

# Microwave Oven

---

## User manual

MC32D\*7736K\*\*\* / MC32D\*7746K\*\*\* / MC32D\*7636K\*\*\* /  
MC32D\*7646K\*\*\*

---



**SAMSUNG**



# Contents

<b>Safety instructions</b>	<b>3</b>
Important safety instructions	3
General safety	6
Microwave operation precautions	7
Limited warranty	7
Product group definition	7
Correct Disposal of This Product (Waste Electrical & Electronic Equipment)	7
Cooking instructions on food packaging	8
Cooking instructions	8
<b>Installation</b>	<b>9</b>
Accessories	9
Installation site	9
Turntable	9
<b>Maintenance</b>	<b>10</b>
Cleaning	10
Replacement (repair)	10
Care against an extended period of disuse	10
<b>Microwave oven features</b>	<b>11</b>
Microwave oven	11
Control panel	11
<b>Microwave oven use</b>	<b>12</b>
How a microwave oven works	12
Checking that your microwave oven is operating correctly	12
Cooking/Reheating	13
Power levels and time variations	13
Adjusting the cooking time	13
Stopping the cooking	14
Setting the energy save mode	14
Convection	14
Air Fry	15
Using the Power Defrost features	15
Using the Healthy Steam features	16

Using the Auto Cook features	18
Grilling	21
Choosing the accessories	22
Combining microwaves and grill	22
Combining microwaves and convection	23
Setting	24
Using the Child Lock features	24
Using the Turntable On/Off features	24
Using Deodorization	25
Using the crusty plate	25
Pure steam cooking guide	26
SmartThings	28
<b>Cookware guide</b>	<b>30</b>
<b>Cooking guide</b>	<b>31</b>
Microwaves	31
Cooking	31
Reheating	33
Reheating liquids	34
Reheating baby food	34
Defrosting	35
Grill	36
Microwave + Grill	36
Convection	38
Microwave + Convection	38
Tips and tricks	39
<b>Troubleshooting and information code</b>	<b>40</b>
Troubleshooting	40
Information codes	43
<b>Technical specifications</b>	<b>43</b>
<b>Appendix</b>	<b>44</b>
Open Source Announcement	44



## Safety instructions

---

### IMPORTANT SAFETY INSTRUCTIONS

---

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

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

**WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation that 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.

This appliance is intended to be used in household only and it is not intended to be used such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential environments;
- bed and breakfast type environments.

Only use utensils that are suitable for use in microwave ovens.

When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

Do not use this appliance for other purposes than cooking. Drying of clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

Use this appliance only for its intended use as described in the manual. Do not put corrosive chemicals or vapors in or on this appliance.

This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.

If smoke is observed (emitted), switch off or unplug the appliance and keep the door closed in order to stifle any flames.

Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.



## Safety instructions

---

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.

The oven should be cleaned regularly and any food deposits removed.

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

The microwave oven is intended to be used on the counter top (freestanding) use only, the microwave oven shall not be placed in a cabinet.

Metallic containers for food and beverages are not allowed during microwave cooking. The care should be taken not to displace the turntable when removing containers from the appliance. The appliance shall not be cleaned with a steam cleaner.

The appliance should not be cleaned with a water jet.

The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

This oven should be positioned proper direction and height permitting easy access to cavity and control area.

Before using the your oven first time, oven should be operated with the water during 10 minute and then used.



---

If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.

The microwave oven has to be positioned so that plug is accessible.

**WARNING:** When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

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

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

A steam cleaner is not to be used.

**WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock. The appliance must not be installed behind a decorative door in order to avoid overheating.

**WARNING:** The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements.

---

Children less than 8 years of age shall be kept away unless continuously supervised.

**CAUTION:** The cooking process has to be supervised.

A short term cooking process has to be supervised continuously.

The door or the outer surface may get hot when the appliance is operating.

The temperature of accessible surfaces may be high when the appliance is operating.

The surfaces are liable to get hot during use.

The appliances are not intended to be operated by means of an external timer or separate remote-control system.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years.



# Safety instructions

## General safety

Any modifications or repairs must be performed by qualified personnel only.

Do not heat food or liquids sealed in containers for the microwave function.

Do not use benzene, thinner, alcohol, or steam or high-pressure cleaners to clean the oven.

Do not install the oven: near a heater or flammable material; locations that are humid, oily, dusty or exposed to direct sunlight or water; or where gas may leak; or an uneven surface.

This oven must be properly grounded in accordance with local and national codes.

Regularly use a dry cloth to remove foreign substances from the power plug terminals and contacts.

Do not pull, excessively bend, or place heavy objects on the power cord.

If there is a gas leak (propane, LP, etc) ventilate immediately. Do not touch the power cord.

Do not touch the power cord with wet hands.

While the oven is operating, do not turn it off by unplugging the power cord.

Do not insert fingers or foreign substances. If foreign substances enter the oven, unplug the power cord and contact a local Samsung service centre.

Do not apply excessive pressure or impact to the oven.

Do not place the oven over fragile objects.

Ensure the power voltage, frequency, and current matches the product specifications.

Firmly plug the power plug into the wall socket. Do not use multiple plug adapters, extension cords, or electric transformers.

Do not hook the power cord on metal objects. Make sure the cord is between objects or behind the oven.

Do not use a damaged power plug, power cord, or loose wall socket. For damaged power plugs or cords, contact a local Samsung service centre.

Do not pour or directly spray water onto the oven.

Do not place objects on the oven, inside, or on the oven door.

Do not spray volatile materials such as insecticide on the oven.

Do not store flammable materials in the oven. Because alcohol vapours can contact hot parts of the oven, use caution when heating food or drinks containing alcohol.

Children may bump themselves or catch their fingers on the door. When opening/closing the door, keep children away.

## Microwave warning

Microwave heating of beverages may result in delayed eruptive boiling; always use caution when handling the container. Always allow beverages to stand at least 20 seconds before handling. If necessary, stir during heating. Always stir after heating.

In the event of scalding, follow these First Aid instructions:

- Immerse the scalded area in cold water for at least 10 minutes.
- Cover with a clean, dry dressing.
- Do not apply any creams, oils, or lotions.

To avoid damaging the tray or rack, do not put the tray or rack in water shortly after cooking.

Do not use the oven for deep fat frying because the oil temperature cannot be controlled.

This could result in a sudden boil over of hot oils.

## Microwave oven precautions

Only use microwave-safe utensils. Do not use metallic containers, gold or silver trimmed dinnerware, skewers, etc.

Remove wire twist ties. Electric arcing may occur.

Do not use the oven to dry papers or clothes.

Use shorter times for small amounts of food to prevent overheating or burning.

Keep the power cord and power plug away from water and heat sources.

To avoid the risk of explosion, do not heat eggs with shells or hard-boiled eggs. Do not heat airtight or vacuum-sealed containers, nuts, tomatoes, etc.

Do not cover the ventilation slots with cloth or paper. This is a fire hazard. The oven may overheat and turn off automatically and will remain off until it cools sufficiently.

Always use oven mitts when removing a dish.

Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.

Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.

Do not operate the oven when it is empty. The oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the oven is started accidentally.

Install the oven in compliance with the clearances in this manual.

(See Installing your microwave oven.)

Use caution when connecting other electrical appliances to sockets near the oven.



## Microwave operation precautions

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

- Do not operate the oven with the door open. Do not tamper with the safety interlocks (door latches). Do not insert anything into the safety interlock holes.
- Do not place any object between the oven door and front face or allow food or cleaner residue to accumulate on sealing surfaces. Keep the door and door sealing surfaces clean by wiping with a damp cloth and then with a soft, dry cloth after each use.
- Do not operate the oven if it is damaged. Only operate after it has been repaired by a qualified technician.  
**Important:** the oven door must close properly. The door must not be bent; the door hinges must not be broken or loose; the door seals and sealing surfaces must not be damaged.
- All adjustments or repairs must be done by a qualified technician.

## Limited warranty

Samsung will charge a repair fee for replacing an accessory or repairing a cosmetic defect if the damage to the unit or accessory was caused by the customer. Items this stipulation covers include:

- Door, handles, out-panel, or control panel that are dented, scratched, or broken.
- A broken or missing tray, guide roller, coupler, or wire rack.

Use this oven only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your oven.

Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact a local Samsung service centre or find help and information online at [www.samsung.com](http://www.samsung.com).

Use this oven for heating food only. It is intended for domestic use only. Do not heat any type of textiles or cushions filled with grains. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the oven.

To avoid deterioration of the oven surface and hazardous situations, always keep the oven clean and well maintained.

## Product group definition

This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment.

For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

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



### (Applicable in countries with separate collection systems)

This marking on the product, accessories or literature indicates that the product and its electronic accessories (e.g. charger, headset, USB cable) should not be disposed of with other household waste at the end of their working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate these items from other types of waste and recycle them 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 these items for environmentally safe recycling.

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

For information on Samsung's environmental commitments and product regulatory obligations, e.g. REACH, visit our sustainability page available via [www.samsung.com](http://www.samsung.com)



# Safety instructions

## Cooking instructions on food packaging

### Microwave Symbols

On the front of your oven there is a microwave oven symbol, as shown below.  
This symbol has been introduced for your benefit when cooking or reheating packaged food.



Packaged food is also, increasingly, using a microwave symbol similar to the one below.  
When you see this



Symbol on food packaging, cooking instructions are based on either the IEC Power Output Rating, or the Reheating Categories A, B, C, D or E.

## Cooking instructions

The IEC Power Output rating is an internationally standardised rating, so all microwave manufacturers now use the same method of measuring power output.  
If food packaging gives cooking instructions based on IEC Power ratings, set cooking times according to the IEC Power of your oven.

### For example :

If the cooking instructions are based on a 650 W oven, then you will need to reduce some cooking time for the MC32D\*7736K\*\*\* / MC32D\*7746K\*\*\* / MC32D\*7636K\*\*\* / MC32D\*7646K\*\*\* (900 W).  
Ready meals are now very convenient and popular. These are meals which are already prepared and cooked by the food manufacturer, and then frozen, chilled or vacuum sealed for long life.  
Increasingly, heating times for such ready meals are being based on the Heating Categories A, B, C, D and E.  
On this instance, simply match the heating category of your oven to the instructions on the food package, and set your timer accordingly.

### For example :

If the heating instructions are 3 minutes on HIGH for a D category oven, then you will need to set your timer for less than 3 minutes on HIGH for the MC32D\*7736K\*\*\* / MC32D\*7746K\*\*\* / MC32D\*7636K\*\*\* / MC32D\*7646K\*\*\* (E category).

### NOTE

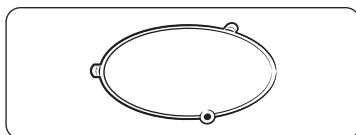
Always remember that cooking instructions are intended only as a guide. If you have followed the instructions and the food is still not piping hot throughout, simply return it to the oven and cook it until it is.



# Installation

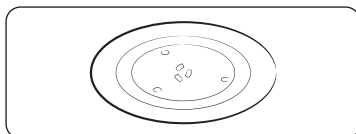
## Accessories

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



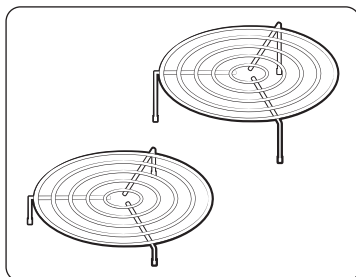
**01 Roller ring**, to be placed in the centre of the microwave oven.

**Purpose:** The roller ring supports the turntable.



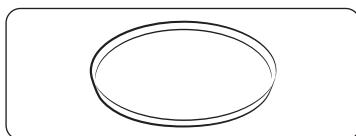
**02 Turntable**, to be placed on the roller ring with the centre fitting on to the coupler.

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



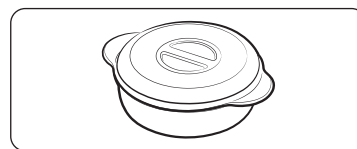
**03 High rack, Low rack**, to be placed on the turntable.

