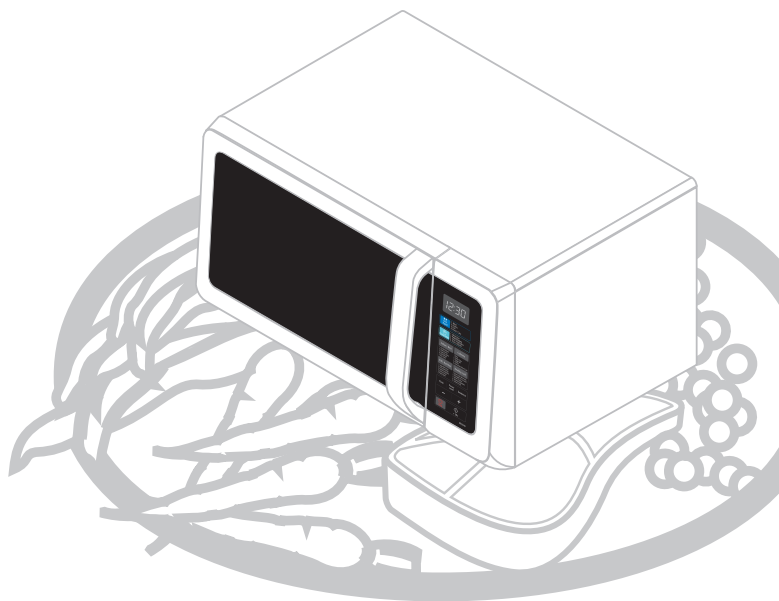


SAMSUNG

MICROWAVE OVEN

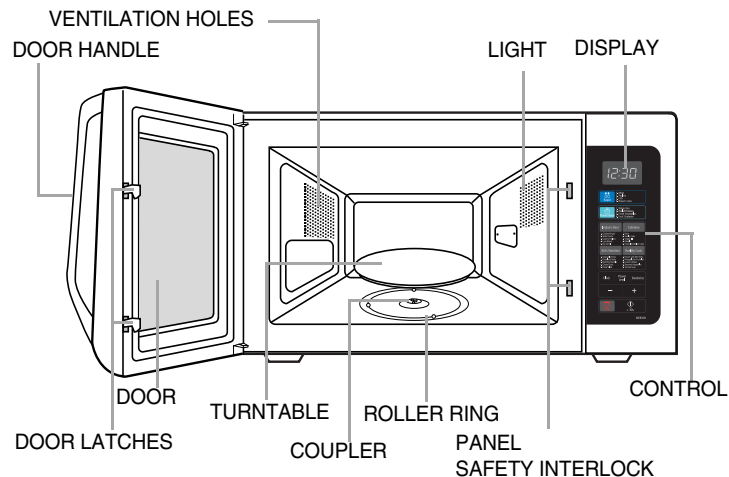
Owner's Instructions

ME83HD



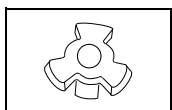
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Oven

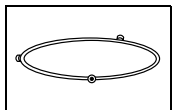


Accessories

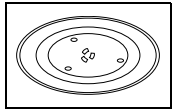
Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.



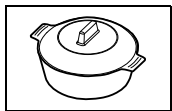
- Coupler**, already placed over the motor shaft in the base of the oven.
Purpose : The coupler rotates the turntable.



- Roller ring**, to be placed in the centre of the oven.
Purpose : The roller ring supports the turntable.



