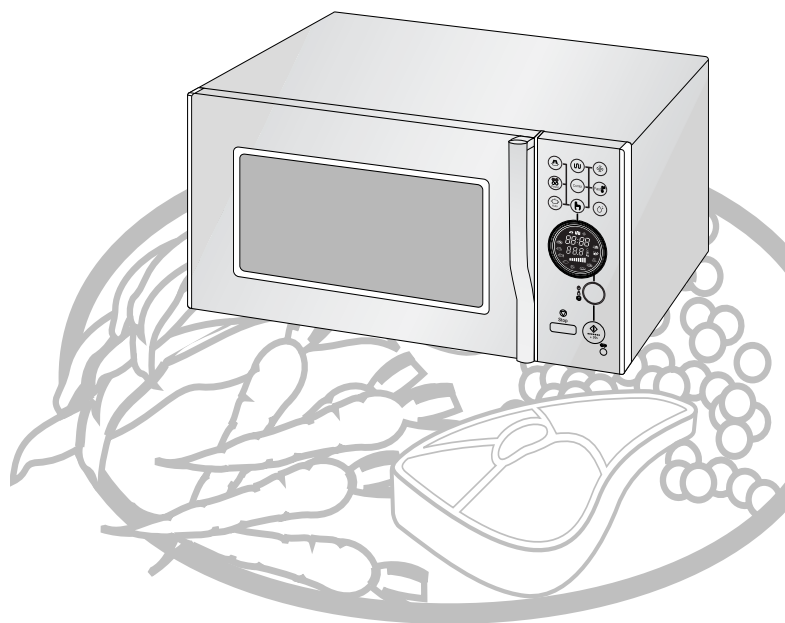


SAMSUNG

CUPTOR CU MICROUND

Manual de utilizare si ghid de preparare

CE1185GW
CE1185GB
CE1185UB




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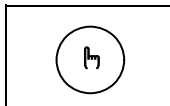
Ghid rapid


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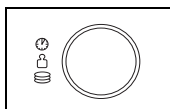
Daca doriti sa preparati un aliment



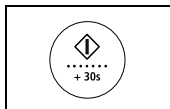
1. Apasati butonul **Microwave** ().
Apoi : Apasati butonul care clipeste.




2. Apasati butonul **Select** () pana ce este afisat nivelul de putere dorit.
Apoi : Rotiti butonul care clipeste.

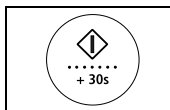



3. Setati timpul de preparare rotind butonul **Jog Dial** .
Apoi : Apasati butonul care clipeste.



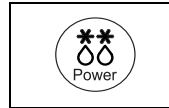
4. Apasati butonul **Start** () .
Rezultat: Incepe prepararea alimentului.
 - ◆ La sfarsitul prepararii, cuptorul va emite un bip si indicatia "0" va clipi de patru ori. Apoi cuptorul va emite un bip la fiecare minut.


Daca doriti sa mariti timpul de preparare

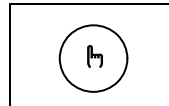



- Lasati alimentul in cuptor.
Apasati butonul **+30s** () o data sau de mai multe ori, pentru fiecare 30 de secunde pe care doriti sa le adaugati.

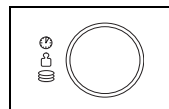
Daca doriti sa dezghetati rapid un aliment



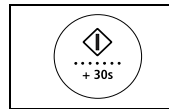
1. Introduceti alimentul congelat in cuptor.
1. Apasati butonul **Power Defrost** () .
Apoi : Apasati butonul care clipeste.




2. Selectati tipul alimentului ce va fi dezghetat apasand butonul **Select** () , pana ce categoria dorita va fi afisata.
Apoi : Rotiti butonul care clipeste.







3. Selectati greutatea rotind butonul **Jog Dial** .
Apoi : Apasati butonul care clipeste.

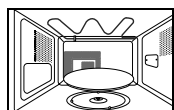


4. Apasati butonul **Start** () .
Rezultat: Incepe dezghetarea alimentului congelat.
 - ◆ La sfarsitul prepararii, cuptorul va emite un bip si indicatia "0" va clipi de patru ori. Apoi cuptorul va emite un bip la fiecare minut.

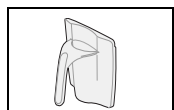
Folosirea functiunii Steam Cleaning

Aburii proveniti de la sistemul steam clean vor inmuia suprafata cavitatii. Dupa folosirea functiunii steam clean , puteti curata usor cuptorul.

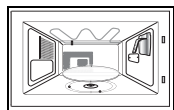
-  Folositi aceasta functie numai dupa ce cuptorul s-a racit complet. (temperatura camerei)
-  Folositi numai apa obisnuita si nu folositi niciodata apa distilata.
-  Dupa functiunea Steam cleaning este recomandata folosirea functiunii de deodorizare.
-  Daca deschideti usa in timpul acestei operatii, va fi afisata indicatia « E-01 » (Apa din cuptor va fi foarte fierbinte, datorita functiunii steam cleaning.)



1. Deschideti usa.



2. Umpleti vasul cu apa, pana la marcaj.
(Continutul pana la linie este de 30 ml.)

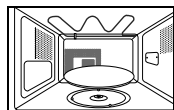


3. Atasati vasul cu apa in partea dreapta a cuptorului.

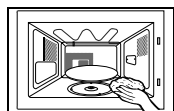
4. Inchideti usa.



5. Apasati butonul **Steam clean** (☼).
(Lampa nu functioneaza in timpul acestei operatiuni.)



6. Deschideti usa.



7. Curatati cavitatea interioara cu o carpa uscata.

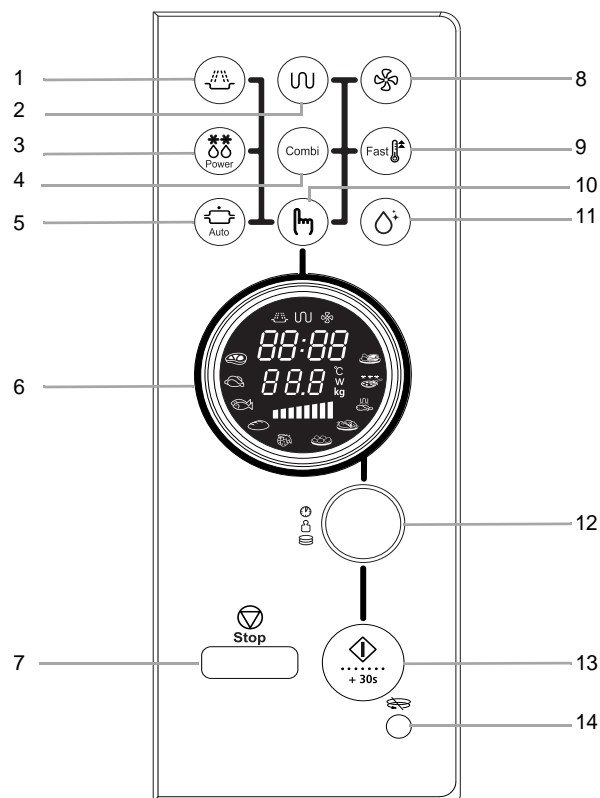
Avertizare!

- Vasul cu apa poate fi folosit numai cu functiunea "Steam Clean".
- Atunci cand preparati alimente solide, scoateti vasul de apa din cuptor, deoarece acesta poate provoca incendiu sau deteriorarea cuptorului.

RO

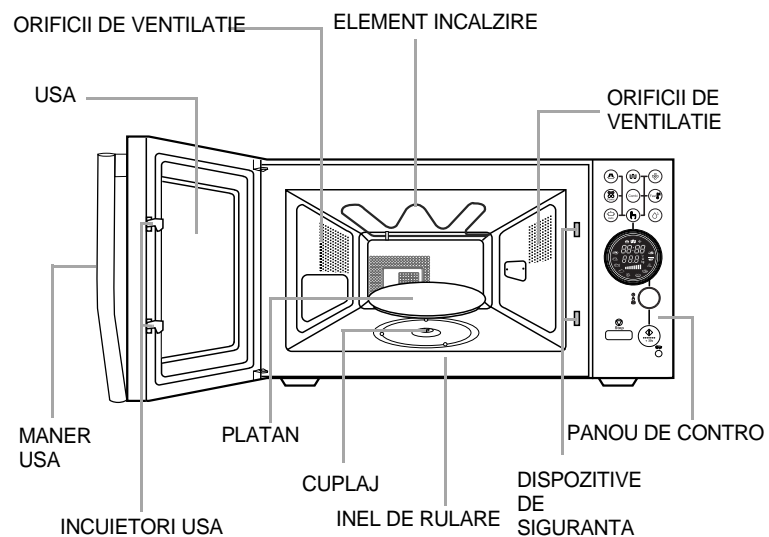
Panoul de control

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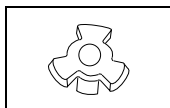
- | | |
|---------------------------------|-------------------------------------|
| 1. BUTON MICROUNDRE | 9. BUTON PREINCALZIRE RAPIDA |
| 2. BUTON GRATAR | 10. BUTON SELECTARE |
| 3. BUTON DEZGHETARE
AUTOMATA | 11. BUTON STEAM CLEAN |
| 4. BUTON MOD COMBINAT | 12. BUTON JOG DIAL |
| 5. BUTON AUTO PREPARARE | 13. BUTON START |
| 6. AFISAJ | 14. BUTON PORNIRE/ OPRIRE
PLATAN |
| 7. BUTON STOP / ANULARE | |
| 8. BUTON CONVECTIE | |

Cuptor



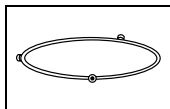
Accesorii

In functie de modelul pe care l-ati achizitionat, vi se vor livra cateva accesorii, care pot fi folosite in diferite moduri.



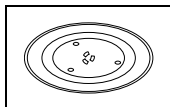
1. **Cuplaj**, deja plasat pe axul motorului situat la baza cuptorului.

Scop: Cuplajul rotește platanul.



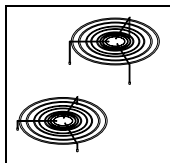
2. **Inel de rulare**, care se plaseaza in centrul cuptorului.

Scop: Inelul de rulare sustine platanul.



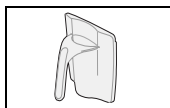
3. **Platan**, care se plaseaza pe inelul de rulare cu centrul fixandu-se la cuplaj.

Scop: Platanul servește ca suprafața principală de preparare; poate fi scos cu ușurință, pentru curățare.



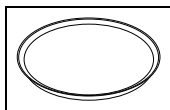
4. **Rafturi metalice** (superior, inferior), care se plaseaza pe platan.

Scop: Rafturile metalice pot fi folosite pentru prepararea a doua portii in acelasi timp. Portia mai mica poate fi plasata pe platan iar cea de a doua portie pe raftul metalic. **Rafturile metalice pot fi folosite in modurile gratar, convecție și preparare combinata.**



5. **Vas pentru apa**, care se plaseaza in partea dreapta a cuptorului..

Scop: Vasul de apa poate fi folosit pentru curățarea cuptorului.



6. **Farfurie crustata**, care se plaseaza pe platan.

Scop: Farfuria crustata este folosită pentru a rumeni mai bine alimentele, în modurile de preparare microunde și combinat cu gratar.

Folosirea manualului de instructiuni

Tocmai ati achizitionat un cuptor cu microunde SAMSUNG.

Manualul de instructiuni cuprinde informatii importante referitoare la prepararea cu ajutorul cuptorului cu microunde:

- **Masuri de siguranta**
- **Accesorii potrivite si vesela de preparare**
- **Sfaturi utile de preparare**

In interiorul manualului veti gasi un ghid rapid, care va va explica trei operatii de baza:

- **Preparare (mod microunde)**
- **Dezghetare**
- **Marirea duratei de preparare, daca alimentul nu este preparat corespunzator sau necesita reincalzire**

La inceputul manualului veti gasi ilustratii asupra cuptorului, si in special ale panoului de comanda, astfel ca veti recunoaste butoanele mult mai usor.

Procedurile pas cu pas folosesc doua simboluri diferite.



Important



Nota

PRECAUTII PENTRU EVITAREA UNEI POSIBILE EXPUNERI EXCESIVE LA ENERGIA MICROUNDELOR

Cititi cu atentie urmatoarele masuri de siguranta; in caz contrar poate avea loc o expunere la energia microundelor, ce poate avea urmari neplacute.

- In nici un caz, nu trebuie sa incercati sa folositi cuptorul cu microunde cu usa deschisa, sa modificati incuietorile de siguranta ale usii sau sa introduceti obiecte in gaurile incuietorilor de siguranta.
- Nu plasati nici un obiect intre usa cuptorului si partea frontala si nu permiteti resturilor alimentare sa se acumuleze pe suprafetele de etansare. Asigurati-va ca usa si suprafetele de etansare sunt curate, stergandu-le dupa folosire cu o carpa umeda si apoi cu o carpa moale si uscata.
- Nu folositi cuptorul cu microunde, daca acesta este defect. Apelati la ajutorul unui tehnician service, instruit de catre producator. Este foarte important ca usa cuptorului sa se inchida corect si sa nu existe nici o defectiune a:
 - Usii, incuietorilor acestora si a suprafetelor de etansare
 - Balamalelor usii (rupte sau slabite)
 - Cablului de alimentare
- Cuptorul cu microunde nu trebuie modificat sau reparat, decat de catre un tehnician service calificat corespunzator si instruit de catre producator.

Masuri de siguranta

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Masuri de siguranta importante.

Cititi cu atentie si pastrati manualul pentru o folosire ulterioara. Inainte de a prepara alimente sau lichide in cuptor, va rugam sa verificati daca au fost luate urmatoarele masuri de siguranta.

1. Nu folositi nici un vas metalic in interiorul cuptorului cu microunde:

- Containere metalice
- Vesela cu ornamentatii de aur sau argint
- Frigarui , furculite, etc.

Motiv: Pot apare scantei sau arc electric, care vor deteriora cuptorul.

2. Nu incalziti:

- Sticle, borcane, containere etanse sau sigilate in vid.
Ex: Borcane cu alimente pentru copii.
- Alimente sigilate ermetic. Ex: Oua, rosii.

Motiv: Presiunea va creste la incalzire si poate duce la explozia acestora.

Sfat: Scoateti capacele si intepati sacii sau pungile, etc.

3. Nu puneti in functiune cuptorul cu microunde, atunci cand acesta este gol.

Motiv: Peretii cuptorului se pot deteriora.

Sfat: Lasati intotdeauna un pahar cu apa in interiorul cuptorului. Apa va absoarba microundele in cazul unei porniri accidentale a cuptorului cu microunde, atunci cand acesta este gol.

4. Nu acoperiti orificiile de ventilatie cu carpe sau hartie.

Motiv: Carpele sau hartia pot lua foc datorita aerului cald evacuat din cuptor.

5. Folositi intotdeauna manusi atunci cand scoateti alimente sau vesela din cuptor.

Motiv: Unele vase absorb microundele si caldura este transferata intotdeauna de la aliment la vas. De aceea, vasele sunt fierbinti.

6. Nu atingeti elementul de incalzire si peretii interiori ai cuptorului cu microunde.

Motiv: Acesti pereti ar putea sa fie destul de fierbinti incat sa va arda chiar si dupa ce prepararea a luat sfarsit. Nu permiteti ca materiale inflamabile sa intre in contact cu aria interioara a cuptorului. Lasati intai cuptorul sa se raceasca.

7. Pentru a reduce riscul unui incendiu in cavitatea cuptorului:

- Nu depozitati materiale inflamabile in interiorul cuptorului cu microunde.
- Indepartati sigiliile metalice ale ambalajelor de plastic sau hartie, ale alimentelor.
- Nu folositi cuptorul cu microunde pentru a usca ziare.
- Daca observati ca iese fum, lasati usa cuptorului inchisa si opriti aparatul sau deconectati-l de la sursa de alimentare.

8. Aveti o grija deosebita atunci cand, incalziti lichide sau alimente pentru copii.

- Lasati intotdeauna un timp de asteptare de 20 de secunde, dupa ce cuptorul a fost oprit, pentru a permite echilibrarea temperaturii.
- Amestecati pe durata incalzirii, daca este necesar, si intotdeauna dupa incalzire.
- Pentru a preveni fierberea intarziata si o posibila oparire, ar trebui sa introduceti o lingurita de plastic sau o bagheta de sticla in lichide si amestecati inainte, in timpul si dupa preparare.
- In caz de oparire, urmati instructiunile de prim ajutor urmatoare:
 - * Introduceti zona oparita in apa rece, pentru cel putin 10 minute.
 - * Acoperiti cu o haina curata si uscata.
 - * Nu aplicati nici un fel de creme, uleiuri sau lotiuni.
- Nu umpleti niciodata complet vasul si alegeti un vas care este mai larg la gura decat la baza, pentru a preveni scurgerea la fierbere a lichidului. Sticlele cu gat subtire pot de asemenea exploda, daca sunt supraincalzite.
- Verificati intotdeauna temperatura alimentelor pentru copii si a laptelui, inainte de servire.
- Nu incalziti niciodata o sticla pentru copii cu biberonul atasat; poate exploda la supraincalzire.

