



CE137XAT

# Microwave Oven

Owner's instructions & Cooking guide

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**SAMSUNG**



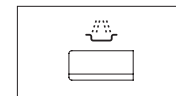
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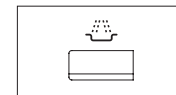
# "QUICK" LOOK-UP GUIDE

I want to cook some food.

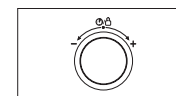
1. Place the food in the oven.  
Press the **Microwave** (🔥) button.



2. Press the **Microwave** (🔥) button until the appropriate power level is displayed.



3. Select the cooking time by turning the **dial knob** as required.



4. Press **Start** (▶) button.

## Result:

Cooking starts.

- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.



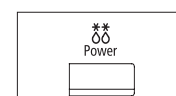
I want to add an extra 30 seconds.

Leave the food in the oven.  
Press **+30s** button one or more times for each extra 30 seconds that you wish to add.

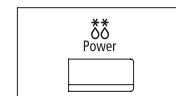


I want to Power defrost some food.

1. Place the frozen food in the oven.  
Press the **Power Defrost** (❄️) button.

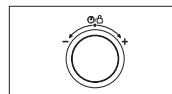


2. Select the food category by pressing the **Power Defrost** (❄️) button, until the desired food category is selected.





3. Select the weight by turning the **dial knob** as required.

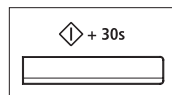


4. Press **Start** (⏮) button.

**Result:**

Defrosting starts.

- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

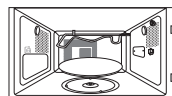


## USING THE STEAM CLEANING

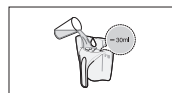
The steam provided by steam clean system will soak the cavity surface. After using steam clean function, you can easily clean the cavity of oven.

- Use this function only after the oven has completely cooled. (Room temperature)
- Use normal water only, and no distilled water.
- It will be more better if you do a deodorization function after using Steam cleaning.
- If the door is opened during this operation "E-47" will be displayed. (The water in the oven will be very hot due to the steam cleaning function.)

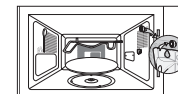
1. Open the Door.



2. Fill with water following guide line inside the water bowl. (The line is about 30 ml.)



3. Please attach the water bowl in right side of the oven.

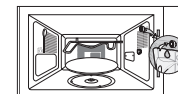


4. Close the door.

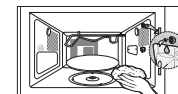
5. Press the **Steam clean** (⦿) button. (Bulb does work during Steam cleaning time.)



6. Open the Door.

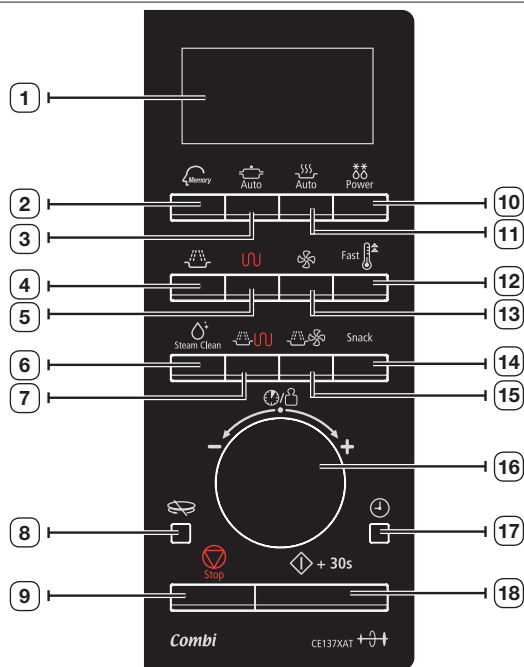


7. Please clean cavity of oven with dried dishtowel. Remove the turntable and only under rack with kitchen paper.



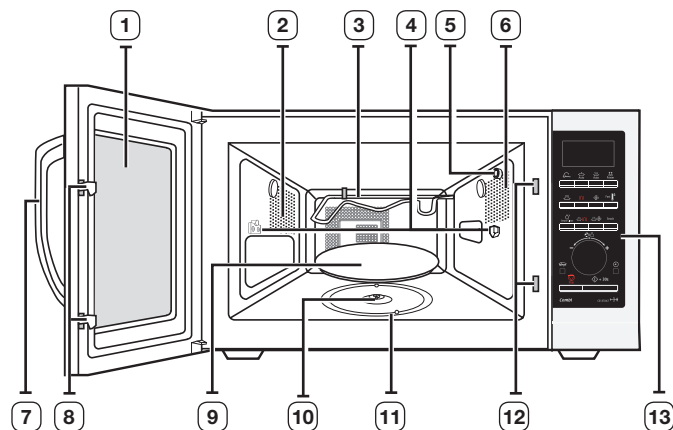
- Water Bowl only can be use during "Steam Clean" mode.
- When cooking non-liquid items, remove water bowl because it will damage and cause fire to the microwave oven.

## CONTROL PANEL



- |                                 |  |
|---------------------------------|--|
| 1. DISPLAY                      | 11. AUTO REHEAT FEATURE BUTTON                     |
| 2. MEMORY BUTTON                | 12. AUTO FAST PREHEAT SELECTION BUTTON             |
| 3. AUTO COOK FEATURE BUTTON     | 13. CONVECTION BUTTON                              |
| 4. MICROWAVE BUTTON             | 14. SNACK BUTTON                                   |
| 5. GRILL BUTTON                 | 15. MICROWAVE+CONVECTION BUTTON                    |
| 6. STEAM CLEAN BUTTON           | 16. DIAL KNOB (Cook time, Weight and serving size) |
| 7. MICROWAVE+GRILL BUTTON       | 17. CLOCK SETTING BUTTON                           |
| 8. TURNTABLE ON/OFF BUTTON      | 18. START/+30s BUTTON                              |
| 9. STOP/CANCEL BUTTON           |  |
| 10. POWER DEFOST FEATURE BUTTON |  |

## OVEN



- |                       |                            |
|-----------------------|----------------------------|
| 1. DOOR               | 7. DOOR HANDLE             |
| 2. VENTILATION HOLES  | 8. DOOR LATCHES            |
| 3. HEATING ELEMENT    | 9. TURNTABLE               |
| 4. SUPPORT-ROTISSERIE | 10. COUPLER                |
| 5. WATER BOWL HOLDER  | 11. ROLLER RING            |
| 6. VENTILATION HOLES  | 12. SAFETY INTERLOCK HOLES |
|                       | 13. CONTROL PANEL          |

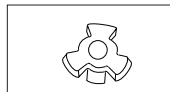


## ACCESSORIES

Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

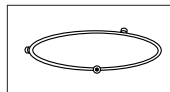
1. **Coupler**, to be placed correctly over the motor shaft in the base of the oven.

**Purpose:** The coupler rotates the turntable.



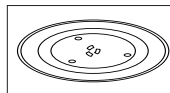
2. **Roller ring**, to be placed in the center of the oven.

**Purpose:** The roller ring supports the turntable.



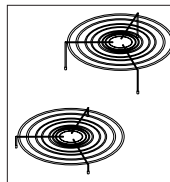
3. **Turntable**, to be placed on the roller ring with the center fitting on to the coupler.

**Purpose:** The turntable serves as the main cooking surface; it can be easily removed for cleaning.



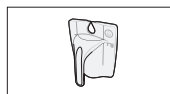
4. **Metal racks** (High rack, Low rack), to be placed on the turntable.

**Purpose:** The metal racks can be used to cook two dishes at the same time. A small dish may be placed on the turntable and a second dish on the rack. **The metal racks can be used in grill, convection and combination cooking.**



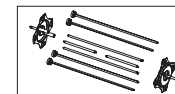
5. **Clean water bowl**, to be placed in the right side of the oven.

**Purpose:** The water bowl can be used to clean.



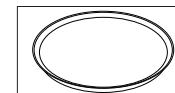
6. **Rotisserie spit**.

**Purpose:** The roasting spit is a convenient way of barbecuing a chicken, as the meat does not have to be turned over. It can be used convection combination cooking.



7. **Crusty plate**, to be placed on the turntable.

**Purpose:** The crust plate is used to brown food better in the microwave or grill combination cooking modes and to keep pastry and pizza dough crisp.



## USING THIS INSTRUCTION BOOKLET

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain much valuable information on cooking with your microwave oven:

- Safety precautions
- Accessories and cookware
- Useful cooking tips

Inside the cover you will find a quick look-up guide explaining three basic cooking operations:

- Cooking (microwave mode)
- Defrosting
- Adding an extra 30 seconds, if the dish is inadequately cooked or requires additional reheating













At the front of the booklet you will find illustrations of the oven, and more importantly the control panel, so that you can find the buttons more easily.

## SAFETY INFORMATION

- Before operating the appliance, please read this manual thoroughly and retain it at a safe place near the appliance for your future reference.
- Use this appliance only for its intended purpose as described in this instruction manual. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service center or find help and information online at [www.samsung.com](http://www.samsung.com).

## Important safety symbols and precautions.

The following symbols are used in the text of this Owner's Manual:

 <b>WARNING</b>	Hazards or unsafe practices that may result in <b>severe personal injury or death.</b>
 <b>CAUTION</b>	Hazards or unsafe practices that may result in <b>minor personal injury or property damage.</b>
 <b>CAUTION</b>	To reduce the risk of fire, explosion, electric shock, or personal injury when using your microwave oven, follow these basic safety precaution
	Do NOT attempt.
	Do NOT disassemble.
	Do NOT touch.
	Follow directions explicitly.
	Unplug the power plug from the wall socket.
	Make sure the machine is grounded to prevent electric shock.
	Call the service center for help.
	Note
	Important

**WARNING** Severe warning signs for installation

- ★ The installation of this appliance must be performed by a qualified microwave service technician trained by the manufacturer. Please see the section “Installing your Microwave Oven”.

Plug the power cord into the proper wall socket or higher and use the socket for this appliance only. Plug the power plug into the wall socket firmly. In addition, do not use an extension cord.

- Failure to do so and sharing a wall socket with other appliances using a power strip or extending the power cord may result in electric shock or fire.
- Do not use an electric transformer. It may result in electric shock or fire.

The installation of this appliance must be performed by a qualified technician or service company.

- Failing to do so may result in electric shock, fire, an explosion, problems with the product, or injury.

The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet.

- Do not install this appliance near a heater, inflammable material. Do not install this appliance in a humid, oily or dusty location, in a location exposed to direct sunlight and water (rain drops). Do not install this appliance in a location where gas may leak.
- This may result in electric shock or fire.

