



MG11H2020CT  
MG14H3020CM

# Microwave Oven

## Owner's Instructions & Cooking Guide

imagine the possibilities

Thank you for purchasing this Samsung product.

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Recycled Paper

This manual is made with 100 % recycled paper.

**SAMSUNG**

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## safety information

Congratulations on your new Samsung microwave oven. This manual contains important information on the installation, use and care of your appliance. Please take time to read this manual to take full advantage of your microwave oven's many benefits and features.

## WHAT YOU NEED TO KNOW ABOUT SAFETY INSTRUCTIONS

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 microwave oven.

## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY


- A. Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- B. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on the sealing surface.
- C. Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
  1. Door (bent),
  2. Hinges and latches, (broken or loosened),
  3. Door seals and sealing surface.
- D. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

## SAVE THESE INSTRUCTIONS


English - 2


# IMPORTANT SAFETY SYMBOLS AND PRECAUTIONS


What the icons and signs in this user manual mean:

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


 **CAUTION** Hazards Hazards or unsafe practices that may result in **minor personal injury or property damage.**


 **CAUTION** To reduce the risk of fire, explosion, electric shock, or personal injury when using your microwave oven, follow these basic safety precautions.


 Do NOT attempt.

 Unplug the power plug from the wall socket.

 Do NOT disassemble.

 Make sure the machine is grounded to prevent electric shock.

 Do NOT touch.

 Call the service center for help.

 Follow directions explicitly.

 Note

**These warning signs are here to prevent injury to you and others. Please follow them explicitly. After reading this section, keep it in a safe place for future reference.**

## IMPORTANT SAFETY INSTRUCTIONS

When using any electrical appliance, basic safety precautions should be followed, including the following:

### SAVE THESE INSTRUCTIONS

## **WARNING**

To reduce risk of burns, electric shock, fire, personal injury or exposure to excessive microwave energy:

1. Read all safety instructions before using the appliance.
2. Read and follow the specific "Precautions to avoid possible exposure to excessive microwave energy" on page 2.
3. This appliance must be grounded. Connect only to properly grounded outlets. See Important "Grounding instructions" on page 4 of this manual.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers (for example, closed glass jars) can explode if heated rapidly. Never heat them in a microwave oven.
6. Use this appliance only for its intended use as described in the manual. Do not put corrosive chemicals or vapors in or on this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
7. As with any appliance, close supervision is necessary when it is used by children. 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.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be repaired or serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not tamper with or make any adjustments or repairs to the door.
12. Do not store this appliance outdoors. Do not use this product near water, for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.

### SAVE THESE INSTRUCTIONS

13. Do not immerse the cord or plug in water.
14. Keep the cord away from heated surfaces. (including the back of the oven).
15. Do not let the cord hang over edge of table or counter.
16. When cleaning surfaces of the door and oven that come together when the door closes, use only mild, nonabrasive soaps, or detergents applied with a sponge or soft cloth. Unplug the plug before cleaning.
17. To reduce the risk of fire in the oven cavity:
  - a. Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
  - b. Remove wire twist-ties from paper or plastic bags before placing the bags in the oven.
  - c. If materials inside the oven ignite, keep the oven door closed, turn the oven off, and disconnect the power cord, or shut off the power at the fuse or circuit breaker panel. If the door is opened, the fire may spread.
  - d. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
18. Liquids, such as water, milk, coffee, or tea can be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.** To reduce the risk of injury:
  - a. Do not overheat liquid.
  - b. Stir liquid both before and halfway through heating it.
  - c. Do not use straight-sided containers with narrow necks.
  - d. After heating, allow the container to stand in the microwave oven for a short time before removing the container.
  - e. Use extreme care when inserting a spoon or other utensil into the container.

19. Oversized foods or oversized metal utensils should not inserted in microwave / toaster oven as they may create a fire of electric shock.
20. Do not clean with metal scouring pads. Piece can burn off the pad and touch electrical parts involving a risk of electric shock.
21. Do not use paper products when appliance is operated in the toaster mode.
22. Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
23. Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.

 **CAUTION**

1. Over The Range model Only
  - Clean Ventilating Hoods Frequently - Grease should not be allowed to accumulate on the hood of the filter.
  - When flaming foods under the hood, turn the fan on.
  - Use care when cleaning the vent-hood filter. Corrosive cleaning agents, such as lye-based oven cleaner, may damage the filter.
2. Push Button type model Only
  - Pre-caution for safe use to avoid possible exposure to excessive micro oven energy : Do not attempt to pull any part of the door by hand to open the door. Open the door only utilizing the push button located at front-right-bottom side.

## **GROUNDING INSTRUCTIONS**

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electrical current. This appliance is equipped with a cord that includes a grounding wire and a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

**SAVE THESE INSTRUCTIONS**

English - 4

**SAVE THESE INSTRUCTIONS**



## WARNING

Improper use of the grounding plug can result in a risk of electric shock.

- Plug into a grounded 3 prong outlet. Do not remove the third (grounding) prong. Do not use an adaptor or otherwise defeat the grounding plug.
- Consult a qualified electrician or service person if you do not understand the grounding instructions or if you are not sure if the appliance is properly grounded.
- We do not recommend using an extension cord with this appliance. If the power-supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance. However, if it is necessary to use an extension cord, read and follow the "Use of Extension Cords" section below.

## USE OF EXTENSION CORDS

A short power-supply cord is provided to reduce the risk of your becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords are available and you can use them if you exercise care. If you use a long cord or extension cord:

1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
2. The extension cord must be a grounding-type 3-wire cord and it must be plugged into a 3-slot outlet.
3. The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over accidentally. If you use an extension cord, the interior light may flicker and the speed of the blower may vary when the microwave oven is on. Cooking times may be longer too.

SAVE THESE INSTRUCTIONS



## CRITICAL INSTALLATION WARNINGS



The installation of this appliance must be performed by a qualified technician or service company.

- Failing to have a qualified technician install the oven may result in electric shock, fire, an explosion, problems with the product, or injury.

Unpack the oven, remove all packaging material and examine the oven for any damage such as dents on the interior or exterior of the oven, broken door latches, cracks in the door, or a door that is not lined up correctly. If there is any damage, do not operate the oven and notify your dealer immediately.

Make sure to install your oven in a location with adequate space.

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.




- Unplug the power plug and clean it with a dry cloth.
- Failing to do so may result in electric shock or fire.

Plug the power cord into a properly grounded 3 pronged outlet. Your oven should be the only appliance connected to this circuit.

- Sharing a wall socket with other appliances, using a power strip, or extending the power cord may result in electric shock or fire.
- Do not use an electric transformer. It may result in electric shock or fire.
- Ensure that the voltage, frequency and current provided match the product's specifications. Failing to do so may result in electric shock or fire.

Keep all packaging materials out of the reach of children. Children may use them for play.



SAVE THESE INSTRUCTIONS

-  This appliance must be properly grounded. Read and follow the specific “Grounding instructions” found in the beginning of this Section. Do not ground the appliance to a gas pipe, plastic water pipe, or telephone line.
- This may result in electric shock, fire, an explosion, or problems with the product.
  - Never plug the power cord into a socket that is not grounded correctly and make sure that it is grounded in accordance with local and national codes.
- Do not cut or remove the third (ground) prong from the power cord under any circumstances.
- Connect the oven to a 20A circuit. If you connect the oven to a 15A circuit, make sure that the circuit breaker is operable.
-  Do not install this appliance in a humid, oily, or dusty location, or in a location exposed to direct sunlight or water (rain drops).
- This may result in electric shock or fire.
- Plug the power plug into the wall socket firmly. Do not use a damaged power plug, damaged power cord, or loose wall socket.
- This may result in electric shock or fire.
- Do not mount over a sink.  
Do not pull or excessively bend the power cord.  
Do not twist or tie the power cord.
- Do not hook the power cord over a metal object, place a heavy object on the power cord, insert the power cord between objects, or push the power cord into the space behind the appliance.
- This may result in electric shock or fire.
- Do not pull the power cord when you unplug the oven.
- Unplug the oven by pulling the plug only.
  - Failing to do so may result in electric shock or fire.
-  When the power plug or power cord is damaged, contact your nearest service center for a replacement or repair.

