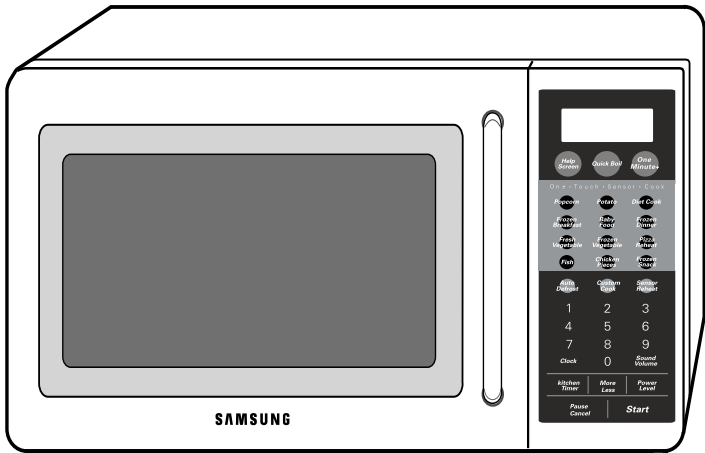




Microwave Oven

Owner's Manual

MS8899S



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 close properly and that there is no damage to the
 - 1) Door (bent or dented),
 - 2) Hinges and latches (broken or loosened),
 - 3) Door seals and sealing surfaces.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

WARNING

Always observe Safety Precautions when using your oven. Never try to repair the oven on your own – there is dangerous voltage inside. If the oven needs to be repaired, call 1-800-SAMSUNG for the name of an authorized service center near you.

IMPORTANT SAFETY INSTRUCTIONS

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

WARNING

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

- Read all safety instructions before using the appliance.
- Read and follow the specific “**PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY**” on this page.
- This appliance must be grounded. Connect only to properly grounded outlets. See “**IMPORTANT GROUNDING INSTRUCTIONS**” on page 4 of this manual.
- Install or place this appliance only in accordance with the installation instructions provided.
- Some items, like whole eggs and food in sealed containers, may explode if heated in this oven.
- Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.

SAVE THESE INSTRUCTIONS

Important Safety Instructions, continued

- Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged.
- This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.
- Do not cover or block any of the openings on this appliance.
- Do not store this appliance outdoors. Do not use near water – for example, near a kitchen sink, in a wet basement, or near a swimming pool, etc.
- Keep the inside of the oven clean. Food particles or spattered oils stuck to the oven walls or floor can cause paint damage and reduce the efficiency of the oven.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- When cleaning door and oven surfaces, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
- To reduce the risk of fire in the oven:
 - a. Do not overcook food. Watch appliance carefully if paper, plastic, or other combustible materials are inside.
 - b. Remove wire twist-ties from plastic cooking bags before placing bags in oven.
 - c. If materials inside the oven ignite, keep the oven door closed, turn the oven off, disconnect the power cord, or shut off the power at the fuse or circuit breaker panel.
 - d. Do not use the oven compartment for storage purposes. Do not leave paper products, cooking utensils, or food in the oven when not in use.
- Do not try to preheat oven or operate while empty.
- Do not cook without the glass tray in place on the oven floor. Food will not cook properly without the tray.
- Do not defrost frozen beverages in narrow-necked bottles. The containers can break.
- Do not cook whole eggs in the shell. Break egg into dish, prick yolk 2 to 3 times, cover and microwave on 50% power until desired doneness.
- Dishes and containers can become hot. Handle with care.
- Carefully remove container coverings, directing steam away from hands and face.
- Remove lids from baby food before reheating. After heating baby food, stir well and test temperature by tasting before serving.
- A short power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords are available and may be used with caution.
- Do not operate any other heating or cooking appliance beneath this appliance.
- Do not mount unit over or near any portion of a heating or cooking appliance.
- Do not mount over a sink.
- Do not store anything directly on top of the appliance when it is in operation.

SAVE THESE INSTRUCTIONS

Important Grounding Instructions

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electrical current. This appliance is equipped with a cord that includes a grounding wire and a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Plug the three-prong power cord into a properly grounded outlet of standard 115-120 voltage, 60 Hz. Your oven should be the only appliance on this circuit.



WARNING

Do not cut or remove the third (ground) prong from the power cord under any circumstances.



WARNING

Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or servicer if you do not understand the grounding instructions or if you are not sure if the appliance is properly grounded.

Use of Extension Cords

A short power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords are available and may be used if care is exercised in their use. If a long cord or extension cord is used:

1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
1. The extension cord must be a grounding-type 3-wire cord and it must be plugged into a 3-slot outlet.
2. The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over accidentally. If you use an extension cord, the interior light may flicker and the blower may vary when the microwave oven is on. Cooking times may be longer, too.

SAVE THESE INSTRUCTIONS

CONTENTS

Your New Microwave Oven.....	6	Cooking Instructions	16
Checking Parts	6	Cooking Utensils	16
Setting Up Your Microwave Oven	6	Testing Utensils	16
Control Panel Buttons	7	Cooking Techniques	17
Operation	8	General Tips	17
Turning on the Power and Selecting a		Auto Sensor Cook.....	18
Display Language	8	Utensils & Cover For	
Setting the Clock.....	8	Sensor Cooking.....	18
Using the Pause/Cancel Button	8	Important	18
Using the Help System.....	9	Cooking Guides.....	19-20
Using Quick Boil Button.....	9	Quick boil Cooking Guide	21
Using the Sensor Cook Buttons	9	Sensor Cooking Guide	21-22
Using the One Minute+ Button.....	10	Sensor Reheat Guide	22
Sensor Reheat.....	10	Sensor Recipes.....	23-24
Defrosting Automatically.....	11	Appendix	25
Setting and Using the		Troubleshooting Guide	25
Custom Cook Button.....	11	Care and Cleaning.....	25
Defrosting Guide	12	Warranty Information	26
Setting Cooking Times &		Specifications	27
Power Levels.....	13	Guía de Consulta Rápida en	
One-stage Cooking.....	13	Español	28-29
Multi-stage Cooking.....	13	Manual Block Warranty	
Using the More/Less Button.....	14 Inside Back Cover	
Adjusting the Volume.....	14	Quick Guide	Back Cover
Using the Kitchen Timer	15		
Setting the Child Protection Lock	15		
Demonstration Mode	15		

YOUR NEW MICROWAVE OVEN

Checking Parts

Unpack your microwave oven and check to make sure that you have all the parts shown here. If any part is missing or broken, call your dealer.



microwave oven



glass tray



roller guide



instruction manual



registration card

Warranty and Service Information

To help us better serve you, please complete the enclosed registration card and promptly return it by mail. If the registration card is missing, you can call Samsung Electronics America, Inc., at 1-800-SAMSUNG (800-726-7864), or register on-line at WWW.SAMSUNGUSA.COM

When contacting Samsung, please provide the specific model and serial number information which is usually located on the back or bottom of the product. Please record these numbers below, along with the other requested information. Keep this information in a safe place as a permanent record of your purchase to aid in identification in case of theft or loss, and a copy of your sales receipt as a proof of purchase if warranty service is needed.

