

Dawlance
ڈاؤلینس ریلائبل ہے!

Dawlance

MICROWAVE OVEN

DW 259 C
Owner's Manual



Please read these instructions carefully before installing and operating the oven.
Record in the space below the SERIAL NO. found on the nameplate on your
oven and retain this information for future reference.

SERIAL NO.

ڈاؤلینس ریلائبل ہے!

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PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

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

SPECIFICATIONS

Power Supply	230V/ 50Hz
Power Consumption (Microwave)	1400W
Power Consumption (Grill)	1000W
Power Consumption (Convection)	1950W
Rated Microwave Power Output:	900W
Operation Frequency:	2450MHz
Outside Dimensions:	281mm(H)×483mm(W)×395mm(D)
Oven Cavity Dimensions:	220mm(H)×340mm(W)×344mm(D)
Oven Capacity:	25Litres
Cooking Uniformity:	Turntable System
Net Weight:	Approx. 14.5kg

INSTALLATION

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

sharp surface.

8. The socket must be readily accessible so that it can be easily unplugged in an emergency.
9. Do not use the oven outdoors.

IMPORTANT SAFETY INSTRUCTIONS

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

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

1. Read all instructions before using the appliance and keep for future reference.
2. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
3. Do not operate the oven when empty.
4. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
5. **Warning:** When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.
6. **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.
7. To reduce the risk of fire in the oven cavity:
 - a) When heating food in plastic or paper container, check the oven frequently 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.
 - e) The microwave oven is intended for heating food and beverages. Drying of clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
8. **WARNING:** Liquid or other food must not be heated in sealed containers since they are liable to explode.
9. Microwave heating of beverage can result in delayed eruptive boiling, therefore care has to be taken when handle the container.
10. Do not fry food in the oven. Hot oil can damage oven parts and utensils and even result in skin burns.
11. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.
12. Pierce foods with heavy skins such as potatoes, whole squashes, apples and chestnuts before cooking.
13. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.
14. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.
15. Utensils should be checked to ensure that they are suitable for use in microwave oven.
16. **WARNING:** It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.
17. This product is a Group 2 Class B ISM equipment. The definition of Group 2 which contains all ISM (Industrial, Scientific and Medical) equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and spark erosion equipment. For 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 purpose.

18. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
19. Children should be supervised to ensure that they do not play with the appliance.
20. The microwave oven is only used in freestanding.
21. **WARNING:** Do not install oven over a range cook top or other heat-producing appliance. If installed could be damaged and the warranty would be avoid. .
22. The microwave oven shall not be placed in a cabinet.
23. The door or the outer surface may get hot when the appliance is operating.
24. **Warning:** Accessible parts may become hot during use. Young children should be kept away.
25. During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven, for cooking ranged and ovens.
26. The temperature of accessible surfaces may be high when the appliance is operating.
27. Appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction
28. **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person
29. The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.
30. The microwave oven is for household use only and not for commercial use.
31. Never remove the distance holder in the back or on the sides, as it ensures a minimum distance from the wall for air circulation.
32. Please secure the turntable before you move the appliance to avoid damages.
33. **Caution:** It is dangerous to repair or maintain the appliance by no other than a specialist because under these circumstances the cover have to be removed which assures protection against microwave radiation. This applies to changing the power cord or the lighting as well. Send the appliance in these cases to our service centre.
34. The microwave oven is intended for defrosting, cooking and steaming of food only.
35. Use gloves if you remove any heated food.
36. **Caution!** Steam will escape, when opening lids or wrapping foil.
37. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not be made by children unless they are aged from 8 years and above and supervised.
38. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.

RADIO INTERFERENCE

Operation of the microwave oven can cause interference to your radio, TV, or similar equipment.

When there is interference, it may be reduced or eliminated by taking the following measures:

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

GROUNDING INSTRUCTIONS

This appliance must be grounded. This oven is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current. It is recommended that a separate circuit serving only the oven be provided. Using a high voltage is dangerous and may result in a fire or other accident causing oven damage.

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

Note:

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

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

Green and Yellow = EARTH

Blue = NEUTRAL

Brown = LIVE

MICROWAVE COOKING PRINCIPLES

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

BEFORE YOU CALL FOR SERVICE

If the oven fails to operate:

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

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

UTENSILS GUIDE

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

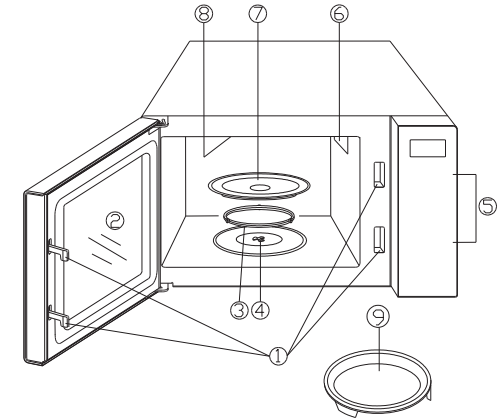
The list below is a general guide to help you select the correct utensils.

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

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

PART NAMES

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



CONTROL PANEL



Display Screen

Cooking time, power, indicators and present time are displayed.

Number Pads

Use to enter clock, cooking time, temperature, etc.

Quick Cook Buttons

Instant settings to cook popular foods.

FERMENTATION/KEEP WARM

Press to set fermentation or keep warm program.

DEODORIZER/STEAM CLEAN

Press to set deodorizer program.

Use steam to clean the oven inside.

GRILL/MICRO+ GRILL

Press to set a grill-cooking program.

Press to select one of two combination cooking settings.

CONV/MICRO+CONV

Press to select one of four combination cooking settings.

Press to program convection cooking.

WEIGHT/TIMER

Use to set the food weight and the oven timer.

MICROWAVE POWER LEVEL

Press to select microwave power level.

WEIGHT DEFROST

Touch to set a defrost program by the weight you entered.

STOP/RESET

Touch to stop cooking program.

Touch to reset cook program.

Use to set child lock.

START

Press to start a cooking program.

EXPRESS COOKING

Press to start the oven to cook at 100% power level quickly.

HOW TO SET THE OVEN CONTROLS

- When the oven first plugged in, the display will show "1:00" and "CLOCK".
- After ending cooking, the screen will display End with sound every two minutes until user press any pad or open the door.
- During cooking setting mode, the oven will return to waiting mode if there is not any operation within 20 seconds.
- During cooking, if press STOP/RESET pad once or open the door, the program will be paused, then press START pad to resume, but if press STOP/RESET pad twice, the program will be canceled.

TIMER

To use the timer feature, as when you need to be reminded the cooking time or some other things.

1. Press WEIGHT/TIMER button once.
2. Use the number pads to enter the time to be counted down. The longest time you can set is 99 minutes and 99 seconds.
3. Press START button.

NOTE: During timing countdown, press WEIGHT/TIMER, time countdown can be seen in display for 3 seconds, press STOP/RESET to cancel the function within these 3 seconds.

EXPRESS COOKING

Use this feature to program the oven to start at 100% power conveniently. The max time can be set is 10minutes. Open the oven door and place the food, close it. Press EXPRESS COOKING button in quick succession to set the cooking time and the oven will auto-start after 2 seconds.

NOTE: Press EXPRESS COOKING to overtime during cooking.

MICROWAVE COOKING

Microwave cooking allows you to customize cooking power and time. First, you select a power level by pressing the MICROWAVE POWER LEVEL button (see the table below). Then use number pad enter cooking time. Maximum cooking time you can set is 99 minutes and 99 seconds. The oven will start cooking after user press START pad.

Suppose you want to cook for 5 minute at 60% power level.

1. Open the oven door and place the food, close it.
2. Press MICROWAVE POWER LEVEL button a number of times till the screen show the intended power.

