

FG87S / FG88S

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.

imagine the possibilities

Thank you for purchasing this Samsung product.



SAMSUNG

contents

Safety instructions	3
Correct disposal of this product (waste electrical & electronic equipment).....	11
Installation.....	12
Accessories	12
Installing your microwave oven.....	12
Maintenance	13
Cleaning	13
Replacement (repair).....	13
Care against an extended period of disuse	13
Oven features.....	14
Oven.....	14
Control panel	14
Oven use.....	15
Setting the time	15
Cooking/reheating	15
Power levels	16
Adjusting the cooking time.....	16
Stopping the cooking.....	16
Setting the energy save mode.....	16
Using the steam cleaning.....	17
Using the auto reheat feature	17
Auto reheat settings.....	18
Using the auto crusty cook function	18
Auto crusty cook settings	19
Using the manual crusty cook function	19
Manual crusty cook settings	20
Using the auto power defrost feature	21
Auto power defrost settings.....	21

Choosing the accessories.....	22
Grilling	22
Combining microwaves and the grill.....	22
Switching the beeper off	23
Safety-locking your microwave oven	23
Cookware guide	24
Cooking guide.....	25
Cooking instructions on food packaging	32
Cooking instructions	32
Troubleshooting.....	33
What to do if you are in doubt or have a problem.....	33
Technical specifications	34

safety instructions

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

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.

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.

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 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.

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 intended to be used built-in only. The appliance 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.

This Appliance should be allowed to disconnection from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

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.

INSTALLATION INSTRUCTIONS MICROWAVE OVEN

This appliance complies with the EU regulations.

Disposal of packaging and appliance.

The appliance's packaging is recyclable.

The following can be used:

- Cardboard;
- Polyethylene film (PE);
- CFC-free polystyrene(PS rigid foam).

Dispose of these materials in a responsible manner and in accordance with government regulations.

The authorities can provide you with information about how to dispose of discarded domestic appliances in a responsible manner.

Safety

The appliance should only be connected by a qualified technician.

The microwave oven has been designed for domestic use. You should use it exclusively for cooking food. The appliance is hot during and after use. Bear this in mind if young children come anywhere near the appliance.

Installation near to a conventional oven.

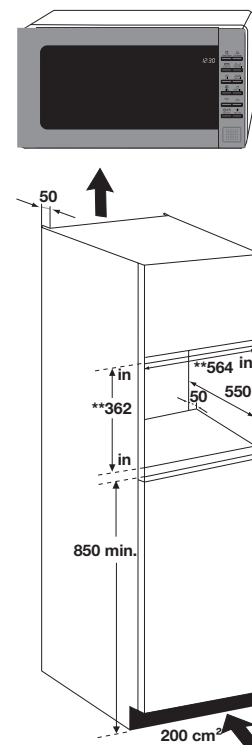
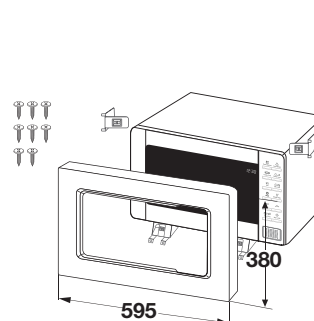
- Where a microwave oven is to be installed next to a conventional oven, sufficient space between them should be allowed to prevent overheating, as the surround can wrap with excessively high temperatures. Obviously, it is important to adhere strictly to the conventional oven manufacturer's installation instruction.
- A built-in microwave oven must not be installed above a conventional oven otherwise the microwave oven's cooling system may be adversely affected by hot air produced by the conventional oven.

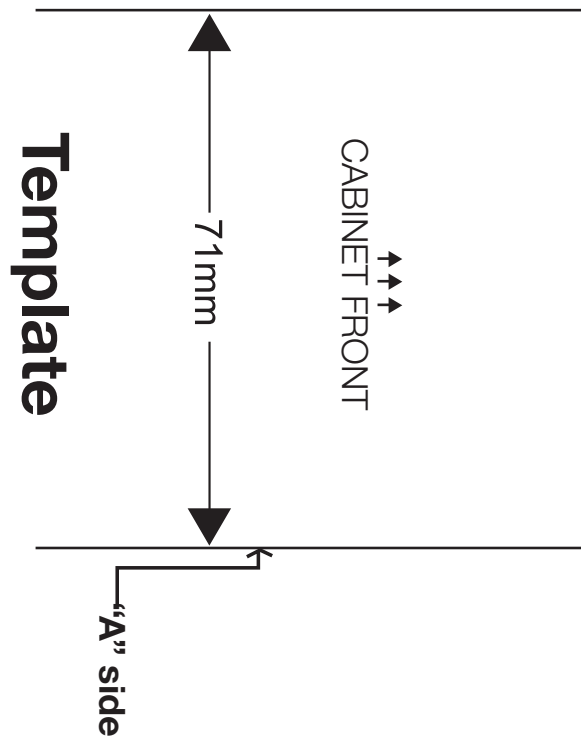
Electrical connection

The house mains to which the appliance is connected should comply with national and local regulations.