**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.**



**04 Crusty plate**, see pages 25 - 26.

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



**05 Pure steamer**, refer to pages 26 - 27.

**Purpose:** The plastic steam cooker when using pure steam function.

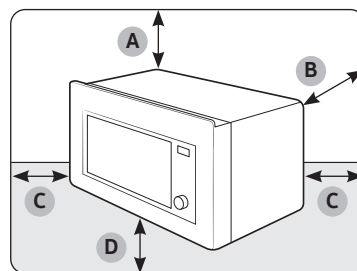
- Use the Steam cooker with Power Steam.
- The Steam cooker is available only with Microwave cooking. Do not use with other cooking modes.
- See the Pure steam cooking guide on page 26.



**NOTE**

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

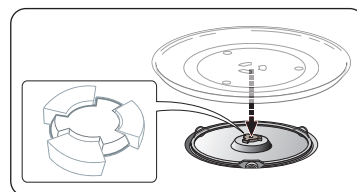
## Installation site



- A. 20 cm above
- B. 10 cm behind
- C. 10 cm on the side
- D. 85 cm of the floor

- Select a flat, level surface approx. 85 cm above the floor. The surface must support the weight of the microwave oven.
- Secure room for ventilation, at least 10 cm from the rear wall and both sides, and 20 cm from above.
- Do not install the microwave oven in hot or damp surroundings, such as next to other microwave ovens or radiators.
- Conform to the power supply specifications of this microwave oven. Use only approved extension cables if you need to use.
- Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

## Turntable



Remove all packing materials inside the microwave oven. Install the roller ring and turntable. Check that the turntable rotates freely.



# Maintenance

## Cleaning

Clean the microwave oven regularly to prevent impurities from building up on or inside the microwave oven. Also pay special attention to the door, door sealing, and turntable and roller ring (applicable models only).

If the door won't open or close smoothly, first check if the door seals have built up impurities. Use a soft cloth in soapy water to clean both the inner and outer sides of the microwave oven. Rinse and dry well.

### To remove stubborn impurities with bad smells from inside the microwave oven

1. With an empty microwave oven, put a cup of diluted lemon juice on the centre of the turntable.
2. Heat the microwave oven for 10 minutes at max power.
3. When the cycle is complete, wait until the microwave oven cools down. Then, open the door and clean the cooking chamber.

### CAUTION

- Keep the door and door sealing clean and ensure the door opens and closes smoothly. Otherwise, the microwave oven's lifecycle may be shortened.
- Take caution not to spill water into the microwave oven vents.
- Do not use any abrasive or chemical substances for cleaning.
- After each use of the microwave oven, use a mild detergent to clean the cooking chamber after waiting for the microwave oven to cool down.

## Replacement (repair)

### WARNING

This microwave oven has no user-removable parts inside. Do not try to replace or repair the microwave oven yourself.

- If you encounter a problem with hinges, sealing, and/or the door, contact a qualified technician or a local Samsung service centre for technical assistance.
- If you want to replace the light bulb, contact a local Samsung service centre. Do not replace it yourself.
- If you encounter a problem with the outer housing of the microwave oven, first unplug the power cord from the power source, and then contact a local Samsung service centre.

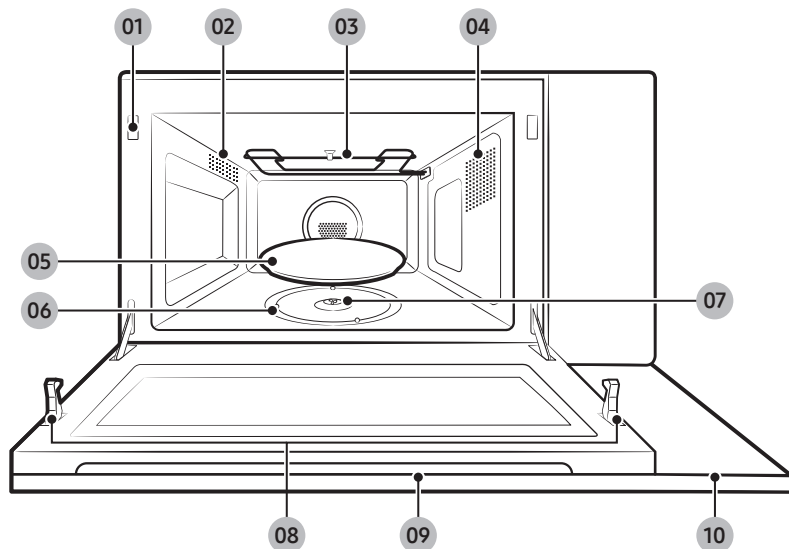
## Care against an extended period of disuse

If you don't use the microwave oven for an extended period of time, unplug the power cord and move the microwave oven to a dry, dust-free location. Dust and moisture that builds up inside the microwave oven may affect the performance of the microwave oven.



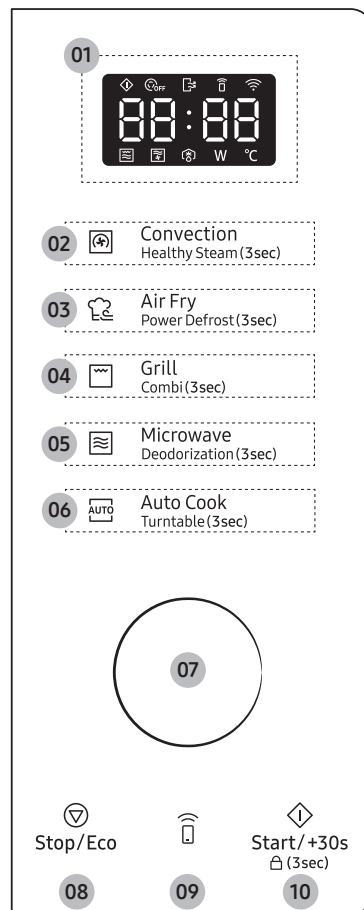
# Microwave oven features

## Microwave oven



- |                           |                      |                    |
|---------------------------|----------------------|--------------------|
| 01 Safety interlock holes | 02 Ventilation holes | 03 Heating element |
| 04 Lighting               | 05 Turntable         | 06 Roller ring     |
| 07 Coupler                | 08 Door latches      | 09 Door handle     |
| 10 Control panel          |                      |                    |

## Control panel



- 01 LED Display
- 02 Convection / Healthy Steam (3sec)
- 03 Air Fry / Power Defrost (3sec)
- 04 Grill / Combi (3sec)
- 05 Microwave / Deodorization (3sec)
- 06 Auto Cook / Turntable (3sec)
- 07 Multi Function Selector and Push Dial
- 08 Stop/Eco
- 09 Smart Control
- 10 Start/+30s / Child Lock (3sec)



# Microwave oven use

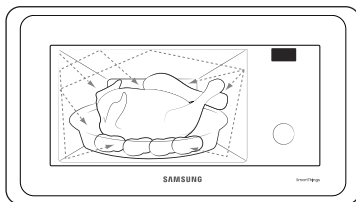
## How a microwave oven works

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)

### NOTE

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

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

## Checking that your microwave oven is operating correctly

The following simple procedure enables you to check that your microwave oven is working correctly at all times. If you are in doubt, refer to the section entitled **Troubleshooting and information code** on the pages 40 - 43.

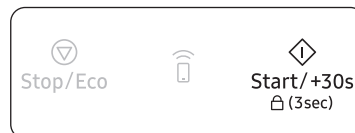
### NOTE

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

### NOTE

When power is supplied and whenever you are not using the microwave oven, current time is displayed on the display.

Open the microwave oven door by pulling the handle on the upper side of the door. Place a glass of water on the turntable. Close the door.



Press the **Start/+30s** button and set the time to 4 or 5 minutes, by pressing the **Start/+30s** button the appropriate number of times.

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



## Cooking/Reheating

The following procedure explains how to cook or reheat food.


### NOTE

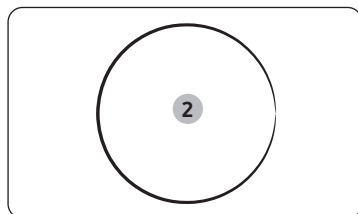
ALWAYS check your cooking settings before leaving the microwave oven unattended.

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.



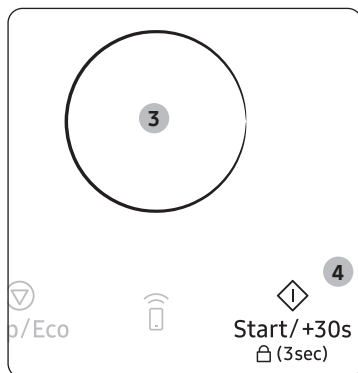
1. Press the **Microwave** button.

**Result:** The following indications are displayed:  
 (Microwave mode)



2. Set the cooking time by turning the **Multi Function Selector Dial**.

**Result:** The cooking time is displayed. At that time, press the **Multi Function Selector Dial** to set the cooking time.



3. Set the power level by turning the **Multi Function Selector Dial** until the appropriate power level is displayed.

4. Press the **Start/+30s** button.

**Result:** The microwave oven light comes on and the turntable starts rotating. Cooking starts. When it has finished.

- 1) Display shows "0".
- 2) The microwave oven beeps 4 times.
- 3) The end reminder signal will beep 3 times (once every minute).

## 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 seven power levels.

Power level	Percentage (%)	Output (W)
VERY HIGH	100	900
HIGH	78	700
MEDIUM HIGH	67	600
MEDIUM	50	450
MEDIUM LOW	33	300
DEFROST	20	180
LOW	11	100

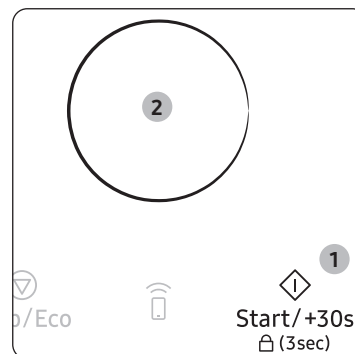
The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

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

## Adjusting the cooking time

You can increase the cooking time by pressing the **Start/+30s** button once for each 30 seconds to be added.

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



### Method 1.

To increase the cooking time of your food during cooking, press the **Start/+30s** button once for each 30 seconds that you wish to add.

- Example: To add three minutes, press the **Start/+30s** button six times.

### Method 2.

Just turning **Multi Function Selector Dial** to adjust cooking time.

- To increase cooking time, turn to right and to decrease cooking time, turn to left.



# Microwave oven use

## 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	Temporarily : Open the door or press the <b>Stop/Eco</b> button once. <b>Result:</b> Cooking stops. To resume cooking, close the door again and press the <b>Start/+30s</b> button.
Completely	Completely : Press the <b>Stop/Eco</b> button once. <b>Result:</b> Cooking stops. If you wish to cancel the cooking settings, press the <b>Stop/Eco</b> button again.

## Setting the energy save mode

The microwave oven has an energy save mode.



- Press the **Stop/Eco** button.  
**Result:** Display off.
- To remove energy save mode, open the door or press the **Stop/Eco** button and then display shows current time. The microwave oven is ready for use.

### NOTE

#### Auto energy saving function

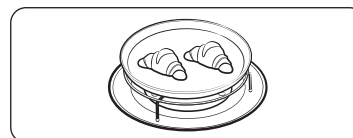
If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and clock will be displayed after 25 minutes. Microwave oven Lamp will be turned off after 5 minutes with door open condition.

## Convection

The convection mode enables you to cook food in the same way as in a traditional microwave oven. The microwave mode is not used. You can set the temperature, as required, in a range varying from 40 °C to 200 °C. The maximum cooking time is 60 minutes.

- Always use oven gloves when touching the recipients in the microwave oven, as they will be very hot.
- Moisture can be caused on the door while using convection when the gap of temperature between inside and outside of the microwave oven is large. It will disappear a few minutes later.

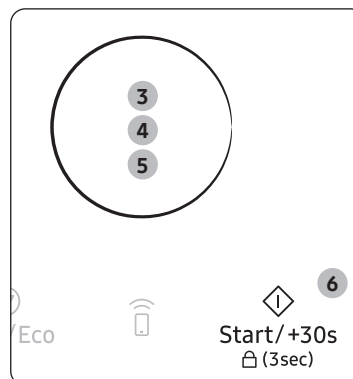
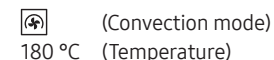
Check that the heating element is in the horizontal position.



