2 tbsp., Green chili - 1 ea (chopped), Salt, Sugar, Pepper corns as per your taste Instructions Grind sweet corn with water (½ cup). Put it in microwave safe glass bowl and cook. When beep, add oil, green chili, onion, flour, water (1 cup), salt, sugar and pepper corn. Mix well and cook.

Code/Food	Serving Size	Ingredients
1-3 Mushroom Soup	400-450 g	Potato - 1 ea, Cabbage - 50 g, Onion - 1 ea (small size), Mushroom - 100 g, Tomato sauce - 2 tbsp., Oil - 2 tbsp., Water - 2 cups, Salt, Sugar, Pepper as per taste
	Instructions Chop all vegetables. In microwave safe glass bowl put potato, cabbage, onion, 2 cups of water and cook. When beep, grind the stalk with some water and then add oil, chopped mushroom, salt, black pepper, sugar and tomato sauce. Mix well and press start. Serve hot and garnish with grated cheese.	
1-4 Tom Yum Soup	300-350 g	Mushroom - 6~7 (chopped), Fresh coriander leaves a few spring, Green or fresh red chili - 3~4, Lemon grass - 4 inches stalk, Lime leaves - 4~5, Salt as per your taste, Thai red curry paste - 2 tbsp., Lemon juice - 2 tbsp., Water - 4 cups
	Instructions In microwave safe glass bowl add 4 cups of water, lemon grass, lime leaves, 2 red or green chilies and salt. Mix well and cook. When beep, grind the stalk with some water and then add oil, chopped mushroom and Thai red curry paste. Serve hot with Lemon juice & red or green chili.	

Code/Food	Serving Size	Ingredients
1-5 Dhokla	200 g	Gram flour - 200 g, Warm water - 75 ml, Curd - 3 tbsp., Green chili-ginger paste - 1½ tsp., Fruit salt - 1½ tsp., Salt, Sugar as per your taste
	Instructions Grease the microwave safe flat dish, with little oil. Mix gram flour, curd, sugar, salt, water, ginger-green chili paste, yellow color, fruit salt together. Pour the mixture in greased dish and cook. Cut it into pieces, garnish with grated coconut and coriander and serve with sauce or chutney.	
1-6 Poha	300-400 g	Poha - 0.3 kg, Oil - 3 tbsp., Onion - 1 cup (chopped), Green chili - 4 ea, Mustered, Cumin, Asafetida, Turmeric, Curry leaves for tempering, Grated Coconut & Coriander for garnishing
	Instructions In microwave safe bowl put oil mustered, cumin, green chili, onions, turmeric powder curry leaves. Mix well and cook. When beep add washed poha, salt and sugar to taste. Mix well and press start. Garnish coconut and coriander. Serve hot.	

Code/Food	Serving Size	Ingredients
1-7 Upama	300-400 g	Rava/ Suji (Semolina) - 1 cup or 100 g, Oil - 2 tbsp., Mustard seeds - 2 tsp., Cumin - 2 tsp., Urad Dal (Black Gram) - ½ tsp., Green Chilies - 2 ea, Curry Leaves - 7~8, Water - 200 ml, Sugar & Salt as per your taste, Lemon Juice - 1 tsp.
	Instructions In microwave safe bowl put oil, mustard seeds, cumin, black gram, green chilies, curry leaves, and rava suji/ semolina. Mix well and cook. When beeps add water, sugar and salt to taste, lemon juice, mix well and then press start. Garnish with coriander and bhujija.	
1-8 Chili Honey Vegetables	200 g	Mix Vegetable (Carrot, Muter, Corn, Cauliflower, French Beans etc : cut small pieces) - 200 g, Honey - 2 tbsp., Salt, Lemon juice, Pepper powder as per your test, Water as required
	Instructions In microwave safe bowl take vegetables and some water. When beeps drain water and add honey, salt, lemon juice, pepper powder mix well and then press start.	
1-9 Idli	8 ea	Instant Idli Mix - 2 cups, Curd - 1 cup, Ginger Garlic Chili paste and salt as per your taste, Water as required
	Instructions Mix all the ingredients and make a batter, pour this batter to greased microwave safe idly stand and cook. Serve hot with Chutney & Sambhar.	

Code/Food	Serving Size	Ingredients
1-10 Steamed Vegetables	200 g	Mix Vegetable (Cauliflower, Carrot, Capsicum Muter Corn, French beans : Cut in small pieces) - 200 g, Sugar, Pepper powder, Salt as per your taste, Water - 3 cups
	Instructions In microwave safe glass bowl take vegetables and some water and cook. Drain water and in another bowl take cooked vegetables, sugar, paper powder, salt. Mix well and serve hot.	
1-11 Vegetable Pasta	200-250 g	Pasta - 200 g, Oil - 1 tbsp., Grated Cheese - 3 tbsp., Pasta Sauce, Spring Onion, Water as per your taste, Salt as required
	Instructions In microwave safe bowl add pasta and water and cook. When beep strain Pasta and mix with all the ingredients and then press start. Serve hot.	

2. Vegetables & Rice

Code/Food	Serving Size	Ingredients
2-1 Mutter Paneer	400-500 g	Boiled Mutter - 100 g, Paneer - 200 g, Onions - 2 (paste), Tomato - 2 (puree), Garlic-ginger paste - 1 tsp., Oil - 2 tbsp., Red chili powder, Garam masala, Fresh Cream, Salt, Turmeric, Sugar, Kasoori methi, Coriander as per your taste, Cream - 2 tbsp.
	Instructions In microwave safe bowl add oil, onions and ginger-garlic paste and cook. When beep add tomato puree, cream, salt, turmeric, sugar, boiled mutter, paneer, kasoori methi (except masala) and then press start.	
2-2 Aloo Ghobi	300-400 g	Cut Potatoes - 200 g, Cut Cauliflower - 200 g, Cut Tomatoes - 100 g, Oil - 2 tbsp., Turmeric powder, Coriander powder, Red chili powder, Cumin seeds, Salt, Garam masala, Water as per your taste
	Instructions In microwave safe glass bowl take oil, potatoes, cauliflower. Mix well and cook. When beep, add tomatoes, other ingredients, water and then press start.	
2-3 Aloo Methi	150-200 g	Aloo (Boiled) - 2 ea, Dry Methi - 1 cup, Green chilies - 2~3 ea, Oil - 2 tbsp., Salt, turmeric, Musters seeds, Cumin as required
	Instructions In microwave safe bowl take oil, muster, cumin, green chilies and cook. When beep, add methi leaves, turmeric, salt and mix well. Press start. After done, add boiled aloo and mix well.	

Code/Food	Serving Size	Ingredients
2-4 Kadhi Pakoda	400-500 g	Ghee - 2 tbsp., Gram Flour - 3 tbsp., Curd - 200 g, Water - 300 ml, Salt, Sugar, Cumin, Green Chili, Ginger, Curry Leaves as per your taste, Gram flour for Pakoda - 100 g, Red Chili powder, Turmeric, Ajwain, Salt as per your taste
	Instructions In bowl take gram flour and add salt, ajwain, red chili powder, little oil to it and make soft dough and make small ball form it. In microwave safe glass bowl add ghee, cumin, curry leave, curd, water, gram flour, sugar, salt, green chili, ginger. Mix well and cook. When beep, add kadhi mixture to prepared ball dough and then press start. Serve hot with rice.	
2-5 Dal Tadaka	400-500 g	Soaked Arhar Dal (Soaked for 1 hr) - 200 g, Water - 300 g, Oil - 2 tbsp., Cumin - 1 tbsp., Green Chillies - 2~3 ea, Curry Leaves - 5~6 ea, Salt, Coriander, Cumin Powder, Turmeric, Asafetida, Kasoori methi, Lemon juice as per your taste
	Instructions In microwave safe bowl take dal, water, turmeric, asafetida. Cover and cook. When beep take oil, cumin, chopped green chillies, curry leaves, salt, coriander, cumin powder, kasurimethi, lemon juice, water and then press start. Garnish with tomato.	

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Code/Food	Serving Size	Ingredients
2-6 Lazeez Bhindi	400-500 g	Bhindi (Cut into pieces) - 400 g, Onion (Chopped) - 2 ea, Tomato (Chopped) - 2 ea, Ginger Garlic Paste - 2 tbsp., Coriander Powder, Cumin Powder, Turmeric, Red Chili Powder, Garam Masala, Salt as per your taste, Oil as required, Cream - 2 tbsp.
	Instructions In microwave safe glass bowl take oil, chopped onion, ginger garlic paste and cook. When beep add powder masala, chopped tomato, bhindi, salt, cream and then press start.	
2-7 Palak Paneer	400-500 g	Palak Leaves (Spinach) (Boiled & Grinded) - 300 g, Onion (Chopped) - 2 ea, Tomato (Chopped) - 2 ea, Ginger Garlic Paste - 2 tbsp., Paneer - 150 g, Oil - 3 tbsp., Garam Masala, Coriander, Cumin Powder, Salt, Fresh Cream as per your taste
	Instructions In microwave safe glass bowl take oil, chopped onion, ginger garlic paste and cook. When beep add tomato and all the masala, palak paste, paneer and cream. Mix it well and then press start.	

Code/Food	Serving Size	Ingredients
2-8 Mixed Masala Vegetable (South Indian Style)	400-500 g	Mix Vegetables (yam, custer beans, white ash guard, white pumpkin, red pumpkin, raw banana, carrots) - 400 g (peeled and cut), 2" pieces fresh coconut - 1 cup, Green Chili - 2~3 ea, Cumin - ½ tsp., Curry Leaves - 7~8 ea, Turmeric - ¼ tsp., Curd - ¼ cup, Coconut oil - 1 tsp., Salt and Sugar as per taste
	Instructions Make paste of coconut, green chill and cumin with little water and keep aside. In microwave safe glass bowl take all the vegetables with some water and cook. When beep strain the vegetables and add coconut oil, curry leaves, turmeric. Mix well and press start. After done add curd, paste of coconut and mix well.	
2-9 Sambhar	400-500 g	Arhar Dal/ Red Gram - 100 g, Oil - 2 tbsp., Onion - 1 ea (Chopped), Tomato - 1 ea (Chopped), Mix vegetables (drumsticks, ghia/bottle gourd, red pumpkin, brinjal, ladies finger) - 1 cup, Mustard Seeds - 1 tsp., Asafetida - ¼ tsp., Tamarind pulp, Cumin seeds, Green chili, Sambhar masala, Salt as required
	Instructions In microwave safe glass bowl put dal, turmeric powder, onions, green chillies, tomatoes, mixed vegetables and add some water. Cover and cook. When beep, add oil, asafetida, cumin, curry leaves, red chillies, sambhar masala, tamarind pulp, salt, water and then press start.	

