

SAMSUNG

# 微波爐

用戶手冊和烹調指南

M1630N/M1610N



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# 快速指南

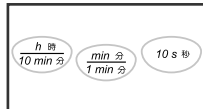
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型號：M1630N

## 烹調食物



1. 把食物放在微波爐內。  
按微波強度鍵一或几次選擇微波強度。



2. 按下10分,1分或10秒, 根據需要選擇烹調時間。

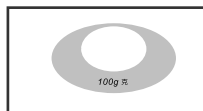


3. 按開始鍵。  
結果：烹調開始。  
烹調結束微波爐會發出4聲"嗶"音。

## 解凍食物



1. 把冷凍食物放在微波爐內。  
按下自動解凍鍵。  
結果：會顯示(0)



2. 根據重量需要按下100克鍵。



3. 按開始鍵。

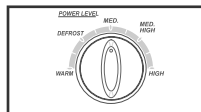
## 增加烹調時間



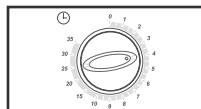
1. 仍將食物放在微波爐內。  
根據需要每按一次+30秒可以增加30秒鐘。

型號：M1610N

## 烹調食物

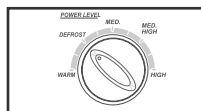


1. 把食物放在微波爐內。  
旋轉微波強度控制旋鈕選擇微波強度。

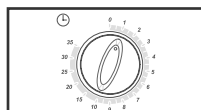


2. 旋轉時間旋鈕選擇烹調時間。

## 解凍食物

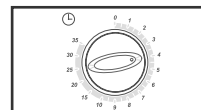


1. 把微波強度控制旋鈕轉到(0)。



2. 旋轉時間旋鈕到需要的時間。

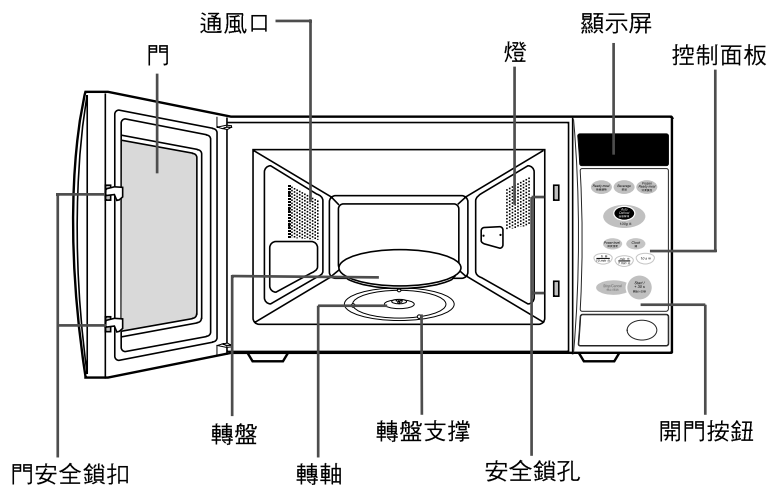
## 增加烹調時間



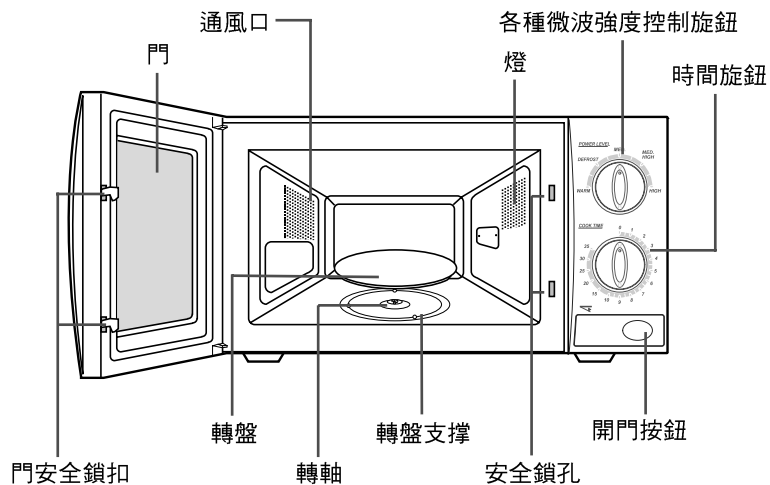
1. 仍將食物放在微波爐內。  
旋轉時間旋鈕到需要的時間。

# 微波爐

型號：M1630N

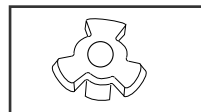


型號：M1610N

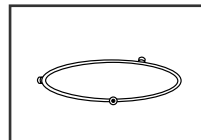


# 附件

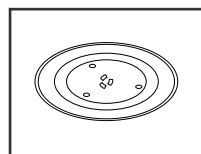
根據您所購買的不同型號的微波爐，他們分別配有許多不同用途的附件。



1. 轉軸，已經安放在微波爐底部電機的軸上。  
用途：帶動轉盤轉動。



2. 轉盤支撐，放在微波爐的中央。  
用途：支撐轉盤并按其軌道轉動。



3. 轉盤，放在轉盤支撐上，盤中央卡在轉軸上。  
用途：烹調的食物主要放在轉盤上面，它可以很容易取下來清洗。

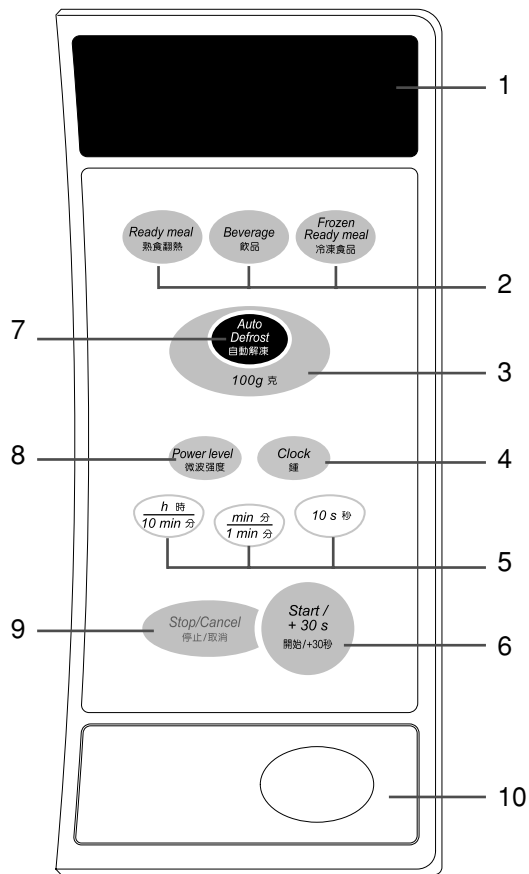


在沒有轉軸和轉盤支撐的情況下，請勿使用微波爐。

# 控制面板

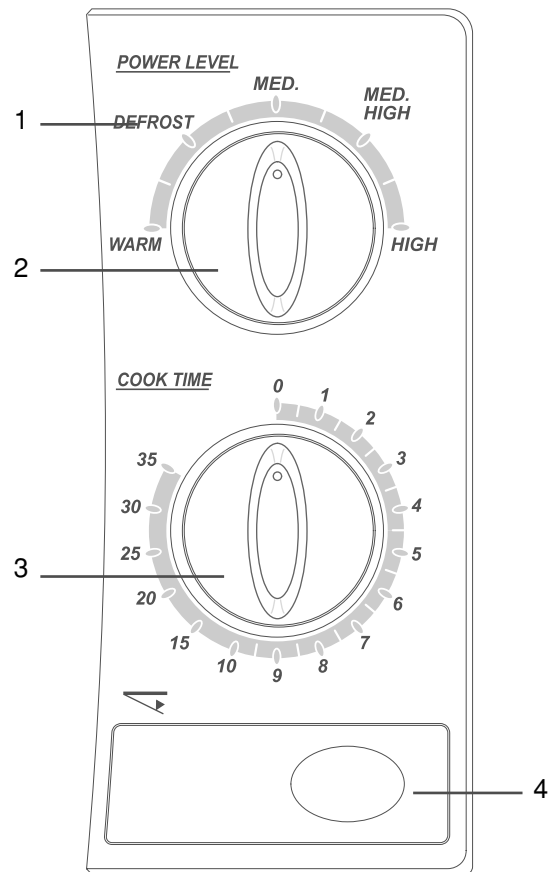
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型號：M1630N



1. 顯示屏
2. 快速加熱選擇
3. 重量選擇
4. 時鐘設置
5. 時間設置
6. 開始按鈕
7. 自動解凍功能選擇
8. 微波模式選擇
9. 停止/取消鍵
10. 開門按鈕

