

SAMSUNG

Microwave Oven

Owner's Manual

M1934NCE / M1935NCE

M1D34NCE



Safety

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

1. **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.
2. **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.
3. **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.
4. **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.
5. **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.
6. **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.
7. 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

Safety Precautions (continued)

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 the oven 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.

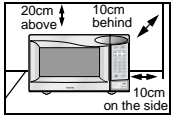
IMPORTANT

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.

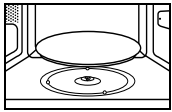
Please recycle or dispose of the packaging material for this product in an environmentally responsible manner.

Installing Your Microwave Oven

Place the oven on a flat, level surface that strong enough to safely bear the weight of the oven.



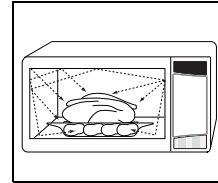
1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind, and on the sides of the oven and 20 cm (8 inches) of above.
2. Remove all packing materials inside the oven. Install the roller ring and turntable. Check that the turntable rotates freely.



- * **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 the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- * **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.

How a Microwave Oven Works

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

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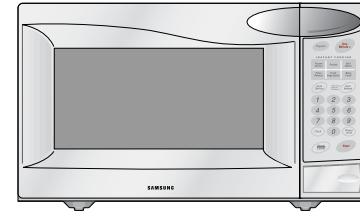
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Your New Microwave oven

Checking Parts

Unpack your microwave oven and check to make sure that you have all the parts shown here. If any part is missing or broken, call your dealer.



Microwave oven



Glass tray



Roller guide ring

Your New Microwave oven

Warranty and Service Information

When contacting Samsung, please provide the specific model and serial number information which is usually located on the back or bottom of the product. Please record these numbers below, along with the other requested information. Keep this information in a safe place as a permanent record of your purchase to aid in identification in case of theft or loss, and a copy of your sales receipt as a proof of purchase if warranty service is needed.

MODEL NUMBER _____
SERIAL NUMBER _____
DATE PURCHASED _____
PURCHASED FROM _____

Warranty service can only be performed by a Samsung Authorized Service Center. If you should require warranty service, provide the above information with a copy of your sales receipt to the Samsung Authorized Service Center.

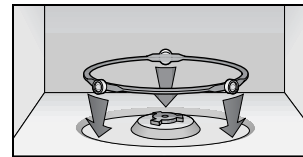
Setting Up Your Microwave Oven

1. Place the oven on a flat, sturdy surface and plug the cord into a grounded outlet. Once plugged in, the display on your oven will show:

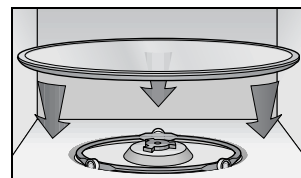


Make sure there is adequate ventilation for your oven by leaving at least four inches of space behind, above, and to the side of the oven.

2. Open the oven door by pressing the button below the control panel.
3. Wipe the inside of the oven with a damp cloth.
4. Place the pre-assembled ring in the indentation in the center of the oven.

