

SAMSUNG

ProGourmet™ Oven

Owner's Manual

SMV9165SC/BC/WC/CC



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 food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.
- 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.

SAVE THESE INSTRUCTIONS

Safety

Important Safety Instructions, continued

- 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. (If the door is opened, the fire may spread.)
 - 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 cook without the glass tray 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 be break.
- Dishes and containers can become hot. Handle with care.
- Carefully remove container coverings, keep your hands and face from direct steam.
- Remove lids from baby food before heating. After heating baby food, stir well and test temperature by tasting before serving.
- Do not mount over a sink.
- Do not store anything directly on top of the appliance when it is in operation.

- This over-the-range oven is designed for use over ranges no wider than 76.2 cm(30 inches). It may be installed over both gas and electric cooking equipments.

Important Safety Instructions for using the heater features

(Brown, Combi, Convection, Warm, Preheat, Cook Book Menu, Auto Cook Menu, Speed Cook Menu)

- Do not touch hot areas of oven, and always use hot pads, holders or gloves when removing hot items from the oven.
- Do not use these features to heat baby food or bottles.
- Do not use these functions for defrosting your food. There is an “Auto Defrost” especially for this.
- Do not use the warm feature to reheat cold foods. Do not warm food for more than 1 hour.
- Do not use paper, cardboard, plastic or anything containing these substances.
- Do not move oven when it is hot.
- Use caution when disposing of hot grease.
- Do not clean with metal scouring pads. Residue from pads can contact electrical parts increasing risk of electric shock.
- Do not use paper products when appliance is operated in the Brown, Combi, Cook Book Menu, Auto Cook Menu Speed Cook Menu mode.
- Do not cover racks or any other part of the oven with metal foil unless special instruction in the cookbook or this manual. This will cause overheating of the oven.
- Use caution when heater features are in use. Heater functions are Convection, Brown, Combi, Preheat, Warm, Auto Cook Menu, Cook Book Menu, Speed Cook Menu.
- Do not let children use this oven unless under the supervision of an adult.
- Failure to use caution can lead to bodily injury.

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 electric current.

This appliance is equipped with a power cord having a grounding wire with a grounding plug.

The plug must be plugged into an outlet that is properly installed and grounded.



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.

Do not use an extension cord with this appliance. If the power cord is too short, have a qualified electrician or service technician install an outlet near the appliance.



WARNING

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

NOTE

Connect the oven only to a 20A or over dedicated circuit.

THE VENT FAN

The fan will operate automatically under certain conditions (see page 27). Take care to prevent the starting and spreading of accidental cooking fires while the vent fan is in use.

- Clean the underside of the microwave oven often. Do not allow grease to build up on the microwave or the grease filters.
- In the event of a grease fire on the surface units below the microwave oven, smother a flaming pan on the surface unit by covering the pan completely with a lid, a cookie sheet or a flat tray.
- Use care when cleaning the grease filters. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filters.
- Do not prepare flaming foods under the microwave when the fan is operating.
- Never leave surface units beneath your microwave oven unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may ignite and spread if the microwave vent fan is operating. To minimize automatic fan operation, use adequate sized cookware and use high heat on surface units only when necessary.

Liquids, such as water, coffee, or tea may overheat beyond the boiling point without appearing to boil. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN SUDDEN BOILING OVEN OF VERY HOT LIQUIDS WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**

To reduce the risk of injury to persons:

1. Do not overheat the liquid.
2. Stir the liquid both before and halfway through heating it.
3. Do not use straight-sided containers with narrow necks.
4. After heating, allow the container to stand in the microwave oven for a short time before removing the container.
5. Use extreme care when inserting a spoon or other utensil into the container.

SAVE THESE INSTRUCTIONS

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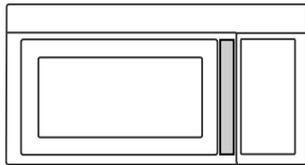
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Your New ProGourmet™ oven

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



Registration Card



Owner's Manual



Installation Instructions



Top Template



Wall Template



Cook Book



Glass Tray

(Part No. : DE74-20016A)

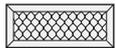


Ceramic Enamel Tray



Roller Guide Ring

(Part No. : DE97-00368B)



Charcoal filter

(Part No. : DE63-30016D)



Hardware-kit

(Part No. : DE92-90505E)



Grease Filters

(Part No. : DE63-00196A)



Low Rack

(Part No. : DE47-00456C)



Medium Rack

(Part No. : DE47-00456B)



High Rack

(Part No. : DE47-00456A)



Exhaust Adaptor

(Part No. : DE92-90242A)

Warranty and Service Information

To help us to serve you better, 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 (1-800-726-7864), or register on-line at WWW.SAMSUNGUSA.COM

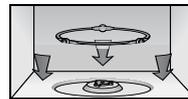
When contacting Samsung, please provide the specific model and serial number information which is usually located in the control panel of the product. Please record these numbers below, along with the other requested information. Keep this information in a safe place as a permanent record of your purchase 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 _____

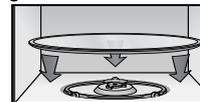
Warranty service can only be performed by a Samsung Authorized Service Center. If you require warranty service, provide the above information with a copy of your sales receipt to the Samsung Authorized Service Center. For service assistance and the location of the nearest service center, please call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

Setting Up Your ProGourmet™ Oven

- 1 Plug the cord into a grounded outlet. Once plugged in, the display on your oven will be showed:
ENJOY YOUR COOKING --- PRESS SETTINGS BUTTON FOR PERSONAL OPTIONS
- 2 Open the oven door by pulling the handle on the right side of the door.
- 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.

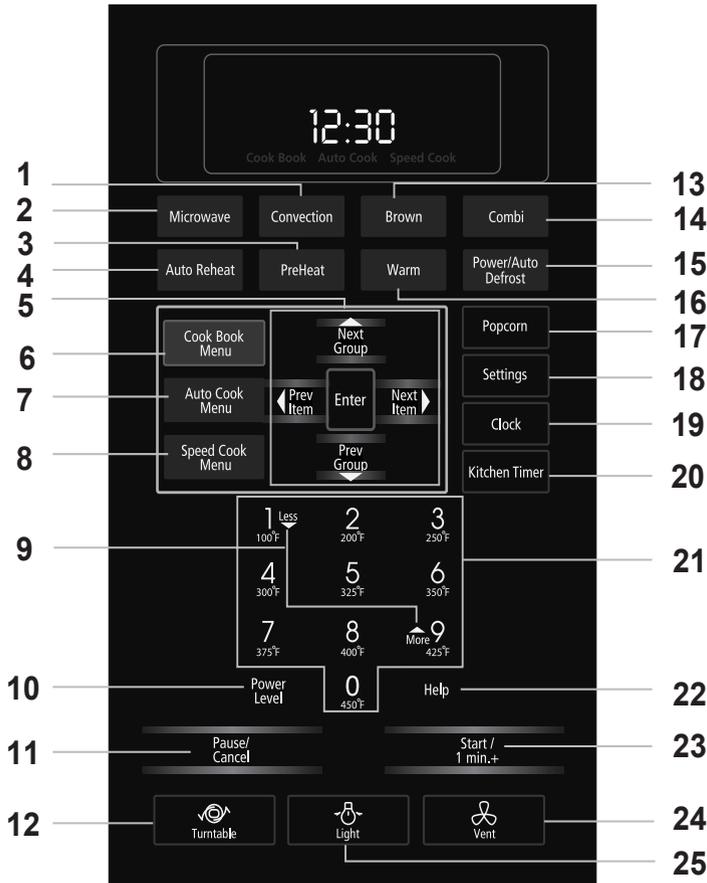


- 5 Place the glass tray securely in the center of the pre-assembled roller guide.



Your New ProGourmet™ oven

Control Panel Buttons



Control Panel Buttons

1. **Convection** p.25
2. **Microwave** p.23
3. **PreHeat** p.24
For better results, preheat to desired temperature before cooking.
4. **Auto Reheat** p.11
Selects type of dish to be reheated
5. **Prev Group, Next Group, Prev Item, Next Item**
6. **Cook Book Menu** p.12~p.14
7. **Auto Cook Menu** p.15~p.19
8. **Speed Cook Menu** p.19~p.22
This time-saving function cooks by combining both microwaving and heating.
9. **More/Less** p.23
Increase or decrease cooking time.
10. **Power Level** p.23
Press this button to set a power level other than high.
11. **Pause/Cancel** p.10
Press to pause oven or correct a mistake.
12. **Turntable** p.27
13. **Brown** p.24
Browns meat and fish up to 60 minutes.
14. **Combi** p.25~p.27
15. **Power/Auto Defrost** p.11~p.12
Quickly thaws frozen food automatically by weight.
16. **Warm** p.24
Keeps food warm at 175 °F for up to one (1) hour
17. **Popcorn** p.10
18. **Settings** p.8~p.9
Press to set non-cooking features.
19. **Clock** p.9
Sets current time.
20. **Kitchen Timer** p.10
Sets kitchen or convenience timer.
21. **Number/Cooking Temperature Buttons**
Sets Baking temperature, cooking time, amount, and power level.
22. **Help** p.10
Press to see help information about the feature you are using.
23. **Start / 1 min. +** p.10
Press to start cooking. Adds one (1) minute while oven is operating.
24. **Vent** p.27
25. **Light** p.27

Operation

Setting the Remind End Signal

The Remind End Signal can be set On or Off.

