

HOW TO GET THE BEST OUT OF YOUR GODREJ MICROWAVE OVEN...



User Manual
GMX 20CA2 FIZ
20 ltr. Microwave, Grill, Convection & Combination

the above image is for representative purpose, actual image of the product may vary

Thank you for purchasing Godrej Microwave Oven

Please record the model number and serial number of this unit for future reference.

Staple your receipt here for proof of purchase.

Model No: _____

Serial No: _____

Dealer: _____

Dealer Phone No: _____

SPECIFICATIONS

Power Consumption:	230V/50Hz, 1200W (Microwave)
	1200W (Grill)
	2200W (Convection)
Rated Microwave Output:	800W
Operation Frequency:	2450MHz
Product Dimensions :	26.2 cm (H) × 45.2 cm (W) × 38.6 cm (D)
Oven Capacity:	20 Litres
Cooking Uniformity:	Turntable System
Net Weight:	Approx. 14.4 Kg

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IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Important Safety instructions

The Safety instructions mentioned below will tell you how to use your Microwave Oven without harming yourself and damaging your oven.

Warning – To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy.

- Read all the instructions before using your oven.
- Do not allow children to use this oven without close supervision.

Precautions to avoid possible exposure to excessive microwave energy:

- a) 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
- 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) Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damages to the:
 - i. Door (bent)
 - ii. Hinges and latches (broken or loosened)
 - iii. Door seals and sealing surfaces
- d) It is hazardous for anyone other than properly qualified competent service personnel to repair, adjust or remove the cover which gives protection against exposure to microwave energy.

1. Do not heat the following items in the microwave oven: Whole eggs in the shell, water with oil or fat, sealed containers, or closed glass jars. These items may explode.

- Do not cover or block any openings in the oven.
- Use your oven only for the operations described in this manual
- Do not run the oven empty, without food in it.
- Do not deep fry in your microwave oven.
- Do not remove the turn table while using the microwave oven.

2. Only use utensils suitable for use in microwave oven
3. Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven
4. The oven should be cleaned regularly and any food deposits should be removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface, and could adversely affect the life of the appliance and possibly result in a hazardous situation.
5. When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.
6. To avoid a fire hazard do not severely overcook food. Severely overcooked foods can start a fire in the oven.
7. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
8. Do not use this oven for commercial purposes. This appliance is intended to be used in household and similar applications such as:
 - Staff Kitchen areas in shops, offices and other working environments;
 - Farm Houses;
 - By clients in hotels, motels and other residential environments;
 - Bed & Breakfast type environments.
9. When cleaning the door and the surfaces that touch the door, use only mild, nonabrasive soaps or detergents and a sponge or soft cloth.
10. 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.
11. Do not use or store this appliance outdoors. Do not use this product near water- for example near a kitchen sink, in a wet basement, or near a swimming pool, and the like.

12. Do not tamper with the built-in safety switches on the oven door. The oven has several built-in safety switches to make sure the power is off when the door is open.
13. 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.
14. If your oven is dropped or damaged, have it thoroughly checked by a qualified service technician before using it again.
15. The temperature of accessible surfaces may be high when the appliance is operating. Keep cord away from heated surface, and do not cover any vents on the oven.
16. Do not immerse the electrical cord or plug in water.
17. Pierce food with heavy skin such as potatoes, whole squashes, apples, tomatoes, brinjals before cooking.
18. Cooking utensils may become hot because of heat transferred from heated food. Potholders may be needed to handle the utensils. Utensils should be checked to ensure that they are suitable for use in microwave ovens.
19. The microwave oven shall not be placed in a cabinet.
20. Liquids, such as water, coffee, or tea can be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.
21. To reduce the risk of injury to persons:
 - Do not overheat the liquid
 - Stir the liquid both before and halfway through heating it.
 - After heating, allow the container to stand in the microwave oven for a short time before removing the container
 - Use extreme care when inserting a spoon or other utensil into the container.
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. The appliances 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.
24. Microwave Oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
25. Microwave heating of beverages can result in eruptive boiling, therefore care must be taken when handling the container.
26. details for cleaning door seals, cavities and adjacent parts are given on page CLEANING AND CARE.
27. No temperature sensing probe to be inserted into the food placed inside the cavity of this oven by user, during switched ON state. A temperature probe may be placed on the food once the food is taken outside the oven.
28. The microwave is intended to be used free-standing.

UTENSIL GUIDE

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. 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.

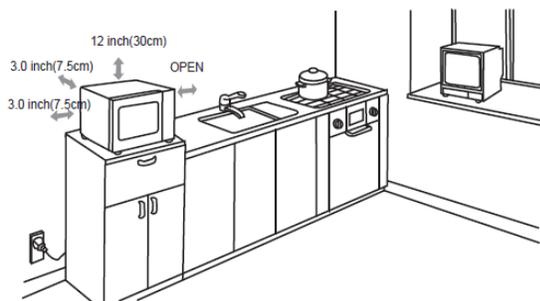
The list below is a general guide to help you select the correct utensils.

