

MW73BD

Microwave Oven

Owner's Instructions & Cooking Guide

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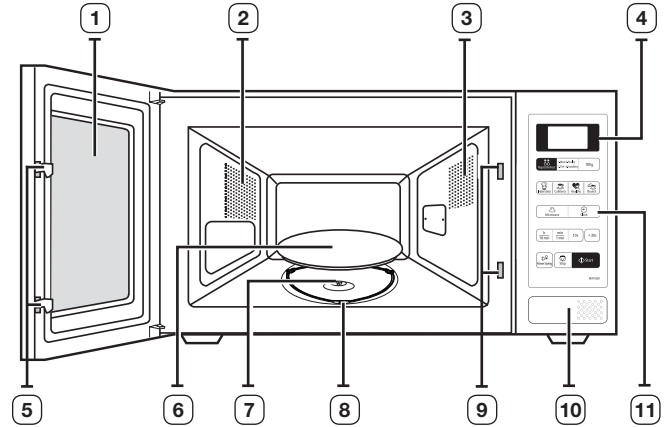
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SAMSUNG

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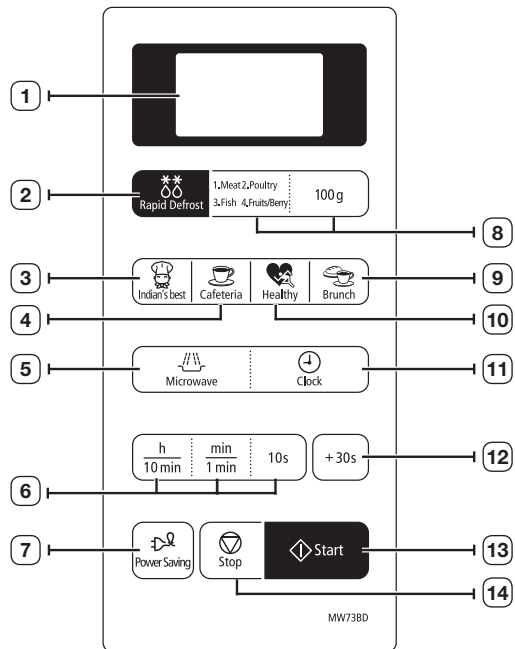
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OVEN



- | | |
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| 1. DOOR | 7. COUPLER |
| 2. VENTILATION HOLES | 8. ROLLER RING |
| 3. LIGHT | 9. SAFETY INTERLOCK HOLES |
| 4. DISPLAY | 10. OPEN DOOR PUSH BUTTON |
| 5. DOOR LATCHES | 11. CONTROL PANEL |
| 6. TURNTABLE | |

CONTROL PANEL



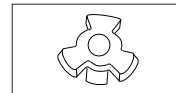
1. DISPLAY
2. AUTO RAPID DEFROST FEATURE SELECTION
3. INDIAN'S BEST BUTTON
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11. CLOCK SETTING
12. +30s BUTTON
13. START BUTTON
14. STOP/CANCEL BUTTON

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**, already placed over the motor shaft in the base of the oven.

Purpose : The coupler rotates the turntable.



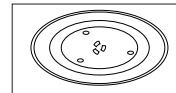
2. **Roller ring**, to be placed in the centre of the oven.


Purpose : The roller ring supports the turntable.



3. **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.



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

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.

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.

Important safety symbols and precautions.

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

 WARNING	Hazards or unsafe practices that may result in severe personal injury or death .
 CAUTION	Hazards or unsafe practices that may result in minor personal injury or property damage .
 CAUTION	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, 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.

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.

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.

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 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 microwaves 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 there of 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.

**WARNING** 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** 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.

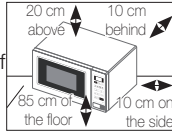
- (a)** Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.
- (b)** Do not place any object between the oven door and front face or allow food or cleaner 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.

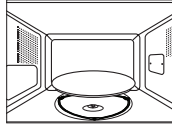
INSTALLING YOUR MICROWAVE OVEN

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. When power is supplied, "12:00" is automatically displayed on the display.

Please set the current time. 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.