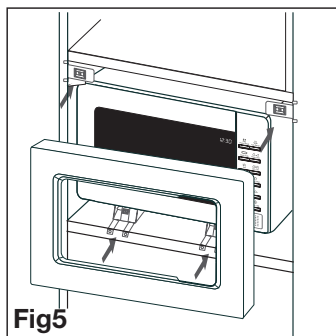
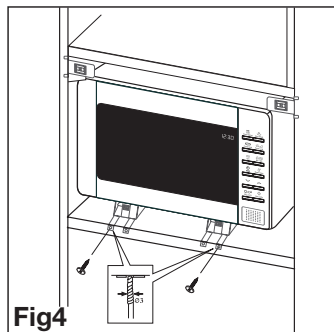
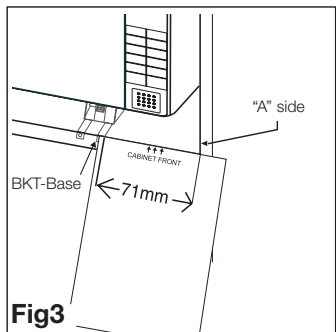
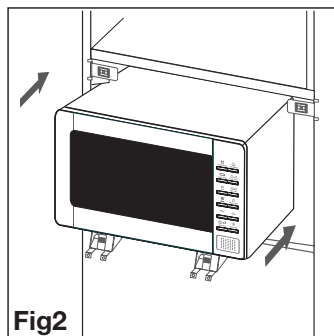
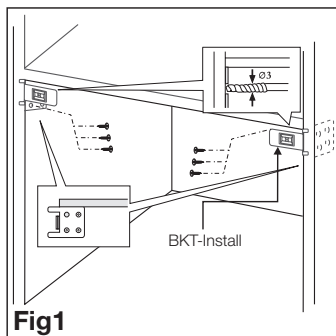
If you wish to make a fixed connection, ensure that a multipolar switch with a minimum contact spacing of 3 mm is fitted in the supply line.

Building-in dimensions





1. Use the 3mm drill to make holes. Fix screws into BKT-Install. (Fig1)
2. Insert the microwave oven into the cabinet. (Fig2)
3. Use the template to place the BKT-Base 71mm away from "A" side of the cabinet. (Fig3)
4. Use the 3mm drill to make holes. Fix screws into BKT-Base. (Fig4)
5. Attach the surround. (Fig5)
6. Make the electrical connection. Check that the appliance work.



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.

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.

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:

1. Immerse the scalded area in cold water for at least 10 minutes.
2. Cover with a clean, dry dressing.
3. 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.

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 specific regulatory obligations e.g. REACH visit: samsung.com/uk/aboutsamsung/samsungelectronics/corporatecitizenship/data_corner.html

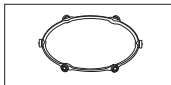
installation

ACCESSORIES

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

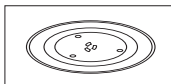
1. **Roller ring**, to be placed in the centre of the oven.

Purpose : The roller ring supports the turntable.



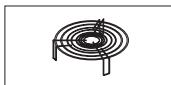
2. **Turntable**, to be placed on the roller ring with the centre fitting to the coupler.

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



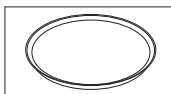
3. **Grill rack**, to be placed on the turntable.

Purpose : The metal rack can be used in grill and combination cooking.



4. **Crusty plate**, see page 18 to 20.


Purpose : The crusty plate when using auto crusty cook function or manual crusty cook function.



5. **Clean Water Bowl**, see page 17.

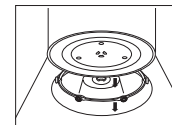
Purpose : The water bowl can be used to clean.





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

INSTALLING YOUR MICROWAVE OVEN

1. Remove all packing materials inside the oven. Install the roller ring and turntable. Check that the turntable rotates freely.
2. This microwave oven has to be positioned so that plug is accessible.



-  If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent. For your personal safety, plug the cable into a proper AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable.
-  Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

maintenance

CLEANING

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

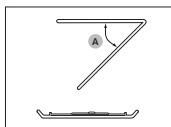
If the door won't open or close smoothly, first check if the door seals have built up impurities. Use a soft cloth in soapy water to clean both the inner and outer sides of the oven. Rinse and dry well.

To remove stubborn impurities with bad smells from inside the oven

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

To clean inside swing-heater models

To clean the upper area of the cooking chamber, lower the top heating element by 45° (**A**) as shown. This will help clean the upper area. When done, reposition the top heating element.