MODEL NUMBER _____
SERIAL NUMBER _____
DATE PURCHASED _____
PURCHASED FROM _____

Warranty service can only be performed by a Samsung Authorized Service Center. If you should require warranty service, provide the above information with a copy of your sales receipt to the Samsung Authorized Service Center. For service assistance and the location of the nearest service center, please call 1-800-SAMSUNG (800-726-7864), or go on-line to WWW.SAMSUNGSUPPORT.COM

071100

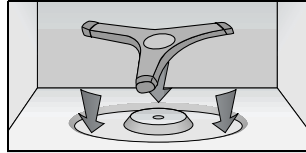
Setting Up Your Microwave Oven

- 1 Place the oven on a flat, sturdy surface and plug the cord into a grounded outlet. Once plugged in, the display on your oven will show:

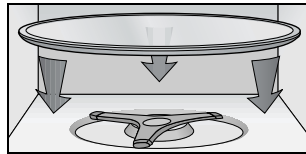
SAMSUNG 50 SIMPLE

Make sure there is adequate ventilation for your oven by leaving at least four inches of space behind, above, and to the side of the oven.

- 2 Open the oven door by pulling the handle on the right side of door.
- 3 Wipe the inside of the oven with a damp cloth.
- 4 Place the pre-assembled roller guide in the indentation in the center of the oven.



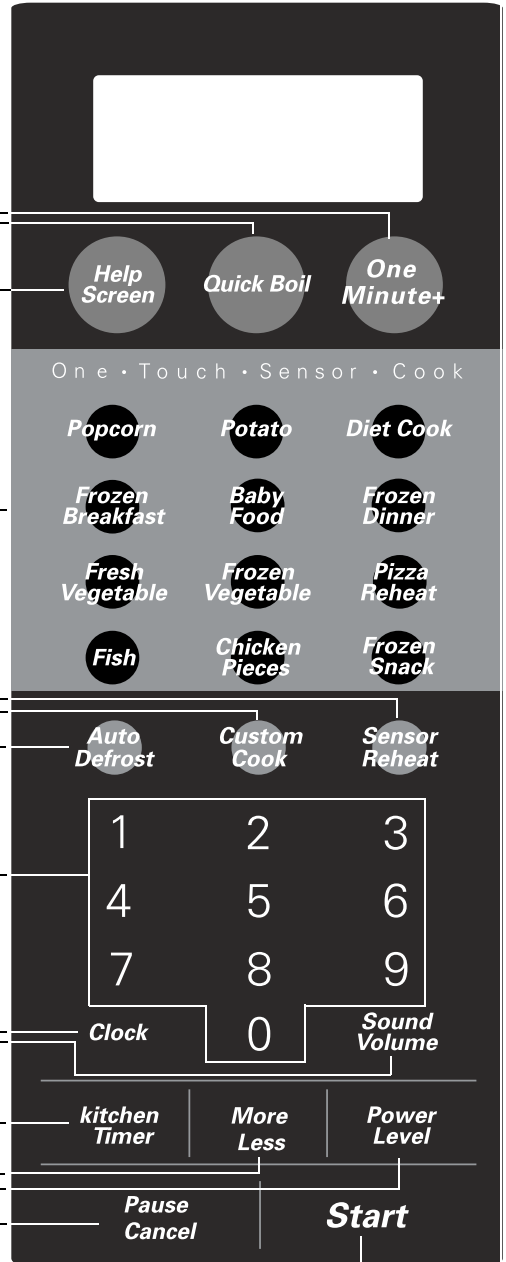
- 5 Place the glass tray securely in the center of the pre-assembled roller guide.



YOUR NEW MICROWAVE OVEN

Control Panel Buttons

- One Minute+** p. 10
Press once for every minute of cooking at High power.
- Quick Boil** p. 9
Press repeatedly to select size of boiling water.
- Help Screen** p. 9
Press to see help information about the feature you are using.
- Sensor Cook Buttons** p. 9
Sensor settings to cook popular foods.
- Sensor Reheat** p. 10
Press to heat leftovers or precooked foods.
- Custom Cook** p. 11
Press twice to program your favorite recipe. Press once to Cook with that recipe.
- Auto Defrost** p. 11
Sets weight of food to be defrosted.
- Number Buttons**
Sets cooking times or amounts and power levels other than high.
- Clock** p. 8
Sets current time.
- Sound Button** p. 14
- Kitchen Timer** p. 15
- More/Less Button** p. 14
Increases or decreases cooking time.
- Power Level** p. 13
Sets power to level other than high.
- Pause/Cancel** p. 8
Press to pause oven or correct a mistake.
- Start**
Press to start cooking.



Turning on the Power and Selecting a Display Language

The first time you plug the power cord into an outlet, or after there has been an interruption in power, the display shows "SAMSUNG SO SIMPLE". At this point, you can select a language and weight system for the display. You can choose from English, French, Spanish and Portuguese and between pounds (LBS) or kilograms (KG). To do so,

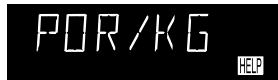
- 1 Press Start immediately after plugging in your Microwave. The display shows "ENGLISH/LBS". If the display does not show "ENGLISH/LBS", you will need to unplug the Microwave and then plug it in again to change the language.



- 2 Press Start repeatedly to select the language and weight system you wish to use:

- ENGLISH/LBS,
- ENGLISH/KG,
- FRENCH/KG,
- SPANISH/LBS
- SPANISH/KG
- PORTUGUESE/KG.

If you continue to press Start, the settings will cycle in the order shown here.



When you have selected the language and weight system you want to use, press the Pause/Cancel button to end this procedure, or press Clock to set the clock.

Setting the Clock

- 1 Press the Clock button. The display will show:



- 2 Use the number buttons to enter the current time. You must press at least three numbers to set the clock. If the current time is 5:00 enter, 5,0,0.



- 3 Press Clock again. A colon will appear, indicating that the time is set.

If there is a power interruption, you will need to reset the clock.

You can check the current time while cooking is in progress by pressing the Clock button.

Using the Pause/Cancel Button

The Pause/Cancel button allows you to clear instructions you have entered. It also allows you to pause the oven's cooking cycle, so that you can check the food.

- To pause the oven during cooking: press Pause/Cancel once. To restart, press Start.
- To stop cooking, erase instructions, and return the oven display to the time of day: press Pause/Cancel twice.
- To correct a mistake you have just entered: press Pause/Cancel once, then re-enter the instructions.
- To cancel a timer setting: press Pause/Cancel once.

OPERATION

Using the Help system

Your microwave offers helpful instructions for many procedures.

- 1 When you need feature information and helpful hints, press the Help Screen button and then press the button that you want to get information on. Help information is available in 4 languages (English, French, Spanish and Portuguese). The "HELP" indicator appears in the display while you are using this feature.

The "Turn Over " behavior may not be necessary in some functions, even though Help system describes the turn over information.

Using Quick Boil Button

- 1 Press the Quick Boil repeatedly to select the size of boiling water.

Once you select a size, the microwave will begin automatically.

Size of boiling water

- 1/2 cup
- 1 cup
- 2 cups each

Using the Sensor Cook Buttons

- 1 Press the Sensor Cook button corresponding to the food you are cooking (Popcorn, for example). The display shows "POPCORN" and your microwave oven will begin cooking automatically.



Serving sizes available for each button:

Popcorn (1 package) 1.5 oz -3.5 oz	Potato (1-6ea) 6 oz -8 oz each
Diet Cook (Low calorie frozen dinners) 7-18 oz	Frozen Breakfast (Sandwich, Waffle, Egg) 2 - 8 oz
Baby Food 2.5-6.0 oz	Frozen Dinner (Frozen Entree, Frozen Dinner) 7-18 oz
Fresh Vegetable 1- 4 cups	Frozen Vegetable 1-4 cups
Pizza Reheat 1-4 slices	Fish 0.5-1.5 lbs
Chicken Pieces 0.5-1.5 lbs	Frozen Snack 5.5-10 oz

When cooking popcorn, wait at least five minutes between each bag to avoid overheating the glass tray.