- 1 Press the **Settings** button and then press the **3** button.
The display shows :
REMIND END SIGNAL ON/OFF --- PRESS SETTINGS BUTTON
- 2 Press the **Settings** button to select **ON**.
Press again to select **OFF**.
- 3 Press the **Start** button. The display returns to the time of day.
To turn Remind End Signal off, repeat steps 1-3 above.

Selecting the Child Lock

- 1 Press the **Settings** button and then press the **4** button.
The display shows :
CHILD LOCK ON / OFF --- PRESS SETTINGS BUTTON
- 2 Press the **Settings** button to select **Lock ON**.
Press again to select **Lock OFF**.
- 3 Press the **Start** button.

Setting the Clock (12HR/24HR)

- 1 Press **Settings** button and then press the **5** button.
The display will show: **CLOCK 12HR/24HR --- PRESS SETTING BUTTON**
- 2 Press the **Settings** button to select **24HR**.
Press again to select **12HR**.
- 3 Press the **Start** button.

Using the Clock Button

- 1 Press the **Clock** button.
The display shows : **SET CLOCK WITH NUMERIC BUTTON**
- 2 Use the number buttons to enter the current time.
You must press at least three numbers to set the clock.
For example, if the current time is 5:00, enter 5,0,0.
The display will show: **5:00**
- 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.*

Setting the Word Speed

- 1 Press the **Settings** button and then press the **6** button.
The display shows :
WORD PROMPT SPEED --- PRESS SETTINGS BUTTON
- 2 Press the **Settings** button
The display shows : **SLOWEST**
- 3 Press **Settings** button repeatedly to select the Word Speed you wish to use:
SLOWEST, SLOW, NORMAL, FAST, FASTEST
If you continue to press **Settings**, the settings will cycle in the order shown here: **SLOWEST, SLOW, NORMAL, FAST, FASTEST**
- 4 Press the **Start** button

Setting the Daylight Saving Time adjustment

- 1 Press the **Settings** button and then press the **7** button.
The display will show:
DAYLIGHT SAVING TIME --- PRESS SETTINGS BUTTON
- 2 Press the **Settings** button to select **Time ON**.
Press again to select **Time OFF**.
- 3 Press the **Start** button. Time of day will advance one hour.
If **OFF** is selected, time will go back one hour.

If the clock is set for standard time, this function allows convenient time changes without needing to reset the clock. Daylight Saving Time begins for most of the United States at 2 a.m. on the first Sunday of April, and reverts to Standard time at 2 a.m. on the last Sunday of October.

Setting the Demo Mode

- 1 Press the **Settings** button and then press the **8** button.
The display shows : **DEMO MODE ON/OFF --- PRESS SETTINGS BUTTON**
- 2 Press the **Settings** button to select **Demo ON**.
Press again to select **Demo OFF**.
- 3 Press the **Start** button

Operation

Using the Kitchen Timer

- 1 Press the **Kitchen Timer** button.
(max. time 99 min. 99 sec.)
The display shows: **SET TIME WITH NUMERIC BUTTON**
- 2 Use the **Number** buttons to set the length of time to run.
- 3 Press the **Start** button
The display counts down and beeps when the time has elapsed.

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

Using the Help Button

Your microwave offers helpful instructions for many procedures.

- When you need feature information and helpful hints, press the Help button and then press the button that you want to get information on.

Using the Start/+1 min. Button

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

- 1 Press the **Start/+1 min.** 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.
- 2 Add minutes to a program in progress by pressing the Start/+1 min. button for each minute you want to add.

Using the Popcorn Button

- 1 Press the **Popcorn** button.
The display shows: **POPCORN 3.5 OZ**
- 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.
*If you don't need to read all the menu options, simply press the **Start** button to begin cooking.*
*If you want to check the cooking time, press the **Popcorn** button.*
When the cooking time is over, the oven will beep. The oven will then beep every minute until the door is opened.

Item	Weight	Remarks
Popcorn	3.5 oz 3.0 oz 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.

Operation

Reheating Automatically

To reheat food, select the type of dish and the number of servings you want to reheat, then the oven will automatically set the reheating time.

- 1** Press the **Auto Reheat** button.
The display shows :
SELECT ITEM WITH AUTO REHEAT BUTTON
- 2** Press the **Auto Reheat** repeatedly to select the type of dish you wish to reheat. The initial serving size for each dish is one serving.
The display shows :
PLATE OF FOOD
CASSEROLE
PASTA REHEAT
SOUP REHEAT

You can select up to four servings for casseroles, pasta reheat and Soup Reheat . Only one serving is available for a plate of food.
- 3** 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 SERVINGS PRESS START
- 4** Press the **Start** button and reheating will begin.

Auto Reheat Chart

- Follow the instructions below when Auto Reheating different types of food.

Item	Weight	Remarks
Plate of Food	1 serving	<ul style="list-style-type: none"> • Use only pre-cooked, refrigerated foods. • 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) - ½ cup starch (potatoes, pasta, rice, etc.) - ½ cup vegetables (about 3-4 oz.)
Casserole	1 to 4 servings (8 oz./serving)	<ul style="list-style-type: none"> • Use only refrigerated foods. • Cover with lid or vented plastic wrap. • Stir foods well before serving.
Pasta Reheat	1 to 4 servings (8 oz./serving)	
Soup Reheat	1 to 4 servings (8 oz./serving)	

Using the Power/Auto Defrosting Button

To thaw frozen food, set the weight of the food and then the oven will automatically set the defrosting time, power level and standing time.

Please note that defrosting foods which weigh more than 1.0 lbs will take several minutes longer than foods which weigh less.

- 1** Press the **Power/Auto Defrost** button.
The display shows:
SELECT ITEM WITH POWER DEFROST BUTTON
- 2** Press the **Power Defrost** button 1 to 4 times and the items below will appear in sequence on the display:

Press once - MEAT 0.0 LBS
Press twice - POULTRY 0.0 LBS
Press three times - FISH 0.0 LBS
Press four times - BREAD 0.0 LBS

The display shows: **ENTER WEIGHT WITH NUMERIC BUTTON**
- 3** Enter your desired weight with numeric button.
The display shows: **PRESS START**
- 4** Press the **Start** button
- 5** When the oven beeps, open the door and turn food over.
Press the **Start** button to begin defrosting.

• See page 12 Auto Defrosting Guide.

Operation

Auto Defrosting Guide

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

Food	Standard 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 defrosting 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.
Bread	0.1-2.0 lbs.	Arrange rolls in a circle horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time!

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.

Using the Cook Book Menu Button

The Cook Book menu contains 100 different items

- 1 Press the **Cook Book Menu** button.
- 2 Press the number of item with numeric button.
- 3 Press the **Enter** button.
The display shows: **PRESS START**
- 4 Press the **Start / 1min. +** button to begin cooking.

The Cook Book Menu items can be selected in two different ways:
1. Choose the item using the 'Prev Group, Next Group, Prev item, Next item' button
2. Choose the item directly with the Number button.

