

Microwave Oven

Model: HIL 2001CSSH

Owner's Manual

Haier

*Please read this booklet carefully before fixing and using and
save it for future reference.*

Household use only

SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

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

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. **WARNING:** Liquids or other food must not be heated in sealed containers since they are liable to explode.

1. Only use utensils that are suitable for use in microwave ovens.
2. Metallic containers for food and beverages are not allowed during microwave cooking.
3. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
4. 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.
5. If smoke is observed, 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 has to be taken when handling the container.
6. The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns.
7. Eggs in their shell and whole hard-boiled eggs shall not be heated in microwave ovens since they may explode, even after microwave heating has ended.
8. 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.

9. The appliance must not be placed in a cabinet.
10. Care should be taken not to displace the turntable when removing containers from the appliance.
11. The appliance shall not be cleaned with a steam cleaner.
12. The appliance must not be installed equal or higher than 900 mm above the floor. Minimum height of free space necessary above the top surface of the oven: 100mm.

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



CAUTION: HOT SURFACE

13. 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.
14. 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.
15. Children shall not play with the appliance.
16. Cleaning and user maintenance shall not be made by children without supervision.
17. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and others working environments;

- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments. The appliances are not intended to be operated by means of an external timer or separate remote-control system.

18. Do not directly put the glass plate into cold water after use. It needs to place the glass plate for at least 20 minutes, and then put it into the water to avoid cracking.

19. Group 2 Class B appliance

Group 2 ISM equipment: group 2 contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment.

Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

INSTALLATION

1. Take out all the packing. If there is a safe film over the oven, tear it off before use. Check carefully for damage. If any, immediately notify dealer or send to the manufacturer's service center.
2. Microwave ovens must be placed under dry and non-corrosiveness environments, kept away from heat and humidity, such as gas burner or water tank.
3. To ensure sufficient ventilation, the distance of the back of microwave to the wall should be at least 10 cm, the side to the wall should be at least 5 cm, the free distance above the top surface at least 20 cm. the distance of the microwave to the

ground should be at least 85 cm.

4. The position of the oven shall be such that it is far from the TV, Radio or antenna as picture disturbance, or noise may occur. The distance should be more than 5m.
5. The appliance must be positioned so that the plug is accessible, and must ensure a good grounding in case leakage, ground loop can be formed to avoid electric shock.
6. The microwave oven must be operated with the door closed.
7. The microwave oven must not be placed in a cabinet. The microwave oven is intended to be used freestanding.
8. As there is manufacturing residue or oil remained on the oven cavity or heat element, it usually would smell the odor, even a slight smoke, It is normal case and would not occur after several times use, keep the door or window open to ensure good ventilation. So it is strongly recommended to place a cup of water in the cavity, setting at high power and operate for several times.

CLEANING

MICROWAVE OVEN CARE



CAUTION

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



WARNING

- a. Remove the power cord from the wall outlet before cleaning. After cooling products. Don't immerse the appliance in water or other fluids when cleaning.
- b. 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.

- c. Never use hard detergent, gasoline, abrasive powder or metal brush to clean any part of the appliance.
- d. Do not remove the waveguide cover.
- e. When the microwave oven has been used for a long time, there may be some strange odors exist in oven, following 3 methods can get rid of them:
 - 1) Place several lemon slices in a cup, then heat with high micro power for 2-3 min.
 - 2) Place a cup of red tea in oven, then heat with high micro power.
 - 3) Put some orange peel into oven, and then heat them with high micro power for 1 minute.
- f. When the product is not used, it should be placed in dry and ventilated areas as well as possible.



WARNING

Details how to clean surfaces in contact with food:

After use wipe the waveguide cover with a damp cloth, followed by dry cloth to remove any food splashes and grease. Built -up grease may overheat and begin to cause smoke or catch fire.

TIPS FOR CLEANING

Details for cleaning door seals, cavity and adjacent parts:

Exterior:

Wipe the enclosure with a dampened soft cloth.

Door:

Using a dampened soft cloth, wipe clean the door and window.

Wipe the door seals and adjacent parts to remove any spill or spatter.

Wipe the control panel with a slightly dampened soft cloth.

Interior walls:

Wipe clean the interior surfaces with a dampened soft cloth.

Wipe clean the waveguide cover to remove any food splashed.

Turntable / Rotation ring / Rotation axis:

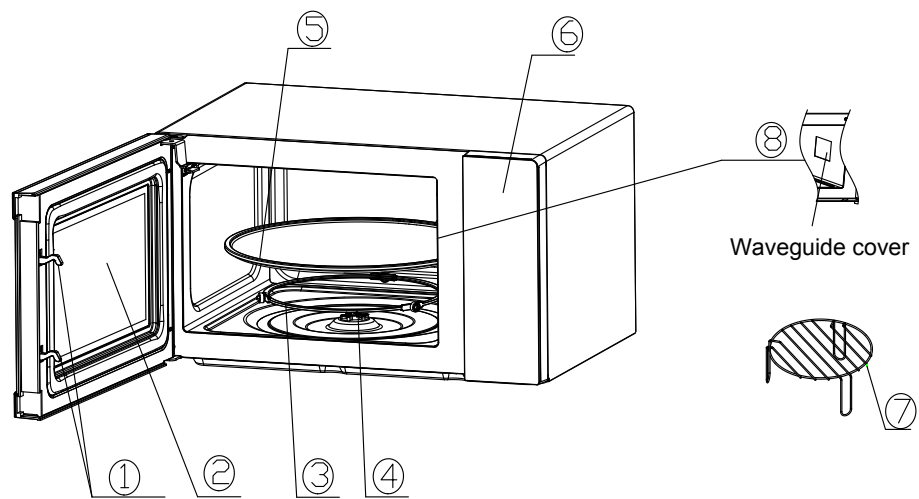
Wash with mild soap water.

Rinse with clean water and allow drying thoroughly.

Technical parameters

Model	Voltage/ Frequency (V/Hz)	Input power (W)	Output power (W)	Grill power (W)	Convection power (W)	Microwave power consumption (MHz)	Volume (L)
HIL 2001CSSH	230V~/50Hz	1100	700	1000	1000	2450	20
Convection Combi 1 (W)	Convection Combi 2 (W)	Grill Combi 1 (W)	Grill Combi 2 (W)	Product Dimens- ions(mm)		Net Weight (Kg)	
1030	1055	1030	1055	456x353x261		245	11.7

PRODUCT INSTRUCTION



1) **Door lock**

Microwave oven door must be properly closed in order for it to operate

2) **Viewing window**

Allow user to see the cooking status

3) **Rotating ring**

The glass turntable sits on its wheels; it supports the turntable and helps it to balance when rotating

4) **Rotating axis**

The glass turntable sits on the axis; the motor underneath it drives the turntable to rotate

5) **Turntable**

The food sits on the turntable, its rotation during operation helps to cook food evenly



CAUTION

- Place the rotating ring first
- Fit the turntable onto the rotating axis and make sure that it is geared in properly

6) **Control panel**

See below in details (the control panel is subject to change without prior notice)

7) **Grill rack**

Use to place the roasting food.

