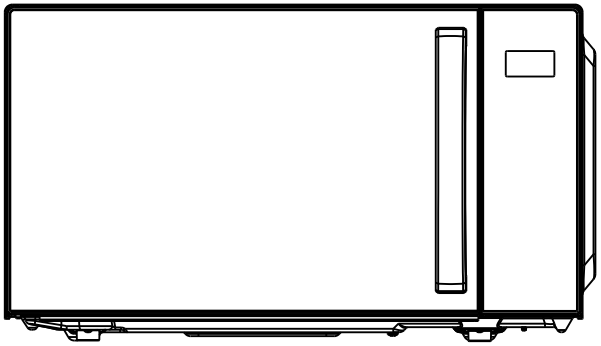
Microwave Oven

HIL2201CSSH

Owner's Manual

Haier

READ AII INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN



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PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

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

IMPORTANT SAFETY INSTRUCTIONS

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

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

1. Read all instructions before using the appliance and keep for future reference.
2. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
3. Do not operate the oven when empty.
4. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
5. **WARNING!**--Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

6. **WARNING!**--When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated
7. To reduce the risk of fire in the oven cavity:
   - When heating food in plastic or paper container, keep an eye on the oven due to the possibility of ignition.
   - Remove wire twist-ties from paper or plastic bags before placing bag in oven.
   - If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
   - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
   - The microwave oven is intended for heating food and beverages. Drying of clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
8. **WARNING!**--Liquid or other food must not be heated in sealed containers since they are liable to explode.
9. Microwave heating of beverage can result in delayed eruptive boiling, therefore care has to be taken when handle the container.
10. Do not fry food in the oven. Hot oil can damage oven parts and utensils and even result in skin burns.
11. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.
12. Pierce foods with heavy skins such as potatoes, whole squashes, apples and chestnuts before cooking.
13. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.
14. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.
15. Utensils should be checked to ensure that they are suitable for use in microwave oven.
16. **WARNING!**--It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.
17. This Microwave complies with EN 55011/CISPR 11, in this standard it belong to Class B Group 2 classification. Group 2 equipment: group 2 contains all ISM RF equipment in which radio-frequency energy in the frequency range 9 kHz to 400 GHz is intentionally generated and used or only used locally, in the form of electromagnetic radiation, inductive and/or capacitive coupling, for the treatment of

material, for inspection/analysis purposes, or for transfer of electromagnetic energy. Class B equipment is equipment suitable for use in locations in residential environments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

18. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
19. Children should be supervised to ensure that they do not play with the appliance.
20. The microwave oven is only used in freestanding.
21. **WARNING!**--Do not install oven over a range cook top or other heat-producing appliance. if installed could be damaged and the warranty would be avoid .
22. The microwave oven must not be placed in the cabinet.
23. The door or the outer surface may get hot when the appliance is operating.
24. **WARNING!**--Accessible parts may become hot during use. Young children should be kept away.
25. During use the appliances becomes hot. Care should be taken to avoid pressing heating elements inside the oven, for cooking ranged and ovens.
26. The temperature of accessible surfaces may be high when the appliance is operating.
27. Appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
28. **WARNING!**--If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
29. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
30. The microwave oven is for household use only and not for commercial use.
31. Never remove the distance holder in the back or on the sides, as it ensures a minimum distance from the wall for air circulation.
32. Please secure the turntable before you move the appliance to avoid damages.
33. **CAUTION!**--It is dangerous to repair or maintain the appliance by no other than a specialist because under these circumstances the cover have to be removed which assures protection against microwave radiation. This applies to changing the power cord or the lighting as well. Send the appliance in these cases to our service centre.
34. The microwave oven is intended for defrosting, cooking and steaming of food only.
35. Use gloves if you remove any heated food.
36. Caution! Steam will escape, when opening lids or wrapping foil.

37. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
38. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.

INSTALLATION GUIDE

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

GROUNDING INSTRUCTIONS

This appliance must be grounded. This oven is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current. It is

recommended that a separate circuit serving only the oven be provided. Using a high voltage is dangerous and may result in a fire or other accident causing oven damage.

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

Note:

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

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

Green and Yellow = EARTH

Blue = NEUTRAL

Brown = LIVE

RADIO INTERFERENCE

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

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

BEFORE CALLING FOR SERVICE

Before asking for service, please check each item below:

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

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

YOURSELF.

COOKING TECHNIQUES

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

COOKING UTENSILS GUIDE

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

The list below is a general guide to help you select the correct utensils.