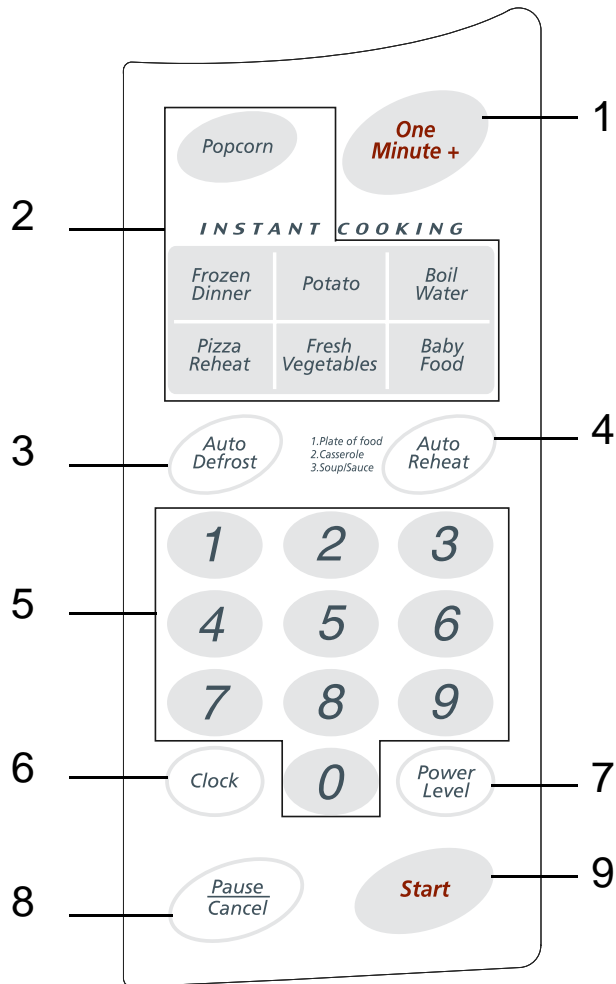


5. Place the glass tray on top of the ring so that the three glass tabs in the center of the tray fit securely into the tabs on the floor of the oven.)



Your New Microwave oven

Control Panel Buttons



- 1. One Minute+** p.10
Press once for every minute of cooking at High Power
- 2. Instant Cook Buttons** p.9
Instant settings to cook popular foods.
- 3. Auto Defrost** p.10
Sets weight of food to be defrosted.
- 4. Auto Reheat** p.11
Selects type of dish to be reheated.
- 5. Number Buttons**
Sets cooking times or amounts and power levels other than high.
- 6. Clock** p.8
Sets current time.
- 7. Power Level** p.12
Press this pad to set a power level other than high.
- 8. Pause/Cancel** p.8
Press to pause oven or correct a mistake.
- 9. Start**
Press to start cooking.

Your New Microwave oven

Setting the Clock

1. Press the **Clock** button. The display will show::



2. Use the number buttons to enter the current time. You must press at least three numbers to set the clock. If the current time is 5:00 enter, 5,0,0.



3. When 5 seconds has elapsed, “ENTER” indicator flash and “Cloc” will be displayed.



4. Press **Clock** again. A colon will blink, indicating that the time is set.
If there is a power interruption, you will need to reset the clock.
You can check the current time while cooking is in progress by pressing the Clock button.

Using the Pause/Cancel Button

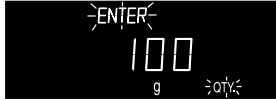
The **Pause/Cancel** button allows you to clear instructions you have entered. It also allows you to pause the oven's cooking cycle, so that you can check the food.

- To pause the oven during cooking: press **Pause/Cancel** once. To restart, press **Start**.
- To stop cooking, erase instructions, and return the oven display to the time of day: press **Pause/Cancel** twice.
- To correct a mistake you have just entered: press **Pause/Cancel** once, then re-enter the instructions.

Operation

Using the Instant Cook Buttons

1. Press the **Instant Cook** button corresponding to the food you are cooking (**Popcorn**, for example). The display shows the first serving size. ("ENTER" and "QTY." will flash):



2. Press the button repeatedly to select the serving size you want. The display will cycle through all available serving sizes. Once you select the correct serving size, the microwave will begin cooking automatically.



When the cooking times is over, the oven will beep. The oven will then beep every minute.

Instant Cook Chart

Item	Weight	Remarks
Popcorn	Regular (100 g), Light Regular (85-100g)	<ul style="list-style-type: none"> • Use one microwave-only bag of popcorn. Pop only one bag at a time. • Use caution when removing and opening hot bag from oven.
Frozen dinner	250 g-300 g 300 g-350 g 350 g-400 g	<ul style="list-style-type: none"> • Remove package from outer wrapping and follow package instructions for covering and standing. • After cooking, let stand 1- 3 min.

