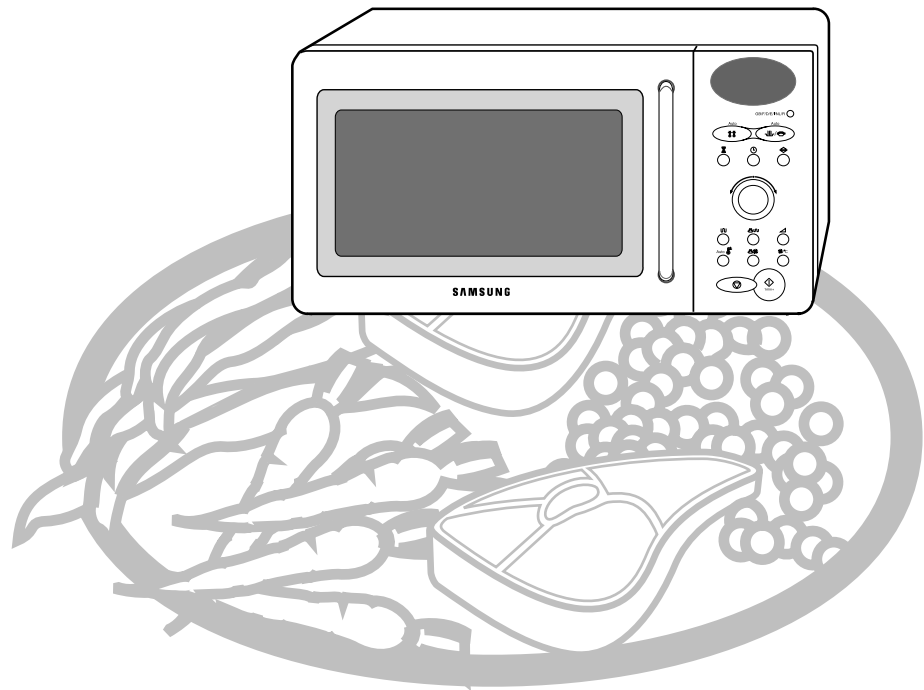




# MICROWAVE OVEN CK99FS

## Owner's Instructions

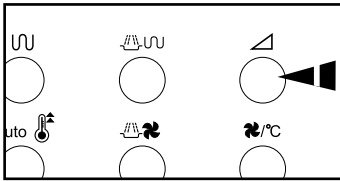


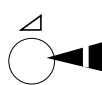


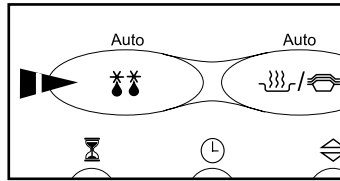
## Quick Look-up Guide




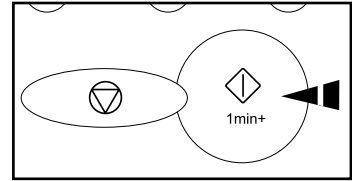
**NOTE :** The first time you plug the power cord into an outlet, or after there has been an interruption in power, the display shows "SELECT YOUR LANGUAGE". At this point, you can select a language for the display. You can choose from English, French, German, Spanish, Italian, Dutch and Russian. Reference see page 9.




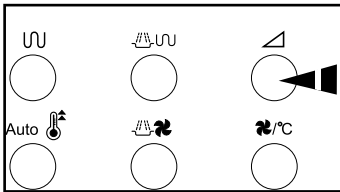
Place the food in the oven.  
Press the POWER LEVEL (  ) button.

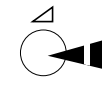


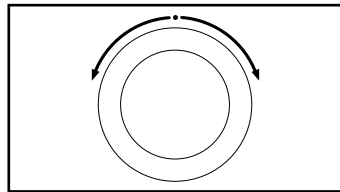
Place the frozen food in the oven.  
Select the food category by pressing the AUTO DEFROST (  ) button one or more times.




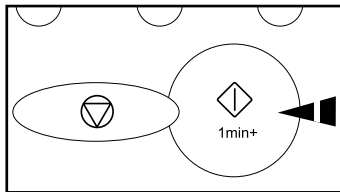
Leave the food in the oven.  
Press (  1min+ ) one or more times for each extra minute that you wish to add.



Press the POWER LEVEL (  ) button until the appropriate power level is displayed.  
Select the cooking time by turning the dial knob as required.




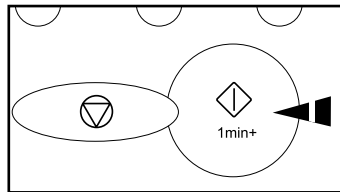
Select the weight by turning the dial knob as required.  
Increase or decrease the time, as required, by pressing More/Less (  ).



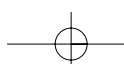
Press Start (  1min+ ) button.

**Result:**

- ◆ Cooking starts
- ◆ When the cooking time is over, the oven will be beeping and flashing "0" four times. And the oven will beep every one minute.
- ◆ If the door is open, or the Stop (  ) button is pressed, current time will be displayed.



Press Start (  1min+ ) button.





*You have just purchased a SAMSUNG microwave oven.*

*Your Owner's Instructions contain much valuable information on cooking with your microwave oven. Take the time to read them as they will help you take full advantage of the microwave oven features.*



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## Using this Instructions Booklet

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*You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain much valuable information on cooking with your microwave oven:*

- ◆ *Safety precautions*
- ◆ *Suitable accessories and cookware*
- ◆ *Useful cooking tips*

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

- ◆ *Cooking a dish (microwave)*
- ◆ *Defrosting a dish*
- ◆ *Adding an extra minute, if the dish is not cooked or reheated enough*

*At the end of the booklet you will find illustrations of the oven, and more importantly the control panel, so that you can find the buttons more easily.*

*The illustrations in the step-by-step procedures use four different symbols.*



**Press**



**Push**



**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 with first a damp cloth and then a final wipe 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

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

DO NOT use any metallic cookware in the microwave oven:

- ◆ Metallic containers
- ◆ Dinnerware with gold or silver trimmings
- ◆ Skewers, forks, etc.

Reason: Electric arcing or sparking may occur and may damage the oven.

DO NOT heat:

- ◆ Airtight or vacuum-sealed bottles, jars, containers

Example: Baby food jars

- ◆ Airtight food

Example: Eggs, nuts in shells, tomatoes

Reason: The increase in pressure may cause them to explode.

Tip: Remove lids and pierce skins, bags, etc.

DO NOT operate the microwave oven when it is empty.

Reason: The oven walls may be damaged.

Tip: Leave a glass of water inside the oven at all times. The water will absorb the microwaves if you accidentally set the oven going when it is empty.

DO NOT cover the side or rear ventilation slots with cloths or paper.

Reason: The cloths or paper may catch fire as hot air is evacuated from the oven.

ALWAYS use oven gloves when removing a dish from the oven.

Reason: Some dishes absorb microwaves and heat is always transferred from the food to the dish. The dishes are therefore hot.

DO NOT touch heating elements or interior oven walls.

Reason: These walls may be hot enough to skin burn even after cooking is finished, although they do not appear to be so. Keep away from hot spot. Do not allow inflammable materials to come into contact with any interior area of the oven. Let the oven cool down first.

To reduce the risk of fire in the oven cavity.

- ◆ Do not store flammable materials in the oven.
- ◆ Remove wire twist ties from paper or plastic bags.
- ◆ Do not use your microwave oven to dry newspapers.
- ◆ If smoke is observed, keep the oven door closed and switch off or disconnect the oven from the power supply.

## Safety Precautions (continued)

GB

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 to allow the temperature to equalize.
- ◆ Stir during heating if necessary and ALWAYS stir after heating.
- ◆ To prevent eruptive boiling and possible scalding, you should stir before, during, and after heating.
- ◆ In the event of scalding, follow these FIRST AID instructions :
  - Immerse hand in cold water for at least 10 minutes.
  - Cover with 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.
- ◆ During microwave heating of beverages, there are results in delayed eruptive boiling, therefore care has to be taken when handing the container.

Be careful not to damage the power cable.

- ◆ Do not immerse power cable or plug in water and keep power cable away from heated surfaces.
- ◆ Do not operate this appliance if it has a damaged power cable or plug.

Stand at arm's length from the oven when opening the door.

Reason: The hot air or steam released may cause scalding.

Keep the inside of the oven clean

- ◆ Clean the inside of the oven right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

Reason: Food particles or spattered oils stuck to oven walls or floor can cause the damage of painting and reduce the efficiency of the oven.

"Clicking" sound might be noticed while operating, especially at defrosting mode.

Reason: When the power output is changing electrically, you may hear that sound. This normal.

When the microwave oven is operating without any load, the power will be cut off automatically for safety. After standing over 30 min, you can operate the oven normally.

☛ Please don't mind if the oven works continuously after the cooking over.

