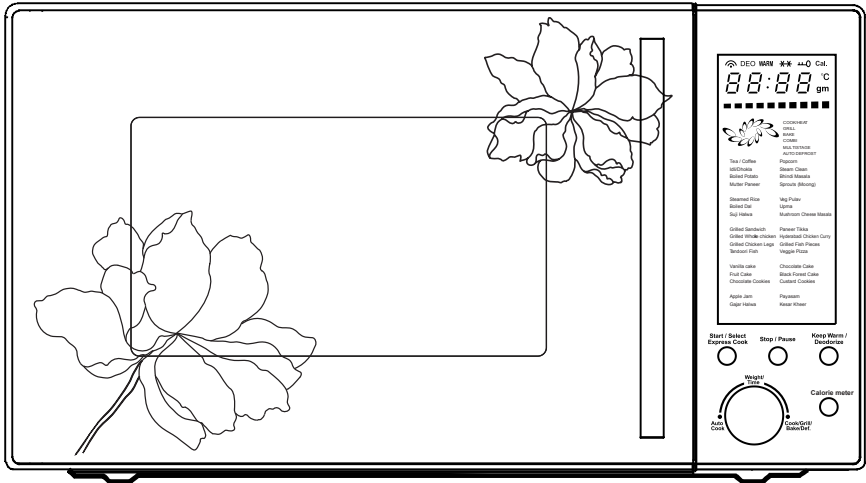


USER MANUAL



Microwave Oven

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Read the User Manual carefully before installing and operating the microwave oven.

Salient features of Black beauty

1. Keep warm feature & Unique Calorie Meter
2. Refreshing Deodorise feature
3. 54 Customised Indian Cook Menus
5. Defrost By Time
6. Defrost By Weight
7. 4 Combi settings
8. 10 Cooking Power Levels
9. 10 Baking Temperatures
10. 23 Litre Convection
11. 800 Watts Microwave power
12. 1200 Watts Grill power + 1200 W Convection power
13. Jog wheel Controls
14. Elegant Black Mirror Finish
15. Stainless steel cavity
16. Multistage Cooking
17. Express Cooking
18. Child Lock
19. Steam Clean

Acessories :-

Grill Stand

Turntable

Free :

Temptation - Cookbook

54 Auto - Cook Menu Book

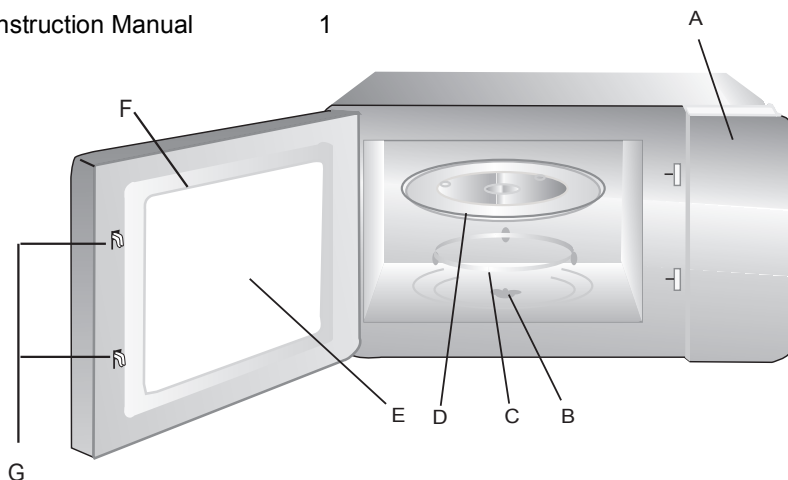
COOKWARE

INSIDE MICROWAVE OVEN

NAMES OF OVEN PARTS AND ACCESSORIES

Remove the oven and all materials from the carton. Your oven comes with the following accessories:

- a. Glass tray 1
- b. Turntable ring assembly 1
- c. Grill Stand 1
- d. 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
Shut off oven power if the door is opened during operation.



Grill Stand

INSTALLATION OF MICROWAVE OVEN

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.