Press MICROWAVE POWER LEVEL button	Power Level
Once	100%(P-HI)
Twice	90%(P-90)
Thrice	80%(P-80)
4 times	70%(P-70)
5 times	60%(P-60)
6 times	50%(P-50)

7 times	40%(P-40)
8 times	30%(P-30)
9 times	20%(P-20)
10 times	10%(P-10)
11 times	0%(P-00)

- Use the number pads to enter time.
- Press START button to start.

NOTE: You can check the power while cooking is in progress by pressing the MICROWAVE POWER LEVEL button. If you need a 100% power cooking program, you can omit the second step.

GRILL

Maximum cooking time is 99 minutes and 99 seconds.

Suppose you want to program grill cooking for 12 minutes.

- Open the oven door and place the food, close it.
- Press GRILL/MICRO+GRILL button once
- Use the number pads to enter cooking time.
- Press START button.

MICROWAVE +GRILL

The maximum cooking time here is 99 minutes and 99 seconds.

Suppose you want to set combination cooking for 25 minutes.

- Open the oven door and place the food, close it.
- Press GRILL/MICRO+GRILL button twice or thrice

Press GRILL/MICRO+GRILL button	Combination	Cooking time	
		Microwave	Grill
Twice	C-1 "GRILL" "MICRO"	30%	70%
Thrice	C-2 "GRILL" "MICRO"	55%	45%

- Use the number pads to enter cooking time.
- Press START to start.

NOTE: During cooking, you can see the programmed setting by pressing GRILL/MICRO+GRILL button.

CONVECTION

During convection cooking, hot air is circulated throughout the oven cavity to brown and make crisp foods quickly and evenly. This oven can be programmed for ten different cooking temperatures. Maximum cooking time for convection is 99 minutes and 99 seconds.

To Cook with Convection

To cook with convection, press CONV/MICRO+CONV button repeatedly to enter the desired convection temperature. (110~200°C)

Suppose you want to cook at 180°C for 40 minutes.

- Open the oven door and place the food, close it.
- Press CONV/MICRO+CONV button repeatedly to select cooking temperature as shown on screen.
- Use the number pads to enter cooking time.
- Press START button to start.

NOTE: You can check the convection temperature while cooking is in progress by pressing the CONV/MICRO+CONV button.

To Preheat and Cook with Convection

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

Suppose you want to preheat to 170°C and then cook 35 minutes.

- Open the oven door and place the food, close it.
- Press CONV/MICRO+CONV button repeatedly to select cooking temperature as shown on screen.
- Press START button to start. Beeps will sound when the designated temperature is reached.
- Open the door and place container of food at the center of the turntable.
- Use the number pads to enter cooking time.
- Press START button to start.

NOTE: You can check the convection temperature while cooking is in progress by pressing the CONV/MICRO+CONV button. The longest preheat time is 30 minutes and this time can not be set.

MICROWAVE +CONVECTION

This oven has four pre-programmed settings that make it easy to cook with both convection heat and microwave automatically.

Press CONV/MICRO+CONV button repeatedly to program convection temperature:

	Touch	Temperature(°C)
Comb1	11 times	110
Comb2	12 times	140
Comb3	13 times	170
Comb4	14 times	200

Suppose you want to cook for 24 minutes on COMB3.

- Open the oven door and place the food, close it.
- Press CONVE/MICRO+CONV button 13 times.
- Use the number pads to enter cooking time. Maximum cooking time you can set is 99 minutes and 99 seconds.
- Press START button to start.

NOTE: You can check the convection temperature while cooking is in progress by pressing the CONV/MICRO+CONV button.

WEIGHT DEFROST

Suppose you want to defrost 200g frozen food.

- Open the oven door and place the food, close it.
- Press WEIGHT DEFROST repeatedly to set 200g.

3. Press START to start.

NOTE: During defrosting process, the oven will sound and pause to remind you to turn over the food and then press START to resume. You can set the weight from 100g to 1800g.

HEALTH FRY

1. Open the oven door and place the food, close it.
2. Press the HEALTH FRY button, the display shows HF.
3. Press the number pads to select the sub menu.
4. Press WEIGHT/TIMER button to select weight.
5. Press START to start cooking process.

Sr. No.	common recipe no.	RECIPE NAME	WEIGHT (grams)	Steps	TIME	MODE	TEMPERATURE
1	1	CHICKEN	300gr	Step1	18:00	CONVECTION	200°C
		LOLLY POPS	500gr	Step1	22:00	CONVECTION	200°C
2		MUTTON	300gr	Step1	18:00	CONVECTION	200°C
		KABAB	500gr	Step1	22:00	CONVECTION	200°C
3		CHICKEN	300gr	Step1	18:00	CONVECTION	200°C
		TANDOORI	500gr	Step1	22:00	CONVECTION	200°C
4		LITTI	300gr	Step1	18:00	CONVECTION	200°C
			500gr	Step1	22:00	CONVECTION	200°C
5		BATI	300gr	Step1	18:00	CONVECTION	200°C
			500gr	Step1	22:00	CONVECTION	200°C
6		CHICKEN	300gr	Step1	18:00	CONVECTION	200°C
		ROAST	500gr	Step1	22:00	CONVECTION	200°C
7		2	CHICKEN	300gr	Step1	16:00	CONVECTION
	KABABS		500gr	Step1	17:00	CONVECTION	200°C
8	RESHMI	300gr	Step1	16:00	CONVECTION	200°C	
		KABAB	500gr	Step1	17:00	CONVECTION	200°C
9	2	CHICKEN 65	300gr	Step1	16:00	CONVECTION	200°C
		500gr	Step1	17:00	CONVECTION	200°C	
10	3	CHICKEN	200gr	Step1	12:00	CONVECTION	200°C
		NUGGETS	300gr	Step1	14:00	CONVECTION	200°C
11	3	CORN KABAB	200gr	Step1	12:00	CONVECTION	200°C
		300gr	Step1	14:00	CONVECTION	200°C	
12	3	CHEESE	200gr	Step1	12:00	CONVECTION	200°C
		CORN BALLS	300gr	Step1	14:00	CONVECTION	200°C
13	4	GRILLED	200gr	Step1	11:00	CONVECTION	200°C
		PRAWNS	300gr	Step1	12:00	CONVECTION	200°C

14		FISH ROAST	200gr	Step1	11:00	CONVECTION	200°C
			300gr	Step1	12:00	CONVECTION	200°C
15		CHICKEN SAUSAGES	200gr	Step1	11:00	CONVECTION	200°C
			300gr	Step1	12:00	CONVECTION	200°C
16		FRENCH FRIES	200gr	Step1	11:00	CONVECTION	200°C
			300gr	Step1	12:00	CONVECTION	200°C
17		FISH CUTLETS	200gr	Step1	11:00	CONVECTION	200°C
			300gr	Step1	12:00	CONVECTION	200°C
18		VEGETABLE CUTLETS	200gr	Step1	11:00	CONVECTION	200°C
			300gr	Step1	12:00	CONVECTION	200°C
19		HARA BARA KABAB	200gr	Step1	11:00	CONVECTION	200°C
			300gr	Step1	12:00	CONVECTION	200°C
20		5	MIX VEG PLATTER	200gr	Step1	8:00	CONVECTION
	300gr			Step1	9:00	CONVECTION	200°C

BREAD BASKET

1. Open the oven door and place the food, close it.
2. Press the BREAD BASKET button, the display shows bb.
3. Press the number pads to select the sub menu.
4. Press WEIGHT/TIMER button to select weight.
5. Press START to start cooking process.

