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

<table>
<thead>
<tr>
<th>Power Consumption:</th>
<th>230V/50Hz, 1200W (Microwave)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1200W (Grill)</td>
</tr>
<tr>
<td></td>
<td>2200W (Convection)</td>
</tr>
<tr>
<td>Rated Microwave Output:</td>
<td>800W</td>
</tr>
<tr>
<td>Operation Frequency:</td>
<td>2450MHz</td>
</tr>
<tr>
<td>Product Dimensions :</td>
<td>26.2 cm (H) × 45.2 cm (W) × 38.6 cm (D)</td>
</tr>
<tr>
<td>Oven Capacity:</td>
<td>20 Litres</td>
</tr>
<tr>
<td>Cooking Uniformity:</td>
<td>Turntable System</td>
</tr>
<tr>
<td>Net Weight:</td>
<td>Approx. 14.4 Kg</td>
</tr>
</tbody>
</table>
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Important Safety Instructions
Read carefully and keep for future reference

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 damage 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.

<table>
<thead>
<tr>
<th>Cookware</th>
<th>Microwave</th>
<th>Grill</th>
<th>Convection</th>
<th>Combination*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heat–Resistant Glass</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Non Heat–Resistant Glass</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td>No</td>
</tr>
<tr>
<td>Heat–Resistant Ceramics</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Microwave–Safe Plastic Dish</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>No</td>
</tr>
<tr>
<td>Kitchen Paper</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>No</td>
</tr>
<tr>
<td>Metal Tray</td>
<td>No</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
</tr>
<tr>
<td>Metal Rack</td>
<td>No</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
</tr>
<tr>
<td>Aluminum Foil &amp; Foil Container</td>
<td>No</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
</tr>
</tbody>
</table>

* 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

![Image of oven installation](image)

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).

<table>
<thead>
<tr>
<th>Press</th>
<th>Power Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>Once</td>
<td>100% of total</td>
</tr>
<tr>
<td>Twice</td>
<td>80%</td>
</tr>
<tr>
<td>Thrice</td>
<td>60%</td>
</tr>
<tr>
<td>4 times</td>
<td>40%</td>
</tr>
<tr>
<td>5 times</td>
<td>20%</td>
</tr>
<tr>
<td>6 times</td>
<td>0%</td>
</tr>
</tbody>
</table>

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 ($110^\circ$~$200^\circ$). Maximum cooking time for convection is 95 minutes.

Suppose you want to cook at $180^\circ$ 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:

<table>
<thead>
<tr>
<th></th>
<th>Touch</th>
<th>Temperature ($^\circ$)</th>
</tr>
</thead>
<tbody>
<tr>
<td>COMB1</td>
<td>Once</td>
<td>200</td>
</tr>
<tr>
<td>COMB2</td>
<td>Twice</td>
<td>170</td>
</tr>
<tr>
<td>COMB3</td>
<td>3 times</td>
<td>140</td>
</tr>
<tr>
<td>COMB4</td>
<td>4 times</td>
<td>110</td>
</tr>
</tbody>
</table>

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.

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.

<table>
<thead>
<tr>
<th>Food category</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Instacook 1 (99g)</td>
<td>1. The user is required to set weight for the system to determine the time needed to do the job.</td>
</tr>
<tr>
<td>Instacook 2 (each 200ml)</td>
<td>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.</td>
</tr>
<tr>
<td>Instacook 3 (g)</td>
<td></td>
</tr>
<tr>
<td>Instacook 4 (g)</td>
<td></td>
</tr>
<tr>
<td>Instacook 5 (g)</td>
<td></td>
</tr>
<tr>
<td>Instacook 6 (g)</td>
<td></td>
</tr>
<tr>
<td>Instacook 7 (230g/unit)</td>
<td></td>
</tr>
<tr>
<td>Instacook 8 (g)</td>
<td></td>
</tr>
</tbody>
</table>

**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 powder, 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, chocoa 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, ajwine, 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, 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/ Sweat Potato Boiling**
Take Potato / Beet root / Sweat 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. 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.