Cookware	Microwave	Grill	Convection	Combination*
Heat–Resistant Glass	Yes	Yes	Yes	Yes
Non Heat–Resistant Glass	No	No	No	No
Heat–Resistant Ceramics	Yes	Yes	Yes	Yes
Microwave–Safe Plastic Dish	Yes	No	No	No
Kitchen Paper	Yes	No	No	No
Metal Tray	No	Yes	Yes	No
Metal Rack	No	Yes	Yes	No
Aluminum Foil & Foil Container	No	Yes	Yes	No

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

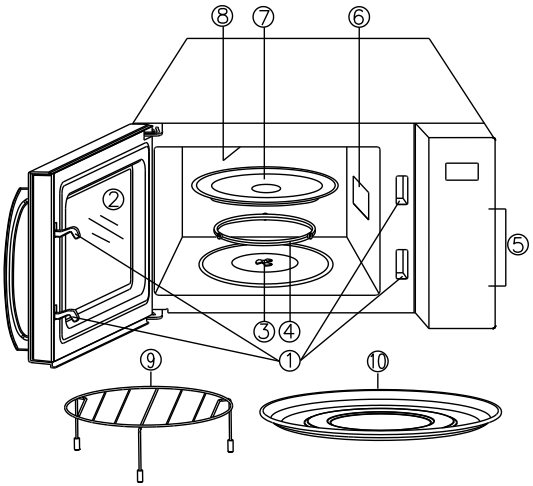
cooking.

SPECIFICATIONS

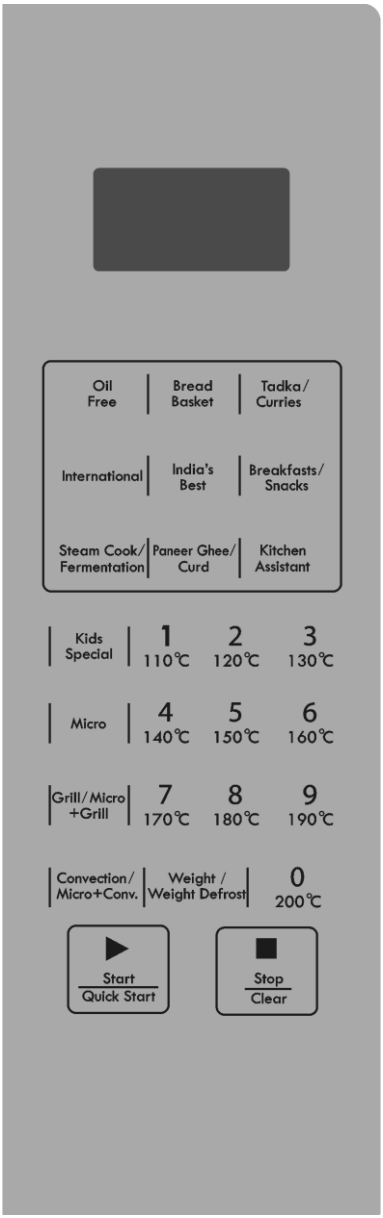
Power Supply	230V/50Hz
Power Consumption (Microwave)	1200W
Power Consumption (Grill)	1250W
Power Consumption (Convection)	1250W
Rated Microwave Power Output	800W
Operation Frequency	2450MHz
Outside Dimensions	262mm(H)×452mm(W)×392mm(D)
Oven Cavity Dimensions	180mm(H)×315mm(W)×325mm(D)
Oven Capacity	20Litres
Net Weight	Approx. 12.7kg

PRODUCT DIAGRAM

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



CONTROL PANEL



- **MENU ACTION SCREEN**

Time, power and indicators are displayed.

- **AUTO COOK MENUS**

Instant settings to cook popular foods.

- **NUMBER BUTTONS(0-9)**

Use to set time and temperature.

- **MICRO**

Press to set microwave power level.

- **GRILL/MICRO+GRILL**

Press to set grill cooking program.
Press to set microwave and grill combination cooking programs.

- **CONVECTION/MICRO+CONV.**

Press to set convection cooking program.
Press to set microwave and convection combination cooking program.

- **WEIGHT/WEIGHT DEFROST**

Press to defrost food based on weight.
Press to set food weight or servings.

- **START/QUICK START**

Press to start cooking programs.
Press to set express cooking program.

- **STOP/CLEAR**

Press once to temporarily stop cooking, or twice to cancel cooking altogether.
It is also used to set child lock.

OPERATION INSTRUCTIONS

- When the oven is plugged in, a beep will sound and the display will show ":".
- In the process of setting, broke about 20 seconds the oven will return to standby mode.
- During cooking, press STOP/CLEAR button to pause the program, then press START/QUICK START button to resume. But if press STOP/CLEAR button twice, the program will be cancelled.
- After cooking ends, the display will show End and beep will sound every two minutes until user press any button or open the door.

EXPRESS COOKING

Use this feature to program the oven to start at 100% power conveniently. In standby mode, press START/QUICK START button repeatedly to set cooking time (each press to increase 30 seconds, and up to 10 minutes.), the oven will start working automatically. During cooking, you can press START/QUICK START button to add cooking time.

MICROWAVE COOKING

1. In standby mode, press MICRO button repeatedly to set power level.
2. Use number buttons to set cooking time. The longest time is 99 minutes and 99 seconds.
3. Press START/QUICK START button to confirm.

