

Microwave Oven

User manual

MC28H5025**



SAMSUNG

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Safety instructions

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

MICROWAVE FUNCTION ONLY

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

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

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

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

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

- staff kitchen areas in shops, offices and other working environments;
- farm houses;

- by clients in hotels, motels and other residential environments;
- bed and breakfast type environments.

Only use utensils that are suitable for use in microwave ovens. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

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

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

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

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

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

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

Safety instructions

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

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

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

The appliance should not be cleaned with a water jet.

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

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

Children should be supervised to ensure that they do not play with the appliance.

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

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

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

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

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

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

OVEN FUNCTION ONLY - OPTIONAL

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

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

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

A steam cleaner is not to be used.

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

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

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

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

Care should be taken to avoid touching heating elements.

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

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

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

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

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

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

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

Safety instructions

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.

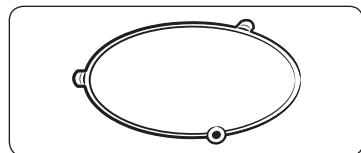
Use this oven for heating food only. It is intended for domestic use only. Do not heat any type of textiles or cushions filled with grains. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the oven.

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

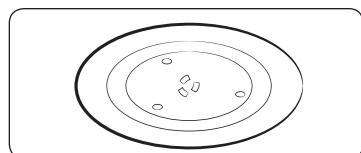
Installation

Accessories

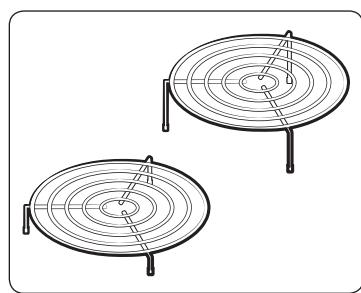
Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.



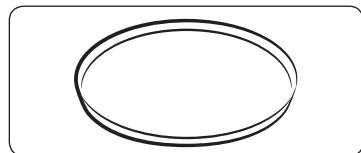
01 Roller ring, to be placed in the centre of the oven.
The roller ring supports the turntable.



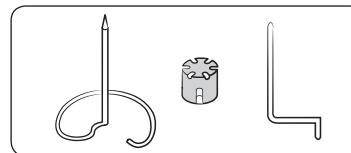
02 Turntable, to be placed on the roller ring with the centre fitting on to the coupler. The turntable serves as the main cooking surface; it can be easily removed for cleaning.



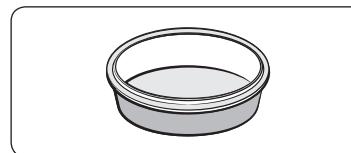
03 High rack, Low rack, to be placed on the turntable.
The metal racks can be used to cook two dishes at the same time. A small dish may be placed on the turntable and a second dish on the rack. The metal racks can be used in grill, convection and combination cooking.



04 Crust plate, to be placed on the turntable.
The crust plate is used to brown bottom of food by using the microwave or grill combination cooking modes and to keep pastry and pizza dough crispy.



05 Roasting spit, coupler barbecue and Skewer to be placed in the glass bowl. The roasting spit is a convenient of barbecuing a chicken, as the meat does not have to be turned over. It can be used for grill combination cooking.

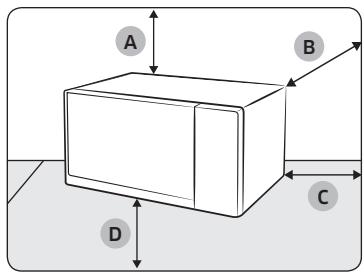


06 Glass bowl, to be placed on the turntable.
Roasting stand is placed on the glass bowl.

⚠ CAUTION

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

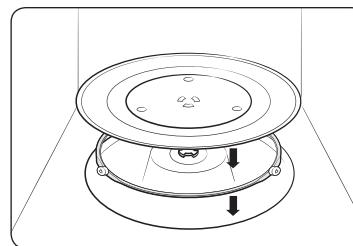
Installation site



- A. 20 cm above
- B. 10 cm behind
- C. 10 cm on the side
- D. 85 cm of the floor

- 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

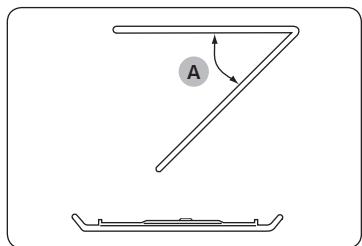
Clean the oven regularly to prevent impurities from building up on or inside the oven. Also pay special attention to the door, door sealing, and turntable and roller ring (applicable models only).

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° (A) 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.

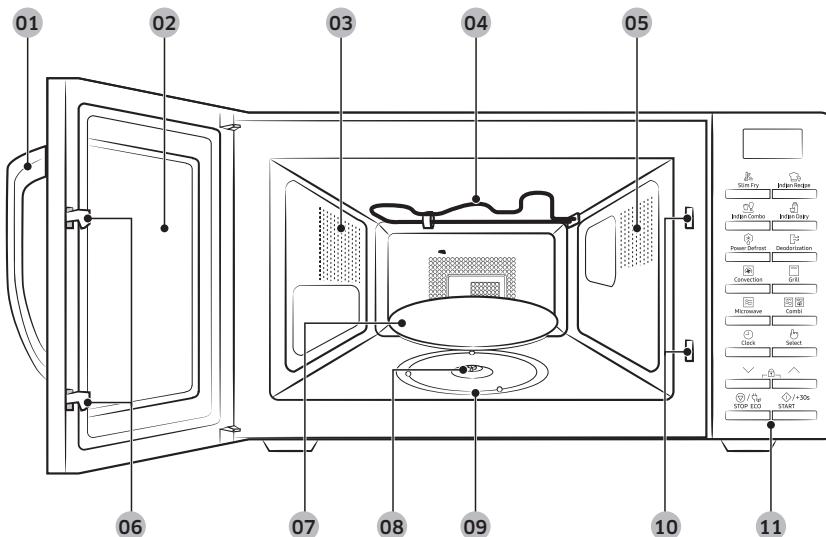
- If you encounter a problem with hinges, sealing, and/or the door, contact a qualified technician or a local Samsung service centre for technical assistance.
- If you want to replace the light bulb, contact a local Samsung service centre. Do not replace it yourself.
- If you encounter a problem with 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.

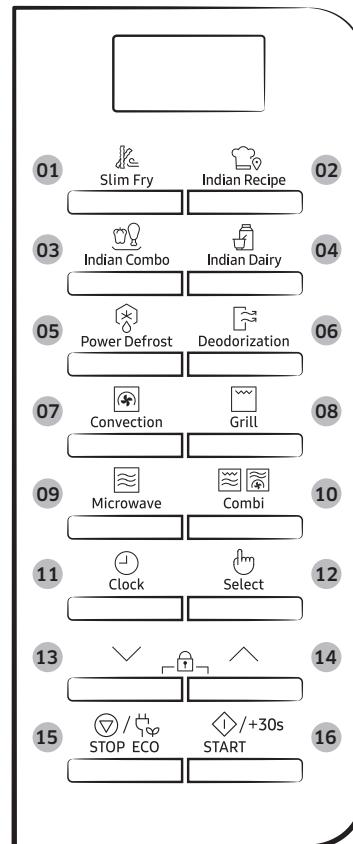
Oven features

Oven



- | | | |
|----------------------------------|-------------------------|-----------------------------|
| 01 Door handle | 02 Door | 03 Ventilation holes |
| 04 Heating element | 05 Light | 06 Door latches |
| 07 Turntable | 08 Coupler | 09 Roller ring |
| 10 Safety interlock holes | 11 Control panel | |

Control panel



- | | |
|-------------------------|-------------------------|
| 01 Slim Fry | 02 Indian Recipe |
| 03 Indian Combo | 04 Indian Dairy |
| 05 Power Defrost | 06 Deodorization |
| 07 Convection | 08 Grill |
| 09 Microwave | 10 Combi |
| 11 Clock | 12 Select |
| 13 Down | 14 Up |
| 15 STOP/ECO | 16 START/+30s |

Oven use

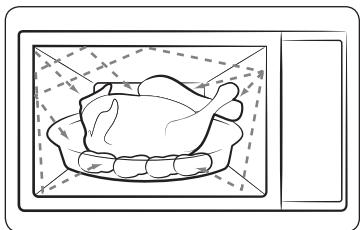
How a microwave oven works

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:
 - Quantity and density
 - Water content
 - Initial temperature (refrigerated or not)

⚠ CAUTION

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 83.

NOTE

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 upper side of the door. Place a glass of water on the turntable. Close the door.



Press the **START/+30s** button and set the time to 4 or 5 minutes, by pressing the **START/+30s** button the appropriate number of times.

The oven heats the water for 4 or 5 minutes. The water should then be boiling.

Setting the time

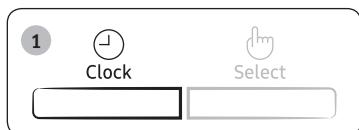
Your microwave oven has an inbuilt clock. When power is supplied, "88:88" and then "12:00" is automatically displayed on the display.

Please set the current time. The time can be displayed in either the 24-hour or 12-hour notation. You must set the clock:

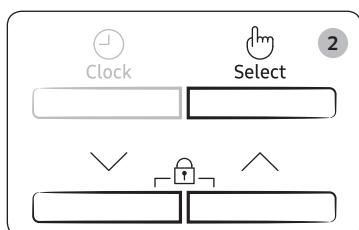
- When you first install your microwave oven
- After a power failure

NOTE

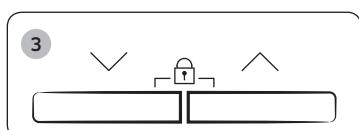
Do not forget to reset the clock when you switch to and from summer and winter time.



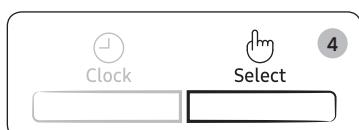
1. Press the **Clock** button.



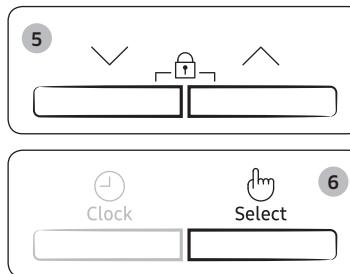
2. Press the **Up** or **Down** button to set time display type (12H or 24H). At that time, press the **Select** button to set the display type.



3. Press the **Up** or **Down** button to set the hour.



4. Press the **Select** button.



5. Press the **Up** or **Down** button to set the minute.



6. When the right time is displayed, press the **Select** button to start the clock. The time is displayed whenever you are not using the microwave oven.

Oven use

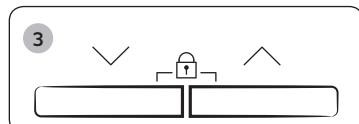
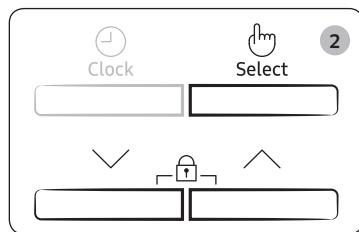
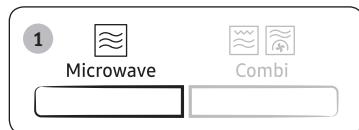
Cooking/Reheating

The following procedure explains how to cook or reheat food.

⚠ CAUTION

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.



1. Press the **Microwave** button.
The following indications are displayed:
Microwave mode
2. Press the **Up** or **Down** button until the appropriate power level is displayed.
At that time, press the **Select** button to set the power level.
 - If don't set the power level within 5 seconds, automatically changes to the cooking time setting stage.
3. Set the cooking time by pressing the **Up** or **Down** button.
The cooking time is displayed.
4. Press the **START/+30s** button.
The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished:
 - The oven will 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

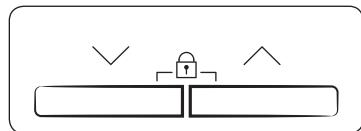
You can increase the cooking time by pressing the **START/+30s** button once for each 30 seconds to be added.

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



To adjust the cooking time of your food during cooking, press the **START/+30s** button once for each 30 seconds that you wish to add.

- Example: To add three minutes, press the **START/+30s** button six times.



To adjust the cooking time of press the **Up** and **Down** button that you wish to add.

Stopping the cooking

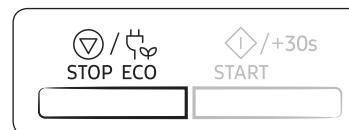
You can stop cooking at any time so that you can:

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

To stop the cooking...	Then...
Temporarily	<ul style="list-style-type: none">• Open the door or press the STOP/ECO button once. Cooking stops.• To resume cooking, close the door again and press the START/+30s button.
Completely	<ul style="list-style-type: none">• Press the STOP/ECO button once. 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.



- Press the **STOP/ECO** button. (During Standby mode.) 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.

NOTE

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.

Oven use

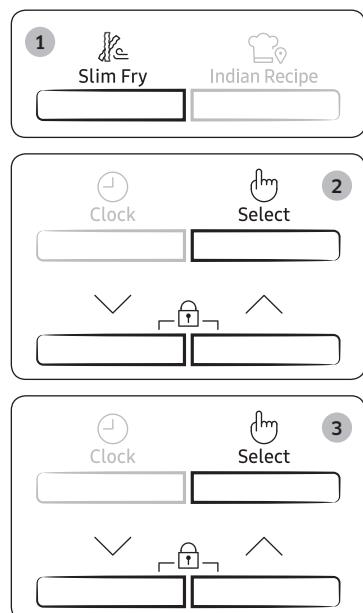
Using the slim fry features

The 24 **Slim Fry** cook features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the slim fry cook category by press the **Slim Fry** button.

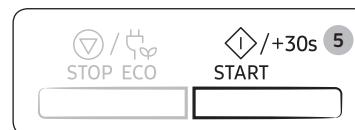
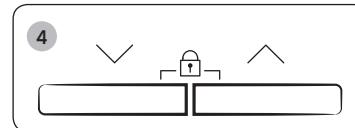
First, place the food in the centre of the turntable and close the door.

⚠ CAUTION

- 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.



1. Press the **Slim Fry** button.
2. Select the category of food by pressing the **Up** and **Down** button and press **Select** button.
 - 1) Indian Slim Fry
 - 2) Potatoes/Vegetables
 - 3) Seafood
 - 4) Chicken
3. Select the type of food that you are cooking by pressing the **Up** and **Down** button. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the **Select** button to select the type of food.



4. Select the size of the serving by pressing the **Up** and **Down** button.
 - The serving size differs depending on the menu, and some menus do not provide a serving size.
 - You can skip this step for a menu that does not provide a serving size.
5. Press the **START/+30s** button.

Slim fry guide

The following table presents the 24 **Slim Fry** auto programmes for frying. It contains its quantities and appropriate instructions. You will use less oil compared to frying with oil fryer, while you will get tasty results. Programmes are running with a combination of convection, top heater and microwave energy.

1. Indian slim fry

Code	Food	Serving size	Ingredients
1-1	Beet Root Kebab	1 person	<p>Boiled Potatoes - 4 ea, Beet Root - 1½ cups, Paneer - 1 cup, Garlic paste - ½ tbsp., Amchoor powder : 1 tbsp., Roasted and crushed anardana : 1 tbsp., Chaat masala a pinch, Rock salt, to taste.</p> <p>Instructions Put the grated beetroot, potatoes, paneer followed by garlic, amchoor, chaat masala, rock salt and anardana in the bowl. Mince with your hands and make round kebab. Select a autocook program and put the crusty plate on the high rack in the microwave oven. Press a START/+30s button. Display show a "preheat" at this step. When the first beeps, take out the crusty plate and brush the crust plate and kebab with oil. Place the kebab on the crusty plate on the high rack. Put them in the microwave oven and press a START/+30s button again. When the second beeps, turn the kebab over and press a START/+30s button again. After cooking, serve hot.</p>

Code	Food	Serving size	Ingredients
1-2	Palak Paneer Roll	1 person	<p>Spinach, finely chopped -1½ cups, Homemade paneer, crumbled - ½ cup, Whole wheat flour - ½ cup, Gram flour (besan) - ½ cup, Rice flour - 1 tbsp., Salt to taste, Sugar - 1 tsp., Turmeric powder - ½ tsp., Red chili powder - ½ tsp., Chaat masala powder - 1 tsp., Yogurt - 1 tsp., Fennel seeds (saunf) - ½ tsp., Oil for brushing.</p> <p>Instructions In a large mixing bowl combine all the ingredients. Combine all the dry ingredients well, check a salt and spices and adjust to suit your taste. Add a little water and knead to make smooth dough. Keep the palak paneer roll mixture covered in a damp cloth for about 15 minutes. After 15 minutes, pinch small portions of the dough and roll it between your palms to make them into small cylindrical shape. Select a autocook program and put the crusty plate on the high rack in the microwave oven. Press a START/+30s button. Display show a "preheat" at this step. When the first beeps, take out the crusty plate and brush the crusty plate and rolls with oil. Place roll on the crusty plate on the high rack. Put them in the microwave oven and press a START/+30s button again. When the second beeps, turn the kebab over and press a START/+30s button again. After cooking, take out the roll and serve hot with chutney or yogurt dip.</p>

Oven use

Code	Food	Serving size	Ingredients
1-3	Vermicelli Upma	1 person	Vermicelli - 1 cup, Water - $\frac{1}{2}$ cup, Onion finely sliced - 1 ea, Tomato chopped - 1 ea, Beans, chopped - $\frac{1}{2}$ cup, Carrots chopped - $\frac{1}{2}$ cup, Capsicum - $\frac{1}{2}$ cup, Peas - $\frac{1}{2}$ cup, Curry leaves - 5-10 ea, Turmeric powder - $\frac{1}{2}$ tsp., Salt to taste, Roasted peanuts - 2 tbsp., Mustard seeds - 1 tsp., Cumin - 1 tsp., Oil - 2 tsp..
Instructions Put oil, peanuts, vermicelli, mustard seeds, cumin seeds, salt, turmeric powder, chopped vegetables, water, salt, curry leaves and chili to taste in the microwave safe bowl. Mix all ingredients well and put them in the microwave oven. When the beeps, stir the vermicelli upma. Press a START/+30s button. After cooking, serve hot.			