8) **Waveguide cover**

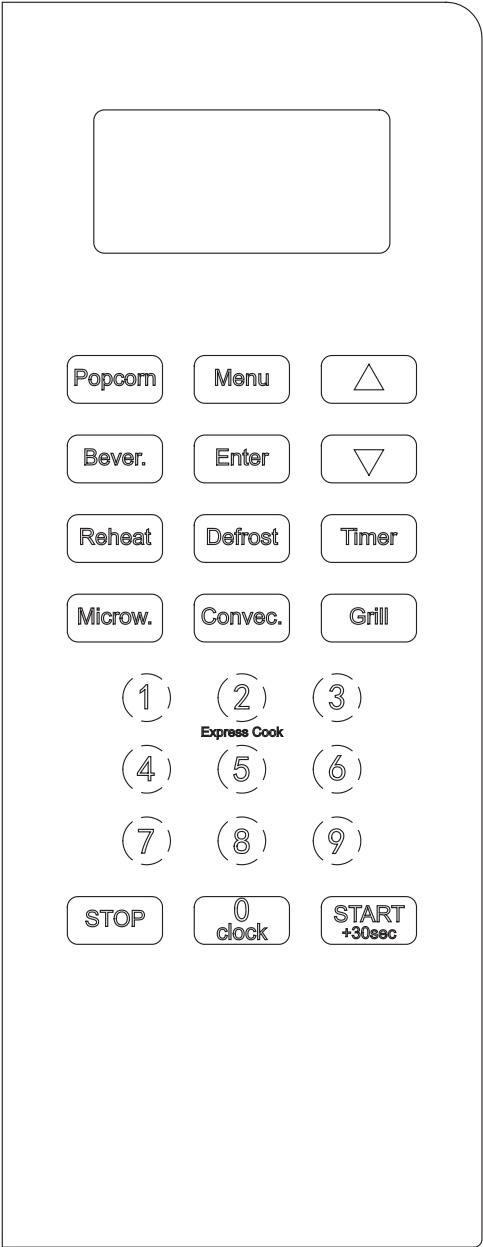
It is inside the microwave oven, next to the wall of control panel.



WARNING

Never remove the waveguide cover

OPERATION OF CONTROL PANEL



1. BEFORE COOKING

The display lights up when plugged in power supply, then enter the standby state and display shows 1:00.

2. MICROWAVE FUNCTION

There are five microwave power levels, 100P, 80P, 50P, 30P and 10P, respectively. Press the “Microw.” button continuously and select the desired microwave power. Press 0~9 number buttons to input the cooking time, the maximum time that can be input is 99:99. After entering the cooking time, press “START/+30s” button to start work. An buzzing sound to notify completion of the operation.

HIGH	100% power output	(Applicable for quick and thorough cooking)
M.High	80% power output	(Applicable for medium express cooking)
Med	50% power output	(Applicable for steaming food)
M.Low	30% power output	(Applicable for defrosting food)
LOW	10% power output	(Applicable for keeping warm)

CAUTION

- The max time which can be set is 99 minutes and 99 seconds.
- Never use the grill rack during microwave cooking.
- Never operate the oven empty.
- At the maximum microwave power, the oven will automatically lower the power after a certain time of cooking to lengthen the service life.

- e. If you turn the food during operation, press the **Start/+30s** button once and the preset cooking procedure will continue.
- f. If you intend to remove the food before the preset time, you must press **Stop** button once to clear the preset procedure to avoid unintended operation of next time use.

3. DEFROST

There are two defrost mode, dEF1 and dEF2, respectively. dEF1 for defrost by weight and dEF2 for defrost by time. Press “Defrost” button to select defrost by weight or by time, and the display screen corresponding displays "dEF1" or "dEF2". Press 0~9 number buttons to input the food weight or defrosting time. The maximum weight that dEF1 can be entered is 1500g, and the maximum time that dEF2 can be entered is 99:99. After entering, press the “START/+30s” button start to work. An buzzing sound to notify completion of the operation. The dEF1 defrost mode by weight will have beeping sound to prompt the food to be turned over during defrosting.

Below is some food defrosting time advice:

dEF1	For defrosting, the maximum weight is 1500g.
dEF2	For defrosting, the maximum time is 99:99.

CAUTION

- a. It is necessary to turn over the food during operation to obtain uniform effect.
- b. Usually defrosting will need longer time than that of cooking the food.
- c. If the food can be cut by knife, the defrosting process can be

considered completed.

d. Microwave penetrates around 4cm into most food

e. Defrosted food should be consumed as soon as possible, it is not advised to put back to fridge and freeze again.

4. MENU POPCORN BEVER.

4.1 MENU

Press the "MENU" button to select the corresponding "A-01, A-02, A-03... A-10" menu, and then press "ENTER" button to confirm. Press the " $\triangle$ " and " ∇ " buttons to select the menu category: for example, select A-01, and the menu category is 1-10. Press the "START/+30s" button. If there is only one weight selection in the menu, the microwave oven will start working directly. If there are two or more weight options, press the "START/+30s" button to display the corresponding submenu weights of the main menu. Press the " $\triangle$ " and " ∇ " buttons to select the corresponding weights, such as selecting the second category of A-01, with corresponding weights of 250g and 500g. After completion, press the "START/+30s" button to start the microwave oven working. Three buzzing sound to notify completion of the operation.

4.2 POPCORN

Press the "POPCORN" button in standby mode to display 100g, and press the "START/+30s" button to start working.

4.3 BEVER.

In standby mode, press the "BEVER." button. There are three

options, 1-2-3. Select one of them and press the “START/+30s” button to start working.

66 AUTO COOKING MENUS

A-01		SOUTH/ NORTH INDIAN DISHES	weight
	1	Avial	1
	2	Veg coconut curry	250g
			500 g
	3	Pumpkin samber	1
	4	Lemon rice	1
	5	Tomato rasam	1
	6	Imli ki chutney	1
	7	Sweet rice	150gm
	8	rawa masala idli	1
	9	Dry gobi	250 g
			500g
	10	Lemon Clean	1
A-02		GUJARATI DISHES	
	1	Makai Ni Khichdi	1
	2	Gujarathi kadi	1
	3	Ama ki chutney	1
	4	Sev tomato curry	1

	5	Kela methi nushaak	1
	6	Oodhiya	1
	7	Ama ka panna	1
A-03		RAJASTHANI DISHES	
	1	Gatta kadi	1
	2	Gattt ka pulav	1
	3	Baingan Masala	250g
	4	Chicken Masala	250 g
			500g
	5	Pyaz ki Subzi	1
A-04		PUNJABI DISHES	
	1	Khoya matar	1
	2	Kheema matar	1
	3	Methi matar malai	1
	4	Veg Makhanwala	250g
			500g
	5	Paneer Makhani	1
	6	Navratna Kurma	1
	7	Paneer Masala	1

A-05		BEGNALI DISHES	
	1	Mustard chicken	250 g
			500g
	2	prawn malai curry	250g
			500g
	3	Bhapa mach	250 g
			500g
	4	chholar dal	1
	5	Phudina Macchi	1
	6	Shukto	1
	7	Tomato chutney	1
A-06		MAHARASHTRIAN DISHES	
	1	Coconut rice	1
	2	Masala rice	1
	3	Stuffed capsicum	250g
			500g
	4	Veg kalvan	1
	5	Rice kheer	1
	6	seviyachi kheer	1

A-07		TANDOOR SE	
	1	Veg cutlet	1
	2	Aloo ki tikki	1
	3	Reshmi paneer tikka	1
	4	Hara Bhara Kebab	1
	5	Chicken hawalian pizza	1
	6	Cheese chilli toast	1
A-08		STEAM FOOD	
	1	Patra	1
	2	Methi muthia	1
	3	Coriander vadi (muthia)	1
	4	Palak idli	1
	5	Steam machurian	1
A-09		OIL FREE DISHES	
	1	Subzi Kadhi	1
	2	Palak Rice	1
	3	Mix veggie curry	1
	4	Palak Dal	1
	5	Shahi paneer mutter	1

	6	Tinda masala	1
A-10		International Dishes	
	1	Thai red curry	1
	2	Thai green curry	1
	3	Thai cauliflower curry	250 g
			500g
	4	Thai fish curry	250 g
			500g
	5	Mexican hot chocolate	1
	6	Mexican spicy corn	1
	7	Nachos	1

5. GRILL FUNCTION

There are three modes of Grill: G., G-1 and G-2. They are grill, combination 1 of grill and microwave cooking and combination 2 of grill and microwave cooking. Press the "Grill" button continuously, select the desired mode and then press the 0~9 number buttons to input the cooking time, the maximum time that can be entered is 99:99. After entering the cooking time, press the "START/+30s" button to start the work. It will have beeping sound to prompt the food to be turned over during cooking. An buzzing sound to notify completion of the operation.