Select power level by pressing MICRO button:

Press MICRO button	Power (Display)	Press MICRO button	Power (Display)
Once	100% (P100)	7 times	40% (P-40)
Twice	90% (P-90)	8 times	30% (P-30)
3 times	80% (P-80)	9 times	20% (P-20)
4 times	70% (P-70)	10 times	10% (P-10)
5 times	60% (P-60)	11 times	0% (P-00)
6 times	50% (P-50)		

NOTE: During cooking, you can check the power level by pressing MICRO button. If you want to cook at full power level, omit the first step.

GRILL

Grill cooking is particularly useful for thin slices of meat, steaks, chops, kebabs, sausages and pieces of chicken. It is also suitable for hot sandwiches and au gratin dishes.

1. In standby mode, press GRILL/MICRO+GRILL button once.
2. Use number buttons to set cooking time. The longest time is 99 minutes and 99 seconds.
3. Press START/QUICK START button to confirm.

MICROWAVE+GRILL

Combination 1: 30% time for microwave cooking, 70% for grill cooking. Use for fish or au gratin.

Combination 2: 55% time for microwave cooking, 45% for grill cooking. Use for puddings omelettes, baked potatoes and poultry.

1. In standby mode, press GRILL/MICRO+GRILL button twice or 3 times to select "C-1" or "C-2".
2. Use number buttons to set cooking time. The longest time is 99 minutes and 99 seconds.
3. Press START/QUICK START button to confirm.

NOTE: During cooking, you can check the combination power by pressing GRILL/MICRO+GRILL button.

CONVECTION

During convection cooking, hot air is circulated throughout the oven cavity to brown and make crisp foods quickly and evenly. This oven can be programmed for ten different cooking temperatures: 1-110℃→2-120℃→3-130℃→4-140℃ →5-150℃ →6-160℃→7-170℃ →8-180℃→9-190℃→0-200℃.

To preheat and cook with convection:

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

1. In standby mode, press CONVECTION/MICRO+CONV. button once.
2. Use number buttons to set temperature.
3. Press START/QUICK START button once. Beeps will sound when the designated temperature is reached.
4. Open the door or press STOP/CLEAR button, place container of food at the center of the turntable.
5. Use number buttons to set cooking time. The longest time is 99 minutes and 99

seconds.

6. Press START/QUICK START button to start.

NOTE:

- The longest preheat time is 30 minutes, and the preheat time cannot be set. When the temperature reaches the preheat temperature, the oven will sound every 5 seconds.
- During cooking, you can check the convection temperature by pressing CONVECTION/MICRO+CONV. button.

To cook with convection:

1. In standby mode, press CONVECTION/MICRO+CONV. button once.
2. Use number buttons to set temperature.
3. Press CONVECTION/MICRO+CONV. button once.
4. Use number buttons to set cooking time. The longest time is 99 minutes and 99 seconds.
5. Press START/QUICK START button to start.

MICROWAVE+CONVECTION

1. In standby mode, press CONVECTION/MICRO+CONV. button twice.
2. Use number buttons (1-4) to set temperature (1-110℃→ 2-140℃→ 3-170℃→ 4-200℃).
3. Press CONVECTION/MICRO+CONV. button once.
4. Use number buttons to set cooking time. The longest time is 99 minutes and 99 seconds.
5. Press START/QUICK START button to confirm.

NOTE: During cooking, you can check the combination power by pressing CON VECTION/MICRO+CONV. button.

WEIGHT DEFROST

The defrosting time and power level are automatically set once the food weight is programmed. The frozen food weight ranges from 100 g to 2000 g.

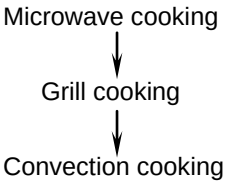
1. In standby mode, press WEIGHT/WEIGHT DEFROST button repeatedly to set food weight.
2. Press START/QUICK START button to confirm.

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

MULTI-STAGE COOKING

Your oven can be programmed for up to 3 automatic cooking sequences.

Suppose you want to set the following cooking program.



1. Input the microwave cooking program. Do not press START/QUICK START button.
2. Input the grill cooking program. Do not press START/QUICK START button.
3. Input the convection cooking program.
4. Press START/QUICK START button to start.

NOTE: Auto cook menus, weight defrost, express cooking and convection with preheat cannot be set in multi-stage cooking program.

CHILD LOCK

Use to prevent unsupervised operation of the oven by children.

To set: In standby mode, press and hold STOP/CLEAR button for 3 seconds, a beep will sound, the oven will auto enter child lock mode and the lock indicator light will turn on. In the lock state, all buttons are disabled.

To cancel: Press and hold STOP/CLEAR button for 3 seconds, a beep will sound and the indicator light will disappear.