If you want to adjust the cooking time, you can use the More/Less button. See page 14 for more information.

If you want to check the current time while cooking is in progress, press the Clcok button.

Using the One Minute+ Button

This button offers a convenient way to heat food in one-minute increments at the High power level.

- 1 Press the One Minute+ button once for each minute you wish to cook the food. For example, press it twice for two minutes. The time will display, and the oven starts automatically.

Add minutes to a program in progress by pressing the One Minute+ button for each minute you want to add.

Sensor Reheat

Heating leftovers and precooked foods is easy with your new microwave. By actually sensing the steam that escapes as food heats, this feature automatically adjusts the oven's heating time for various types and amounts of precooked food. All food should be precooked and at refrigerator temperature. To use sensor reheating.

- 1 Press Sensor Reheat. The display will show "REHEAT" and the oven will start automatically.



If you want to adjust the heating time, use the More/Less button. See page 14.

If you want to check the current time while reheating, press the Clock button

Defrosting Automatically

To thaw frozen food, set the weight of the food and the microwave automatically sets the defrosting time, power level and standing time.

- 1 Press the Auto Defrost button. The display shows "0.5 LB." (0.2Kg if you have set your oven for metric measure).



- 2 To set the weight of your food, press the Auto Defrost button repeatedly. This increases the weight by 0.5 lb increments, up to 6.0 lbs.

You can also use the number buttons to enter the weight of the food directly.

The oven calculates the defrosting time and starts automatically. Twice during defrosting, the oven will beep and the display will read "TURN THE FOOD OVER."



- 3 Press the Pause/Cancel button once open the oven door, and turn the food over.
- 4 Press the Start button to resume defrosting.

• See next page for the Auto Defrosting Guide.

Setting and Using the Custom Cook Button

The Custom Cook button memorizes the time and power setting for a particular food.

Programming the Custom Cook button

- 1 Press the Custom Cook button. Press the button twice to delete the previous Custom setting. The display shows "ENTER COOKING TIME AND POWER."



- 2 Use the Number buttons to enter the amount of cooking time. The display will show the amount of time you have set.

- 3 Press Power Level and use the Number buttons to enter the power level. The display will show the power level you have set. You can set the power level from 0 to 9.

1 = warm	2 = low
3 = defrost	4 = medium low
5 = medium	6 = simmer
7 = medium high	8 = reheat
9 = saute	0 = high

- 4 Press the Custom Cook button again. The display will read "CUSTOM RECIPE SAVED."

Using the Custom Cook button

Press the Custom Cook button after memorizing a recipe, then press the Start button. You can check the power level while cooking is in progress by pressing the Power Level button.

Defrosting Guide

Follow the instructions below when defrosting different types of food.

Type of food: Roast beef, pork
 Amount: 2.5-6.0 lbs.
 Procedure: Start with the food placed fat side down. After each stage, turn the food over and shield any warm portions with narrow strips of aluminum foil.

Type of food: Steaks, chops, fish
 Amount: 0.5-3.0 lbs.
 Procedure: After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow strips of aluminum foil. Remove any pieces of food that are nearly defrosted. Let stand, covered, for 5-10 minutes.

Type of food: Ground meat
 Amount: 0.5-3.0 lbs.
 Procedure: After each stage, remove any pieces of food that are nearly defrosted. Let stand, covered with foil, for 5-10 minutes.

Type of food: Chicken, whole
 Amount: 2.5-6.0 lbs.
 Procedure: Remove giblets before freezing poultry. Start defrosting with the breast side down. After the first stage, turn the chicken over and shield any warm portions with narrow strips of aluminum foil and turn over. After the second stage, again shield any warm portions with narrow strips of aluminum foil. When defrost cycle is over, let stand, covered, for 30-60 minutes in the refrigerator.

Type of food: Chicken, pieces
 Amount: 0.5-3.0 lbs.
 Procedure: After each stage, rearrange or remove any pieces of food that are nearly defrosted. Let stand for 10-20 minutes.

Notes

Check foods when the oven signals. After the final stage, small sections may still be icy; let them stand to continue thawing. Do not cook until all ice crystals have thawed.

Shielding roasts and steaks prevents the edges from cooking before the center of the food has defrosted. Use narrow, flat, smooth strips of aluminum foil to cover the edges and thinner sections of the food.

OPERATION

Setting Cooking Times & Power Levels

Your microwave allows you to set up to three different stages of cooking, each with its own time length and power level. The power level lets you control the heating intensity from Warm (1) to High (0).

One-stage Cooking

For simple one-stage cooking, you only need to set a cooking time. The power level is automatically set at High. If you want the power set at any other level, you must set it using the Power Level button.

- 1 Use the number buttons to set a cooking time. You can set a time from one second to 99 minutes, 99 seconds. To set a time over one minute, enter the seconds too. *For example, to set 20 minutes, enter 2, 0, 0, 0.*
- 2 If you want to set the power level to something other than High, press the Power Level button, then use the number buttons to enter a power level.

Power Levels:

1 = warm	6 = simmer
2 = low	7 = medium high
3 = defrost	8 = reheat
4 = medium low	9 = sauté
5 = medium	0 = high

The display shows "PRESS START OR ENTER NEXT STAGE COOKING TIME"

PRESS START OR ENTER NEXT
STAGE COOKING TIME

- 3 Press the Start button to begin cooking. If you want to change the power level, press Pause/Cancel before you press Start, and reenter all of the instructions.

Setting Cooking Times, continued

Some recipes require different stages of cooking at different temperatures. You can set multiple stages of cooking with your microwave.

Multi-stage Cooking

- 1 Follow steps 1 and 2 in the "One-Stage Cooking" section on this page. The display shows "PRESS START OR ENTER NEXT STAGE COOKING TIME."

PRESS START OR ENTER NEXT
STAGE COOKING TIME

When entering more than one cooking stage, the Power Level button must be pressed before the second cooking stage can be entered.

To set the power level at High for a stage of cooking, press the Power Level button twice.

- 2 Use the Number buttons to set a second cooking time.
- 3 Press the Power Level button, then use the number buttons to set the power level of the second stage of cooking. The display shows the power level you have set and then "PRESS START OR ENTER NEXT STAGE COOKING TIME."

PRESS START OR ENTER NEXT
STAGE COOKING TIME

- 4 Press Start to begin cooking, or repeat steps 2 and 3 to set a cooking time and power level for a third stage of cooking. When finished, press Start.

Using the More/Less Button

The More/Less button allows you to adjust pre-set cooking times. It only works with the Sensor Reheat, Quick Boil and Sensor-cooking buttons (Popcorn, Potato, etc.)

Use the More/Less button only after you have already begun cooking with one of these procedures. The More/Less key cannot be used with the Baby Food key.

- 1 To ADD more time to an automatic cooking procedure: Press the More/Less button once. The word "MORE" will appear in the display.



MORE

- 2 To REDUCE the time of an automatic cooking procedure: Press the More/Less button twice. The word "LESS" will appear in the display.



LESS

- 3 To return to the NORMAL time set for an automatic cooking procedure: Press the More/Less button until the word "NORMAL" appears in the display.