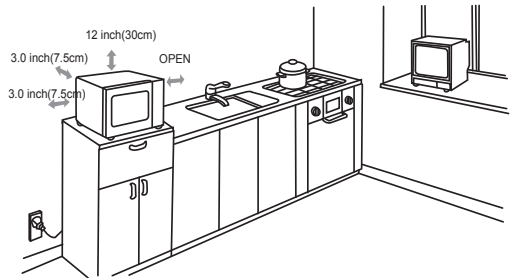
Countertop

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

Installation

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

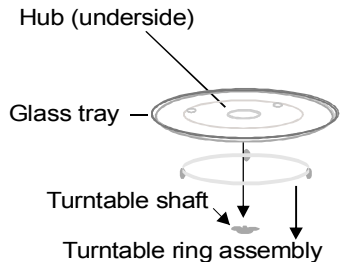
A minimum clearance of 3.0 inch (7.5 cm) is required between the oven and any adjacent wall. One side must be open.



- (1) Leave a minimum clearance of 12 inch (30cm) above the oven.
 - (2) Do not remove the legs from the bottom of the oven.
 - (3) Blocking the intake and/or outlet openings can damage the oven
 - (4) 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.
- II. 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.

TURNTABLE INSTALLATION

- a. Never place the glass tray upside down. The glass tray should never be restricted.
- b. Both glass tray and turntable ring assembly must always be used during cooking.
- c. All food and containers of food should be always placed on the glass tray for cooking.
- d. The glass tray rotates clockwise; this is normal.
- e. If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service Centre.



The accessible surface may be hot during operation.



IMPORTANT SAFETY INSTRUCTIONS

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

WARNING:

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

1. Read all instructions before using the appliance
2. Use this appliance only for its intended uses as described in the manual.
Do not use corrosive chemicals or vapors in this oven. This type 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 microwave oven 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 :
 - A. When heating food in plastic or paper container, keep an eye on the oven due to the possibility of ignition
 - B. Remove wire twist - ties from paper or plastic bags before placing bag in oven.
 - C. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
 - D. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
8. **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
9. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
10. Do not fry food in the oven. Hot oil can damage oven parts & utensils & 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 skin such as potatoes, whole squashes, apple and chestnuts before cooking.
13. 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.
14. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensils.
15. Utensils should be checked to ensure that are suitable for use in microwave ovens.
16. **WARNING:** it is hazardous for anyone other than a trained person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
17. This product is a Group 2 Class B ISM equipment. The definition of Group 2 which contains all ISM (Industrial, Scientific & Medical) equipment in which radio - frequency energy is intentionally generated and/or used in the the form of electromagnetic radiation for the treatment of material, & spark erosion equipment. For Class B equipment is equipment suitable for use in domestic establishments & in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purpose.

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 particularly important that the oven door close properly and that there is no damage to the :
 1. DOOR (dent)
 2. HINGES AND LATCHES (broken or loosened)
 3. DOOR SEALS AND SEALING SURFACE
4. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

MATERIAL YOU CAN USE IN MICROWAVE OVEN

Utensils	Remarks
Dinnerware	Microwave-safe only. Follow manufacture' 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 nometallic trim. Do not use cracked or chipped dishes.
Oven Cooking Bags	Follow manufacture'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 spattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacture'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 prevent splatterin and retain moisture.

Note:

1. The ideal material for a microwave utensil is transparent to microwave, it allows energy to pass through the container and heat the food.
2. Round /oval dishes rather than square/oblong ones are recommend, as food in corners tends to overcook.

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 spilt or crack.

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

Utensil Test:

You can test the utensil in question following the procedure below:

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.

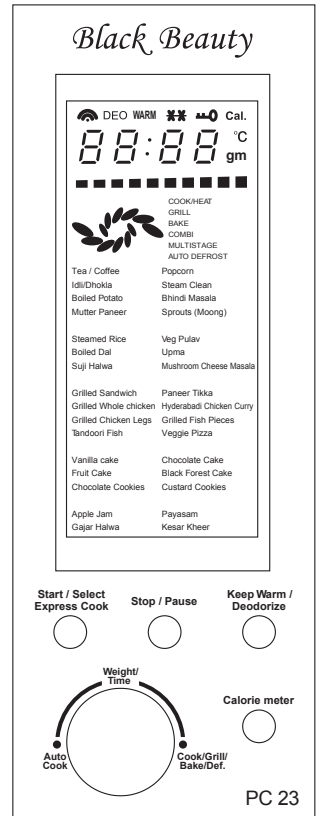
CAUTION

Personal Injury Hazard: Tightly-closed utensils could explode. Closed containers are opened and plastic pouches pierced before cooking.