AUTOMATIC PROTECTION MECHANISM

OVERHEATING PROTECTION: When the system enters into super high temperature protection status, the digital display shows "E01" and continues to beep. After troubleshooting, press STOP/CLEAR button, the system comes back to normal standby mode.

LOW TEMPERATURE PROTECTION: When the system enters into super low temperature protection status, the digital display shows "E02" and continues to beep. After troubleshooting, press STOP/CLEAR button, the system comes back to normal standby mode.

SENSOR MALFUNCTION PROTECTION: The system enters into protection mode when the system sensor is short circuited. The display shows "E03" and continues to beep. After troubleshooting, press STOP/CLEAR button, the system comes back to normal standby mode.

AUTO COOK

For the following food or cooking mode, it is not necessary to program cooking time and power. It is sufficient to indicate the type of food that you want to cook as well as the weight or servings of this food.

1. In standby mode, press corresponding menu button once.
2. Press recipe number button to select a submenu.
3. Press WEIGHT/WEIGHT DEFROST button repeatedly to select food weight or servings.
4. Press START/QUICK START button to start.

NOTE:

- When there are two or more cooking programs in the cooking menu, the system will display all the cooking time by default. When the cooking is paused for a period of time, the system will give a prompt sound until the START/QUICK START button is pressed once to start the next cooking.
- The maximum preheating time is 10 minutes. When the preheating temperature is reached, the system will give a prompt sound and the nixie tube will display the next program time until the START/QUICK START button is pressed to start cooking.

Oil Free

Categorywise Recipe number.	common recipe no.	RECIPE NAME	WEIGHT	Steps	TIME
1	1	CHICKEN LOLLY POPS	500gr	Step1	22:00
2		CHICKEN TANDOORI	500gr	Step1	22:00
3		LITTI	500gr	Step1	22:00
4		BATI	500gr	Step1	22:00
5		CHICKEN ROAST	500gr	Step1	22:00
6		LEMON CHICKEN	500gr	Step1	22:00
7	2	CHICKEN KABABS	500gr	Step1	17:00
8		RESHMI	500gr	Step1	17:00

		KABAB			
9		BAKED CHICKEN	500gr	Step1	17:00
10		CHICKEN 65	500gr	Step1	17:00
11	3	BAKED FISH	300gr	Step1	14:00
12		CHICKEN NUGGETS	300gr	Step1	14:00
13		FISH AMRITSARI	300gr	Step1	14:00
14		CHEESE CORN BALLS	300gr	Step1	14:00
15	4	PANEER PAKORA	300gr	Step1	12:00
16		SABUDANA VADA	300gr	Step1	12:00
17		FISH TANDOORI	300gr	Step1	12:00
18		GRILLED PRAWNS	300gr	Step1	12:00
19		FISH ROAST	300gr	Step1	12:00
20		VEGETABLE CUTLETS	300gr	Step1	12:00
21		ALOO TIKKI	300gr	Step1	12:00
22		CHICKEN SAUSAGES	300gr	Step1	12:00
23		FRENCH FRIES	300gr	Step1	12:00
24		FISH CUTLETS	300gr	Step1	12:00
25	5	SAMOSA	250gr	Step1	9:00
				Step2	5:00
26		PANEER	250gr	Step1	9:00

		CUTLETS		Step2	5:00
27		BENGALI DOI ILISH	250gr	Step1	9:00
				Step2	5:00
28		BHAPA ILISH	250gr	Step1	9:00
				Step2	5:00
29	6	GUJIYA	250gr	Step1	7:00
				Step2	6:00
30		KEEMA BALLS	250gr	Step1	7:00
				Step2	6:00

Bread Basket

Categorywise Recipe number	common recipe no.	RECIPE NAME	WEIGHT	Steps	TIME
1	7	MILK BREAD	1(230gms)	Step1	Preheat
				Step2	30:00
2		GARLIC BREAD	1(230gms)	Step1	Preheat
				Step2	30:00
3		WHEAT BREAD	1(230gms)	Step1	Preheat
				Step2	30:00
4		TUTTI FRUITY BREAD	1(230gms)	Step1	Preheat
				Step2	30:00
5	8	BURGER /PAV	1(230gms)	Step1	Preheat
				Step2	22:00
6		DABELI KA PAV	1(230gms)	Step1	Preheat
				Step2	22:00
7		FOCACCIA BREAD	1(230gms)	Step1	Preheat
				Step2	22:00
8		SANDWICH BREAD	1(230gms)	Step1	Preheat
				Step2	22:00
9	9	PIZZA DOUGH	1(230gms)	Step1	Preheat
				Step2	10:00
10	10	BREAD TOAST	1(230gms)	Step1	4:00
				Step2	4:00