Potato	1 EA, 2 EA 3 EA, 4 EA 5 EA, 6 EA	<ul style="list-style-type: none"> • Prick each potato several times with fork. • Place on turntable in spoke-like fashion. • Remove from oven, wrap in foil and let stand 3-5min.
Boil water	½ cup 1 cup 2 cups	<ul style="list-style-type: none"> • Measure liquid; pour into microwave-safe container that is 2 times larger than amount of liquid. Example: For 1 cup liquid use a 2 cup or larger dish. • Stir well before and after heating to prevent boil over.
Pizza reheat	1 Slice 2 Slices 3 Slices 4 Slices	<ul style="list-style-type: none"> • Put the pizza on a microwave-safe plate with wide end of slice towards the outside edge of the plate. • Do not let slices overlap. Do not cover. • Before serving, let stand 1-2 min.
Fresh vegetables	1 serving 2 servings 3 servings 4 servings	<ul style="list-style-type: none"> • Place the vegetables into a casserole bowl and add a small amount of water (2-4Tbsp). • Cover during cooking and stir before standing.
Baby food	70 g 100 g (M1934NCE/M1935NCE) 110 g(M1D34NCE only) 170 g	<ul style="list-style-type: none"> • Remove lid from baby food and place in the center of oven. • Check temperature and stir well before serving. • The More/Less key cannot be used with the baby food key.

Operation

Defrosting Automatically

To thaw frozen food, set the weight of the food and the microwave automatically sets the defrosting time, power level and standing time.

1. Press the **Auto Defrost** button. The display shows “0.2 kg.” (“ENTER” and “ kg.” will flash).



2. To set the weight of your food, press the **Auto Defrost** button repeatedly. This increases the weight by 0.2 kg increments, up to 2.6kg

You can also use the number buttons to enter the weight of the food directly.

The oven calculates the defrosting time and starts automatically. Twice during defrosting, the oven will beep to let you know to turn the food over.

3. Press the **Pause/Cancel** button, open the oven door, and turn the food over.
 4. Press the **Start** button to resume defrosting.
- **See page 13 for the Auto Defrosting Guide.**

Using the One Minute + Button

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

1. Press the **One Minute +** button once for each minute you wish to cook the food. **For example, press it twice for two minutes.** The time will display, and the oven starts automatically.
- Add minutes to a program in progress by pressing the **One Minute +** button for each minute you want to add.
 - If you wish to increase/decrease in this mode by 10 sec, press the 9 or 1 button.

Setting the Child Protection Lock

You can lock your microwave oven so it can't be used by unsupervised children.

1. Hold the “0” button and then press the **2** button.



At this point, the microwave oven cannot be used until it is unlocked. To unlock it, repeat step 1 above.

Operation

Reheating Automatically

To reheat food, select the type of dish and the number of servings you want to reheat, and the microwave automatically sets the reheating time.

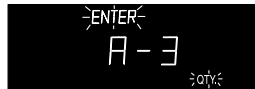
1. Press the **Auto Reheat** button repeatedly to select the type of dish you wish to reheat. The initial serving size for each dish is one serving.



Plate of Food



Casserole



Pasta Reheat

You can select up to four servings for casseroles and pasta reheat. Only one serving is available for a plate of food.

The display shows the dish and quantity you have chosen.

2. Use the number buttons to increase the serving size. **For example, for three servings, press the 3 button (Refer to the Auto Reheat Chart below for the servings).** The display shows the number of servings you have selected:



3. Press the **Start** button. The display will show Cooking Time.

Auto Reheat Chart

Item	Weight	Remarks
Plate of food	1 serving	<ul style="list-style-type: none">• Use only pre-cooked, refrigerated foods.• Cover plate with vented plastic wrap or wax paper.• Contents<ul style="list-style-type: none">- 3-4 oz. meat, poultry or fish (up to 6 oz. with bone)- ½ cup starch (potatoes, pasta, rice, etc.)- ½ cup vegetables (about 3-4 oz.)
Casserole	1 to 4 servings (8 oz./serving)	<ul style="list-style-type: none">• Use only refrigerated foods.• Cover with lid or vented plastic wrap.
Pasta Reheat	1 to 4 servings (8 oz./serving)	<ul style="list-style-type: none">• Stir foods well before serving.

Demonstration Mode

You can use the Demonstration Mode to see how your microwave oven operates without the oven heating.