1. Place the recipient on the **Low rack** or **Low rack + Crusty plate**.



2. Press the **Convection** button.  
**Result:** The following indications are displayed:



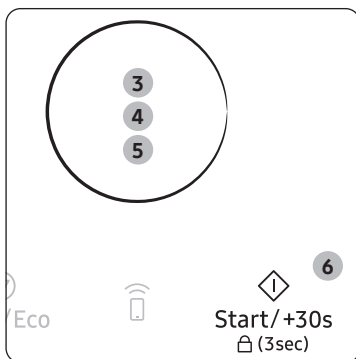
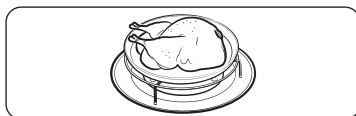
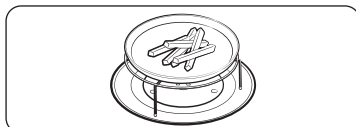
3. Set the temperature by turning the **Multi Function Selector Dial**.  
(Temperature : 40 - 200 °C, 5 °C interval)
4. Press the **Multi Function Selector Dial**.
5. Set the cooking time by turning the **Multi Function Selector Dial**.  
(If you want to preheat the microwave oven, select " : 0")
6. Press the **Start/+30s** button.  
**Result:** Cooking starts. When it has finished.
  - 1) Display shows "0".
  - 2) The microwave oven beeps 4 times.
  - 3) The end reminder signal will beep 3 times (once every minute).




## Air Fry

This feature uses hot air for crispier and healthier frozen or fresh foods without oil. The microwave mode is not used. You can set the temperature, as required, in a range varying from 100 °C to 200 °C. The maximum cooking time is 60 minutes.

- Always use oven gloves when touching the recipients in the microwave oven, as they will be very hot.
- Moisture can be caused on the door while using Air Fry when the gap of temperature between inside and outside of the microwave oven is large. It will disappear a few minutes later.



- Place the recipient on the **Rack** or **Rack + Crusty plate**.
  - Thin dish (Fried potato, Chicken drumstick and so on) : High rack
  - Thick dish (Whole Pork belly, Whole Chicken and so on) : Low rack
- Press the **Air Fry** button.  
**Result:** The following indications are displayed:  
 (Air Fry mode)  
 180 °C (Temperature)
- Set the temperature by turning the **Multi Function Selector Dial**.  
 (Temperature : 100 - 200 °C, 5 °C interval)
- Press the **Multi Function Selector Dial**.
- Set the cooking time by turning the **Multi Function Selector Dial**.  
 (If you want to preheat the microwave oven, select " : 0")
- Press the **Start/+30s** button.  
**Result:** Cooking starts. When it has finished.
  - 1) Display shows "0".
  - 2) The microwave oven beeps 4 times.
  - 3) The end reminder signal will beep 3 times (once every minute).

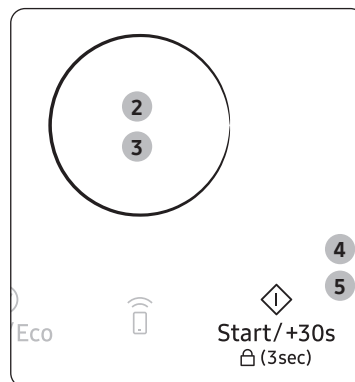
## Using the Power Defrost features

The **Power Defrost** features enable 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.

### NOTE

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.



- Press the **Power Defrost** button for 3 seconds.
- Select the type of food that you are cooking by turning the **Multi Function Selector Dial**. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the **Multi Function Selector Dial** to select the type of food.
- Select the size of the serving by turning the **Multi Function Selector Dial**.
- Press the **Start/+30s** button.  
**Result:**
  - Defrosting begins.
  - The microwave oven beeps through defrosting to remind you to turn the food over.
- Press the **Start/+30s** button again to finish defrosting.  
**Result:** When it has finished.
  - 1) Display shows "0".
  - 2) The microwave oven beeps 4 times.
  - 3) The end reminder signal will beep 3 times (once every minute).



## Microwave oven use

### Power Defrost guide

The following table presents the various **Power Defrost** programmes, quantities and appropriate instructions. Remove all kind of package material before defrosting. Place meat, poultry and fish on a flat glass plate or on a ceramic plate, arrange bread, cake and fruit on kitchen paper.

Code/Food	Serving Size (g)	Instructions
1 Meat	200 - 1500	Shield the edges with aluminium foil. Turn the meat over, when the microwave oven beeps. This programme is suitable for lamb, pork, steaks, chops, minced meat. Stand for 20 - 60 minutes.
2 Poultry	200 - 1500	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the microwave oven beeps. This programme is suitable for whole chicken as well as for chicken portions. Stand for 20 - 60 minutes.
3 Fish	200 - 1500	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the microwave oven beeps. This programme is suitable for whole fishes as well as for fish fillets. Stand for 20 - 50 minutes.
4 Bread/Cake	125 - 1000	Put bread horizontally on a piece of kitchen paper and turn over, as soon as the microwave oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the microwave oven beeps. (Microwave 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. Stand for 10 - 30 minutes.
5 Fruit	100 - 600	Spread fruits evenly into a flat glass dish. This programme is suitable for all kind of fruits. Stand for 5 - 20 minutes.

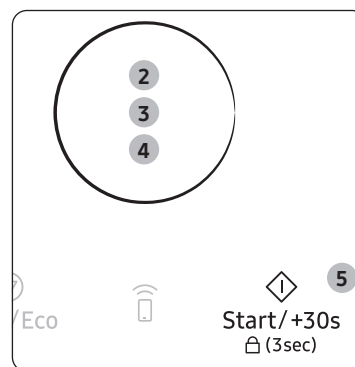
### Using the Healthy Steam features

**Healthy Steam** has 17 pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can Healthy Steam cook with pure steamer.

#### NOTE

Use only recipients that are microwave-safe and oven-proof.

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



1. Press the **Healthy Steam** button for 3 seconds.
2. Select the category of food by turning the **Multi Function Selector Dial** and press the **Multi Function Selector Dial**.
3. Select the type of food that you are cooking by turning the **Multi Function Selector Dial**. Refer to the table on the following page for a description of the various pre-programmed settings.
4. Select the size of the serving by turning the **Multi Function Selector Dial**.
5. Press the **Start/+30s** button.  
**Result:** Cooking starts. When it has finished.  
1) Display shows "0".  
2) The microwave oven beeps 4 times.  
3) The end reminder signal will beep 3 times (once every minute).



## Healthy Steam programme description

### Healthy/Asian

Code/Food	Serving Size (g)	Instructions
1 Broccoli Florets	250 500	Rinse and clean fresh broccoli and prepare florets. Add 100 ml water into the glass steamer. Put the broccoli on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2 - 3 minutes.
2 Sliced Carrots	250 500	Rinse and clean fresh carrots. Add 100 ml water into the glass steamer. Put the carrots on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2 - 3 minutes.
3 Cauliflower Florets	250 500	Rinse and clean fresh cauliflowers and prepare florets. Add 100 ml water into the glass steamer. Put the cauliflowers on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2 - 3 minutes.
4 Cubed Pumpkin	250 500	Weigh the fresh pumpkins, washing and cutting into similar sizes or cubes. Add 100 ml water into the glass steamer. Put the pumpkins on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2 - 3 minutes.
5 Peeled Potatoes	250 500	Rinse and peel the potatoes and cut into a similar size. Add 100 ml water into the glass steamer. Put the potatoes on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2 - 3 minutes.
6 Frozen Vegetable	250 500	Add 100 ml water into the glass steamer. Put the frozen vegetable on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2 - 3 minutes.
7 Fruit Compote	400	Weigh the fresh fruits (e.g. apples, pears, plums, apricots, mangoes or pineapple) after peeling, washing and cutting into similar sizes or cubes. Add 100 ml water into the glass steamer. Put fruits on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2 - 3 minutes.
8 White Rice	250	Put the white rice into the glass steamer. Add 500 ml cold water. Cover with lid. After cooking, stand for 5 minutes.

Code/Food	Serving Size (g)	Instructions
9 Steamed Beef	250 500	Weigh the minced beef and make a ball shape (each Ø 25 mm). Add 100 ml water into the glass steamer. Put the beef on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2 - 3 minutes.
10 Salmon Fillets	300 600	Rinse fish and add 1 tbsp lemon juice. Add 100 ml water into the glass steamer. Put the salmon fillets on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2 - 3 minutes.
11 Chicken Breasts	300 600	Rinse pieces and snick on surface of skin. Add 100 ml water into the glass steamer. Put the chicken breasts on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2 - 3 minutes.
12 Sliced Chicken Porridge	650	Cut the 150 g chicken thigh into slices, mix with corn starch in a bowl. Add 400 ml water and chicken stock into glass steamer. Put chicken mixture and 100 g swollen rice into glass steamer. Cover with lid. After cooking, stir and stand for 2 - 3 minutes.
13 Steamed White Fish	250 500	Rinse the cod under cold water. Sprinkle with 1 teaspoon salt and a few grind of pepper. Drizzle with 1 tbsp soy sauce and refrigerate for 30 minutes. Add 100 ml water into the glass steamer. Arrange 4 fillets in a single layer on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2 - 3 minutes.
14 Steamed Dumpling	300	Add 100 ml water into the glass steamer. Put the frozen dumpling on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2 - 3 minutes.
15 Green, Leafy Vegetable	125 250	Add 100 ml water into the glass steamer. Rinse the green, leafy vegetable. Put them on the inset tray and place in the glass steamer. Cover with lid. After cooking, stand for 2 - 3 minutes.
16 Steamed Eggs	350	Put 3 eggs, 250 ml water, chicken stock, a pinch of salt, and 10 ml oil in the glass steamer. Stir slowly with spoon. Cover with lid. After cooking, stand for 2 - 3 minutes.
17 Steamed Prawns	300	Add 100 ml water into the glass steamer. Rinse the Fresh prawns. Put them on the inset tray and place in the glass steamer. Cover with lid. After cooking, stand for 2 - 3 minutes.



# Microwave oven use

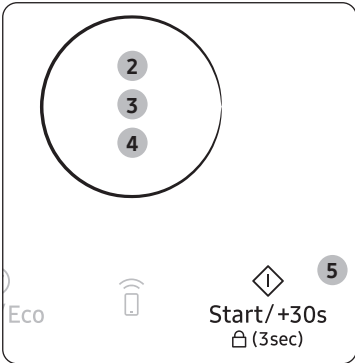
## Using the Auto Cook features

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

### NOTE

Use only recipients that are microwave-safe and oven-proof.

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



1. Press the **Auto Cook** button.
2. Select the category of food by turning the **Multi Function Selector Dial** and press the **Multi Function Selector Dial**.
3. Select the type of food that you are cooking by turning the **Multi Function Selector Dial**. Refer to the table on the following page for a description of the various pre-programmed settings.
4. Select the size of the serving by turning the **Multi Function Selector Dial**.
5. Press the **Start/+30s** button.  
**Result:** Cooking starts. When it has finished.
  - 1) Display shows "0".
  - 2) The microwave oven beeps 4 times.
  - 3) The end reminder signal will beep 3 times (once every minute).

## Air Fry guide

The following table presents the 12 **Air Fry** auto programmes for frying. It contains its quantities and appropriate instructions. You will use less oil compared to frying with oil fryer, while you will get tasty results. Programmes are running with a combination of convection, top heater and microwave energy.

This is composed of Potatoes/Vegetables (6), Seafood (3), Chicken (3).

### NOTE

Use oven gloves when taking out food.