The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.



- ★ This appliance must be properly grounded. Do not ground the appliance to a gas pipe, plastic water pipe, or telephone line.
- This may result in electric shock, fire, an explosion, or problems with the product.
  - Never plug the power cord into a socket that is not grounded correctly and make sure that it is in accordance with local and national codes.

**CAUTION** Caution signs for installation

- ★ This appliance should be positioned in such a way that it is accessible to the power plug.

- Failure to do so may result in electric shock or fire due to electric leakage.

Install your appliance on a level and hard floor that can support its weight.

- Failure to do so may result in abnormal vibrations, noise, or problems with the product.

Install the appliance while maintaining the proper distance from the wall.

- Failure to do so may result in fire due to overheating.

The minimum height of free space necessary above the top surface of the oven.

**WARNING** Severe warning signs for electric

- ★ Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.

- Unplug the power plug and clean it with a dry cloth.
- Failure to do so may result in electric shock or fire.

Plug the power plug into the wall socket in the right direction so that the cord runs towards the floor.

- If you plug the power plug into the socket in the opposite direction, the electric wires within the cable may be damaged and this may result in electric shock or fire.

- ❑ Plug the power plug into the wall socket firmly. Do not use a damaged power plug, damaged power cord or loose wall socket.

- This may result in electric shock or fire.

Do not pull or excessively bend the power cord.

Do not twist or tie the power cord.

Do not hook the power cord over a metal object, place a heavy object on the power cord, insert the power cord between objects, or push the power cord into the space behind the appliance.

- This may result in electric shock or fire.

Do not pull the power cord, when unplugging the power plug.

- Unplug the power plug by holding the plug.
- Failure to do so may result in electric shock or fire.

- 
- ✔ When the appliance or the cord is damaged, contact your nearest service centre.



**CAUTION** Caution signs for electric

- 
- ⚡ Unplug the power plug when the appliance is not being used for long periods of time or during a thunder/lightning storm.

- Failure to do so may result in electric shock or fire.



**WARNING** Severe warning signs for using

- 
- ★ In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug. Do not touch the appliance or power cord.

- Do not use a ventilating fan.
- A spark may result in an explosion or fire.

Take care that the door, heater or any of the other parts do not come into contact with the body while cooking or just after cooking.

- Failure to do so may result in burns.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

When moving heating elements, make sure to use the equipment designed to move heating element while wearing safety gloves provided with the product, and see if temperature drops sufficiently (at least 10 minutes after grill or combination cooking operation) after operation.

ALWAYS use oven gloves when removing a dish from the oven to avoid unintentional burn.

Stand at arms length from the oven when opening the door.

**Reason :** The hot air or steam released may cause scalding.

Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions:

- Immerse the scalded area in cold water for at least 10 minutes.
- Cover with a clean, dry dressing.
- Do not apply any creams, oils or lotions.
- Contact a doctor

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Children should be supervised to ensure that they do not play with the appliance.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.

**WARNING :** The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.





★ **WARNING :** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

**WARNING :** When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

Appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

**WARNING :** Accessible parts may become hot during use. To avoid burns young children should be kept away.

**WARNING :** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

☐ Do not touch the power plug with wet hands.

- This may result in electric shock.

Do not turn the appliance off by unplugging the power plug while an operation is in progress.

- Plugging the power plug into the wall socket again may cause a spark and result in electric shock or fire.

Keep all packaging materials well out of the reach of children, as packaging materials can be dangerous to children.

- If a child places a bag over its head, it may result in suffocation. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Failing to do so may result in electric shock, burns or injury.

Never use this appliance for purposes other than cooking.

- Failure to do so may result in fire.

Open sealed containers (baby bottles, milk bottles, etc.) and make a hole in food items such as shells or nuts (eggs, chestnuts, etc) with a

knife, before cooking them.

- Failure to do so may result in burns or injury due to the item bursting.

Do not touch the inside of the appliance immediately after cooking, because the inside of the appliance is hot after being heated for a long time or heating a small amount of food.

- Failure to do so may result in burns.

Do not use aluminium foil, metal objects (such as containers, forks, etc.) or containers with golden or silver trims.

- This may result in sparks or fire.

Never heat plastic or paper containers and do not use them with the oven function.

- Failure to do so may result in fire.

Take care that food does not come into contact with the heater when cooking food with the oven.

- This may result in fire.

Do not over-heat food.

- This may result in fire.

Do not heat food wrapped in paper such as magazines or newspaper.

- This may result in fire.

Do not use or place inflammable sprays or objects near the oven.

- This may result in fire or an explosion.

Do not open the door when the food in the cooking compartment is burning.

- If you open the door, an inflow of oxygen occurs and this may result in fire.

Do not insert fingers, foreign substances or metal objects such as pins or needles into the inlet, outlet, water supply cartridge input and output parts, and holes. If foreign substances are inserted into any of these holes, unplug the power plug from the wall socket and contact your product provider or nearest service centre.

- Failure to do so may result in electric shock or injury.

- ☐ NEVER fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.

NEVER heat a baby's bottle with the teat on, as the bottle may explode if overheated.

DO NOT touch heating elements or interior oven walls until the oven has cooled down.

Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.

Do not operate this appliance if it has a damaged power cable or plug.

DO NOT operate the microwave oven when it is empty. The power will be cut off automatically for safety. You can operate normally after letting it stand for over 30 minutes. It is best to leave a glass of water inside the oven at all times. The water will absorb the microwave energy if the oven accidentally started.

**WARNING :** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

**WARNING :** Liquids and other foods must not be heated in sealed containers since they are liable to explode.

- ☐ If the appliance is flooded cut the power immediately and please contact your nearest service centre.

- Failure to do so may result in electric shock or fire.

If the appliance generates a strange noise, a burning smell or smoke, unplug the power plug immediately and contact your nearest service centre.

- Failure to do so may result in electric shock or fire.

- ☒ Do not attempt to repair, disassemble, or modify the appliance yourself.

- Since a high voltage current enters the product chassis, it may result in electric shock or fire.
- You may be exposed to electromagnetic waves.
- When repairing the appliance is required, contact your nearest service centre.

**WARNING :** It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

- ☒ If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.

- Failure to do so may result in electric shock or fire.

If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;



#### CAUTION Caution signs for using

- ☒ Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc. Remove wire twist ties from paper or plastic bags.  
**Reason :** Electric arcing or sparking may occur and may damage the oven.

When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;

Small amounts of food require shorter cooking or heating time. If normal times are allowed they may overheat and burn.

You may notice a Clicking sound during operation (especially when the oven is defrosting).

**Reason :** This sound is normal when the electrical power output is changing.



- ★ Young children should NEVER be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.

Children should be supervised to ensure that they do not play with the appliance.

- ☐ Take care as beverages or food may be very hot after heating.
- Especially when feeding a child, check that it has cooled sufficiently.
- Take care when heating liquids such as water or other beverages.
- Make sure to stir during or after cooking.
  - Avoid using a slippery container with a narrow neck.
  - Remove the container at least 30 seconds after heating.
  - Failing to do so may result in an abrupt overflow of the contents and cause burns.

Do not hold food or any part thereof during or immediately after cooking.

- Use cooking gloves because it may be very hot and you could burn yourself.
- If you pull the ceramic dish or well-being multi-purpose pan forwards, food may spill and this may result in burns.

When the surface is cracked, turn the power switch of the appliance off.

- Failure to do so may result in electric shock.

Do not scratch the glass of the oven door with a sharp object.

- This may result in the glass being damaged or broken.

Do not stand on top of the appliance or place objects (such as laundry, oven cover, lighted candles, lighted cigarettes, dishes, chemicals, metal objects, etc.) on the appliance.

- Items, such as a cloth, may be caught in the door.
- This may result in electric shock, fire, problems with the product, or injury.

Do not operate the appliance with wet hands.

- This may result in electric shock.

Do not spray volatile material such as insecticide onto the surface of the appliance.

- As well as being harmful to humans, it may also result in electric shock, fire or problems with the product.

Do not apply excessive pressure or impact to the door or to the inside of the appliance.

- This may result in deformation to the product or injury due to electric wave leakage.
- Hanging onto the door may result in the product falling and causing injury.
- If the door is damaged, do not use the appliance and contact your nearest service centre.

Do not place the appliance over a fragile object such as a sink or glass object.

- This may result in damage to the sink or glass object.

Use the appliance only after closing the door.

- If you use the appliance when it is contaminated by foreign substances such as food waste, it may result in problems with the appliance.

Take care when removing the wrapping from food that has just been taken out of the appliance.

- If the food is hot, hot steam may be emitted abruptly when removing the wrapping and you may burn yourself.

Do not unplug the appliance by pulling at the power cord, always grip plug firmly and pull straight out from the outlet.

- Damage to the cord may cause short-circuit, fire and/or electric shock.

- ☐ Do not put your face or body close to the appliance while cooking or when opening the door just after cooking.

- Take care that children do not come close to the appliance.
- Failure to do so may result in burns from the heat.

Do not place food or heavy objects over the door when opening the door.

- The food or object may fall and this may result in burns or injury.

Do not abruptly cool the door, the inside of the appliance, or the dish by pouring water over it during or just after cooking.

- This may result in damage to the appliance. The steam or water spray may result in burns or injury.

Appliances are not intended to be operated by means of an external timer or separate remote-control system.

#### **Severe warning signs for cleaning**

- ☐ Do not clean the appliance by spraying water directly onto it. Do not use benzene, thinner or alcohol to clean the appliance.
- This may result in discoloration, deformation, damage, electric shock or fire.

Before cleaning or performing maintenance, unplug the appliance from the wall socket and remove food waste from the door and cooking compartment.

- Failure to do so may result in electric shock or fire.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Do not use your microwave oven to dry papers or clothes.

For your safety, do not use high-pressure water cleaners or steam jet cleaners.

During cleaning conditions the surfaces may get hotter than usual and children should be kept away. (cleaning model only)

Excess spillage must be removed before cleaning and shall specify which utensils can be left in the oven during cleaning. (cleaning model only)

#### **Caution signs for cleaning**

- ☒ The oven should be cleaned regularly and any food deposits removed.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

- ☐ Take care not to hurt yourself when cleaning the appliance (external/internal).

- You may hurt yourself on the sharp edges of the appliance.

Do not clean the appliance with a steam cleaner.

- This may result in corrosion.



## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

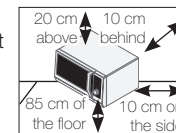
- (a)** Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.
- (b)** Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.
- (c)** Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:
  - (1) Door (bent)
  - (2) Door hinges (broken or loose)
  - (3) door seals and sealing surfaces
- (d)** The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment. For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

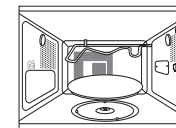
## INSTALLING YOUR MICROWAVE OVEN



Place the oven on a flat level surface 85 cm above the floor. The surface should be strong enough to safely bear the weight of the oven.

- 1.** When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.



- 2.** Remove all packing materials inside the oven. Install the roller ring and turntable. Check that the turntable rotates freely.




- 3.** This microwave oven has to be positioned so that plug is accessible.
-  If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent. For your personal safety, plug the cable into a 3-pin, 230 Volt, 50 Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable.
  -  Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

## SETTING THE TIME

Your microwave oven has an inbuilt clock. The time can be displayed in either the 12-hour or 24-hour notation. You must set the clock:

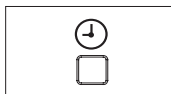
- When you first install your microwave oven
- After a power failure

 Do not forget to reset the clock when you switch to and from summer and winter time.

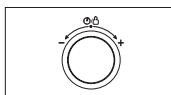
**1. To display the time in the... Then press the Clock (🕒) button...**

24-hour notation  
12-hour notation

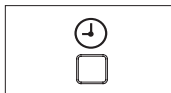
Once  
Twice



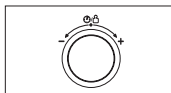
**2.** Turn the **dial knob** to set the hour.



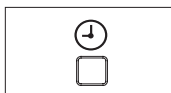
**3.** Press the **Clock** (🕒) button.



**4.** Turn the **dial knob** to set the minute.



**5.** When the right time is displayed, press the **Clock** (🕒) button to start the clock.



**Result:** The time is displayed whenever you are not using the microwave oven.

## HOW A MICROWAVE OVEN WORKS

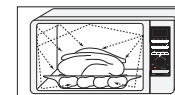
Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave oven to:

- Defrost
- Reheat
- Cook

Cooking principle.


**1.** The microwaves generated by the magnetron reflected at cavity and are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.



**2.** The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.

**3.** Cooking times vary according to the container used and the properties of the food:

- Quantity and density
- Water content
- Initial temperature (refrigerated or not)


 As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:

- Even cooking of the food right to the centre
- The same temperature throughout the food



## CHECKING THAT YOUR OVEN IS OPERATING CORRECTLY

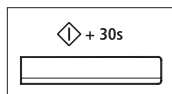
The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled "What to do if you are in doubt or have a problem" on the page.

-  The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum (100 % - 900 W) is used, the water takes longer to boil.

Open the oven door by pulling the handle on the right side of the door. Place a glass of water on the turntable. Close the door.

Press the **Start** (⏮) button and set the time to 4 or 5 minutes, by pressing the **Start** (⏮) button the appropriate number of times.

**Result:** The oven heats the water for 4 or 5 minutes. The water should then be boiling.



## WHAT TO DO IF YOU ARE IN DOUBT OR HAVE A PROBLEM

Becoming familiar with a new appliance always takes a little time. If you have any of the problems listed below, try the solutions given. They may save you the time and inconvenience of an unnecessary service call.

### The following are normal occurrences.

- Condensation inside the oven.
- Air flow around the door and outer casing.
- Light reflection around the door and outer casing.
- Steam escaping from around the door or vents.

### The food is not cooked at all.

- Have you set the timer correctly and pressed the **Start** (⏮) button?
- Is the door closed?
- Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be tripped?

### The food is either overcooked or undercooked.

- Was the appropriate cooking length set for the type of food?
- Was an appropriate power level chosen?

### Sparking and cracking occur inside the oven (arcing).

- Have you used a dish with metal trimmings?
- Have you left a fork or other metal utensil inside the oven?
- Is aluminum foil too close to the inside walls?

### The oven causes interference with radios or televisions.

- Slight interference may be observed on televisions or radios when the oven is operating. This is normal.
  - Solution: Install the oven away from televisions, radios and aerials.
- If interference is detected by the oven's microprocessor, the display may be reset.
  - Solution: Disconnect the power plug and reconnect it. Reset the time.

### "E-24" message indicates.

- The "E-24" message is automatically activated prior to the microwave oven overheating. Should the "E-24" message be activated, then depress the "Stop/Cancel" key to utilize the initialization mode.

If the above guidelines do not enable you to solve the problem, then contact your local SAMSUNG customer service centre.

Please have the following information read;

- The model and serial numbers, normally printed on the rear of the oven
- Your warranty details
- A clear description of the problem

Then contact your local dealer or SAMSUNG aftersales service.


## COOKING / REHEATING

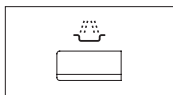
The following procedure explains how to cook or reheat food.

- ALWAYS check your cooking settings before leaving the oven unattended.

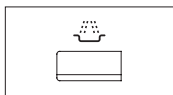
Open the door. Place the food in the centre of the turntable. Close the door. Never switch the microwave oven on when it is empty.

- Press the **Microwave** (微波) button.

**Result:** The following indications are displayed:  
 (microwave mode)

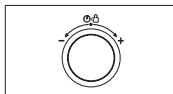


- Select the appropriate power level by pressing the **Microwave** (微波) button again until the corresponding output power is displayed. Refer to the power level table below for further details.



- Set the cooking time by turning the **dial knob**.

**Result:** The cooking time is displayed.



- Press the **Start** (开始) button.

**Result:** The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished:

- The oven beep and flash "0" four times.  
The oven will then beep one time per minute.



- If you would like to know the current Power Level of the oven cavity, press **Microwave** (微波) button once. If you would like to change the power level during cooking, press the **Microwave** (微波) button twice or more times to select the desired power level.

### Quick Start:

- If you wish to heat a dish for a short period of time at maximum power (900 W), you can also simply press the **Start** (开始) button once for each 30 seconds of cooking time. The oven starts immediately.

## POWER LEVELS AND TIME VARIATIONS

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between six power levels.

Power level	Percentage	Output
HIGH	100 %	900 W
MEDIUM HIGH	67 %	600 W
MEDIUM	50 %	450 W
MEDIUM LOW	33 %	300 W
DEFROST	20 %	180 W
LOW	11 %	100 W

The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

If you select a...	Then the cooking time must be...
Higher power level	Decreased
Lower power level	Increased





## STOPPING THE COOKING

You can stop cooking at any time so that you can:

- Check the food
- Turn the food over or stir it
- Leave it to stand

To stop the cooking...	Then...
Temporarily	Open the door. <b>Result:</b> Cooking stops. To resume cooking, close the door again and press the <b>Start</b> (◀▶) button.
Completely	Press the <b>Stop</b> (⏻) button. <b>Result:</b> Cooking stops. If you wish to cancel the cooking settings, press the <b>Stop</b> (⏻) button again.

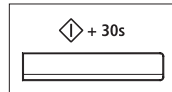
## ADJUSTING THE COOKING TIME

You can increase the cooking time by pressing the +30s button once for each 30 seconds to be added.

- Check how cooking is progressing at any time simply by opening the door
- Increase the remaining cooking time

To increase the cooking time of your food, press the **Start** (◀▶) button once for each 30 seconds that you wish to add.

- Example: To add three minutes, press the **Start** (◀▶) button six times.



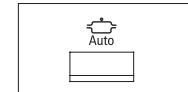
## USING THE AUTO COOK FEATURE

The five Auto Cook (🍲) features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the size of the serving by turning the dial knob.

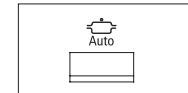
- ☑ Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

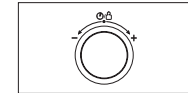
1. Press the **Auto Cook** (🍲) button.



2. Select the type of food that you are cooking by pressing the **Auto Cook** (🍲) button. Refer to the table on the following page for a description of the various pre-programmed settings.



3. Select the size of the serving by turning the **dial knob**.

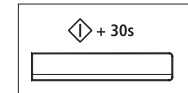


4. Press the **Start** (◀▶) button.

### Result:

The food is cooked according to the preprogrammed setting selected.

- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.







The following table presents various Auto Cook Programmes, quantities, standing times and appropriate recommendations.

Programmes no 1 and 3 use a combination of microwaves and grill cooking.

Programmes no 2 cooks using a microwave and convection combination.


And programme no 4 uses a combination of microwaves, convection and microwaves & grill.


Code	Food	Serving size (g)	Standing time (min.)	Recommendations
1.	Jacket potatoes 	2 x 200 4 x 200 6 x 200	4-5	Take potatoes with similar size and weight of circa 200 g per potato. Wash and prick the skin with a fork. Put 2 potatoes opposite to each other and 4 or 6 potatoes in a circle on the high rack. Turn over, when the oven beeps.
2.	Roast chicken 	700 900 1100 1300 1500 1700 1900	5-10	Brush the chicken with oil and spice it with pepper, salt and paprika. Put it on the low rack with the breast-side down. Turn over, when the oven beeps.
3.	Chicken pieces 	200-300 400-500 600-700 800-900	3	Brush the chicken pieces with oil and spice them with pepper, salt and paprika. Put them on the high rack with the skin-side down. Turn over, when the oven beeps.

Code	Food	Serving size (g)	Standing time (min.)	Recommendations
4.	Roast lamb 	900-1000 1200-1300 1400-1500	10-15	Brush the lamb with oil and spices (pepper only, salt should be added after roasting). Put it on the low rack with the fatside down. Turn over, when the oven beeps. After roasting and during standing time it should be wrapped in aluminium foil.



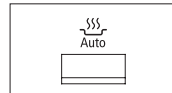
## USING THE AUTO REHEAT FEATURE


The four Auto Reheat () features provide four pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the size of the serving by turning the dial knob.

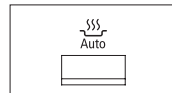
 Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

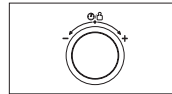
1. Press the **Auto Reheat** () button.



2. Select the type of food that you are cooking by pressing the **Auto Reheat** () button. Refer to the table on the following page for a description of the various pre-programmed settings.



3. Select the size of the serving by turning the **dial knob**.

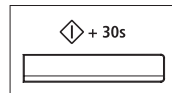


4. Press the **Start** () button.

### Result:

The food is cooked according to the preprogrammed setting selected.





- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.



The following table presents various Auto Reheat Programmes, quantities, standing times and appropriate recommendations.

Programmes no 1 and 2 are running with microwave energy only.

Programmes no 3 and 4 are running with a combination of microwaves and convection.

