

# Microwave Oven

Owner's Instructions & Cooking Guide

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.



This manual is made with 100 % recycled paper.

# imagine the possibilities

Thank you for purchasing this Samsung product.



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# safety information

## **USING THIS INSTRUCTION BOOKLET**

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

- · Safety precautions
- Suitable accessories and cookware
- · Useful cooking tips
- Cooking tips

# **LEGEND FOR SYMBOLS AND ICONS**

WARNING

Hazards or unsafe practices that may result in **severe personal injury or death**.

<u>/!\</u> CAUTION Hazards or unsafe practices that may result in **minor personal injury or property damage**.

Warning; Fire hazard



Warning; Hot surface



Warning; Electricity



Warning; Explosive material



Do NOT attempt.



Do NOT touch.



Do NOT disassemble.



Follow directions explicitly.



Unplug the power plug from the wall socket.



Make sure the machine is grounded to prevent electric shock.



Call the service center for help.



Note

Important

English - 2

# IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Make sure that these safety precautions are obeyed at all times.

Before using the oven, confirm that the following instructions are followed.

# ▲ WARNING (Microwave function only)

- 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.
- This appliance is intended to be used in household only.

- warning: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- warning: 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 aged from 8 years and above and supervised.
- 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.

English - 3

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- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- warning: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- warning: 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.
- 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 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.
- 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.
- WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode;

English - 4

- The appliance should not be cleaned with a water jet.
- 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.
- The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet.

# ▲ WARNING (Oven function only) - Optional

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.
- 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.
- 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

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

- The temperature of accessible surfaces may be high when the appliance is operating.
- The door or the outer surface may get hot when the appliance is operating.
- Keep the appliance and its cord out of reach of children less than 8 years.

English - 5

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- 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.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Appliances are not intended to be operated by means of an external timer or separate remote-control system.

This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radiofrequency 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.

# **INSTALLING YOUR MICROWAVE OVEN**

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

**1.**When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.



- **2.**Remove all packing materials inside the oven.
- **3.** Install the roller ring and turntable. Check that the turntable rotates freely. (Turntable type model only)
- **4.**This microwave oven has to be positioned so that plug is accessible.

English - 6

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

# **CLEANING YOUR MICROWAVE OVEN**

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

- Inside and outside surfaces
- Door and door seals
- Turntable and Roller rings (Turntable type model only)
- ALWAYS ensure that the door seals are clean and the door closes properly.

- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- **1.**Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
- 2. Remove any splashes or stains on the inside surfaces of oven with a soapy cloth. Rinse and dry.
- **3.**To loosen hardened food particles and remove smells, place a cup of diluted lemon juice in the oven and heat for ten minutes at maximum power.
- **4.** Wash the dishwasher-safe plate whenever necessary.
- **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:
  - Accumulate
  - Prevent the door from closing correctly

English - 7

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

When cleaning the upper part inside the cavity, it will be convenient to turn heater downward by 45 ° and clean it. (Swing heater model only)



# STORING AND REPAIRING YOUR MICROWAVE OVEN

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

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

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

Only a qualified microwave service technician should perform repair.

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

- Unplug it from the wall socket
- Contact the nearest after-sales service centre
- If you wish to store your oven away temporarily, choose a dry, dustfree place.
  Reason: Dust and damp may adversely affect the working parts in the oven.
- This microwave oven is not intended for commercial use.
- The Light bulb should not be replaced in person for safety reasons. Please contact nearest authorised Samsung customer care centre to arrange for a qualified engineer to replace the bulb.

A	WARNING	Δ	À	A	<u>k</u>
X	Only qualified staff should be allowed to modify or repair the appliance.	<b>~</b>	<b>~</b>	<b>✓</b>	<b>~</b>
	Do not heat liquids and other food in sealed containers for microwave function.	<b>~</b>	<b>✓</b>	<b>✓</b>	<b>~</b>
	For your safety, do not use high-pressure water cleaners or steam jet cleaners.	<b>~</b>	<b>✓</b>	<b>✓</b>	<b>~</b>
	Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground.	<b>~</b>	<b>~</b>	<b>✓</b>	<b>~</b>
<b>=</b>	This appliance must be properly grounded in accordance with local and national codes.	<b>✓</b>	<b>✓</b>	<b>✓</b>	<b>~</b>

English - 8

*	Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.	~	<b>✓</b>	<b>✓</b>	~
	Do not pull or excessively bend or place heavy objecton the power cord.	<b>✓</b>	<b>~</b>	<b>~</b>	<b>~</b>
*	In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.	<b>✓</b>	<b>✓</b>	<b>✓</b>	<b>✓</b>
8	Do not touch the power plug with wet hands.	~	~	<b>✓</b>	<b>✓</b>
	Do not turn the appliance off by unplugging the power plug while an operation is in progress.	<b>~</b>	<b>~</b>	<b>~</b>	<b>~</b>
*	Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.	<b>✓</b>	~	~	~
	Do not apply excessive pressure or impact to the appliance.	<b>✓</b>	<b>~</b>	<b>~</b>	<b>~</b>
	Do not place the oven over a fragile object such as a sink or glass object.	<b>✓</b>	<b>~</b>		
	Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.	<b>✓</b>	<b>~</b>	<b>~</b>	<b>~</b>
	Ensure that the power voltage, frequency and current are the same as those of the product specifications.	<b>✓</b>	<b>✓</b>		<b>✓</b>
	Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.	<b>✓</b>	<b>✓</b>	<b>✓</b>	
	Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.	<b>✓</b>	<b>✓</b>	<b>✓</b>	

	Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.	~	<b>~</b>	<b>~</b>	~	
	Do not pour or directly spray water onto the oven.	<b>~</b>	<b>✓</b>			
	Do not place objects on the oven, inside or on the door of the oven.	<b>✓</b>	<b>✓</b>	<b>✓</b>		
	Do not spray volatile material such as insecticide onto the surface of the oven.	<b>~</b>	<b>√</b>			
	Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.	<b>~</b>		<b>✓</b>	~	
*	Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.	<b>✓</b>	<b>✓</b>	<b>✓</b>	<b>~</b>	
*	WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions:  ■ Immerse the scalded area in cold water for at least 10 minutes.  ■ Cover with a clean, dry dressing.					
	Do not apply any creams, oils or lotions.  Do not put the track or reals in water shouth offer.					
	Do not put the tray or rack in water shortly after cooking because it may cause breakage or damage of the tray or rack.				<b>'</b>	

English - 9

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	Do not operate the microwave oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of the hot liquid.	~			<b>✓</b>
A	CAUTION	Δ	À	Â	<u>k</u>
*	Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc.  Remove wire twist ties from paper or plastic bags.  Reason: Electric arcing or sparking may occur and may damage the oven.	<b>✓</b>		<b>✓</b>	<b>✓</b>
	Do not use your microwave oven to dry papers or clothes.	~		<b>~</b>	<b>✓</b>
*	Use shorter times for smaller amounts of food to prevent overheating and burning food.	<b>~</b>		<b>✓</b>	<b>~</b>
	Do not immerse the power cable or power plug in water and keep the power cable away from heat.	<b>✓</b>	<b>✓</b>		
	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; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts inshells, tomatoes etc.			<b>✓</b>	<b>✓</b>
	Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.	<b>✓</b>		<b>✓</b>	
8	Always use oven mitts when removing a dish from the oven to avoid unintentional burns.			<b>✓</b>	
*	Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.			<b>✓</b>	

*	Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.			<b>✓</b>	
	Do not operate the microwave oven when it is empty. The microwave 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 microwave oven is started accidentally.	<b>✓</b>			<b>&lt;</b>
*	Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)	<b>~</b>		<b>✓</b>	
*	Take care when connecting other electrical appliances to sockets near the oven.	<b>✓</b>	<b>√</b>	<b>✓</b>	

# PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY. (MICROWAVE FUNCTION ONLY)

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

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

English - 10

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

- (a) A Dented, Scratched, or Broken Door, Handle, Out-Panel, or Control Panel.
- (b) A Broken or missing Tray, Guide Roller, Coupler, or Wire Rack.
- Use this appliance 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 appliance.
- 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 your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- 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 possible result in a hazardous situation.



# (WASTE ELECTRICAL & ELECTRONIC EQUIPMENT)

CORRECT DISPOSAL OF THIS PRODUCT

#### (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.

# quick look-up guide

#### If you want to cook some food.

_//\\_ Microwave	1.	Place the food in the oven. Select the power level by pressing the <b>Microwave</b> button once or more times.
$\frac{h}{10 \text{ min}} \qquad \frac{\text{min}}{1 \text{ min}} \qquad 10 \text{ s}$	2.	Select the cooking time by pressing the <b>10 min</b> , <b>1 min</b> or <b>10 s</b> button as required.
<b>♦</b> Start	3.	Press the <b>Start</b> button.  Result: Cooking starts. The oven beeps four times when cooking is over.

#### If you want to defrost some food.

** OO Power	Place the frozen food in the oven.  Press the <b>Power Defrost</b> button once or more times according to the type of food to be defrosted.
Kg 100g	2. Select the weight by pressing the <b>Kg</b> and <b>100g</b> buttons as required.
Start	3. Press the <b>Start</b> button.

#### If you want to add an extra minute.

English - 11

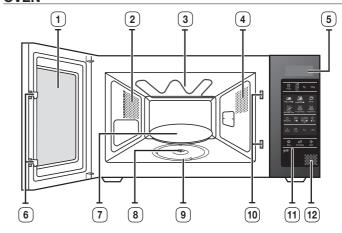
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# If you want to grill some food.

	<b>M</b> Grill		1.	Preheat the grill to the required temperature, by pressing the <b>Grill</b> , time setting (10 min, 1 min and 10 s) and <b>Start</b> button.
h 10 min	min 1 min	10 s	2.	Place the food on the rack in the oven.  Press the <b>Grill</b> button. Select the cooking time by pressing the <b>10 min</b> , <b>1 min</b> and <b>10 s</b> buttons.
	\$\ightarrow{\chi_{\text{Start}}}\$	-	3.	Press the <b>Start</b> button.