Sr. No.	common recipe no.	RECIPE NAME	WEIGHT	Steps	TIME	MODE	TEMPERATURE
1	6	MILK BREAD	1(230gms)	Step1	Preheat	CONVECTION	200°C
				Step2	30:00	CONVECTION	200°C
2	6	GARLIC BREAD	1(230gms)	Step1	Preheat	CONVECTION	200°C
				Step2	30:00	CONVECTION	200°C
3	6	WHEAT BREAD	1(230gms)	Step1	Preheat	CONVECTION	200°C
				Step2	30:00	CONVECTION	200°C
4	6	TUTTI FRUITY BREAD	1(230gms)	Step1	Preheat	CONVECTION	200°C
				Step2	30:00	CONVECTION	200°C
5	7	BURGER/PAV	1(230gms)	Step1	Preheat	CONVECTION	200°C
				Step2	22:00	CONVECTION	200°C
6	7	DABELI KA PAV	1(230gms)	Step1	Preheat	CONVECTION	200°C
				Step2	22:00	CONVECTION	200°C
7	7	FOCACCIA BREAD	1(230gms)	Step1	Preheat	CONVECTION	200°C
				Step2	22:00	CONVECTION	200°C

8		SANDWICH BREAD	1(230gms)	Step1	Preheat	CONVECTION	200°C
				Step2	22:00	CONVECTION	200°C
9	8	PIZZA DOUGH	1(230gms)	Step1	Preheat	CONVECTION	200°C
				Step2	10:00	CONVECTION	200°C
10	9	BREAD TOAST	1(230gms)	Step1	4:00	CONVECTION	200°C
				Step2	4:00	CONVECTION	200°C
11		ROASTED SANDWICH	1(230gms)	Step1	4:00	CONVECTION	200°C
				Step2	4:00	CONVECTION	200°C
12	10	TANDOORI ROTI	1(230gms)	Step1	Preheat	CONVECTION	200°C
				Step2	6:00	CONVECTION	200°C
				Step3	3:30	CONVECTION	200°C
13		BUTTER NAAN	1(230gms)	Step1	Preheat	CONVECTION	200°C
				Step2	6:00	CONVECTION	200°C
				Step3	3:30	CONVECTION	200°C
14		PLAIN PARATHA	1(230gms)	Step1	Preheat	CONVECTION	200°C
				Step2	6:00	CONVECTION	200°C
				Step3	3:30	CONVECTION	200°C
15	10	ALOO PARATHA	1(230gms)	Step1	Preheat	CONVECTION	200°C
				Step2	6:00	CONVECTION	200°C
				Step3	3:30	CONVECTION	200°C
16		KULCHA	1(230gms)	Step1	Preheat	CONVECTION	200°C
				Step2	6:00	CONVECTION	200°C
				Step3	3:30	CONVECTION	200°C
17	10	ALOO KULCHA	1(230gms)	Step1	Preheat	CONVECTION	200°C
				Step2	6:00	CONVECTION	200°C
				Step3	3:30	CONVECTION	200°C
18		GARLIC NAAN	1(230gms)	Step1	Preheat	CONVECTION	200°C
				Step2	6:00	CONVECTION	200°C
				Step3	3:30	CONVECTION	200°C
19	10	LACHHA PARATHA	1(230gms)	Step1	Preheat	CONVECTION	200°C
				Step2	6:00	CONVECTION	200°C
				Step3	3:30	CONVECTION	200°C
20		TANDOORI NAAN	1(230gms)	Step1	Preheat	CONVECTION	200°C
				Step2	6:00	CONVECTION	200°C
				Step3	3:30	CONVECTION	200°C

TADKA/CURRY

1. Open the oven door and place the food, close it.
2. Press the TADKA/CURRY button, the display shows tC.
3. Press the number pads to select the sub menu.
4. Press WEIGHT/TIMER button to select weight.
5. Press START to start cooking process.

Sr. No.	common recipe no.	RECIPE NAME	WEIGHT (gms)	Steps	TIME	MODE	TEMPERATURE
1	11	TADKA/TALIP PU/ VAGAR	100gr	Step1	2:30	MWO	P-100
			200gr	Step1	3:30	MWO	P-100
2	12	COCONUT PRAWNS	200gr	Step1	3:00	MWO	P-100
				Step2	4:00	MWO	P-100
			250gr	Step1	3:30	MWO	P-100
				Step2	5:30	MWO	P-100
3		SCHEZWAN CHICKEN	200gr	Step1	3:00	MWO	P-100
				Step2	4:00	MWO	P-100
			250gr	Step1	3:30	MWO	P-100
				Step2	5:30	MWO	P-100
4	12	KASHMIRI KAJU PANEER	200gr	Step1	3:00	MWO	P-100
				Step2	4:00	MWO	P-100
			250gr	Step1	3:30	MWO	P-100
				Step2	5:30	MWO	P-100
5		KADHI	200gr	Step1	3:00	MWO	P-100
				Step2	4:00	MWO	P-100
			250gr	Step1	3:30	MWO	P-100
				Step2	5:30	MWO	P-100
6		MUSHROOM MASALA	200gr	Step1	3:00	MWO	P-100
				Step2	4:00	MWO	P-100
			250gr	Step1	3:30	MWO	P-100
				Step2	5:30	MWO	P-100
7	13	DRUMSTICK LEAVES CURRY	200gr	Step1	3:00	MWO	P-100
				Step2	6:00	MWO	P-100
			250gr	Step1	3:30	MWO	P-100
				Step2	7:00	MWO	P-100
8		HONEY CHILLI POTATO	200gr	Step1	3:00	MWO	P-100
				Step2	6:00	MWO	P-100
			250gr	Step1	3:30	MWO	P-100

9	13	PANEER PEAS CURRY	200gr	Step2	7:00	MWO	P-100	
				Step1	3:00	MWO	P-100	
				Step2	6:00	MWO	P-100	
250gr		Step1	3:30	MWO	P-100			
		Step2	7:00	MWO	P-100			
10		13	GRATED RADISH CURRY	200gr	Step1	3:00	MWO	P-100
	Step2				6:00	MWO	P-100	
250gr	Step1		3:30	MWO	P-100			
	Step2		7:00	MWO	P-100			
11	13		MUSHROOM CHILLI FRY	200gr	Step1	3:00	MWO	P-100
					Step2	6:00	MWO	P-100
250gr		Step1	3:30	MWO	P-100			
		Step2	7:00	MWO	P-100			
12		13	PALAK MAKAI SHORBA	200gr	Step1	3:00	MWO	P-100
					Step2	6:00	MWO	P-100
250gr	Step1		3:30	MWO	P-100			
	Step2		7:00	MWO	P-100			
13	13		CARROT CURRY	200gr	Step1	3:00	MWO	P-100
					Step2	6:00	MWO	P-100
250gr		Step1	3:30	MWO	P-100			
		Step2	7:00	MWO	P-100			
14		13	SEV BHAJI	200gr	Step1	3:00	MWO	P-100
					Step2	6:00	MWO	P-100
250gr	Step1		3:30	MWO	P-100			
	Step2		7:00	MWO	P-100			
15	13		CRISPY DRUMSTICKS	200gr	Step1	3:00	MWO	P-100
					Step2	6:00	MWO	P-100
250gr		Step1	3:30	MWO	P-100			
		Step2	7:00	MWO	P-100			
16		13	PRAWNS MATAR CURRY	200gr	Step1	3:00	MWO	P-100
					Step2	6:00	MWO	P-100
250gr	Step1		3:30	MWO	P-100			
	Step2		7:00	MWO	P-100			
17	13		KASHMIRI KAJU PANEER	200gr	Step1	3:00	MWO	P-100
					Step2	6:00	MWO	P-100
250gr		Step1	3:30	MWO	P-100			
		Step2	7:00	MWO	P-100			