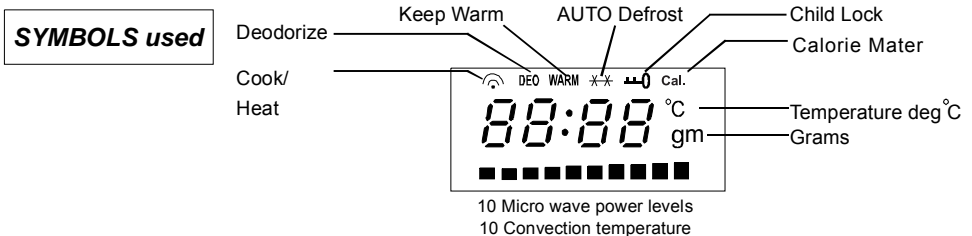
* **Combination:** applicable for both "microwave+grill", and "microwave+connection" cooking.

Control Panel

BUTTON		USAGE
Start/Select Express Cook	1	Selects on autocook menu or a cooking function while browsing.
	2	Starts cooking
	3	In stand-by condition, pressing "Start/Select Express Cook" button, directly starts cooking. Further pressing of the same increases cooking time.
Stop/Pause	1	Press Once to Temporarily stop cooking, or Twice to Cancel cooking Altogether.
	2	Temporarily stopped cooking can be restarted by pressing "Start/Select Express Cook" button
Calorie Meter	1	Press once to display Auto Menu NO. for 3 sec.
	2	Press twice to view Calories for 3 sec.
Keep Warm/ Deodorize	1	Press once to start keep warm feature.
	2	Press twice to start Deodorize feature.
	3	Press 3, 4... to increase Deodorize time by 1 min each time.
JOG - WHEEL	Auto -Cook	In stand - by condition, rotating Jog-wheel to left will make one enter into Auto-cook menus.
	Cook / Grill /Bake / Def.	In stand-by condition, rotating Jog-wheel to right will make one enter into cooking functions like Cook/Heat, Grill, Convection etc.
	Weight/ Time	After entering autocook menus or cooking functions, rotating jog-wheel will browse through weights or enter cooking time.





Jog-wheel



Operating Procedure for *Black Beauty* - PC23

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

Function	Steps	Procedure for usage																				
Cook/Heat (Micro)		EG : Suppose you want to cook/heat for 20 min at 60% of Micro power																				
		<ol style="list-style-type: none"> 1. Rotate Jog-wheel to right to browse through the cooking functions like Cook/heat, Grill, Bake, AutoDef etc. 2. When "cook/Heat" is highlighted, press "Start/Select Express Cook" button to enter Micro mode,  indicator will be highlighted. 3. Rotate Jog-wheel to select 60% power level (Screen must display P 60), Now press "Start/Select Express Cook" button to select that power level. 4. After selecting the power level, again rotate Jog-wheel until the display time is 20:00. 5. Press "Start/Select Express Cook" button to start 6.  indicator will flash & on completion of 20 min, there will be 5 beeps. 																				
	NOTE :	<ol style="list-style-type: none"> 1. The step quantities for adjustment time of the jogwheel are as follows : (Max Time is 95 min) <table border="1" data-bbox="382 646 649 805"> <tbody> <tr><td>0 - 1 min</td><td>: 5 sec</td></tr> <tr><td>1 - 5 min</td><td>: 10 sec</td></tr> <tr><td>5 - 10 min</td><td>: 30 sec</td></tr> <tr><td>10 - 30 min</td><td>: 1 min</td></tr> <tr><td>30 - 95 min</td><td>: 5 min</td></tr> </tbody> </table>	0 - 1 min	: 5 sec	1 - 5 min	: 10 sec	5 - 10 min	: 30 sec	10 - 30 min	: 1 min	30 - 95 min	: 5 min										
0 - 1 min	: 5 sec																					
1 - 5 min	: 10 sec																					
5 - 10 min	: 30 sec																					
10 - 30 min	: 1 min																					
30 - 95 min	: 5 min																					
	2.	<p>Micro wave power chart</p> <table border="1" data-bbox="382 853 649 997"> <tbody> <tr><td>P100</td><td>: 100%</td></tr> <tr><td>P90</td><td>: 90%</td></tr> <tr><td>P80</td><td>: 80%</td></tr> <tr><td>P70</td><td>: 70%</td></tr> <tr><td>P60</td><td>: 60%</td></tr> </tbody> </table> <table border="1" data-bbox="682 853 950 997"> <tbody> <tr><td>P50</td><td>: 50%</td></tr> <tr><td>P40</td><td>: 40%</td></tr> <tr><td>P30</td><td>: 30%</td></tr> <tr><td>P20</td><td>: 20%</td></tr> <tr><td>P10</td><td>: 10%</td></tr> </tbody> </table>	P100	: 100%	P90	: 90%	P80	: 80%	P70	: 70%	P60	: 60%	P50	: 50%	P40	: 40%	P30	: 30%	P20	: 20%	P10	: 10%
P100	: 100%																					
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P60	: 60%																					
P50	: 50%																					
P40	: 40%																					
P30	: 30%																					
P20	: 20%																					
P10	: 10%																					