Code	Food	Serving size	Standing time	Recommendations
1.	Ready meal (chilled) 	300-350 g 400-450 g 500-550 g	3 min.	Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta)
2.	Soup / Sauce (chilled) 	200-250 ml 300-350 ml 400-450 ml 500-550 ml 600-650 ml 700-750 ml	2-3 min.	Pour into a deep ceramic soup plate or bowl and cover during heating and standing. Stir carefully before and after standing time.
3.	Pizza (frozen) 	300 g 400 g 500 g	-	Place frozen pizza on the high rack.
4.	Bread rolls (frozen) 	100-150 g (2 pcs) 200-250 g (4 pcs) 300-350 g (6 pcs) 400-450 g (8 pcs)	3-5 min.	Put 2 to 6 frozen bread rolls in a circle on the low rack. Put 8 frozen bread rolls equally on the low and high rack. This program is suitable for small frozen bakery products like ready baked bread rolls, ciabatta rolls and small baguettes.

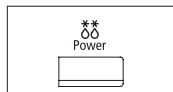
## USING THE POWER DEFROST FEATURE

The Power Defrost (Power Defrost) feature enables you to defrost meat, poultry, fish, bread, cake and fruit. The defrost time and power level are set automatically. You simply select the programme and the weight.

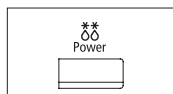
Use only containers that are microwave-safe.

Open the door. Place the frozen food on a ceramic in the centre of the turntable. Close the door.

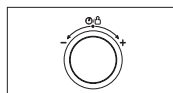
1. Press the **Power Defrost** (Power Defrost) button.



2. Select the type of food that you are cooking by pressing the **Power Defrost** (Power Defrost) button. Refer to the table on the following page for a description of the various preprogrammed settings.



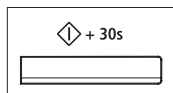
3. Select the size of the serving by turning the **dial knob**.



4. Press **Start** (Start) button.

### Result:

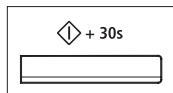
- Defrosting begins.
- The oven beeps through defrosting to remind you to turn the food over.



5. Press the **Start** (Start) again to finish defrosting.






### Result:

When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.




You can also defrost food manually. To do so, select the microwave function with a power level of 180 W. Refer to the section entitled "Defrosting" on page 40 for further details.

The following table presents the various Power Defrost programmes, quantities, standing times and appropriate recommendations. Remove all kind of package material before defrosting. Place meat, poultry and fish on a ceramic plate.

Code	Food	Serving size (g)	Standing time (min.)	Recommendations
1.	Steaks / Chops / Minced meat / Chicken pieces 	200-1200	10-60	Shield the edges with aluminium foil. When the oven beeps, turn the pieces over. This programme is suitable for flat pieces of meat or poultry, like steaks, chops, chicken legs, chicken or duck breast and minced meat.
2.	Meat joint 	600-2000	20-90	Shield the edges with aluminium foil. When the oven beeps, turn the meat joint over. This programme is suitable for a joint of meat (pork, lamb) or a lamb leg
3.	Chicken 	600-2000	20-60	Shield the leg and wing tips with aluminium foil and put the chicken first breast-side down. When the oven beeps, turn the chicken over. This programme is suitable for whole chicken.
4.	Fish 	200-2000	20-50	Shield the tail of a whole fish with aluminium foil. When the oven beeps, turn the fish over. This programme is suitable for whole fishes as well as for fish filets.
5.	Bread 	100-1000	5-20	Put bread slices horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle.




Code	Food	Serving size (g)	Standing time (min.)	Recommendations
6.	Cake 	100-1500	5-60	Place cake on a turntable. This programme is suitable for all kinds of yeast cake, sponge cake, cheese cake, puff pastry, fruit cake and cream cake rolls. It is not suitable for gateaux or cake with cream or chocolate topping and icing.

## MULTISTAGE COOKING

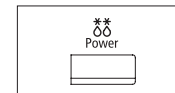
Your microwave oven can be programmed to cook food in up to three stages (the Convection, Microwave + Convection and Fast Preheat mode can not be used in Multistage cooking).

**Example:** You wish to Power defrost food and cook it without having to reset the oven after each stage. You can thus defrost and cook a 1.8 kg chicken in three stages:

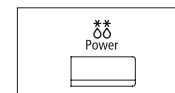
- Defrosting
- Microwave cooking for 30 minutes
- Grill for 15 minutes

 Defrosting must be the first stage. Combination and Grill can only be used once during the remaining two stages. However microwave can be used twice (at two different power levels).

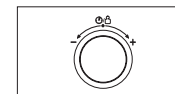
1. Press the **Power Defrost** () button.



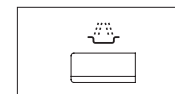
2. Select the type of food that you are cooking by pressing the **Power Defrost** () button.




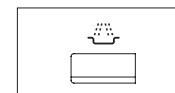
3. Set the weight by turning the **dial knob** the appropriate number of times.  
(1800 g in the example)



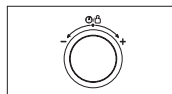
4. Press the **Microwave** () button.



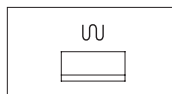
5. Set the microwave power level by pressing the **Microwave** () button to select the appropriate Power Level. (450 W in the example)



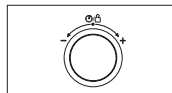
6. Set the cooking time by turning the **dial knob**.  
(30 minutes in the example)



7. Press the **Grill** (U) button.



8. Set the cooking time by turning the **dial knob**.  
(15 minutes in the example)

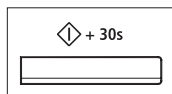


9. Press **Start** (◀▶) button.

**Result:**

Cooking starts:

- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

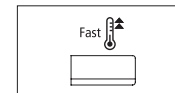


## FAST PREHEATING THE OVEN

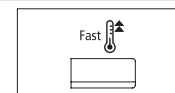
For convection cooking, it is recommended that you preheat the oven to the appropriate temperature before placing the food in the oven. When the oven reaches the requested temperature, it is maintained for approximately 10 minutes; it is then switched off automatically. Check that the heating element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

1. Press the **Fast Preheat** (Fast 🔥) button.

**Result:** The following indications are displayed:  
250 °C (temperature)



2. Press the **Fast Preheat** (Fast 🔥) button one or more times to set the temperature.



3. Press the **Start** (◀▶) button.

**Result:** The oven is preheated to the requested temperature.

- Upon arrival at the preset temperature, the oven beeps 6 times and the temperature is kept for 10 minutes.
- After 10 minutes, the beeps 4 times and the operation stops.



✎ In case the inner temperature has reached the preset temperature, the beeps 6 times when temperature and the preset temperature is kept for 10 minutes.

✎ If you would like to know the current temperature of oven cavity, press **Fast Preheat** (Fast 🔥) button.

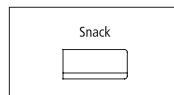


## USING THE SNACK COOK FEATURE

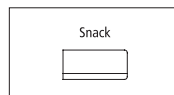
The Junior / Snacks feature provides six auto programmed for hamburger, mini ravioli, frozen chicken wings, frozen pizza snacks, popcorn, nachos. You do not need to set either the cooking time or power level. You can adjust the number of servings by turning the Dial Knob.

First, place the food in the centre of the turntable and close the door

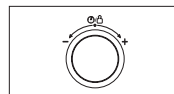
1. Press the **Snack** button.



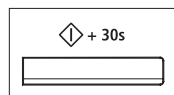
2. Select the type of food that you are cooking by pressing the **Snack** button. Refer to the table on the following page for a description of the various pre-programmed settings.



3. Set the size of the serving by turning the **dial knob**.



4. Press **Start** (↵) button.



### Result:

The food is cooked according to the preprogrammed setting selected.




- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

The following table presents Auto Programmes for types of food and snacks which are favoured by children and for trendy finger food. It contains its quantities, standing times and appropriate recommendations.




Programmes no 1, 2, 5 and 6 are running with microwave energy only.

Programme no 3 is running with a combination of microwaves and grill.

Programme no 4 is running with a combination of microwaves and convection.

Code	Food	Serving size	Standing time	Recommendations
1.	Hamburger (chilled) 	150 g (1 pc) 300 g (2 pcs)	1-2 min.	Put hamburger (bread roll with slice of meat) or cheeseburger on kitchen paper. Put one hamburger in the centre of turntable, put two hamburgers opposite to each other on turntable. After reheating garnish with lettuce, tomato slice, dressing and spices.
2.	Mini ravioli (chilled) 	200-250 g 300-350 g	3 min.	Put chilled ready mini ravioli in a microwave proof plastic dish in the centre of turntable. Pierce film of ready product or cover plastic dish with microwave wrap. Stir carefully before and after standing time. This programme is suitable for ravioli, as well as for noodles in sauce.
3.	Frozen chicken wings 	200-250 g 300-350 g 400-450 g	2 min.	Put the frozen ready chicken wings or small drumsticks (pre-cooked and spiced) on the metal rack with the skin-side down. Put them in a circle and leave the centre clear. Turn over when the oven beeps.

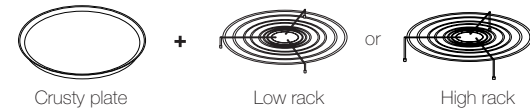


Code	Food	Serving size	Standing time	Recommendations
4.	Frozen pizza snacks 	150 g (4-6 pcs) 250 g (7-9 pcs)	-	Put the frozen pizza snacks or mini quiches evenly on rack.
5.	Popcorn 	100 g	-	Use special popcorn product for preparing in microwave oven. Follow the instructions of food manufacturer and put the bag in the centre of turntable. During this programme corn will pop and the bag will increase in volume. Be careful when taking out and opening the hot bag.
6.	Nachos 	125 g	-	Put nachos (tortilla chips) on a flat ceramic plate. Put 50 g grated cheddar cheese and spices on top. Place on turntable.



## USING THE MANUAL CRUSTY COOK FUNCTION

Normally when cooking in microwave oven, using grill or microwave mode in grill/convection ovens, foods like pastries and pizza become soggy from bottom side. Using the Samsung Crusty plate helps to gain a crispy cooked result of your food.



The crusty plate can also be used for bacon, eggs, sausages, etc.




1. Preheat the crusty plate, as described above.

-  Before using the crusty plate, preheat it by selecting the combination mode for 3 to 5 minutes:
  - Combination of convection (250 °C) and microwaves. (600 W power level)
  - Combination of grill and microwaves. (600 W power level)
-  Use oven gloves at all times as the crusty plate will become very hot.

