



MICROWAVE OVEN

INSTRUCTION MANUAL

AC930AHH-S00E

SAVE THESE INSTRUCTIONS CAREFULLY !



Read these instructions carefully before using your microwave oven, and keep it carefully. If you follow the instructions, your oven will provide you with many years of good service.

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PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

Specifications

Model:	AC930AHH-S00E
Rated Voltage:	230V~50Hz
Rated Input Power(Microwave):	1450W
Rated Output Power(Microwave):	900W
Rated Input Power(Grill):	1100W
Rated Input Power(Convection):	2500W
Oven Capacity:	30 L
Turntable Diameter:	ø315mm
External Dimensions:	520x510x336mm
Net Weight:	Approx. 18.69 kg

IMPORTANT SAFETY INSTRUCTIONS

WARNING

To reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic precautions, including the following:

1. **Warning:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
2. **Warning:** It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
3. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
4. Keep the appliance and its cord out of reach of children less than 8 years.
5. Only use utensils suitable for use in microwave ovens.
6. The oven should be cleaned regularly and any food deposits should be removed.
7. Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY".
8. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
9. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
10. Do not overcook food.
11. Do not use the oven cavity for storage purposes. Do not store items, such as bread, cookies, etc. inside the oven.
12. Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.
13. Install or locate this oven only in accordance with the installation instructions provided.
14. Eggs in the shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
15. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - by clients in hotels, motels and other residential type environments;
 - farm houses;
 - bed and breakfast type environments.
16. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
17. Do not store or use this appliance outdoors.
18. Do not use this oven near water, in a wet basement or near a swimming pool.
19. The temperature of accessible surfaces may be high when the appliance is operating. The surfaces are liable to get hot during use. Keep cord away from heated surface, and do not cover any vents on the oven.
20. Do not let cord hang over edge of table or counter.
21. 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.
22. The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

- 23. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- 24. The 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.
- 25. Children should be supervised to ensure that they do not play with the appliance.
- 26. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- 27. Accessible parts may become hot during use. Young children should be kept away.
- 28. Steam cleaner is not to be used.
- 29 During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- 30. Only use the temperature probe recommended for this oven.(for ovens provided with a facility to use a temperature-sensing probe.)
- 31. **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- 32. The microwave oven must be operated with the decorative door open.(for ovens with a decorative door.)
- 33. The rear surface of appliance shall be placed against a wall.
- 34. The microwave oven shall not be placed in a cabinet unless it has been tested in a cabinet.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

To Reduce the Risk of Injury to Persons

Grounding Installation

DANGER

Electric Shock Hazard

Touching some of the internal components can cause serious personal injury or death.

Do not disassemble this appliance.

WARNING

Electric Shock Hazard

Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

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

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord.

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. If a long cord set or extension cord is used:

- 1)The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.

- 2)The extension cord must be a grounding-type 3-wire cord.

- 3)The long cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

CLEANING

Be sure to unplug the appliance from the power supply.

1. Clean the cavity of the oven after using with a slightly damp cloth.
2. Clean the accessories in the usual way in soapy water.
3. The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.
4. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
5. Cleaning Tip---For easier cleaning of the cavity walls that the food cooked can touch:
Place half a lemon in a bowl, add 300ml (1/2 pint) water and heat on 100% microwave power for 10 minutes.
Wipe the oven clean using a soft, dry cloth.

UTENSILS

CAUTION

Personal Injury Hazard

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

See the instructions on "Materials you can use in microwave oven or to be avoided in microwave oven." There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

Utensil Test:

1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
2. Cook on maximum power for 1 minute.
3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
4. **Do not exceed 1 minute cooking time.**

Materials you can use in microwave oven

Utensils	Remarks
Aluminum foil	Shielding only. Small smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven walls. The foil should be at least 1 inch (2.5cm) away from oven walls.
Browning dish	Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