1. Hold the **0** button and then press the **1** button.

To turn demo mode off, repeat step 1 above.

Operation

Setting Cooking Times & Power Levels

Your microwave allows you to set up to two different stages of cooking, each with its own time length and power level. The power level button lets you control the heating intensity from Warm (1) to High (0).

One-stage Cooking

For simple one-stage cooking, you only need to set a cooking time. The power level is automatically set to High. If you want to set the power to any other level, you must set it using the **Power Level** button.

1. Use the number buttons to set a cooking time. You can set a time from one second to 99 minutes, 99 seconds. To set a time over one minute, enter the seconds too. **For example, to set 20 minutes, enter 2, 0, 0, 0.**
2. If you want to set the power level to something other than High, press the **Power Level** button, then use the number buttons to enter a power level.

Power Levels:

1 = PL:10	(Warm)	6 = PL:60(Simmer)
2 = PL:20	(Low)	7 = PL:70(Medium High)
3 = PL:30	(Defrost)	8 = PL:80(Reheat)
4 = PL:40	(Medium Low)	9 = PL:90(Sauté)
5 = PL:50	(Medium)	0 = PL:Hi (High)

3. Press the **Start** button to begin cooking. If you want to change the power level, press **Pause/Cancel** before you press **Start**, and re-enter all of the instructions.
 - If you wish to increase/decrease in this mode by 10 sec, press the 9 or 1 button.

Setting Cooking Times & Power Levels, continued

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

Multi-stage Cooking

1. Follow steps 1 and 2 in the “One-Stage Cooking” section on the previous page.

*When entering more than one cooking stage, the **Power Level** button must be pressed before the second cooking stage can be entered.*

*To set the power level at High for a stage of cooking, press the **Power Level** button twice.*

2. Use the number buttons to set a second cooking time.
3. Press the **Power Level** button, then use the number buttons to set the power level of the second stage of cooking.
4. Press **Start** to begin cooking.

*You can check the Power Level while cooking is in progress by pressing the **Power Level** button.*

 - If you wish to increase/decrease in this mode by 10 sec, press the 9 or 1 button.

Operation

Auto Defrosting Guide

Follow the instructions below when defrosting different types of food.

Type of food	Roast beef, pork
Amount	1.2-2.5 kg
Procedure	Start with the food placed fat side down. After each stage, turn the food over and shield any warm portions with narrow strips of aluminum foil.

Type of food	Steaks, chops, fish
Amount	0.2-1.2 kg
Procedure	After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow strips of aluminum foil. Remove any pieces of food that are nearly defrost-ed. Let stand, covered, for 5-10 minutes.

Type of food	Ground meat
Amount	0.2-1.2 kg
Procedure	Procedure: After each stage, remove any pieces of food that are nearly defrosted. Let stand, covered with foil, for 5 – 10 minutes.

Type of food	Chicken, whole
Amount	1.2-2.4 kg
Procedure	Remove giblets before freezing poultry. Start defrosting with the breast side down. After the first stage, turn the chicken over and shield any warm portions with narrow strips of aluminum foil. After the second stage, again shield any warm portions with narrow strips of aluminum foil. When defrost cycle is over, let stand, covered, for 30 – 60 minutes in the refrigerator.

Type of food	Chicken, pieces
Amount	0.2-1.2 kg
Procedure	After each stage, rearrange or remove any pieces of food that are nearly defrosted. Let stand for 10-20 minutes.

Notes

Check foods when the oven signals. After the final stage, small sections may still be icy; let them stand to continue thawing. Do not cook until all ice crystals have thawed.

Shielding roasts and steaks prevents the edges from cooking before the center of the food has defrosted. Use narrow, flat, smooth strips of aluminum foil to cover the edges and thinner sections of the food.

Cooking Instructions

Cooking Utensils

Recommended Use

- **Glass and glass-ceramic bowls and dishes** — Use for heating or cooking.
- **Microwavable browning dish** — Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.
- **Microwavable plastic wrap** — Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.
- **Wax paper** — Use as a cover to prevent spattering.
- **Paper towels and napkins** — Use for short-term heating and covering; they absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and can catch fire.
- **Paper plates and cups** — Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and can catch fire.
- **Thermometers** — Use only those labeled “Microwave Safe” and follow all directions. Check the food in several places. Conventional thermometers may be used once the food has been removed from the oven.