**SAVE THESE INSTRUCTIONS**




## INSTALLATION CAUTIONS

-  Position the oven so that the plug is easily accessible.
  - Failing to do so may result in electric shock or fire due to electric leakage.
-  Unplug the oven when it is not being used for long periods of time or during a thunder/lightning storm.
  - Failing to do so may result in electric shock or fire.



## CRITICAL USAGE WARNINGS

-  If the microwave appliance is flooded, please contact your nearest service center. Failing to do so may result in electric shock or fire.
- Read and follow the specific “Precautions to Avoid Possible Exposure to Excessive Microwave Energy”, found in the beginning of this Safety Information Section.
- If the microwave generates a strange noise, a burning smell or smoke, unplug it immediately and contact your nearest service center.
- Failing to do so may result in electric shock or fire.
- In the event of a gas leak (propane gas, LP gas, etc.), ventilate the room immediately. Do not touch the microwave, power cord, or plug.
- Do not use a ventilating fan.
  - A spark may result in an explosion or fire.
- Take care that the door or any of the other parts do not come into contact with your body while cooking or just after cooking.
- Failing to do so may result in burns.
- In the event of a grease fire on the surface units below the oven, smother the flaming pan on the surface unit by covering the pan completely with a lid, a cookie sheet, or a flat tray.

**SAVE THESE INSTRUCTIONS**

English - 6

- ★ Never leave surface units beneath your oven unattended at high heat settings. Boil overs cause smoking and greasy spillovers that may ignite and spread if the vent fan is operating. To minimize automatic fan operation, use adequate sized cookware and use high heat on surface units only when necessary.  
If materials inside the oven should ignite, keep the oven door closed, turn the oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel. If the door is opened, the fire may spread.
  - Always observe Safety Precautions when using your oven. Never try to repair the oven on your own. There is dangerous voltage inside. If the oven needs to be repaired, contact an authorized service center near you.
- ⊠ Do not attempt to repair, disassemble, or modify the appliance yourself.
  - Because a high voltage current enters the product chassis during operation, opening the chassis can result in electric shock or fire.
  - You may be exposed to electromagnetic waves.
  - When the oven requires repair, contact your nearest service center.
- ⓘ If any foreign substance such as water enters the microwave, unplug it and contact your nearest service center.
  - Failing to do so may result in electric shock or fire.
- ⊠ Do not touch the power plug with wet hands.
  - This may result in electric shock.

Do not turn the appliance off by unplugging the power plug while the appliance is in operation.

  - Plugging the power plug into the wall socket again may cause a spark and result in electric shock or fire.

Keep all packaging materials well out of the reach of children. Packaging materials can be dangerous to children.

  - If a child places a bag over its head, the child can suffocate.

- ⊠ Do not let children or any person with reduced physical, sensory or mental capabilities use this appliance unsupervised. Make sure that the appliance is out of the reach of children.
  - Failing to do so may result in electric shock, burns or injury.

Do not touch the inside of the appliance immediately after cooking. The inside of the appliance will be hot.

  - The heat on the inside of the oven can cause burns.

Do not put aluminum foil (except as specifically directed in this manual), metal objects (such as containers, forks, etc.) or containers with golden or silver rims into the microwave.

  - These objects can cause sparks or a fire.

Do not use or place flammable sprays or objects near the oven.

  - Heat from the microwave can cause flammable sprays to explode or burn.
  - Failing to do so may result in electric shock or injury.

Do not tamper with or make any adjustments or repairs to the door. Under no circumstances should you remove the outer cabinet.

Do not store or use the oven outdoors.

## USAGE CAUTIONS

- ★ If the surface of the microwave is cracked, turn it off.
  - Failing to do so may result in electric shock.


Dishes and containers can become hot. Handle with care. Hot foods and steam can cause burns. Carefully remove container coverings, directing steam away from your hands and face.


Remove lids from baby food before heating. After heating baby food, stir well to distribute the heat evenly. Always test the temperature by tasting before feeding the baby. The glass jar or surface of the food may appear to be cooler than the food in the interior, which can be so hot that it will burn the infant's mouth.

SAVE THESE INSTRUCTIONS

English - 7

SAVE THESE INSTRUCTIONS

 Make sure all cookware used in the oven is suitable for microwaving. Use microwavable cookware in strict compliance with such manufacturer's recommendations.

 Do not stand on top of the microwave or place objects (such as laundry, oven covers, lighted candles, lighted cigarettes, dishes, chemicals, metal objects, etc.) on the appliance.

- Items, such as a cloth, may get caught in the door.
- This may result in electric shock, fire, problems with the product, or injury.

Do not operate the appliance with wet hands.

- This may result in electric shock.

Do not spray volatile material such as insecticide onto the surface of the appliance.

- As well as being harmful to humans, it may also result in electric shock, fire or problems with the product.

Do not place the appliance over a fragile object such as a sink or glass object.

- This may result in damage to the sink or glass object.

Do not put your face or body close to the appliance while cooking or when opening the door just after cooking.

- Take care that children do not come too close to the appliance.
- Failing to do so may result in children burning themselves.

Do not place food or heavy objects over the door when opening the door.

- The food or object may fall and this may result in burns or injury.

Do not abruptly cool the door, the inside of the appliance, or the dish by pouring water over it during or just after cooking.

- This may result in damage to the appliance. The steam or water spray may result in burns or injury.

Do not cook without the glass tray in place on the oven floor. Food will not cook properly without the tray.

 Do not defrost frozen beverages in narrow-necked bottles. The containers can break.

Do not scratch the glass of the oven door with a sharp object.

- This may result in the glass being damaged or broken.

Do not store anything directly on top of the appliance when it is in operation.

Do not use sealed containers. Remove seals and lids before use. Sealed containers can explode due to buildup of pressure even after the oven has been turned off.



## CRITICAL CLEANING INSTRUCTIONS

Do not clean the appliance by spraying water directly onto it.

Do not use benzene, thinner, or alcohol to clean the appliance.

- This may result in discoloration, deformation, damage, electric shock, or fire.

Before cleaning or performing maintenance, unplug the appliance from the wall socket and remove food waste from the door and cooking compartment.

- Failing to do so may result in electric shock or fire.

Take care not to hurt yourself when cleaning the appliance. (external/internal)

- You may hurt yourself on the sharp edges of the appliance.

Do not clean the appliance with a steam cleaner.

- This may result in corrosion.

Keep the inside of the oven clean. Food particles or spattered oils stuck to the oven walls or floor can cause paint damage and reduce the efficiency of the oven.

SAVE THESE INSTRUCTIONS

English - 8

SAVE THESE INSTRUCTIONS





## STATE OF CALIFORNIA PROPOSITION 65 WARNINGS:

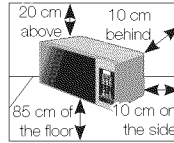
This product contains chemicals known to the State of California to cause cancer and reproductive toxicity.

## INSTALLING YOUR MICROWAVE OVEN

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

### NOT FOR BUILT-IN INSTALLATION

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.
-  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 THE TURNTABLE AND ROLLER RINGS

Clean the roller rings periodically and wash the turntable as required. You can wash the turntable safely in your dishwasher.

## STORING AND REPAIRING YOUR MICROWAVE OVEN

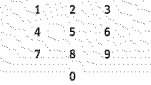

If you need to store your microwave oven for a short or extended period of time, choose a dust-free, dry location. Dust and dampness may adversely affect the microwave parts.