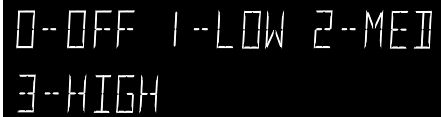


NORMAL

Adjusting the Volume

The Sound Volume button on the microwave allows you to adjust the volume of the microwave's chime sound. The sound is initially set to its highest setting. To change the volume:

- 1 Press the Sound Volume button. The display shows "0-OFF 1-LOW 2-MED 3-HIGH"



0-OFF 1-LOW 2-MED
3-HIGH

- 2 Press "0" to turn the volume off, "1" for low volume, "2" for medium volume, or "3" for high volume. The display will show the volume you have chosen, then shows "PRESS START"



PRESS START

- 3 Press Start: The display returns to the time of day.

Using the Kitchen Timer

This is a timer only.
No microwave energy is generated during this function.

- 1 Use the Number buttons to set the length of time you want the timer to run.
- 2 Press the Kitchen Timer button.
- 3 The display counts down and beeps when the time has elapsed.

Setting the Child Protection Lock

You can lock your microwave oven so it can't be used by unsupervised children.

- 1 Press the "0" button. The display shows "PRESS 1-DEMO 2- CHILD LOCK."
- 2 Press the "2" button. The display shows "PRESS START."
- 3 Press the Start button. The display shows "LOCK" then returns to the time of day.

At this point, the microwave oven cannot be used until it is unlocked. To unlock it, repeat steps 1-3 above.

Demonstration Mode

You can use the Demonstration Mode to see how your microwave oven operates without the oven heating.

- 1 Press the "0" button. The display shows "PRESS 1-DEMO 2- CHILD LOCK."

- 2 Press the "1" button. The display shows "PRESS START".

- 3 Press the Start button. The display shows "DEMO MODE ON".

To turn demo mode off, repeat steps 1-3 above.

Sensor categories buttons are not available in the Demonstration Mode.

COOKING INSTRUCTIONS

Cooking Utensils

Recommended Use

- Glass and glass-ceramic bowls and dishes — Use for heating or cooking.
- Microwave browning dish — Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.
- Microwavable plastic wrap — Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.
- Wax paper — Use as a cover to prevent spattering.
- Paper towels and napkins — Use for short-term heating and covering; they absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and can catch fire.
- Paper plates and cups — Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and can catch fire.
- Thermometers — Use only those labeled “Microwave Safe” and follow all directions. Check the food in several places. Conventional thermometers may be used once the food has been removed from the oven.

Limited Use

- Aluminum foil — Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful.
- Ceramic, porcelain, and stoneware — Use these if they are labeled “Microwave Safe.” If they are not labeled, test them to make sure they can be used safely. Never use dishes with metallic trim.
- Plastic — Use only if labeled “Microwave Safe.” Other plastics can melt.
- Straw, wicker, and wood — Use only for short-term heating, as they can be flammable.

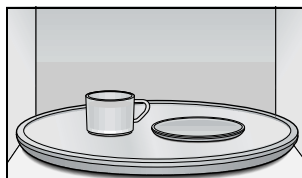
Not Recommended

- Glass jars and bottles — Regular glass is too thin to be used in a microwave, and can shatter.
- Paper bags — These are a fire hazard, except for popcorn bags that are designed for microwave use.
- Styrofoam plates and cups — These can melt and leave an unhealthy residue on food.
- Plastic storage and food containers — Containers such as margarine tubs can melt in the microwave.
- Metal utensils — These can damage your oven. Remove all metal before cooking.

Testing Utensils

If you are not sure whether a dish is microwave-safe or not, you can perform this test:

- 1 Fill a 1 cup glass measuring cup with water and put it inside your oven, next to the dish you want to test.



- 2 Press the One Minute+ button once to heat them for one minute at High power.

The water should be warm and the dish you are testing should be cool. If the dish is warm, then it is absorbing microwave energy and is not acceptable for use in the microwave.

Cooking Techniques

Keep in mind that microwaves cook from the outside to the inside, therefore the following techniques will give the best results.

Stirring

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turn off when you open the door to stir your food.

Arrangement

Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place thin or delicate parts toward the center of the turntable.

Shielding

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing-tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

Turning

Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large items such as roasts.

Standing

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after the oven stops. Let foods stand to complete cooking, especially foods such as roasts and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well and test the temperature before serving.

Adding Moisture

Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to dry food to help it cook.

General Tips

- Dense foods, such as potatoes, take longer to heat than lighter foods. Foods with a delicate texture should be heated at a low power level to avoid becoming tough.
- Altitude and the type of cookware you are using can affect cooking time. When using a new recipe, use the minimum cooking time and check the food occasionally to prevent overcooking.
- Foods with a non-porous skin or shell, such as potatoes, eggs, or hot dogs, should be pierced to prevent bursting.
- Frying with heating oil or fat is not recommended. Fat and oil can suddenly boil over and cause severe burns.
- Some ingredients heat faster than others. For example, the jelly inside a jelly doughnut will be hotter than the dough. Keep this in mind to avoid burns.
- Home canning in the microwave oven is not recommended because all harmful bacteria may not be destroyed by the microwave heating process.
- Although microwaves do not heat the cookware, the heat is often transferred to the cookware. Always use pot holders when removing food from the microwave and instruct children to do the same.

COOKING INSTRUCTIONS

Auto Sensor Cook

The Auto Sensor allows you to cook your food automatically by detecting the amount of gases generated from the food while cooking.

- When cooking food, many kinds of gases are generated. The Auto Sensor determines the proper time and power level by detecting these gases from the food, eliminating the need to set the cooking time and power level.
- When you cover a container with its lid or plastic wrap during Sensor Cooking, the Auto Sensor will detect the gases generated after the container has been saturated with steam.
- Shortly before cooking ends, the remaining cooking time will begin its count down. This will be a good time for you to rotate or stir the food for even cooking if it is necessary.
- Before auto sensor cooking food may be seasoned with herbs, spices or browning sauces. A word of caution though, salt or sugar may cause burn spots on food so these ingredients should be added after cooking.
- The MORE/LESS function pad is used to increase or decrease cooking time. You should use this function to adjust the degree of cooking to suit your personal taste.

Utensils & Cover For Sensor Cooking

- To obtain good cooking results with this function, follow the directions for selecting appropriate containers and covers in the charts in this book.
- Always use microwave-safe containers and cover them with their lids or with plastic wrap. When using plastic wrap, turn back one corner to allow steam to escape at the proper rate.
- Always cover with the lid intended for the utensil being used. If the utensil does not have its own lid, use plastic wrap.
- Fill containers at least half full.
- Foods that require stirring or rotating should be stirred or turned toward the end of the Sensor Cook cycle, after the time has started to count down on the display.

Important

- After installing the oven and plugging into an electrical outlet, do not unplug the power cord. The gas sensor needs time to stabilize in order to cook satisfactorily.
- It is not advisable to use the auto sensor cooking feature on a continuous cooking operation, i.e. one cooking operation immediately after another. Let the oven cool 5 minutes before using Auto Sensor again.
- Install the oven in a well ventilated location for proper cooling and airflow and to ensure the sensor will operate accurately.
- To avoid poor results, do not use the Auto Sensor when the room ambient temperature is too high or too low.
- Do not use volatile detergent to clean your oven. Gas resulting from this detergent may affect the sensor.
- Avoid placing the oven near high moisture or gas emitting appliances, since this will interfere with the proper performance of the Auto Sensor.
- Always keep the inside of the oven clean. Wipe all spills with a damp cloth.

This oven is designed for household use only.

COOKING INSTRUCTIONS

GUIDE for Cooking Meat in Your Microwave

- Place meat on a microwave-safe roasting rack in a microwave-safe dish.
- Start meat fat-side down. Use narrow strips of aluminum foil to shield any bone tips or thin meat areas.
- Check the temperature in several places before letting the meat stand the recommended time.
- The following temperatures are removal temperatures. The temperature of the food will rise during the standing time.

