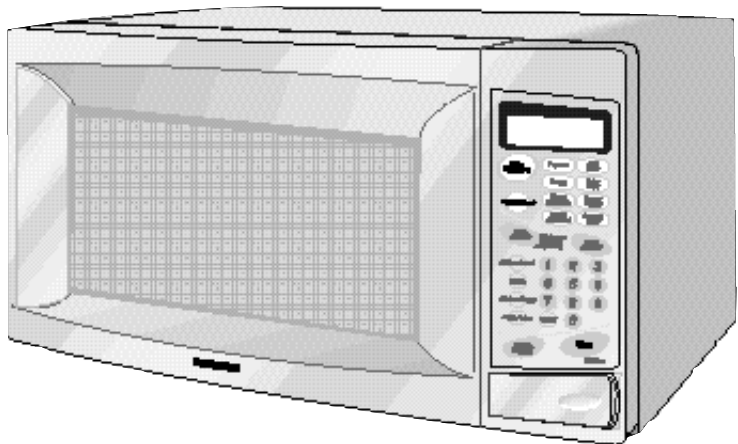




Microwave Oven

Owner's Manual

MW5592W / MW5593G
MW7592W / MW7593G





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 front face of the oven 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.

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 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.
- Dishes and containers can become hot. Handle with care.
- Carefully remove container coverings, directing steam away from hands and face.
- Remove lids from bay food before heating. 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 volt- age, 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.
2. The extension cord must be a grounding-type 3-wire cord and it must be plugged into a 3-slot outlet.
3. 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

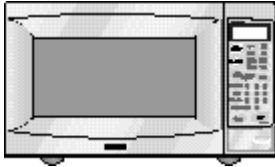
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YOUR NEW MICROWAVE OVEN

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



instruction manual



roller guide ring

Thank You for Choosing Samsung

Your new oven represents the latest in microwave cooking technology. This oven is a full-featured, easy-to-use appliance built to strict quality standards set by Samsung — the highest in the industry. We're proud to offer you a product that will provide convenient, dependable service for years to come.

Please record the serial number from the inside or back of your Samsung microwave oven and the date of purchase in the space provided below. We recommend that you keep your purchase receipt with this manual for easy warranty service.

Model Number _____

Serial Number _____

Date Purchased _____

Dealer _____

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 SO 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 pressing the button below the control panel.
- 3 Wipe the inside of the oven with a damp cloth.
- 4 Place the pre-assembled ring in the indentation in the center of the oven.



- 5 Place the glass tray on top of the ring so that the three glass tabs in the center of the tray fit securely into the tabs on the floor of the oven.



YOUR NEW MICROWAVE OVEN

Control Panel Buttons

One Minute+
Press once for every minute of cooking at High power.

Instant Cook Buttons
Instant settings to cook popular foods.

Gentle Cook
Press to set gentler cooking with reduced power.

Custom Cook Button
Press twice to program your favorite recipe.
Press once to cook with that recipe.

Auto Reheat
Sets type of dish to be reheated.

Auto Defrost
Sets weight of food to be defrosted.

Power Level
Sets power to level other than high.

Clock
Sets current time.

Kitchen Timer

More/Less Button
Increases or decreases cooking time.

Sound Button

Number Buttons
Sets cooking times or amounts.

Pause/Cancel
Press to pause oven or correct a mistake.

Start
Press to start cooking.

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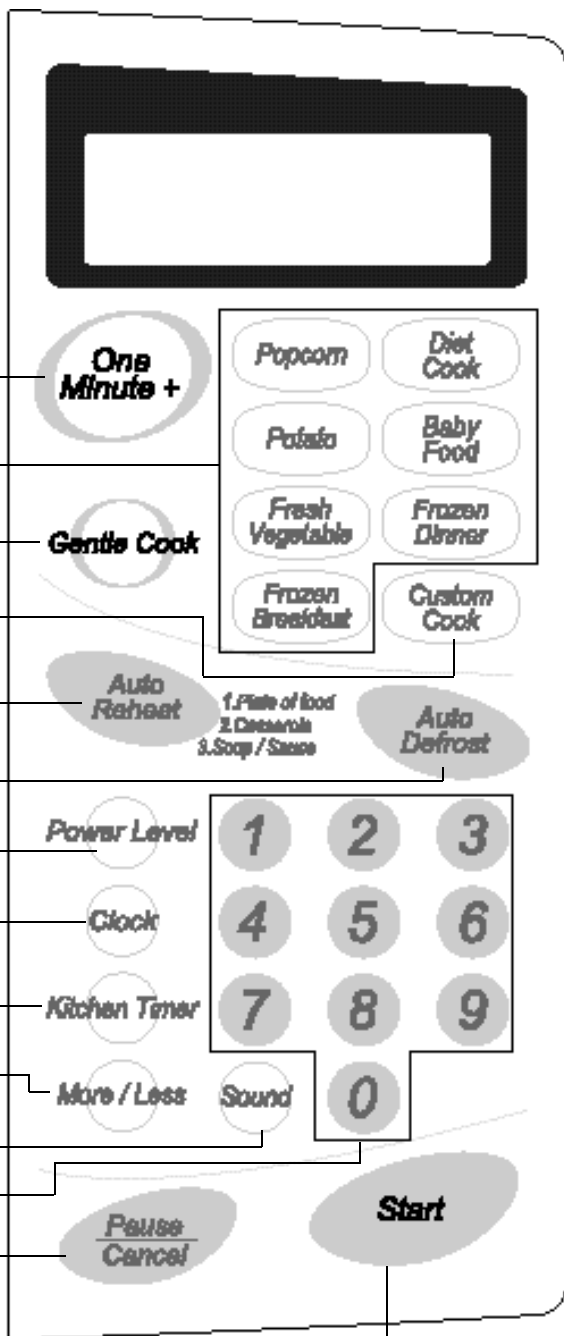
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OPERATION

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 SIM-
PLE." At this point, you can select a language and weight system for the display. You can choose between English, French or Spanish and 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 in order to change to the language.