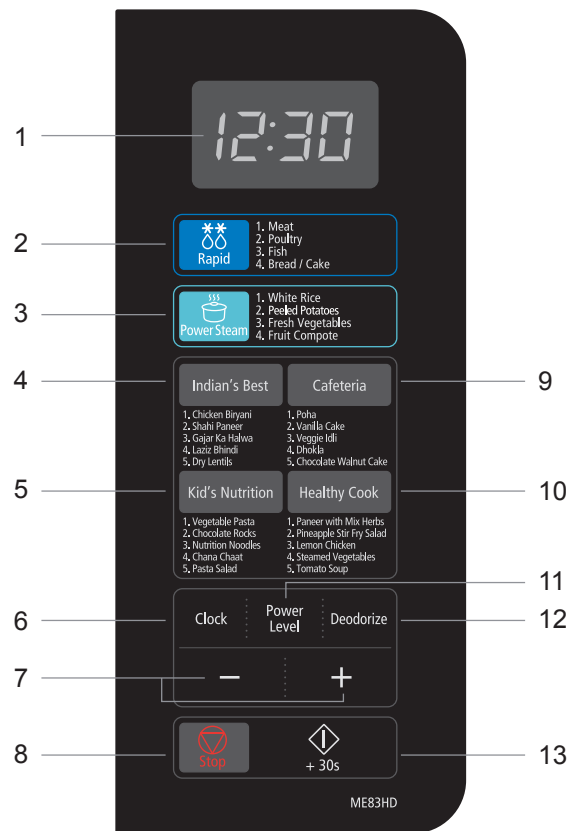
- Turntable**, to be placed on the roller ring with the centre fitting to the coupler.
Purpose : The turntable serves as the main cooking surface; it can be easily removed for cleaning.



- Power steam cooker**, see page 8.
Purpose : Use the plastic steam cooker when using power steam function.

DO NOT operate the microwave oven without the roller ring and turntable.

Control Panel



- DISPLAY
- AUTO RAPID DEFROST FEATURE
- POWER STEAM SELECTION
- INDIAN'S BEST SELECTION
- KID'S NUTRITION SELECTION
- CLOCK SETTING
- UP (+) / DOWN (-) BUTTON (Cook time, Weight and serving size)
- STOP/CANCEL BUTTON
- CAFETERIA SELECTION
- HEALTHY COOK SELECTION
- POWER LEVEL SETTING
- DEODORIZATION BUTTON
- START BUTTON

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
- Suitable accessories and cookware
- Useful cooking tips

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.

The step-by-step procedures use two different symbols.



Important



Note

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

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

- 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.
- 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.
- 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:
 - Door (bent)
 - Door hinges (broken or loose)
 - door seals and sealing surfaces
- The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Safety Precautions

IMPORTANT SAFETY INSTRUCTIONS.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Before cooking food or liquids in your microwave oven, please check that the following safety precautions are taken.

- 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;
Do not use your microwave oven to dry papers or clothes.
Small amounts of food require shorter cooking or heating time.
If normal times are allowed they may overheat and burn.
- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;
- 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.
- **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.
- 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;
- 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;
Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts in shells, tomatoes etc.
- 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;
- **DO NOT** cover the ventilation slots with cloths or paper. They may catch fire as hot air is evacuated from the oven.
The oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.
- **ALWAYS** use oven gloves when removing a dish from the oven to avoid unintentional burn.

Safety Precautions (continued)

- **DO NOT** touch heating elements or interior oven walls until the oven be 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.
 - Stand at arms length from the oven when opening the door.
- Reason:** The hot air or steam released may cause scalding.
- 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.
- **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 microwaves energy if the oven accidentally started.
 - The microwave oven shall not be placed in a cabinet.

IMPORTANT

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

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:

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

WARNING:

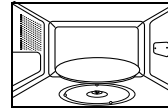
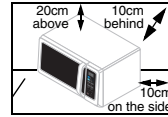
Liquids and other foods must not be heated in sealed containers since they are liable to explode.

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.

Installing Your Microwave Oven

Place the oven on a flat level surface 85cm 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, 50Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable.



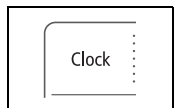
Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

Setting the Time

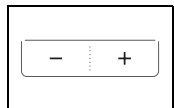
Your microwave oven has an inbuilt clock. When power is supplied, “:0”, “88:88” or “12:00” is automatically displayed on the display. The time can be displayed in either the 24-hour or 12-hour notation. You must set the clock:

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

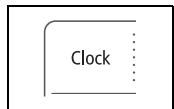
☒ Do not forget to reset the clock when you switch to and from summer or winter time.



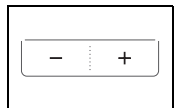
1. To display the time in the... Then press the Clock button...
24-hour notation Once
12-hour notation Twice



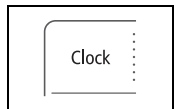
2. Press the (–) and (+) buttons to set the hour.