Code	Food	Serving size	Ingredients
1-4	Crispy Paneer Bar	1 person	Paneer (cottage cheese) - 100 g, Coriander chutney - 1 tsp., Imli chutney - 1 tsp., For slurry, Maida / wheat flour - 1 tsp., Little water / milk, Coriander finely chopped - $\frac{1}{4}$ tsp., For crust, Urad dal papad (roasted) - 2 ea, Olive oil, Mustard sauce - 1 tsp., Tomato sauce to drizzle on top - 1 tsp..
Instructions Take paneer pieces and make two slits vertically maintaining the joint at the base. Apply coriander chutney inside one slit. Keep inside. Make a slurry of maida and very little water of flowing consistency and add salt and chopped coriander on it. Take urad dal papad and crush them in grinder, spread on a plate. Take paneer pieces one by one. Dip it in slurry and roll over crushed papad. Similarly prepare all pieces. Select a autocook program and put the crusty plate on the high rack in the microwave oven. Press a START/+30s button. Display show a "preheat" at this step. When the first beeps, put the paneer pieces on the crusty plate and place on the high rack in the microwave oven. Press a START/+30s button again. When the second beeps, take out the crusty plate and turn paneer piece over. Press a START/+30s button. After cooking, take out and serve with chutney.			

Code	Food	Serving size	Ingredients
1-5	Paneer & Peanut Finger	1 person	Cottage cheese grated - 100 g, Roasted peanuts - 1 cup, Potato roasted - 1 cup, Amchur powder - 1 tsp., Red chili powder - 1 tsp., Onion finely chopped - 1 ea, Ginger-green chili paste - 1 tbsp., Bread crumbs - $\frac{3}{4}$ cup, Fresh mint leaves finely - 2 tbsp., Salt to taste, Oil, Chaat masala to sprinkle.
Instructions Grind peanuts. Mix together potato, paneer, amchur, red chili powder, onion, ginger-green chili paste, breadcrumbs, peanuts, mint leaves and salt in a bowl. Divide the mixture into equal portions and shape them into fingers. Select a autocook program and put the crusty plate on the high rack in the microwave oven. Press a START/+30s button. Display show a "preheat" at this step. When the first beeps, put the paneer and peanut fingers on the crusty plate on the high rack. Press a START/+30s button again. When the second beeps, turn fingers over. Press a START/+30s button. After cooking, sprinkle some chaat masala and serve hot with chutney.			

Code	Food	Serving size	Ingredients
1-6	Paneer Bread Balls	1 person	Cottage cheese mashed - 200 g, White bread slices edges trimmed - 4 ea, Yogurt - 6 tbsp., Baking powder - $\frac{1}{4}$ tsp., Green chilies finely chopped - 2 ea, Fresh coriander leaves finely chopped - 2 tbsp., Salt to taste, Black pepper powder - $\frac{1}{2}$ tsp., Refined flour (maida) - 3 tbsp., Oil for greasing.
Instructions Spread $\frac{3}{4}$ tablespoon yogurt on each side of the bread slice to dampen it. Set aside for a minute. Take paneer in a large bowl, add baking powder, green chilies and coriander leaves and mix. Mash the bread slices well and mix with the paneer mixture. Add salt and black pepper powder and crushed cashew nuts. Mix well and add refined flour. Divide the mixture into equal portions and shape into flat cylinders. Select a autocook program and put the crusty plate on the high rack in the microwave oven. Press a START/+30s button. Display show a "preheat" at this step. When the first beeps, put the paneer bread balls on the crusty plate and place it on the high rack. Press a START/+30s button again. When the second beeps, turn the paneer bread balls over. Press a START/+30s button. After cooking, serve.			

Oven use

Code	Food	Serving size	Ingredients
1-7	Cheesy Potatoes Bites	1 person	<p>Potatoes boiled and peeled - 3 ea, Refined flour - 4 tsp., Cheese spread - 3 tbsp., Garlic chopped - 2 tsp., Processed cheese grated - 2 tbsp., Salt to taste, Crushed black peppercorns to taste, Cumin powder - 1½ tsp., Fresh parsley chopped - 2½ tsp., Oil - 1 tsp., Milk - 1 tsp., Red chili flakes for garnishing - ½ tsp..</p> <p>Instructions</p> <p>Grate potatoes into a bowl. Add refined flour, one tablespoon grated processed cheese, cheese spread, salt, crushed peppercorns, cumin powder and two teaspoons chopped parsley and mix well. Divide the mixture into twelve equal portions and shape them into bite - size patties. Select a autocook program and put the crusty plate on the high rack in the microwave oven. Press a START/+30s button. Display show a "preheat" at this step. When the first beeps, put the potatoes bites on the crusty plate on the high rack. Press a START/+30s button again. When the second beeps, take out the crusty plate and turn the potato bites over. Press a START/+30s button. After cooking, take out and place the potato bites on a serving platter. Top with dip, garnish with the red chili flakes and parsley and serve immediately.</p>

Code	Food	Serving size	Ingredients
1-8	Falafel with Chickpeas	1 person	<p>Boiled chickpeas - 2 cup, Oil as needed, Medium onion - 1 ea, Garlic cloves - 4 ea, Chopped parsley - ¼ cup, Coriander powder - 1 tsp., Pepper powder - ¼ tsp., Red chili powder - ¼ tsp., Salt as needed.</p> <p>Instructions</p> <p>Process together boiled chickpeas, cumin, coriander, pepper, red chilies, salt, onion, garlic, parsley and flour to a coarse mixture. Make small sized ball and flatten them like tikkies. Select a autocook program and put the crusty plate on the high rack in the microwave oven. Press a START/+30s button. Display show a "preheat" at this step. When the first beeps, put the tikkies on the crusty plate on the high rack and press a START/+30s button again. When the second beeps, take out crusty plate and turn the tikkies over and press a START/+30s button. After cooking, serve hot with chutney.</p>

Code	Food	Serving size	Ingredients
1-9	Green Pea Kebab	1 person	Boiled green peas shelled and boiled and mashed - $\frac{3}{4}$ cup, Potatoes boiled, peeled and grated - 3-4 ea, Green chilies chopped - 3 ea, Ginger chopped - 2 inch, Fresh coriander leaves chopped - 2 tsp., Salt to taste, Cornflour / corn starch - 2 tbsp., Oil for greasing.
Instructions			<p>Mix peas and potatoes. Add green chilies, ginger, coriander leaves, chaat masala and salt to taste. Add cornflour for binding. Divide the mixture into equal portions. Shape each portion into a ball and then press it between your palms to give it a flat tikki shape.</p> <p>Select a autocook program and put the crusty plate on the high rack in the microwave oven. Press a START/+30s button. Display show a "preheat" at this step. When the first beeps, put the tikkis on the crusty plate and place it on the high rack and press a START/+30s button again. When the second beeps, turn tikkis over. Press a START/+30s button. After cooking, serve.</p>
1-10	Soya Chunks Cutlet	1 person	Boiled soya chunks - 200 g, Milk (for cooking soya chunks) - $\frac{1}{2}$ cup, Potato (boiled) - 1 ea, Breadcrumbs - 2 cups, Cornflour / corn starch - 2 tbsp., All purpose flour / Maida - 2 tbsp., Onion (chopped finely) - 1 ea, Ginger garlic paste - 1 tbsp., Chili powder - 1 tsp., Coriander powder / mallipodi - 1 tbsp., Turmeric powder / manjalpodi - 1 tsp., Cumin seeds / Jeerakam - 1 tsp., Salt to taste, Oil - 1 tbsp., Coriander leaves / cilantro chopped - 3 tbsp..

Code	Food	Serving size	Ingredients
1-10	Soya Chunks Cutlet		<p>Instructions</p> <p>Boil the soya in milk. Squeeze off the excess water with your hands and grind it and set it aside. Take boiled potatoes and put this both soya and potatoes in a mixing bowl.</p> <p>For making the masala, add oil, cumin seeds, ginger garlic paste, chopped onions, turmeric, chili, coriander powder and mix well with potatoes and soya.</p> <p>Throw in lots of coriander leaves and mix once. Add salt to the mixture and mix well. Form small portion out of it and form into round patties.</p> <p>Place it in a normal plate and put it in the fridge for 15 mins if you like.</p> <p>Mix cornflour and maida with some water and form into a thin paste. Pour this mixture to a shallow plate. Put the breadcrumbs in a plate as well.</p> <p>Take the cutlet and dunk it in cornflour mixture and then roll it in breadcrumbs and set aside. Finish the entire batch like this.</p> <p>Select a autocook program and put the crusty plate on the high rack in the microwave oven. Press a START/+30s button. Display show a "preheat" at this step. When the first beeps, put the cutlet on the crusty plate on the high rack in microwave and press a START/+30s button. When second beeps, take out the crusty plate and turn cutlets over and press a START/+30s button again. After cooking, serve hot.</p>

Oven use

Oven use

Code	Food	Serving size	Ingredients
1-11	Garlic Cheese Toast	1 person	Garlic bread - 3 loaf, Garlic - 20 cloves, Oil * 2 tsp., Cheese spread - 3 tbsp., Mozzarella cheese grated - 1 cup, Black pepper powder - 1 tsp., Salt to taste. Instructions Cut the garlic bread loaf in $\frac{1}{2}$ inch thickness. Spread the crushed garlic on each piece of bread roughly. Then apply a little oil/butter on the bread pieces. Sprinkle grated cheese on the bread pieces. Sprinkle some black pepper powder and salt. Put the crusty plate on the high rack in the microwave oven. Press a START/+30s button. Display show a "preheat" at this step. When the beeps, put toasts on the crusty plate on the high rack. Press a START/+30s button again. After cooking, take it out and serve with tomato sauce.
1-12	Garlic Paneer	2-3 person	Paneer - 1 cup, Large garlic clove - 6 ea, Vinegar - 1 tsp., Kashmiri red chilies - 5-6 ea, Sugar - 1 tsp., Salt as needed, Oil - 1 tbsp., Cumin - $\frac{1}{2}$ tsp., Chopped onion - $\frac{1}{2}$ cup, Coriander leaves for garnish. Instructions For sauce Blend together garlic, chilies, sugar, salt and vinegar with 1 to 2 tbsp. water. Put oil, cumin seed, chopped onion, add sauce in microwave safe bowl. Put the bowl in microwave oven and operate at 900 W for 4 minute. After cooking, take out. Put the crusty plate on the high rack in the microwave oven. Press a START/+30s button. Display show a "preheat" at this step. When the beeps, take out the crusty plate. Put paneer in the bowl which has mixture and mix well. Put a mixture on the crusty plate on the high rack and Press a START/+30s button again. After cooking, take out and serve.

2. Potatoes/Vegetables

Code	Food	Serving size	Instructions
2-1	Frozen Oven Chips	300-350 g 450-500 g	Distribute frozen oven chips evenly on the crusty plate. Set plate on low rack. For 450-500 g, turnover after the beep sounds. Press START/+30s to continue. (The oven keeps operating if you do not turn over). There is no beep sound for 300-350 g. After cooking, stand for 1-2 minutes.
2-2	Frozen Potato Croquettes	200-250 g 300-350 g	Distribute frozen potato croquettes evenly on the crusty plate. Set plate on low rack. Stand for 1-2 minutes.
2-3	Homemade French Fries	300-350 g 450-500 g	Use hard to medium type of potatoes and wash them. Peel potatoes and cut into sticks with a thickness of 10 x 10 mm. Soak in cold water (for 30 min.). Dry them with a towel, weigh them and brush with 5 g olive oil. Distribute homemade fries evenly on the crusty plate. Set plate on low rack. For 450-500 g, turnover after the beep sounds. Press START/+30s to continue. (The oven keeps operating if you do not turn over). There is no beep sound for 300-350 g. After cooking, stand for 1-2 minutes.
2-4	Potato Wedges	200-250 g 300-350 g 400-450 g	Wash normal sized potatoes and cut them into wedges. Brush with olive oil and spices. Put them with the cut side on the crusty plate. Set plate on high rack. Stand for 1-3 minutes.

Code	Food	Serving size	Instructions
2-5	Frozen Onion Ring	100-150 g 200-250 g	Put frozen breaded onion rings or frozen breaded squid rings evenly on the crusty plate. Set plate on low rack. Stand for 1-2 minutes.
2-6	Sliced Courgettes	100-150 g 200-250 g	Rinse and slice courgettes. Brush with 5 g olive oil and add spices. Put slices evenly on the crusty plate and set plate on high rack. Turnover after beep sounds. Press START/+30s to continue. (The oven keeps operating if you do not turn over). Stand for 1-2 minutes.

3. Seafood

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

4. Chicken

Code	Food	Serving size	Instructions
4-1	Frozen Chicken Nuggets	200-250 g 300-350 g	Distribute frozen chicken nuggets evenly on the crusty plate. Set plate on low rack. Turnover after beep sounds. Press START/+30s to continue. (The oven keeps operating if you do not turn over). Stand for 1-2 minutes.
4-2	Chicken Drumsticks	200-250 g 300-350 g 400-450 g	Weigh drumsticks and brush with oil and spices. Place them evenly on high rack. Turnover after beep sounds, oven will stop process. Press START/+30s to continue. Stand for 1-3 minutes.
4-3	Chicken Wings	200-250 g 300-350 g	Weigh chicken wings and brush with oil and spices. Place them evenly on high rack. Turnover after beep sounds, oven will stop process. Press START/+30s to continue. Stand for 1-2 minutes.

Oven use

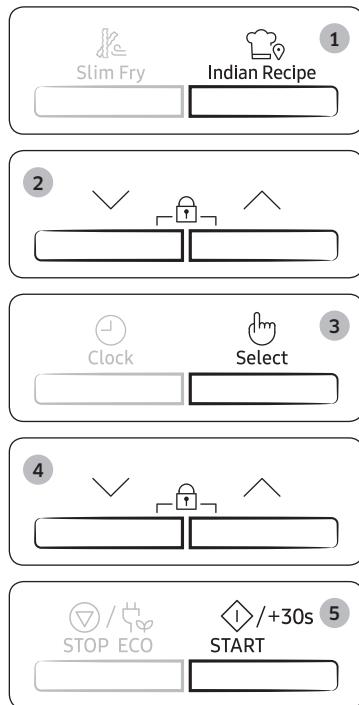
Using the Indian recipe features

The 108 **Indian Recipe** features provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.

⚠ CAUTION

Use only recipients that are microwave-safe.

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



1. Press the **Indian Recipe** button.
2. Press the **Up** or **Down** button to select cook category.
3. Select the cook category by pressing the **Select** button.
4. Press the **Up** or **Down** button to select cook type.
5. Press the **START/+30s** button.
The food is cooked according to the pre-programmed setting selected.
 - When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

Indian recipe guide

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

⚠ CAUTION

Use oven gloves when taking out food.