G.	Grill, the heat element will be energized during operation time. Which is applicable for rolling thin meats or pork, sausage, chicken wing as good brown color can be obtained
G-1	Combination of grill and microwave cooking. 30% microwave and 70% grill.
G-2	Combination of grill and microwave cooking. 55% microwave and 45% grill.

CAUTION

In the mode of grill, all of the oven parts, as well as the rack and cooking containers, may become very hot. Use caution when removing any item from the oven. Use heavy potholders or oven mitts to PREVENT BURNS.

6. CONVECTION

There are three modes of convection: C, C-1 and C-2. They are convection, combination 1 of convection and microwave cooking and combination 2 of convection and microwave cooking. Press the "Convec." button continuously, select the desired mode, and the display screen displays "the set temperature", "C-1" or "C-2". Then, press the 0~9 number buttons to input the cooking time, the maximum time that can be entered is 99:99. After entering the cooking time, press the "START/+30s" button to start the work. An buzzing sound to notify completion of the operation.

C	Four temperature shifts can be set
C-1	Combination of convection and microwave cooking. 30% microwave and 70% convection.
C-2	Combination of convection and microwave cooking. 55% microwave and 45% convection.

CAUTION

In the mode of convection, all of the oven parts, as well as the rack and cooking containers, may become very hot. Use caution when removing any item from the oven. Use heavy potholders or oven mitts to PREVENT BURNS.

7. EXPRESS COOK

7.1 In standby mode, you can directly press the 1~6 number buttons to start the microwave oven. The working time is 1~6 minutes, that is, press 1 to work for 1 minute, press 2 to work for 2 minutes, and so on. After select the time, press “START/+30s” button to start work, an buzzing sound to notify completion of the operation.

7.2 In standby mode, after putting food in and closing the door, press the “START/+30s” button to start the microwave quickly. The default working time is 30 seconds. In the working process, press the “START/+30s” button once for 30 seconds. An buzzing sound to notify completion of the operation.

8. 0/Clock

The clock function and "0" button are combined in one button. The clock is 24-hour system. The operation of the clock function is as follows:

In standby mode, press and hold down the “0/Clock” button for more than 3 seconds to enter the clock setting interface, press the 0 ~ 9 number buttons to input the clock time directly and press the “START/+30s” button to confirm the set time and exit the clock setting mode.

9. STOP

In the process of cooking settings, can press “STOP” button to

cancel the settings and return to standby state. In the process of microwave oven working, can press “STOP” button to pause. In the standby state, can press “STOP” button again to cancel the function and return to standby state.

10. START/+30s

After setting the cooking time or food weight, press “START/+30s” button to start microwave oven immediately. In working state, can press “START/+30s” button to increase time, press one time to increase 30 seconds, but the menu mode and weight defrosting mode cannot adjust time. In pause state, can press “START/+30s” button to continue the microwave oven before cooking mode.

11. CHILD LOCK FUNCTION

Use this feature to lock the control panel when you are cleaning or so that children cannot use the oven unsupervised. All the buttons are rendered inoperable in this mode.

- 1) Set lock: Press and hold down the **STOP** button for 3 seconds.
- 2) Cancel lock: Press and hold down the **STOP** button for 3 seconds.

UTENSILS GUIDELINE

It is strongly recommended to use the containers which are suitable and safe for microwave cooking. Generally speaking, the containers which are made of heat-resistant ceramic, glass or plastic are suitable for microwave cooking. Never use the metal containers for microwave cooking and combination cooking as spark is likely to occur. You can take the reference of below table.

Material of container	Microwave	Grill	Combi	Notes
Heat-resistant ceramic	Yes	Yes	Yes	Never use the ceramics which are decorated with metal rim or glazed
Heat-resistant plastic	Yes	No	No	Can not be used for long time microwave cooking
Heat-resistant glass	Yes	Yes	Yes	
Plastic film	Yes	No	No	It should not be used when cooking meat or chops as the over-temperature may do damage to the film
Grill rack	No	Yes	Yes	The grill rack can only be used in grill and combination mode.
Metal container	No	No	No	It should not be used in microwave oven. Microwave can not penetrate through metal.
lacquer	No	No	No	Poor heat-resistant. Can not be used for High-temperature cooking
Bamboo wood and paper	No	No	No	Poor heat-resistant. Can not be used for High-temperature cooking

COOKING TIPS

The following factors may affect the cooking result:

Food arrangement

Place thicker areas towards outside of dish, the thinner part towards the centre and spread it evenly. Do not overlap if possible.

Cooking time length

Start cooking with a short time setting, evaluate it after it times out and extend it according to the actual need. Over cooking may result in smoke and burns.

Cooking food evenly

Food such as chicken, hamburger or steak should be turned once during cooking.

Depending on the type of food, if applicable, stir it from outside to centre of dish once or twice during cooking

Allow standing time

After cooking times out, leave the food in the oven for an adequate length of time, this allows it to complete its cooking cycle and cooling it down in a gradual manner

Whether the food is done

Color and hardness of food help to determine if it is done, these include:

- Steam coming out from all parts of food, not just the edge
- Joints of poultry can be moved easily
- Pork or poultry shows no signs of blood
- Fish is opaque and can be sliced easily with a fork

Browning dish

When using a browning dish or self-heating container, always place a heat-resistant insulator such as a porcelain plate under it to prevent damage to the turntable and rotating ring.

Microwave safe plastic wrap

When cooking food with high fat content, do not allow the plastic wrap come into contact with food as it may melt

Microwave safe plastic cookware

Some microwave safe plastic cookware might not be suitable for cooking foods with high fat and sugar content. Also, the preheating time specified in the dish instruction manual must not be exceeded

66 AUTO COOKING RECIPES

SOUTH /NORTH INDIAN DISHES

1.AVIAL

Ingredients: 1 cup mix vegetables (carrot, fresh beans,banana,bringals,cauliflower)
2 cup water or as required
Salt,Black pepper to taste
1tbsp oil

To be ground to a paste;
fresh coconut, green chilli,onion, garlic, ginger
turmeric powder,garam masala powder, dhania powder to taste.

Method: 1) In microwave safe bowl (without lid),add all ingredient& ground paste, mix well.
2) Set the auto cook menu &press start, stir in between.

2. VEG COCONUT CURRY

Ingredients: 250/500gm mix vegetables (carrot ,raw banana, French beans, pumpkins)
1-2 tbsp oil
5-6 curry leaves
2-3 cup water or as required
Salt to taste

For paste;
Onion, tomatoes, fresh coconut, ginger-garlic, sabut dhania,
Whole red chillies, garam masala powder to taste.

Method: 1) In microwave safe bowl (without lid),add all ingredient & paste , mix well.
2) Set the auto cook menu &press start, stir in between.

3.PUMPKIN SAMBER

Ingredients : ½ cup toor dal
1 medium pumpkin chopped
1 brinjal,chopped
1 potato,chopped
1 onion,chopped
2 Drumstick (peeled and cut into 4-5 pieces)

tamarind juice,chilli powder,turmeric powder,sambhar masala powder
curry leaves to taste.
1-2 tbsp oil
6 cup water or/as required
A pinch of (hing) asafetida.

Method : 1) In microwave safe bowl (without lid),add all ingredient & mix well.
2) Set the auto cook menu&press start, stir in between
3) Serve Hot.