3. Press the **Clock** button.





4. Press the (–) and (+) buttons to set the minute.



5. Press the **Clock** button.

What to Do if You are in Doubt or Have a Problem

If you have any of the problems listed below try the solutions given.

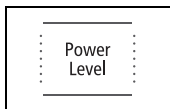
- ◆ This is normal.
 - Condensation inside the oven.
 - Air flow around the door and outer casing.
 - Light reflection around the door and outer casing.
 - Steam escaping from around the door or vents.
 - ◆ The oven does not start when you press the  button.
 - Is the door completely closed?
 - ◆ The food is not cooked at all
 - Have you set the timer correctly and/or pressed the  button?
 - Is the door closed?
 - Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered?
 - ◆ 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 aluminium 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. To solve this problem, install the oven away from televisions, radios and aerials.
 - If interference is detected by the oven's microprocessor, the display may be reset. To solve this problem, disconnect the power plug and reconnect it. Reset the time.
- ☒ If the above guidelines do not enable you to solve the problem, contact your local dealer or SAMSUNG after-sales service.

Cooking / Reheating

The following procedure explains how to cook or reheat food.

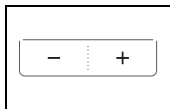
ALWAYS check your cooking settings before leaving the oven unattended.

First, place the food in the centre of the turntable. Then, close the door.

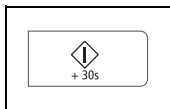


1. Press the **Power Level** button.

Result: The 850W (maximum cooking power) indications are displayed:
Select the appropriate power level by pressing the **Power Level** button again until the corresponding wattage is displayed. Refer to the power level table.



2. Set the cooking time by Pressing the (–) and (+) buttons as required.



3. Press the button.

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

Never switch the microwave oven on when it is empty.

If you wish to heat a dish for a short period of time at maximum power(850W), simply press the **+30s** button once for each 30 seconds of cooking time. The oven starts immediately.

Power Levels

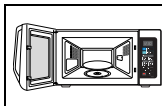
You can choose from among the power levels below.

Power Level	Output
HIGH	850 W
MEDIUM HIGH	600 W
MEDIUM	450 W
MEDIUM LOW	300 W
DEFROST	180 W
LOW / KEEP WARM	100 W

- If you select the higher power level, the cooking time must be decreased.
- If you select the lower power level, the cooking time must be increased.

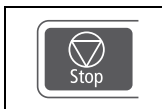
Stopping the Cooking

You can stop cooking at any time to check the food.



1. To stop temporarily;
Open the door.

Result: Cooking stops. To resume cooking, close the door and press again.



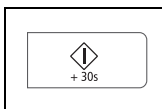
2. To stop Completely:
Press the **Stop** () button.

Result: The cooking stops.
If you wish to cancel the cooking setting, press the **Stop** () button again.

You can cancel any setting before you start cooking by simply pressing **Stop** ()

Adjusting the Cooking Time

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




Press the **+30s** button once for each 30 seconds to be added.

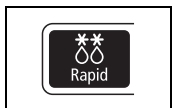
Using the Auto Rapid Defrost Feature

The Auto Rapid Defrost feature enables you to defrost meat, poultry, fish and bread/cake. The defrost time and power level are set automatically.

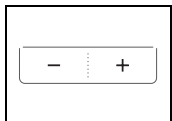
You simply select the programme and the weight.

-  Use only dishes that are microwave-safe.

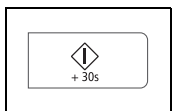
First, place the frozen food in the centre of the turntable and close the door.





1. Select the type of food that you are cooking by pressing the **Rapid Defrost** (***) button one or more times. (Refer to the table on the opposite page for further details)



2. Select the food weight by pressing the (–) and (+) buttons. It is possible to set up to a maximum of 1500g







3. Press the  button.
Result: Cooking starts. When it has finished.
 - 1) The oven beeps four times.
 - 2) The end reminder signal will beep 3 times (once every minute).
 - 3) The current time is displayed again.

-  You can also defrost food manually. To do so, select the microwave cooking/reheating function with a power level of 180W. Refer to the section entitled “Cooking/Reheating” on page 6 for further details.