Operation

Cook Book Menu Item

	Cook No.	Food
Appetizers and Starters	1	Crab Cakes with Mustard and Lemon
	2	Easy Quesadillas
	3	Prosciutto-and-Parmesan-Wrapped Asparagus
	4	Southwestern Layered Bean Dip
	5	Glazed Brie Cheese
	6	Orange-Spiced Nuts
	7	Curried Shrimp
	8	Baked Buffalo Chicken Wings
	9	Herbed Goat Cheese Salad
	10	Portabello Mushroom And Arugula Salad
	11	Creamy Vegetable Soup
	12	Chinese Hot-and-Sour Soup
Main Dishes - Meat	13	All-American Meat Loaf
	14	Beef Stroganoff
	15	Sirloin Steak Korean-Style
	16	Southwestern Burgers
	17	Beef Tamale Pie
	18	Flank Steak with Red Onion Salsa
	19	Herbed Pork Roast
	20	Oven "Barbecued" Spareribs
	21	Maple-Glazed Pork Tenderloin
	22	Spinach-Stuffed Pork Chops
	23	Jerk Pork
	24	Chili-Rubbed Ham Steak
	25	Italian Sausage and Mozzarella Frittata
	26	Veal with Savory Stuffing
	27	Glazed Rosemary Lamb Chops

	Cook No.	Food
Main Dishes - Poultry	28	Rosemary-Roasted Chicken
	29	White Chicken Chili
	30	Chicken Potpie
	31	Tandoori Chicken
	32	Roast Turkey Breast
	33	Apricot-Glazed Chicken
	34	Barbecued Chicken
	35	Northern Italian Cornish Hens
	36	Oven-Fried Chicken
	37	Caribbean Chicken Kabobs
	38	Chicken Paella
	39	Chicken Caesar Salad
Main Dishes - Fish	40	Chicken Salad with Peanut Sauce
	41	Sole with Tomatoes and Zucchini
	42	Sherried Flounder
	43	Oven-Fried Fish
	44	Scrod with Garlicky Bread Crumbs
	45	Salmon with Cucumbers
	46	Glazed Salmon with Spinach
	47	Spiced Salmon Steaks
	48	Turkish Swordfish Brochettes
	49	Tarragon Sea Scallops
Main Dishes - Pasta	50	Lemon and Shrimp Risotto
	51	Shrimp Scampi
	52	Pasta with Three-Tomato Meat Sauce
	53	Homestyle Lasagna
	54	Pasta with Tomatoes and Broccoli Rabe
	55	Not-Quite Classic Macaroni and Cheese
	56	Tuna-Noodle Casserole
	57	Oven-Roasted Meatballs with Pasta

Operation

Cook Book Menu Item

Cook No.	Cook No.	RECIPE
Main Dishes - Vegetarian	58	Tomato-Spinach Risotto
	59	Oven-Roasted Eggplant Parmesan
	60	Tex-Mex Vegetable Enchiladas
	61	No-Guilt Vegetable Pita Pizzas
	62	Roasted Asparagus
Vegetables and Side Dishes	63	Broccoli-Cheese Gratin
	64	Roasted Broccoli with Ginger and Lime
	65	Dilled Green Beans
	66	Garlic-Roasted Peppers
	67	Cranberry-Orange Relish
	68	Candied Sweet Potatoes
	69	Roasted Potato and Green Bean Salad
	70	Rosemary-Garlic Potatoes
	71	Twice-Baked Parmesan Potatoes
	72	Herbed Potato Fans
	73	Potato, Tomato, and Onion Casserole
	74	Spaghetti Squash with Tomatoes
	75	Maple-Baked Acorn Squash
	76	Parmesan-Broiled Squash
	77	Herb-Roasted Butternut Squash
	78	Wilted Spinach with Bacon
	79	Parmesan-Crusted Tomato Gratin

Cook No.	Cook No.	RECIPE
Desserts and Quick Breads	80	Double Blueberry Pie
	81	Rustic Apple Tart
	82	Holiday Pumpkin-Cheese Pie
	83	Autumn Apple Crisp
	84	Southern Peach Cobbler
	85	Grandma's Applesauce Cake
	86	Chocolate-Banana Pudding Cake
	87	Hollywood Starlet Cheesecake
	88	Streusel-Topped Raspberry-Jam Bars
	89	Fudge Brownies
	90	Lemon Custard Bars
	91	New England - Baked Apples
	92	Chocolate Decadence Cookies
	93	The Best Oatmeal-Raisin Cookies
	94	Very Rocky Road Fudge
	95	Double-Chocolate Pizza
	96	Chocolate Lovers' Fudge Sauce
	97	Hearty Carrot-Bran Muffins
	98	Harvest Cranberry-Orange Muffins
	99	Use-Up-The-Zucchini Cake
100	Yankee Corn Bread	

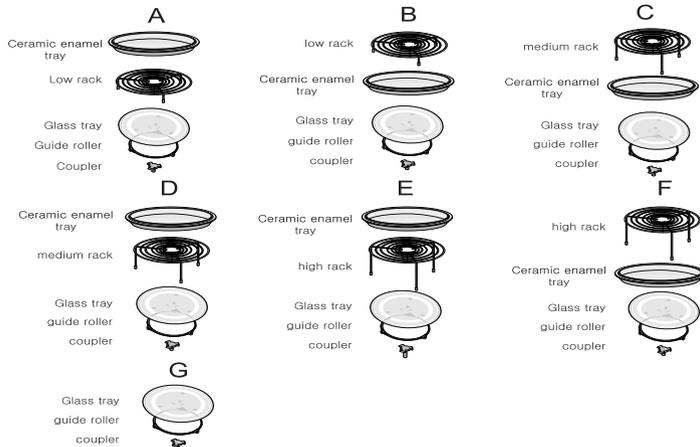
Operation

Using the Auto Cook Menu Button

The Auto Cook menu contains 46 different items.

- 1** Press the **Auto Cook Menu** button.
The display shows: **PRESS THE PREV/ NEXT GROUP BUTTON OR THE NUMBER OF ITEM WITH NUMERIC BUTTON**
- 2** Press the **Prev/ Next Group** button.
You can select one of eight groups.
'MELT, KIDS MEALS, INSTANT COOK , COOK, RICE/NOODLE, BREADS/CAKE,DESSERTS, SNACKS'
- 3** Press the **Enter** button.
The display shows: **PRESS THE PREV/ NEXT ITEM BUTTON**
- 4** Press the **Prev/ Next Item** button.
you can select one item of the Group which you selected.
- 5** Press the **Enter** button.
The display shows: **SELECT SERVING WITH NUMERIC BUTTON**
- 6** Press the **number 2** button.
'2 servings' is selected. The display shows: **PRESS START**
number 1 : 1 serving number 2 : 2 servings,
number 3 : 3 servings number 4 : 4 servings.
- 7** Press the **Start / 1min. +** button to begin cooking.
The Auto Cook Menu items can be selected in two different ways:
1. Choose the item using the 'Prev Group,Next Group,Prev item, Next item' button.
2. Choose the item directly with the Number button.

Accessory Usage



Auto Cooking Guide

MELT

Cook No.	Food	Amount	Directions	Accessory Type
1	Nachos	1 serving	Place tortilla chips on plate without overlapping. Sprinkle evenly with cheese. Contents : -2 cups tortilla chips -1/3 cup grated cheese	G
2	Melt Butter	1 stick (¼ lb.) 2 sticks (½ lb.)	Remove wrapping and cut butter in half vertically. Place butter in dish, cover with wax paper. Stir well after finishing and let stand 1-2 min.	G
3	Melt Chocolate	1 cup chips	Place chocolate chips in a microwave-safe dish. Stir well at half time when the oven beeps, and re-start the oven. Unless stirred, the chocolate keeps its shape even when heating time is over.	G
4	Potato Skins	1 each 2 each (5-7 oz./each)	Cut cooked potato into 4 even wedges. Scoop or cut out potato flesh, leaving about ¼" of skin. Place skins in spoke fashion around plate. Sprinkle with bacon, onions and cheese. Do not cover.	G
5	Softened Cream Cheese	1 package (8 oz.)	Unwrap cream cheese and place on microwave-safe dish. Let stand 1-2 min.	G
6	Softened Ice Cream	1 pint ½ gallon	Remove top of carton. Place carton in center of microwave oven. Let stand 2 min. after microwaving.	G

Operation

Auto Cooking Guide

KIDS MEALS

Cook No.	Food	Amount	Directions	Accessory Type
7	Baby Food	2.5 oz. 4 oz. 6 oz.	Remove lid from baby food and place in the center of oven. Check temperature and stir well before serving. The More/Less button cannot be used with the baby food button.	G
8	Hot Dogs	2 each 4 each	Pierce hot dogs, place on plate. When the oven beeps, add buns and re-start the oven.	G
9	Pizza Reheat	2 slices 4 slices (5 oz./each)	Put the 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. Before serving, let stand 1-2 min.	G

INSTANT COOK

Cook No.	Food	Amount	Directions	Accessory Type
10	Beverage	½ cup 1 cup 2 cups	Use measuring cup ; do not cover. Place the beverage in the oven. After heating, stir well.	G
11	Frozen Breakfast	4 - 6 oz. 6 - 8 oz.	Remove package from outer wrapping and follow package instructions for covering and standing. After cooking, let stand 1-3 min. When the oven beeps, stir and restart the oven.	G
12	Bowl Type Frozen Breakfast	5 - 6 oz. 6 - 8 oz. 8 - 9 oz.	Remove package from outer wrapping and follow package instructions for covering and standing. When the oven beeps, stir and restart the oven.	G
13	Frozen Dinner	8 - 10 oz. 11 - 14 oz. 15 - 18 oz.	Remove package from outerwrapping and follow package instructions for covering and standing. After cooking, let stand 1-3 min.	G
14	Frozen Sandwich	1 each 2 each	Place frozen sandwich in susceptor "sleeve" (which is in package) and put on plate.	G
15	Frozen Vegetables	2 servings 4 servings	Remove from package. Place the vegetables into a casserole bowl and add a small amount of water (2-4Tbsp). Cover during cooking and stir before standing.	G
16	Mashed Potato, Instant	2 servings 4 servings (1 serving = 1/3 cup flakes)	Follow package preparation instructions.	G
17	Pancakes, Frozen	2 servings 4 servings (1 serving = 3 pancakes)	Place pancakes on ceramic enamel tray, then place tray on low rack.	A

