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Microwave

HMB35C453X

[en] Instruction manual

Microwave

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replacement parts and services can be found at
www.bosch-home.com and in the online shop
www.bosch-eshop.com



Intended use

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual for future use or for subsequent owners.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance is intended for use up to a maximum height of 4000 metres above sea level.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 15 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Always place the accessories into the cooking compartment correctly. → *"Before using for the first time" on page 10*



Important safety information

General information



Warning – Risk of fire!

- Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
- The appliance becomes very hot. Never use the top of the appliance as a work top or storage area.
- The appliance becomes very hot. Make sure that you comply with the figures indicated in the section entitled *Installing and connecting* for the minimum clearance above the appliance.
- Do not install the appliance behind a decorative door or the door of a kitchen unit.
- The appliance must not be installed in a fitted kitchen unit.

There is a risk of overheating.



Warning – Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- Penetrating moisture may cause electric shock. Never subject the appliance to intense heat or humidity. Only use this appliance indoors.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

⚠ Warning – Risk of burns!

- The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.
- Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.
- Alcoholic vapours may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with a high alcohol content. Only use small quantities of drinks with a high alcohol content. Open the appliance door with care.

⚠ Warning – Risk of scalding!

- When you open the appliance door, hot steam may escape. Open the appliance door with care. Keep children at a safe distance.
- Water in a hot cooking compartment may create hot steam. Never pour water into the cooking compartment when the cooking compartment is hot.

⚠ Warning – Risk of injury!

Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.

Microwave**⚠ Warning – Risk of fire!**

- Using the appliance for anything other than its intended purpose is dangerous and may cause damage.
The following is not permitted: drying out food or clothing, heating slippers, grain or cereal pillows, sponges, damp cleaning cloths or similar.
For example, heated slippers and grain or cereal pillows may catch fire, even several hours after they have been heated. The appliance must only be used for the preparation of food and drinks.
- Food may catch fire. Never heat food in heat-retaining packages.
Do not leave food heating unattended in containers made of plastic, paper or other combustible materials.
Do not select a microwave power or time setting that is higher than necessary. Follow the information provided in this instruction manual.
Never use the microwave to dry food.
Never defrost or heat food with a low water content, e.g. bread, at too high a microwave power or for too long.
- Cooking oil may catch fire. Never use the microwave to heat cooking oil on its own.

⚠ Warning – Risk of explosion!

Liquids and other food may explode when in containers that have been tightly sealed. Never heat liquids or other food in containers that have been tightly sealed.

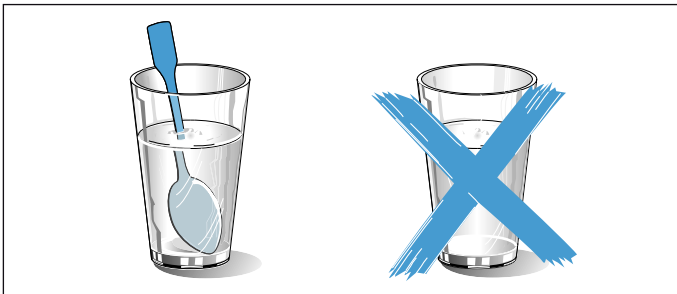
⚠ Warning – Risk of burns!

- Foods with peel or skin may burst or explode during, or even after, heating. Never cook eggs in their shells or reheat hard-boiled eggs. Never cook shellfish or crustaceans. Always prick the yolk when baking or poaching eggs. The skin of foods that have a peel or skin, such as apples, tomatoes, potatoes and sausages, may burst. Before heating, prick the peel or skin.
- Heat is not distributed evenly through baby food. Never heat baby food in closed containers. Always remove the lid or teat. Stir or shake well after the food has been heated. Check the temperature of the food before it is given to the child.
- Heated food gives off heat. The ovenware may become hot. Always use oven gloves to remove ovenware or accessories from the cooking compartment.

- Airtight packaging may burst when food is heated. Always observe the instructions on the packaging. Always use oven gloves to remove dishes from the cooking compartment.
- The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.
- Using the appliance for anything other than its intended purpose is dangerous. You are not permitted to use it to dry food or clothing or to warm slippers, grain or cereal pillows, sponges, damp cleaning cloths or the like. This is because, for instance, overheated slippers, grain or cereal pillows, sponges and damp cleaning cloths, etc., may cause burns to the skin.

⚠ Warning – Risk of scalding!

- There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only vibrates a little, the hot liquid may suddenly boil over and spatter. When heating, always place a spoon in the container. This will prevent delayed boiling.



⚠ Warning – Risk of injury!

- Unsuitable ovenware may crack. Porcelain or ceramic ovenware can have small perforations in the handles or lids. These perforations conceal a cavity below. Any moisture that penetrates this cavity could cause the ovenware to crack. Only use microwave-safe ovenware.
- If using the appliance in microwave mode only, placing cookware and containers made of metal or featuring metal detailing inside the appliance may cause sparks when the appliance is operating. This may damage the appliance. Never use metal containers when using the appliance in microwave mode only.
- Using unsuitable cookware may result in damage. For microwave combination mode, always use cookware made from suitable materials that can also withstand the temperatures used for hot air and grilling modes.

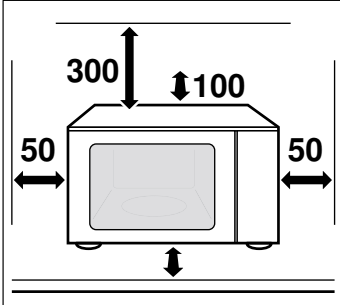
⚠ Warning – Risk of serious damage to health!

- The surface of the appliance may become damaged if it is not cleaned properly. Microwave energy may escape. Clean the appliance on a regular basis, and remove any food residue immediately. Always keep the cooking compartment, door seal, door and door stop clean. → "Cleaning" on page 14
- Microwave energy may escape if the cooking compartment door or the door seal is damaged. Never use the appliance if the cooking compartment door or the door seal is damaged. Contact the after-sales service.
- Microwave energy will escape from appliances that do not have any casing. Never remove the casing. For any maintenance or repair work, contact the after-sales service.

Installation and connection

This appliance is intended for domestic use only.

Place the table-top appliance on a solid, level surface (at least 85 cm above the floor). The ventilation slots on the rear, top and underside must not be obstructed. There must be at least 30 cm of free space above the top of the appliance.



The appliance is ready to be plugged in and may only be connected to an earthed socket that has been correctly installed. The circuit breaker must have a rating of 12 A (L- or B-type circuit breaker). The mains voltage must correspond to the voltage specified on the rating plate.

Only a qualified electrician may install the socket or replace the power cable. The appliance plug must always be accessible.

Do not use multi-socket adaptors, power strips or extension leads. Overloading causes a risk of fire.

Remove protective film and adhesive tape.

Causes of damage

Caution!