CAUTION

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

REPLACEMENT (REPAIR)

WARNING

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

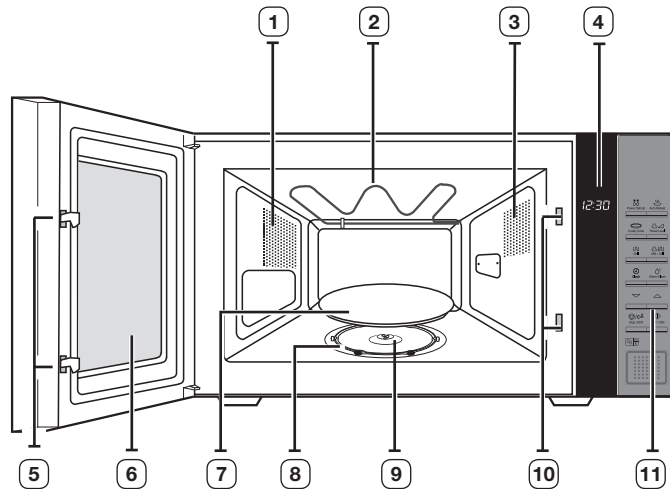
- If you encounter a problem with hinges, sealing, and/or the door, contact a qualified technician or a local Samsung service centre for technical assistance.
- If you want to replace the light bulb, contact a local Samsung service centre. Do not replace it yourself.
- If you encounter a problem with the outer housing of the 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 oven for an extended period of time, unplug the power cord and move the oven to a dry, dust-free location. Dust and moisture that builds up inside the oven may affect the performance of the oven.

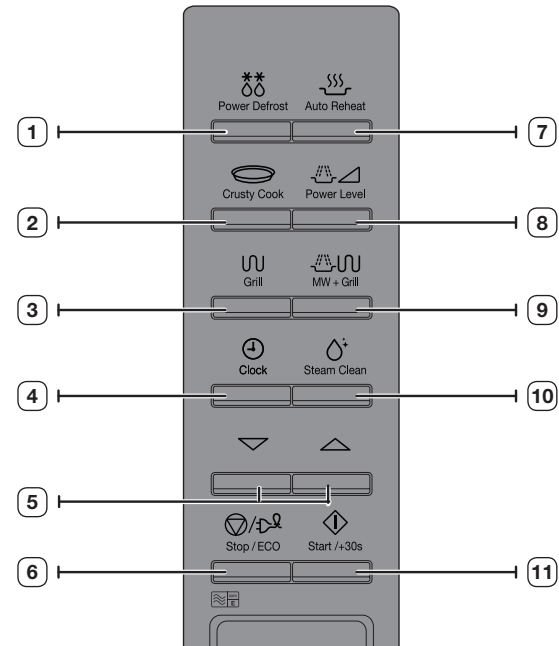
oven features

OVEN



- | | |
|----------------------|----------------------------|
| 1. VENTILATION HOLES | 6. DOOR |
| 2. GRILL | 7. TURNTABLE |
| 3. LIGHT | 8. ROLLER RING |
| 4. DISPLAY | 9. COUPLER |
| 5. DOOR LATCHES | 10. SAFETY INTERLOCK HOLES |
| | 11. CONTROL PANEL |

CONTROL PANEL




- | | |
|--|---|
| 1. AUTO POWER DEFROST BUTTON | 6. STOP/ENERGY SAVE BUTTON |
| 2. CRUSTY COOK SELECTION | 7. AUTO REHEAT SELECTION |
| 3. GRILL MODE SELECTION | 8. MICROWAVE/POWER LEVEL MODE SELECTION |
| 4. CLOCK SETTING | 9. COMBI MODE SELECTION |
| 5. UP (▲) / DOWN (▼) BUTTON (cook time, weight and serving size) | 10. STEAM CLEAN BUTTON |
| | 11. START / +30S BUTTON |

oven use

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.

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.

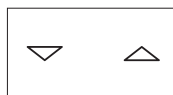
1. To display the time in the...

24-hour notation
12-hour notation

Press the **Clock** (🕒) button once or twice.



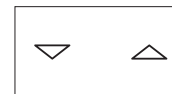
2. Press the (▼) and (▲) buttons to set the hour.



3. Press the (🕒) button.



4. Press the (▼) and (▲) buttons to set the minute.



5. Press the (🕒) button.

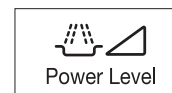


COOKING/REHEATING

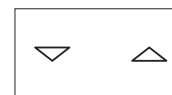
The following procedure explains how to cook or reheat food. ALWAYS check your cooking settings before leaving the oven unattended. First, place the food in the centre of the turntable. Then, close the door.

1. Press the (🔥) button.

Result : The 800 W (maximum cooking power) indications are displayed:
Select the appropriate power level by pressing the (🔥) button again until the corresponding wattage is displayed. Refer to the power level table.



2. Set the cooking time by pressing the (▼) and (▲) buttons as required.





3. Press the (⬇️) 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.

 If you wish to heat a dish for a short period of time at maximum power (800 W), simply press the **+30s** button once for each 30 seconds of cooking time. The oven starts immediately.