Auto Rapid Defrost Settings

The following table presents the various Rapid Defrost programmes, quantities, standing times and appropriate recommendations. Remove all kind of package material before defrosting.

Place meat, poultry and fish on a flat glass plate or on a ceramic plate, arrange bread and cake on kitchen paper.

Code / Food	Serving Size	Standing Time	Recommendations
1.  Meat	200 - 1500 g	20-90 min.	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for lamb, pork, steaks, chops, minced meat.
2.  Poultry	200 - 1500 g	20-90 min.	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions.
3.  Fish	200 - 1500 g	20-80 min.	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets.
4.  Bread / Cake	125 - 625 g	10-60 min.	Put bread horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) 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.

Using the Power Steam Function


With the power steam feature, the cooking time is set automatically.

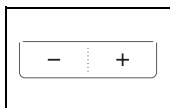
You can adjust the number of servings by pressing the (-) and (+) buttons.

Use the plastic steam cooker when using power steam function.

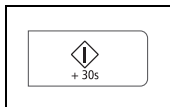
First, place the plastic steam cooker in the centre of the turntable and close the door.




1. Select the type of food that you are cooking by pressing the **Power Steam** () button once or more times.



2. Select the size of the serving by pressing the (-) and (+) buttons.
(Refer to the table on the side page.)



3. Press the  button.
Result: Cooking starts. When it has finished:
 - 1) The oven beeps four times.
 - 2) The end reminder signal will beep 3 times (once every minute)
 - 3) The current time is displayed again.

 Use only recipients that are microwave-safe.

Power steam cooking hint

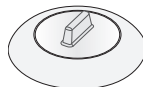
Components of Power Steam Cooker



Bowl

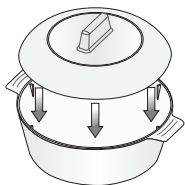


Insert tray

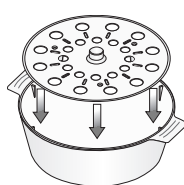


Lid

Handling of Power Steam Cooker

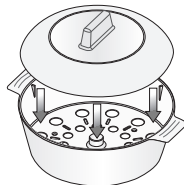


(Bowl + lid)







(Bowl with insert tray+ lid)

+



The following table presents the 4 Auto Programs of the Power Steam function, quantities, standing times and appropriate recommendations. Use the power steam cooker when using power steam function.

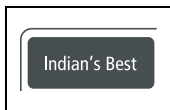
Code / Food	Serving Size	Standing Time	Handling	Recommendations
1.  White Rice	150-200 g 250-300 g	4-5 min.	Bowl + lid	Use parboiled white rice. Put rice into the steam cooker. Add double quantity of cold water. Cover with lid. After cooking, stir before standing time. After cooking remove moisture in the cavity by using kitchen paper.
2.  Peeled Potatoes	100-150 g 200-250 g 300-350 g 400-450 g 500-550 g	2-3 min.	Bowl + lid	Weigh the potatoes after peeling, washing and cutting into similar size. Put them into the steam cooker. Add 15-30 ml (1-2 tablespoons) water when steaming 100-350g, add 45-60 ml (3-4 tablespoons) for 400-550 g. Cover with lid.
3.  Fresh Vegetables	100-150 g 200-250 g 300-350 g 400-450 g	1-2 min.	Bowl with insert tray+ lid	Weigh the vegetables after washing, cleaning and cutting into similar size. Put tray into the bowl of steam cooker. Distribute vegetables on the tray. Add 30 ml (2 tablespoons) water, when steaming 100-350 g, add 45 ml (3 tablespoons) for 400-450 g. Cover with lid.
4.  Fruit Compote	100-150 g 200-250 g 300-350 g 400-450 g	2-3 min.	Bowl + lid	Weigh the fresh fruits after peeling and washing and cut into similar slices or cubes. Put into steam cooker. When steaming 100-350g fruits add 15-30 ml (1-2 tbsp.) water, for 400-450 g add 45ml (3 tbsp.). Additionally add 1-2 tbsp. sugar. Cover with lid. After steaming stir carefully. This programme is suitable for apples, pears, plums, apricots, mangoes or pineapple.