Reason: This product is designed to fan for some minutes, not operating microwave oven(MWO), to cool down the inner electronic parts when the stop button is pressed or the door is opened after finishing cooking in case that the oven operates for some minutes in cooking(MWO, GRILL, CONVECTION, MWO+GRILL, MWO+CONVECTION).  
(When the cooking time is over, the oven will be oven beeping and flashing "0" four times. And the oven will beeps every one minute.  
If the door is open, or the Stop(⏏) button is pressed, current time will be displayed.)

### **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 material.***

#### **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.***

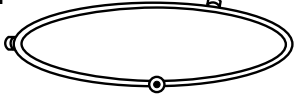
## Accessories

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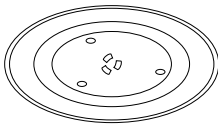
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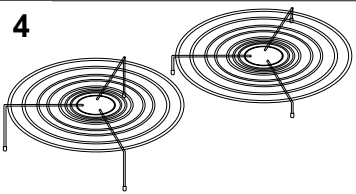
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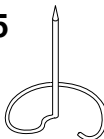
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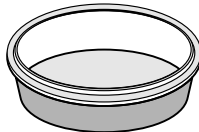
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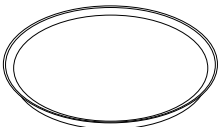
7



8



9



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

- 1 Coupler**, to be placed correctly over the motor shaft in the base of the oven.

Purpose: The coupler rotates the turn-table.

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

Purpose: The roller ring supports the turn-table.

- 3 Turn-table**, to be placed on the roller ring with the centre fitting on to the coupler.

Purpose: The turn-table serves as the main cooking surface; it can be easily removed for cleaning.

- 4 Metal racks** (High rack, Low rack), to be placed on the turn-table.

Purpose: The metal racks can be used to cook two dishes at the same time. A small dish may be placed on the turn-table and a second dish on the rack. The metal racks can be used in grill, convection and combination cooking.

- 5,6,7 Roasting spit, Coupler Barbecue and Skewer**, to be placed in the glass bowl.

Purpose: The roasting spit is a convenient way of barbecuing a chicken, as the meat does not have to be turned over. It can be used for grill combination cooking.

- 8 Glass bowl**, to be placed on the turn-table.

Purpose: Roasting stand is placed on the glass bowl.

- 9 Crusting plate**, to be placed on the turn-table.

Purpose: The crusting plate is used to brown food better in the microwave or grill combination cooking modes and keep pastry and pizza dough crisp.



**DO NOT** operate the microwave oven without the coupler, roller ring and turn-table.



## Installing Your Microwave Oven

**This microwave oven can be placed almost anywhere (kitchen work surface or shelf, movable trolley, table).**



For your personal safety, this appliance must be:

- ◆ Properly earthed (3-pin plug)
- ◆ Plugged into a standard 230 Volt, 50 Hz, AC earthed socket

- 1 Install the oven on a flat, level, stable surface. Make sure there is adequate ventilation for your oven by least 10cm(four inches) of space behind, on the sides of the oven and 20cm(eight inches) of above and 85cm(thirty three inches) of the floor..
- 2 Never block the air vents as the oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.
- 3 Remove all packing materials inside the oven. Install the roller ring and turn-table. Check that the turn-table rotates freely.
- 4 Plug the cable into a 3-pin, earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable (references I-SHENG SP022, KDK KKP 4819 D or EUROELECTRIC 3410). Contact your local dealer to have it replaced. The power cable of S/AFRICA, U.A.E is EUROELECTRIC (3183Y), ISRAEL is PENCON (ZD16A) and NIGERIA, GHANA and KENYA is PENCON UD 13A1).

### Recommendations

DO NOT install the microwave oven in hot or damp surroundings.

**Example:** Next to a traditional oven or radiator.

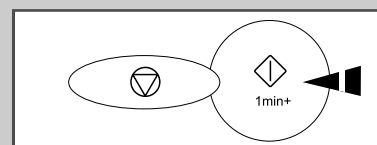
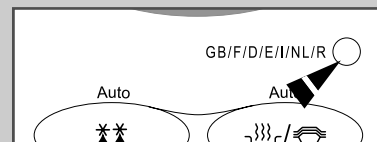
The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven.

Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

## Selecting the Display Language

**The first time you plug the power cord into an outlet, or after there has been an interruption in power, the display shows "SELECT YOUR LANGUAGE". At this point, you can select a language for the display. You can choose from English, French, German, Spanish, Italian, Dutch and Russian.**

- 1 Press the Language button immediately after plugging in your microwave, or immediately after a power outage.  
**Result:** If you continue to press the Language button, the settings will cycle in the order:  
ENGLISH(LBS), ENGLISH(KG), FRENCH, GERMAN, SPANISH, ITALIAN, DUTCH, RUSSIAN.
- 2 When you have selected the language and display you want to use, press the Start (1min+) button to end this procedure.



## Setting the Time

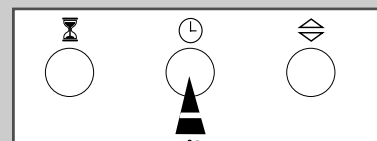
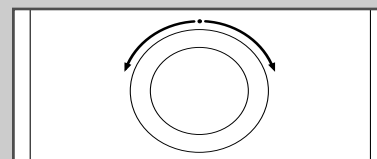
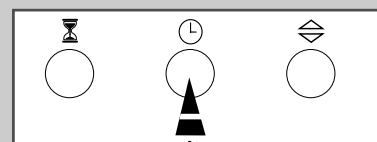
**Your microwave oven has an inbuilt clock. The time can be displayed in either the 24-hour or 12-hour notation. You must set the clock:**

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



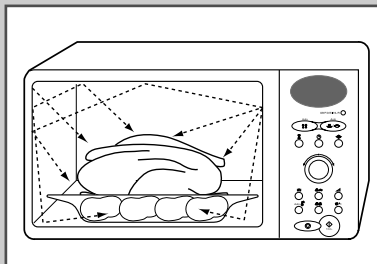
Do not forget to reset the clock when you switch to and from summer and winter time.

- 1 **To display the time in the...**  
12-hour notation  
24-hour notation  
**Then press the Clock (⌚) button...**  
Once  
Twice
- 2 Turn the dial knob to set hour.
- 3 Press the clock(⌚) button.
- 4 Turn the dial knob to set minute.
- 5 When the right time is displayed, press the Clock(⌚) button to start the clock.  
**Result:** The time is displayed whenever you are not using the microwave oven.



## How a Microwave Oven Works

GB



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

You can use your microwave oven to:

- ◆ Defrost
- ◆ Reheat
- ◆ Cook

### Cooking Principle

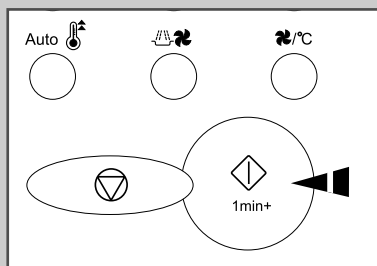
- 1 The microwaves generated by the magnetron are distributed uniformly as the food rotates on the turn-table. The food is thus cooked evenly.
- 2 The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
- 3 Cooking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



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

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

## Checking that Your Oven is Operating Correctly



The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled "What to Do if You are in Doubt or Have a Problem" on the next page.



- ◆ The oven must be plugged into an appropriate wall socket.
- ◆ The turn-table must be in position in the oven.
- ◆ If a power level other than the maximum (100% - 900 W) is used, the water takes longer to boil.

- 1 Open the oven door by pulling the handle on the right side of the door. Place a glass of water on the turn-table. Close the door.
- 2 Press the Start (◆ 1min+) button and set the time to 4 to 5 minutes, by pressing the (◆ 1min+) button the appropriate number of times.  
**Result:** The oven heats the water for 4 to 5 minutes. The water should then be boiling.