# oven features

# **OVEN**



- **1.** DOOR
- 2. VENTILATION HOLES
- 3. GRILL
- 4. LIGHT
- 5. DISPLAY
- 6. DOOR LATCHES

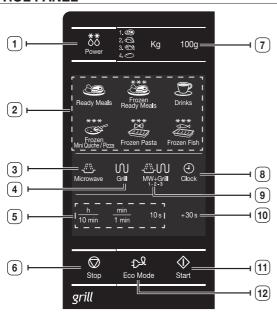
- 7. TURNTABLE
- 8. COUPLER
- 9. ROLLER RING
- 10. SAFETY INTERLOCK HOLES
- 11. CONTROL PANEL
- 12. OPEN DOOR PUSH BUTTON.

English - 12

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# **CONTROL PANEL**

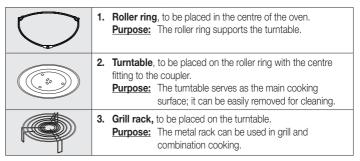


- 1. AUTO POWER DEFROST FEATURE SELECTION
- 2. INSTANT REHEAT/COOK FEATURE SELECTION
- 3. MICROWAVE MODE BUTTON
- 4. GRILL MODE BUTTON
- 5. TIME SETTING BUTTON
- 6. STOP BUTTON

- 7. WEIGHT SELECTION
- 8. CLOCK SETTING BUTTON
- 9. COMBI MODE BUTTON
- 10. +30 s BUTTON
- 11. START BUTTON
- 12. ECO MODE BUTTON

# **ACCESSORIES**

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



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

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# 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
- Instant Reheat/Cook
- Cook

# Cooking Principle.



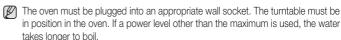
- The microwaves generated by the magnetron are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.
- 2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
- Cooking times vary according to the recipient used and the properties of the food:
  - Quantity and density
  - Water content
  - Initial temperature (refrigerated or not)
- As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:
  - Even cooking of the food right to the centre
  - The same temperature throughout the food

# CHECKING THAT YOUR OVEN IS OPERATING CORRECTLY

The following simple procedure enables you to check that your oven is working correctly at all times. Open the oven door by pushing the large button in the bottom right-hand corner of the control panel.

First, place a bowl of water on the turntable. Then, close the door.

Microwave  h min 10 s	1.	Press the <b>Microwave</b> button and set the time to 4-5 minutes by pressing the <b>1 min</b> button the appropriate number of times.		
<b>♦</b> Start	2.	Press the <b>Start</b> button.  Result: The oven heats the water for 4 to 5 minutes. The water should then be boiling.		



English - 14

# **SETTING THE TIME**

Your microwave oven has an inbuilt clock. When power is supplied, ":0", "88:88" or "12:00" is automatically displayed on the display.

Please set the current time. The time can be displayed in either the 24- hour or 12-hour notation. You must set the clock:

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

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

Clock	1. To display the time in the 24-hour notation. 12-hour notation. Press the Clock button once or twice.
<u>h</u> <u>min</u> 1 min	2. Set the hour with the <b>h</b> button and the minutes with the <b>min</b> button.
Clock	3. When the right time is displayed, press the Clock button again to start the clock.  Result: The time is displayed whenever you are not using the microwave oven.

# **COOKING/REHEATING**

The following procedure explains how to cook or reheat food. ALWAYS check your cooking settings before leaving the oven unattended.

First, place the food in the centre of the turntable. Then, close the door.

Microwave	1.	Press the <b>Microwave</b> button.  Result: The 800 W (maximum cooking power) indications are displayed: Select the appropriate power level by pressing the <b>Microwave</b> button again until the corresponding wattage is displayed. Refer to the power level table on the next page.	
h min 10 s	2.	Set the cooking time by pressing the <b>10 min</b> , <b>1 min</b> and <b>10 s</b> button.	
Start	3.	Press the <b>Start</b> button.  Result:  The oven light comes on and the turntable starts rotating.  1) Cooking starts and when it has finished the oven beeps four times.  2) The end reminder signal will beep 3 times (once every minute).  3) The current time is displayed again.	

Never switch the microwave oven on when it is empty.

English - 15

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## **POWER LEVELS**

You can choose among the power levels below.

Power level	Output		
Power level	MWO	GRILL	
HIGH	800 W	-	
MEDIUM HIGH	600 W	-	
MEDIUM	450 W	-	
MEDIUM LOW	300 W	-	
DEFROST	180 W	-	
LOW / KEEP WARM	100 W	-	
GRILL	-	1100 W	
COMBII	600 W	1100 W	
COMBI II	450 W	1100 W	
COMBI III	300 W	1100 W	

If you select higher power level, the cooking time must be decreased.

If you select lower power level, the cooking time must be increased.

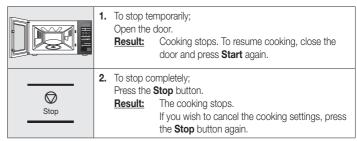
# ADJUSTING THE COOKING TIME

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

+30 s	Press the +30 s button once for each 30 seconds to be added.
<b>♦</b> Start	2. Press the <b>Start</b> button.

## STOPPING THE COOKING

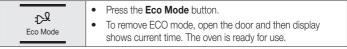
You can stop cooking at any time to check the food.



You can cancel any setting before starting cooking by simply pressing **Stop** button.