ENG/LBS

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

- ENGLISH/LBS,
- ENGLISH/KG,
- FRENCH/KG,
- SPANISH/LBS, or SPANISH/KG

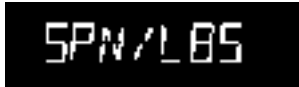
If you continue to press START, the settings will cycle in the order shown here.




ENG/KG



FRN/KG



SPN/LBS



SPN/KG

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:



SET CURRENT TIME

- 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.



500

- 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.

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

OPERATION

Using the Instant Cook Buttons

- 1 Press the Instant Cook button corresponding to the food you are cooking (Popcorn, for example). The display shows the first serving size:

REGULAR 3.5 OZ POPCORN

- 2 Press the button repeatedly to select the serving size you want. The display will cycle through all available serving sizes. Once you select the correct serving size, the microwave will begin cooking automatically.

LIGHT REGULAR 3.0-3.5 OZ

SNACK 1.75 OZ

LIGHT SNACK 1.5-1.75 OZ

If you don't need to read all the MENU options, simply press the Start button to begin cooking.

Instant Cook Chart

Item	Weight	Remarks
Popcorn	3.5 oz 3.0-3.5 oz 1.75 oz 1.5-1.75 oz	<ul style="list-style-type: none"> Use one microwave-only bag of popcorn. Use caution when removing and opening hot bag from oven.
Potato	1 EA 2 EA 3 EA 4 EA 5 EA 6 EA	<ul style="list-style-type: none"> Prick each potato several times with fork. Place on turntable in spoke-like fashion. Remove from oven, wrap in foil and let stand 3-5 min.
Fresh Vegetables	1 cup 2 cups 3 cups 4 cups	<ul style="list-style-type: none"> Place the vegetables into a casserole and add a small amount of water(2-4 Tbsp). Cover during cooking and stir before standing.
Frozen Dinner	7-10 oz 10-12 oz 12-18 oz	<ul style="list-style-type: none"> Remove package from outer wrapping and follow package instructions for covering and standing. After cooking, let stand 1-3 min.
Diet Cook (Low Calorie Frozen Dinner)	7-10 oz 10-12 oz 12-18 oz	
Baby Food	2.5 oz 4 oz 6 oz	<ul style="list-style-type: none"> 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.
Frozen Breakfast	2-4 oz 4-6 oz 6-8 oz	<ul style="list-style-type: none"> Remove package from outer wrapping and follow package instructions for covering and standing. After cooking, let stand 1-3 min.

OPERATION

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.

Reheating Automatically

To reheat food, select the type of dish and the number of servings you want to reheat, and the microwave automatically sets the reheating time.

- 1 Press the Auto Reheat button repeatedly to select the type of dish you wish to reheat. The initial serving size for each dish is one serving.



Plate of food -One Serving-



Casserole -One Serving-



Soup /Sauce -One Serving-

You can select up to four servings for casseroles and soup. Only one serving is available for a plate of food

The display shows the dish and quantity you have chosen, then "PRESS START."

- 2 Use the number buttons to increase the serving size. For example, for three servings, press the "3" button(Refer to the Auto Reheat Chart below for the servings). The display shows the number of servings you have selected:



- 3 Press the Start button. The display will show "REHEAT."

Auto Reheat Chart

Item	Weight	Remarks
Plate of Food	1 serving	<ul style="list-style-type: none">• Cover plate with vented plastic wrap or wax paper• Contents<ul style="list-style-type: none">- 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.)
Casserole	1 to 4 servings (8 oz./serving)	<ul style="list-style-type: none">• Cover with lid or vented plastic wrap.
Soup/Sauce	1 to 4 servings (8 oz./serving)	<ul style="list-style-type: none">• Stir foods once before serving.

OPERATION

Using the Gentle Cook Button

This button is for slower, gentler cooking with reduced power.

- 1 Use the Number buttons to set a cooking time.
For example, to set 10 minutes, enter 1,0,0,0.



- 2 Press the Gentle Cook button. The time will display and the oven will start automatically.



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

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

Using the Custom Cook button

Press the Custom 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.

Press the button twice to delete the previous Custom setting.

OPERATION

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 (The Auto Defrost button will increase the weight by 0.2Kg if you are using metric measurement).

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, open the oven door, and turn the food over.
- 4 Press the Start button to resume defrosting.

- See page 20 for the Auto Defrosting Guide

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 to set the power to 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.
- 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"



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

OPERATION

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 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 Auto Reheat and the Instant Cook buttons. 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

OPERATION

Adjusting the Volume

The Sound 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 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


- 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.

OPERATION

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."



PRESS 1-DEMO 2-CHILD LOCK

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



PRESS START

- 3 Press the Start button. The display shows "LOCK" then returns to the time of day.



LOCK

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-CHILDLCK."



PRESS 1-DEMO 2-CHILDLCK

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



PRESS START

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

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

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 INSTRUCTIONS

Cooking Techniques

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

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.	Cooking Time: 7-10 min. / lbs. for 115° F - Rare 8-12 min. / lbs. for 120° F - Medium 9-14 min. / lbs. for 145° F - Well Done Power Level: High(10) for first 5 min., then Medium(5).	Place roast fat-side down on roasting rack. Cover with wax paper. Turn over when cooking time is half up. Let stand 10 min.
Pork Boneless or bone-in Up to 4 lbs.	Cooking Time: 10-14 min. / lbs. for 160° F Well Done Power Level: 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 cooking time is half up. Let stand 10 min.
Bacon 2-6 slices	Cooking Time: 2 slices: 1- 13/4 min. 4 slices: 3- 3 1/2 min. 6 slices: 4 1/2-5 1/2 min. Power Level: 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 4 lbs.	Cooking Time: 6-9 min. / lbs. 170° -180°F Power Level: Medium High(7).	Place chicken breast-side down on roasting rack. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.
Chicken Pieces Up to 2 lbs.	Cooking Time: 6-9 min. / lbs. 180°F dark meat 170°F light meat Power Level: 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 the cooking time is half 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 1.5 lbs.	Cooking Time: 6-10 min. / lbs. Power Level: 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 cooking time is half up. Cook until fish flakes easily with a fork. Let stand 3-5 min.
Filletts Up to 1.5 lbs.	Cooking Time: 3-7 min. / lbs. Power Level: Medium High(7).	Arrange fillets in a baking dish, turning any thin pieces under. Cover with wax paper. If over 1/2 inch 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 1.5 lbs.	Cooking Time: 3-5 1/2min. / lbs. Power Level: 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

AUTO DEFROSTING GUIDE

- Follow the instructions below when defrosting different types of food.