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

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***Becoming familiar with a new appliance always takes a little time. If you have any of the problems listed below, try the solutions given. They may save you the time and inconvenience of an unnecessary service call.***

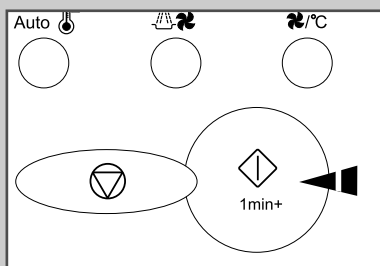
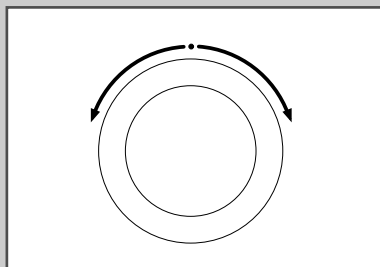
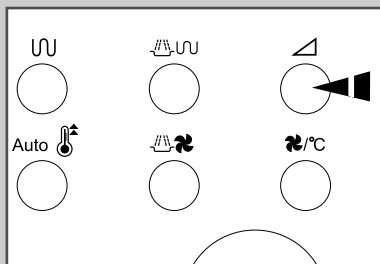
Problem	Checks/Explanation/Solution
<ul style="list-style-type: none"> <li>◆ Condensation inside the oven</li> <li>◆ Air flow around the door and outer casing</li> <li>◆ Light reflection around the door and outer casing</li> <li>◆ Steam escaping from around the door or vents</li> </ul>	This is normal.
The food is not cooked at all	<ul style="list-style-type: none"> <li>◆ Have you set the timer correctly and pressed the Start (◆ 1min+) button?</li> <li>◆ Is the door closed?</li> <li>◆ Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered.</li> </ul>
The food is either overcooked or undercooked	<ul style="list-style-type: none"> <li>◆ Was the appropriate cooking length set for the type of food?</li> <li>◆ Was an appropriate power level chosen?</li> </ul>
Sparking and cracking occur inside the oven (arcing)	<ul style="list-style-type: none"> <li>◆ Have you used a dish with metal trimmings?</li> <li>◆ Have you left a fork or other metal utensil inside the oven?</li> <li>◆ Is aluminium foil too close to the inside walls?</li> </ul>
The oven causes interference with radios or televisions	<ul style="list-style-type: none"> <li>◆ Slight interference may be observed on televisions or radios when the oven is operating. This is normal. <u>Solution:</u> Install the oven away from televisions, radios and aerials.</li> <li>◆ If interference is detected by the oven's microprocessor, the display may be reset. <u>Solution:</u> Disconnect the power plug and reconnect it. Reset the time.</li> </ul>

***If the above guidelines do not enable you to solve the problem, take a note of:***

- ◆ ***The model and serial numbers, normally printed on the rear of the oven***
- ◆ ***Your warranty details***
- ◆ ***A clear description of the problem***

***Then contact your local dealer or SAMSUNG after-sales service.***

## Cooking/Reheating



The following procedure explains how to cook or reheat food.



ALWAYS check your cooking settings before leaving the oven unattended.

- 1 Open the door. Place the food in the centre of the turn-table. Close the door.  
 Never switch the microwave oven on when it is empty.
- 2 Press the POWER LEVEL (▲) button.  
 Result: The following indications are displayed:  
 | (one-stage cooking)  
 ▮ (microwave mode)
- 3 Select the appropriate power level by pressing the POWER LEVEL (▲) button again until the corresponding output power is displayed. Refer to the power level table below for further details.
- 4 Set the cooking time by turning the dial knob.  
 Example: For a cooking time of 3 minutes, 30 seconds, turn the dial knob to the right to set 3:30.  
 Result: The cooking time is displayed.
- 5 Press the Start (◊ 1min+) button.  
 Result: The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished:
  - ◆ When the cooking time is over, the oven will be beeping and flashing "0" four times. And the oven will beep every one minute.
  - ◆ If the door is open, or the Stop (⊖) button is pressed, current time will be displayed.

**NOTE** If you would like to know the current Power Level of the oven cavity, press Power Level (▲) button once. If you would like to change the power level during cooking, press the power level button twice or more times to select the desired power level.



If you wish to heat a dish for a short period of time at maximum power (900W), you can also simply press the Start (◊ 1min+) button once for each minute of cooking time. The oven starts immediately. Microwave mode can be programmed to cook food in up to two stages.

## Power Levels and Time Variations

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between six power levels.

Power Level	Percentage	Output	Power Level	Percentage	Output
HIGH	100%	900 W	MEDIUM LOW	33%	300 W
MEDIUM HIGH	67%	600 W	DEFROST	20%	180 W
MEDIUM	50%	450 W	LOW	11%	100 W

The cooking times given in recipes and in this booklet correspond to the specific power level indicated.




If you select a...	Then the cooking time must be...
Higher power level	Decreased
Lower power level	Increased

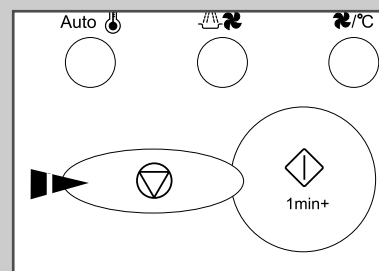
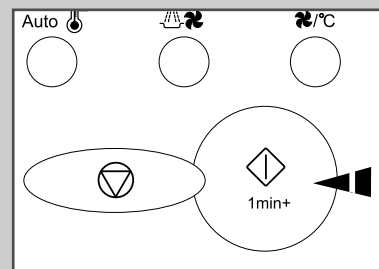
## Stopping the Cooking

GB

You can stop cooking at any time so that you can:

- ◆ Check the food
- ◆ Turn the food over or stir it
- ◆ Leave it to stand


To stop the cooking...	Then...
Temporarily	Open the door. <u>Result:</u> Cooking stops.  To resume cooking, close the door again and press START(  1min+) button.
Completely	Press the STOP(  ) button. <u>Result:</u> Cooking stops.  If you wish to cancel the cooking settings, press the STOP (  ) button again.




## Adjusting the Cooking Time

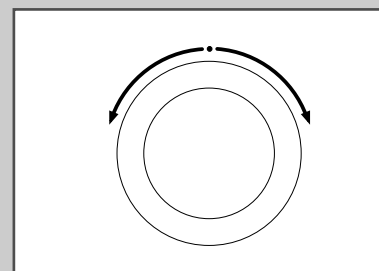
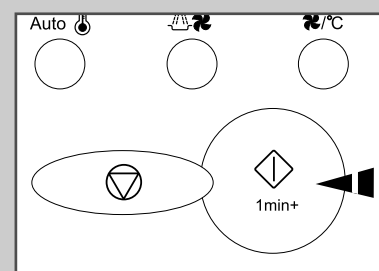
Like traditional cooking, you may find that, depending on the food's characteristics or your tastes, you have to adjust the cooking times slightly. You can:

- ◆ Check how cooking is progressing at any time simply by opening the door
- ◆ Increase or decrease the remaining cooking time

To increase the cooking time of your food, press the (  1min+) button once for each minute to add.

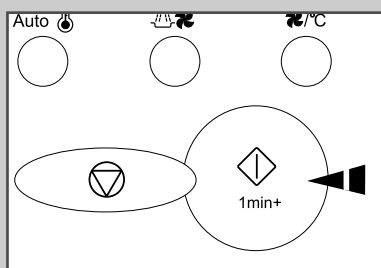
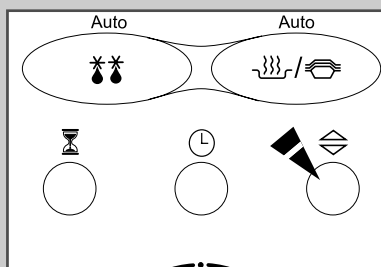
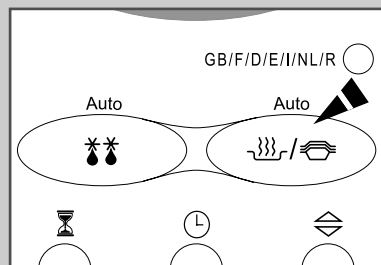
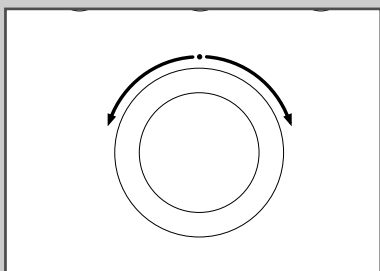
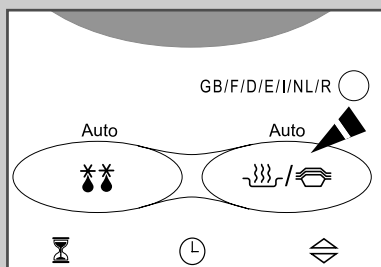
Example: To add three minutes, press (  1min+) button three times.


During the cooking, to increase or decrease the cooking time of your food, turn the knob right or left.



## Using the Auto Reheat & Cook Feature

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The Auto Reheat & Cook (  ) feature has ten pre-programmed cooking times. You do not need to set either the cooking times or the power level.


You can adjust the size of the serving by pressing the Dish button.



Use only recipients that are microwave-safe.

- 1 Open the door.
- 2 Place the food in the centre of the turn-table.
- 3 Close the door.
- 4 Select the type of food that you are cooking by pressing the Auto Reheat & Cook (  ) button and turn the dial knob to select proper auto item (10 items ). Refer to the table on the following page for a description of the various pre-programmed settings.
- 5 Select the size of the serving by pressing the Auto Reheat & Cook (  ) button one or more times.
- 6 Increase or decrease the cooking time, if necessary, by pressing the More/Less (  ) buttons respectively.
- 7 Press Start (  1min+ ) button.

**Result:** The food is cooked according to the pre-programmed setting selected.

- ◆ When the cooking time is over, the oven will be beeping and flashing "0" four times. And the oven will beep every one minute.
- ◆ If the door is open, or the Stop (  ) button is pressed, current time will be displayed.