18	14	CHILI SOYA NUGGETS	200gr	Step1	3:00	MWO	P-100	
				Step2	6:00	MWO	P-100	
250gr		Step1	3:30	MWO	P-100			
		Step2	7:00	MWO	P-100			
19	14	MIRCHI KA SALAN	250gr	Step1	3:30	MWO	P-100	
				Step2	6:00	MWO	P-100	
20		PRAWNS VINDALOO	250gr	Step1	3:30	MWO	P-100	
				Step2	6:00	MWO	P-100	
21		CRAB CURRY	250gr	Step1	3:30	MWO	P-100	
				Step2	6:00	MWO	P-100	
22		PAKODA CURRY	250gr	Step1	3:30	MWO	P-100	
				Step2	6:00	MWO	P-100	
23		15	DUM ALOO	250gr	Step1	3:30	MWO	P-100
					Step2	9:00	MWO	P-100
24	CAPSICUM CURRY		250gr	Step1	3:30	MWO	P-100	
				Step2	9:00	MWO	P-100	
25	METHI MALAI MATAR		250gr	Step1	3:30	MWO	P-100	
				Step2	9:00	MWO	P-100	
26	BABY CORN MASALA		250gr	Step1	3:30	MWO	P-100	
				Step2	9:00	MWO	P-100	
27	KARELA FRY		250gr	Step1	3:30	MWO	P-100	
				Step2	9:00	MWO	P-100	
28	CAULIFLOWER ONION FRY	250gr	Step1	3:30	MWO	P-100		
			Step2	9:00	MWO	P-100		
29	ARBI / TARO ROOT FRY	250gr	Step1	3:30	MWO	P-100		
			Step2	9:00	MWO	P-100		
30	GREEN CHANA CURRY	250gr	Step1	3:30	MWO	P-100		
			Step2	9:00	MWO	P-100		
31	15	DOI MACHCH	250gr	Step1	3:30	MWO	P-100	
				Step2	9:00	MWO	P-100	
32		TOMATOR SHORBA	250gr	Step1	3:30	MWO	P-100	
				Step2	9:00	MWO	P-100	
33		MATAR MUSHROOM	250gr	Step1	3:30	MWO	P-100	
				Step2	9:00	MWO	P-100	
34		GOBI SUBZI	250gr	Step1	3:30	MWO	P-100	
				Step2	9:00	MWO	P-100	

35	15	METHI ALOO	250gr	Step1	3:30	MWO	P-100
				Step2	9:00	MWO	P-100
36		CURD BRINJAL	250gr	Step1	3:30	MWO	P-100
				Step2	9:00	MWO	P-100
37		BROCCOLI CURRY	250gr	Step1	3:30	MWO	P-100
				Step2	9:00	MWO	P-100
38		KEEMA PALAK	250gr	Step1	3:30	MWO	P-100
				Step2	9:00	MWO	P-100
39		ALOO GOBI	250gr	Step1	3:30	MWO	P-100
				Step2	9:00	MWO	P-100
40		BEANS PORIAL	250gr	Step1	3:30	MWO	P-100
				Step2	9:00	MWO	P-100
41		BABY CORN CURRY	250gr	Step1	3:30	MWO	P-100
				Step2	9:00	MWO	P-100
42		KADDU KI SUBZI	250gr	Step1	3:30	MWO	P-100
				Step2	9:00	MWO	P-100
43	JEERA ALOO	250gr	Step1	3:30	MWO	P-100	
			Step2	9:00	MWO	P-100	
44	MACHI KALI MIRCH	250gr	Step1	3:30	MWO	P-100	
			Step2	9:00	MWO	P-100	

INDIA'S BEST

1. Open the oven door and place the food, close it.
2. Press the INDIA'S BEST button, the display shows lb.
3. Press the number pads to select the menu.
4. Press WEIGHT/TIMER button to select weight.
5. Press START to start cooking process.

Sr. No.	common recipe no.	RECIPE NAME	WEIGHT (gms)	Steps	TIME	MODE	TEMPERATURE
1	16	KASHMIRI PULLAO	150gr	Step1	2:30	MWO	P-100
				Step2	16:00	MWO	P-100
			200gr	Step1	3:00	MWO	P-100
				Step2	18:00	MWO	P-100
2		BISI BELE BATH	150gr	Step1	2:30	MWO	P-100
				Step2	16:00	MWO	P-100
			200gr	Step1	3:00	MWO	P-100
				Step2	18:00	MWO	P-100

3	16	VEGETABLE BIRYANI	150gr	Step1	2:30	MWO	P-100
				Step2	16:00	MWO	P-100
4		VEG-PULLAO	150gr	Step1	2:30	MWO	P-100
				Step2	16:00	MWO	P-100
5		JEERA RICE	150gr	Step1	2:30	MWO	P-100
				Step2	16:00	MWO	P-100
6		MUTTON CURRY	150gr	Step1	2:30	MWO	P-100
				Step2	16:00	MWO	P-100
7		GOSHT DUM BIRYANI	150gr	Step1	2:30	MWO	P-100
				Step2	16:00	MWO	P-100
8		RASAM	150gr	Step1	3:00	MWO	P-100
				Step2	14:00	MWO	P-100
9	SAMBHAR	150gr	Step1	3:00	MWO	P-100	
			Step2	14:00	MWO	P-100	
10	ZAFRANI PULAO	150gr	Step1	3:00	MWO	P-100	
			Step2	14:00	MWO	P-100	
11	DAL TADKA	150gr	Step1	3:00	MWO	P-100	
			Step2	14:00	MWO	P-100	
12	DAL TADKA	200gr	Step1	4:00	MWO	P-100	
			Step2	15:00	MWO	P-100	

12		CHICKEN CHETTINAD	150gr	Step1	3:00	MWO	P-100
				Step2	14:00	MWO	P-100
			200gr	Step1	4:00	MWO	P-100
				Step2	15:00	MWO	P-100
13	18	RIDGE GUARD CURRY	200gr	Step1	3:00	MWO	P-100
				Step2	9:00	MWO	P-100
			250gr	Step1	4:30	MWO	P-100
				Step2	10:00	MWO	P-100
14	18	FISH MASALA	200gr	Step1	3:00	MWO	P-100
				Step2	9:00	MWO	P-100
			250gr	Step1	4:30	MWO	P-100
				Step2	10:00	MWO	P-100
15		BUTTER CHICKEN	200gr	Step1	3:00	MWO	P-100
				Step2	9:00	MWO	P-100
			250gr	Step1	4:30	MWO	P-100
				Step2	10:00	MWO	P-100
16	18	SHAHI PANEER	200gr	Step1	3:00	MWO	P-100
				Step2	9:00	MWO	P-100
			250gr	Step1	4:30	MWO	P-100
				Step2	10:00	MWO	P-100
17		KARELA KA SUBJI	200gr	Step1	3:00	MWO	P-100
				Step2	9:00	MWO	P-100
			250gr	Step1	4:30	MWO	P-100
				Step2	10:00	MWO	P-100
18	POTATO CURRY	200gr	Step1	3:00	MWO	P-100	
			Step2	9:00	MWO	P-100	
		250gr	Step1	4:30	MWO	P-100	
			Step2	10:00	MWO	P-100	
19	GOAN FISH CURRY	200gr	Step1	3:00	MWO	P-100	
			Step2	9:00	MWO	P-100	
		250gr	Step1	4:30	MWO	P-100	
			Step2	10:00	MWO	P-100	
20	ACHARI CHICKEN	200gr	Step1	3:00	MWO	P-100	
			Step2	9:00	MWO	P-100	
		250gr	Step1	4:30	MWO	P-100	
			Step2	10:00	MWO	P-100	