POWER LEVELS

You can choose among the power levels below.

Power Level	Output	
	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
COMBI I (🔥🍷)	300 W	1100 W
COMBI II (🔥🍷)	450 W	1100 W
COMBI III (🔥🍷)	600 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 +30s button once for each 30 seconds to be added.

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



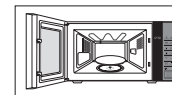
Start /+30s

STOPPING THE COOKING

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

1. To stop temporarily;
Open the door.

Result : Cooking stops. To resume cooking, close the door and press ◀ again.



2. To stop completely;
Press the ⏻ button.

Result : The cooking stops. If you wish to cancel the cooking settings, press the **Stop** (⏻) button again.



Stop / ECO

- ☑ You can also cancel any setting before starting by simply pressing **Stop** (⏻).

SETTING THE ENERGY SAVE MODE

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


- Press the **Energy Save** (🔒) button.
- To remove energy save mode, open the door and then display shows current time. The oven is ready for use.



Stop / ECO

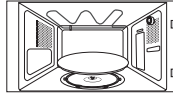
USING THE STEAM CLEANING

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


 Use this function only after the oven has completely cooled. (Room temperature)

 Use normal water only, and no distilled water.

1. Open the Door.

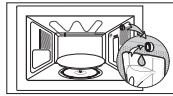


2. Fill with water following guide line (water level) outside the water bowl. (The line is about 50ml.)

 More than 50 ml water may cause a leak at the back through the hole. Ensure that it is not more than 50 ml.



3. Insert water bowl into upper water bowl holder on the right wall of cooking chamber.

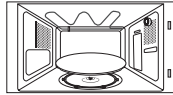


4. Close the door.

5. Press the **Steam Clean** (🔥) button. It can be seen **MISTY** during steam cleaning, but it is not a defect **BUT STEAM SHIELDS THE light INSIDE.**




6. Open the Door.



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



 **WARNING** Water Bowl only can be use during “**Steam Clean**” mode.

 When cooking non-liquid items, remove water bowl because It will damage and cause fire to the microwave oven.

USING THE AUTO REHEAT FEATURE

The Auto Reheat feature has four pre-programmed cooking time.

You do not need to set either the cooking times or the power level.

You can adjust the number of servings by pressing the (▽) and (△) buttons. First, place the food in the centre of the turntable and close the door.

1. Select the type of food that you are cooking by pressing the **Auto Reheat** (🔥) button once or more times.



2. Select the size of the serving by pressing the (▽) and (△) buttons. (Refer to the table on the side).




3. Press the (🔥) button.

Result :

Cooking starts. 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.



 Use only recipients that are microwave-safe.


AUTO REHEAT SETTINGS


The following table presents the various Auto Reheat Programmes, quantities, standing times and appropriate recommendations.


Code/Food	Portion	Standing time
1. Ready meal (chilled) 	300-350 g 400-450 g	3 min.
	Recommendations Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).	
2. Soup/Sauce (chilled) 	200-250 g 300-350 g 400-450 g	3 min.
	Recommendations Pour the soup/sauce into a deep ceramic soup plate or bowl. Cover during heating and standing time. Stir before and after standing time.	
3. Pasta Gratin (frozen) 	200 g 400 g	3 min.
	Recommendations 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.	
4. Drinks Coffee, milk, tea, water (room- temperature) 	150 ml (1 cup) 250 ml (1 mug)	1-2 min.
	Recommendations Pour into a ceramic cup (150 ml) or mug (250 ml) and place in the centre of turntable. Reheat uncovered. Stir carefully before and after standing time. Be careful while taking the cups out (see safety instructions for liquids).	




USING THE AUTO CRUSTY COOK FUNCTION


With the Auto Crusty Cook feature, the cooking time is set automatically. You can adjust the number of servings by pressing the (↶) and (↷) buttons. First, place the crusty plate in the centre of the turntable and close the door.



- Place the crusty plate directly on the turntable and preheat it with highest Microwave-Grill-Combination. By pressing the **Combi** (🔥🌀) button and set the preheat time (3 to 5 minutes) by pressing the (↶) and (↷) buttons.
 
- Press the ⬆ button.

 Always use oven gloves to take out the crusty plate, as will become very hot.


 Start /+30s
- Open the oven door.
Place the food on the crusty plate.
Close the door.




- Place the crusty plate on the metal rack (or turntable) in the microwave.
 
- Select the type of food that you are cooking by pressing the **Crusty Cook** (🍷) button once or more times.



 Crusty Cook
- Select the size of the serving by pressing the (↶) and (↷) buttons.
(Refer to the table on the side)



- Press the ⬆ button.

Result :
 Cooking start. When it has finished.





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


How to clean 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. The crusty plate is not dishwasher-safe.