1. Roti/Naan

Code	Food	Serving size	Ingredients
1-1	Methi Naan	2 pc	Refined plain flour (maida) - 2 cup, Dry yeast - $\frac{1}{2}$ tsp., Sugar - $\frac{1}{2}$ tsp., Oil - 1 tbsp., Curd - 2 tsp., Salt to taste plain flour (maida) for rolling, Methi leaves - $\frac{1}{2}$ cup, Cumin seeds (jeera) - 1 tsp., Finely chopped green chillies - 1 tsp., Sugar - $\frac{1}{2}$ tsp.
Instructions			Mix flour, baking soda and salt into a deep bowl. Add sugar, milk, yogurt and a little water and knead into a medium soft dough. Brush with oil, cover with a damp piece of muslin and set aside for 30 minutes. Combine the plain flour, yeast-sugar mixture, curd-mint paste, oil and salt and in a deep bowl and knead into a soft dough using little water. Cover the dough with a lid or wet muslin cloth and allow it prove till it increases in volume slightly (approx. 30 minutes). Divide the dough into 6 equal portions. Press a portion of the dough flat on a rolling board and roll out. Select a autocook program and put the crusty plate on the high rack in the microwave oven. Press a START/+30s button. Display show a "preheat" at this step. When the first beeps, take out the crusty plate and moisten both side of Naan with wet hands. Place Methi naan on the crusty plate and place it on the high rack. When the second beeps, turn the methi Naan over. Press a START/+30s button again. After cooking, take out and serve hot with dal.

Code	Food	Serving size	Ingredients
1-2	Mint Naan	2 pc	Refine plain flour (maida) - 2 cup, Dry yeast - $\frac{1}{2}$ tsp., Sugar - $\frac{1}{2}$ tsp., Oil - 1 tbsp., Curd - 2 tsp., Salt to taste plain flour (maida) for rolling To Be Ground Into A Coarse Pudina Paste (using 1 tbsp. Water), Mint leaves (phudina) - $\frac{1}{2}$ cup, Cumin seeds (jeera) - 1 tsp., Finely chopped green chillies - 1 tsp., Sugar - 1 tsp., Lemon juice - 1 tbsp.
Instructions			Combine the yeast, sugar and 3 tbsp. of lukewarm water in a bowl, mix gently and cover with a lid and keep aside for 4 to 5 minutes. Combine the plain flour, yeast-sugar mixture, curd pudina paste, oil and salt and in a deep bowl and knead into a soft dough using little water. Cover the dough with a lid or wet muslin cloth and allow it prove till it increases in volume slightly (approx. 30 minutes). Divide the dough into 3 equal portions. Press a portion of the dough flat on a rolling board and roll out. Select a autocook program and put the crusty plate on the high rack in the microwave oven. Press a START/+30s button. Display show a "preheat" at this step. When the first beeps, take out the crusty plate. Moisten the Pudina naan with wet hands on both side. Put the Pudina naan on the crusty plate and place it on the high rack. Press a START/+30s button again. When the second beeps, turn the Pudina naan over. Press a START/+30s button again. After cooking, serve hot with dal.

Code	Food	Serving size	Ingredients
1-3	Missi Roti	1 pc	Gram Flour - 2 cup, Whole Wheat Flour - 1 cup, Cumin seeds - 1 tsp., Carom seeds (ajwain) - $\frac{1}{4}$ tsp., Crushed Peppercorns - 5-6 ea, Dried pomegranate seeds (anardana) - 1 tbsp., Green chillies chopped - 3 ea, Onion chopped - 1 ea, Salt to taste, Turmeric powder - $\frac{1}{2}$ tsp., Fresh coriander leaves chopped - 2 tbsp., Oil for greasing.
Instructions			Put gram flour and whole wheat flour in a bowl. Roast cumin seeds, carom seeds, peppercorns and dry pomegranate seeds. Pound them to a powder. Add green chillies, onion, salt, turmeric powder, coriander leaves and mix well. Add sufficient water and knead. Add one tablespoon of oil and the pounded spice powder and knead into a dough. Cover and rest the dough for about 15 minutes. Divide into six equal portions and roll into balls. Further roll each portion into a roti. Grease the crusty plate oil. Select a autocook program and put the crusty plate on the high rack in the microwave oven. Press a START/+30s button. Display show a "preheat" at this step. When the first beeps, take out the crusty plate. Put the missi roti on the crusty plate and brush that side with oil. Press a START/+30s button again. When the second beeps, turn the missi roti over. Press a START/+30s button again. After cooking, serve hot with dal.

Oven use

Oven use

Code	Food	Serving size	Ingredients
1-4	Aloo Parantha	1 pc	Wheat Flour - 2 cup, Green Chillies - 2 ea, Cloves of Garlic - 2 ea, Oil for brushing, Inch piece of Ginger - 1 ea, Salt to taste, Lime Juice: 2 tsp., Coriander Leaves, Water, Cumin Seeds - 1 tsp., Carom Seeds - $\frac{1}{2}$ tsp., Potatoes boiled and mashed - 2 ea.
Instructions Crush cumin seeds and ajwain together in blender. Heat 1 tsp. oil in a pan. Take wheat flour add crushed cumin and ajwain, salt and mix it well. Then add hot oil and mix it well. Then add water and knead the dough. Dough should be soft. Keep dough covered for 30 minutes. Mash the potatoes and add grated ginger, finely chopped garlic, chopped coriander leaves and green Chilies together in it and mix it well. Then add lime juice and Salt to taste and mix it well. Take a big ball of dough, dip it in flour and coat it with flour. Roll out to form a disc size using a rolling pin. Then scoop some of the stuffing mash onto the top of it. Gather together the edges of the rolled-out Atta into the middle - completely covering the mashed mixture - and seal it together with the tips of your fingers - being careful - without tearing or breaking. Then use the rolling pin to thin-out the stuffing - this has to be done very gently and carefully. Use the flour to sprinkle onto the surface and onto the paratha to ensure that the dough doesn't stick to the surface or rolling pin. Grease the crusty plate with oil. Select a autocook program and put the crusty plate on the high rack in the microwave oven. Press a START/+30s button. Display show a "preheat" at this step. When the first beeps, take out the crusty plate. Put the aloo paratha on the crusty plate and brush the top side of Paratha with oil. Place them on high rack. Press a START/+30s button again. When the second beeps, turn food over. Press a START/+30s button again. After cooking, serve hot with butter and curd.			

Code	Food	Serving size	Ingredients
1-5	Paneer Parantha	1 pc	Wheat Flour - 2 cup, Green Chillies - 2 ea, Paneer - 1 cup, Oil for brushing, Salt to taste, Coriander Leaves, Water, Cumin Seeds - $\frac{1}{2}$ tsp., Ajwain or Carom Seeds - $\frac{1}{2}$ tsp., Grated Paneer: 1 cup.
Instructions Take wheat flour & add 1 tsp. hot oil. Mix it well. Then add water and knead the dough. Dough should be soft. Keep dough covered for 30 minutes. Grate Paneer and add grated ginger, finely chopped green Chilies, Coriander Leaves, Cumin Seeds, Ajwain or Carom Seeds together in it and mix it well. Then add Salt to taste and mix it well. Take a big ball of dough, dip it in flour and coat it with flour. Roll out to form a disc size using a rolling pin. Then scoop some of the stuffing mash onto the top of it. Gather together the edges of the rolled-out Atta into the middle - completely covering the mashed mixture - and seal it together with the tips of your fingers - being careful - without tearing or breaking. Then use the rolling pin to thin-out the stuffing - this has to be done very gently and carefully. Use the flour to sprinkle onto the surface and onto the paratha to ensure that the dough doesn't stick to the surface or rolling pin. Grease the crusty plate with oil. Select a autocook program and put the crusty plate on the high rack in the microwave oven. Press a START/+30s button. Display show a "preheat" at this step. When the first beeps, take out the crusty plate. Put the Paneer Paratha on the crusty plate and brush the top side of Paratha with oil. Place them on high rack. Press a START/+30s button again. When the second beeps, turn food over. Press a START/+30s button again. After cooking, serve hot with butter and curd.			

Code	Food	Serving size	Ingredients
1-6	Aloo Kulcha	1 pc	<p>Refined All-purpose Flour (Maida) - 2 cups, Baking Soda - $\frac{1}{2}$ tsp., Salt to taste, Sugar - 1 tsp., Milk - 1 cup, Yogurt - 2 tbsp., Oil - 2 tbsp., Onion seeds (kalonji) - 1 tsp., Butter to serve.</p> <p>Stuffing</p> <p>Mashed potatoes - 1 cup, Oil - 1 tbsp., Cumin seeds - 1 tsp., Coriander seeds - $\frac{1}{2}$ tsp., Ajawain or Carom Seeds - $\frac{1}{2}$ tsp., Green chillies chopped - 2 ea, Salt to taste.</p> <p>Instructions</p> <p>Mix refined flour with baking powder, baking soda, onion seeds and salt into a deep bowl. Add sugar, milk, yogurt and a little water and knead into a medium soft dough. Brush with oil, cover with a damp piece of muslin and set aside for 30 minutes.</p> <p>For the stuffing</p> <p>Add cumin seeds, carom seeds, Coriander seeds green chilies and salt in grated potatoes and, mix well Divide into six equal portions. Knead the dough again and divide it into 6 equal portions. Shape into round balls and dust with flour. Flatten each ball and roll out into 4-inch rounds. Place one portion of the stuffing in the center, gather the edges together and shape into a ball again. Press lightly and roll out into a 8-inch round. Select a autocook program and put the crusty plate on the high rack in the microwave oven. Press a START/+30s button. Display show a "preheat" at this step. When the first beeps, take out the crusty plate. Moisten both side of the kulcha with wet finger and put the aloo kulcha on the crusty plate and place it on the high rack. Press a START/+30s button again. When the second beeps, turn the aloo kulcha over. Press a START/+30s button again. After cooking, serve hot with dal.</p>

Code	Food	Serving size	Ingredients
1-7	Paneer Kulcha	1 pc	<p>Paneer - 2 cups, Refined Flour - 2 cups, Baking Soda - $\frac{1}{2}$ tsp., Salt to taste, Sugar - 1 tsp., Milk - 1 cup, Yogurt - 2 tbsp., Oil - 2 tbsp., Butter to serve.</p> <p>Stuffing</p> <p>Paneer (cottage cheese) - 800 g, Oil - 3 tbsp., Cumin seeds - 2 tsp., Onion chopped - 2 medium, Green chillies chopped - 4 ea, Salt to taste.</p> <p>Instructions</p> <p>Mix refined flour with baking soda into a deep bowl. Add sugar, milk, yogurt and a little water and knead into a medium soft dough. Brush with oil, cover with a damp piece of muslin and set aside for 30 minutes.</p> <p>For the stuffing</p> <p>Add cumin seeds, onions, green chilies and salt in grated paneer and, mix well Divide into six equal portions. Knead the dough again and divide it into 6 equal portions. Shape into round balls and dust with flour. Flatten each ball and roll out into 4-inch rounds. Place one portion of the stuffing in the center, gather the edges together and shape into a ball again. Press lightly and roll out into a 8-inch round. Select a autocook program and put the crusty plate on the high rack in the microwave oven. Press a START/+30s button. Display show a "preheat" at this step. When the first beeps, take out the crusty plate. Moisten both side of the kulcha with wet finger and put the paneer kulcha on the crusty plate and place it on the high rack. Press a START/+30s button again. When the second beeps, turn the paneer kulcha over. Press a START/+30s button again. After cooking, serve hot with dal.</p>

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Code	Food	Serving size	Ingredients
1-8	Aloo Pyaaz Kulcha	1 pc	<p>Mashed potatoes - 2 cups, Chopped Onions - 1 cup, Refined All purpose Flour (Maida) - 2 cups, Baking Soda - $\frac{1}{2}$ tsp., Salt to taste, Sugar - 1 tsp., Milk - 1 cup, Yogurt - 2 tbsp., Oil - 2 tbsp., Onion seeds (kalonji) - 2 tsp., Butter to serve.</p> <p>Stuffing</p> <p>Mashed potatoes - 2 cups, Chopped Onions - 1 cup, Oil - 2 tbsp., Cumin seeds: 1 tsp., Coriander seeds - $\frac{1}{2}$ tsp., Ajawain or Carom Seeds - $\frac{1}{2}$ tsp., Green chillies chopped - 2 ea, Salt to taste.</p> <p>Instructions</p> <p>Mix refined flour with baking powder, soda bicarbonate and salt into a deep bowl. Add sugar, milk, yogurt and a little water and knead into a medium soft dough. Brush with oil, cover with a damp piece of muslin and set aside for 30 minutes.</p> <p>For the stuffing</p> <p>Add chopped onions, cumin seeds, carom seeds, Coriander seeds green chilies and salt in grated potatoes and, mix well Divide into 6 equal portions. Knead the dough again and divide it into 6 equal portions. Shape into round balls and dust with flour. Flatten each ball and roll out into 3-inch rounds. Place one portion of the stuffing in the center, gather the edges together and shape into a ball again. press lightly and roll out into a 8-inch round. Select a autocook program and put the crusty plate on the high rack in the microwave oven. Press a START/+30s button. Display show a "preheat" at this step. When the first beeps, take out the crusty plate. Moisten both side of naan with wet finger and put the aloo pyaaz kulcha on the crusty plate and place it on the high rack. Press a START/+30s button again. When the second beeps, turn the aloo pyaaz kulcha over. Press a START/+30s button again. After cooking, serve hot with dal.</p>

2. Soups/Snacks

Code	Food	Serving size	Ingredients
2-1	Tomato Soup	400-500 g	<p>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.</p> <p>Instructions</p> <p>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.</p>
2-2	Mushroom Soup	400-450 g	<p>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.</p> <p>Instructions</p> <p>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/+30s. Serve hot and garnish with grated cheese.</p>

Code	Food	Serving size	Ingredients
2-3	Tom Yum Soup	300-350 g	Mushroom - 6-7 (chopped), Fresh coriander leaves a few spring, Green or fresh red chili - 3-4, Lemon grass - 4 inches stalk, Lime leaves - 4-5, Salt as per your taste, Thai red curry paste - 2 tbsp., Lemon juice - 2 tbsp., Water - 4 cups.
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.
2-4	Garlic Bread	300-400 g	Bread (French) - 3 slices, Butter - 3 tbsp., Garlic - 2 tbsp., Grated cheese - 3 tbsp., Salt, Pepper, Oregano, Chili flakes as per taste.
Instructions			Pre-heat the oven 200 °C with the convection function. Mix butter, garlic, salt, pepper, oregano and make a paste. Apply this paste on both sides of the bread and sprinkle grated cheese and chili flakes. Put these breads on crusty plate and put in on low rack. When beep, select menu and cook.
2-5	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.

Code	Food	Serving size	Ingredients
2-6	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/+30s . Garnish coconut and coriander. Serve hot.
2-7	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/+30s . Garnish with coriander and bhujia.
2-8	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/+30s .

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Code	Food	Serving size	Ingredients
2-9	Vegetable Pasta	200-250 g	Pasta - 200 g, Oil - 1 tbsp., Grated Cheese - 3 tbsp., Pasta Sauce, Spring Onion, Water as per your taste, Salt as required.
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/+30s . Serve hot.			

3. Vegetables/Rice

Code	Food	Serving size	Ingredients
3-1	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/+30s .			
3-2	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/+30s .			

Code	Food	Serving size	Ingredients
3-3	Kadhi Pakoda	400-500 g	Ghee - 2 tbsp., Gram Flour - 3 tbsp., Curd - 200 g, Water - 300 ml, Salt, Sugar, Cumin, Green Chili, Ginger, Curry Leaves as per your taste, Gram flour for Pakoda - 100 g, Red Chili powder, Turmeric, Ajwain, Salt as per your taste.
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/+30s . Serve hot with rice.			
3-4	Dal Tadka	400-500 g	Soaked Arhar Dal (Soaked for 1 hr) - 200 g, Water - 300 g, Oil - 2 tbsp., Cumin - 1 tbsp., Green Chilies - 2-3 ea, Curry Leaves - 5-6 ea, Salt, Coriander, Cumin Powder, Turmeric, Asafetida, Kasoori methi, Lemon juice as per your taste.
Instructions In microwave safe bowl take dal, water, turmeric, asafetida. Cover and cook. When beep take oil, cumin, chopped green chilies, curry leaves, salt, coriander, cumin powder, kasurimethi, lemon juice, water and then press START/+30s . Garnish with tomato.			

Code	Food	Serving size	Ingredients
3-5	Palak Paneer	400-500 g	Palak Leaves (Spinach) (Boiled & Grinded) - 300 g, Onion (Chopped) - 2 ea, Tomato (Chopped) - 2 ea, Ginger Garlic Paste - 2 tbsp., Paneer - 150 g, Oil - 3 tbsp., Garam Masala, Coriander, Cumin Powder, Salt, Fresh Cream as per your taste.
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/+30s .			
3-6	Sambhar	400-500 g	Arhar Dal/ Red Gram - 100 g, Oil - 2 tbsp., Onion - 1 ea (Chopped), Tomato - 1 ea (Chopped), Mix vegetables (drumsticks, 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 chilies, tomatoes, mixed vegetables and add some water. Cover and cook. When beep, add oil, asafetida, cumin, curry leaves, red chilies, sambhar masala, tamarind pulp, salt, water and then press START/+30s .			
3-7	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/+30s .			