21	18	CHICKEN STEW	200gr	Step1	3:00	MWO	P-100
				Step2	9:00	MWO	P-100
			250gr	Step1	4:30	MWO	P-100
				Step2	10:00	MWO	P-100
22		AVIAL	200gr	Step1	3:00	MWO	P-100
				Step2	9:00	MWO	P-100
			250gr	Step1	4:30	MWO	P-100
				Step2	10:00	MWO	P-100
23	BEAN SPROUTS	200gr	Step1	3:00	MWO	P-100	
			Step2	9:00	MWO	P-100	
		250gr	Step1	4:30	MWO	P-100	
			Step2	10:00	MWO	P-100	
24	USAL	200gr	Step1	3:00	MWO	P-100	
			Step2	9:00	MWO	P-100	
		250gr	Step1	4:30	MWO	P-100	
			Step2	10:00	MWO	P-100	
25	MISAL PAV	200gr	Step1	3:00	MWO	P-100	
			Step2	9:00	MWO	P-100	
		250gr	Step1	4:30	MWO	P-100	
			Step2	10:00	MWO	P-100	
26	KADAI CHICKEN	200gr	Step1	3:00	MWO	P-100	
			Step2	9:00	MWO	P-100	
		250gr	Step1	4:30	MWO	P-100	
			Step2	10:00	MWO	P-100	
27	SARSON KA SAG	200gr	Step1	3:00	MWO	P-100	
			Step2	9:00	MWO	P-100	
		250gr	Step1	4:30	MWO	P-100	
			Step2	10:00	MWO	P-100	
28	18	MUTTON LEVER CURRY	200gr	Step1	3:00	MWO	P-100
				Step2	9:00	MWO	P-100
			250gr	Step1	4:30	MWO	P-100
				Step2	10:00	MWO	P-100
29		CHANA MASALA	200gr	Step1	3:00	MWO	P-100
				Step2	9:00	MWO	P-100
			250gr	Step1	4:30	MWO	P-100
				Step2	10:00	MWO	P-100

30		FISH CURRY	200gr	Step1	3:00	MWO	P-100		
				Step2	9:00	MWO	P-100		
			250gr	Step1	4:30	MWO	P-100		
				Step2	10:00	MWO	P-100		
31			TOMATO RASAM	200gr	Step1	3:00	MWO	P-100	
					Step2	9:00	MWO	P-100	
				250gr	Step1	4:30	MWO	P-100	
					Step2	10:00	MWO	P-100	
32			PANEER MASALA	200gr	Step1	3:00	MWO	P-100	
					Step2	9:00	MWO	P-100	
				250gr	Step1	4:30	MWO	P-100	
					Step2	10:00	MWO	P-100	
33		19	LEAFY VEGETABLE	200gr	Step1	3:00	MWO	P-100	
					Step2	7:00	MWO	P-100	
				300gr	Step1	4:00	MWO	P-100	
					Step2	8:00	MWO	P-100	
34		TOMATO CURRY	200gr	Step1	3:00	MWO	P-100		
				Step2	7:00	MWO	P-100		
			300gr	Step1	4:00	MWO	P-100		
				Step2	8:00	MWO	P-100		
35		19	PRAWNS CURRY	200gr	Step1	3:00	MWO	P-100	
					Step2	7:00	MWO	P-100	
				300gr	Step1	4:00	MWO	P-100	
					Step2	8:00	MWO	P-100	
36			PALAK PANEER	200gr	Step1	3:00	MWO	P-100	
					Step2	7:00	MWO	P-100	
				300gr	Step1	4:00	MWO	P-100	
					Step2	8:00	MWO	P-100	
37				BHENDI FRY	200gr	Step1	3:00	MWO	P-100
						Step2	7:00	MWO	P-100
					300gr	Step1	4:00	MWO	P-100
						Step2	8:00	MWO	P-100
38				ALOO MATAR	200gr	Step1	3:00	MWO	P-100
						Step2	7:00	MWO	P-100
					300gr	Step1	4:00	MWO	P-100
						Step2	8:00	MWO	P-100

39		PLAIN PALAK CURRY	200gr	Step1	3:00	MWO	P-100	
				Step2	7:00	MWO	P-100	
			300gr	Step1	4:00	MWO	P-100	
				Step2	8:00	MWO	P-100	
40			KADAI PANEER	200gr	Step1	3:00	MWO	P-100
					Step2	7:00	MWO	P-100
				300gr	Step1	4:00	MWO	P-100
					Step2	8:00	MWO	P-100
41			SOYABEEN MASALA	200gr	Step1	3:00	MWO	P-100
					Step2	7:00	MWO	P-100
				300gr	Step1	4:00	MWO	P-100
					Step2	8:00	MWO	P-100

INTERNATIONAL

1. Open the oven door and place the food, close it.
2. Press the INTERNATIONAL button, the display shows In.
3. Press the number pads to select the sub menu.
4. Press WEIGHT/TIMER button to select weight.
5. Press START to start cooking process.

Sr. No.	common recipe no.	RECIPE NAME	WEIGHT (gms)	Steps	TIME	MODE	TEMPERATURE
1	20	SPANISH RICE	150gr	Step1	5:00	MWO	P-100
				Step2	2:30	MWO	P-100
			200gr	Step1	6:00	MWO	P-100
				Step2	3:00	MWO	P-100
2	21	TOFU (THAI)	150gr	Step1	6:00	MWO	P-100
				Step2	3:00	MWO	P-100
			200gr	Step1	7:00	MWO	P-100
				Step2	3:30	MWO	P-100
3	22	ITALIAN VEGGIE PIZZA	150gr	Step1	7:30	CONVECTION	200□
			200gr	Step1	8:30	CONVECTION	200□
4		MOYETTES (MEXICAN)	150gr	Step1	7:30	CONVECTION	200□
			200gr	Step1	8:30	CONVECTION	200□
5		JAMAICAN JERK PIZZA	150gr	Step1	7:30	CONVECTION	200□
			200gr	Step1	8:30	CONVECTION	200□
6		MEXICAN CHICKEN PIZZA	150gr	Step1	7:30	CONVECTION	200□
			200gr	Step1	8:30	CONVECTION	200□

7		MEXICAN GREEN WAVE PIZZA	150gr	Step1	7:30	CONVECTION	200☐
			200gr	Step1	8:30	CONVECTION	200☐
8	23	SPANISH FLAN	200gr	Step1	3:00	MWO	P-100
				Step2	Preheat	CONVECTION	200☐
				Step3	12:00	CONVECTION	200☐
			300gr	Step1	4:00	MWO	P-100
				Step2	Preheat	CONVECTION	200☐
				Step3	14:00	CONVECTION	200☐
9	23	SPANISH BAKED FISH	200gr	Step1	3:00	MWO	P-100
				Step2	Preheat	CONVECTION	200☐
				Step3	12:00	CONVECTION	200☐
			300gr	Step1	4:00	MWO	P-100
				Step2	Preheat	CONVECTION	200☐
				Step3	14:00	CONVECTION	200☐
10		SPANISH BAKED CHICKEN	200gr	Step1	3:00	MWO	P-100
				Step2	Preheat	CONVECTION	200☐
				Step3	12:00	CONVECTION	200☐
			300gr	Step1	4:00	MWO	P-100
				Step2	Preheat	CONVECTION	200☐
				Step3	14:00	CONVECTION	200☐
11	24	LASAGNA (ITALIAN)	200gr	Step1	5:00	MWO	P-100
				Step2	Preheat	CONVECTION	200☐
				Step3	8:00	CONVECTION	200☐
			300gr	Step1	6:00	MWO	P-100
				Step2	Preheat	CONVECTION	200☐
				Step3	9:00	CONVECTION	200☐
12		CRUSTLESS MICROWAVE QUICHE (FRENCH)	200gr	Step1	5:00	MWO	P-100
				Step2	Preheat	CONVECTION	200☐
				Step3	8:00	CONVECTION	200☐
			300gr	Step1	6:00	MWO	P-100
				Step2	Preheat	CONVECTION	200☐
				Step3	9:00	CONVECTION	200☐
13	25	SPANISH ALMOND BISCIUTS	200gr	Step1	Preheat	CONVECTION	170☐
				Step2	9:00	CONVECTION	170☐
			300gr	Step1	Preheat	CONVECTION	170☐
				Step2	10:00	CONVECTION	170☐