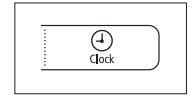
1. To display the time in the... Then press the **Clock** (🕒) button...

24-hour notation

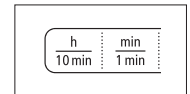
Once

12-hour notation

Twice

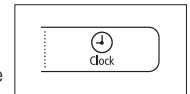


2. Set the hour with the **h** button and the minutes with the **min** button.



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

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



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 **Start** (⏻) button.

- Is the door completely closed?

The food is not cooked at all.

- Have you set the timer correctly and/or 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 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 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. 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

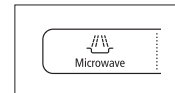
The following procedure explains how to cook or reheat food.

ALWAYS check your cooking settings before leaving the oven unattended. First, place the food in the centre of the turntable and close the door.

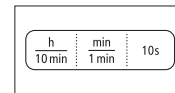
1. Press the **Power Level** (⏻) button.

Result : The 800 W (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 on the next page.



2. Set the cooking time by pressing the **10 min, 1 min** and **10 s** button.



3. Press the **Start** (⏻) 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.

POWER LEVELS

You can choose among the power levels below.

Power level	Output
HIGH	800 W
MEDIUM HIGH	600 W
MEDIUM	450 W
MEDIUM LOW	300 W
DEFROST (❄️)	180 W
LOW	100 W

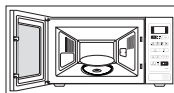
- 🔪 If you select higher power level, the cooking time must be decreased.
- 🔪 If you select lower power level, the cooking time must be increased.

STOPPING THE COOKING

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

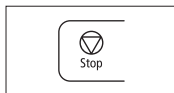
1. To stop temporarily;
Open the door.

Result : Cooking stops. To resume cooking, close the door and press **Start** (⏻) again.



2. To stop completely;
Press the **Stop** (⏻) button.

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



- 🔪 You can cancel any setting before starting cooking by simply pressing **Stop** (⏻) button.

ADJUSTING THE COOKING TIME

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

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



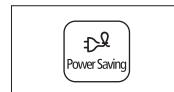
2. Press the **Start** (⏻) button.



SETTING THE ENERGY SAVE MODE


The oven has an Energy save mode. This facility saves electricity when the oven is not in use.

- The oven will default to Energy save mode after 5 minutes if not used. While in energy save mode, the display is blank and the oven cannot be used.
- To remove Energy save mode, open the door and then the display shows "0". The oven is ready for use.
- If you want to use Energy save mode, press the Energy save button.



USING THE INDIAN'S BEST FEATURE

The Auto Indian's Best feature has eight 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 **Indian's Best**  button once or more times.



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

Code	Food	Serving Size (g)	Ingredients	Recommendations
lb-1	Chicken Cofta Curry	400-450	Minced Chicken - 400 g, Ginger Chopped - ½ inch chopped, Fresh Coriander - ½ cup, Salt to taste, Fried onion paste - 2 tbsp, Ginger Garlic paste - 1 tsp, Oil - 3 tsp, Red chili powder - 1 ½ tsp, Coriander powder - 1 ½ tsp, Turmeric - ¼ tsp, Cashew Nut Paste - 2 tbsp, Water - ½ cup	In a bowl add minced chicken, chopped ginger, fresh coriander, salt and make small balls of the mixture. In another bowl add fried onion paste, ginger garlic paste, 1 tsp oil and chicken balls than marinate for 20 minutes. In a microwave safe glass bowl add tomato puree, red chilli powder, coriander powder, turmeric, cashew nut paste, salt, oil, water and marinated chicken balls and cook and garnish with coriander leaves. Note : Cover with clear foil and make h holes to release steam.
lb-2	Chicken Biryani	700-750	Boneless Chicken - 250 g, Rice - 250 g, Fried Onion -2, Tomato Puree - 4 tbsp, Garlic Paste - 1 tsp, Ginger Paste - 1 tsp, Red Chili Powder - 1 tsp, Black Pepper Powder - 1 tsp, Turmeric - ½ tsp, Cloves - 3 to 4, Bay Leaves - 2 to 3, Cardamom - 1, Green Cardamom - 2, Black Pepper - 4 to 5, Cinnamon Stick - ½, Oil - 4 tbsp, Coriander to garnish, Water - 500 ml	Mix all the ingredients in rice container stir well and cook. Serve hot with vegetable raita or gravy.