9. Aveti grija sa nu deteriorati cablul de alimentare.

- Nu introduceti cablul de alimentare sau stecherul in apa si tineti cablul de alimentare departe de suprafetele incalzite.
- Nu folositi acest aparat daca, cablul de alimentare sau stecherul este defect.

10. Atunci cand deschideti usa cuptorului, stati la o lungime de brat de acesta.

Motiv: Aerul cald sau aburul eliberat pot provoca oparirea.

11. Pastrati curat interiorul cuptorului cu microunde .

Motiv: Particulele de alimente sau petele de ulei de pe peretii sau baza cuptorului, pot deteriora vopseaua si reduce eficienta aparatului.

12. Un "clic" poate fi observat pe durata functionarii, in special, atunci cand cuptorul se afla in modul de dezghetare.

Motiv: Atunci cand puterea de iesire se schimba, este posibil sa auziti acest sunet.

13. In cazul in care cuptorul cu microunde functioneaza gol, alimentarea cu energie se va opri automat, pentru siguranta. Puteti folosi din nou cuptorul, in mod normal, dupa o perioada de 30 de minute.

- Nu va ingrijorati daca dupa terminarea prepararii cuptorul continua sa functioneze.

Motiv: Acest produs este conceput sa fie ventilat cateva minute, fara functionare microunde (MWO), pentru a raci componentele electronice, la apasarea butonului stop sau la deschiderea usii, la sfarsitul prepararii, dupa functionarea in modul microunde, gratar, convecție, microunde+convecție, microunde+gratar. La sfarsitul prepararii cuptorul va emite un bip si indicatia "0" va clipi de patru ori. Apoi cuptorul va emite un bip la fiecare minut.

Masuri de siguranta (continuare)

MASURI DE SIGURANTA IMPORTANTE

Pe durata prepararii, ar trebui sa va uitati din cand in cand in interiorul cuptorului, atunci cand alimentele sunt incalzite sau preparate in recipiente de unica folosinta din plastic, hartie sau alt material combustibil.

AVERTIZARE:

Daca usa sau garniturile de etansare ale acestuia sunt defecte, nu folositi cuptorul pana la repararea de catre personal autorizat.

AVERTIZARE:

Operatiunile de service sau reparatii, ce implica demontarea capacului de protectie impotriva expunerii la energia microundelor, trebuie executate numai de catre personal calificat.

AVERTIZARE:

Lichidele sau alte tipuri de alimente nu trebuie incalzite in recipiente etanse, deoarece acestea pot exploda.

AVERTIZARE:

Permiteti copiilor sa foloseasca cuptorul cu microunde fara supraveghere, numai atunci cand acestia au fost corespunzator instruiti, astfel incat sa fie capabili de a utiliza aparatul in siguranta si de a intelege riscurile unei utilizari incorecte.

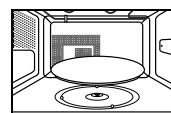
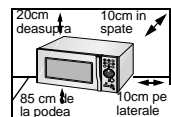
AVERTIZARE:

Carcasa si usa cuptorului cu microunde vor deveni foerbinti in timpul prepararii prin convecție sau in timpul prepararii in mod combinat.

- ☞ Nu puneti in functiune cuptorul cu microunde fara cuplaj, inel de rulare si platan.

Instalarea cuptorului cu microunde

Asezati cuptorul cu microunde pe o suprafata neteda, dreapta si destul de rezistenta incat sa suporte greutatea acestuia.



1. Atunci cand instalati cuptorul cu microunde, asigurati-va ca exista o ventilatie adecvata, lasand un spatiu de cel putin 10 cm in spate si in laterale, un spatiu de 20 cm deasupra acestuia si un spatiu de 85 cm de la podea la cuptorul cu microunde.
2. Scoateti toate materialele de ambalare din interiorul cuptorului. Instalati inelul de rulare si platanul. Verificati daca platanul se invarte corect.
3. Acest cuptor cu microunde trebuie pozitionat astfel incat stecherul cablului de alimentare sa fie usor accesibil.

- ☞ Nu blocati niciodata orificiile de ventilatie, deoarece cuptorul se va supraincalzi si se va opri automat. Va ramane inoperabil pana ce se raceste suficient.
- ☞ Pentru siguranta dumneavoastra, conectati cablul de alimentare la o priza cu 3-pini, 230 Volti, 50Hz, AC si cu legare la pamant. In cazul in care cablul de alimentare se deterioreaza, acesta trebuie inlocuit de producator sau un agent de service calificat.
- ☞ Nu instalati cuptorul cu microunde in mediu cald si umed, precum in apropierea unui cuptor obisnuit sau radiator. Specificatiile sursei de alimentare a cuptorului trebuie respectate si orice extensie de cablu trebuie sa aiba acelasi standard ca si cablul de alimentare, livrat odata cu cuptorul. Stergeti interiorul si etansarea usii cu o carpa umeda, inainte de a folosi cuptorul cu microunde pentru prima data.

RO

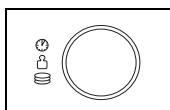
Setarea ceasului

RO

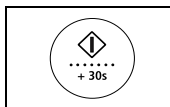
Cuptorul cu microunde are un ceas incorporat. Ora poate fi afisata in numai in sistem de notare de 24 de ore. Trebuie sa setati ceasul:

- Atunci cand instalati cuptorul cu microunde pentru prima data
- Dupa o cadere de tensiune

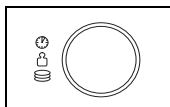
☒ Nu uitati sa resetati ceasul atunci cand, se face trecerea de la ora de vara la cea de iarna si invers.



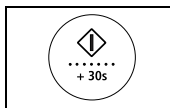
1. Rotiti butonul **Jog Dial** pentru a seta ora.
Apoi : Apasati butonul care clipeste.



2. Apasati butonul **start**(◊).
Apoi : Rotiti butonul care clipeste.



3. Rotiti butonul **Jog Dial** pentru a seta minutele.
Apoi : Apasati butonul care clipeste.



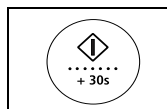
4. Atunci cand ora este corect reglata, apasati butonul **start**(◊) pentru a porni ceasul.
Rezultat: Ora curenta va fi afisata atunci cand nu folositi cuptorul cu microunde.

Verificarea functionarii corecte a cuptorului

Urmatoarea procedura simpla va permite sa verificati, in orice moment, functionarea corecta a cuptorului cu microunde. Daca este necesar, consultati capitolul "Ce trebuie facut atunci cand cuptorul nu functioneaza" din pagina urmatoare.

- ☒ Cuptorul trebuie conectat la priza de perete corespunzatoare. Platanul trebuie sa se afle in pozitia sa in interiorul cuptorului. Daca este folosit un nivel al puterii altul decat cel maxim, (100% - 900 W) apa are nevoie de mai mult timp pentru a fierbe.

• **Deschideti usa cuptorului tragand de manerul situat in partea dreapta a acesteia. Asezati un pahar cu apa pe platan. Inchideti usa.**



Apasati butonul **start**(◊) si setati timpul de preparare la 4 sau 5 minute, apasand butonul **start**(◊) de numarul corespunzator de ori.

Result: Cuptorul cu microunde incalzeste apa timp de 4 - 5 minute. Apa ar trebui sa fiarba.

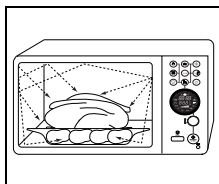
Modul de functionare a cuptorului cu microunde

Microundele sunt unde electromagnetice de inalta frecventa; energia eliberata permite prepararea sau reincalzirea alimentelor, fara a le schimba forma sau culoarea.

Puteti folosi cuptorul cu microunde pentru:

- Dezghetare
- Reincalzire
- Preparare

Principiul de preparare



1. Microundele generate de magnetron sunt distribuite uniform, deoarece alimentele se rotesc pe platan. Alimentul este preparat bine si uniform.
2. Microundele sunt absorbite de aliment pana la o adancime de aproximativ 2,5 cm. Prepararea continua apoi, in timp ce caldura este disipata in interiorul alimentului.
3. Timpul de preparare variaza in functie de natura recipientului folosit si proprietatile alimentului:
 - Cantitate si densitate
 - Continutul de apa
 - Temperatura initiala (congelat sau nu)



Deoarece, centrul alimentului este preparat prin disiparea caldurii, prepararea continua chiar si dupa ce ati scos alimentul din cuptor. Timpul de asteptare din retetele de la sfarsitul acestui manual, trebuie de aceea respectat, pentru a asigura:

- O preparare uniforma a alimentului pana la centru
- Aceeasi temperatura a alimentului (suprafata si interior).

Ce trebuie facut atunci cand cuptorul nu functioneaza corect

Familiarizarea cu un nou aparat necesita intotdeauna o scurta perioada de timp. Daca intalniti una din problemele listate mai jos, incercati solutiile date, inainte de a contacta centrul service.

- ◆ Este normal.
 - Aparitia condensului in interiorul cuptorului cu microunde.
 - Iesirea aerului pe langa usa si carcasa exterioara.
 - Reflectarea luminii pe langa usa si carcasa exterioara.
 - Iesirea aburilor pe langa usa cuptorului.
- ◆ Alimentul nu este preparat deloc.
 - Ati setat timpul corect si ati apasat butonul **Start**(◊)?
 - Usa este inchisa?
 - Ati supraincarcat circuitul electric si ati provocat arderea unei sigurante sau declansarea unui intreruptor automat?
- ◆ Alimentul este prea mult sau prea putin preparat.
 - Ati setat durata de preparare corespunzator cu tipul alimentului?
 - Ati ales un nivel de putere corespunzator?
- ◆ Apar scantei si arc electric in interiorul cuptorului cu microunde.
 - Ati folosit vesela cu ornamente metalice?
 - Ati lasat o furculita sau o ustensila metalica in interiorul cuptorului?
 - Folia de aluminiu este prea aproape de peretii interiori ai cuptorului?
- ◆ Cuptorul cu microunde provoaca interferente cu radio-ul sau televizorul.
 - O usoara interferenta poate fi observata la radio sau televizor, atunci cand cuptorul functioneaza. Este normal.
 - * Solutie: instalati cuptorul departe de radio, televizor sau antene.
 - Daca interferenta este detectata de catre procesorul cuptorului, afisajul ar putea fi resetat.
 - * Solutie: deconectati cablul de alimentare si apoi reconectati-l. Resetati timpul.
- ◆ Mesajul "E-25" indica
 - Mesajul "E-25" este activat automat inainte de supraincalzirea cuptorului cu microunde. Daca mesajul "E-25" este activat, apasati butonul " ◊ " pentru a utiliza modul de initializare.

Daca informatiile de mai sus nu va permit sa rezolvati problema, contactati centrul local service Samsung.

Va rugam sa va notati urmatoarele informatii;

- Modelul si numarul de serie, marcat pe partea posterioara a cuptorului cu microunde
- Detaliile certificatului de garantie
- O descriere clara a problemei

Apoi contactati dealerul dumneavoastra sau centrul service SAMSUNG.

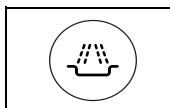
Preparare/ Reincalzire

RO

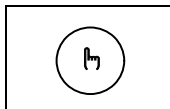
Urmatoarea procedura va arata cum puteti prepara sau reincalzi alimente.

☞ Verificati intotdeauna setarile facute pentru preparare, inainte de a lasa cuptorul nesupravegheat.

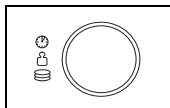
Deschideti usa. Asezati alimentul in centrul platanului. Inchideti usa. Nu porniti niciodata cuptorul cu microunde, atunci cand acesta este gol.



1. Apasati butonul **Microwave** (☞) .
Rezultat: Va fi afisata urmatoarea indicatie:
(☞) (mod microunde)
Apoi : Apasati butonul care clipeste.



2. Selectati nivelul de putere corespunzator apasand din nou butonul **Microwave** (☞) pana ce nivelul de putere dorit este afisat pe ecran. Pentru detalii suplimentare consultati tabelul cu nivele de putere.
Apoi : Rotiti butonul care clipeste.



3. Setati timpul de preparare rotind butonul **Jog Dial**.
 - Exemplu: Pentru un timp de preparare de 3 minute, 30 de secunde, rotiti butonul catre dreapta pentru a seta 3:30.**Rezultat:** Este afisat timpul de preparare.
Apoi : Apasati butonul care clipeste.



4. Apasati butonul **Start** (◆) .
Rezultat: Se aprinde lumina interioara a cuptorului si platanul incepe sa se roteasca. Incepe prepararea si atunci cand se termina:
 - ◆ Cuptorul emite un bip si "0" clipeste de patru ori. Apoi cuptorul va emite un bip la fiecare minut.

☒ Daca doriti sa aflati nivelul de putere curent al cavitatii cuptorului, apasati o data butonul **Select** (☞) . Daca doriti sa schimbati nivelul de putere in timpul prepararii, apasati butonul **Select** (☞) de doua sau de mai multe ori, pentru a selecta nivelul de putere dorit.

Pornire rapida:

☒ Daca doriti sa incalziti un aliment pentru o scurta perioada de timp, la putere maxima (900W), puteti de asemenea apasa butonul **+30s** (◆) o data pentru fiecare 30 de secunde de timp de preparare. Cuptorul va porni imediat.

Nivele de putere si variatii ale timpului

Diferitele nivele de putere va permit sa adaptati cantitatea de energie disipata si prin urmare timpul necesar pentru prepararea sau reincalzirea alimentelor, in functie de tipul si cantitatea acestora. Puteti alege unul din cele sase nivele de putere.

Nivel putere	Procentaj	Iesire
Ridicat	100 %	900 W
Mediu ridicat	67 %	600 W
Mediu	50 %	450 W
Mediu scazut	33 %	300 W
Dezghetare	20 %	180 W
Scazut	11 %	100 W

Timpul de preparare prezentat in retete si in acest manual corespunde nivelului puterii de preparare specificat.

Daca selectati un...	Atunci timpul de preparare trebuie sa...
Nivel ridicat de putere	Scada
Nivel scazut de putere	Creasca

Oprirea preparării

Puteti opri prepararea in orice moment, pentru a:

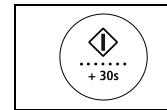
- Verifica alimentul
- Intoarce sau amesteca alimentul
- Permite un timp de asteptare

Pentru a opri prepararea...	Atunci...
Temporar	Deschideti usa. Rezultat: Prepararea se opreste. Pentru a continua prepararea, inchideti usa si apasati butonul Start (◊).
Complet	Apasati butonul Stop (⊖). Rezultat: Prepararea se opreste. Daca doriti sa anulati setarile prepararii, apasati din nou butonul Stop (⊖).

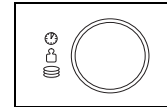
Ajustarea timpului de preparare

Ca si in cazul cuptoarelor traditionale, veti observa ca, in functie de caracteristicile alimentului si gustul dumneavoastra, va fi nevoie sa ajustati putin timpul de preparare. Puteti:

- Verificati in orice moment modul in care se desfasoara prepararea prin simpla deschidere a usii
- Mari sau reduce timpul de preparare ramas



1. Pentru a creste timpul de preparare a alimentului, apasati butonul **+30s** (◊) o data pentru fiecare 30 de secunde pe care doriti sa le adaugati.
 - Exemplu: Pentru a adauga trei minute, apasati butonul **+30s** (◊) de sase ori.




2. In timpul prepararii, pentru a creste sau reduce timpul de preparare a alimentului, rotiti butonul **Jog Dial** catre stanga sau dreapta.

RO

Folosirea functiunii Auto preparare

RO

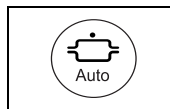
Funcțiunea Auto Cook () este programată cu setări diferite de preparare. Nu este nevoie să setați nici timpul de preparare și nici nivelul puterii.


Puteti ajusta numarul de portii de servire rotind butonul Jog Dial.

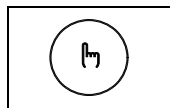



Folositi numai recipiente compatibile și sigure.

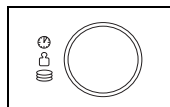
Deschideti usa. Asezati alimentul in centrul platanului. Inchideti usa.



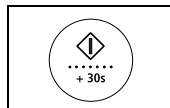
1. Apasati butonul **Auto Cook** ().
Apoi : Apasati butonul care clipeste.




2. Selectati tipul alimentului pe care doriti sa il preparati, apasand butonul **Select** (). Consultati tabelul din pagina urmatoare pentru o descriere a diferitelor setari.
Apoi : Rotiti butonul care clipeste.








3. Selectati marimea portiei de servire rotind butonul **Jog Dial**.
Apoi : Apasati butonul care clipeste.



4. Apasati butonul **Start** ().
Rezultat: Alimentul va fi preparat in functie de setarile programate.
◆ Atunci cand se termina prepararea, cuptorul va emite patru bip-uri și indicatia "0" va clipi de patru ori. Apoi cuptorul va emite un bip la fiecare minut.

Urmatorul tabel prezinta diferite programe de auto preparare, cantitati, timp de asteptare și recomandari potrivite. Programele 1, 4 și 5 folosesc numai energia microundelor.