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.

INSTALLATION INFORMATION

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



A minimum clearance of 7.5 cm is required between the oven and any adjacent walls. One side must be open.

- a) Leave a minimum clearance of 30 cm above the oven.
- b) Do not remove the legs from the bottom of the oven.

c) Blocking the intake and/or outlet openings can damage the oven

d) Place the oven as far away from radios and TV as possible

2) Plug your oven into a standard household outlet. Be sure the voltage and frequency is the same as the voltage and the frequency on the rating label at the back of the Microwave Oven.

3) Do not operate the oven without glass tray, roller support and shaft in their proper positions (applicable for microwave ovens with turn tables)

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.

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 mains cable are colored in accordance with the following code:
Green and/or Yellow = EARTH
Blue and/or Black = NEUTRAL
Brown and/or Red = LIVE

ELECTRICAL REQUIREMENTS

The oven is designed to operate on a standard 230V/50Hz household outlet. Be sure the circuit is at least 15A or 20A

and the microwave oven is the **only appliance on the circuit**

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

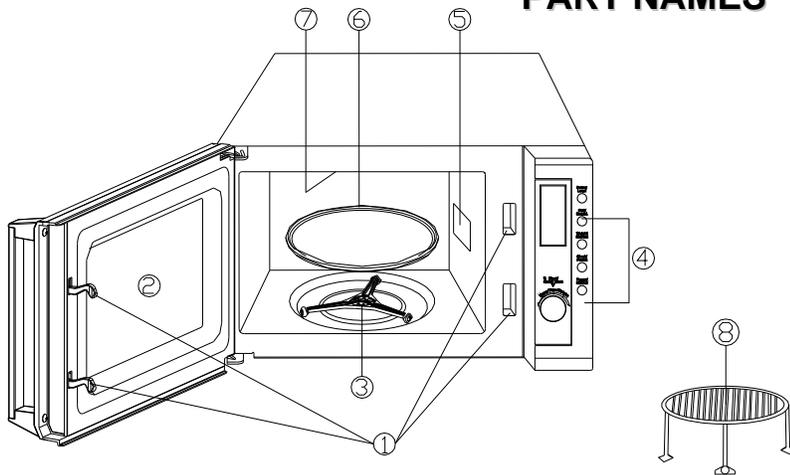
radio or television.

- 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.

EXTENSION CORD INFORMATION

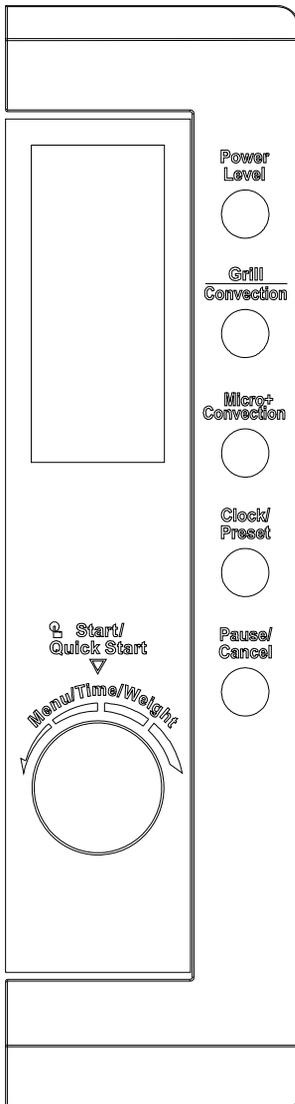
- 1. A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord
- 2. DO NOT USE AN EXTENTION CORD

PART NAMES



- 1. Door Safety Lock System
- 2. Oven Window
- 3. Turntable Roller
- 4. Control Panel
- 5. Wave Guide
- 6. Glass Tray
- 7. Grill Heater
- 8. Metal Rack

CONTROL PANEL



1. DISPLAY SCREEN

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

2. POWER LEVEL

- Press to select microwave power level.

3. GRILL/CONVECTION

- Press to set a grill cooking program or to program convection temperature.

4. MICRO +CONVECTION

- Press to select a cooking program combining microwave and convection power.

5. CLOCK/PRESET

- Use to set the clock time or enter a preset feature.

6. MENU/TIME/ WEIGHT(DIAL)

- Rotate to set cooking time, food weight or select auto-menu.

7. PAUSE/CANCEL

- Touch to stop cooking program or clear all previous settings before cooking starts.

8. START/QUICK START

- Touch to start the oven or press a number of times to set cooking time and start immediately.

OPERATION INSTRUCTIONS

Getting to Know your Microwave Oven

Each time a button is pressed, the microwave oven will beep to acknowledge each press of the button on the control panel. After a cooking

program completes, the microwave oven will give a beep sound and a END will be displayed to indicate the completion of the cooking.