AUTO CRUSTY COOK SETTINGS

The following table presents the various Auto Programmes of the Crisp function, quantities, standing times and appropriate recommendations. These Programmes are running with a combination of microwaves and grill. Before using the Crisp function, we recommend to preheat the crusty plate on the turntable for 3 to 5 minutes, using a combination of 600 W and grill. Use oven gloves while taking out!

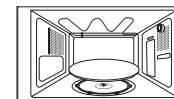
Code/Food	Serving size	Preheating time (min.)	Standing time (min.)
1. Frozen Pizza (-18 °C) 	200 g 300 g 400 g	5 min	-
	Recommendations		
	Preheat the crusty plate using 600 W + grill. Put pizza on crusty plate. Put crusty plate on rack.		
2. Frozen Baguettes 	150 g (1 pc) 250 g (2 pcs)	4 min	2-3 min
	Recommendations		
	Preheat the crusty plate using 450 W + grill. Put one baguette off-center on crusty plate, put 2 baguettes side by side on the crusty plate. This programme is suitable for baguettes with topping, (e.g. vegetables, ham and cheese) as well as pizza snacks.		
3. Frozen Quiche / Pie (-18 °C) 	150 g (1 pc) 300 g (1-2 pcs)	3 min	1-2 min
	Recommendations		
	Preheat the crusty plate using 600 W + grill. Put frozen quiche/ pie on crusty plate. Put crusty plate on rack.		
4. Frozen Chicken Nuggets 	125 g 250 g	4 min	-
	Recommendations		
	Preheat the crusty plate using 600 W + grill. Brush crusty plate with one tbsp. oil. Distribute chicken nuggets evenly on crusty plate. Turn over when the oven beeps. Push start button to continue cooking.		

USING THE MANUAL CRUSTY COOK FUNCTION

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.

- Place the crusty plate directly on the turntable and preheat it with highest Microwave-Grill-Combination [600 W + Grill (烧烤)] by following the times and instructions in the chart.



- Always use oven gloves to take out the crusty plate, as will become very hot.

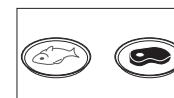
- Brush the plate with oil if you are cooking food, such as bacon and eggs, in order to brown the food nicely.

- 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.

- Use plastic accessories to avoid scratches on the surface of the crusty plate or remove the food from the plate before cutting.

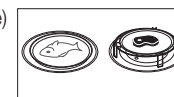
- Place the food on the crusty plate.

- Do not place any objects on the crusty plate that are not heat-resistant; e.g. plastic bowls.



- Never place the crusty plate in the oven without turntable.

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



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

- How to clean 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. The crusty plate is not dishwasher-safe.

MANUAL CRUSTY COOK SETTINGS

We recommend to preheat the crusty plate directly on the turntable. Preheat crusty plate with 600 W + Grill (🔥🔥) function for 3-5 minutes. Follow the times and instructions in the table.

Food	Serving size	Preheating time	Power	Cooking time (min.)
Bacon	4 slices (80 g)	3 min.	600 W+ Grill	3½-4
	Recommendations			
	Preheat crust plate. Put slices side by side on crust plate. Put crust plate on rack.			
Grilled Tomatoes	200 g (2 pcs)	3 min.	450 W+ Grill	4-5
	Recommendations			
	Preheat crust plate. Cut tomatoes in halves. Put some cheese on top. Arrange in a circle on crust plate. Put crust plate on rack.			
Baked Potatoes	250 g	3 min.	600 W+ Grill	5-6
	500 g			8-9
	Recommendations			
	Preheat crust plate. Cut potatoes in halves. Put them on the crust plate with the cut-side to the bottom. Arrange in a circle. Put the plate on the rack.			
Frozen Burger	2 pieces (125 g)	3 min.	600 W+ Grill	7-7½
	Recommendations			
	Preheat crust plate. Put frozen burger side by side on the crust plate. Put crust plate on rack. Turn over after 4-5 min.			
Frozen Baguettes	200-250 g (2 pcs)	3 min.	450 W + Grill	8-9
	Recommendations			
	Preheat crust plate. Put baguettes with topping (e.g. tomato-cheese) side by side on the plate. Put crust plate on rack.			
Frozen Pizza	300-400 g	5 min.	450 W + Grill	9-11
	Recommendations			
	Preheat the crust plate. Put the frozen pizza on the crust plate. Put crust plate on rack.			

Food	Serving size	Preheating time	Power	Cooking time (min.)
Frozen Mini-Pizza-Snack	9x30 g (270 g)	3 min.	300 W + Grill	9-10
	Recommendations			
	Preheat crust plate. Distribute pizza snacks evenly on crust plate. Put the plate on the rack.			
Chilled Pizza	300-350 g	5 min.	450 W + Grill	6½-7½
	Recommendations			
	Preheat crust plate. Put the chilled pizza on the plate. Put crust plate on rack.			
Frozen Fish Fingers	150 g (5 pcs)	4 min.	600 W + Grill	7-8
	300 g (10 pcs)			9-10
	Recommendations			
	Preheat crust plate. Brush plate with 1 tbsp. oil. Put fish fingers in a circle on the plate. Turn over after 4 min (5pcs) or after 6 min. (10 pcs).			
Frozen Chicken Nuggets	125 g	4 min.	600 W + Grill	5-6
	250 g			7-8
	Recommendations			
	Preheat crust plate. Brush plate with 1 tbsp. oil. Put chicken nuggets on the plate. Put crust plate on rack. Turn over after 3 min (125g) or 5 min. (250g).			