Operation

Auto Cooking Guide

COOK

Cook No.	Food	Amount	Directions	Accessory Type
18	Bacon	2 slices 4 slices 6 slices	Place 2 paper towels on plate and arrange bacon on towels, do not overlap. Cover with additional paper towel. Remove paper towel immediately after cooking. Use More or Less button for desired crispness.	G
19	Boil Water	½ cup 1 cup 2 cups	Measure liquid; pour into microwave-safe container that is 2 times larger than amount of liquid. Example: For 1 cup liquid use a 2 cup or larger dish. Stir well before and after heating to prevent erupting.	G
20	Clams	2 servings 4 servings (1 serving = 6 clams)	Use large pie plate and place clams around edge of dish. Add no water, cover tightly and cook until clams are open. Remove opened clams immediately, recover and cook about 1 more min or until clams are open. Discard any unopened clams.	G
21	Fresh Vegetables	1 serving 2 servings 3 servings 4 servings (1 serving = 1 cup)	Remove from package. Place the vegetables into a casserole bowl and add a small amount of water (2-4Tbsp). Cover during cooking and stir before standing.	G
22	Mussels	2 servings 4 servings (1 serving = 6 mussels)	Use large pie plate and place mussels around edge of dish. Add no water, cover tightly and cook until mussels are open. Remove opened mussels immediately, recover and cook about 1 more min or until mussels are open. Discard any unopened mussels.	G

RICE/NOODLE

Cook No.	Food	Amount	Directions	Accessory Type
23	Brown Rice, Instant	2 servings 4 servings (1 serving = ½ cup)	Follow microwave package preparation instructions.	G
24	Brown Rice, Slow Cooked	2 servings 4 servings (1 serving = ½ cup)	Follow microwave package preparation instructions.	G
25	Instant Rice	2 servings 4 servings (1 serving = ½ cup)	Follow microwave package preparation instructions.	G
26	Long Grain Rice, Sticky	2 servings 4 servings (1 serving = ½ cup)	Combine rice, water, butter and salt in a microwave-safe glass dish. (2 servings use 2 quarts, 4 servings use 3 quarts) Cover and cook. Remove from oven and let stand, covered, for 5 minutes. Fluff with fork and serve.	G
27	Long Grain Rice, Regular	2 servings 4 servings (1 serving = ½ cup)	Combine rice, water, butter and salt in a microwave-safe glass dish. (2 servings use 2 quart, 4 servings use 3 quarts) Cover and cook. Remove from oven and let stand, covered, for 5 minutes. Fluff with fork and serve.	G

Operation

Auto Cooking Guide

BREADS / CAKE

Cook No.	Food	Amount	Directions	Accessory Type
28	Biscuits, Refrigerated Small	10 each	Preheat oven to 375° F. Place biscuits on ungreased ceramic enamel tray, then place tray on low rack.	A
29	Biscuits, Refrigerated medium	8 each	Preheat oven to 375° F. Place biscuits on ungreased ceramic enamel tray, then place tray on low rack.	A
30	Biscuits, Refrigerated large	5 each	Preheat oven to 375° F. Place biscuits on ungreased ceramic enamel tray, then place tray on low rack.	A
31	Bread Sticks, Refrigerated	10.6 oz.	Preheat oven to 375° F. Place breadsticks on greased ceramic enamel tray, then place tray on low rack.	A
32	Cake, mix	18.25 oz.	Preheat oven to 350° F. Pour batter into 2-8 inch round cake pans. In the oven, place one pan with batter on medium rack, then place second pan with batter on low rack.	A+D
33	Cinnamon Buns, Refrigerated	10 each	Preheat oven to 375° F. Place buns on greased ceramic enamel tray, then place tray on low rack.	A
34	Crescent Rolls, Refrigerated small	8 each	Preheat oven to 375° F. Place rolls on ungreased ceramic enamel tray, then place tray on low rack.	A
35	Crescent Rolls, Refrigerated large	5 each	Preheat oven to 375° F. Place rolls on ungreased ceramic enamel tray, then place tray on low rack.	A

DESSERTS

Cook No.	Food	Amount	Directions	Accessory Type
36	Brownies, mix	19.5 oz.	Preheat oven to 350° F. Pour batter into a 8x8 inch pan, then place pan on low rack.	B
37	Cookie Dough, Refrigerated, cut From Log	10 each	Preheat oven to 375° F. Place 10 cookies on ceramic enamel tray, then place tray on low rack.	A
38	Cookie Dough, Refrigerated, pre portioned	10 each	Preheat oven to 350° F. Place 10 cookies on ceramic enamel tray, then place tray on low rack.	A
39	Pie Crust, Refrigerated	1 shell	Preheat oven to 350° F. Place dough in glass pie shell and poke holes in the dough. Place glass pie shell place on low rack.	B

Operation

Auto Cooking Guide

SNACKS

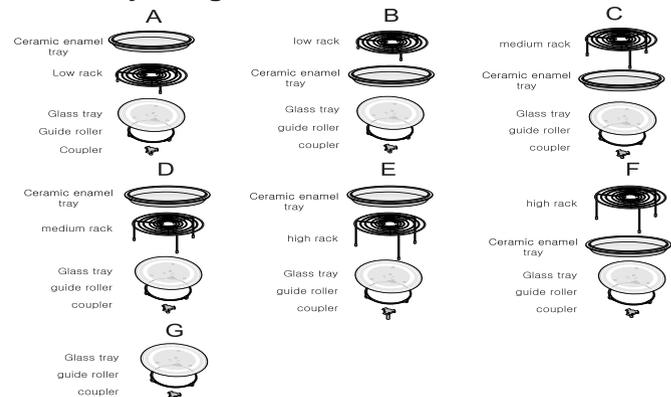
Cook No.	Food	Amount	Directions	Accessory Type
40	Bite Size Appetizers, frozen	2 servings 4 servings (1 serving = 4-7 each)	Preheat oven to 375° F. Place appetizers on ceramic enamel tray, then place tray on medium rack.	D
41	Fish Sticks	2 servings 4 servings (1 serving = 6 sticks)	Preheat oven to 400° F. Place sticks on low rack, then place rack on ceramic enamel tray.	B
42	French Fries	2 servings 4 servings (1 serving = 3 oz.)	Preheat oven to 450° F. Place french fries on ceramic enamel tray, then place tray on low rack.	A
43	Egg Rolls	2 servings 4 servings (1 serving = 3 rolls)	Preheat oven to 425° F. Place egg rolls on ceramic enamel tray, then place tray on low rack.	A
44	Potato Bites	2 servings (6 oz.) 4 servings (12 oz.)	Preheat oven to 425° F. Place potato bites on ceramic enamel tray, then place tray on low rack.	A
45	Soft Pretzels, Frozen	2 servings 4 servings (1 serving = 1 pretzel)	Preheat oven to 400° F. Place pretzels on medium rack, then place rack on ceramic enamel tray.	C
46	Turnovers, frozen	2 servings 4 servings (1 serving = 1 turnover)	Preheat oven to 425° F. Place turnovers on ceramic enamel tray, then place tray on medium rack.	D

Using the Speed Cook Menu Button

The Speed Cook menu contains 46 different items.

- Press the **Speed Cook Menu** button.
The display shows: **PRESS THE PREV/ NEXT GROUP BUTTON OR THE NUMBER OF ITEM WITH NUMERIC BUTTON**
- Press the **Prev/ Next Group** button.
You can select one of the Six Groups.
'BREAKFAST, CHICKEN, FISH&SEAFOOD, MEATS, PIZZA/POTATO, SNACKS'
- Press the **Enter** button.
The display shows: **PRESS THE PREV/ NEXT ITEM BUTTON**
- Press the **Prev/ Next Item** button.
you can select one item of the Group which you selected.
- Press the **Enter** button.
The display shows: **SELECT SERVING WITH NUMERIC BUTTON**
- Press the **number 2** button.
'2 servings' is selected.
The display shows : **PRESS START**
Numeric Button
number 1 : 1 serving number 2 : 2 servings,
number 3 : 3 servings number 4 : 4 servings.
- Press the **Start / 1min. +** button to begin cooking.
The Speed Cook Menu items can be selected in two different ways:
1. Choose the item using the 'Prev Group, Next Group, Prev item, Next item button'.
2. Choose the item directly with the Number button.