Code	Food	Serving size	Ingredients
3-8	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 microwave 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/+30s . Garnish with coriander leaves.			
3-9	Vegetable Biryani	400-500 g	Soaked Basmati 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 basmati rice, mix it well and cook. When beep, add water, salt & sugar. Cover it and press START/+30s . Serve hot.			
3-10	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/+30s . Garnish with chopped coriander & serve hot.			

Oven use

4. Sweets/Tandoori

Code	Food	Serving size	Ingredients
4-1	Suji Halwa	200-250 g	Suji - 150 g, Ghee - 4 tbsp., Sugar - $\frac{3}{4}$ 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/+30s .
4-2	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) - $\frac{1}{4}$ cup.
Instructions			In microwave safe glass bowl add besan and ghee, mix well and cook. When beep stir well and press START/+30s . When cool and cardamom powder, sugar powder, mix well and make laddoo.
4-3	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/+30s . Decorate it with almonds & resins. Serve hot or cold.

Code	Food	Serving size	Ingredients
4-4	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/+30s . Take it out, stir it. When cool, decorate with pista pieces and serve cool.
4-5	Paneer Tikka	250-300 g	Paneer - 200 g Marinate Hung Curd - 4 tbsp., Ginger Garlic Paste - 1 $\frac{1}{2}$ tbsp., Red Chili Powder, Garam Masala as per your taste, Lemon Juice - 1 tbsp., Edible Red Color - 1 pinch, Oil - 1 tbsp..
Instructions			Mix all the ingredients of marinate thoroughly. Add paneer pieces and keep it for 2 hrs in a refrigerator. Keep the pieces on crusty plate at high rack. Apply little oil on it and cook. When beep, turn the pieces and then press START/+30s . Serve hot with chutney.
4-6	Aloo Tikka	400-500 g	Baby Potato (peeled) - 400 g Curd - $\frac{1}{2}$ cup Ginger garlic paste - $\frac{1}{2}$ tbsp., Coriander powder, cumin powder, red chili powder, kasoori methi, salt & oil as per your test.
Instructions			Take peeled aloo, add curd, ginger garlic paste, other spices and salt. Mix them well and put them on crusty plate at high rack, Sprinkle oil and cook. When beep turn potato and press START/+30s . Serve hot.

Code	Food	Serving size	Ingredients
4-7	Tandoori Gobhi	250-300 g	<p>Gobhi (Cut big flowers) - 200 g</p> <p>Marinate</p> <p>Hung Curd - 4 tbsp., Ginger Garlic Paste - 1½ tbsp., Red Chili Powder, Garam Masala as per your taste, Lemon Juice - 1 tbsp., Edible Red Color - 1 pinch, Oil - 1 tbsp..</p>
Instructions Mix all the ingredients of marinate thoroughly. Add gobhi pieces and keep it for 2 hrs in a refrigerator. Keep the pieces on crusty plate at high rack. Apply little oil on it and cook. When beep, turn the pieces and press START/+30s . Serve hot with chutney.			
4-8	Vegetable Kabab	8 Kababs	<p>Boiled vegetables - Potato, Cauliflower, Carrot, Green peas - 0.1 kg, Water - 3 tbsp., Cornflour - 1-2 tbsp., Bread crumbs - 1 tbsp., Ginger-Garlic paste - ½ tsp., Chili paste - ½ tsp., Garam Masala - ¼ tsp., Lemon juice, salt, sugar as per your taste.</p>
Instructions Mix boiled vegetables and strained bengal gram, ginger-garlic paste, red chili powder, garam masala, coriander-cumin powder, salt, bread crumbs, coriander leaves together. Apply little oil to your palms and shape as desired like tikki balls and roll over with corn flour. Cutlet rolls, brush with little oil. Place kebabs on crusty plate at high rack and cook. When beep, turn kababs and press START/+30s . Serve it with chutney and salads.			

Code	Food	Serving size	Ingredients
4-9	Stuffed Mushroom	200-250 g	<p>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

Hollow the mushrooms and marinate with lemon juice, salt, red chilli powder, butter and garam masala, keep aside for 15 minutes.

In another bowl mix cottage cheese, grated cheese and corn and season as per tatse.

Stuffed the mushrooms with cottage cheese mixture and coat with corn. (flour mixed in very less water.)

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.

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5. Continental

Code	Food	Serving size	Ingredients
5-1	Cheese Cutlet	8 ea	Potatoes - 4 ea (boiled), Cottage cheese - 200 g, Chopped coriander - 2 tbsp., Chopped green chili - 1 tsp., Chopped onion - 1 ea, Chopped cabbage - 2 tbsp., Bread crumbs - 4 tbsp., Oil for applying, Salt as per your taste.
Instructions Mash the potatoes very well, add all ingredients, mix it well and shape the cutlet as you wish. Take it on crusty plate at high rack, applying oil and cook. When beep, turn the pieces and press START/+30s.			
5-2	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..
Instructions In microwave safe glass bowl add tomato, basil leaves, onion, garlic, celery sticks and water, mix well and cook. When beep add all other ingredients, mix well and press START/+30s. Serve hot.			
5-3	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.
Instructions In microwave safe glass bowl take noodles and 2 cups water and cook. When beep, drain all the water from it & keep noodles a side. In other microwave safe glass bowl take oil & vegetables and press START/+30s. After done add all ingredients with noodles mix well & serve hot.			

Code	Food	Serving size	Ingredients
5-4	Risotto Rice	450-500 g	Basmati Rice (soaked) - 150 g, Spinach (chopped) - 100 g, Butter - 3 tbsp., Chopped onion - 2 ea, Chopped Garlic - 2 tsp., Grated cheese - 3 tbsp., Salt & Pepper as per your taste, Water - 300 ml.
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/+30s. Garnish with grated cheese and serve hot.			
5-5	Baked Vegetables	350-400 g	Half boiled vegetables (carrot, cauliflower, french beans - cut into small pieces, sweet corn & green peas etc.) - 300 g, Plain flour - 2 tbsp., Butter - 2 tbsp., Milk - 2 cups, Water - ½ cup, Grated cheese - 5 tbsp., Salt, sugar, pepper as per your taste.
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/+30s. Serve hot.			
5-6	Noodles with Tomato and Cheese Sauce	400-450 g	Ribbon noodles - 250 g, Tomato sauce - ½ cup, Pizza sauce - ½ cup, Cheese sauce - 1 cup, Oil - 2 tbsp., Grated cheese - 2 tbsp., Salt, sugar & pepper as per your taste, Fresh Cream - 2 tbsp., Oregano - ½ tsp., Water - 4 cups.
Instructions In microwave safe glass bowl 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/+30s. Serve hot.			

Code	Food	Serving size	Ingredients
5-7	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 - $\frac{1}{2}$ 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/+30s . When beep add macaroni, mix it well and serve hot.
5-8	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 - $\frac{1}{2}$ 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/+30s . After done pasta & cheese, mix it well & serve hot.

Code	Food	Serving size	Ingredients
5-9	Corn & Potato Baked	300-350 g	Boiled sweet corn - 100 g, Boiled Potatoes - 2 ea, Finely chopped onion - 1 ea, Finely chopped green chili - 2 ea, Grated cheese - 4 tbsp., White sauce - 1 cup, Fresh cream - 2 tbsp., Butter - 2 tbsp., Salt & Pepper as per you taste.
			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/+30s . Serve hot.
5-10	Vegetable in Thai Curry	500-600 g	For green paste Green chillies - 6-8, Spring onions - 3 ea (chopped along with the green part), Lemon grass leaves - 4 (optional), Ginger - 2" piece, Coriander leaves - 3 tbsp.. For main dish Coconut milk - $1\frac{1}{2}$ cups, Salt - $1\frac{1}{2}$ 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/+30s .

Oven use

Code	Food	Serving size	Ingredients
5-11	Mushroom Gratin	500-550 g	Mushrooms quartered (cut into 4 pieces each) - 200 g, Oil or butter - 2 tbsp., Maida (flour) - 2 tbsp., Salt - 1 tsp., Pepper - 1 tsp., Rum or sherry (optional) - 1 tsp., Cream - 100 g (½ cup), Water - ½ cup, Some chopped celery or coriander leaves for garnishing.
Instructions			In microwave safe plate butter, maida and cook. When beep add all other ingredients, mix well and press START/+30s . Sprinkle chopped celery or coriander and serve hot.
5-12	Pasta in Pesto Sauce	400-450 g	Fussily Pasta - 200 g, Oil - 1 tbsp., Cream - 1 cup, Grated cheese - 3 tbsp., Butter - 2 tbsp., Oregano - ½ tsp., Salt & pepper as per your taste, Olive Oil - 1 tbsp., Pesto Sauce - 4 tbsp., Water - 3 cups.
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/+30s . Serve hot.

6. Cake/Confectionery

Code	Food	Serving size	Ingredients
6-1	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.
6-2	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.

Code	Food	Serving size	Ingredients
6-3	Banana Bread	450 g	Refined flour - 225 g, Margarine - 125 g, Egg - 2 ea, Powder Sugar - 200 g, Baking Powder - $\frac{1}{2}$ 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.			
6-4	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 - $\frac{1}{4}$ cup, Chocolate essence - 1 tsp., Cocoa powder - 2 tbsp., Water - $\frac{1}{2}$ 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.			

Code	Food	Serving size	Ingredients
6-5	Marble Cake	450-500 g	Refined flour - 150 g, Condensed Milk - 200 g, Butter - 100 g, Soda Bicarb - $\frac{1}{2}$ 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.			
6-6	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/+30s . 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.			
6-7	German Biscuits	400-450 g	Refined flour - 170 g, Butter - 115 g, Powder sugar - 60 g, Cashew nut powder - 60 g, Almond essence - $\frac{1}{4}$ 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.			

Oven use

Code	Food	Serving size	Ingredients
6-8	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.			
6-9	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
6-10	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.

7. Soups/Snacks

Code	Food	Serving size	Ingredients
7-1	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/+30s .			

Code	Food	Serving size	Ingredients
7-2	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 $\frac{1}{2}$ 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.
7-3	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 $\frac{1}{2}$ 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.
7-4	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 $\frac{1}{2}$ cup of water), Vinegar - 1 tsp., Chili sauce - $\frac{1}{2}$ tsp., Soya sauce - $\frac{1}{2}$ tbsp., 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.

Code	Food	Serving size	Ingredients
7-5	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 $\frac{1}{2}$ 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.
7-6	Herb Chicken Soup	350-400 g	Boneless Chicken - 150 g, Chopped Celery - 1 tbsp., Chopped Parsley - 1 tbsp., Oregano - $\frac{1}{2}$ 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 $\frac{1}{2}$ 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.
7-7	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.

Oven use

Oven use

Code	Food	Serving size	Ingredients
7-8	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/+30s . Garnish with chopped coriander leaves.
7-9	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/+30s .
7-10	Kheema Ball	300-350 g	Boiled Chicken Kheema - 175 g, Boiled & Mashed Potato - 3 ea, Ginger, Garlic paste, Salt, Garam Masala, Coriander, Lemon juice as per your taste, Bengali Gram powder - 2 tbsp..
Instructions			Mix all the ingredients together. Make balls from it. Place the balls greased microwave multiple pan on 2nd level and cook. When beep turn over the balls and cook, serve hot.

Code	Food	Serving size	Ingredients
7-11	Chili Chicken	300-350 g	Boneless Chicken - 250 g, Chopped Ginger - ½ tsp., Chopped Garlic - ½ tsp., Vinegar - 1 tbsp., Soya sauce - 2 tbsp., Ajinomoto - ½ tsp., Green chili - 4-5 ea (slit length ways), One medium capsicum: cut into thin strips, One small onion - cut into ½" thin strips, Onion leaves - 2-3 (cut into long strips), Sugar - 1 tsp., Salt as per your taste, Sherry - 2 tsp., Corn Flour - 2 tsp. (dissolve in ½ of water), Oil - 2 tbsp..
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/+30s . Serve hot.
7-12	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/+30s . Serve hot.

Code	Food	Serving size	Ingredients
7-13	Schezwan Chicken	500-550 g	Boneless Chicken - 400 g, Grind red chili - 10, Oil - 3 tbsp., Garlic paste - 1 tbsp., Garlic finely - 1 tbsp. (chopped), Tomato sauce - 4 tbsp., Vinegar - 1 tbsp, Red Chili Sauce - 2 tbsp., Soya Sauce - 1½ tbsp., Salt & Sugar as per your taste, Corn flour - 1 tbsp., Ajinomoto - 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/+30s .	
7-14	Chicken Hong Kong	400-450 g	Boneless Chicken - 250 g (cut into bite size pieces), Cashew nut - 15-20, Dried broken red chilies - 6, Fresh garlic - 4-5 (chopped), Sherry - 2 tbsp., Salt & Sugar as per your taste, Oil - 2 tbsp., Ajinomoto - ½ tsp., Cornflour - 2 tsp. (dissolve in 1 cup of water).
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/+30s .	

8. Indian special chicken dishes

Code	Food	Serving size	Ingredients
8-1	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/+30s . Garnish with coriander leaves & serve hot.	
8-2	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/+30s . Garnish with chopped coriander.	

Oven use

Oven use

Code	Food	Serving size	Ingredients
8-3	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 - $\frac{1}{4}$ tsp., Tomato puree - $\frac{1}{2}$ cup, Honey - 2 tsp., Oregano - $\frac{1}{4}$ 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/+30s . Sprinkle spring onion & serve hot.
8-4	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 - $\frac{1}{2}$ 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/+30s . After done add cream, mix it well & serve hot.

Code	Food	Serving size	Ingredients
8-5	Yogurt Chicken	500-600 g	Chicken - 500 g, Yogurt - 1 cup, Finely chopped mint leaves - 1 tbsp., Corn flour - 1 tbsp. (mix in 2 tbsp. water), Oil - 2 tbsp., Chopped onion - 1 ea, Chopped green chili - 2-3, Chopped ginger - 1 tbsp., Garam Masala - 1 tsp., Dried fenugreek leaves - 1 tsp., Salt as per your taste, Chopped coriander - 1 tbsp..
Instructions			In microwave safe glass bowl add oil, onion, green chili, ginger & chicken, mix it well & cook. When beep add all other ingredients, $\frac{1}{2}$ cup of water. Cover it and press START/+30s . Sprinkle chopped mint & coriander leaves. Serve hot.
8-6	Green Chicken	700-800 g	Chicken - 500 g (cut into pieces of your choice), Chopped green chili - 3-4, Chopped coriander - $\frac{1}{2}$ cup, Chopped mint - $\frac{1}{4}$ 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 $\frac{1}{2}$ cup water, mix it well and press START/+30s . Serve hot.

Code	Food	Serving size	Ingredients
8-7	Kadhai Chicken	600-700 g	Chicken - 400 g (cut into pieces of your choice), Ginger-garlic paste - each 1 tsp., Tomato puree - $\frac{1}{2}$ cup, Red chili powder - $\frac{1}{2}$ 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/+30s . Garnish with coriander leaves & serve hot.
8-8	Hyderabadi Chicken	700-800 g	Chicken - 600 g (cut into pieces of your choice), Ginger-garlic paste - each 1 tsp., Tomato puree - $\frac{1}{2}$ 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/+30s . Garnish with coriander leaves. Serve hot.

9. Tandoori

Code	Food	Serving size	Ingredients
9-1	Roasted Prawns	600-700 g	Prawns - 500 g, Chopped onion - 2 ea, Chopped tomato - 2 ea, Oil - 2 tbsp., Red Chili powder - 1 tsp., Turmeric powder - $\frac{1}{2}$ tsp., Ginger-garlic paste - each 1 tsp., Garam Masala - 1 tsp., Cumin powder - 1 tsp., Coriander powder - 1 tsp., Chopped coriander leaves - 2 tbsp., Little water.
Instructions			In microwave safe glass bowl add oil, finely chopped onion, chopped tomato, ginger-garlic paste, red chili powder, turmeric powder and cook. When beep add prawns, all other ingredients mix it well, and press START/+30s . Garnish with coriander leaves. Serve hot.
9-2	Fish Tikka	500 g	Fish (pomfert) - 400 g, Thick yogurt - $\frac{1}{2}$ cup, Chat Masala - 1 tsp., Ginger-garlic paste - each 1 tsp., Orange red colour - 1 pinch, Oil - 2 tbsp., Semolina - 2 tbsp., Red chili powder - 1 tsp., Salt as per your taste, Coriander leaves - 2 tbsp..
Instructions			Marinate fish slice with salt, thick yogurt, ginger-garlic paste, orange-red colour, red chili powder, mix it well & keep it in refrigerator for $\frac{1}{2}$ hr. Roll it in semolina. Put them on crusty plate at high rack, put some oil around, and cook. When beep, turn them over and press START/+30s . Garnish with coriander leaves. Serve hot.