Programul 3 foloseste un mod combinat de preparare: microunde și gratar. Programul 2 foloseste un mod combinat de preparare: microunde și convecție.

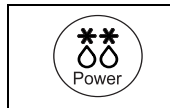
Cod	Aliment	Portie de servire	Timp de asteptare	Recomandari
	Gata preparat (rece)	0.3-0.35 kg 0.4-0.45 kg 0.5-0.55 kg	3min.	Asezati alimentul pe o farfurie ceramica și acoperiti cu pelicula. Acest program este potrivit pentru mancare constand in 3 elemente (de ex. carne cu sos, legume, orez sau paste).
	Pizza congelata	0.3-0.4 kg 0.45-0.55 kg 0.6-0.7 kg	-	Asezati o pizza congelata (-18°C) pe raftul mic. Asezati doua pizza congelate una pe raftul mic și cealalta pe cel inalt.
	Bucati de pui	200-300 g (1 buc) 400-500 g (2 buc) 600-700 g (2-3 buc) 800-900 g (3-4 buc)	2-3min.	Ungeti bucatile de pui cu ulei și condimentati-le cu piper, sare și paprika. Asezati bucatile de pui in cerc, pe raftul inalt, cu pielea orientata catre in jos. Intoarceți atunci cand cuptorul emite semnal sonor.
	Legume proaspete	0.2-0.25 kg 0.3-0.35 kg 0.4-0.45 kg 0.5-0.55 kg 0.6-0.65 kg 0.7-0.75 kg	2-3 min.	Cantariti legumele dupa spalare, apoi curatati și taiati in bucati de aceeasi marime. Asezati-le intr-un vas de sticla cu capac. Adaugati 30 ml (2 linguri) de apa pentru prepararea a 200-250 g, 45 ml (3 linguri) pentru 300-450 g și adaugati 60-75 ml (4-5 linguri) pentru 500-750 g. Amestecati dupa preparare. Atunci cand preparati cantitati mari, amestecati o data in timpul prepararii.
	Cartofi decojiti	0.3-0.35 kg 0.4-0.45 kg 0.5-0.55 kg 0.6-0.65 kg 0.7-0.75 kg	2-3 min.	Cantariti cartofii dupa curatare, apoi spalati și taiati in bucati de aceeasi marime. Asezati cartofii intr-un cas de sticla cu capac. Adaugati 45 ml (3 linguri) de apa pentru a prepara 300-450g, adaugati 60ml (4 linguri) pentru a prepara 500-750 g.

Folosirea functiunii de dezghetare automata

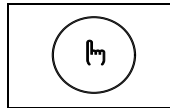
Funcțiunea Power Defrost (☼☼) va permite sa dezghetati carne, pasari, peste, paine, prajituri si fructe. Timpul de dezghetare si nivelul de putere sunt setate automat. Dumneavoastra selectati numai programul si greutatea.

 Folositi numai recipiente compatibile si sigure.

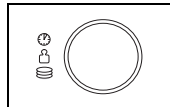
Deschideti usa. Asezati alimentul congelat pe o farfurie ceramica, in centrul platanului. Inchideti usa.



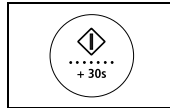
1. Apasati butonul **Power Defrost** (☼☼).
Apoi : Apasati butonul care clipeste.



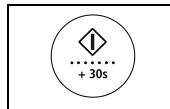
2. Selectati tipul alimentului pe care doriti sa il preparati, apasand butonul **Select** (☞). Consultati tabelul din pagina urmatoare pentru o descriere a diferitelor setari.
Apoi : Rotiti butonul care clipeste.




3. Selectati marimea portiei de servire rotind butonul **Jog Dial**.
Apoi : Apasati butonul care clipeste.








4. Apasati butonul **Start** (◇) .
Rezultat:
 - ◆ Incepe dezghetarea alimentului.
 - ◆ In timpul dezghetarii, cuptorul emite semnale sonore pentru a va aminti sa intoarceti alimentul.



5. Apasati din nou butonul **Start** (◇) pentru a termina dezghetarea.
Rezultat: Atunci cand se termina prepararea, cuptorul va emite patru bip-uri si indicatia "0" va clipi de patru ori. Apoi cuptorul va emite un bip la fiecare minut.

 De asemenea, puteti dezgheta alimentele manual. Pentru aceasta, selectati functiunea microunde cu un nivel de putere de 180 W. Consultati capitolul "Dezghetare" de la pagina 23 pentru detalii suplimentare.

Urmatorul tabel prezinta diferite programe de dezghetare Power Defrost, cantitati, timp de asteptare si recomandari potrivite. Indepartati toate materialele de ambalare, inainte de dezghetare. Asezati carnea , pasarea sau pestele pe o farfurie ceramica.

Cod	Aliment	Portie de servire	Timp de asteptare	Recomandari
	Carne	0.2~2kg	20-90 min.	Inveliti marginile in folie de aluminiu. Intoarceti alimentul atunci cand, cuptorul emite un bip. Acest program este potrivit pentru carne de oaie, carne de miel, carne de porc, fripturi, cotlete, chiftele.
	Pasare	0.2~2kg	20-90 min.	Inveliti marginile in folie de aluminiu. Intoarceti alimentul atunci cand, cuptorul emite un bip. Acest program este potrivit pentru bucati de pui cat si pentru pui intreg.
	Peste	0.2~2kg	20-60 min.	Inveliti coada pestelui intreg in folie de aluminiu. Intoarceti alimentul atunci cand, cuptorul emite un bip. Programul este potrivit pentru peste intreg si fille de peste.
	Paine	0.12~1kg	10-60 min.	Asezati painea pe hartie de bucatarie si intoarceti imediat ce cuptorul emite un bip. Asezati produsele de patiserie pe o farfurie ceramica plata si intoarceti imediat ce cuptorul emite un bip. (Cuptorul va continua sa functioneze si se va opri atunci cand deschideti usa. Acest program este potrivit pentru orice tip de paine, felii sau intreaga, precum si pentru chifle si baghete. Asezati chiflele in cerc. Acest program este potrivit pentru toate tipurile de biscuiti, prajituri cu branza si produse de patiserie. Programul nu este recomandat pentru prajituri cu umpluturi de fructe precum si pentru prajituri cu glazura de ciocolata.
	Fructe	0.1~0.6kg	5-20 min.	Distribuiti fructele uniform pe o farfurie ceramica plata. Acest program este potrivit pentru toate tipurile de fructe.

RO

Folosirea farfuriei crustate

RO

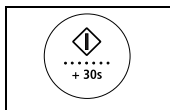
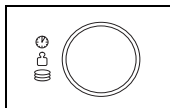
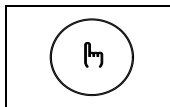
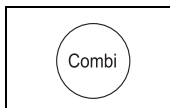
La prepararea in cuptoare cu microunde, folosind modul de preparare gratar sau microunde, alimentele precum produsele de patiserie si pizza sunt moi in interior. Folosind farfuria crustata Samsung alimentele devin crocante si uniform preparate. Farfuria crustata poate fi folosita si pentru prepararea suncii, oualelor, carnatilor, etc.





Preincalziti farfuria crustata inainte de utilizare, timp de 3 pana la 5 minute, selectand modul combinat de preparare:

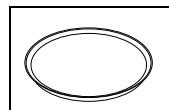
- Mod combinat de preparare: convecție (220°C) si microunde (600W nivel putere)
- Mod combinat de preparare: gratar si microunde (nivel putere 300 W)
- Consultati pagina 17.

1. Preincalziti farfuria crustata, asa cum este descris mai sus.
 - Folositi intotdeauna manusi, pentru a scoate farfuria crustata din cuptor, deoarece devine foarte fierbinte.
2. Ungeti farfuria cu ulei daca doriti sa preparati alimente precum sunca si oua, pentru a rumeni mai bine alimentele.
3. Asezati alimentul pe farfuria crustata.
 - Nu asezati obiecte care nu sunt rezistente la temperatura ridicata pe farfuria crustata; ex. vase din plastic.
4. Asezati farfuria crustata pe platan in cuptor.
 - Nu folositi niciodata farfuria crustata fara platan.
5. Apasati butonul **Combi**.
Apoi : Apasati butonul care clipeste.



6. Selectati nivelul corespunzator de putere apasand butonul **Select** ().
Apoi : Rotiti butonul care clipeste.
7. Setati apoi timpul de preparare rotind butonul **Jog Dial** pana ce timpul de preparare corespunzator este afisat pe ecran.
Apoi : Apasati butonul care clipeste.
8. Apasati butonul **Start** ().
Rezultat: Incepe prepararea.
 - ◆ Atunci cand se termina prepararea, cuptorul va emite un semnal sonor si indicatia "0" va clipi de patru ori. Apoi cuptorul va emite un bip la fiecare minut.

Cum se curata farfuria crustata



Cea mai buna metoda de curatare a farfuriei crustate este spalarea cu apa calda si detergent. Clatiti apoi cu apa rece. Nu folositi o perie sau un burete dur, deoarece se poate deteriora suprafata farfuriei.



Farfuria crustata este acoperita cu un strat de Teflon. Daca folositi incorect farfuria acest strat se poate deteriora.

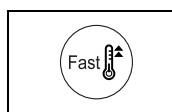
- Nu taiati niciodata alimente pe farfuria crustata. Luati alimentele de pe farfurie inainte de taierea acestora
- Este recomandat sa intoarcati alimentele cu o lingura de lemn sau plastic.

Preincalzirea rapida a cuptorului

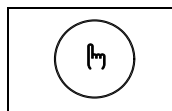
Pentru prepararea in modul convecție, este recomandat sa preincalziti cuptorul la temperatura corespunzatoare inainte de a introduce alimentul.

Atunci cand cuptorul ajunge la temperatura necesara, aceasta este mentinuta timp de aproximativ 10 minute; apoi cuptorul se opreste automat.

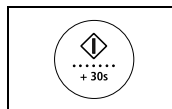
Verificati daca elementul de incalzire se afla in pozitia corecta pentru tipul de preparare dorit.



1. Apasati butonul **Auto Fast Preheat** (Fast).
Apoi : Apasati butonul care clipeste.



2. Apasati butonul **Select** () o data sau de mai multe ori pentru a seta temperatura.
Rezultat: Este afisata indicatia urmatoare 250°C(temperatura)
Apoi : Rotiti butonul care clipeste.



3. Apasati butonul **Start** () .
Rezultat: Cuptorul este preincalzit la temperatura dorita.
 - ◆ Dupa ce ajunge la temperatura setata, cuptorul emite sase bipuri si temperatura este mentinuta timp de 10 minute.
 - ◆ Dupa 10 minute, cuptorul emite 4 bipuri si apoi se opreste.

☒ In cazul in care temperatura interioara a atins temperatura setata, cuptorul emite 6 bipuri si temperatura setata este mentinuta timp de 10 minute.

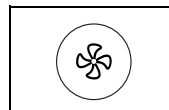
☒ Daca doriti sa aflati temperatura curenta a cavitatii cuptorului apasati butonul **Auto Fast Preheat** (Fast) .

Mod de preparare prin convecție

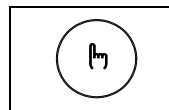
Modul de preparare convecție va permite sa preparati alimente in mod similar cuptoarelor traditionale. Modul microunde nu este folosit. Puteti seta temperatura, dupa dorinta, intr-o banda cuprinsa intre 40°C si 250°C, in opt nivele presetate. Timpul maxim de preparare este de 60 de minute.

- ☞
- Daca doriti sa preincalziti rapid cuptorul.
- Folositi intotdeauna manusi atunci cand scoateti recipientele din cuptor, deoarece acestea sunt foarte fierbinti.
 - Puteti obtine o preparare si o rumenire a alimentelor, daca folositi raftul mai mic.

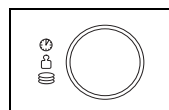
Verificati daca elementul de incalzire se afla in pozitie orizontala si daca platanul este in pozitia corecta. Deschideti usa cuptorului si asezati alimentul pe raftul mai mic, situat pe platan.



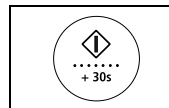
1. Apasati butonul **Convection** () .
Apoi : Apasati butonul care clipeste.



2. Apasati butonul **Select** () o data sau de mai multe ori pentru a seta temperatura.
Rezultat: Este afisata indicatia urmatoare:
 (mod convecție)
250°C (temperatura)
Apoi : Rotiti butonul care clipeste.



3. Setati timpul de preparare rotind butonul **Jog Dial**.
Apoi : Apasati butonul care clipeste.



4. Apasati butonul **Start** () .
Rezultat: Incepe prepararea:
 - ◆ Atunci cand se termina prepararea, cuptorul va emite un semnal sonor si indicatia "0" va clipi de patru ori. Apoi cuptorul va emite un bip la fiecare minut.

☒ Puteti verifica temperatura in orice moment, apasand butonul **Auto Fast Preheat** (Fast) .

RO

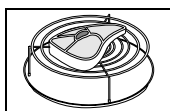
Prajirea

RO

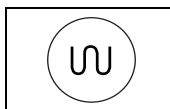
Gratarul va permite sa incalziti si sa rumeniti rapid alimentele, fara a folosi microundele.

- Folositi intotdeauna manusi atunci cand scoateti recipientele din cuptor, deoarece acestea sunt foarte fierbinti.
- Puteti obtine o mai buna preparare si o rumenire a alimentelor, daca folositi raftul mai inalt..

Verificati daca elementul de incalzire este in pozitie orizontala si daca raftul se afla in pozitia corecta.



1. Deschideti usa cuptorului si asezati alimentul pe raft.



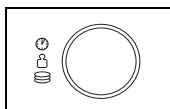
2. Apasati butonul **Grill** (U).

Rezultat: Vor fi afisate urmatoarele indicatii:

U (mod gratar)

Apoi : Rotiti butonul care clipeste.

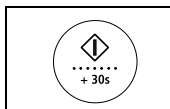
- Nu puteti seta temperatura gratarului.



3. Setati timpul de prajire rotind butonul **Jog Dial**.

- Timpul maxim de prajire este de 60 de minute.

Apoi : Apasati butonul care clipeste.



4. Apasati butonul **Start** (◇) button.

Rezultat: Incepe prajirea:

- ◆ Atunci cand se termina prepararea, cuptorul va emite un semnal sonor si indicatia "0" va clipi de patru ori. Apoi cuptorul va emite un bip la fiecare minut.

Alegerea pozitiei elementului de incalzire

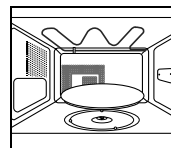
Elementul de incalzire este folosit atunci cand prajiti alimente.

Elementul de incalzire este folosit la prepararea alimentelor prin convecție sau prajire. Poate fi amplasat in una din cele doua pozitii:

- Pozitie orizontala pentru preparare prin convecție sau prajire



Schimbati pozitia elementului de incalzire numai atunci cand, acesta este rece si nu folositi o forta excesiva atunci cand il plasati in pozitie verticala.

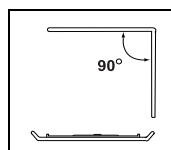


Pentru a plasa elementul in...

Pozitie verticala

Atunci...

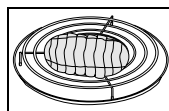
- ◆ Tragetii in jos elementul de incalzire
- ◆ Impingeti elementul catre spatele cuptorului pana ce acesta este paralel cu peretele posterior



Pozitie orizontala (preparare prin convecție sau prajire)

- ◆ Tragetii elementul catre dumneavoastra
- ◆ Impingeti elementul in sus, pana ce este paralel cu partea de sus a cuptorului.

Alegerea accesoriilor



Prepararea traditionala prin convecție necesita accesorii de preparare. Oricum, trebuie sa folositi accesorii de preparare pe care la utilizati la cuptoarele traditionale.

Recipientele recomandate pentru microunde nu sunt de obicei potrivite pentru prepararea prin convecție; nu folositi containere sau vase din plastic, cesti de hartie, etc. Daca doriti sa selectati un mod combinat de preparare (microunde si gratar sau convecție), folositi numai vase recomandate pentru microunde. Ustensilele sau vasele metalice pot deteriora cuptorul.



Pentru detalii referitoare la ustensile si vase potrivite, consultati capitolul "Ghid accesorii de preparare", de la pagina 19 .

Modul combinat de preparare convecție și gratar

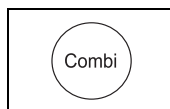
Mod combinat de preparare ce folosește încălzirea prin convecție și gratarul, pentru preparare rapidă și rumenire în același timp.

Folositi întotdeauna vesela recomandată pentru microunde. Vasele din sticlă sau ceramica sunt ideale, deoarece permit microundelor să penetreze uniform alimentele.

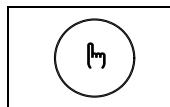
Folositi întotdeauna mâniși, atunci când atingeți recipientele din cuptor, deoarece acestea sunt foarte fierbinți.

Puteti prepara și prăji mai bine alimentele, dacă folosiți raftul mic.

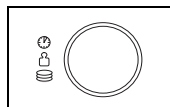
Deschideți usa. Așezați alimentul pe platan sau pe raftul mic sau mare, ce trebuie amplasate pe platan. Închideți usa. Elementul de încălzire trebuie să fie în poziție orizontală.