Code/Food	Serving Size (g)	Instructions
1-1 Frozen Oven Chips	300 - 350 400 - 450	Distribute frozen oven chips evenly on the crusty plate. Set plate on high rack. Stand for 1 - 2 minutes.
1-2 Frozen Potato Croquettes	200 - 250 300 - 350	Distribute frozen potato croquettes evenly on the crusty plate. Set plate on high rack. Stand for 1 - 2 minutes.
1-3 Homemade French Fries	300 - 350 400 - 450	Use hard to medium type of potatoes and wash them. Peel potatoes and cut into sticks with a thickness of 10 x 10 mm. Soak in cold water (for 30 min.). Dry them with a towel, weigh them and brush with 5 g olive oil. Distribute homemade fries evenly on the crusty plate. Set plate on high rack. Stand for 1 - 2 minutes.
1-4 Potato Wedges	200 - 250 300 - 350 400 - 450	Wash normal sized potatoes and cut them into wedges. Brush with olive oil and spices. Put them with the cut side on the crusty plate. Set plate on high rack. Stand for 1 - 3 minutes.
1-5 Frozen Onion Rings	100 - 150 200 - 250	Put frozen breaded onion rings or frozen breaded squid rings evenly on the crusty plate. Set plate on high rack. Stand for 1 - 2 minutes.



Code/Food	Serving Size (g)	Instructions
1-6 Sliced Courgettes	100 - 150 200 - 250	Rinse and slice courgettes. Brush with 5 g olive oil and add spices. Put slices evenly on the crusty plate and set plate on high rack. Stand for 1 - 2 minutes.
1-7 Frozen Prawns	200 - 250 300 - 350	Distribute frozen breaded prawns evenly on the crusty plate. Set plate on high rack. Stand for 1 - 2 minutes.
1-8 Frozen Fish Cutlets	200 - 250 300 - 350	Distribute frozen breaded fish cutlets evenly on the crusty plate. Set plate on high rack. Stand for 1 - 2 minutes.
1-9 Frozen Fried Squids	100 - 150 200 - 250	Distribute frozen breaded squid rings evenly on the crusty plate. Set plate on high rack. Stand for 1 - 2 minutes.
1-10 Frozen Chicken Nuggets	200 - 250 300 - 350	Distribute frozen chicken nuggets evenly on the crusty plate. Set plate on high rack. Stand for 1 - 2 minutes.
1-11 Chicken Drumsticks	200 - 250 300 - 350 400 - 450	Weigh drumsticks and brush with oil and spices. Place them evenly on the crusty plate. Set plate on high rack. Stand for 1 - 3 minutes.
1-12 Chicken Wings	200 - 250 300 - 350	Weigh chicken wings and brush with oil and spices. Place them evenly on the crusty plate. Set plate on high rack. Stand for 1 - 2 minutes.

### Healthy cooking guide

The following table presents quantities and appropriate instructions about 15 Healthy Cooking programmes. This is composed of Grain/Pasta(3), Vegetables(6) and Poultry/Fish(6).

#### NOTE

Use oven gloves when taking out food.

Code/Food	Serving Size (g)	Instructions
2-1 Brown Rice	150 - 200 200 - 250	Use the steam bowl with lid. Add cold water of double quantity. Cook covered. Stir before standing time and add salt and herbs. Stand for 5 - 10 minutes.
2-2 Quinoa	150 - 200 200 - 250	Use the steam bowl with lid. Add cold water of double quantity. Cook covered. Stir before standing time and add salt and herbs. Stand for 1 - 3 minutes.
2-3 Macaroni	100 - 150 200 - 250	Use the steam bowl. Add hot boiling water of 4 times, a pinch of salt and stir well. Cook uncovered. Stir before standing time and drain thoroughly afterwards. Stand for 1 - 3 minutes.
2-4 Green Beans	200 - 250 300 - 350	Rinse and clean green beans. Put them evenly into the steam bowl with lid. Add 30 ml (2 tbsp) water when cooking for 200 - 250 g and add 45 ml (3 tbsp) for 300 - 350 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1 - 2 minutes.
2-5 Spinach	100 - 150 200 - 250	Rinse and clean spinach. Put into the steam bowl with lid. Do not add water. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1 - 2 minutes.
2-6 Peeled Potatoes	300 - 350 400 - 450 500 - 550	Wash and peel potatoes, cut into halves and put into steam bowl with lid. Add 15 - 30 ml of water (1 - 2 tbsp). Stir after cooking. When cooking higher quantities stir once during cooking. Stand for 3 - 5 minutes.
2-7 Potatoes Gratin	400 - 450 800 - 850	Put the fresh potato gratin into a glass pyrex dish. Put the dish on the low rack. Stand for 2 - 3 minutes.



## Microwave oven use

Code/Food	Serving Size (g)	Instructions
2-8 Grilled Eggplants	100 - 150 200 - 250	Rinse and slice eggplants. Brush with oil and spices. Put slices evenly on crusty plate. Set plate on the high rack. Turnover as soon as the beep sounds. Press start to continue. Stand for 1 - 2 minutes.
2-9 Grilled Tomatoes	400 - 450 600 - 650	Rinse and clean tomatoes. Cut them into halves and put in an ovenware dish. Add grated cheese on top. Put dish on the high rack. Stand for 1 - 2 minutes.
2-10 Chicken Breasts	300 - 350 400 - 450	Rinse chicken breast and put on a ceramic plate. Cover with microwave cling film and pierce film. Put dish on the turntable. Stand for 2 minutes.
2-11 Turkey Breasts	300 - 350 400 - 450	Rinse turkey breast and put on deep glass ovenware dish. Cover with microwave cling film and pierce film. Put dish on the turntable. Stand for 2 minutes.
2-12 Grilled Chicken Breasts	300 - 350 400 - 450	Rinse chicken breast, marinate and put them on the crusty plate. Set plate on the high rack. Turnover as soon as the beep sounds. Press start to continue. Stand for 2 minutes.
2-13 Grilled Fish Fillets	200 - 300 400 - 500	Put fish fillets evenly on the crusty plate. Set plate on the high rack. Turnover as soon as the beep sounds. Press start to continue. Stand for 1 - 2 minutes.
2-14 Grilled Salmon Steaks	200 - 250 300 - 350	Put fish steaks evenly on the crusty plate. Set plate on the high rack. Turnover as soon as the beep sounds. Press start to continue. Stand for 2 minutes.
2-15 Roast Fish	300 - 350 400 - 500	Brush skin of whole fish (trout or gilthead) with oil and add herbs and spices. Put fish side by side, head to tail on the crusty plate. Set plate on the high rack. Turnover as soon as the beep sounds. Press start to continue. Stand for 3 minutes.

## Dough proof/Yogurt guide

The following table presents how to use the auto programmes for rising yeast dough or homemade yogurt.

Code/Food	Serving Size (g)	Instructions
3-1 Pizza dough	300 - 500	Put dough in suitable sized bowl and set on the low rack. Cover with aluminium foil.
3-2 Cake dough	500 - 800	Put dough in suitable sized bowl and set on the low rack. Cover with aluminium foil.
3-3 Bread dough	600 - 900	Put dough in suitable sized bowl and set on the low rack. Cover with aluminium foil.
3-4 Yogurt Small Cups	500	Distribute 150 g natural yogurt into 5 ceramic cups or small glass jars evenly (30 g each). Add 100 ml milk into each cup. Use long-life milk (room-temperature; 3.5 % fat). Cover each with cling film and set in a circle on turntable. After finish, keep 6 hours in a refrigerator. For the first time we recommend to use dried yoghurt bacteria ferment.
3-5 Yogurt Large Bowl	500	Mix 150 g natural yogurt with 500 ml long-life milk (room-temperature; 3.5 % fat). Pour evenly into large glass bowl. Cover with cling film and set on turntable. After finish, keep 6 hours in a refrigerator. For the first time we recommend to use dried yoghurt bacteria ferment.



## Auto Reheat/Cook guide

The following table presents quantities and appropriate instructions for auto cook.

### NOTE

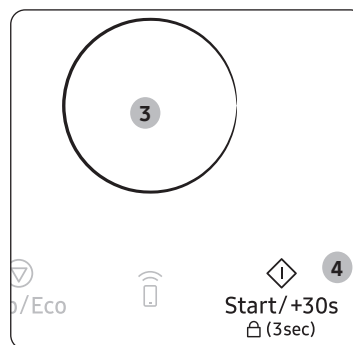
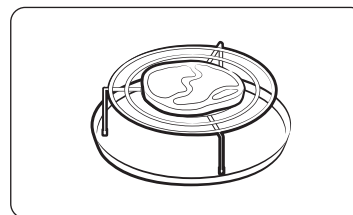
Use oven gloves when taking out food.

Code/Food	Serving Size (g)	Instructions
4-1 Ready Meal (Chilled)	300 - 350 400 - 450	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). Stand for 2 - 3 minutes.
4-2 Frozen Pizza	300 - 350 400 - 450	Put frozen pizza on the low rack.
4-3 Frozen Lasagne	400 - 450 600 - 650	Put frozen lasagne into a suitable sized ovenproof dish. Put dish on low rack. Stand for 3 - 4 minutes.
4-4 Roast Chicken	1100 - 1150 1200 - 1250	Brush chilled chicken with oil and spices. Put breast-side-down, in the middle of the low rack. Turnover, as soon as the microwave oven beeps. Press <b>Start/+30s</b> button to continue process. Stand for 5 minutes.
4-5 Muffins	250 - 300	Pour dough into 6 - 8 paper or silicone cups for muffins (each 45 g) and set on low rack. Start programme (microwave oven is preheating). After beep sounds insert rack with food.

## Grilling

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

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



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

2. Press the **Grill** button.

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

 (Grill mode)

- You cannot set the temperature of the grill.

3. Set the grilling time by turning the **Multi Function Selector Dial**.

- The maximum grilling time is 60 minutes.

4. Press the **Start/+30s** button.

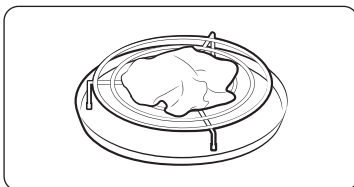
**Result:** Grilling starts. When it has finished.

- 1) Display shows "0".
- 2) The microwave oven beeps 4 times.
- 3) The end reminder signal will beep 3 times (once every minute).



# Microwave oven use

## Choosing the accessories



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

### NOTE

For further details on suitable cookware and utensils, refer to the **Cookware guide** on page 30.

## Combining microwaves and grill

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

### NOTE

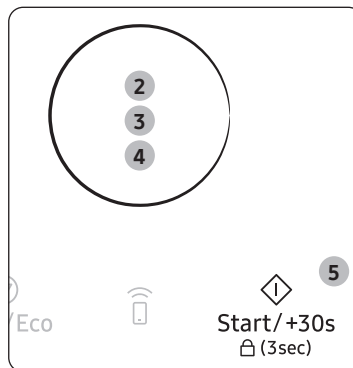
ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.

### NOTE

ALWAYS use oven gloves when touching the recipients in the microwave 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 for 3 seconds.

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

Cb - 1 (Microwave + Grill)

2. Make the display indicating Cb-1, and then press the **Multi Function Selector Dial**.

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

 (Microwave & Grill combi mode)

3. Set the cooking time by turning the **Multi Function Selector Dial**.

- The maximum cooking time is 60 minutes. At that time, press the **Multi Function Selector Dial** to set the cooking time.
- You cannot set the temperature of the grill.

4. Select the appropriate power level by turning the **Multi Function Selector Dial** until the corresponding output power is displayed (600, 450, 300, 180, 100 W).

5. Press the **Start/+30s** button.

**Result:** Combination cooking starts. When it has finished.

- 1) Display shows "0".
- 2) The microwave oven beeps 4 times.
- 3) The end reminder signal will beep 3 times (once every minute).



## Combining microwaves and convection

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

Many foods can be cooked in combination mode, particularly:

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

### NOTE

ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.

### NOTE

ALWAYS use oven gloves when touching the recipients in the microwave oven, as they will be very hot. You can get better cooking and browning, if you use the low rack.

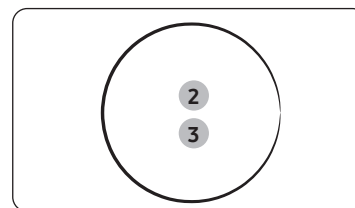
Open the door. Place the food on the turntable or on the low rack which should then be placed on the turntable. Close the door. The heating element must be in the horizontal position.