4.LEMON RICE

Ingredients : 2 cups cooked rice
roasted jeera,turmeric powder,Garlic-Ginger paste,dry red chilli,
lemon juice,salt pepper to taste
5-6 curry leaves
2tbsp oil,
Water 4 tbsp.
For the Garnish -1tbsp coriander chopped.

Method : 1) In microwave safe bowl ,add all ingredient & mix well.(with lid)
2) Set the auto cook menu &press start, stir in between
3) Serve hot .

5.TOMATO RASAM

Ingredients : 5 large tomatoes (cooked&puree)
tamarind pulp,red chilli powder,roasted jeera,dry red chilles chopped
salt, black pepper to taste.
A pinch of hing
2 tsp oil
5-6 curry leaves
3-4 cup water or as required

Method : 1) In microwave safe bowl (without lid),add all ingredient & mix well.
2) Set the auto cook menu &press start, stir in between
3) Serve hot with rice.

6. IMLI KI CHUTNEY

Ingredients : 200 gms tamarind pulp
jaggery (crushed),dates (de seeded chopped),jeera powder,garam masala

Salt, Red Chilli powder, Black Pepper to taste.
1 cup water or as required

Method : 1) In microwave safe bowl (without lid), add all ingredient & mix well.
2) Set the auto cook menu & press start, stir in between.

7. SWEET RICE

Ingredients : 1 Cup Basmati Rice (soak for 30 min)
3 ½ Cup Water (as required)
¾ cup Sugar or to taste
1tbsp Ghee
1tbsp Kishmish
1tbsp almonds
½ tsp Cardamom Powder
A pinch of saffron and yellow colour.

Method: 1) In a microwave safe bowl, (without lid) add all ingredient and mix well.
2) Set the auto cook menu & press start, stir in between.
3) Serve Hot.

8. RAWA MASALA IDLI

Ingredients : 100 gm Suji
1 cup Curd
1tsp Fruit Salt
¼ tsp Soda
4-5 Curry leaves
1 tbsp roasted cashewnuts
2-3 Dry Red chillies
1 tsp roasted mustard seeds
Salt to taste

Method: 1) Mix all ingredients together to make a thick batter pour in greased microwave safe idli mould and set the auto cook menu. & press start.
2) Serve Hot with Chutney.

9. DRY GOBI

Ingredients : 250 -500gm Cauliflower
garam masala powder, red chilli, Turmeric Powder Salt, Pepper to

taste
2tbsp oil
1-2 Cup water or as required

For the paste
Garlic- ginger,green chilli,onion,tomatoes to taste.

1tbsp coriander (for garnish)

Method :
well

- 1) In a microwave safe bowl, add all ingredients and paste., mix
- 2) Set the auto cook menu & press start stir in between.
- 3) Serve Hot.

10. Lemon Clean

Ingredients: A lemon
200ml water

Method:

- 1) Cut the lemon in two, and then squeeze the lemon to obtain the lemon juice.
- 2) Put the juice into a microwave safe bowl and add 200ml water, mix well.
- 3) Set the auto cook menu & press start.
- 4) When time up, wait for 1min instead of opening the oven immediately, to let the liquid evaporate fully.
- 5) Take out the bowl, and remove the stain in the cavity with dampened soft cloth.

GUJARATI DISHES

1.MAKAI NI KHICHDI

Ingredient : ½ cup fresh corn (grated)
roasted jeera hing green chilli paste
sugar, lemon juice ,salt , pepeer to taste
2 tbsp oil
1 ½ cup of water or as required
1 tbsp coriander (chopped)
.

Mehtod :
1) In a microwave safe bowl, add all ingredient and mix well.
2) Set the auto cook menu & press start ,stir in between.
3) Serve hot .

2.GUJARATI KADHI

Ingredient : 1 cup curd (beaten)
2-3 tbsp flour gram (besan)
jaggery/sugar, ginger paste, green chilli paste
red chilli powder, turmeric powder
jeera powder , coriander (chopped), red chilli (chopped) to taste.
2 cup water
2 tbsp ghee

Method : 1) In a microwave safe bowl ,(without lid) add all ingredient and mix well.
2) Set the auto cook menu & press start, stir in between.
3) Serve hot with khichdi.

3.AMA KI CHUTNEY

Ingredient : 500 gm raw green mangoes (grated)
¾ cup sugar as required
ginger paste, black salt , salt red chilli powder, garam masala,
saunf powder to taste.
¼ cup water or as required

Method : 1) In a microwave safe bowl ,add all ingredient and mix well.
2) Set the auto cook menu & press start stir in between.
3) Store in a sterilised glass jar.

4 SEV TOMATO CURRY

Ingredient : 1 ½ cups thick sev
Tomatoes puree , jeera powder hing, ginger paste
turmeric powder, dhania powder, sugar
Red chilli powder, salt to taste
1 cup water or as required

Method : 1) In a microwave safe bowl ,(without lid) add all ingredient and mix well.
2) Set the auto cook menu & press start, stir in between.
3) Serve hot with roti.

5.KELA METHI NUSHAAK

Ingredient : 2 Bananas (peeled & chopped)
1 cup methi leaves , chopped
2 tbsp oil or ghee
Some water

Roasted jeera powder, green chilli paste, ginger paste,
Haldi, garam masala powder, red chilli powder, sugar, lemon juice
salt to taste.

- Method :
- 1) In a microwave safe bowl, (with lid) add all ingredient and mix well.
 - 2) Set the auto cook menu & press start ,stir in between.
 - 3) Serve hot .

6. OODHIYA

Ingredient :

- 1 cup veg (surti papdi, kand ,suran, small potatoes brinjals, Banana) peeled & chopped
- ½ cup methi muthias(cooked)
- 3- 4 tbsp oil or ghee
- 2 ½ cup water or as required
- Salt, pepper to taste.

For paste;

Fresh cocunt, coriander leaves, green chilli, ginger- garlic,
Lemon juice ,sugar garam masala powder to taste.

- Method :
- 1) In a microwave safe bowl, add all ingredients and paste., mix well
 - 2) Set the auto cook menu & press start stir in between.
 - 3) Serve Hot.

7. AMA KA PANNA

Ingredient

- 2 cup raw mangoes pulp
- 2-3 cup water or as required
- Roasted jeera powder, black salt, salt sugar to taste.

- Method;
- 1) In a microwave safe bowl, add all ingredients &. mix well.
 - 2) Set the auto cook menu & press start ,stir in between.
 - 3) Serve chilled ,garnish with mint leaves.

RAJASTHANI DISHES

1. GATTA KADHI

Ingredient :

- For Gattas
- ½ cup besan

turmeric powder,jeera powder,red chilli powder,oil
ajwain , salt, suger to taste.

For Kadi

1 cup curd (beaten)
1-2 tbsp gram flour (besan)
6-8 curry leaves
jeera powder,dry red chillies (chopped),red chilli powder to taste.
3 tbsp ghee, salt to taste
2 cups of water
A pinch of heeng
1 tbsp coriander (chopped)

- Method :
- 1)Mix all the ingredient for gattas and knead into a firm dough (use water if required.
 - 2) Divide the dough into 8-10 equal portion and roll into cylindrical shapes to get almost 6 long rolls.Rub a little oil on you palm and keep aside.
 - 3) In microwave safe bowl (without lid) add mix (for kadi) all ingredient and mix well.Also add gattas and mix well.
 - 4) Set the auto cook menu & press start, and stir in between.

2.GATTA KA PULAV

Ingredient :

- ¼ cup ready gattas
- 1 cup basmati rice
- ¼ cup green peas
- 2 green chillies (chopped)
- 2 tbsp ghee
- ¼ tsp turmeric powder
- ¼ tsp red chilli powder
- A pinch of heeng
- Salt to taste
- 2-3 bay leaves
- 2 ½ cup water/as required

- Method :
- 1) In microwave safe big bowl, add all ingredient and mix well.
 - 2) Set the auto cook menu & Press start ,stir in between.
 - 3) Serve Hot.