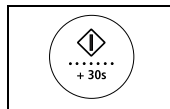
1. Apasati butonul **Combi**.
Apoi : Apasati butonul care clipește.



2. Selectati nivelul corespunzător de putere apăsând butonul **Select** ([]). Consultați tabelul cunivele de putere pentru o descriere a diferitelor setări.
Apoi : Rotiti butonul care clipește.



3. Setati timpul de preparare rotind butonul **Jog Dial**.
Timpul maxim de preparare este de 60 de minute.
Apoi : Apasati butonul care clipește.



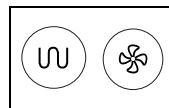
4. Apasati butonul **Start** ([]).
Rezultat:
 - ◆ Incepe prepararea în mod combinat.
 - ◆ Atunci când se termină prepararea, cuptorul va emite un semnal sonor și indicația "0" va clipi de patru ori. Apoi cuptorul va emite un bip la fiecare minut.

Mod	Nivel putere
C 1	Microunde(300w) + Gratar
C 2	Microunde(180w) + Convecție (200°C)
C 3	Microunde(450w) + Convecție (200°C)
C 4	Microunde(600w) + Convecție (220°C)

Blocarea cuptorului cu microunde

Cuptorul cu microunde este prevăzut cu un program special **Child Safety**, care va permite să blocați funcționarea cuptorului, astfel încât, copiii sau persoanele nefamiliarizate cu acesta, să nu îl poată activa din greșeală.

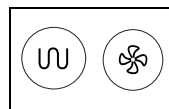
Puteti bloca, în orice moment, funcționarea cuptorului.



1. Apasati simultan butoanele **Grill** și **Convection** (timp de aproximativ trei secunde).

Rezultat:

- ◆ Cuptorul este blocat.
- ◆ Este afișată indicația "L".



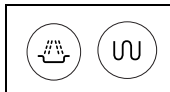
2. Pentru a debloca cuptorul, apăsați din nou butoanele **Grill** și **Convection** în același timp (timp de aproximativ trei secunde).

Rezultat: Cuptorul poate fi folosit normal.

RO

Oprirea semnalului sonor

Puteti opri in orice moment semnalul sonor de avertizare al cuptorului.



1. Apasati butoanele **Microwave** (☼) si **Grill** (⌋⌋) in acelasi timp (timp de aproximativ o secunda).

Rezultat: Cuptorul nu va mai emite semnal sonor pentru a indica sfarsitul unei functiuni.



2. Pentru a activa din nou semnalul sonor, apasati butoanele **Microwave** (☼) si **Grill** (⌋⌋) in acelasi timp (timp de aproximativ o secunda).

Rezultat: Cuptorul functioneaza normal.

Oprirea manuala a platanului

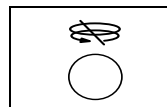
Butonul on/off (☞) de pornire/ oprire a platanului va permite sa folositi vase de mari dimensiuni, care pot impiedica rotirea platanului (numai mod de preparare manual).



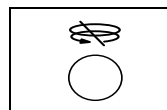
In acest caz, rezultatele prepararii vor fi mai slabe, deoarece prepararea nu este uniforma. Va recomandam sa intoarcati vasul manual la jumatatea procesului de preparare.

Atentie ! Nu actionati niciodata platanul, fara aliment in cuptor.

Motiv: Aceasta poate cauza incendiu sau deteriorarea aparatului.



1. Apasati butonul **Turntable on/off** (☞) .
Rezultat: Platanul nu se mai roteste.



2. Pentru a porni miscarea de rotatie a platanului, apasati din nou butonul **Turntable on/off** (☞) .
Rezultat: Platanul se roteste.



Nu apasati butonul **Turntable on/off** (☞) in timpul procesului de preparare. Anulati procesul de preparare, inainte de a apasa butonul **Turntable On/Off** (☞) .

Ghid accesorii de preparare

Pentru a prepara alimente in cuptorul cu microunde, microundele trebuie sa poata penetra alimentul, fara a fi reflectate sau absorbite de vesela folosita.

De aceea, trebuie sa alegeti cu grija accesoriile de preparare. Daca acestea sunt marcate cu simbolul "microwave safe", nu trebuie sa va mai faceti griji.

Urmatorul tabel prezinta diferite tipuri de accesorii de preparare si indica daca si cum trebuie folosite, in cuptorul cu microunde.

Accesorii	Recoman- date pt uz (microwave safe)	Comentarii
Folie de aluminiu	✓ X	Poate fi folosita in cantitati mici pentru a proteja anumite zone impotriva prajirii excesive. Arcul electric poate apare, daca folia este prea aproape de peretii cuptorului sau este in cantitate mare.
Farfurie crustata	✓	Nu preincalziti mai mult de opt minute.
Portelan si ceramica	✓	Portelanul, ceramica, vasele din lut sunt in mod obisnuit potrivite, numai daca nu sunt decorate cu ornamente metalice.
Vase de unica folosinta din carton, poliester	✓	Unele alimente congelate sunt ambalate in astfel de vase.
Ambalaje Fast-food		
• Cesti sau containere din polistiren	✓	Pot fi folosite pentru incalzire. Supraincalzirea poate duce la topirea polistirenului.
• Pungi de hartie sau ziare	X	Pot provoca incendiu.
• Hartie reciclata sau vesela cu ornamente metalice	X	Pot provoca arc electric.
Sticla		
• Vesela de masa	✓	Poate fi folosita, numai daca nu este decorata cu ornamente metalice. Pot fi folosite pentru incalzire.
• Sticlarie fina	✓	Sticla fina se poate sparge sau crapa, la supraincalzire.
• Borcane de sticla	✓	Trebuie scos capacul. Numai pentru incalzire.

Metal			
• Vesela	X		Pot provoca arc electric sau incendiu.
• Ambalaje cu sigilii metalice	X		
Hartie			
• Farfurii, cesti, servetele, hartie de bucatarie	✓		Pentru incalzire si timp de preparare scurt. De asemenea, pentru absorbirea umiditatii.
• Hartie reciclata	X		Poate provoca arc electric.
Plastic			
• Containere	✓		Numai daca e plastic rezistent la incalzire. Unele tipuri de plastic, se deformeaza si se decoloreaza la temperaturi ridicate. Nu folositi melamina.
• Pelicula	✓		Poate fi folosita pentru a retine umezeala. Aceasta nu trebuie sa atinga alimentele. Aveti grija la indepartarea peliculei, deoarece vor fi eliberati aburi fierbinti.
• Pungi de congelare	✓ X		Numai daca rezista la fierbere. Nu trebuie sa fie ermetica. Daca e necesar, intepati cu furculita.
Hartie cerata	✓		Poate fi folosita pentru retinerea umezelii. Impiedica formarea petelor de grasime, ulei.

✓ :Recomandat

✓ X:Folositi cu atentie

X :Periculos

RO

Ghid de preparare

RO

MICROUNDE

Energia microundelor penetreaza alimentul, atrasa si absorbita de apa, grasimea si continutul de zahar al acestuia.

Microundele provoaca o accelerare a miscarii moleculelor alimentului. Miscarea rapida a acestor molecule produce frecarea si caldura rezultata prepara alimentul.

PREPARARE

Accesorii pentru prepararea cu microunde:

Accesoriile de preparare trebuie sa permita trecerea energiei microundelor, pentru o eficienta maxima. Microundele sunt reflectate de metal, precum otel, aluminiu si cupru, dar pot penetra ceramica, sticla, portelanul si plasticul precum si hartia si lemnul. Deci, alimentele nu trebuie preparate niciodata in containere de metal.

Alimente potrivite pentru prepararea cu microunde:

Multe tipuri de alimente sunt potrivite pentru prepararea cu microunde, incluzand peste sau legume congelate, fructe, paste, orez, cereale, fasole, peste si carne. Sosuri, creme, supe, budinci, conserve si condimente pot fi de asemenea preparate in cuptorul cu microunde. In general, prepararea in cuptorul cu microunde este ideala pentru orice tip de aliment ce intr-un cuptor traditional. De exemplu, topirea untului si a ciocolatei (vedeti capitolul referitor la sfaturi si tehnici de preparare).

Acoperirea pe durata prepararii

Este foarte important sa acoperiti alimentele in timpul prepararii, pentru ca apa evaporata se transforma in aburi si contribuie la procesul de preparare. Alimentele pot fi acoperite in mai multe moduri, de exemplu cu o farfurie ceramica, capac de plastic sau pelicula.

Timp de asteptare

Dupa preparare, este important sa lasati alimentului un timp de asteptare, pentru echilibrarea temperaturii in interiorul acestuia.

Ghid de preparare pentru legumele congelate

Folositi un vas de sticla cu capac. Preparati acoperit respectand timpul corespunzator vedeti tabloul de mai jos. Continuati prepararea pentru a obtine rezultatele dorite. Amestecati de doua ori in timpul prepararii si o data dupa preparare. Adaugati sare, condimente sau unt, dupa preparare. Acoperiti pe durata timpului de asteptare.

Aliment	Portie	Putere	Timp (min.)	Timp asteptare (min.)	Instructiuni
Spanac	150g	600W	5-6	2-3	Adaugati 15 ml (o lingura) de apa rece.
Broccoli	300g	600W	8-9	2-3	Adaugati 30 ml (2 linguri) de apa rece.

Aliment	Portie	Putere	Timp (min.)	Timp asteptare (min.)	Instructiuni
Mazare	300g	600W	7-8	2-3	Adaugati 15 ml (o lingura) de apa rece.
Fasole verde	300g	600W	7½-8½	2-3	Adaugati 30 ml (2 linguri) de apa rece..
Legume mixte (morcov/ mazare/ porumb)	300g	600W	7-8	2-3	Adaugati 15 ml (o lingura) de apa rece.
Legume mixte (stil chinezesc)	300g	600W	7½-8½	2-3	Adaugati 15 ml (o lingura) de apa rece

Ghid de preparare pentru orez si paste

Orez: Folositi un vas mare cu capac - orezul isi dubleaza volumul in timpul prepararii. Preparati acoperit. La sfarsitul timpului de preparare, amestecati inainte de timpul de asteptare si adaugati sare si unt. Remarca: Orezul ar putea sa nu absoarba toata apa, dupa ce timpul de preparare s-a sfarsit.

Paste: Folositi un vas mare.. Adaugati apa fierbinte, putine sare si amestecati bine. Preparati neacoperit. Amestecati in timpul prepararii si dupa preparare. Acoperiti pe durata timpului de asteptare si scurgeti bine dupa aceea.

Aliment	Portie	Putere	Timp (min.)	Timp de asteptare (min.)	Instructiuni
Orez alb (oparit)	0.25kg 0.37kg	900W	15-16 17½-18½	5	Adaugati 500 ml si respectiv 750 ml apa rece.
Orez maro (oparit)	0.25kg 0.37kg	900W	20-21 22-23	5	Adaugati 500 ml si respectiv 750 ml apa rece.
Orez mixt	0.25kg	900W	16-17	5	Adaugati 500 ml apa rece.
Porumb mixt	0.25kg	900W	17-18	5	Adaugati 400 ml de apa rece.
Paste	0.25kg	900W	10-11	5	Adaugati 1000 ml de apa fierbinte.

Ghid de preparare (continuare)

Ghid de preparare pentru legume proaspete

Folositi un vas de sticla cu capac. Adaugati 30-45 ml de apa rece (2-3 linguri) pentru fiecare 250 g, numai daca nu este recomandata alta cantitate de apa - vedeti tabelul. Preparati acoperit pe timp minim - vedeti tabelul. Continuati prepararea pentru a obtine rezultatele dorite. Amestecati o data in timpul prepararii si o data dupa. Adaugati sare, condimente si unt dupa preparare. Acoperiti pe durata timpului de asteptare de 3 minute.

Sfat: Taiati legumele in bucati de marime egala. Cu cat le taiati mai mici, cu atat mai repede se vor prepara.

Toate legumele proaspete trebuie preparate, folosind nivelul maxim de putere (900W).

Aliment	Portie	Timp (min.)	Timp de asteptare (min.)	Instructiuni
Broccoli	250g 500g	4½-5 7-8	3	Preparati in bucati de marime egala. Aranjati cozile catre centru.
Varza de Bruxell	250g	6-6½	3	Adaugati 60-75 ml (5-6 linguri) de apa.
Morcovi	250g	4½-5	3	Taiati morcovii in felii egale.
Conopida	250g 500g	5-5½ 7½-8½	3	Preparati in bucati de marime egala. Taiati bucatile mari in jumătate, cu cozile catre centru.
Dovlecei	250g	4-4½	3	Taiati dovleceii in felii. Adaugati 30 ml (2 linguri) de apa sau adaugati unt. Preparati doar pana la rumenire.
Vinete	250g	3½-4	3	Taiati vinetele in bucati mici si stropiti-le cu o lingurita de suc de lamaie.
Praz	250g	4-4½	3	Taiati prazul in felii subtiri.
Ciuperci	120g 120g	1½-2 2½-3	3	Preparati ciupercile mici intregi si pe cele mari taiate. Nu adaugati apa. Stropiti cu suc de lamaie. Condimentati cu sare si piper si apoi scurgeti inainte de servire.
Ceapa	250g	5-5½	3	Taiati ceapa felii sau in jumătate. Adaugati numai 15 ml de apa.
Ardei	250g	4½-5	3	Taiati ardeii in bucati mici.
Cartofi	250g 500g	4-5 7-8	3	Cantariti cartofii decojiti si apoi taiatii in jumătate sau sferturi.
Napi	250g	5½-6	3	Taiati napii in cuburi mici.

REINCALZIRE

Cuptorul cu microunde va reincalzi alimente intr-un timp mai scurt decat cel necesar cuptoarelor traditionale.

Folositi nivelul de putere si timpul indicat in tabelul de mai jos. Timpul din tabel este calculat considerand ca lichidele sunt la temperatura camerei +18 pana la +20°C iar alimentele la o temperatura de +5 pana la +7°C.

Aranjare si acoperire

Evitati reincalzirea bucatilor mari de alimente, precum o pulpa de carne - acestea au tendinta sa se arda si sa se usuce. Reincalzirea bucatilor mici va fi mai satisfacatoare.

Nivele de putere si amestecare

- Unele alimente pot fi reincalzite folosind o putere de 900 W in timp ce altele trebuie reincalzite la 600 W, 450 W sau chiar 300 W. Verificati tabelele, pentru ghidare. In general, este mai bine sa incalziti alimentul folosind un nivel scazut al puterii, daca acesta este delicat, in cantitati mari, sau daca acesta se incalzeste foarte repede (de exemplu chiftelele). Pentru rezultate mai bune, amestecati bine si intoarceti alimentul. Atunci cand este posibil, amestecati din nou inainte de servire. Aveti grija, atunci cand incalziti lichide si alimente pentru copii. Pentru a preveni eruptia fierberii lichidelor si o posibila oparire, amestecati inainte, in timpul si dupa incalzire. Patrati-le in cuptor pe durata timpului de asteptare. Va recomandam sa introduceti o lingurita de plastic sau o bagheta de sticla in lichide. Evitati supra-incalzirea alimentului. Este de preferat, sa subestimati timpul de preparare si apoi sa adaugati timp de incalzire, daca este necesar.
- **Incalzire si timp de asteptare**
Atunci cand incalziti alimentul pentru prima data, va va fi de ajutor sa notati timpul necesar, pentru o referire ulterioara. Asigurati-va intotdeauna ca, incalzirea alimentului s-a facut uniform, pana la centru. Lasati alimentului un timp de asteptare dupa reincalzire - pentru echilibrarea temperaturii. Timpul recomandat de asteptare dupa reincalzire este de 2-4 minute, numai daca nu este specificat alt timp in tabel. Aveti grija atunci cand incalziti lichide si alimente pentru copii. Vedeti capitolul referitor la masuri de siguranta.

REINCALZIREA LICHIDELOR

Lasati intotdeauna un timp de asteptare de cel putin 20 de secunde dupa ce cuptorul s-a oprit, pentru echilibrarea temperaturii. Amestecati in timpul incalzirii, daca este necesar si intotdeauna dupa incalzire. Pentru a preveni eruptia fierberii si o posibila oparire, ar trebui sa introduceti o lingurita de plastic sau o bagheta de sticla in lichide.

RO

Ghid de preparare (continuare)

RO

REINCALZIREA ALIMENTELOR PENTRU COPII

Aliment pentru copii:

Goliti intr-o farfurie ceramica plata. Acoperiti cu capac de plastic. Amestecati bine dupa incalzire! Lasati un timp de asteptare de 2-3 minute inainte de servire. Temperatura recomandata de servire: intre 30-40°C.

Lapte pentru copii:

Turnati laptele intr-o sticla sterilizata. Reincalziti neacoperit. Nu incalziti o sticla pentru copii cu tot cu biberon; poate exploda la supraincalzire. Agitati bine inaintea timpului de asteptare si inainte de servire! Verificati intotdeauna temperatura laptelui si a alimentului pentru copii. Temperatura recomandata de servire: aproximativ 37°C.

REMARCA:

Alimentele pentru copii, in special, trebuie verificate cu atentie, inainte de servire, pentru a preveni accidentele.

Folositi nivelul de putere si timpul indicat in tabelul urmator.