1. Press the **Combi** button for 3 seconds.


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

Cb - 2 (Microwave +  
Convection)



2. Make the display indicating Cb-2 (Microwave + Convection) by turning the **Multi Function Selector Dial**, and then press the **Multi Function Selector Dial**.

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

 (Microwave & Convection  
combi mode)  
180 °C (Temperature)

3. Select the appropriate temperature by turning the **Multi Function Selector Dial** (Temperature : 40 - 200 °C). At that time, press the **Multi Function Selector Dial** to set the cooking time.

4. Set the cooking time by turning the **Multi Function Selector Dial**.

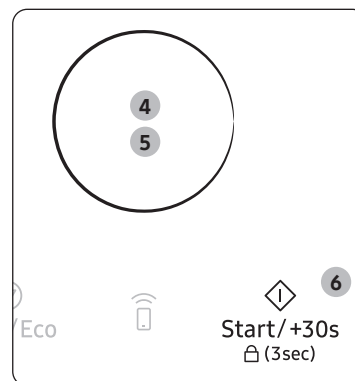
- The maximum cooking time is 60 minutes. At that time, press the **Multi Function Selector Dial** to set the power level.

5. Select the appropriate power level by turning the **Multi Function Selector Dial** until the corresponding output power is displayed (600, 450, 300, 180, 100 W).

6. Press the **Start/+30s** button.

**Result:** Combination cooking starts. The microwave oven is heated to the required temperature and then microwave cooking continues until the cooking time is over. When it has finished.

- 1) Display shows "0".
- 2) The microwave oven beeps 4 times.
- 3) The end reminder signal will beep 3 times (once every minute).





# Microwave oven use

## Setting

You can set up your microwave oven by pressing the **Convection** button and the **Auto Cook** button at the same time.





Display	Function
SE-1	You can turn the Wi-Fi On or Off.
SE-2	You can set the time of clock.
SE-3	You can select time format 12 hr or 24 hr.
SE-4	You can turn the Sound On or Off.

## Using the Child Lock features

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



1. Press the **Child Lock**  button for 3 seconds.  
**Result:**
  - The microwave oven is locked (no functions can be selected).
  - The display shows "L".
2. To unlock the microwave oven, press the **Child Lock**  button for 3 seconds.  
**Result:** The microwave oven can be used normally.

## Using the Turntable On/Off features

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

### NOTE

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 microwave oven.

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



1. Press the **Turntable** button for 3 seconds during setting Microwave, Grill, Convection, Preheat and Combi function.
  - It is not available with pre-programmed function or before press the Microwave, Grill, Convection, Preheat and Combi button.

**Result:** **Turntable On/Off** symbol appears on the display, the turntable will not rotate during the cooking.

 (Turntable Off mode)
2. To switch the turntable rotating back on, press the **Turntable** button again.  
**Result:** **Turntable On/Off** symbol disappears on the display, the turntable will rotate.

### NOTE

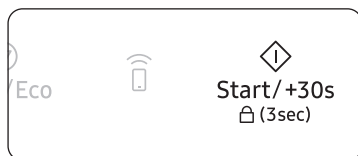
This **Turntable** button is available only during cooking.



## Using Deodorization

Use this features after cooking odorous food or when there is a lot of smoke in the microwave oven interior.

First clean the microwave oven interior.



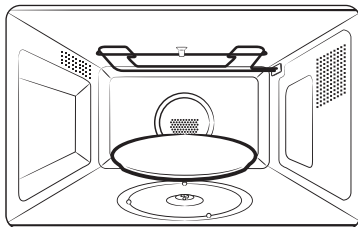
1. Press the **Deodorization** button for 3 seconds, and then press the **Start/+30s** button.
  - When it has finished, the microwave oven beeps.

### NOTE

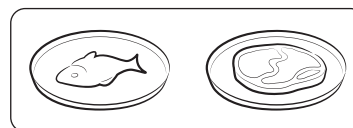
- The Deodorization time has been specified as 5 minutes. It increases by 30 seconds whenever the **Start/+30s** button is pressed or increase and decrease by 10 seconds whenever turning the **Multi Function Selector Dial**.
- The maximum deodorisation time is 15 minutes.

## Using the crusty plate

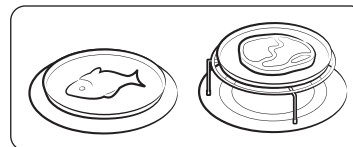
This crusty plate allows you to brown food not only on the top with the grill, but also the bottom of the food turns crispy and brown due to the high temperature of the crusty plate. Several items which you can prepare on the crusty plate can be found in the chart (see next page). The crusty plate can also be used for bacon, eggs, sausages, etc.



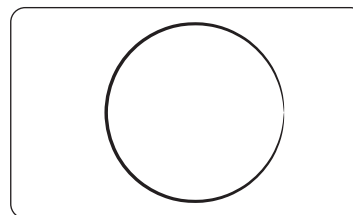
1. Place the crusty plate directly on the turntable and preheat it with highest Microwave-Grill-Combination [600 W + Grill] by following the times and instructions in the chart.
2. Brush the plate with oil if you are cooking food, such as bacon and eggs, in order to brown the food nicely.



3. Place the food on the crusty plate.



4. Place the crusty plate on the metal rack (or turntable) in the microwave.



5. Select the appropriate cooking time and power. (Refer to the table on the side)

### CAUTION

- Always use oven gloves to take out the crusty plate, as will become very hot.
- Do not place any objects on the crusty plate that are not heat-resistant.
- Never place the crusty plate in the microwave oven without turntable.
- Please note that the crusty plate is not dish washer-safe.
- Please ensure the crusty plate is put on the center.
- Do not operate the crusty plate without any load.

### NOTE

- Please note that the crusty plate has a teflon layer which is not scratch-resistant. Do not use any sharp objects like a knife to cut on the crusty plate.
- Clean the crusty plate with warm water and detergent and rinse off with clean water.
- Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.



## Microwave oven use

### Crusty plate guide

We recommend to preheat crusty plate directly on the turntable.

Preheat crusty plate with the 600 W + Grill-function for 5 Min. and follow the times and instructions in the table.

Food	Quantity	Preheat time(min.)	Cooking mode	Cooking time (min.)
Bacon	4 - 6 slices	3 - 4	600 W + 200 °C	7 - 9
	<b>Instructions</b> Preheat crusty plate. Put slices side by side on crust plate. Put crust plate on high rack.			
Grilled tomatoes	200 g	3 - 4	300 W + Grill	6 - 7
	<b>Instructions</b> Preheat crusty plate. Cut tomatoes in halves. Put some cheese on top. Arrange in a circle on crust plate and set on high rack.			
Omelette	300 g	3 - 4	450 W + Grill	6 - 8
	<b>Instructions</b> Beat 3 eggs, add 2 tbsp. milk, herbs and spices. Cut one tomato in cubes. Preheat crusty plate, put tomato pieces on plate, add beaten eggs and 50 g grated cheese evenly. Set plate on high rack.			
Grilled vegetables	250 g	3 - 4	450 W + Grill	7 - 8
	<b>Instructions</b> Preheat crusty plate and brush with 1 tbsp. oil. Put fresh sliced vegetables on plate e.g. pieces of pepper, onions, courgette slices and mushrooms. Set crusty plate on high rack.			
Frozen mini spring rolls with topping	250 g	2 - 3	1st stage : 300 W + 200 °C 2nd stage : Grill only	1st stage : 6 - 7 2nd stage : 3 - 4
	<b>Instructions</b> Preheat crusty plate. Distribute spring rolls evenly on plate. Put plate on high rack.			
Frozen pizza	300 - 400 g	4 - 5	600 W + Grill	9 - 10
	<b>Instructions</b> Preheat crusty plate. Put the frozen pizza on crusty plate. Put crusty plate on high rack.			
Frozen baguettes (frozen)	250 g	3 - 4	300 W + 200 °C	10 - 12
	<b>Instructions</b> Preheat crusty plate. Put the 4 frozen baguettes with topping. (e.g. vegetables, ham, tomato sauce and cheese). Put crusty plate on low rack.			
Chicken nuggets (frozen)	250 g	4	600 W + Grill	8 - 10
	<b>Instructions</b> Preheat crusty plate. Put chicken nuggets on crusty plate. Put crusty plate on high rack.			

### Pure steam cooking guide

The Pure Steamer is based on the principle of steam cooking, and is designed for fast, in your Samsung Microwave oven.

This accessory is ideal for cooking rice, pasta, vegetables, etc. in record time, while preserving their nutritional values.

The Microwave Pure steamer set is made up of 3 items:



Bowl



Insert tray



Lid

All parts withstand temperatures from -10 °C to 130 °C.

Suitable for freezer storage. Can also be used separately or together.

#### Conditions of use:

##### ⚠ CAUTION

Do not use:

- To cook foods with a high sugar or fat content.
- With the grill or rotating heat function or on a hob.

##### 📖 NOTE

- Wash all parts well in soapy water before first use.
- To find out cooking times, please refer to the instructions in the table on next page.

#### Maintenance:

- Your steamer can be washed in a dishwasher.
- When washing by hand, use hot water and washing-up liquid. Do not use abrasive pads.
- Some foods (such as tomato) may discolour the plastic. This is normal and not a manufacturing fault.

#### Defrosting:

Place the frozen food in the steam bowl without the lid. The liquid will remain in the bottom of the pot and will not harm the food.

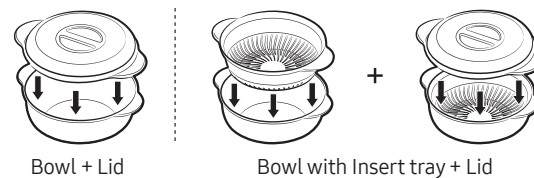


## Cooking:

Food	Serving size	Power (W)	Cooking time (min.)	Handling
Artichokes	300 g (1 - 2 pcs)	900	5 - 6	Bowl with Insert tray + Lid
	<b>Instructions</b> Rinse and clean artichokes. Put 150 ml water and insert tray in bowl. Put artichokes on tray. Add 1 tbsp lemon juice. Cover with lid. After cooking, stand for 1 - 2 minutes.			
Broccoli	300 g	1 step : 900 2 step : 300	3 ½ - 4 2 - 2 ½	Bowl with Insert tray + Lid
	<b>Instructions</b> Weigh the broccoli after washing. Cutting into similar size. (width 3 cm, length 4 cm, height 2 cm) Put 150 ml water and insert tray in bowl. Distribute broccoli (stem part down) well on insert tray. Cover with lid. After cooking, stand for 2 - 3 minutes.			
Frozen Vegetables	300 g	1 step : 600 2 step : 300	6 - 6 ½ 3 - 3 ½	Bowl with Insert tray + Lid
	<b>Instructions</b> Weigh the frozen vegetable. Put 150 ml water and insert tray in bowl. Distribute frozen vegetable well on insert tray. Cover with lid. After cooking, stand for 2 - 3 minutes.			
Rice	250 g	900	15 - 18	Bowl + Lid
	<b>Instructions</b> Put rice into the steam bowl. Add 500 ml cold water. Cover with lid. After cooking let stand white rice 5 minutes, brown rice 10 minutes.			
Peeled Potatoes	300 g	1 step : 450 2 step : 300	5 ½ - 6 6 - 6 ½	Bowl with Insert tray + Lid
	<b>Instructions</b> Rinse and clean potatoes. Peeling a skin and cutting into similar size. (each 28 - 30 g) Put 150 ml water and insert tray in bowl. Distribute potatoes well on insert tray. Cover with lid. After cooking, stand for 2 - 3 minutes.			
Stew (Chilled)	400 g	600	5 ½ - 6 ½	Bowl + Lid
	<b>Instructions</b> Put stew into the steam bowl. Cover with lid. Stir well before standing. After cooking, stand for 1 - 2 minutes.			
Soup (Chilled)	400 g	900	3 - 4	Bowl + Lid
	<b>Instructions</b> Put stew into the steam bowl. Cover with lid. Stir well before standing. After cooking, stand for 1 - 2 minutes.			