Limited Use

- **Aluminum foil** — Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful.
- **Ceramic, porcelain, and stoneware** — Use these if they are labeled “Microwave Safe”. If they are not labeled, test them to make sure they can be used safely. Never use dishes with metallic trim.
- **Plastic** — Use only if labeled “Microwave Safe”. Other plastics can melt.
- **Straw, wicker, and wood** — Use only for short-term heating, as they can be flammable.

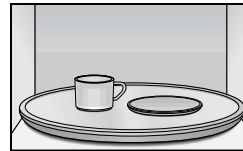
Not Recommended

- **Glass jars and bottles** — Regular glass is too thin to be used in a microwave, and can shatter.
- **Paper bags** — These are a fire hazard, except for popcorn bags that are designed for microwave use.
- **Styrofoam plates and cups** — These can melt and leave an unhealthy residue on food.
- **Plastic storage and food containers** — Containers such as margarine tubs can melt in the microwave.
- **Metal utensils** — These can damage your oven. Remove all metal before cooking.

Testing Utensils

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

1. Fill a 1 cup glass measuring cup with water and put it inside your oven, next to the dish you want to test.



2. Press the **One Minute +** button once to heat them for one minute at High power.

The water should be warm and the dish you are testing should be cool. If the dish is warm, then it is absorbing microwave energy and is not acceptable for use in the microwave.

Cooking Instructions

Cooking Techniques

Stirring

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turn off when you open the door to stir your food.

Arrangement

Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place thin or delicate parts toward the center of the turntable.

Shielding

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing-tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

Turning

Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large items such as roasts.

Standing

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after the oven stops. Let foods stand to complete cooking, especially foods such as roasts and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well and test the temperature before serving.

Adding Moisture

Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to help it cook.

General Tips

- Dense foods, such as potatoes, take longer to heat than lighter foods. Foods with a delicate texture should be heated at a low power level to avoid becoming tough.
- Altitude and the type of cookware you are using can affect cooking time. When using a new recipe, use the minimum cooking time and check the food occasionally to prevent overcooking.
- Foods with a non-porous skin or shell, such as potatoes, eggs, or hot dogs, should be pierced to prevent bursting.
- Frying with heating oil or fat is not recommended. Fat and oil can suddenly boil over and cause severe burns.
- Some ingredients heat faster than others. For example, the jelly inside a jelly doughnut will be hotter than the dough. Keep this in mind to avoid burns.
- Home canning in the microwave oven is not recommended because all harmful bacteria may not be destroyed by the microwave heating process.
- Although microwaves do not heat the cookware, the heat is often transferred to the cookware. Always use pot holders when removing food from the microwave and instruct children to do the same.

Cooking Instructions

Cooking Guide

Guide for Cooking Meat in Your Microwave

- Place meat on a microwave-safe roasting rack in a microwave-safe dish.
- Start meat fat-side down. Use narrow strips of aluminum foil to shield any bone tips or thin meat areas.
- Check the temperature in several places before letting the meat stand the recommended time.
- The following temperatures are removal temperatures. The temperature of the food will rise during the standing time.

Food	Cook Time/Power Level	Directions
Roast Beef Boneless Up to 4 lbs.	Cooking Time: 15-20 min. / kg. for 46° C - Rare 17-27 min. / kg. for 49° C - Medium 19-31 min. / kg. for 63° C - Well Done Power Level: High(0) for first 5 min., then Medium(5).	Place roast fat-side down on roasting rack. Cover with wax paper. Turn over when cooking time is half up. Let stand 10 min.
Pork Boneless or bone-in Up to 4 lbs.	Cooking Time: 22-23 min. / kg. for 71° C Well Done Power Level: High(0) for first 5 min., then Medium(5).	Place roast fat-side down on roasting rack. Cover with vented plastic wrap. Turn over when cooking time is half up. Let stand 10 min.
Bacon 2-6 slices	Cooking Time: 2 slices: 1-1 3/4 min. 4 slices: 3-3 1/2 min. 6 slices: 4 1/2-5 1/2 min. Power Level: High(0).	Arrange slices on roasting rack or a dish lined with paper-towel. Cover with paper towel. Microwave until crisp.