Materials to be avoided in microwave oven

Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

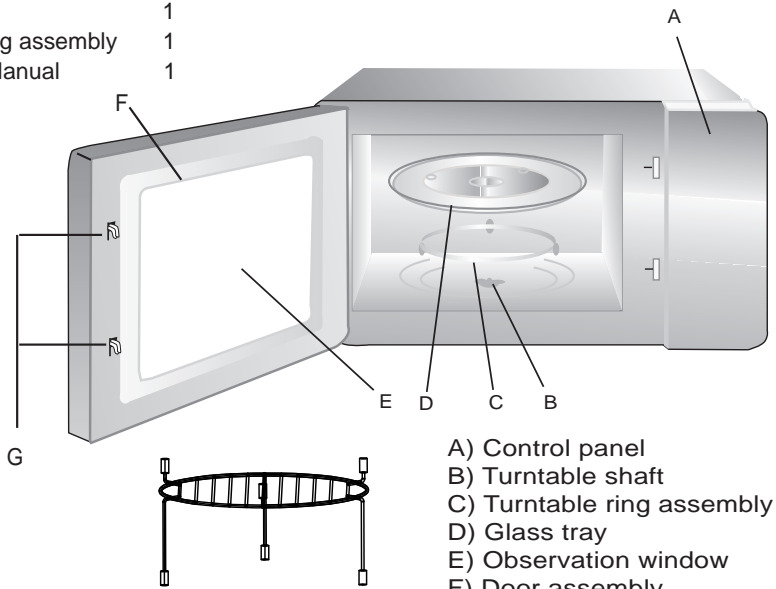
SETTING UP YOUR OVEN

Names of Oven Parts and Accessories

Remove the oven and all materials from the carton and oven cavity.

Your oven comes with the following accessories:

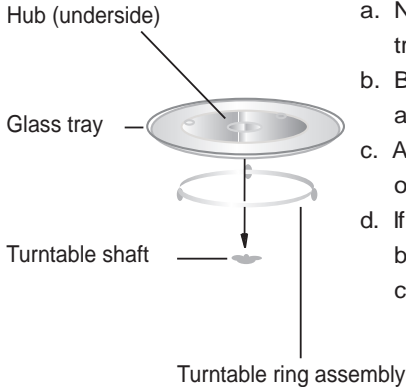
- Glass tray 1
- Turntable ring assembly 1
- Instruction Manual 1



- A) Control panel
- B) Turntable shaft
- C) Turntable ring assembly
- D) Glass tray
- E) Observation window
- F) Door assembly
- G) Safety interlock system

Grill Rack(Only be used in grill/convection function and be placed on the glass tray)

Turntable Installation



- Never place the glass tray upside down. The glass tray should never be restricted.
- Both glass tray and turntable ring assembly must always be used during cooking.
- All food and containers of food are always placed on the glass tray for cooking.
- If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service center.

Countertop Installation

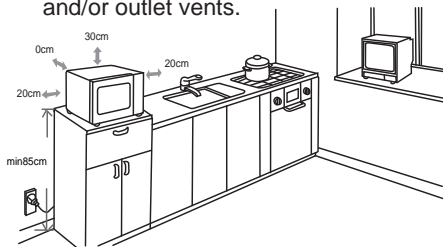
Remove all packing material and accessories. Examine the oven for any damage such as dents or broken door. Do not install if oven is damaged.

Cabinet: Remove any protective film found on the microwave oven cabinet surface.

Do not remove the light brown Mica cover that is attached to the oven cavity to protect the magnetron.

Installation

1. Select a level surface that provide enough open space for the intake and/or outlet vents.



- (1) The minimum installation height is 85cm.
- (2) The rear surface of appliance shall be placed against a wall. Leave a minimum clearance of 30cm above the oven, a minimum clearance of 20cm is required between the oven and any adjacent walls.
- (3) Do not remove the legs from the bottom of the oven.

- (4) Blocking the intake and/or outlet openings can damage the oven.
 - (5) Place the oven as far away from radios and TV as possible. Operation of microwave oven may cause interference to your radio or TV reception.
2. Plug your oven into a standard household outlet. Be sure the voltage and the frequency is the same as the voltage and the frequency on the rating label.

WARNING: Do not install oven over a range cooktop or other heat-producing appliance. If installed near or over a heat source, the oven could be damaged and the warranty would be void.

The accessible surface may be hot during operation.




OPERATION INSTRUCTION

This microwave oven uses modern electronic control to adjust cooking parameters to meet your needs better for cooking.


1. Clock Setting

When the microwave oven is electrified, the oven will display "0:00", buzzer will ring once.

1) Press "**CLOCK/KITCHEN TIMER**" once. "00:00" displays.