# **SETTING THE ECO MODE**

The oven has an ECO mode. This facility saves electricity when the oven is not in use.



# 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.

Oven Lamp will be turned off after 5 minutes with door open condition.

# **USING THE INSTANT REHEAT/COOK FEATURES**

With the Instant Reheat features, the cooking time is set automatically.

You can adjust the number of servings by pressing the appropriate Instant Reheat button the required number of times.

First, place the food in the centre of the turntable and close the door.

Receivy Mentals Professional Directs Process Process Process Process Plant	Press the Instant Reheat/Cook button which you want the required number of times.  Result: Press Start button to start cooking. When it has finished: 1) The oven beeps four times. 2) The end reminder signal will beep 3 times. (once every minute) 3) The current time is displayed again.  Example: Press the Drinks button once times to reheat one cups of coffee. Refer to the table on the next page for further details.
Use only recipient	ts that are microwave-safe.

The following table presents 6 Auto Reheat/Cook Programmes, quantities and appropriate instructions.

Code/Food	Serving Size	Instructions
1 Chilled Ready Meals	300-350 g 400-450 g	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 3 minutes.
2 Frozen Ready Meals	300-350 g 400-450 g	Take frozen ready meal and check if dish is suitable for microwave. Pierce film of ready meal. Put the frozen ready meal in the centre. This programme is suitable for frozen ready meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). Stand for 4 minutes.
3 Drinks (Coffee, Milk, Tea, Water with Room Temperature)	150 ml (1 cup) 250 ml (1 mug)	Pour in to a ceramic cup and reheat uncovered. Place cup (150 ml) or mug (250 ml) in the centre of turntable, Stir carefully before and after standing time. Stand for 1-2 minutes.
4 Frozen Mini Quich/Pizza	150 g (4-6 pcs) 250 g (7-9 pcs)	Put the frozen mini-quiches or mini-pizzas evenly on the rack.
5 Frozen Pasta Gratin	200 g 400 g	Put the frozen pasta gratin into a suitable sized glass pyrex dish. Put the dish on the rack. This programme is suitable for frozen pasta gratin such as lasagne, cannelloni or macaroni. Stand for 2-3 minutes.
6 Frozen Fish Gratin	200 g 400 g	Put the frozen fish gratin into a suitable sized glass pyrex dish. Put the dish on the rack. This programme is suitable for frozen ready products consisting o fish fillets topped with vegetables and sauce. Stand for 2-3 minutes.

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# **USING THE AUTO POWER DEFROST FEATURES**

The Auto power defrost features enable you to defrost meat, poultry, fish and bread/cake. The defrost time and power level are set automatically.

You simply select the programme and the weight.

First, place the frozen food in the centre of the turntable and close the door.

** OO Power	1.	Select the type of food that you are cooking by pressing the <b>Power Defrost</b> button one or more times. (Refer to the table on the opposite page for further details.)	
Kg 100g	2.	Select the food weight by pressing the $\mathbf{Kg}$ and $\mathbf{100g}$ button. It is possible to set up to a maximum of 1500 g.	
	3.	Press the <b>Start</b> button.	
Start		Defrosting begins.     The oven beeps halfway through defrosting to remind you to turn the food over.     Press <b>Start</b> button again to finish defrosting.	

You can also defrost food manually. To do so, select the microwave cooking/reheating function with a power level of 180 W. Refer to the section entitled "Cooking/Reheating" on page 15 for further details.

Use only dishes that are microwave-safe.

The following table presents the various Auto Power Defrost programmes, quantities and appropriate instructions. Remove all kinds of package material before defrosting. Place meat, poultry, fish and bread/cake on a ceramic plate.

Code/Food	Serving Size	Instructions
1 Meat	200-1500 g	Shield the edges with aluminium foil. Turn the meat over when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops and minced meat. Stand for 20-60 minutes.
2 Poultry	200-1500 g	Shield the leg and wing tips with aluminium foil.  Turn the poultry over when the oven beeps. This programme is suitable for whole chicken and chicken portions. Stand for 20-60 minutes.
3 Fish	200-1500 g	Shield the tail of the whole fish with aluminium foil. Turn the fish over when the oven beeps. This programme is suitable for whole fishes and fish fillets. Stand for 20-50 minutes.
4 Bread/Cake	125-625 g	Put bread on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door. This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not, suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping. Stand for 5-20 minutes.

Select the Manual Defrosting function with a power level of 180 W if you want to defrost food manually. For further details on manual defrosting and defrosting time, refer to the page 26-27.

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## **GRILLING**

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

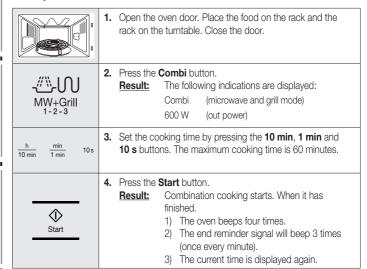
h 10 min	Grill  min 1 min	<b>1.</b>	Preheat the grill to the required temperature, by pressing the <b>Grill</b> , time setting ( <b>10 min</b> , <b>1 min</b> and <b>10 s</b> ) and <b>Start</b> button.	
		2.	Open the door and place the food on the rack.	
h 10 min	Grill  min 1 min	<b>3.</b>	Press the <b>Grill</b> button. Select the cooking time by pressing the <b>10 min</b> , <b>1 min</b> and <b>10 s</b> buttons. (The maximun grilling time is 60 minute.)	
_	<b>♦</b> Start	4.	Press the <b>Start</b> button.  Result:  The oven light comes on and the turntable starts rotating.  1) Cooking starts and when it has finished the oven beeps four times.  2) The end reminder signal will beep 3 times (once every minute).  3) The current time is displayed again.	