Guide for Cooking Poultry in Your Microwave

- Place poultry on a microwave-safe roasting rack in a microwave-safe dish.
- Cover poultry with wax paper to prevent spattering.
- Use aluminum foil to shield bone tips, thin meat areas, or areas that start to overcook.
- Check the temperature in several places before letting the poultry stand the recommended time.

Food	Cook Time/Power Level	Directions
Whole Chicken Up to 1.8 kg	Cooking Time: 13-20 min. / kg. 76° - 82°C Power Level: Medium High(7).	Place chicken breast-side down on roasting rack. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.
Chicken Pieces Up to 1.0 kg	Cooking Time: 13-20 min. / kg. 76°C dark meat 82°C light meat Power Level: Medium High(7).	Place chicken bone-side down on dish, with the thickest portions towards the outside of the dish. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.

Cooking Instructions

Guide for Cooking Seafood in Your Microwave

- Cook fish until it flakes easily with a fork.
- Place fish on a microwave-safe roasting rack in a microwave-safe dish.
- Use a tight cover to steam fish. A lighter cover of wax paper or paper towel provides less steaming.
- Do not overcook fish; check it at minimum cooking time.

Food	Cook Time/Power Level	Directions
Steaks Up to 700 g	Cooking Time: 13-22 min. / kg. Power Level: Medium-High(7).	Arrange steaks on roasting rack with meaty portions towards the outside of rack. Cover with wax paper. Turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 3-5 min.
Fillets Up to 700 g	Cooking Time: 6-16 min. / kg. Power Level: Medium-High(7).	Arrange fillets in a baking dish, turning any thin pieces under. Cover with wax paper. If over ½ inch thick, turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 2-3 min.
Shrimp Up to 700 g	Cooking Time: 6-12 min. / kg. Power Level: Medium-High(7).	Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 min.

Guide for Cooking Eggs in Your Microwave

- Never cook eggs in the shell, and never warm hard-cooked eggs in the shell; they can explode.
- Always pierce whole eggs to keep them from bursting.
- Cook eggs just until set; they become tough if overcooked.

Guide for Cooking Vegetables in Your Microwave

- Vegetables should be washed just before cooking. Often, no extra water is needed. If dense vegetables such as potatoes, carrots and green beans are being cooked, add about ¼ cup water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger ones.
- Whole vegetables, such as potatoes, acorn squash or corn on the cob, should be arranged in a circle on the turntable before cooking. They will cook more evenly if turned over after half the cooking time.
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish and the tips toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, squash, eggplant, etc., should have their skin pricked in several spots before cooking to prevent them from bursting.
- For more even cooking, stir or rearrange whole vegetables halfway through the cooking time.
- Generally, the denser the food, the longer the standing time. (Standing time refers to the time necessary for dense, large foods and vegetables to finish cooking after they come out of the oven.) A baked potato can stand on the counter for five minutes before cooking is completed, while a dish of peas can be served immediately.

Cooking Instructions

Recipes

French Onion Soup (4 servings)

3 tablespoons butter or margarine
3 cups (about 3 medium) sliced onions
3 cups beef broth
1 cup water
1 teaspoon Worcestershire sauce
Salt, pepper, croutons, grated parmesan cheese to taste
2 tablespoons brandy (optional)

1. Combine butter and onions in 3-quart casse-role. Cover with lid. Microwave at HIGH (0) for 8 to 9 minutes or use Sensor Fresh Vegetable.
2. Stir in broth, water, Worcestershire sauce, salt and pepper ; cover. Microwave at HIGH (0) for 5 minutes, and at MEDIUM (5) for 5 minutes or use Sensor Reheat. Stir in brandy. Let stand, covered, for 5 minutes before serv-ing. Serve with croutons and cheese.