2) Turn " " to adjust the hour figures, the input time should be within 0--23(24-hour).

3) Press "**CLOCK/KITCHEN TIMER**", the minute figures will flash.

4) Turn " " to adjust the minute figures, the input time should be within 0--59.


5) Press "**CLOCK/KITCHEN TIMER**" to finish clock setting. ":" will flash.

Note: 1) If the clock is not set, it would not function when powered.

2) During the process of clock setting, if you press "**STOP/CLEAR**", the oven will go back to the previous status automatically.

2. Kitchen Timer

(1) Press "**CLOCK/KITCHEN TIMER**" twice, LED will display 00:00.

(2) Turn " " to enter the correct timer. (The maximum cooking time is 95 minutes.)

(3) Press "**START/+30SEC./CONFIRM**" to confirm setting.


(4) When the kitchen time is reached, the buzzer will ring 5 times.

If the clock be set(24-hour system), LED will display the current time.


Note: The kitchen Time is differ from 24-hour system, Kitchen Timer is a timer.

3. Microwave Cooking

Press "**Microwave**" the LED will display "P100". Press "**Microwave**" for times


or turn " " to choose the power you want, and "P100", "P80" "P50", "P30" or

"P10" will display for each added press. Then press "**START/+30SEC./CONFIRM**" to


confirm, and turn " " to set cooking time. Press "**START/+30SEC./CONFIRM**" again to start cooking.

Example: If you want to use 80% microwave power to cook for 20 minutes, you can operate the oven as the following steps.

- 1) Press "**Microwave**" once, the screen display "P100".

- 2) Press "**Microwave**" once again or turn " " to choose 80% microwave power.

- 3) Press "**Start/+30Sec./Confirm**" to confirm, and the screen displays "P 80".

- 4) Turn " " to adjust the cooking time until the oven displays "20:00".

- 5) Press "**Start/+30Sec./Confirm**" to start cooking .



NOTE: the step quantities for the adjustment time of the coding switch are as follow:

- 0---1 min : 5 seconds
- 1---5 min : 10 seconds
- 5---10 min : 30 seconds
- 10---30 min : 1 minute
- 30---95 min : 5 minutes

Microwave Power Chart

Press	Once	Twice	Thrice	4 times	5 times
Microwave Power	100%	80%	50%	30%	10%


4. Grill or Combi. Cooking

Press "**Grill/Combi.**" the LED will display "G-1",and press "**Grill/Combi.**" for times or turn the " " to choose the power you want, and "G-1", "C-1", "C-2", "C-3" or "C-4" will display for each added press. Then press "**Start/+30Sec./Confirm**" to confirm, and turn " " to set cooking time. Press "**Start/+30Sec./Confirm**" again to start cooking.

Example: If you want to use grill power to cook for 10 minutes, you can operate the oven as the following steps.

- 1) Press "**Grill/Combi.**" once, the screen display "G-1".

- 2) Press "**Start/+30Sec./Confirm**" to confirm.


- 3) Turn " " to adjust the cooking time until the oven displays "10:00".

- 4) Press "**Start/+30Sec./Confirm**" to start cooking .

Note:If half the grill time passes, the oven sounds twice, and this is normal. In order to have a better effect of grilling food, you should turn the food over, close the door, and then press"**START/ +30SEC./ Confirm**" to continue cooking. If no operation, the oven will continue working.

5. Convection Cooking(With preheating function)

The convection cooking can let you to cook the food as a traditional oven. Microwave is not used. It is recommended that you should preheat the oven to the appropriate temperature before placing the food in the oven.


- 1) Press the "**CONVECTION**" key once, "140" flash.
- 2) Keep pressing "**CONVECTION**" or turn " " to select the convection function.

Note:the temperature can be chosen from 140 degrees to 230 degrees.

- 3) Press the "**START/+30SEC./CONFIRM**" to confirm the temperature.
-

- 4) Press the "**START/+30SEC./CONFIRM**" to start preheating. When the preheating temperature arrives, the buzzer will sound twice to remind you to put the food into the oven. And the preheated temperature is displayed and flash.
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- 5) Put the food into the oven and close the door.

Turn " " to adjust the cooking time. (The maximum setting time is 95 minutes.)


- 6) Press the "**START/+30SEC./CONFIRM**" key to start cooking.

Note: a. Cooking time cannot be input until the preheating temperature arrives.