## Using the Auto Reheat & Cook Feature (continued)

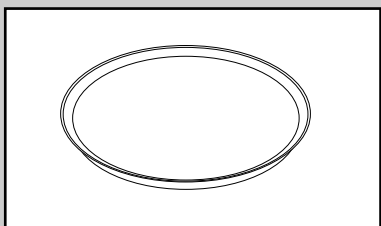
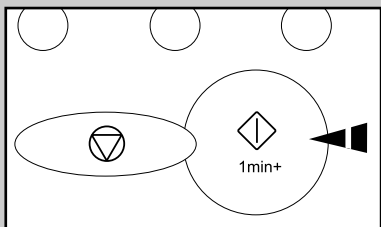
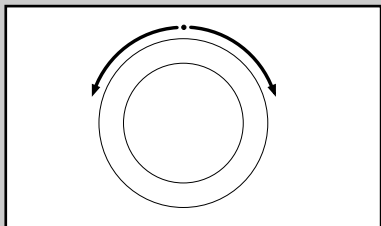
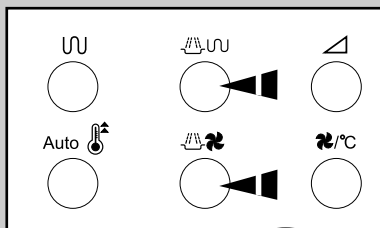
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The following table presents the various Auto Reheat & Cook Programmes, quantities, standing times and appropriate recommendations. Programmes no 1,2,3,6 and 7 are running with microwave energy only. Programme no 9 is running with a combination of microwaves and grill. Programmes no 4,5,8 and 10 are running with a combination of microwave and convection.

Code	Food	Serving Size	Standing Time	Recommendations
1 - 1 - 2 - 3	Ready-to-heat Meal (chilled)	300 - 350 g 400 - 450 g 500 - 550 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).
2 - 1 - 2 - 3 - 4	Drinks (coffee, milk, tea, water with room temperature)	150 ml 300 ml 450 ml 600 ml	1 - 2 min.	Pour into a ceramic cup and reheat uncovered. Place 1 cup in the centre, 2 opposite of each other and 3 or 4 in a circle. Stir before and after standing time. If your drinks are Chilled, press the MORE-button.
3 - 1 - 2 - 3 - 4 - 5	Soup/sauce (chilled)	200 - 250 ml 300 - 350 ml 400 - 450 ml 500 - 550 ml 600 - 650 ml	2 - 3 min.	Pour into a deep ceramic soup plate or bowl and cover during heating and standing. Stir before and after standing time.
4 - 1 - 2 - 3	Pizza (frozen and suitable for oven heating)	300 - 400 g 450 - 550 g 600 - 700 g (two pizzas)	-	Place one pizza on the low rack, place 2 pizzas on the low and high rack.
5 - 1 - 2 - 3	Oven Chips (frozen and suitable for oven heating)	200 g 300 g 400 g	-	Put directly on the glass turn-table while leaving the centre clear. Turn them over, when the oven beeps.
6 - 1 - 2 - 3 - 4 - 5 - 6	Fresh vegetables	200 - 250 g 300 - 350 g 400 - 450 g 500 - 550 g 600 - 650 g 700 - 750 g	3 min.	Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass pyrex bowl with lid. When cooking 200-450g add 45 ml(3 tablespoons) water, for 500-650g add 60 ml(4 tablespoons) and for 700-750g add 75 ml(5 tablespoons). Stir after cooking. (If cooking bigger quantities, also stir once during cooking.)
7 - 1 - 2 - 3 - 4 - 5	Peeled / Boiled Potatoes	300 - 350 g 400 - 450 g 500 - 550 g 600 - 650 g 700 - 750 g	3 min	Weigh the potatoes after peeling, washing and cutting into similar size. Put them into a glass pyrex bowl with lid. When cooking 300-450g add 45ml(3 tablespoons) water, for 500-650g add 60ml(4 tablespoons) and for 700-750g add 75 ml(5 tablespoons) to the biggest quantity.
8 - 1 - 2 - 3 - 4 - 5 - 6 - 7	Roast chicken	700 g 900 g 1100 g 1300 g 1500 g 1700 g 1900 g	5 - 10 min.	Brush the chicken with oil and spice it with pepper, salt and paprika. Put it on the low rack with the breast-side down. Turn over, when the oven beeps.
9 - 1 - 2 - 3	Chicken Pieces	200 - 300 g 400 - 500 g 600 - 700 g 800 - 900 g	3 min.	Brush the chicken pieces with oil and spices them with pepper, salt and paprika. Put them on the high rack with the skin-side down. Turn over, when the oven beeps.
10 - 1 - 2 - 3	Roast beef / Roast lamb	900 - 1000 g 1200 - 1300 g 1400 - 1500 g	10 - 15 min.	Brush the beef/lamb with oil and spices (pepper only, salt should be added after roasting). Put it on the low rack with the fat-side down. Turn over, when the oven beeps. After cooking and during standing time it should be wrapped in aluminium foil.

## Using a Crusting Plate

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Normally when cooking food, such as pizzas or pies, on a grill or in a microwave oven, the dough or pastry becomes soggy. This can be avoided by using a crusting plate; as a high temperature is reached quickly, the crust turns crisp and brown.

The crusting plate can also be used for bacon, eggs, sausages, etc.

➤ Before using the crusting plate, preheat it by selecting the combination mode for 3 to 5 minutes:

- ◆ Combination of convection (250°C) and microwaves (600 W power level)  
or
- ◆ Combination of grill and microwaves (600 W power level)

See pages 25 and 26 respectively.

- 1 Preheat the crusting plate, as described above.
  - ☞ Use oven gloves at all times as the crusting plate will become very hot.
- 2 Brush the plate with oil if you are cooking food, such as bacon and eggs, in order to brown the food nicely.
- 3 Place the food on the crusting plate.
  - ☞ Do not place any recipients on the crusting plate that are not heat-resistant (plastic bowls for example).
- 4 Place the crusting plate on the turn-table in the microwave oven.
  - ☞ Never place the crusting plate in the oven without the turn-table.
- 5 Select the appropriate power level by pressing the combi (combi or combi) button. And set the cooking time by turning the dial knob until appropriate cooking time is displayed.
- 6 Press Start (1min+) button.
 

Result: Cooking starts.

  - ◆ When the cooking time is over, the oven will be beeping and flashing ":0" four times. And the oven will beep every one minute.
  - ◆ If the door is open, or the Stop (stop) button is pressed, current time will be displayed.

## How to clean the crusting plate

The best way to clean the crusting plate is to wash it with hot water and detergent and rinse off with clean water. Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.

➤ As the crusting plate has a Teflon layer, if you use it incorrectly, it can be damaged.

- ◆ Never cut the food on the plate. Remove the food from the plate prior to cutting.
- ◆ Turn the food over preferably with a plastic or wooden spatula.










## Using the Auto Defrost Feature

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

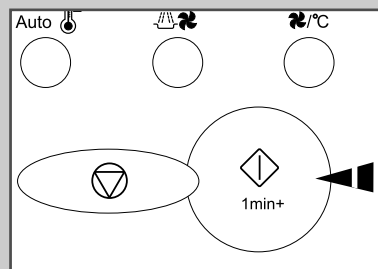
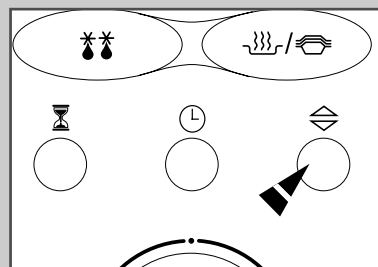
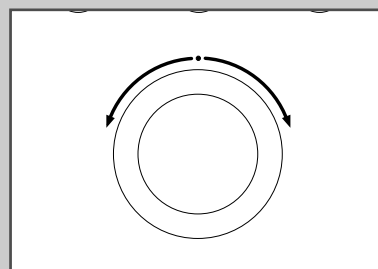
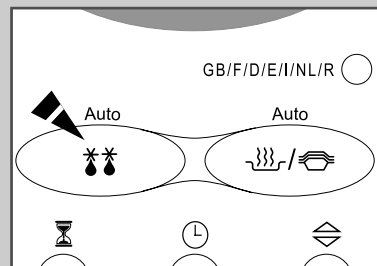


Use only recipients that are microwave-safe.

- 1 Open the door.  
Place the frozen food in the center of the turn-table. Close the door.
- 2 Press the Auto Defrost (  ) button.  
Result: The following indications are displayed:  
 (Auto Defrost mode)
- 3 Press the Auto Defrost (  ) button one or more times according to the type of food to be defrosted. Refer to the table on the following page for further details.
- 4 Select the food weight by turning the dial knob.
- 5 Increase or decrease the defrost time, if necessary, by pressing the More/Less (  ) buttons respectively.
- 6 Press Start (  1min+ ) button.  
Result:
  - ◆ Defrosting begins.
  - ◆ The oven beeps half way through defrosting to remind you to turn the food over.
- 7 Press Start (  1min+ ) again to finish defrosting.  
Result:
  - ◆ When the cooking time is over, the oven will be beeping and flashing “:0” four times. And the oven will beep every one minute.
  - ◆ If the door is open, or the Stop (  ) button is pressed, current time will be displayed.