- Do not worry if the heater turns off and on while grilling. This system is designed to prevent overheating of the oven.
- Always use oven gloves when touching the dishes in the oven, as they will be very hot.

# COMBINING MICROWAVES AND THE GRILL

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

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



- The maximum microwave power for the combined microwave and grill mode is 600 W.
- Select the appropriate power level by pressing the Combi button again until the corresponding power level is displayed.
- You cannot set the temperature of the grill.

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## MULTISTAGE COOKING

Your microwave oven can be programmed to cook food up to three stages.

**Example:** You wish to defrost food and cook it without having to reset the oven after each stage. You can thus defrost and cook a 500 g fish in three stages:

- Defrosting
- Cook I
- Cook II



You can set between two and three stages in multistage cooking. If you set three stage, the first stage must be defrosting. Don't press **Start** button until you've set the final stage.

** OO Power	1.	Press the <b>Power Defrost</b> button once or more times.
Kg 100g		Set the weight by pressing the <b>Kg</b> and <b>100g</b> buttons the appropriate number of times (500 g in the example).
//\\\ Microwave		Press the <b>Microwave</b> button. The microwave mode (I):  ""; If necessary, set the power level by pressing the <b>Microwave</b> button again one or more times. (600 W in the example)
h min 10 s		
<b>∭</b> Gri∥	5.	Press the <b>Grill</b> button. The grill mode (II):
h min 10 s	6.	Set the cooking time by pressing the <b>10 min</b> , <b>1 min</b> and <b>10 s</b> buttons the appropiate number of times (5 minutes in the example).  (The maximun grilling time is 60 minutes.)

7. Press the Start button.



Result: The three modes [defrosting and cooking (I, II)] are selected one after the other. According to the defrosting mode that you have chosen, the oven may beep halfway through defrosting to remind you to turn the food over. When cooking is over, the oven beeps four times.

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

# **CHOOSING THE ACCESSORIES**



Use microwave-safe recipients; do not use plastic containers, dishes, paper cups, towels, etc.

If you wish to select the combined cooking mode (grill and microwave), use only dishes that are microwave-safe and ovenproof.



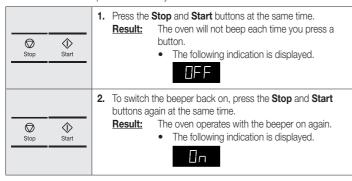
For further details on suitable cookware and utensils, refer to the Cookware Guide on page 21-22.

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# **SWITCHING THE BEEPER OFF**

You can switch the beeper off whenever you want.



# SAFETY-LOCKING YOUR MICROWAVE OVEN

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

The oven can be locked at any time.

Stop 4	<ol> <li>Press the Stop and Clock buttons at the same time.</li> <li>Result: The oven is locked (no functions can be selected).</li> <li>The display shows "L".</li> </ol>
Stop 4 Clock	To unlock the oven, press the <b>Stop</b> and <b>Clock</b> buttons again at the same time.     Result: The oven can be used normally.

# 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.
Browning plate	1	Do not preheat for more than eight minutes.
China and earthenware	<b>√</b>	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	<b>✓</b>	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.
<ul> <li>Paper bags or newspaper</li> </ul>	Х	May catch fire.
Recycled paper or metal trims	Х	May cause arcing.

(continued)

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Cookware	Microwave- safe	Comments
Glassware		
Oven-to-table ware	✓	Can be used, unless decorated with a metal trim.
Fine glassware	<b>✓</b>	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
Glass jars	1	Must remove the lid. Suitable for warming only.
Metal		
<ul> <li>Dishes</li> </ul>	×	May cause arcing or fire.
Freezer bag twist ties	Х	
Paper		
Plates, cups,     napkins and     Kitchen paper	<b>✓</b>	For short cooking times and warming. Also to absorb excess moisture.
Recycled paper	×	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	<b>/</b>	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	1	Can be used to retain moisture and prevent spattering.

 $\checkmark$ : Recommended  $\checkmark \chi$ : Use Caution  $\chi$ : 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.

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# 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	Power	Time (min.)			
Spinach	150 g	600 W	41/2-51/2			
	Instructions	Instructions				
	Add 15 ml (1 tbsp) co	old water. Stand for 2-3	3 minutes.			
Broccoli	300 g	600 W	9-10			
	Instructions					
	Add 30 ml (2 tbsp) co	old water. Stand for 2-3	3 minutes.			
Peas	300 g	600 W	7½-8½			
	Instructions					
	Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.					
Green Beans	300 g	600 W	8-9			
	Instructions					
	Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes.					
Mixed	300 g	600 W	7½-8½			
Vegetables	Instructions					
(Carrots/Peas/	Add 15 ml (1 tbsp) co	old water. Stand for 2-3	3 minutes.			
Corn)						
Mixed	300 g	600 W	8-9			
Vegetables	Instructions					
(Chinese Style)	Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.					