If the temperature arrives, door must be opened to input the cooking time.


- b. If the time not input in 5 minutes, the oven will stop preheating. The buzzer sound five times and turn back to waiting states.

6. Convection Cooking(Without pre-heating function)

- 1) Press the "**CONVECTION**" key once, "140" flash.
- 2) Keep pressing "**CONVECTION**" or turn " " to select the convection function.

Note:the temperature can be chosen from 140 degrees to 230 degrees.

- 3) Press the "**START/+30SEC./CONFIRM**" to confirm the temperature
-

- 4) Turn " " to adjust the cooking time. (The maximum setting time is 95 minutes.)
-




- 5) Press the "**START/+30SEC./CONFIRM**" key to start cooking.

7. Multi-Stage Cooking

Two stages can be maximumly set. If one stages is defrosting, it should be put in the first stage. The buzzer will ring once after each stage and the next stage will begin.

Note: Auto menu and preheating cannot be set as one of the multi-stage.

Example: if you want to defrost the food for 5 minutes, then to cook with 80% microwave power for 7 minutes. The steps are as following:

- 1) Press "**W.T./TIME DEFROST**" twice, the screen will display "d-2";
- 2) Turn " " to adjust the defrost time of 5 minutes;
- 3) Press "**MICROWAVE**" once;
- 4) Turn " " to choose 80% microwave power till "P80" display;
- 5) Press "**START/+30SEC./CONFIRM**" to confirm;
- 6) Turn " " to adjust the cooking time of 7 minutes;
- 7) Press "**START/+30SEC./CONFIRM**" to start cooking.


8. Speedy Cooking

1) In waiting state, press "**START/+30SEC./CONFIRM**" key to cook with 100% power level for 30 seconds. Each press on the same key can increase 30 seconds. The maximum cooking time is 95 minutes.

2) During microwave, grill, convection and combination states, press "**START/+30SEC./CONFIRM**" key to cook with 100% power level for 30 seconds. Each press on the same key can increase 30 seconds.



Note: this function cannot work under defrost and auto menu cooking.

9. Speedy Microwave Cooking

In waiting state, turn " " left to choose cooking time directly then press "**START/+30SEC./CONFIRM**" key to cook with 100% microwave power.


This program can be set as one of multi-stage.

10. Auto Menu

- 1) In waiting state, turn "  " right to choose the function wanted, and "A001", "A2", "A3"...."A200" will be displayed.
- 2) Press "**START/ +30 SEC./CONFIRM**" to confirm the menu you need.
- 3) Turn "  " to choose the weight of menu.
- 4) Press "**START/ +30 SEC./CONFIRM**" to start cooking.

11. Defrost by W.T.


- 1) Press "**W.T./TIME DEFROST**" pad once, the oven will display "d-1",.

- 2) Turn "  " to select the weight of food. At the same time, "g" will light, The weight should be 100-2000g.

- 3) Press "**START/+30SEC./CONFIRM**" key to start defrosting.

12. Defrost by Time

- 1) Press " **W.T./TIME DEFROST** " key twice, the oven will display "d-2"


- 2) Turn "  " to select the cooking time. The maximum setting time is 95 minutes.

- 3) Press " **START/+30SEC./CONFIRM** " key to start defrosting.

13. Inquiring Function

- (1) During cooking state, press "**CLOCK/KITCHEN TIMER**" to check the current time. It will be displayed for 2-3 seconds.
- (2) In cooking state, press "**MICROWAVE**", "**GRILL/ COMBI.**" or "**CONVECTION**", the current power will be displayed for 2-3 seconds.

14. Lock-out Function for Children

Lock: In waiting state, press "**STOP/CLEAR**" for 3 seconds, there will be a long "beep" denoting entering into the children-lock state and "  " indicator will light. LED will display current time or 0:00.

Lock quitting: In locked state, press "**STOP/CLEAR**" for 3 seconds, there will be a long "beep" denoting that the lock is released, and "  " indicator will disappear.

15. Specification

- (1) The buzzer will sound once when turning the knob at the beginning;
- (2) "**START/+30 SEC./CONFIRM**" must be pressed to continue cooking if the door is opened during cooking;
- (3) Once the cooking programme has been set , "**START/+30 SEC./CONFIRM**" is not pressed in 5 minutes. The current time will be displayed. The setting will be cancelled.
- (4) The buzzer sounds once by efficient press, inefficient press will be no response.
- (5) The buzzer will sound five times to remind you when cooking is finished.