Code/Food	Serving Size	Ingredients
2-10 Corn & Shimla Mirch Rice	400-500 g	Soaked Rice 200 g, Corn 50 g, Chopped Simla Mirch - 1 ea, Oil - 2 tbsp., Black cardamom - 2 or 3, Cumin seeds - ½ tsp., Onions - 2 ea (Chopped), Green chili & salt as per your taste
	Instructions In microwave safe glass bowl take oil, black cardamom, cumin seeds, chopped onions, green chili & salt, soaked rice and cook. When beep add water and salt. Mix well and cover and then press start.	
2-11 Dosa Sabji	400-500 g	Boiled potato peeled & chop 300 g., Chopped Onion 2 Nos., Green chili salt, turmeric powder as per your taste, Oil 2 tbsp., Mustard Seeds, Cumin seeds, Curry leaves for tempering
	Instructions In micro wave safe glass bowl take oil, mustard seeds, cumin seeds, curry leaves, green chili, turmeric powder, onion and cook. When beep mix it well and add chopped potato. Mix it well and press start. Garnish with coriander leaves.	
2-12 Vegetable Biryani	400-500 g	Soaked Basamati Rice 200 g, Water - 400 ml, Ghee - 2 tbsp., Cloves, Cinnamon, Black pepper, Cardamom - 2 pieces, Salt & Sugar as per your taste, Mixed vegetables (cauliflower, peas, french beans & carrot : chopped) - 1 cup
	Instructions In microwave safe glass bowl add ghee, vegetables, all masalas and soaked basamati rice, mix it well and cook. When beep, add water, salt & sugar. Cover it and press start. Serve hot.	

Code/Food	Serving Size	Ingredients
2-13 Lemon Rice	400-500 g	Soaked Rice - 150 g., Mustard seeds - ½ tsp., Urad dal - ½ tsp., Grated ginger - 1 tsp., Roasted Daria - 1 tsp., Dry red chili - 2, Curry leaves - 7~8., Turmeric powder - ½ tsp., Lemon juice - 1 tsp., Oil - 2 tbsp., Salt as per your taste, Chopped coriander - 1 tbsp., Water - 350 ml
	Instructions In microwave safe glass bowl take oil, mustard seeds, urad dal, grated ginger, roasted daria, dry red chili, curry leaves, turmeric powder, lemon juice, salt, soaked rice and cook. When beep add water and salt, mix it well, cover it and press start. Garnish with chopped coriander & serve hot.	

3. Sweets & Tandoori

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

Code/Food	Serving Size	Ingredients
3-4 Phirani	450-500 g	Rice (soaked in 200 ml. milk for 1 hr.) - 0.3 kg, Milk - 300 ml, Sugar - 200 g, Saffron - 1 tsp., Cardamom powder - 1 tsp., Pista pieces - 1 tbsp.
	Instructions Blend soaked rice with milk. Pour this microwave safe bowl and cook. When beep adds sugar, saffron, cardamom powder, mix it well & press start. Take it out, stir it. When cool, decorate with pista pieces and serve cool.	
3-5 Pongal (South Indian sweet)	350-400 g	Soaked rice - 100 g, Soaked green gram - 50 g, Water - 500 ml, Grated Jaggery - 200 g, Ghee - 50 g, Cardamom powder - 1 tbsp., Dry fruits as per your taste
	Instructions In microwave safe glass bowl put ghee, soaked rice, green gram, water, mix it well, cover it and cook. When beep add jaggery, cardamom powder, dry fruits and press start.	
3-6 Tandoori Aloo	250-300 g	Baby Potato - 1 cup, Cream - 1 tbsp., Dried Fenugreek leaves - ¼ tsp., Oil - 1 tbsp., Salt to taste, To be ground into a paste : Kashmiri chili - 4 ea, Garlic - 2 cloves, Ginger - 12 mm (½"), Coriander-cumin seed powder - 2 tsp.
	Instructions In microwave glass bowl add the prepared paste, salt, mix it well and cook. Add potatoes, cream and kasuri methi and press start.	

Code/Food	Serving Size	Ingredients
3-7 Stuffed Mushroom	200-250 g	Mushroom - 150 g, cottage cheese- 3 tbsp., Grated cheese - 2 tbsp., corns - 1 tbsp., corn flour- 2 tbsp., lemon juice- 1 tbsp., red chilli powder- ¼ tsp., garam masala- ¼ tsp., Salt as per your taste, Butter - 2 tbsp.
	<p>Instructions</p> <p>Hollow the mushrooms and marinate with lemon juice, salt, red chilli powder, butter and garam masala, keep aside for 15 minutes.</p> <p>In another bowl mix cottage cheese, grated cheese and corn and season as per taste.</p> <p>Stuffed the mushrooms with cottage cheese mixture and coat with corn. (flour mixed in very less water.)</p> <p>Grease the crusty plate with some butter and place the mushrooms on it, brush up a little butter on mushrooms and put the crusty plate on high rack and cook. When beep brush up a little more butter and cook.</p>	

4. Continental

Code/Food	Serving Size	Ingredients
4-1 Tomato Basil Soup	300-400 g	Chopped tomato - 4 ea, Fresh basil leaves -20~25, Crushed peppercorns - 10~15, Chopped onion - 1 ea, Chopped garlic - 7~8, Celery sticks finely chopped - 2 tbsp., Corn flour - 2 tbsp. (dissolve in 1 cup of water), Salt and Sugar as per your taste, Water - 3 cups, Olive oil - 2 tbsp.
	<p>Instructions</p> <p>In microwave safe glass bowl add tomato, basil leaves, onion, garlic, celery sticks and water, mix well and cook. When beep add all other ingredients, mix well and press start. Serve hot.</p>	
4-2 Vegetable Chowmein	400-450 g	Noodles - 200 g, Water - 2 cups, Mix Vegetables - 100 g, Soya Sauce, Chili Sauce, Viengar, Salt & Pepper as per your taste, Oil as required
	<p>Instructions</p> <p>In microwave safe glass bowl take noodles and 2 cups water and cook. When beep, drain all the water from it & keep noodles a side.</p> <p>In other microwave safe glass bowl take oil & vegetables and press start. After done add all ingredients with noodles mix well & serve hot.</p>	

Code/Food	Serving Size	Ingredients
4-3 Risotto Rice	450-500 g	Basmati Rice (soaked) - 150 g, Spinach (chopped) - 100 g, Butter - 3 tbsp., Chopped onion - 2 ea, Chopped Garlic - 2 tsp., Grated cheese - 3 tbsp., Salt & Pepper as per your taste, Water - 300 ml
	Instructions In microwave safe glass bowl take butter, onion, garlic and cook. When beep add spinach (chopped) soaked rice, water, salt & pepper and mix well. Cover and press start. Garnish with grated cheese and serve hot.	
4-4 Baked Vegetables	350-400 g	Half boiled vegetables (carrot, cauliflower, french beans - cut into small pieces, sweet corn & green peas etc.) - 300 g, Plain flour - 2 tbsp., Butter - 2 tbsp., Milk - 2 cups, Water - ½ cup, Grated cheese - 5 tbsp., Salt, sugar, pepper as per your taste
	Instructions In microwave safe glass dish take butter, vegetables, plain flour, milk, water, salt, sugar and pepper, mix well and cook. When beep mix it well & spread grated cheese on it. Keep the dish on high rack and press start. Serve hot.	

Code/Food	Serving Size	Ingredients
4-5 Noodles with Tomato and Cheese Sauce	400-450 g	Ribbon noodles - 250 g, Tomato sauce - ½ cup, Pizza sauce - ½ cup, Cheese sauce - 1 cup, Oil - 2 tbsp., Grated cheese - 2 tbsp., Salt, sugar & pepper as per your taste, Fresh Cream - 2 tbsp., Oregano - ½ tsp., Water - 4 cups
	Instructions In microwave safe glass bowl add noodles, oil and cook. When beep drain & keep a side. In another bowl add tomato sauce, pizza sauce, cheese sauce, fresh cream, salt, sugar & pepper, mix it well and add boiled noodles, sprinkle cheese and press start. Serve hot.	
4-6 Macaroni Hot Pot	250-300 g	Shell Macaroni - 200 g, Chopped Onion - 2 ea, Chopped capsicum - 1 ea, Chopped Tomato - 2 ea, Chopped Garlic - 1 tsp., Red chili powder - ½ tsp., One small can baked beans - 200 g, Tomato ketchup - 6 tbsp., Grated cheese - 4 tbsp., Butter - 1 tbsp., Salt as per your taste, Oil - 1 tbsp., Water - 4 cups
	Instructions In microwave safe glass bowl add shell macaroni, oil, water and cook. When beep drain & keep a side. In another bowl add butter, salt, onion, capsicum, tomato, garlic cloves, chili powder, cheese, baked beans and press start. When beep add macaroni, mix it well and serve hot.	

Code/Food	Serving Size	Ingredients
4-7 Pasta	400-450 g	Penne Pasta - 200 g, Chopped onion - 2 tbsp., Chopped garlic - 2 tsp., Chopped spinach - 75 g, Cream - 1 cup, Grated cheese - 3 tbsp., Butter - 2 tbsp., Nutmeg Powder - 1 pinch, Oregano - ½ tsp., Salt & pepper as per your taste, Oil - 1 tbsp., Water - 3 cups
	Instructions In microwave safe glass bowl take pasta, water, oil and When beep drain the water & keep a side. In another bowl add butter, chopped onion, chopped garlic, spinach, cream, nutmeg powder, salt, pepper powder, oregano, mix it well and press start. After done pasta & cheese, mix it well & serve hot.	
4-8 Corn & Potato Baked	300-350 g	Boiled sweet corn - 100 g, Boiled Potatoes - 2 ea, Finely chopped onion - 1 ea, Finely chopped green chili - 2 ea, Grated cheese - 4 tbsp., White sauce - 1 cup, Fresh cream - 2 tbsp., Butter - 2 tbsp., Salt & Pepper as per you taste
	Instructions In microwave safe glass dish take butter, onion, green chili and cook. When beep add white sauce, chopped potatoes, sweet corn, fresh cream, salt, pepper, mix it well and sprinkle cheese. Transfer it on high rack and press start. Serve hot.	