Reincalzirea alimentelor si a laptelui pentru copii

Pentru reincalzire, folositi nivelul de putere si timpul indicat in tabelul de mai jos.

Aliment	Portie	Putere	Timp	Timp de asteptare (min.)	Instructiuni
Aliment pentru copii (legume+ carne)	190g	600W	30sec.	2-3	Goliti intr-o farfurie ceramica adanca. Preparati acoperit. Amestecati dupa preparare. Asteptati 2-3 minute. Inainte de servire, amestecati bine si verificati cu atentie temperatura.
Pasat pentru copii (cereale + lapte +fructe)	190g	600W	20sec.	2-3	Goliti intr-o farfurie ceramica adanca. Preparati acoperit. Amestecati dupa preparare Asteptati 2-3 minute. Inainte de servire, amestecati bine si verificati cu atentie temperatura.
Lapte pentru copii	0.1kg 0.2kg	300W	30-40sec. 1min. la 1min. 10sec.	2-3	Amestecati sau agitati bine si turnati intr-o sticla sterilizata. Asezati pe centrul platanului. Preparati ne-acoperit. Agitati bine si asteptati cel putin 3 minute. Inainte de servire, agitati bine si verificati cu atentie temperatura.

Reincalzirea lichidelor si alimentelor

Pentru reincalzire, folositi nivelul de putere si timpul indicat in tabelul de mai jos.

Aliment	Portie	Putere	Timp (min.)	Timp de asteptare (min.)	Instructiuni
Bauturi (cafea, ceai si apa)	0.15kg (1ceasca) 0.3kg (2 cesti) 0.4kg (3 cesti) 0.6kg (4 cesti)	900W	1-1½ 2-2½ 3-3½ 3½-4	1-2	Turnati intr-o ceasca ceramica si incalziti acoperit. Asezati o ceasca (150 ml) in centrul platanului cuptorului. Amestecati bine inainte si dupa timpul de asteptare.
Supa (rece)	0.25kg 0.35kg 0.45kg 0.55kg	900W	2½-3 3-3½ 3½-4 4½-5	2-3	Turnati intr-un vas cera-mic adanc. Acoperiti cu capac de plastic. Amestecati bine dupa reincalzire si inainte de servire.
Tocana (rece)	0.35kg 350g	600W	4½-5½	2-3	Asezati tocana pe o far-furie ceramica adanca. Acoperiti cu capac de plastic. Amestecat in timpul reincalzirii dupa reincalzire si inainte de servire.
Paste cu sos (rece)	0.35kg	600W	3½-4½	3	Puneti pastele (de ex. spaghetti) pe o farfurie ceramica plata. Acoperiti cu pelicula. Amestecati bine inainte de servire.
Paste umplute cu sos (rece)	0.35kg	600W	4-5	3	Puneti pastele umplute (ravioli, tortellini) intr-o farfurie ceramica adanca. Acoperiti cu capac de plastic. Amestecati in timpul reincalzirii si inainte de servire.
Portie de mancare (rece)	0.35kg 0.45kg 0.55kg	600W	4½-5½ 5½-6½ 6½-7½	3	Asezati mancarea pe o farfurie ceramica. Acoperiti cu pelicula.
Branza Fondue (rece)	0.4kg	600W	6-7	1-2	Asezati branza fondue gata de servire intr-un vas de sticla cu capac, de marime potrivita. Amestecati ocazional in timpul reincalzirii si dupa aceea.. Amestecati bine inainte de servire.

Ghid de preparare (continuare)

DEZGHETARE

Microundele sunt o cale excelenta de dezghetare a alimentelor congelate. Microundele dezgheata alimentele intr-o perioada de timp scurta. Acest lucru poate fi un mare avantaj, atunci cand primiti oaspeti pe neasteptate.

Pasarile congelate trebuie dezghetate bine inainte de preparare. Indepartati sigiliile metalice si ambalajul, pentru a permite lichidului dezghetat sa se scurga.

Puneti pasarea congelata intr-un vas fara capac. Intoarceti la jumatarea timpului de dezghetare, scurgeti si indepartati maruntaiele cat mai repede posibil. Verificati din cand in cand alimentul pentru a va asigura ca acesta nu se incalzeste.

Daca partile mai mici sau mai subtiri ale alimentului incep sa se incalzeasca, acestea pot fi protejate invelindu-le cu bucati foarte mici de folie de aluminiu.

Daca pasarile incep sa se incalzeasca la suprafata, opriti dezghetarea si asteptati 20 de minute, apoi continuati.

Lasati un timp de asteptare pentru peste, carne si pasari pentru a completa dezghetarea. Timpul de asteptare pentru o dezghetare completa, depinde de cantitatea ce va fi dezghetata. Vedeti tabelul de mai jos.

Sfat: Bucatile de alimentele subtiri se dezgheta mai usor decat cele groase si cantitatile mai mici mai rapid decat cele mari. Amintiti-va acest lucru, la congelare si dezghetare.

Pentru dezghetarea unui aliment cu o temperatura de -18 pana la -20 °C, folositi ca ghid urmatorul tabel.

Toate alimentele congelate trebuie dezghetate folosind un nivel al puterii de 180 W.

RO

Aliment	Portie	Timp (min.)	Timp de asteptare (min.)	Instructiuni
Carne				
Carne tocata	250g 500g	6-7 10-12	15-30	Asezati carnea pe o farfurie ceramica dreapta. Inveliti marginile subtiri cu folie de aluminiu. Intoarceti la jumatarea timpului de dezghetare!
Cotlet de porc	250g	7-8		
Pasare				
Bucati de pui	500g (2buc)	12-14	15-60	Intai, asezati bucatile de pui cu pielea in jos, puiul intreg cu pieptul in jos pe o farfurie ceramica dreapta. Inveliti partile subtiri, precum aripile si capetele in folie de aluminiu. Intoarceti la jumatarea timpului de dezghetare!
Pui intreg	1200g	28-32		
Peste				
File de peste/	200g	6-7	10-25	Asezati pestele congelat in mijlocul unei farfurii ceramice drepte. Aranjati bucatile subtiri sub cele mai groase. Inveliti bucatile subtiri cu folie de aluminiu. Intoarceti la jumatarea timpului de dezghetare!
Peste intreg	400g	11-13		
Fructe				
Zmeura	300g	6-7	5-10	Asezati fructele pe un vas de sticla drept si rotund (cu diametru mare).
Paine				
Chifle (cca. 50 g fiecare)	2buc 4buc	1-1½ 2½-3	5-20	Aranjati chiflele in cerc sau painea orizontala, pe hartie de bucatarie, in mijlocul platanului.
Prajita/ Sandwich	250g	4-4½		
Paine germana	500g	7-9		Intoarceti la jumatarea timpului de dezghetare!

Ghid de preparare (continuare)

RO

GRATAR

Elementul de incalzire al gratarului este pozitionat sub tavanul cavitatii. Functiunea atunci cand usa este inchisa si platanul se roteste. Rotirea platanului face rumenirea alimentelor uniforma. Preincalzirea gratarului timp de 4 minute va face rumenirea alimentelor mai rapida.

Accesorii pentru prajire:

Trebuie sa fie protejate impotriva flacarilor si pot fi metalice. Nu folositi nici un tip de accesoriu din plastic, deoarece se poate topi.

Alimente potrivite pentru prajire:

Cotlete, carnati, fripturi, hamburgeri, sunca, bucati subtiri de peste, sandvisuri si toate tipurile de aluat.

REMARCA IMPORTANTA:

Atunci cand folositi numai modul gratar, asigurati-va ca elementul de incalzire se afla sub tavan in pozitie orizontala si nu pe peretele din spate in pozitie verticala. Va rugam sa va reamintiti ca, alimentul trebuie asezat pe un raft metalic inalt, numai daca alte instructiuni nu va recomanda altfel.

MICROUNDE + GRATAR

Acest mod de preparare combina caldura radianta ce vine de la gratar cu viteza prepararii cu microunde. Functioneaza numai atunci cand usa este inchisa si platanul se roteste. Datorita rotatiei platanului, alimentele se rumenesc uniform. La acest model, sunt disponibile trei moduri combinate:

600 W + Gratar, 450 W + Gratar si 300 W + Gratar.

Accesorii pentru prepararea microunde + gratar

Folositi numai accesorii ce pot fi penetrate de microunde. Accesoriile nu trebuie sa fie inflamabile. Nu folositi accesorii de metal in modul de preparare combinat. Nu folositi nici un tip de accesoriu din plastic, deoarece se pot topi.

Alimente potrivite pentru prepararea microunde + gratar:

Alimentele potrivite pentru modul de preparare combinat includ toate tipurile de alimente preparate care au nevoie de reincalzire sau rumenire (paste), precum si alimente care au nevoie de un timp scurt de preparare pentru a se rumeni.

Acest mod poate fi folosit si pentru alimentele taiate in portii groase.

Pentru detalii, vedeti tabelul referitor la gratar.

REMARCA IMPORTANTA:

Atunci cand este folosit modul combinat (microunde + gratar), asigurati-va ca elementul de incalzire este situat sub tavan in pozitie orizontala si nu pe peretele din spate in pozitie verticala. Alimentul trebuie asezat pe un raft metalic inalt, numai daca alta instructiune nu recomanda altfel. In caz contrar trebuie plasat direct pe platan. Vedeti instructiunile din tabelul urmator.

Alimentul trebuie intors, daca doriti sa rumeniti alimentul pe ambele fet.

Ghid de preparare pentru gratar - alimente proaspete

Preincalziti gratarul cu functiunea gratar timp de 3 minute.

Folositi nivelul de putere si timpul indicat in tabelul de mai jos.

Aliment proaspat	Portie	Putere	Partea 1 Timp (min)	Partea 2 Timp (min.)	Instructiuni
Felii de paine	4 buc (25g fiecare)	Numai gratar	3½-4½	3-4	Asezati feliile de o parte si de alta a raftului metalic.
Rosii prajite	200 g (2buc) 400 g (4buc)	300W + Gratar	4-5 5½-6½	-	Taiati rosiiile in jumutati. Presarati putina branza. Aranjati in cerc intr-un vas de sticla drept. Asezati vasul pe raftul metalic.
Paine cu branza si rosii	4 buc (300 g)	300W + Gratar	4½-5½	-	Prajiti intai feliile de paine. Asezati feliile de paine pe raftul inalt. Asteptati timp de 2-3 minute.
Mere coapte	2 mere (ca.400g) 4 mere (ca.800g)	300W + Gratar	6½-7½ 11-13	-	Curatati merele si umpleti-le cu stafide si gem. Presarati putine migdale deasupra. Puneti merele intr-un vas de sticla plat. Asezati vasul direct pe platan.

Ghid de preparare (continuare)

Ghid de preparare (gratar) pentru alimente proaspete (continuare)

Aliment proaspat	Portie	Putere	Partea 1 Timp (min)	Partea 2 Timp (min.)	Instructiuni
Bucati de pui	500 g (2buc) 900 g (3-4buc)	300W + Gratar	10-11 12-13	9-10 11-12	Ungeti bucatile de pui cu ulei si condimente. Asezati-le in cerc pe raftul inalt. Asteptati timp de 2-3 minute.
Cotlet de miel (medium)	400 g (4buc)	Numai gratar	10-12	8-9	Ungeti cotletul de miel cu ulei si condimente. Asezati-le in cerc pe raftul inalt. Dupa prajire, asteptati timp de 2 - 3 minute.
Friptura porc	400 g (2buc)	MW + Gratar	300W+ Gratar 8-9	Numai gratar 8-9	Ungeti friptura de porc cu ulei si condimente. Asezati in cerc pe raftul inalt. Dupa prajire, asteptati timp de 2 - 3 minute.
Peste prajit	400-500 g	300W + Gratar	6-7	7-8	Ungeti pestele intreg cu ulei si adaugati condimente. Asezati doi pesti unul langa altul (cap la coada) pe raftul inalt. Asteptati timp de 2-3 minute.

CONVECTIE

Prepararea prin convecție este metoda tradițională și cea mai cunoscută de a prepara alimente în cuptoarele tradiționale, cu aer cald. Elementul de încălzire și ventilatorul sunt situate pe peretele posterior, astfel încât să permită circulația aerului cald.

Accesorii pentru prepararea prin convecție:

Toate accesoriile tradiționale – orice accesoriu folosit în mod normal la cuptoarele tradiționale – pot fi folosite.

Alimente potrivite pentru prepararea prin convecție:

Toate tipurile de biscuiți, chiflele și prajiturile, precum și prajiturile bogate în fructe, produse de patiserie și suflouri.

MICROUNDE + CONVECTIE

Acest mod de preparare combină energia microundelor cu aerul fierbinte, reducând astfel timpul de preparare și oferind alimentului o suprafață rumenă și crocantă. Prepararea prin convecție este metoda tradițională și cea mai cunoscută de a prepara alimente în cuptoarele tradiționale, cu aer cald circulat de un ventilator situat pe peretele posterior.

Accesorii pentru prepararea microunde + convecție:

Folositi numai accesoriile ce pot fi penetrate de microunde. Recomandate (sticla, ceramica sau portelan fara ornamentatii metalice); similare cu accesoriile de preparare prezentate pentru prepararea microunde + gratar.

Alimente potrivite pentru prepararea microunde + convecție:

Toate tipurile de carne, prajituri și prajituri cu fructe, placinte, biscuiți și pâine.

Ghid de preparare prin convecție pentru alimente congelate precum chifle, pâine, prajituri și produse de patiserie

- Preîncalziți cuptorul folosind funcțiunea de preîncalzire, până ce acesta ajunge la temperatura dorită, numai dacă nu se specifică altfel - vedeți tabelul.

Folositi nivelul de putere și timpul indicat în tabelul de mai jos.

Food	Portion	Power	Time (min.)	Instructions
CHIFLE Chifle (deja preparate)	4-6 buc (50 g fiecare)	Numai convecție 180°C	2-3	Asezati chiflele in cerc pe raftul inferior. Folositi manusi pentru a scoate alimentele! Asteptati 2-3 minute.
Prajitura cu lamaie (aluat proaspat)	0.7kg	180 W + 220°C fara preincalzire!	24-26	Asezati aluatul proaspat intr-un vas de copt metalic sau de sticla, (lungime 25 cm). Asezati prajitura pe raftul mic. Asteptati timp de 5-10 minute.
Produse de patiserie cu umplutura (reci)	0.25kg (5pcs)	Numai convecție 220°C	15-20	Asezati produsele de patiserie cu umplutura in cerc pe hartie de copt, pe raftul inalt. Lasati centrul liber. Folositi manusi atunci cand le scoateti! Asteptati 5 minute.
Briose (aluat proaspat)	6 x 70 g (0.4-0.45kg)	180 W + 200°C	14-16	Umpleti aluatul proaspat uniform, intr-un vas ceramic, potrivit pentru 6 briose de marime medie, sau folositi 6 vase din sticla mici si rotunde. Asezati vasul pe raftul mic. Asteptati 5 minute.

RO

Ghid de preparare (continuare)

RO

Ghid de preparare prin convecție pentru alimente congelate precum chifle, pâine, prajituri și produse de patiserie

Preincalziți cuptorul folosind funcțiunea de preincalzire, până ce acesta ajunge la temperatura dorită, numai dacă nu se specifică altfel - vedeți tabelul.

Folositi nivelul de putere și timpul indicat în tabelul de mai jos.

Aliment	Portie	Putere	Timp (min.)	Instrucțiuni
Baghete / Paine cu usturoi (semi-preparate)	0.2-0.25kg (1buc)	180 W + 200°C	6-7	Asezati baghetele congelate pe hartie de copt, pe raftul mic. Dupa preparare, asteptati timp de 2-3 minute.

Ghid de preparare prin convecție pentru alimente congelate precum pizza, paste, chipsuri și aripi de pui

Preincalziți cuptorul folosind funcțiunea de preincalzire, până ce acesta ajunge la temperatura dorită, numai dacă nu se specifică altfel - vedeți tabelul.

Folositi nivelul de putere și timpul indicat în tabelul de mai jos.

Food	Portion	Power	Time (min.)	Instructions
Paste (Lasagne sau Canneloni)	0.4kg	450 W + 200°C fara preincalzire!	20-22	Asezati-le într-un vas de sticla de marime potrivita sau lasati-le în ambalajul original (asigurati-va ca acesta este corespunzator pentru preparare la microunde). Asezati pastele lasagne congelate pe raftul mic. Dupa preparare, asteptati timp de 2-3 minute.
Paste (Macaroni, Tortellini)	0.4kg	450 W + 200°C fara preincalzire!	16-18	Asezati-le într-un vas de sticla de marime potrivita sau lasati-le în ambalajul original (asigurati-va ca acesta este corespunzator pentru preparare la microunde). Asezati pastele congelate pe raftul mic. Dupa preparare, asteptati timp de 2-3 minute.
Aripi de pui	0.25kg	450 W + 200°C	6½-7½	Asezati aripile de pui pe raftul mic. Dupa preparare, asteptati timp de 2-3 minute.

Ghid de preparare (continuare)

SFATURI SPECIALE

TOPIRE UNT

Puneti 50 g de unt intr-un vas adanc si mic, de sticla. Acoperiti cu capac de plastic. Incalziti timp de 30-40 de secunde la 900 W, pana ce untul se topeste.