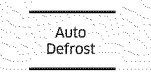
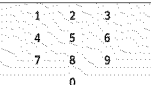

- Do not repair, replace or service any part of your microwave oven yourself. Allow only a qualified service technician to perform repairs. If the oven is faulty and needs servicing, or you are in doubt about its condition, unplug the oven from the power outlet and contact your nearest service center.
- Do not use the oven if it is damaged, in particular, if the door or door seals are damaged. Door damage includes a broken hinge, a worn out seal, or distorted/bent casing.
- Do not remove the oven from its casing.
- This microwave oven is for home use only and is not intended for commercial use.


## quick look-up guide

### To cook food:

	<b>1.</b> Place the food in the oven. Press the <b>Number</b> buttons to enter the cooking time.
	<b>2.</b> Press the <b>Start</b> button. <b>Result:</b> Cooking starts. The oven beeps 4 times when cooking is over.

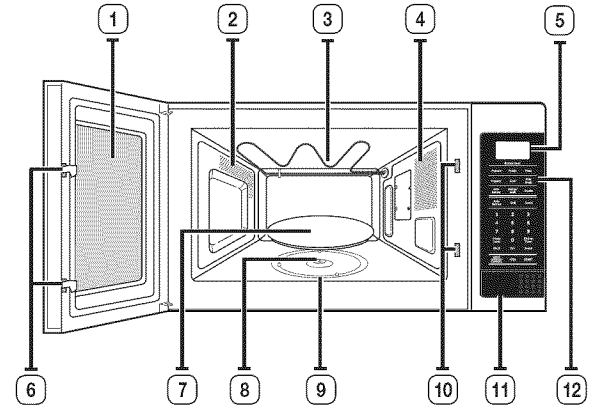
### To defrost food:

	<b>1.</b> Place the frozen food in the oven. Press the <b>Auto Defrost</b> button one or more times.
	<b>2.</b> Select the weight by pressing the <b>Number</b> buttons.
	<b>3.</b> Press the <b>Start</b> button.

 Refer to the section entitled "Using the auto defrost features" on page 18 for further details.

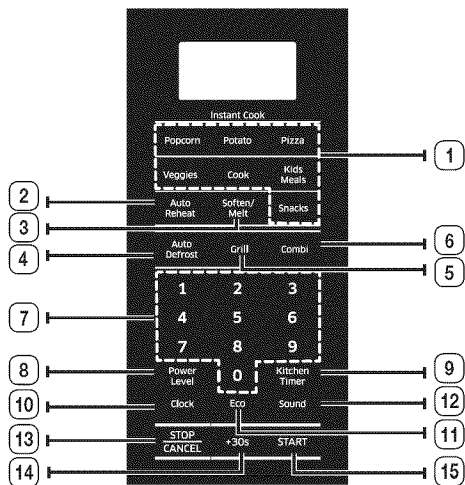
## oven features

### OVEN



- |                      |                            |
|----------------------|----------------------------|
| 1. DOOR              | 7. TURNTABLE               |
| 2. VENTILATION HOLES | 8. COUPLER                 |
| 3. GRILL             | 9. ROLLER RING             |
| 4. LIGHT             | 10. SAFETY INTERLOCK HOLES |
| 5. DISPLAY           | 11. OPEN DOOR PUSH BUTTON  |
| 6. DOOR LATCHES      | 12. CONTROL PANEL          |

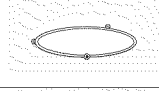

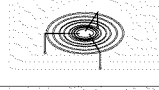

## CONTROL PANEL





- |                           |                         |
|---------------------------|-------------------------|
| 1. INSTANT COOK BUTTONS   | 9. KITCHEN TIMER BUTTON |
| 2. AUTO REHEAT BUTTON     | 10. CLOCK BUTTON        |
| 3. SOFTEN/MELT BUTTON     | 11. ECO BUTTON          |
| 4. AUTO DEFROST BUTTON    | 12. SOUND BUTTON        |
| 5. GRILL BUTTON           | 13. STOP/CANCEL BUTTON  |
| 6. COMBI BUTTON           | 14. +30s BUTTON         |
| 7. NUMBER BUTTONS         | 15. START BUTTON        |
| 8. MWO POWER LEVEL BUTTON |                         |

## ACCESSORIES

Depending on the model that you have purchased, some or all of the accessories listed below are included with your microwave.

	<p>1. * <b>Roller ring</b>, to be placed in the center of the oven.  <b>Purpose:</b> The roller ring supports the turntable.</p>
	<p>2. * <b>Turntable</b>, to be placed on the roller ring with the center fitting to the coupler.  <b>Purpose:</b> The turntable serves as the main cooking surface. It can be easily removed for cleaning.</p>
	<p>3. * <b>Grill rack</b>, to be placed on the turntable.  <b>Purpose:</b> The metal rack can be used in grill and combination cooking.</p>
	<p>4. * <b>Crusty plate</b>, see page 20 to 21.  <b>Purpose:</b> The crusty plate is used to brown food better in the microwave or grill combination cooking modes. It helps keep pastry and pizza dough crisp.</p>

-  **DO NOT** operate the microwave oven without the roller ring and turntable.
-  **If you need an accessory marked with a \***, you can buy it from the Samsung Contact Center (1-800-726-7864) or on-line at: ([www.samsungparts.com](http://www.samsungparts.com))

## oven use

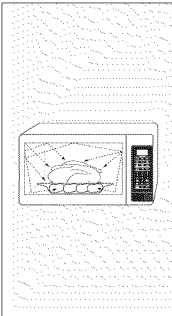
### HOW A MICROWAVE OVEN WORKS


Microwaves are high-frequency electromagnetic waves. The microwaves cause molecules in the food to vibrate more quickly, releasing heat. This heat disperses through the food, cooking it, reheating it, or defrosting it.

You can use your microwave oven to:

- Defrost (manual & auto)
- Cook
- Reheat

Cooking Principle.

	<p>1. The microwaves generated by the magnetron are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.</p>
	<p>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.</p>
	<p>3. Cooking times vary according power level setting you use and the properties of the food:</p> <ul style="list-style-type: none"><li>• Quantity and density</li><li>• Water content</li><li>• Initial temperature (refrigerated or not)</li></ul>

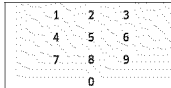

 As the center of the food is cooked by heat dissipation, cooking continues even after you have taken the food out of the oven. You should use the standing times specified in recipes and in this booklet to ensure:


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

### CHECKING IF YOUR OVEN IS OPERATING CORRECTLY

The following simple procedure enables you to confirm your oven is working correctly at all times.

Open the oven door by pushing the push button on the bottom side of the control panel. Place a glass of water on the turntable. Then, close the door.

	<p>1. Press the <b>Number</b> buttons to enter an operating time of 4 to 5 minutes.</p>
	<p>2. Press the <b>Start</b> button.</p> <p><b>Result:</b> The oven heats the water for 4 or 5 minutes. The water should then be boiling.</p> <ol style="list-style-type: none"><li>1) When cooking has finished the oven beeps 4 times.</li><li>2) The end reminder signal will beep 1 time (once every minute).</li><li>3) The current time is displayed again.</li></ol>


 The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum is used, the water takes longer to boil.




## 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.

You must set the clock:

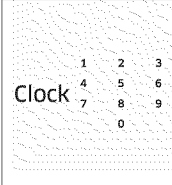

- When you first install your microwave oven
- After a power failure

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

	<b>1. To set the time.</b> Press the <b>Clock</b> button once.
	<b>2.</b> Use the <b>Number</b> buttons to enter the current time. You must press at least three numbers to set the clock. If the current time is 5:00 enter, <b>5, 0, 0</b> .
	<b>3.</b> Press the <b>Start</b> button again. A colon will blink, indicating that the time is set.

## SWITCHING THE TIME NOTATION

You can change the time notation (**12H/24H**). 12H is the default.