Oven use

Oven use

Code	Food	Serving size	Ingredients
9-3	Goanese Fish Kabab	400-500 g	Surmai (Goanese fish) - 300 g (cut into pieces), Tamarind juice - 2 tbsp., Red chili powder - 1 tsp., Turmeric powder - ½ tsp., Cumin powder - ½ tsp., Coconut oil - 1 tbsp., Rice flour - 1 tbsp., Chopped peppercorn - 1 tsp., Salt as per your taste, Coriander leaves - 1 tbsp..
Instructions			Place fish in a bowl. Add all the ingredients & mix well. Let it marinate for 1 hr. at refrigerator. Place kebab on crusty plate at high rack, put some oil around kebabs and cook. When beep, turn them over and press START/+30s . Garnish with coriander leaves. Serve hot.
9-4	Coconut Fish Kabab	400-500 g	Fish (pomfert) - 400 g (cut into pieces), Ginger-garlic paste - each 1 tsp., Pepper powder - ½ tsp., Cumin powder - ½ tsp., Lemon juice - 2 tbsp., Corn flour - 1 tsp., Powdered coconut (desiccated coconut) - 4 tbsp., Salt as per your taste.
Instructions			In a bowl add fish pieces & all other ingredients except coconut. Mix well, late it marinate for 2-3 hrs. at room temperature. Pick fish pieces one by one & roll into the coconut so that fully coated with it. Place fish on crusty plate at high rack, put some oil around the kebabs and cook. When beep, turn them over and press START/+30s . Garnish with coriander leaves. Serve hot.

Code	Food	Serving size	Ingredients
9-5	Chicken Malai Kabab	400-450 g	Boneless chicken - 300 g, Garlic paste - 1 tsp., Anissed powder - 1 tsp., Dry mango powder - 1 tsp., Red chili powder - 1 tsp., Cream - 4 tbsp., Oil - 2 tbsp., Salt as per your taste, Coriander leaves - 1 tbsp..
Instructions			Place chicken in a bowl. Add all the ingredients & mix well. Let it marinate for 2 hrs. at refrigerator. Place kebab on crusty plate at high rack, put some oil around kebabs and cook. When beep, turn them over and press START/+30s . Garnish with coriander leaves. Serve hot.
9-6	Chicken Kheema Cutlet	350-400 g	Boiled Kheema - 250 g, Boiled potato - 2 ea, Bread crumbs - 1 cup, Oil - 2 tbsp., Red chili powder - 1 tsp., Turmeric powder - 1 tsp., Ginger-garlic paste - 1 tsp., Salt as per your taste, Garam Masala - 1 tsp., Coriander leaves - 2 tbsp..
Instructions			In bowl take chicken kheema, all other ingredients except oil & mix well. Make cutlets. Put them on a metal tray, put some oil around the cutlets. Keep this on crusty plate at high rack, put some oil around the cutlets and cook. When beep, turn them over and press START/+30s . Garnish with coriander leaves. Serve hot.

Code	Food	Serving size	Ingredients
9-7	Sesame Chicken	400-500 g	Boneless chicken - 400 g (cut into pieces), Dry mango powder - 1 tsp., Red chili powder - 1 tsp., Turmeric powder - $\frac{1}{2}$ tsp., Garam Masala - 1 tsp., Ginger-garlic paste - 1 tsp. each, Coconut oil - 2 tbsp., Rice flour - 1 tbsp., Salt as per your taste, Sesame seeds - 4-5, Coriander leaves - 1 tbsp..
Instructions			In a bowl add chicken, all the other ingredients except sesame seeds and mix well, let marinate for 2 hrs. at room temperature. Lift one piece at a time, roll in sesame seed so that it is fully covered. Place fish on crusty plate at high rack, put some oil around chicken and cook. When beep, turn them over and press START/+30s . Garnish with coriander leaves. Serve hot.
9-8	Tandoori Mutton	500-600 g	Boneless Mutton - 500 g, Garlic paste - 1 tsp, Ginger paste-1 tsp., Red chili powder - 1 tsp., Coriander, cumin powder - 1 tsp. each, Yogurt - 1 cup, Orange-red colour - 1 pinch, Corn flour - 2 tbsp., Salt - to taste, Oil - 2 tbsp., Garnish with onion ring & lemon pieces
Instructions			In a bowl mix all ingredients except oil. Add mutton & mix well. Let it marinate for 2-3 hrs. in refrigerator. Place mutton on crusty plate at high rack in microwave, put some oil around and cook. When beep, turn them over and press START/+30s . Garnish with onion ring & lemon pieces. Serve hot.

Code	Food	Serving size	Ingredients
9-9	Fish Tikka Achari	450-500 g	Surmai fillets - 300 g (cut into 2" pieces), Lemon juice - 2 tbsp., Ginger-garlic paste - 1 tsp. each, Turmeric powder - $\frac{1}{2}$ tsp., Kashmiri red chili powder - 2 tsp., Mustard seed powder - 1 tsp., Onion seeds powder - 1 tsp., Fenugreek seed powder - $\frac{1}{2}$ tsp., Black salt - $\frac{1}{2}$ tsp., Mustard oil - 2 tbsp., Yogurt whisked - 1 cup, Butter - 2 tbsp..
Instructions			Place the fish in a bowl, add salt, lemon juice, ginger-garlic paste, turmeric powder, chili powder, mustard seed powder, fenugreek seed powder, onion seed powder, mix it well & take it refrigerator for 2 hrs. Arrange the fish pieces and brush the oil, put it on crusty plate at high rack in microwave, put some oil around tikkas and cook. When beep turn the pieces, apply little oil and press START/+30s . Serve hot.

Oven use

Oven use

A. All time favorite

Code	Food	Serving size	Ingredients
A-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 $\frac{1}{4}$ " pieces), Milk - $\frac{1}{2}$ 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/+30s . Add grated cheese. Garnish with parsley or coriander.
A-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 ($\frac{1}{2}$ cup), Water - $\frac{1}{2}$ cup, some chopped celery or coriander leaves for garnishing, grated cheese-4 tbsp..
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/+30s . Sprinkle chopped celery or coriander and serve hot.

Code	Food	Serving size	Ingredients
A-3	Meat Loaf	500-550 g	Keema - 500 g (Meanced meat), Curd - $\frac{3}{4}$ 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 - $\frac{1}{2}$ 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/+30s . Serve with sauce & decorate with coriander.
A-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 - $1\frac{1}{2}$ cups, Salt - $1\frac{1}{2}$ 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/+30s .

Code	Food	Serving size	Ingredients
A-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/+30s . Serve hot.
A-6	Chicken with Sweet & Sour Vegetables	400-450 g	Boneless Chicken - 500 g, Pineapple juice - $\frac{1}{2}$ cup, Baby corns (cut into lengthwise) - 3-4, Broccoli/ cauliflower - 4-5, Mushrooms - 3-4 (cut into pieces), Slices of pineapple - 2 ea, Small capsicum - 1 ea (cut into pieces), Red chili paste - $\frac{1}{2}$ tsp., Crushed garlic - $1\frac{1}{2}$ tsp., Spring onion white - 2-3 (cut into slices), Tomato ketchup - $\frac{1}{4}$ cup, Vinegar - 3 tbsp., Ajinomoto - $\frac{1}{4}$ tsp., Sugar - 4 tsp., Soya sauce - 1 tsp., Salt to taste, Stock cube - 1 crushed, Corn flour - 4 tbsp. (mixed in $\frac{1}{4}$ cup of water).
Instructions			In microwave safe glass bowl add $1\frac{1}{2}$ cups water, pineapple juice, baby corn, florets, mushrooms and cook. When beep add chicken, all other ingredients. Mix it well and press START/+30s . Serve hot.

Code	Food	Serving size	Ingredients
A-7	Chicken in Thai Red Curry	500-550 g	Boneless chicken - 400 g, Kashmiri red chili - 4-5 dry, Onion - $\frac{1}{2}$, Garlic - 8-10 flakes, Chopped ginger - 1 tsp., Lemon grass - 1, Coriander seeds - $1\frac{1}{2}$ tsp., Cumin seeds - 1 tsp., Saboot kali mirch - 6, Soya sauce - $\frac{1}{2}$ tsp., Lemon juice - 1 tbsp., Salt & sugar - each 1 tsp., Baby corns - 4-5, Small carrot - 1 ea, Cauliflower - $\frac{1}{2}$ 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/+30s . Add salt, sugar, add basil leaves. Serve hot with steamed rice.
A-8	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 - $\frac{1}{2}$ tsp., Sugar - $\frac{1}{2}$ tsp., Corn flour - 4 tbsp. (dissolve in $\frac{1}{2}$ cup of water).
Instructions			In microwave safe glass bowl put chicken, capsicum, oil, chopped ginger-garlic, $\frac{1}{2}$ cup of water and cook. When beep add all other ingredients, $\frac{1}{4}$ cup of water, cover it and press START/+30s .

Oven use

Code	Food	Serving size	Ingredients
A-9	Chicken with Tomato Rice	550-600 g	Boneless chicken - 150 g, Soaked rice - 1 cup, Sprouted green gram - $\frac{1}{2}$ cup, Finely chopped carrot - $\frac{1}{2}$ cup, Finely chopped French beans - $\frac{1}{2}$ cup, Oil - 2 tbsp., Peanuts - 3 tbsp., Cumin - $\frac{1}{2}$ tsp., Slices of Onion - 1 small, Tomato puree - 4 tbsp., Tomatoes - 2 ea, Turmeric - 1 pinch, Garlic paste - $\frac{1}{2}$ tsp., Garam Masala - $\frac{1}{2}$ tsp, Salt - 1 tsp..
			<p>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/+30s. Serve hot.</p>
A-10	Crispy Chicken	450-500 g	Chicken - 250 g, Beat in Egg - 1 ea, Salt - $\frac{1}{4}$ tsp., Red chili powder - $\frac{1}{4}$ tsp., Bread crumbs - $\frac{1}{2}$ cup, Oil - 1-2 tbsp.. <p>For Marinade</p> Butter - 2 tbsp., Garlic paste - 2 tsp., Chili powder - 1 $\frac{1}{2}$ tsp., Cumin seeds powder - 1 tsp., Coriander powder - 2 tsp., Cinnamon - 1 tsp., Salt - $1\frac{1}{2}$ tsp..
			<p>Instructions Marinated chicken with all marinade ingredients & put it in refrigerator for 1 hr. Roll out the marinated chicken in bread crumbs and place them over crusty plate, grease them with a little oil and put the crusty plate on high rack and press START/+30s. Serve hot.</p>

b. Indian famous variety

Code	Food	Serving size	Ingredients
b-1	Naan Badami	200-250 g	Refine flour - 200 g, Curd - 2 tbsp, yeast- 1 tsp, sugar- 1 pinch, blanched & sliced almonds- 1 tsp, oil - 1 tsp, luke warm water - enough to make dough, salt as per taste.
			<p>Instructions In a small bowl add yeast, 2 tbsp. luke warm water, sugar and $\frac{1}{2}$ tsp. oil, keep aside for 20 min. After 20 min in a bowl add all the ingredients and yeast except almonds. Make a dough and keep aside for 2 to 3 hours to double its size. Preheat microwave at 200 °C along with crusty plate on low rack. Divide the dough into 6 equal portions. Roll out each ball into oval shape naan and spread blanched almonds. Put it on crusty plate on low rack and cook on combination mode (Microwave 300 W + Convection 200 °C) for 4 minutes after beep cook again at convection mode at 200 °C for 5 min. Brush up with oil or ghee and serve hot.</p>
b-2	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 - $\frac{1}{2}$ tsp., Salt to taste, Grated Cheese - $\frac{1}{3}$ cup.
			<p>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/+30s. Serve hot.</p>

Code	Food	Serving size	Ingredients
b-3	Mutton Mirchi	800-900 g	Boneless Mutton - 600 g, Cashewnuts - $\frac{1}{2}$ cup, Green chillies - 2-3, Fresh coriander leaves - 1 few springs, Yogurt - 1 cup, Ginger-garlic paste - 2 tsps., Red chilli powder - 1 tsp., Coriander powder - 2 tsp., Salt to taste, Oil - 2 tbsp., Bay leaf - 1, Cloves - 4-5, Green cardamoms - 4-5, Garam masala powder - 1 tsp, White pepper powder - $\frac{1}{4}$ tsp., Fresh cream - $\frac{1}{2}$ cup.
Instructions			Make a paste of green chili, coriander and spring onion. In microwave safe glass bowl add oil, boneless mutton, green paste, $\frac{1}{2}$ cup of water and cook. When beep add all other ingredients and press strat.
b-4	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 - $\frac{1}{2}$ 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/+30s . Serve hot.

Code	Food	Serving size	Ingredients
b-5	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 - $\frac{1}{4}$ cup, Potato - 1 ea, Oil - 3 tbsp., Stick cinnamon - 2", Cumin powder - 1 tsp., Turmeric powder - $\frac{1}{2}$ tsp., Salt - 1 $\frac{1}{2}$ tsp., Water - $\frac{1}{2}$ 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/+30s . Serve hot.
b-6	Dum Chicken Kali Mirch	600-650 g	Chicken - 400 g (cut into 8 pieces). Marinade Thick yogurt - $\frac{1}{2}$ cup, Almonds - 8-10 (ground to powder), Ginger-garlic paste - 1 tbsp., Oil - 1 tbsp., Red chili powder - $\frac{1}{2}$ tsp., Salt - $\frac{3}{4}$ tsp., Garama masala powder - $\frac{1}{2}$ tsp. Other ingredients Oil - 3 tbsp., Peppercorns - $\frac{1}{2}$ 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/+30s . Serve hot.

Oven use

Oven use

Code	Food	Serving size	Ingredients
b-7	Badami Tangri	550-600 g	<p>Drumsticks - 5 (500 g chicken legs).</p> <p>First marinade</p> <p>Lemon juice - 2 tbsp., Oil - 1 tbsp., Salt - $\frac{1}{2}$ tsp., Red chili powder - $\frac{1}{2}$ tsp.</p> <p>Second Marinade</p> <p>Yogurt - $\frac{1}{2}$ cup, Oil - 2 tbsp., Ginger-garlic paste - 2 tbsp., Almonds ground to powder - 8-10, Thick cream - $\frac{1}{4}$ cup, Corn flour - 1 tbsp., Salt - $\frac{3}{4}$ tsp., Chopped coriander - 2 tbsp., Dry fenugreek leaves - 2 tsp.</p>
			<p>Instructions</p> <p>In microwave safe glass bowl take drum stick & add 1st marinade material, mix it well & keep it in refrigerator for 1 hr. After 1 hr. take 2nd marinade & keep it in refrigerator for 1 hr. Arrange drum stick in metal tray. Apply little oil & place it on crusty plate at high rack, put some oil around, and cook. When beep turn it and press START/+30s. Serve hot.</p>

Code	Food	Serving size	Ingredients
b-9	Schezwan Prawns	450-500 g	<p>Prawns - 200 g, Red chili paste - 2 tbsp., Tomato sauce - 4 tbsp., Soya sauce - 1 tbsp., Ajinomoto - $\frac{1}{4}$ tsp., Sugar - 2 tsp., Salt as per your taste, Water - 1 cup, Oil - 2 tbsp., Pepper powder - $\frac{1}{4}$ tsp., 1" ginger chopped, Garlic - 5-6 (chopped), Green chili - 1 tsp., Spring onion - 2 tbsp. (chopped), Water - $\frac{1}{2}$ cup, Corn flour - 2 tbsp. (dissolve in 1 cup water), Vinegar - 1 tbsp..</p>

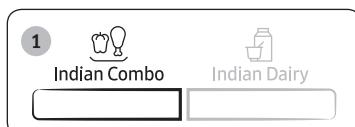
Instructions

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/+30s**.

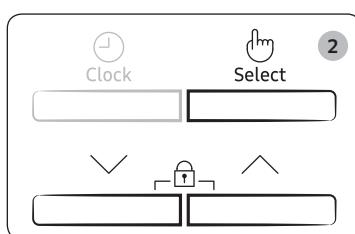
Using the Indian combo features

The 15 **Indian Combo** features provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the Veggie / Non-Veggie category by pressing the **Up** or **Down** button after press the **Indian Combo** button.

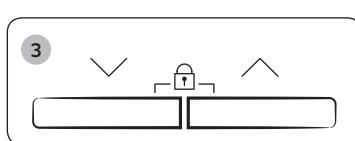
First, place the food in the centre of the turntable and close the door.



1. Press the **Indian Combo** button.



2. Select the type of food that you are cooking by **Up** or **Down** button. No.1 is Veggie and No.2 is Non-Veggie. 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 food by pressing the **Up** or **Down** button.



4. Press the **START/+30s** button.

⚠ CAUTION

Turntable is not operating during curd cooking.

Indian combo guide

The following table presents how to use the auto programmes for **Indian Combo** features.