Food	Serving size	Power (W)	Cooking time (min.)	Handling
Frozen Soup	400 g	900	8 - 10	Bowl + Lid
	<b>Instructions</b> Put frozen soup into the steam bowl. Cover with lid. Stir well before standing. After cooking, stand for 1 - 2 minutes.			
Frozen Yeast Dumpling with Jam Filling	150 g	600	1 ½ - 2 ½	Bowl + Lid
	<b>Instructions</b> Moist the top of filled dumplings with cold water. Put 1-2 frozen dumplings side by side into the steam bowl. Cover with lid. After cooking, stand for 2 - 3 minutes.			
Frozen Salmon	300 g (2 pcs)	1 step : 600 2 step : 300	3 - 3 ½ 12 ½ - 13	Bowl with Insert tray + Lid
	<b>Instructions</b> Put 150 ml water and insert tray in bowl. Distribute frozen salmon well on insert tray. Cover with lid. After cooking, stand for 2 - 3 minutes.			
Fruit Compote	300 g	1 step : 900 2 step : 300	2 ½ - 3 2 - 2 ½	Bowl with Insert tray + Lid
	<b>Instructions</b> Weigh the fresh fruits (e.g. apples, pears, plums, apricots, mangoes or pineapple) after peeling, washing and cutting into similar sizes or cubes. Put 150 ml water and insert tray in bowl. Distribute potatoes well on insert tray. Add 1 - 2 tbsp sugar. Cover with lid. After cooking, stand for 2 - 3 minutes.			

## Handling of pure steam cooker



## Precautions:

### ⚠ CAUTION

- Take special care when opening the lid of your steamer, because the steam escaping may be very hot.
- Use oven gloves when handling after cooking.



# Microwave oven use

## SmartThings

### Installation

Visit the Google Play Store, Galaxy Store, or Apple App Store and search for "SmartThings". Download and install the SmartThings app provided by Samsung Electronics to your smart device.

#### NOTE

- The supporting software version of the SmartThings app is subject to change according to the OS supporting policy the manufacturer provides.  
In addition, as for the SmartThings app or the functions that the app supports, the new application update policy on the existing OS version can be suspended due to usability or security reasons.
- The SmartThings app is subject to change without notice to improve usability or performance. As the mobile phone OS version is updated every year, the SmartThings is also updated continually according to the latest OS.
- If you have enquiries regarding the items mentioned above, please contact us on [st.service@samsung.com](mailto:st.service@samsung.com)
- Recommended encryption systems include WPA/TKIP and WPA2/AES. Any newer or non-standard Wi-Fi authentication protocols are not supported.
- Wireless networks may be affected by the surrounding wireless communication environment.
- If your Internet service provider has registered the MAC address of your PC or modem for identification, your device may fail to connect to the Internet. If this happens, contact your Internet service provider for technical assistance.
- The firewall settings of your network system may prevent your device from accessing the Internet. Contact your Internet service provider for technical assistance. If this symptom continues, contact a local Samsung service center or retailer.
- To configure the wireless access point (AP) settings, see the user manual of the AP (router).
- Device support both Wi-Fi 2.4 GHz with IEEE 802.11 b/g/n and Soft-AP protocols. (IEEE 802.11 n is recommended.)
- Unauthorized Wi-Fi wireless routers may fail to connect to applicable device.

### Samsung account

You are required to register your Samsung account to use the app. If you don't have a Samsung account, follow the app's onscreen instructions to create a free Samsung account.

### Getting started

Turn on the device (refrigerator, Microwave Oven, etc.) you want to connect, open the SmartThings app on your phone, then follow the instructions below.

If a pop-up appears saying that a new device has been found, tap ADD NOW.

If a pop-up doesn't appear, tap the + button, then select the device you want to connect from the list of available devices.

If your device isn't in the list of available devices, add the device manually by selecting the device type, and then selecting the specific device model.

Follow the instructions for setting up your device.

1. Sign in to your Samsung account (if not already signed in).
2. Add the device.
3. Check the connection.
4. Find and connect to a Wi-Fi network.
5. Register the device.
6. Setup is complete. Your device will now appear as a card on the My devices screen.



### Controlling your Microwave Oven remotely

To control the Microwave Oven remotely, select the Microwave Oven icon in the SmartThings app. The Microwave Oven Control screen appears.

You can also use Voice recognition assistants like Samsung Bixby, Amazon Alexa or Google Assistants to control the Microwave Oven remotely.

### Monitoring with SmartThings app.

Check the status of the Microwave Oven.

### Remote control with SmartThings app.

- Before cooking starts, set Microwave Oven settings (mode, time, temperature) remotely from your mobile device.
- Start the Microwave Oven remotely.\*
- Turn off the Microwave Oven remotely.
- Once cooking starts, set or change the cooking time or temperature remotely.\*


### Voice control

- For remote control by voice, install the Bixby app.
- Before starting Samsung Bixby, say "Hi, Bixby".

### Auto Cook Recipes

Select the Microwave Oven icon in the SmartThings app. You can see auto cook recipes you can make with the Microwave Oven, and send the settings for the recipe to the device.

### NOTE

\* Some options or settings of the Microwave Oven may not be available for remote control for safety reasons. To Use Remote Start, or change cooking time or temperature remotely, you must set the Smart Control function of the microwave Microwave Oven to ON. Press Smart Control  on your Microwave Oven. The Smart Control On icon lights turn on.

Smart Control	ON / OFF			ON	
Modes	Monitoring	Send Setting to device	Cancel	Start	Change Temp. / Time
Microwave	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
Grill	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Convection	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

### NOTE

- The SmartThings app may not run properly in areas where there is wireless interference.
- The Microwave Oven will continue to operate even if the Wi-Fi connection is lost.
- If you do not specify the cooking time, you will not be able to start the Microwave Oven remotely.
- Bixby service availability may vary depending on country. Bixby recognizes selected languages and certain accents/dialects.
- The user interface may change and differ by device.
- The availability of Bixby features and content providers may vary depending on the country/carrier/language/device model/OS version.
- On iOS devices, when you enter Eco mode or tap the Home button, the Wi-Fi connection can be lost and you may have to reconnect.



# 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
Aluminum 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-tableware	✓	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.

Cookware	Microwave-safe	Comments
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



# Cooking guide

## Microwaves

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

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

## Cooking

### Cookware for microwave cooking:

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

### Food suitable for microwave cooking:

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

### Covering during cooking

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

### Standing times

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

## Cooking Guide for frozen vegetables

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

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

Food	Serving Size (g)	Power (W)	Time (min.)
Spinach	150	600	5 - 6
	Instructions Add 15 ml (1 tbsp) cold water. Serve after 2 - 3 minutes standing.		
Broccoli	300	600	8 - 9
	Instructions Add 30 ml (2 tbsp) cold water. Serve after 2 - 3 minutes standing.		
Peas	300	600	7 - 8
	Instructions Add 15 ml (1 tbsp) cold water. Serve after 2 - 3 minutes standing.		
Green Beans	300	600	7 ½ - 8 ½
	Instructions Add 30 ml (2 tbsp) cold water. Serve after 2 - 3 minutes standing.		
Mixed Vegetables (Carrots/Peas/ Corn)	300	600	7 - 8
	Instructions Add 15 ml (1 tbsp) cold water. Serve after 2 - 3 minutes standing.		
Mixed Vegetables (Chinese style)	300	600	7 ½ - 8 ½
	Instructions Add 15 ml (1 tbsp) cold water. Serve after 2 - 3 minutes standing.		



# Cooking guide

## 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.

### NOTE

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

Food	Serving Size (g)	Power (W)	Time (min.)
Broccoli	250 500	900	4 ½ - 5 7 - 8
	<b>Instructions</b> Prepare even sized florets. Arrange the stems to the centre. Serve after 3 minutes standing.		
Brussels Sprouts	250	900	6 - 6 ½
	<b>Instructions</b> Add 60 - 75 ml (5 - 6 tbsp) water. Serve after 3 minutes standing.		
Carrots	250	900	5 - 5 ½
	<b>Instructions</b> Cut carrots into even sized slices. Serve after 3 minutes standing.		
Cauliflower	250 500	900	5 - 5 ½ 7 ½ - 8 ½
	<b>Instructions</b> Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Serve after 3 minutes standing.		
Courgettes	250	900	4 - 4 ½
	<b>Instructions</b> Cut courgettes into slices. Add 30 ml (2 tbsp) water or a knob of butter. Cook until just tender. Serve after 3 minutes standing.		

Food	Serving Size (g)	Power (W)	Time (min.)
Eggplants	250	900	3 ½ - 4
	<b>Instructions</b> Cut egg plants into small slices and sprinkle with 1 tbsp lemon juice. Serve after 3 minutes standing.		
Leeks	250	900	4 - 4 ½
	<b>Instructions</b> Cut leeks into thick slices. Serve after 3 minutes standing.		
Mushrooms	125 250	900	1 ½ - 2 2 ½ - 3
	<b>Instructions</b> Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. Serve after 3 minutes standing.		
Onions	250	900	5 - 5 ½
	<b>Instructions</b> Cut onions into slices or halves. Add only 15 ml (1 tbsp) water. Serve after 3 minutes standing.		
Pepper	250	900	4 ½ - 5
	<b>Instructions</b> Cut pepper into small slices. Serve after 3 minutes standing.		
Potatoes	250 500	900	4 - 5 7 - 8
	<b>Instructions</b> Weigh the peeled potatoes and cut them into similar sized halves or quarters. Serve after 3 minutes standing.		
Turnip Cabbage	250	900	5 ½ - 6
	<b>Instructions</b> Cut turnip cabbage into small cubes. Serve after 3 minutes standing.		



## 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	Serving Size (g)	Power (W)	Time (min.)
White Rice (Parboiled)	250	900	15 - 16
	375		17 ½ - 18 ½
	Instructions Add cold water of double quantity. Serve after 5 minutes standing.		
Brown Rice (Parboiled)	250	900	20 - 21
	375		22 - 23
	Instructions Add cold water of double quantity. Serve after 5 minutes standing.		
Mixed Rice (Rice + Wild Rice)	250	900	16 - 17
	Instructions Add 500 ml cold water. Serve after 5 minutes standing.		
Mixed Corn (Rice + Grain)	250	900	17 - 18
	Instructions Add 400 ml cold water. Serve after 5 minutes standing.		
Pasta	250	900	10 - 11
	Instructions Add 1000 ml hot water. Serve after 5 minutes standing.		
Instant Noodle	1 Small pack (80)	900	7 - 7 ½
	1 Big pack (120)		9 - 9 ½
	Instructions Use a glass pyrex bowl. Put the noodle and add room temperature 350 ml water in bowl. Cook covered with wrap and pierce at several times. After cooking, drain water and mix instant noodle spices.		

## Reheating

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take.

Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20 °C or a chilled food with a temperature of about +5 to +7 °C.

### Arranging and covering

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

### Power levels and stirring

Some foods can be reheated using 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.



# Cooking guide

## Reheating liquids

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

## Reheating baby food

### Baby food:

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

### Baby milk:

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

### Remark:

Baby food particularly needs to be checked carefully before serving to prevent burns. Use the power levels and times in the next table as a guide lines for reheating.

## Reheating liquids and food

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

Food	Serving Size	Power (W)	Time (min.)
Drinks (Coffee, Tea and Water)	150 ml (1 cup) 300 ml (2 cups) 450 ml (3 cups) 600 ml (4 cups)	900	1 - 1 ½ 2 - 2 ½ 3 - 3 ½ 3 ½ - 4
	<b>Instructions</b> 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. Serve after 1 - 2 minutes standing.		
Soup (Chilled)	250 g 350 g 450 g 550 g	900	2 ½ - 3 3 - 3 ½ 3 ½ - 4 4 ½ - 5
	<b>Instructions</b> Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving. Serve after 2 - 3 minutes standing.		
Stew (Chilled)	350 g	600	4 ½ - 5 ½
	<b>Instructions</b> Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Serve after 2 - 3 minutes standing.		
Pasta with Sauce (Chilled)	350 g	600	3 ½ - 4 ½
	<b>Instructions</b> Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. Serve after 3 minutes standing.		
Filled Pasta with Sauce (Chilled)	350 g	600	4 - 5
	<b>Instructions</b> 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. Serve after 3 minutes standing.		