- **Heavily soiled seal:** If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
- **Operating the microwave without food:** Operating the appliance without food in the cooking compartment may lead to overloading. Never switch on the appliance unless there is food in the cooking compartment. The only exception to this rule is when performing a short cookware test. → "Cookware test" on page 11
- **Microwave popcorn:** Never set the microwave power too high. Use a power setting no higher than 600 watts. Always place the popcorn bag on a glass plate. The disc may jump if overloaded.
- Liquid that has boiled over must not be allowed to run through the turntable drive into the interior of the appliance. Monitor the cooking process. Choose a shorter cooking time initially, and increase the cooking time as required.
- Never use the microwave oven without the turntable.
- **Creation of sparks:** Metal - e.g. a spoon in a glass - must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.
- **Foil containers:** Do not use foil containers in the appliance. They damage the appliance by producing sparks.
- **Cooling with the appliance door open:** Only leave the cooking compartment to cool with the door closed. Do not trap anything in the appliance door. Even if the door is only slightly ajar, the fronts of adjacent units may be damaged over time.
- **Condensation in the cooking compartment:** Condensation may appear on the door window, interior walls and floor. This is normal and does not adversely affect microwave operation. To prevent corrosion, wipe off the condensation every time you cook.

Environmental protection

Environmentally friendly disposal

Remove the appliance from its packaging and dispose of the packaging in line with the relevant environmental regulations.

Getting to know your appliance

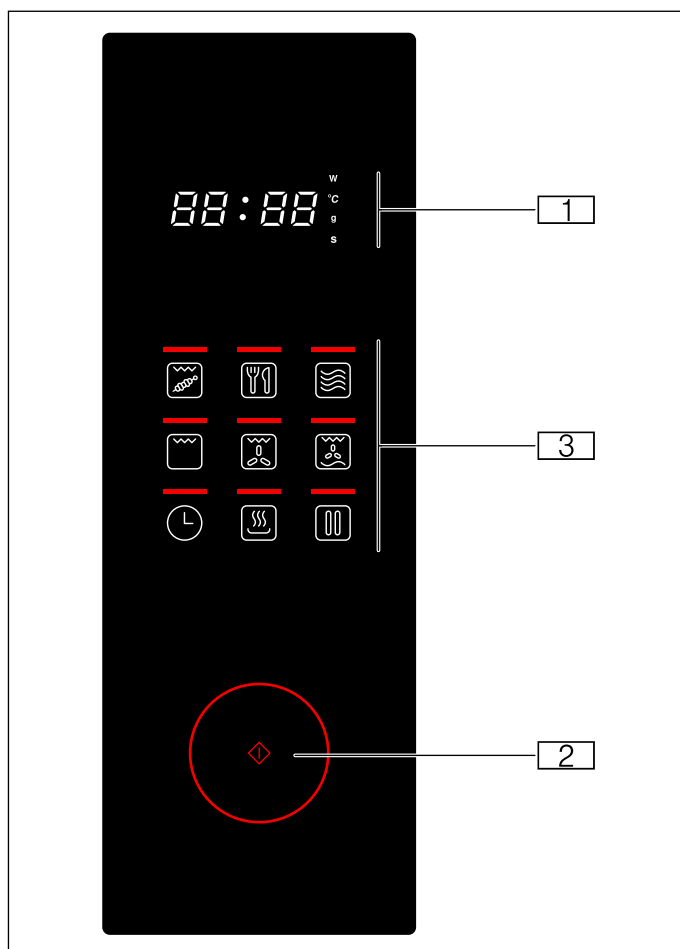
In this section, we will explain the display and controls. You will also find out about the various functions of your appliance.

Note: Depending on the appliance model, individual details and colours may differ.

Control panel

You can set your appliance's various functions on the control panel. The current settings are shown on the display.

The overview shows the control panel with all the possible symbols and indicator lights.



1

Display

For clock and cooking times

2

Rotary selector and Start

For starting and changing settings such as cooking time, the clock and the program.

3










Touch fields

Controls

Here you can find a short explanation of the various touch fields. You can set your appliance simply and directly.

Touch fields and their functions

Here you can find a short explanation of the various touch fields.

Touch fields	Meaning
	Tandoori
	Select an automatic programme
	Switch on the microwave
	Select the grill
	Switch on the hot air grill
	Switching on the hot air grill and microwave combination
	Set the clock
	Switching on reheating mode
	Pause/Stop

Rotary selector and Start

You can use the rotary selector to alter the default values and setting values. Press the rotary selector to confirm that you wish to use the selected setting values or to start selected functions.

Opening the appliance door

If you open the appliance door while the appliance is in operation, this pauses the program. After you close the door, you will need to press the rotary selector to resume operation.

Cooling fan

The appliance is equipped with a cooling fan. The fan may run on even if the oven has been switched off.

Notes

- The cooking compartment remains cold during microwave operation. The cooling fan will still switch on. The fan may run on even when microwave operation has ended.
- Condensation may appear on the door window, interior walls and floor. This is normal and does not adversely affect microwave operation. Wipe away the condensation after cooking.

Interior lighting

When you open the appliance door, the interior lighting switches on.

In all operating modes, the interior lighting switches on as soon as the program is started. Once the program has finished, the lighting switches off.

Accessories

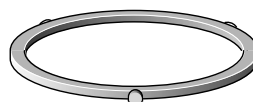
Below, you will find an overview of the accessories included and information on how to use them correctly.

Turntable



Note: Never use the appliance without the turntable and roller ring. Make sure that it is properly engaged. The turntable can turn clockwise or anti-clockwise.

Roller ring



Tall wire rack



Wire rack for grilling, e.g. steak, sausages or bread, or for setting down cookware, e.g. shallow ovenproof dishes.

Caution!

Mount rubber feet on wire rack..

Note: Place the wire rack onto the turntable.

Low wire rack



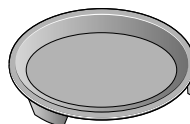
Only for baking and roasting in the oven.

Caution!

Mount rubber feet on wire rack.

Note: Place the wire rack onto the turntable.

Baking tray



Only for baking in oven operation.

Caution!

Mount rubber feet on baking tray.

Note: Place the baking tray on the turntable.

Optional accessories

You can buy optional accessories from our after-sales service, from specialist retailers, or online. You will find a comprehensive range of products in our brochures and online.

Their availability and whether it is possible to order them online varies from country to country. Please see your sales brochures for more details.

Note: Not all optional accessories are suitable for every appliance. When purchasing, always quote the exact product number (E no.) of your appliance.

→ "Customer service" on page 16

Before using for the first time

This section tells you what you need to do before using your microwave to prepare food for the first time. Read the section entitled "Safety information" beforehand.