Food	Amount	Procedure
Roast Beef, Pork	2.5-6.0 lbs.	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.
Steaks, Chops, Fish	0.5-3.0 lbs.	After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow flat pieces of aluminum foil. Remove any pieces of food that are nearly defrosted. Let stand, covered, for 5-10 minutes.
Ground Meat	0.5-3.0 lbs.	After each stage, remove any pieces of food that are nearly defrosted. Let stand, covered with foil, for 5–10 minutes.
Whole Chicken	2.5-6.0 lbs.	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. After the second stage, again shield any warm portions with narrow strips of aluminum foil. Let stand, covered, for 30–60 minutes in the refrigerator.
Chicken Pieces	0.5-3.0 lbs.	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 defrost until all ice crystals have thawed.

Shielding roasts and steaks with small pieces of foil 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.

Recipes

Beef and Barley Stew

- 1 1/2 lbs. beef stew cubes, cut into 1/2-inch pieces
- 1/2 cup chopped onion
- 2 Tbs. all-purpose flour
- 1 Tbs Worcestershire sauce
- 1 can (13.75-14.5 oz.) beef broth
- 2 medium carrots, cut into 1/2-inch slices (about 1 cup)
- 1/2 cup barley
- 1 bay leaf
- 1/4 tsp. pepper
- 1 pkg. (9-10 oz.) frozen peas, thawed

1. In a 2-quart casserole, combine beef, onion, flour, and Worcestershire; mix well. Cover with lid. Cook at High for 6 to 8 minutes until beef is no longer pink, stirring once.
2. Stir in beef broth, carrots, barley, bay leaf, and pepper. Cover with lid. Cook at Medium for 1 to 1 1/2 hours until carrots and beef are tender, stirring 2 to 3 times.
3. Stir in peas. Cover with lid. Cook at Medium for 10 minutes. Let stand for 10 minutes. Remove bay leaf before serving. Makes 6 servings.

Broccoli and Cheese Casserole

- 1/4 cup butter or margarine
- 1/4 cup chopped onion
- 1 1/2 Tbs. flour
- 1/2 tsp. salt
- 1/4 tsp. dry mustard
- 1/8 tsp. pepper
- 1 1/2 cups milk
- 1/4 cup chopped red pepper
- 8 oz. (2 cups) cheddar cheese, shredded
- 1 pkg. (9-10 oz.) frozen chopped broccoli, thawed
- 4 cups cooked spiral shaped pasta (8 oz. dry)

1. In a 2-quart casserole, cook butter and onion at High for 1 to 2 minutes until onion is soft, stirring once.
2. Add flour, salt, mustard, and pepper; mix well. Cook at High for 30 to 60 seconds until mixture boils. Stir in milk until smooth.
3. Stir in red pepper. Cook at High for 2 to 3 minutes until mixture boils and thickens slightly, stirring twice. Stir in cheese until melted.
4. Add broccoli and pasta, mix well. Cover with lid. Cook at High for 4 to 6 minutes until heated through, stirring once. Stir before serving. Makes 6 servings.

Recipes

Warm Potato Salad

- 2 lbs. small red potatoes, cut into 1/2-inch pieces
- 4 slices bacon (uncooked), cut into 1/2-inch pieces
- 1/4 cup chopped onion
- 2 tsp. sugar
- 1 tsp. salt
- 1 tsp. flour
- 1/2 tsp. celery seed
- 1/8 tsp. pepper
- 2 1/2 Tbs. apple cider vinegar

1. In a 2-quart casserole, combine potatoes and 1/4 cup water. Cover with lid. Cook at High until potatoes are tender (7-10 min.); stir twice. Drain and set aside to cool slightly.
2. In a medium bowl, cook bacon at High until crisp (2 1/2-3 1/2 min.); stir once. Place bacon on a paper towel. Reserve 1 Tbs. drippings.
3. Combine drippings and onion. Cover with plastic wrap; turn back a corner to vent steam. Cook at High until tender (1 1/2-2 1/2 min.); stir once.
4. Stir in sugar, salt, flour, celery seed, and pepper. Cook at High until mixture boils (30-40 sec.). Stir in vinegar and 1/2 cup water. Cook at High until liquid boils and thickens slightly (1-2 min.); stir once. Add bacon to dressing. Pour dressing over potatoes. Stir well. Makes 6 servings.

Black Bean Soup

- 1 cup chopped onion
- 1 clove garlic, minced
- 2 cans (15 oz. each) black beans, drained
- 1 can (14-16 oz.) stewed tomatoes, chopped
- 1 can (13.75-14.5 oz.) chicken broth
- 1 can (7-8.5 oz.) corn
- 1 can (4 oz.) chopped green chilies
- 1-2 tsp. ground cumin, or to taste

1. Place onion and garlic in a 3-quart casserole. Cover with lid. Cook at High for 2 to 4 minutes until tender.
2. Add one can of beans, mash beans with a fork. Add remaining ingredients; mix well.
3. Cook uncovered, at High for 10 minutes; stir. Reduce power to Medium and cook for 5 minutes. Stir before serving. Makes about 2 quarts.