Auto menu Chart

	Menu	weight	display
Menu-1	A001 Aloo Masala	300g	300
		400g	400
		500g	500
	A002 Avial	250g	250
	A003 Bhindi masala	4serves	4
	A004 Gobhi Masala	500g	500
	A005 Gobhi masala	300g	300
		400g	400
		500g	500
	A006 Boiled Dal	150g	150
	A007 Butta Simla Mirch Rice	150g	150
A008 Chholar Dal	4serves	4	

Menu-1	A009 Chicken Masala	500g	500
	A010 Chole	200g	200
	A011 Chowmin	200g	200
		300g	300
		400g	400
	A012 Dal	200g	200
	A013 Dry Cabbage	250g	250
	A014 Dry Gobi	250g	250
		500g	500
	A015 Gatta Curry	4 serves	4
	A016 Ghiya Raita	300g	300
	A017 Gujrathi Kadhi	4 serves	4
	A018 Kadhi	500ml	500

Menu-1	A019 Keema Matar	250 g	250
	A020 Kesar Kheer	4	4
	A021 Khoya Matar	250 g	250
	A022 Khumbh ki Sabzi	250g	250
		500g	500
	A023 Makai Shorba	4	4
	A024 Methi Matar Malai	250g	250
	A025 Mix Veggi Curry	250g	250
		500g	500
	A026 Moong Dal	200g	200
	A027 Mushroom cheese masala	250g	250
		500g	500
	A028 Mustard Chiken	250g	250
		500g	500
A029 Mutter Paneer	200g	200	
	400g	400	

Menu-1	A030 Mutton Kurma	250g	250
	A031 Navratna kurma	250g	250
	A032 Noodles	200g	200
		300g	300
		400g	400
	A033 Paneer Makhani	250g	250
	A034 Paneer Masala	250g	250
	A035 Pumpkin Sambar	4 serves	4
	A036 PYAZ KI SUBZI	4 serves	4
	A037 Sev Tamato Curry	4 serves	4
	A038 Shahi Paneer	300g	300
400g		400	
500g		500	

Menu-1	A039 Paneer Butter Masala	300g	300
		400g	400
		500g	500
	A040 Meat	150g	150
		300g	300
		450g	450
		600g	600
	A041 Shahi Tukda	4	4
	A042 Shukto	250g	250
	A043 Stuffed Capsicum	250g	250
		500g	500
	A044 Thai Cauliflower curry	250g	250
		500g	500
	A045 Thai Green Curry	250g	250
	A046 Thai Red Curry	250g	250
	A047 Tomato Rasam	4 serves	4
A048 Veg Kalvan	250g	250	
A049 Veg Kolhapuri	250g	250	
	500g	500	

Menu-1	A050 Veg Makhanwala	250g	250
		500g	500
	A051 Veg. with coconut curry	250g	250
		500g	500
Menu-2	A052 Mix Vegetable	150g	150
		350g	350
		500g	500
	A053 Baigan Masala	300g	300
		400g	400
		500g	500
	A054 Chicken Sweet Corn Soups	4 Cups	4
	A055 Cream Green Peas Soups	4 Cups	4
	A056 Cream of Mushroom Soups	4 Cups	4
	A057 Cream Tomato Soups	4 Cups	4
A058 Spinach soup	4 Cups	4	

Menu-2	A059 Clear Soup	4 Cups	4
	A060 Dal Soup	600g	600
	A061 Ready to eat Tomato Soup	500g	500
	A062 Veg sweet Corn soup	500g	500
Menu-3	A063 Grilled Sandwich	2	2
	A064 Stuffed Sandwich	2	2
	A065 Chicken Club Sandwich	2	2
	A066 Jacket Potato	200g	200
	A067 Chicken Hawalian Pizza	1	1
	A068 Macroni	300g	300
		400g	400
		500g	500
A069 Sandwich	4	4	