→ "Important safety information" on page 4

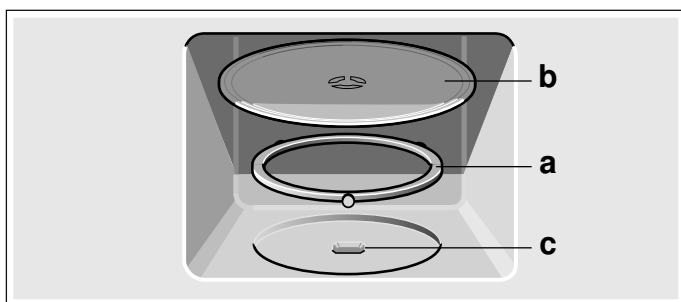
Before you can use your new appliance, you will need to put the turntable in place correctly. You must also clean the cooking compartment and accessories.

Cleaning the cooking compartment and putting the turntable in place

Before using the appliance to prepare food for the first time, you must clean the cooking compartment and accessories.

How to put the turntable in place

1. Place the roller ring **a** into the recess in the cooking compartment.
2. Make sure that the turntable **b** engages in the drive **c** in the centre of the cooking compartment floor.



Note: Never use the appliance without the turntable. Make sure that it is properly engaged. The turntable can turn clockwise or anti-clockwise.

Setting the time


After the appliance has been connected to the mains or after a power failure, 12:00 will light up on the display field.

You can set the time in the first 5 seconds; otherwise 12:00 will be applied.

1. Use the rotary selector to set the hour.
2. Press the rotary selector.
3. Use the rotary selector to set the minutes.
4. Press the rotary selector.

The current time has now been set.

The time can be changed if and when necessary. The appliance must be in standby mode to do this.

1. Touch .
2. Use the rotary selector to set the hour.
3. Press the rotary selector.
4. Use the rotary selector to set the minutes.
5. Press the rotary selector.


The current time has now been set.

Cleaning the cooking compartment and accessories


To eliminate the new-appliance smell, heat up the cooking compartment with nothing in it except the turntable and with the oven door closed.

Make sure that there is no leftover packaging, such as polystyrene pellets, in the cooking compartment. Before heating the appliance, wipe the smooth surfaces in the cooking compartment with a soft, damp cloth. Keep the kitchen ventilated while the appliance is heating.

Settings

Switching on the hot air grill 	30 minutes
--	------------

Heating up the cooking compartment

1. Touch .
 2. Use the rotary selector to set a time of 30 minutes.
 3. Press the rotary selector.
- An audible signal will sound once the time has elapsed. Open the appliance door.

Tip: Once the cooking compartment has cooled down, clean the smooth surfaces with soapy water and a dish cloth.

Cleaning the accessories

Clean the accessories thoroughly using soapy water and a dish cloth or soft brush.

Microwave


You can use the microwave to cook, heat up or defrost food very quickly.

To ensure that you make optimal use of the microwave, follow the instructions with regard to cookware.

→ "Tested for you in our cooking studio" on page 17

Try out the microwave straight away. You could heat up a cup of water to make tea, for example.

Use a large cup without any decorative gold or silver trim and place a teaspoon in it. Place the cup containing the water onto the turntable.

1. Touch .
2. Press the rotary selector to confirm that you wish to use the selected microwave power setting.
3. Use the rotary selector to set a time of 1:30 minutes.
4. Press the rotary selector to start.

An audible signal will sound after 1 minute and 30 seconds. The water is now hot.

As you are drinking your tea, please take time to reread the safety information that can be found at the start of the instruction manual. This is very important.

Cookware test

Never switch on the microwave unless there is food inside. The short cookware test is the only exception to this rule.

Perform the following test if you are unsure whether your cookware is suitable for use in the microwave.

1. Heat the empty cookware at maximum power for ½ to 1 minute.
2. Check the temperature of the cookware during this time.

The cookware should remain cold or warm to the touch.

The cookware is unsuitable if it becomes hot or sparks are generated.

In this case, stop the test.



Warning – Risk of burns!


The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.

Microwave power settings

Microwave power setting	Suitable for
90 W	Defrosting delicate foods
180 W	Defrosting and continued cooking
360 W	Cooking meat and heating delicate foods
600 W	Heating and cooking food
900 W	Heating liquids


Setting the microwave

Example: Microwave power setting 600 watts, 5 minutes

1. Touch .
2. Use the rotary selector to select the microwave power setting.
3. Press the rotary selector.
4. Use the rotary selector to set the cooking time.
5. Press the rotary selector.

The cooking time will count down on the display.


The cooking time has elapsed

A signal will sound and END will appear in the display. Open the appliance or touch . The clock will reappear.



Changing the cooking time

This can be done at any time. Change the cooking time using the rotary selector.


Pausing

Touch  or open the appliance door. Operation will be paused. After closing the door, press the rotary selector.


Deleting

Touch  twice or open the door and press  once.

Setting reheating mode

1. Touch .
2. Use the rotary selector to set the cooking time. The cooking time will count down on the display.


The cooking time has elapsed

A signal will sound and END will appear in the display. Open the appliance or touch . The clock will reappear.



Changing the cooking time

This can be done at any time. Change the cooking time using the rotary selector.


Pausing

Touch  or open the appliance door. Operation will be paused. After closing the door, press the rotary selector.

Deleting


Touch  twice or open the door and press  once.

Setting an automatic programme

1. Touch .
 2. Use the rotary selector to set the programme.
→ "Tested for you in our cooking studio"
on page 17
 3. Press the rotary selector to start.
- The weight or number will appear briefly on the display before the programme begins. The cooking time will count down on the display.

Note: Please be aware that some of the automatic programs need action from your side like: stirring, turning food around, or adding water. Please note that these programs pause after a certain time, and you have to start after your interaction again.


The cooking time has elapsed

A signal will sound and END will appear in the display. Open the appliance or touch . The clock will reappear.

Changing the cooking time

This can be done at any time. Change the cooking time using the rotary selector.

Pausing

Touch  or open the appliance door. Operation will be paused. After closing the door, press the rotary selector.


Deleting

Touch  twice or open the door and press  once.

Grilling

The grill is perfect for gratinating and browning the top of dishes.

Setting the grill

1. Touch .
 2. Use the rotary selector to set a cooking time.
 3. Press the rotary selector.
- The cooking time will count down on the display.


The cooking time has elapsed

A signal will sound and END will appear in the display. Open the appliance or touch . The clock will reappear.

Changing the cooking time

This can be done at any time. Change the cooking time using the rotary selector.


Pausing

Touch  or open the appliance door. Operation will be paused. After closing the door, press the rotary selector.


Deleting

Touch  twice or open the door and press  once.

Setting the hot air grill

1. Touch .
 2. Use the rotary selector to select the temperature.
 3. Press the rotary selector.
 4. Use the rotary selector to set the cooking time.
 5. Press the rotary selector.
- The cooking time will count down on the display.


The cooking time has elapsed

A signal will sound and END will appear in the display. Open the appliance or touch . The clock will reappear.

Changing the cooking time

This can be done at any time. Change the cooking time using the rotary selector.


Pausing

Touch  or open the appliance door. Operation will be paused. After closing the door, press the rotary selector.


Deleting

Touch  twice or open the door and press  once.