	<b>1.</b> Press the hidden button ( <b>Clock</b> + the <b>Number “0”</b> button). Then, press the <b>Number</b> button corresponding to your choice.						
	<table border="1"> <thead> <tr> <th>Number</th> <th>Notation</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>12 hours</td> </tr> <tr> <td>2</td> <td>24 hours</td> </tr> </tbody> </table>	Number	Notation	1	12 hours	2	24 hours
Number	Notation						
1	12 hours						
2	24 hours						
	<b>2.</b> Press the <b>Start</b> button.						


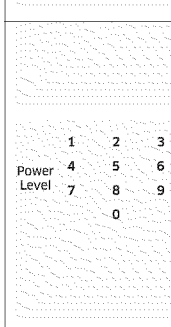
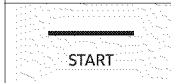
## SETTING POWER LEVELS

### Power Level

Your microwave allows you to set up to two different stages of cooking, each with its own time length and power level. The **MWO Power level** button lets you control the heating intensity from Warm (1) to High (10).

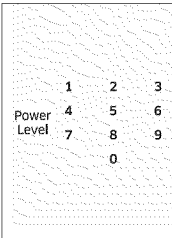

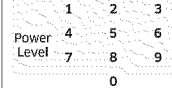


## ONE-STAGE COOKING

For simple one-stage cooking, you only need to set a cooking time. The power level is automatically set to High. If you want to set the power to any other level, you must set it using the **MWO Power level** button.

	<b>1.</b> Use the <b>Number</b> buttons to set a cooking time. You can set a time from one second to 99 minutes, 99 seconds. To set a time over one minute, enter the seconds too. <b>For example, to set 20 minutes, enter 2, 0, 0, 0.</b>																								
	<b>2.</b> If you want to set the power level to something other than High, press the <b>MWO Power level</b> button, then use the <b>Number</b> buttons to enter a power level.																								
	<b>Power Levels</b> <table border="1"> <tbody> <tr> <td>0 = PL:0</td> <td>(Deodorization)</td> <td>6 = PL:60</td> <td>(Simmer)</td> </tr> <tr> <td>1 = PL:10</td> <td>(Warm)</td> <td>7 = PL:70</td> <td>(Medium high)</td> </tr> <tr> <td>2 = PL:20</td> <td>(Defrost)</td> <td>8 = PL:80</td> <td>(Reheat)</td> </tr> <tr> <td>3 = PL:30</td> <td>(Low)</td> <td>9 = PL:90</td> <td>(Sauté)</td> </tr> <tr> <td>4 = PL:40</td> <td>(Medium low)</td> <td>10 = PL:Hi</td> <td>(High)</td> </tr> <tr> <td>5 = PL:50</td> <td>(Medium)</td> <td></td> <td></td> </tr> </tbody> </table>	0 = PL:0	(Deodorization)	6 = PL:60	(Simmer)	1 = PL:10	(Warm)	7 = PL:70	(Medium high)	2 = PL:20	(Defrost)	8 = PL:80	(Reheat)	3 = PL:30	(Low)	9 = PL:90	(Sauté)	4 = PL:40	(Medium low)	10 = PL:Hi	(High)	5 = PL:50	(Medium)		
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5 = PL:50	(Medium)																								
	<b>3.</b> Press the <b>Start</b> button to begin cooking. If you want to change the power level, press the <b>Stop/Cancel</b> button before you press the <b>Start</b> button, and repeat Steps 1 and 2 above.																								





Some recipes require different stages of cooking at different temperatures. You can set multiple stages of cooking with your microwave.

## MULTI-STAGE COOKING

	<ol style="list-style-type: none"> <li>Follow steps 1 and 2 in the “One-Stage Cooking” section on page 13 for further details.   When entering more than one cooking stage, the <b>MWO Power level</b> button must be pressed before the second cooking stage can be entered.</li> </ol>
	<ol style="list-style-type: none"> <li>Use the <b>Number</b> buttons to set a second cooking time.</li> </ol>
	<ol style="list-style-type: none"> <li>Press the <b>MWO Power level</b> button, then use the <b>Number</b> buttons to set the power level of the second stage of cooking.</li> <li>Press the <b>Start</b> button to begin cooking.   You can check the Power Level while cooking is in progress by pressing the <b>MWO Power level</b> button.</li> </ol>

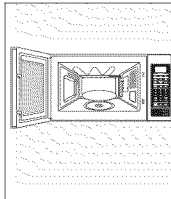

## USING THE +30S BUTTON

You can increase the cooking time by 30 seconds each time you press the **+30s** button.

	<ol style="list-style-type: none"> <li>Press the <b>+30s</b> button once for each 30 seconds you want to add.   Add 30 seconds to a program in progress by pressing the <b>+30s</b> button for each 30 seconds you want to add.</li> </ol>
	<ol style="list-style-type: none"> <li>Press the <b>Start</b> button.   The <b>+30s</b> button works in the MWO, Grill, and MW+ Grill modes, except all Instant Cook modes.</li> </ol>


## STOPPING THE COOKING

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

	<ol style="list-style-type: none"> <li>To stop temporarily;             <ol style="list-style-type: none"> <li>Open the door.  <b>Result:</b> Cooking stops. To resume cooking, close the door, and then press the <b>Start</b> button again.</li> <li>Press the <b>Stop/Cancel</b> button.  <b>Result:</b> Cooking stops. To resume cooking, press the <b>Start</b> button again.</li> </ol> </li> </ol>
	<ol style="list-style-type: none"> <li>To stop completely; Press the <b>Stop/Cancel</b> button.  <b>Result:</b> The cooking stops. If you want to cancel the cooking settings, press the <b>Stop/Cancel</b> button again.</li> </ol>

 You can also cancel any setting before starting by simply pressing the **Stop/Cancel** button.

## SETTING THE ENERGY SAVE MODE

	<p>The oven has an energy save mode. This feature saves electricity when the oven is not in use by turning off the display entirely, including the clock display. Normally, when the oven is not in use, the oven enters standby mode and continues to display the clock.</p> <ul style="list-style-type: none"> <li>Press the <b>Eco</b> button.  <b>Result:</b> Display off, including the clock.</li> <li>To cancel energy save mode, open the door or press the <b>Eco</b> button. The display shows the current time, and the oven is ready for use.</li> </ul>
--	--

### Auto energy saving function

If you do not select a function when you are setting the microwave or if you have stopped the microwave temporarily, the Eco function is cancelled and clock will be displayed after 25 minutes.

If you leave the door open, the oven lamp turns off after 5 minutes.

## USING THE INSTANT COOK FEATURES

The Instant Cook buttons let you cook favorite foods using preset power levels and times at the touch of a button. If the food is not thoroughly cooked or reheated when you use the instant cook feature, complete the cooking process by selecting a power level, and then cooking the food for an additional amount of time.

To begin, place the food in the center of the turntable, and then close the door.




	<p>1. Select the type of food that you are cooking by pressing the <b>Instant Cook</b> buttons. (Refer to the table.)</p>
	<p>2. Press the <b>Start</b> button.  <b>Result:</b> Cooking starts. When it has finished:            1) The oven beeps 4 times.            2) The end reminder signal will beep once every minute until you open the microwave's door.            3) The current time is displayed again.</p>

The following table details the **Instant Cook** programs, quantities, and instructions.

Food	Serving Size	Instructions
Popcorn	3.0 - 3.5 oz. 1 package	Use only one microwave popcorn bag at a time. Be careful when removing the heated bag from the oven and opening it.
Potato	1 to 6 ea	Pierce each potato several times with a fork. Place on the turntable in a spoke-like fashion. After cooking, let the potatoes stand for 3-5 minutes.
Pizza	1 to 4 slices	Place 1-4 pizza slices on a microwave-safe plate with the wide ends of the slices towards the outside edge of the plate. Do not let the slices overlap. Do not cover.