1. Veggie

Code	Food	Serving size	Ingredients
1-1	Pao Bhaji	1 plate	Boiled Potatoes - 3 ea, Boiled Peas - ½ cup, Boiled Carrot (peeled and chopped) - 2 ea, Boiled Cauliflower (chopped) - 1 cup, Boiled Capsicum (chopped) - ½ cup, Boiled Onions (chopped finely) - 2 ea, Ginger-garlic paste - 1½ tsp., Pao bhaji masala - 2 tbsp., Turmeric powder - ¼ tsp., Chilli powder - a pinch, Tomato puree - ½ cup, Oil - 3 tsp., Butter - 1 tbsp., Salt to taste, Lemon juice - 1 tbsp., Pao - 3 ea.
Instructions In a glass bowl, put oil, onions, ginger-garlic paste, pao bhaji masala, turmeric and chili powder. Add tomato puree, roughly mashed vegetables, potatoes, butter and salt. Add 1 cup water and place a glass bowl in microwave oven and press a START/+30s button. Slice pao horizontally into two and spread a butter on it. When the beeps, take out a glass bowl. Put pao and a glass bowl on the crusty plate on the high rack and press a START/+30s button. After cooking, add lemon juice and mix well. Decorate with fresh chopped coriander leaves.			

Oven use

Oven use

Code	Food	Serving size	Ingredients
1-2	Noodles & Soup	1 person	<p>For Noodles</p> <p>Hakka Noodles - 1 packet, Chopped Onions - 1 medium, Chopped Carrot, Beans, Cabbage, Capsicum - 1 cup, Soya Sauce - 1 tsp., Salt to taste, Pepper powder - 1 tsp., Oil - 2-3 tsp., Vinegar and other Chinese sauces.</p> <p>For Soup</p> <p>Tomato juice - 2 cups, Cornflour dissolved in a little cold water - 2 tsp., Roasted cumin seed powder - 1 tsp., Ginger (garlic paste) - 1 tsp., Milk - 1 tsp., salt and freshly milled pepper., Water - 1 cup.</p> <p>Instructions</p> <p>In a microwave safe bowl, put noodle, oil and water (Noodles bowl). In a second microwave safe bowl, add tomato juice, water, corn flour, cumin seeds, ginger garlic paste, salt and pepper (Soup bowl). Prepare another a microwave safe bowl. Put 1 tsp oil, onions, chopped vegetables, salt and pepper powder, vinegar and sauces mix well. (Vegetable bowl)</p> <p>Put Noddles, Soup and Vegetable bowls in the microwave oven and press a START/+30s button.</p> <p>When the first beeps, take out the Noodles bowl. Drain a water from the Noodles bowl and pour a some cold water for texture of noodle. Keep the Vegetable and the Soup bowl in the microwave oven and stir the soup. Close the door and press a START/+30s button. When the second beeps, take out the Vegetable bowl and mix noodles (drain a cold water). Put a mixture in the microwave oven. Keep the Soup bowl and stir it. Close the door and press a START/+30s button. After cooking, take out all bowls (Mixture and the Soup) and serve hot.</p>

Code	Food	Serving size	Ingredients
1-3	Paneer wrap	1 person	<p>For Paneer wrap</p> <p>Capsicum - 1 sliced, Onion - 1 sliced, Ginger paste - ¼ tsp., Paneer cubes - 1 cup, Turmeric powder - ¼ tsp., Garam masala - ¼ tsp., Chaat masala - ¼ tsp., Kasoori methi - ½ tsp., Salt to taste, Chilli powder - ¼ tsp., Oil or butter - 1 tsp., Ketchup - 1 tsp., Tortilla / chappati - 4 ea.</p> <p>For Coffee</p> <p>Milk - 500 ml, Coffee - 2 tsp., Sugar to taste.</p> <p>Instructions</p> <p>Put all vegetables, paneer, oil, salt, kasoori methi, chaat masala, garam masala, tomato ketchup and mix them well in a microwave safe bowl and keep aside. Put milk, sugar & coffee in a other microwave safe bowl. Put all bowl in the microwave oven and press a START/+30s button. When the beeps, stir a food in both bowls and press a START/+30s button. After cooking, divide vegetables in bowl in 4 equal portions. Take 4 tortilla and put each portion on the tortilla and fold it from both sides. Serve the wrap with coffee.</p>

Code	Food	Serving size	Ingredients
1-4	Vegetable Wrap	1 person	<p>For Veg wrap</p> <p>Capsicum (sliced) - 1 ea, Onion (sliced) - 1 ea, Ginger paste - $\frac{1}{4}$ tsp., Shredded cabbage - $\frac{1}{4}$ cup, Grated carrot - $\frac{1}{4}$ cup, Boiled peas - $\frac{1}{4}$ cup, Tomatoes (chopped) - $\frac{1}{4}$ cup, Tomato ketchup - 1 tsp., Garam masala - $\frac{1}{4}$ tsp., Kasoori methi - $\frac{1}{4}$ tsp., Butter or oil - 1 tsp., Tortilla or chapattis - 4 ea.</p> <p>For Coffee</p> <p>Milk - 500 ml, Coffee - 2 tsp., Sugar to taste.</p> <p>Instructions</p> <p>Put all vegetables, oil, salt, kasoori methi, chaat masala, garam masala, tomato ketchup and mix them well in a microwave safe bowl and keep aside. Put milk, sugar & coffee in a second microwave safe bowl.</p> <p>Put all bowl in the microwave and press a START/+30s button. When the Beeps, stir a food in both bowls. Close the door and press a START/+30s button. After cooking, divide the vegetables in bowl in 4 equal portions. Take 4 tortilla and put each portion on the tortilla and fold it from both sides. Serve the wrap with coffee.</p>

Code	Food	Serving size	Ingredients
1-5	Kadi Chawal	1 plate	<p>For Kadi</p> <p>Whisked sour curd - 2 cups, Besan - 2 tbsp., Ginger paste - 1 tbsp., Green chilli paste - 1 tbsp., Salt to taste, Oil - 2 tbsp., Mustard seeds - 1 tbsp., Cumin seeds - 1 tbsp., a pinch of asafoetida, Curry leaves - 6, Chilli powder - $\frac{1}{2}$ tsp., Turmeric powder - $\frac{1}{4}$ tsp., Water - $1\frac{1}{4}$ cups.</p> <p>For Rice</p> <p>White rice (not minute rice) - 1 cup, Water - 2 cups, Ghee - 1 tsp..</p> <p>Instructions</p> <p>Combine the curds, besan, ginger paste, green chili paste, salt and 1 cup of water in a deep bowl and mix well using a whisk or mixer grinder. Keep aside.</p> <p>Put rice, water and ghee, cumin seeds in a microwave safe bowl. Take another microwave safe bowl add some oil then add the mustard seeds, cumin seeds, asafoetida, curry leaves, chilli powder and turmeric powder, mix well and add curd-besan mixture to the prepared mixture and mix well, add water. Press a START/+30s button on microwave oven. When the beeps, stir well and press a START/+30s button again. After cooking, take out serve hot.</p>

Oven use

Code	Food	Serving size	Ingredients
1-6	Parantha & Paneer Bhurji	1 plate	<p>For Paneer bhurji</p> <p>Paneer crumbled - 200 g, Medium sized onion (finely chopped) - 1 ea, Tomato (finely chopped) - 1 ea (Large) or 2 ea (Medium), Green chillies (finely chopped) - 1 or 2 ea, Ginger garlic paste - 1 tsp., Turmeric powder - $\frac{1}{4}$ tsp., Garam masala - $\frac{1}{4}$ tsp..</p> <p>For Prantha</p> <p>Red chilli powder - $\frac{1}{2}$ tsp., Cumin seeds - $\frac{1}{2}$ tsp., Oil - 2 tsp., Salt as required, All Purpose Flour - 1 cup, Water, Boiled mashed potato - 1 ea.</p> <p>Instructions</p> <p>Take a bowl add mashed potato add salt, cumin seed, chili & mix well for paratha stuffing.</p> <p>Take a big ball of dough, dip it in flour and coat it with flour. Roll out to form a disc size using a rolling pin. Gather together the edges of the rolled-out whole wheat flour into the middle completely covering the mashed mixture and seal it together - without tearing or breaking. Then use the rolling pin to thin-out the stuffing - this has to be done very gently and carefully. Use the flour to sprinkle onto the surface and onto the paratha to ensure that the dough doesn't stick to the surface or rolling pin. Crumble the cottage cheese and then add cumin seeds, onions, tomato, green chilies, ginger garlic paste, salt, garam masala, turmeric, red chili powder together well to make paneer bhurji mixture.</p> <p>Select a autoco cook program and put the crusty plate on the high rack in the microwave oven for preheating. When the beeps, take out the crusty plate. Place parantha on crusty plate and paneer bhurji mixture in microwave oven. Press a START/+30s button. After cooking, take out and serve hot.</p>

Code	Food	Serving size	Ingredients
1-7	Rice & Rasam	1 plate	<p>For Rice</p> <p>Rice (soaked in water) - 1 cup, Cumin seeds - $\frac{1}{2}$ tsp., Salt to taste, Water - 2 cups.</p> <p>For Rasam</p> <p>Tomato (medium sized) - 1 ea, Tamarind (small ball) - 1 ea, Rasam Powder - $1\frac{1}{2}$ tsp., Seasoning, Mustard - $\frac{1}{2}$ tsp., Vegetable Oil / Ghee - 1 tsp., Curry leaves - 5-6, Pinch of asafetida, Water - $1\frac{1}{2}$ cups.</p> <p>Instructions</p> <p>In a microwave safe bowl, add rice, salt, cumin seeds and water. In another microwave safe, add tomato, tamarind, water, rasam powder, seasoning, mustard, oil, curry leaves, asafetida, salt and water. Put them in microwave oven and press a START/+30s button. When the beeps, stir well and press a START/+30s button again. After cooking, take out and serve hot.</p>

Code	Food	Serving size	Ingredients
1-8	French Fries & Burger	1 plate	<p>For French Fries Potatoes - 250-300 g.</p> <p>For Burger Potato (boiled) - 2 ea, Burger buns - 2 ea, Onion (slice) - 2 ea, Tomato (slice) - 1 ea, Tomato sauce - 1-2 tsp., Black pepper powder - 1 tsp., Oil to brush, Salt to taste, Coriander (dhania) chopped - ½ tbsp., Chaat masala - ½ tsp., chili powder to taste, Lemon juice - ½ tsp., Vegetable oil - 1 tbsp., Cheese slice - 1 ea.</p> <p>Instructions</p> <p>French Fries Use hard to medium type of potatoes and wash them. Peel potatoes and cut into sticks with a thickness of 10 x 10 mm. Soak in cold water (for 30 min.). Dry them with a towel, brush with vegetable oil. Distribute fries evenly on the crusty plate.</p> <p>Aloo Tikki Take mashed potato in a bowl; add salt, chaat masala, chili powder, lemon juice, coriander mix them well. Take some mixture and make a round ball and then make it flat with your hands. Brush with oil and put on the crusty plate.</p> <p>Burger Bun Spread a butter on the burger bun.</p> <p>Put a French Fries and a Aloo Tikki on the crusty plate on high rack in the microwave oven. Press a START/+30s button. When the first beeps, turn the side of tikki & flip the French fries over and press a START/+30s button again. When the second beeps, take out the French fries and change the side of Tikki if required and put the burger bun on the crusty plate and press a START/+30s button again. After cooking, take out the buns and tikki. On French fries sprinkle salt and black pepper.</p> <p>On burger bun spread a tomato sauce, put tomato slice, onion slice, cheese slice and serve with French fries.</p>

Code	Food	Serving size	Ingredients
1-9	Fried Rice & Gravy	1 plate	<p>For Gravy Onion (chopped finely) - 1 large, Tomato (chopped finely) - 1 large, Mixed vegetables approx (like carrots, beans, corn kernels, mushrooms, or other vegetables of choice) - 4 cups, Soya sauce - 1 tsp., Tomato sauce - 1 tsp., salt to taste, Chili powder ½ cup milk - ½ tsp., Oil - 1 tbsp., Water - 1 cup.</p> <p>For Fried rice Boiled rice (A day old rice make the best fried rice) - 1 bowl, Oil - 1 Tbsp., Cloves garlic, chopped - 2-3, Red chilli, chopped - 1, Carrots, chopped - 1 tbsp., Baby corn, chopped - 3-4, Cabbage, diced - 4-5 tbsp., Sesame oil - ½ tbsp., Green beans, chopped - 4-5, Salt, to taste, Pepper, to taste, Soy sauce - 1 tsp..</p> <p>Instructions</p> <p>In a microwave safe bowl add rice and water.</p> <p>For gravy</p> <p>In second microwave safe bowl, add onions, tomato, mixed vegetables (like carrots, beans, corn kernels, mushrooms, or other vegetables of choice), salt, soya sauce, chili, water and tomato sauce. Put them in microwave oven and press a START/+30s button. In another microwave safe bowl add sesame oil, onion, tomatoes, garlic cloves, black pepper, mixed vegetable, salt, chili powder soya sauce, tomato sauce and keep aside. When the first beeps, take out Rice bowl and keep the vegetable bowl in microwave. Press a START/+30s button again. Drain water from rice. When the second beeps, take out vegetable bowl and stir the curry in the bowl. Mix the vegetable with the rice and keep the bowl in microwave. Press a START/+30s button. After cooking, take out and serve hot.</p>

Oven use

Oven use

Oven use

Code	Food	Serving size	Ingredients
1-10	Vegetable Pulao with Gravy	1 plate	<p>For Pulao</p> <p>Rice - 1 cup, Oil - ½ tbsp., Cumin Seeds - 1 tsp., Chili powder - 1 tsp., Carrots (chopped) - 3-4 tbsp., Peas - 3-4 tbsp., Sweet Corn kernels - 3-4 tbsp., French Beans (chopped) - 3-4 tbsp., Salt To Taste, Coriander (chopped) - 1 tbsp., Ginger paste - ½ tsp., Garlic paste - ½ tsp., Turmeric powder - ½ tbsp..</p> <p>For Gravy</p> <p>Onion (sliced) - 1 ea, Tomato (chopped) - 1 ea, Mixed vegetables (like carrots, peas, beans, corn kernels, mushrooms, or other vegetables of choice) - 4 cups, Kasoori methi - 2 pinches, salt to taste, Chili powder - ½ tsp., Milk - ½ cup, Oil - 1 tbsp..</p> <p>Instructions</p> <p>Add oil, cumin seeds, chili and all the veggies and the salt in a microwave safe bowl and then add the soaked rice and two cups of water. Put it in a microwave oven.</p> <p>In second microwave safe bowl add oil onion, tomatoes, mixed vegetable, salt, kasoori methi, garlic, ginger, Chili powder, turmeric powder and water. Put it in a microwave oven also.</p> <p>Press a START/+30s button and when the beeps, stir well. After cooking, take out serve hot.</p>

2. Non-Veggie

Code	Food	Serving size	Ingredients
2-1	Chilli Chicken with Lemon Rice	1 plate	<p>For Lemon rice</p> <p>Basmati Rice - 1 cup, Big cardamom - 2 ea, Lemon juice - 1 tbsp., Curry leaves - 4-5 ea, Turmeric powder - 2 tsp., Salt as per taste.</p> <p>For Chilli chicken</p> <p>Boneless chicken pieces (cubed) - 250 g.</p> <p>For Batter</p> <p>Plain flour (maida) - ½ cup, Corn flour or cornstarch - ¼ cup, Ginger garlic paste - 1 tsp., Kashmiri chilli powder - ¼ tsp., Soya sauce - 1 tsp., Black pepper powder - ½ tsp., Curd - 2 tbsp..</p> <p>For Stir-frying</p> <p>Oil - 1 tbsp., Cubed onions - 1 cup, Soya sauce - 1 tsp., Cubed capsicum (bell pepper) - ½ cup, Green chillies, slit - 2-3, Crushed garlic - 1 tsp., Grated ginger - 1 tsp., Tomato ketchup - 1 tsp., Vinegar or lime juice - 1 tsp., Minced spring onions or coriander leaves for garnish - 2 tbsp..</p>

Code	Food	Serving size	Ingredients
2-1	Chilli Chicken with Lemon Rice	<p>Instructions</p> <p>Soak rice for 30 minutes and drain it. Soaking helps rice to cook early and easily.</p> <p>Step for Making of Chili Chicken</p> <p>Mix corn flour, red colour, curd, chat masala, 1 tsp. ginger garlic paste, salt as per taste, soya sauce, pepper powder for the batter and add enough water to make a thick batter and add cleaned and cut chicken pieces. Stir well to combine and then it is in refrigerator for half an hour. Meanwhile cut the capsicum and onions in cube shape.</p> <p>Step for Making of lemon rice</p> <p>In one bowl add rice, 2 Big cardamom, lemon juice, curry leaves, turmeric and salt as per taste.</p> <p>Now put the chicken pieces on one side of the crusty plate and capsicum and onion other side of the crusty plate.</p> <p>Put the crusty plate on high rack and rice bowl below the rack in the microwave oven.</p> <p>Select a autocook program and press a START/+30s button.</p> <p>When the first beeps, take out chicken and onion and capsicum. Mix them and then add the soya sauce, vinegar or lemon juice and tomato ketchup and put once again in the microwave oven.</p> <p>Press a START/+30s button again. When the second beeps, take out chicken and press a START/+30s button again. After cooking, take out the rice Bowl garnish with spring onion or coriander and serve hot.</p>	

