

Safety

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.



Important



Note

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

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

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

WARNING:

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

WARNING:

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

WARNING:

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

WARNING:

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

WARNING:

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

WARNING:

Accessible parts may become hot during use. Young children should be kept away.

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

Safety Precautions

- Only use utensils that are suitable for use in microwave ovens; **DO NOT** use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc.
Remove wire twist ties from paper or plastic bags.
Reason: Electric arcing or sparking may occur and may damage the oven.
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;
- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation
ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize.
Stir during heating, if necessary, and **ALWAYS** stir after heating.
In the event of scalding, follow these **FIRST AID** instructions:
 - * Immerse the scalded area in cold water for at least 10 minutes.
 - * Cover with a clean, dry dressing.
 - * Do not apply any creams, oils or lotions.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns;
- The oven should be cleaned regularly and any food deposits removed.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance
- The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Group 2 ISM equipment: group 2 contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment.
- Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.
- When moving heating elements, make sure to use the equipment designed to move heating element while wearing safety gloves provided with the product, and see if temperature drops sufficiently (at least 10 minutes after grill or combination cooking operation) after operation.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Safety Precautions

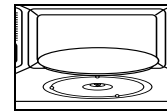
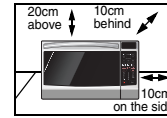
- **DO NOT** use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass
 - appliances are not intended to be operated by means of an external timer or separate remote-control system.
 - **ALWAYS** use oven gloves when removing a dish from the oven to avoid unintentional burn.
 - **DO NOT** touch heating elements or interior oven walls until the oven be cooled down.
 - **DO NOT** immerse the power cable or plug in water and keep the power cable away from heated surfaces.
 - **DO NOT** operate this appliance if it has a damaged power cable or plug.
 - Stand at arms length from the oven when opening the door.
- Reason: The hot air or steam released may cause scalding.
- You may notice a Clicking sound during operation(especially when the oven is defrosting).

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

- **DO NOT** operate the microwave oven when it is empty. The power will be cut off automatically for safety. You can operate normally after letting it stand for over 30 minutes.
It is best to leave a glass of water inside the oven at all times.The water will absorb the microwaves energy if the oven accidently started.
- Young children should **NEVER** be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.
- Children should be supervised to ensure that they do not play with the appliance.
- Small amounts of food require shorter cooking or heating time. If normal times are allowed they may overheat and burn.
- **NEVER** fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.
NEVER heat a babys bottle with the teat on, as the bottle may explode if overheated.

Installing Your Microwave Oven

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



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



If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

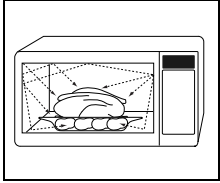
For your personal safety, plug the cable into a 3-pin, 230 Volt, 50Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable.



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

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 container used and the properties of the food:
 - Quantity and density
 - Water content
 - Initial temperature (refrigerated or not)

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

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

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



Metal Rack



Glass tray



Roller guide ring

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.

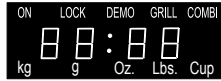
MODEL NUMBER _____
SERIAL NUMBER _____
DATE PURCHASED _____
PURCHASED FROM _____

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.

Your New Microwave oven

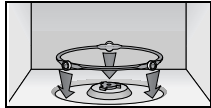
Setting Up Your Microwave Oven

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:

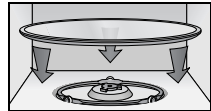


Make sure there is adequate ventilation for your oven by leaving at least four inches of space behind, above, and to the side of the oven.