11		ROASTED SANDWICH	1(230gms)	Step1	4:00
				Step2	4:00
12	11	TANDOORI ROTI	1(230gms)	Step1	Preheat
				Step2	6:00
				Step3	3:30
13		BUTTER NAAN	1(230gms)	Step1	Preheat
				Step2	6:00
				Step3	3:30
14		PLAIN PARATHA	1(230gms)	Step1	Preheat
				Step2	6:00
				Step3	3:30
15		ALOO PARATHA	1(230gms)	Step1	Preheat
				Step2	6:00
				Step3	3:30
16		KULCHA	1(230gms)	Step1	Preheat
				Step2	6:00
				Step3	3:30
17		ALOO KULCHA	1(230gms)	Step1	Preheat
				Step2	6:00
				Step3	3:30
18		GARLIC NAAN	1(230gms)	Step1	Preheat
				Step2	6:00
				Step3	3:30
19		LACHHA PARATHA	1(230gms)	Step1	Preheat
				Step2	6:00
				Step3	3:30
20		TANDOORI NAAN	1(230gms)	Step1	Preheat
				Step2	6:00
				Step3	3:30

Tadka/Curries

Categorywise Recipe number	common recipe no.	RECIPE NAME	WEIGHT(gms)	Steps	TIME
1	12	TADKA / TALIMPU / VAGAR/ CHOUK	200gr	Step1	3:30
2	13	SCHEZWAN CHICKEN	250gr	Step1	3:30
				Step2	5:30
3		KASHMIRI KAJU PANEER	250gr	Step1	3:30
				Step2	5:30
4	14	DUM ALOO	250gr	Step1	3:30

				Step2	9:00
5		CAPSICUM CURRY	250gr	Step1	3:30
				Step2	9:00
6		KARELA FRY	250gr	Step1	3:30
				Step2	9:00
7		CAULIFLOWER ONION FRY	250gr	Step1	3:30
				Step2	9:00
8		GOBI SUBZI	250gr	Step1	3:30
				Step2	9:00
9		METHI ALOO	250gr	Step1	3:30
				Step2	9:00
10	14	ALOO GOBI	250gr	Step1	3:30
				Step2	9:00
11		KADDU KI SUBZI	250gr	Step1	3:30
				Step2	9:00
12		JEERA ALOO	250gr	Step1	3:30
				Step2	9:00
13	15	AMRITSARI DAL	200gr	Step1	3:30
				Step2	16:00
14		TADKA DAL	200gr	Step1	3:30
				Step2	16:00
15		DALMA	200gr	Step1	3:30
				Step2	16:00
16		MUTTON MINCE	200gr	Step1	3:30
				Step2	16:00
17	16	PULISSERI	250gr	Step1	4:00
				Step2	4:00
18	17	MIX VEGETABLE CURRY	250gr	Step1	4:00
				Step2	10:00
19	18	PANEER BHURJI	250gr	Step1	2:30
				Step2	3:30
				Step3	3:30
20	19	RIDGE GUARD CURRY	250gr	Step1	4:30
				Step2	10:00
21		FISH MASALA	250gr	Step1	4:30
				Step2	10:00
22		BUTTER CHICKEN	250gr	Step1	4:30
				Step2	10:00
23		SHAHI PANEER	250gr	Step1	4:30
				Step2	10:00
24		KARELA KA SUBJI	250gr	Step1	4:30
				Step2	10:00

25		ACHARI CHICKEN	250gr	Step1	4:30
				Step2	10:00
26		CHICKEN STEW	250gr	Step1	4:30
				Step2	10:00
27		AVIAL	250gr	Step1	4:30
				Step2	10:00
28		KADAI CHICKEN	250gr	Step1	4:30
				Step2	10:00
29		SARSON KA SAG	250gr	Step1	4:30
				Step2	10:00
30		MUTTON LEVER CURRY	250gr	Step1	4:30
				Step2	10:00

India's Best

Categorywise Recipe number	common recipe no.	RECIPE NAME	WEIGHT(gms)	Steps	TIME
1	20	KASHMIRI PULLAO	200gr	Step1	3:00
				Step2	18:00
2		BISI BELE BATH	200gr	Step1	3:00
				Step2	18:00
3		VEGETABLE BIRYANI	200gr	Step1	3:00
				Step2	18:00
4		VEG-PULLAO	200gr	Step1	3:00
				Step2	18:00
5		JEERA RICE	200gr	Step1	3:00
				Step2	18:00
6	21	RASAM	200gr	Step1	4:00
				Step2	15:00
7		SAMBHAR	200gr	Step1	4:00
				Step2	15:00
8		DAL TADKA	200gr	Step1	4:00
				Step2	15:00
9		CHICKEN CHETTINAD	200gr	Step1	4:00
				Step2	15:00
10	22	FISH CURRY	250gr	Step1	4:30
				Step2	10:00
11		TOMATO RASAM	250gr	Step1	4:30
				Step2	10:00
12		PANEER MASALA	250gr	Step1	4:30
				Step2	10:00
13	23	LEAFY VEGETABLE	300gr	Step1	4:00
				Step2	8:00