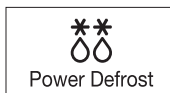
USING THE AUTO POWER DEFROST FEATURE

The Auto Power Defrost feature enables 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.

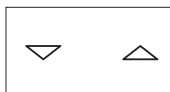
 Use only dishes that are microwave-safe.

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

1. Select the type of food that you are cooking by pressing the **Power Defrost** (❄️) button one or more times. (Refer to the table on the side).



2. Select the food weight by pressing the (↖) and (↗) buttons. It is possible to set up to a maximum of 1500 g.




3. Press the (⏸) button.



Result :





- Defrosting begins.
- The oven beeps half way through defrosting to remind you to turn the food over.
- Press (⏸) 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.

AUTO POWER DEFROST SETTINGS

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

Remove all kinds of package material before defrosting. Place meat, poultry, fish and Bread Cake on a ceramic plate.


Code/Food	Portion	Standing time
1. Meat 	200-1500 g	20-60 min.
	Recommendations 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.	
2. Poultry 	200-1500 g	20-60 min.
	Recommendations 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.	
3. Fish 	200-1500 g	20-50 min.
	Recommendations 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.	
4. Bread/Cake 	125-625 g	5-20 min.
	Recommendations 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.	

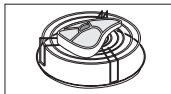
 Select the Manual Defrosting function with a power level of 180 W if you want to defrost food manually. For further details on manual defrosting and defrosting time, refer to the page 28-29.

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 oven-proof.

-  For further details on suitable cookware and utensils, refer to the "cookware guide" on page 24.



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.

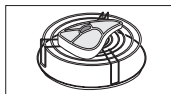
1. Preheat the grill to the required temperature, by pressing the **Grill** (U) button and set the preheat time by pressing the (↖) and (↗) buttons.



2. Press the  button.



3. Open the door and place the food on the rack. Close the door.

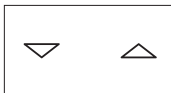


4. Press the  button.

Result : The following indications are displayed:



5. Set the Grilling time by pressing the (↖) and (↗) buttons. The maximum grilling time is 60 minutes.



6. Press the  button.

Result : Grilling cooking start. 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.

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



Always use oven gloves when touching the dishes in the oven, as they will be very hot.

Check that the heating element is in the horizontal position.

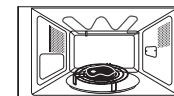


COMBINING MICROWAVES AND THE GRILL


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.

1. Open the oven door. Place the food on the rack and the rack on the turntable. Close the door.



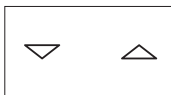
2. Press the **Combi** (U) button.

Result : The following indications are displayed:
 (microwave and grill mode)
 600 W (out power)

-  Select the appropriate power level by pressing the **Combi** (U) button again until the corresponding power level is displayed.
-  You cannot set the temperature of the grill.



3. Set the cooking time by pressing the (⇐) and (⇒) buttons as required. The maximum cooking time is 60 minutes.



4. Press the (⬇) button.

Result : Combination cooking starts. 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.

- ☑ The maximum microwave power for the combined microwave and grill mode is 600 W.



SWITCHING THE BEEPER OFF

You can switch the beeper off whenever you want.

1. Press the (⊙) and (⬇) buttons at the same time.

Result :

- The following indication is displayed.

OFF

- The oven does not beep each time you press a button.

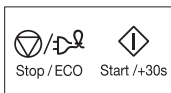


2. To switch the beeper back on, press the (⊙) and (⬇) buttons again at the same time.

Result :

- The following indication is displayed.

On



SAFETY-LOCKING YOUR MICROWAVE OVEN

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

The oven can be locked at any time.

1. Press the (⊙) and (⬆) buttons at the same time.

Result :

- The oven is locked (no functions can be selected).
- The display shows "L".