Configuring hot air grill and microwave combination mode

1. Touch .
 2. Use the rotary selector to select the microwave power setting.
 3. Press the rotary selector.
 4. Use the rotary selector to select the hot air grill setting.
 5. Press the rotary selector.
 6. Use the rotary selector to set the cooking time.
 7. Press the rotary selector to start.
- The cooking time will count down on the display.


The cooking time has elapsed

A signal will sound and END will appear in the display. Open the appliance or touch . The clock will reappear.

Changing the cooking time

This can be done at any time. Change the cooking time using the rotary selector.

Pausing


Touch  or open the appliance door. Operation will be paused. After closing the door, press the rotary selector.

Deleting

Touch  twice or open the door and press  once.

Setting the tandoori function


The tandoori function is a special grill function for cooking typical tandoori dishes with meat, fish or seafood.

1. Touch .
2. Use the rotary selector to set the programme.

Programme	Weight (in g)	Dish
tA-1	300	Paneer tikka
tA-2	200	Malai broccoli
tA-3	160	Prawn tikka
tA-4	300	Chicken winglet
tA-5	300	Chicken lollipop

3. Press the rotary selector to start.
- The cooking time will count down on the display.


The cooking time has elapsed

A signal will sound and END will appear in the display. Open the appliance or touch . The clock will reappear.



Changing the cooking time

This can be done at any time. Change the cooking time using the rotary selector.

Pausing

Touch  or open the appliance door. Operation will be paused. After closing the door, press the rotary selector.

Deleting

Touch  twice or open the door and press  once.



Cleaning

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. We will explain here how you should correctly care for and clean your appliance.

Warning – Risk of electric shock!

Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.

Warning – Risk of injury!

Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.

Warning – Risk of serious harm to health!

The surface of the appliance may become damaged if it is not cleaned properly. Microwave energy may escape. Clean the appliance on a regular basis, and remove any food remnants immediately. → *"Cleaning agent"* on page 14

Warning – Risk of electric shock!

Do not immerse the appliance in water or clean under a jet of water.

Note: Unpleasant odours, for example after fish has been prepared, can be removed very easily. Add a few drops of lemon juice to a cup of water. Always place a spoon in the container to prevent delayed boiling. Heat the water for 1 to 2 minutes at maximum microwave output.

Cleaning agent

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table.

Do not use:

- Harsh or abrasive cleaning agents.
- Metal or glass scrapers to clean the door panels.
- Metal or glass scrapers to clean the door seal.
- Hard scouring pads or sponges.
- Cleaning agents with a high alcohol content.

Wash new sponge cloths thoroughly before use.

Area	Cleaning product
Appliance front	Hot soapy water: Clean using a dish cloth and then dry with a soft cloth. Do not use metal or glass scrapers for cleaning.
Appliance front with stainless steel	Hot soapy water: Clean using a dish cloth and then dry with a soft cloth. Remove splashes and patches of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under these patches or splashes. Special stainless-steel cleaning products are available from the after-sales service or from specialist retailers. Do not use glass cleaners or metal or glass scrapers for cleaning.
Cooking compartment made of stainless steel	Hot soapy water or vinegar solution: Clean using a dish cloth and then dry with a soft cloth. Do not use oven spray or any other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These items scratch the surface. Allow the interior surfaces to dry completely.
Recess in the cooking compartment	Damp cloth: Water must not be allowed to run into the appliance through the turntable drive. Dry the turntable drive with a cloth.
Turntable and roller ring	Hot soapy water: When placing the turntable back into its recess, it must engage properly.
Door panels	Glass cleaner: Clean with a dish cloth. Do not use glass scrapers.

Trouble shooting

If a fault occurs, there is often a simple explanation. Before calling the after-sales service, please refer to the fault table and attempt to correct the fault yourself.

Warning – Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Fault table

Fault	Possible cause	Remedy/information
The appliance is not working	The plug is not plugged into the mains	Connect the appliance to the electricity supply
	Power failure	Check whether other kitchen appliances are working
	The circuit breaker/fuse is faulty	Check in the fuse box to make sure that the circuit breaker/fuse for the appliance is in working order
	Faulty operation	Switch off the circuit breaker/fuse for the appliance in the fuse box and switch it back on after approximately 10 seconds
The microwave is not working.	The door has not been properly closed.	Check whether food remnants or debris is/are trapped in the door.
	The rotary selector has not been pressed.	Press the rotary selector.
It is taking longer than usual for food to heat up	The microwave power output has been set too low.	Select a higher microwave power setting.
	A larger amount of food than usual has been placed in the appliance.	Double the amount – double the time.
	The food was colder than usual.	Stir or turn the food during heating.
The turntable is making a scraping or grinding noise.	Dirt or debris in the area around the turntable drive.	Clean the roller ring and the recess in the cooking compartment.
The microwave has stopped for no apparent reason.	The microwave has a fault.	If this fault recurs, please call the after-sales service.



Customer service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution, also in order to avoid after-sales personnel having to make unnecessary visits.

E number and FD number

When calling us, please quote the full product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate bearing these numbers can be found on the right-hand side when you open the cooking compartment door.

<div style="display: flex; justify-content: space-between;"> <div> </div> <div> E-Nr: </div> <div> FD: </div> <div> Z-Nr: </div> </div>		
Type: 		

To save time, you can make a note of the numbers for your appliance and the telephone number of the after-sales service in the space below in case you need them.

E no.		FD no.	
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After-sales service

Please note that a visit from an after-sales service engineer is not free of charge in the event that the appliance has been misused, even during the warranty period.

After-sales contact details for all countries can be found in the attached after-sales service directory.

Technical specifications

Input voltage	AC 230 V, 50 Hz
Max. total power consumption	2150 W
Max. microwave output power	900 W
Grill output power	1150 W
Microwave frequency	2450 MHz
Circuit breaker/fuse rating	12 A
Appliance dimensions (H/W/D)	282 x 483 x 501 mm













Tested for you in our cooking studio

Note: A lot of steam can build up in the cooking compartment when cooking food. Your appliance is very energy-efficient and radiates very little heat to its surroundings during operation. Due to the high difference in temperature between the appliance interior and the external parts of the

appliance, condensation may build up on the door, control panel or adjacent kitchen cabinet panels. This is a normal physical phenomenon. Condensation can be reduced by preheating the oven or opening the door carefully.

Note: Please be aware that some of the automatic programs need action from your side like: stirring, turning food around, or adding water. Please note that these programs pause after a certain time, and you have to start after your interaction again.