Setting the Clock

1. Press CLOCK/PRESET once or twice to set the clock in 12- or 24-hour cycle.
2. Rotate the MENU/TIME/WEIGHT dial until the correct hour is displayed.
3. Press CLOCK/PRESET button.
4. Rotate the MENU/TIME/WEIGHT dial until the correct minute is displayed.
5. Press CLOCK/PRESET button to confirm.

NOTE: Press the CLOCK/PRESET button during the cooking, the current time will display.

Quick Clock

Use this feature to program the oven to start at 100% power conveniently.

Press START/QUICK START button in quick succession to set the cooking time. The ovens will auto-start immediately.

Microwave Cooking

Microwave cooking allows you to customize cooking power and time. First, you select a power level by pressing the POWER LEVEL button a number of times (see the table below).

Press	Power Level
Once	100% of total
Twice	80%
Thrice	60%
4 times	40%
5 times	20%
6 times	0%

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

1. Press POWER LEVEL button a number of times till the screen show the intended power.
2. Use the MENU/TIME/WEIGHT dial to enter cooking time until the correct cooking time (5:00) is displayed.
3. Press START/QUICK START to start.

NOTE:

1. If you want to temporarily stop a cooking session, press the PAUSE/CANCEL pad once and then you can start the cooking again by pressing START/QUICK START; press the PAUSE/CANCEL twice will cancel the cooking program altogether.
2. After the cooking time ends, the system will beep once and END is displayed. Before starting another cooking session, press

PAUSE/CANCEL pad to clear the display and reset the system.

Grill

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

Suppose you want to program grill cooking for 12 minutes.

1. Make sure the system is reset, which means no current cooking program is running, and the system is waiting for instructions.

2. Press GRILL/CONVECTION button.

3. Turn MENU/TIME/WEIGHT to 12:00.

4. Press START/QUICK START to start.

NOTE: Grill cooking power is set at full power level by the system. Maximum cooking time for grill is 95 minutes.

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 (110^o~200^o). Maximum cooking time for convection is 95 minutes.

Suppose you want to cook at 180^o~for 40 minutes.

1. Press GRILL/CONVECTION twice to enter into convection mode.

2. Press GRILL/CONVECTION repeatedly to select cooking temperature.

3. Use the MENU/TIME/WEIGHT dial to enter cooking time as desired

4. Press START/QUICK START to start.

NOTE:

You can check the convection temperature while cooking is in progress by pressing the GRILL/CONVECTION

button.

Microwave +Convection

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

Press MICRO.+CONVECTION repeatedly to program convection temperature:

	Touch	temperature(°C)
COMB1	Once	200
COMB2	Twice	170
COMB3	3 times	140
COMB4	4 times	110

Suppose you want to bake food for 24 minutes on COMB3.

1. Press the MICRO. + CONVECTION button repeatedly to select desired temperature.

2. Use the MENU/TIME/WEIGHT dial to enter cooking time as desired

3. Press START/QUICK START to start.

NOTE:

You can check the convection temperature while cooking is in progress by pressing the MICRO.+CONVECTION button.

Speed Defrost

Speed Defrost enables you to thaw food according to the time you entered.

Suppose you want to set the oven to defrost food for 5 minutes. Rotate the MENU/TIME/WEIGHT dial anti-clockwise once. Press START/QUICK START to confirm. Rotate MENU/TIME/WEIGHT to enter defrost time. Press START/QUICK START to confirm.

NOTE: During defrosting process, the oven will pause and sound beeps to remind you to turn food over, after that, press START/QUICK START to resume

Preset

Preset function allows the oven to start up in a later time. Suppose the current time on the clock is 11:10 and you want the oven to start cooking at 11:30.

Set a cooking program.

1. Touch CLOCK/PRESET pad.
2. Rotate MENU/TIME/WEIGHT to enter the hour digit.
3. Touch CLOCK/PRESET pad.
4. Rotate MENU/TIME/WEIGHT to enter the minute digit.
5. Press START/QUICK START.

NOTE:

Make sure that the food is placed into the oven in advance before any cooking starts.

When the feature is set, you can check the preset time by pressing CLOCK/PRESET once, the preset time will be displayed for a while; if you want to clear the preset function, press CLOCK/PRESET and then PAUSE/CANCEL.

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. Press POWER LEVEL to set power level.
2. Rotate the MENU/TIME/WEIGHT dial to program cooking time.
3. Press GRILL/CONVECTION button repeatedly to set convection temperature.
4. Rotate the MENU/TIME/WEIGHT dial to program cooking time.
5. Press START/QUICK START to start.

NOTE :

Speed defrost, Menu cook can not be set in multistage cooking mode.

Child Proof Lock

The childproof lock prevents unsupervised operation by little children.

To set the child proof lock: Press PAUSE/CANCEL button for 3 seconds, then a beep will sound and the indicator light will come on. In the lock state, all buttons are disabled.

To cancel the child proof lock: Press PAUSE/CANCEL button for 3 seconds, then a beep will sound and the indicator light will come off.