Code	Food	Serving size	Ingredients
2-2	Chicken Burger & French Fries	1 plate	<p>For French fries</p> <p>Potatoes - 250-300 g, Salt to taste, Corn flour - 1 tsp., Maida - 2 tsp..</p> <p>For Burger</p> <p>Chicken (minced) - 250-300 g, Burger buns - 2 ea, Slice onion - 2 ea, Slice tomato - 1 ea, Tomato sauce - 1-2 tsp., Black pepper powder - 1 tsp., Oil to brush., Salt to taste, Coriander (dhania) finely chopped - $\frac{1}{3}$ tsp., Chaat masala - $\frac{1}{3}$ tsp., Chili powder - $\frac{1}{6}$ tsp., Lemon juice - 1 tsp., Salt to taste, Vegetable oil, Cheese slice - 1 ea, Bread crumbs - 2 tbsp., Egg - 1 ea.</p>

Oven use

Oven use

Code	Food	Serving size	Ingredients
2-2	Chicken Burger & French Fries		<p>Instructions</p> <p>French Fries</p> <p>Use hard to medium type of potatoes and wash them. Peel potatoes and cut into sticks with a thickness of 10 x 10 mm. Mix salt as per taste, corn flour, maida and keep in refrigerator for 30 minutes. Brush with vegetable oil. Distribute fries evenly on the crusty plate.</p> <p>Chicken Tikki</p> <p>Take minced chicken in a bowl, add salt chaat masala, chili powder, lemon juice, coriander, bread crumbs & egg mix them well. Take some mixture and make a round ball and then make it flat with your hands. Brush with oil and put on the crusty plate.</p> <p>Burger Bun - Apply butter on the burger bun and keep aside.</p> <p>Put a french fries and a chicken tikki on the crusty plate on high rack in the microwave oven. Press a START/+30s button. When the beeps, take out the French fries and turn the chicken tikki over. Put the burger bun on the crusty plate and press a START/+30s button. After cooking, take out the buns and chicken tikki.</p> <p>On French fries sprinkle salt and black pepper. On burger bun spread a tomato sauce, put tomato slice, onion slice, cheese slice and serve with French fries.</p>

Code	Food	Serving size	Ingredients
2-3	Rice & Fish Gravy	1 plate	<p>For rice</p> <p>Basmati Rice - 1 cup, Water - 2 cups.</p> <p>For fish gravy</p> <p>Slices 8 Fish - $\frac{1}{2}$ inch, Turmeric powder - 1 tsp., Salt to taste, Kitchen king - 1 tsp., Chat masala - 1tsp., Garam masala - 1 tsp., Coriander powder - 1 tsp., Oil - 2 tbsp., Bay leaf - 1 ea, Ginger Garlic paste - 1 tbsp., Onions medium (chopped) - 2 ea, Red chili powder - 1 tsp., Coriander powder - 2 tsp., Green chilies slit - 2 ea, Fresh coriander leaves chopped - 2 tbsp.. Tomato puree - 2 tbsp..</p> <p>Instructions</p> <p>Soak rice for 30 minutes and drain it. Soaking helps rice to cook early and easily.</p> <p>Take 2 bowl glass bowl, In first bowl add rice, water. In second bowl pour 1 tbsp. oil, grinded onions, tomato puree, 1 bay leaf, cardamom, curd, garam masala, chat masala, coriander powder, red chilli powder, ginger garlic paste, kitchen king, turmeric powder, tomato puree. Put above both bowls in microwave and press a START/+30s button. When the beeps, stir well and press a START/+30s button again. After cooking, take out and serve hot.</p>

Code	Food	Serving size	Ingredients
2-4	Chicken Fried Rice & Gravy	1 plate	<p>For Gravy</p> <p>Large onion cut fine - 1 ea, Large tomato cut fine - 1 ea, Medium size chicken pieces - 200-300 g, Soya sauce - 1 tsp., Tomato sauce - 1 tsp., Salt to taste, Chili powder - $\frac{1}{2}$ tsp., Milk - $\frac{1}{2}$ cup, Oil - 1 tbsp..</p> <p>For Fried rice</p> <p>Boiled rice (A day old rice make the best fried rice) - 1 cup, Oil - 1 tbsp., Garlic, chopped - 2-3 cloves, Red chilli, chopped - 1 ea, Carrots, chopped - 1 tbsp., Baby corn, chopped - 3-4 ea, Cabbage, diced - 4-5 tbsp., Sesame oil - $\frac{1}{2}$ tbsp., Green beans, chopped - 4-5 ea, Salt to taste, Pepper to taste, Soy sauce - 1 tsp..</p>

Instructions

Take 3 ea microwave safe bowls. In first microwave safe bowl, add rice, water, whole spices and veggies. In second microwave safe bowl, take oil and chicken. In third microwave safe, add oil onion, tomatoes puree, salt, chili powder, 1 tsp. dried mango powder, kitchen king masala, 1 tsp. ginger garlic paste and add water. Put all three bowls in microwave oven and press a **START/+30s** button. When the beeps, take rice bowl, chicken bowl and gravy bowl. Mix the chicken with Rice and stir them. Put gravy and rice bowl in microwave oven and press a **START/+30s** button again. After cooking, take out both the bowls and serve hot.

Code	Food	Serving size	Ingredients
2-5	Andra Style Chicken Biryani & Onion ka Salan	1 plate	<p>For biryani</p> <p>Basmati Rice - 1 cup, Chicken - 250 g, Oil - 1 tbsp., Water - 2 cups, Green chillies - 2 ea, Onion - 2 ea, Tomato - 1 ea, Small Cardamom - 1 ea, Cloves - 4 ea, Big Cardamom - 1 ea, Bay leaves - 2 ea, Cinnamon - 2 ea, Cumin Powder / Jeera powder - 1 tsp., Ginger - garlic paste - 1 tbsp., Salt to taste.</p> <p>For onion salan</p> <p>Peeled and left whole - Shallots / Sambar Onion 20, Bunch Coriander Leaves for garnishing - 1, Turmeric Powder - 1 tsp., Garam Masala Powder - 1 tsp., Sugar / Jaggery to taste, Tamarind - a small gooseberry size, Grated - Coconut - 2 tbsp., Amul cream (optional).</p>

Instructions

Soak rice for 30 minutes and drain it. Soaking helps rice to cook early and easily. Take 2 ea Microwave glass bowl, In first bowl pour 1 tbsp. oil, 1 tbsp. chat masala, 1 tbsp. meat masala, 1 tbsp. red chilli powder, 1 tbsp. ginger garlic paste, 1 tbsp. kitchen king, 1 tbsp. turmeric powder, 4 cloves, 1 big cardamom, bay leaves, add rice and chicken add Amul cream and salt as per taste. Stir them. In second bowl pour 1 tbsp. oil, 1 tsp. coriander powder, 1 tsp. cumin powder, 1 tsp. garam masala, 1 tsp. red chilli powder, 1 tsp. ginger garlic paste, 1 tsp. kitchen king, 1 tsp. turmeric powder, 1 tsp. red colour (as per taste), add in the peeled shallot onion and add the grinded roasted peanuts and coconut paste. Put above 2 bowls in microwave oven and press a **START/+30s** button. When the beeps, take out and stir them and press a **START/+30s** button again. After cooking, Andhra style chicken biryani with onion ka salan is ready.

Oven use

Oven use

Oven use

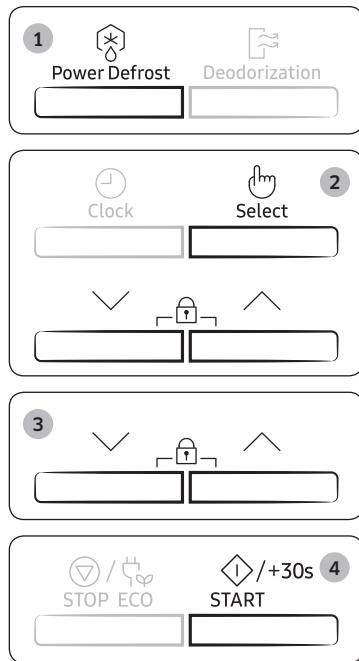
Using the power defrost features

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.

⚠ CAUTION

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.



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.
4. Press the **START/+30s** button.
 - Defrosting begins.
 - The oven beeps through defrosting to remind you to turn the food over. (except fruit)



5. If oven will beep and operate stop, must turn the food over (ex: Meat, Poultry, Fish). And press the **START/+30s** button again to finish defrosting.
 - When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

Power defrost guide

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 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	<p>Put bread horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic 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.</p> <p>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.</p> <p>Stand for 10-60 minutes.</p>
5	Fruit	100-600 g	Spread fruits evenly into a flat glass dish. This programme is suitable for all kind of fruits. Stand for 5-20 minutes.

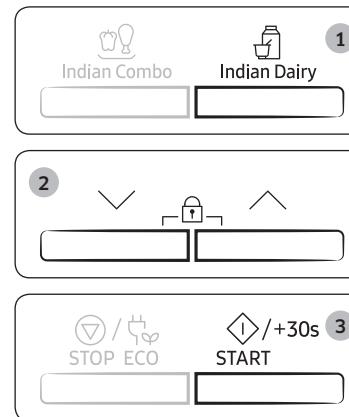
Using the Indian dairy features

The 8 **Indian dairy** features provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.

⚠ CAUTION

Use only recipients that are microwave-safe.

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



1. Press the **Indian Dairy** button.
2. Press the **Up** or **Down** button to select cook category.
3. Press the **START/+30s** button.
The food is cooked according to the pre-programmed setting selected.
 - When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

Oven use

Indian dairy guide

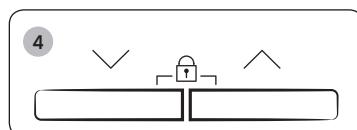
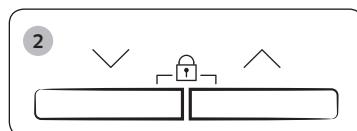
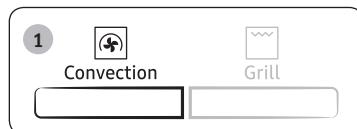
Code	Food	Serving size	Ingredients
1	Paneer	150 g	Full cream boiled milk - 2 tbsp., curd - 2 tbsp.
Instructions			Take boiled milk in microwave safe bowl and add 2 tbsp. curd and mix it well. Put them in microwave oven and press a START/+30s button. When the beeps, stir well and press a START/+30s button again. After cooking, take out the paneer and place the paneer in cotton cloth and drain excessive water. You can set the paneer in a shape by putting some weight over the cotton cloth for 30 minutes.
2	Ghee	200 ml	Malai / Cream - 500 ml.
Instructions			Pour malai / cream in microwave safe bowl of 1.3L capacity. Put them in microwave oven and press a START/+30s button. When the first beeps, stir well and press a START/+30s button again. When the second beeps, stir well and press a START/+30s button. When the third beeps, stir well and press a START/+30s button. After cooking, take out the ghee and allow it to cool down at room temperature.
3	Boiled Milk	500 ml	Milk - 500 ml.
Instructions			Take the milk and pour it into microwave safe glass bowl of 1.3 L capacity. Put them in microwave oven and press a START/+30s button. After cooking, take out the milk and serve.
4	Healthy Milk Drinks (Badam-Kesar Milk)	500 ml	Full cream milk - 500 ml, Kesar (saffron) - 1 pinch, Almonds (badam) - 4 ea, Finely chopped, Sugar to taste.
Instructions			Add sugar, saffron and finely chopped almonds into the boiled milk in the microwave safe glass bowl of 1.3 L capacity. Put them in microwave oven and press a START/+30s button. After cooking, take out and serve hot.

Code	Food	Serving size	Ingredients
5	Healthy Milk Drinks (Horlicks)	500 ml	Full cream milk - 500 ml, Horlicks - 4 tsp., Sugar to taste.
Instructions			Add sugar and horlicks into the boiled milk in the microwave safe glass bowl of 1.3 L capacity. Put them in microwave oven and press a START/+30s button. After cooking, take out and serve hot.
6	Healthy Milk Drinks (Haldi Milk)	500 ml	Full cream milk - 500 ml, Haldi (Turmeric) - 2 tsp., Sugar to taste.
Instructions			Add sugar and turmeric into the boiled milk in the microwave safe glass bowl of 1.3 L capacity. Put them in microwave oven and press a START/+30s button. After cooking, take out and serve hot.
7	Coffee	500 ml (4 cups)	Milk - 500 ml, coffee - 5 tsp., Sugar to taste, Drinking chocolate to taste.
Instructions			Pour milk, sugar and coffee microwave safe bowl of 1.3L capacity. Put them in microwave oven and press a START/+30s button. After cooking, take out and serve.
8	Tea	500 ml (4 cups)	Water - 200 ml, milk - 300 ml, tea - 4 tsp., Sugar to taste.
Instructions			Pour water, milk, tea and sugar in microwave safe bowl of 1.3L capacity bowl. Put them in microwave oven and press a START/+30s button. After cooking, take out and serve.

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.



- Press the **Convection** button.
The following indications are displayed:
Convection mode
180 °C (Temperature)

- Set the temperature by pressing the **Up** or **Down** button.
(Temperature: 40-200 °C, 10 °C interval.)
- If don't set the temperature within 5 seconds, automatically changes to the cooking time setting stage.

- Press the **Select** button.

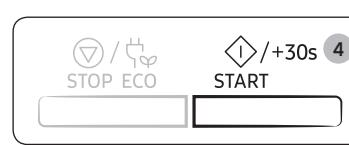
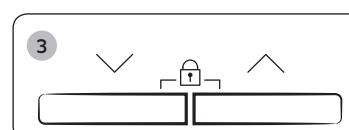
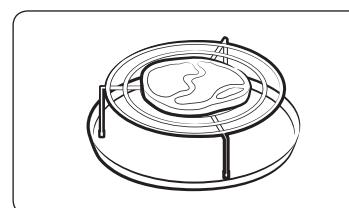
- Set the cooking time by pressing the **Up** or **Down** button.
(If you want to preheat the oven, omit this step.)

- Press the **START/+30s** button.
Cooking starts.
 - When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

Grilling

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

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



- Open the door and place the food on the rack.

- Press the **Grill** button.
The following indications are displayed:
Grill mode

- You cannot set the temperature of the grill.

- Set the grilling time by pressing the **Up** or **Down** button.
- The maximum grilling time is 60 minutes.

- Press the **START/+30s** button.
Grilling starts.
 - When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

Oven use

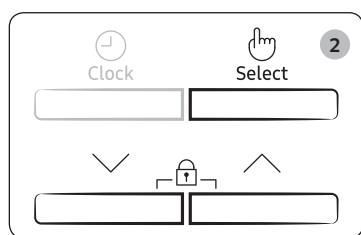
Combining microwave and grill

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

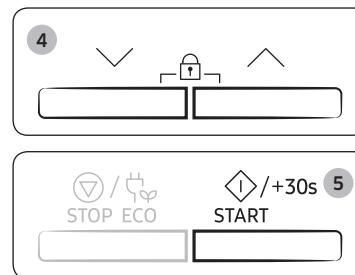
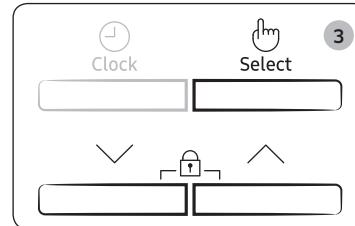
⚠ CAUTION

- 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.