L



2. To unlock the oven, press the (⊙) and (⬆) 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	✓ ✗	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	✗	May catch fire.
• Recycled paper or metal trims	✗	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.
Metal		

Cookware	Microwave-safe	Comments
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and kitchen paper	✓	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	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓ ✗	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
 ✓ ✗ : Use Caution
 ✗ : 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	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Spinach	150 g	600 W	4½-5½	2-3	Add 15 ml (1 tablespoon) cold water.
Broccoli	300 g	600 W	9-10	2-3	Add 30 ml (2 tbsp.) cold water.
Peas	300 g	600 W	7½-8½	2-3	Add 15 ml (1 tbsp.) cold water.
Green Beans	300 g	600 W	8-9	2-3	Add 30 ml (2 tbsp.) cold water.
Mixed Vegetables (carrots/peas/corn)	300 g	600 W	7½-8½	2-3	Add 15 ml (1 tbsp.) cold water.
Mixed Vegetables (Chinese style)	300 g	600 W	8-9	2-3	Add 15 ml (1 tbsp.) cold water

Cooking Guide for rice and pasta

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

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

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
White Rice (parboiled)	250 g	800 W	16-17	5	Add 500 ml cold water.
Brown Rice (parboiled)	250 g	800 W	21-22	5	Add 500 ml cold water.
Mixed Rice (rice + wild rice)	250 g	800 W	17-18	5	Add 500 ml cold water.
Mixed Corn (rice + grain)	250 g	800 W	18-19	5	Add 400 ml cold water.
Pasta	250 g	800 W	11-12	5	Add 1000 ml hot water.

Cooking Guide for fresh vegetables

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

Cover during a standing time of 3 minutes.

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

All fresh vegetables should be cooked using full microwave power (800 W).

Food	Portion	Time (min.)	Standing time (min.)	Instructions
Broccoli	250 g 500 g	4-4½ 7-7½	3 3	Prepare even sized florets. Arrange the stems to the centre.
Brussels Sprouts	250 g	5½-6½	3	Add 60-75 ml (4-5 tbsp.) water.
Carrots	250 g	4½-5	3	Cut carrots into even sized slices.
Cauliflower	250 g 500 g	5-5½ 8½-9	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	250 g	3½-4	3	Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.
Egg Plants	250 g	3½-4	3	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	250 g	4½-5	3	Cut leeks into thick slices.
Mushrooms	125 g 250 g	1½-2 3-3½	3 3	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	250 g	5½-6	3	Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.
Pepper	250 g	4½-5	3	Cut pepper into small slices.
Potatoes	250 g 500 g	4-5 7½-8½	3 3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip Cabbage	250 g	5-5½	3	Cut turnip cabbage into small cubes.

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 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 Liquids and Food

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

Food	Portion	Power	Time (min.)	Standing time (min.)
Drinks (coffee, tea and water)	150 ml (1 cup)	800 W	1-1½	1-2
	250 ml (1 mug)	800 W	1½ -2	1-2
	Instructions			
	Pour into cup and reheat uncovered. Put cup/ mug in the centre of turntable. Keep in microwave oven during standing time and stir well.			
Soup (chilled)	250 g	800 W	3-3½	2-3
	Instructions			
Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving.				
Stew (chilled)	350 g	600 W	5½ -6½	2-3
	Instructions			
Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving				
Pasta with sauce (chilled)	350 g	600 W	4½ -5½	3
	Instructions			
Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.				
Filled pasta with sauce (chilled)	350 g	600 W	5-6	3
	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.				

Food	Portion	Power	Time (min.)	Standing time (min.)
Plated meal (chilled)	350 g	600 W	5½-6½	3
	Instructions Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.			

REHEATING BABY FOOD

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

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

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

REMARK: Baby food particularly needs to be checked carefully before serving to prevent burns.

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

Reheating Baby Food and Milk

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

Food	Portion	Power	Time	Standing time (min.)
Baby food (vegetables + meat)	190 g	600 W	30 sec.	2-3
	Instructions Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.			
Baby porridge (grain + milk + fruit)	190 g	600 W	20 sec.	2-3
	Instructions Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.			

Food	Portion	Power	Time	Standing time (min.)
Baby milk	100 ml	300 W	30-40 sec.	2-3
	200 ml	300 W	50 sec. to 1 min.	2-3
	Instructions Stir or shake well and pour into a sterilised glass bottle. Place into the centre of turn-table. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.			

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 guests suddenly show up.

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

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

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

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

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

Leave the fish, meat and poultry to stand in order to complete defrosting.

The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

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

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

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

Food	Portion	Time (min.)	Standing time (min.)	
Meat				
	Minced beef	250 g	6½-7½	5-25
		500 g	10-12	5-25
	Pork steaks	250 g	7½-8½	5-25
Instructions				
Place the meat on a flat ceramic plate.Shield thinner edges with aluminium foil. Turn over after half of defrosting time!				
Poultry				
	Chicken pieces	500 g (2 pcs)	14½-15½	15-40
	Whole chicken	900 g	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!				
Fish				
	Fish fillets	250 g (2 pcs)	6-7	5-15
		400 g (4 pcs)	12-13	
Instructions				
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!				
Fruits				
	Berries	250 g	6-7	5-10
	Instructions			
Distribute fruits on a flat, round glass dish (with a large diameter).				
Bread				
	Bread rolls	2 pcs	½-1	5-20
	(each about 50 g)	4 pcs	2-2½	5-20
	Toast/Sandwich	250 g	4 ½ -5	5-20
	German bread	500 g	8-10	
Instructions				
Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time!				