Automatic Protection Mechanism

1. If during convection cooking, the oven cavity temperature reaches 240°C, the screen displays error code E01, and the oven automatically enters into self protection mode with beeps until the PAUSE/CANCEL button is pressed.
2. Error may also occur to the system sensor, short circuit will make the oven enter into protection mode with the screen displaying E03, and beeps until the PAUSE/CANCEL button is pressed. The oven will return to normal state.

COOLING FEATURE

The electronical 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.

MENU COOK

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

1. Rotate MENU/TIME/WEIGHT anti-clockwise once and then clockwise to specify the food to be cooked.
2. Press START/QUICK START to confirm.
3. Rotate MENU/TIME/WEIGHT to enter food weight.
4. Press START/QUICK START to start.

Food category	Notes
Instacook 1 (99g)	1. The user is required to set weight for the system to determine the time needed to do the job.
Instacook 2 (each 200ml)	
Instacook 3 (g)	2. For Instacook 4 , the oven will pause and signal in half cooking time to remind user to turn food over for uniform cooking, after that, press START/QUICK START to resume cooking.
Instacook 4 (g)	
Instacook 5 (g)	
Instacook 6 (g)	
Instacook 7 (230g/unit)	
Instacook 8 (g)	

InstaCook Recipes

InstaCook 1

Popcorn – Take approximately 99 gms of Corn in a microwave oven safe glass bowl, add butter, turmeric powder & salt to taste and mix well. Place the bowl with cover on the turn table in the Microwave oven. Select InstaCook1 and press start. Serve hot.

Masala Peanuts – Take a microwave oven safe glass bowl, add approx 99 gms of peanuts, add water, red chilly powder & salt to taste, mix well and set aside for 15 minutes. Drain out the water; place the glass bowl on the turn table in the Microwave oven. Select InstaCook1 and press start. Mix once in between. Serve hot.

Omelette – Take a Microwave oven safe bowl; add oil, cumin, chopped green chilies, Tomato & Onion, salt (all as per your taste and requirement), add 1 egg and beat until all ingredients are uniformly mixed. Place the

bowl on the turn table in the Microwave oven. Select InstaCook1 and press start. Serve hot.

Garam Masala Roast – Take ½ tsp each of coriander seeds, Cloves, cumin, cinnamon, cardamom, bay leaves, salt to taste and mix well. Place the bowl on the turn table in the Microwave oven. Select InstaCook1 and press start. Remove and set aside to cool. Grind well.

Tadka – Take oil, Chopped onion & chilies, cumin, mustard, Turmeric power, salt, garam masala in a microwave oven safe bowl (Quantities as per your requirement and taste), mix well, select InstaCook1 and press start.

InstaCook 2

Tea/ Coffee – In a microwave safe bowl, add water, tea leaves/ Coffee powder, sugar and milk (as per your requirements) mix well, place

in Microwave oven, select InstaCook2, set the number of cups and press start.

Tomato Puree – Take tomatoes (pierced on all sides with a fork for the steam to escape) in a microwave oven safe bowl, select InstaCook2, set the number of cups and press start. Then Set aside for 10 minutes, peel off the skin, take into a juicer jar, add water and grind well.

Milk boiling - Take milk in a microwave oven safe big bowl place it on the turn table in microwave oven, select InstaCook2, set the number of cups and press start.

Hot chocolate- Take a microwave oven safe bowl add water cocoa powder, sugar, milk (all as per your taste and requirements) and mix well. Put the bowl on the turn table in the microwave oven, select InstaCook2, set the number of cups and press start.

Veg / Chicken stock - Take chopped vegetables/ chicken in microwave oven safe bowl add 2 cups of water mix well, select InstaCook2, set the number of cups and press start. Collect the boiled water (stock) in another bowl.

InstaCook 3

Leafy vegetables – Prepare ‘Tadka’ as mentioned above under InstaCook1. Now add leafy vegetables, mix well and place on the turn table in the microwave oven. Select InstaCook3, set weight and press start. Serve hot.

Idli - Take Idly batter in a suitable lightly greased MWO safe utensil, Place the utensil on the turn table in the Microwave oven. Select InstaCook3, set weight and press start. Serve hot.

Tips: For better result use water at the base of the utensil.

Sheera – (Suji ka halwa):- Roast Suji (Rawa) as mentioned in InstaCook6 below. Take the roasted Suji in a microwave oven safe bowl, add sugar, water, ghee, cardamom powder,

raisins, Cashew nuts, almonds (all as per your taste and requirement), mix well and place it on the turn table in the microwave oven. Select InstaCook3, set weight and press start. Serve hot.

Poha - Prepare ‘Tadka’ as mentioned above under InstaCook1. Add washed poha into it, mix well and place on the turn table in the microwave oven. Select InstaCook3, set weight and press start. Serve hot.