Accessory Usage



Operation

Speed Cooking Guide

BREAKFAST

Cook No.	Food	Amount	Directions	Accessory Type
1	French Toast, frozen	2 servings 4 servings (1 serving = 1 piece)	Place toast on high rack, then place rack on ceramic enamel tray. Turn over at half time when the oven beeps, and re-start the oven	F
2	French Toast Sticks, frozen	2 servings 4 servings (1 serving = 5 sticks)	Place sticks on high rack, then place rack on ceramic enamel tray.	F
3	Pork Sausage Links, Thin, Fresh	2 servings (6 oz.) 4 servings (12 oz.)	Place links on ceramic enamel tray, then place tray on high rack. When the oven beeps, turn over sausages and re-start the oven.	E
4	Sausage Links, Thin, frozen	2 servings 4 servings (1 serving = 3 links)	Place links on ceramic enamel tray, then place tray on high rack.	E
5	Sausage Patties, frozen	2 servings 4 servings (1 serving = 2 patties)	Place patties on ceramic enamel tray, then place tray on high rack.	E
6	Smoked Ham Slice	1 lb.	Place ham on high rack, then place rack on ceramic enamel tray. When the oven beeps, turn over ham and re-start the oven.	F
7	Toaster Items	2 servings 4 servings (1 serving = 1 piece)	Place toaster item on high rack, then place rack on ceramic enamel tray. Turn over at half time when the oven beeps, and re-start the oven	F
8	Waffles, frozen	2 servings 4 servings (1 serving = 2 waffles)	Place waffles on low rack, then place rack on ceramic enamel tray. Turn over at half time when the oven beeps, and re-start the oven	B

CHICKEN

Cook No.	Food	Amount	Directions	Accessory Type
9	Chicken Breast (boneless)	2 pieces 4 pieces (6 oz. each)	Place chicken on high rack, then place rack on ceramic enamel tray. When the oven beeps, turn over chicken and re-start the oven.	F
10	Chicken Breast with Rib Cage	2 servings (18 oz.) 4 servings (36 oz.)	Place chicken on high rack, then place rack on ceramic enamel tray.	F
11	Chicken Pieces with bone-in	2 servings (18 oz.) 4 servings (36 oz.)	Place chicken on high rack, then place rack on ceramic enamel tray.	F
12	Cornish Hens	2 servings 4 servings (2 servings = 1 hen)	Tie legs together and fold wings under hen. Place cornish hens on low rack, then place rack on ceramic enamel tray. Brush hen with melted butter.	B
13	Roast Chicken	4 lbs.	Fold chicken wings under the chicken. Place chicken on low rack, then place rack on ceramic enamel tray. Brush chicken with melted butter.	B
14	Turkey Breast	5 lbs.	Place turkey on low rack, then place rack on ceramic enamel tray.	B

Operation

Speed Cooking Guide

FISH & SEAFOOD

Cook NO.	Food	Amount	Directions	Accessory Type
15	Flounder Filet	2 servings (5 oz.) 4 servings (10 oz.)	Coat both sides of fish with butter and bread crumbs. Place fish on microwave-safe flat dish without overlapping.	G
16	Salmon filets	2 servings 4 servings (6 oz. each)	Place salmon on high rack, then place rack on ceramic enamel tray.	F
17	Sea Scallops	2 servings (8 oz.) 4 servings (16 oz.)	Coat scallops with butter and bread crumbs. Place scallops on microwave-safe flat dish without overlapping.	G
18	Shrimp	2 servings (8 oz.) 4 servings (16 oz.)	Place shrimp on high rack, then place rack on ceramic enamel tray. When the oven beeps, turn over shrimp and re-start the oven.	F
19	Swordfish Steak	2 servings (12 oz.) 4 servings (24 oz.)	Place swordfish steaks on high rack, then place rack on ceramic enamel tray. Spray high rack with non stick spray. When the oven beeps, turn over swordfish steaks and re-start the oven.	F
20	Tuna Steak	2 servings (12 oz.) 4 servings (24 oz.)	Place tuna steaks on high rack, then place rack on ceramic enamel tray. Spray high rack with non stick spray. When the oven beeps, turn over tuna steak and re-start the oven.	F

MEATS

Cook NO.	Food	Amount	Directions	Accessory Type
21	Beef Roast	4 lbs. 3 lbs.	Place roast on low rack, then place rack on ceramic enamel tray.	B
22	Filet Mignon 1 ½ inch, medium	2 each (12 oz.) 4 each (24 oz.)	Place beef on high rack, then place rack on ceramic enamel tray. When the oven beeps, turn over beef and re-start the oven.	F
23	Ground Beef	2 servings (8 oz.) 4 servings (16 oz.)	Place beef in 2 quart microwave-safe casserole dish, then place dish on glass tray. When the oven beeps, stir and re-start the oven.	G
24	Hamburgers	2 each (4 oz./each) 4 each (4 oz./each)	Place hamburgers on ceramic enamel tray, then place tray on high rack. When the oven beeps, turn over hamburgers and re-start the oven.	E
25	Lamb Chops 1½ inch Thick	2 servings 4 servings {1 serving = 2 chops (4 oz./chop)}	Place lamb on medium rack, then place rack on ceramic enamel tray. When the oven beeps, turn over lamb and re-start the oven.	C
26	Pork Chops, Bone-in 1 inch Thick	2 servings 4 servings (1 serving = 6 oz. each)	Place pork chops on high rack, then place rack on ceramic enamel tray. When the oven beeps, turn over pork chops and re-start the oven.	F
27	Pork Chops, Boneless ½ inch thin	2 servings 4 servings (1 serving = 6 oz. each)	Place pork chops on high rack, then place rack on ceramic enamel tray. When the oven beeps, turn over pork chops and re-start the oven.	F
28	Pork Tenderloin, 1.5LBS	1 piece 2 pieces	Place pork on medium rack, then place rack on ceramic enamel tray. When the oven beeps, turn over pork and re-start the oven.	C
29	Sirloin Tip Steak, ½ Inch, 1 LB	medium well done	Place beef on high rack, then place rack on ceramic enamel tray. When the oven beeps, turn over beef and re-start the oven.	F

Operation

Speed Cooking Guide

MEATS

Cook No.	Food	Amount	Directions	Accessory Type
30	Sirloin Steak 1 Inch, 1½ lb	medium well done	Place beef on high rack, then place rack on ceramic enamel tray. When the oven beeps, turn over steak and re-start the oven.	F
31	Top Round Steak (London Broil) 1 inch, 1 ½ lb	medium well done	Place steak on medium rack, then place rack on ceramic enamel tray. When the oven beeps, turn over steak and re-start the oven. Let steak stand for 5 minutes before slicing.	C
32	Top Round Steak (London Broil) 1 Inch, 2 lbs	medium well done	Place steak on medium rack, then place rack on ceramic enamel tray. When the oven beeps, turn over steak and re-start the oven. Let steak stand for 5 minutes before slicing.	C

PIZZA/POTATO

Cook No.	Food	Amount	Directions	Accessory Type
33	Frozen Pizza, individual	(1 serving = about 6 oz.)	Place pizza on ceramic enamel tray, then place tray on high rack.	D
34	Frozen Pizza, 12 inch frozen	20 oz.	Place pizza on ceramic enamel tray, then place tray on high rack.	D
35	Individual Deep Dish Pizza	31.3 oz.	Place pizza on ceramic enamel tray, then place tray on high rack.	D
36	Rising Crust Pizza	12 oz.	Place pizza on ceramic enamel tray, then place tray on high rack.	D
37	Baked Potato	2 each 4 each (10~13 oz./each)	Place potatoes on medium rack, then place rack on ceramic enamel tray.	C
38	Sweet Potato, Fresh	2 servings 4 servings (10 oz./each)	Place potatoes on medium rack, then place rack on ceramic enamel tray.	C

SNACKS

Cook No.	Food	Amount	Directions	Accessory Type
39	Apple Pie, frozen	1 pack	Place pie on ceramic enamel tray, then place tray on low rack.	A
40	Chicken Nuggets	4 - 5 oz. 6 - 7 oz.	Place nuggets on high rack, then place rack on ceramic enamel tray.	F
41	Cheese Sticks, frozen	2 servings 4 servings (2 sticks per serving)	Place sticks on high rack, then place rack on ceramic enamel tray.	F
42	Chicken Tenders, frozen	2 servings 4 servings (5 pieces per serving)	Place tenders on ceramic enamel tray, then place tray on high rack.	E
43	Chicken Wings, frozen	2 servings 4 servings (3 wings per serving)	Place wings on low rack, then place rack on ceramic enamel tray.	B
44	Meatballs, frozen	2 servings 4 servings (3 meatballs per serving)	Place meatballs on ceramic enamel tray, then place tray on medium rack.	C
45	Fried Chicken, frozen	2 servings 4 servings (1 piece per serving)	Place chicken on ceramic enamel tray, then place tray on low rack.	A
46	Onion Rings	2 servings 4 servings (4 rings per serving)	Place fries on ceramic enamel tray, then place tray on medium rack.	D

Operation

Using the microwave setting cooking times & Power levels

Your oven allows you to set up 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 (10/Power level).