2. Brush the plate with oil if you are cooking food, such as bacon and eggs, in order to brown the food nicely.

-  Please note that the crusty plate has a teflon layer which is not scratch-resistant. Do not use any sharp objects like a knife to cut on the crusty plate.
-  Use plastic accessories to avoid scratches on the surface of the crusty plate or remove the food from the plate before cutting.

3. Place the food on the crusty plate.

-  Do not place any recipients on the crusty plate that are not heat-resistant (plastic bowls for example).

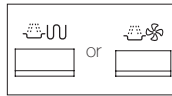




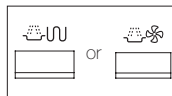
4. Place the crusty plate on the metal rack(or turntable) in the microwave.

☑ Never place the crusty plate in the oven without the turntable.

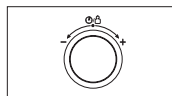
5. Press the **Combi** (🍷 or 🍷) button.



6. Select the appropriate power level by pressing the **Combi** (🍷 or 🍷) button.



7. Set the cooking time by turning the **Jog Dial** until the appropriate cooking time is displayed.

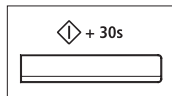


8. Press **Start** (▶) button.

**Result:**

Cooking starts.

- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.



☑ **How to clean the crusty plate**

Clean the crusty plate with warm water and detergent and rinse off with clean water.

☑ Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.

☑ **Please note**

The crusty plate is not dishwasher-safe.

We recommend to preheat crusty plate directly on the turntable.

Preheat crusty plate with the 600 W + Grill-function for 5 Min. and follow the times and instructions in the table.


Food	Quantity	Preheat time (min.)	Cooking mode	Cooking time (min.)	Recommendations
Bacon	4-6 slices (80 g)	3	600 W + Grill	3½-4½	Preheat crusty plate. Put slices side by side on crusty plate. Put crusty plate on high rack.
Grilled tomatoes	400 g	3	300 W + Grill	6-7	Preheat crusty plate. Cut tomatoes in halves. Put some cheese on top. Arrange in a circle on crusty plate and set on high rack.
Omelette	300 g	3-4	450 W + Grill	4-5	Beat 3 eggs, add 2 tbsp. milk, herbs and spices. Cut one tomato in cubes. Preheat crusty plate, put tomato pieces on plate, add beaten eggs and 50 g grated cheese evenly. Set plate on high rack.
Grilled vegetables	250 g	3-4	450 W + Grill	8-9	Preheat crusty plate and brush with 1 tbsp. oil. Put fresh sliced vegetables on plate e.g. pieces of pepper, onions, courgette slices and mushrooms. Set crusty plate on high rack.



Food	Quantity	Preheat time (min.)	Cooking mode	Cooking time (min.)	Recommendations
Frozen mini spring rolls with topping	250 g	2-3	1st stage: 300 W + 250 °C 2nd stage: Grill only	1st stage: 5-6 2nd stage: 4-5	Preheat crusty plate. Distribute spring rolls evenly on plate. Put plate on low rack.
Frozen pizza	300-400 g	4-5	450 W + Grill	9-11	Preheat crusty plate. Put the frozen pizza on crusty plate. Put crusty plate on high rack.
Frozen baguettes (frozen)	250 g	3-4	300 W + 220 °C	10-12	Preheat crusty plate. Put the two frozen baguettes with topping (e.g. vegetables, ham and cheese). Put crusty plate on low rack.
Chicken nuggets (frozen)	250 g	4	600 W + Grill	6-7	Preheat crusty plate. Brush plate with 1 tbsp. oil. Put chicken nuggets on crusty plate. Put crusty plate on the high rack. Turn over after 4-5 minutes.


## COOKING BY CONVECTION

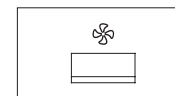
The convection mode enables you to cook food in the same way as in a traditional oven. The microwave mode is not used. You can set the temperature, as required, in a range varying from 40 °C to 250 °C in eight preset levels. The maximum cooking time is 60 minutes.


-  If you wish to Fast Preheat the oven, see page 22.
- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
  - You can get better cooking and browning, if you use the low rack.

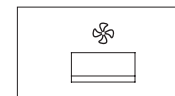
Check that the heating element is in the horizontal position and that the turntable is in position. Open the door and place the recipient on the low rack and set on turntable.

- Press the **Convection** (  ) button.

**Result:** The following indications are displayed:  
 (convection mode)  
 250 °C (temperature)

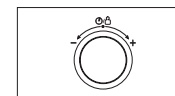


- Press the **Convection** (  ) button once or more times to set the temperature.  
 (Temperature : 250, 220, 200, 180, 160, 140, 100, 40 °C)



- Set the cooking time by turning the **dial knob**.

- The maximum cooking time is 60 minutes.




- Press the **Start** (  ) button.

**Result:** Cooking starts:

- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.



-  If you would like to know the current temperature of oven cavity, press **Fast Preheat** (  ) button.

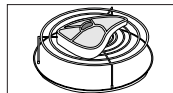


## GRILLING

The grill enables you to heat and brown food quickly, without using microwaves.

- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and grilling results, if you use the high rack.

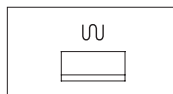
1. Open the door and place the food on the rack.



2. Press the **Grill** (U) button.

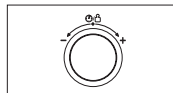
**Result:** The following indications are displayed:  
U (grill mode)

- You cannot set the temperature of the grill.



3. Set the grilling time by turning the **dial knob**.

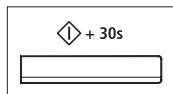
- The maximum grilling time is 60 minutes.



4. Press the **Start** (D) button.

**Result:** Grilling starts.

- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.




## CHOOSING THE HEATING ELEMENT POSITION

The heating element is used when grilling.

The heating element is used when cooking food by convection, grilling or spit roasting. It can be placed in one of two positions:

- Horizontal position for convection cooking and grilling

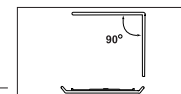
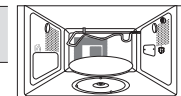
 Only change the position of the heating element when it is cold and do not apply excessive force when placing it in the vertical position.

### To set the heating element to the...

Horizontal position  
(convection cooking and grilling).

### Then..

- Pull the heating element towards you.
- Push it upwards until it is parallel with the ceiling (top) of the oven.




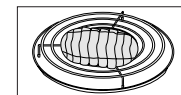
## CHOOSING THE ACCESSORIES

Traditional convection cooking does require cookware. You should, however, use only cookware that you would use in your normal oven.

Microwave-safe containers are not usually suitable for convection cooking; don't use plastic containers, dishes, paper cups, towels, etc.

If you wish to select a combined cooking mode (microwave and grill or convection), use only recipients that are microwave-safe and oven-proof. Metallic cookware or utensils may damage your oven.

 For further details on suitable cookware and utensils, refer to the Cookware Guide on page 34.



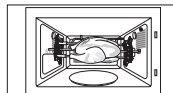
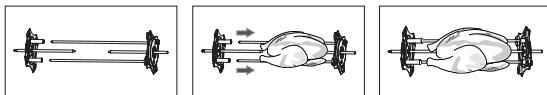
# SPIT-ROASTING

The barbecue spit is useful for grilling, as you do not need to turn the meat over. It can be used for combined microwave and convection cooking.

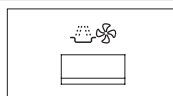
- Make sure that the weight of the meat is evenly distributed on the spit and that the spit rotates evenly.  
Always use oven gloves when touching the recipients in the oven, as they will be very hot.

- Push the roasting spit through the centre of the meat.

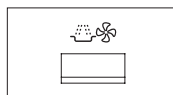
**Example:** Push the spit between the backbone and breast of a chicken.



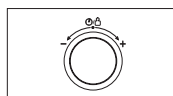
- Press the **Microwave + Convection** ( ) button.



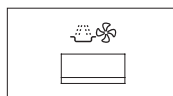
- Select the temperature by pressing the **Microwave + Convection** ( ) button.



- Set the cooking time by turning the **dial knob**.
  - The maximum cooking time is 60 minutes.



- Set the appropriate power level by pressing the **Microwave + Convection** ( ) button.



- Press the **Start** ( ) button.

## Result:

Cooking starts and the spit rotates.

- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.



- When the meat has been fully cooked, carefully remove the spit, using oven gloves to protect your hands.



- We recommend using the square baking tray as oil dripping pan on the turntable, setting the turntable function "off".



## USING THE ROTISSERIE-SPIT

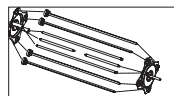
### Rotisserie-spit for kebab

Using the rotisserie-spit with 4 kebab skewers you can easily barbecue meat, poultry, fish, vegetables (like onions, peppers or courgettes) and fruit which have been cut into pieces.

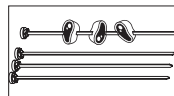
You can prepare the above food with the kebab skewers by using convection or combination mode.

### Use of the rotisserie-spit with kebab skewers

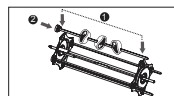
1. For preparing kebabs with the multi-spit use the 4 skewers.



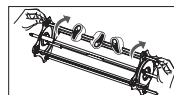
2. Put the same amount of food on each skewer.



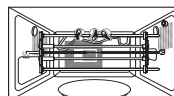
3. Put side by side on windage like left picture.




4. Tickles both end and turns putting on hole.



5. Put the skewers into the coupler and position in cavity.



-  We recommend using the square baking tray as oil dripping pan on the turntable, setting the turntable function "off".

## ROTATING SPIT ROASTING

Use the power levels and times in this table as guide lines for Rotating Spit Roasting.

The instructions in the following table start from cold oven. You do not need to preheat the oven.

We recommend using the square baking tray as oil dripping pan on the turntable, setting the turntable function "off".

Do not touch the hot heating element directly after cooking.

Use oven gloves while taking out Rotating Spit.

Food	Quantity (g)	Cooking mode	Cooking time (min.)	Standing time (min.)	Recommendations
Roast chicken	1300-1500	450 W + 220 °C	35-40	3-5	Brush the chicken with oil and spices. Put it on the round spits. Place the spit into the coupler and position in cavity. You can simply use auto cook programme for spit roasting whole chicken, while turntable will keep rotating.
Roast lamb	1200-1300	600 W + 160 °C	30-35	5-15	Brush the lamb with oil and spices. Put it on the round spits. Place the spit into the coupler and position in cavity. You can simply use auto cook programme for roast lamb, while turntable keeps rotating. After roasting and during standing time it should be wrapped in aluminium foil.