Grill	1.	Rotate Jog-wheel to right to browse through the cooking functions like Cook/heat, Grill, Bake, Auto Def etc.
	2.	When "Grill" is highlighted, press " Start/Select Express Cook " button to enter Grill function, indicator GRILL Flash.
	3.	Rotate the Jog-wheel to enter the cooking time for Grill (Max Time is 95 min)
	4.	Press " Start/Select Express Cook " button to start Grill cooking.
	5.	When cooking time is over. There will be 5 beeps.

-
- Bake**
(Convection
without Preheat)
1. Rotate **Jog-wheel** to right to browse through the cooking functions like Cook/heat, Grill, Bake, AutoDef etc.
 2. When "Bake" is highlighted, press "**Start/Select Express Cook**" button to enter Convection function, **BAKE °C** indicator will Flash
 3. Rotate **Jog-wheel** to select Convection Temperature from 110 degrees to 200 degrees. When desired Temperature is highlighted, press "**Start/Select Express Cook**" button to select that Temperature.
 4. Rotate the **Jog-wheel** to enter the cooking time (Max Time is 95 min)
 5. Press "**Start/Select Express Cook**" button to start Baking
 6. When cooking time is over. There will be 5 beeps.
-

- Bake**
(Convection with
Preheat)
1. Rotate **Jog-wheel** to right to browse through the cooking functions like Cook/heat, Grill, Bake, AutoDef etc.
 2. When "Bake" is highlighted, press "**Start/Select Express Cook**" button to enter Convection function, **BAKE °C** indicator will Flash.
 3. Rotate **Jog-wheel** to select Convection Temperature from 110 degrees to 200 degrees. When desired Temperature is highlighted, press "**Start/Select Express Cook**" button to select that Temperature.
 4. Again Press "**Start/Select Express Cook**" button to start Convection Pre-heating, Preheat set temp displayed and flashed.
 5. When Preheating Temp arrives, buzzer will **beep twice** to remind you to put food inside the oven.
 6. Now put food inside the oven & close door.
 7. Rotate the **Jog-wheel** to enter the cooking time (Max Time is 95 min)
 8. Press "**Start/Select Express Cook**" button to start Baking.
 9. When cooking is over. There will be 5 beeps.
-

- COMBI**
1. Rotate **Jog-wheel** to right to browse through the cooking functions like Cook/heat, Grill, Bake, AutoDef etc.
 2. When "Combi" is highlighted, press "**Start/Select/Express Cook**" button to enter Combi function, **COMBI** indicator will flash.
 3. Rotate **Jog-wheel** to select Combi settings ie. C-1, C-2, C-3, C-4 will display and corresponding cooking modes will flash.
 4. Press "**Start/Select Express Cook**" button to select required Combi setting.
 5. Rotate the **Jog-wheel** to enter the cooking time (Max Time is 95 min).
 6. Press "**Start/Select/Express Cook**" button to start cooking.
 7. When cooking time is over. There will be 5 beeps.

- Note**
1. If C-1 is selected in step 4.
 - (a) Rotate Jog-wheel to select Convection Temperature, 110, 140, 180, 200 deg C will be displayed.
 - (b) Press "**Start/Select/Express Cook**" button to select that Temperature
 - (c) Continue from step 5.

2. Combination Modes

Sr. No.	Display	Micro	Grill	Bake
1	C-1	●		●
2	C-2	●	●	
3	C-3	●	●	
4	C-4	●	●	●

AUTO Defrost :- by Weight

1. Rotate **Jog-wheel** to right to browse through the cooking functions like Cook/heat, Grill, Bake, AutoDef etc.
2. When "Auto Defrost" is highlighted, press "**Start/Select/Express Cook**" button **AUTO DEFROST** indicator will light, gm indicator will light "d-1" flash.
3. Press "**Start Select/Express Cook**" to confirm d-1.
4. Rotate Jog-wheel to select weight from 100 gms to 1400 gms
5. When desired Weight is displayed, press "**Start/Select Express Cook**" button to start cooking.
6. When cooking time is over. There will be 5 beeps.