Code	Food	Serving Size (g)	Ingredients	Recommendations
Ib-3	Shahi Paneer	700-750	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.
Ib-4	Goan Fish Curry	600-650	Pomfret - ½ kg, Cumin Seeds - 1 tbsp, Coriander Seeds - 1 tbsp, Coconut scraped - ½ cup, Ginger Paste - 1 tsp, Garlic Paste - 1 tsp, Tamarind - lemon sized ball, Oil - 4 tbsp, Fried Onion - 2 medium, Tomato Puree - 4 tbsp, Red Chillies - 3 to 4, Green Chillies - 3 to 4, Salt to taste, Water - 200ml	Clean wash and cut fish into pieces. Dry roast cumin seeds, coriander seeds & whole red chillies, make a fine paste of all the roasted spices along with coconut, ginger, garlic and tamarind and fried onions. In a microwave safe glass bowl mix all the ingredients add salt to taste and ½ cup water cover with clear foil make a small hole to release steam and cook. Serve hot with steam rice.
Ib-5	Gajar ka Halwa	500-550	Carrot - 500 g, Milk - 1 ½ cup, Sugar - 80 g, Khoya 100 g, Desi Ghee - 2 tbsp, Chopped Nuts - 2 tbsp	In a microwave safe glass dish add grated carrot and all the ingredients. Cook and serve hot with cold and fresh cream.
Ib-6	Amritsari Fish	600-650	Fish - 500 g, Curd - 2 tbsp, Coriander Powder - 2 tsp, Ginger Garlic Paste - 2 tsp, Dried Mango Powder - 2 tsp, Cumin Powder - 2 tsp, Red Chili Powder - 2 tsp, Chicken Colour - 1 pinch, Onion - ½ cup (Chopped), Tomato - ½ cup chopped, Oil - 1 tbsp, Water - 4 to 5 tbsp, Salt to taste	Marinate fish with curd, ginger garlic paste, red chili powder, salt. Grease a flat dish add tomato, onion and all spices, place the fish pieces over it and cover the dish with a clear foil and make small holes to release steam.

Code	Food	Serving Size (g)	Ingredients	Recommendations
Ib-7	Laziz Bhindi	220	Okara - 250 g, Tomato - 1, Green Chili - 1, Onion - 1 medium, Chaat Masala - ½ tsp, Garam Masala - 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 clear foil and make a small hole to release the steam.
Ib-8	Chettinad Curry	500	For the Chettinad Masala : Grated Coconut - ½ cup, Coriander Seeds - ½ tsp, Red Chili - 1, Cardamom - 3, Fennel Seeds - 1 tsp, Cloves - 3, Cinnamon - 25 mm stick, Oil - 1tbsp Other Ingredients : Poppy Seeds - 1 tbsp, Broken Cashew nuts - 2 tbsp, Ginger - 25mm piece, Garlic - 6 cloves, Oil - 3 tbsp, Chopped Onion - ½ cup, Tomatoes Puree - 5 tbsp, Turmeric Powder - ½ tsp, Chilli Powder - ½ tsp, Curry leaves - 5, Boiled Mixed Vegetable - 3 cups (cauliflower, peas, French beans), Coconut milk - ½ cup	For Chettinad Masala Sauté all the ingredients till you get the pleasant aroma. Keep aside. Grind into a smooth paste. In a bowl add all the ingredients and Chettinad Masala. Cook and serve hot.

USING THE CAFETERIA FEATURE

The Auto Cafeteria feature has eight 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 **Start**  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.