14		TOMATO CURRY	300gr	Step1	4:00
				Step2	8:00
15		PRAWNS CURRY	300gr	Step1	4:00
				Step2	8:00
16		PALAK PANEER	300gr	Step1	4:00
				Step2	8:00
17		BHENDI FRY	300gr	Step1	4:00
				Step2	8:00
18		ALOO MATAR	300gr	Step1	4:00
				Step2	8:00
19		KADAI PANEER	300gr	Step1	4:00
				Step2	8:00
20		PANEER MATAR	300gr	Step1	4:00
				Step2	8:00
21		CHILLI CHICKEN	300gr	Step1	4:00
				Step2	8:00
22		SARSON KA SAAG	300gr	Step1	4:00
				Step2	8:00
23	24	EGG CURRY	300gr	Step1	3:30
				Step2	5:30
24		PANEER MAKHANI	300gr	Step1	3:30
				Step2	5:30
25	25	VEG BIRYANI	250gr	Step1	2:30
				Step2	8:30
				Step3	8:30
26		CHICKEN BIRYANI	250gr	Step1	2:30
				Step2	8:30
				Step3	8:30
27	26	VEG SANDWICH	250gr	Step1	4:30
				Step2	4:00
28		ALOO TIKKI	250gr	Step1	4:30
				Step2	4:00
29	27	GUJARATI HANDVA	300gr	Step1	28:00
30	28	BAINGAN KA BARTA	250gr	Step1	5:00
				Step2	2:30
				Step3	2:00
31	29	KAJU KATLI	250gr	Step1	2:30
				Step2	3:30
32	30	NAAN KHATAI	250gr	Step1	9:00
33	31	PEDA	250gr	Step1	5:30
34		RAVA	250gr	Step1	5:30

		LADOO			
35	32	FRUIT CUSTURD	250gr	Step1	4:30
				Step2	3:30
36		SUJI KA HALWA	250gr	Step1	4:30
				Step2	3:30
37		SANDESH	250gr	Step1	4:30
				Step2	3:30

International

Categorywise Recipe number	common recipe no.	RECIPE NAME	WEIGHT(gms)	Steps
1	33	TOFU (THAI)	200gr	Step1
				Step2
2	34	ITALIAN VEGGIE PIZZA	200gr	Step1
3		MOYETTES (MEXICAN)	200gr	Step1
4	35	SPANISH FLAN	300gr	Step1
				Step2
				Step3
5		SPANISH BAKED FISH	300gr	Step1
				Step2
				Step3
6		SPANISH BAKED CHICKEN	300gr	Step1
				Step2
				Step3
7	36	LASAGNA (ITALIAN)	300gr	Step1
				Step2
				Step3
8		CRUSTLESS MICROWAVE QUICHE (FRENCH)	300gr	Step1
				Step2
				Step3
9	37	THAI CHIKEN BALLS	300gr	Step1
				Step2
10		THAI SPICED SHRIMP (PRAWNS)	300gr	Step1
				Step2
11		CHOCOLATE-BREAD PUDDING (ENGLAND)	300gr	Step1
				Step2
12	38	CARROT CAKE	300gr	Step1

		(FRENCH)		Step2
13		APPLE CAKE (FRENCH)	300gr	Step1
				Step2
14	39	CHICKEN ALFREDO (MEXICAN)	300gr	Step1
				Step2
15	40	MACARONI AND CHEESE (FRENCH)	300gr	Step1
				Step2
				Step3
16	41	NEW YEAR'S NOODLES (CHINA)	400gr	Step1
				Step2
				Step3
17	42	FRITTATA (ITALIAN)	300gr	Step1
				Step2
				Step3
18	43	SCRAMBLED EGGS (ENGLAND)	300gr	Step1
				Step2
19	44	PASTA CHICKEN (ITALIAN)	300gr	Step1
				Step2
				Step3
20	45	MOO GOO GAI PAN (CHINESE)	300gr	Step1
				Step2
21	46	COUNTRY STYLE CHICKEN STEW (ENGLAND)	300gr	Step1
				Step2
22		CHICKEN CASSEROLE (ITALIAN)	300gr	Step1
				Step2
23	47	SPAGHETTI (MEXICAN)	200gr	Step1
				Step2
24	48	GARLIC AND GINGER PRAWN'S (CHINESE)	300gr	Step1
				Step2

Breakfasts/Snacks

Categorywise Recipe number	common recipe no.	RECIPE NAME	WEIGHT(gms)	Steps	TIME
1	49	DALIYA KICHDI	300gr	Step1	4:00
				Step2	8:00
2	50	HAKKA NOODLES	300gr	Step1	3:30
				Step2	5:30
3		VERMICELLI UPMA	300gr	Step1	3:30
				Step2	5:30