# 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  $% \left\{ 1,2,...,n\right\}$ 

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	Power	Time (min.)		
White Rice	250 g	800 W	16-17		
(Parboiled)	Instructions				
	Add 500 ml cold wat	er. Stand for 5 minute	S.		
Brown Rice	250 g	800 W	21-22		
(Parboiled)	Instructions				
	Add 500 ml cold water. Stand for 5 minutes.				
Mixed Rice	250 g	800 W	17-18		
(Rice + Wild Rice)	Instructions				
	Add 500 ml cold water. Stand for 5 minutes.				
Mixed Corn	250 g	800 W	18-19		
(Rice + Grain)	Instructions				
	Add 400 ml cold water. Stand for 5 minutes.				
Pasta	250 g	800 W	11-12		
	Instructions Add 1000 ml hot water. Stand for 5 minutes.				

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# 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.

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

Food	Serving Size	Power	Time (min.)	
Broccoli	250 g 500 g	800 W	4-4½ 7-7½	
	Instructions			
		orets. Arrange the sten	ns to the centre.	
	Stand for 3 minutes.			
Brussels Sprouts	250 g	800 W	51/2-61/2	
	Instructions			
	Add 60-75 ml (5-6 tb	sp.) water. Stand for 3	minutes.	
Carrots	250 g	800 W	4½-5	
	Instructions Cut carrots into even sized slices. Stand for 3 minutes.			
Cauliflower	250 g 500 g	800 W	5-5½ 8½-9	
	Instructions Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Stand for 3 minutes.			
Courgettes	250 g	800 W	3½-4	
	Instructions			
	Cut courgettes into s	lices. Add 30 ml (2 tbs	p.) water or a knob	
	of butter. Cook until j	ust tender. Stand for 3	minutes.	
Egg Plants	250 g	800 W	3½-4	
	Instructions Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice. Stand for 3 minutes.			

Food	Serving Size	Power	Time (min.)		
Leeks	250 g	800 W	4½-5		
	Instructions Cut leeks into thick slices. Stand for 3 minutes.				
Mushrooms	125 g 250 g	800 W	1½-2 3-3½		
		or sliced mushrooms. emon juice. Spice with Stand for 3 minutes.	,		
Onions	250 g	800 W	5½-6		
	Instructions Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water. Stand for 3 minutes.				
Pepper	250 g	800 W	4½-5		
	Instructions Cut pepper into small slices. Stand for 3 minutes.				
Potatoes	250 g 500 g	800 W	4-5 7½-8½		
	Instructions Weigh the peeled potatoes and cut them into similar sized halves or quarters. Stand for 3 minutes.				
Turnip Cabbage	250 g	800 W	5-5½		
	Instructions Cut turnip cabbage into small cubes. Stand for 3 minutes.				

(continued)

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#### 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  $^{\circ}$ C or a chilled food with a temperature of about +5 to +7  $^{\circ}$ 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 800 W power while others should be reheated using 600 W, 450 W or even 300 W.

Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).

Stir well or turn food over during reheating for best results. When possible, stir again before serving.

Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food.

It is preferable to underestimate cooking time and add extra heating time, if necessary.

# Heating and standing times

When reheating food for the first time, it is helpful to make a note of the time taken – for future reference.

Always make sure that the reheated food is piping hot throughout.

Allow food to stand for a short time after reheating - to let the temperature even out. The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.

Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

# REHEATING LIQUIDS

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

#### REHEATING BABY FOOD

**BABY FOOD:** Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating!

Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30-40 °C.

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

#### **REMARK:**

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

## Reheating baby food and milk

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

Food	Serving Size	Power	Time		
Baby Food	190 g	600 W	30 sec.		
(Vegetables +	Instructions				
Meat)	' '	leep plate. Cook cover	•		
	0,	stir well and check the	temperature		
	carefully. Stand for 2-	-3 minutes.			
Baby Porridge	190 g	600 W	20 sec.		
(Grain + Milk +	Instructions				
Fruit)	Empty into ceramic deep plate. Cook covered. Stir after cooking				
	time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes.				
Baby Milk	100 ml 30-40 sec.				
Baby Mink	200 ml	300 W 50 sec. to 1 mir			
	Instructions				
	Stir or shake well and pour into a sterilized glass bottle. Place				
	into the centre of turn-table. Cook uncovered. Shake well and				
	stand for at least 3 minutes. Before serving, shake well and				
	check the temperatu	re carefully. Stand for 2	2-3 minutes.		