- Press the **Combi** button. The following indications are displayed: Cb-1 (Microwave + Grill)
- Make the display indicating Cb-1 by pressing the **Up** or **Down** button, and then press the **Select** button. The following indications are displayed: (Microwave & Grill combi mode) 600 W (Output power)



- 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.
 - 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.
- Set the cooking time by pressing the **Up** or **Down** button.
 - The maximum cooking time is 60 minutes.
- Press the **START/+30s** button.
 - 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

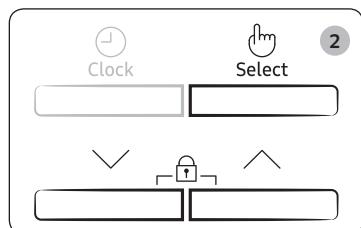
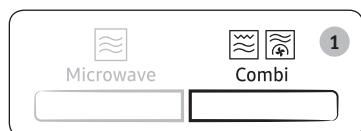
Combination cooking uses both microwave energy and convection heating. No preheating is required as the microwave energy is immediately available. Many foods can be cooked in combination mode, particularly:

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

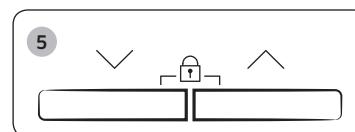
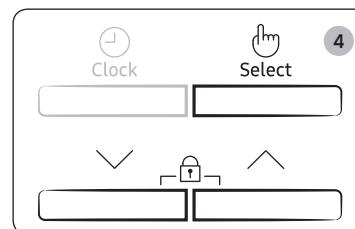
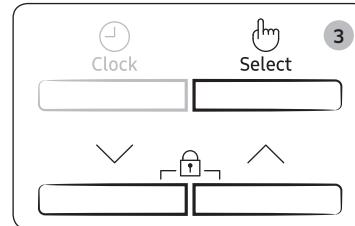
⚠ CAUTION

- 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 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.



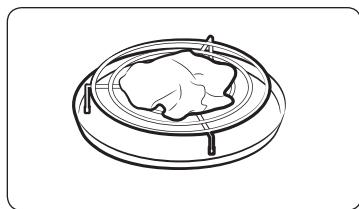
1. Press the **Combi** button.
The following indications are displayed:
Cb-1 (Microwave + Grill)
2. Make the display indicating Cb-2 by pressing the **Up** or **Down** button, and then press the **Select** button.
The following indications are displayed:
Cb-2 (Microwave & Convection combi mode)
600 W (Output power)



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.
 - If don't set the power level within 5 seconds, automatically changes to the cooking time setting stage. (Default: 180 °C)
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.
 - If don't set the temperature within 5 seconds, automatically changes to the cooking time setting stage.
5. Set the cooking time by pressing the **Up** or **Down** button.
 - The maximum cooking time is 60 minutes.
6. Press the **START/+30s** button.
 - 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.

Oven use

Choosing the accessories



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

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

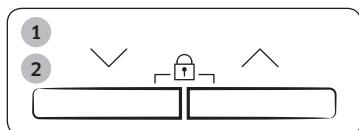
If you wish to select a combined cooking mode (microwave and grill or convection), use only recipients that are microwave-safe and oven-proof.

⚠ CAUTION

For further details on suitable cookware and utensils, refer to the **Cookware** guide on page 71.

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.



1. Press the **Up** and **Down** button at the same time. (One second)
 - The oven is locked (no functions can be selected).
 - The display shows "L".



2. To unlock the oven, press the **Up** and **Down** button at the same time. (One second)

The oven can be used normally.

Using the manual crusty cook function

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

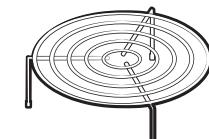
The crusty plate can also be used for bacon, eggs, sausages, etc.



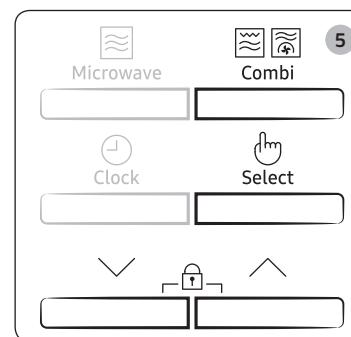
Crusty plate



Low rack



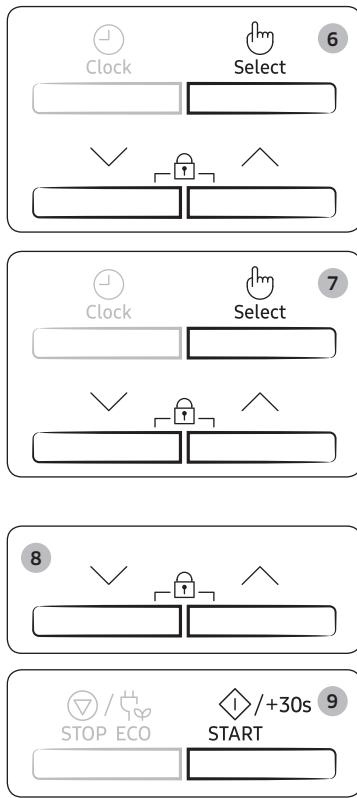
High rack



1. Preheat the crusty plate, as described above.
2. Brush the plate with oil if you are cooking food, such as bacon and eggs, in order to brown the food nicely.
3. Place the food on the crusty plate.
4. Place the crusty plate on the metal rack (or turntable) in the microwave.
5. Press the **Combi** button. Select the combi mode by pressing **Up** and **Down** button. After then Press the **Select** button.

Cb-1 (Microwave + Grill)

Cb-2 (Microwave + Convection)



6. Select the appropriate power level by pressing the **Up** or **Down** button until the appropriate output power. At that time, press the **Select** button to set the power level.
 - If don't set the power level within 5 seconds, Automatically changes to the cooking time setting stage.
7. If use the Microwave + Convection mode, select the appropriate temperature by pressing the **Up** and **Down** button. At that time, press the **Select** button to set temperature.
 - If don't set the power level within 5 seconds, automatically changes to the cooking time setting stage. (Default: 180 °C)
8. Select the cooking time by press **Up** and **Down** button until the appropriate cooking time is displayed.
9. Press the **START/+30s** button. Cooking starts.
 - When cooking has finished, the oven will beep and flash "End" four times. The oven will then beep one time per minute.

⚠ CAUTION

- Before using the crusty plate, preheat it by selecting the combination mode for 3 to 5 minutes:
 - Combination of convection (200 °C) and microwaves. (600 W power level)
 - Combination of grill and microwaves. (600 W power level)
- Use oven gloves at all times as the crusty plate will become very hot.
- Do not place any recipients on the crusty plate that are not heat-resistant (plastic bowls for example).
- Never place the crusty plate in the oven without the turntable.

☞ NOTE

- Please note that the crusty plate has a teflon layer which is not scratch-resistant. Do not use any sharp objects like a knife to cut on the crusty plate.
- Use plastic accessories to avoid scratches on the surface of the crusty plate or remove the food from the plate before cutting.
- Clean the crusty plate with warm water and detergent and rinse off with clean water.
- Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.
- The crusty plate is not dishwasher-safe.

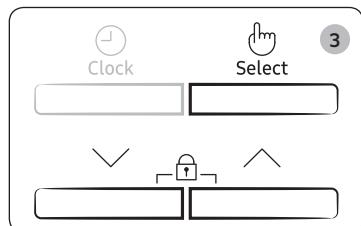
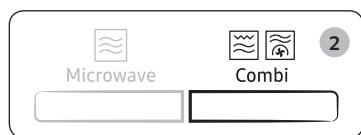
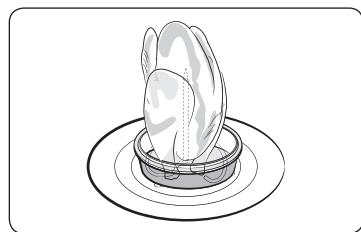
Oven use

Spit-roasting

The barbecue spit is useful for grilling, as you do not need to turn the meat over. It can be used for combined microwave and convection cooking.

⚠ CAUTION

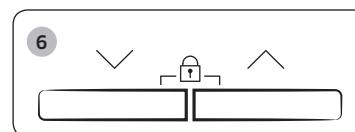
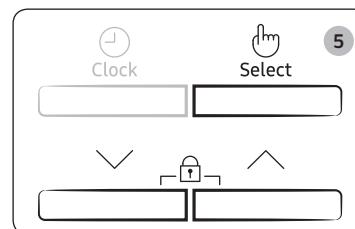
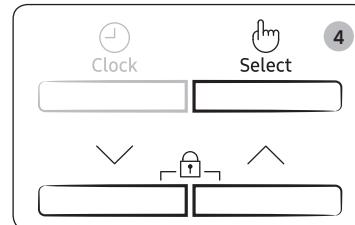
- Make sure that the weight of the meat is evenly distributed on the spit and that the spit rotates evenly.
- Always use oven gloves when touching the recipients in the oven, as they will be very hot.



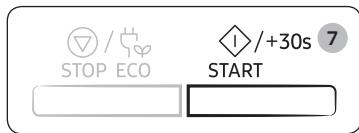
1. Push the roasting spit through the centre of the meat.
 - **Example:** Push the spit between the backbone and breast of a chicken. Place the spit on its upright on the glass bowl the glass bowl and the glass bowl onto the turntable. To help brown the meat, brush it with spices and oil.
2. Press the **Combi** button.

The following indications are displayed:
Cb-1 (Microwave + Grill)
3. Make the display indicating Cb-2 by pressing the **Up** or **Down** button, and then press the **Select** button.

The following indications are displayed:
Cb-2 (Microwave & Convection combi mode)
600 W (Output power)



4. Select the appropriate power level by pressing the **Up** or **Down** button until the corresponding output power is displayed (600, 450, 300, 180, 100 W). At that time, press the **Select** button to set the power level.
 - If don't set the power level within 5 seconds, automatically changes to the cooking time setting stage. (Default: 180 °C)
5. 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.
 - If don't set the temperature within 5 seconds, automatically changes to the cooking time setting stage.
6. Set the cooking time by pressing the **Up** or **Down** button.
 - The maximum cooking time is 60 minutes.



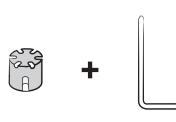
- Press the **START/+30s** button.
 - Combination cooking starts.
 - The oven is heated to the required temperature and then microwave cooking continues until the cooking time is over.
 - When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.
 - When the meat has been fully cooked, carefully remove the spit, using oven gloves to protect your hands.

Using the vertical multi-spit

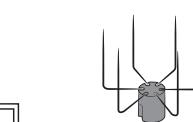
Multi-spit for kebab

Using the multi-spit with 6 kebab skewers you can easily barbecue meat, poultry, fish, vegetables (like onions, peppers or courgettes) and fruit which have been cut into pieces.

You can prepare the above food with the kebab skewers by using convection or combination mode.



Coupler Kebab,
Skewer



Multi-spit



Barbecue spit



Glass bowl

Use of the multi-spit with kebab skewers

- For preparing kebabs with the multi-spit use the 6 skewers.
- Put the same amount of food on each skewer.
- Place the roasting-spit into the glass bowl and insert the multi-spit into it.
- Put the glass bowl with the multi-spit in the centre of the turntable.

CAUTION

Make sure that the grill heating element is in the right position at the back wall of the cavity and not at the top before starting the grilling process.

Oven use

Removing the multi-spit from the oven after grilling

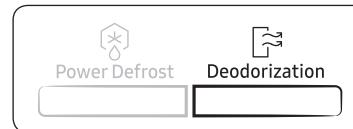
1. Use oven gloves for taking for glass bowl with the multi-spit out of the oven, because it will be very hot.
2. Remove multi-spit out of the spit stand by using oven gloves as well.
3. Carefully remove the skewers and use a fork for removing the food pieces from the skewers.

 **CAUTION**

The multi-spit is not suitable for cleaning in the dishwasher. Therefore clean it with warm water and washing up liquid by hand. Remove the vertical multi-spit from the oven, after use.

Using the deodorization 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.



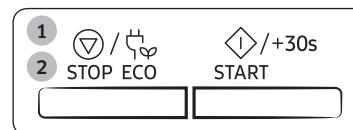
Press the **Deodorization** button than it will start automatically, after you have finished cleaning.

 **CAUTION**

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

Switching the beeper off

You can switch the beeper off whenever you want.



1. Press the **START/+30s** and **STOP/ECO** buttons at the same time. (One second) The oven does not beep to indicate the end of a function.
2. To switch the beeper back on, press the **START/+30s** and **STOP/ECO** buttons again at the same time. (One second) The oven operates normally.

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.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.

Cookware	Microwave-safe	Comments
• 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 pyrex 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.

NOTE

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.			

Food	Serving size	Power	Time (min.)
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.			
Eggplants	250 g	900 W	3½-4
	Instructions		
Cut eggplants 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.			
Pepper	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.			

Cooking guide

Food	Serving size	Power	Time (min.)
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 pyrex 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 pyrex 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 375 g	900 W	15-16 17½-18½
Instructions Add cold water of double quantity. Serve after 5 minutes standing.			
Brown Rice (Parboiled)	250 g 375 g	900 W	20-21 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.			

Food	Serving size	Power	Time (min.)
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.

Cooking guide

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) 300 ml (2 cups) 450 ml (3 cups) 600 ml (4 cups)	900 W	1-1½ 2-2½ 3-3½ 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.		
Soup (Chilled)	250 g 350 g 450 g 550 g	900 W	2½-3 3-3½ 3½-4 4½-5
	Instructions Pour into a deep ceramic plate or deep ceramic 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 ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Serve after 2-3 minutes standing.		

Food	Serving size	Power	Time (min.)
Pasta with Sauce (Chilled)	350 g	600 W	3½-4½
	Instructions Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic 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 ceramic 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 450 g	600 W	4½-5 5½-6½
	Instructions Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. Serve after 3 minutes standing.		
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 pyrex 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 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 Milk	100 ml 200 ml	300 W	30-40 sec. 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.

NOTE

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.			

Cooking guide

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	180 W	1-1½
	4 pcs		2½-3
Toast/Sandwich	250 g	180 W	4-4½
Instructions			
Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! Serve after 5-20 minutes standing.			

Grill

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

Cookware for grilling

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

Food suitable for grilling

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

Important remark

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

Microwave + Grill

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

Cookware for cooking with microwave + grill

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

Food suitable for microwave + grill cooking

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

Important remark

Whenever the combination mode (microwave + grill) is used, the food should be placed on the high rack, unless another instruction is recommended. Please refer to the instructions in the following chart.

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

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.				
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.				

Cooking guide

Fresh food	Serving size	Power	1 step (min.)	2 step (min.)
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 Convt. 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.				
Meat Roast Lamb (Medium)	1200-1300 g	600 W + 180 °C	20-23	10-13
Instructions Brush 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.				

Fresh food	Serving size	Power	1 step (min.)	2 step (min.)
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.				
Garlic Bread (Chilled, Prebaked)	200 g (1 pc)	180 W + 200 °C	8-10	-
Instructions Put the chilled baguette on baking paper on the low rack. After baking stand for 2-3 minutes.				
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.				
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.				

Cooking guide

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

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/+30s 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 cause popping sounds. Do not use sealed containers as they may burst during cooking due to expansion of the contents.



Troubleshooting

Troubleshooting

Problem	Cause	Action
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.
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.

Problem	Cause	Action
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/+30s 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.
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.

Problem	Cause	Action
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.
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.

Problem	Cause	Action
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.	
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.	

Troubleshooting

Troubleshooting

Problem	Cause	Action
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.

Information code

Check code	Cause	Action
C-20	Temperature sensor is needed to check.	Press the STOP/ECO 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.

NOTE

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		MC28H5025**
Power source		230 V ~ 50 Hz AC
Power consumption	Maximum power	2900 W
	Microwave	1400 W
	Grill (heating element)	1500 W
	Convection (heating element)	Max. 2100 W
Output power		100 W / 900 W - 6 levels (IEC-705)
Operating frequency		2450 MHz
Dimensions (W x H x D)	Outside (Include Handle)	517 x 310 x 474.8 mm
	Oven cavity	358 x 235.5 x 327 mm
Volume		28 liter
Weight	Net	17.5 kg approx.



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.

QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRALIA	1300 362 603	www.samsung.com/au/support
NEW ZEALAND	0800 726 786	www.samsung.com/nz/support
CHINA	400-810-5858	www.samsung.com/cn/support
HONG KONG	3698 4698	www.samsung.com/hk/support (Chinese) www.samsung.com/hk_en/support (English)
INDIA	1800 40 SAMSUNG (1800 40 7267864) (Toll-Free)	www.samsung.com/in/support
BANGLADESH	09612300300 08000300300 (Toll free)	
INDONESIA	021-5699-7777 0800-112-8888 (Toll Free)	www.samsung.com/id/support
JAPAN	0120-363-905	www.galaxymobile.jp/jp/support
MALAYSIA	1800-88-9999 +603-7713 7420 (Overseas contact)	www.samsung.com/my/support
PHILIPPINES	1-800-10-726-7864 [PLDT Toll Free] 1-800-8-726-7864 [Globe Landline and Mobile] 02-422-2111 [Standard Landline]	www.samsung.com/ph/support
SINGAPORE	1800-SAMSUNG (726-7864)	www.samsung.com/sg/support
THAILAND	0-2689-3232 1800-29-3232 (Toll free)	www.samsung.com/th/support
TAIWAN	0800-329-999 (All Product)	www.samsung.com/tw/support
VIETNAM	1800 588 889	www.samsung.com/vn/support
MYANMAR	+95-1-2399-888 VIP HHP +95-1-2399-990	www.samsung.com/th/support
MACAU	0800 333	www.samsung.com/support
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This product is RoHS compliant

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