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:

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

MICROWAVE + GRILL

This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking. It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly.

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:

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

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

Grill Guide for frozen food

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

Frozen food	Portion	Power	1st side time (min.)	2nd side time (min.)
Bread Rolls (each ca. 50 g)	2 pcs	-	300 W + Grill (1-1½)	Grill only (1-2)
	4 pcs	-	300 W + Grill (2-2½)	Grill only (1-2)
	Instructions Arrange rolls in a circle on rack. Grill the second side of the rolls up to the crisp you prefer. Stand for 2-5 minutes.			
Baguettes + topping (tomatoes, cheese, ham, mushrooms)	250-300 g (2 pcs)	450 W + Grill	8-9	-
	Instructions Put 2 frozen baguettes side by side on the rack. After grilling stand for 2-3 minutes.			
Gratin (vegetables or potatoes)	400 g	450 W + Grill	13-14	-
	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 (Cannelloni, Macaroni, Lasagne)	400 g	-	600 W + Grill (14-15)	Grill only (2-3)
	Instructions 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 Nuggets	250 g	450 W + Grill	5-5½	3-3½
	Instructions Put chicken nuggets on the rack. Turn over after first time.			
Oven Chips	250 g	450 W + Grill	9-11	4-5
	Instructions Put oven chips evenly on baking paper on the rack.			

Grill Guide for fresh food

Preheat the grill with the grill-function for 3-4 minutes.

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

Fresh food	Portion	Power	1st side time (min.)	2nd side time (min.)
Toast Slices	4 pcs (each 25 g)	Grill only	4-5	4½-5½
	Instructions Put the toast slices side by side on the rack.			
Bread Rolls (already baked)	2-4 pieces	Grill only	2-3	2-3
	Instructions Put bread rolls first with the bottom side up in a circle directly on the turntable.			
Grilled Tomatoes	200 g (2 pcs)	-	300 W + Grill (4½-5½)	Grill only (2-3)
	400 g (4 pcs)	-	300 W + Grill (7-8)	Grill only (2-3)
Toast Hawaii (ham, pineapple, cheese slices)	2 pcs (300 g)	450 W + Grill	3½-4	-
	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	4 ½-5 ½	-
	500 g	600 W + Grill	8-9	-
Chicken Pieces	450-500 g (2 pcs)	300 W + Grill	10-12	12-13
	Instructions Prepare chicken pieces with oil and spices. Put them in a circle with the bones to the middle. Put one chicken piece not into the centre of the rack. Stand for 2-3 minutes.			
Lamb Chops/ Beef Steaks (medium)	400 g (4 pcs)	Grill only	12-15	9-12
	Instructions Brush the lamb chops with oil and spices. Lay them in a circle on the rack. After grilling stand for 2-3 minutes.			

Fresh food	Portion	Power	1st side time (min.)	2nd side time (min.)
Pork Steaks	250 g (2 pcs)	-	300 W+ Grill 7-8	Grill only 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	4-4½	-
	2 apples (ca.400 g)	300 W + Grill	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.			

TIP AND TRICKS

MELTING BUTTER

Put 50 g 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 3½ to 4½ 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 3½ to 4½ minutes using 600 W. Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

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, the 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 FG87S / FG88S (800 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 FG87S / FG88S (E category).

 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.

troubleshooting

WHAT TO DO IF YOU ARE IN DOUBT OR HAVE A PROBLEM

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?
- 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.

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.

Sparkling 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?


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.

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.

 Door opening starts automatic operation of fan for 5 minutes. When placing or removing food items, as soon as the door is opened the lamp and fan will start automatically. The automatic starting of the fan is intentional, so no service call is required. The fan will automatically upon closing the door after 5 minutes.

 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.

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	FG87S / FG88S
Power source	230V ~ 50 Hz
Power consumption Microwave Grill Combined mode	1200 W 1100 W 2300 W
Output power	100 W / 800 W (IEC-705) - 240 V : 800 W - 230 V : 750 W
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 392 mm 330 x 211 x 324 mm
Volume	23 liter
Weight Net	14.5 kg approx

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QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRIA	0800-SAMSUNG (0800-7267864) [Only for KNOX customers] 0800 400848 [Only for Premium HA] 0800-366661 [Only for Dealers] 0810-112233	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	06196 77 555 77	www.samsung.com/de/support
ITALIA	800-SAMSUNG (800.7267864)	www.samsung.com/it/support
CYPRUS	8009 4000 only from landline, toll free	www.samsung.com/gr/support
GREECE	80111-SAMSUNG (80111 726 7864) only from land line (+30) 210 6897691 from mobile and land line	
LUXEMBURG	261 03 710	www.samsung.com/be_fr/support
NETHERLANDS	088 90 90 100	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 726 786	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
IRELAND (EIRE)	0818 717100	www.samsung.com/ie/support



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