3. BAINGAN MASALA

Ingredient : 250/500 gm baigan (baby)

2-3 tbsp oil
5-6 curry leaves
2-3 cup water or as required

For paste:
dry coconut grated,garlic,til,jeera powder,cashewnuts(soak),haldi,
tamarind pulp,Sugar.Salt , black pepper ,red chilli powder to taste
1 tbsp coriander chopped.

Method: 1) In a microwave safe bowl, add all ingredient & paste, mix well.
2) Set the auto cook menu, press start and stir in between.

4. CHICKEN MASALA

Ingredient : 250/500 gm chicken into 4 pieces.
2-3 tbsp oil
5-6 curry leaves
2-3cup water as required

For paste:
dry coconut grated,garlic,til,jeera powder, haldi,
tamarind pulp,Sugar.Salt , black pepper ,red chilli powder to taste
1 tbsp coriander chopped.

Method: 1) In a microwave safe bowl, add all ingredient & paste , mix well.
2) Set the auto cook menu and stir in between.

5.PYAZ KI SUBZI

Ingredients : 8 to 10 baby onion (peeled)
2 tbsp oil
roasted peanuts powder,dhania powder,saunf powder
turmeric powder,Salt, red chilli powder garam masala powder.
Amchur powder to taste
1 ½ cup water/as required

For Garnish : 1tbsp coriander leaves (chopped)

Method : 1) In microwave safe bowl, add all ingredient and mix well.
2) Set the auto cook menu & press start ,stir in between.
3) Serve Hot with Rice and Roti.

PUNJABI DISHES

1.KHOYA MATAR

Ingredients : 200 gm Khoya (mashed)
 50 gm peas
 3-4 tbsp oil
 1 ½ - 2 cup water as required
 red chilli powder,jeera powder,garam masala powder, lemon juice,
 Salt ,sugar to taste

For paste

Tamato ,onion, dry red chillies, ginger, Cashewnuts (soak) to taste.

Method: 1) In a microwave safe bowl, add all ingredients & press start, mix well
 2) Set the auto cook menu& press start ,stir in between.
 3) Serve Hot.

2. KHEEMA MATAR

Ingredients : 250 gms kheema (miced meat)
 ¼ Cup Peas
 2 tbsp oil
 1 ½ -2 cup water as required

For paste;

tomatoes,Ginger-garlic paste,chilli powder,garam masala powder
curd/lemon juice,onion ,Salt ,Pepper, sugar to taste

Method: 1) In a microwave safe bowl, add all ingredient & paste and mix well
 2) Set the auto cook menu & press start,stir in between.
 3) Serve Hot.

3.METHI MATAR MALAI

Ingredients : 1 Cup Methi leaves chopped
 ¼ tsp Jeera roasted
 ½ Cup green Peas
 1 ½ -2 Cup Milk as required

3 tbsp cream
2 tbsp oil
Salt,sugar ,pepper to taste

For paste
onion , green chilli ginger, garlic ,cashewnuts(soak),
Khus khus(soak) to taste.

Method: well
1) In a microwave safe bowl, add all ingredients& paste and mix well
2) Set the auto cook menu & press start , stir in between.
3) Serve Hot.

4. VEG MAKHANWALA

Ingredients : 250-500 gms Vegetable (Carrots,Peas,Beans Cauliflower Paneer)
3-4 tbsp butter
Turmeric Powder,Jeera powderGaram Masala,Kasuri Methi
Sugar,Chilli powder,Salt ,amchur powder to taste
2-3 Cup Water as required

For Paste
onion, tomatoes, ginger-garlic,dry red Chilli,Cashewnut
Khus khus to taste.

Method :
1) In a microwave safe bowl, add all ingredients & paste and mix well
2) Set the auto cook menu & press start stir in between.
3) Serve Hot.

5. PANEER MAKHANI

Ingredients : 250 gm Paneer
4 tbsp Butter melted
2 Bay leaf
1- ¼ cup water as required
Honey,Kasuri Methi,cream,Salt ,red chilli powder
Garam Masala to taste.

For Paste;
Tomato.Onion, Green Chilli,Garlic
Ginger, Dhania Jeera, Kaju (soak) to taste.

Method : 1) In a microwave safe bowl, add all ingredients & paste and mix well
2) Set the auto cook menu & press start, stir in between.
3) Serve Hot.

6.NAVRATNA KURMA

Ingredients : 250 gms vegetables (Peas,cauliflower,Beans,Potato)
Garam Masala powder, red chilli powder,Salt,Black Pepper to taste .
2 tbsp Ghee/Butter
1 Cup Khoya (mashed)
2-3 cup water as required

For paste
onion , chilli garlic, tomato cashewnut(soak) to taste.

Method : 1) In a microwave safe bowl, add all ingredients and mix well
2) Set the auto cook menu & press start ,stir in between.
3) Serve Hot with Naan/Parathas

7.PANEER MASALA

Ingredients : 250 gm Paneer
2-3 tbsp butter melted
1 cup water as required
Roasted Kasuri Methi, red chilli powder,Turmeric Powder
Pepper,Salt to taste

For Paste:
1 tomato 1 ½ Cup Cashewnuts, ½ Cup Fry Onion,
2-3 Dry Kasmiri Red Chilli,

Method : 1) In a microwave safe bowl, add all ingredients & paste and mix well
2) Set the auto cook menu& press start, stir in between.
3) Serve Hot.

BEGNALI DISHES

1.MUSTARD CHICKEN

Ingredients : 250-500 gm Chicken (cut into pieces)

For marinade
lemon juice,ginger garlic paste,red Chilli powder
chicken masala powder,garam masala powder
Salt,Pepper to taste Red colour few drops

- Method :
- 1) Wash the chicken pieces and make diagonal incisions all over it.
 - 2) Mix all ingredients for the marinade add the chicken pieces and refrigerated for 1 hour.
 - 3) Put the chicken pieces into the microwave safe bowl (covered) and set the auto cook menu.& press start.
 - 4) Stir in between.
 - 5) Now brush with oil and grill for 5-6 minutes stir in between.

2. PRAWN MALAI CURRY

Ingredients : 250-500 gms Prawn
2-3 tbsp oil
1 ½ - 2 cup coconutmilk/ water or as required
Salt to taste

For curry paste;
mustard sauce,curd beatenred chilli powder
dry red chilli (soak) to taste.

- Method :
mix
- 1) In a microwave safe bowl, add all ingredients & curry paste and Well.
 - 2) Set the auto cook menu& press start. stir in between.
 - 3) Serve Hot with rice.

3.BHAPA MACH

Ingredients : 250-500 gm fish
2 tbsp oil
1-1 ½ cup water as required
Lemon juice Salt,pepeer to taste.

For paste
Onion,dry red chilli,,mustard paste,haldi to taste

- Method :
well
- 1) In a microwave safe bowl, add all ingredients& paste and mix
 - 2) Set the auto cook menu& press start, stir in between.
 - 3) Serve Hot .

4.CHHOLAR DAL

- Ingredients :
- 1 Cup Chana dal (soak for 6-7 hours)
 - 5 Cup water as required
 - 2 tbsp oil
 - Amchoor, dry red chilli paste,turmeric powder,roasted jeera
 - Sugar,grated coconut, haldi,salt to taste
 - 2 bay leaves

 - 1 tbsp coriander (chopped) for garnish
- Method :
- 1) In a microwave safe bowl, (without lid)add all ingredients and mix well
 - 2) Set the auto cook menu& press start. stir in between.
 - 3) Serve Hot with rice.