Snacks

Food	Weight in g	Function	Service size	Time in minutes
Popcorn Ingredients: popcorn (as per packet instruction mark side was kept up on turn table)	100 g	 A-01	2	02:40
Roasted peanut Ingredients: peanuts, salt	300 g	 A-02	2	06:00*
Roasted chiwada Ingredients: nylon(thin) poha, mustard seeds, curry leaves, turmeric powder and oil	200 g	 A-03	2	03:00**
Makai (corn) dhokla Ingredients: dhokla premix, water	200 g	 A-04	2	04:00***
Nachos Ingredients: maize flour and add carom seeds, cumin seeds, water, salt and pepper (make a tight dough, flatten it, cut in triangular pieces and arrange on baking tray)	60 g	 A-05	2	14:00
Macaroni with apple Ingredients: macaroni pasta and water (cook 150 g pasta with 300 ml water in the microwave), white sauce (use refined flour, butter and milk and cook up to taste in proportion of 1:1:10), herbs, chopped apple, salt, pepper and grated cheese (topped)	500 g	 A-06	2	07:00
Baked pasta with white sauce Ingredients: pasta and water (cook 150 g pasta with 300 ml water in the microwave), white sauce (use refined flour, butter and milk and cook up to taste in proportion of 1:1:10), herbs, salt, pepper and grated cheese (topped)	600 g	 A-07	3	07:00
Grilled sandwich Ingredients: 2 slices of bread, butter (on each side), green chutney (on one side of each bread slice), sliced tomato, cucumber, beetroot, boiled potato, sprinkle chaat masala and chopped coriander leaves, served with tomato ketchup	1 sandwich	 A-08	2	12:00
Potato wedges with Mexican corn salsa Ingredients: potato (cut in wedges), oil, paprika, salt and dried oregano (to marinate)	300 g	 A-09	3	18:00
Cheese chilli toast Ingredients: 2 slices of bread, grated cheese, chopped capsicum and green chili	2 slices	 A-10	2	05:00
Vegetable Cutlet Ingredients: chopped vegetables (carrot, beans, green chili, coriander leaves, ginger, onion, cauliflower), boiled and mashed potato, turmeric powder, cumin powder, salt, chili powder (make small cutlets from all ingredients)	300 g	 A-11	2	20:00
Maggi Noodles Ingredients: 75 g maggi noodles, 300 ml water and maggi masala	375 g	 A-12	1	09:00

* Stir after each 2:30.







** Stir after 1:30.

Appetiser

Food	Weight / Quantity	Function	Service size	Time in minutes
Sabudana Khichadi Ingredients: Sabudana (soaked for 3 hours), chopped onion, cumin seeds, chopped chilli, curry leaves, ground peanut, salt and oil.	300 g	 B-01	2	02:30**
Garlic bread Ingredients: bread (0.5" thick slices), soft butter, chopped garlic and chilli flakes	100 g	 B-02	2	12:00*
Baked spice eggs Ingredients: 4 eggs, chopped onion, coriander leaves, chopped chili, chopped green capsicum, turmeric powder, chili powder, salt, pepper and grated cheese (added after 2 min)	4 eggs	 B-03	2	05:00
Cheese omlette Ingredients: 4 eggs, chopped tomato, onion, garlic, coriander leaves, green capsicum, whole cumin seed, turmeric powder, chili powder, cheese, oil and grated paneer (added after 6 min)	4 eggs	 B-04	2	05:00
Imli ki chutney Ingredients: seedless tamarind, sugar, water and jaggery	250 g	 B-05	2	04:00
Tomato Chutney Ingredients: chopped tomatoes and mix with chopped onion, ginger garlic paste, salt, sugar, vinegar, chili powder and garam masala	500 g	 B-06	4	15:00
* Turn after 8:00. ** Stir after 1:30.				

Soup

Cook soup till creamy consistency comes.

Food	Weight	Function	Service size	Time in minutes
Makai Sorba Ingredients: makai (pureed), turmeric powder, cumin powder, coriander powder, red chili powder and salt	200 g	 C-01	2	12:00
Cream of mushroom soup Ingredients: mushroom, butter, chopped garlic, onion, salt, pepper (all pureed after 4 min), milk and cream (added in the last min)	150 g	 C-02	4	09:00
Sweet corn soup Ingredients: sweet corn (pureed), turmeric powder, cumin powder, coriander powder, red chili powder and salt	150g	 C-03	2	09:00
Chicken sweet corn soup Ingredients: sweet corn (pureed), turmeric powder, cumin powder, coriander powder, red chili powder, salt and chicken dices	150 g	 C-04	2	09:00
Cream of spinach soup Ingredients: spinach puree, 250 ml water, salt, pepper powder, butter, chopped garlic and cooking cream (added after cooking)	400 ml	 C-05	2	05:00
Tomato Rasam Ingredients: fresh tomato (pureed), rasam spices (roasted chana dal, coriander powder, urad dal powder, cumin powder, curry powder, chili powder, mustard seeds and fresh curry leaves), salt and black pepper powder	400 ml	 C-06	2	12:00

Rice

Wash Poha in running water. Soak Rice and poha before cooking. Drain it after soaking.

Chopp the vegetables in small pieces before mixing it with rice or poha.

Food	Weight in g	Function	Service size	Time in minutes
Kanda poha Ingredients: poha, chopped tomato, chopped onion, chopped chilli, chopped coriander, curry leaves, salt, turmeric powder and oil	300*	 D-01	2	02:30****
Steamed rice Ingredients: rice and salt	400**	 D-02	3	10:00***
Veg pulav Ingredients: rice, chopped mixed vegetables, 1tsp ghee, 2 green cardamom and one cinnamon stick	400**	 D-03	3	13:00***
Green pulao Ingredients: rice, spinach puree and salt	400**	 D-04	3	13:00***
Green pea pulav Ingredients: rice, green peas, turmeric powder, coriander powder, cumin powder, salt, ghee, bayleaves, green cardamom, cinnamon stick and water	500*	 D-05	4	17:00
Butta shimla mirch rice Ingredients: rice, american corn, chooped capsicum, green peas, turmeric powder, coriander powder, cumin powder, salt, ghee, bayleaves and water	500*	 D-06	4	17:00
Kumbh ki biryani (mushroom biryani) Ingredients: rice, mushrooms (1/4) size and add cinnamon stick, cardamom, star annies, bayleaves, turmeric powder, chili powder, coriander powder, cumin powder, ginger garlic paste and green peas	400*	 D-07	5	20:00*****
Achari khichdi Ingredients: rice, dices of carrot, cauliflowser, beans, bayleaves, turmeric powder, chili powder, coriander powder, cumin powder, ginger garlic paste and green peas	300*	 D-08	4	25:00
Moti pulav Ingredients: rice, salt, ghee, bayleaves, green cardamom, cinnamon stick, saffron and water	700*	 D-09	6	17:00
Palak rice (spinach) Ingredients: rice, spinach puree, turmeric powder, coriander powder, cumin powder, salt, ghee, bayleaves and water	300*	 D-10	4	10:00
Tomato rice Ingredients: rice, tomato, turmeric powder, coriander powder, cumin powder, salt, ghee, bayleaves and water	500*	 D-11	4	14:00
Lemon rice Ingredients: rice, turmeric powder, bayleaves, salt and lemon wedges	400*	 D-12	4	17:00
Coconut rice Ingredients: rice, turmeric powder, chili powder, coriander powder, cumin powder, whole red dried chili, freshly grated coconut, bayleaves and salt	500*	 D-13	4	17:00
Masala rice Ingredients: rice, chopped mixed vegetables, turmeric powder, cumin powder, coriander powder, chili powder, hot spice powder, 1 tsp ghee, 2 green cardamom and one cinnamon stick	500**	 D-14	4	17:00
Upma Ingredients: semolina, 50 ml ghee (added after 4 min with stirring) and 350 ml water (added after 6 min)	500	 D-15	4	08:00

* Soak for 15 minutes.