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 at any other level, you must set it using the **Power Level** button.

- 1 Press the Microwave Button.
- 2 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.
- 3 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:

0 = No Power	6 = Simmer
1 = Warm	7 = Medium High
2 = Low	8 = Reheat
3 = Defrost	9 = Sauté
4 = Medium Low	10 = High
5 = Medium	Power level=High

The display shows :

THE FIRST STAGE COMPLETED. PRESS START OR SET THE NEXT STAGE OF MICROWAVE, CONVECTION, BROWN OR COMBI

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

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

Multi-stage Cooking (Maximum of 3 stages)

- 1 Follow steps 1 and 2 in the "One-Stage Cooking" section on the previous page.
The display shows : **THE FIRST STAGE COMPLETED. PRESS START OR SET THE NEXT STAGE OF MICROWAVE, CONVECTION, BROWN OR COMBI**
*When entering more than one cooking stage, the **Power Level** button must be pressed before the second cooking stage.*
*To set the power level at High for a stage of cooking, press the **Power Level** button twice.*
- 2 Press the Microwave Button.
- 3 Use the **Number** buttons to set a cooking time.
- 4 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 **"THE SECOND STAGE COMPLETED. PRESS START OR SET THE NEXT STAGE OF MICROWAVE, CONVECTION, BROWN OR COMBI"**
- 5 Press **Start** button to begin cooking, or repeat steps 2,3 and 4 to set a cooking time and power level for a third stage of cooking.
When finished, press **Start** button.

Using the More/Less Buttons

The More or Less button allows you to adjust the pre-set cooking time. It only works with 1,2, and 3 stage cooking, MW, Brown, Combi, Convection, Auto Reheat, Preheat, Warm, Popcorn, Kitchen Timer, Speed Cook, Auto Cook buttons.

Use the More or Less button only after cooking has begun.

- 1 To **ADD** more time to an cooking procedure. Press the '9/More' button. Each press adds 10 seconds to the cooking time.
- 2 To **REDUCE** the time of an cooking procedure. Press the '1/Less' button. Each press reduces 10 seconds to the cooking time.
- 3 If you press the '9/More' or '1/Less' button after selecting auto cook or speed cook button, each press adds / reduces the cooking time by 8% .

Operation

Warming

You can keep food in warm for up to one hour.

- 1 Press the **Warm** button.
The display shows: **SET TIME WITH NUMERIC BUTTON**
- 2 Use the **Number** buttons to set a warming time.
(max. time 60 min.)
- 3 Press the **Start/+1 Min** button.
 - The side convection heater will operate only.
 - The side convection heater will be switched on and off to keep food warm.
 - The temperature of center of oven will remain at 175°F.

Preheating the oven

For convection cooking, it is recommended that you preheat the oven to the appropriate temperature before placing the food in the oven. When the oven reaches the requested temperature, it is maintained for approximately 10 minutes; it is then switched off automatically.

- 1 Press the **Preheat** button.
The display shows:
ENTER DESIRED TEMP WITH NUMERIC BUTTON
- 2 Use the **Number** buttons to set a **Temp** up to 400 °F.
(100°F ~ 450°F Temp control.)
- 3 Press the **Start** button.
When the oven reaches the desired temperature, it will chime and the display shows "PREHEAT DONE, PLACE FOOD IN OVEN".
When the oven beeps, place the food inside and follow the directions for "convection baking", "combination cooking", or "Browning".
 - Do not put are food in the oven during preheating.
 - During preheat, you may hear noise from inside the oven.
This is simply the relay control sounding and is part of normal operation.
(In mode of Convection, Combi, Brown, Preheat and Warm)

Brown

Browning adds texture and taste to your food. When browning, use the medium or high rack. Use the medium rack when the height of food is so high that the food could touch the upper heater.

- 1 Press the **Brown** button .
The display shows: **SET COOKING TIME WITH NUMERIC BUTTON**
- 2 Use the **Number** buttons to set a cooking time.
(max. time 60 min.)
- 3 Press the **Start** button to begin Browning.
 - Convection heater(700W) and upper heater(900W) operate at the same time.
 - The Vent fan operates at low speed at the same time.

Multi-stage Cooking (Maximum of 3 stages)

- 1 Follow steps 1 and 2 in the "One-Stage Cooking" section on the previous page.
The display shows : **THE FIRST STAGE COMPLETED. PRESS START OR SET THE NEXT STAGE OF MICROWAVE, CONVECTION, BROWN OR COMBI**
- 2 Press the Brown Button.
- 3 Use the **Number** buttons to set a second cooking time.
- 4 The display shows: **THE SECOND STAGE COMPLETED. PRESS START OR SET THE NEXT STAGE OF MICROWAVE, CONVECTION, BROWN OR COMBI**
- 5 Press **Start** button to begin cooking, or repeat steps 2 and 3 to set a cooking time for a third stage of cooking.
When finished, press **Start** button.

Operation

Convection Cooking

The convection mode uses dry heat to cook and brown food. A high speed fan circulates hot air inside the oven to heat food quickly and evenly.

When you cook using convection, you can generally use the low rack. If cooking a large amount of food, use both the low and medium racks. When cooking with both racks, switch food from one rack to the other at half-time.

- 1 Press the **Convection** button.
The display shows:
"ENTER DESIRED TEMP WITH NUMERIC BUTTON".
- 2 Use the number button to set a temperature.
Convection cooking temperatures range from 100° F to 450° F. To maintain a constant temperature, the oven's door should be kept closed as much as possible while cooking.
- 3 Use the number buttons to set a cooking time (max. time is 60 min).
- 4 The display shows: **THE FIRST STAGE COMPLETED. PRESS START OR SET THE NEXT STAGE OF MICROWAVE, CONVECTION, BROWN OR COMBI**
- 5 Press **Start/1 min.+** to begin to convection cooking.

Multi-stage Cooking (Maximum of 3 stages)

- 1 Follow steps 1,2 and 3 in the "One-Stage Cooking" section on the previous page.
The display shows : **THE FIRST STAGE COMPLETED. PRESS START OR SET THE NEXT STAGE OF MICROWAVE, CONVECTION, BROWN OR COMBI**
- 2 Press the **CONVECTION** Button.
- 3 Use the **Number** buttons to set a second temperature and cooking time.
- 4 The display shows: **THE SECOND STAGE COMPLETED. PRESS START OR SET THE NEXT STAGE OF MICROWAVE, CONVECTION, BROWN OR COMBI**
- 5 Press **Start** button to begin cooking, or repeat steps 2 and 3 to set a temperature and cooking time for a third stage of cooking. When finished, press the **Start** button.

Combination cooking (COMBI 1)

• Microwave and Grill

The combination cooking feature allows the oven to cycle automatically between microwave and grill for cooking that is moist as well as crisp and brown.

This type of cooking is ideal for large foods that require a long cooking time just as the preparation in a conventional oven (such as Hamburgers, Chicken Breast). In combination cooking mode, use the medium or high rack to allow air to circulate completely around the dish.

To use combination cooking:

- 1 Press the **Combi** button.
The display shows **"SELECT MODE WITH COMBI BUTTON"**
- 2 Press the **Combi** button again. (**COMBI 1**)
The display shows:
"MICROWAVE+GRILL --- SET COOKING TIME"
- 3 Use the number buttons to set a cooking time.
The display shows **"PRESS POWER LEVEL OR START BUTTON"**
(max. time is 60 minutes.)
Microwave Power Levels 10, 30, 50, 70%
- 4 The display show the power level your setting and then will show:
"THE FIRST STAGE COMPLETED. PRESS START OR SET THE NEXT STAGE OF MICROWAVE, CONVECTION, BROWN OR COMBI"
- 5 Press **Start/1min +** to begin combination cooking.

Multi-stage Cooking (Maximum of 3 stages)

- 1 Follow steps 1,2 and 3 in the "One-Stage Cooking" section on the previous page.
The display shows : **THE FIRST STAGE COMPLETED. PRESS START OR SET THE NEXT STAGE OF MICROWAVE, CONVECTION, BROWN OR COMBI**
- 2 Press the **Combi** Button again(Combi 1)
- 3 Use the **Number** buttons to set a second cooking time.
- 4 Press the **Power Level** button.
The display shows: **THE SECOND STAGE COMPLETED. PRESS START OR SET THE NEXT STAGE OF MICROWAVE, CONVECTION, BROWN OR COMBI**
- 5 Press **Start** button to begin cooking, or repeat steps 2,3 and 4 to set a cooking time and power level for a third stage of cooking. When finished, press **Start** button.