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.

Specifications

Model Number	MW5592W / MW5593G	MW7592W / MW7593G
Oven Cavity	1.0cuft	1.3cuft
Controls	10 power levels, including defrost	10 power levels, including defrost
Timer	99 minutes, 99 seconds	99 minutes, 99 seconds
Power Source	120 VAC, 60 Hz	120 VAC, 60 Hz
Power Output	1000 Watts	1000 Watts
Outside Dimensions	20 ^{11/32} "(W) X 11 ^{11/16} "(H) X 14 ^{29/32} "(D)	21 ^{7/8} "(W) X 12 ^{5/16} "(H) X 16 ^{21/32} "(D)
Oven Cavity Dimensions	13 ^{7/32} "(W) X 9 ^{3/32} "(H) X 13 ^{23/32} "(D)	14 ^{3/4} "(W) X 9 ^{17/32} "(H) X 15 ^{7/16} "(D)
Net/Gross Weight	35.3/38.6 lbs	38.6/43 lbs

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.
Instant Cook Buttons	<ol style="list-style-type: none">1. Press button that corresponds to the food you are cooking (for example, POPCORN).2. Press the button repeatedly to select serving size.
Auto Defrost	<ol style="list-style-type: none">1. Press AUTO DEFROST.2. Enter weight of food by pressing AUTO DEFROST button repeatedly or using the number buttons.3. When prompted by oven display, press PAUSE/CANCEL button and turn food over. Press START to resume defrosting cycle.
Auto Reheat	<ol style="list-style-type: none">1. Press AUTO REHEAT repeatedly to select type of dish to reheat.2. To increase serving size, press the corresponding number button.3. Press START to begin reheating cycle.
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.3. Press START to begin cooking.

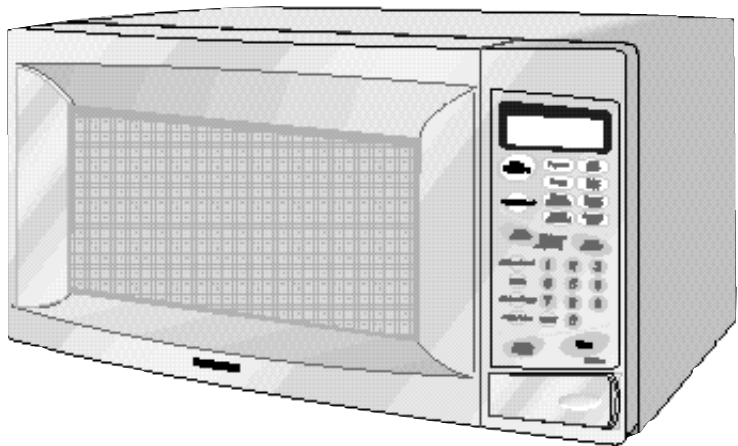




Horno de Microondas

Manual de Usuario

**MW5592W / MW5593G
MW7592W / MW7593G**





PRECAUCIONES PARA EVITAR EL POSIBLE Exceso A La EXOSUCUIN DE MICROONDAS

- (a) No intente operar el horno con la puerta abierta porque puede resultar nociva la exposición de energía de microondas. Es importante no vencer o dañar el dispositivo de seguridad de la puerta.
- (b) No coloque ningún objeto entre la parte frontal del horno y la puerta de este o permita la acumulación de aceite o residuos de productos de limpieza en las superficies de sellado.
- (c) No opere el horno si está dañado. Es de particular importancia que la puerta del horno sea cerrada propiamente y no tenga ningún tipo de daño
 - 1) Puerta (doblada o dentada).
 - 2) Bisagras y picaportes (rotos o flojos)
 - 3) Puerta (sellos y superficies selladas)
- (d) El horno no debe ser ajustado o reparado por nadie excepto personal calificado.



ADVERTENCIA

Siempre observe las precauciones de seguridad al usar su horno. Nunca trate de repararlo por su cuenta - tiene un alto voltaje dentro.

IMPORTANTES INSTRUCCIONES DE SEGURIDAD

Cuando utilice cualquier aparato eléctrico, debe seguir las siguientes precauciones de seguridad básicas:



ADVERTENCIA

Para reducir el riesgo de quemaduras, shocks eléctricos, incendios, heridas personales o la exposición excesiva del microondas:

- Lea todas las instrucciones de seguridad antes de usar el aparato.
- Lea y siga específicamente "Precauciones para evitar la exposición excesiva de microondas" en esta página.
- Este aparato debe estar conectado a tierra. Conecte solamente en enchufes propiamente con tierra. Vea "instrucciones de conexión a tierra" en la página 4 de este manual.
- Instale o coloque este aparato solamente de acuerdo con las instrucciones proporcionadas.
- Algunos objetos, como huevos enteros y alimentos en contenedores cerrados, pueden explotar si se calientan en este horno.
- Use este aparato sólo para el uso especificado como se describe en este manual. No use químicos corrosivos o vapores en este aparato. Este tipo de hornos está específicamente diseñado para calentar, cocinar o secar alimento. No está diseñado para el uso laboral o industrial.
- Como con cualquier aparato, la supervisión es necesaria cuando es usado por niños.

CONSERVE ESTAS INSTRUCCIONES

INSTRUCCIONES IMPORTANTES PARA CONECTAR A TIERRA

Este aparato debe conectarse a tierra. Si un corto circuito es ocasionado, la conexión a tierra reduce el riesgo de un choque eléctrico proveniente de una salida para la corriente eléctrica. Este aparato está equipado con un cordón que incluye un cable a tierra y un conector a tierra. El conector debe conectarse a una toma de corriente propiamente instalado a tierra. Conecte el cordón trifásico a una toma de corriente con tierra a un voltaje estándar de 115 - 120, 60 hertz. Su horno debe ser el único aparato en este circuito.