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



## Using the Auto Defrost Feature (continued)




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

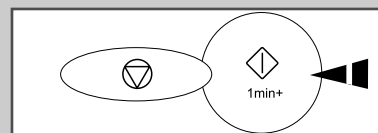
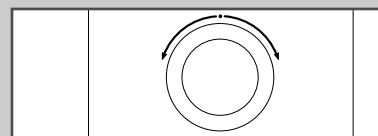
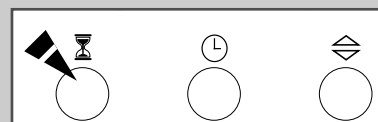
*Remove all kind of package material before defrosting. Place meat, poultry and fish on a ceramic plate.*

Code	Food	Serving Size	Standing Time	Recommendations
1	Meat	200 - 2000 g	20 - 60 min.	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat.
2	Poultry	200 - 2000 g	20 - 60 min.	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions.
3	Fish	200 - 2000 g	20 - 50 min.	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets.
4	Bread/Cake	125 - 1000 g	5 - 20 min.	Put bread on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping.
5	Fruit	100 - 600 g	5 - 10 min.	Spread the fruit on a flat ceramic plate or put them into a flat glass dish. This programme is suitable for all kinds of fruit.

## Setting a Standing Time

The Hold Time can be used to set a standing time automatically (without microwave cooking). You do not need to watch the clock; the oven will beep when the standing time is over.

- Press the Hold/Delay (  ) button.  
**Result:** The following indication are displayed :  
 (Hold/Delay mode)
- Select the standing time by turning dial knob.
- Press Start (  1min+ ) button.  
**Result:** The oven beeps when the standing time is over.










## Multistage Cooking

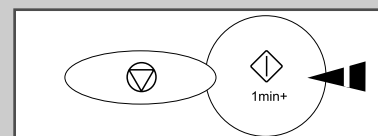
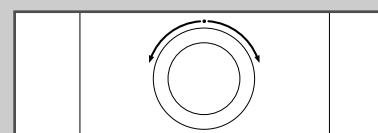
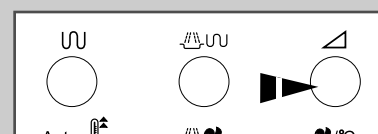
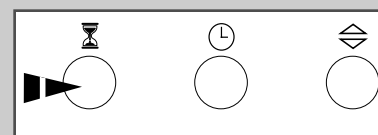
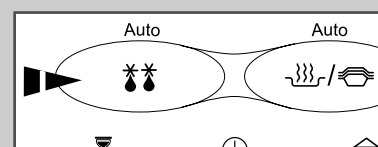
Your microwave oven can be programmed to cook food in up to four stages (The convection mode can not be used in Multistage cooking).

**Example:** You wish to defrost food and cook it without having to reset the oven after each stage. You can thus defrost and cook a 1.8 kg chicken in four stages:

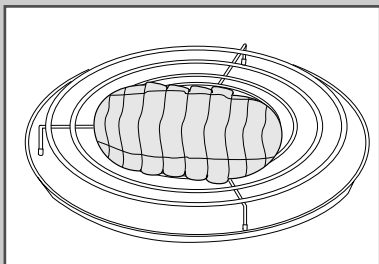
- ◆ Defrosting
- ◆ Standing for 20 minutes
- ◆ Microwave cooking for 30 minutes
- ◆ Grill for 15 minutes

➤ The first two stages must be defrosting and a standing time. The combination, and grill modes can only be used once each in the remaining two stages; microwave mode can however be used twice at two different power levels.

- Press the Auto Defrost (  ) button and set the weight by turning the dial knob the appropriate number of times (1.8 kg in the example).
- Press Hold/Delay (  ) button and set the standing time by turning the dial knob the appropriate number of times (20 minutes in the example).
- Press the POWER LEVEL (  ) button .
- Set the microwave power level by the pressing POWER LEVEL (  ) button to appropriate the Power Level (450W in the example)
- Set the cooking time by turning the dial knob (30 minutes in the example).
- Press GRILL (  ) button and set the cooking time by turning the dial knob the appropriate number of times (15 minutes in the example).
- Press Start (  1min+ ) button.  
**Result:** Cooking starts:
  - ◆ When the cooking time is over, the oven will be beeping and flashing "0" four times. And the oven will beep every one minute.
  - ◆ If the door is open, or the Stop (  ) button is pressed, current time will be displayed.



## Choosing the Accessories



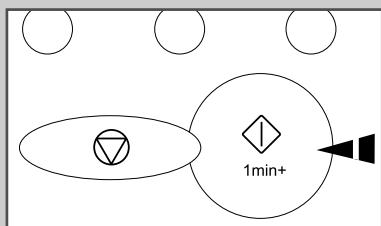
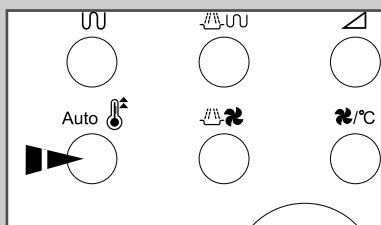
*Traditional convection cooking does not require any special cookware. You should, however, use only cookware that you would use in your normal oven.*

*Microwave-safe recipients are not usually suitable for convection cooking; don't use plastic containers, dishes, paper cups, towels, etc.*

*If you wish to select a combined cooking mode (microwave and grill or convection), use only recipients that are microwave-safe and oven-proof. Metallic cookware or utensils may damage your oven.*

➤ For further details on suitable cookware and utensils, refer to the Cookware Guide on page 29.

## Preheating the Oven




### Temperature Settings

250°C	220°C	200°C
180°C	160°C	140°C
100°C	40°C	

*For convection cooking, it is recommended that you preheat the oven to the appropriate temperature before placing the food in the oven.*

*When the oven reaches the requested temperature, it is maintained for approximately 10 minutes; it is then switched off automatically.*

- 1 Check that the heating element is in the correct position for the type of cooking that you require.
- 2 Open the door and place the turn-table.
- 3 Press the PREHEAT (Auto) button.  
Result: The following indications are displayed:  
 (grill & convection combi mode)  
 250°C (temperature)
- 4 Press the PREHEAT (Auto) button one or more times to set the temperature.
- 5 Press the Start (1min+) button.  
Result: The oven is preheated to the requested temperature.



## Cooking by Convection


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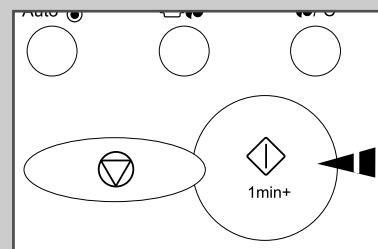
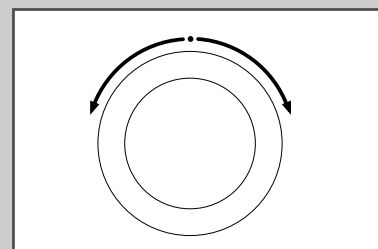
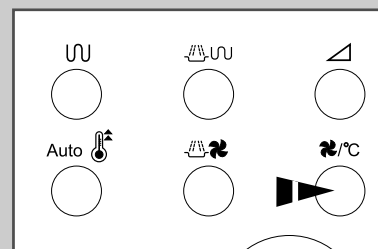
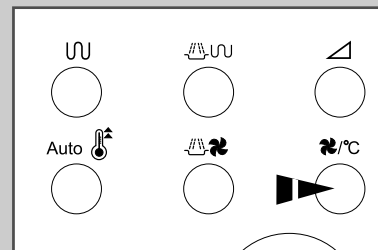
The convection mode enables you to cook food in the same way as in a traditional oven. Microwaves are not used. You can set the temperature, as required, in a range varying from 40°C to 250°C in eight preset levels. The maximum cooking time is 60 minutes.



- ◆ If you wish to preheat the oven, see page 20.
- ◆ Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- ◆ You can get better cooking and browning, if you use the low rack.

- 1 Check that the heating element is in the horizontal position and that the turn-table is in position.
- 2 Open the door and place the recipient on the turn-table.
- 3 Press the OVEN/°C ( ) button.  
**Result:** The following indications are displayed:  
 (convection mode)  
250°C (temperature)
- 4 Press the OVEN/°C (  ) button one or more times to set the temperature.
- 5 Set the cooking time by turning the dial knob.
- 6 Press the Start ( 1min+ ) button.  
**Result:** Cooking starts:
  - ◆ When the cooking time is over, the oven will be beeping and flashing “:0” four times. And the oven will beep every one minute.
  - ◆ If the door is open, or the Stop ( ) button is pressed, current time will be displayed.