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>POSSIBLE CAUSES</th>
</tr>
</thead>
<tbody>
<tr>
<td>If nothing on the oven operates</td>
<td>- Check for a blown circuit fuse or a tripped main circuit breaker.</td>
</tr>
<tr>
<td></td>
<td>- Check if oven is properly connected to the electric circuit in house.</td>
</tr>
<tr>
<td></td>
<td>- Check if controls are set properly</td>
</tr>
<tr>
<td>If the oven interior light does not work</td>
<td>- The light bulb is loose or defective</td>
</tr>
<tr>
<td>If oven does not cook</td>
<td>- Check that the control panel was programmed correctly</td>
</tr>
<tr>
<td></td>
<td>- Check that the door is firmly closed</td>
</tr>
<tr>
<td></td>
<td>- Check that Start/Enter pad was touched</td>
</tr>
<tr>
<td>If oven takes longer than normal to cook or</td>
<td>- Be sure the power level is programmed properly</td>
</tr>
<tr>
<td>cooks too rapidly</td>
<td></td>
</tr>
<tr>
<td>If the time of the day clock does not</td>
<td>- Check that the power cord is fully inserted into the power outlet</td>
</tr>
<tr>
<td>always keep the correct time</td>
<td>- Be sure the oven is the only appliance in the electrical circuit</td>
</tr>
<tr>
<td>If food cooks unevenly</td>
<td>- Be sure that the food is evenly placed</td>
</tr>
<tr>
<td></td>
<td>- Be sure that the food is completely defrosted before cooking</td>
</tr>
<tr>
<td></td>
<td>- Check placement of aluminum foil strips used to prevent over cooking</td>
</tr>
<tr>
<td>If food is under cooked</td>
<td>- Check recipe to be sure all directions (amount, time and power levels)</td>
</tr>
<tr>
<td></td>
<td>were correctly followed</td>
</tr>
<tr>
<td></td>
<td>- Be sure the oven is the only appliance in the electrical circuit</td>
</tr>
<tr>
<td></td>
<td>- Be sure that the food is completely defrosted before cooking</td>
</tr>
<tr>
<td>If food is over cooked</td>
<td>- Check recipe to be sure all directions (amount, time power levels &amp; size</td>
</tr>
<tr>
<td></td>
<td>of dish) were correctly followed</td>
</tr>
<tr>
<td>If arcing (sparks) occur</td>
<td>- Be sure microwavable dishes were used.</td>
</tr>
<tr>
<td></td>
<td>- Be sure wire-twist ties were not used</td>
</tr>
<tr>
<td></td>
<td>- Be sure that the over was not operated when empty</td>
</tr>
<tr>
<td></td>
<td>- Be sure that metal racks is not used in the microwave mode</td>
</tr>
<tr>
<td>QUESTION</td>
<td>ANSWER</td>
</tr>
<tr>
<td>-------------------------------------------------------------------------</td>
<td>----------------------------------------------------------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Can I use a rack in my microwave oven so that I may reheat or cook in two rack positions at a time</td>
<td>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.</td>
</tr>
<tr>
<td>Can I use either metal or aluminum pans in my microwave oven?</td>
<td>Usable metal includes aluminum foil for shielding (use small, flat pieces). Never allow metal to touch the walls or door.</td>
</tr>
<tr>
<td>Sometimes the door of my microwave oven appears wavy. Is this normal?</td>
<td>This appearance is normal and does not affect the operation of your oven.</td>
</tr>
<tr>
<td>What are the humming noises I hear when my microwave oven is operating?</td>
<td>This is the sound of the transformer when the magnetron tube cycles on and off.</td>
</tr>
<tr>
<td>Why does the dish become hot when I microwave food in it?</td>
<td>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.</td>
</tr>
<tr>
<td>What does standing time mean?</td>
<td>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</td>
</tr>
<tr>
<td>Can I pop popcorn in my microwave oven? How do I get the best results?</td>
<td>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</td>
</tr>
<tr>
<td>Why does steam come out of the air exhaust vent?</td>
<td>Steam is normally produced during cooking. The microwave oven has been designed to vent this steam out the top vent.</td>
</tr>
</tbody>
</table>
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. _______________________

DEALER’S NAME & ADDRESS

______________________________
______________________________
______________________________

TEL. _______________________

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

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.