** Soak for 15 minutes and drain.

*** Add 250 ml water.

**** Stir after 1:30.

***** Stir after 9:00.

Meat

Food	Weight in g	Function	Ser-vice size	Time in minutes
Lemongrass chicken Ingredients: boneless chicken breast (cutted into 1" square pieces), lemongrass paste, onion paste, chopped kafir lime leaves, ginger garlic paste, chilli powder, cumin powder, coriander powder, oil, salt, pepper and some water	400	 E-01	2	11:00*
Kheema Mutter Ingredients: kheema, ginger garlic paste, tomato paste, onion paste, turmeric powder, cumin powder, coriander powder, cinnamon stick, green cardamom, whole black pepper, salt and oil	500	 E-02	4	35:00
Grilled whole chicken Ingredients: whole chicken, curd, turmeric powder, cumin powder, coriander powder, chili powder, oil, salt, pepper, chopped garlic and place on ceramic plate	800	 E-03	4	28:00**
Grilled chicken wings Ingredients: chicken wings, chilli flakes, oregano, rosemary, salt, pepper and oil	200	 E-04	2	15:00
Grilled chicken pieces Ingredients: chicken pieces, oregano, rosemary, paprika powder, salt, pepper and oil	200	 E-05	2	13:00
Grilled chicken legs Ingredients: chicken legs, oregano, rosemary, thyme, salt, paprika powder, lemon juice, garlic and oil (marinate for at least 30 minutes)	450	 E-06	2	13:00
Murg kadhaiwala Ingredients: chicken (with bone, cutted into pieces), onion paste, tomato paste, ginger, garlic paste, turmeric powder, chili powder, coriander powder, cumin powder, salt, pepper and oil, serve with chopped coriander leaves on top	500	 E-07	3	18:00****
Mutton roganjosh Ingredients: mutton, ginger garlic paste, chili paste, salt, pepper, turmeric powder, coriander powder, cumin powder, curd, oil, onion paste, tomato paste	500	 E-08	3	35:00*****
Chicken lollipop Ingredients: chicken lollipops, refined flour, cornflour, red chili paste, turmeric powder, coriander powder, cumin powder	300	 E-09	2	20:00
Kheema Mushroom Ingredients: kheema, ginger garlic paste, tomato paste, onion paste, turmeric powder, cumin powder, coriander powder, cinnamon stick, green cardamom, whole black pepper, salt and oil	500	 E-10	4	35:00
Chicken Masala Ingredients: chicken (cutted into dices), onion paste, tomato paste, ginger, garlic paste, turmeric powder, chili powder, coriander powder, cumin powder, salt, pepper and oil, serve with chopped coriander leaves on top	500	 E-11	3	13:00***
Mustard chicken Ingredients: chicken (cutted into pieces), mustard paste, turmeric powder, coriander powder, chili powder, vinegar, salt and pepper powder	300	 E-12	3	15:00

* Stir after 5:00.










** Breast side: 18:00, other side: 10:00.

*** Add water after 5:00

**** Add water after 10:00

***** Add water and stir after 10:00 and stir again after 30:00

Fish and seafood

Food	Weight in g	Function	Service size	Time in minutes
Thai fish curry Ingredients: fish cubes, green zucchini (cutted), onion, bell peppers, carrot in half moon shape, broccoli in small florets, Thai green curry paste, soy sauce, vinegar, ginger garlic paste, salt, pepper, kafir lime leaves, coconut milk powder, sesame oil and water, served with liquid coconut cream	400	 F-01	4	09:00
Tandoori fish Ingredients: fish (pieces), curd, turmeric powder, chili powder, coriander powder, cumin powder, hot spices powder, salt and pepper	300	 F-02	3	15:00
Dhania machhi Ingredients: fish (cutted into 1.5" pieces), ginger garlic paste, coriander leaves paste, grated coconut, mustard seed paste, salt, turmeric powder, chili powder and oil	500	 F-03	4	10:00*
Chilli prawns Ingredients: prawns, chopped ginger, soy sauce, white vinegar, fresh chopped coriander leaves, salt, pepper and dices of tri coloured capsicums	300	 F-04	3	08:00
Mahi fish tikka Ingredients: fish, lime juice, mustard, salt and crushed black pepper	300	 F-05	2	15:00
Goan fish curry Ingredients: fish (pieces), tomato puree, turmeric powder, cumin powder, coriander powder, chili paste, vinegar, kokum, water, salt and pepper, served with coconut cream	300	 F-06	3	15:00
Bhapa Maach Ingredients: fish, lemon juice, mustard paste, chopped coriander leaves, salt and pepper (cover the marinated fish tight with transparent cling film)	400	 F-07	3	05:00
Pudina fish Ingredients: fish, fresh pudina puree, turmeric powder, chili powder, coriander powder, salt, pepper and water	400	 F-08	3	08:00
Prawn malai curry Ingredients: prawns, coconut, onion paste, ginger garlic paste, cinnamon stick, green cardamom, black cardamom, salt, lime juice and oil (all used to marinate prawns), water (added after 5:00 min cooking), coconut milk (added after 14:30 min cooking)	400 g	 F-09	2	15:00
* Add water after 5:00.				