5.PHUDINA MACCHI

- Ingredients :
- 250-500 gms Fish (whole)
 - puudina chutney ,green chilli paste,ginger garlic paste
 - vinegar,lemon juice,salt pepeer to taste
 - 2 tsp oil
 - $\frac{3}{4}$ -1 cup water (as required)
- Method:
- 1) In a microwave safe bowl, add all ingredients and mix well
 - 2) Set the auto cook menu& press start, stir in between.
 - 3) Serve Hot

6.SHUKTO

- Ingredients :
- 250 gm Veg (Banana raw,carrot,brinjal,potato,karela)peeled & chopped

 - For Paste
 - Mustard souce,Khus ,Methi dana soaked paste
 - 2 tbsp oil,green chilli,Salt,red chilli powder to taste
 - 1 $\frac{1}{2}$ -2 cup water.as required
- Method:
- 1) In a microwave safe bowl, add all ingredients & paste and mix well
 - 2) Set the auto cook menu & press start ,stir in between.
 - 3) Serve Hot .

7.TOMATO CHUTNEY

Ingredients : 250 gms tomato chopped
 2 tbsp mustard oil
 1 tbsp Vinegar
 green chilli paste,raisins,ginger paste,Kalonji roasted
 cumin seeds roasted,mustard seeds roasted
 saunth roasted,fenugreek roasted,Salt, Pepper to taste
 ¼ cup water as required.

Method: 1) In a microwave safe bowl, add all ingredients and mix well
 2) Set the auto cook menu &press start,stir in between.
 3) Cool and store in an air tight container.

MAHARASHTRIAN DISHES

1.COCONUT RICE

Ingredients : 1 Cup Basmati Rice(soak for 30)
 2 ½ - 3Cup Water/Coconut milk or as required
 ¼ Cup Fresh coconut grated
 2-3 Bay leaves
 1 onion Chopped
 2 Piece cinnamon
 2-3 cloves
 2 cardamom
 2 tbsp ghee
 Salt to taste

Method : 1) In a microwave safe bowl, add all ingredients(without lid) and
mix Well.
 2) Set the auto cook menu& press start , stir in between.
 3) Serve Hot.

2.MASALA RICE

Ingredients : 1 Cup Basmati Rice(soak for 30min)
 ¼ Cup Green Peas
 ½ tsp roasted jeera
 A pinch of Hing
 5 Cloves,
 3 Green Cardomom

5-6 curry leaves
 ¼ tsp turmeric powder
 1 tbsp Peanuts
 4 tbsp Ghee
 2-3 tbsp goda masala/Garam Masala or to taste.
 2 ½ -3 cup water or as required
 Salt to taste

Method: 1) In a microwave safe bowl, add all ingredients and mix well
 2) Set the auto cook menu & press start , stir in between.
 3) Serve Hot.

3.STUFFED CAPSICUM

Ingredients : 250-500 gm capsicum
 Salt to taste
 2-3 tbsp oil

For Stuffing
 tomatoes (mashed and boiled),Cottage cheese (paneer) 100 gm
 grated
 Cashewnuts chopped , amchur powder,garam masala,green chilli
 paste
 Black pepper,red chilli powder ,coriander (chopped) to
 taste.

Method : 1) Cut capsicum from the top and remove the seeds.
 2) Mix all ingredients for stuffing and mix well.
 3) Stuff the mixture into the capsicum.
 4) Put the capsicum into microwave safe bowl,(with lid) and set the auto cook menu.& press start.
 5) Stir in between.
 6) Serve Hot.

4.VEG. KALVAN

Ingredients : 1 cup vegetable (Carrots,Cauli flower, Green peas, Potatoes)
 4-6 Curry leaves
 1-2 tbsp oil
 Sugar,roasted jeera,salt to taste.
 2-3 cup water as required

To be ground into paste :-

Big onion, ginger garlic, fresh coconut, tomatoes,
turmeric powder, malvani masala, whole red chilli to taste.

Method :
1) In a microwave safe bowl, add all ingredients and mix well
2) Set the auto cook menu & press start. stir in between.
3) Serve Hot.

5. RICE KHEER

Ingredient; 1 cup cook rice
600 ml Milk
100 gm Sugar or to taste
½ tsp cardamom powder
1 tbsp dry fruits chopped

Method:
mix 1) In a microwave safe bowl, add all ingredients (without lid) and
Well.
2) Set the auto cook menu & press start, stir in between.
3) Serve Hot.

6. SEVIYACHI KHEER

Ingredients : 50 gm Semiyan, roasted
600 ml Milk
100 gm Sugar
6 tbsp Ghee
1 tbsp dry fruit chopped

Method:
mix 1) In a microwave safe bowl, add all ingredients (without lid) and
Well.
2) Set the auto cook menu & press start, stir in between.
3) Serve Hot.

TANDOOR SE

1. VEG CUTLET

Ingredients : 250 gm potatoes (boiled)
¼ cup boiled peas
chilli paste, garlic paste, chat masala

red chilli powder Salt, Pepper to taste
2tbsp oil (for brushing)
3-4 tbsp bread crumbs

Method ;1) Mash potatoes and peas, add green chillies paste, garlic paste, chat Masala, red chilli powder, salt and pepper, mix well.
2) Shape the prepared mixture in the form of cutlets and apply a little oil on it. Roll the cutlets in bread crumbs.
3) Place the cutlet on the bake dish
4) Set the auto cook menu& press start, till golden brown.Turn the side midway for uniform browning.
5) Serve Hot with sauce.\

2. ALOO KI TIKKI

Ingredients : 250 gm potatoes (boiled)
chilli paste,garlic paste,chat masala
red chilli powder Salt, Pepper to taste
2tbsp oil (for brushing)
3-4 tbsp bread crumbs

Method ;1) Mash potatoes, add green chillies paste, garlic paste, chat Masala, red chilli powder, salt and pepper, mix well.
2) Shape the prepared mixture in the form of aloo ki tikki and apply a little oil on it. Roll the tikki in bread crumbs.
3) Place the tikki on the bake dish
4) Set the auto cook menu& press start till golden brown.Turn the side midway for uniform browning.
5) Serve Hot with sauce.

3. RESHMI PANEER TIKKA

Ingredients; 200gm paneer (cut into pieces)
2tbsp oil for brushing

For marinate:
Curd, red chilli powder,ginger –garlic paste
Garam masala powder, chat masala powder
Salt, sugar to taste.

Method;
1.Mix all ingredients of the marinate,add paneer (except oil)
To it refrigerate for half an hour.
2.Arrange marinated paneer on the bake dish ,brush with oil and
Select auto cook menu & press start.
3. Sprinkle chat masala and serve with chutney.

4. HARA BHARA KEBAB

Ingredients : 100 gm potatoes (boiled)

½ cup boiled peas

1 bunch Palak (boiled and thick paste)

20 gm chana dal (boil & soft)

chilli paste,garlic paste,chat masala,lemon juice

red chilli powder Salt, Pepper to taste

2tbsp oil (for brushing)

Method

;1) Mash ,palak paste,potatoes,cheda dal and peas, add green chillies paste, garlic paste, chat Masala, lemon juice, red chilli powder, salt and pepper, mix well.

2) Shape the prepared mixture in the form of kababs and apply a little oil on it.

3) Place the kababs on the bake dish.

4) Set the auto cook menu & press start,till golden brown.Turn the side midway for uniform browning.

5) Serve Hot with sauce.

5. CHICKEN HAWALIAN PIZZA

Ingredients : 1 Big Pizza base.

For Topping

Onion chopped,chicken pieces (cooked)

pineapple (cut into small pieces)pizza cheese (grated)

tomato sauce, salt,pepper to taste.

Method:

1) Spread tomato sauce on the pizza base, Sprinkle a little grated cheese

2) Spread chicken pieces, onion ,salt pepper,and pineapple pieces on it.

Spread

rest of the grated cheese over the topping (on the rack)

3) Set the auto cook menu& press start , till the cheese melts.

4) Serve Hot with sauce.