Code/Food	Serving Size	Ingredients
4-9 Vegetable in Thai Curry	500-600 g	For green paste : Green chillies - 6~8, Spring onions - 3 ea (chopped along with the green part), Lemon grass leaves - 4 (optional), Ginger - 2" piece, Coriander leaves - 3 tbsp., For main dish : Coconut milk - 1½ cups, Salt - 1½ tsp., A tiny piece of jaggery, Coriander powder - 1 tbsp., Cumin powder - 1 tbsp., Oil - 2 tbsp., Chopped mix vegetable (carrot, cabbage, peas) - 1 cup
	Instructions In grinder prepare green paste. Churn grated one coconut in mixer. In microwave safe glass bowl add vegetables, oil and cook. When beep add salt jaggery and coconut milk. Mix well & press start.	
4-10 Mushroom Gratin	500-550 g	Mushrooms quartered (cut into 4 pieces each) - 200 g, Oil or butter - 2 tbsp., Maida (flour) - 2 tbsp., Salt - 1 tsp., Pepper - 1 tsp., Rum or sherry (optional) - 1 tsp., Cream - 100 g (½ cup), Water - ½ cup, Some chopped celery or coriander leaves for garnishing
	Instructions In microwave safe plate butter, maida and cook. When beep add all other ingredients, mix well and press start. Sprinkle chopped celery or coriander and serve hot.	

Code/Food	Serving Size	Ingredients
4-11 Pasta in Pesto Sauce	400-450 g	Fussily Pasta - 200 g, Oil - 1 tbsp., Cream - 1 cup, Grated cheese - 3 tbsp., Butter - 2 tbsp., Oregano - ½ tsp., Salt & pepper as per your taste, Olive Oil - 1 tbsp., Pesto Sauce - 4 tbsp., Water - 3 cups
	Instructions In microwave safe glass bowl take Pasta with water, oil and cook. When beep drain the water & keep a side. In another bowl add butter, olive oil, pasta, cream, salt, pepper powder, oregano, cheese, pesto sauce. Mix it well & press start. Serve hot.	

5. Cake & Confectionery

Code/Food	Serving Size	Ingredients
5-1 Butter Sponge	450-500 g	Refined flour - 120 g, Margarine - 90 g, Egg - 2 ea, Powder Sugar - 120 g, Baking Powder - 1 tsp., Milk as required, Vanilla essence - ¼ tsp.
	Instructions Pre-heat the oven 200 °C with the convection function. Grease and dust 8" cake tin. Sieve flour with baking powder thrice. Cream margarine and powdered sugar until light and fluffy. Beat egg and add to the creamed mixture little by little beating thoroughly between each addition. Fold in the shifted flour a little at a time. Adjust consistency of the batter with milk to get a dropping consistency. Put it in cake tin at low rack, when beep select menu and cook.	

Code/Food	Serving Size	Ingredients
5-2 Chocolate Cake	450-500 g	Refined flour - 115 g, Margarine - 55 g, Egg - 2 ea, Powder Sugar - 85 g, Baking Powder - 1 tsp., Soda Bicarb - ½ tsp., Milk as required, Cocoa powder - 2 tbsp., Chocolate essence - 1 tsp.
	Instructions Pre-heat the oven 200 °C with the convection function. Grease and dust 8" cake tin. Sieve flour with baking powder, cocoa powder & soda bicarb. Cream butter & sugar until light & fluffy. Add egg & beat in well. Add essence & fold in refined flour with sufficient milk to make a soft consistency. Pour in a greased & lined cake tin. Put it on low rack, when beep select menu and cook.	
5-3 Banana Bread	450 g	Refined flour - 225 g, Margarine - 125 g, Egg - 2 ea, Powder Sugar - 200 g, Baking Powder - ½ tsp., Soda Bicarb - 1 tsp., Riped Banana - 3 ea, Walnut - 50 g, Milk as required, Vanilla essence - 1 tsp.
	Instructions Pre-heat the oven 180 °C with the convection function. Grease and dust 10" cake tin, Sieve flour with baking powder & soda bicarb. Cream butter & sugar until light & fluffy. Beat egg separately. Add gradually to creamed mixture, beating well all the time. Add mashed banana with 1 table spoon of flour. Mix well. Fold in flour. Add chopped walnuts. Pour into a greased loaf tin. Put it on low rack, When beep, select menu and cook.	

Code/Food	Serving Size	Ingredients
5-4 Brownie	400-450 g	Refined flour - 100 g, Butter - 75 g, Egg - 2 ea, Chopped Almonds - 3 tbsp., Powder Sugar - 80 g, Baking Powder - 1 tsp., Milk - ¼ cup, Chocolate essence - 1 tsp., Cocoa powder - 2 tbsp., Water - ½ cup
	Instructions Pre-heat the oven 200 °C with the convection function. Grease and dust 8" cake tin. Sieve flour with baking powder. Mix cocoa powder with half cup of hot water. In a bowl add powder sugar & butter & beat well. Add egg & essence & again beat well. Add almonds to Refined flour, mix well, add maida mix with butter mixture. Add cocoa solution to it & again mix well. For spoon dropping consistency add milk. Pour the mixture in a greased tin. Put it on low rack, When beep, select menu and cook.	
5-5 Marble Cake	450-500 g	Refined flour - 150 g, Condensed Milk - 200 g, Butter - 100 g, Soda Bicarb - ½ tsp., Baking Powder - 1 tsp., Vanilla essence - 1 tsp., Cocoa Powder - 2 tbsp., Milk or water as required
	Instructions Pre-heat the oven 200 °C with the convection function. Sieve refined flour, baking powder & soda. In a bowl add condensed milk & butter & beat well. Add refined flour, essence & mix. For spoon dropping consistency add milk or water. Divide the mixture in two parts. Add cocoa powder in one part. Put the plain batter & cocoa batter alternately in the tin. Run a spoon through the batter, put it on low rack, when beep select menu and cook.	

Code/Food	Serving Size	Ingredients
5-6 Coconut Toffee	300-350 g	Condensed Milk - 200 g, Fresh grated coconut - 1 cup, Chopped walnut - 100 g, Ghee - 2 tbsp.
	Instructions In microwave safe glass bowl mix the condensed milk, coconut and cook. When beep, add ghee and press start. After done add the chopped walnuts & mix well. Spread the mixture on a well greased tin. Press & level by pressing with a wet cloth. After 5 min. mark into small pieces. Remove when cold.	
5-7 German Biscuits	400-450 g	Refined flour - 170 g, Butter - 115 g, Powder sugar - 60 g, Cashew nut powder - 60 g, Almond essence - ¼ tsp.
	Instructions Pre-heat the oven 180 °C with the convection function. Sieve the flour, cream butter & sugar very well until light & creamy. Add the Almond essence & beat. Add cashew nut & sieved refined flour & mix well. The mixture will form into a dough. Roll into sticks & shape into a circle. Arrange this on baking tray. Put it on low rack, When beep, select menu and cook. Cool the biscuits. Serve them.	

Code/Food	Serving Size	Ingredients
5-8 Chocolate Cookies	200-225 g	Refined flour - 115 g, Margarine or butter - 60 g, Powder sugar - 60 g, Vanilla essence - ½ tsp., Baking powder - ½ tsp., Cocoa powder - 1 tbsp., Golden syrup - 1 tbsp.
	Instructions Pre-heat the oven 160 °C with the convection function. Sieve the flour with cocoa & baking powder together. Cream the margarine & sugar very well until light & creamy. Add the vanilla essence & golden syrup & beat very well. Add the flour to the mixture & mix it well. Shape the biscuit as you wish. Arrange them on a baking tray. Put it on low rack, When beep, select menu and cook.	
5-9 Almond Cookies (Pistachio)	250-300 g	Refined flour - 115 g, Margarine or butter - 50 g, Powder sugar - 50 g., Cardamom powder - ¼ tsp., Nutmeg powder - ¼ tsp., Chopped almond - 1 tbsp., Chopped Pistachio - 1 tbsp., Little saffron, Milk as required
	Instructions Pre-heat the oven 180 °C with the convection function. Sieve the flour. Cream the margarine & sugar very well until light & creamy. Add the saffron, cardamom & nutmeg powder & mix very well. Add the sieved flour & make a dough. Roll out the dough using a little flour. Sprinkle a few nuts & give a light final roll. Cut into desired shape. Put it on cookie tray at low rack, When beep, select menu and cook. Cool the biscuits. Serve them.	

Code/Food	Serving Size	Ingredients
5-10 Kesar Nankatai	400 g	Refined flour - 100 g, Powder sugar - 100 g, Ghee - 100 g, Semolina - 100 g, Cardamom powder - ½ tsp., Nutmeg powder - ½ tsp., Fresh curd - 1 tsp., Soda Bicarb - ¼ tsp., Saffron - ¼ tsp., Milk - 1 tsp.
	Instructions Pre-heat the oven 180 °C with the convection function. Sieve the flour. Cream the ghee & sugar very well until light & creamy. Add the cardamom & nutmeg powder & cream it again. The saffron dissolve in a 1 tsp. of milk. Add the curd, soda bicarb & prepared saffron. Mix well. Add the flour & semolina & knead well. Make a small round. Arrange them on a baking tray. Put it on low rack, When beep, select menu and cook. Cool the biscuits. Serve them.	

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

6. Soups & Snacks

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

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

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Code/Food	Serving Size	Ingredients
6-7 Tom Yum Chicken Soup	300-350 g	Chopped Boneless Chicken - 150 g, Fresh Coriander Leaves a few springs, Green or Fresh red chili - 3~4, Lemon Grass - 4 inches stalk, Lime leaves - 4~5, Salt as per your taste, Thai red curry paste - 2 tbsp., Lemon juice - 2 tbsp., Water - 350 ml
	Instructions In microwave safe glass bowl add water, boneless chicken, lemon grass, lime leaves & 2 red or green chili, salt, oil, thai red curry paste, lemon juice & cook. Serve hot.	
6-8 Fish Pepper	350-400 g	Fish slice - 300 g, Salt, Lemon juice, Pepper powder as per your taste, Oil - 3 tbsp., Chopped Onion - 4 tbsp., Chopped Tomato - 3 tbsp., Chopped Garlic - 2 tsp., Water as required, Coriander leaves - 1 tbsp.
	Instructions Marinate fish slice with salt, lemon juice & pepper powder for one hour. In microwave safe bowl put oil, chopped onion, chopped tomato, chopped garlic & cook. When beep add marinated fish, salt to taste & ¼ cup of water and press start. Garnish with chopped coriander leaves.	