**NOTE** If you would like to know the current temperature of oven cavity, press OVEN/°C (  ) button.

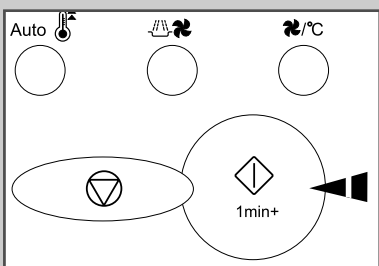
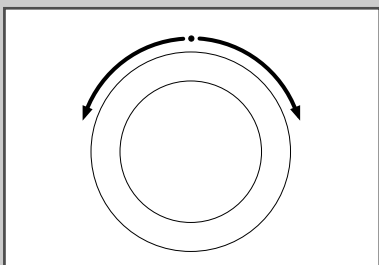
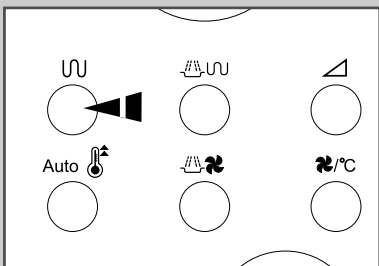
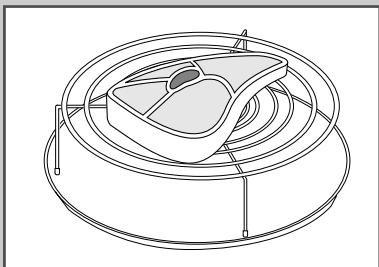


### Temperature Settings

250°C	220°C	200°C
180°C	160°C	140°C
100°C	40°C	

## Grilling

GB



The grill enables you to heat and brown food quickly, without using microwaves.

- ◆ Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- ◆ You can get better cooking and grilling, if you use the high rack.

**1** Check that the heating element is in the horizontal position, and that the appropriate rack is in position.

**2** Open the door and place the food on the rack.

**3** Press the GRILL button.

Result: The following indications are displayed:  
 | (one-stage cooking)  
 ∩ (grill mode)

**4** Set the grilling time by turning the dial knob.

☞ The maximum grilling time is 60 minutes.

**5** Press the Start (◊ 1min+) button.

Result: Grilling starts:  
 ◆ When the cooking time is over, the oven will be beeping and flashing “:0” four times. And the oven will beep every one minute.  
 ◆ If the door is open, or the Stop (⊖) button is pressed, current time will be displayed.

## Spit-Roasting


GB


*The roasting spit is useful for barbecue cooking, as you do not need to turn the meat over. It can be used for combined microwave and Convection cooking.*

- ◆ Make sure that the weight of the meat is evenly distributed on the spit and the spit rotates freely.
- ◆ Always use oven gloves when touching the recipients in the oven, as they will be very hot.

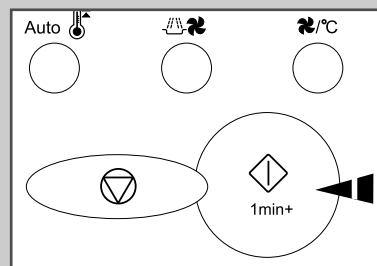
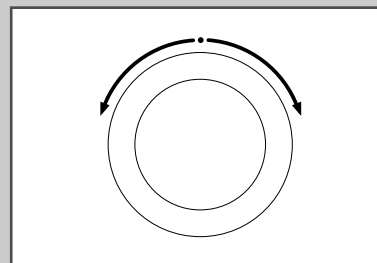
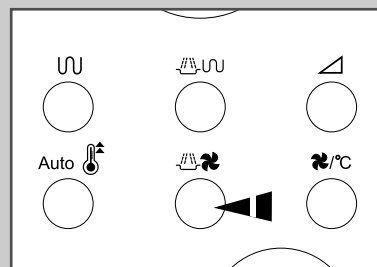
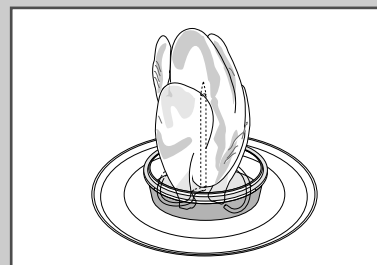
- 1 Make sure that the heating element is in the horizontal position.
- 2 Push the roasting spit through the centre of the meat.  
Example: Push the spit between the backbone and breast of a chicken.
- 3 Place the spit on its stand and place the stand onto the glass bowl and the glass bowl onto the turn-table.
- 4 To help brown the meat, brush it with cooking oil.
- 5 Select combined microwave and convection power level and time.

For...	Refer to page...
Combined microwave and convection	25

- 6 Press Start (  1min+ ) button.

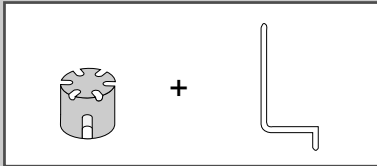
- Result: Cooking starts and the spit rotates.
- ◆ When the cooking time is over, the oven will be beeping and flashing "0" four times. And the oven will beep every one minute.
  - ◆ If the door is open, or the Stop (  ) button is pressed, current time will be displayed.

- 7 When the meat has been fully cooked, carefully remove the spit, using oven gloves to protect your hands.

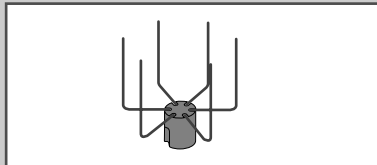


GB

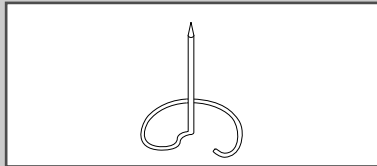
## Using The Vertical Multi-spit



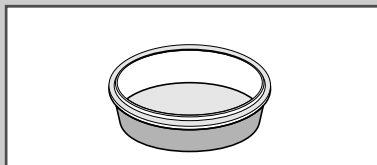
Coupler Barbecue, Skewer,



Multi-Spit



Roasting-Spit



Glass Bowl

### **MULTI-SPIT FOR KEBAB**

Using the multi-spit with 6 kebab skewers you can easily barbecue meat, poultry, fish, vegetables (like onions, peppers or courgettes) and fruit which are all cut into pieces.

You can prepare the above food with the kebab skewers by using grill or combination mode.

### **USE OF THE MULTI-SPIT WITH KEBAB SKEWERS**

1. For preparing kebabs with the multi-spit use the 6 skewers.
2. Put the same amount of food on each skewer.
3. Place the roasting-spit into the glass bowl and insert the multi-spit into it.
4. Put the glass bowl with the multi-spit in the centre of the turn-table.

➤ Make sure that the grill heating element is in the right position at the back wall of the cavity and not at the top before starting the grilling process.

### **REMOVING THE MULTI-SPIT FROM THE OVEN AFTER GRILLING**

1. Use oven gloves for taking the glass bowl with the multi-spit out of the oven, because it will be very hot.
2. Remove the multi-spit out of the spit stand by using oven gloves as well.
3. Carefully remove the skewers and use a fork for removing the food pieces from the skewers.

➤ The multi-spit is not suitable for cleaning in the dishwasher. Therefore clean it with warm water and washing up liquid by hand. Remove the vertical multi-spit from the oven, after use.



## Combining Microwaves and Convection

GB

**Combination cooking uses both microwave energy and convection heating. No preheating is required as the microwave energy is immediately available.**

**Many foods can be cooked in combination mode, particularly:**

- ◆ **Roast meats and poultry**
- ◆ **Pies and cakes**
- ◆ **Egg and cheese dishes**




- ◆ 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.
- ◆ You can get better cooking and browning, if you use the low rack.


- 1 Open the door . Place the food on the turn-table or on the low rack on the turn-table. Close the door.





The heating element must be in the horizontal position.

- 2 Press the MW+OVEN(  ) button.

**Result:** The following indications are displayed:

 (microwave & convection combi mode)  
250°C (temperature)

- 3 Press the MW+OVEN(  ) button one or more times to set the required temperature.

- 4 Select the appropriate power level by pressing the POWER LEVEL(  ) button until the corresponding output power is displayed (600-100W).


- 5 Set the cooking time by turning the dial knob.