Using the Indian's Best Feature

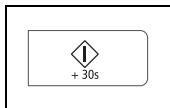
The Auto Indian's Best feature has five pre-programmed cooking times.


You do not need to set either the cooking times or the power level.

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



1. Select the type of food that you are cooking by pressing the **Indian's Best** button once or more times.



2. Press the  button.
Result : Cooking starts. When it has finished:
 - 1) The oven beeps four times.
 - 2) The end reminder signal will beep 3 times. (once every minute)
 - 3) The current time is displayed again.



Use only recipients that are microwave-safe.

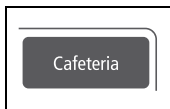
Indian's Best Settings

The following table presents the various Indian's Best Programmes, quantities, standing times and appropriate recommendations.

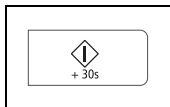
Food	Serving Size	Ingredients	Recommendations
1. Chicken Biryani	700-750 g	Boneless Chicken - 250 g, Rice - 250 g, Fried Onion - 2, Tomato Puree - 4tbsp, Garlic Paste - 1 tsp, Ginger Paste - 1 tsp, Red Chili Powder - 1 tsp, Black Pepper Powder - 1 tsp, Turmeric - ½ tsp, Cloves - 3~4, Bay Leaves - 2~3, Cardamom - 1, Green Cardamom - 2, Whole Black Pepper - 4~5, Cinnamon Stick - ½, Oil - 4 tbsp, Coriander to garnish, Water - 500 ml	Mix all the ingredients in rice container and stir well. Serve hot with vegetable raita or gravy.
2. Shahi Paneer	100-150 g	Cottage Cheese - 100 g, Tomato Puree - 2 tbsp, Pure Ghee - 1 ½ tbsp, Garam Masala - ½ tsp, Green Cardamom Powder - ¼ tsp, Cumin Seeds - ½ tsp, Salt to taste, Tomato ketchup - 2 tbsp, Fresh Cream - 1 tsp, Dry Fenugreek leaves - ¼ tsp, Water - 6 tbsp	Cut cottage cheese in 1 inch cubes. Add all the ingredients mix well. Cook and serve hot with assorted Indian bread.
3. Gajar ka Halwa	700-750g	Carrot - 500 g, Milk - 1 ½ cup, Sugar - 80 g, Khoya - 100 g, Desi Ghee - 2 tbsp, Chopped Nuts - 2 tbsp	Add grated carrot and all the ingredients in a microwave safe glass dish. Cook and serve hot with cold and fresh cream.
4. Laziz Bhindi	300-350 g	Okara - 250 g, Tomato - 1, Green Chili - 1, Onion(medium) - 1, Chaat Masal - ½ tsp, Garam Masal - ¼ tsp, Sunflower Oil - ¼, Salt to taste, Garlic paste to taste optional Degi Mirch - ½ tsp	Slit okara from the middle and keep aside. Blend onion, tomato, green chili and garlic paste in to a fine paste add salt, chaat masala, garam masala, oil and degi mirch remove the extra juice of tomatoes, make it a thick paste. Fill okara with paste and place it in a flat microwave safe dish and cover it with lid or plastic wrap and make a small hole to release the steam.
5. Dry Lentils	200-250 g	Urad Dhuli - ¼ cup, Water - 3/4 cup (150 ml), Ginger Paste - ½ tsp, Oil - ½ tbsp, Salt to taste, Turmeric - ¼ tsp, Red Chili Powder - ¼ tsp, Dry Mango Powder - ¼ tsp, Coriander powder - ¼ tsp, Green Chili - 1 slit, Fresh coriander to garnish.	Put all the ingredients in microwave safe glass bowl cover with lid or plastic wrap and make small hole to release steam. Serve hot.


Using the Cafeteria Feature

The Auto Cafeteria feature has five pre-programmed cooking time. You do not need to set either the cooking times or the power level. First, place the food in the centre of the turntable and close the door.



1. Select the type of food that you are cooking by pressing the **Cafeteria** button once or more times.



2. Press the  button.
Result :- Cooking starts. When it has finished:
 - 1) The oven beeps four times.
 - 2) The end reminder signal will beep 3 times. (once every minute)
 - 3) The current time is displayed again.