	Food	Serving Size	Instructions
Veggies	1 Fresh Vegetables (Fresh Veggies)	1 to 4 servings (0.25-1 lbs.)	Place the fresh vegetables in a microwave-safe ceramic, glass, or plastic dish and add 2-4 tbs. of water. Cover with a lid or vented plastic wrap while cooking and stir before letting stand.
	2 Frozen Vegetables (Frozen Veggies)		Place the frozen vegetables in a microwave-safe ceramic, glass, or plastic dish and add 2-4 tbs. of water. Cover to cook. Stir before letting stand. Stir before letting stand for 3-5 minutes.
Cook	1 Beverage	1/2 cup 1 cup 2 cups	Use a measuring cup or mug and do not cover. Place the beverage in the oven. After heating, stir well.
	2 Chicken Breast	1 Serving (2 pieces) 2 Servings (4 pieces)	Place the chicken breasts on a microwave safe plate and cover with plastic wrap. Cook to an internal temperature of 170 °F. Let stand for 5 minutes.
	3 Frozen Breakfast	5 (4-6 oz.) 8 (7-8 oz.)	Follow the package instructions for covering and letting stand. Use this button for frozen sandwiches, breakfast entrees, pancakes, waffles, etc.
	4 Frozen Dinner	8 (8-10 oz.) 12 (11-14 oz.) 16 (15-18 oz.)	Remove the food from its wrapping and follow the instructions on the box for covering and letting stand.

(continued)



	Food	Serving Size	Instructions
Kids Meals	1 Chicken Nuggets (Frozen)	1 serving 2 servings	Place a paper towel on a plate and arrange the nuggets in a spoke-like fashion on the paper towel. Do not cover. Let stand for 1 minute after heating.  Refer to the package directions for the serving size and the amount of food.
	2 French Fries (Frozen)	1 serving 2 servings	Place two paper towels on a microwave-safe plate and arrange the French fries on the towels without letting them overlap. Blot the fries with additional paper towels after removing from the oven. Let stand for 1 minute.  Refer to the directions on the packaging for the serving size and the amount of food.
	3 Frozen Sandwich (In crisping sleeve) 9-oz. package size	1 serving (1 sandwich) 2 servings (2 sandwiches)	Place the frozen sandwich in a susceptor "crisping sleeve" (which is in the package) and place on a microwave-safe plate. Remove from the "crisping sleeve". Let stand for 2 minutes after heating.
	4 Hot Dogs	1 serving (2 hot dogs) 2 servings (4 hot dogs)	Pierce the hot dogs and place them on a plate. When the oven beeps, remove the hot dogs from the oven, put each hot dog in a bun, place the buns and hot dogs in the oven, and then restart the oven. Let stand for 1 minute after heating.  For the best texture, the buns should be added to the hot dogs when the oven beeps.


	Food	Serving Size	Instructions
Snacks	1 Cheese Sticks (Frozen)	1 Serving (5-6 pcs.) 2 Servings (7-10 pcs.)	Place the cheese sticks on a plate in a spoke-like fashion. Do not cover. Let stand for 1 to 2 minutes after heating.
	2 Chicken Wings	1 Serving (5-6 oz.) 2 Servings (7-8 oz.)	Use precooked, refrigerated chicken wings. Place the chicken wings around the plate in a spoke-like fashion and cover with wax paper. Let stand for 1 to 2 minutes.
	3 Nachos	1 serving	Place the nachos on a plate without letting them overlap. Sprinkle cheese evenly over them. <b>Contents:</b> 2 cups tortilla chips 1/3 cup grated cheese
	4 Potato Skins	1 (cooked) potato 2 (cooked) potatoes	Cut the cooked potato into 4 even wedges. Scoop or cut out the potato flesh, leaving about a 1/4 in. flesh on the skin. Place the skins in a spoke-like fashion around the plate. Sprinkle with bacon, onions and cheese. Do not cover. Let stand for 1 to 2 minutes.

## USING THE AUTO REHEAT FEATURES

Heating leftovers and precooked foods is easy with your new microwave. By actually sensing the humidity that escapes as the food is heated, the oven's heating time is automatically adjusted depending on the type and amount of precooked food.

To begin, place the food in the center of the turntable and close the door.

	<p>1. Select the type of food that you are cooking by pressing the <b>Auto Reheat</b> button one or more times. (Refer to the table.)</p>
	<p>2. Press the <b>Start</b> button.</p> <p><b>Result:</b> Cooking starts. When it has finished:</p> <ol style="list-style-type: none"> <li>1) The oven beeps 4 times.</li> <li>2) The end reminder signal will beep once every minute until you open the microwave's door.</li> <li>3) The current time is displayed again.</li> </ol>

 All food must already be precooked. Plates of food and casseroles should be taken directly from your refrigerator and placed in the microwave at refrigerator temperature.

The following table details the **Auto Reheat** programs, quantities, and instructions.



Code/Food	Serving Size	Instructions
1 Dinner Plate	1 serving (1 plate)	Use only precooked, refrigerated foods. Cover the plate with vented plastic wrap or waxed paper tucked under the plate. <b>Contents:</b> 3 - 4 oz. meat, poultry or fish (up to 6 oz. with bone) ½ cup starch (potatoes, pasta, rice, etc.) ½ cup vegetables (about 3 - 4 oz.)
2 Casserole	1 to 4 servings	Cover the plate with a lid or vented plastic wrap. Stir the food once before serving. <b>Contents:</b> Casserole, refrigerated foods.
3 Pasta		Pasta: canned spaghetti and ravioli.


 Refer to the directions on the packaging for the serving size and the amount of food.

## USING THE SOFTEN/MELT FEATURES

The **Soften/Melt** features has 4 pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can select the food servings by pressing the button.

To begin, place the food in the center of the turntable and close the door.

	<p>1. Select the type of food that you are cooking by pressing the <b>Soften/Melt</b> button one or more times. (Refer to the table.)</p>
	<p>2. Press the <b>Start</b> button.</p> <p><b>Result:</b> Cooking starts. When it has finished:</p> <ol style="list-style-type: none"> <li>1) The oven beeps 4 times.</li> <li>2) The end reminder signal will beep once every minute until you open the microwave's door.</li> <li>3) The current time is displayed again.</li> </ol>

 To use the Soft/Melt setting, you must select the serving size by pressing the appropriate **Number** buttons before you press the **Start** button. See the table below for details.

The following table details the **Soften/Melt** programs, quantities, and instructions.





Code/Food	Serving Size	Instructions
1 Melt Butter	1 stick (serving) 2 sticks (serving)	Remove the wrapping, and then cut the butter in half vertically. Place the butter in a dish and cover with wax paper. Stir well after finishing and let stand for 1-2 minutes.
2 Melt Chocolate	1 cup chips or 1 square	Place the chocolate chips or squares in a microwave-safe container. When the oven beeps, stir the chocolate, and then restart the oven. Stir and let stand for 1 minute.
3 Soften Butter	1 stick (1/4 lbs.)	Remove the wrapping, and then cut butter in half vertically. Place butter in dish, cover with wax paper.
4 Soften Cream Cheese	1 Package (8-oz.)	Unwrap the cream cheese, and then place in a microwave-safe container. Cut in half vertically. Let stand for 2 minutes.

## USING THE AUTO DEFROST FEATURES

To thaw frozen foods, enter the weight of the food, and the microwave automatically sets the defrosting time, power level, and standing time. Press the **Start** button to start defrosting.

- ☑ Check the food when you hear the oven signal. After the final stage, small sections may still be icy. Let them stand to continue the thawing process. The food is not defrosted until all ice crystals have thawed. Shielding roasts and pieces of steak using small pieces of foil prevents the edges from being cooked before the center of the food has defrosted. Use narrow, flat, smooth strips of aluminum foil to cover edges and thinner sections of the food.

To begin, place the frozen food in the center of the turntable and close the door.