6. CHEESE CHILLI TOAST

Ingredients : 4 Bread Slice

2tbsp butter

For topping

500gm cheese grated

3-4 green chilli (chopped)

Salt, Pepper to taste
1tbsp coriander leaves (chopped)

- Method:
- 1) Apply little butter on the both the side of bread
 - 2) Mix all ingredient for topping
 - 3) Spread on bread slices (on the rack).
 - 4) Set the auto cook menu& press start, till the cheese melts.
 5. serve hot with sauce.

STEAM FOOD

1.PATRA

Ingredients: Patra leaves 4-6 sized
Besan 1 – 1 ½ cup as required
Red chill powder, ginger-darlic paste, tarmarinnd pulp,
Grated jiggery, dhaniya powder ,haldi,salt ,
some water - As per your taste.

- Method:
- 1.Wash and clean the patra leaves. Divde in 2 parts,keep side.
 - 2.Make a thick batter from all other ingredients,take the largest leaf and apply the batter on one side.keep another leaf on the batter side of the largest leaf. Repeat the process for the other leaves.Fold from 2 sides and roll up from the down side .Make a tight roll. Repeat the whole process with the other set of leaves .Arrange the 2-3 rolls in a steamer. Select Auto cook menu and press start.

2. METHI MUTHIA

Ingredients: Methi leaves ¾ cup
Besan ½ cup ,as required
Suji 3-4 tbsp
Oil 2-3 tbsp
Ginger- garlic paste, chilli powder ,dhaniya powder,
Haldi lemon juice,sugar, salt - as per your taste.

- Method:
- 1.Mix all the ingredients .Add some water and make a soft dough.
 2. Make small rolls from this mixture place rolls in steamer. Select auto

cook meun and press start.

3.CORIANDER VADI (MUTHIA)

Ingredients: Coriander leaves $\frac{3}{4}$ cup
Besan $\frac{1}{2}$ cup ,as required
Suji 3-4 tbsp
Oil 2-3 tbsp
Ginger- garlic paste, chilli powder ,dhaniya powder,
Haldi lemon juice,sugar, salt - as per your taste.

Method: 1.Mix all the ingredients .Add some water and make a soft dough.
 2. Make small rolls from this mixture place rolls in steamer. Select auto
 cook meun and press start.

4.PALAK IDLI

Ingredients: Idli batter 3 cup
Palak puree 1 bunch
Salt to taste.

Method: 1. Take the idli batter. Add palak puree and salt. & mix well.
 2.pour warm water into the 2.5 ltr bowl.
 3.. pour batter into the idli plates given in the idli stand & keep inside the
bowl
 & cover it with lid.
 4.Set the auto cook menu &press start.

5. STEAM MACHURIAN

Ingredients; $\frac{1}{2}$ cup cabbage, carrot (grated)
 1 tsp garlic
 2-3 tbsp corn flour
 1 tbsp Maida/atta
 Salt, ajinomoto,black pepper to taste.

Method; 1.Mix all ingredients, now make small balls & steam it in the idli steamer .
 2.Select auto cook menu & press start.

OIL FREE DISHES

1.SUBZI KADHI

Ingredients; ½ cup boiled veg (carrots, beans, cauliflower)
 1 ½ -2 cup low fat curds (beaten)
 2-3 tbsp besan
 1 ½ -2 cup water as required
 Jeera powder, whole red chilli , green chilli paste,
 Curry leaves, sugar, salt, to taste.

For garnish 1-2 tbsp coriander leaves (chopped)

Method: 1) In a microwave safe bowl, add all ingredients (without lid)and mix Well.
 2) Set the auto cook menu &press start, stir in between.
 3) Serve Hot with roti/rice.

2.PALAK RICE

Ingredients : 1 Cup Basmati Rice(soak for 30 min)
 ½ Cup Palak paste
 2 ½ - 3 Cup Water as required
 Green chilli paste,Salt ,Black Pepper to taste
 2 Cloves
 1 Bay leaf

Method: 1) In a microwave safe bowl, add all ingredients and mix well
 2) Set the auto cook menu& press start, stir in between.
 3) Serve Hot.

3.MIX VEGGIE CURRY

Ingredients : 1 ¼ Vegetable (Carrot,French Beans,Capsicum)
 ½ Cup Paneer
 2- 2 ½ Cup water as required

Garam masala powder,dhania Powder ,Salt to taste

For paste :
Onion, tomato,fresh Coconut,garlic
2 cloves,jeera,dry red chilli to taste.

Method: 1) In a microwave safe bowl, add all ingredients(without lid) and mix well
2) Set the auto cook menu & press start, stir in between.
3) Serve Hot.

4.PALAK DAL

Ingredients; 1-1 ½ cup palak (chopped)
½ -1 cup moong dal (boiled)
1-2tbsp peanuts

1-1 ½ cup water
Onion paste, tomato, haldi, red chilli, kokam,garam masala
Sugar, salt to taste.

Method: 1) In a microwave safe bowl, add all ingredients (without lid)and mix Well.
2) Set the auto cook menu &press start, stir in between.
3) Serve Hot with roti/rice.

5.SHAHI PANEER MUTTER

Ingredients ; ¾ cup low fat paneer (cottage cheese)
¼ cup peas , 1- ½ cup water
Garam masala powder, red chilli powder
Haldi, salt, pepper roasted kasuri methi to taste.

For paste;
Big Onion, cashewnut(soak) garlic, tomato to taste.

Method: 1) In a microwave safe bowl, add all ingredients (without lid)& paste, mix Well.
2) Set the auto cook menu &press start, stir in between.
3) Serve Hot with roti/rice.

6.TINDA MASALA

Ingredients ; 2 cup tinda (peeled & thinly sliced)
1 – 1 ½ cup water
Garam masala powder, red chilli powder,jeera-dhania powder
Haldi, salt, pepper to taste.
1 tbsp coriander for garnish

For paste;
Big Onion, fresh coconut, garlic, tomato to taste.

Method: 1) In a microwave safe bowl, add all ingredients (without lid)& paste, mix Well.
2) Set the auto cook menu &press start, stir in between.
3) Serve Hot with roti/rice.

INTERNATIONAL DISHES

1.THAI RED CURRY

Ingredients : 250 gm Mix vegetable (6-7 baby corn, mushroom, broccoli, French beans)
2tsp oil,
soya souce,vinegar,sugar,salt,pepper to taste
2 ½ cup water as required

For red curry paste.
red kashmiri chillies (soaked in ¼ cup water)
onion, garlic flakes,2-3 lemon grass
dhania,jeera, garam masala to taste

Method : 1) In a microwave safe bowl, add all ingredient & red curry paste, and mix Well.
2) Set the auto cook menu & press start ,.stir in between.
3) Serve Hot.

2.THAI GREEN CURRY

Ingredients : 250 gm Veg (Mushroom, cauliflower, capsicum, baby corn Paneer)
2tbsp oil
Salt, sugar ,Pepper to taste
2 ½ cup water as required

For green curry
Green Chillies, cloves,garlic, onion
Ginger,1 cup coriander, lemon juice,
jeera, lemon grass. To taste.

Method : 1) In a microwave safe bowl ,add all ingredient &green curry paste and Mix well.
2) Set the auto cook menu& press start. stir in between

3) Serve Hot.

3. THAI CAULIFLOWER CURRY

Ingredients : 250-500gm cauliflower
2tbsp-3tbsp oil
soya souce, sugar, salt, pepper to taste.
2 ½ cup water (as required)

For red curry paste
red kashmiri chillies, onion,
Garlic Flakes, 2-3 lemon grass,
dhania, Jeera, garam masala to taste.

Method : 1) In a microwave safe bowl, add all ingredient & paste and mix
well.
2) Set the auto cook menu and press start. stir in between.
3) Serve Hot.

4. THAI FISH CURRY

Ingredients : 250-500 gm
2 tbsp oil,
Salt, Pepper to taste.