型號：M1610N



1. 解凍
2. 微波強度旋鈕
3. 時間旋鈕
4. 開門按鈕

## 如何使用這本手冊

您購買了一台三星微波爐，在您的用戶手冊中提供了許多如何使用微波爐的信息。

- 安全使用要點
- 選擇適當的附件和餐具
- 烹調技巧

在小冊子的頭几頁，您會看到以下三種基本操作的快速指南：

- 烹調食物
- 解凍食物
- 延長烹調時間

在手冊的前几頁，您還會看到微波爐的圖解，尤其是控制面板，這樣您就會更容易找到按鈕。

在這本手冊中我們將使用兩種標記：



重要的



注意

### 如何避免過量的微波能量外泄

不遵守以下的安全規則可能導致對人體有害的微波外泄。

- (a)在任何情況下不要試圖在微波爐門打開或安全門鎖孔被塞住時使用微波爐，不要將任何東西塞入安全鎖孔。
- (b)不要在微波爐的門和前面板之間放任何東西，或讓食物或清潔后的殘留物堆積在密封條上。使用后先用濕擦拭，然后再用柔軟的干布擦，以確保門和門的密封面清潔。
- (c)如果微波爐損壞，在由生產廠家培訓的合格的維修人員修好前，請勿使用。  
微波爐的門能夠完全關緊以及以下三樣沒有損壞非常重要：
  - (1) 門，門的封條以及密封面。
  - (2) 門栓（損壞或丟失）
  - (3) 電線
- (d)任何未經生產商培訓的合格的技术服務人員不得調整和修理該微波爐。

## 安全使用要點

重要的安全指示。仔細閱讀以作參考。

在用微波爐烹調食物前，請檢查以下安全注意事項是否被執行。

1. 不要在微波爐內使用任何金屬餐具。
  - 金屬容器
  - 帶金銀邊的餐具
  - 串肉扦，叉子等。原因：會產生電弧或打火而損壞微波爐。
2. 不要加熱：
  - 密封或真空包裝的瓶子，罐，容器。  
如：嬰兒食物罐。
  - 密封食物。  
如：雞蛋，帶殼的堅果，西紅柿。原因：增加的壓力會導致爆炸。  
竅門：打開蓋子，刺穿表皮、袋子等。
3. 不要在微波爐空時使用。
  - 原因：爐壁會被損壞。
  - 竅門：總在微波爐內放一杯水。  
如果您在無意中啟動了微波爐，水會吸收微波。
4. 不要在背后的通風口上蓋布或紙。
  - 原因：微波爐內排出的熱氣會點燃布或紙。
5. 常戴微波爐手套從爐內取碟子。
  - 原因：一些碟子會吸收微波，並且食物中的熱量也常常傳到碟子上。因此，碟子會很熱。
6. 不要碰加熱元件或爐內壁。
  - 原因：這些牆壁即使在烹調結束後，仍能引起燃燒，盡管他們看上去不會。不要把易燃物放入微波爐。首先讓微波爐冷卻下來。
7. 為減少爐內著火的危險性：
  - 不要在爐內儲存易燃物
  - 從紙或塑料包中拿出包扎用的金屬線。
  - 不要用微波爐烘干您的報紙。
  - 如果發現冒煙，先關閉開關或拔掉電源，而不要開門。

## 安全使用要點（續）

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8. 在加熱嬰兒食品和液體時需特別注意。
  - 在微波爐關掉20秒鐘后再取出食物，以便使溫度穩定下來。
  - 如果有必要,加熱后經常搖動。
  - 加熱后要小心取出容器，當心被燙傷。
  - 存在延遲沸騰的危險。
  - 為避免延遲沸騰和可能的燙傷，您應當在加熱后用塑料調羹或玻璃棒攪拌飲料。

原因：加熱中，液體的沸點可能被延遲；這意味著液體會在取出微波爐后沸騰，從而燙傷您自己。

  - 如果被燙傷，首先請按以下要求來做：
    - \* 將燙傷部位浸在冷水中至少10分鐘。
    - \* 用清潔、干燥的布包扎。
    - \* 不要抹任何油脂或洗滌劑。
  - 不要將容器盛的過滿，選擇開口較大的容器以防液體滲出。如果瓶頸過細，太熱時仍會爆炸。
  - 在給嬰兒喂食物或牛奶前要經常檢查其溫度。
  - 給嬰兒奶瓶加熱時不要蓋奶嘴,否則可能因過熱引起爆炸。
9. 不要損壞電線。
  - 不要將電線或插頭浸入水中，讓電線遠離加熱面。
  - 電線或插頭損壞時請勿使用該微波爐。
10. 開門時請離微波爐至少一尺遠。

原因：釋放的熱氣可能引起燙傷。
11. 保持微波爐內清潔。

原因：粘在微波爐壁上的食物或油脂會損壞機器，并降低微波爐的效率。
12. 機器在操作中可能會發出“嗒嗒”聲，尤其在解凍模式下。

原因：當電壓改變時就會發出這種聲音，這是正常的。
13. 微波爐內沒有東西操作時，機器會自動斷電，30秒后您可以恢復正常操作。

### 重要的安全指示：

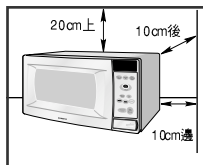
在烹調中，如果食物放在塑料容器、紙或其他易燃物質上時，您需要不斷的看著微波爐。

### 重要的：

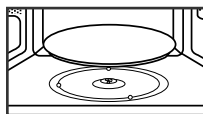
絕對不要讓孩子玩微波爐。在微波爐使用時也不要讓孩子在機器邊玩耍。不要在微波爐中儲藏孩子感興趣的東西。

## 安裝微波爐

把微波爐放在平穩堅固的平面上。



1. 安裝微波爐時應確保通風空間，四周至少有10厘米（4英寸）空間，而頂部至少要有20厘米（8英寸）空間。



2. 拿掉微波爐內的所有包裝材料。安裝轉盤支撐和轉盤。檢查轉盤可以自由轉動。

3. 波爐應放在離插座較近的地方。

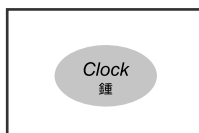
- 絕對不要擋住通風孔，否則機器因過熱而自動停機。直到機器冷卻后再蓋上機器。
- 為保證您的安全，請使用3針，230伏，50Hz的交流電插座。如果機器原裝的電線損壞，應用以下幾種替換PENCON（UD13A1）。聯系當地的銷售商協助替換。
- 不要把微波爐裝在高溫或潮濕的環境內，如傳統灶具，電暖爐附近。微波爐必須在額定電壓下工作，如果需要延長電線，其規格必須與機器原配的相同。在第一次使用前需用濕布擦淨機器內部和門邊密封帶。

## 設置時間（M1630N）

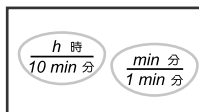
您的微波爐內有一個內置鐘。時間可以用12小時或24小時來顯示，您必須設置這個時鐘：

- 第一次安裝微波爐
- 斷電以後

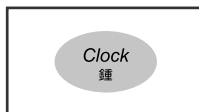
☒ 當夏季與冬季時間轉換的時候不要忘記調整時間。



1. 顯示時間以 ... 然后按鐘...  
24小時 一次  
12小時 兩次



2. 用時鍵調整小時，分鍵調整分鐘。



3. 當時間顯示正確后，按鐘鍵啓動時鐘。  
結果：即使您不用微波爐時間，都將被顯示。

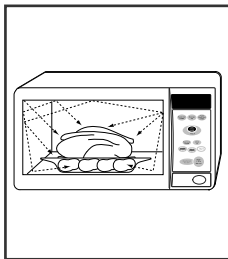
## 微波爐是如何工作的

微波是一種高頻電磁波；其釋放的能量可以使食物在不改變形狀和顏色的情況下被烹調和加熱。

您可以用微波爐：

- 解凍
- 快速烹調/加熱 (M1630N)
- 快速烹調/加熱

### 烹調原則



1. 磁電管產生的微波均勻的穿過轉盤上的食物，從而使食物被烹調。
2. 食物會吸收微波達1英寸（2.5厘米）深。熱量在食物內的擴散使得烹調得以繼續。
3. 烹調時間根據容器和食物種類的不同而不同。
  - 數量和密度
  - 含水量
  - 初始溫度 (是否被冷凍過)