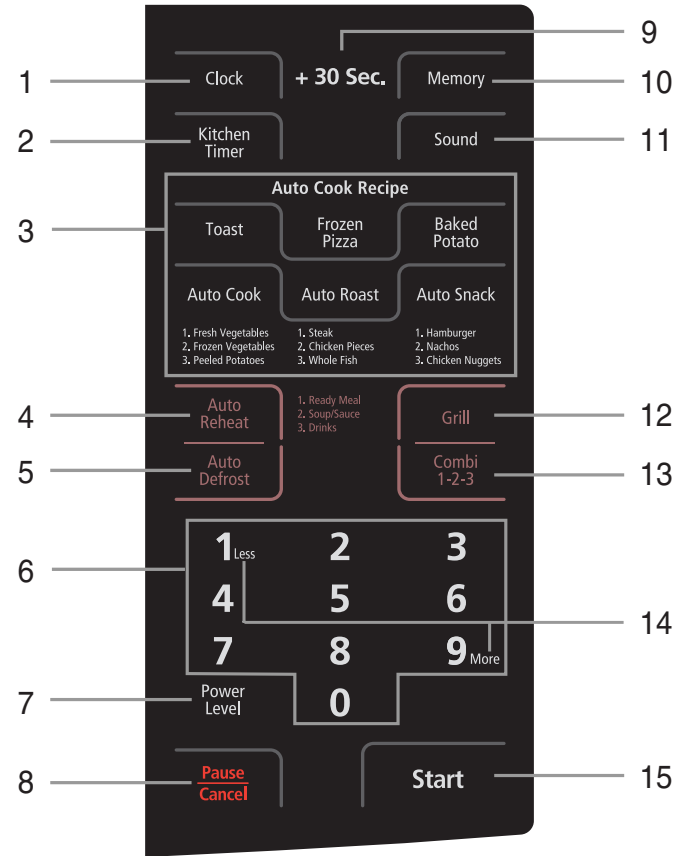
2. Open the oven door by pulling on the handle.
3. Wipe the inside of the oven with a damp cloth.
4. Place the pre-assembled ring in the indentation in the center of the oven.



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.)



Control Panel Buttons



- | | |
|---------------------|---------------|
| 1. CLOCK | 9. + 30 SEC |
| 2. KITCHEN TIMER | 10. MEMORY |
| 3. AUTO COOK RECIPE | 11. SOUND |
| 4. AUTO REHEAT | 12. GRILL |
| 5. AUTO DEFROST | 13. COMBI |
| 6. NUMBER BUTTON | 14. MORE/LESS |
| 7. POWER LEVEL | 15. START |
| 8. PAUSE/CANCEL | |

Your New Microwave oven

Table of Content

Safety	2
Safety Precautions	2
Installing Your Microwave Oven	3
How a Microwave Oven Works	4
Your New Microwave oven	4
Checking Parts	4
Warranty and Service Information	4
Setting Up Your Microwave Oven	5
Control Panel Buttons	5
Table of Content	6
Operation	6
Setting the Clock	6
Using the Pause/Cancel Button	6
Using the + 30 Sec Button	6
Using the Auto Cook Recipe Buttons	7
Using the Grill Button	9
Using the Combine Microwave and the Grill(Combi 1-2-3)	9
Setting Cooking Times & Power Levels	10
Demonstration Mode	10
Using the Memory Button	10
Using the More/Less Buttons	10
Switching the Beeper On/Off	10
Using the Kitchen Timer	10
Setting the Child Protection Lock	10
Cooking Instructions	11
Cooking Utensils	11
Cooking Techniques	11
General Tips	11
Cooking Guide	12
Reheating	13
Reheating Liquids	13
Reheating Baby Food	13
Defrosting	15
Grill	16
Microwave + Grill	16
Appendix	18
Troubleshooting Guide	18
Care and Cleaning	18
Error Message	18
Specifications	19

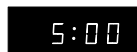
Operation

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. Press **Clock** again. A colon will appear, 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.

Using the + 30 Sec Button




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

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

Operation

Using the Auto Cook Recipe Buttons Using the One-Touch Auto

The following table presents the One-Touch Auto Programmes for Toast, Frozen Pizza and Baked Potatoes, quantities, standing times and appropriate recommendations. Toast Programme is running with grill function, programmes for Frozen Pizza and Baked Potatoes are running with a combination of microwaves and grill.

Icon	Food	Serving Size	Standing Time	Recommendations
	Toast	100g (small slices) 150g (large slices)	1-2 min	Take 2-4 slices of toast and put side by side on the rack. Put rack on turntable. Turn over, as soon as the oven beeps.
	Frozen Pizza	300 g 400 g	-	Put the frozen pizza on rack. Put rack on turntable.
	Baked Potatoes	300 g 600 g	3-5	Rinse and prepare medium sized potatoes. Pierce skin with a fork. Put side by side on rack. Brush with olive oil and spices. Put rack on turntable. Turn over, as soon as the oven beeps. After grilling keep them standing for 3-5 minutes.

Using the Auto Cook

The following table presents the various Auto Cook Programmes, quantities, standing times and appropriate recommendations. These programmes are running with microwave energy only. (Press the **Number** 1, 2, 3 or 4 button to select the serving size you want, After that press **Start** button to begin cooking.)