Food	Quantity (g)	Cooking mode	Cooking time (min.)	Standing time (min.)	Recommendations
Roll of roast turkey (with filling)	1000-1200	450 W + 200 °C	35-40	5-10	Brush the rolled turkey with oil and spices. Put it on the round spits. Place the spit into the coupler and position in cavity. After roasting and during standing time it should be wrapped in aluminium foil.
Turkey / Lamb barbecue skewers	500-600	300 W + 220 °C	20-25	2	Prepare flat skewers evenly with meat cubes and vegetables. Brush them with oil and spices. Put the skewers into the coupler and position in cavity.
Seafood skewers	300-400	Grill	25-30	-	Prepare flat skewers evenly with marinated prawns or cubes of fish fillets. Put the skewers into the coupler and position in cavity.

## COMBINING MICROWAVES AND THE GRILL

You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.

- ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.

ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.

You can improve cooking and grilling, if you use the high rack.

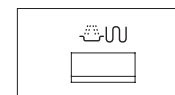
Open the door. Place the food on the rack best suited to the type of food to be cooked. Place the rack on the turntable. Close the door.

- Press the **Microwave + Grill** (🔥📶) button.

**Result:** The following indications are displayed:

🔥📶 (microwave & grill combi mode)

600 W (output power)

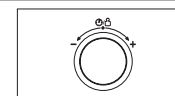
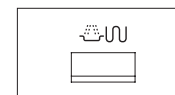


- Select the appropriate power level by pressing the **Microwave + Grill** (🔥📶) button until the corresponding output power is displayed (600, 450, 300 W).

- You cannot set the temperature of the grill.

- Set the cooking time by turning the **dial knob**.

- The maximum cooking time is 60 minutes.



- Press the **Start** (▶) button.

**Result:**

- Combination cooking starts.
- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.






## COMBINING MICROWAVES AND CONVECTION

Combination cooking uses both microwave energy and convection heating. No preheating is required as the microwave energy is immediately available. Many foods can be cooked in combination mode, particularly:


- Roast meats and poultry
- Pies and cakes
- Egg and cheese dishes

 ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.


ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.

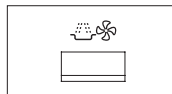
You can get better cooking and browning, if you use the low rack.


Open the door. Place the food on the turntable or on the low rack which should then be placed on the turntable. Close the door. The heating element must be in the horizontal position.

1. Press the **Microwave + Convection** (  ) button.

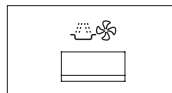
**Result:** The following indications are displayed:

 (microwave & convection  
combi mode)  
600 W (output power)



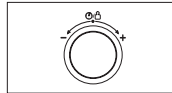
2. Select the temperature by pressing the **Microwave + Convection** (  ) button.


(Temperature : 250, 220, 200, 180, 160, 140, 100, 40 °C)

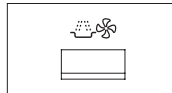


3. Set the cooking time by turning the **dial knob**.

- The maximum cooking time is 60 minutes.



4. Set the appropriate power level by pressing the **Microwave + Convection** (  ) button until the corresponding output power is displayed (600, 450, 300, 180, 100 W).





5. Press the **Start** (  ) button.

**Result:**

- Combination cooking starts.
- The oven is heated to the required temperature and then microwave cooking continues until the cooking time is over.
- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.




 If you would like to know the current temperature of oven cavity, press **Fast Preheat** (  ) button.



## USING THE MEMORY COOK FEATURE

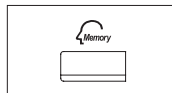
If you often cook or reheat the same types of dishes, you can store the cooking times and power levels in the oven's memory, so that you do not have to reset them each other.

### Storing the Settings.

1. To programme the... Then press Memory (  ) button...

Setting  
Resetting

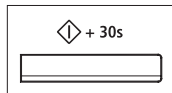
Once (Display is **P**)  
Twice (Display is **P**)



2. Set your cooking programme as usual.  
(MW, Grill, MW + Grill, Convection, MW + Convection)

3. Press the **Start** (  ) button.

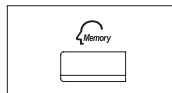
**Result:** Your settings are now stored in the oven's memory.



### Using the Settings.

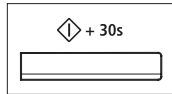
First, place the food in the centre of the turntable.

1. Press the **Memory** (  ) button.





2. Press the **Start** (  ) button.

**Result:** The food is cooked as requested.



## MANUAL STOP TURNTABLE FUNCTION

The turntable on/off (  ) button enables you to use large dishes which fill the whole oven by stopping the turntable from rotating (only manual cooking mode).

-  The results will be less satisfactory in this case as the cooking is less even. We recommend that you turn the dish by hand halfway through the cooking process.



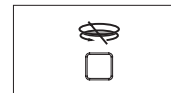
WARNING


Never operate the turntable without food in the oven.

**Reason :** This may cause fire or damage to the unit.

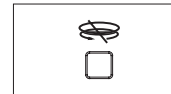
1. Press the **Turntable on/off** (  ) button.




**Result:** The turntable will not rotate.



2. To switch the turntable rotating back on, press the **Turntable on/off** (  ) button again.

**Result:** The turntable will rotate.



-  Do not press the **Turntable on/off** (  ) button during the cooking process. Cancel the cooking phase, before pressing the **Turntable on/off** (  ) button.





## SAFETY-LOCKING YOUR MICROWAVE OVEN

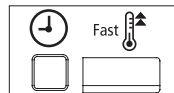
Your microwave oven is fitted with a special Child Safety programme, which enables the oven to be “locked” so that children or anyone unfamiliar with it cannot operate it accidentally.

The oven can be locked at any time.

1. Press the **Clock** (⌚) and **Fast Preheat** (Fast 🔥) buttons at the same time (about three second).

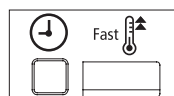
**Result:**

- The oven is locked.
- The follow indication is display “L”.



2. To unlock the oven, press the **Clock** (⌚) and **Fast Preheat** (Fast 🔥) buttons again at the same time (about three second).

**Result:** The oven can be used normally.

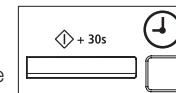


## SWITCHING THE BEEPER OFF

You can switch the beeper off whenever you want.

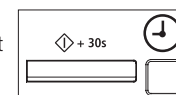
1. Press the **Start** (▶) and **Clock** (⌚) buttons at the same time (about one second).

**Result:** The oven does not beep to indicate the end of a function.



2. To switch the beeper back on, press the **Start** (▶) and **Clock** (⌚) buttons again at the same time (about one second).

**Result:** The oven operates normally.



# COOKWARE GUIDE

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used. Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.

The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-safe	Comments
<b>Aluminum foil</b>	✓ ✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
<b>Crust plate</b>	✓	Do not preheat for more than 8 minutes.
<b>China and earthenware</b>	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
<b>Disposable polyester cardboard dishes</b>	✓	Some frozen foods are packaged in these dishes.
<b>Fast-food packaging</b>		
• Polystyrene cups	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
<b>Glassware</b>		
• Oven-to-tableware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.

Cookware	Microwave-safe	Comments
• Glass jars	✓	Must remove the lid. Suitable for warming only.
<b>Metal</b>		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
<b>Paper</b>		
• Plates, cups, napkins and kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
<b>Plastic</b>		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓ ✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
<b>Wax or grease-proof paper</b>	✓	Can be used to retain moisture and prevent spattering.

✓ : Recommended

✓ ✗ : Use Caution

✗ : Unsafe



## COOKING GUIDE

### MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.

The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

### COOKING

#### Cookware for microwave cooking:

Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

#### Food suitable for microwave cooking:

Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with tips, techniques and hints).

#### Covering during cooking

To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

#### Standing times

After cooking is over food the standing time is important to allow the temperature to even out within the food.

### Cooking guide for frozen vegetables

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time - see table. Continue cooking to get the result you prefer. Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Spinach	300 g	600 W	9½-10½	2-3	Add 15 ml (1 tablespoon) cold water.
Broccoli	300 g	600 W	8½-9½	2-3	Add 30 ml (2 tbsp.) cold water.
Peas	300 g	600 W	7½-8½	2-3	Add 15 ml (1 tbsp.) cold water.
Green beans	300 g	600 W	9-10	2-3	Add 30 ml (2 tbsp.) cold water.
Mixed vegetables (carrots/peas/corn)	300 g	600 W	7½-8½	2-3	Add 15 ml (1 tbsp.) cold water.
Mixed vegetables (chinese style)	300 g	600 W	8½-9½	2-3	Add 15 ml (1 tbsp.) cold water.

## Cooking guide for rice and pasta

**Rice:** Use a large glass pyrex bowl with lid - rice doubles in volume during cooking. Cook covered. After the cooking time is over, stir before standing time and salt or add herbs and butter.  
Remark: the rice may not have absorbed all water after the cooking time is finished.

**Pasta:** Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered. Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
White rice (parboiled)	250 g	900 W	15½-16½	5	Add 500 ml cold water.
	375 g		18-19		Add 750 ml cold water.
Brown rice (parboiled)	250 g	900 W	20½-21½	5	Add 500 ml cold water.
	375 g		23-24		Add 750 ml cold water.
Mixed rice (rice + wild rice)	250 g	900 W	16½-17½	5	Add 500 ml cold water.
	375 g		19-20		Add 500 ml cold water.
Mixed corn (rice + grain)	250 g	900 W	17½-18½	5	Add 400 ml cold water.
	375 g		20-21		Add 400 ml cold water.
Pasta	250 g	900 W	11-12	5	Add 1000 ml hot water.

## Cooking guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended - see table. Cook covered for the minimum time - see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

**Hint:** Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

All fresh vegetables should be cooked using full microwave power (900 W).

Food	Portion	Time (min.)	Standing time (min.)	Instructions
Broccoli	250 g 500 g	4½-5 7-7½	3	Prepare even sized florets. Arrange the stems to the centre.
Brussels sprouts	250 g 500 g	6-6½ 9-9½	3	Add 60-75 ml (5-6 tbsp.) water.
Carrots	250 g 500 g	4½-5 8-8½	3	Cut carrots into even sized slices.
Cauliflower	250 g 500 g	5-5½ 8½-9	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	250 g 500 g	3-3½ 7-7½	3	Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.
Egg plants	250 g 500 g	3½-4 6-6½	3	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.