For Paste :
Dry red chillies (soak)
onion, mustard sauce, soya sauce
tamarind paste, garlic flakes,
lemon grass, sugar, to taste.
1 cup water as required.

Method : 1) In a microwave safe bowl, add all ingredient & paste and mix
well.
2) Set the auto cook menu & press start. stir in between.
3) Serve Hot.

5. MEXICAN HOT CHOCOLATE

Ingredients : ½ cup Chocolate pieces
½ cup water
1tbsp instant coffee
1tbsp vanilla custard powder/flavour

2 ½ cups milk
Sugar, cinnamon powder to taste.

- Method:
- 1) In a microwave safe bowl(with out lid) add all ingredient and mix well.
 - 2) Set the auto cook menu& press start. stir in between.
 - 3) Serve Hot.

6.MEXICAN SPICY CORN

Ingredients :

- ½ cup corn boiled
- ½ cup capsicum (chopped)
- ½ cup onion (chopped)
- Green chillies (chopped),chilli powder, tomato ketchup totaste
- 1 tbsp oil
- 1tbsp tomato chopped
- 2tbsp water,1tbsp coriander (chopped)
- Oregano,salt,pepper to taste

- Method :
- 1) In a microwave safe bowl add all ingredient and mix well.
 - 2) Set the auto cook menu &press start ,stir in between.
 - 3) Serve Hot.

7.NACHOS

Ingredients :

- 7-8 Corn Chips
- 200 gm Cheese (grated)

For the Salsa Sauce :

- 2 Large Tomatoes (Chopped)
- 1 Onion (Chopped)
- 1 Medium Capsicum (Chopped)
- Sweet chilli sauce,garlic paste,oregano dry
- Salt,Pepper (to taste)

- Method :
- 1)Mix all ingredient for the salsa sauce and arrange the corn chips on a microwave safe dish top it up with the salsa sauce and grated cheese .
 - 2) Set the auto cook menu& press start, till cheese melts.
 - 3) Serve immediately , otherwise the corn chips will turn soggy.

MAINTENANCE

SERVICING

Please check the following before calling for services.

1. Place one cup of water (approx.150ml) in a glass measure in the oven and close the door securely. Oven lamp should go off if the door is closed properly. Let the oven work for 1 min.

2. Does the oven lamp light?

3. Does the cooling fan work?

(Put your hand over the rear ventilation openings.)

4. Does the turntable rotate?

(The turntable can rotate clockwise or counter clockwise. This is quite normal.)

5. Is the water inside the oven hot?

If “NO” is the answer to any of the above questions, please check your wall socket and the fuse in your meter box.

If both the wall socket and the fuse are functioning properly, CONTACT YOUR NEAREST SERVICE CENTER APPROVED.

SERVICING SAFEGUARDS

Caution: MICROWAVE RADIATION

1. The high voltage capacitor remains charge after disconnection; short the negative terminal of H. V capacitor to the oven chassis (use a screwdriver) to discharge before touching.

2. During servicing below listed parts are liable to be removed and give access to potentials above 250V to earth.

- Magnetron
- High voltage transformer
- High voltage capacitor
- High voltage diode
- High voltage fuse

3. The following conditions may cause undue microwave exposure during servicing.

- Improper fitting of magnetron;
- Improper matching of door interlock, door hinge and door;

- Improper fitting of switch support;
- Door, door seal or enclosure has been damaged.

Correct Disposal of this product



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Customer Name..... Address.....
 Serial No..... Date of purchase..... Model No.....
 Dealer Seal.....

HAIER WARRANTY

HAIER APPLIANCES (INDIA) PVT. LTD. (hereinafter referred to as "the Company") hereby offers the following warranty to the original domestic purchaser commencing from the date of the purchase. The Company, at its sole discretion, will free of charge repair or replace any defective part or parts which prove to be defective in workmanship and/or materials and not due to abnormal or improper usage.

CONDITIONS OF WARRANTY

- 1) This warranty will automatically terminate on the expiry of the warranty period from the date of delivery.
- 2) The Company is not liable for any delay in servicing due to reasons beyond the control of the Company or any of its authorised service centres.
- 3) Parts replaced or repaired under this warranty are warranted throughout the remaining of the original warranty period.
- 4) It is entirely left to the Company's discretion to repair/replace parts at the site of installation or at the authorised service centre of the Company.
- 5) This warranty shall be strictly limited to the repairs or replacement of defective parts specified in the warranty. This warranty shall not cover any consequential or resulting liability.
- 6) This warranty shall not, in any case, extend towards payment of any monetary consideration whatsoever or replacement or return of the product.
- 7) The Company may repair/supply parts free of cost during the warranty period. This warranty does not cover any Excise duty, Central or Sales tax, Octroi and other local taxes or levies on the components/parts.
- 8) The parts shall be replaced by functionally operating equivalent material only and not with brand new ones and are likely to be different from the one originally fitted. The parts thus removed shall be taken back by the Company.
- 9) The Company reserves the right to retain any part or component replaced at its sole discretion during the warranty period.
- 10) In no event the Company or its authorised service centre be liable for any consequential damages or resulting liability, damage or loss arising directly or indirectly out of any defect in the product.
- 11) This warranty is not valid in case of the following events:
 - a) If the Product has been Installed/Serviced/Repaired/Opened or Tampered by any unauthorised personnel.
 - b) If defects arise/caused by accidents, alteration, misuse, neglect, substitution of original components with spurious/non-genuine components, attacked by household pest / rodents, fire, flood, earthquake, lightning and/or any other act of God/natural calamities.
 - c) The product is shifted outside India.
- 12) For any service under this warranty beyond city/town/municipal limits from the Company/authorised service centre, a fixed charge of Rs. 50 will be collected from the customer in addition to the actual to and fro charges by the shortest route.
- 13) Any change of location or change in the ownership during the warranty period must be intimated in writing to the Company.
- 14) The Company's employees or its authorised representatives have no authority to vary the terms of this warranty.
- 15) This warranty is effected in New Delhi and claims, if any, shall be made only before the courts having jurisdiction in New Delhi and no claim shall be made against the Company outside New Delhi notwithstanding that the Appliance may have been sold or delivered elsewhere.

Product	Warranty	
	Period	Parts not covered
Colour TV	12 Months	Remote, Cabinet
Refrigerator	Comprehensive: 12 Months Compressor: 60 Months	Plastic, Glassware, Light Bulb
Washing Machine	Comprehensive: 24 Months Motor: 60 Months	Top Lid, Outer Casing
Airconditioner	Comprehensive: 12 Months Compressor: 60 Months	Air Filter, Front Grill
Microwave	Product: 12 Months Magnetron: 36 Months	Glass, Turn table, Bulb
Dishwasher	24 Months	
Cloth Dryer	12 Months	
DVD	12 Months	



HAIER APPLIANCES (INDIA) PVT. LTD., Building No.-1, Okhla Industrial Estate, Phase III, New Delhi-110020
 Ph: 011-3064500-4000. Fax: 011-26971562

Customer Name..... Address.....
 Serial No..... Date of purchase..... Model No.....
 Dealer Seal.....

Haier

Inspired Living



Haier is the biggest Home Appliances Brand*in the world. We represent a higher quality of life across 166 countries, and have transformed the way people live. Haier has touched millions of lives. Bringing to them a whole range of products that go far beyond mere appliances. Haier boasts of a product range of 15,100 models across 96 categories. Haier products are inspired by actual usage patterns of people and are designed in R&D centers globally. Adding that little extra makes the difference. Haier is today welcomed by millions to make their today better than yesterday. At Haier, we call this Inspired Living.

Haier Appliances (India) Pvt.Ltd.

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1800-102-9999 (Toll Free - 24x7)

SMS: 'Haier' to 56677

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Haier

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