Operation

Combination cooking (COMBI 2)

• Microwave and Convection

The combination cooking feature allows you to cycle automatically between microwave and Convection cooking.

The food will be moist as well as crisp and brown.

This type of cooking is ideal for large foods that require long cooking times just as the preparation in a conventional oven (such as large roasts, pizza, and pie). In combination cooking mode, use the low or medium rack to allow air to circulate completely around the dish.

To use combination cooking:

- 1 Press the **Combi** button.
The display shows **"SELECT MODE WITH COMBI BUTTON"**
- 2 Press the **Combi** button twice. (COMBI 2)
The display shows:
"MICROWAVE+CONVECTION --- SET COOKING TIME"
- 3 Use the number buttons to set a cooking time.
The display shows **"PRESS POWER LEVEL OR START BUTTON"**
(max. time is 60 minutes.)
Enter Microwave Power Level 10, 30, 50, 70%
Maximum temperature that can be reached during cooking is 425°F.
- 4 The display will show the power level your setting and then will show:
"THE FIRST STAGE COMPLETED. PRESS START OR SET THE NEXT STAGE OF MICROWAVE, CONVECTION, BROWN OR COMBI"
- 5 Press **Start/1min +** to begin combination cooking.

Multi-stage Cooking (Maximum of 3 stages)

- 1 Follow steps 1,2 and 3 in the "One-Stage Cooking" section on the previous page.
The display shows : **THE FIRST STAGE COMPLETED. PRESS START OR SET THE NEXT STAGE OF MICROWAVE, CONVECTION, BROWN OR COMBI**
- 2 Press the Combi Button twice(Combi 2).
- 3 Use the **Number** buttons to set a second cooking time.
- 4 Press the **Power Level** button.
The display shows: **THE SECOND STAGE COMPLETED. PRESS START OR SET THE NEXT STAGE OF MICROWAVE, CONVECTION, BROWN OR COMBI**
- 5 Press **Start** button to begin cooking, or repeat steps 2,3 and 4 to set a cooking time and power level for a third stage of cooking.
When finished, press **Start** button.

Combination cooking (COMBI 3)

• Microwave and Browning

The combination cooking feature allows the oven to cycle automatically between microwave and browning.

The food will be moist as well as crisp and brown.

This type of cooking is ideal for large foods that require long cooking times just as the preparation in a conventional oven (such as large roasts, pizza, and pie). In combination cooking mode, use the medium or high rack to allow air to circulate completely around the dish.

To use combination cooking:

- 1 Press the **Combi** button.
The display shows **"SELECT MODE WITH COMBI BUTTON"**
- 2 Press the **Combi** button three times. (COMBI 3)
The display shows:
"MICROWAVE+BROWN --- SET COOKING TIME"
- 3 Use the number buttons to set a cooking time.
The display shows **"PRESS POWER LEVEL OR START BUTTON"**
(max. time is 60 minutes.)
Enter Microwave Power Level 10, 30, 50, 70%
Maximum temperature that can be reached during cooking is 425°F.
- 4 The display will show the power level your setting and then will show:
"THE FIRST STAGE COMPLETED. PRESS START OR SET THE NEXT STAGE OF MICROWAVE, CONVECTION, BROWN OR COMBI"
- 5 Press **Start/1min +** to begin combination cooking.

Multi-stage Cooking (Maximum of 3 stages)

- 1 Follow steps 1,2 and 3 in the "One-Stage Cooking" section on the previous page.
The display shows : **THE FIRST STAGE COMPLETED. PRESS START OR SET THE NEXT STAGE OF MICROWAVE, CONVECTION, BROWN OR COMBI**
- 2 Press the Combi Button three times(Combi 3).
- 3 Use the **Number** buttons to set a second cooking time.
- 4 Press the **Power Level** button.
The display shows: **THE SECOND STAGE COMPLETED. PRESS START OR SET THE NEXT STAGE OF MICROWAVE, CONVECTION, BROWN OR COMBI**
- 5 Press **Start** button to begin cooking, or repeat steps 2,3 and 4 to set a cooking time and power level for a third stage of cooking.
When finished, press **Start** button.

Operation

Combination cooking (COMBI 4)

- **Browning**

- 1** Press the **Combi** button.
The display shows "SELECT MODE WITH COMBI BUTTON"
- 2** Press the **Combi** button four times. (COMBI 4)
The display shows:
"BROWN --- SET COOKING TIME"
- 3** Use the number buttons to set a cooking time.
The display shows:
THE FIRST STAGE COMPLETED. PRESS START OR SET THE NEXT STAGE OF MICROWAVE, CONVECTION, BROWN OR COMBI
- 4** Press **Start/1min +** to begin Browning.

Multi-stage Cooking (Maximum of 3 stages)

- 1** Follow steps 1,2 and 3 in the "One-Stage Cooking" section on the previous page.
The display shows : **THE FIRST STAGE COMPLETED. PRESS START OR SET THE NEXT STAGE OF MICROWAVE, CONVECTION, BROWN OR COMBI**
- 2** Press the **Combi** Button four times. (COMBI 4)
- 3** Use the **Number** buttons to set a second cooking time.
- 4** The display shows: **THE SECOND STAGE COMPLETED. PRESS START OR SET THE NEXT STAGE OF MICROWAVE, CONVECTION, BROWN OR COMBI**
- 5** Press **Start** button to begin cooking, or repeat steps 2 and 3 to set a cooking time for a third stage of cooking.
When finished, press **Start** button.

Turning on the Turntable

For best cooking results, leave the turntable on.
It can be turned off for large dishes.
Press the **Turntable** button to turn the turntable on or off.

Sometimes the turntable can become too hot to touch.
Be careful touching the turntable during and after cooking.

Turning on the Light

Press to turn the **Light** button on or off
Press Light **once** for the high, **twice** for the medium, **three** times for the low and four times to turn the light off.

Turning on the Vent

The vent fan removes steam and other vapors from rangetop cooking.
Press **Vent** button **once** for fan speed turbo, **twice** for fan speed high, **three times** for fan speed medium, **four times** for fan speed low and **five** times to turn the fan off.

Note

The Vent Fan protects the microwave from excess heat rising from the cooktop below it. It automatically turns on if it senses too much heat. If you have turned the fan on, you may find that you cannot turn it off. The fan will automatically turn off when the internal parts are cool. It may stay on for 30 minutes or more after the cooktop and microwave controls are turned off.

Cooking Instructions

Cooking Utensils

Recommended Use

- **Glass and glass-ceramic bowls and dishes** — Use for heating or cooking.
- **Microwavable plastic wrap** — Use to cover. 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.

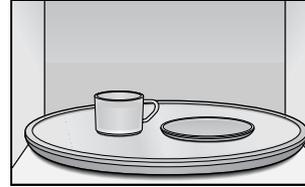
Not Recommended

- **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.

Testing Utensils

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

- 1 Fill 1 cup of 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.

Venting

After covering dish with plastic wrap, you vent plastic wrap by turning back one corner so excess steam can escape.

General Microwave 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 such as potatoes 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 heated faster than others. For example 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 from the food is often transferred to the cookware. Always use pot holders when removing food from the microwave and instruct children to do the same.
- Making candy in the microwave is not recommended as candy can be heated to very high temperatures. Keep this in mind to avoid injury.

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 ¼ cup of water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) can be cooked 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 be cooked 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.

Appendix

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 "ENJOY YOUR COOKING - - - PRESS SETTINGS BUTTON FOR PERSONAL OPTIONS" Reset the clock and any cooking instructions.
- Reset the circuit breaker or replace any blown fuse.

The food is cooked 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.

Appendix

How to Clean the Outside

Do not use cleaners containing ammonia or alcohol on the microwave oven. Ammonia or alcohol can damage the appearance of the microwave.

Case

Clean the outside of the microwave with a sudsy cloth. Rinse and then dry. Wipe the window with a damp cloth.

Control Panel and Door

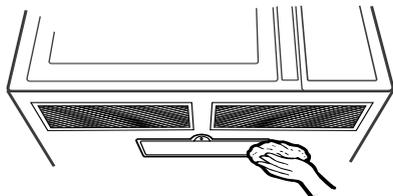
Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives or sharp objects on the panel—they can damage it. Some paper towels can also scratch the control panel.

Door Surface

It's important to keep the area clean where the door seals against the microwave. Use only mild, nonabrasive detergents applied with a clean sponge or soft cloth. Rinse well.

Bottom

Clean off the grease and dust on the bottom often. Use a solution of warm water and detergent.