Food	Portion	Time (min.)	Standing time (min.)	Instructions
Leeks	250 g 500 g	4-4½ 7½-8	3	Cut leeks into thick slices.
Mushrooms	125 g 250 g	1½-2 2½-3	3	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	250 g 500 g	5-5½ 8-8½	3	Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.
Pepper	250 g 500 g	4½-5 7-8½	3	Cut pepper into small slices.
Potatoes	250 g 500 g	4½-5 7½-8½	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip cabbage	250 g 500 g	5½-6 8½-9	3	Cut turnip cabbage into small cubes.

## REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take. Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20 °C or a chilled food with a temperature of about +5 to +7 °C.

### Arranging and covering

Avoid reheating large items such as joint of meat - they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

### Power levels and stirring

Some foods can be reheated using 900 W power while others should be reheated using 600 W, 450 W or even 300 W.

Check the tables for guidance.

In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).

Stir well or turn food over during reheating for best results. When possible, stir again before serving.

Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food. It is preferable to underestimate cooking time and add extra heating time, if necessary.

### Heating and standing times

When reheating food for the first time, it is helpful to make a note of the time taken - for future reference.

Always make sure that the reheated food is piping hot throughout. Allow food to stand for a short time after reheating - to let the temperature even out.

The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.

Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.



## REHEATING LIQUIDS

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

## REHEATING BABY FOOD

### BABY FOOD:

Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30-40 °C.

### BABY MILK:

Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving ! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 37 °C.

### REMARK:

Baby food particularly needs to be checked carefully before serving to prevent burns.

Use the power levels and times in the next table as a guide lines for reheating.

## Reheating baby food and milk

Use the power levels and times in this table as guide lines for reheating.

Food	Portion	Power	Time	Standing time (min.)	Instructions
Baby food (vegetables + meat)	190 g	600 W	30 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby porridge (grain + milk + fruit)	190 g	600 W	20 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby milk	100 ml 200 ml	300 W	30-40 sec. 1 min. 10 sec. ~ 1 min. 20 sec.	2-3	Stir or shake well and pour into a sterilized glass bottle. Place into the centre of turntable. Cook uncovered. Shake well and stand for at least 2 minutes. Before serving, shake well and check the temperature carefully.



## Reheating liquids and food

Use the power levels and times in this table as a guide lines for reheating.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Drinks (coffee, tea and water)	150 ml (1 cup)	900 W	1-1½	1-2	Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well.
	300 ml (2 cups)		2-2½		
	450 ml (3 cups)		3-3½		
	600 ml (4 cups)		3½-4		
Soup (chilled)	250 g 500 g	900 W	2½-3 4-4½	2-3	Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Stew (chilled)	350 g	600 W	5-6	2-3	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Pasta with sauce (chilled)	350 g	600 W	4½-5½	3	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Filled pasta with sauce (chilled)	350 g	600 W	5-6	3	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Plated meal (chilled)	350 g 450 g 550 g	600 W	4½-5½ 5½-6½ 6½-7½	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.



## DEFROSTING

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.

Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible. Check the food occasionally to make sure that it does not feel warm.

If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.

Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.

Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

**Hint:** Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to -20 °C, use the following table as a guide.

All frozen food should be defrosted using defrosting power level (180 W).

<b>Food</b>	<b>Portion</b>	<b>Time (min.)</b>	<b>Standing time (min.)</b>	<b>Instructions</b>
<b>Meat</b>				
Minced	500 g	13-15	15-30	Place the meat on a flat ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time!
Pork steaks	250 g	7-8		
<b>Poultry</b>				
Chicken pieces	500 g (2 pcs)	14-15	15-60	First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time!
Whole chicken	1200 g	32-34		
<b>Fish</b>				
Fish fillets	200 g	6-7	10-25	Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time!
Whole fish	400 g	11-13		
<b>Fruits</b>				
Berries	250 g	6-7	5-10	Spread fruit on a flat, round glass dish (with a large diameter).
<b>Bread</b>				
Bread rolls	2 pcs	1-1½	5-10	Arrange rolls in a circle or bread vertically (like a tower) on kitchen paper in the middle of turntable. Turn over after half of defrosting time!
(each ca. 50 g)	4 pcs	2½-3		
Toast / Sandwich	250 g	4½-5		





## GRILL

The grill-heating element is located underneath the ceiling of the cavity. They operate while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 4 minutes will make the food brown more quickly.

### **Cookware for grilling:**

Should be flameproof and may include metal. Do not use any type of plastic cookware, as it can melt.

### **Food suitable for grilling:**

Chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches and all kinds of toast with toppings.

### **Important remark:**

Whenever the grill only mode is used, please remember that food must be placed on the high rack, unless another instruction is recommended.

## MICROWAVE + GRILL

This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking. It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly. Three combination modes are available with this model: 600 W + Grill, 450 W + Grill and 300 W + Grill.

### **Cookware for cooking with microwave + grill**

Please use cookware that microwaves can pass through. Cookware should be flameproof. Do not use metal cookware with combination mode. Do not use any type of plastic cookware, as it can melt.

### **Food suitable for microwave + grill cooking:**

Food suitable for combination mode cooking include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, turning them over half way through cooking). Please refer to the grill table for further details.

### **Important:**

Whenever the combination mode (microwave + grill) is used, the food should be placed on the high rack, unless another instruction is recommended. Please refer to the instructions in the following chart. The food must be turned over, if it is to be browned on both sides.



## Grill guide for fresh food

Preheat the grill with the grill-function for 3 minutes.

Use the power levels and times in this table as guide lines for grilling.

Fresh food	Portion	Power	1. Side time (min.)	2. Side time (min.)	Instructions
Toast slices	4 pcs (each 25 g)	Grill only	5-6	3-4	Put toast slices side by side on the rack.
Grilled tomatoes	400 g (4 pcs)	300 W + Grill	7½-8½	-	Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the high rack. Stand for 2-3 minutes.
Tomato-cheese toast	4 pcs (300 g)	300 W + Grill	5½-6½	-	Toast the bread slices first. Put the toast with topping on the high rack. Place the rack on the metal enamel tray. Stand for 2-3 minutes.
Toast hawaii (ham, pineapple, cheese slices)	4 pcs (500 g)	450 W + Grill	6½-7½	-	Toast the bread slices first. Put the toast with topping on the high rack. Place the rack on the metal en
Jacket potatoes	2 x 200 g	600 W + Grill	5-6	3-4	Cut potatoes into halves. Put 2 potatoes opposite, 4 potatoes in a circle on the high rack. Stand for 3-5 minutes.
	2 x 400 g		8½-9½	5-6	

Fresh food	Portion	Power	1. Side time (min.)	2. Side time (min.)	Instructions
Gratin potatoes / vegetables (chilled)	800 g	600 W + Grill	16-17	-	Put the fresh gratin into a big rectangular glass pyrex dish. Put the dish on the low rack. After cooking stand for 2-3 minutes.
Lasagne (chilled)	800 g	600 W + Grill	17-18	-	Put the fresh lasagne into a big rectangular glass pyrex dish. Put the dish on the low rack. After cooking stand for 2-3 minutes.
Baked apples	4 apples (ca. 800 g)	300 W + Grill	13-15	-	Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the low rack.
Chicken pieces	500 g (2 pcs)	300 W + Grill	10-11	9-10	Brush chicken pieces with oil and spices. Put them in a circle on the high rack. Put one chicken piece not into the centre of the high rack. Place the rack on the metal enamel tray. Stand for 2-3 minutes.
	800 g (4 pcs)		12-13	11-12	



Fresh food	Portion	Power	1. Side time (min.)	2. Side time (min.)	Instructions
Lamb chops (medium)	500 g (4-5 pcs)	Grill only	12-14	10-12	Brush the lamb chops with oil and spices. Lay them in a circle on the high rack. Place the rack on the metal enamel tray. After grilling stand for 2-3 minutes.
Pork steaks	650 g (4 pcs)	MW + Grill	300 W + Grill 13-14	Grill only 9-10	Brush the pork steaks with oil and spices. Lay them in a circle on the high rack. Place the rack on the metal enamel tray. After grilling stand for 2-3 minutes.
Roast fish	650 g (2 pcs)	300 W + Grill	10-11	9-10	Brush skin of whole fish with oil and add herbs and spices. Put two fishes side by side (head to tail) on the high rack. Place the rack on the metal enamel tray. Stand for 2-3 minutes.

### Grill guide for frozen food

Preheat the grill with the grill function for 3 minutes, unless indicated differently.

Use the power levels and times in this table as guide lines for grilling.

Fresh food	Portion	Power	Time (min.)	Instructions
Burger (raw frozen)	2 pieces (125 g) 4pieces (250 g)	450 W + Grill	5-6 8-9	Put the raw burger in a circle on the high rack. Turn over after 3½ (125 g) and after 5 min. (250 g). Put burger into rolls.
Hamburger, cheeseburger etc. (ready, cooked with bread roll)	2 pcs (300 g)	600 W + Grill without preheating!	5-6	Put frozen burger side by side on a flameproof dish. Place plate directly on the turntable. Stand for 2-3 minutes.
Gratin (vegetables or potatoes)	400 g	450 W + Grill	14-16	Put frozen gratin into a round glass pyrex dish. Put the dish on the high rack. After cooking stand for 2-3 minutes.
Fish gratin	400 g	450 W + Grill	20-22	Put frozen fish gratin into a small flat rectangular glass pyrex dish. Put the dish on the low rack. After cooking stand for 2-3 minutes.

## CONVECTION

Cooking with convection is the traditional and well known method of cooking food in a traditional oven with hot air.

The heating element and the fan position is at the back-wall, so that the hot air is circulating.

### Cookware for convection cooking:

All conventional ovenproof cookware, can be used in the microwave whilst cooking with only the Convection Mode.

### Food suitable for convection cooking:

Foods that contain pastry are suitable in this mode (Cake, Pies etc).

## MICROWAVES + CONVECTION

This mode combines the microwave energy with the hot air and therefore reduces the cooking time while giving the food a brown and crispy surface. Cooking with convection is the traditional and well known method of cooking food in an oven with hot air circulated by a fan on the back-wall.

### Cookware for cooking with microwaves + convection:

Cookware should be ovenproof (like glass, pottery or china without metal trims); similar to the cookware described under MW + Grill.

### Food suitable for microwave + convection cooking:

All kinds of meats and poultry as well as casseroles and gratin dishes, sponge cakes, pies and crumbles, roast vegetables, scones and breads.

## Convection guide for fresh food like pie / quiche, pizza and meat

Preheat the convection with the preheating function to the desired temperature.

Use the power levels and times in this table as guide lines for convection cooking.