Code	Food	Serving Size	Standing Time	Recommendations
A-1	Fresh Vegetables	200-250 g 300-350 g 400-450 g 500-550 g	3 min	Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass pyrex bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 200-250 g, add 45 ml (3 tablespoons) for 300-450 g and add 60 ml (4 tablespoons) for 500-550 g. Cook covered. Stir after cooking. When cooking high quantities stir once during cooking.
A-2	Frozen Vegetables	200-250 g 300-350 g 400-450 g 500-550 g	4 min	Weigh the frozen vegetables (-18°C) and put them in a suitable sized glass pyrex bowl with lid. When cooking 100-350 g add 15 ml (1 tablespoon) water, for 400-550 g add 30 ml (2 tablespoons). Cook covered. Stir after cooking and before serving. This programme is suitable for peas, sweet corn, broccoli, cauliflower and mixed vegetables such as peas, carrots and cauliflower.
A-3	Peeled Potatoes	300-350 g 400-450 g 500-550 g 600-650 g	3 min	Weigh the potatoes after peeling, washing and cutting into a similar size. Put them into a glass pyrex bowl with lid. Add 45 ml (3 tablespoons) water when cooking 300-450g, add 60ml (4 tablespoons) for cooking 500-650 g. Cook covered.

Using the Auto Roast

The following table presents the various Auto Roast Programmes for Steaks, Chicken pieces and Whole Fish its quantities, standing times and appropriate recommendations. The steaks programme is running with Grill only. The following programmes are running with a combination of microwaves and grill. (Press the **Number** 1, 2 or 3 button to select the serving size you want, After that press **Start** button to begin cooking.)

Code	Food	Serving Size	Standing Time	Recommendations
A-1	Steaks	200-400 g (2-3 thin pcs) 400-600 g (3-4 thick pcs)	-	Brush the steaks or lamb steaks with oil and spices. Put them in side by side on the rack. Put rack on turntable. Turn over, as soon as the oven beeps.
A-2	Chicken Pieces	200-300 g (1pc) 400-500 g (2pcs) 600-700 g (3pcs)	2 min	Brush the chicken pieces with oil and spice them with pepper, salt and paprika. Put them in a circle on rack, first with the skin-side down. Put rack on turntable. Turn over, as soon as the oven beeps. After grilling, let stand for 2 minutes.
A-3	Whole Fish	200-300 g (1 fish) 400-500 g (2 fish) 600-700 g (3 fish)	3-4 min	Brush skin of whole fish with oil and salt. Add herbs and spices inside fish. Put fish on rack, put 2 fish head to tail on rack. Turn over, as soon as the oven beeps. After grilling stand for 1-2 minutes. This programme is suitable for whole fish like trout, gilthead, pikeperch or carp.

Using the Auto Snack

The following table presents 3 Auto Programmes for types of food, which are popular snacks.

It contains its quantities, standing times and appropriate recommendations. Programme 1 and 2 are running with microwave energy. Programme 3 is running with a combination of microwave and grill. (Press the **Number** 1 or 2 button to select the serving size you want, After that press **Start** button to begin cooking.)

Code	Food	Serving Size	Standing Time	Recommendations
A-1	Hamburger (chilled)	150 g (1pc) 300 g (2pcs)	1-2 min	Put hamburger (bread roll with slice of beef) or cheeseburger on kitchen paper. Put one hamburger in the centre of turntable, put two hamburger opposite to each other on turntable. After reheating garnish with lettuce, tomato slice, dressing and spices.
A-2	Nachos	75 g 125 g	-	Put nachos (tortilla chips) on a flat ceramic plate. For 75g portion add 25g, and for 125g portion add 50g grated cheddar cheese and spices on top. Distribute cheese evenly on chips. Place on turntable.
A-3	Chicken Nuggets (chilled)	125 g 250 g	-	Put chicken nuggets on rack. Put rack on turntable. Turn over, as soon as the oven beeps.

Operation

Using the Auto Reheat

The following table presents 3 Auto Reheat Programmes and the quantities, standing times and appropriate recommendations. These programmes are running with microwave energy only. (Press the **Number** 1, 2,3 or 4 button to select the serving size you want, After that press **Start** button to begin cooking.)