ADVERTENCIA

No corte o remueva la punta o pua de tierra del cordón bajo ninguna circunstancia.



ADVERTENCIA

El uso indebido del conector trifásico puede resultar en un riesgo de electrocución. Consulte a un electricista calificado o servicio si no entiende las instrucciones de conexión a tierra o si no está seguro si su instalación eléctrica está a tierra.

USO DE EXTENSIONES

Una extensión corta se provee para reducir el riesgo de enredarse o tropezarse con una extensión larga. Cordones largos o extensiones se pueden usar con precaución. Si hace uso de una extensión larga:

1. El rango eléctrico marcado del cordón o extensión debe ser por lo menos igual que el rango eléctrico del aparato.
2. El cordón o extensión debe ser trifásico al igual que la toma de corriente.
3. El cordón o extensión largo debe ser debidamente arreglado de modo que no cuelgue sobre la repisa o mesa y pueda ser jalado por niños u ocasione tropiezos accidentales. Si Ud. usa una extensión, la luz interior podría parpadear y el soplado podría variar cuando el horno de microondas está encendido. El tiempo de cocción podría ser más largo, también.

CONSERVE ESTAS INSTRUCCIONES

SU NUEVO HORNO DE MICROONDAS

Revisando las partes

Desempaque su horno de microondas y asegúrese que todas las partes están completas. Si hay algún faltante o alguna pieza está rota, llame a su vendedor.



HORNO DE MICROONDAS



plato de vidrio



anillo guía giratorio



manusl/instruct

Gracias por seleccionar Samsung

Su nuevo horno representa lo último en tecnología de cocción por microondas. Este horno con múltiples funciones y fácil de usar está construido con los más estrictos estándares de calidad puestos por Samsung - los más altos estándares en la industria. Estamos orgullosos de ofrecerle un producto que le proporcionará una conveniente dependencia para los años siguientes.

Por favor grave el número de serie del interior o de la parte posterior de su horno de microondas Samsung y el día de adquisición en el espacio proporcionado a continuación. Recomendamos que guarde su recibo de compra junto con este manual para facilitar en la aplicación de la garantía de servicio.

No. de modelo _____

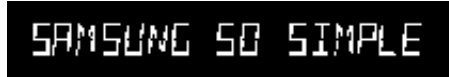
No. de serie _____

Día de adquisición _____

Vendedor _____

Preparando su horno de microondas

- 1 Coloque el horno en una superficie plana y fija y conecte el cordón en una toma de corriente trifásica. Una vez conectado, en la pantalla aparecerá:



Asegúrese que exista una ventilación adecuada para su horno dejando por lo menos 4 pulgadas de espacio de cada lado, atrás y debajo de su horno.

- 2 Abra la puerta del horno presionando el botón debajo del panel de control.
- 3 Limpie el interior con un trapo húmedo.
- 4 Coloque el anillo pre ensamblado dentro de la cavidad en el centro del interior del horno.



- 5 Coloque el plato sobre el anillo de modo que las tres lengüetas embocan con las del piso del horno.

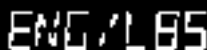


FUNCIONAMIENTO

Encendido y selección de lenguaje

La primera vez al conectar su cordón en una toma de corriente, o después de haber una interrupción en la fuente de energía, en la pantalla se mostrará "SAMSUNG SO SIMPLE". Hasta este punto, Ud. podrá seleccionar un idioma y sistema de medida para su operación. Ud. puede seleccionar entre Inglés, Francés o Español y libras (LBS) o kilogramos (KG). Para hacerlo:

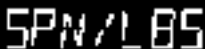
- 1 Presione START inmediatamente después de conectar su microondas. La pantalla mostrará "ENGLISH/LBS", Ud. necesitará conectar el microondas y conectar de nuevo de modo que pueda cambiar a otro idioma.



- 2 Presione START repetidamente para seleccionar el idioma y el sistema de medidas que desee usar:

- ENGLISH/LBS, inglés/lbs
- ENGLISH/KG, inglés/kg.
- FRENCH/KG, francés/kg.
- SPANISH/LBS o KG, español/lbs o kg.

Si continúa presionando START, la pantalla mostrará las opciones repetidamente en el orden descrito.



Una vez seleccionado el idioma y el sistema de medidas que desea usar, presione el botón Pause/cancel para finalizar este procedimiento, o presione CLOCK para ajustar el reloj.

Ajuste del reloj

- 1 Presione el botón CLOCK. La pantalla mostrará:



- 2 Utilice los botones numéricos para seleccionar la hora. Debe presionar por lo menos tres números para ajustar el reloj. Si la hora es 5:00 a.m. presione los números 5,0,0.



- 3 Presione CLOCK de nuevo. El signo de dos puntos " : " Aparecerá indicando que el reloj está listo.

Si hay una interrupción en la fuente de energía, necesitará reajustar el reloj.

Puede verificar la hora mientras está cocinando presionando el botón de CLOCK.

Uso del botón pause/cancel

El botón pause/cancel le permite borrar las instrucciones anteriormente seleccionadas. También le permite poner en pausa el ciclo de cocimiento, de modo que pueda verificar el alimento.

- Interrumpe la acción del horno durante su funcionamiento: Presione pause/cancel una vez. Para restablecer presione start.
- Detener la cocción, borrar instrucciones y regresar la pantalla a la hora del día: Presione pause/cancel dos veces.
- Para corregir un error tiene que : Presionar pause/cancel una vez y luego reingresar las instrucciones.

FUNCIONAMIENTO

Uso del botón un minuto+

Este botón ofrece una manera conveniente para calentar el alimento en un minuto en el nivel de poder alto.

1 Presione el botón **one minute+** una vez para cada minuto que ud. desee cocinar el alimento. Por ejemplo, presione dos veces por dos minutos. El tiempo aparecerá en la pantalla y el horno comenzará automáticamente.