4	51	BREAD UPMA	250gr	Step1	3:00
				Step2	3:00
5		BREAD CHIVDA	250gr	Step1	3:00
				Step2	3:00
6		ROTI KA CHIVDA	250gr	Step1	3:00
				Step2	3:00
7	52	GUJARATI HANDVA	300gr	Step1	28:00
8	53	PAV BHAJI	250gr	Step1	5:00
9		IDLY	250gr	Step1	5:00
10		DOKHLA	250gr	Step1	5:00
11	54	SWEET CORN SOUP	250gr	Step1	3:30
				Step2	6:00
12		PUMPKIN SOUP	250gr	Step1	3:30
				Step2	6:00
13		ASPARAGUS SOUP	250gr	Step1	3:30
				Step2	6:00
14		MUSHROOM SOUP	250gr	Step1	3:30
				Step2	6:00
15		SWEET POTATO SOUP	250gr	Step1	3:30
				Step2	6:00
16	55	HOT & SOUR SOUP	250gr	Step1	3:30
				Step2	7:30
17		BABY POTATO SOUP	250gr	Step1	3:30
				Step2	7:30
18		CHICKEN CORN SOUP	250gr	Step1	3:30
				Step2	7:30
19	56	CHICKEN SOUP	250gr	Step1	3:30
				Step2	9:00
20		VEGETABLE SOUP	250gr	Step1	3:30
				Step2	9:00
21	57	CHANNA CHAT	250gr	Step1	3:00
				Step2	3:00
22		MASALA PEANUTS	250gr	Step1	3:00
				Step2	3:00
23		KHANDVI	250gr	Step1	3:00
				Step2	3:00
24		MURMURA CHIDWA	250gr	Step1	3:00
				Step2	3:00
25		CHIVDA	250gr	Step1	3:00
				Step2	3:00

26		UGGANI	250gr	Step1	3:00
				Step2	3:00
27		KOTHIMBIR VADI	250gr	Step1	3:00
				Step2	3:00
28		SHAKARKANDI	250gr	Step1	3:00
				Step2	3:00
29		CORN CHAT	250gr	Step1	3:00
				Step2	3:00
30		MUMPALLI ROAST	250gr	Step1	3:00
				Step2	3:00

Steam Cook/Fermentation

Categorywise Recipe number	common recipe no.	RECIPE NAME	WEIGHT(gms)	Steps	TIME
1	58	STEAM RICE	250gr	Step1	9:00
				Step2	9:00
2	59	STEAM VEGETABLES	250gr	Step1	6:00
3		STEAM SWEET CORN	250gr	Step1	6:00
4		STEAM SWEET POTATOES	250gr	Step1	6:00
5		STEAM BRACCOLI	250gr	Step1	6:00
6	60	STEAM FISH	250gr	Step1	12:00
7		STEAM SPROUTS	250gr	Step1	12:00
8	61	STEAM IDLI	200gr	Step1	5:00
9		STAEM DHOKLA	200gr	Step1	5:00
10		STEAM VEG DIMSUM	200gr	Step1	5:00
11		STEAM MODAK	200gr	Step1	5:00
12		STEAM VEG DUMPLING	200gr	Step1	5:00
13		STEAM MOMOS	200gr	Step1	5:00
14		KOTHIMBIR VADI	200gr	Step1	5:00
15		STEAM	200gr	Step1	5:00

		ASPARAGUS			
16	62	STEAM GREEN STEW	200gr	Step1	3:00
				Step2	8:00
17	63	STEAMED CAULIFLOWER	250gr	Step1	8:00
18		STEAMED PEAS	250gr	Step1	8:00
19		STEAMED BABY CORNS	250gr	Step1	8:00
20	64	Yogurt	250gr	Step1	Preheat
				Step2	30:00
21	65	BREAD DOUGH	250gr	Step1	30:00
				Step2	30:00
22		PIZZA DOUGH	250gr	Step1	30:00
				Step2	30:00
23	66	DOSA BATTER	250gr	Step1	480:00
24		JALEBI BATTER	250gr	Step1	480:00
25	67	IDLI BATTER	250gr	Step1	390:00
26		APPAM BATTER	250gr	Step1	390:00
27	68	NAAN DOUGH	250gr	Step1	180:00
28		DHOKLA BATTER	250gr	Step1	180:00
29	69	KEEP WARM	250gr	Step1	00:00~95:00

Paneer/Ghee/Curd

Categorywise Recipe number	common recipe no.	RECIPE NAME	WEIGHT(gms)	Steps	TIME
1	70	PANEER	250gr	Step1	9:00
2		MASALA PANEER	250gr	Step1	9:00
3	71	GHEE	250gr	Step1	13:00
4	72	CURD	300gr	Step1	420:00
5	73	PAYASAM	250gr	Step1	3:00
				Step2	9:00
6	74	SEVIYA KHEER	250gr	Step1	4:30
				Step2	6:00
				Step3	3:00