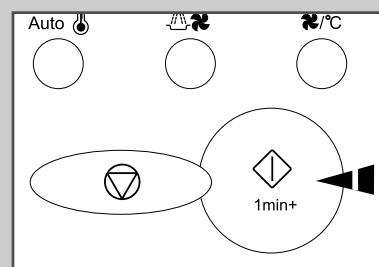
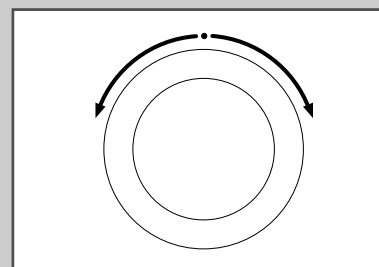
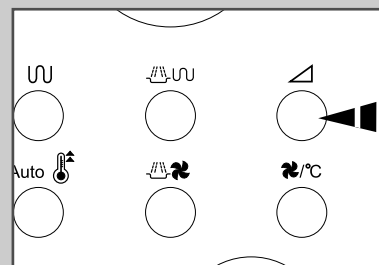
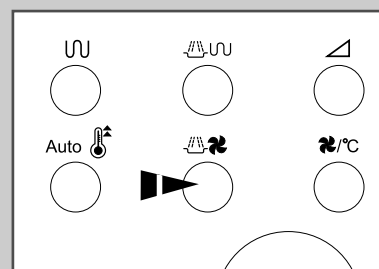
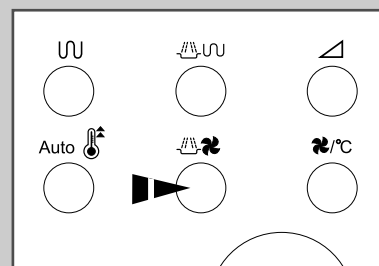
The maximum cooking time is 60 minutes.

- 6 Press the Start (  1min+ ) button.

**Result:**

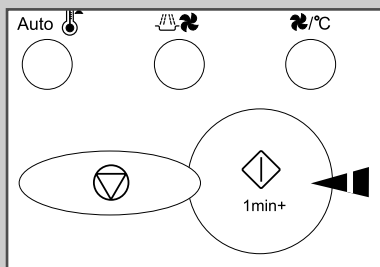
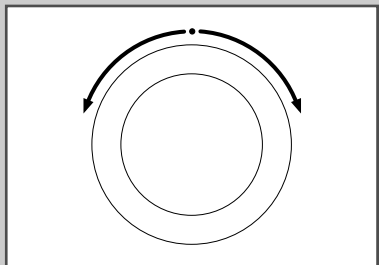
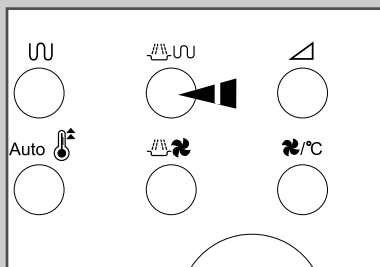
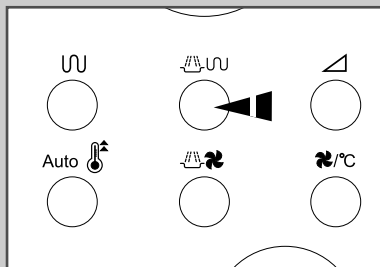
- ◆ Combination cooking starts.
- ◆ The oven is heated to the required temperature and then microwave cooking continues until the cooking time is over.
- ◆ When the cooking time is over, the oven will be beeping and flashing “:0” four times. And the oven will beep every one minute.
- ◆ If the door is open, or the Stop (  ) button is pressed, current time will be displayed.

**NOTE** If you would like to know the current temperature of oven cavity, press OVEN/°C(  ) button.



## Combining Microwaves and the Grill


GB






*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.
- ◆ You can improve cooking and grilling, if you use the high rack.

**1** Open the door. Place the food on the rack best suited to the type of food to be cooked. Place the rack on the convection tray. Close the door.

**2** Press the MW+GRILL(  ) button.

Result: The following indications are displayed:  
 (one - stage cooking)  
 (microwave & grill combi mode)

**3** Select the appropriate power level by pressing the MW+GRILL(  ) button until the corresponding output power is displayed (300-600W).


☞ You cannot set the temperature of the grill.

**4** Set the cooking time by turning dial knob.

☞ The maximum cooking time is 60 minutes.

**5** Press the Start (  1min+ ) button.

Result:

- ◆ Combination cooking starts.
- ◆ When the cooking time is over, the oven will be beeping and flashing “:0” four times. And the oven will beep every one minute.
- ◆ If the door is open, or the Stop (  ) button is pressed, current time will be displayed.

## Safety-locking Your Microwave Oven

Your microwave oven is fitted with a special Child Safety programme, which enables the oven to be "locked" so that children or anyone unfamiliar with it cannot operate it accidentally.

The oven can be locked at any time.

- 1 Press the Stop (⏹) and Oven (🌀/°C) buttons at the same time (about three seconds).

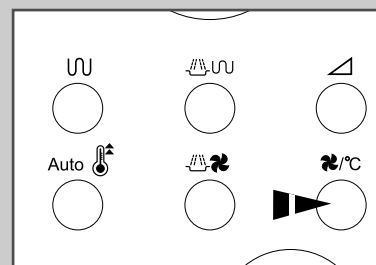
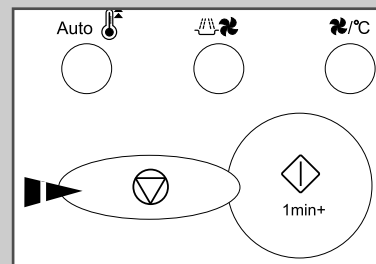
**Result:**

- ◆ The oven is locked.
- ◆ The icon( 🔒 ) is displayed.

- 2 To unlock the oven, press the Stop (⏹) and Oven (🌀/°C) buttons again at the same time (about three seconds).

**Result:**

- ◆ The icon( 🔒 ) is no longer displayed.
- ◆ The oven can be used normally.



## Scroll Speed

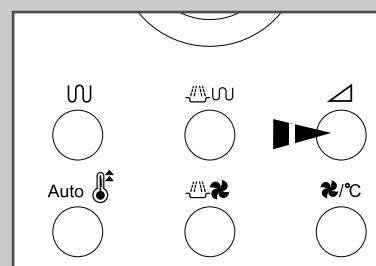
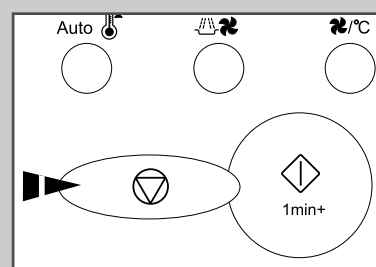
You can control the scroll speed whenever you want.

- 1 Press the Stop (⏹) and Power Level(▲) buttons at the same time (about three seconds).

**Result:** ◆ The letter "1 1 1 1 1" - "5 5 5 5 5" is displayed.

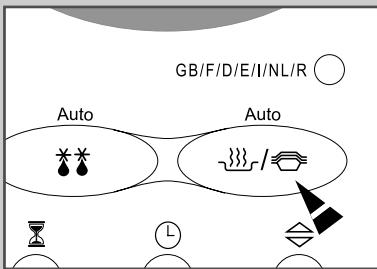
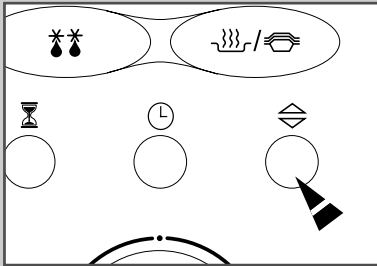
- 2 Select the appropriate scroll speed.

➤ "1 1 1 1 1" means the low scroll speed, and  
"5 5 5 5 5" means the high scroll speed.





## Switching the Beeper Off



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*You can switch the beeper off whenever you want.*

- 1 Press the More/Less (  ) and Auto Reheat (  ) buttons at the same time (about three seconds).

Result: The oven does not beep to indicate the end of a function.

- 2 To switch the beeper back on, press the More/Less (  ) and Auto Reheat (  ) buttons again at the same time (about three seconds).

Result: The oven operates normally.

## Cookware Guide

GB

*To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.*

*Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.*

*The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.*

Cookware	Microwave-Safe	Comments
<b>Aluminium foil</b>	✓ X	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
<b>Crusting plate</b>	✓	Do not preheat for more than 8 minutes.
<b>China and earthenware</b>	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
<b>Disposable polyester cardboard dishes</b>	✓	Some frozen foods are packaged in these dishes.
<b>Fast-food packaging</b>		
• Polystyrene cups and containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt. May catch fire. May cause arcing.
• Paper bags or newspaper	X	
• Recycled paper or metal trims	X	
<b>Glassware</b>		
• Oven-to-table ware	✓	Can be used, unless decorated with a metal trim. Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly. Must remove the lid. Suitable for warming only.
• Fine glassware	✓	
• Glass jars	✓	
<b>Metal</b>		
• Dishes	X	May cause arcing or fire.
• Freezer bag twist ties	X	
<b>Paper</b>		
• Plates, cups, napkins and kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture. May cause arcing.
• Recycled paper	X	
<b>Plastic</b>		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic. Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape. Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
• Cling film	✓	
• Freezer bags	✓ X	
<b>Wax or grease-proof paper</b>	✓	Can be used to retain moisture and prevent spattering.