由于食物因熱量擴散而被烹調，食物被從爐中拿出時烹調仍然會繼續。這本小冊子中給出的標準時間會確保：

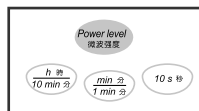
- 食物被全面烹調
- 食物內外溫度一致

## 檢查微波爐是否正確工作

下面這個簡單的程序可以檢查您的微波爐是否可以正常工作。

首先，在微波爐的托盤內放一碗水，然後，關上門。

### 型號：M1630N

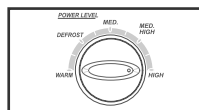


1. 按微波強度鍵，再按1分幾次把時間設到4-5分鐘。

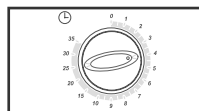


2. 按開始鍵。  
結果：微波爐加熱4-5分鐘  
水被燒開

### 型號：M1610N



1. 旋轉微波強度旋鈕把微波強度設為最大。



2. 旋轉時間旋鈕設置時間4到5分鐘。



微波爐的插頭必須插在合適的插座內。轉盤要放在爐內正確的位置上。如果選擇了非最大微波強度，水燒開的時間會延長。



## 有問題或疑問時該怎麼辦

如果碰到以下問題，請用所給辦法嘗試解決。

- ◆ 這是正常的。
    - 爐內結露
    - 門和外殼附近有霧
    - 門和外殼附近有燈光
    - 門和通風口有蒸汽瀉出
  - ◆ 按 鍵后機器不開始鍵。(M1630N)
    - 門有沒有關好？
  - ◆ 旋轉時間旋鈕后機器不啟動。(M1610N)
    - 門有沒有關好？
  - ◆ 食物沒有作熟。
    - 有沒有設定正確的時間或按開始鍵？(M1630N)
    - 有沒有設定正確的時間？(M1610N)
    - 門有沒有關好？
    - 您是否因線路過載而短路和燒壞保險。
  - ◆ 食物被煮過了或還未作熟。
    - 烹調的時間合適嗎？
    - 微波強度選擇的合適嗎
  - ◆ 爐內打火花和有電弧發生。
    - 是否使用了帶金屬的碟子？
    - 是否把叉子或其他金屬器具放在爐內了？
    - 鋁箔是否靠內壁太近？
  - ◆ 微波爐引起的對電視和收音機的干擾。
    - 微波爐會對電視和收音機產生輕微的干擾，這是正常的。讓微波爐遠離電視，收音機和天線可以解決這個問題。
    - 如果干擾被爐內的微處理器感應到，顯示會被重置。解決這個問題，拔下插頭再插上，重新設定時間。(M1630N)
- ☒ 如果以上指南還不能解決您的問題，請與當地銷售商或三星售後服務中心聯系。

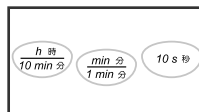
## 烹調/預加熱

以下程序告訴您如何加熱和烹調食物。  
在離開之前總要檢查微波爐的設置。  
首先，把食物放在托盤上，關上門。

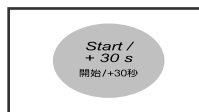
型號：M1630N



1. 按微波強度鍵。  
結果：600瓦（最大烹調微波強度）會被顯示：不斷的按微波強度鍵選擇合適的烹調微波強度。參見的微波強度對照表。



2. 按 10分，1分，10秒 鍵入烹調時間。

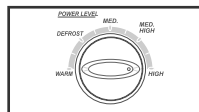


2. 按開始鍵。  
結果：爐內燈亮，轉盤開始旋轉。烹調開始，結束時微波爐會發出4聲“嗶”音。

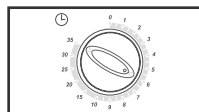
☞ 微波爐內空時不要開啓機器。

☒ 如果您希望用最大微波強度（600瓦）在短時間內加熱一碟食物，僅需按+30秒鍵一次就可加熱30秒鐘，微波爐馬上會啟動。

型號：M1610N



1. 旋轉微波強度旋鈕到最大。（最大600瓦）



2. 旋轉時間旋鈕設定時間。  
結果：爐內燈亮，轉盤開始旋轉。

☞ 微波爐內空時不要開啓機器。

☒ 在烹調過程中，您可以旋轉微波強度旋鈕調整微波強度。

## 微波強度

您可以在以下微波強度中選擇。

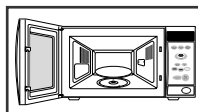
微波強度	輸出功率
高	600 瓦
中上	450 瓦
中	300 瓦
解凍(**)	180 瓦
保溫	100 瓦

- ☒ 如果選擇高微波強度，烹調時間就必須縮短。
- ☒ 如果選擇低微波強度，烹調時間就必須延長。

## 停止烹調

任何時候您都可以停下來檢查食物。

型號：M1630N



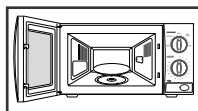
1. 零時停止：  
打開門。  
結果：烹調停止。關上門，按開始鍵繼續烹調。



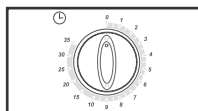
2. 完全停止：  
按停止/取消鍵。  
結果：烹調停止。再按一次烹調鍵可以取消烹調設置停止/取消。

☞ 在開始前按取消鍵(⊙)就可以取消一切設置。

型號：M1610N



1. 零時停止：  
打開門。  
結果：烹調停止。關上門就可以恢復烹調。



2. 完全停止：  
把時間選扭轉到“0”。

## 調整烹調時間

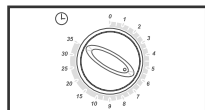
型號： M1630N

每按一次+30秒鍵就可以增加30秒的烹調時間。



按一次+30 秒鍵就可以增加30秒。

型號： M1610N



旋轉時間旋鈕調整剩余的烹調時間。

## 有使用快速加熱功能 (M1630N)

在快速加熱和烹調功能中，時間被自動設置，您不需要按開始鍵。通過按快速加熱和烹調鍵相應的次數適應要烹調的數量。首先，把食物放在托盤中央，關上門。



依照所需次數按快速加熱功能鍵。

結果：兩秒鐘后烹調開始，結束時：

- 1) 微波爐會發出4聲“嗶”音。
- 2) 結束提示音會發出3次“嗶”音（每分鐘一次）。
- 3) 目前的時間會再次被顯示。

例如 按 鍵3次加熱三杯咖啡。詳細資料參見下面的表。

只能用微波爐安全器皿。

## 快速加熱設置 (M1630N)

下面是在使用快速烹調功能時重量、時間等一些推荐數據。

食物種類	體積	時間	建議
熟食 (冷藏的)	300-350克	3 分鐘	放在一個磁碟內，蓋好微波保鮮膜，這個程序適合包括三樣的食物（例如：沙司，蔬菜和豆，米飯，面條等）。
	400-450克		
飲料 (咖啡，牛奶， 茶葉，溫水)	150 毫升 (1杯)	1- 2 分鐘	倒進一個瓷杯，不蓋蓋加熱。 把一個150或250毫升的杯子 放在托盤中央。 在放置時間前、后仔細攪拌。
	250 毫升 (1杯)		
熟食 (冷凍的)	300 - 350 克	4 分鐘	把熟食放入微波爐專用碟內，刺破保鮮膜，把食物放在托盤中央，這個程序適合包括三樣的冷凍食物（例如：沙司，蔬菜和豆，米飯，面條等）。
	400 - 450 克		

CT


## 使用自動解凍功能 (M1630N)

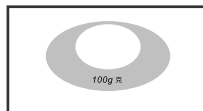
自動解凍功能可以解凍肉類，家禽、魚。解凍時間和微波強度被自動設置，您只需要選擇程序和重量。

- ☒ 只能用微波爐安全器皿。

首先，把冷凍食物放在轉盤上，關上門。



1. 按自動自動解凍鍵。  
結果：會顯示下面內容：



2. 按100克鍵選擇食物的重量。  
最多可以選1500克。



3. 按開始鍵。  
結果：◆ 解凍開始。  
◆ 微波爐會在中途發出“嗶”音提醒您翻解凍的食物。  
◆ 再按開始鍵繼續解凍。

- ☒ 您還可以手動解凍，微波強度定在180瓦，選擇微波烹調/加熱功能，詳情見9頁

## 自動解凍設置 (M1630N)

解凍前去掉包裝。

把冷凍的食物放在托盤上。

微波爐發出“嗶”音時翻動一下解凍的食物。

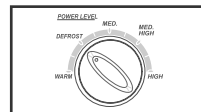
自動解凍結束後放置一段時間。

食物	重量	放置時間	建議
肉	200-1500克	20-60 分鐘	邊緣用鋁箔包好
• 家禽	200-1500克	20-60 分鐘	微波爐發出“嗶”音時翻動一
魚	200-1500克	20-50 分鐘	下解凍的食物。

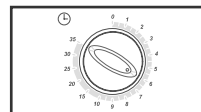
- ☒ 如果您打算手動解凍，請用180瓦的微波強度，更多的手動解凍功能及解凍時間參見18頁。

## 手動解凍食物 (M1610N)

- 解凍功能適合于解凍肉類，家禽、魚。  
首先，把冷凍食物放在轉盤上，關上門。



1. 旋轉微波強度旋鈕到180瓦解凍。



2. 旋轉時間旋鈕到所需的時間。  
結果：解凍開始。


- ☒ 只能用微波爐安全器皿。

## 多階段烹調 (M1630N)

您的微波爐可以設置程序，最多通過三個階段來烹調食物。

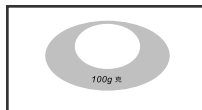
例如：您可以先解凍，然後烹飪食物，而期間不用再設置微波爐。您可以通過三個階段先解凍然後烹調500克魚：

- 解凍
- 烹調1
- 烹調2

- ☒ 在多階段烹調中您可以選擇分兩階段或三階段。
- ☒ 如果選擇三階段，第一階段一定是解凍。
- ☒ 在設置完最後階段前不要按  鍵。




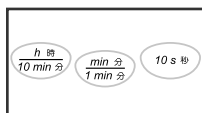
1. 按自動解凍鍵。



2. 連續按100克鍵輸入重量（例如500克）。




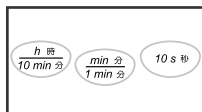
3. 按微波強度鍵。  
微波模式(1)：  
：如果有必要，按微波強度鍵一次或數次，選擇微波強度。（例如600瓦）