Kitchen Assistant

Categorywise	common	RECIPE	WEIGHT(gms)	Steps	TIME

Recipe number	recipe no.	NAME			
1	75	LEMON SQUEEZE	150gr	Step1	:20
2		FRESH APPLE	150gr	Step1	:20
3		FRESH AMLA	150gr	Step1	:20
4	76	GARLIC PEEL	150gr	Step1	:30
5		TEAR FREE ONIONS	150gr	Step1	:30
6		ORANGE SQUEEZE	150gr	Step1	:30
7		MANGO SQUEEZE	150gr	Step1	:30
8		FRESH ALOE VERA	150gr	Step1	:30
9	77	FANCY PAPAD CONES	100gr	Step1	1:00
10		FANCY PAPAD ROLLS	100gr	Step1	1:00
11		CINNAMON ROAST	100gr	Step1	1:00
12		CASHEW ROAST	100gr	Step1	1:00
13		ALMONDS ROAST	100gr	Step1	1:00
14	78	FRESH HALDI MILK	100gr	Step1	2:00
15		BADAM KESAR MILK	100gr	Step1	2:00
16	79	COCONUT SEPARATION	100gr	Step1	:40
17	80	SESAME SEEDS ROAST	100gr	Step1	2:00
18		CORIANDER SEEDS ROAST	100gr	Step1	2:00
19		AJWAIN ROAST	100gr	Step1	2:00
20		SALTY JAVAS	100gr	Step1	2:00

21		FENNEL ROAST	100gr	Step1	2:00
22		TAMARIND JUICE	100gr	Step1	2:00
23	81	SLICED COCONUT ROAST	100gr	Step1	3:00
24		FENUGREEK SEEDS POWDER	100gr	Step1	3:00
25		KHUS KHUS ROAST	100gr	Step1	3:00
26	82	HEALTHY RAAGI JAVA	100gr	Step1	2:00
				Step2	3:00
27		HEALTHY JOWAR PORRIDGE	100gr	Step1	2:00
				Step2	3:00
28	83	LEMON RICE	200gr	Step1	9:00
				Step2	9:00
29	84	ONION ROAST	150gr	Step1	700
30	85	FENUGREEK LEAVES DRIED	150gr	Step1	5:00
31	86	CURRY LEAVES POWDER	100gr	Step1	3:00
32	87	DEODORIZER	5:00		
33		STEAM CLEAN	5:00		

Kids Special

Categorywise Recipe number	common recipe no.	RECIPE NAME	WEIGHT(gms)	Steps	TIME
1	88	BREAD PIZZA	200gr	Step1	7:00
2	89	RAVA UPMA	300gr	Step1	4:00
				Step2	8:00
3	90	STIR FRIED OATS	300gr	Step1	3:30
				Step2	5:30
4	91	TEA	250gr	Step1	3:00
				Step2	3:00

5		POHA	250gr	Step1	3:00
				Step2	3:00
6		SABUDANA KICHDI	250gr	Step1	3:00
				Step2	3:00
7		OMLETTE	250gr	Step1	3:00
				Step2	3:00
8	92	VEGETABLE PULAO	250gr	Step1	2:30
				Step2	8:30
				Step3	8:30
9	93	EGG-BHURJI	250gr	Step1	5:00
				Step2	2:30
				Step3	2:00
10	94	VEGETABLE CHAT	250gr	Step1	3:30
11	95	VEGETABLE PASTA	200gr	Step1	6:00
				Step2	5:00
12	96	KALAKAND	250gr	Step1	6:00
13	97	APPLE CUSTARD	250gr	Step1	8:00
14	98	BROWNIE	250gr	Step1	5:00
15	99	GAJAR HALWA	250gr	Step1	7:00
				Step2	8:00
16	100	TOMATO SOUP	250gr	Step1	7:00

CLEANING AND CARE

1. Turn off the oven and unplug the power cord from the wall when cleaning.
2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergents may be used if the oven gets very dirty. Avoid using spray or other harsh cleaners. They may stain, streak or dull the door surface.
3. The outside of the oven should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or spatters. Do not use abrasive cleaner.
5. A steam cleaner is not be used.
6. Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally

turning on.

7. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity condition. And it is normal.
8. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
9. The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent. The roller ring may be washed in mild, soapy water or in a dishwasher. When removing the roller ring, be sure to replace it in the proper position.
10. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a microwaveable bowl. Microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
11. If the light bulb burns out, please contact customer service to have it replaced.
12. The oven should be cleaned regularly and any food deposits should be removed. Failure to maintain the oven in a clean condition could lead to deterioration of surface that could adversely affect the life of the unit and could possibly result in a hazardous situation.
13. Please do not dispose of this appliance into the domestic rubbish bin; it should be disposed to the particular disposal center provided by the municipalities.
14. When the microwave oven with grill function is first used, it may produce slight smoke and smell. This is a normal phenomenon, because the oven is made of a steel plate coated with lubricating oil, and the new oven will produce fumes and odor generated by burning the lubricating oil. This phenomenon will disappear after a period of using.

The user manual can also be check and download from our website:
www.XXXXX.com

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