Code/Food	Serving Size	Ingredients
6-9 Lemon Chicken	400-450 g	Boneless Chicken - 300 g, Lemon juice - 3 tbsp., Salt as per your taste, Honey - 3 tsp., Pepper powder - 1 tsp., Olive Oil - 2 tbsp., Corn Flour - 2 tbsp., Corn Flour Paste - 2 tbsp.(dissolve in ½ cup of water), Chopped Coriander leaves - 1 tbsp.
	Instructions Marinate chicken with pepper powder, salt, lemon juice & keep for one hour in refrigerator. In microwave safe bowl take olive oil, marinated chicken & mix it well, and cook. When beep, add honey, corn flour paste & press start.	
6-10 Chili Chicken	300-350 g	Boneless Chicken - 250 g, Chopped Ginger - ½ tsp., Chopped Garlic - ½ tsp., Vinegar - 1 tbsp., Soya sauce - 2 tbsp., Ajinomoto - ½ tsp., Green chili - 4~5 ea (slit length ways), One medium capsicum : cut into thin strips, One small onion - cut into ½" thin strips, Onion leaves - 2~3 (cut into long strips), Sugar - 1 tsp., Salt as per your taste, Sherry - 2 tsp., Corn Flour - 2 tsp. (dissolve in ½ of water), Oil - 2 tbsp.
	Instructions In microwave safe glass bowl mix oil, ajinomoto, ginger-garlic, chili, soya sauce & chicken and cook. When beep add all ingredients & ¼ cup of water, mix it well, cover it & press start. Serve hot.	

Code/Food	Serving Size	Ingredients
6-11 Ginger Chicken	300-350 g	Boneless Chicken - cut into small pieces, Soya sauce - 3 tbsp., Grated Ginger - 1 tbsp., Thinly sliced Ginger - 1 tbsp., Spring onion - 3~4 (chopped with green part), Sherry - 2 tbsp., Ajinomoto - ½ tsp., Salt as per your taste, Pepper powder - 1 tsp., Corn Flour - 2 tsp. (dissolve in ½ of water), Oil - 2 tbsp.
	Instructions In microwave safe glass bowl mix oil, chicken, grated ginger, sherry, spring onion & soya sauce. Mix it well & cover it & cook. When beep add salt, pepper & sliced ginger. Mix it well, add corn flour paste, ¼ cup of water, mix it well and press start. Serve hot.	
6-12 Schezwan Chicken	500-550 g	Boneless Chicken - 400 g, Grind red chili - 10, Oil - 3 tbsp., Garlic paste - 1 tbsp., Garlic finely - 1 tbsp.(chopped), Tomato sauce - 4 tbsp., Vinegar - 1 tbsp, Red Chili Sauce - 2 tbsp., Soya Sauce -1½ tbsp., Salt & Sugar as per your taste, Corn flour - 1 tbsp., Ajinomoto - ¼ tsp., Orange color - 1 pinch
	Instructions In microwave safe glass bowl add oil, chopped garlic, grind red chili and cook. When beep add garlic paste & all other ingredients. Mix it well & press start.	

Code/Food	Serving Size	Ingredients
6-13 Chicken Hong Kong	400-450 g	Boneless Chicken - 250 g (cut into bite size pieces), Cashew nut - 15~20, Dried broken red chilies - 6, Fresh garlic - 4~5 (chopped), Sherry - 2 tbsp., Salt & Sugar as per your taste, Oil - 2 tbsp., Ajinomoto - ½ tsp., Cornflour - 2 tsp. (dissolve in 1 cup of water)
	Instructions In microwave safe glass bowl add oil, ginger, soya sauce, sherry, ajinomoto, salt, sugar, chicken and cook. When beep add broken dried red chili powder, garlic, corn flour, cashew nut, all other ingredients. Mix it well and press start.	

7. Indian Special Chicken Dishes

Code/Food	Serving Size	Ingredients
7-1 Mirchi Chicken	400-450 g	Chicken legs - 5~6, Chopped coriander leaves - 2 tbsp., Oil - 4 tbsp., Tomato puree - 1 cup, Sugar & salt as per your taste, Onion paste - 4 tbsp, Ginger-garlic & green chili paste - 2 tbsp., Lemon juice - 2 tsp., Garam Masala - 1 tsp.
	Instructions Marinate chicken with onion, ginger-garlic & green chili paste. Place it in refrigerator for 2-3 hrs. In microwave safe glass bowl add oil, marinated chicken & cook. When beep add tomato puree, salt, sugar, garam masala & press start. Garnish with coriander leaves & serve hot.	
7-2 Butter Chicken	500-550 g	Boneless Chicken - 400 g, Lemon juice - 1 tbsp., Kashmiri red chili powder - 1 tsp., Salt & sugar - as per your taste, Butter - 4 tbsp., Ginger-garlic paste - 2 tbsp., Garam Masala - 1 tsp., Yogurt - ½ cup, Dried fenugreek leaves - 1 tsp., Mustard oil - 2 tsp., Chopped onion paste - 1 cup, Tomato puree - ½ cup, Chopped coriander - 1 tbsp., Fresh cream - ½ cup & orange-red color - 1 pinch
	Instructions Marinate chicken with yogurt, mustard oil, lemon juice, ginger-garlic paste & place it in refrigerator for 1 hr. In microwave safe glass bowl add butter, onion paste, chicken & cook. When beep add all other ingredients, mix it well & cover it & press start. Garnish with chopped coriander.	

Code/Food	Serving Size	Ingredients
7-3 Chicken & Mushroom with Tomato	500-600 g	Boneless Chicken - 450 g, Chopped Mushroom - 8~10, Spring onion - 3~4, Finley chopped Garlic - 5~6, Chopped red chili - 1 tbsp., Pepper powder - ¼ tsp., Tomato puree - ½ cup, Honey - 2 tsp., Oregano - ¼ tsp., Butter - 2 tbsp., Salt as per your taste
	Instructions In microwave safe glass bowl take oil, garlic, chicken, salt and cook. When beep add mushroom, tomato puree & all other ingredients, mix it well. Cover it and press start. Sprinkle spring onion & serve hot.	
7-4 Chicken Jalfreji	500-600 g	Chicken - 500 g (medium size pieces), Onion - 1 (chopped), Garlic - 4~5 flakes, Tomato Puree - 4 ea, Grated Ginger - 1 tsp., Garam Masala - 1 tsp., Cumin Powder - 1 tsp., Red Chili Powder - 1 tsp., Lemon Juice - ½ tsp., Turmeric powder - 1 tsp., Oil - 3 tbsp., Capsicum - 1 ea, Cream - 1 cup
	Instructions In microwave safe glass bowl add oil, onion, ginger, garlic, haldi, chicken and cook. When beep add capsicum & all other ingredients, all spices & lemon juice except cream. Mix well and press start. After done add cream, mix it well & serve hot.	

Code/Food	Serving Size	Ingredients
7-5 Chicken Jalfrani	600-700 g	Chicken - 500 g (cut into long pieces), Yogurt - ½ cup, Lemon juice - 2 tbsp., Cream - ½ cup, Salt as per your taste, Garam Masala - 1 tsp., Coriander powder - 1 tsp., Cumin powder - 1 tsp., Saffron - ¼ tsp., Chopped coriander - 1 tsp. for garnish
	Instructions Beat well yogurt, cream & lemon juice & add all other ingredients. Marinate chicken & put it in refrigerator for 2 hrs. In microwave safe glass bowl add marinated chicken, cover it and cook.	
7-6 Yogurt Chicken	500-600 g	Chicken - 500 g, Yogurt - 1 cup, Finely chopped mint leaves - 1 tbsp., Corn flour - 1 tbsp.(mix in 2 tbsp. water), Oil - 2 tbsp., Chopped onion - 1 ea, Chopped green chili - 2~3, Chopped ginger - 1 tbsp., Garam Masala - 1 tsp., Dried fenugreek leaves - 1 tsp., Salt as per your taste, Chopped coriander - 1 tbsp.
	Instructions In microwave safe glass bowl add oil, onion, green chili, ginger & chicken, mix it well & cook. When beep add all other ingredients, ½ cup of water. Cover it and press start. Sprinkle chopped mint & coriander leaves. Serve hot.	

Code/Food	Serving Size	Ingredients
7-7 Chicken Makhani	600-700 g	Chicken - 600 g (cut into pieces of your choice), Chopped onion - 1 ea, Ginger paste - 1 tsp., Garlic paste - 1 tsp., Tomato puree - ½ cup, Garam Masala - 1 tsp., Coriander powder - 1 tsp., Cumin powder - 1 tsp., Chili powder - 1 tsp., Turmeric powder - 1 tsp., Dried Fenugreek leaves - 1 tsp., Cashew nut powder - 4 tbsp., Cream - ½ cup, Oil - 4 tbsp., Orange-red colour - 1 pinch, Chopped coriander leaves
	Instructions In microwave safe glass bowl take oil, ginger-garlic paste, onion, turmeric, chili powder, chicken and cook. When beep add all other ingredients, 1 cup of water. Cover it and press start. Garnish with coriander leaves.	
7-8 Green Chicken	700-800 g	Chicken - 500 g (cut into pieces of your choice), Chopped green chili - 3~4, Chopped coriander - ½ cup, Chopped mint - ¼ cup, Two sticks chopped celery, Chopped spring onion - 2 ea, Garlic paste - 1 tsp., Ginger paste - 1 tsp., Cumin powder - 1 tsp., Oil - 3 tbsp., Salt - 1 tsp.
	Instructions Grind together mint, coriander, celery, green chili to a paste. In microwave safe glass bowl take oil, green paste & all other ingredients. Mix well and cook. When beep add ½ cup water, mix it well and press start. Serve hot.	

Code/Food	Serving Size	Ingredients
7-9 Chicken Masala	500-600 g	Chicken - 400 g (cut into pieces of your choice), Chopped onion - 3 ea, Chopped tomato - 3 ea, Ginger-garlic paste - each 1 tsp., Turmeric, Red chili powder - each 1 tsp., Garam Masala - 1 tsp., Oil - 2 tbsp., Salt as per your taste, Chopped coriander, Water - 1 cup
	Instructions In microwave safe glass bowl take oil, ginger-garlic, onion, chicken, red chili powder, turmeric powder and cook. When beep add 1 cup water, all other ingredients, mix it well and press start. Garnish with coriander leaves & serve hot.	
7-10 Kadhai Chicken	600-700 g	Chicken - 400 g (cut into pieces of your choice), Ginger-garlic paste - each 1 tsp., Tomato puree - ½ cup, Red chili powder - ½ tsp., Coriander powder - 1 tsp., Garam masala - 1 tsp., Sugar - 1 tsp., Two large capsicum cut into strips, Corn flour - 2 tbsp. (dissolve in 3 cups of water), Oil - 4 tbsp., Dried fenugreek leaves - 1 tsp.
	Instructions In microwave safe glass bowl take oil, ginger-garlic, onion, chicken, red chili powder and cook. When beep add 3 cup water, all other ingredients, mix it well and press start. Garnish with coriander leaves & serve hot.	