Food	Serving Size	Power (W)	Time (min.)
Plated Meal (Chilled)	350 g	600	4 ½ - 5
	450 g		5 ½ - 6 ½
	550 g		6 ½ - 7 ½
	Instructions Plate a meal of 2 - 3 chilled components on a ceramic dish. Cover with microwave cling-film. Serve after 3 minutes standing.		
Cheese Fondue Ready-to-Serve (Chilled)	400 g	600	6 - 7
	Instructions 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. Serve after 1 - 2 minutes standing.		

### Reheating baby food and milk

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

Food	Serving Size	Power (W)	Time
Baby Food (Vegetables + Meat)	190 g	600	30 sec.
	<b>Instructions</b> Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Serve after 2 - 3 minutes standing.		
Baby Porridge (Grain + Milk + Fruit)	190 g	600	20 sec.
	<b>Instructions</b> Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Serve after 2 - 3 minutes standing.		
Baby Milk	100 ml	300	30 - 40 sec.
	200 ml		1 min. to 1 min. 10 sec.
	<b>Instructions</b> Stir or shake well and pour into a sterilized glass bottle. Place into the centre of turntable. Cook uncovered. Before serving, shake well and check the temperature carefully. Serve after 2 - 3 minutes standing.		

### 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.

#### NOTE

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.

Food	Serving Size	Power (W)	Time (min.)
Meat	Minced Meat 250 g 500 g	180	6 - 7 8 - 13
Pork Steaks	250 g	180	7 - 8
	<b>Instructions</b> Place the meat on turntable. Shield thinner edges with aluminium foil. Turn over after half of defrosting time! Serve after 15 - 30 minutes standing.		



# Cooking guide

Food	Serving Size	Power (W)	Time (min.)
<b>Poultry</b> Chicken Pieces Whole Chicken	500 g (2 pcs)	180	14 - 15
	1200 g	180	32 - 34
<b>Instructions</b> 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! Serve after 15 - 60 minutes standing.			
<b>Fish</b> Fish Fillets Whole Fish	200 g	180	6 - 7
	400 g	180	11 - 13
<b>Instructions</b> Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time! Serve after 10 - 25 minutes standing.			
<b>Fruits</b> Berries	300 g	180	6 - 7
	<b>Instructions</b> Spread fruit on a flat, round glass dish (with a large diameter). Serve after 5 - 10 minutes standing.		
<b>Bread</b> Bread Rolls (each ca. 50 g) Toast/Sandwich German bread (wheat + rye flour)	2 pcs	180	1 - 1 ½
	4 pcs		2 ½ - 3
	250 g	180	4 - 4 ½
	500 g	180	7 - 9
	<b>Instructions</b> Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! Serve after 5 - 20 minutes standing.		

## 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 3 - 5 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, 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 microwave + 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 microwave + 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, the food should be placed on the high rack, unless another instruction is recommended. 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 2 - 3 minutes.

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

Use oven gloves when taking out.

Food	Serving Size	Power	1 step (min.)	2 step (min.)
Toast Slices	4 pcs (each 25 g)	Grill only	4 - 4 ½	3 - 4
	<b>Instructions</b> Put toast slices side by side on the high rack.			
Grilled Tomatoes	400 g (2 pcs)	300 W + Grill	6 - 8	-
	<b>Instructions</b> 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 (300 g)	300 W + Grill	5 ½ - 7 ½	-
	<b>Instructions</b> Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2 - 3 minutes.			
Toast Hawaii (Ham, Pineapple, Cheese slices)	4 pcs (500 g)	300 W + Grill	6 - 8	-
	<b>Instructions</b> Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2 - 3 minutes.			
Baked Potatoes	500 g	600 W + Grill	12 - 14	-
	<b>Instructions</b> Cut potatoes into halves. Put them in a circle on the high rack with the cut side to the grill.			
Gratin Potatoes/ Vegetables (Chilled)	450 g	450 W + Grill	11 - 13	-
	<b>Instructions</b> Put the fresh gratin into a small glass pyrex dish. Put the dish on the high rack. After cooking stand for 2 - 3 minutes.			

Food	Serving Size	Power	1 step (min.)	2 step (min.)
Baked Apples	2 apples (ca. 400 g)	300 W + Grill	7 - 8	-
	<b>Instructions</b> 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.			
Chicken Pieces	500 g (2 pcs)	300 W + Grill	10 - 12	9 - 11
	<b>Instructions</b> Brush chicken pieces with oil and spices. Put them in a circle on the high rack. After grilling stand for 2 - 3 minutes.			
Roast Chicken	1200 g	450 W + Grill	22 - 23	21 - 22
	<b>Instructions</b> Brush the chicken oil and spices. Put the chicken on the low rack. After grilling stand for 5 minutes.			
Roast Fish	400 - 500 g	300 W + Grill	6 - 8	7 - 8
	<b>Instructions</b> 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. After grilling stand for 2 - 3 minutes.			
Plantain	1 ea (200 g)	1 step 450 W + Grill 2 step Grill	7 - 7 ½	4 - 5
	<b>Instructions</b> Peel and slice plantain 1 cm thick and put on the crusty plate with grill rack. Brush all sides with oil. If plantain becomes soft, reduce time 1 - 2 minute soft type. Stand for 1 - 2 minutes.			
Yam	200 g	450 W + Grill	11 - 11 ½	-
	<b>Instructions</b> Peel and slice yam 1.5 cm thick and put on the crusty plate and brush all sides with oil. Put on the high rack and cook. Stand for 1 - 2 minutes.			



# Cooking guide

## 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 position is at the back-wall, so that the hot air is circulating. This mode is supported by the top heating element.

### 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.

## Microwave + 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 Microwave + 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 and frozen food

Preheat the convection with the auto pre-heat function to the desired temperature.

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

Use oven gloves when taking out.

Food	Serving Size	Power	1 step (min.)	2 step (min.)
Pizza				
Frozen Pizza (Ready baked)	300 - 400 g	1 step 300 W + 200 °C 2 step Conv. 180 °C	7 - 9	5 - 6
<b>Instructions</b> Place the pizza on the low rack. After baking stand for 2 - 3 minutes.				
Pasta				
Frozen Lasagne	400 g	1 step 450 W + 200 °C 2 step Conv. 200 °C	16 - 18	3 - 4
<b>Instructions</b> 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.				
Meat				
Roast Lamb (Medium)	1200 - 1300 g	600 W + 180 °C	20 - 23	10 - 13
<b>Instructions</b> Brush lamb with oil and spice it with pepper, salt and paprika. Put it on the low rack, first with the fat side down. After cooking wrap in aluminium foil and stand for 10 - 15 minutes.				
Roast Chicken	1000 - 1100 g	1 step 450 W + 200 °C 2 step 450 W + Grill	20 - 22	22 - 23 ½
<b>Instructions</b> Brush chicken with oil and spices. Put chicken first breast side down, second side breast side up on the low rack. Stand for 5 minutes.				



Food	Serving Size	Power	1 step (min.)	2 step (min.)
<b>Bread</b>				
Fresh Bread Rolls	6 pcs (350 g)	100 W + 180 °C	8 - 10	-
Garlic Bread (Chilled, Prebaked)	<b>Instructions</b> Put bread rolls in a circle on the low rack. Stand for 2 - 3 minutes.			
	200 g (1 pc)	180 W + 200 °C	8 - 10	-
	<b>Instructions</b> Put the chilled baguette on baking paper on the low rack. After baking stand for 2 - 3 minutes.			
<b>Cake</b>				
Marble Cake (Fresh dough)	500 g	Only 180 °C	38 - 43	-
Small Cakes (Fresh dough)	<b>Instructions</b> Put the fresh dough in a small rectangular black metal baking dish (length 25 cm). Put the cake on the low rack. After baking stand for 5 - 10 minutes.			
	10 x 28 g	Only 160 °C	31 - 34	-
Cookies (Fresh dough)	<b>Instructions</b> Fill the fresh dough evenly in paper cups and set on baking tray on the low rack. After baking stand for 5 minutes.			
	200 - 250 g	Only 200 °C	15 - 20	-
Frozen Cake	<b>Instructions</b> Put the chilled cookie dough on baking paper on the low rack.			
	1000 g	180 W + 180 °C	18 - 20	-
	<b>Instructions</b> Put the frozen cake directly on the low rack. After defrost and warming stand for 15 - 20 minutes.			

## Tips and tricks

### 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 microwave oven. Use oven gloves while taking out!



# Troubleshooting and information code

## Troubleshooting

If you have any of the problems listed below try the solutions given.

Problem	Cause	Action
General		
The buttons cannot be pressed properly.	Foreign matter may be caught between the buttons.	Remove the foreign matter and try again.
	For touch models: Moisture is on the exterior.	Wipe the moisture from the exterior.
	Child lock is activated.	Deactivate Child lock.
The time is not displayed.	The Eco (power-saving) function is set.	Turn off the Eco function.
The microwave oven does not work.	Power is not supplied.	Make sure power is supplied.
	The door is open.	Close the door and try again.
	The door open safety mechanisms are covered in foreign matter.	Remove the foreign matter and try again.
The microwave oven stops while in operation.	The user has opened the door to turn food over.	After turning over the food, press the <b>Start/+30s</b> button again to start operation.
The power turns off during operation.	The microwave oven has been cooking for an extended period of time.	After cooking for an extended period of time, let the microwave oven cool.
	The cooling fan is not working.	Listen for the sound of the cooling fan.
	Trying to operate the microwave oven without food inside.	Put food in the microwave oven.
	There is not sufficient ventilation space for the microwave oven.	There are intake/exhaust outlets on the front and rear of the microwave oven for ventilation. Keep the gaps specified in the product installation guide.
	Several power plugs are being used in the same socket.	Designate only one socket to be used for the microwave oven.

Problem	Cause	Action
There is a popping sound during operation, and the microwave oven doesn't work.	Cooking sealed food or using a container with a lid may causes popping sounds.	Do not use sealed containers as they may burst during cooking due to expansion of the contents.
The microwave oven exterior is too hot during operation.	There is not sufficient ventilation space for the microwave oven.	There are intake/exhaust outlets on the front and rear of the microwave oven for ventilation. Keep the gaps specified in the product installation guide.
	Objects are on top of the microwave oven.	Remove all objects on the top of the microwave oven.
The door cannot be opened properly.	Food residue is stuck between the door and microwave oven interior.	Clean the microwave oven and then open the door.
Heating including the Warm function does not work properly.	The microwave oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1 - 2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The thaw function does not work.	Too much food is being cooked.	Reduce the amount of food and start the function again.
The interior light is dim or does not turn on.	The door has been left open for a long time.	The interior light may automatically turn off when the Eco function operates. Close and reopen the door or press the <b>Stop/Eco</b> button.
	The interior light is covered by foreign matter.	Clean the inside of the microwave oven and check again.
A beeping sound occurs during cooking.	If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing.	After turning over the food, press the <b>Start/+30s</b> button again to restart operation.



Problem	Cause	Action
The microwave oven is not level.	The microwave oven is installed on an uneven surface.	Make sure the microwave oven is installed on flat, stable surface.
There are sparks during cooking.	Metal containers are used during the microwave oven/ thawing functions.	Do not use metal containers.
When power is connected, the microwave oven immediately starts to work.	The door is not properly closed.	Close the door and check again.
There is electricity coming from the microwave oven.	The power or power socket is not properly grounded.	Make sure the power and power socket are properly grounded.
<b>1.</b> Water drips. <b>2.</b> Steam emits through a door crack. <b>3.</b> Water remains in the microwave oven.	There may be water or steam in some cases depending on the food. This is not an microwave oven malfunction.	Let the microwave oven cool and then wipe with a dry dish towel.
The brightness inside the microwave oven varies.	Brightness changes depending on power output changes according to function.	Power output changes during cooking are not malfunctions. This is not an microwave oven malfunction.
Cooking is finished, but the cooling fan is still running.	To ventilate the microwave oven, the cooling fan continues to run for about 3 minutes after cooking is complete.	This is not an microwave oven malfunction.
<b>Turntable</b>		
While turning, the turntable comes out of place or stops turning.	There is no roller ring, or the roller ring is not properly in place.	Install the roller ring and then try again.