14	25	SPANISH COOKIES	200gr	Step1	Preheat	CONVECTION	170☐
				Step2	9:00	CONVECTION	170☐
			300gr	Step1	Preheat	CONVECTION	170☐
				Step2	10:00	CONVECTION	170☐
15		BUTTER COOKIES (FRENCH)	200gr	Step1	Preheat	CONVECTION	170☐
				Step2	9:00	CONVECTION	170☐
			300gr	Step1	Preheat	CONVECTION	170☐
				Step2	10:00	CONVECTION	170☐
16	26	THAI CHIKEN BALLS	200gr	Step1	Preheat	CONVECTION	200☐
				Step2	11:00	CONVECTION	200☐
			300gr	Step1	Preheat	CONVECTION	200☐
				Step2	12:00	CONVECTION	200☐
17		THAI SPICED SHRIMP (PRAWNS)	200gr	Step1	Preheat	CONVECTION	200☐
				Step2	11:00	CONVECTION	200☐
			300gr	Step1	Preheat	CONVECTION	200☐
				Step2	12:00	CONVECTION	200☐
18		ENGLISH MUFFINS. (ENGLAND)	200gr	Step1	Preheat	CONVECTION	200☐
				Step2	11:00	CONVECTION	200☐
			300gr	Step1	Preheat	CONVECTION	200☐
				Step2	12:00	CONVECTION	200☐
19		CHOCOLATE-BREAD PUDDING (ENGLAND)	200gr	Step1	Preheat	CONVECTION	200☐
				Step2	11:00	CONVECTION	200☐
			300gr	Step1	Preheat	CONVECTION	200☐
				Step2	12:00	CONVECTION	200☐
20		BAKED POTATOES (ENGLAND)	200gr	Step1	Preheat	CONVECTION	200☐
				Step2	11:00	CONVECTION	200☐
			300gr	Step1	Preheat	CONVECTION	200☐
				Step2	12:00	CONVECTION	200☐
21	26	APPLE SOUFFLE (FRENCH)	200gr	Step1	Preheat	CONVECTION	200☐
				Step2	11:00	CONVECTION	200☐
			300gr	Step1	Preheat	CONVECTION	200☐
				Step2	12:00	CONVECTION	200☐
22		MEXICAN VEG - KEBABS	200gr	Step1	Preheat	CONVECTION	200☐
				Step2	11:00	CONVECTION	200☐
			300gr	Step1	Preheat	CONVECTION	200☐
				Step2	12:00	CONVECTION	200☐

23	27	CARROT CAKE (FRENCH)	200gr	Step1	Preheat	CONVECTION	180□
				Step2	20:00	CONVECTION	180□
300gr		Step1	Preheat	CONVECTION	180□		
		Step2	22:00	CONVECTION	180□		
24		APPLE CAKE (FRENCH)	200gr	Step1	Preheat	CONVECTION	180□
				Step2	20:00	CONVECTION	180□
300gr	Step1	Preheat	CONVECTION	180□			
	Step2	22:00	CONVECTION	180□			
25	GRILLED KEY LIME CHICKEN (THAI)	200gr	Step1	Preheat	CONVECTION	180□	
			Step2	20:00	CONVECTION	180□	
300gr	Step1	Preheat	CONVECTION	180□			
	Step2	22:00	CONVECTION	180□			
26	CINNAMON HONEY WINGS (ITALIAN)	200gr	Step1	Preheat	CONVECTION	180□	
			Step2	20:00	CONVECTION	180□	
300gr	Step1	Preheat	CONVECTION	180□			
	Step2	22:00	CONVECTION	180□			
27	28	BARBECUED ORANGE CHICKEN (ENGLAND)	200gr	Step1	4:00	CONVECTION	200□
				Step2	12:00	MWO	P-100
300gr	Step1	5:00	CONVECTION	200□			
	Step2	14:00	MWO	P-100			
28	28	CHICKEN ALFREDO (MEXICAN)	200gr	Step1	4:00	CONVECTION	200□
				Step2	12:00	MWO	P-100
300gr	Step1	5:00	CONVECTION	200□			
	Step2	14:00	MWO	P-100			
29	29	MACARONI AND CHEESE (FRENCH)	200gr	Step1	2:30	MWO	P-100
				Step2	4:00	MWO	P-100
300gr	Step3	5:00	CONVECTION	200□			
	Step1	3:30	MWO	P-100			
30	30	SPANISH FRICASEED SHRIMPS	250gr	Step2	5:00	MWO	P-100
				Step3	2:30	MWO	P-100
400gr	Step1	4:00	MWO	P-100			
	Step2	6:00	MWO	P-100			
30	30	SPANISH FRICASEED SHRIMPS	400gr	Step3	3:00	MWO	P-100

31	30	SEA FOOD PAELLA (SPANISH)	250gr	Step1	3:00	MWO	P-100
				Step2	5:00	MWO	P-100
400gr		Step3	2:30	MWO	P-100		
		Step1	4:00	MWO	P-100		
32		CHINISE LOMEIN	250gr	Step2	6:00	MWO	P-100
				Step3	3:00	MWO	P-100
400gr	Step1	3:00	MWO	P-100			
	Step2	5:00	MWO	P-100			
33	CHINISE GARLIC CHICKEN	250gr	Step3	2:30	MWO	P-100	
			Step1	4:00	MWO	P-100	
400gr	Step2	6:00	MWO	P-100			
	Step3	3:00	MWO	P-100			
34	PIQUANT CHICKEN WINGS (CHINESE)	250gr	Step1	3:00	MWO	P-100	
			Step2	5:00	MWO	P-100	
400gr	Step3	2:30	MWO	P-100			
	Step1	4:00	MWO	P-100			
35	NEW YEAR'S NOODLES (CHINA)	250gr	Step2	6:00	MWO	P-100	
			Step3	3:00	MWO	P-100	
400gr	Step1	4:00	MWO	P-100			
	Step2	6:00	MWO	P-100			
36	CHICKEN NOODLES SOUP (THAI)	250gr	Step3	3:00	MWO	P-100	
			Step1	3:00	MWO	P-100	
400gr	Step2	5:00	MWO	P-100			
	Step3	2:30	MWO	P-100			
400gr	Step1	4:00	MWO	P-100			
	Step2	6:00	MWO	P-100			
400gr	Step3	3:00	MWO	P-100			

37		PRAWN CURRY (THAI)	250gr	Step1	3:00	MWO	P-100
				Step2	5:00	MWO	P-100
				Step3	2:30	MWO	P-100
			400gr	Step1	4:00	MWO	P-100
				Step2	6:00	MWO	P-100
				Step3	3:00	MWO	P-100
38	31	FRITTATA (ITALIAN)	200gr	Step1	3:00	MWO	P-100
				Step2	2:00	MWO	P-100
				Step3	2:00	MWO	P-100
			300gr	Step1	4:00	MWO	P-100
				Step2	3:00	MWO	P-100
				Step3	3:00	MWO	P-100
39		SPANISH OMELETTE	200gr	Step1	3:00	MWO	P-100
				Step2	2:00	MWO	P-100
				Step3	2:00	MWO	P-100
			300gr	Step1	4:00	MWO	P-100
				Step2	3:00	MWO	P-100
				Step3	3:00	MWO	P-100
40	32	MEXICAN RICE	150gr	Step1	6:00	MWO	P-100
				Step2	6:00	MWO	P-100
				Step3	6:00	MWO	P-100
			200gr	Step1	7:00	MWO	P-100
				Step2	7:00	MWO	P-100
				Step3	7:00	MWO	P-100
41	33	IRISH EGGS (ENGLAND)	200gr	Step1	4:00	MWO	P-100
				Step2	4:00	MWO	P-100
			300gr	Step1	5:00	MWO	P-100
				Step2	5:00	MWO	P-100
42		FISH A LA MARSEILLES (FRENCH)	200gr	Step1	4:00	MWO	P-100
				Step2	4:00	MWO	P-100
			300gr	Step1	5:00	MWO	P-100
				Step2	5:00	MWO	P-100
43	SCRAMBLED EGGS (ENGLAND)	200gr	Step1	4:00	MWO	P-100	
			Step2	4:00	MWO	P-100	
		300gr	Step1	5:00	MWO	P-100	
			Step2	5:00	MWO	P-100	