Aumente los minutos a un programa en proceso presionando el botón **one minute +** para cada minuto que quiera agregar.

Recalentado automático

Para recalentar el alimento, seleccione el tipo de platillo y el número de porciones que quiere recalentar y el microondas automáticamente pondrá el tiempo de recalentado.

1 Presione el botón de auto reheat repetidamente para seleccionar el tipo de platillo que Ud. desea recalentar. La porción inicial para cada platillo es una porción.

Plate of food -One Serving-

Casserole -One Serving-

Soup /Sauce -One Serving-

Ud. puede seleccionar hasta cuatro porciones por cacerola y sopa. Sólo una porción es permitida por plato de comida.

La pantalla muestra el platillo que ha seleccionado, después presione "START"

2 Use los botones numéricos para incrementar el tamaño de la porción. Por ejemplo, para tres porciones, presione el botón "3" (vea el cuadro de auto recalentamiento siguiente para las porciones). La pantalla mostrará el número de porciones que tiene que seleccionar.

3 Presione el botón **start**. La pantalla mostrará "reheat".

Tabla de auto calentamiento (Autoreheat)

Producto	Peso	Observaciones
plato de alimento papas	1 porción	<ul style="list-style-type: none">• cubra con envoltura de plástico con salidas o papel encerado Contenido• 3-4 oz. Carne, ave o pescado (hasta 6 oz. Con hueso)• 1/2 tazas de productos con almidones (papas, pastas, arroz, etc.)• 1/2 taza de vegetales (cerca de 3-4 oz.)
Cacerola	de 1 a 4 porciones (8 oz./porción)	<ul style="list-style-type: none">• Cubra con la tapa o plástico para envolver con salidas.
sopa/salsa	de 1 a 4 porciones (8 oz./porción)	<ul style="list-style-type: none">• Revuelva el alimento antes de servir.

FUNCIONAMIENTO

Descongelado automático

Para deshielar alimento congelado, seleccione el peso del alimento y el microondas automáticamente seleccionará el tiempo de descongelado, nivel de poder y tiempo de espera.

- 1 Presione auto defrost. La pantalla mostrará "0.5 LB". (0.2Kg si ha seleccionado en su horno el sistema métrico de medidas)



- 2 Para seleccionar el peso de su alimento, presione el botón de auto defrost repetidamente. Esto incrementará el peso cada 0.5 LB, hasta 6.0 LBS (El botón de auto defrost incrementará el peso cada 0.2 KG si esta usando el sistema métrico de medidas) También puede usar los botones numéricos para seleccionar el peso del alimento directamente. El horno calcula el tiempo de descongelado y comienza automáticamente. Dos veces durante el descongelado, el horno emitirá un sonido (bip) y en la pantalla mostrará "TURN THE FOOD OVER" (De vuelta al alimento)



- 3 Presione el botón Pause/cancel, abra la puerta del horno, y voltee el alimento.
 - 4 Presione el botón start para continuar con el descongelado
- Ver pg 20 para la guía de auto descongelado

Ajuste del tiempo de cocinado y niveles de poder

Su microondas le permite seleccionar tres diferentes niveles de cocinado, cada una con su propio tiempo de cocinado y nivel de poder. El nivel de poder le permite controlar la intensidad de calentamiento desde tibio (1) hasta alto (0).

Cocinado fase simple

Para el cocinado fase simple, Ud. Sólo necesita seleccionar el tiempo de cocinado. El nivel de poder esta automáticamente pre asignado como "alto". Si Ud. desea seleccionar otro nivel de poder, debe seleccionarlo utilizando el botón de Power level.

- 1 Use los botones numéricos para seleccionar el tiempo de cocinado. Puede seleccionar el tiempo desde un segundo hasta 99 minutos con 99 segundos. Para seleccionar el tiempo arriba de un minuto, presione los segundos también. Por ejemplo, para seleccionar 20 minutos, presione 2, 0, 0, 0.

- 2 Si desea seleccionar el nivel de poder diferente al alto (high) presione el botón power level, luego use los botones numéricos para seleccionar el nivel de poder.

1=warm (tibio)	6=simmer (hervir)
2=low (bajo)	7=medium high (medio alto)
3=defrost (descongelar)	8=reheat (recalentar)
4=medium low (medio bajo)	9=saute (saltear)
5=medium (medio)	0=high (alto)

La pantalla mostrará



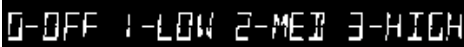
- 3 Presione el botón start para empezará a cocinar. Si quiere cambiar el nivel de poder, presione pause/cancel antes de presionar start, y reinicie todas las instrucciones

FUNCIONAMIENTO

Ajuste de Volumen

El botón de volumen en el microondas le permite ajustar el volumen del sonido de su microondas. El sonido se selecciona inicialmente en el modo de alto. Para cambiar el volumen.

- 1 Presione el botón de sonido. La pantalla mostrará "0-OFF 1-LOW 2-MED 3-HIGH."



- 2 Presione "0" para apagar el volumen, "1" para un volumen bajo, "2" para un volumen medio o "3" para un volumen alto. La pantalla mostrará el volumen seleccionado y luego mostrará "PRESS START."



- 3 Presione start, La pantalla regresará al día y la hora

Uso del Timer de la cocina (cronómetro) (kitchen Timer)

- 1 Use los botones numéricos para seleccionar el tiempo que quiere que corra el timer
- 2 Presione el botón Kitchen Timer
- 3 La pantalla desplegará el conteo regresivo y sonará un bip al finalizar éste.

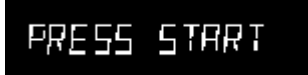
Ajuste del seguro contra niños

Ud. puede activar en su horno esta función de modo que pueda ser usado por un niño sin supervisión.

- 1 Presione el botón "0". La pantalla mostrará "PRESS 1-DEMO 2-CHILD LOCK".



- 2 Presione el botón "2". La pantalla mostrará "PRESS START".