Sabudana Kichdi - Take a MWO safe bowl; add oil, chilies, cumin, ground peanuts powder (all as per your taste and requirement) mix well, select InstaCook3 mode, set weight and cook for half time of scheduled time. Now add sabudana (soaked over night), salt, pinch of sugar, 3 drops of lime juice, mix and cover the bowl with lid. Place in MWO and cook for remaining time. Serve hot.

InstaCook 4

Paneer Tikka – Marinate Paneer with a mixture of curd, cumin, thick cream, oil, corn flour, red chilly powder, garam masala, ginger garlic paste, lime juice and salt (all as per your taste and requirement). Set aside for 2 hours. Take a microwave oven safe bowl, add oil, chopped onion, chopped capsicum, chopped tomato and add the marinated paneer and mix well. Place the bowl on the turn table in the microwave oven, select InstaCook4, set weight and press start. Mix a couple of times in between.

Veg / Chicken kebab – Marinate Veg / Chicken pieces with a mixture of red chilli powder, garlic, salt, pepper and thick cream (all as per your taste and requirement). Set aside for 4 hrs. Arrange the Veg / Chicken pieces on the high grill rack, place the rack on the turn table in the microwave oven, select InstaCook4, set weight and press start.

Chicken Tandoori – Marinate chicken with a mixture of curd, thick cream, oil, corn flour, red chilli powder, garam masala, ginger garlic paste, orange colour (optional), lime juice and salt (all as per your taste and requirements).

Set aside for 4 hours. Arrange the tandoori chicken on a high grill rack, select InstaCook4, set weight and press start. For better result turn once while grilling.

Honey Chicken wings – Marinate the chicken wings with the mixture of Garlic ginger paste, oil, soya sauce, vanilla, honey, grounded cinnamon, mustard (all as per your requirement and taste) and set aside for 2 hours. Arrange the chicken wings on a high grill rack, place it on the turn table inside the Microwave Oven, select InstaCook4, set weight and press start. For better result turn once while grilling.

Mutton Mince balls – Take mutton mince, add egg, bread crumbs, garlic onion paste, milk, oil, tomato sauce, sugar, mustard, salt and pepper (all as per your taste and requirement). Mix all ingredients and blend with a blender or in a mixer. Make small or required size balls of this mix and arrange them on a high grill rack, place it on the turn table inside the microwave oven, select InstaCook4, set weight and press start. For better result turn once while grilling.

InstaCook 5

Cake- To make Cake batter use flour, ground sugar, baking powder, butter, condensed milk, choco powder, vanilla essence (all as per your taste and requirement), mix well and blend all ingredients until smooth. Pour the smooth batter into a lightly greased glass/steel/ aluminum utensil and place it on the turn table in the oven, select InstaCook5, and press start.

Cookies- To make cookies use flour, ground sugar, butter, cocoa powder, essence, baking soda, dry fruits, (as per your requirement) mix all ingredients to make dough. Shape the dough into small shapes as required, place it on lightly greased high grill rack, place it on the turn table in the oven, select InstaCook5, and press start.

Dal Baati – To make the dough for the bhati use flour, ghee, ajwain, water, suji and salt.

(all as per your requirement and taste). Make small balls of the dough, arrange them on high grill rack, place them on the turn table in the microwave oven, select InstaCook5, and press start.

Baked Fish – In a mixing bowl, add butter (oil), Tomato sauce, salt, pepper (all as per your taste and requirement) and mix well. Add bread crumbs and mix again. Toss the fish pieces in it and arrange them on a lightly greased grill rack, place it on the turn table in the oven, select InstaCook5, and press start.

Honey, Ginger, Garlic whole chicken – Pierce the cleaned skinless whole chicken with a fork and marinate the chicken with curd, ginger garlic paste, honey, red chilly powder, garam masala, lime juice, corn flour, salt (all as per your taste and requirement) and set aside for 3 hours. Place the marinated whole-chicken in a glass plate and place it on the turn table in the oven. Select InstaCook5, and press start.

InstaCook 6

Pizza / Burger reheat – Place the precooked Pizza/ Burger on the turn table in the microwave oven, select InstaCook6, set weight and press start.

Samosa / Wada reheat - Place the precooked Samosa/ Wada on the turn table in the microwave oven, select InstaCook6, set weight and press start.

Chapati/ Puri reheat – Wrap the chapattis/ Purees in a dry cloth, place on the turn table in the microwave oven, select InstaCook6, set weight and press start.

Sweet Dish Reheat – Pre cooked sweet dishes like, karanji, kalakand, Kala Jamun, Mysore paak, burfi, laddu can be reheated by selecting InstaCook6, setting weight and pressing Start.

Papad/ Rice Wafers – Place the papad / rice wafers on the turn table in the microwave

oven, select InstaCook6, set weight and press start.

InstaCook 7

Potato/ BeetRoot/ Sweet Potato Boiling-

Take Potato / Beet root / Sweet potato (pierced on all sides with a knife for the steam to escape), place them on the turntable in the microwave oven, select InstaCook7, set weight and press Start. Set aside for few minutes before peeling off the skin.