Vegetarian

Food	Weight in g	Function	Service size	Time in minutes
Boiled potato Ingredients: potatoes (washed nicely)	300 g	 G-01	2	04:00
Bhindi masala Ingredients: lady fingers (cutted in small roundle), tomato puree, onion paste, chilli powder, turmeric powder, coriander powder, cumin powder, garam masala, ginger garlic paste and oil	500 g	 G-02	2	16:00**
Mutter paneer Ingredients: paneer (cutted into 0.5" thick cube), green peas turmeric powder, chilli powder, coriander powder, cumin powder, ginger garlic paste, garam masala, onion paste, tomato puree, cashew paste, charmagaj paste, butter and 100ml water with each 500 gm mixture, serve with 1 tsp of cooking cream	500 g	 G-03	2	14:00*
Sprout (moong) Ingredients: sprout, turmeric powder, chilli powder, coriander powder, cumin powder, ginger garlic paste, garam masala, onion paste, tomato puree and oil	500 g	 G-04	4	14:00*
Stuff baigan Ingredients: aubergine (slit in 4), grated coconut, crushed peanut, cumin powder, coriander powder, chili powder, fresh coriander leaves, salt, pepper, fennel seeds (all stuffed in aubergine) and oil (greased on top)	500 g	 G-05	2	10:00
Mughlai cabbage and cauliflower Ingredients: cabbage (cutted into jullienne), cauliflower (cutted into small florets), ginger garlic paste, tomato puree, oil, all indian spices (turmeric powder, chili powder, coriander powder, cumin powder, garam masala and salt)	400 g	 G-06	2	14:00****
Dum aloo Ingredients: potatoes (cutted into 1/6 size), turmeric powder, chilli powder, coriander powder, cumin powder, ginger garlic paste, garam masala, onion paste, tomato puree, oil, green cardamom, cinnamon stick, curd and 300 ml water each bowl	500 g	 G-07	4	27:00
Paneer in butter sauce (paneer makhni) Ingredients: paneer (cutted into 0.5" thick cube), turmeric powder, chilli powder, coriander powder, cumin powder, ginger garlic paste, garam masala, onion paste, tomato puree, cashew paste, charmagaj paste, butter and 100ml water each 500 g mixture, serve with 1 tsp of cooking cream	500 g	 G-08	-	12:00*
Potato onion gratin Ingredients: white sauce (use refined flour, butter and milk and cook up to taste in proportion of 1:1:10), 0.5 cm thick slice of potato, 0.5 cm thick slice of onion, oregano, cajun spice, salt, pepper and grated cheese (on top of the last layer of white sauce)	500 g	 G-09	2	09:00
Spinach with cheese and corn Ingredients: chopped spinach, American corn, sauce, seasonings, herbs and grated cheese (spread on top)	500 g	 G-10	-	07:00
Labra mix vegetable with exotic spice Ingredients: capsicum (cutted), carrot (cutted in dices), French beans (cutted in 0.5"), mushroom (cutted in 1/4 size), cabbage (shredded), turmeric powder, chilli powder, coriander powder, cumin powder, salt, pepper, ginger garlic paste, chopped tomato and onion and 1 tbsp oil	500 g	 G-11	3	17:00****
Sweet and sour vegetable Ingredients: carrot, capsicum, onion, mushroom (all cutted into dices), beans (0.5" long size), cauliflower (cutted into small florets), vinegar, soy sauce, tomato ketchup, chopped garlic, oil, salt and pepper	400 g	 G-12	2	12:00****
Achari baigan Ingredients: aubergines (cutted into four pieces lengthwise), onion paste, ginger garlic paste, tomato puree, red chili powder, coriander powder, cumin powder, pickle, salt, oil and water as needed (after 5:00 min of cooking)	500 g	 G-13	4	15:00

* Stir after 7:00.

** Stir after 8:00.

*** Stir after 10:00.

*** Stir in between.

Food	Weight in g	Function	Service size	Time in minutes
Vegetable masala khichdi Ingredients: soaked dal (moong, toor & masoor), soaked rice, water and Indian masalas (coriander powder, cumin powder, chilli powder, salt, cardamom and cinnamon stick)	400 g	 G-14	5	21:00
Dal maharani Ingredients: tomato puree, onion paste, ginger garlic paste, turmeric powder, cumin powder, coriander powder, garam masala, bay leaves, butter, salt, water (250 ml water added after each 10:00 min with stirring), lentils (mashed) and cream (both added after 36:00 min of cooking with stirring)	400 g	 G-15	3	37:00
Sukhi urad dal Ingredients: dal (soaked for one hour), coriander powder, cumin powder, chilli powder, garam masala, salt, oil, ginger garlic paste and water (150 ml water with dal at beginning and 150 ml water after 7:00 min with stirring)	400 g	 G-16	4	18:00*
Thai red curry Ingredients: green zucchini, onion, bell peppers, carrot (in half moon shape), broccoli (in small florets), Thai red curry paste, soy sauce, vinegar, ginger garlic paste, salt, pepper, kafir lime leaves, coconut milk powder, sesame oil and water, serve with liquid coconut cream	400 g	 G-17	4	09:00
Thai green curry Ingredients: green zucchini, onion, bell peppers, carrot (in half moon shape), broccoli (in small florets), Thai green curry paste, soy sauce, vinegar, ginger garlic paste, salt, pepper, kafir lime leaves, coconut milk powder, sesame oil and water, serve with liquid coconut cream	400 g	 G-18	4	14:00
Pav bhaji Ingredients: chopped tomato, potato, ginger garlic paste, coriander powder, turmeric powder, green peas, cauliflower, salt, pav bhaji masala, water, 50 g butter (added after cooking with mashing all)	500 g	 G-19	2	22:00
Paneer Bhurji Ingredients: chopped tomato, onion, garlic, coriander leaves, green capsicum, whole cumin seed, turmeric powder, chili powder, oil and grated paneer (added after 6:00 min of cooking)	300 g	 G-20	2	10:00
Harabhara Kebab Ingredients: chopped cauliflower, broccoli, spinach, carrot, beans, boiled mashed potato, turmeric powder, chili powder, freshly chopped coriander leaves, salt, chaat masala, half of cashew (topped on the dumplings), oil (baste on top)	150 g	 G-21	2	20:00
Kumbh ki sabji (mushroom) Ingredients: button mushrooms (cutted into 1/4 size), turmeric powder, chili powder, coriander powder, ginger garlic paste, oil, water, salt and pepper	300 g	 G-22	2	15:00
Mix vegetable curry Ingredients: carrot, beans (both cutted into diamond shape), cauliflower (cutted into small florets), chopped onion, green peas, turmeric powder, chili powder, coriander powder, cumin powder, salt, ginger garlic paste and tomato puree	500 g	 G-23	4	19:00
Veg kohlapuri Ingredients: carrot, beans (both cutted into diamond shape), cauliflower (cutted into small florets), chopped onion, green peas, turmeric powder, chili powder, coriander powder, cumin powder, salt, ginger garlic paste and tomato puree	500 g	 G-24	4	20:00
Stuffed capsicum Ingredients: 3 pieces of capsicums (upper portion cutted), chopped cauliflower, beans, carrot, grate paneer, turmeric powder, chili powder, cumin powder, coriander powder, salt, pepper and oil (all put inside capsicum)	500 g	 G-25	3	12:00
Khoya matar Ingredients: paneer (cutted into 0.5" thick cube), turmeric powder, chilli powder, coriander powder, cumin powder, ginger garlic paste, oil, green peas, butter, water (100 ml water added to each 500 g mixture), serve with chopped fresh coriander leaves	300 g	 G-26	3	12:00*

* Stir after 7:00.