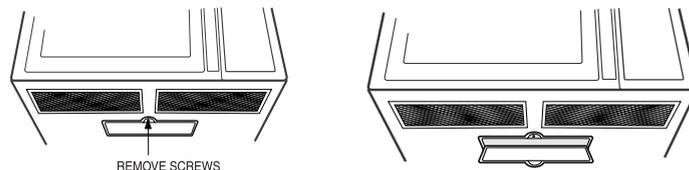


Light Bulb Replacement

Cooktop Light

Replace the burned-out bulb with a halogen lamp(120V, 20W).

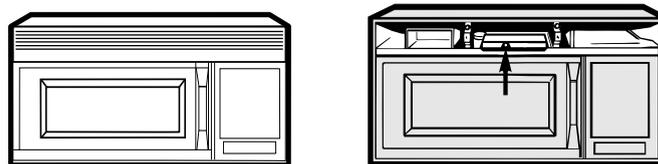
1. To replace the bulb(s), first disconnect the power at the main fuse or circuit breaker panel or pull the plug.
2. Remove the screw at the front of the light cover and lower the cover.
3. Be sure the bulb(s) to be replaced are cool before removing. After breaking the adhesive seal, remove the bulb by gently turning. Put in new bulb.
4. Replace the light cover and screw. Connect electrical power to the oven.



Oven Light

Replace the burned-out bulb with a halogen lamp(120V, 20W).

1. To replace the oven light, first disconnect the power at the main fuse or circuit breaker panel or pull the plug.
2. Remove the top grille by taking out the 2 screws(on the front of outer case. See page 32 for the Removing Charcoal Filter) that hold it in place.
3. Next, press the snap located above the door near the center of the oven.
4. Replace the halogen lamp(120V, 20W).
5. Replace the top grille and 2 screws, Connect electrical power to the oven.

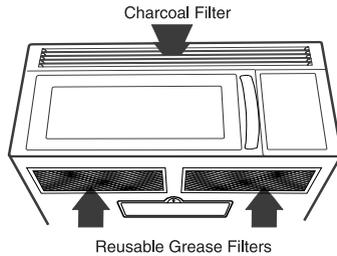


Appendix

Exhaust Feature

The Vent Fan

The exhaust fan has 2 metal reusable grease filters. A charcoal filter can be used for removing smoke and odors in case the fan is not vented outside.



Reusable Grease Filters

The metal filters trap grease released by foods on the cooktop. They also prevent flames from foods on the cooktop from damaging the inside of the microwave.

For this reason, the filters must ALWAYS be in place when the vent fan is used. The grease filters should be cleaned once a month, or as needed.

Removing and Cleaning the Filters

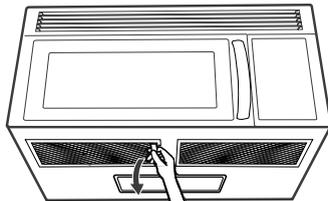
To remove, slide it to the left using the tab. Pull it down and out.

To clean the grease filters, soak and then swish them around in hot water and detergent.

Don't use ammonia or ammonia products because they will darken the metal. Light brushing can be used to remove embedded dirt.

Rinse, shake and let them dry before replacing.

To replace, slide the filters in the frame slot on the left of the opening. Pull up and to the right to lock into place.



Charcoal Filter

The charcoal filter cannot be cleaned. It must be replaced.

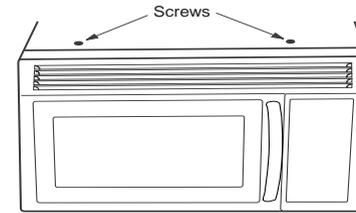
If the oven is installed on the wall (or cabinet) and not vented to the outside, the air will be recirculated through a disposable charcoal filter that helps remove smoke and odors.

The charcoal filter should be replaced when it is noticeably dirty or discolored (usually after 6 to 12 months, depending on hood usage).

Removing the Charcoal Filter

To remove the charcoal filter, disconnect power at the main fuse or circuit breaker panel or pull the plug.

Remove the top grille by removing the 2 screws that hold it in place. Slide the filter towards the front of the oven and remove it.

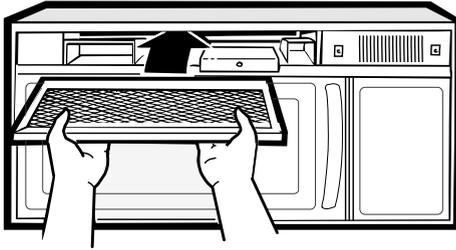


Remove 2 grille screws to remove the grill

Appendix

Installing the Charcoal Filter

To install a new filter, remove plastic and other outer wrapping from the new filter.



Insert the filter into the top opening of the oven as shown. It will rest at an angle on 2 side support tabs and in front of the right rear tab. Replace the grille and 2 screws.

**If you have a problem you cannot solve,
please call our service line:
1-800-SAMSUNG
(1-800-726-7864)**

Specifications

Model Number	SMV9165SC/BC/WC/CC
Oven Cavity	1.6cuft
Controls	10 power levels, including defrost
Timer	99 minutes, 99 seconds
Power Source	120 VAC, 60 Hz
Power Consumption	1650 Watts
Power Output	950 Watts(IEC 705 TEST)
Heater	1600 Watts
Oven Cavity Dimensions	20 ^{7/8} "(W) X 10 ^{9/32} "(H) X 14 ^{5/32} "(D)
Outside Dimensions	29 ^{7/8} "(W) X 15 ^{15/16} "(H) X 15 ^{11/32} "(D)
Shipping Dimensions	33 ^{3/8} "(W) X 20 ^{5/32} "(H) X 19 ^{13/32} "(D)
Net/Gross Weight	76/86 lbs

Warranty

SAMSUNG OVER-THE-RANGE(OTR) 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, Ten (10) 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.

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.

In-home service will be provided during the warranty labor period subject to availability within the contiguous United States. In-home service is not available in all areas. To receive in-home service, the product must be unobstructed and accessible to service personnel. If during in-home service repair can not be completed, it may be necessary to remove, repair and return the product. If in-home service is unavailable, SAMSUNG may elect, at our option, to provide for transportation of our choice to and from a SAMSUNG authorized service center. Otherwise, transportation to and from the SAMSUNG authorized service center is the responsibility of the purchaser.

This limited warranty covers manufacturing defects in materials and workmanship encountered in normal, noncommercial 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; 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 at:

SAMSUNG CUSTOMER CARE CENTER
400 Valley Road, Suite 201, Mt. Arlington, NJ 07856,
Tel: 973-601-6000, Fax: 973-601-6001

1-800-SAMSUNG (1-800-726-7864) and www.SAMSUNGUSA.com

Guía Rápida

Función	Operación
Ajuste de Reloj	<ol style="list-style-type: none">1. Presione CLOCK.2. Use botones numéricos para seleccionar hora.3. Presione CLOCK de nuevo.
Cocinado Fase simple	<ol style="list-style-type: none">1. Use botones numéricos para seleccionar tiempo.2. Presione START.
Cocinado Start /1 min. +	<ol style="list-style-type: none">1. Presione el botón Start / 1 min. + por cada minuto de cocción.2. El tiempo se vera en pantalla y el horno comenzara.
Descongelado Automático	<ol style="list-style-type: none">1. Presione POWER/AUTO DEFROST.2. Ingrese el peso del alimento presionando el botón de POWER/AUTO DEFROST repetidamente o con los botones numéricos.3. Presione START.4. Después de medio tiempo, voltee el alimento, y presiones START para re iniciar.
Ajuste de Niveles de Poder y Tiempo de Cocinado	<ol style="list-style-type: none">1. Use botones numéricos para tiempo de cocción.2. Para seleccionar nivel de poder, presione los botones numéricos.3. Presione START para empezar a cocinar.

Quick Reference

Feature	Operation
Set Clock	<ol style="list-style-type: none">1. Press CLOCK.2. Use number buttons to enter the current time.3. Press CLOCK again.
One Stage Cooking	<ol style="list-style-type: none">1. Use function buttons to set cooking time.2. Press START.
Start / 1 min. + Cooking	<ol style="list-style-type: none">1. Press the Start / 1 min. + button once for each minute of cooking.2. The time will be displayed and the oven will start.
Power/Auto Defrost	<ol style="list-style-type: none">1. Press POWER/AUTO DEFROST.2. Enter weight of food by pressing POWER/AUTO DEFROST button repeatedly or using the number buttons.3. Press START.4. When the oven beeps, turn food over. Press START to resume defrosting cycle.
Set Cooking Time and Power Levels	<ol style="list-style-type: none">1. Use function buttons to set cooking time.2. To set higher power level, press POWER LEVEL and use the number buttons to enter the power level.3. Press START to begin cooking.



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