	<b>1.</b> Select the type of food that you are defrosting by pressing the <b>Auto Defrost</b> button one or more times. (Refer to the table.)
	<b>2.</b> Set the weight of food by pressing the <b>Number</b> buttons.  Press the <b>Number</b> buttons to select the weight. For example, to set 1.2 lbs, enter 1, 2.
	<b>3.</b> Press the <b>Start</b> button. <b>Result:</b> <ul style="list-style-type: none"> <li>• Defrosting begins.</li> <li>• The oven beeps half way through defrosting to remind you to turn the food over.</li> <li>• Press the <b>Start</b> button again to finish defrosting.</li> </ul>

- ☑ You can also defrost food manually. To do so, select the microwave cooking/ reheating function with a power level of 20 %. Refer to the section entitled "One-Stage Cooking" on page 13 for further details.

The following table details the various **Auto Defrost** programs, quantities, and instructions. Remove all packaging materials before defrosting.

**Auto defrosting table**





Food	Serving Size	Instructions
Roast Beef, Pork	2.5-3.5 lbs.	Start with the food placed fat side down. After each stage, turn the food over and shield any warm portions with narrow strips of aluminum foil. Let stand, covered for 10-20 minutes.
Steaks, Chops, Fish	0.5-3.5 lbs.	After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow, flat pieces of aluminum foil. Remove any pieces of food that are nearly defrosted. Let stand, covered for 5-10 minutes.
Ground Meat	0.5-3.5 lbs.	After each stage, remove any pieces of food that are nearly defrosted. Let stand, covered with foil for 5-10 minutes.
Whole Chicken	2.5-3.5 lbs.	Remove giblets before frozen poultry. Start defrosting with the breast side down. After the first stage, turn the chicken over and shield any warm portions with narrow strips of aluminum foil. After the second stage, again shield any warm portions with narrow strips of aluminum foil. Let stand, covered for 30-60 minutes in the refrigerator.
Chicken Pieces	0.5-3.5 lbs.	After each stage, rearrange or remove any pieces of food that are nearly defrosted. Let stand for 10-20 minutes.


- ☑ Select the manual defrosting function with a power level of 20 % if you want to defrost food manually. For further details on manual defrosting and defrosting times, refer to the page 29.


## USING THE GRILL COOK BUTTON

For more time savings plus the benefits of grilling, use the Grill mode directly after microwave cooking.

This feature allows you to grill some of your favorite foods using the radiant heat from the grilling element.


	For best results, place the food on the metal rack which is placed on the turntable tray. Use the rack for grilling only. Do not leave it in the oven after grilling or use when microwaving.
	1. Press the <b>Grill</b> button.
	2. Use the <b>Number</b> buttons to set the grilling time. <b>For example, to grill 10 minutes, enter 1, 0, 0, 0 (up to 30 minutes maximum).</b> If you want to change the cooking time, press the <b>Stop/Cancel</b> button, and then enter a new time using the <b>Number</b> buttons.
	3. Press the <b>Start</b> button. The display counts down the time and beeps when the time has elapsed.


 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.

## CHOOSING COOKWARE


Use microwave safe cookware. Do not use plastic containers, dishes, paper cups, towels, etc.

	If you want to use the combined cooking mode (grill and microwave), use only dishes that are microwave-safe and ovenproof.
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 For further details on suitable cookware and utensils, refer to the cookware guide on pages 22-23.

## USING THE COMBI COOK BUTTON

You can also combine microwave cooking with the grill, to cook quickly and grill 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 dishes in the oven, as they will be very hot.

	1. Press the <b>Combi</b> button. You cannot set the temperature of the grill.
	2. Use the <b>Number</b> buttons to set the combine time. <b>For example, to set 10 minutes, enter 1, 0, 0, 0 (up to 60 minutes maximum).</b> If you want to change the cooking time, press the <b>Stop/Cancel</b> button, and then enter a new time using the <b>Number</b> buttons.
	3. Press the <b>Start</b> button. The display counts down the time and beeps when the time has elapsed

## USING THE CRUSTY PLATE

The crusty plate's high temperature turns food crispy and brown. This lets you brown food on the top with the grill and on the bottom using the crusty plate. Several items which you can prepare on the crusty plate can be found in the chart on the right. You can also use the crusty plate for bacon, eggs, sausages, etc.

	1. Place the crusty plate directly on the turntable and preheat it with the <b>Combi</b> function by following the times and instructions in the chart.
	2. Brush the plate with oil if you are cooking food, such as bacon and eggs, so they will brown nicely.
	3. Place the food on the crusty plate.
	4. Place the crusty plate on the metal rack or turntable in the microwave.
	5. Select the appropriate cooking time and power. (Refer to the table.)

- Always use oven gloves when handling the crusty plate, as will become very hot.
- Please note that the crusty plate has a teflon layer which is not scratch-resistant. Do not use any sharp objects such as a knife to cut food on the crusty plate.
- Do not place any objects on the crusty plate that are not heat-resistant.
- Never place the crusty plate in the oven without the turntable.
- 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 dish washer-safe. Do not put it in the dishwasher.



We recommend to preheat the crusty plate directly on the turntable. Preheat the crusty plate with the **Combi** function set to 30 % + Grill function for 3-4 minutes. Follow the instructions and use the times in the table.

Food	Serving Size	Power	Time (min.)
Bacon	4 slices	30 % + Grill	3-4
	<b>Instructions</b> Preheat the crusty plate for 3 minutes. Put slices side by side on the crusty plate. Put the crusty plate on the rack. Let stand for 3 minutes.		
Grilled Tomatoes	0.45 lbs. (2 pcs)	30 % + Grill	2½-3½
	<b>Instructions</b> Preheat the crusty plate for 3 minutes. Cut tomatoes in half. Put some cheese on top. Arrange in a circle on the crusty plate. Put the crusty plate on the rack. Let stand for 3 minutes.		
Burger (Frozen)	2 pieces (0.25 lbs.)	30 % + Grill	6-7
	<b>Instructions</b> Preheat the crusty plate for 3 minutes. Put frozen burger on the crusty plate. Put the crusty plate on the rack. Turn over after 3-4 min. Let stand for 3 minutes.		
Baguettes (Frozen)	0.2-0.25 lbs. (2 pcs)	30 % + Grill	6-7½
	<b>Instructions</b> Preheat the crusty plate for 3 minutes. Put baguettes with topping (e.g. tomato-cheese) side by side on the plate. Put the crusty plate on rack. Let stand for 3 minutes.		
Pizza (Frozen)	0.7-0.8 lbs.	30 % + Grill	7½-9
	<b>Instructions</b> Preheat the the crusty plate for 3 minutes. Put the frozen pizza on the crusty plate. Put the crusty plate on the turntable. Let stand for 1-2 minutes.		

Food	Serving Size	Power	Time (min.)
Mini Pizza-Snack (Frozen)	9 X 0.05 lbs. (0.45 lbs.)	30 % + Grill	9-10½
	<b>Instructions</b> Preheat the crusty plate for 3 minutes. Distribute pizza snacks evenly on the crusty plate. Put the plate on the turntable. Let stand for 3 minutes.		
Pizza (Chilled)	0.7-0.8 lbs.	30 % + Grill	5½-7
	<b>Instructions</b> Preheat the crusty plate for 5 minutes. Put the chilled pizza on the plate. Put the crusty plate on the Turntable. Let stand for 3 minutes.		
Fish Fingers (Frozen)	0.3 lbs. (5 pcs)	30 % + Grill	6-7½
	0.7 lbs. (10 pcs)		8-9½
<b>Instructions</b> Preheat the crusty plate for 4 minutes. Brush plate with 1 tbsp oil. Put fish fingers in a circle on the plate. Turn over after 3 min (5 pcs) or after 5 min. (10 pcs). Let stand for 3 minutes.			
Chicken Nuggets (Frozen)	0.25 lbs.	30 % + Grill	4-5½
	0.6 lbs.		6-7½
<b>Instructions</b> Preheat the crusty plate for 4 minutes. Brush plate with 1 tbsp oil. Put chicken nuggets on the plate. Put the crusty plate on rack. Turn over after 2 min (0.25 lbs.) or 4 min. (0.6 lbs.). Let stand for 3 minutes.			
Baked Potatoes	0.6 lbs.	30 % + Grill	4-5½
	1.0 lbs.		7-8½
<b>Instructions</b> Preheat the crusty plate for 3 minutes. Cut potatoes in half. Put them on the crusty plate with the cut-side to the bottom. Arrange in a circle. Put the plate on the rack. Let stand for 3 minutes.			