Code/Food	Serving Size	Ingredients
7-11 Chicken Chettinad	700-800 g	Chicken - 500 g (cut into pieces of your choice), Ginger-garlic paste - each 1 tsp., Tomato puree - ½ cup, Red chili powder - ½ tsp., Chopped onion - 2 ea, Coconut Oil - 3 tbsp., Curry leaves - 10~12, Freshly Crushed pepper - 2 tsp., Chopped Coriander powder - 1 tsp., Garam masala - 1 tsp., Water - 2 cups, Yogurt - ½ cup
	Instructions Marinate chicken with yogurt, ginger-garlic paste, pepper corns, salt and keep in refrigerator for 1 hr. In microwave safe glass bowl add coconut oil, chopped onion, garam masala and marinated chicken. Mix well and cook. When beep add all other ingredients mix it well and press start. Garnish with coriander leaves. Serve hot.	
7-12 Hyderabadi Chicken	700-800 g	Chicken - 600 g (cut into pieces of your choice), Ginger-garlic paste - each 1 tsp., Tomato puree - ½ cup, Finely chopped onion - 2 ea, Finely Chopped tomato - 2 ea, Oil - 4 tbsp., Water - 1 cup, Cream - 4 tbsp., Salt as per taste, Chopped coriander leaves. For paste : Red chili - 4~5, Cashew nut - 10~12, Magaj - 2 tbsp., Poppy seeds - 1 tbsp., Almond - 7~8, Cloves - 4 ea, Cinnamon - 2 sticks, Cardamom - 2 ea, Make a fine paste of all these ingredients.
	Instructions In microwave safe glass bowl add oil, finely chopped onion, chicken with given paste and cook. When beep add all other ingredients, water, mix it well and press start. Garnish with coriander leaves. Serve hot.	

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8. All Time Favorite

Code/Food	Serving Size	Ingredients
8-1 Chicken a'la Kiev	550-600 g	Boneless chicken - 500 g, French beans - 18~20 (cut into 1 piece), Carrots - 2 (medium size, cut into 1 piece), Sticky celery - 2 (chopped), Capsicums - 2 (cut into ¼" pieces), Milk - ½ cup, Maida - 2 tbsp., Pepper - 1 tsp., Mustard powder - 1 tsp., Salt - 1 tsp., Grated cheese (Amul) - 4 tbsp.
	Instructions In microwave safe glass bowl mix chicken, carrots, celery, french beans, 2-3 tbsp water, cover it and cook. When beep add all ingredients and press start. Add grated cheese. Garnish with parsley or coriander.	
8-2 Chicken & Mushroom Gratin	500-550 g	Boneless chicken - 200 g (cut into bite size pieces), Mushrooms quartered (cut into 4 pieces each) - 200 g, Oil or butter - 2 tbsp., Maida (flour) - 2 tbsp., Salt - 1 tsp., Pepper - 1 tsp., Rum or sherry (optional) - 1 tsp., Cream - 100 g (½ cup), Water - ½ cup, some chopped celery or coriander leaves for garnishing, grated cheese-4 tsp
	Instructions In microwave safe glass dish, add chicken, mushroom and all the ingredients except cheese and cook. When beep, spread grated cheese and put it on high rack and press start. Sprinkle chopped celery or coriander and serve hot.	

Code/Food	Serving Size	Ingredients
8-3 Meat Loaf	500-550 g	Keema - 500 g (Meanced meat), Curd - ¾ cup, 2 eggs, Garlic paste - 1 tsp., Ginger paste - 1 tsp., Garam masala powder - 1 tsp., Lemon juice - 2 tbsp., Chopped coriander leaves - 2 tbsp., Salt - 1 tsp., Pepper - 1 tsp.(adjust to taste), Bread slices - 3 pieces (soaked in water, squeezed & crumbled) For sauce : Maida - 1 tsp., Mustard powder - ½ tsp., Worcestershire sauce - 1 tbsp., Tomato sauce - 1 tbsp., Chili sauce - 1 tbsp.
	Instructions Mix all ingredients given under loaf. Grease the dish & put keema in it and cook. To the juices, add all ingredients given under sauce. When beep, pour the sauce on a loaf and put it on crusty plate at high rack, and press start. Serve with sauce & decorate with coriander.	
8-4 Thai Chicken	900 g	For green paste : Green chillies - 6~8, Spring onions - 3 ea (chopped along with the green part) , Lemon grass leaves - 4 (optional), Ginger - 2" piece, Coriander leaves - 3 tbsp. For main dish : Boneless chicken - 700~800 g (cut into pieces), Coconut milk - 1 ½ cups, Salt - 1½ tsp., Jaggery - a tiny piece, Coriander powder - 1 tbsp., Cumin powder - 1 tbsp., Oil - 2 tbsp.
	Instructions In grinder prepare green paste. Churn grated one coconut in mixer. In microwave safe glass bowl add chicken, oil and cook. When beep, add salt jaggery and coconut milk. Mix well and press start.	

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Code/Food	Serving Size	Ingredients
8-5 Keema Pulav	350-400 g	Keema - 200 g, Basmati Rice - 1 cup, Ghee - 4 tbsp., Cloves - 5 laung, Green cardamoms (broken) - 4, Ginger paste - 1 tbsp., Cinnamon - 1" piece, Bay leaf - 1, Onion - 1 (sliced thinly), Red chili powder - 1 tsp., Salt - 1 tsp., Garam masala - 1 tsp.
	Instructions In microwave safe glass bowl mix ghee, laung, dalchini, bay leaf, cardmoms, rice, onion and cook. When beep, add keema, rice, water, mix it well and press start. Serve hot.	
8-6 Mutton Malai	650-700 g	Mutton - 400 g, Ginger Garlic paste - 1 tbsp., Green chillies finely - 3~4 (chopped), Salt - 1¼ tsp., Magaz paste- 2 tbsp., coriander-for garnishing, Oil- 2 tbsp., water ½ cup For Gravy : Curd - 1 cup, Ginger Julian -1 tbsp, Salt - 1 tsp., Red chili powder - 1 tsp., Cumin powder - 1 tsp., Cream - 1 cup, Garam masala - 1 tsp.
	Instructions In a microwave safe bowl add mutton, magaz paste, ginger garlic paste, chilli paste and oil and ¼ cup water and cook. When beep add all other ingredients and cook. Garnish with fresh coriander.	

Code/Food	Serving Size	Ingredients
8-7 Chicken with Sweet & Sour Vegetables	400-450 g	Boneless Chicken - 200 g, Pineapple juice - ½ cup, Baby corns (cut into lengthwise) - 3~4, Broccoli/ cauliflower florets - 4~5, Mushrooms - 3~4 (cut into pieces), Slices of pineapple - 2 ea, Small capsicum - 1 ea (cut into pieces), Red chili paste - ½ tsp., Crushed garlic - 1 ½ tsp., Spring onion white - 2~3 cut into slices, Tomato ketchup - ¼ cup, Vinegar - 3 tbsp., Ajinomoto - ¼ tsp., Sugar - 4 tsp., Soya sauce - 1 tsp., Salt to taste, Stock cube - 1 crushed, Corn flour - 4 tbsp. (mixed in ¼ cup of water), Water - 2 cups
	Instructions In microwave safe bowl add water, pineapple juice, baby corn, florets & mushrooms and cook. When beep add chicken, all other ingredients, mix it well and press start. Serve hot.	

Code/Food	Serving Size	Ingredients
8-8 Chicken in Thai Red Curry	500-550 g	Boneless chicken - 400 g, Kashmiri red chili - 4~5 dry, Onion - ½, Garlic - 8~10 flakes, Chopped ginger - 1 tsp., Lemon grass - 1, Coriander seeds - 1 ½ tsp., Cumin seeds - 1 tsp., Saboot kai mirch - 6, Soya sauce - ½ tsp., Lemon juice - 1 tbsp., Salt & sugar - each 1 tsp., Baby corns - 4~5, Small carrot - 1 ea, Cauliflower - ½ cup, Mushrooms - 2 ea, Basil leaves - 8~10, Coconut milk - 2 cups
	Instructions Make fine paste of red chili, water. In microwave safe glass bowl add oil, red curry paste, onion, ginger-garlic paste and cook. When beep add coconut milk, all vegetables, all other ingredients with chicken and press start. Add salt, sugar, add basil leaves. Serve hot with steamed rice.	
8-9 Chicken Pasta in Tomato Puree	450-500 g	Boneless chicken - 150 g, Macaroni or pasta - 2 cups, Capsicum - 1 ea (cut into pieces), Tomato - 1 medium (cut into strips), Olive oil - 3 tbsp., Crushed garlic - 2 tsp., Tomato puree - 1 cup, Pepper - ½ tsp., Salt - 1¼ tsp., Oregano - ¾ tsp., Water - ½ cup, Cream - ½ cup, Water - 5 cups
	Instructions In microwave safe glass bowl take oil add boneless chicken, macaroni, 4 cups of water and cook. When beep add all other ingredients, water as required and press start.	

Code/Food	Serving Size	Ingredients
8-10 Chicken in Hot Garlic Sauce	500-550 g	Boneless chicken - 250 g, Capsicum - 1 ea (cut into pieces), Oil - 3 tbsp., Garlic - 1 tbsp.(chopped), Dry red chili - 1 ea (cut into thin slices), Red chili paste - 1 tsp., Spring onion - 1 ea, Tomato ketchup - 3 tbsp., Red chili sauce - 1 tbsp., Soya sauce - 2 tsp., Vinegar - 1 tbsp., Pepper - ½ tsp., Sugar - ½ tsp., Corn flour - 4 tbsp. (dissolve in ½ cup of water)
	Instructions In microwave safe glass bowl put chicken, capsicum, oil, chopped ginger-garlic, ½ cup of water and cook. When beep add all other ingredients, ¼ cup of water, cover it and press start.	
8-11 Chicken with Tomato Rice	550-600 g	Boneless chicken - 150 g, Soaked rice - 1 cup, Sprouted green gram - ½ cup, Finely chopped carrot - ½ cup, Finely chopped French beans - ½ cup, Oil - 2 tbsp., Peanuts - 3 tbsp., Cumin - ½ tsp., Slices of Onion - 1 small, Tomato puree - 4 tbsp., Tomatoes - 2 ea, Turmeric - 1 pinch, Garlic paste - ½ tsp., Garam Masala - ½ tsp., Salt - 1 tsp.
	Instructions In microwave safe glass bowl take oil, add soaked rice, chicken, onion, sprouted green gram and cook. When beep add all other ingredients, 3 cups of water and press start. Serve hot.	