4. 10分，1分和10秒鍵設置烹調時間。  
（例如4分鐘）



5. 按微波強度鍵。  
微波模式(2)：  
：如果有必要，按微波強度鍵一次或數次，選擇微波強度。（例如450瓦）



6. 10分，1分和10秒鍵設置烹調時間。  
（例如5分鐘）



7. 按開始鍵。

結果：三種模式（解凍，烹調1、2）會一個接一個進行。在解凍時，微波爐會在中途發出蜂鳴聲提醒您翻一下食物。

- ◆ 烹調結束時，微波爐發出四聲“嗶”音。

## 餐具指南

用微波爐烹調，微波必須穿透食物，而不被餐具反射或吸收了。在選擇餐具時必須小心，如果餐具上已經標有微波安全字樣，您就不用擔心了。

下表中列出了各種餐具，并顯示它是否（如何）在微波爐中使用。

餐具	微波安全	解釋
鋁箔	✓ X	少量用于防止食物過渡烹調，如果使用鋁箔太多或烤微波爐壁太近會打電火花。
燒烤盤	✓	預加熱時不要超過八分鐘。
陶瓷和泥土燒制的餐具	✓	除非鑲有金屬邊，都可以用。
聚酯板碟	✓	一些冷凍的食物用這類包裝。
快餐盒		
• 聚苯乙烯蓋子的容器	✓	可以用于加熱食物，但過熱時聚苯乙烯會熔化。
• 紙或報紙袋	X	會燃燒。
• 可回收紙或帶有金屬裝飾的	X	會打電火花。
玻璃器皿		
• 可用爐子加熱的器皿	✓	除非有金屬裝飾，可以用。
• 純玻璃器皿	✓	可以加熱食物或液體物質，但在突然加熱時純玻璃器皿可能會破裂必須拿掉蓋子。
• 玻璃罐	✓	
金屬		
• 碟子	X	會打電火花或著火。
• 袋子打結的金屬絲	X	
紙		
• 碟子、杯子和餐巾紙	✓	短時間烹調或加熱。他還會吸收多余的潮氣。
• 可回收紙	X	會打電火花。

### 塑料

- 容器 ✓ 特別是不耐熱的塑料，在高溫時會軟化或褪色，不要用三聚氰胺塑料。
- 保鮮膜 ✓ 用于保持潮氣。不要挨上食物，打開時小心熱蒸汽燙傷。
- 冷凍袋 ✓ X 既可用耐火耐高溫的，不可以密封，如果有必要，用叉子刺破。

### 防油紙

- ✓ 用于保持濕度。

## 微波

微波穿過食物時，被當中的水、脂肪和糖吸收。

微波使食物中的分子移動速度加快。這些快速移動的分子相互摩擦，產生熱量而加熱食物。

## 烹調

### 適合微波爐烹調的餐具

為獲得最大使用效率，餐具應該讓微波完全穿透。微波會被金屬反射，像不鏽鋼、鋁和銅。

但他會穿透陶瓷、玻璃、塑料以及紙和木頭。因此，金屬裝的食物永遠不會被加熱的。

### 適合微波爐烹調的食物

許多種事物都適合微波爐烹調，包括冷凍或新鮮的蔬菜、水果、面包、米飯、谷物、豆子、魚和肉。沙司、奶油蛋羹、湯、奶油布丁、果醬等都可以用微波爐烹調。總的來說，微波爐可以烹調所有案板上的食物。還可以融化奶油、巧克力（參見竅門章）。

### 烹調中的蓋子

烹調中蓋住食物非常重要，因為在烹調中食物中的水分會蒸發。食物上可以蓋許多不

同的東西：如陶瓷碟子、塑料蓋、微波爐專用保鮮膜。

### 放置時間

烹調結束後的等待時間可以使食物內的熱量充分散開。

## 冷凍蔬菜烹調指南

用有蓋的耐熱玻璃碗，加蓋烹調（時間參考下表）

在烹調中攪拌兩次，結束后再攪拌一次，加鹽、香料、黃油。在放置時蓋好蓋子。

食物	重量	微波強度	時間 (分鐘)	放置時間 (分鐘)	說明
菠菜	150克	600瓦	5-6	2-3	加15毫升 (1湯匙) 冷水。
椰菜	300克	600瓦	9-10	2-3	加15毫升 (1湯匙) 冷水。
豌豆	300克	600瓦	7.5-8.5	2-3	加15毫升 (1湯匙) 冷水。
綠豆	300克	600瓦	8.5-9.5	2-3	加15毫升 (1湯匙) 冷水。
混合蔬菜 (胡蘿蔔/ 豌豆/玉米)	300克	600瓦	7.5-8.5	2-3	加15毫升 (1湯匙) 冷水。
混合蔬菜 (中國菜)	300克	600瓦	8.5-9.5	2-3	加15毫升 (1湯匙) 冷水。

### 加熱

您的微波爐加熱食物只需很短時間，而普通爐灶需要長的多的時間。用下表提供的微波強的和加熱時間。表中所列時間，液體根據室溫在18-20度，冷藏食物溫度在5-7度。

### 準備食物

避免加熱一大塊肉，它可能在中部加熱前，就被燒過頭了。加熱小塊更容易成功。

### 微波強度和翻食物

一些食物可以用600瓦的微波強度加熱，但有些就必須用450瓦和300瓦。

用下表做指南。總的來說，如果食物做得很精細，數量很大或很容易加熱，用低微波強度加熱會更好。如碎肉餅。

為獲得最佳加熱效果，在加熱時要充分攪拌或翻轉食物。如果有必要，在食用前再次攪拌。

在加熱液體食物和嬰兒食物時要更加小心。為防止水開后濺出，在加熱前、中、后一定要經常攪動。在放置時間把它放在微波爐內。我們建議在液體中放一個塑料匙或玻璃棍。為避免加熱過頭，寧可先少設一些時間，然后補時。

### 加熱和放置時間

第一次加熱食物應該留心所用的時間，以便為以后參考。

每次加熱應該是從里到外完全加熱。

加熱后讓食物在微波爐內放一會兒，讓溫度散開。除非下表中另有建議，建議放置2到4分鐘。

加熱液體和嬰兒食物時要特別小心，參見安全注意事項一章。

### 加熱液體

微波爐關掉后至少在微波內再放20秒鐘，讓溫度均勻。加熱時、加熱后要攪拌。為防止水開后濺出，我們建議在液體中放一個塑料匙或玻璃棍，在加熱前、中、后一定要經常攪動。

### 加熱嬰兒食物

嬰兒食物：放在一個深的瓷碟內，加熱后要認真攪拌。喂之前放2到3分鐘，再次攪拌，檢查溫度。建議食用溫度：30-40度。

嬰兒牛奶：將牛奶倒入一個消過毒的瓶子內。開蓋加熱。一定不要蓋蓋子，否則會因過熱而爆炸。喂小孩之前要仔細搖動，建議食用溫度：37度。

### 備注:

為防止燙傷，嬰兒食物在食用前要格外小心。微波強度和加熱時間參見下一頁中的表。



## 烹調指南 (續)

### 加熱液體和食物

下表中給出了加熱時的微波強度和加熱時間指南。

食物	體積/ 重量	微波 強度	時間 (分鐘)	放置時間 (分鐘)	說明
飲料 (咖啡、茶 和溫水)	150毫升 (1杯) 250毫升	600 瓦	1.5 - 2  2.5 - 3	1 - 2	倒入杯中不蓋蓋加熱，將杯子放在轉盤中央。在放置時間時把杯子留在微波爐內，認真攪拌。
湯 (冷藏的)	250克 450克	600 瓦	3.5 - 4 5.5 - 6	2 - 3	倒入一個深的瓷碟或瓷碗內，蓋上塑料蓋。在加熱、放置和食用前攪動。
燉肉 (或菜) (冷藏的)	350克	600 瓦	5.5 - 6.5	2 - 3	把燉肉倒入一個深的瓷碟內，蓋上塑料蓋。在加熱、放置和食用前攪動。
有沙司的 面食 (冷藏的)	350克	600 瓦	4.5 - 5.5	3	把面食（如意大利面條、雞蛋面）放在一個平底瓷盤內，蓋上塑料蓋。食用前攪拌。
將面條內 調上調味 料 (冷藏的)	350克	600 瓦	5.5 - 6.5	3	將意大利面（餛飩、餃子）放進一個深瓷碟內，蓋上蓋子。在加熱時要攪拌，在放置時間和食用前也要攪動。
帶餡的面 食 (冷藏的)	350克 450克	600 瓦	5 - 6 6 - 7	3	把兩三塊帶餡的面食（如混燉）放在一個深的瓷盤內，蓋上微波保鮮膜。