Food	Cook Time /Power Level	Directions
Roast Beef Boneless Up to 4 lbs.	<i>Cooking Time:</i> 7-9 min. / lb. for 115°F - Rare 8-11 min. / lb. for 120°F - Medium 9-13 min. / lb. for 145°F - Well Done <i>Power Level:</i> High(10) for first 5 min., then Medium(5).	Place roast fat-side down on roasting rack. Cover with wax paper. Turn over when half of cooking time is up. Let stand 10 min.
Pork Boneless or bone-in Up to 4 lbs.	<i>Cooking Time:</i> 13-17 min. / lb. for 160° F Well Done <i>Power Level:</i> High(10) for first 5 min., then Medium(5).	Place roast fat-side down on roasting rack. Cover with vented plastic wrap. Turn over when half of cooking time is up. Let stand 10 min.
Bacon 2-6 slices	<i>Cooking Time:</i> 2 slices: 1 - 1 3/4 min. 4 slices: 2 3/4- 3 1/4 min. 6 slices: 3 1/2 - 4 1/2 min. <i>Power Level:</i> High(10).	Arrange slices on roasting rack or a dish lined with paper-towel. Cover with paper towel. Microwave until crisp.

GUIDE for Cooking Poultry in Your Microwave

- Place poultry on a microwave-safe roasting rack in a microwave-safe dish.
- Cover poultry with wax paper to prevent spattering.
- Use aluminum foil to shield bone tips, thin meat areas, or areas that start to overcook.
- Check the temperature in several places before letting the poultry stand the recommended time.

Food	Cook Time /Power Level	Directions
Whole Chicken Up to 6 lbs.	<i>Cooking Time:</i> 5-8 min. / lb. 170°F -180°F <i>Power Level:</i> Medium High(7).	Place chicken breast-side down on roasting rack. Cover with wax paper. Turn over when half of the cooking time is up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.
Chicken Pieces Up to 3 lbs.	<i>Cooking Time:</i> 4-8 min. / lb. 180°F dark meat 170°F light meat <i>Power Level:</i> Medium High(7).	Place chicken bone-side down on dish, with the thickest portions towards the outside of the dish. Cover with wax paper. Turn over when half of the cooking time is up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.

COOKING INSTRUCTIONS

GUIDE for Cooking Seafood in Your Microwave

- Cook fish until it flakes easily with a fork.
- Place fish on a microwave-safe roasting rack in a microwave-safe dish.
- Use a tight cover to steam fish. A lighter cover of wax paper or paper towel provides less steaming.
- Do not overcook fish; check it at minimum cooking time.

Food	Cook Time /Power Level	Directions
Steaks Up to 3 lbs.	<i>Cooking Time:</i> 4-8 min. / lb. <i>Power Level:</i> Medium High(7).	Arrange steaks on roasting rack with meaty portions towards the outside of rack. Cover with wax paper. Turn over and rearrange when half of cooking time is up. Cook until fish flakes easily with a fork. Let stand 3-5 min.
Filletts Up to 3 lbs.	<i>Cooking Time:</i> 3-7 min. / lb. <i>Power Level:</i> Medium High(7).	Arrange filletts in a baking dish, turning any thin pieces under. Cover with wax paper. If filletts are over 1/2" thick, turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 2-3 min.
Shrimp Up to 3 lbs.	<i>Cooking Time:</i> 3-6 1/2 min. / lb. <i>Power Level:</i> Medium High(7).	Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 min.

GUIDE for Cooking Eggs in Your Microwave

- Never cook eggs in the shell, and never warm hard-cooked eggs in the shell; they can explode.
- Always pierce whole eggs to keep them from bursting.
- Cook eggs just until set; they become tough if overcooked.

GUIDE for Cooking Vegetables in Your Microwave

- Vegetables should be washed just before cooking. Often, no extra water is needed. If dense vegetables such as potatoes, carrots and green beans are being cooked, add about 1/4 cup water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger ones.
- Whole vegetables, such as potatoes, acorn squash or corn on the cob, should be arranged in a circle on the turntable before cooking. They will cook more evenly if turned over after half the cooking time.
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish and the tips toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, squash, eggplant, etc., should have their skin pricked in several spots before cooking to prevent them from bursting.
- For more even cooking, stir or rearrange whole vegetables halfway through the cooking time.
- Generally, the denser the food, the longer the standing time. (Standing time refers to the time necessary for dense, large foods and vegetables to finish cooking after they come out of the oven.) A baked potato can stand on the counter for five minutes before cooking is completed, while a dish of peas can be served immediately.

COOKING INSTRUCTIONS

QUICK BOIL COOKING GUIDE

Food	Amount	Procedure
Quick boil	1/2 cup 1 cup 2 cups	Measure liquid; pour into microwave-safe container that is 2 times longer than amount of liquid. Example: Four 1 cup liquid use 2 cup or larger dish. Let oven cool for at least 5 minutes before using again.

SENSOR COOKING GUIDE

- Follow the instructions below when sensor cooking different types of food.

Food	Amount	Procedure
Popcorn	1 package (1.5 to 3.5 oz.)	Use one microwave-only bag of popcorn. Pop only one bag at a time. Use caution when removing and opening hot bag from oven. When popping 1.5 or 1.75 oz. snack-size popcorn bags, use "More/Less" key for best results. Let oven cool for at least 5 minutes before using again.
Diet cook	7 to 18 oz.	Remove package from outer wrapping and follow package instructions for covering and standing. Let oven cool for at least 5 minutes before using again.
Potatoes	1 to 6 EA.	Prick each potato several times with fork. Place on turntable in spoke-like fashion. Let stand 3 -5 min. Let oven cool for at least 5 minutes before using again.
Fresh Vegetables	1 to 4 cups	Arrange fresh vegetables in microwave-safe ceramic, glass or plastic dish and combine with 2 Tbs. water. Cover. For even cooking, stir or turn vegetables according to instructions. Let vegetables stand 3 minutes before serving. Let oven cool for at least 5 minutes before using again.
Frozen Dinner	7 to 18 oz.	Remove packing from outer wrapping and follow box instructions for covering and standing. Let oven cool for at least 5 minutes before using again.
Frozen Breakfast	2 to 8 oz.	Follow box instruction for covering and standing. Use this pad for frozen sandwich, breakfast entree, pancakes, waffles. etc. Let oven cool for at least 5 minutes before using again.

COOKING INSTRUCTIONS

SENSOR COOKING GUIDE(Continued)

Food	Amount	Procedure
Baby Food	2.5 to 6 oz.	Remove lid from baby food and heat(heating time is very short). Check temperature and stir well before serving. The More/Less key cannot be used with the baby food key.
Fish	0.5 to 1.5 lbs.	Arrange fish in dish with thickest portions to the outside. Overlap thin areas in center of dish. Turn thin ends under. Cover with vented plastic wrap. Let oven cool for at least 5 minutes before using again.
Frozen Vegetables	1 to 4 cups	Measure vegetables and put into microwave-safe dish. Add no more than 1 Tbs. of water. Cover. Let oven cool for at least 5 minutes before using again.
Pizza Reheat	1 to 4 slices	Put 1~4 slices of pizza on a microwave-safe plate with wide end of slice towards the outside edge of the plate. Do not let slices overlap. Do not cover. Let oven cool for at least 5 minutes before using again.
Chicken Pieces	0.5 to 1.5 lbs	Arrange chicken pieces in a microwave-safe dish with the thickest portions to the outside. Cover with wax paper, tucking sides of wax paper under dish. Let oven cool for at least 5 minutes before using again.
Frozen Snack	5.5 to 10 oz	Arrange snacks on a paper towel which has been placed on a microwave-safe plate. Arrange in spoke fashion, not touching. Put any extra pieces in center. Do not cover. Let oven cool for at least 5 minutes before using again.