9. Indian Famous Variety

Code/Food	Serving Size	Ingredients
9-1 Mutton Tetrazini	500-550 g	Mutton - 250 g, Spaghetti - 100 g, Oil - 2 tbsp., Green capsicum - 1 small sized, Red capsicum - 1 small sized, Yellow capsicum - 1 small sized, Mushrooms - 4~5, Onion - 1 large sized, Garlic - 5-6 cloves, Basil Leaves - 5~6, Tomatoes - 4 medium size, Olive oil - 4 tbsp., Pepper powder - ½ tsp., Salt to taste, Grated Cheese - ½ cup
	Instructions In microwave safe bowl mix oil, salt, mutton, 1 cup of water, cover it and cook. When beep add chopped capsicum, mushroom, onion, garlic, basil, tomato, pepper powder, salt, grated cheese and press start. Serve hot.	
9-2 Mutton Kurma	800-850 g	Boneless Mutton - 600 g, Cashewnuts - ½, chopped Green chillies - 2~3, Fresh coriander leaves - 1 few sprigs, Yogurt - 1 cup, Ginger-garlic paste - 2 tsp., Red chili powder - 1 tsp., Coriander powder - 2 tsp., Salt to taste, Oil - 2 tbsp., Bay leaf - 1, Cloves - 4~5, Green cardamom - 4~5, Green cardamoms - 4~5, Garam masala powder - 1 tsp., White pepper powder - ¼ tsp., Fresh cream - ½ cup
	Instructions In microwave safe glass bowl add oil, boneless mutton, green chili, cloves, green cardamom, garama masala, white pepper powder, ginger-garlic paste, 1 cup of water and cook. When beep add all other ingredients, mix it well and press start.	

Code/Food	Serving Size	Ingredients
9-3 Mutton Mirchi	800-900 g	Boneless Mutton - 600 g, Cashewnuts - ½ cup, Green chillies - 2~3, Fresh coriander leaves - 1 few springs, Yogurt - 1 cup, Ginger-garlic paste - 2 tps., Red chilli powder - 1 tsp., Coriander powder - 2 tsp., Salt to taste, Oil - 2 tbsp., Bay leaf - 1, Cloves - 4~5, Green cardamoms - 4~5, Garam masala powder - 1 tsp, White pepper powder - ¼ tsp., Fresh cream - ½ cup
	Instructions Make a paste of green chili, coriander and spring onion. In microwave safe glass bowl add oil, boneless mutton, green paste, ½ cup of water and cook. When beep add all other ingredients and press strat.	
9-4 Mutton & Mushroom in Hot Tomato Sauce	700-750 g	Boneless Mutton - 500 g, Chopped mushrooms - 10~12, Chopped spring onions - 3~4, Chopped garlic - 5 cloves, Red chili (crushed) - 1 tbsp., Pepper corns - 5~6, Chopped tomato - 1 large size, Butter - 2 tbsp., Salt to taste, Tomato - ¾ cup, Honey - 2 tsp., Dried oregano - ¼ tsp.
	Instructions In microwave safe add butter, mutton, 1 cup of water and cook. When beep add all other ingredients and press start. Serve hot.	

Code/Food	Serving Size	Ingredients
9-5 Bombay Prawn	700-750 g	Prawns - 500 g, Ginger-garlic - each 1 tsp., Cumin seeds - 1 tsp., Red chilies whole - 12~15, Cloves - 7~8, Cinnamon - 2 inch stick, Mustard seeds - 1 tsp., Vinegar - 4 tbsp., Chopped Onions - 2 medium size, Chopped tomato - 4 medium size, Oil - ½ cup, Sugar - 2 tbsp., Salt to taste
	Instructions In microwave safe glass bowl take oil, chopped onion, chopped tomato, cumin seeds, ginger-garlic paste, cloves, cinnamon, cumin seeds, mustard seeds, chili, prawns and cook. When beep add vinegar, salt, sugar, mix it well and press start. Serve hot.	
9-6 Chicken Vindaloo	650-700 g	Boneless Chicken - 500 g (cut into pieces), Dry red chilies - 6~7, Vinegar - 3 tbsp., Chopped Onion - 2 ea, Garlic & ginger paste - each 1 tsp., Tomato puree - ¼ cup, Potato - 1 ea, Oil - 3 tbsp., Stick cinnamon - 2", Cumin powder - 1 tsp., Turmeric powder - ½ tsp., Salt - 1 ½ tsp., Water - ½ cup
	Instructions In microwave safe glass bowl take oil, stick cinnamon, turmeric powder, garlic-ginger paste, chopped onion, chicken and cook. When beep add potato, tomato puree, cumin powder & half cup of water. Mix it well and press start. Serve hot.	

Code/Food	Serving Size	Ingredients
9-7 Dum Chicken Kali Mirch	600-650 g	Chicken - 400 g (cut into 8 pieces) Marinade : Thick yogurt - ½ cup, Almonds - 8~10 (ground to powder), Ginger-garlic paste - 1 tbsp., Oil - 1 tbsp., Red chili powder - ½ tsp., Salt - ¾ tsp., Garama masala powder - ½ tsp. Other ingredients : Oil - 3 tbsp., Peppercorns - ½ tsp., Onion paste - 2 ea, Coriander powder - 1 tsp.
	Instructions In microwave safe glass bowl take oil, chicken & marinated ingredients. Mix it well & keep it in refrigerator for 1 hr. and cook. When beep mix it well and press start. Serve hot.	
9-8 Bengali Fish Curry	400-450 g	Fish - 300 g (cut into 1½" flat pieces), Lemon juice - 1 tbsp., Salt - ½ tsp., Turmeric - ½ tsp., Oil - 4 tbsp., Chili powder - ¼ tsp, Chopped coriander - 1 tsp., Water - 1 cup Mustard paste (grind) : Yellow mustard - 4 tsp., Dry red chilies deseed - 2 ea, Finely chopped onion - 1, Salt - ¼ tsp., Water to grind - 2~3 tsp.
	Instructions In microwave safe glass bowl take oil, fish, lemon juice, chili powder, turmeric powder, salt and cook. When beep add mustard paste, one cup of water. Mix it well and press start. Serve hot with rice.	

Code/Food	Serving Size	Ingredients
9-9 Chicken Hot & Sour Soup	350-400 g	Chicken - 100 g (cut into 2-3 pieces), Water - 4 cups, Salt as per your taste. Other ingredients : Oil - 1 tbsp., Crushed garlic - ¾ tsp., Red chili paste - ½ tsp., Chopped cabbage - 2 tbsp., Grated carrot - 2 tbsp., 1 Chicken soup cubes crushed, Sugar - 1 tsp., Pepper - ¼ tsp. Soya sauce - ½ tsp., Tomato ketchup - 1 tbsp., White vinegar - 1 tbsp., Corn flour (dissolve ¼ cup of water) - 4 tbsp.
	Instructions In microwave safe glass bowl take chicken, water, salt and cook. When beep add all other ingredients and press start. Serve hot.	
9-10 Schezwan Prawns	450-500 g	Prawns - 200 g, Red chili paste - 2 tbsp., Tomato sauce - 4 tbsp., Soya sauce - 1 tbsp., Ajinomoto - ¼ tsp., Sugar - 2 tsp., Salt as per your taste, Water - 1 cup, Oil - 2 tbsp., Pepper powder - ¼ tsp., 1" ginger chopped, Garlic - 5~6 (chopped), Green chili - 1 tsp., Spring onion - 2 tbsp. (chopped), Water - ½ cup, Corn flour - 2 tbsp. (dissolve in 1 cup water), Vinegar - 1 tbsp.
	Instructions In microwave safe glass bowl take prawns, ginger, garlic, green chili, water and cook. When beep add all other ingredients. Mix it well and press start.	





Code/Food	Serving Size	Ingredients
9-11 Kheema Kofta	450-500 g	Keema - 250 g, Ginger-garlic paste - 1 tsp., Green chilies - 2 (chopped), Garam masala - ½ tsp., Salt - ¾ tsp., Bread-crumbs - ½ cup, Fresh coriander leaves - 2 tbsp (chopped) For Creamy tomato sauce : Tomato puree - 1 cup, Chopped ginger - 1 tbsp., Salt - ¾ tsp., Red chili powder - ¾ tsp., Cumin powder - 1 tsp., Cream - ½ cup, Orange red colour - 1 pinch
	Instructions In microwave safe glass bowl take kheema, ginger-garlic paste, garam masala, chopped green chilies, salt, make a kofta and cook. When beep add creamy tomato sauce material, kofta and press start. Serve hot with coriander leaves.	
9-12 Mutton Mint Shorba	550-600 g	Boneless Mutton - 300 g (cut into pieces), Mint leaves - 25~30 (rawly chopped), Olive oil - 1 tbsp., Cumin seed powder - 1 tsp., Chopped onion - 1 ea, Chopped garlic - 1 tsp., Red chili flakes - ¼ tsp., Cinnamon powder - ½ tsp., Green cardamom - 1 ea, Chopped tomato - 2 ea, Salt & pepper powder as per your taste, Coconut milk - ½ cup, Water - 4 cups
	Instructions In microwave safe glass bowl add boneless mutton, olive oil, tomato, onion and cook. When beep add all other ingredients and press start. Serve hot.	

Code/Food	Serving Size	Ingredients
9-13 Chicken in Noodle Soup	550-600 g	Noodles - 200 g, Boneless Chicken - 200 g, Water - 4 cups, Fresh red chilies - 2 ea (sliced), Soya sauce - 2 tbsp., Chopped onion - 1 ea, White pepper powder & salt as per your taste, Fresh basil leaves - 10~12, Chopped Coriander leaves - 2 tbsp., Chopped spring onion - 2 tbsp., Sugar as per your taste, Oil - 2 tbsp.
Instructions		
In microwave safe glass bowl add chicken, onion, oil, 1 cup of water and cook. When beep add all other ingredients and press start. Serve hot, garnish with coriander leaves and spring onion.		

USING THE DOUGH PROOF / CURD FEATURES

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

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

 Dough Proof /Curd	1. Press the Dough Proof / Curd button.
 Select	2. Select the type of food that you are cooking by Up or Down button. No.1 is Dough Proof and No.2 is Curd. You have to choose the number that you want to use for cooking by pressing the Up or Down button. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the Select button to select the type of food.
	3. Select the size of the serving by pressing the Up or Down button.
 START	4. Press the START button.