食物	體積/ 重量	微波 強度	時間 (分鐘)	放置時間 (分鐘)	說明
盒飯 (冷凍的)	350克 450克	600 瓦	11.5 - 12.5 13 - 14	4	倒出兩三塊冷凍的（-18度）在瓷碟內，加熱后放4分鐘。

### 加熱嬰兒食物和牛奶

下表中給出了加熱時的微波強度和加熱時間指南。

食物	體積/ 重量	微波 強度	時間 (分鐘)	放置時間 (分鐘)	說明
嬰兒食物 (蔬菜+ 肉)	190克	600 瓦	30 秒	2 - 3	倒入深瓷碟，蓋上蓋子。烹調結束后攪拌。放 2-3分鐘。在食用前再次攪拌并仔細檢查溫度。
嬰兒麥片 粥 (麥子+奶 +水果)	190克	600 瓦	20 秒	2 - 3	倒入深瓷碟，蓋上蓋子。烹調結束后攪拌。放 2-3分鐘。在食用前再次攪拌并仔細檢查溫度。
嬰兒牛奶	100毫升	300 瓦	30-40 秒	2 - 3	倒入消過毒的玻璃杯內。放在轉盤中央，不要蓋蓋子。燒好后至少放兩分鐘，仔細搖晃。在食用前再次搖晃并仔細檢查溫度。

## 烹調指南(續)

CT

### 解凍

微波解凍是非常有效的。微波可以在很短的時間內解凍，這對於突然有客人來訪時是很有用的。

豬肉在解凍前必須完全解凍。去掉外包裝和系的金屬繩，以便使融化的水流掉。

不蓋蓋，把凍肉放在碟子中。一半時間時，翻一下，倒掉水和其他殘余物。

經常檢查凍肉，不要熱過了。

如果要解凍一塊很小很薄的肉，可以在解凍時用一小塊鋁包在下面包一下。

因為肉從外表開始融化，在停止融化后再放置20分鐘。

為完全解凍，魚、肉、豬肉在解凍后都需要放置一段時間，其主要依賴于肉的多少。請參見下表。

提示：薄的比較厚的、小的比大的更容易解凍。請記住這一點。

解凍零下18到20度的食物時，參如下表。

所有的食物解凍需用的微波強度是180瓦\*\*。

食物	重量	時間 (分鐘)	放置時間 (分鐘)	說明
肉				
碎牛肉	500克	10 - 12	5 - 20	把肉放在一個平底瓷碟內。
豬排	300g克	6 - 6.5		薄邊用鋁箔包住，在一半解凍時間翻一下。
家禽				
雞塊	500 克 (2 塊)	10 - 12	15 - 40	首先，將雞向下放在一個瓷碟內，像翅膀等薄的部分包上鋁箔，在一半解凍時間翻一下。
整只雞	900克	24 - 26		

食物	重量	時間 (分鐘)	放置時間 (分鐘)	說明
魚				
魚片	250克 (2片) 400克 (4片)	6 - 7 9 - 10	5 - 25	把凍魚放在瓷碟中央。  把薄的部分放在厚的部分下面。把薄邊和魚尾用鋁箔包住，在一半解凍時間翻一下。
水果				
漿果	250克	5.5 - 6.5	5 - 10	均勻的擺在一個大的玻璃盤內。
面包				
面包卷 (每片50克)	2 塊 4 塊	2 - 2.5 3 - 4	5 - 10	放在餐巾紙上，在轉盤上排成圈，在一半解凍時間翻一下。
土司/三 明治 德國 面包 (小麥+黑 面)	250克 500克	3.5 - 4.5 8 - 10		
蛋糕				
長蛋糕 (蘋果味的)	250 克 (2 片)	4 - 5	10 - 20	放在餐巾紙上，在轉盤上均勻的排成圈。(不用翻)。
帶奶油的 蛋糕	200 克 (2 片)	2 - 4		

## 烹調指南(續)

### 小竅門

#### 熔化黃油

在一個小的深玻璃杯內放50克黃油，蓋上塑料蓋，用600瓦加熱40到50秒鐘黃油就化了。

#### 熔化巧克力

在一個小的深玻璃杯內放100克巧克力，用450瓦加熱3到5分鐘，直到巧克力熔化。熔化時攪拌一兩次，取出時要帶手套。

#### 熔化結晶糖

在一個小的深玻璃杯內放20克結晶糖，用300瓦加熱20到30秒，直到糖熔化。

#### 熔化膠

把干膠皮（10克）在水中泡5分鐘，把濾干水的膠皮放在一個小的深的耐火玻璃碗內，用300瓦加熱1分鐘，熔化后攪拌。

#### 做糖衣（蛋糕等）

混合40克糖和250毫升冷水在14克糖衣中。用600瓦的微波強度開蓋煮5到6分鐘，直到糖衣變得透明。加熱中攪拌兩次，做好后可直接使用。

#### 做果醬

把600克水果（如漿果）放在一個有蓋的合適的耐火玻璃碗內，加少300克糖攪勻。600瓦加蓋烹調12 - 14分鐘，在烹調過程中攪拌數次。然后分裝在小的果醬罐內，不蓋蓋放5分鐘。

#### 做布丁

按生產商的指示把布丁粉和糖、牛奶（500克）混合攪勻。盛在一個合適的帶蓋的耐火玻璃碗內。600瓦加蓋烹調7-8分鐘，在烹調過程中攪拌數次。

#### 烤杏仁

把30克杏仁在一個中等大的瓷盤子上撒開。用600瓦烤3.5 - 4.5分鐘，在烹調過程中攪拌數次。結束後在爐內放2-3分鐘。最后帶手套去取。

## 清潔您的微波爐

微波爐的這些部分需要經常打掃：

- 內外表面
- 門和門的密封條
- 轉盤和轉盤支撐



經常檢查門的密封條清潔，門可以完全關緊。

1. 外表面用熱水，洗滌劑清洗，然后漂洗擦干。
2. 用沾有洗滌劑的棉布擦掉爐內的任何污跡，然后漂洗擦干。
3. 去除硬物和異味，在轉盤上放一杯檸檬汁，用最大強度加熱10分鐘。
4. 清洗微波爐用餐具。



不要把水濺到通風孔內。不要使用任何研磨物質和化學溶劑，經常檢查門的密封條，確保沒有異物：

- 積累
- 擋住門，使其不能完全關緊

## 儲藏和維修您的微波爐

當微波爐儲藏和送去維修時必須注意以下幾點，門和門的密封條損壞時請勿使用微波爐。

- 門鉸鏈損壞
- 封條老化
- 爐體扭曲

只有合格的微波爐修理人員才可以修理微波爐。

- ☞ 不要打開微波爐的後蓋，如果微波爐需要修理或您不清楚它的問題出在哪里：
  - 拔掉插頭
  - 和最近的售後服務中心聯系
- ☒ 如果需要暫時儲藏微波爐，選擇清潔、無塵的地方。  
原因：潮氣和灰塵會損壞機器的工作部件。
- ☒ 這部微波爐不可做商業用途。

## 技術指標

三星致力於不斷改進所有的產品，技術指標和用戶指南如有改變恕不另行通知。

型號	M1630N / M1610N
----	-----------------

額定電壓	230 V ~ 50 Hz
------	---------------

• 額定功率  
微波

950 瓦

輸出功率

100 瓦 / 600 瓦 (IEC - 705)

額定微波頻率

2450 MHz

磁電管

OM52S(31)

冷卻方式

風冷式

• 體積（長x高x寬）

外部

460 x 247 x 336 毫米 : M1630N

460 x 247 x 347 毫米 : M1610N

爐內部

290 x 189 x 312 毫米

容積

17 公升

重量

淨重

約10公斤









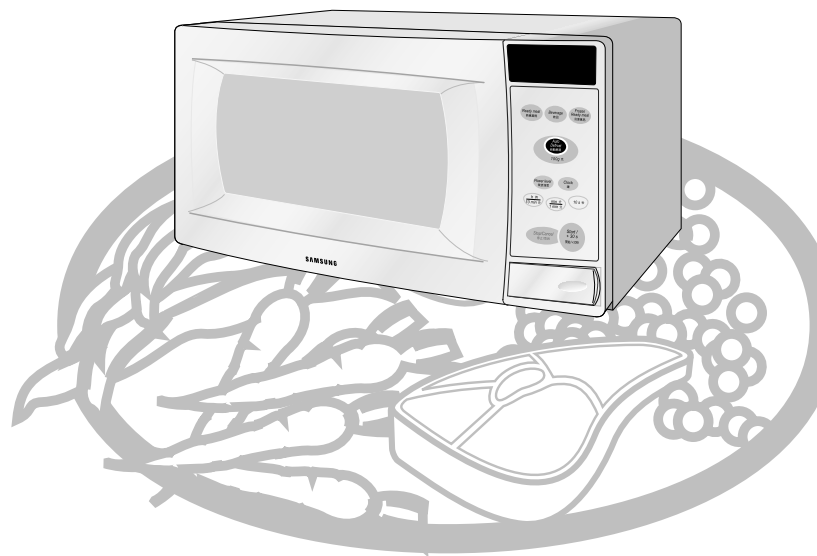


**SAMSUNG**

# MICROWAVE OVEN

## Owner's Instructions and Cooking Guide

**M1630N / M1610N**



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## Quick Look-up Guide

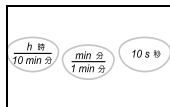
GB

### Model : M1630N

#### *If you want to cook some food*



1. Place the food in the oven.  
Select the power level by pressing the **Power Level** button once or more times.



2. Select the cooking time by pressing the **10min**, **1min** or **10s** buttons as required.

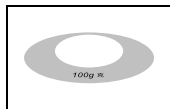


3. Press the **Start** button.  
Result : Cooking starts.  
The oven beeps four times when cooking is over.

#### *If you want to defrost some food*



1. Place the frozen food in the oven.  
Press the **Auto Defrost** button.  
Result : The following indication is displayed: (☺)



2. Select the weight by pressing the **100g** buttons as required.



3. Press the **Start** button.

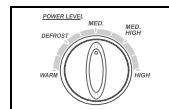
#### *If you want to add an extra minute*



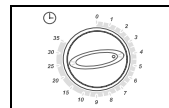
- Leave the food in the oven.  
Press **+30s** once or more times for each extra 30 seconds that you wish to add.