Baigan Bhartha - Take big size eggplants (pierced on all sides with a fork for the steam to escape) place in Microwave oven, select InstaCook7, set weight and press start. Then Set aside for 10 min, peel off the skin and then smash it. Prepare Tadka as mentioned in InstaCook1 mentioned above and mix the smashed eggplant into it. Serve Hot.

Egg / Paneer Bhurji - Prepare Tadka under InstaCook1 mentioned above. Beat egg / Grated paneer with the prepared tadka in a microwave oven safe bowl, place in the microwave oven, select InstaCook7, set weight and press start. Mix well a couple of times while cooking. Serve Hot.

Gaajar Halwa -- Take grated carrots in a microwave oven safe bowl, place on the turntable in the microwave oven, select InstaCook1 and press start. Add Ghee, kawa, sugar, milk and cardamom powder (all as per your taste and requirement). Mix well, select InstaCook7, set the weight and press start. Serve hot

Milk Pudding – Take a microwave oven safe bowl, add milk, bread crumbs, sugar, cardamom powder (all as per your requirement and taste), mix well, place in the Microwave oven, select InstaCook7, set weight and press start. Serve hot or cold.

InstaCook 8

Speed Defrost – To bring frozen food to normal conditions, place it on the turn table in

the microwave oven, select InstaCook8, set time and press start.

P.N. - During the process the Microwave oven will stop once and beep. This is an indication to mix the ingredients or turn the items.

Butter Melting

- Take Butter in a microwave oven safe bowl; place it on the turn table in the microwave oven. Select InstaCook8 set the time and press start. (Time required for melting of butter as per weight: 10 gms-1:00 min, 20gms-2:00 min, 30gms-3:00 min, 40gms-4:00 min, 50gms-5:00 min).

P.N. - During the process the Microwave oven will stop once and beep. This is an indication to mix the ingredients or turn the items.

Cooked Rice Heat

- Take cooked Rice in a microwave oven safe bowl, sprinkle some water, and place it on the turn table in the microwave. Select InstaCook8 set the time and press start. (Time required to heat the rice as per weight 200 gm - 1:30 min, 400 gms - 2:30 min, 600 gms- 4:00 min, 800 gms- 5:30 min, 1 kg- 7:00 min).

P.N. - During the process the Microwave oven will stop once and beep. This is an indication to mix the ingredients or turn the items.

Subji Reheat

- Take any Subji in a microwave oven safe bowl, and place it on the turn table in the microwave. Select InstaCook8 set the time and press start. (Time takes to heat the subji, 100 gms- 1:00 min, 200 gms- 2:00 min, 300 gms- 3:00 min, 400 gms - 4:00, 500 gms- 5:00).

P.N. - During the process the Microwave oven will stop once and beep. This is an indication to mix the ingredients or turn the items.

Ghee

- Take thick cream (Malai) in a microwave oven safe glass bowl (don't use Plastic bowls while making ghee) and place it on the turn table in the microwave oven. Select InstaCook8 set the time and press start. (Time required for preparing Ghee as per weight of cream, 100gms- 13:00, 200gms- 19:00, 300gms- 25:00, 400gms- 31:00, 500gms- 35:00).

P.N. - During the process the Microwave oven will stop once and beep. This is an

indication to mix the ingredients or turn the items.

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. 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 condition. And it 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 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.
12. Please do not dispose this appliance into the domestic rubbish bin; it should be disposed to the particular disposal center provided by the municipalities.

TROUBLE SHOOTING

Before calling for service check the following list to be sure that a service call is necessary. Reviewing additional information on items in the following table may prevent an unneeded service call

PROBLEM	POSSIBLE CAUSES
If nothing on the oven operates	<ul style="list-style-type: none"> - Check for a blown circuit fuse or a tripped main circuit breaker. - Check if oven is properly connected to the electric circuit in house. - Check if controls are set properly
If the oven interior light does not work	<ul style="list-style-type: none"> - The light bulb is loose or defective
If oven does not cook	<ul style="list-style-type: none"> - Check that the control panel was programmed correctly - Check that the door is firmly closed - Check that Start/Enter pad was touched
If over takes longer than normal to cook or cooks too rapidly	<ul style="list-style-type: none"> - Be sure the power level is programmed properly
If the time of the day clock does not always keep the correct time	<ul style="list-style-type: none"> - Check that the power cord is fully inserted into the power outlet - Be sure the oven is the only appliance in the electrical circuit
If food cooks unevenly	<ul style="list-style-type: none"> - Be sure that the food is evenly placed - Be sure that the food is completely defrosted before cooking - Check placement of aluminum foil strips used to prevent over cooking
If food is under cooked	<ul style="list-style-type: none"> - Check recipe to be sure all directions (amount, time and power levels) were correctly followed - Be sure the oven is the only appliance in the electrical circuit - Be sure that the food is completely defrosted before cooking
If food is over cooked	<ul style="list-style-type: none"> - Check recipe to be sure all directions (amount, time power levels & size of dish) were correctly followed
If arcing (sparks) occur	<ul style="list-style-type: none"> - Be sure microwavable dishes were used. - Be sure wire-twist ties were not used - Be sure that the oven was not operated when empty - Be sure that metal racks is not used in the microwave mode