 Turntable is not operating during curd cooking.

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

1. Dough Proof

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

2. Curd






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

USING THE POWER DEFROST FEATURES

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

 Use only containers that are microwave-safe.

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

 Power Defrost	1. Press the Power Defrost button.
	2. Select the type of food that you are cooking by pressing the Up or Down button. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the Select button to select the type of food.
	3. Select the size of the serving by pressing the Up or Down button.
 START	4. Press the START button. Result: <ul style="list-style-type: none"> • Defrosting begins. • The oven beeps through defrosting to remind you to turn the food over.
 START	5. Press the START button again to finish defrosting. Result: When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

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

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

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







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

CONVECTION

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

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






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

 Convection	<p>1. Press the Convection button.</p> <p>Result: The following indications are displayed:</p> <p style="text-align: center;">  (convection mode) 180 °C (temperature) </p>
	<p>2. Set the temperature by pressing the Up or Down button. (Temperature : 40~200 °C, 10 °C interval)</p> <ul style="list-style-type: none"> • If don't set the temperature within 5 seconds, Automatically changes to the cooking time setting stage.
 Select	<p>3. Press the Select button.</p>
	<p>4. Set the cooking time by pressing the Up or Down button. (If you want to preheat the oven, omit this step.)</p>
 START	<p>5. Press the START button.</p> <p>Result: Cooking starts.</p> <ul style="list-style-type: none"> • When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

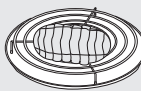
GRILLING

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

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

	<p>1. Open the door and place the food on the rack.</p>
 Grill	<p>2. Press the Grill button.</p> <p>Result: The following indications are displayed:</p> <p style="text-align: center;">  (grill mode) </p> <ul style="list-style-type: none"> • You cannot set the temperature of the grill.
	<p>3. Set the grilling time by pressing the Up or Down button.</p> <ul style="list-style-type: none"> • The maximum grilling time is 60 minutes.
 START	<p>4. Press the START button.</p> <p>Result: Grilling starts.</p> <ul style="list-style-type: none"> • When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

CHOOSING THE ACCESSORIES

	<p>Traditional convection cooking does require cookware. You should, however, use only cookware that you would use in your normal oven.</p> <p>Microwave-safe containers are not usually suitable for convection cooking; don't use plastic containers, dishes, paper cups, towels, etc.</p>
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If you wish to select a combined cooking mode (microwave and grill or convection), use only recipients that are microwave-safe and oven-proof.

- For further details on suitable cookware and utensils, refer to the **cookware guide** on page 49.




COMBINING MICROWAVE AND GRILL




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

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

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

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

 Combi	<p>1. Press the Combi button.</p> <p>Result: The following indications are displayed: Cb - 1 (Microwave + Grill)</p>
 Select	<p>2. Make the display indicating Cb - 1 by pressing the Up or Down button, and then press the Select button.</p> <p>Result: The following indications are displayed:  (microwave & grill combi mode) 600 W (output power)</p>

 Select	<p>3. Select the appropriate power level by pressing the Up or Down button until the corresponding output power is displayed (600, 450, 300 W). At that time, press the Select button to set the power level.</p> <ul style="list-style-type: none"> You cannot set the temperature of the grill. If don't set the power level within 5 seconds, Automatically changes to the cooking time setting stage.
	<p>4. Set the cooking time by pressing the Up or Down button.</p> <ul style="list-style-type: none"> The maximum cooking time is 60 minutes.
 START	<p>5. Press the START button.</p> <p>Result:</p> <ul style="list-style-type: none"> Combination cooking starts. When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.


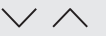



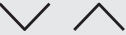
COMBINING MICROWAVE AND CONVECTION


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

- Roast meats and poultry
- Pies and cakes
- Egg and cheese dishes

- ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
- ALWAYS use oven gloves when touching the dishes in the oven, as they will be very hot.
You can get better cooking and browning, if you use the low rack.




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

 Combi	<p>1. Press the Combi button. Result: The following indications are displayed: Cb - 1 (Microwave + Grill)</p>
 Select	<p>2. Make the display indicating Cb - 2 by pressing the Up or Down button, and then press the Select button. Result: The following indications are displayed:  (microwave & convection combi mode) 600 W (output power)</p>
 Select	<p>3. Select the appropriate power level by pressing the Up or Down button until the corresponding output power is displayed (600, 450, 300, 180, 100 W). At that time, press the Select button to set the power level.</p> <ul style="list-style-type: none"> If don't set the power level within 5 seconds, Automatically changes to the cooking time setting stage. (Default: 180 °C)
 Select	<p>4. Select the appropriate temperature by pressing the Up or Down button. (Temperature : 200~40 °C) At that time, press the Select button to set the temperature.</p> <ul style="list-style-type: none"> If don't set the temperature within 5 seconds, Automatically changes to the cooking time setting stage.
	<p>5. Set the cooking time by pressing the Up or Down button.</p> <ul style="list-style-type: none"> The maximum cooking time is 60 minutes.

 START	<p>6. Press the START button. Result:</p> <ul style="list-style-type: none"> Combination cooking starts. The oven is heated to the required temperature and then microwave cooking continues until the cooking time is over. When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.
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USING THE CHILD LOCK FEATURES


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




 Child Lock	<p>1. Press the Child Lock button for three second. Result:</p> <ul style="list-style-type: none"> The oven is locked (no functions can be selected). The display shows "L". 
 Child Lock	<p>2. To unlock the oven, press the Child Lock button for three second. Result: The oven can be used normally.</p>

USING THE TURNTABLE ON/OFF FEATURES

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

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

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

 Turntable on/off	<p>1. Press the Turntable on/off button. Result: The turntable will not rotate. The following indications are displayed:</p> 
 Turntable on/off	<p>2. To switch the turntable rotating back on, press the Turntable on/off button again. Result: The turntable will rotate.</p>

- ☞ This **Turntable on/off** button is available only during manual cooking mode.

USING THE DEODORISATION FEATURES



Use the feature after cooking odorous food or when there is a lot of smoke in the oven interior. First clean the oven interior.

 Deodorisation	<p>1. Press the Deodorisation button after you have finished cleaning.</p>
 START	<p>2. Press the START button.</p>

- ☞ The deodorisation time has been specified as 5 minutes.
- ☞ You can also adjust **Deodorisation** time by pressing the **+30s** button.
- ☞ The maximum deodorisation time is 15 minutes.

SWITCHING THE BEEPER OFF

You can switch the beeper off whenever you want.

 START STOP ECO	<p>1. Press the START and STOP / ECO button at the same time. (one second) Result: The oven does not beep to indicate the end of a function.</p>
 START STOP ECO	<p>2. To switch the beeper back on, press the START and STOP / ECO buttons again at the same time. (one second) Result: The oven operates normally.</p>

cookware guide

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used. Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry. The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

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

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

✓ : Recommended ✓✗ : Use caution ✗ : Unsafe

cooking guide

MICROWAVES

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

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

COOKING

Cookware for microwave cooking:

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

Food suitable for microwave cooking:

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

Covering during cooking

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

Standing times

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

Cooking Guide for frozen vegetables

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

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

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

Cooking Guide for fresh vegetables

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

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

Food	Serving Size	Power	Time (min.)
Broccoli	250 g	900 W	4½-5
	500 g		7-8
Instructions Prepare even sized florets. Arrange the stems to the centre. Serve after 3 minutes standing.			
Brussels Sprouts	250 g	900 W	6-6½
	Instructions Add 60-75 ml (5-6 tbsp.) water. Serve after 3 minutes standing.		
Carrots	250 g	900 W	4½-5
	Instructions Cut carrots into even sized slices. Serve after 3 minutes standing.		
Cauliflower	250 g	900 W	5-5½
	500 g		7½-8½
Instructions Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Serve after 3 minutes standing.			
Courgettes	250 g	900 W	4-4½
	Instructions Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender. Serve after 3 minutes standing.		

Food	Serving Size	Power	Time (min.)
Egg Plants	250 g	900 W	3½-4
	Instructions Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice. Serve after 3 minutes standing.		
Leeks	250 g	900 W	4-4½
	Instructions Cut leeks into thick slices. Serve after 3 minutes standing.		
Mushrooms	125 g	900 W	1½-2
	250 g		2½-3
Instructions Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. Serve after 3 minutes standing.			
Onions	250 g	900 W	5-5½
	Instructions Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water. Serve after 3 minutes standing.		
Peppers	250 g	900 W	4½-5
	Instructions Cut pepper into small slices.		
Potatoes	250 g	900 W	4-5
	500 g		7-8
Instructions Weigh the peeled potatoes and cut them into similar sized halves or quarters. Serve after 3 minutes standing.			
Turnip Cabbage	250 g	900 W	5½-6
	Instructions Cut turnip cabbage into small cubes. Serve after 3 minutes standing.		

Cooking Guide for rice and pasta

Rice: Use a large glass bowl with lid - rice doubles in volume during cooking. Cook covered.
After the cooking time is over, stir before standing time and salt or add herbs and butter.
Remark: the rice may not have absorbed all water after the cooking time is finished.

Pasta: Use a large glass bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered.
Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Serving Size	Power	Time (min.)
White Rice (Parboiled)	250 g	900 W	15-16
	375 g		17½-18½
Instructions Add cold water of double quantity. Serve after 5 minutes standing.			
Brown Rice (Parboiled)	250 g	900 W	20-21
	375 g		22-23
Instructions Add cold water of double quantity. Serve after 5 minutes standing.			
Mixed Rice (Rice + Wild rice)	250 g	900 W	16-17
	Instructions Add 500 ml cold water. Serve after 5 minutes standing.		
Mixed Corn (Rice + Grain)	250 g	900 W	17-18
	Instructions Add 400 ml cold water. Serve after 5 minutes standing.		
Pasta	250 g	900 W	10-11
	Instructions Add 1000 ml hot water. Serve after 5 minutes standing.		

REHEATING

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

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

Arranging and covering

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

Power levels and stirring

- Some foods can be reheated using 900 W power while others should be reheated using 600 W, 450 W or even 300 W. Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example). Stir well or turn food over during reheating for best results. When possible, stir again before serving.
- Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food. It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times

- When reheating food for the first time, it is helpful to make a note of the time taken - for future reference.
- Always make sure that the reheated food is piping hot throughout. Allow food to stand for a short time after reheating - to let the temperature even out. The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart. Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

REHEATING LIQUIDS

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

REHEATING BABY FOOD

BABY FOOD:

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

BABY MILK:

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

REMARK:

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

Reheating Liquids and Food

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

Food	Serving Size	Power	Time (min.)
Drinks (Coffee, Tea and Water)	150 ml (1 cup)	900 W	1-1½
	300 ml (2 cups)		2-2½
	450 ml (3 cups)		3-3½
	600 ml (4 cups)		3½-4
Instructions			
Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well. Serve after 1-2 minutes standing.			