SENSOR REHEAT GUIDE

- Follow the instructions below when sensor reheating different types of food.

Plate of food <i>(1 plate)</i>	<i>1 serving</i>	Use only pre-cooked, refrigerated foods. Cover plate with vented plastic wrap or wax paper. If food is not as hot as you prefer after heating with SENSOR REHEAT, continue heating using time and power. . Contents - 3 ~ 4 oz. meat, poultry or fish(up to 6 oz.with bone) - 1/2 cup starch (potatoes, pasta, rice, etc.) - 1/2 cup vegetables (about 3 ~ 4 oz.)
Casseroles Soups/Sauces	<i>1 to 4 servings</i>	Use only refrigerated foods. Cover plate with lid or vented plastic wrap. If food is not as hot as you prefer after heating with Sensor Reheat, continue heating using time and power. Stir foods once before serving.

COOKING INSTRUCTIONS

Sensor Recipes

French Onion Soup (4 servings)

- 3 tablespoons butter or margarine
- 3 cups (about 3 medium) sliced onions
- 3 cups beef broth
- 1 cup water
- 1 teaspoon Worcestershire sauce
- Salt, pepper, croutons, grated parmesan cheese to taste
- 2 tablespoons brandy (optional)

- 1 Combine butter and onions in 3-quart casserole. Cover with lid. Microwave at HIGH (10) for 8 to 9 minutes or use Sensor Fresh Vegetable.
- 2 Stir in broth, water, Worcestershire sauce, salt and pepper ; cover. Microwave at HIGH (10) for 5 minutes, and at MEDIUM (5) for 5 minutes or use Sensor Reheat. Stir in brandy. Let stand, covered, for 5 minutes before serving. Serve with croutons and cheese.

Snap Crackle Popcorn Balls (10 to 15 balls)

- 30 square caramel candies
- 1 1/2 tablespoons water
- 1 teaspoon butter or margarine
- 1 pkg. (3.5 oz.) microwave popcorn

- 1 Combine caramel, water and butter in 4 cup glass bowl. Microwave at HIGH (10) for 2 to 3 minutes until melted. Stir until smooth. Set aside.
- 2 Place popcorn on turntable. Microwave at HIGH (10) for 2 to 3 minutes or use Sensor Popcorn.
- 3 Place popcorn in bowl. Pour caramel mixture over popcorn ; toss until completely coated and cool enough to handle. Using buttered hands, form into 3-inch balls.
- 4 Cool on waxed paper. Serve immediately.

Peas With Lettuce (4 servings)

- 2 cups fresh shelled green peas
- 1/3 cup thinly sliced celery
- 2 tablespoons water
- 3 cups shredded head lettuce
- 1 tablespoon butter or margarine
- 1 tablespoon all-purpose flour
- 1/2 teaspoon sugar
- 1/4 teaspoon salt
- 1/4 cup whipping cream
- Dash pepper to taste

- 1 In 1 1/2-quart casserole combine peas, celery and water ; cover. Microwave at HIGH (10) for 5 to 7 1/2 minutes or use Sensor Fresh Vegetable. Stir in lettuce ; re-cover.
- 2 In small dish combine butter, flour, sugar, salt and pepper. Blend in cream. Microwave at HIGH (10) for 1 to 2 minutes or use Sensor Reheat. Stir until smooth.
- 3 Drain vegetables. Add sauce to vegetables ; toss to coat.

Stuffed Potatoes (4 servings)

- 4 medium potatoes, scrubbed
- 1/2 cup dairy sour cream
- 1/3 cup milk
- 2 tablespoons grated parmesan cheese
- 1 teaspoon chopped chives or parsley flakes
- 4 slices bacon, cooked and crumbled
- Salt, pepper, to taste.

- 1 Prick potatoes twice with a fork. Arrange potatoes at least 1 inch apart on paper towel placed on turntable. Microwave at HIGH (10) for 10 to 12 minutes or use Sensor Potato. Let stand 5 minutes.
- 2 Slice top from each potato ; scoop out center. Mash with sour cream, milk, cheese, chives, salt and pepper. Spoon into shells.
- 3 Sprinkle with bacon. Place on plate or on paper towel in oven. Microwave at HIGH (10) for 2 to 4 minutes or use Sensor Reheat.

COOKING INSTRUCTIONS

Vegetable Medley (4 to 6 servings)

- 1 1/2 cups broccoli flowerets, 3/4 to 1 inch in diameter
- 1 1/2 cups cauliflower flowerets, 3/4 to 1 inch in diameter
- 1 medium yellow squash, cut into 1/4 inch diagonal slices
- 1 medium zucchini, cut into 1/4 inch diagonal slices
- 1 medium carrot, cut into 1/8 inch diagonal slices
- 1/2 small red pepper, slivered
- 6-7 pitted ripe olives, sliced
- 2-3 tablespoons butter or margarine
- 1/2 teaspoon dried oregano
- 1 teaspoon fresh lemon juice
- parmesan cheese, optional to taste

- 1** Arrange broccoli and cauliflower alternately around the edge of a 10 to 12 inch glass dish with rim. Alternately place yellow squash and zucchini in circle inside broccoli and cauliflower, place carrots slices in center and arrange red pepper slivers over top. Sprinkle with 2 tablespoons water. Cover with vented microwave plastic wrap.
- 2** Microwave at HIGH (10) for 7 to 9 minutes or use Sensor Fresh Vegetable. Remove wrap immediately, scatter olive slices attractively over all.
- 3** Place butter or margarine in 1 cup glass measure and Microwave at HIGH (10) for 30 seconds to 1 minute to melt. Add oregano and lemon juice. Pour over vegetables. Sprinkle with parmesan cheese and serve.

Franks And Beans Casserole (4 to 6 servings)

- 1/2 cup chopped onions
- 2 tablespoons butter or margarine
- 1 pkg. (12 - 16 oz.) frankfurters, cut in quarters
- 1 can (16 oz) baked beans
- 1 can (15 - 16 oz.) cannellini (white kidney) beans, drained
- 1 can (15 - 16 oz.) red kidney beans, drained
- 1/3 cup brown sugar
- 1/4 cup catsup
- 1 teaspoon yellow mustard
- Salt, pepper and garlic powder to taste

- 1** Place onions in 3-9 quart casserole. Microwave at HIGH(10) for 1 to 2 minutes or until onions are soft.
- 2** Stir in all remaining ingredients, pushing frankfurters to the bottom of dish so they are covered with the beans.
- 3** Cover and microwave at HIGH (10) for 11 to 13 minutes or use Sensor Reheat. Stir until smooth.

Troubleshooting Guide

Before you call a repair person for your oven, check this list of possible problems and solutions.

Neither the oven's display nor the oven operate.

- Properly insert the plug into a grounded outlet.
- If the outlet is controlled by a wall switch, make sure the wall switch is turned on.
- Remove the plug from the outlet, wait ten seconds, then plug it in again.
- Reset the circuit breaker or replace any blown fuse.
- Plug another appliance into the outlet; if the other appliance doesn't work, have a qualified electrician repair the outlet.
- Plug the oven into a different outlet.

The oven's display works, but the power won't come on.

- Make sure the door is closed securely.
- Check to see if packing material or other material is stuck to the door seal.
- Check for door damage.
- Press Cancel twice and re-enter all cooking instructions.