Code	Food	Serving Size	Standing Time	Recommendations
A-1	Ready Meal (chilled)	300-350 g 400-450 g	3 min	Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
A-2	Soup / Sauce (chilled)	300-350 ml 400-450 ml 500-550 ml	2-3 min	Pour the soup or sauce into a deep ceramic soup plate or bowl. Cover during heating and standing time. Stir before and after standing time.
A-3	Drinks (coffee, milk, tea, water with room temperature)	150 ml (1cup) 300 ml (2 cups) 450 ml (3 cups) 600 ml (4 cups)	1-2 min	Pour the liquid into ceramic cups and reheat uncovered. Place one cup in the centre, 2 cups opposite to each other and 3 or 4 cups in a circle. Leave them to stand in the microwave oven. Stir drinks before and after standing time. Be careful while taking the cups out (see safety instructions for liquids).

Using the Defrosting Automatically

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

1. Press the **Auto Defrost** button. The display shows "0.2Kg" if you have set your oven for metric measure. The "Kg" indicators flash.



2. To set the weight of your food, press the **Auto Defrost** button repeatedly. The Auto defrost button will increase the weight by 0.2Kg up to 2.6Kg if you are using metric measurement.

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.
(Refer to the Defrosting guide on the side.)

Defrosting Guide

Follow the instructions below when defrosting different types of food.

Food	Amount	Procedure
Roast Beef, Pork	1200 - 2200g	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.
Steaks, Chops, Fish	200 - 1400g	After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow flat pieces of aluminum foil. Remove any pieces of food that are nearly defrosted. Let stand, covered, for 5-10 minutes.
Ground Meat	200 - 1400g	After each stage, remove any pieces of food that are nearly defrosted. Let stand, covered with foil, for 5-10 minutes.
Whole Chicken	1200 - 2600g	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. Let stand, covered, for 10-30 minutes in the refrigerator.
Chicken Pieces	200 - 1000g	After each stage, rearrange or remove any pieces of food that are nearly defrosted. Let stand for 10-20 minutes.

- ✉ Check foods when the oven signals. After the final stage, small sections may still be icy; let them stand to continue thawing.
- ✉ Shielding roasts and steaks with small pieces of foil 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.

Operation

Using the Grill Button

The grill enables you to heat and brown food quickly, without using microwaves. To this aim, a grill rack is supplied with your microwave oven.

1. Open the door and place the food on the rack. Close the door.
2. Set the Grilling time by pressing the **Number** button.
The maximum grilling time is 60 minutes.
3. Press the **Grill** button.

Result : The following indications are displayed:



4. Press the **Start** button.

Result : Grill cooking start. When it has finished.

- 1) The oven beeps four times.
- 2) The end reminder signal will beep 2 times (once every minute).
- 3) The current time is displayed again.

✉ Do not worry if the heater turns off and on while grilling.
This system is designed to prevent overheating of the oven.

- ☞ Always use oven gloves when touching the dishes in the oven, as they will be very hot.
- ☞ Check that the heating element is in the horizontal position.

Using the Combine Microwave and the Grill(Combi 1-2-3)

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

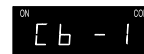
- ☞ ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
- ☞ ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.

1. Open the oven door.
Place the food on the rack and the rack on the turntable. Close the door.
2. Set the cooking time by pressing the **Number** button as required.

☞ The maximum cooking time is 60 minutes.

3. Press the **Combi** button.

Result : The following indications are displayed:



✉ Select the appropriate Combi mode by pressing the **Combi** button again until the corresponding Combi mode(cb-1, cb-2, cb-3) is displayed.

mode	out power
cb-1	PL : 30 %
cb-2	PL : 50 %
cb-3	PL : 70 %

☞ You cannot set the temperature of the grill.

4. Press the **Start** button.

Result : Combination cooking starts. When it has finished

- 1) The oven beeps four times.
- 2) The end reminder signal will beep 2 times (once every minute).
- 3) The current time is displayed again.

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. 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.

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.

Using the Memory Button

The **Memory** button memorizes the time and power setting for a particular food.

1. Press the **Memory** button. Press the button twice to delete the previous Custom Setting. The display shows "CUS".

CUS

2. Use the **Number** buttons to enter the amount of cooking time. The display will show the amount of time you have set.
3. Press **Power Level** and use the **Number** buttons to enter the power level. The display will show the power level you have set. You can set the Power Level from 0 to 9. (Refer to the power level on the side.)
4. Press the **Memory** button again.
5. Press the **Memory** button after memorizing a recipe, then press **Start** button.