** Stir after 8:00.

*** Stir after 10:00.

*** Stir in between.








Food	Weight in g	Function	Service size	Time in minutes
Veg makhanwala Ingredients: carrot, beans (both cutted into diamond shape), caulliflower (cutted into small florets), chopped onion, green peas, turmeric powder, chili powder, coriander powder, cumin powder, salt, ginger garlic paste, tomato puree and butter, serve with 2 tbsp of cooking cream	500 g	 G-27	4	15:00
Paneer makhni Ingredients: paneer (cutted into 0.5" thick cube), turmeric powder, chilli powder, coriander powder, cumin powder, ginger garlic paste, garam masala, onion paste, tomato puree, cashew paste, charmagaj paste and butter and water, serve with 1 tbsp of cooking cream	300 g	 G-28	3	18:00*
Navratna kurma Ingredients: carrot, beans and tricolour bell peppers (all cutted into diamond shape), caulliflower (cutted into small florets), green peas, tomato and onion (both cutted in dices), turmeric powder, cumin powder, coriander powder, chili powder, ginger garlic paste, salt pepper and water	425 g	 G-29	5	22:00
Paneer masala Ingredients: paneer (cutted into 0.5" thick cube), onion paste, tomato paste, ginger garlic paste, turmeric powder, chili powder, coriander powder, cumin powder, salt, pepper, oil and water (added after 5:00 min of cooking), serve with chopped coriander leaves	500 g	 G-30	3	12:00
Dry gobi Ingredients: caulliflower (cutted into small florets), turmeric powder, cumin powder, coriander powder, chili powder, ginger garlic paste, tomato (chopped), oil and salt	300 g	 G-31	3	15:00
Dry cabbage Ingredients: shredded cabbage, turmeric powder, cumin powder, coriander powder, chili powder, ginger garlic paste, tomato (chopped), oil and salt	300 g	 G-32	3	10:00
Makkai khichdi Ingredients: rice (soaked for 15:00 min), American corn, toor dal, moongdal, masoor dal, turmeric powder, coriander powder, cumin powder, salt, ghee, bayleaves and water	500 g	 G-33	4	12:00
Gujrati kadhi Ingredients: curd, besan, asafoetida, curry leaves, mustard seeds, salt, turmeric powder, chili powder and oil	350 g	 G-34	4	15:00
Sev tomato curry Ingredients: tomato (chopped), turmeric powder, cumin powder, coriander powder, chili powder, ginger garlic paste, salt, oil, mustard seeds, bayleaves and water (added after 3:00 min of cooking)	300 g	 G-35	4	10:00
Pyaz ki subzi Ingredients: onion (sliced), turmeric powder, cumin powder, coriander powder, chili powder, ginger garlic paste, salt, oil, mustard seeds and bayleaves	350 g	 G-36	4	10:00
Cholar dal Ingredients: soaked dal, turmeric powder, cumin powder, coriander powder, chili powder, ginger garlic paste, salt, oil and bayleaves	700 g	 G-37	4	46:00
* Stir after 7:00. ** Stir after 8:00. *** Stir after 10:00. *** Stir in between.				

Dessert

Food	Weight in g	Function	Service size	Time in minutes
Suji halwa Ingredients: semolina (cooked for 5:00 min), 50 ml ghee (add after 5 min and cook for 3:30 min), 100 g sugar and 350 ml milk (add after 8:30 min and cook for 2:00 min whit stirring at times)	300 g	 H-01	4	09:00
Till laddoo Ingredients: till (sesame seeds, roast for 5 min, then cool down), grated jaggery, water (both cooked together, then mixed with tills and made in laddoo)	150 g	 H-02	2	08:00*
Mix chikki Ingredients: sugar, water and jaggery (cooked for 5:00 min), chopped dry fruits (mixed with rest and cool down for 3:00 min), served in desired shapes	150 g	 H-03	-	05:00
Sweet pongal Ingredients: moong dal, rice (both soaked at least for one hour and drained), jaggery, nutmeg, cashew, raisin, clove, grated fresh coconut, salt and water	230 g	 H-04	5	38:00
Besan laddoo Ingredients: 150 g besan, 200 g ghee, 100 g sugar crystals (all roasted for 5:00 min), 150 g melted jaggery (all mixed and made in laddoo)	150 g	 H-05	3	08:00*
Khajoor and peanut mithai Ingredients: chopped dry dates, sugar (both cooked for 10:00 min), crushed peanuts (mixed with rest, cool down and make small balls)	150 g	 H-06	4	10:00
Khajoor anjir burfi Ingredients: chopped dates, chopped figs (both cooked with water, mashed and cool down), served in desired shapes	300 g	 H-07	4	13:00
Instant rabdi Ingredients: 350 ml milk, 100 g sugar crystal, 50 ml Condensed milk, 2 green cardamom and some threads of saffron	500 ml	 H-08	2	11:00**
Apple kheer Ingredients: 150 ml milk, 150 ml condensed milk, 200 gm grated apple, 2 green cardamom and souple of threads of saffron	500 g	 H-09	2	10:00
Apple Jam Ingredients: grated apple, lemon juice and sugar crystals	300 g	 H-10	5	12:00
Phirni Ingredients: rice (crushed in semi powder texture), water, green cardamom, sugar	300 g	 H-11	5	22:00
Payassam Ingredients: milk, geletin, custard powder (all mixed), chopped pineapple, apple, pear and raisin (fruits mixed with rest)	1000 g	 H-12	8	35:00
Mix fruit pudding Ingredients: rice, turmeric powder, chili powder, coriander powder, cumin powder, whole red dried chili, freshly grated coconut, bayleaves and salt	300 g	 H-13	5	08:00
Orange Kheer Ingredients: orange crush, sugar, soaked rice, orange peel, water and fresh orange juice	300 g	 H-14	3	17:00
Basundi Ingredients: milk, sugar crystals, green cardamom, cashew, pista, almond, salt, grated nutmeg and saffron	1000 ml	 H-15	8	40:00
Baked pineapple pudding Ingredients: milk, geletin, custard powder (all mixed), chopped pineapple (mixed with rest)	300 g	 H-16	4	08:00
Caramel custard Ingredients: caramel (on the bottom of the bowl), whisk egg, milk, vanilla essence (place the bowl on a plate containing little water and place the plate on turn table)	200 g	 H-17	4	15:00

* Stir after each minute.

** Stir in between.

Food	Weight in g	Function	Service size	Time in minutes
Mixed fruit jam Ingredients: grated apple, pear, banana, papaya, chickoo, pineapple and sugar	650 g	 H-18	5	15:00
Dhoodi halwa Ingredients: 200 g grated dudhi, 200 g sugar, 150 ml milk, cargamom and water	600 g	 H-19	5	18:00
Coconut phirni Ingredients: rice (crushed in semi powder texture), water, sugar, green cardamom and freshly grated coconut	400 g	 H-20	4	22:00
Apple stew Ingredients: chopped apples, milk, sugar and cinnamon stick	300 g	 H-21	4	15:00
Apple carrot kheer Ingredients: grated carrot and apple, sugar, raisin, green cardamom and water	300 g	 H-22	4	20:00
Seviyachi kheer Ingredients: roasted seavi, milk, sugar and green cardamom	200 g	 H-23	3	12:00
Rice kheer Ingredients: soaked rice, milk, water, green cardamom, raisin, cashew, 1 tsp ghee	200 g	 H-24	4	17:00

* Stir after each minute.

** Stir in between.



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Contact data of all countries are listed in the attached service directory.

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