- 3 Presione el botón start. La pantalla mostrará "LOCK" y regresará a la hora y día.



Solo entonces, el horno de microondas no puede ser usado hasta que se desactive la función de LOCK. Para desactivarla, repita los pasos 1-3 de arriba.

INSTRUCCIONES DE COCINADO

Utensilios de cocina

Uso recomendado

- Vidrio y cerámica, tazones y platos - Use para calentar o cocinar.
- Plato de microondas para dorar - Use para dorar el exterior de cosas pequeñas como bifés, costillas o pancakes. Siga las instrucciones incluidas en el plato para dorar.
- Envoltura de plástico para microondas - Use para retener el vapor. Deje una pequeña abertura como salida de escape y evitar ponerlo directamente en el alimento.
- Papel encerado - Use para cubrir y prevenir salpicaduras.
- Toallas desechables y servilletas - Use para tiempos cortos de cocinado; absorben el exceso de humedad y previenen salpicaduras. No usar toallas desechables que pueden contener metales y provocar un incendio.
- Platos y vasos desechables - Use para tiempos cortos de cocinado a temperatura baja. No usar papel reciclado que puede contener metales y provocar un incendio.
- Termómetros - Use solamente aquellos con la etiqueta de "seguro para microondas" y siga todas las instrucciones. Verifique el alimento en varios puntos. Termómetros convencionales pueden usarse una vez que el alimento sea removido del horno.

Uso limitado

- Papel aluminio - Utilice tiras delgadas de papel aluminio para prevenir el sobre cocinado de algunas áreas expuestas. Usar mucho papel aluminio puede dañar su horno, por lo que tenga cuidado.
- Cerámica, porcelana y barro - Use sólo si indica que es seguro para microondas. Si no están marcados, pruebe para asegurarse si son seguros de usar. Nunca use platos con partes metálicas.
- Plástico - Use solamente si la etiqueta dice "seguro para microondas", otros plásticos se pueden derretir.
- Popotes, mimbre y madera - Use solamente por tiempos cortos de cocinado debido a que podrían encender.

No se recomienda

- Jarras de vidrio y botellas - El vidrio normal es muy delgado para usarse en el microondas y puede explotar.
- Bolsas de papel - Estas son de alto riesgo de incendio excepto el de palomitas de maíz que son diseñadas para uso con microondas.
- platos y vasos de unicel - Estos se pueden derretir y dejar un residuo dañino en el alimento.
- Contenedores de plástico - Contenedores en tubo como los de la margarina pueden derretirse en el microondas.
- Utensilios de metal - Estos pueden dañar su horno. Remueva todo lo de metal antes de cocinar.

Probando Utensilios

Si Ud. no está seguro de si el traste es para microondas o no, puede realizar la siguiente prueba:

- 1 Llene una taza con agua y póngala dentro del horno, junto al plato que quiere probar.



- 2 Presione el botón One minute una vez para calentarlos por un minuto.

El agua debe estar caliente y el plato que está probando debe estar frío. Si el plato está caliente, entonces está absorbiendo la energía de microondas por lo que no es de uso en microondas.

INSTRUCCIONES DE COCINADO

Guía para cocinar carne en su microondas

- Coloque la carne en el recipiente para microondas.
- Empezando con la grasa hacia abajo, use tiras de papel aluminio para proteger las puntas.
- Verifique la temperatura en diferentes puntos y dejar reposar la carne el tiempo recomendado.
- Las siguientes temperaturas son variables. La temperatura del alimento se incrementara durante el tiempo de reposo.

Alimento	tiempo de cocción/nivel de poder	Instrucciones
Roast Beef sin hueso Tiempo de cocción	Tiempo de cocción: 7-10 min./lb. Para 115° F - crudo 8-12 min./lb Para 120° F - medio 9-14 min./lb Para 145° F - bien cocido Nivel de poder: alto(10)por los primeros 5 min., Luego medio (5)	Coloque la carne con la grasa hacia abajo en el plato. Cubra con papel encerado. Voltee cuando termine la mitad de la cocción. Deje reposar por 10 min.
Cerdo sin hueso o con hueso hasta 4 lbs.	Tiempo de cocción: 10-14 min./lb. Para 160° F bien cocido Nivel de poder: alto(10)por los 5 primeros min. Luego medio (5)	Coloque la carne con la grasa hacia abajo en el plato. Cubra con plástico con ventilación. Voltee cuando termine la mitad de la cocción. Deje reposar por 10 min.
Tocino 2-6 rebanadas	Tiempo de cocción: 2 rebanadas: 1- 1 3/4 æ min. 4 rebanadas: 3- 3 1/2 min. 6 rebanadas: 4 1/2-5 1/2 min. Nivel de poder: alto (10)	Coloque las rebanadas en un plato alineadas con toallas desechables. Cubra con el mismo hasta que se crujan.

Guía para cocinar aves en su microondas

- Coloque el ave en un plato para microondas.
- Cubra el ave con papel encerado y prever el salpicado.
- Use papel aluminio para proteger las puntas, áreas delgadas o áreas que comiencen a sobrecocinarse.
- Verifique la temperatura en diferentes puntos antes de dejar reposar el tiempo recomendado.

Alimento	Tiempo de cocción/nivel de poder	Instrucciones
Pollo entero hasta 4 lbs.	Tiempo de cocción: 6-9 min./lb. 170° -180°F Nivel de poder: medio alto (7)	Coloque el pollo con la pechuga hacia abajo. Cubra con papel encerado. Voltee cuando termine la mitad del tiempo de cocción. Cocine hasta que el jugo corra y la carne cerca del hueso ya no esté rosada. Deje reposar 5-10 min.
Piezas de pollo hasta 2 lbs.	Tiempo de cocción: 6-9 min. / lb. 180°F carne oscura 170°F carne clara Nivel de poder: alto (10)	Coloque con los huesos hacia abajo en el plato, con la porción mas gruesa hacia afuera. Cubra con papel encerado. Voltee cuando termine la primera mitad del tiempo de cocción. Cocine hasta que el jugo corra y la carne cerca del hueso ya no esté rosada. Deje reposar 5 - 10 min.