TOPIRE CIOCOLATA

Puneti 100 g de ciocolata intr-un vas adanc si mic, de sticla. Incalziti timp de 3-5 minute, la 450W pana ce se topeste ciocolata. Amestecati o data sau de doua ori in timpul topirii. Folositi manusi, pentru a scoate vasul!

TOPIRE MIERE CRISTALIZATA

Puneti 20 g de miere cristalizata intr-un vas adanc si mic, de sticla. Incalziti timp de 20-30 de secunde la 300 W, pana ce mierea se topeste.

TOPIRE GELATINA

Lasati un strat uscat de gelatina (10 g) in apa rece , timp de 5 minute. Scurgeti gelatina si puneti-o intr-un vas mic de sticla. Incalziti timp de 1 minut la 300 W. Amestecati dupa topire.

PREPARAREA GLAZURII (PENTRU PRAJITURI)

Amestecati glazura instantata (aproximativ 14 g) cu 40 g de zahar si 250 ml apa rece. Preparati neacoperit intr-un vas de sticla timp de 3 ½ pana la 4 ½ minute la 900 W, pana ce glazura este transparenta. Amestecati de doua ori pe durata prepararii.

PREPARAREA GEMULUI

Puneti 600 g de fructe intr-un vas de sticla de marime potrivita, cu capac. Adaugati 300 g de zahar si amestecati bine. Preparati acoperit timp de 10-12 minute la 900 W. Amestecati de cateva ori in timpul prepararii. Goliti intr-un borcan de sticla cu capac cu filet. Asteptati 5 minute inainte de a pune capacul.

PREPARAREA BUDINCII

Amestecati praf de budinca cu zahar si lapte (500 ml), urmand instructiunile producatorului, si amestecati bine. Folositi un vas de sticla de marime potrivita, cu capac. Preparati acoperit timp de 6 ½ pana la 7 ½ minute la 900 W. Amestecati bine de cateva ori, pe durata prepararii

RUMENIREA MIGDALELOR

Imprastii uniform 30 g migdale taiate, pe o farfurie ceramica de marime medie. Amestecati de cateva ori pe durata rumenirii timp de 3 ½ pana la 4 ½ minute la 600W. Lasati-le sa stea timp de 2 - 3 minute in cuptor. Folositi manusi, atunci cand scoateti vasul!

Curatarea cuptorului cu microunde

Urmatoarele parti ale cuptorului cu microunde trebuie curatate regulat, pentru a preveni formarea depunerilor de resturi alimentare si grasimi:

- ***Suprafetele interioare si exterioare***
- ***Usa si etansarile acesteia***
- ***Platanul si inelul de rulare***

☞ Asigurati-va intotdeauna ca etansarile usii sunt curate si usa se inchide corect.

☞ In cazul in care cuptorul nu este pastrat in bune conditii si nu este curatat corespunzator, se poate deteriora suprafata acestuia, ceea ce va afecta aspectul cat si performanta aparatului.

1. Curatati suprafetele exterioare cu o carpa moale si apa calda cu sapun. Clatiti si uscati.
2. Indepartati orice pete de pe suprafetele interioare sau inelul de rulare cu o carpa cu sapun. Clatiti si uscati..
3. Pentru a curata mai usor depunerile si a indeparta mirosurile, asezati o ceasca cu suc de lamaie diluat pe platan, si incalziti timp de zece minute la putere maxima.
4. Spalati platanul, oricand este necesar.
 - ☒ Nu turnati apa pe orificiile de ventilatie. Nu folositi niciodata produse abrazive sau solventi chimici. Aveti grija, atunci cand curatati etansarile, ca particulele de alimente sa nu:
 - Se acumuleze
 - Impiedice inchiderea corecta a usii.
 - ☒ Curatati cavitatea cuptorului, imediat dupa fiecare folosire cu un detergent usor, dar lasati cuptorul cu microunde sa se raceasca, inainte de curatare, pentru a preveni accidentele.

RO

Depozitare si reparare cuptorul cu microunde

Cateva precautii simple trebuie luate, atunci cand depozitati sau duceti la centrul service cuptorul cu microunde.

Cuptorul nu trebuie folosit daca, usa sau incuietorile acesteia sunt defecte:

- **Balama rupta**
- **Incuietori deteriorate**
- **Carcasa defomata sau indoita**

Reparatia trebuie facuta numai de catre personal calificat de service.

- ☞ Nu scoateti niciodata carcasa cuptorului cu microunde. Daca acesta este defect si are nevoie de service sau nu sunteti siguri de starea lui:
 - Deconectati cablul de alimentare de la sursa
 - Contactati cel mai apropiat centru service.
- ✉ Daca doriti sa depozitati temporar cuptorul cu microunde, alegeti un loc uscat, fara praf.
 - **Motiv:** Praful si umezeala pot afecta diferite componente ale cuptorului.

Romania



Evacuarea corectă a acestui produs (reziduuri provenind din aparatură electrică și electronică)

Marcajele de pe acest produs sau menționate în instrucțiunile sale de folosire indică faptul că produsul nu trebuie aruncat împreună cu alte reziduuri din gospodărie atunci când nu mai este în stare de funcționare. Pentru a preveni posibile efecte dăunătoare asupra mediului înconjurător sau a sănătății oamenilor datorate evacuării necontrolate a reziduurilor, vă rugăm să separați acest produs de alte tipuri de reziduuri și să-l reciclați în mod responsabil pentru a promova re folosirea resurselor materiale.

Utilizatorii casnici sunt rugați să ia legătura fie cu distribuitorul de la care au achiziționat acest produs, fie cu autoritățile locale, pentru a primi informații cu privire la locul și modul în care pot depozita acest produs în vederea reciclării sale ecologice.

Utilizatorii instituționali sunt rugați să ia legătura cu furnizorul și să verifice condițiile stipulate în contractul de vânzare. Acest produs nu trebuie amestecat cu alte reziduuri de natură comercială.

Specificatii tehnice

SAMSUNG tinde sa isi imbunatateasca tot timpul produsele. Atat specificatiile design-ului cat si acest manual de instructiuni se pot schimba, fara notificare prealabila.

Sursa de alimentare	230V ~ 50 Hz AC
Putere consum	
Putere maxima	3100 W
Microunde	1400 W
Gratar (element incalzire)	1300 W
Convectie (element incalzire)	1700 W
Putere de iesire	100 W / 900 W - 6 nivele (IEC-705)
Frecventa de operare	2450 MHz
Dimensiuni (W x D x H)	
Exterior	522 x 539 x 312 mm
Cavitate interioara cuptor	355 x 380.6 x 234 mm
Volum	32 litri
Greutate	
Neta	aproximativ 21.0 kg
Livrare	aproximativ 23.5 kg

Note

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Note

RO

Note

RO



ELECTRONICS

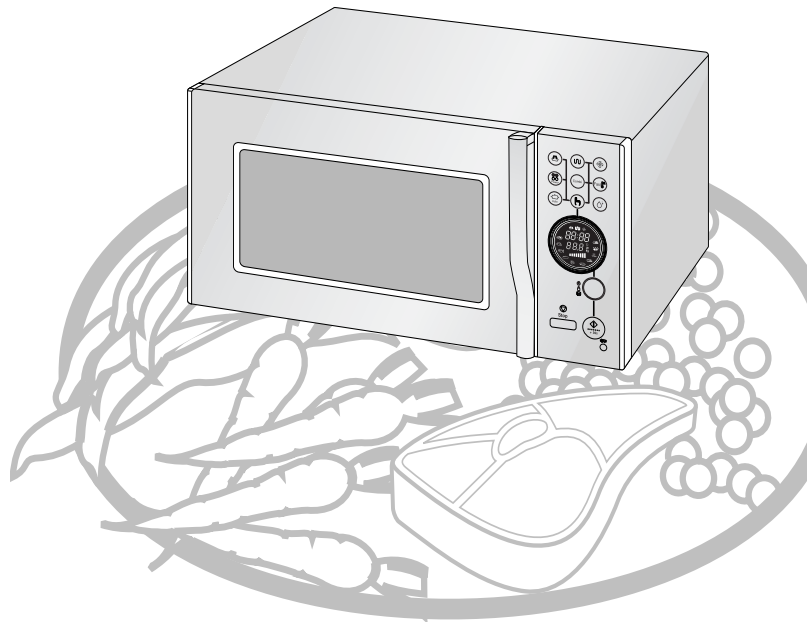


MICROWAVE OVEN

Owner's Instructions and Cooking Guide

CE1185GW
CE1185GB
CE1185UB

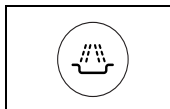
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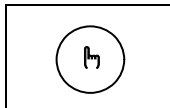
“Quick” Look-up Guide


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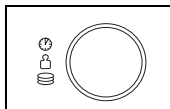
I want to cook some food



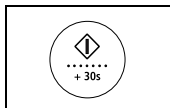
1. Press the **Microwave** () button.
Next : Press the blinking button.




2. Press the **Select** () button until the appropriate power level is displayed.
Next : Turn the blinking dial.

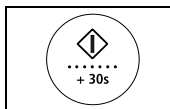



3. Select the cooking time by turning the **Jog Dial** as required.
Next : Press the blinking button.



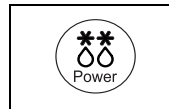
4. Press **Start** () button.
Result: Cooking starts
 - ◆ When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.


I want to add an extra 30 seconds

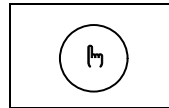



- Leave the food in the oven.
Press **+30s** () button one or more times for each extra 30 seconds that you wish to add.

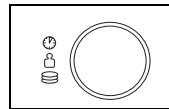
I want to Power defrost some food



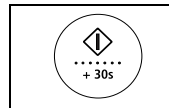
1. Place the frozen food in the oven.
Press the **Power Defrost** () button.
Next : Press the blinking button.




2. Select the food category by pressing the **Select** () button, until the desired food category is selected.
Next : Turn the blinking dial.







3. Select the weight by turning the **Jog Dial** as required.
Next : Press the blinking button.

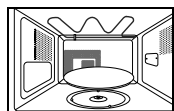


4. Press **Start** () button.
Result: Defrosting starts
 - ◆ When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

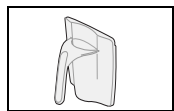
Using the Steam Cleaning

The steam provided by steam clean system will soak the cavity surface. After using steam clean function, you can easily clean the cavity of oven.

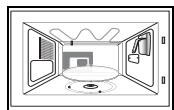
-  Use this function only after the oven has completely cooled. (Room temperature)
-  Use normal water only, and no distilled water.
-  It will be more better if you do a deodorization function after using Steam cleaning.
-  If the door is opened during this operation « E-01 » will be displayed. (The water in the oven will be very hot due to the steam cleaning function.)



1. Open the Door.



2. Fill with water following guide line inside the water bowl. (The line is about 30ml.)

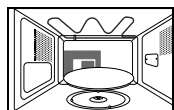


3. Please attach the water bowl in right side of the oven

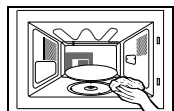
4. Close the door.



5. Press the **Steam clean** (☉+) button. (Bulb does work during Steam cleaning time.)



6. Open the Door.



7. Please clean cavity of oven with dried dishtowel. Remove the turntable and only under rack with kitchen paper.

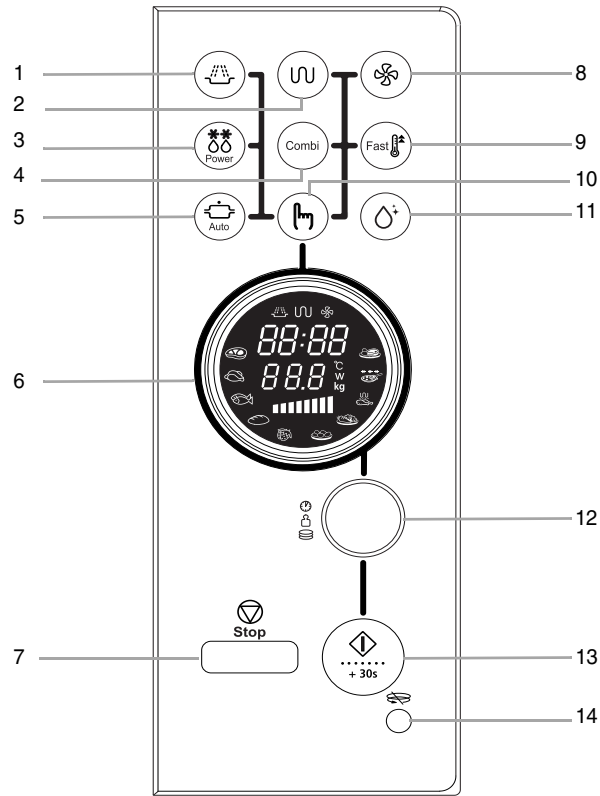
Warning!

- Water Bowl only can be use during "**Steam Clean**" mode.
- When cooking non-liquid itensm, remove water bowl because It will damage and cause fire to the microwave oven.

EN

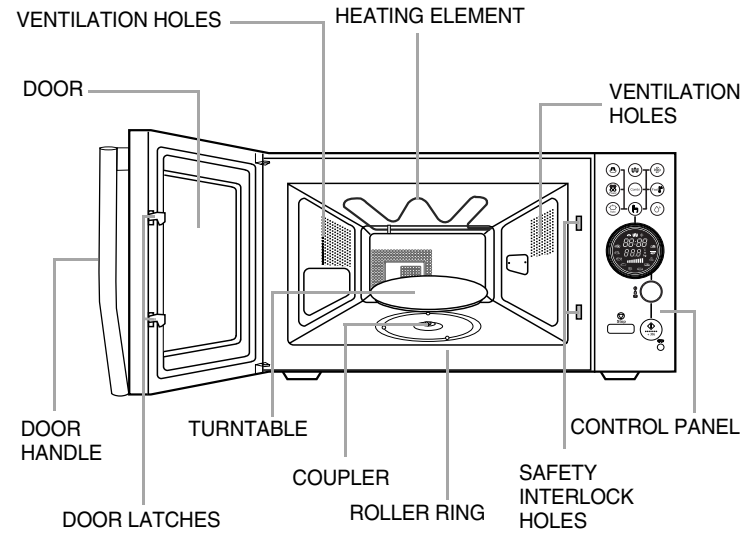
Control Panel

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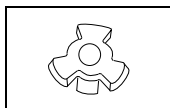
- | | |
|-------------------------------|----------------------------------|
| 1. MICROWAVE BUTTON | 9. FAST PREHEAT SELECTION BUTTON |
| 2. GRILL BUTTON | 10. SELECT BUTTON |
| 3. POWER DEFROST FEATURE MODE | 11. STEAM CLEAN BUTTON |
| 4. COMBINED BUTTON | 12. JOG DIAL |
| 5. AUTO COOK FEATURE MODE | 13. START BUTTON |
| 6. DISPLAY | 14. TURNTABLE ON/OFF BUTTON |
| 7. STOP / CANCEL BUTTON | |
| 8. CONVECTION BUTTON | |

Oven



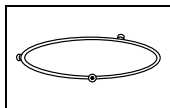
Accessories

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



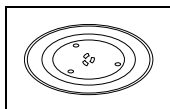
1. **Coupler**, to be placed correctly over the motor shaft in the base of the oven.

Purpose: The coupler rotates the turntable.



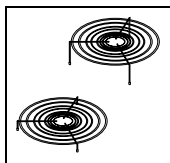
2. **Roller ring**, to be placed in the center of the oven.

Purpose: The roller ring supports the turntable.



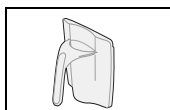
3. **Turntable**, to be placed on the roller ring with the center fitting on to the coupler.

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



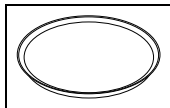
4. **Metal racks** (High rack, Low rack), to be placed on the turntable.

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



5. **Clean water bowl**, to be placed in the right side of the oven.

Purpose: The water bowl can be used to clean.



6. **Crust plate**, to be placed on the turntable.

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

Using this Instruction Booklet

Thank you for purchasing a SAMSUNG microwave oven. Your Owner's Instructions contains much valuable information on cooking with your new microwave oven:

- Safety precautions
- Accessories and cookware
- Useful cooking tips

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

- Cooking (microwave mode)
- Defrosting
- Adding an extra 30 seconds, if the dish is inadequately cooked or requires additional reheating

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 two different symbols.



Important



Note

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

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

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IMPORTANT SAFETY INSTRUCTIONS.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

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

1. DO NOT use any metallic cookware in the microwave oven:

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

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

2. DO NOT heat:

- Airtight or vacuum-sealed bottles, jars, containers. Ex) Baby food jars
- Airtight food. Ex) Eggs, nuts in shells, tomatoes

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

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

3. DO NOT operate the microwave oven when it is empty.

Reason: The oven walls may be damaged.

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

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

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

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

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

6. DO NOT touch heating elements or interior oven walls.

Reason: These walls may be hot enough to burn skin even after cooking is finished, even though 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.

7. To reduce the risk of fire in the oven cavity

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

8. Take particular care when heating liquids and baby foods.

- ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off 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 handling the container.