### Model : M1610N

#### *If you want to cook some food*

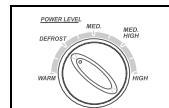


1. Place the food in the oven.  
Select the power level by rotating the **COOKING POWER CONTROL** knob.

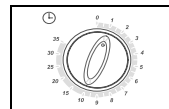


2. Select the cooking time by rotating the **TIMER** knob.

#### *If you want to defrost some food*

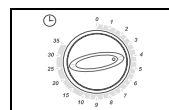


1. Turn the **COOKING POWER CONTROL** knob to **Defrost**.



2. Turn the **TIMER** knob to select the appropriate time.

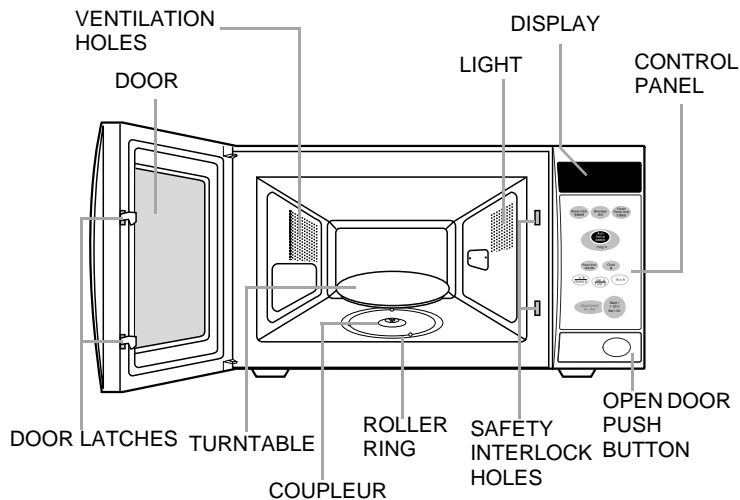
#### *If you want to adjust the cooking time*



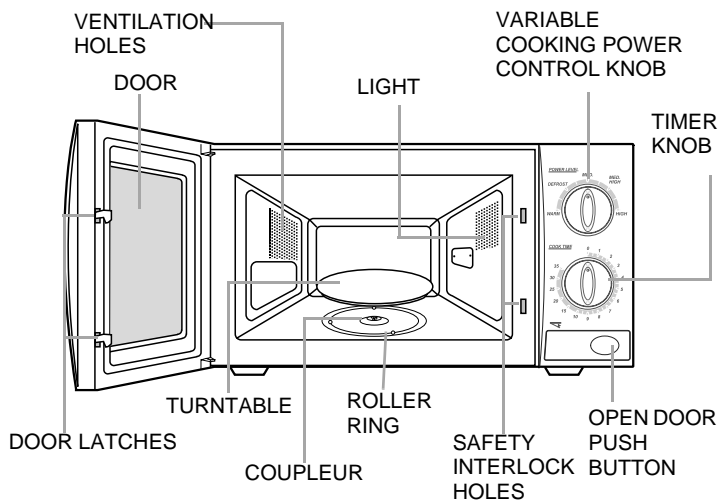
- Leave the food in the oven.  
Turn the **TIMER** knob to desired time.

## Oven

### Model : M1630N

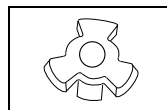


### Model : M1610N



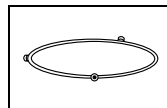
## Accessories

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



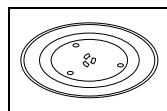
1. **Coupler**, already placed over the motor shaft in the base of the oven.

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.

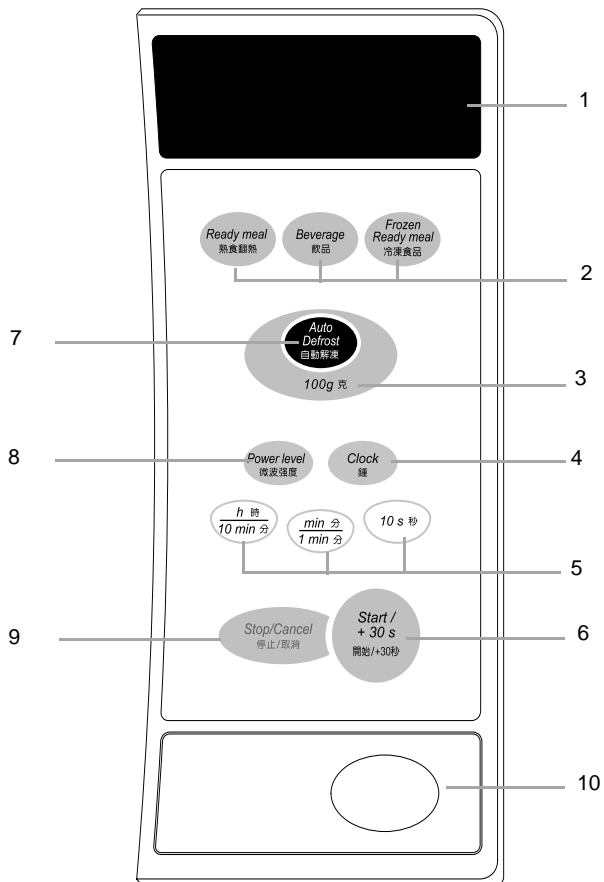


**DO NOT** operate the microwave oven without the roller ring and turntable.

# Control Panel

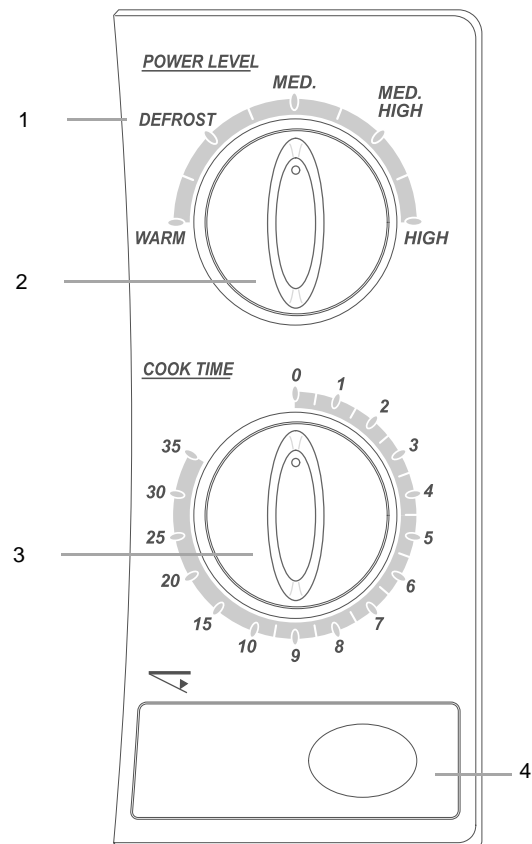
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Model : M1630N



- |                             |                                   |
|-----------------------------|-----------------------------------|
| 1. DISPLAY                  | 7. AUTO DEFROST FEATURE SELECTION |
| 2. INSTANT REHEAT SELECTION | 8. MICROWAVE MODE SELECTION       |
| 3. WEIGHT SELECTION         | 9. STOP / CANCEL BUTTON           |
| 4. CLOCK SETTING            | 10. OPEN DOOR PUSH BUTTON         |
| 5. TIME SETTING             |                                   |
| 6. START BUTTON             |                                   |

Model : M1610N



- |                               |
|-------------------------------|
| 1. DEFROST                    |
| 2. COOKING POWER CONTROL KNOB |
| 3. TIMER KNOB                 |
| 4. OPEN DOOR PUSH 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

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

- Cooking food
- Defrosting food
- Adding extra cooking time

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 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, door seals and sealing surfaces
  - Door hinges (broken or loose)
  - Power cable
- 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.