Code	Food	Serving Size (g)	Ingredients	Recommendations
CA-1	Dhokla	300-350	Bengal Gram Flour-250 gm, Semolina-60 gm, 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 and serve.
CA-2	Beans Square	8 pieces	Cream Cracker Biscuits - 8, Grated cheese - ½ cup, Canned Kidney Beans - 50 g, Tomato Ketchup - 2 tbsp, Red chili powder - ¼ tsp, Green Chillies - 2, Oregano - ½ tsp, Roasted Peanuts for garnishing, Fresh Cream - 2 tbsp (chilled), Hung curd - ½ cup, Lemon - 1 tsp, Salt to taste, White pepper - ¼ tsp	In a bowl add cheese, kidney beans, ketchup, red chili powder, chopped green chillies and mix well. Put the mixture over the each biscuit like a heap, leaving the corners clean. Put a paper napkin on the glass turn tray and place the biscuits carefully on it and cook. Garnish the biscuits with sour cream and a peanut at the top. Sour Cream : Fresh cream, yogurt, lemon juice, salt and pepper.

Code	Food	Serving Size (g)	Ingredients	Recommendations
CA-3	Choconut cake	500	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 tbs	Sift regular flour with cocoa, 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. Add walnuts, Mix well, transfer to big, greased deep dish of 9" inch diameter. Cook and let it cool. Let it stand for 3-4 minutes. Let it cool till it leaves the sides of container. And serve.
CA-4	Veggie Idli	15-20	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, 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 molds and fill with batter. Pour ½ cup water in rice container and place the idli stands. Cook and serve hot with choconut chutney.
CA-5	Hakka Noodles	300-350	Hakka Noodles - ¼ Packet, Oil - 2 tsp, Cabbage - ¼ cup, Onion - ¼ cup Sliced, Capsicum - ¼ cup sliced, Carrot Julian - ¼ cup, Soya Sauce - 1 tsp, Ajinomoto - ¼ tsp, Salt to taste, White Vinegar - ½ tbsp	In a microwave safe glass dish add boiled hakka noodles and all the ingredients except vinegar. Cook add vinegar serve hot.

Code	Food	Serving Size (g)	Ingredients	Recommendations
CA-6	Curry noodles	500-550	For the noodles and vegetables : Boiled Rice Noodles - 1 ½ cup, Boiled Bean Sprouts - ½ cup, Blanched Broccoli - ¾ cup For the Curry Sauce : Coconut Milk - 1 cup, Red Curry paste - 1 ½ tbsp, Tamarind paste - 1 tsp, Sugar - 1tsp, Roasted Peanuts - 1 tbsp, Onion - 1 (chopped), Salt to taste	Red Curry Paste : Red Chillies - 10 (soaked in warm water), Onion -1(chopped), Garlic - 4 cloves, Ginger - 1 tbsp(grated), Lemon grass - 2 stalks, Coriander - 6 stalks, Coriander Seeds - 1 tbsp, Ground Cumin - 2 tbsp, White pepper - ½ tsp, Salt to taste. Grind everything into a small paste. Add everything and cook.
CA-7	Chicken 65	250	Boneless Chicken - 250 g, Salt to taste, Ginger Garlic Paste - 1tsp, Orange food colour - one pinch, Fried Onion - 1 cup chopped, Chicken Masala - 1 tbsp, Coriander powder - 1 tsp, Coriander leaves - 1 tbsp, Cheese - ½ cup grated	Grind fried onion, ginger garlic paste, coriander powder, chicken masala, in to fine paste. In a bowl mix all the ingredients with chicken and onion paste. Cook and garnish with coriander leaves.
CA-8	Garlic Sauce Veggies	400-500	Parboiled Mix vegetables(cauliflower, carrots, green peas, cabbage, baby corns & French beans) - 2 cups, Capsicum Sliced - 1, Ajinomoto - 1 pinch, Ginger - 2 tsp, Garlic - 2 tsp, Green Chillies - 2 tsp, Corn flour - 2 tsp(mixed with water), Tomato Puree - ½ cup, Oil - 2 tbsp, Salt to taste	Mix everything and cook.

USING THE HEALTHY FEATURE

The Auto Healthy feature has eight 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 **Healthy** (♥) button once or more times.