Menu-3 continental	A070 Mexican Hot Chocolate	4	4
	A071 Mexican Spicy Corn	2	2
	A072 Nachos	4	4
	A073 Veg Au-Gratin	200g	200
		400g	400
		600g	600
	A074 Veggi Pizza	1	1
	A075 Cheese pizza	200g	200
		300g	300
		400g	400
A076 Pasta	200g	200	
	300g	300	
	400g	400	
Menu-4 desserts	A077 Apple carrot Kheer	300 ml	300
	A078 Atta Ladoo	300g	300
	A079 Basundi	4serves	4
	A080 Besan Ladoo	300g	300
	A081 Coconut Burfi	300g	300
400g		400	

Menu-4 desserts	A082 Coconut Phirni	300 ml	300
	A083 Dhoodhi Halwa	250 ml	250
	A084 Fruit Custard	300g	300
	A085 Fruit Punch	4 serves	4
	A086 GAJAR HALWA	250 ml	250
	A087 Ghiya Halwa	500g	500
	A088 Orange Kheer	4 seves	4
	A089 Payasam	4 seves	4
	A090 Phirni	4 seves	4
	A091 Saboodana Kheer	250 ml	250
	A092 saviya Kheer	300g	300
		400g	400
	A093 Seviyachi Kheer	4 SERVES	4

Menu-4 desserts	A094 Suji Halwa	200g	200
		300g	300
		400g	400
	A095 Rava Halwa	150g	150
	A096 Sweet saviya	300g	300
	A097 Rice kheer	500g	500
	A098 Hot chocolate Fudge	4 serves	4
Menu-5 baking	A099 Apple Pudding	4 serves	4
	A100 Pineapple Pudding	4 serves	4
	A101 Black Forest cake	1	1
	A102 Fruit cake	1	1

Menu-5 baking	A103 Bread Pudding	400g	400
	A104 Stawberry Cake	300g	300
	A105 Milk Cake	300g	300
		400g	400
		500g	500
	A106 Chocolate Cake	500g	500
	A107 Chocolate Cookies	1	1
	A108 Custard Cookies	1	1
	A109 Atta cookies	300g	300
	A110 Fruit Custard Pudding	4 serves	4

Menu-5 baking	A111 Marbal Cake	500g	500
	A112 Mix Fruit Pudding	4 serves	4
	A113 SPONGE CAKE	1	1
	A114 Sponge Wheat Cake	12 serves	12
	A115 Suji Cake	500g	500
	A116 Vanilla cake	1	1
Menu-6 reheat	A117 Reheat	200g	200
		400g	400
		600g	600
Menu-7 rice delight	A118 Coconut Rice	150g	150
	A119 Gatta Ka Pulav	150g	150

Menu-7 rice delight	A120 Green Peas Pulav	150g	150
	A121 Khumbh Ki Biryani	150g	150
	A122 Kichadi	100g	100
		200g	200
		300g	300
	A123 Lemon Rice	4 Serves	4
	A125 Mix veg rice	500g	500
	A125 Makai Ni Khichdi	250g	250
	A126 Masala Rice	150g	150
	A127 Mexican Rice	150g	150

Menu-7 rice delight	A128 Moong Dal Ni Khichri	150g	150
	A129 Moti Pulav	150g	150
	A130 Palak Rice	150g	150
	A131 POUSHTIK KHICHADI	150g	150
	A132 Veg Biryani	500g	500
	A133 Sabz Biryani	150g	150
	A134 Sago Khichadi	300g	300
	A135 Steamed rice	150g	150
	A136 Sweet Kesari Rice	150g	150

Menu-7 rice delight	A137 Sweet Rice	100g	100
		200g	200
		300g	300
	A138 Tomato Rice	150g	150
	A139 Veg Pulav	150g	150
	A140 Veggi Dalia	4 serves	4
	Menu-8 sea food	A141 Bhapa Mach	250g
500g			500
A142 Fish		150g	150
		250g	250
		350g	350
		450g	450
		650g	650
A143 Fish Curry		250g	250
	500g	500	

Menu-8 sea food	A144 King Fish Vindaloo	250g	250
	A145 Shrimps Curry	250g	250
	A146 Fish Tikka	500g	500
	A147 Prawn Malai Curry	250g	250
		500g	500
	A148 Pudina Fish	250g	250
		500g	500
	A149 Tandoori fish	250g	250
		500g	500
		750g	750
		1000g	1000
	A150 Thai Fish Curry	250g	250
		500g	500
	Menu-9 snacks	A151 Baked Mushroom	200g
A152 Chicken Tikka		300g	300
		500g	500