## Cleaning Your Microwave Oven

### Recommendations

DO NOT spill water in the vents.

NEVER use any abrasive products or chemical solvents.

Take particular care when cleaning the door seals to ensure that no particles:

- ◆ Accumulate
- ◆ Prevent the door from closing correctly

*The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:*

- ◆ *Inside and outside surfaces*
- ◆ *Door and door seals*
- ◆ *Turn-table and roller ring*



ALWAYS ensure that the door seals are clean and the door closes properly.

- 1 Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
- 2 Remove any splashes or stains on the inside surfaces or on the roller ring with a soapy cloth. Rinse and dry.
- 3 To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the turn-table and heat for ten minutes at maximum power.
- 4 Wash the dishwasher-safe plate whenever necessary.

## Storing and Repairing Your Microwave Oven

*A few simple precautions should be taken when storing or having your microwave oven serviced.*

*The oven must not be used if the door or door seals are damaged:*

- ◆ *Broken hinge*
- ◆ *Deteriorated seals*
- ◆ *Distorted or bent oven casing*

*Only a qualified microwave service technician should perform repairs.*



NEVER remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:

- ◆ Unplug it from the wall socket
- ◆ Contact the nearest after-sales service centre

### Storing the Oven

If you wish to store your oven away temporarily, choose a dry, dust-free place.

Reason: Dust and damp may adversely affect the working parts in the oven.

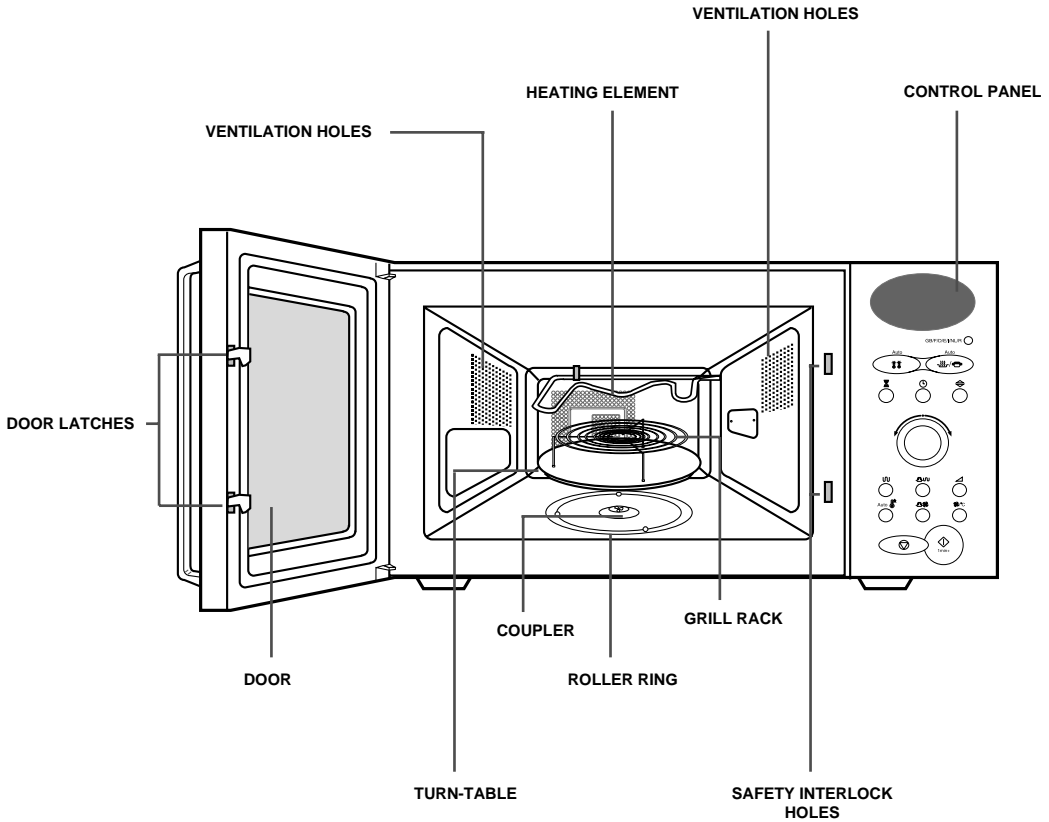
## Technical Specifications

GB

*SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.*

<b>Power source</b>	230 V ~ 50 Hz AC
<b>Power consumption</b>	
Maximum power	3200 W
Microwave	1500 W
Grill (heating element)	1300 W
Convection (heating element)	1700 W
<b>Output power</b>	100 W/900 W - 6 levels (IEC-705)
<b>Operating frequency</b>	2450 MHz
<b>Dimensions (W x D x H)</b>	
Outside	517 x 511 x 310 mm
Oven cavity	336 x 346 x 222 mm
<b>Volume</b>	0.9 Cubic feet
<b>Weight</b>	
Shipping	27.5 kg approx.
Net	24.5 kg approx.

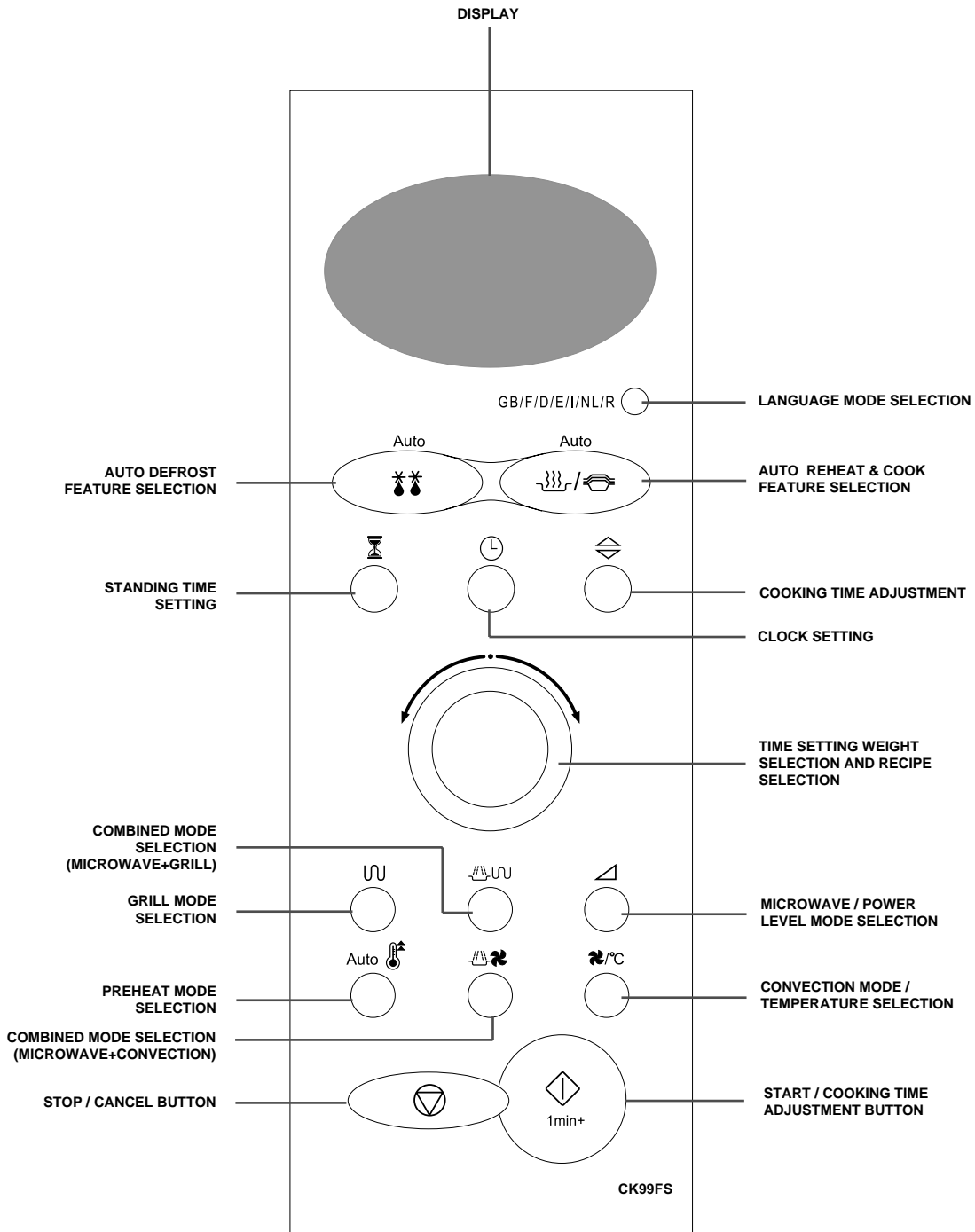
# Oven

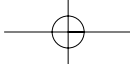




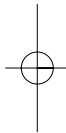
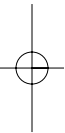
# Control Panel

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Printed in Korea