2. Press the **Start** (◇) 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.



HEALTHY SETTINGS

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

Code	Food	Serving Size (g)	Ingredients	Recommendations
HE-1	Pineapple Stir Fry Salad	500-550	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 and cook.
HE-2	Vegetable Hariyali	300-320	Carrot - ¼ cup, French Beans - ¼ cup, Cauliflower -¼ cup, Peas - ¼ cup, Baby Corns - ¼ cup, Coriander - ½ cup, Garlic - 1 tsp, Green Chillies - 1 tsp, Coconut Milk - ½ cup, Milk - 2 tbsp, Butter - 1 tsp, Oil - 1 tsp, Lemon Juice - ½ tsp, Salt to taste	In a bowl add boiled vegetables and mix all the ingredients except salt & lemon. Add lemon & salt at serving time.
HE-3	Lemon Chicken	210	Boneless chicken - 200g (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.

Code	Food	Serving Size (g)	Ingredients	Recommendations
HE-4	Fish Sillepe	150	Fish - 150 g, Butter - 1 tsp, Ginger Garlic Paste - 1tsp, Coriander Powder - 2 tsp, Dried Mango Powder - 1 tsp, Salt to taste, Garam Masala - ½ tsp, Cumin Powder - 1 tsp	Marinate fish with all the above mentioned ingredients for 15 minutes. In a glass dish cook and serve hot.
HE-5	Garlic Green Fish	500	Fish - ½ kg, Ginger - ½ inch long, Garlic - 8 to 10 cloves, Green Chillies - 2 to 3, Coriander - 1 ½ cup, Onion - 1 (big), Turmeric - 1 tsp, Dried mango powder - 1 tsp, Cumin powder - 1 tsp, Coriander powder - 1 tsp, Oil - 1 tbsp	Grind Coriander, garlic, green chili and onion make a fine paste and add turmeric, dried mango powder, cumin powder and coriander powder and sauté with 1 tbsp oil. Marinate the fish for 2 hours with above mentioned paste. Cook the fish in a covered microwave safe container and serve hot.
HE-6	Avial	700-750	For Coconut Masala : Freshly Grated Coconut - ¾ cup, Cumin Seeds - 1 tsp, Green Chillies - 4 chopped, Water- ¼ cup Other Ingredients : Drumsticks - ½ cup, Long Beans - ½ cup, Carrots - ½ cup, Yam - ½ cup, Pumpkin - ½ cup, Raw Banana - 1, Green Peas - ½ cup, Brinjal - ½ cup, Turmeric - 1/4 cup, Salt to taste, Fresh Curd - ½ cup, Oil - 2 tbsp, Cumin seeds - 1 tsp, curry leaves - 7 to 8	Coconut Masala Ground all the ingredients into a smooth paste. All the vegetables should be boiled in turmeric water. In a bowl add all the ingredients and vegetable stock. Cook and serve hot with steamed rice.

Code	Food	Serving Size (g)	Ingredients	Recommendations
HE-7	Steamed Vegetables	200	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.
HE-8	Oat Daliya	200-225	Daliya (Cracked Wheat) - ¼ cup (Soaked in water for at least 1 hour), Oats - ¼ cup, Boiled Peas - ¼ cup, Oil - 2 tbsp, Green Chili - 1 (deseeded), Small Potato - 1 (finely chopped in to thin pieces), Black Pepper Powder - ¼ tsp (crushed), Ginger - 1 tsp (finely chopped), Bay Leaf - 1, Green Cardamom - 1 (crushed), Turmeric Powder - ¼ tsp, Red Chili Powder - ¼ tsp, Lemon Juice - 1 ½ tsp, Coriander - 2 tbsp, Garam Masala - ¼ tsp, Water - ½ cup, Salt to taste	In a glass bowl mix all the ingredients and cover it with a lid keep it slightly open to release steam. Cook and keep it for 3 minutes as standing time. Serve hot with Mint Chutney.

USING THE BRUNCH FEATURE

The Auto Brunch feature has eight 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 **Brunch** (🍽️) button once or more times.