 Use only recipients that are microwave-safe.

Cafeteria Settings

The following table presents the various Cafeteria Programmes, quantities, standing times and appropriate recommendations.

Food	Serving Size	Ingredients	Recommendations
1. Poha	220-250 g	Flaked Rice (Poha) - 200 g, Onion - 1 (chopped), Boiled Peas - ½ cup, Green chillies - 2-3 (chopped), Curry Leaves - 5-6, Mustered Seeds - 1 tsp, Oil - ½ tbsp, Asafetida (hing) - 1 pinch, Turmeric - ¼ tsp, Roasted Peanuts - 1 tsp, Roasted Almonds - 1 tsp, Pepper - 1 tsp, Salt to taste	Wash flaked rice under running water thoroughly. Keep aside for ten minutes. In a container mix all the ingredients well and cover it with lid or plastic wrap, make a small hole to release steam. Cook and serve hot with mint chutney.

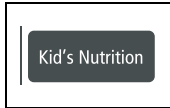
2. Vanilla Cake	300-350g	Regular Flour (Maida) - 120 g, Powdered Sugar - 2 tbsp, Butter - 75 g (preferably unsalted), Milk - ½ Cup, Milk Maid - ½ tin, Soda bi carb - ½ tsp, Baking powder - ½ tsp, Vanilla Essence - 1 tsp	Sift regular flour with soda bicarb and baking powder. Keep aside. Mix sugar and butter. Beat till it gets light and fluffy. Add milk maid and beat again for 1 minute. Add milk and essence. Add Maida. Beat well for 3-4 minutes till the mixture is smooth and light. Mix well, transfer to big, greased deep dish of 9" inch diameter. Cook and Let it cool. Let it stand for 5 minutes. And serve.
3. Veggie Idli	400-450 g	Semolina - 100 g, Curd - 200 g, Capsicum - ¼ cup (fine chopped), Onion - ¼ cup (fine chopped), Tomatoes - ¼ cup (Fine chopped), Salt to taste, Regular Eno - 1 ½ tsp, Curry Leaves - 3-4, Mustered Seeds - ½ tsp, Oil for greasing, Water for steaming	Mix all the ingredients in a bowl, make the batter of dropping consistency. Grease the moulds and fill with batter. Pour ½ cup water in rice container and place the idli stands. Serve hot with coconut chutney.
4. Dhokla	300-350 g	Bengal Gram Flour - 250 g, Semolina - 60 g, Salt to taste, Regular Eno - 1 tbsp, Mustered Seeds - ¼ tsp, Curry Leaves - 3 to 4	In a bowl mix all the ingredients with light hand and in one direction to pump up the air in the batter. Pour the batter in a greased bowl and put curry leaves on the top. Cook for 5 minutes on microwave mod and serve.
5. Chocolate Walnut Cake	500 g	Regular Flour (Maida) - 100 g, Powdered Sugar - 2 tbsp, Butter - 75 g (preferably unsalted), Milk - ½ cup, Milk Maid - ½ tin, Cocoa Powder - ¼ cup, Soda bi carb - ½ tsp, Baking powder - ½ tsp, Vanilla Essence - 1 tsp, Walnut - 2 tbsp	Sift regular flour with cocoa, soda bi carb and baking powder. Keep aside. Mix sugar and butter. Beat till it gets light and fluffy. Add milk maid and beat again for 1 min. Add milk and essence. Add Maida. Beat well for 3-4 minutes till the mixture is smooth and light. Add walnuts, mix well, transfer to big, greased deep dish of 9" inch diameter. Let it cool till it leaves the sides of container. And serve.

Using the Kid's Nutrition Feature

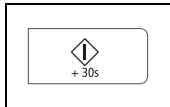
The Auto Kid's Nutrition feature has five pre-programmed cooking times.

You do not need to set either the cooking times or the power level.

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



1. Select the type of food that you are cooking by pressing the **Kid's Nutrition** button once or more times.



2. Press the button.
Result : Cooking starts. When it has finished:
 - 1) The oven beeps four times.
 - 2) The end reminder signal will beep 3 times. (once every minute)
 - 3) The current time is displayed again.



Use only recipients that are microwave-safe.