The power goes off before the set time has elapsed.

- If there has not been a power outage, remove the plug from the outlet, wait ten seconds, then plug it in again. If there was a power outage, the time indicator will display "SAMSUNG SO SIMPLE" Reset the clock and any cooking instructions.
- Reset the circuit breaker or replace any blown fuse.

The food is cooking too slowly.

- Make sure the oven is on its own 20 amp circuit line. Operating another appliance on the same circuit can cause a voltage drop. If necessary, move the oven to its own circuit.

You see sparks or arcing.

- Remove any metallic utensils, cookware, or metal ties. If using foil, use only narrow strips and allow at least one inch between the foil and interior oven walls.

The turntable makes noises or sticks.

- Clean the turntable, roller ring and oven floor.
- Make sure the turntable and roller ring are positioned correctly.

Using your microwave causes TV or radio interference.

- This is similar to the interference caused by other small appliances, such as hair dryers. Move your microwave further away from other appliances, like your TV or radio.

Care and Cleaning

Follow these instructions to clean and care for your oven.

- Keep the inside of the oven clean. Food particles and spilled liquids can stick to the oven walls, causing the oven to work less efficiently.
- Wipe up spills immediately. Use a damp cloth and mild soap. Do not use harsh detergents or abrasives.
- To help loosen baked on food particles or liquids, heat two cups of water (add the juice of one lemon if you desire to keep the oven fresh) in a four-cup measuring glass at High power for five minutes or until boiling. Let stand in the oven for one or two minutes.
- Remove the glass tray from the oven when cleaning the oven or tray. To prevent the tray from breaking, handle it carefully and do not put it in water immediately after cooking. Wash the tray carefully in warm sudsy water or in the dishwasher.
- Clean the outside surface of the oven with soap and a damp cloth. Dry with a soft cloth. To prevent damage to the operating parts of the oven, don't let water seep into the openings.
- Wash the door window with very mild soap and water. Be sure to use a soft cloth to avoid scratching.
- If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven in high humidity and in no way indicates microwave leakage.
- Never operate the oven without food in it; this can damage the magnetron tube or glass tray. You may wish to leave a cup of water in the oven when it is not in use to prevent damage if the oven is accidentally turned on.

If you have a problem you cannot solve,
please call our service line:
1-800-SAMSUNG

SAMSUNG MICROWAVE OVEN**LIMITED WARRANTY TO ORIGINAL PURCHASER**

This SAMSUNG brand product, as supplied and distributed by SAMSUNG ELECTRONICS AMERICA, INC. (SAMSUNG) and delivered new, in the original carton to the original consumer purchaser, is warranted by SAMSUNG against manufacturing defects in materials and workmanship for a limited warranty period of:

One (1) Year Parts and Labor, Eight (8) Years Parts Warranty for Magnetron

This limited warranty begins on the original date of purchase, and is valid only on products purchased and used in the United States. To receive warranty service, the purchaser must contact SAMSUNG for problem determination and service procedures. Warranty service can only be performed by a SAMSUNG authorized service center. The original dated bill of sale must be presented upon request as proof of purchase to SAMSUNG or SAMSUNG's authorized service center. Transportation of the product to and from the service center is the responsibility of the purchaser.

SAMSUNG will repair or replace this product, at our option and at no charge as stipulated herein, with new or reconditioned parts or products if found to be defective during the limited warranty period specified above. All replaced parts and products become the property of SAMSUNG and must be returned to SAMSUNG. Replacement parts and products assume the remaining original warranty, or ninety (90) days, whichever is longer.

This limited warranty covers manufacturing defects in materials and workmanship encountered in normal, non-commercial use of this product and shall not apply to the following, including, but not limited to: damage which occurs in shipment; delivery and installation; applications and uses for which this product was not intended; altered product or serial numbers; cosmetic damage or exterior finish; accidents, abuse, neglect, fire, water, lightning or other acts of nature; use of products, equipment, systems, utilities, services, parts, supplies, accessories, applications, installations, repairs, external wiring or connectors not supplied or authorized by SAMSUNG which damage this product or result in service problems; incorrect electrical line voltage, fluctuations and surges; customer adjustments and failure to follow operating instructions, cleaning, maintenance and environmental instructions that are covered and prescribed in the instruction book; product removal and reinstallation; problems caused by pest infestations, and overheating or overcooking by user; glass tray or turntable; reduced magnetron power output related to normal aging. SAMSUNG does not warrant uninterrupted or error-free operation of the product.

THERE ARE NO EXPRESS WARRANTIES OTHER THAN THOSE LISTED AND DESCRIBED ABOVE, AND NO WARRANTIES WHETHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, SHALL APPLY AFTER THE EXPRESS WARRANTY PERIODS STATED ABOVE, AND NO OTHER EXPRESS WARRANTY OR GUARANTY GIVEN BY ANY PERSON, FIRM OR CORPORATION WITH RESPECT TO THIS PRODUCT SHALL BE BINDING ON SAMSUNG. SAMSUNG SHALL NOT BE LIABLE FOR LOSS OF REVENUE OR PROFITS, FAILURE TO REALIZE SAVINGS OR OTHER BENEFITS, OR ANY OTHER SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE OR INABILITY TO USE THIS PRODUCT, REGARDLESS OF THE LEGAL THEORY ON WHICH THE CLAIM IS BASED, AND EVEN IF SAMSUNG HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. NOR SHALL RECOVERY OF ANY KIND AGAINST SAMSUNG BE GREATER IN AMOUNT THAN THE PURCHASE PRICE OF THE PRODUCT SOLD BY SAMSUNG AND CAUSING THE ALLEGED DAMAGE. WITHOUT LIMITING THE FOREGOING, PURCHASER ASSUMES ALL RISK AND LIABILITY FOR LOSS, DAMAGE OR INJURY TO PURCHASER AND PURCHASER'S PROPERTY AND TO OTHERS AND THEIR PROPERTY ARISING OUT OF THE USE, MISUSE OR INABILITY TO USE THIS PRODUCT SOLD BY SAMSUNG NOT CAUSED DIRECTLY BY THE NEGLIGENCE OF SAMSUNG. THIS LIMITED WARRANTY SHALL NOT EXTEND TO ANYONE OTHER THAN THE ORIGINAL PURCHASER OF THIS PRODUCT, IS NONTRANSFERABLE AND STATES YOUR EXCLUSIVE REMEDY.

Some states do not allow limitations on how long an implied warranty lasts, or the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

To obtain warranty service, please contact: SAMSUNG ELECTRONICS AMERICA, INC.
- WWW.SAMSUNGUSA.COM

SAMSUNG CUSTOMER SERVICE 400
VALLEY ROAD, SUITE 201, MT. ARLINGTON, NJ 07856
Tel: 973-601-6000, Fax: 973-601-6001
1-800-SAMSUNG (1-800-726-7864)
WWW.SAMSUNGSUPPORT.COM

Specifications

Model Number	MS8899S
Oven Cavity	1.6 cuft
Controls	10 power levels, including defrost
Timer	99 minutes, 99 seconds
Power Source	120 VAC, 60 Hz
Power Output	1100 Watts
Outside Dimensions	23 ^{21/32"} (W) X 13 ^{5/16"} (H) X 19 ^{17/32"} (D) (Including Handle)
Oven Cavity Dimensions	16 ^{1/2"} (W) X 9 ^{3/16"} (H) X 17 ^{9/32"} (D)
Net/Gross Weight	47/51.5 lbs

Usando el Botón Pause/Cancel

- Para pausar mientras está cocinando, oprima una vez al botón Pause/Cancel.
- Para detener el horno y borrar las instrucciones para cocinar, oprima dos veces al botón Pause/Cancel.
- Para corregir un error de programación, oprima una vez al botón Pause/Cancel y vuelva a programar las instrucciones.
- Para cancelar un ajuste del cronómetro, oprima una vez al botón Pause/Cancel.