Food	Serving Size	Power	Time (min.)
Soup (Chilled)	250 g	900 W	2½-3
	350 g		3-3½
450 g	3½-4		
550 g	4½-5		
Instructions			
Pour into a deep microwave-safe plate or bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving. Serve after 2-3 minutes standing.			
Stew (Chilled)	350 g	600 W	4½-5½
	Instructions		
Put stew in a deep microwave-safe plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Serve after 2-3 minutes standing.			
Pasta with Sauce (Chilled)	350 g	600 W	3½-4½
	Instructions		
Put pasta (e.g. spaghetti or egg noodles) on a flat microwave-safe plate. Cover with microwave cling film. Stir before serving. Serve after 3 minutes standing.			
Filled Pasta with Sauce (Chilled)	350 g	600 W	4-5
	Instructions		
Put filled pasta (e.g. ravioli, tortellini) in a deep microwave-safe plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Serve after 3 minutes standing.			
Plated Meal (Chilled)	350 g	600 W	4½-5
	450 g		5½-6½
Instructions			
Plate a meal of 2-3 chilled components on a microwave-safe dish. Cover with microwave cling-film. Serve after 3 minutes standing.			

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Food	Serving Size	Power	Time (min.)
Cheese Fondue Ready-To-Serve (Chilled)	400 g	600 W	6-7
	Instructions Put the ready-to-serve cheese fondue in a suitable sized glass bowl with lid. Stir occasionally during and after reheating. Stir well before serving. Serve after 1-2 minutes standing.		

Reheating Baby Food and Milk

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

Food	Serving Size	Power	Time
Baby Food (Vegetables + Meat)	190 g	600 W	30 sec.
	Instructions Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Serve after 2-3 minutes standing.		
Baby Porridge (Grain + Milk + Fruit)	190 g	600 W	20 sec.
	Instructions Empty into microwave-safe deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Serve after 2-3 minutes standing.		
Baby Milk	100 ml	300 W	30-40 sec.
	200 ml		1 min. to 1 min. 10 sec.
	Instructions Stir or shake well and pour into a sterilized glass bottle. Place into the centre of turntable. Cook uncovered. Before serving, shake well and check the temperature carefully. Serve after 2-3 minutes standing.		

DEFROSTING

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

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

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

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

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

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

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

For defrosting of frozen food with a temperature of about -18 to -20 °C, use the following table as a guide.

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

Food	Serving Size	Power	Time (min.)
Poultry			
Chicken Pieces	500 g (2 pcs)	180 W	14-15
Whole Chicken	1200 g	180 W	32-34
	Instructions First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time! Serve after 15-60 minutes standing.		
Fish			
Fish Fillets	200 g	180 W	6-7
Whole Fish	400 g	180 W	11-13
	Instructions Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time! Serve after 10-25 minutes standing.		
Fruits			
Berries	300 g	180 W	6-7
	Instructions Spread fruit on a flat, round glass dish (with a large diameter). Serve after 5-10 minutes standing.		

Food	Serving Size	Power	Time (min.)
Bread			
Bread Rolls (Each ca. 50 g)	2 pcs 4 pcs	180 W	1-1½ 2½-3
Toast/Sandwich	250 g	180 W	4-4½
	Instructions Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! Serve after 5-20 minutes standing.		

GRILL

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

Cookware for grilling:

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

Food suitable for grilling:

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

Important remark:

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

MICROWAVE + GRILL

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

Cookware for cooking with microwave + grill

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

Food suitable for microwave + grill cooking:

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

Important remark:

Whenever the combination mode (microwave + grill) is used, the food should be placed on the high rack, unless another instruction is recommended.

Please refer to the instructions in the following chart.

The food must be turned over, if it is to be browned on both sides.

Grill Guide for Fresh Food

Preheat the grill with the grill-function for 2-3 minutes.

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

Use oven gloves when taking out.

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

Fresh food	Serving Size	Power	1 step (min.)	2 step (min.)
Gratin Potatoes/ Vegetables (Chilled)	450 g	450 W + Grill	9-11	-
	Instructions Put the fresh gratin into a small glass pyrex dish. Put the dish on the high rack. After cooking stand for 2-3 minutes.			
Baked Apples	2 apples (ca. 400 g)	300 W + Grill	7-8	-
	Instructions Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the low rack.			
Chicken Pieces	500 g (2 pcs)	300 W + Grill	8-10	6-8
	Instructions Brush chicken pieces with oil and spices. Put them in a circle on the high rack. After grilling stand for 2-3 minutes.			
Roast Chicken	1200 g	450 W + Grill	18-19	17
	Instructions Brush the chicken oil and spices. Put the chicken on the low rack. After grilling stand for 5 minutes.			
Roast Fish	400-500 g	300 W + Grill	5-7	5½-6½
	Instructions Brush skin of whole fish with oil and add herbs and spices. Put two fishes side by side (head to tail) on the high rack. After grilling stand for 2-3 minutes.			

CONVECTION

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

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

Cookware for convection cooking:

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

Food suitable for convection cooking:

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

MICROWAVE + CONVECTION

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

Cookware for cooking with microwaves + convection:

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

Food suitable for Microwave + Convection cooking:

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

Convection Guide for fresh and frozen food

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

Fresh food	Serving Size	Power	1 step (min.)	2 step (min.)
PIZZA Frozen Pizza (Ready baked)	300 g	1 step 300 W + 200 °C 2 step Grill	11-12	2-3
	Instructions Place the pizza on the low rack. After baking stand for 2-3 minutes.			
PASTA Frozen Lasagne	400 g	1 step 450 W + 200 °C 2 step Conv. 200 °C	15-16	5-6
	Instructions Put into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen pasta gratin on the low rack. After cooking stand for 2-3 minutes.			

Fresh food	Serving Size	Power	1 step (min.)	2 step (min.)
MEAT Roast Beef/ Roast Lamb (Medium)	1200-1300 g	600 W + 180 °C	20-23	10-13
	Instructions Brush beef/ lamb with oil and spice it with pepper, salt and paprika. Put it on the low rack, first with the fat side down. After cooking wrap in aluminium foil and stand for 10-15 minutes.			
Roast Chicken	1000-1100 g	450 W + 200 °C	20-22	20
	Instructions Brush chicken with oil and spices. Put chicken first breast side down, second side breast side up on the low rack. Stand for 5 minutes.			
BREAD Fresh Bread Rolls	6 pcs (350 g)	100 W + 180 °C	8-10	-
	Instructions Put bread rolls in a circle on the low rack. Stand for 2-3 minutes.			
	200 g (1 pc)	180 W + 200 °C	8-10	-
Garlic Bread (Chilled, Prebaked)	Instructions Put the chilled baguette on baking paper on the low rack. After baking stand for 2-3 minutes.			

Fresh food	Serving Size	Power	1 step (min.)	2 step (min.)
CAKE Marble Cake (Fresh Dough)	500 g	Only 180 °C	38-43	-
	Instructions Put the fresh dough in a small rectangular black metal baking dish (length 25 cm). Put the cake on the low rack. After baking stand for 5-10 minutes.			
Small Cakes (Fresh Dough)	10 x 28 g	Only 160 °C	26-28	-
	Instructions Fill the fresh dough evenly in paper cups and set on baking tray on the low rack. After baking stand for 5 minutes.			
Cookies (Fresh Dough)	200-250 g	Only 200 °C	15-20	-
	Instructions Put the chilled croissants on baking paper on the low rack.			
Frozen Cake	1000 g	180 W + 180 °C	18-20	-
	Instructions Put the frozen cake directly on the low rack. After defrost and warming stand for 15-20 minutes.			

TIPS AND TRICKS

MELTING BUTTER

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

MELTING CHOCOLATE

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

MELTING CRYSTALLIZED HONEY

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

MELTING GELATINE

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

COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)

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

COOKING JAM

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

COOKING PUDDING

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using 900 W. Stir several times well during cooking.

BROWNING ALMOND SLICES

Spread 30 g sliced almonds evenly on a medium sized ceramic plate. Stir several times during browning for 3½ to 4½ minutes using 600 W. Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

troubleshooting and information code

TROUBLESHOOTING

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

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

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

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

Problem	Cause	Action
When power is connected, the oven immediately starts to work.	The door is not properly closed.	Close the door and check again.
There is electricity coming from the oven.	The power or power socket is not properly grounded.	Make sure the power and power socket are properly grounded.
1. Water drips. 2. Steam emits through a door crack. 3. Water remains in the oven.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
The brightness inside the oven varies.	Brightness changes depending on power output changes according to function.	Power output changes during cooking are not malfunctions. This is not an oven malfunction.
Cooking is finished, but the cooling fan is still running.	To ventilate the oven, the cooling fan continues to run for about 3 minutes after cooking is complete.	This is not an oven malfunction.


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

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

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

INFORMATION CODES

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

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

technical specifications

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

Model	MC28A5013**
Power source	230 V ~ 50 Hz AC
Power consumption	
Maximum power	2900 W
Microwave	1400 W
Grill	1500 W
Convection	Max. 2100 W
Output power	100 W / 900 W (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x H x D)	
Outside	517 x 310 x 474.8 mm
Oven cavity	358 x 235.5 x 327 mm
Volume	1.0 Cubic feet
Weight	
Net	17.50 kg approx.

SAMSUNG

QUESTIONS OR COMMENTS?

COUNTRY / LOCATION	CALL	OR VISIT US ONLINE AT
CHINA	400-810-5858	www.samsung.com/cn/support
TAIWAN	0800-32-9999 (All Product) 0809-00-5237 (B2B / Dealer)	www.samsung.com/tw/support
HONG KONG	3698 4698 (All Product) 3698 4688 (B2B)	www.samsung.com/hk/support (Chinese) www.samsung.com/hk_en/support (English)
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VIETNAM	By English: Toll free numbers: _ 1800 588 889 (All Product) Hotline: (028)73056888 By Vietnamese: Tổng đài miễn phí cước gọi: _ 1800 588 889 (tất cả sản phẩm) Đường dây nóng: (028)73056888	www.samsung.com/vn/support
THAILAND	Hotline no : 1282 1800-29-3232 (Toll free for all product)	www.samsung.com/th/support
MYANMAR	+95-1-2399-888	www.samsung.com/mm/support

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