Snap Crackle Popcorn Balls(10 to 15 balls)

30 square caramel candies
1½ tablespoons water
1 teaspoon butter or margarine
1 pkg.(115 g) microwave popcorn

1. Combine caramel, water and butter in 4 cup glass bowl. Microwave at HIGH (0) for 2 to 3 minutes until melted. Stir until smooth. Set aside.
2. Place popcorn on turntable. Microwave at HIGH (0) for 2 to 3 minutes or use Sensor Popcorn.
3. Place popcorn in bowl. Pour caramel mixture over popcorn ; toss until completely coated and cool enough to handle. Using buttered hands, form into 3-inch balls.
4. Cool on waxed paper. Serve immediately.

Peas With Lettuce (4 servings)

2 cups fresh shelled green peas
1/3 cup thinly sliced celery
2 tablespoons water
3 cups shredded head lettuce
1 tablespoon butter or margarine
1 tablespoon all-purpose flour
• 1/2 teaspoon sugar
1/4 teaspoon salt
1/4 cup whipping cream
Dash pepper to taste

1. In 1½ -quart casserole combine peas, cel-ery and water ; cover Microwave at HIGH (0) for 5 to 7½ minutes or use Sensor Fresh Vegetable. Stir in let-tuce ; re-cover.
2. In small dish combine butter, flour, sugar, salt and pepper. Blend in cream. Microwave at HIGH (0) for 1 to 2 minutes or use Sensor Reheat. Stir until smooth.
- 3. Drain vegetables. Add sauce to vegetables toss to coat.

Stuffed Potatoes (4 servings)

4 medium potatoes, scrubbed
1/2 cup dairy sour cream
1/3 cup milk
2 tablespoons grated parmesan cheese
1 teaspoon chopped chives or parsley flakes
Salt, pepper, paprika to taste

- 1. Prick potatoes twice with a fork. Arrange potatoes at least 1 inch apart on paper towel placed on turntable. Microwave at HIGH (0) for 10 to 12 minutes or use Sensor Potato. Let stand 5 minutes.
2. Slice top from each potato ; scoop out cen-ter. Mash with sour cream, milk, cheese, chives, salt and pepper. Spoon into shells.
3. Sprinkle with paprika. Place on plate or on paper towel in oven. Microwave at HIGH (0) for 2 to 4 minutes or use Sensor Reheat.

Cooking Instructions

Vegetable Medley(4 to 6 servings)

1½ cups broccoli flowerets, ¾ to 1 inch in diameter
1½ cups cauliflower flowerets, ¾ to 1 inch in diameter
1 medium yellow squash, cut into ¼ inch diagonal slices
1 medium zucchini, cut into ¼ inch diagonal slices
1 medium carrot, cut into 1/8 inch diagonal slices
1/2 small red pepper, slivered 6-7 pitted ripe olives, sliced 2-3
tablespoons butter or margarine ½ teaspoon dried oregano 1 teaspoon
fresh lemon juice parmesan cheese, optional to taste

1. Arrange broccoli and cauliflower alternately around the edge of a 10 to 12 inch glass dish with rim. Alternately place yellow squash and zucchini in circle inside broccoli and cauliflower, place carrots slices in center and arrange red pepper slivers over top. Sprinkle with 2 tablespoons water. Cover with vented microwave plastic wrap.
2. Microwave at HIGH (0) for 7 to 9 minutes or use Sensor Fresh Vegetable. Remove wrap immediately, scatter olive slices attractively over all.
3. Place butter or margarine in 1 cup glass mea-sure and Microwave at HIGH (0) for 30 sec-onds to 1 minute to melt. Add oregano and lemon juice. Pour over vegetables. Sprinkle with parmesan cheese and serve.