## SWITCHING THE BEEPER OFF

You can switch the beeper off using the **Sound** button.

	<b>1.</b> Press the <b>Sound</b> button. <b>Result:</b> The display shows "OFF".
	<b>2.</b> Press the <b>Start</b> button. The beeper sound is turned off. The display re-displays the time of day.  You must press the <b>Start</b> button to finalize the beeper sound change. To reactive the beeper sound, follow Steps 1 and 2. Press <b>Number</b> button 1 or 2 to turn the beeper sound on or off.


No. Button	Display
1	On
2	OFF

**Result:**

- When Beep is On : The oven beeps when you press buttons on the control panel.
- When Beep is Off : The oven does not beep when you press buttons on the control panel.

## USING THE KITCHEN TIMER


Press the **Kitchen Timer** button.

	<b>1.</b> Press the <b>Kitchen Timer</b> button to enter the timer setting.
	<b>2.</b> Use the <b>Number</b> buttons to set the time period.

1	2	3
4	5	6
7	8	9
0		



START		
-------	--	--

**3.** Press the **Start** button to start the Kitchen Timer.  
**Result:** The display counts down the time, and then beeps when the time you set has elapsed.

 The Kitchen Timer is a count down timer only. It does control how long the microwave runs or turn the microwave on or off.

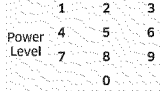

## SAFETY-LOCKING YOUR MICROWAVE OVEN


Your microwave oven is fitted with a special Child Safety function which enables you to lock the oven so that children or anyone unfamiliar with it cannot operate it accidentally.

	<p>1. Press the <b>Stop/Cancel</b> button for 3 seconds.</p> <p><b>Result:</b></p> <ul style="list-style-type: none"> <li>The oven is locked. No functions can be selected.</li> <li>The display shows "Loc." when you press any button.</li> </ul>
	<p>2. To unlock the oven, press the <b>Stop/Cancel</b> button again for 3 seconds.</p> <p><b>Result:</b> The oven can be used normally.</p>

## DEMONSTRATION MODE

You can use the Demonstration Mode to see how your microwave oven operates without the oven heating.

	<p>1. Press hidden button during 1 second. (the <b>Number "2"</b> button + <b>Power Level</b> button).</p> <p><b>Result:</b> The display shows "On".</p> <table border="1" data-bbox="467 689 723 779"> <thead> <tr> <th>No. Button</th> <th>Display</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>On</td> </tr> <tr> <td>2</td> <td>OFF</td> </tr> </tbody> </table>	No. Button	Display	1	On	2	OFF
No. Button	Display						
1	On						
2	OFF						
	<p>2. Press the <b>Start</b> button. Now <b>Demonstration</b> mode is on.</p>						

 To turn demo mode off, repeat 1-2 step. It will be displayed "OFF".

## cookware guide

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

It is important to choose the correct cookware, therefore, look for cookware that is marked microwave-safe.




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



## MICROWAVE-SAFE UTENSILS

If you are not sure whether an item is microwave-safe or not, you can perform the following simple test:

- Place 1 cup of water (in a glass-measuring cup) inside your oven next to the item to be tested.
- Press the **Add 30 Sec.** button twice to heat them both for one minute at high power. After one minute, the water should be warm and the item you are testing should be cool. If the dish is warm, then it is absorbing microwave energy and is not microwave-safe.

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 you use too much foil.
Browning plate		Do not preheat for more than eight minutes.
Disposable polyester cardboard		Some frozen foods are packaged in these materials.

Cookware	Microwave-safe	Comments
<b>Fast-food packaging</b> Polystyrene cups/containers Paper bags or newspaper Recycled paper or metal trims	✓ — —	Can be used to warm food. Overheating may cause the polystyrene to melt. May catch fire. May cause arcing.
<b>Glassware</b> Oven-to-table ware Fine glassware Glass jars	✓ ✓ ✓	Can be used, unless decorated with a metal trim. Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly. Regular glass is too thin to be used in a microwave, and can shatter.
<b>Metal</b> Dishes, Utensils Freezer bag twist ties	— —	May cause arcing or fire. May cause arcing or fire.
<b>Paper</b> Plates, cups, napkins and kitchen paper Recycled paper	✓ ✓	For short cooking times and warming. Also to absorb excess moisture. Do not use recycled paper towels, which may contain metal and may catch fire or cause arcing.

Cookware	Microwave-safe	Comments
<b>Plastic</b> Containers Cling film Freezer bags	✓ ✓ △	Can be used if heat-resistant thermoplastic. Some plastics may warp or discolor at high temperatures. Do not use Melamine plastic. Can be used to retain moisture. Avoid wrapping the food too tightly. Take care when removing the film as hot steam will escape. Only if boilable or oven-proof. Should not be airtight. Pierce with a fork if necessary.
<b>Wax or grease-proof paper</b>	✓	Can be used to retain moisture and prevent spattering.
<b>Thermometer</b>	✓	Use only those marked "Microwave-safe" and follow the directions. Check the temperature in several places. You can use conventional thermometers once the food has been removed from the oven.
<b>Straw, wicker, and wood</b>	△	Use only for short-term heating, as these materials are flammable.
<b>Ceramic, porcelain, and stoneware</b>	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.

✓ : Recommended to use    △ : Use with Caution    — : Unsafe to use / Do not use

## cooking guide

Microwave energy actually penetrates food and is attracted and absorbed by the water, fat and sugar in the food. 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.

### GENERAL MICROWAVE TIPS

Dense foods, such as potatoes, take longer to heat than lighter foods. Foods with a delicate texture should be heated at a low power level to prevent them from becoming tough.

Foods with a non-porous skin, such as potatoes or hot dogs, should be pierced to prevent bursting.

Putting heating oil or fat in the microwave is not recommended. Fat and oil can suddenly boil over and cause severe burns.

Some ingredients heat faster than others. For example, the jelly in a jelly doughnut will be hotter than the dough. Keep this in mind to avoid burns.


The altitude and the type of cookware you are using can affect the cooking time. When trying a new recipe, use the minimum cooking time and check the food occasionally to prevent overcooking.

Home canning in the microwave oven is not recommended because not all harmful bacteria may be destroyed by the microwave heating process.

Although microwaves do not heat the cookware, the heat from the food is often transferred to the cookware. Always use pot holders when removing food from the microwave and instruct children to do the same.

Making candy in the microwave is not recommended as candy can be heated to very high temperatures. Keep this in mind to avoid injury.

### COOKING TECHNIQUES

 If the oven is set to cook for more than 20 minutes, it will automatically adjust to 70 percent power after 20 minutes to avoid overcooking.

#### Stirring

Open the microwave door and stir foods such as casseroles and vegetables occasionally while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside towards the center. The oven will turn off when you open the door to stir your food.

#### Arrangement

Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they can receive more microwave energy. To prevent overcooking, place thin or delicate parts towards the center of the turntable.

#### Shielding

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing-tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

#### Turning

Turn foods over midway through the cooking cycle to expose all parts to the microwave energy. This is especially important with large items such as roasts.

#### Standing

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after the oven stops. Let foods stand to complete the cooking process, especially foods such as roasts and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well and test the temperature before serving.

#### Adding moisture

Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to dry food to help it cook.

#### Venting

After covering a dish with plastic wrap, vent the plastic wrap by turning back one corner to let excess steam escape.