Using the More/Less Buttons

The **More/Less** buttons allow you to adjust pre-set cooking times. They only work in the **Toast, Frozen Pizza, Baked Potato, Auto Cook,**

Pizza Roast, Auto Snack or Time Cook, Kitchen Time modes. Use the **More/Less** button only after you have already begun cooking with one of these procedures.

The **More/Less** feature cannot be used with the **Sensor Cook** button.

The **More/Less** key cannot be used with the **Auto defrost** key.

1. To ADD more time to an automatic cooking procedure: Press the **More**(9) button.
2. To REDUCE the time of an automatic cooking procedure: Press the **Less**(1) button.
*If you wish to increase/decrease in **Time Cook, Kitchen Time mode** by 10sec, press the **More**(9) or **Less**(1) button.*

Switching the Beeper On/Off

You can switch the beeper off whenever you want.

1. Press the **Sound** button. The display shows "ON".
("START" will flash)
2. Press the **Sound** button to turn the volume off. The display shows: "OFF".("START" will flash)
3. Press **Start**. The display returns to the time of day.

Using the Kitchen Timer

1. Use the **Number** buttons to set the length of time you want the timer to run.
2. Press the **Kitchen Timer** button.
3. The display counts down and beeps when the time has elapsed.

Note: The microwave does not turn on when the Kitchen timer is used.

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

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.

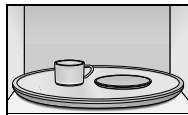
Not Recommended

- **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 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 dry food 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 such as potatoes 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 from the food is often transferred to the cookware. Always use pot holders when removing food from the microwave and instruct children to do the same.
- Making candy in the microwave is not recommended as candy can heat to very high temperatures. Keep this in mind to avoid injury.

Cooking Instructions

Cooking Guide

MICROWAVES

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

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

COOKING

Cookware for microwave cooking:

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

Food suitable for microwave cooking:

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

Covering during cooking

To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process.

Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times

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

Cooking Guide for frozen vegetables

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time - see table. Continue cooking to get the result you prefer.

Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

Food	Portion	Power/Level	Time (min.)	Standing Time (min.)	Instructions
Spinach	150 g	7	5-6	2-3	Add 15 ml (1 tbsp.) cold water.
Broccoli	300 g	7	8-9	2-3	Add 30 ml (2 tbsp.) cold water.
Peas	300 g	7	7-8	2-3	Add 15 ml (1 tbsp.) cold water.
Green Beans	300 g	7	7½-8½	2-3	Add 30 ml (2 tbsp.) cold water.
Mixed Vegetables (carrots/peas/corn)	300 g	7	7-8	2-3	Add 15 ml (1 tbsp.) cold water.
Mixed Vegetables (Chinese style)	300 g	7	7½-8½	2-3	Add 15 ml (1 tbsp.) cold water.

Cooking Guide for fresh vegetables

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

Cover during a standing time of 3 minutes.

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

All fresh vegetables should be cooked using high microwave power (level 0).

Food	Portion	Time (min.)	Standing Time (min.)	Instructions
Broccoli	250 g 500 g	4½-5 7- 8	3	Prepare even sized florets. Arrange the stems to the centre.
Brussels Sprouts	250 g	6-6½	3	Add 60-75 ml (5-6 tbsp.) water.
Carrots	250 g	4½-5	3	Cut carrots into even sized slices.
Cauliflower	250 g 500 g	5-5½ 7½- 8½	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	250 g	4-4½	3	Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.
Egg Plants	250 g	3½-4	3	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	250 g	4-4½	3	Cut leeks into thick slices.
Mushrooms	120 g 250 g	1½-2 2½-3	3	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	250 g	5-5½	3	Cut onions into slices or halves. Add only 15ml (1 tbsp.) water.
Pepper	250 g	4½-5	3	Cut pepper into small slices.
Potatoes	250 g 500 g	4-5 7-8	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip Cabbage	250 g	5½-6	3	Cut turnip cabbage into small cubes.