9. 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.

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

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

11. Keep the inside of the oven clean.

- 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.

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

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

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

- Do not worry is the oven continues to work after cooking has finished.
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 cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

Safety Precautions (continued)

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.

WARNING:

Do not use 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:

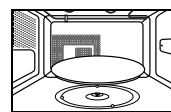
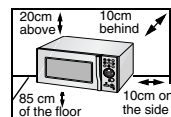
Oven casing and door will get hot during convection and combination cooking.

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

Installing Your Microwave Oven

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

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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 the oven and 85 cm (33 inches) of the floor.
2. Remove all packing materials inside the oven. Install the roller ring and turntable. Check that the turntable rotates freely.
3. This microwave oven has to be positioned so that plug is accessible.

- **Never** block the air vents as the oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.
- For your personal safety, plug the cable into a 3-pin, 230 Volt, 50Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- **Do not** install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

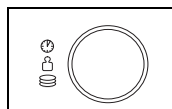
Setting the Time

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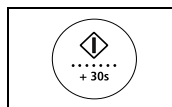
Your microwave oven has an inbuilt clock. The time can be displayed the only 24-hour notation. You must set the clock:

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

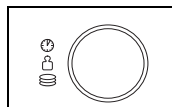
✉ Do not forget to reset the clock when you switch to and from summer or winter time.



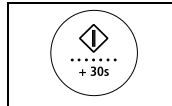
1. Turn the **Jog Dial** to set the hour.
Next : Press the blinking button.



2. Press the **start** (◇) button.
Next : Turn the blinking dial.



3. Turn the **Jog Dial** to set the minute.
Next : Press the blinking button.



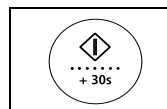
4. When the right time is displayed, press the **start** (◇) button.
Result: The time is displayed whenever you are not using the microwave oven.

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" next the page.

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

- **Open the oven door by pulling the handle on the right side of the door.**
- **Place a glass of water on the turntable. Close the door.**



Press the **start** (◇) button and set the time to 4 or 5 minutes, by pressing the **start** (◇) button the appropriate number of times.

Result: The oven heats the water for 4 or 5 minutes. The water should then be boiling.

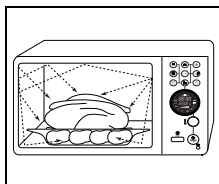
How a Microwave Oven Works

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 reflected at cavity and 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

What to Do if You are in Doubt or You have a Problem

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.

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- ◆ The following are normal occurrences.
 - Condensation inside the oven
 - Air flow around the door and outer casing
 - Light reflection around the door and outer casing
 - Steam escaping from around the door or vents
- ◆ The food is not cooked at all
 - Have you set the timer correctly and pressed the **Start** (▶) button?
 - Is the door closed?
 - Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered.
- ◆ The food is either overcooked or undercooked
 - Was the appropriate cooking length set for the type of food?
 - Was an appropriate power level chosen?
- ◆ Sparking and cracking occur inside the oven (arcing)
 - Have you used a dish with metal trimmings?
 - Have you left a fork or other metal utensil inside the oven?
 - Is aluminium foil too close to the inside walls?
- ◆ The oven causes interference with radios or televisions
 - Slight interference may be observed on televisions or radios when the oven is operating. This is normal.
 - * Solution: Install the oven away from televisions, radios and aerials.
 - If interference is detected by the oven's microprocessor, the display may be reset.
 - * Solution: Disconnect the power plug and reconnect it. Reset the time.
- ◆ « E - 25 » message indicates
 - The « E - 25 » message is automatically activated prior to the microwave oven overheating. Should the « E - 25 » message be activated, then depress the "◀" key to utilize the initialization mode.

If the above guidelines do not enable you to solve the problem, then contact your local Samsung customer service centre.

Please have the following information read;


- 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 aftersales service.

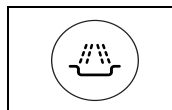
Cooking/Reheating



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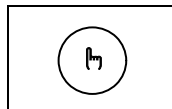
The following procedure explains how to cook or reheat food.


-  ALWAYS check your cooking settings before leaving the oven unattended.

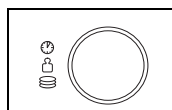
Open the door. Place the food in the centre of the turntable. Close the door. Never switch the microwave oven on when it is empty.



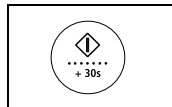
1. Press the **Microwave** () button.
Result: The following indications are displayed:
() (microwave mode)
Next : Press the blinking button.







2. Select the appropriate power level by pressing the **Select** () button until the corresponding output power is displayed. Refer to the power level table below for further details.
Next : Turn the blinking dial.





3. Set the cooking time by turning the **Jog Dial**.
 - Example: For a cooking time of 3 minutes, 30 seconds, turn the jog dial to the right to set 3:30.**Result:** The cooking time is displayed.
Next : Press the blinking button.



4. Press the **Start** () button.
Result: The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished:
 - ◆ The oven will beep and flash "0" four times.
The oven will then beep one time per minute.

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

Quick Start:

-  If you wish to heat a dish for a short period of time at maximum power (900W), you can also simply press the **+30s** () button once for each 30 seconds of cooking time. The oven starts immediately.

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
HIGH	100 %	900 W
MEDIUM HIGH	67 %	600 W
MEDIUM	50 %	450 W
MEDIUM LOW	33 %	300 W
DEFROST	20 %	180 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

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

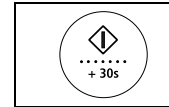
- Check the food
- Turn the food over or stir it
- Leave it to stand

To stop the cooking...	Then...
Temporarily	Open the door. Result: Cooking stops. To resume cooking, close the door again and press the Start (◊) button.
Completely	Press the Stop (⊖) button. Result: Cooking stops. If you wish to cancel the cooking settings, press the Stop (⊖) button again.

Adjusting the Cooking Time

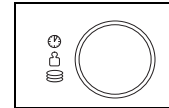
Like traditional cooking, you may find that, depending on the food's characteristics or your tastes, you have to adjust the cooking times slightly. You can:

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



1. To increase the cooking time of your food, press the **+30s** (◊) button once for each 30 seconds that you wish to add.

- Example: To add three minutes, press the **+30s** (◊) button six times.




2. During the cooking, to increase or decrease the cooking time of your food, turn the **Jog Dial** right or left.

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Using the Auto Cook Feature

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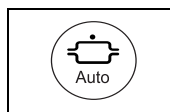
The five Auto Cook () features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.


You can adjust the size of the serving by turning the Jog Dial.

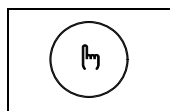



Use only recipients that are microwave-safe.

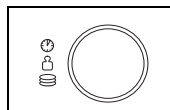
Open the door. Place the food in the centre of the turntable. Close the door.



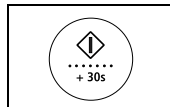
1. Press the **Auto Cook** () button.
Next : Press the blinking button.




2. Select the type of food that you are cooking by pressing the **Select** () button. Refer to the table on the following page for a description of the various pre-programmed settings.
Next : Turn the blinking dial.








3. Select the size of the serving by turning the **Jog Dial**.
Next : Press the blinking button.



4. Press the **Start** () button.
Result: The food is cooked according to the pre-programmed setting selected.
 - ◆ When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

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

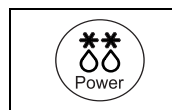
Code	Food	Serving Size	Standing Time	Recommendations
	Ready Meal (chilled)	0.3-0.35 kg 0.4-0.45 kg 0.5-0.55 kg	3min.	Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
	Frozen Pizza	0.3-0.4 kg 0.45-0.55 kg 0.6-0.7 kg	-	Place one frozen pizza (-18°C) on the low rack, place two frozen pizzas on the low and high rack
	Chicken Pieces	0.2-0.3 kg (1pc) 0.4-0.5 kg (2pcs) 0.6-0.7 kg (3pcs) 0.8-0.9 kg (3-4pcs)	2-3min.	Brush the chicken pieces with oil and spice them with pepper, salt and paprika. Put them in a circle on the high rack with the skin-side down. Turn over, as soon as the beep sounds.
	Fresh Vegetables	0.2-0.25 kg 0.3-0.35 kg 0.4-0.45 kg 0.5-0.55 kg 0.6-0.65 kg 0.7-0.75 kg	2-3 min.	Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass 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 60-75 ml (4-5 tablespoons) for 500-750 g. Stir after cooking. When cooking higher quantities stir once during cooking.
	Peeled Potatoes	0.3-0.35 kg 0.4-0.45 kg 0.5-0.55 kg 0.6-0.65 kg 0.7-0.75 kg	2-3 min.	Weigh the potatoes after peeling, washing and cutting into a similar size. Put them into a glass bowl with lid. Add 45 ml (3 tablespoons) water when cooking 300-450g, add 60ml (4 tablespoons) for cooking 500-750 g.

Using the Power Defrost Feature

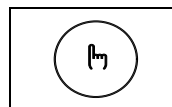
The Power Defrost (**) feature enables you to defrost meat, poultry, fish, bread, cake and fruit. The defrost time and power level are set automatically. You simply select the programme and the weight.

Use only containers that are microwave-safe.

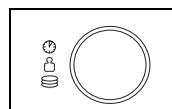
Open the door. Place the frozen food on a ceramic in the centre of the turntable. Close the door.



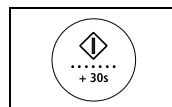
1. Press the **Power Defrost** (**) button.
Next : Press the blinking button.



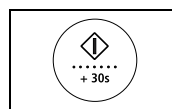
2. Select the type of food that you are cooking by pressing the **Select** () button. Refer to the table on the following page for a description of the various pre-programmed settings.
Next : Turn the blinking dial.



3. Select the food weight by turning the **Jog Dial**.
Next : Press the blinking button.



4. Press **Start** () button.
Result:
 - ◆ Defrosting begins.
 - ◆ The oven beeps through defrosting to remind you to turn the food over.



5. Press the **Start** () again to finish defrosting.
Result: When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

You can also defrost food manually. To do so, select the microwave function with a power level of 180 W. Refer to the section entitled "Defrosting" on page 23 for further details.

The following table presents the various Power 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
	Meat	0.2~2kg	20-90 min.	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops and minced meat.
	Poultry	0.2~2kg	20-90 min.	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken pieces.
	Fish	0.2~2kg	20-60 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.
	Bread/ Cake	0.12~1kg	10-60 min.	Put bread or cake on a piece of kitchen paper and 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.
	Fruit	0.1~0.6kg	5-20 min.	Spread fruits evenly into a flat glass dish or use a flat ceramic plate. This programme is suitable for all kinds of fruit.

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Using Crust Plate

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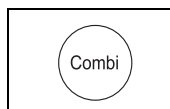
Normally when cooking in microwave oven, using grill or microwave mode in grill/convection ovens, foods like pastries and pizza become soggy from bottom side. Using the Samsung Crust plate helps to gain a crispy cooked result of your food.

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

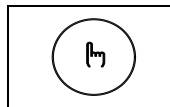
Before using the crust plate, preheat it by selecting the combination mode for 3 to 5 minutes:


- Combination of convection (220°C) and microwaves (600 W power level)
- Combination of grill and microwaves (300 W power level)
- See page 17 respectively.

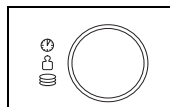
1. Preheat the crust plate, as described above.
 - Use oven gloves at all times as the crust plate will become very hot.
2. Brush the plate with oil if you are cooking food, such as bacon and eggs, in order to brown the food nicely.
3. Place the food on the crust plate.
 - Do not place any recipients on the crust plate that are not heat-resistant (plastic bowls for example).
4. Place the crust plate on the turntable in the microwave oven.
 - Never place the crust plate in the oven without the turntable.



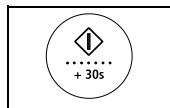
5. Press the **Combi** button.
Next : Press the blinking button.




6. Select the appropriate Combination mode by pressing the **Select** () button.
Next : Turn the blinking dial.

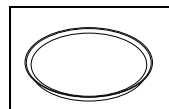


7. Set the cooking time by turning the **Jog Dial** until the appropriate cooking time is displayed.
Next : Press the blinking button.



8. Press the **Start** () button.
Result: Cooking starts.
 - ◆ When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

How to clean the Crust plate



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

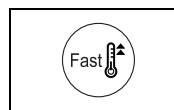


As the crust plate has a Teflon layer, if you use it incorrectly, it can be damaged.

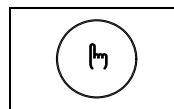
- Never cut the food on the plate. Remove the food from the plate before to cutting into slices.
- Turn the food over preferably with a plastic or wooden spatula.

Auto fast Preheating the Oven

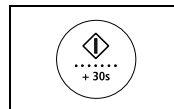
For convection cooking, it is recommended that you preheat the oven to the appropriate temperature before placing the food in the oven. When the oven reaches the requested temperature, it is maintained for approximately 10 minutes; it is then switched off automatically. Check that the heating element is in the correct position for the type of cooking that you require.



1. Press the **Auto Fast Preheat** (Fast) button.
Next : Press the blinking button.



2. Press the **Select** (Select) button one or more times to set the temperature.
Result: The following indications are displayed:
250°C(temperature)
Next : Press the blinking button.



3. Press the **Start** (Start) button.
Result: The oven is preheated to the requested temperature.
 - ◆ Upon arrival at the preset temperature, the oven beeps 6 times and the temperature is kept for 10 minutes.
 - ◆ After 10 minutes, the beeps 4 times and the operation stops.

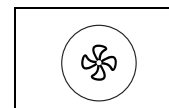
- ✉ In case the inner temperature has reached the preset temperature, the beep 6 times when setting the temperature and the preset temperature is kept for 10 minutes.
- ✉ If you would like to know the current temperature of oven cavity, press **Auto Fast Preheat** (Fast) button.

Cooking by Convection

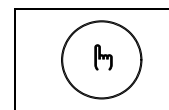
The convection mode enables you to cook food in the same way as in a traditional oven. The microwave mode is not used. You can set the temperature, as required, in a range varying from 40°C to 250°C in eight preset levels. The maximum cooking time is 60 minutes.

- ✉ If you wish to Auto Fast Preheat the oven.
 - 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.

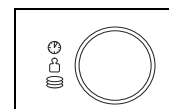
Check that the heating element is in the horizontal position and that the turntable is in position. Open the door and place the recipient on the low rack and set on turntable.



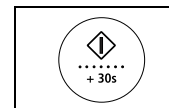
1. Press the **Convection** (Convection) button.
Next : Press the blinking button.



2. Press the **Select** (Select) button once or more times to set the temperature.
Result: The following indications are displayed:
Convection mode (convection mode)
250°C (temperature)
Next : Turn the blinking dial.



3. Set the cooking time by turning the **Jog Dial**.
Next : Press the blinking button.



4. Press the **Start** (Start) button.
Result: Cooking starts:
 - ◆ When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

- ✉ You can check the temperature at any time by pressing the **Auto Fast Preheat** (Fast) button.

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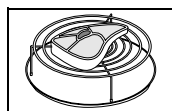
Grilling

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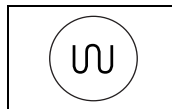
The grill enables you to heat and brown food quickly, without using microwaves.

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

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

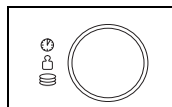


1. Open the door and place the food on the rack.

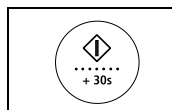


2. Press the **Grill** (🔥) button.
Result: The following indications are displayed:
🔥 (grill mode)
Next : Turn the blinking dial.

- You cannot set the temperature of the grill.



3. Set the grilling time by turning the **Jog Dial**.
 - The maximum grilling time is 60 minutes.
 Next : Press the blinking button.



4. Press the **Start** (▶) button.
Result: Grilling starts:
 - ◆ When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

Choosing the Heating Element Position

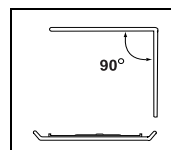
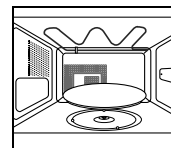
The heating element is used when grilling.

The heating element is used when cooking food by convection, grilling or spit roasting. It can be placed in one of two positions:

- **Horizontal position for convection cooking and grilling**

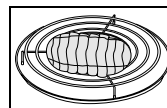


Only change the position of the heating element when it is cold and do not apply excessive force when placing it in the vertical position.



To set the heating element to the...	Then...
Vertical position	<ul style="list-style-type: none"> ◆ Pull down on the heating element ◆ Push it towards the back of the oven until it is parallel with the back wall
Horizontal position (convection cooking and grilling)	<ul style="list-style-type: none"> ◆ Pull the heating element towards you ◆ Push it upwards until it is parallel with the ceiling (top) of the oven

Choosing the Accessories



Traditional convection cooking does require cookware. You should, however, use only cookware that you would use in your normal oven.

Microwave-safe containers 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 19 .

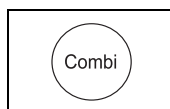
Cooking by Combination

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

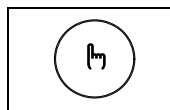
-  ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
- ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.


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

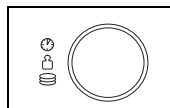
Open the door. Place the food on the rack best suited to the type of food to be cooked. Place the rack on the turntable. Close the door.