Franks And Beans Casserole(4 to 6 servings)

1/2 cup chopped onions
2 tablespoons butter or margarine
1 pkg.(340-450 g) frankfurters, cut in quarters
1 can (450 g) baked beans
1 can (420-450 g) cannellini (white kidney) beans,drained
1 can (420-450 g) red kidney beans,drained
• 1/3 cup brown sugar
1/4 cup catsup
1 teaspoon yellow mustard
Salt, pepper and garlic powder to taste

1. Combine onions and butter in 3-quart casse-role. Microwave at HIGH(0) for 1 to 2 minutes or until onions are soft.
 2. Stir in all remaining ingredients, pushing frankfurters to the bottom of dish so they are covered with the beans.
 3. Cover and microwave at HIGH (0) for 11 to 13 minutes or use Sensor Reheat. Stir until smooth.
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Appendix

Troubleshooting Guide

Before you call a repair person for your oven, check this list of possible problems and solutions.

Neither the oven's display nor the oven operate.

- Properly insert the plug into a grounded outlet.
- If the outlet is controlled by a wall switch, make sure the wall switch is turned on.
- Remove the plug from the outlet, wait ten seconds, then plug it in again.
- Reset the circuit breaker or replace any blown fuse.
- Plug another appliance into the outlet; if the other appliance doesn't work, have a qualified electrician repair the outlet.
- Plug the oven into a different outlet.

The oven's display works, but the power won't come on.

- Make sure the door is closed securely.
- Check to see if packing material or other material is stuck to the door seal.
- Check for door damage.
- Press Cancel twice and re-enter all cooking instructions.

The power goes off before the set time has elapsed.

- If there has not been a power outage, remove the plug from the outlet, wait ten seconds, then plug it in again. If there was a power outage, the time indicator will display " 88:88 " Reset the clock and any cooking instructions.
- Reset the circuit breaker or replace any blown fuse.

You see sparks or arcing.

- Remove any metallic utensils, cookware, or metal ties. If using foil, use only narrow strips and allow at least one inch between the foil and interior oven walls.

The turntable makes noises or sticks.

- Clean the turntable, roller ring and oven floor.
- Make sure the turntable and roller ring are positioned correctly.

Using your microwave causes TV or radio interference.

- This is similar to the interference caused by other small appliances, such as hair dryers. Move your microwave further away from other appliances, like your TV or radio.

Care and Cleaning

Follow these instructions to clean and care for your oven.

- Keep the inside of the oven clean. Food particles and spilled liquids can stick to the oven walls, causing the oven to work less efficiently.
- Wipe up spills immediately. Use a damp cloth and mild soap. Do not use harsh detergents or abrasives.
- To help loosen baked on food particles or liquids, heat two cups of water (add the juice of one lemon if you desire to keep the oven fresh) in a four-cup measuring glass at **High** power for five minutes or until boiling. Let stand in the oven for one or two minutes.
- Remove the glass tray from the oven when cleaning the oven or tray. To prevent the tray from breaking, handle it carefully and do not put it in water immediately after cooking. Wash the tray carefully in warm sudsy water or in the dishwasher.
- Clean the outside surface of the oven with soap and a damp cloth. Dry with a soft cloth. To prevent damage to the operating parts of the oven, don't let water seep into the openings.
- Wash the door window with very mild soap and water. Be sure to use a soft cloth to avoid scratching.
- If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven in high humidity and in no way indicates microwave leakage.
- Never operate the oven without food in it; this can damage the magnetron tube or glass tray. You may wish to leave a cup of water in the oven when it is not in use to prevent damage if the oven is accidentally turned on.

**If you have a problem you cannot solve,
Contact your local dealer or SAMSUNG
after-sales service.**

Appendix

Specifications

Model Number	M1934NCE / M1935NCE	M1D34NCE
Power Source	240 V ~50 Hz	240 V ~50 Hz
Power Consumption Microwave	1450 W	1450 W
Outer Power	100 W / 1000 W (IEC - 705)	100 W / 1000 W (IEC - 705)
Operating Frequency	2450 MHZ	2450 MHZ
Magnertron	OM75P(31)	OM75P(31)
Cooling Method	Cooling Fan Motor	Outside Dimensions
Dimensions (W X H X D)	517 X 297 X 379	556 X 313 X 423
Oven Cavity	336 X 241 X 349	375 X 251 X 392
Volume	28 Liter	37 Liter
Weight Net	16 kg approx	18.3 kg

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