Cooking Instructions

Cooking Guide for rice and pasta

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

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

Food	Portion	Power/Level	Time (min.)	Standing Time (min.)	Instructions
White Rice (parboiled)	250 g 375 g	High	15-16 17½-18½	5	Add 500 ml cold water. Add 750 ml cold water.
Brown Rice (parboiled)	250 g 375 g	High	20-21 22-23	5	Add 500 ml cold water. Add 750 ml cold water.
Mixed Rice (rice + wild rice)	250 g	High	16-17	5	Add 500 ml cold water.
Mixed Corn (rice + grain)	250 g	High	17-18	5	Add 400 ml cold water.
Pasta	250 g	High	10-11	5	Add 1000 ml hot 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 high power (level 0) while others should be reheated using 9, 8, 7, 6, 5, 4 or 3.

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 Instructions

Reheating Liquids and Food

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

Food	Portion	Power/Level	Time (min.)	Standing Time (min.)	Instructions
Drinks (coffee, tea and water)	150 ml (1 cup) 300 ml (2 cups) 450 ml (3 cups) 600 ml (4 cups)	High	1-1½ 2-2½ 3-3½ 3½-4	1-2	Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well.
Soup (chilled)	350 g 450 g	High	3-3½ 3½-4	2-3	Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Stew (chilled)	350 g	7	4½-5½	2-3	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Pasta with sauce (chilled)	350 g	7	3½-4½	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)	350 g	7	4-5	3	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Plated Meal (chilled)	350 g 450 g	7	4½-5½ 5½-6½	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.

Reheating Baby Food and Milk

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

Food	Portion	Power/Level	Time (min.)	Standing Time (min.)	Instructions
Baby food (vegetables + meat)	190 g	7	30 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully
Baby porridge (grain + milk + fruit)	190 g	7	20 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby milk	100 ml 200 ml	3	30-40 sec.	2-3	Stir or shake well and pour into a sterilized glass bottle. Place into the centre of turn-table. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.

Cooking Instructions

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 you 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 big-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 microwave power (level 2).

Food	Portion	Time (min.)	Standing Time (min.)	Instructions	
Meat	Minced beef	200 g 400 g	6-7 10-12	15-30	Place the meat on a flat ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time!
	Pork steaks	250 g	7 - 8		
Poultry	Chicken pieces	500 g (2pcs)	14 -15	15-60	First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time!
	Whole chicken	1200 g	32 - 34		
Fish	Fish fillets	200 g	6-7	10-25	Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time!
	Whole fish	400 g	11-13		
Fruit	Berries	300 g	6 - 7	5-10	Spread fruit on a flat, round glass dish (with a large diameter).
Bread	Bread rolls	2 pc	1 - 1½	5-20	Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time!
	(each ca. 50 g)	4 pc	2½- 3		
	Toast/ Sandwich	250 g	4 - 4½		
	German bread (wheat + rye flour)	500 g	7-9		

Cooking Instructions

Grill

The upper grill-heating element is located underneath the ceiling. They operate while the door is closed and the turntable is rotating. The food will be browned from top-side. In order to grill the bottom side, the food needs to be turned over.

Cookware for grilling:

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

Food suitable for grilling:

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

Important remark:

Please remember that food must be placed on the rack.

Microwave + Grill

This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking. It operates only while the door is closed. Due to the food is placed on rack, the food browns on top side.

Please turn over the food in order to brown the bottom side. Three combination modes with Power Grill are available with this model:

Grill Combi-1, Grill Combi-2 and Grill Combi-3.

Cookware for cooking with microwave + grill

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

Food suitable for microwave + grill cooking:

Food suitable for combination mode cooking include all kinds of cooked food which need heating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, the power grill modes can be used for food portions that benefit from a browned and crispy top side and bottom side (e.g. chicken pieces). Please refer to the grill charts for further details.

Important remark:

The food should be placed on the rack, unless another instruction is recommended. Please refer to the instructions in the Grill Guide table.

Grill Guide

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

Use the power levels and times in this table as guide lines for grilling. Always use oven loves, when taking out food.