FREQUENTLY ASKED QUESTIONS

QUESTION	ANSWER
Can I use a rack in my microwave oven so that I may reheat or cook in two rack positions at a time	Only use the rack that is supplied with your microwave oven. Use of any other rack can result in poor cooking performance and/or arcing and may damage your oven.
Can I use either metal or aluminum pans in my microwave oven?	Usable metal includes aluminum foil for shielding (use small, flat pieces). Never allow metal to touch the walls or door
Sometimes the door of my microwave oven appears wavy. Is this normal?	This appearance is normal and does not affect the operation of your oven.
What are the humming noises I hear when my microwave oven is operating?	This is the sound of the transformer when the magnetron tube cycles on and off.
Why does the dish become hot when I microwave food in it?	As the food becomes hot, it will conduct the heat to the dish. Use hot pads to remove food after cooking. The dish may not be microwave safe.
What does standing time mean?	Standing time means that food should be left in the oven for a short period of time after the cooking is over which allows the cooking to finish
Can I pop popcorn in my microwave oven? How do I get the best results?	Yes. Pop packaged microwave popcorn following manufactures guideline or use the pre programmed popcorn pad. Do not use regular paper bags Use the listening test by stopping the oven as soon as the popping slows to a pop every 1 to 2 secs. Do not try to repop unpopped kernels. Do not pop popcorn in glass utensils
Why does steam come out of the air exhaust vent?	Steam is normally produced during cooking. The microwave oven has been designed to vent this steam out the top vent.

MICROWAVE OVEN WARRANTY

The Godrej Microwave Oven comes with a THREE years warranty on the magnetron and a ONE year warranty (except for plastic parts, glass components and decorative strips, knobs etc.) against defective material or workmanship on all components of the microwave oven. Godrej & Boyce Mfg. Co. Ltd. Appliance Division undertakes repairs, free of charge during the warranty period.

INSTRUCTIONS FOR THE CUSTOMER

1. Kindly ensure that the dealer fills the warranty details correctly and completely.
2. You should retain the warranty page for record and produce the same in the event of any warranty repairs.
3. In the event of a defect developing in the product, contact the nearest authorized Godrej & Boyce Service Centre for obtaining warranty service and inform the defect, model details and Serial No.

TERMS AND CONDITIONS

1. Repairs and replacement of parts will be carried out through the authorized customer service centre.
2. For units installed beyond the municipal limits of the jurisdiction of the authorized customer care centre all expenses incurred in collecting the units or parts thereof from the company's customer care centre, as well as expenses incurred with depositing of service personnel / technician's towards conveyance and other incidents will be borne by the customer.
3. The concerned customer care centre will advise the customer whether to effect the repair at site or at the customer care centre.
4. While the company will make every effort to carry out the repairs at the earliest, it however is made expressly clear that the company is under no obligation to do so in a specified period of time.
5. The company or its authorised customer care centre / service dealer reserves the right to retain any parts, components replaced at its discretion.
6. Warranty does not cover accessories to the equipment.
7. The warranty is confined to the first purchaser of MWO only and non-transferable.
8. Call registered with the centralized helpline / authorized service centre, where in only cleaning of the unit/ parts in the unit due to dust accumulation on portions of the units are not to be considered as defects.
9. **In case of any damages to the product, customer abuse, repairs by unauthorized personnel & misuse detected by the authorized service centre personnel, the warranty conditions are not applicable.**
10. If any coloured internal or external components are replaced, effort will be made to ensure that the shades match with the original or other components. However, the replaced shades, pattern, tints may vary from the customer's unit due to usage of the unit. Any matching components changed at customer's request will be charged, except the component which is actually needed.
11. **The unit shall be operated with variation +/-5% of the rated voltage. Fluctuation beyond specified tolerance will not be covered under warranty. Customer shall not operate the product below 210V under any circumstances.**
12. Parts not covered - Main door, Glass, Bulb, Rubber, Plastic Components.
13. This warranty does not cover any type of painting, plating including rusting etc. or defects thereof.
14. **The Appliance or any part thereof is subjected to neglect, abuse or misuse, tampering, alteration, accident, fire, floods or other acts of God, or damage by rodents or insects, the COMPANY is not responsible for any damage caused to the appliance & Shall not be liable for any consequential loss or compensation. nor refund of purchase price or replacement of the appliance.**

Godrej & Boyce Mfg. Co. Ltd.- Appliance Division

WARRANTY DETAILS

MODEL NO.
UNIT SR. NO.