AUTO Defrost :- by TIME

1. Rotate **Jog-wheel** to right to browse through the cooking functions like Cook/heat, Grill, Bake, AutoDef etc.
2. When "Auto Defrost" is highlighted, press "**Start/Select/Express Cook**" button **AUTO DEFROST** indicator will light, gm indicator will light "d-1" flash.
3. Rotate Jog-wheel to select d-2 & then press "**Start/Select /Express Cook**". "0:00" flash.
4. Rotate Jog-wheel to select the time of defrost.
5. When desired time is displayed, press "**Start/Select Express Cook**" button to start cooking.
6. When cooking time is over. There will be 5 beeps.


Auto Cook

1. Rotate **Jog-wheel** to Left to browse through the Autocook menus, **AUTO** indicator will be flash.
2. When desired auto-cook menu is arrived at, press "**Start/Select Express Cook**" button.
3. Rotate Jog-wheel to select weight or portion for the selected auto-cook menu.
4. Press "**Start/Select/Express Cook**" button to start cooking.
5. When cooking time is over. There will be 5 beeps.

Calorie Meter

1. During auto menu cooking, press "**Calorie Meter**" once to check the menu NO.for 3 seconds.And then turn back to display the cooking time.
2. During auto menu cooking, press "**Calorie Meter**" twice to check the calorie of the menu for 3 seconds. And then turn back to previous display.

Express Cook

1. Press "**Start/Select/Express Cook**" button in stand-by condition and instantly Micro cooking will start,  indicator will flash
2. Keep pressing "Express Cook" several times to further increase cooking time by 30 sec each time (Max Time is 60 min)
3. When cooking time is over. There will be 5 beeps.

Extra Features

1. The buzzer sounds once for efficient press of any button, so that customers should understand that function was selected.
2. Whenever Time, Wt or Portions have to be entered, Following display will start blinking, So that cust understand what to do next :
For Temp : **°C** symbol will start Blinking.
For TIME : 0:00 will start blinking.
For weight : **gm** will start blinking.
For portions : **1**, will start blinking.
3. **“Start/Select Express Cook”** must be pressed to continue cooking, if the door is opened during cooking.
4. The buzzer will sound five times to remind you when cooking is finished.

CLEANING AND CARE

1. Turn off the oven and remove the power plug from the wall socket before 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 detergent may be used if the oven gets very dirty. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.
3. The outside surfaces 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 splatters. Do not use abrasive cleaner.
5. 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.
6. 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 conditions, this is normal.
7. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
8. 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 sudsy water or dishwasher. When removing the roller ring from cavity floor for cleaning, be sure to replace in the proper position.
9. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep microwaveable bowl, microwave for 5 minutes.
Wipe thoroughly and dry with a soft cloth.
10. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.
11. The oven should be cleaned regularly & any food deposits removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the microwave oven and possibly result in a hazardous situation.
12. Please do not dispose this appliance into the domestic rubber bin; it should be disposed to the particular disposal center provided by the Municipal authorities.

54 Indian Auto Cook Menu Chart

Menu	Weight	Cooking mode	Total Calories
A-01 Tea / Coffee	1	MICRO -100 %	64
	2	MICRO -100 %	128
	3	MICRO -100 %	192
A-02 Popcorn	100 gm	MICRO -100 %	64
A-03 IDLI /DHOKLA	8	Micro - 100%	320
A-04 Steam Clean	200 ml	Micro - 100%	NA
A-05 Boiled Potato	200gm	MICRO -100 %	128
	300gm	MICRO -100 %	192
A-06 Bhindi masala	250 gm	MICRO -100 %	320
	500 gm	MICRO -100 %	480
A-07 Mutter Paneer	250 gm	MICRO -100 %	213
	500 gm	MICRO -100 %	426
A-08 Sprouts (moong)	200 gm	MICRO -100 %	400
	300 gm	MICRO -100 %	600
A-09 Steamed rice	200 gm	MICRO -100 %	665
A-10 Veg Pulav	200 gm	MICRO -100 %	1175
A-11 Boiled Dal	150 gm	MICRO -100 %	555
	300 gm	MICRO -100 %	1110
A-12 Upma	150 gm	MICRO -100 %	1,160
A-13 Suji halwa	150 gm	MICRO -100 %	640
A-14 Mushroom cheese masala	250 gm	MICRO -100 %	340
	500 gm		680
A-15 Grilled Sandwich	2 No	Grill	630
A-16 Paneer Tikka	250 gm	Preheat + 200 Conv	800