Fresh food	Portion	Power	1st Side time (min.)	2nd side time (min.)	Instructions
<b>PIE / QUICHE</b> Pie / Quiche on baking (ready baked and chilled)	200 g 400 g	300 W + 180 °C	6-7 10-11	-	Put the chilled pie/quiche paper on the high rack. Stand 2-3 minutes.
<b>PIZZA</b> Chilled pizza (ready baked)	300-400 g	600 W + 220 °C	6-7	-	Place the pizza on the high rack. After baking stand for 2-3 minutes.
<b>MEAT</b> Roast lamb (medium)	1200-1300 g	1st side: 600 W + 160 °C 2nd side: 600 W + Grill	20-22	13-15	Brush lamb with oil and spice it with pepper, salt and paprika. Put it on the low rack, first with the fat side
Roast chicken	900 g 1300 g	450 W + 220 °C	14-16 18-20	12-14 14-16	Brush chicken with oil and spices. Put chicken first breast side down, second side breast side up on the low rack. Place the rack on the metal enamel tray. Stand for 5 minutes.



### Convection guide for fresh food like bread rolls, bread and cake

Preheat the convection with the preheating function to the desired temperature, unless we recommend not to preheat the oven- see table. Use the power levels and times in this table as guide lines for convection cooking.

Fresh food	Portion	Power	Time (min.)	Instructions
<b>BREAD ROLLS</b>				
Bread rolls (ready baked)	4-6 pcs (each ca. 50 g)	Only convection 180 °C	3-4	Put bread rolls in a circle on the low rack. Use oven gloves while taking out! Stand 2-3 minutes.
Bread rolls (pre-baked)	4-6 pcs (each ca. 50 g)	100 W + 200 °C	7-8	Put bread rolls in a circle on the high rack. Use oven gloves while taking out! Stand 2-3 minutes.
Bread rolls (chilled fresh yeast dough)	200 g (4 pcs) 400 g (8 pcs)	180 W + 220 °C	10-11 15-16	Arrange bread rolls on baking paper in a circle on the low rack. Use oven gloves while taking out! Stand 2-3 minutes.
<b>BREAD</b>				
Garlic bread (pre-baked and chilled)	200 g (1 pc)	180 W + 220 °C	7-8	Put the frozen baguette on baking paper on the high rack. Use oven gloves while taking out! After baking stand for 2-3 minutes.
White bread wheat (fresh yeast dough)	750 g	180 W + 220°C without preheating!	21-23	Put the fresh dough in a small, rectangular black metal dish (length 25 cm). Make a shallow cut lengthways. Put the bread on the low rack. Stand for 5-10 minutes.

Fresh food	Portion	Power	Time (min.)	Instructions
Brown bread rye and wheat (fresh leaven with yeast)	750 g	180 W + 220°C without preheating!	28-30	Put the fresh dough in a small, rectangular black metal dish (length 25 cm). Make a shallow cut lengthways. Put the bread on the low rack. Stand for 5-10 minutes.
<b>CAKE</b>				
Marble cake; (batter cake)	500 g	180 W + 220 °C	19-21	Put the fresh dough in a small, round, glass pyrex dish (diameter 18 cm). Put the cake on the low rack. Stand for 5-10 minutes.
Dutch butter cake (batter cake)	800 g	180 W + 220 °C	22-23	Put the fresh dough in rectangular glass pyrex dish (length 28 cm). Put the cake on the low rack. Stand for 5-10 minutes.
Sponge cake	250 g	220 W + 180 °C	11-13	Put the fresh dough in a small round glass pyrex dish (Ø 18 cm). Put the cake on the low rack. Stand for 5-10 minutes.
Fruit flan base (batter cake)	400 g	220 W + 180 °C	17-18	Take a flat, round glass pyrex dish (Ø 25 cm). Cover bottom with baking paper and empty dough into the dish. Put the cake on the low rack. After standing time of 20-30 minutes, top cake with fruits and glaze.

Fresh food	Portion	Power	Time (min.)	Instructions
Fresh pastries (yeast dough, filled)	250 g (5 pcs)	100 W + 200 °C	11-12	Put yeast pastries on baking paper in a circle on the low rack. Leave the centre clear. Use oven gloves while taking out! Stand 2-3 minutes.
Muffins	400 g (6 pcs)	180 W + 200 °C	14-16	Empty dough into a black metal muffin dish. Put muffins on the low rack. Use oven gloves while taking out! Stand 5 minutes.
Brownies	650 g	180 W + 200 °C	20-22	Empty dough into a rectangular glass pyrex dish. Put brownies on the low rack. Use oven gloves while taking out! Stand 5-10 minutes.

### Convection guide for frozen food like bread rolls, bread, cake and pastry

Preheat the convection with the preheating function until the desired temperature is reached, unless we recommend not to preheat the oven-see table.

Use the power levels and times in this table as guide lines for baking.

Fresh food	Portion	Power	Time (min.)	Instructions
Bread rolls (ready baked)	6 pcs (each ca. 50 g)	180 W + 200 °C	6-7	Arrange rolls in a circle on the low rack. Stand for 2-5 minutes.
Bread rolls (pre-baked)	6 pcs (each ca. 50 g)	180 W + 200 °C	6½-7½	Arrange rolls in a circle on the low rack. Stand for 2-5 minutes.
Croissants (ready baked)	4 pcs (each ca. 50 g)	180 W + 200 °C	4-5	Put the croissants on the low rack. After baking stand for 2-3 minutes.
Baguettes / Garlic bread (pre-baked)	200-250 g (1 pc)	180 W + 200 °C	9-10	Put the frozen baguette on baking paper on the low rack. After baking stand for 2-3 minutes.
Baguettes + topping (e.g. Tomatoes, cheese, ham, etc.)	250 g (2 pcs)	450 W + 200 °C	6-7	Put frozen baguettes side by side on the low rack. After baking stand for 2-3 minutes.
Cake (ready baked with fruit filling)	400-500 g	180 W + 180 °C without preheating!	8-10	Put cake on baking paper. Set a small cake on the low, cake with a large diameter on the high rack. After baking stand for 15-30 minutes. Hint: Stand cake in the oven and serve warm.
Puff pastries (raw dough with filling)	250 g (5-6 pcs)	180 W + 220 °C	10-11	Put pastry on baking paper on high rack. After baking stand for 2-3 minutes.



### Convection guide for frozen pizza, pasta, chips and nuggets

Preheat the convection with the preheating function until the desired temperature is reached, unless we recommend not to preheat the oven-see table.

Use the power levels and times in this table as guide lines for baking.

Fresh food	Portion	Power	Time (min.)	Instructions
Pizza (pre-baked)	300-400 g	600 W + 250 °C	12-14	Place one pizza on the low rack. After baking stand for 2-3 minutes.
2 Baguettes with topping (pre-baked)	2 x 125 g	300 W + 220 °C	10-12	Place two baguettes on high rack. After baking stand for 2-3 minutes
Lasagne cannelloni	400 g	450 W + 200 °C	20-22	Fill it into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen lasagne on the low rack. After cooking stand for 2-3 minutes.
Gratin (macaroni, tortellini)	400 g	450 W + 200 °C	18-20	Fill it into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen gratin on the low rack. After cooking stand for 2-3 minutes.
Croquettes (potato snacks)	500 g	180 W + 250 °C	16-18	Put croquettes on the low rack. After cooking stand for 1-2 minutes.

### SPECIAL HINTS

#### MELTING BUTTER

Put 50 g butter into a small deep glass dish. Cover with plastic lid. Heat for 30-40 seconds using 900 W, until butter is melted.

#### MELTING CHOCOLATE

Put 100 g chocolate into a small deep glass dish. Heat for 3-5 minutes, using 450 W until chocolate is melted. Stir once or twice during melting. Use oven gloves while taking out!

#### MELTING CRYSTALLIZED HONEY

Put 20 g crystallized honey into a small deep glass dish. Heat for 20-30 seconds using 300 W, until honey is melted.

#### MELTING GELATINE

Lay dry gelatine sheets (10 g) for 5 minutes into cold water. Put drained gelatine into a small glass pyrex bowl. Heat for 1 minute using 300 W. Stir after melting.

#### COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)

Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.

Cook uncovered in a glass pyrex bowl for 3½ to 4½ minutes using 900 W, until glaze/icing is transparent. Stir twice during cooking.

#### COOKING JAM

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well. Cook covered for 10-12 minutes using 900 W. Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

#### COOKING PUDDING

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using 900 W. Stir several times well during cooking.

#### BROWNING ALMOND SLICES


Spread 30 g sliced almonds evenly on a medium sized ceramic plate. Stir several times during browning for 3½ to 4½ minutes using 600 W. Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!




## CLEANING YOUR MICROWAVE OVEN


The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- Inside and outside surfaces
- Door and door seals
- Turntable and Roller rings


 **ALWAYS** ensure that the door seals are clean and the door closes properly.


 Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces or on the roller ring with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the turntable and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

 **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:

- Accumulate
- Prevent the door from closing correctly

 Clean the microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

 The instructions for cooking ranges, hobs and ovens shall state that a steam cleaner is not to be used.


## STORING AND REPAIRING YOUR MICROWAVE OVEN

A few simple precautions should be taken when storing or having your microwave oven serviced.


The oven must not be used if the door or door seals are damaged:

- Broken hinge
- Deteriorated seals
- Distorted or bent oven casing

Only a qualified microwave service technician should perform repairs.

 **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:

- Unplug it from the wall socket
- Contact the nearest after-sales service centre

 If you wish to store your oven away temporarily, choose a dry, dust-free place.

**Reason :** Dust and damp may adversely affect the working parts in the oven.





## TECHNICAL SPECIFICATIONS

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

<b>Power source</b>	230 V ~ 50 Hz AC
<b>Power consumption</b>	
Maximum power	3100 W
Microwave	1400 W
Grill (heating element)	1300 W
Convection (heating element)	Max. 1700 W
<b>Output power</b>	100 W / 900 W - 6 levels (IEC-705)
<b>Operating frequency</b>	2450 MHz
<b>Dimensions (W x D x H)</b>	
Outside	556 x 578 x 324 mm
Oven cavity	375 x 392 x 251 mm
<b>Volume</b>	1.3 Cubic feet
<b>Weight</b>	
Net	24 kg approx.

## NOTE



## NOTE

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ENGLISH



## NOTE

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ENGLISH



#### QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
INDIA	3030-8282 1800-110011 1800-3000-8282 1800-266-8282	<a href="http://www.samsung.com">www.samsung.com</a>

Code No.: DE68-03636C-01