2. Press the **Start** (▶️) 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.



BRUNCH SETTINGS

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

Code	Food	Serving Size (g)	Ingredients	Recommendations
br-1	Poha	220-250	Flaked Rice (Poha) - 200 g, Onion - 1 (chopped), Boiled Peas - ½ cup, Green chillies - 2 to 3 (chopped), Curry Leaves - 5 to 6, Mustered Seeds - 1 tsp, Oil - ½ tbsp, Asafetida (hing) - 1 pinch, Turmeric - ¼ tsp, Roasted Peanuts - 1 tbsp, Roasted Almonds - 1 tbsp, 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 clear foil, make a small hole to release steam. Cook and serve hot with mint chutney.
br-2	Almond Payasum	300-350	Almonds - ½ cup, Milk - ½ L, Sugar - ½ cup, Condensed Milk - 5 tbsp, Cardamom Powder - ¼ tsp, Nutmeg - ½ tsp, Saffron - ½ tsp	Soak the almonds overnight. Peel and blend them into a smooth paste. In a bowl add all the ingredients and cook.
br-3	Lemon Rice	500-550	Oil - 1 tbsp, Mustered seeds - ½ tsp, Urad Dal (split black lentils) - ½ tsp, Chana Dal (split Bengal gram) - 1 tsp, Grated Ginger - ½ tsp, Whole Kashmiri Red Chili - 2 (broken into pieces), Curry Leaves - 4 to 5, Turmeric Powder - 1/8 tsp, Cooked Rice - 2 ½ cup, Lemon juice - 1 tbsp, Salt to taste	Add all in a bowl and cook. Serve hot with curd.


Code	Food	Serving Size (g)	Ingredients	Recommendations
br-4	Omelet	1	Egg - 2, Chopped Onion - ½ tbsp, Chopped Capsicum - ½ tbsp, Chopped Mushroom - ½ tbsp, Grated Cream Cheese - ½ tbsp, Salt to taste, Black Pepper powder -¼ tsp, Oil - 2 tsp	Whisk egg till it becomes fluffy and all the ingredients mix well. Grease the glass dish evenly and spread the mixture evenly. Cook and serve hot.
br-5	Tamarind Rice	500-550	For the Masala : Split Bengal gram - 1 ½ tsp (roasted), Split Black Gram - 1 ½ tsp (roasted), Coriander Seeds - 1 ½ tsp, Red Chilli - 3 to 4, Sesame Seeds - 2 tsp Other ingredients : Oil - 1 tbsp, Peanuts - ½ cup (roasted), Split Bengal Gram - ½ tsp (roasted), Split Black gram - ½ tsp, Curry leaves - 10, Asafoetida - 1 pinch, Turmeric - ¼ tsp, Tamarind Pulp - ½ cup, Cooked rice - 2 ½ cup, Salt to taste	Masala Everything should be roasted and to be ground into a rough powder. Add all in bowl and cook.
br-6	Pasta Salad	250-300	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.

Code	Food	Serving Size (g)	Ingredients	Recommendations
br-7	Fettuccine with Pumpkin	250	Green Fettuccine - 3 Bunches, Pumpkin - 1 ½ cup chopped, Butter - 2 tbsp, Oregano - 1 tsp, Milk - ½ cup, Cream - 1 tbsp, Onion - half (sliced), Pepper - ½ tsp, Nutmeg - ½ tsp (grated), Parsley - 1 tsp, Red chili flakes - ¼ tsp, Salt to taste	In a bowl add boiled fettuccine and pumpkin puree with all the ingredients and cook and sprinkle grated nutmeg.
br-8	Maggie	200	Maggie - 1 packet, Water - 2 cups	Crush the Maggie and add taste maker and water. Cook.

USING THE AUTO RAPID DEFROST FEATURE

The auto rapid defrost feature enables you to defrost meat, poultry, fish or fruit/berry.

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.

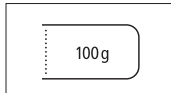
1. Press the **Rapid Defrost** (**) button.

Result : The following indication is displayed:



Press the **Rapid Defrost** (**) button one or more times according to the type of food to be defrosted. Refer to the table on the next page for further details.

2. Select the food weight by pressing the **100 g** button. It is possible to set up to a maximum of 1500 g.




3. Press the **Start** (◊) button.

Result :

- Defrosting begins.
- The oven beeps halfway through defrosting to remind you to turn the food over.
- Press **Start** (◊) button again to finish defrosting.







 You can also defrost food manually. To do so, select the microwave cooking/reheating function with a power level of 180 W. Refer to the section entitled "Cooking/Reheating" on page 12 for further details.