Encendiendo el Horno y Seleccionando el Idioma del desPliegue

- Enchufe el horno de microondas y oprima el botón Start repetidamente hasta que vea el idioma y sistema de medida que desea utilizar.

Poniendo el Reloj

- Oprima una vez al botón Clock.
- Utilice los botones numéricos 0–9 para seleccionar la hora correcta.
- Oprima una vez más al botón Clock para fijar la hora.

Ajustando el Tiempo de Cocinar y Niveles de Potencia – Cocinando en una Etapa

- Utilice los botones numéricos 0–9 para ajustar el tiempo de cocinar.
- Oprima el botón Power Level, y los botones numéricos 0–9 para seleccionar la potencia de cocinar (si es diferente a 0).
- Oprima el botón Start para comenzar a cocinar.

Ajustando el Tiempo de Cocinar y Niveles de Potencia – Cocinando en Etapas Múltiples

- Utilice los botones numéricos 0–9 para ajustar el tiempo de cocinar.
- Oprima el botón Power Level, y los botones numéricos 0–9 para seleccionar la potencia de cocinar (si es diferente a 0).
- Utilice los botones numéricos 0–9 para ajustar el segundo tiempo de cocinar.
- Oprima el botón Power Level, y los botones numéricos 0–9 para seleccionar la potencia de cocinar (si es diferente a 0).
- Utilice los botones numéricos 0–9 para ajustar el tercer tiempo de cocinar.
- Oprima el botón Power Level, y los botones numéricos 0–9 para seleccionar la potencia de cocinar (si es diferente a 0).
- Oprima el botón Start para comenzar a cocinar.

Descongelado Automático

- Oprima repetidamente al botón Auto Defrost para ajustar el peso correcto de la comida que va descongelar.

Recalentamiento Sensor

- Oprima repetidamente al botón Sensor Reheat para seleccionar el tipo de comida.
- Utilice los botones numéricos 0-9 para programar las porciones (si son más de una porción).
- Oprima el botón Start para comenzar a cocinar.

Cocinando Con un Bóton

- Oprima el botón One Minute una vez para cada minuto que desea cocinar.

Usando el Teclado de Cocina Sensor cook

- Seleccione el botón "Sensor-cook" (Popcorn, Frozen Dinner, etc.) apropiado para el tipo de comida que desea cocinar, oprima este botón repetidamente para programar el tamaño de la porción.

Ajustando el Tiempo de Cocinado

- Si desea ajustar el tiempo de cocinado mientras el horno está en operación, oprima el botón More/Less repetidamente hasta llegar al tiempo deseado.

Usando el Cronómetro

- Oprima los botones numéricos 0-9 para ajustar el tiempo, luego oprima el botón Kitchen Timer.

Utilizando el Seguro Para Evitar que Niños Utilicen el Horno

- Oprima los botones 0, 2 y Start. Repita para pagar el seguro.

SAMSUNG ELECTRONICS

NORTH AMERICAN LIMITED WARRANTY STATEMENT

Subject to the requirements, conditions, exclusions and limitations of the Original Limited Warranty supplied with Samsung Electronics (SAMSUNG) products, and the requirements, conditions, exclusions and limitations contained herein, SAMSUNG will additionally provide Warranty Repair Service in the United States on SAMSUNG products purchased in Canada, and in Canada on SAMSUNG products purchased in the United States, for the warranty period originally specified, and to the Original Purchaser only.

The above described warranty repairs must be performed by a SAMSUNG Authorized Service Center. Along with this Statement, the Original Limited Warranty Statement and a dated Bill of Sale as Proof of Purchase must be presented to the Service Center. Transportation to and from the Service Center is the responsibility of the purchaser.

Conditions covered are limited only to manufacturing defects in material or workmanship, and only those encountered in normal use of the product.

Excluded, but not limited to, are any original specified provisions for, in-home or on-site services, minimum or maximum repair times, exchanges or replacements, accessories, options, upgrades, or consumables.

For the locations of a SAMSUNG Authorized Service Center, please call toll-free:

In the United States: 1-800-SAMSUNG (1-800-726-7864)
In Canada: 1-800-SAMSUNG

SAMSUNG ELECTRONICS

GARANTIE LIMITÉE POUR L'AMÉRIQUE DU NORD

Assujettie aux exigences, conditions, exclusions et limitations de la garantie limitée originale fournie avec les produits de Samsung Electronics (SAMSUNG) et les exigences, conditions, exclusions et limitations de la présente garantie, SAMSUNG offrira en plus un service de réparation sous garantie aux États-Unis pour les produits achetés au Canada et un service de réparation sous garantie au Canada pour les produits achetés aux États-Unis pendant la période de garantie précisée à l'origine et pour l'acheteur initial seulement.

Les réparations sous garantie décrites ci-dessus doivent être effectuées dans un centre de réparation agréé SAMSUNG. En plus de la présente garantie, la garantie limitée originale et une facture datée en tant que preuve d'achat doivent être présentées au centre de réparation. Le transport de l'appareil au et à partir du centre de réparation demeure la responsabilité de l'acheteur.

Les conditions couvertes ne sont limitées qu'aux vices de matériaux et de fabrication dans des conditions d'utilisation normale.

Exclues, mais non pas limitées à, sont les dispositions précisées à l'origine pour le service à domicile ou sur place, durées de réparation minimales et maximales, échanges ou remplacements, accessoires, options, extensions ou produits non durables.

Pour obtenir le nom d'un centre de réparation agréé Samsung, appelez sans frais :

Aux États-Unis : 1-800-SAMSUNG (1-800-726-7864)
Au Canada : 1-800-SAMSUNG

QUICK REFERENCE

Feature	Operation
Set Clock	<ol style="list-style-type: none">1. Press Clock.2. Use number buttons to enter time.3. Press Clock again.
One Stage Cooking	<ol style="list-style-type: none">1. Use number buttons to set cooking time.2. Set power level or leave at high.3. Press Start.
One Minute+ Cooking	<ol style="list-style-type: none">1. Press the One Minute + button once for each minute of cooking.2. The time will display and the oven will start.
Sensor Cook Buttons	<ol style="list-style-type: none">1. Press button that corresponds to the food you are cooking (for example, Popcorn).2. The display will show the food you have chosen and the oven will start automatically.
Auto Defrost	<ol style="list-style-type: none">1. Press Auto Defrost.2. Enter weight of food by pressing Auto Defrost button repeatedly or by using the number buttons.3. When prompted by oven display, open oven door and turn food over. Press Start to resume defrosting cycle
Sensor Reheat	<ol style="list-style-type: none">1. Press Sensor Reheat.2. The display will show "REHEAT" and oven will start automatically.
Set Cooking Time and Power Levels	<ol style="list-style-type: none">1. Use number buttons to set cooking time.2. To set power level at other than HIGH, press Power Level and use the number buttons to enter the power level (Example: number 5 is 50% power.)3. Press Start to begin cooking.



SAMSUNG ELECTRONICS AMERICA, INC.
HEADQUARTERS
105 CHALLENGER ROAD
RIDGEFIELD PARK, NEW JERSEY 07660-0511

July, 2000
Printed in Korea