Problem	Cause	Action
The turn table drags while turning.	The roller ring is not properly in place, there is too much food, or the container is too large and touches the inside of the microwave.	Adjust the amount of food and do not use containers that are too large.
The turn table rattles while turning and is noisy.	Food residue is stuck to the bottom of the microwave oven.	Remove any food residue stuck to the bottom of the microwave oven.
<b>Grill</b>		
Smoke comes out during operation.	During initial operation, smoke may come from the heating elements when you first use the microwave oven.	This is not a malfunction, and if you run the microwave oven 2 - 3 times, it should stop.
	Food is on the heating elements.	Let the microwave oven cool and then remove the food from the heating elements.
	Food is too close to the grill.	Put the food a suitable distance away while cooking.
	Food is not properly prepared and/or arranged.	Make sure food is properly prepared and arranged.
<b>Microwave oven</b>		
The microwave oven does not heat.	The door is open.	Close the door and try again.
Smoke comes out during preheating.	During initial operation, smoke may come from the heating elements when you first use the microwave oven.	This is not a malfunction, and if you run the microwave oven 2 - 3 times, it should stop.
	Food is on the heating elements.	Let the microwave oven cool and then remove the food from the heating elements.



## Troubleshooting and information code

Problem	Cause	Action
There is a burning or plastic smell when using the microwave oven.	Plastic or non heat-resistant cookware is used.	Use glass cookware suitable for high temperatures.
There is a bad smell coming from inside the microwave oven.	Food residue or plastic has melted and stuck to the interior.	Use the steam function and then wipe with a dry cloth. You can put a lemon slice inside and run the microwave oven to remove the odour more quickly.
The microwave oven does not cook properly.	The microwave oven door is frequently opened during cooking.	If you open the door often, the interior temperature will be lowered and this may affect the results of your cooking.
	The microwave oven controls are not correctly set.	Correctly set the microwave oven controls and try again.
	The grill or other accessories are not correctly inserted.	Correctly insert the accessories.
	The wrong type or size of cookware is used.	Use suitable cookware with flat bottoms.
<b>Steam</b>		
I can hear water boiling during Vapour cooking	Water is heated using the steam heater.	This is not an microwave oven malfunction.
There is an unusual sound when I stop Vapour cooking.	Water is being removed from inside the steam heater after Vapour cooking has finished.	This is not an microwave oven malfunction.

### SmartThings App

Problem	Action
Could not find "SmartThings" in the app market.	The supporting software version of the SmartThings app is subject to change according to the OS supporting policy the manufacturer provides. In addition, as for the SmartThings app or the functions that the app supports, the new application update policy on the existing OS version can be suspended due to usability or security reasons.
The SmartThings app fails to operate.	The SmartThings app is available for applicable models only.
The SmartThings app is installed but is not connected to my microwave oven.	You must log into your Samsung account to use the app. Make sure that your router is operating normally. If you have not connected your microwave oven to the SmartThings app after the app was installed, you must make the connection using the device registration function of the app.
Could not log into the app.	You must log into your Samsung account to use the app. If you don't have a Samsung account, follow the app's onscreen instructions to create one.
An error message appears when I try to register my microwave oven.	Easy Connection may fail due to the distance from your access point (AP) or electrical interference from the surrounding environment. Wait a moment and try again.
The SmartThings app is successfully connected to my microwave oven but does not run.	Exit and restart the SmartThings app or disconnect and reconnect the router. Switch off the main power supply to the microwave oven at the main switch or remove the plug (if fitted) for 60 seconds and then switch back on before trying again.

### NOTE

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 microwave oven
- Your warranty details
- A clear description of the problem

Then contact your local dealer or SAMSUNG aftersales service.



## Information codes

Code	Description	Action
C-20	Temperature sensor is needed to check.	Press the <b>Stop/Eco</b> button and operate again. If it occurs again, turn off the microwave oven over 30 seconds and try setting again.
C-F1	Only occurs when EEPROM Read or Write is not working.	If it appears again, call your local SAMSUNG Customer Care Centre.
C-21	Temperature sensor detect higher temperature than setting temperature.	Turn off the microwave oven for cooling the product and then try setting again. If it appears again, call your local SAMSUNG Customer Care Centre.
C-F2	The touch key is malfunction.	Press the <b>Stop/Eco</b> button to try again.
C-d0		Clean the keys and check if there is water on the surface around key. If it occurs again, turn off the microwave oven over 30 seconds and try setting again. If it appears again, call your local SAMSUNG Customer Care Centre.

### NOTE

For any codes not listed above, or if the suggested solution does not solve the problem, contact your local SAMSUNG Customer Care Centre.

## Technical specifications

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

Model	MC32D*7736K*** / MC32D*7746K*** / MC32D*7636K*** / MC32D*7646K***
Power source	230 V ~ 50 Hz AC
Power consumption	
Maximum power	2900 W
Microwave	1400 W
Grill (heating element)	1500 W
Convection (heating element)	Max. 2100 W
Output power	100 W / 900 W - 7 levels (IEC-705) 240 V : 900 W 230 V : 850 W
Operating frequency	2450 MHz
Dimensions (W x H x D)	
Outside	523 x 330 x 515 mm
Oven cavity	373 x 233 x 363 mm
Volume	32 liter
Weight	
Net	20.4 kg approx.

\* This product contains a light source of energy efficiency class <G>.



# Appendix

Overall Standby Power consumption (W) (All network ports is "on" condition)		1.9 W
Period of time for the power management (min)		20 min.
Wi-Fi	Standby-mode Power Consumption (W)	1.9 W
	Period of time for the power management (min)	20 min.
Bluetooth	Standby-mode Power Consumption (W)	1.9 W
	Period of time for the power management (min)	20 min.
Off mode	Power consumption (W)	0.5 W
	Period of time for the power management (min)	20 min.

Data determined according to standard EN 50564 and Regulation (EC) No 1275/2008.  
Energy consumption may increase depending on your screen timeout setting.

## NOTE

Hereby, Samsung declares that this radio equipment is in compliance with Directive 2014/53/ EU and with the relevant statutory requirements in the UK.  
The full text of the EU declaration of conformity and the UK declaration of conformtiy is available at the following internet address: The official Declaration of conformity may be found at <http://www.samsung.com>. go to Support > Search Product Support and enter the model name.

	Frequency range	Transmitter power (Max)
Wi-Fi	2412 - 2472 MHz	20 dBm
Bluetooth	2402 - 2480 MHz	10 dBm

## Open Source Announcement

The software included in this product contains open source software.  
The following URL [http://opensource.samsung.com/opensource/SMART\\_TP1\\_0/seq/0](http://opensource.samsung.com/opensource/SMART_TP1_0/seq/0) leads to open source license information as related to this product.





Memo

---



Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.

## QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT
UK	0333 000 0333	<a href="http://www.samsung.com/uk/support">www.samsung.com/uk/support</a>
IRELAND (EIRE)	0818 717100	<a href="http://www.samsung.com/ie/support">www.samsung.com/ie/support</a>
GERMANY	06196 77 555 77	<a href="http://www.samsung.com/de/support">www.samsung.com/de/support</a>
FRANCE	01 48 63 00 00	<a href="http://www.samsung.com/fr/support">www.samsung.com/fr/support</a>
SPAIN	91 175 00 15	<a href="http://www.samsung.com/es/support">www.samsung.com/es/support</a>
PORTUGAL	210 608 098 Chamada para a rede fixa nacional Dias úteis das 9h às 20h	<a href="http://www.samsung.com/pt/support">www.samsung.com/pt/support</a>
LUXEMBURG	261 03 710	<a href="http://www.samsung.com/be_fr/support">www.samsung.com/be_fr/support</a>
NETHERLANDS	088 90 90 100	<a href="http://www.samsung.com/nl/support">www.samsung.com/nl/support</a>
BELGIUM	02-201-24-18	<a href="http://www.samsung.com/be/support">www.samsung.com/be/support</a> (Dutch) <a href="http://www.samsung.com/be_fr/support">www.samsung.com/be_fr/support</a> (French)
NORWAY	21629099	<a href="http://www.samsung.com/no/support">www.samsung.com/no/support</a>
DENMARK	707 019 70	<a href="http://www.samsung.com/dk/support">www.samsung.com/dk/support</a>
FINLAND	030-6227 515	<a href="http://www.samsung.com/fi/support">www.samsung.com/fi/support</a>
SWEDEN	0771-400 300	<a href="http://www.samsung.com/se/support">www.samsung.com/se/support</a>
AUSTRIA	0800 72 67 864 (0800-SAMSUNG)	<a href="http://www.samsung.com/at/support">www.samsung.com/at/support</a>
SWITZERLAND	0800 726 786	<a href="http://www.samsung.com/ch/support">www.samsung.com/ch/support</a> (German) <a href="http://www.samsung.com/ch_fr/support">www.samsung.com/ch_fr/support</a> (French)
HUNGARY	0680SAMSUNG (0680-726-7864)	<a href="http://www.samsung.com/hu/support">www.samsung.com/hu/support</a>
CZECH	800 - SAMSUNG (800-726786)	<a href="http://www.samsung.com/cz/support">www.samsung.com/cz/support</a>
SLOVAKIA	0800 - SAMSUNG (0800-726 786)	<a href="http://www.samsung.com/sk/support">www.samsung.com/sk/support</a>
CROATIA	072 726 786	<a href="http://www.samsung.com/hr/support">www.samsung.com/hr/support</a>
BOSNIA	055 233 999	<a href="http://www.samsung.com/ba/support">www.samsung.com/ba/support</a>

COUNTRY	CALL	OR VISIT US ONLINE AT
North Macedonia	023 207 777	<a href="http://www.samsung.com/mk/support">www.samsung.com/mk/support</a>
MONTENEGRO	020 405 888	<a href="http://www.samsung.com/support">www.samsung.com/support</a>
SLOVENIA	080 697 267 (brezplačna številka)	<a href="http://www.samsung.com/si/support">www.samsung.com/si/support</a>
SERBIA	011 321 6899	<a href="http://www.samsung.com/rs/support">www.samsung.com/rs/support</a>
Kosovo	038 40 30 90	<a href="http://www.samsung.com/support">www.samsung.com/support</a>
ALBANIA	045 620 202	<a href="http://www.samsung.com/al/support">www.samsung.com/al/support</a>
BULGARIA	0800 111 31 - Безплатен за всички оператори *3000 - Цена на един градски разговор или според тарифата на мобилният оператор 09:00 до 18:00 - Понеделник до Петък	<a href="http://www.samsung.com/bg/support">www.samsung.com/bg/support</a>
ROMANIA	0800872678 - Apel gratuit *8000 - Apel tarifat în rețea Program Call Center Luni - Vineri: 9 AM - 6 PM	<a href="http://www.samsung.com/ro/support">www.samsung.com/ro/support</a>
ITALIA	800-SAMSUNG (800.7267864)	<a href="http://www.samsung.com/it/support">www.samsung.com/it/support</a>
CYPRUS	8009 4000 only from landline, toll free	<a href="http://www.samsung.com/gr/support">www.samsung.com/gr/support</a>
GREECE	80111-SAMSUNG (80111 726 7864) from mobile and land line (+30) 210 6897691 from mobile and land line	
POLAND	801-172-678* * (opłata według taryfy operatora)	<a href="http://www.samsung.com/pl/support/">http://www.samsung.com/pl/support/</a>
LITHUANIA	8-800-77777	<a href="http://www.samsung.com/lt/support">www.samsung.com/lt/support</a>
LATVIA	8000-7267	<a href="http://www.samsung.com/lv/support">www.samsung.com/lv/support</a>
ESTONIA	800-7267	<a href="http://www.samsung.com/ee/support">www.samsung.com/ee/support</a>
UKRAINE	0-800-502-000	<a href="http://www.samsung.com/ua/support">www.samsung.com/ua/support</a>
MOLDOVA	+373-22-667-400	<a href="http://www.samsung.com/ua/support/moldova">www.samsung.com/ua/support/moldova</a>