Menu-9 snacks	A153 Chilli Chicken	500g	500
	A154 Chilli Prawns	300g	300
	A155 Corn Chat	300g	300
	A156 Cutlet - 4 nos.	300g	300
	A157 Dhokla	8	8
	A158 Grilled chicken legs	200g	200
		300g	300
		400g	400
	A159 Grilled chicken pieces	200g	200
		300g	300
		400g	400
		500g	500
		600g	600
		700g	700

Menu-9 snacks	A160 Grilled Salmon	200g	200
	A161 Grilled Mushroom	200g	200
	A162 Grilled chicken wing	200g	200
		300g	300
		400g	400
		500g	500
		600g	600
		700g	700
	A163 Grilled fish piece	100g	100
		200g	200
		300g	300
		400g	400
		500g	500

Menu-9 snacks	A164 Grilled whole chicken	800g	800
		1000g	1000
		1200g	1200
	A165 Harabhara Kabab	8	8
	A166 Maggi	1	1
	A167 Mutton Tikka	500g	500
	A168 Paneer Tikka	300g	300
	A169 Pav Bhajji	500g	500
	A170 Popcorn	50g	50
		100g	100
	A171 roasted chicken	500g	500
		750g	750
		1000g	1000
		1200g	1200
	A172 salty Peanuts	300g	300
	A173 Tandoori Aloo	500g	500
A174 Tandoori Arbi	500g	500	

Menu-9 snacks	A175 Veg. Cutlet	150g	150
Menu-10 breakfast	A176 Aam Ki Chutney	250g	250
	A177 Aam Panna	500g	500
	A178 Acharya Khichdi	150g	150
	A179 Apple Stew	250g	250
	A180 BOILED POTATO	200g	200
		300g	300
	A181 Boiled Vegetables	200g	200
	A182 Chatani	200g	200
	A183 Cheese Chili Toast	4	4
	A184 Coffee	2	2
	A185 Corn Flake	200g	200
	A186 Pineapple Jam	500g	500

Menu-10 breakfast	A186 Apple Jam	500g	500
	A188 Rice idli	8	8
	A189 Imli Ki Chutney	250g	250
	A190 Mix Fruit Jam	1	1
	A191 Omlette	2	2
	A192 Poha	200g	200
		300g	300
		400g	400
	A193 tea	1 cup (240 g)	1
		2 cups	2
		3 cups	3
	A194 Rawa Idli	8	8
	A195 Sprouts moong	200g	200
300g		300	

Menu-10 breakfast	A196 Potato	1Slice (230g)	1
		2 slice	2
		3 slice	3
	A197 Tomato chutney	250g	250
	A198 Upma	4	4
	A199 Uppit	200g	200
		300g	300
		400g	400
	A200 Thai Cauliflower curry	250g	250

Note: when the menu in power C-2 and C-4, 2/3 of the time passes, the oven sounds twice, except for A072 and A195, and this is normal. In order to have a better effect, you should turn the food over. If on operation, the oven will continue working.

Trouble shooting

Normal	
Microwave oven interfering TV reception	Radio and TV reception may be interfered when microwave oven operating. It is similar to the interference of small electrical appliances, like mixer, vacuum cleaner, and electric fan. It is normal.
Dim oven light	In low power microwave cooking, oven light may become dim. It is normal.
Steam accumulating on door, hot air out of vents	In cooking, steam may come out of food. Most will get out from vents. But some may accumulate on cool place like oven door. It is normal.
Oven started accidentally with no food in.	It is forbidden to run the unit without any food inside. It is very dangerous.

Trouble	Possible Cause	Remedy
Oven can not be started.	(1) Power cord not plugged in tightly.	Unplug. Then plug again after 10 seconds.
	(2) Fuse blowing or circuit breaker works.	Replace fuse or reset circuit breaker (repaired by professional personnel of our company)
	(3) Trouble with outlet.	Test outlet with other electrical appliances.
Oven does not heat.	(4) Door not closed well.	Close door well.
Glass turntable makes noise when microwave oven operates	(5) Dirty roller rest and oven bottom.	Refer to "Maintenance of Microwave" to clean dirty parts.



According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated. If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste. Please send this product to WEEE collecting points where available.