- DO NOT** use any metallic cookware in the microwave oven:
  - Metallic containers
  - Dinnerware with gold or silver trimmings
  - Skewers, forks, etc.

Reason: Electric arcing or sparking may occur and may damage the oven.
- DO NOT** heat:
  - Airtight or vacuum-sealed bottles, jars, containers  
Ex) Baby food jars
  - Airtight food.  
Ex) Eggs, nuts in shells, tomatoes

Reason: The increase in pressure may cause them to explode.  
Tip: Remove lids and pierce skins, bags, etc.
- DO NOT** operate the microwave oven when it is empty.

Reason: The oven walls may be damaged.  
Tip: Leave a glass of water inside the oven at all times. The water will absorb the microwaves if you accidentally set the oven going when it is empty.
- DO NOT** cover the rear ventilation slots with cloths or paper.

Reason: The cloths or paper may catch fire as hot air is evacuated from the oven.
- ALWAYS** use oven gloves when removing a dish from the oven.

Reason: Some dishes absorb microwaves and heat is always transferred from the food to the dish. The dishes are therefore hot.
- DO NOT** touch heating elements or interior oven walls.

Reason: These walls may be hot enough to burn even after cooking has finished, even though they do not appear to be so. Do not allow inflammable materials to come into contact with any interior area of the oven. Let the oven cool down first.
- To reduce the risk of fire in the oven cavity:
  - Do not store flammable materials in the oven
  - Remove wire twist ties from paper or plastic bags
  - Do not use your microwave oven to dry newspapers
  - If smoke is observed, keep the oven door closed and switch off or disconnect the oven from the power supply

8. Take particular care when heating liquids and baby foods.
  - **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.
  - Take care when handling the container after heating. You may burn yourself if the container is too hot.
  - A risk of delayed eruptive boiling exists.
  - To prevent delayed boiling and possible scalding, you should put a plastic spoon or glass stick into the beverages and stir before, during and after heating.  
Reason: During the heating of liquids the boiling point can be delayed; this means that eruptive boiling can start after the container is removed from the oven. You may scald yourself.
  - 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.
  - **ALWAYS** check the temperature of baby food or milk before giving it to the baby.
  - **NEVER** heat a baby's bottle with the teat on, as the bottle may explode if overheated.
9. Be careful not to damage the power cable.
  - 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.
10. Stand at arm's length from the oven when opening the door.  
Reason: The hot air or steam released may cause scalding.
11. Keep the inside of the oven clean.  
Reason: Food particles or spattered oils stuck to oven walls or floor can cause paint damage and reduce the efficiency of the oven.
12. You may notice a "Clicking" sound during operation (especially when the oven is in defrosting).  
Reason: This sound is normal when the electrical power output is changing.
13. When the microwave oven is operating without any load, the power will be cut off automatically for safety. You can operate normally after letting it stand for over 30 minutes.

### **IMPORTANT SAFETY INSTRUCTIONS**

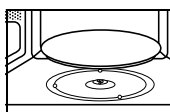
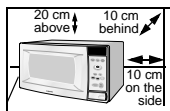
During cooking, you should look into the oven from time to time when food is being heated or cooked in disposable containers of plastic, paper or other combustible materials.

### **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.

## Installing Your Microwave Oven

Place the oven on a flat, level surface that 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, on the sides of the oven and 20 cm (8 inches) of 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.

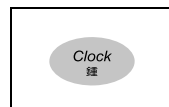
- ✎ Never block the air vents as the oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.
- ✎ For your personal safety, plug the cable into a 3-pin, 230 Volt, 50Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable PENCON(UD13A1). Contact your local dealer to have it replaced.
- ✎ 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 (M1630N)

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

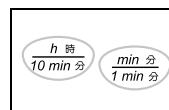
- When you first install your microwave oven
- After a power failure

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

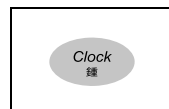


1. To display the time in the... Then press the **Clock** button...

24-hour notation      Once  
12-hour notation      Twice



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



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.

## How a Microwave Oven Works

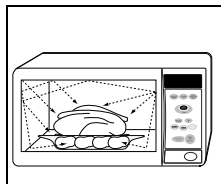
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Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave oven to:

- Defrost
- Instant Reheat(M1630N)
- Cook

### Cooking Principle



1. The microwaves generated by the magnetron are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the recipient used and the properties of the food:
  - Quantity and density
  - Water content
  - Initial temperature (refrigerated or not)

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

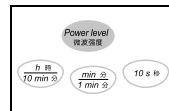
- Even cooking of the food right to the centre
- The same temperature throughout the food

## Checking that Your Oven is Operating Correctly

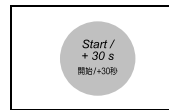
The following simple procedure enables you to check that your oven is working correctly at all times.

First, place a bowl of water on the turntable. Then, close the door.

### Model : M1630N

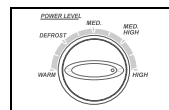


1. Press the **Power Level** button and set the time to 4-5 minutes by pressing the **1min** button the appropriate number of times.

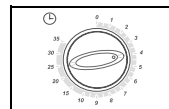


2. Press **Start** button.  
**Result :** The oven heats the water for 4 to 5 minutes. The water should then be boiling.

### Model : M1610N



1. Set the power level to maximum by turning **COOKING POWER CONTROL** knob.



2. Set the time 4 to 5 minutes by turning the **TIMER** knob.



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



## 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.(M1630N)
    - Is the door completely closed?
  - ◆ The oven does not start when you turn the **TIMER** knob.(M1610N)
    - Is the door completely closed?
  - ◆ The food is not cooked at all
    - Have you set the timer correctly and/or pressed the **Start** button?(M1630N)
    - Have you set the timer correctly? (M1610N)
    - Is the door closed?
    - Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be tripped?
  - ◆ The food is either overcooked or under cooked
    - 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.(M1630N)
- ☒ If the above guidelines do not enable you to solve the problem, contact your local dealer or SAMSUNG after-sales service.

## Cooking / Reheating

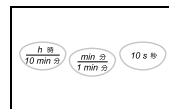
The following procedure explains how to cook or reheat food. **ALWAYS check your cooking settings before leaving the oven unattended.**

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

### Model : M1630N



1. Press the **Power Level** button.  
Result : The 600W (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 **10min**, **1min** and **10s** buttons.



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.

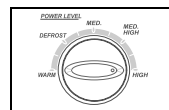


**Never** switch the microwave oven on when it is empty.

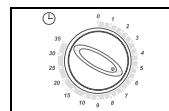


If you wish to heat a dish for a short period of time at maximum power(600W), simply press the **+30s** button once for each 30 seconds of cooking time. The oven starts immediately.

### Model : M1610N



1. Set the power level to maximum by turning **COOKING POWER CONTROL** knob. (**MAXIMUM POWER : 600 W**)



2. Set the time by turning **TIMER** knob.  
Result : The oven light comes on and the turntable starts rotating.



**Never** switch the microwave oven on when it is empty



You can change the power level during cooking by turning the **COOKING POWER CONTROL** knob.

## Power Levels

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You can choose among the power levels below..

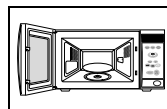
Power Level	Output
HIGH	600 W
MEDIUM HIGH	450 W
MEDIUM	300 W
DEFROST	180 W
WARM	100 W

- ☒ 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.

### Model : M1630N



1. To stop temporarily;  
Open the door.  
Result : Cooking stops. To resume cooking, close the door and press **Start** again.

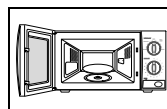


2. To stop Completely;  
Press the **Stop/Cancel** button.  
Result : The cooking stops. If you wish to cancel the cooking settings, press the **Stop/Cancel** button again.

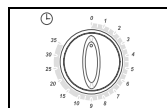


You can also cancel any setting before starting by simply pressing **Stop/Cancel** button.

### Model : M1610N



1. To stop temporarily;  
Open the door.  
Result : Cooking stops. To resume cooking, close the door.



2. To stop completely;  
Turn the **TIMER** knob to "0".

## Adjusting the Cooking Time

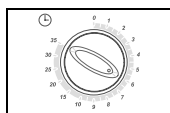
### Model : M1630N

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.

### Model : M1610N



Adjust the remaining cooking time by rotating the **TIMER** knob.

## Using the Instant Reheat Feature (M1630N)

With the Instant Reheat feature, the cooking time is set automatically and you do not have to press the Start button. You can adjust the number of servings by pressing the appropriate Instant Reheat button the required number of times.

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



Press the **Instant Reheat** button which you want the required number of times

**Result :** Cooking starts after about two seconds.  
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.

**Example:** Press the button one times to reheat one cups of coffee. Refer to the table below.



Use only recipients that are microwave-safe.