Kid's Nutrition Settings

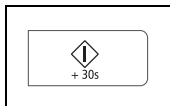
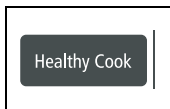
The following table presents the various Kid's Nutrition Programmes, quantities, standing times and appropriate recommendations.

Food	Serving Size	Ingredients	Recommendations
1. Vegetable Pasta	550-600 g	Butter - 2 tsp, Chopped Garlic - 2 tsp, Chopped onions - ¼ cup, Chopped capsicum - ¼ cup, Broccoli Florets - ¼ cup, Carrot Julian - ¼ cup, Chopped Tomatoes - ½ cup, Penne Pasta - 2 cups, Milk - ¾ cup, Mozzarella Cheese - 3 tbsp, Salt to taste, Black Pepper - ½ tsp	In a glass bowl add all the ingredients except salt. Cook and add salt after removing from the microwave.
2. Chocolate Rocks	200-250 g	Roasted Oats - ¼ cup, Cornflakes - ¼ cup, Mixed Nuts - 2 tbsp, Wheat bran - 1 tsp, Raisins - 2 tsp, Castor Sugar - 2 tsp, Milk Chocolate - ¼ cup, Dark chocolate - 2 tbsp	Mix all and cook with flat dish. Refrigerate for 5 minutes and serve.
3. Nutrition Noodles	500-550 g	Boiled Rice Noodles - 200 g, Oil - 1 tbsp, Garlic paste - 2 tsp, Chopped Spring Onions - ¼ cup, French Beans - ¼ cup, Carrot Julian - ¼ cup, Sliced Mushrooms - ¼ cup, Blanched Bean Sprouts - ¼ cup, Roasted Peanuts - ¼ cup, Soya Sauce - 2 tsp, Sugar - 1 tsp, Lemon Juice - 1 tbsp, Salt to taste, Black Pepper to taste	Mix all in a glass bowl except lemon juice. Cook and add lemon juice to serve.
4. Chana Chaat	400-450 g	Butter - 1 tbsp, Cumin Seeds - ½ tsp, Boiled Kabuli Chana - 1 cup, Boiled Potato - 1 cup, Cottage Cheese - ½ cup, Chopped Tomatoes - ½ cup, Mint and Coriander sweet & Sour Chutney - ¼ cup, Salt to taste, Lemon Juice - ½ tsp, Chopped Coriander - 2 tbsp	Mix all and except lemon juice and fresh coriander. Cook and add lemon juice and coriander before serving.
5. Pasta Salad	250-300 g	Boiled Bow Pasta - ½ cup, Broccoli - ¼ cup, Chopped Pineapple - ¼ cup, Chopped Black Grapes - ¼ cup, Shredded Cabbage - 2 tbsp, Corns - 2 tbsp, Carrot Julian - 2 tbsp, Almonds - 2 tbsp, Salt and Pepper to taste	Add all the ingredients except pineapple and grapes. Cook and add pineapple and grapes and serve.

Using the Healthy Cook Feature

The Auto Healthy Cook feature has five pre-programmed cooking times.

You do not need to set either the cooking times or the power level. First, place the food in the centre of the turntable and close the door.



Use only recipients that are microwave-safe.

1. Select the type of food that you are cooking by pressing the **Healthy Cook** button once or more times.
2. Press the button.
Result : Cooking starts. When it has finished:
 - 1) The oven beeps four times.
 - 2) The end reminder signal will beep 3 times. (once every minute)
 - 3) The current time is displayed again.