INSTRUCCIONES DE COCINADO

GUIA DE AUTO DESCONGELADO

- Siga las instrucciones del siguiente cuadro para diferentes tipos de alimento.

Alimento	Cantidad	Procedimiento
bife, cerdo	2.5-5.0 lbs.	Comience colocando el alimento con la grasa hacia abajo. Después de cada fase , voltee el alimento y proteja las porciones cocinadas con tiras angostas de papel aluminio.
Filete, chuleta, pescado	0.5-3.0 lbs.	Después de cada fase, re acomode el alimento. Si existen áreas cocidas o derretidas, proteja con tiras angostas de papel aluminio. Quite cualquier pieza de alimento que esté casi descongelada. Deje reposar, cubra de 5-10 minutos.
Carne molida	0.5-3.0 lbs.	Después de cada fase, remueva cualquier pieza de alimento que está casi descongelada. Deje reposar, cubra con papel aluminio de 5-10 min.
Pollo entero	2.5-6.0 lbs.	Quite los menudillos antes de congelar cualquier ave. Empiece a descongelar con la pechuga hacia abajo. Después de la primera fase, voltee el pollo y proteja cualquier parte cocinada con tiras angostas de papel aluminio. Después de la segunda fase, de nuevo, proteja cualquier porción cocinada con papel aluminio. Deje reposar, cubra de 30-60 minutos en el refrigerador.
Piezas de pollo	0.5-2.0 lbs.	Después de cada fase, re acomode o quite cualquier pieza del alimento que esté casi descongelada. Deje reposar de 10-12 minutos.

Notas

Verifique el alimento cuando la señal lo indique. Después de la fase final, pequeñas secciones pueden seguir congeladas; déjelo reposar para que continúe el deshielo. No descongele hasta que todos los cristales de hielo se hayan derretido.

Proteger bifés y filetes con pequeños pedazos de papel aluminio previene que las orillas se cocinen antes que el centro del alimento se descongele. Utilice tiras delgadas y en hojas de papel aluminio para cubrir las orillas y secciones delgadas del alimento.

Recetas

Ensalada de papa

2 lbs. De papa roja pequeña, cortada en pedazos de 1/2 pulgadas
4 rebanadas de tocino (crudo), cortado en pedazos de 1/2 pulgadas
1/4 taza de cebolla picada.
2 cucharadas de azúcar.
1 cucharadita de sal.
1 cucharada de harina.
1/2 cucharada de germen de apio
1/8 cucharada de pimienta
2 1/2 cucharadas de vinagre de manzana.

1. En 2 cuartos de cacerola, combine 1/4 de taza de agua con las papas. Cubra con una tapa. Cocine a temperatura alta hasta que las papas se ablanden. (7-10 min.) mezcle. Drene y ponga a un lado para dejar enfriar.
2. En un recipiente mediano, cocine el tocino a temperatura alta hasta que sea crujiente (2 1/2 - 3 1/2 min.); revuelva una vez. Coloque el tocino en una toalla desechable. Conserve 1 cucharada de la grasa del tocino.
3. Combine la grasa del tocino con la cebolla. Cubra con plástico con una salida de vapor en una esquina. Cocine a temperatura alta hasta que esté suave (1 1/2 - 2 1/2 min.); mezcle.
4. Incorpore la azúcar, sal, harina, germen de apio y pimienta. Cocine a temperatura alta hasta que la mezcla hierva (30-40 seg.). Incorpore el vinagre y 1/2 taza de agua. Cocine a temperatura alta hasta que el líquido hierva y espese ligeramente (1-2 min.); mezcle. Agregue el tocino al aderezo. Vierta el aderezo sobre las papas. Mezcle bien. Para 6 porciones.

Sopa de frijol negro

1 taza de cebolla picada
1 diente de ajo molido
2 latas de frijol negro drenado (15 oz. Cada uno)
1 lata de tomates cocidos y picados. (14-16) oz.
1 lata de caldo de pollo (13.75-14.5 oz)
1 lata de granos de elote (7-8.5 oz.)
1 lata de chiles verdes picado (4 oz.)
1-2 cucharadas de comino molido o al gusto.

1. Coloque la cebolla y el ajo en 3 cuartos de cacerola. Cubra con una tapa. Cocine a temperatura alta hasta que esté blando.
2. Agregue una lata de frijoles y aplaste con un tenedor los frijoles, agregue el resto de los ingredientes y mezcle bien
3. Cocine sin tapar a temperatura alta por 10 minutos; bata. Reduzca el nivel de poder a medio y cocine por 5 minutos. Bata antes de servir. Para 2 cuartos.

Especificaciones

Número de modelo	MW5592W/MW5593G	MW7592W/MW7593G
Capacidad	1.0 pies cúbicos	1.3 pies cúbicos
Controles	10 niveles de poder, incluyendo el defrost	10 niveles de poder, incluyendo el defrost
Cronometro	99 minutos. 99 segundos	99 minutos. 99 segundos
Fuente de poder	120 VAC, 60 Hz	120 VAC, 60 Hz
Salida	1000 Watts	1000 Watts
Dimensiones exteriores	20 ^{11/32} "(W) X 11 ^{11/16} "(H) X 14 ^{29/32} "(D)	21 ^{7/8} "(W) X 12 ^{5/16} "(H) X 16 ^{21/32} "(D)
Dimensiones interiores	13 ^{7/32} "(W) X 9 ^{3/32} "(H) X 13 ^{23/32} "(D)	14 ^{3/4} "(W) X 9 ^{17/32} "(H) X 15 ^{7/16} "(D)
Peso grosso/neto	35.3/38.6 lbs	38.6/43 lbs