44	33	CHINISE FRIED RICE	200gr	Step1	4:00	MWO	P-100			
				Step2	4:00	MWO	P-100			
			300gr	Step1	5:00	MWO	P-100			
				Step2	5:00	MWO	P-100			
45	34	GREEN CURRY CHICKEN	200gr	Step1	2:30	MWO	P-100			
				Step2	5:00	MWO	P-100			
			300gr	Step3	6:00	MWO	P-100			
				Step1	3:30	MWO	P-100			
		46	CHICKEN HUNTER'S STYLE {ITALIAN}	200gr	Step2	6:00	MWO	P-100		
					Step3	7:00	MWO	P-100		
				300gr	Step1	3:30	MWO	P-100		
					Step2	6:00	MWO	P-100		
47	35	PASTA CHICKEN (ITALIAN)	200gr	Step3	7:00	MWO	P-100			
				Step1	6:00	MWO	P-100			
			300gr	Step2	5:00	MWO	P-100			
				Step3	2:30	MWO	P-100			
		48	36	MUSHROOMS A LA BORDELAISE (SPANISH)	300gr	Step1	7:00	MWO	P-100	
						Step2	6:00	MWO	P-100	
				49	MOO GOO GAI PAN (CHINESE)	300gr	Step1	4:30	MWO	P-100
							Step2	8:00	MWO	P-100
50	37	COUNTRY STYLE CHICKEN STEW (ENGLAND)	300gr	Step2	8:00	MWO	P-100			
				Step1	5:00	MWO	P-100			
		51	CHICKEN CASSEROLE (ITALIAN)	300gr	Step2	10:00	MWO	P-100		
					Step1	5:00	MWO	P-100		

BREAKFAST/SNACKS

1. Open the oven door and place the food, close it.
2. Press the BREAKFAST/SNACKS button, the display shows bS
3. Press the number pads to select the menu.
4. Press WEIGHT/TIMER button to select weight.
5. Press START to start cooking process.

Sr. No.	common recipe no.	RECIPE NAME	WEIGHT (gms)	Steps	TIME	MODE	TEMPERATURE	
1	38	SEMIYA PULIHORA	300gr	Step1	3:30	MWO	P-100	
				Step2	5:30	MWO	P-100	
2		VERMICELLI UPMA	300gr	Step1	3:30	MWO	P-100	
				Step2	5:30	MWO	P-100	
3		39	BREAD UPMA	250gr	Step1	3:00	MWO	P-100
					Step2	3:00	MWO	P-100
4			CHIVDA	250gr	Step1	3:00	MWO	P-100
					Step2	3:00	MWO	P-100
5			UGGANI	250gr	Step1	3:00	MWO	P-100
					Step2	3:00	MWO	P-100
6			KOTHIMBIR VADI	250gr	Step1	3:00	MWO	P-100
					Step2	3:00	MWO	P-100
7			SHAKARKANDI	250gr	Step1	3:00	MWO	P-100
					Step2	3:00	MWO	P-100
8	CORN CHAT		250gr	Step1	3:00	MWO	P-100	
				Step2	3:00	MWO	P-100	
9	MUMPALLI ROAST		250gr	Step1	3:00	MWO	P-100	
				Step2	3:00	MWO	P-100	
10	SWEET CORN	250gr	Step1	3:00	MWO	P-100		
			Step2	3:00	MWO	P-100		
11	TEA	250gr	Step1	3:00	MWO	P-100		
			Step2	3:00	MWO	P-100		
12	CHANNA CHAT	250gr	Step1	3:00	MWO	P-100		
			Step2	3:00	MWO	P-100		
13	MASALA PEANUTS	250gr	Step1	3:00	MWO	P-100		
			Step2	3:00	MWO	P-100		
14	KHANDVI	250gr	Step1	3:00	MWO	P-100		
			Step2	3:00	MWO	P-100		

15	40	BREAD CHIVDA	250gr	Step1	3:00	MWO	P-100	
				Step2	3:00	MWO	P-100	
16		POHA	250gr	Step1	3:00	MWO	P-100	
				Step2	3:00	MWO	P-100	
17		SABUDANA KICHDI	250gr	Step1	3:00	MWO	P-100	
				Step2	3:00	MWO	P-100	
18		ROTI KA CHIVDA	250gr	Step1	3:00	MWO	P-100	
				Step2	3:00	MWO	P-100	
19		OMLETTE	250gr	Step1	3:00	MWO	P-100	
				Step2	3:00	MWO	P-100	
20		MURMURA CHIDWA	250gr	Step1	3:00	MWO	P-100	
				Step2	3:00	MWO	P-100	
21		40	IDLY	250gr	Step1	5:00	MWO	P-100
22			DOKHLA	250gr	Step1	5:00	MWO	P-100
23	41	VEGETABLE CHAT	250gr	Step1	3:30	MWO	P-100	
24				PAPADI CHAT	250gr	Step1	3:30	MWO
25		POP CORN	250gr	Step1	3:30	MWO	P-100	
26		CHOCOLATE MUFFINS	250gr	Step1	3:30	MWO	P-100	
				27	CHOCOLATE BALLS	250gr	Step1	3:30
28		CHESY NACHOS	250gr	Step1	3:30	MWO	P-100	

DESSERTS/SOUPS

1. Open the oven door and place the food, close it.
2. Press the DESSERTS/SOUPS button, the display shows dS.
3. Press the number pads to select the menu.
4. Press WEIGHT/TIMER button to select weight.
5. Press START to start cooking process.

Sr. No.	common recipe no.	RECIPE NAME	WEIGHT(gms)	Steps	TIME	MODE	TEMPERATURE
1	42	BANANA HALWA	250gr	Step1	2:30	MWO	P-100
				Step2	3:30	MWO	P-100
2		COCONUT LADOO	250gr	Step1	2:30	MWO	P-100
				Step2	3:30	MWO	P-100

3		SUKHDI	250gr	Step1	2:30	MWO	P-100
				Step2	3:30	MWO	P-100
4		BESAN KA LADOO	250gr	Step1	2:30	MWO	P-100
				Step2	3:30	MWO	P-100
5		KAJU KATLI	250gr	Step1	2:30	MWO	P-100
				Step2	3:30	MWO	P-100
6		RAAGI KHEER	250gr	Step1	2:30	MWO	P-100
				Step2	3:30	MWO	P-100
7	43	APPLE PIE	250gr	Step1	14:00	CONVECTION	200□
8		CARAMEL PUDDING	250gr	Step1	14:00	CONVECTION	200□
9		CHENA PODA	250gr	Step1	14:00	CONVECTION	200□
10	44	NAAN KHATAI	250gr	Step1	9:00	CONVECTION	170□
11	45	SHAHI TUKDA	250gr	Step1	6:00	MWO	P-100
12		BREAD PUDDING	250gr	Step1	6:00	MWO	P-100
13		PURAN POLI KAPURAN	250gr	Step1	6:00	MWO	P-100
14		KALAKAND	250gr	Step1	6:00	MWO	P-100
15	46	APPLE CUSTARD	250gr	Step1	8:00	MWO	P-100
16		BEETROOT HALWA	250gr	Step1	8:00	MWO	P-100
17		NARIAL BURFI	250gr	Step1	8:00	MWO	P-100
18	47	PEDA	250gr	Step1	5:30	MWO	P-100
19		RAVA LADOO	250gr	Step1	5:30	MWO	P-100
20	48	RICE KHEER	200gr	Step1	10:00	MWO	P-100
				Step2	10:00	MWO	P-100
21	49	BROWNIE	250gr	Step1	5:00	MWO	P-100
22	50	BASUNDI	250gr	Step1	12:00	MWO	P-100
23		RABDI	250gr	Step1	12:00	MWO	P-100
24	51	FRUIT CUSTURD	250gr	Step1	4:30	MWO	P-100
				Step2	3:30	MWO	P-100