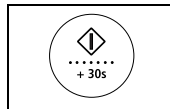
1. Press the **Combi** button.
Next : Press the blinking button.




2. Select the appropriate Combination mode by pressing the **Select** () button. Refer to the combination mode and power level table below for further details.
Next : Turn the blinking dial.



3. Set the cooking time by turning the **Jog Dial**.
The maximum cooking time is 60 minutes.
Next : Press the blinking button.



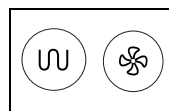
4. Press the **Start** () button.
Result:
 - ◆ Combination cooking starts.
 - ◆ When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

Mode	Power Level
C 1	Microwave(300w) + Grill
C 2	Microwave(180w) + Convection (200°C)
C 3	Microwave(450w) + Convection (200°C)
C 4	Microwave(600w) + Convection (220°C)

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.

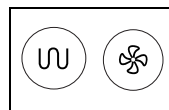
The oven can be locked at any time.



1. Press the **Grill** and **Convection** buttons at the same time (about one second).

Result:

- ◆ The oven is locked.
- ◆ The follow indication is display "L".



2. Press the **Grill** and **Convection** buttons at the same time (about one second).

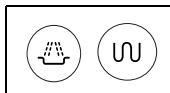
Result: The oven can be used normally.



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Switching the Beeper Off

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You can switch the beeper off whenever you want.



1. Press the **Microwave** () and **Grill** () buttons at the same time (about one second).


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



2. To switch the beeper back on, press the **Microwave** () and **Grill** () buttons again at the same time (about one second).

Result: The oven operates normally.

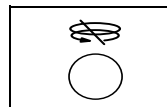
Manual Stop Turntable Function


The turntable on/off () button enables you to use large dishes which fill the whole oven by stopping the turntable from rotating (only manual cooking mode).

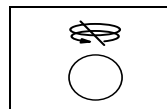
- ☛ The results will be less satisfactory in this case as the cooking is less even. We recommend that you turn the dish by hand halfway through the cooking process.


Warning ! Never operate the turntable without food in the oven.



Reason: This may cause fire or damage to the unit.



1. Press the **Turntable on/off** () button.
Result: The turntable will not rotate.



2. To switch the turntable rotating back on, press the **Turntable on/off** () button again.
Result: The turntable will rotate.

- ☒ Do not press the **Turntable on/off** () button during the cooking process. Cancel the cooking phase, before pressing the **turntable On/Off** () button.

Cookware Guide

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

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

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

Cookware	Microwave-Safe	Comments
Aluminium foil	✓ X	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crust plate	✓	Do not preheat for more than 8 minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	X	May catch fire.
• Recycled paper or metal trims	X	May cause arcing.
Glassware		
• Oven-to-table ware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	X	May cause arcing or fire.
• Freezer bag twist ties	X	

Paper

- Plates, cups, napkins and Kitchen paper ✓ For short cooking times and warming. Also to absorb excess moisture.
- Recycled paper X May cause arcing.

Plastic

- Containers ✓ Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
- Cling film ✓ Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
- Freezer bags ✓ X Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.

Wax or grease-proof paper

- ✓ Can be used to retain moisture and prevent spattering.

✓ :Recommended

✓ X :Use Caution

X :Unsafe

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Cooking Guide

EN

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	Time (min.)	Standing Time(min.)	Instructions
Spinach	0.15kg	600W	5-6	2-3	Add 15 ml (1 tablespoon) cold water.
Broccoli	0.3kg	600W	8-9	2-3	Add 30 ml (2 tbsp.) cold water.
Peas	0.3kg	600W	7-8	2-3	Add 15 ml (1 tbsp.) cold water.
Green Beans	0.3kg	600W	7½-8½	2-3	Add 30 ml (2 tbsp.) cold water.

Food	Portion	Power	Time (min.)	Standing Time(min.)	Instructions
Mixed Vegetables (carrots/peas/corn)	0.3kg	600W	7-8	2-3	Add 15 ml (1 tbsp.) cold water.
Mixed Vegetables (Chinese style)	0.3kg	600W	7½-8½	2-3	Add 15 ml (1 tbsp.) cold water.

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 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	Time (min.)	Standing Time(min.)	Instructions
White Rice (parboiled)	0.25kg 0.37kg	900W	15-16 17½-18½	5	Add 500 ml cold water. Add 750 ml cold water.
Brown Rice (parboiled)	0.25kg 0.37kg	900W	20-21 22-23	5	Add 500 ml cold water. Add 750 ml cold water.
Mixed Rice (rice + wild rice)	0.25kg	900W	16-17	5	Add 500 ml cold water.
Mixed Corn (rice + grain)	0.25kg	900W	17-18	5	Add 400 ml cold water.
Pasta	0.25kg	900W	10-11	5	Add 1000 ml hot water.

Cooking Guide (continued)

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 full microwave power (900W).

Food	Portion	Time (min.)	Standing Time (min.)	Instructions
Broccoli	0.25kg 0.5kg	4½-5 7-8	3	Prepare even sized florets. Arrange the stems to the centre.
Brussels Sprouts	0.25kg	6-6½	3	Add 60-75 ml (5-6 tbsp.) water.
Carrots	0.25kg	4½-5	3	Cut carrots into even sized slices.
Cauliflower	0.25kg 0.5kg	5-5½ 7½-8½	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	0.25kg	4-4½	3	Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.
Egg Plants	0.25kg	3½-4	3	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	0.25kg	4-4½	3	Cut leeks into thick slices.
Mushrooms	0.12kg 0.12kg	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	0.25kg	5-5½	3	Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.
Pepper	0.25kg	4½-5	3	Cut pepper into small slices.
Potatoes	0.25kg 0.5kg	4-5 7-8	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip Cabbage	0.25kg	5½-6	3	Cut turnip cabbage into small cubes.

REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens and 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 900 W power while others should be reheated using 600 W, 450 W or even 300 W. Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example). Stir well or turn food over during reheating for best results. When possible, stir again before serving. Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food. It is preferable to underestimate cooking time and add extra heating time, if necessary.
- #### Heating and standing times
- When reheating food for the first time, it is helpful to make a note of the time taken - for future reference. Always make sure that the reheated food is piping hot throughout. Allow food to stand for a short time after reheating - to let the temperature even out. The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart. Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

REHEATING LIQUIDS

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

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Cooking Guide (continued)

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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.

Reheating Baby Food and Milk

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

Food	Portion	Power	Time	Standing Time(min.)	Instructions
Baby food (vegetables + meat)	0.19kg	600W	30sec.	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)	0.19kg	600W	20sec.	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	0.1kg 0.2kg	300W	30-40sec. 1min. to 1min. 10sec.	2-3	Stir or shake well and pour into a sterilised glass bottle. Place into the centre of turntable. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.

Reheating Liquids and Food

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

Food	Portion	Power	Time (min.)	Standing Time (min.)	Instructions
Drinks (coffee, tea and water)	0.15kg (1 cup)	900W	1-1½	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.
	0.3kg (2 cups)		2-2½		
	0.4kg (3 cups)		3-3½		
	0.6kg (4 cups)		3½-4		
Soup (chilled)	0.25kg	900W	2½-3	2-3	Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving.
	0.35kg		3-3½		
	0.45kg		3½-4		
	0.55kg		4½-5		
Stew (chilled)	0.35kg	600W	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)	0.35kg	600W	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)	0.35kg	600W	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)	0.35kg	600W	4½-5½	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.
	0.45kg		5½-6½		
	0.55kg		6½-7½		
Cheese Fondue ready-to-serve (chilled)	0.4kg	600W	6-7	1-2	Put the ready-to-serve cheese fondue in a suitable sized glass pyrex bowl with lid. Stir occasionally during and after reheating. Stir well before serving.

Cooking Guide (continued)

DEFROSTING

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

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

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible. Check the food occasionally to make sure that it does not feel warm.

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

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

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

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

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

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

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Food	Portion	Time (min.)	Standing Time (min.)	Instructions
Meat				
Minced beef	0.25kg 0.5kg	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	0.25kg	7-8		
Poultry				
Chicken pieces	0.5kg (2pcs)	12-14	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	1.2kg	28-32		
Fish				
Fish fillets/	0.2kg	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 with aluminium foil. Turn over after half of defrosting time!
Whole fish	0.4kg	11-13		
Fruits				
Berries	0.3kg	6-7	5-10	Spread fruit on a flat, round glass dish (with a large diameter).
Bread				
Bread rolls (each ca. 50 g)	2pcs 4pcs	1-1½ 2½-3	5-20	Arrange rolls in a circle or bread vertically (like a tower) on kitchen paper in the middle of turntable. Turn over after half of defrosting time!
Toast/ Sandwich	0.25kg	4-4½		
German bread (wheat + rye flour)	0.5kg	7-9		

Cooking Guide (continued)

EN

GRILL

The grill-heating element is located underneath the ceiling of the cavity. It operates while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 4 minutes will make the food brown more quickly.

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:

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

IMPORTANT REMARK:

Whenever the grill only mode is used, make sure that the grill-heating element is under the ceiling in the horizontal position and not on the back-wall in the vertical position. Please remember that food must be placed on the high rack, unless another instruction is recommended.

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 and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly.

Cookware for cooking with microwaves + grill

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

Food suitable for microwaves + grill cooking:

Food suitable for combination mode cooking include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, turning them over half way through cooking). Please refer to the grill table for further details.

IMPORTANT REMARK:

Whenever the combination mode (microwave + grill) is used, make sure that the grill heating element is under the ceiling in the horizontal position and not on the back-wall in the vertical position. The food should be placed on the high rack, unless another instruction is recommended. Otherwise it has to be placed directly on the turntable. Please refer to the instructions in the following chart.

The food must be turned over, if it is to be browned on both sides.

Grill Guide for fresh food

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

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

Fresh Food	Portion	Power	1. Side Time (min.)	2. Side Time (min.)	Instructions
Toast Slices	4 pcs (each 0.25kg)	Grill only	3½-4½	3-4	Put toast slices side by side on the rack.
Grilled Tomatoes	0.2kg (2pcs) 0.4kg (4pcs)	300W + Grill	4-5 5½-6½	-	Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the high rack. Stand for 2-3 minutes.
Tomato-Cheese Toast	4 pcs (0.3kg)	300W + Grill	4½-5½	-	Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes
Baked Apples	2 apples (ca.0.4kg) 4 apples (ca.0.8kg)	300W + Grill	6½-7½ 11-13	-	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 low rack.

Cooking Guide (continued)

Grill Guide for fresh food (continued)

Fresh Food	Portion	Power	1. Side Time (min.)	2. Side Time (min.)	Instructions
Chicken Pieces	0.5kg (2pcs) 0.9kg (3-4pcs)	300W + Grill	10-11 12-13	9-10 11-12	Brush chicken pieces with oil and spices. Put them in a circle on the high rack. Stand for 2-3 minutes
Lamb Chops (medium)	0.4kg (4pcs)	Grill only	10-12	8-9	Brush the lamb chops with oil and spices. Lay them in a circle on the high rack. After grilling stand for 2-3 minutes.
Pork Steaks	0.4kg (2pcs)	MW + Grill	300W+ Grill 8-9	Grill only 8-9	Brush the pork steaks with oil and spices. Lay them in a circle on the high rack. After grilling stand for 2-3 minutes.
Roast Fish	0.4-0.5kg	300W + Grill	6-7	7-8	Brush skin of whole fish with oil and add herbs and spices. Put two fishes side by side (head to tail) on the high rack. Stand for 2-3 minutes.

CONVECTION

Cooking with convection is the traditional and well known method of cooking food in a traditional oven with hot air.

The heating element and the fan are situated on the back-wall, so that the hot air is circulating.

Cookware for convection cooking:

All conventional ovenproof cookware, baking tins and sheets – anything you would normally use in a traditional convection oven – can be used.

Food suitable for convection cooking:

All biscuits, individual scones, rolls and cakes should be made by this mode as well as rich fruit cakes, choux pastry and soufflés.

MICROWAVES +CONVECTION

This mode combines the microwave energy with the hot air and is therefore reducing the cooking time while giving the food a brown and crispy surface.

Cooking with convection is the traditional and well known method of cooking food in an oven with hot air circulated by a fan on the back-wall.

Cookware for cooking with microwaves + convection:

Should be able to let the microwaves pass through. Should be ovenproof (like glass, pottery or china without metal trims); similar to the cookware described under MW + Grill.

Food suitable for microwave + convection cooking:

All kinds of meats and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scones and breads.

Convection Guide for fresh food like Bread Rolls, Bread and Cake

Preheat the convection with the preheating function to the desired temperature, unless we recommend not to preheat the oven- see table.

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

Food	Portion	Power	Time (min.)	Instructions
BREAD ROLLS				
Bread Rolls (ready baked)	4-6 pcs (each ca. 0.05kg)	Only convection 180°C	2-3	Put bread rolls in a circle on the low rack. Use oven gloves while taking out! Stand 2-3 minutes.
Marble Cake/ Lemon cake (fresh dough)	0.7kg	180 W + 220°C without preheating!	24-26	Put the fresh dough in a rectangular glass or black metal baking dish (length 25 cm). Put the cake on the low rack. Stand for 5-10 minutes.
Filled Puff Pastries(chilled)	0.25kg (5pcs)	Only convection 220°C	15-20	Fill fresh puff pastry dough with e.g. ham, sausages, cheese or vegetables. Put them on baking paper in a circle on the high rack.
Muffins (fresh dough)	6 x 70 g (0.4-0.45kg)	180 W + 200°C	14-16	Fill the fresh dough evenly in a ceramic muffin-dish, suitable for 6 medium sized muffins, or use 6 small, round glass pyrex dishes. Put the dish on the low rack. Stand for 5 min.

EN

Cooking Guide (continued)

EN

Convection guide for frozen food like Bread Rolls, Bread, Cake and Pastry

Preheat the convection with the preheating function until the desired temperature is reached, unless we recommend not to preheat the oven- see table.

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

Food	Portion	Power	Time (min.)	Instructions
Baguettes / Garlic Bread (pre-baked)	0.2-0.25kg (1pc)	180 W + 200°C	6-7	Put the frozen baguette on baking paper on the low rack. After baking stand for 2-3 minutes.

Convection guide for frozen Pizza, Pasta, Chips and Nuggets

Preheat the convection with the preheating function until the desired temperature is reached, unless we recommend not to preheat the oven- see table.

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

Food	Portion	Power	Time (min.)	Instructions
Pasta (Lasagne or Canneloni)	0.4kg	450 W + 200°C without preheating!	20-22	Put into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen lasagne on the low rack. After cooking stand for 2-3 minutes.
Pasta (Macaroni, Tortellini)	0.4kg	450 W + 200°C without preheating!	16-18	Put into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen pasta gratin on the low rack. After cooking stand for 2-3 minutes.
Chicken Nuggets	0.25kg	450 W + 200°C	6½-7½	Put chicken nuggets on the low rack. After cooking stand for 2-3 minutes.

Cooking Guide (continued)

SPECIAL HINTS

MELTING BUTTER

Put 50 g butter into a small deep glass dish. Cover with plastic lid. Heat for 30-40 seconds using 900 W, until butter is melted.

MELTING CHOCOLATE

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

MELTING CRYSTALLIZED HONEY

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

MELTING GELATINE

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

COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)

Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water. Cook uncovered in a glass pyrex bowl for 3 ½ to 4 ½ minutes using 900 W, 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 900 W. Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

COOKING PUDDING

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6 ½ to 7 ½ minutes using 900 W. Stir several times well during cooking.


BROWNING ALMOND SLICES


Spread 30 g sliced almonds evenly on a medium sized ceramic plate. Stir several times during browning for 3 ½ to 4 ½ minutes using 600 W. Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

Cleaning Your Microwave Oven


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

- *Inside and outside surfaces*
- *Door and door seals*
- *Turntable and Roller rings*


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


 Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the of the appliance and possibly result in a hazardous situation.

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

 **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:

- Accumulate
- Prevent the door from closing correctly

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

 The instructions for cooking ranges, hobs and ovens shall state that a steam cleaner is not to be used.

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Storing and Repairing Your Microwave Oven

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

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

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

Only a qualified microwave service technician should perform 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
- ✉ 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

English



**Correct Disposal of This Product
(Waste Electrical & Electronic Equipment)**

(Applicable in the European Union and other European countries with separate collection systems)

This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take this item for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product should not be mixed with other commercial wastes for disposal.

Technical Specifications

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

Power source	230V ~ 50 Hz AC
Power consumption	
Maximum power	3100 W
Microwave	1400 W
Grill (heating element)	1300 W
Convection (heating element)	1700 W
Output power	100 W / 900 W - 6 levels (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x D x H)	
Outside	522 x 539 x 312 mm
Oven cavity	355 x 380.6 x 234 mm
Volume	32 Liter
Weight	
Net	21.0 kg approx.
Shipping	23.5 kg approx.

Note

EN

Note

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Note

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**If you have any questions or comments relating to Samsung products,
please contact the SAMSUNG customer care centre.**

Tel : 0870 SAMSUNG (7267864) (United Kingdom)

Tel : 0818 717 100 (Republic of Ireland)

www.samsung.com/uk