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## Reheating Liquids and Food

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

Food	Serving Size	Power	Time (min.)			
Drinks (Coffee, Tea and Water)	150 ml (1 cup) 250 ml (1 mug)	800 W	1-1½ 1½-2			
	Instructions Pour in to a ceramic cup and reheat uncovered. Place cup (150 ml) or mug (250 ml) in the centre of turntable, Stir carefully before and after standing time.					
Soup (Chilled)	Stand for 1-2 minute 250 g	800 W	3-3½			
	Instructions Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving. Stand for 2-3 minutes.					
Stew (Chilled)	350 g	600 W	51/2-61/2			
	Instructions Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 2-3 minutes.					
Pasta with	350 g 600 W 4½-5½					
Sauce (Chilled)  Filled Pasta with	Instructions Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. Stand for 3 minutes.  350 q 600 W 5-6					
Sauce (Chilled)	Instructions 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. Stand for 3 minutes.					
Plated Meal	350 g					
(Chilled)	Instructions Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. Stand for 3 minutes.					

#### MANUAL 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 quests suddenly show up.

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

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible.

Check the food occasionally to make sure that it does not feel warm.

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

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

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

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

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

Food	Serving Size	Power	Time (min.)	
Meat				
Minced Beef	250 g 500 g	180 W	6½-7½ 10-12	
Pork Steaks	250 g	180 W	71/2-81/2	
	Instructions			
	Place the meat on a flat ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time! Stand for 5-25 minutes.			

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Food	Serving Size	Power	Time (min.)		
Poultry					
Chicken Pieces	500 g (2 pcs)	180 W	14½-15½		
Whole Chicken	900 g	180 W	28-30		
	Instructions 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! Stand for 15-40 minutes.				
Fish					
Fish Fillets	200 g (2 pcs) 400 g (4 pcs)	180 W	6-7 12-13		
	Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends with aluminium foil. Turn over after half of defrosting time! Stand for 5-15 minutes.				
Fruits					
Berries	250 g	180 W	6-7		
	Instructions Distribute fruits on a flat, round glass dish (with a large diameter). Stand for 5-10 minutes.				
Bread					
Bread Rolls (Each about 50 g)	2 pcs 4 pcs	180 W	½-1 2-2½		
Toast/Sandwich	250 g	180 W	4½-5		
German Bread 500 g 180 W 8					
(Wheat + Rye Flour)	Dur) Instructions  Arrange rolls in a circle or bread horizontally on kitchen in the middle of turntable. Turn over after half of defrosti time! Stand for 5-20 minutes.				

### **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 3-4 minutes will make the food brown more quickly.

#### Cookware for grilling:

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

#### Food suitable for grilling:

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

#### Important remark:

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. Three combination modes are available with this model: 600 W + Grill, 450 W + Grill and 300 W + Grill.

## 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:

The food should be placed on the high rack, unless another instruction is recommended. Otherwise it has to be placed directly on the turntable. Please refer to the instructions in the following chart.

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

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## Grill Guide for frozen food

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

Frozen Food	Serving Size	Power	1 step (min.)	2 step (min.)
Bread Rolls		MW + Grill	300 W + Grill	Grill only
(Each ca. 50 g)	2 pcs		1-11/2	1-2
	4 pcs		2-21/2	1-2
			Grill the second s d for 2-5 minutes.	
Baguettes + Topping	250-300 g (2 pcs)	450 W + Grill	8-9	-
(Tomatoes, Cheese, Ham, Mushrooms)	Instructions Put 2 frozen baguettes side by side on the rack. After grilling stand for 2-3 minutes.			
Gratin	400 g	450 W + Grill	13-14	-
(Vegetables or Potatoes)	Instructions Put frozen gratin into a small, round glass pyrex dish. Put the dish on the rack. After cooking stand for 2-3 minutes.			
Pasta	400 g	MW + Grill	600 W + Grill	Grill only
(Cannelloni,			14-15	2-3
Macaroni,	Instructions			
Lasagne)	Put frozen pasta into a small flat rectangular glass pyrex dish. Put the dish directly on the turntable. After cooking stand for 2-3 minutes.			
Chicken	250 g	450 W + Grill	5-51/2	3-31/2
Nuggets	Instructions Put chicken nuggets on the rack.			
Oven Chips	250 g	450 W + Grill	9-11	4-5
-	Instructions Put oven chips	evenly on bakinç	g paper on the rac	ck.

## Grill Guide for fresh food

Preheat the grill with the grill-function for 4 minutes.

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

Fresh Food	Serving Size	Power	1 step (min.)	2 step (min.)	
Toast Slices	4 pcs (each 25 g)	Grill only	4-5	4½-5½	
	Instructions Put the toast sl	ices side by side	on the rack.		
Bread Rolls	2-4 pieces	Grill only	2-3	2-3	
(Already Baked)	Instructions Put bread rolls the turntable.	first with the bot	tom side up in a c	ircle directly on	
Grilled		MW + Grill	300 W + Grill	Grill only	
Tomatoes	200 g (2 pcs)		4½-5½	2-3	
	400 g (4 pcs)		7-8		
	Instructions Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the rack.				
Toast Hawaii	2 pcs (300 g)	2 pcs (300 g) 450 W + Grill 3½-4 -			
(Pineapple, Ham, Cheese Slices)	Instructions Toast the bread slices first. Put the toast with topping on the rack. Put 2 toasts opposite directly on the rack. Stand for 2-3 minutes.				
Baked Potatoes	250 g	600 W + Grill	4½-5½	-	
	500 g	500 g 8-9			
	Instructions Cut potatoes into halves. Put them in a circle on the rack with the cut side to the grill.				