25	52	SUJI KA HALWA	250gr	Step1	4:30	MWO	P-100
26	53	COCONUT BURFI	250gr	Step1	7:00	MWO	P-100
27	54	PAYASAM	250gr	Step1	3:00	MWO	P-100
				Step2	9:00	MWO	P-100
28		SABUDANA KHEER	250gr	Step1	3:00	MWO	P-100
				Step2	9:00	MWO	P-100
29	55	GAJAR HALWA	250gr	Step1	7:00	MWO	P-100
				Step2	8:00	MWO	P-100
30	56	SEVIYA KHEER	250gr	Step1	4:30	MWO	P-100
				Step2	6:00	MWO	P-100
				Step3	3:00	MWO	P-100
31	57	SWEET CORN SOUP	250gr	Step1	3:30	MWO	P-100
				Step2	6:00	MWO	P-100
32		PUMPKIN SOUP	250gr	Step1	3:30	MWO	P-100
				Step2	6:00	MWO	P-100
33		ASPARAGUS SOUP	250gr	Step1	3:30	MWO	P-100
				Step2	6:00	MWO	P-100
34	57	MUSHROOM SOUP	250gr	Step1	3:30	MWO	P-100
				Step2	6:00	MWO	P-100
35		SWEET POTATO SOUP	250gr	Step1	3:30	MWO	P-100
				Step2	6:00	MWO	P-100
36		HOT & SOUR SOUP	250gr	Step1	3:30	MWO	P-100
				Step2	7:30	MWO	P-100
37		BABY POTATO SOUP	250gr	Step1	3:30	MWO	P-100
				Step2	7:30	MWO	P-100
38	58	CHICKEN CORN SOUP	250gr	Step1	3:30	MWO	P-100
				Step2	7:30	MWO	P-100
39		CHICKEN SOUP	250gr	Step1	3:30	MWO	P-100
				Step2	7:30	MWO	P-100
40		VEGETABLE SOUP	250gr	Step1	3:30	MWO	P-100
				Step2	7:30	MWO	P-100
41	59	SICHUAN SOUP	250gr	Step1	9:00	MWO	P-100
				Step2	3:30	MWO	P-100

PANEER/GHEE/CURD

1. Open the oven door and place the food, close it.
2. Press the PANEER/GHEE/CURD button, the display shows PG
3. Press the number pads to select the menu.
4. Press WEIGHT/TIMER button to select weight.
5. Press START to start cooking process.

Sr. No.	common recipe no.	RECIPE NAME	WEIGHT (gms)	Steps	TIME	MODE	TEMPERATURE
1	60	PANEER	250gr	Step1	9:00	MWO	P-100
2	61	GHEE	250gr	Step1	13:00	MWO	P-100
3	62	CURD	300gr	Step1	420:00 (7 HOURS)		50 □

The preheating time up to 10 minutes. Do not meet the temperature in ten minutes, the system automatically suspended and End will display.

If the oven reaches the temperature within ten minutes, "PREH" stop flashing, and have 1 minute countdown. At the same time sound every 10 seconds, at this time, can open the oven door and put into the food. Then press START button to start the program. During countdown process, if there is not any operation within 1 minute, after 1 minute countdown, the display will show total time remaining, and the corresponding cooking icon

FERMENTATION

1. Open the oven door and place the food, close it.
2. Press the FREMENTATION/KEEP WARM button, the display shows FE
3. Press the number pads to select the sub menu.
4. Press WEIGHT/TIMER button to select weight.
5. Press START to start cooking process.

NOTE: In standby mode, press the FREMENTATION/KEEP WARM button twice can choose KEEP WARM function (that is, the 10 items below), then press the number pads input holding time (see the input range on the table 10), finally press START button to start the program.

Sr. No.	common recipe no.	RECIPE NAME	WEIGHT (gms)	Steps	TIME	MODE	TEMPERATURE
1	63	Yogurt	250gr	Step1	Preheat	CONVECTION	120 □
				Step2	30:00	CONVECTION	120 □
2	64	BREAD DOUGH	250gr	Step1	30:00	CONVECTION	50 □
				Step2	30:00	CONVECTION	50 □
3		PIZZA DOUGH	250gr	Step1	30:00	CONVECTION	50 □
				Step2	30:00	CONVECTION	50 □

4	65	DOSA BATTER	250gr	Step1	480:00	CONVECTION	50 □
5		JALEBI BATTER	250gr	Step1	480:00	CONVECTION	50 □
6	66	IDLI BATTER	250gr	Step1	390:00	CONVECTION	50 □
7		APPAM BATTER	250gr	Step1	390:00	CONVECTION	50 □
8	67	NAAN DOUGH	250gr	Step1	180:00	CONVECTION	50 □
9		DHOKLA BATTER	250gr	Step1	180:00	CONVECTION	50 □
10	68	KEEP WARM	250gr	Step1	00:00--99:99	MANUAL TIME ADJUSTMENT	50 □

DEODORIZER/STEAM CLEAN

1. Press the DEODORIZER/STEAM CLEAN button once to select deodorizer mode, the display will show "dEO" and "DEO". Press the DEODORIZER/STEAM CLEAN button twice to select Steam Clean function, the display will show "Sc " and "CLEAN"
2. Press START to start

Sr. No.	common recipe no.	RECIPE NAME	WEIGHT (gms)	Steps	TIME	MODE	TEMPERATURE
1	68	DEODORIZER	250gr	Step1	5:00	MICROWAVE FAN	
2	69	STEAM CLEAN	250gr	Step1	5:00	MWO	P-100

MULTI-STAGE COOKING

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

Suppose you want to set the following cooking program.

Microwave cooking



Convection cooking

1. Open the oven door and place the food, close it.
2. Set a microwave cooking program. Do not touch START pad.
3. Set a convection cooking program
4. Press START button to start.

NOTE: Menu cook, weight defrost, express cooking deodorizer keep warm function steam clean cannot be set in a multi-stage cooking program. The number of cooking procedures section is more than or equal to 2, MEM will display.

CHILD PROOF LOCK

The childproof lock prevents unsupervised operation by little children.

To set the child proof lock: Press STOP/RESET button for 3 seconds, then a beep will sound and the indicator

light will turn on. In the lock state. Other buttons are disabled.

To cancel the child proof lock: Press STOP/RESET button for three seconds, then a beep will sound and the indicator light will turn off.

AUTOMATIC PROTECTION MECHANISM

1. When the system enters into super high temperature protection status, the digital display shows "E01" and continues to beep till troubleshooting and then press STOP/RESET the system comes back to normal condition.
2. The system enters into protection mode when the system sensor is Short Circuited. The display shows "E03" and continues to beep until troubleshooting and then press STOP/RESET the system comes back to normal condition. Call consumer service to check and replace the faulty sensor.
3. **COOLING FEATURE**
The controlling system of the microwave oven has the feature of cooling. As for any cooking mode which cooking time above 2 minutes, after finishing cooking, the oven fan will work about 3 minutes automatically to cool the oven for prolonging the life of the oven.

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

Dawlance

وسیع ترین سروس سینٹر نیٹ ورک ملک بھر میں 200 سے زائد مراکز کیساتھ



ڈاؤ لینس ریلائبل سروس تمام گھریلو مصنوعات کے لئے

سروسز آپ کی دہلیز پر 24 گھنٹے کے اندر

کال سینٹر کی سہولت پورا ہفتہ صبح 8:30 سے رات 8:30 تک

UAN # 021-111-11-7359 (RELY)

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ڈاؤ لینس ریلائبل ہے!