54 Indian Auto Cook Menu Chart

Menu	Weight	Cooking mode	Total Calories
A-17 Grilled whole chicken	800 gm	Combi 4	880
	1000 gm	Combi 4	1100
	1200 gm	Combi 4	1320
A-18 Hyderabadi Chicken Curry	800 gm	MICRO -100 %	1975
A-19 Grilled chicken legs	300 gm	PH +200 Conv	690
	600 gm	PH+ 200 Conv	1380
A-20 Grilled fish pieces	300 gm	Micro+grill (c-2)	360
	500 gm	Micro+grill (c-2)	600
A-21 Tandoori fish	500 gm	Micro+grill (c-2)	600
A-22 Veggie Pizza	1 No	Without Preheat , 200 Conv	1000
A-23 Vanilla cake	1 No	Preheat + 180 conv	3500
A-24 Chocolate Cake	1 No	Preheat + 180 conv	3800
A-25 Fruit cake	1 No	Preheat + 180 conv	3600
A-26 Black Forest Cake	1 No	Preheat + 180 conv	3500
A-27 Chocolate Cookies	1 No	Preheat + 180 conv	3400
A-28 Custard Cookies	1 No	Preheat + 180 conv	3500
A-29 Apple Jam	1 Cup	MICRO -100 %	690
A-30 Payasam	4 serves	MICRO -100 %	1100
A-31 GAJAR HALWA	250 gm	MICRO -100 %	1200
A-32 Kesar Kheer	4 serves	MICRO -100 %	1520

54 Indian Auto Cook Menu Chart

DISPLAY	SOUTH INDIAN	WT./QTY/SERVES	MODE	CALORIES
A-33	Tomato Rice	150 gms	MW-100%	1,060
A-34	Pumpkin Sambar	4 serves	MW-100%	560
A-35	Veg . coconut curry	250 gms	MW-100%	693
		500 gms	MW-100%	1,038
A-36	Fish Curry	250 gms	MW-100%	360
		500 gms	MW-100%	720
A-37	Tomato Rasam	4 serves	MW-100%	200
A-38	Avial	250 gms	MW-100%	640
DISPLAY	MAHARASHTRIAN	WT./QTY/SERVES	MODE	CALORIES
A-39	Veg Kolhapuri	250 gms	MW-100%	600
		500 gms	MW-100%	1,200
A-40	Coconut Rice	150 gms	MW-100%	1,800
A-41	Masala Rice	150 gms	MW-100%	1,440
A-42	Stuffed Capsicum	250 gms	MW-100%	760
		500 gms	MW-100%	1,140
A-43	Rice Kheer	6 Serves	MW-100%	1,400
DISPLAY	NORTH INDIAN	WT./QTY/SERVES	MODE	CALORIES
A-44	Khoya Matar	250 gms	MW-100%	1,420
A-45	Mutton Korma	500 gms	MW-100%	2,120
A-46	Veg Makhnwala	250 gms	MW-100%	880
		500 gms	MW-100%	1,320
A-47	Paneer Makhani	250 gms	MW-100%	1,600
A-48	Navratna korma	250 gms	MW-100%	1,820
A-49	Paneer Masala	250 gms	MW-100%	1,700
DISPLAY	GUJARATI	WT./QTY/SERVES	MODE	CALORIES
A-50	Makai Ni Khichdi	250 gms	MW-100%	440
A-51	Gujarati Kadhi	4 serves	MW-100%	300
A-52	Khandvi	4 serves	MW-100%	784
A-53	Handwa	4 serves	Preheat + 170Deg Conv	1110
A-54	Rawa Dhokla	12 Nos.	MW-100%	828

Note : Please refer 5 4 Autocook Menu Recepte guide for details.

MAINTENANCE : Trouble Shooting

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.

SPECIFICATIONS

Power Consumption : 1350 W (Microwave)
1200 W (Convection)
1200 W (Grill)

Rated Microwave Power Output : 800 W

Model No. : AS823EGF

Power Supply 230V~50Hz

Operation Frequency : 2450 MHz

Packaging Dimensions : 536mm (L) X 436mm (W) X 333mm (H)

Unit Dimensions : 486mm (L) X 405mm (W) X 292mm (H)

Oven Capacity : 23Litres

Cooking Uniformity : Turntable System { F 270mm }

Net Weight : Approx. 14.52 Kgs.

Gross Weight : Approx. 15.7 Kgs.