Healthy Cook Settings

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

Food	Serving Size	Ingredients	Recommendations
1. Paneer with Mix Herbs	200-250 g	Paneer - 200 g, Mix Herbs - 1 tbsp, Lemon - 1 tsp, Salt to taste, Black pepper crushed - 1 tsp, Oil - 1 tsp	Mix all and cook and garnish with fresh mint leaves.
2. Pineapple Stir Fry Salad	500-550 g	Canned Pineapple - ½ cup (Diced), Fresh Pineapple Juice - ½ cup (Blanched & Diced), Carrot - ½ cup (Blanched & Diced), Zucchini - ½ cup (Blanched & Diced), Baby Corns - ½ cup (Blanched & Diced), Beans Sprouts - ½ cup (Blanched & Diced), Cabbage - ½ cup (shredded), Red & Yellow Bell Pepper - ½ cup (diced), Spring Onion (white part) - ½ cup (sliced), Spring Onion (Green part) - ½ cup (chopped), Oil - 2 tbsp, Soya Sauce - 2 tsp, Red chili flakes - 1 tsp, Powdered Sugar - 1 tsp, Salt to taste	Mix all the ingredients and cook.
3. Lemon Chicken	200-250 g	Boneless chicken - 200 g (cubes), Roasted Coriander seeds crushed - 2 tbsp, Chili Flakes - 1 tbsp, Oil - 2 tsp, Lemon Juice - 5 tbsp, Onion - 1 (rings), Salt to taste	Mix all and cook and garnish with fresh mint leaves.
4. Steamed Vegetables	200-250 g	Mix Vegetables - 1 cup (peas, cauliflower, carrot, Beans, Sweet corns etc), Lemon Juice - 1 tbsp, Black Pepper - ½ tsp, Rock Salt - ½ tsp, Salt as required, Water - ½ cup	Pour water in the power steam bowl and place the vegetables on strainer, cover and cook. Add all the ingredients and serve hot.
5. Tomato Soup	200-250 g	Ready Made Tomato Puree - 2 tbsp, Fresh Tomato Puree - 1 cup, Water - 1 cup, Oil - 1 tbsp, Corn Flour - 1 ½ tbsp, Powdered Sugar - 2 ½ tbsp, Salt to taste, Pepper - 1 tsp	Mix all the ingredients and strain in a soup strainer and cook the stock.

Using the Deodorization Feature

Use this feature after cooking odorous food or when there is a lot of smoke in the oven interior.

First clean the oven interior.

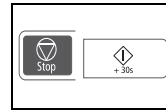


Press the **Deodorization** button after you have finished cleaning. you will hear four beeps.

- ✘ The deodorization time has been specified as 5 minutes. It increases by 30 seconds whenever the **+30s** button is pressed.
- ✘ The maximum deodorization time is 15 minutes.

Switching the Beeper Off

You can switch the beeper off whenever you want.



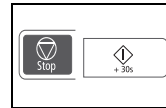
1. Press the **Stop** (⏏) and **Start** (◊) buttons at the same time.

Result :

- ◆ The following indication is displayed.

OFF

- ◆ The oven will not beep each time you press a button.



2. To switch the beeper back on, press the **Stop** (⏏) and **Start** (◊) buttons again at the same time.

Result :

- ◆ The following indication is displayed.

00

- ◆ The oven operates with the beeper on again.

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.

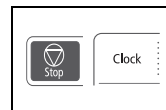


1. Press the **Stop** (⏏) and **Clock** (⌚) buttons at the same time.

Result :

- ◆ The oven is locked (no functions can be selected).
- ◆ The display shows “L”.

L



2. To unlock the oven, press the **Stop** (⏏) and **Clock** (⌚) buttons again at the same time.

Result : The oven can be used 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
Aluminium foil	✓ X	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.
Browning plate	✓	Do not preheat for more than eight minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt. May catch fire.
• Paper bags or papers	X	
• Recycled paper or metal trims	X	
Glassware		
• Oven-to-table ware	✓	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.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	X	May cause arcing or fire.
• Freezer bag twist ties	X	


Paper		
• Plates, cups, napkins and Kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	X	May cause arcing.
Plastic		
• 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	✓ X	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.


- ✓ :Recommended
- ✓X:Use Caution
- X :Unsafe

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


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 repair

-  **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.

 This microwave oven is not intended for commercial use.

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.

Model	ME83HD
Power source	230V ~ 50 Hz
Power consumption Microwave	1250 W
Output power	100 W / 850 W (IEC-705)
Operating frequency	2450 MHz
Magnetron	OM75P(31)
Cooling method	Cooling fan motor
Dimensions (W x H x D) Outside Oven cavity	489 x 275 x 396.4 mm 330 x 211 x 329 mm
Volume	23 liter
Weight Net	13.5 kg approx



QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
INDIA	3030 8282 1800 110011 1-800-3000-8282	www.samsung.com/in