## Instant Reheat Settings (M1630N)

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

Serving Type	Serving Size	Standing Time	Recommendations
<b>Ready Meal</b> (chilled)	300-350 g 400-450 g	3 min.	Put on a ceramic plate and cover it with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
<b>Beverage</b> (coffee, milk, tea, water with room temperature)	150 ml (1 cup) 250 ml (1 mug)	1- 2 min.	Pour into a ceramic cup and reheat uncovered. Place cup(150 ml) or mug(250 ml) in the centre of turntable. Stir carefully before and after standing time.
<b>Frozen Ready Meal</b>	300 - 350 g 400 - 450 g	4 min.	Take frozen ready meal and check if dish is suitable for microwave. Pierce film of ready meal. Put the frozen ready meal in the centre. This programme is suitable for frozen ready meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).

## Using the Auto Defrost Feature (M1630N)


The Auto Defrost feature enables you to defrost meat, poultry, fish. The defrost time and power level are set automatically. You simply select the programme and the weight.

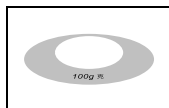
☒ Use only dishes that are microwave-safe.

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



1. Press the **Auto Defrost** button.

Result : The following indication is displayed:()



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



1. Press **Start** button.

Result :

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

☒ 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 9 for further details.

## Auto Defrost Settings (M1630N)

Remove all kinds of packaging material before defrosting.

Place the frozen foods on a turntable.

Turn the food over when the oven beeps.

Keep the corresponding standing time after Auto Defrosting being finished.

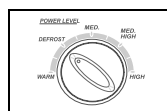
Food	Portion	Standing Time	Recommendation
Meat	200-1500g	20-60 min	Shield the edges with aluminium foil.
Poultry	200-1500g	20-60 min	Turn the food over when the oven
Fish	200-1500g	20-50 min	beeps.

☒ Select the defrosting function with a power level of 180W if you want to defrost food manually. For further details on Manual defrosting and defrosting time, refer to the page 18.

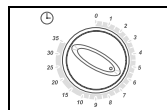
## Manual Defrosting Food (M1610N)

The Defrost feature enables you to defrost meat, poultry, fish.

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



1. Turn the **COOKING POWER CONTROL** knob to **Defrost(180W)**.



2. Turn the **TIMER** knob to select the appropriate time.  
Result : Defrosting begins.

☒ Use only recipients that are microwave-safe.

## Multistage Cooking(MI630N)

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

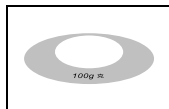
*Example : You wish to defrost food and cook it without having to reset the oven after each stage. You can thus defrost and cook a 500g fish in three stages:*

- **Defrosting**
- **Cook I**
- **Cook II**

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



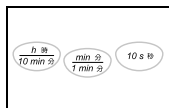
1. Press the **Auto Defrost** button.



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



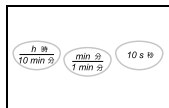
3. Press the **Power Level** button.  
The microwave mode(I) :  
☒ ; if necessary, set the power level by pressing the **Power Level** button again one or more times.  
(600W in the example)



4. Set the cooking time by pressing the **10min**, **1min** and **10s** 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.  
(450W in the example)



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



7. Press **Start** button.

Result :

The three modes [defrosting and cooking(I,II)] are selected one after the other. 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

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## Cookware Guide

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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.
<b>Fast-food packaging</b>		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	X	May catch fire.
• Recycled paper or metal trims	X	May cause arcing.
<b>Glassware</b>		
• 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.
<b>Metal</b>		
• Dishes	X	May cause arcing or fire.
• Freezer bag twist ties	X	

<b>Paper</b>		
• Plates, cups, napkins and Kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	X	May cause arcing.
<b>Plastic</b>		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓ X	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
<b>Wax or grease-proof paper</b>	✓	Can be used to retain moisture and prevent spattering.

## MICROWAVES

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

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

## COOKING

### Cookware for microwave cooking:

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

### Foods suitable for microwave cooking:

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

### Covering during cooking

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

### Standing times

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

## Cooking Guide for frozen vegetables

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

Food	Portion	Power	Time (min.)	Standing Time (min.)	Instructions
Spinach	150g	600 W	5 - 6	2 - 3	Add 15 ml (1 tablespoon) cold water.
Broccoli	300g	600 W	9 - 10	2 - 3	Add 15 ml (1 tbsp.) cold water.
Peas	300g	600 W	7½ - 8½	2 - 3	Add 15 ml (1 tbsp.) cold water.
Green Beans	300g	600 W	8½ - 9½	2 - 3	Add 30 ml (2 tbsp.) cold water.
Mixed Vegetables (carrots/peas/corn)	300g	600 W	7½ - 8½	2 - 3	Add 15 ml (1 tbsp.) cold water.
Mixed Vegetables (Chinese style)	300g	600 W	8½ - 9½	2 - 3	Add 15 ml (1 tbsp.) cold water.

### **REHEATING**

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

#### **Arranging and covering**

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

#### **Power levels and stirring**

Some foods can be reheated using 600 W power while others should be reheated using 450 W or even 300 W. Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).

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

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

#### **Heating and standing times**

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

Always make sure that the reheated food is piping hot throughout.

Allow food to stand for a short time after reheating - to let the temperature even out. The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.

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

### **REHEATING LIQUIDS**

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

### **REHEATING BABY FOOD**

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

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

#### **REMARK:**

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

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



## Cooking Guide(continued)

### Reheating Liquids and Food

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

Food	Portion	Power	Time (min.)	Standing Time (min.)	Instructions
Beverage (coffee, milk, tea, water with room temperature)	150 ml (1 cup) 250 ml (1 mug)	600 W	1½ - 2 2½ - 3	1 - 2	Pour into a ceramic cup and reheat uncovered. Place cup(150 ml) or mug(250 ml) in the centre of turntable. Stir carefully before and after standing time.
Soup (chilled)	250g 450g	600 W	3½ - 4 5½ - 6	2 - 3	Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Stew (chilled)	350g	600 W	5½ - 6½	2 - 3	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Pasta with sauce (chilled)	350g	600 W	4½ - 5½	3	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.
Filled pasta with sauce (chilled)	350g	600 W	5½ - 6½	3	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Plated Meal (chilled)	350g 450g	600 W	5 - 6 6 - 7	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.

Food	Portion	Power	Time (min.)	Standing Time (min.)	Instructions
Ready Meal (frozen)	350g 450g	600 W	11½ - 12½ 13 - 14	4	Put the dish with frozen ready meal(-18°C) of 2-3 component on the turntable. After reheating stand for 4 min.

### Reheating Baby Food and Milk

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

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

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## Cooking Guide(continued)

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### DEFROSTING

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

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

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible.

Check the food occasionally to make sure that it does not feel warm.

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

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

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

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

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

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

Food	Portion	Time (min.)	Standing Time (min.)	Instructions
Meat				
Minced beef	500g	10 - 12	5 - 20	Place the meat on a flat ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time!
Pork steaks	300g	6 - 6½		
Poultry				
Chicken pieces	500 g (2 pcs)	10 - 12	15 - 40	First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time!
Whole chicken	900g	24 - 26		

Food	Portion	Time (min.)	Standing Time (min.)	Instructions
Fish				
Fish fillets	250g (2 pcs) 400g (4 pcs)	6 - 7 9 - 10	5 - 25	Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends with aluminium foil. Turn over after half of defrosting time!
Fruits				
Berries	250g	5½ - 6½	5 - 10	Distribute fruits on a flat, round glass dish (with a large diameter).
Bread				
Bread rolls (each ca. 50 g)	2 pcs 4 pcs	2 - 2½ 3 - 4	5 - 10	Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time!
Toast/ Sandwich	250g	3½ - 4½		
German bread (wheat + rye flour)	500g	8 - 10		
Cake				
Streusel cake (apple)	250 g (2 pcs)	4 - 5	10 - 20	Arrange pieces of cake side by side on kitchen paper on the turntable(do not turnover).
Cake with cream filling	200 g (2 pcs)	2 - 4		

## Cooking Guide(continued)

### SPECIAL HINTS

#### MELTING BUTTER

Put 50 g butter into a small deep glass dish. Cover with plastic lid. Heat for 40-50 seconds using 600 W, stir well until butter is melted.

#### MELTING CHOCOLATE

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

#### MELTING CRYSTALLIZED HONEY

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

#### MELTING GELATINE

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

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

Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water. Cook uncovered in a glass pyrex bowl for 5 to 6 minutes using 600 W, until glaze/icing is transparent. Stir twice during cooking. Put on vake directly after cooking.

#### COOKING JAM

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well. Cook covered for 12-14 minutes using 600 W. Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

#### COOKING PUDDING

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 7 to 8 minutes using 600 W. Stir several times well during cooking.

#### BROWNING ALMOND SLICES

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

## Cleaning Your Microwave Oven

*The following parts of your microwave oven should be cleaned regularly to pre-vent 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.

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

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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	M1630N /M1610N
Power source	230 V ~ 50 Hz
Power consumption Microwave	950 W
Output power	100 W / 600 W (IEC - 705)
Operating frequency	2450 MHz
Magnetron	OM52S(31)
Cooling method	Cooling fan motor
Dimensions (W x H x D) Outside	460 x 247 x 336 mm : M1630N 460 x 247 x 347 mm : M1610N
Oven cavity	290 x 189 x 312 mm
Volume	17 liter
Weight Net	10 kg approx