DATE OF PURCHASE

CUSTOMER'S NAME & ADDRESS _____ _____ _____ TEL. _____
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DEALER'S NAME & ADDRESS _____ _____ _____ TEL. _____
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Customer's Signature:

Dealer's Signature:

This card is valid only if it is filled in and stamped by our authorised dealer on the date of purchase.

Warranty is Void If:

1. The warranty card is not completed properly at the time of purchase.
2. The completed warranty card is not presented to the authorized personnel at the time of service of the product.
3. The microwave is not operated according to instructions given in the 'User Guide'.
4. Defects are caused by improper or reckless use, which shall be determined by the company personnel.
5. Any repair work carried out by persons other than authorised company personnel.
6. Defects caused beyond control like abnormal voltage, acts of God, or while in transit to service center or purchaser's residence.
7. The warranty is not valid in case the serial number is deleted, defaced or altered.
8. Damage to the microwave or any parts due to transportation or shifting is not covered by the warranty.
9. The warranty automatically expires after 12 month of original date of purchase, even if the microwave may not be in use for any time for whatever reasons during the warranty period.

GODREJ & BOYCE MFG. CO. LTD., Appliances Division

Branch	Address
Ahmedabad	4th Floor, APM Shopping Mall Near IOCL Petrol Pump, Shyamal-Karnavati, 100 ft. Road, Satellite, Ahmedabad - 380 015
Bangalore	3rd Floor, The Karnataka Film Chamber of Commerce Bldg. 28, 1st Main, Crescent Road, High Grounds Nr. Shivanand Circle, Bangalore - 560 001
Bhopal	217, Zone I, M.P. Nagar, Beh. Jyoti Talkies, Bhopal - 462 011
Bhubaneshwar	Highway Complex, NH-5, Rudrapur, Bhubaneshwar - 752 101
Chandigarh/Mohali	Plot No. A-40, Phase VIII-A, Industrial Area, Mohali - 160 059
Chennai	No. 1, Sidco Industrial Estate, Ambattur, Chennai - 600 098
Coimbatore	No. 585 - 590 3rd Floor, Sathya Towers, DB Road, R S Puram, Coimbatore - 641002
Delhi	Godrej Bhavan, 2nd Floor, Shershah Suri Marg, Mathura Road, Okhla, New Delhi - 110 065
Faridabad	Godrej Bhavan, 2nd Floor, Shershah Suri Marg, Mathura Road, Okhla, New Delhi - 110 065
Ghaziabad	Plot No. 229/230, Sardar Pashu Ahaar, Bulandshahar Road, Village-chaprola, Ghaziabad
Guwahati	Basundhara Enclave, 1st & 2nd Floor Ulubari, Guwahati - 781007
Hyderabad	201 & 202, Lala-1 Land Mark, 5-4-94 to 97, 2nd Floor, Above Digital Shoppy, Ranigunj, M.G. Road, Secunderabad -500 003
Jaipur	502-506, 5th Floor, Gaurav Towers, Malviya Nagar, Jaipur - 302 017
Kochi	2nd floor, Angels Arcade, South Kalamasserry, Near CUSAT PO Kochi - 682022
Kolkata	Plot-30, Block-GN, Sector-V, Salt Lake city, Kolkata - 700 091
Lucknow	C-3/3 & C-3/4, Sanjay Complex, Near All India Radio, Vidhan Sabha Marg, Lucknow-226001
Mumbai	Appliance Division, Plant 4, Pirojshahnagar, Vikhroli, Mumbai - 400 079
Nagpur	Dr. Bhiwapurkar Chamber, 2nd Floor, Opp. Yashwant Stadium, Dhantoli, Nagpur - 440 012
Patna	Grand Plaza 6th Floor, 6001-6004, Dakbunglow Crossing. Frazer Road. Patna-800001
Pune	Apollo Building Square, Plot No. 60, Survey No. 599, Sahaney Sujan Park, Lullanagar, Bibewadi Road, Pune - 411 040
Raipur	9/1, Besides Bharat Petrol Pump, Opp, Hotel Picadelly, Mahoba Bazaar, G.E. Road, Raipur - 492 001, Chhatisgarh
Ranchi	C/o. Surya Motors, Near Krishi Bazaar Samiti Pandra, Ranchi (Jharkand) - 835 222
Toll-Free :1800-209-5511	
Website: www.godrejappliances.com & www.godrejsmartcare.com E-mail: smartcare@godrej.com	

Protection of Environment:



“Protection of environment” is one of the core values of Godrej and we seek your co-operation to make sure that this product is not disposed as unsorted municipal waste.

This symbol is known as the “Crossed-out Wheelie Bin Symbol”. It means that the product should not be disposed of with your general household waste.

It should be disposed of only through the company’s collection centers with special treatment so as to prevent any damage to the environment. **Please call: 1800 209 5511 or visit: www.godrejappliances.com/green-think for details about Godrej Appliances authorized collection centers.**

Godrej | APPLIANCES