Food	Portion	Power	1st Side Time (min)	2.st Side Time (min)	Instructions
Toast Slices	4 slices, each 25g	Grill only	4½ -5½	4-5	Put toast slices side by side on the grill rack. Place rack on turntable. Turn over after first time.
Grilled Tomatoes	250 g	Grill Combi-1	5-6	---	Use small tomatoes. Arrange in a circle in a flat glass pyrex dish. Place it on rack and put rack on turntable. Stand for 2-3 minutes.
Baked Apples	2-3 apples (ca. 500g)	Grill Combi-1	7-8	---	Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the turntable. Stand for 2-3 min after cooking.
Homemade Gratin	500 g	Grill Combi-2	15-20	---	Put the fresh vegetable gratin into a small round glass pyrex dish. Put the dish on turntable. After cooking stand for 2-3 minutes.
Frozen Fish Gratin (-18°C)	400 g	Grill Combi-2	18-23	---	Put frozen fish gratin into a small flat rectangular glass pyrex dish. Put the dish on turntable. After cooking stand for 2-3 minutes.
Frozen Lasagne (-18°C)	400 g	Grill Combi-2	20-25	---	Put frozen lasagne gratin into a small flat rectangular glass pyrex dish. Put the dish on the rack, put rack on turntable. After cooking stand for 2-3 minutes.
Chicken Pieces	500g	Grill Combi-1	10-12	8½-10½	Brush chicken pieces with oil and spices. Put them opposite to each other in the middle on rack, with the skin side down. Turn over after first time. After grilling stand 2-3 minutes.

Cooking Instructions

Roast Chicken	1200 g	Grill-Combi-2	18-20	14-16	Brush chicken with oil and spice it with pepper, salt and paprika. Place first with breast-side down into flat pyrex dish. Put dish on turntable. Turn over after first time. After Cooking keep standing for 3-5 minutes.
Roast Fish	500g	Grill Combi-1	8-10	7-9	Brush skin of e.g. trout or gilthead with oil and salt. Add herbs and spices inside of fish. Put fish side by side, head to tail on rack. Stand for 2-3 minutes after grilling.
Beef Burger	500g	Grill only	20-22	14-16	Put raw Beef Burger in a circle on rack. Put rack on turntable. Turn over after first time. After grilling keep standing for 1-2 minutes.
Beef Steaks	400 g	Grill only	15-17	13-15	Brush beef steaks or lamb steaks with oil and spices. Put them side by side on the rack.
Frozen Bread Rolls	300g	Grill Combi-1	2-3	1-2	Put 5-6 frozen bread rolls in a circle on the rack. Turn over after first time. After baking, keep standing for 5 minutes.

SPECIAL HINTS

MELTING BUTTER

Put 50 g butter into a small deep glass dish. Cover with plastic lid. Heat for 30-40 seconds using high power level (0), until butter is melted.

MELTING CHOCOLATE

Put 100 g chocolate into a small deep glass dish. Heat for 3-5 minutes, using mid power level (5) 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 mid power level (3), 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 mid power level (3). Stir after melting.

COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)

Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water. Cook uncovered in a glass pyrex bowl for 3½ to 4½ minutes using high power level (0), until glaze/icing is transparent. Stir twice during cooking.

COOKING JAM

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well. Cook covered for 10-12 minutes using high power level (0). Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

COOKING PUDDING

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using high power level (0). 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 mid power level (7). Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

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 "▣▣:▣▣" Reset the clock and any cooking instructions.
- Reset the circuit breaker or replace any blown fuse.

The food is cooking too slowly.

- Make sure the oven is on its own 12A amp circuit line. Operating another appliance on the same circuit can cause a voltage drop. If necessary, move the oven to its own circuit.

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.

Error Message

- If "Error1" and "Error3" are displayed, please let oven cool for at least 5 minutes. If these messages are displayed frequently, please call our service line.
- If you open the door on the way to sensing, "Error4" will be displayed.
- If "Error2" is displayed, please call our service line immediately.

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

Appendix

Specifications

Model Number	MT1199ST
Oven Cavity	1.1 cu.ft
Controls	10 power levels, including defrost
Timer	99 minutes, 99 seconds
Power Source	230 V ~ 50 Hz
Power consumption	
Microwave	1400 Watts
Grill	900 Watts
Max	2300 Watts
Power Output	900 Watts (IEC-705)
Operating frequency	2450 MHz
Outside Dimensions	528 (W) X 349 (H) X 430 (D)
Oven Cavity Dimensions	343 (W) X 239 (H) X 344 (D)
Weight Net	19 kg

Note



QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
SOUTH AFRICA	0860 SAMSUNG (726-7864)	www.samsung.com/za
TURKEY	444 77 11	www.samsung.com/tr
U.A.E	800-SAMSUNG (726 7864) 8000-4726	www.samsung.com/ae