AUTO RAPID DEFROST SETTINGS

The following table presents the various Auto Rapid Defrost programmes, quantities, standing times and appropriate recommendations.

Remove all kinds of package material before defrosting. Place meat, poultry, fish and fruit/berry on a ceramic plate.



Code/Food	Portion	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 beef, 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. Fruit/Berry 	100-600 g	5-20 min.	Spread fruits evenly into a flat glass dish. This programme is suitable for all kind of fruits.

MULTISTAGE COOKING

Your microwave oven can be programmed to cook food up to three stages.

Example: You wish to defrost food and cook it without having to reset the oven after each stage. You can thus defrost and cook a 500 g fish in three stages:

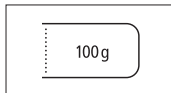
- Defrosting
- Cook I
- Cook II

 You can set between two and three stages in multistage cooking. If you set three stage, the first stage must be defrosting. Don't press **Start** () button until you've set the final stage.

1. Press the **Rapid Defrost** () button once or more times.





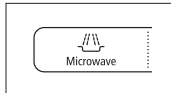
2. Set the weight by pressing the **100 g** buttons the appropriate number of times (500 g in the example).



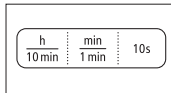
3. Press the **Power Level** () button.


The microwave mode (I) :

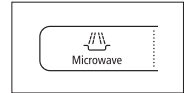
 ; if necessary, set the power level by pressing the **Power Level** () button again one or more times. (600 W in the example)





4. Set the cooking time by pressing the **10 min, 1 min** and **10 s** buttons the appropriate number of times (4 minutes in the example).

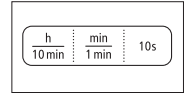


5. Press the **Power Level** () button. The microwave mode (II) :



 ; if necessary, set the power level by pressing the **Power Level** () button again one or more times. (450 W in the example)

6. Set the cooking time by pressing the **10 min, 1 min** and **10 s** buttons the appropriate number of times (5 minutes in the example).



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

Result :

The three modes [defrosting and cooking (I, II)] are selected on after. According to the defrosting mode that you have chosen, the oven may beep half way through defrosting to remind you to turn the food over.

- When cooking is over, the oven beeps four times.



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
Aluminum 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		
<ul style="list-style-type: none"> Polystyrene cups containers 	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
<ul style="list-style-type: none"> Paper bags or newspaper 	X	May catch fire.
<ul style="list-style-type: none"> Recycled paper or metal trims 	X	May cause arcing.
Glassware		
<ul style="list-style-type: none"> Oven-to-table ware 	✓	Can be used, unless decorated with a metal trim.

Cookware	Microwave-safe	Comments
<ul style="list-style-type: none"> Fine glassware 	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
<ul style="list-style-type: none"> Glass jars 	✓	Must remove the lid. Suitable for warming only.
Metal		
<ul style="list-style-type: none"> Dishes 	X	May cause arcing or fire.
<ul style="list-style-type: none"> Freezer bag twist ties 	X	
Paper		
<ul style="list-style-type: none"> Plates, cups, napkins and kitchen paper 	✓	For short cooking times and warming. Also to absorb excess moisture.
<ul style="list-style-type: none"> Recycled paper 	X	May cause arcing.
Plastic		
<ul style="list-style-type: none"> Containers 	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use melamine plastic.
<ul style="list-style-type: none"> Cling film 	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
<ul style="list-style-type: none"> 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

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	MW73BD
Power source	230 V ~ 50 Hz
Power consumption Microwave	1150 W
Output power	100 W / 800 W (IEC-705)
Operating frequency	2450 MHz
Magnetron	OM75S(31)
Cooling method	Cooling fan motor
Dimensions (W x H x D) Outside Oven cavity	489 x 275 x 320 mm 330 x 211 x 309 mm
Volume	20 liter
Weight Net	10.5 kg approx

NOTE

NOTE

ENGLISH

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NOTE



QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRALIA	1300-362-603	www.samsung.com
NEW ZEALAND	0800-SAMSUNG (0800-726-786)	
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