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Fresh Food	Serving Size	Power	1 step (min.)	2 step (min.)		
Chicken Pieces	450-500 g (2 pcs)	300 W + Grill	10-12	12-13		
	Instructions Prepare chicked with the bones	, , ,				
Lamb Chops/	400 g (4 pcs)	Grill only	12-15	9-12		
Beef Steaks (Medium)	Instructions Brush the lamb chops with oil and spices. Lay them in a circle on the rack. After grilling stand for 2-3 minutes.					
Pork Steaks	250 g (2 pcs)	MW + Grill	300 W + Grill	Grill only		
			7-8	6-7		
	Instructions Brush the pork steaks with oil and spices. Lay them in a circle on the rack. After grilling stand for 2-3 minutes.					
Baked Apples	1 apple (ca. 200 g)	300 W + Grill	4-41/2	-		
	2 apples (ca. 400 g)		6-7			
	Instructions Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the turntable.					

#### TIPS AND TRICKS

#### MELTING BUTTER

Put 50g butter into a small deep glass dish. Cover with plastic lid. Heat for 30-40 seconds using 800 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  $3\frac{1}{2}$  to  $4\frac{1}{2}$  minutes using 800 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 800 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 6½ to 7½ minutes using 800 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% to 4% minutes using 600 W. Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

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# troubleshooting

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

#### This is normal.

- Condensation inside the oven.
- · Air flow around the door and outer casing.
- Light reflection around the door and outer casing.
- Steam escaping from around the door or vents.

# The oven does not start when you press the Start button.

• Is the door completely closed?

#### The food is not cooked at all.

- Have you set the timer correctly and/or pressed the **Start** button?
- Is the door closed?
- Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered?

#### The food is either overcooked or undercooked.

- Was the appropriate cooking length set for the type of food?
- Was an appropriate power level chosen?

#### The oven causes interference with radios or televisions.

- Slight interference may be observed on televisions or radios when the oven is operating. This is normal. To solve this problem, install the oven away from televisions, radios and aerials.
- If interference is detected by the oven's microprocessor, the display may be reset. To solve this problem, disconnect the power plug and reconnect it. Reset the time.

# The light bulb is not working.

The Light bulb should not be replaced in person for safety reasons.
 Please contact nearest authorised Samsung customer care, to arrange for a qualified engineer to replace the bulb.

# Sparking and cracking occur inside the oven (arcing).

- Have you used a dish with metal trimmings?
- Have you left a fork or other metal utensil inside the oven?
- Is aluminum foil too close to the inside walls?

#### Smoke and bad smell when initial operating.

- It's a temporary condition by new component heating. Smoke and smell
  will disappear completely after 10 minutes operation.
   To remove smell more quickly, please operate microwave oven with
  putting lemon formation or lemon juice in the cabinet.
- If the above guidelines do not enable you to solve the problem, then contact your local SAMSUNG customer service centre.

Please have the following information read;

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

Then contact your local dealer or SAMSUNG aftersales service.

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# 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	GE83X
Power source	230 V ~ 50 Hz
Power consumption Microwave Grill Combined mode	1200 W 1100 W 2300 W
Output power	100 W / 800 W (IEC-705)
Operating frequency	2450 MHz
Magnetron	OM75P (31)
Cooling method	Cooling fan motor
Dimensions (W x H x D) Outside Oven cavity	489 x 275 x 354 mm 330 x 211 x 324 mm
Volume	23 liter
Weight Net	13 kg approx

# **MEMO**

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# QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRIA	0800 - SAMSUNG (0800 - 7267864)	www.samsung.com/at/support
BELGIUM	02-201-24-18	www.samsung.com/be/support (Dutch) www.samsung.com/be_fr/support (French)
DENMARK	70 70 19 70	www.samsung.com/dk/support
FINLAND	030-6227 515	www.samsung.com/fi/support
FRANCE	01 48 63 00 00	www.samsung.com/fr/support
GERMANY	0180 6 SAMSUNG bzw. 0180 6 7267864* (*0,20 €/Anruf aus dem dt. Festnetz, aus dem Mobilfunk max. 0,60 €/Anruf)	www.samsung.com/de/support
ITALIA	800-SAMSUNG (800.7267864)	www.samsung.com/it/support
CYPRUS	8009 4000 only from landline, toll free	
GREECE	80111-SAMSUNG (80111 726 7864) only from land line (+30) 210 6897691 from mobile and land line	www.samsung.com/gr/support
LUXEMBURG	261 03 710	www.samsung.com/support
NETHERLANDS	0900-SAMSUNG (0900-7267864) (€ 0,10/Min)	www.samsung.com/nl/support
NORWAY	815 56480	www.samsung.com/no/support
PORTUGAL	808 20 7267	www.samsung.com/pt/support
SPAIN	0034902172678	www.samsung.com/es/support
SWEDEN	0771 726 7864 (SAMSUNG)	www.samsung.com/se/support
SWITZERLAND	0800 726 78 64 (0800-SAMSUNG)	www.samsung.com/ch/support (German) www.samsung.com/ch_fr/support (French)
UK	0330 SAMSUNG (7267864)	www.samsung.com/uk/support
EIRE	0818 717100	www.samsung.com/ie/support

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