### 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	0.3 lbs.	60 %	5-6½
	<b>Instructions</b> Add 15 ml (1 tbsp) cold water. Let stand for 2-3 minutes.		
Broccoli	0.7 lbs.	60 %	8-9½
	<b>Instructions</b> Add 30 ml (2 tbsp) cold water. Let stand for 2-3 minutes.		
Peas	0.7 lbs.	60 %	7-8½
	<b>Instructions</b> Add 15 ml (1 tbsp) cold water. Let stand for 2-3 minutes.		
Green Beans	0.7 lbs.	60 %	7½-9
	<b>Instructions</b> Add 30 ml (2 tbsp) cold water. Let stand for 2-3 minutes.		
Mixed Vegetables (Carrots/Peas/ Corn)	0.7 lbs.	60 %	7-8½
	<b>Instructions</b> Add 15 ml (1 tbsp) cold water. Let stand for 2-3 minutes.		
Mixed Vegetables (Chinese Style)	0.7 lbs.	60 %	7½-9
	<b>Instructions</b> Add 15 ml (1 tbsp) cold water. Let stand for 2-3 minutes.		

### 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.

Food	Serving Size	Power	Time (min.)
Broccoli	0.6 lbs. 1.0 lbs.	90 %	4½-5½ 7-8½
	<b>Instructions</b> Prepare even sized florets. Arrange the stems so they point to the center. Let stand for 3 minutes.		
Brussels Sprouts	0.6 lbs.	90 %	6-6½
	<b>Instructions</b> Add 60-75 ml (4-5 tbsp) water. Let stand for 3 minutes.		
Carrots	0.6 lbs.	90 %	4½-5½
	<b>Instructions</b> Cut carrots into even sized slices. Let stand for 3 minutes.		
Cauliflower	0.6 lbs. 1.0 lbs.	90 %	5-6 7½-9
	<b>Instructions</b> Prepare even sized florets. Cut big florets in half. Arrange stems so they point to the center. Let stand for 3 minutes.		
Courgettes	0.6 lbs.	90 %	4-5
	<b>Instructions</b> Cut courgettes into slices. Add 30 ml (2 tbsp) water or a knob of butter. Cook until just tender. Let stand for 3 minutes.		
Egg Plants	0.6 lbs.	90 %	3½-4½
	<b>Instructions</b> Cut egg plants into small slices and sprinkle with 1 tbsp lemon juice. Let stand for 3 minutes.		

(continued)

Food	Serving Size	Power	Time (min.)
Leeks	0.6 lbs.	90 %	4-5
	<b>Instructions</b> Cut leeks into thick slices. Let stand for 3 minutes.		
Mushrooms	0.25 lbs. 0.6 lbs.	90 %	1½-2½ 2½-3½
	<b>Instructions</b> Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. Let stand for 3 minutes.		
Onions	0.6 lbs.	90 %	5-6
	<b>Instructions</b> Cut onions into slices or halves. Add only 15 ml (1 tbsp) water. Let stand for 3 minutes.		
Pepper	0.6 lbs.	90 %	4½-5½
	<b>Instructions</b> Cut pepper into small slices. Let stand for 3 minutes.		
Potatoes	0.6 lbs. 1.0 lbs.	90 %	4-5½ 7-8½
	<b>Instructions</b> Weigh the peeled potatoes and cut them into similar sized halves or quarters. Let stand for 3 minutes.		
Turnip Cabbage	0.6 lbs.	90 %	5½-6½
	<b>Instructions</b> Cut turnip into small cubes. Let stand for 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 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 (Parboiled)	1 cup 1½ cups	90 %	15-17 17½-19½
	<b>Instructions</b> Add 2 cups of cold water for 1 cup of rice. Add 3 cups of cold water for 1½ cups of rice. Let stand for 5 minutes.		
Brown Rice (Parboiled)	0.6 lbs. 0.8 lbs.	90 %	20-22 22-24
	<b>Instructions</b> Add 2 cups of cold water for 1 cup of rice. Add 3 cups of cold water for 1½ cups of rice. Let stand for 5 minutes.		
Mixed Rice (Rice + Wild Rice)	0.6 lbs.	90 %	16-18
	<b>Instructions</b> Add 2 cups of cold water for 1 cup of rice/wild rice mix. Let stand for 5 minutes.		
Mixed Corn (Rice + Grain)	0.6 lbs.	90 %	17-19
	<b>Instructions</b> Add 1¼ cups of cold water to 1 cup of mixed rice/grain. Let stand for 5 minutes.		
Pasta	0.6 lbs.	90 %	10-12
	<b>Instructions</b> Add 4¼ cups of water. Let stand for 5 minutes.		

## REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens 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 64.5 to 68 °F or a chilled food with a temperature of about 41 to 45 °F.

### Arranging and covering

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

### Power levels and stirring

Some foods can be reheated using 90 % power while others should be reheated using 60 %, 50 %, or even 30 % .

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 86 to 104 °F.

### BABY MILK:

Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with nipple 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. 98.6 °F.

### REMARK:

Baby food in particular needs to be checked carefully before serving to prevent burns. Use the power levels and times in the table below as guidelines for reheating.

### Reheating Liquids and Food

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

Food	Serving Size	Power	Time (min.)
Drinks (Coffee, Tea and Water)	150 ml (1 cup)	90 %	1-1½
	300 ml (2 cups)		2-2½
450 ml (3 cups)	3-4		
600 ml (4 cups)	3½-4½		
<b>Instructions</b>			
Pour into cups and reheat uncovered: 1 cup in the center, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well. Let stand for 1-2 minutes.			
Soup (Chilled)	0.6 lbs.	90 %	2½-3
	0.8 lbs.		3-3½
	1 lbs.		3½-4½
	1.2 lbs.		4½-5½
<b>Instructions</b>			
Pour into a deep ceramic plate or deep ceramic bowl. Cover with a plastic lid. Stir well after reheating. Stir again before serving. Let stand for 2-3 minutes.			

(continued)

Food	Serving Size	Power	Time (min.)
Stew (Chilled)	0.8 lbs.	60 %	4½-6
	<b>Instructions</b> Put stew in a deep ceramic plate. Cover with a plastic lid. Stir occasionally during reheating and again before standing and serving. Let stand for 2-3 minutes.		
Pasta with Sauce (Chilled)	0.8 lbs.	60 %	3½-5½
	<b>Instructions</b> Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. Let stand for 3 minutes.		
Filled Pasta with Sauce (Chilled)	0.8 lbs.	60 %	4-6
	<b>Instructions</b> Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with a plastic lid. Stir occasionally during reheating and again before standing and serving. Let stand for 3 minutes.		
Plated Meal (Chilled)	0.8 lbs.	60 %	4½-6
	1.0 lbs.		5½-7½
<b>Instructions</b> Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. Let stand for 3 minutes.			
Cheese Fondue Ready-To-Serve (Chilled)	0.9 lbs.	60 %	6-7½
	<b>Instructions</b> Put the ready-to-serve cheese fondue in a suitable sized glass pyrex bowl with lid. Stir occasionally during and after reheating. Stir well before serving. Let stand for 1-2 minutes.		

### 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 (Vegetables + Meat)	0.4 lbs.	60 %	30 sec.
	<b>Instructions</b> Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Let stand for 2-3 minutes.		
Baby Porridge (Grain + Milk + Fruit)	0.4 lbs.	60 %	20 sec.
	<b>Instructions</b> Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Let stand for 2-3 minutes.		
Baby Milk	100 ml	30 %	30-40 sec.
	200 ml		1 min. to 1 min. 10 sec.
<b>Instructions</b> Stir or shake well and pour into a sterilised glass bottle. Place into the center of turn-table. Cook uncovered. Shake well and let 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, if you are defrosting chicken, 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, shield the parts by wrapping 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. Let fish, meat, and poultry stand 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 larger quantities.

For defrosting of frozen food with a temperature of about -5 to -4 °F, use the following table as a guide.

Food	Serving Size	Power	Time (min.)
<b>Meat</b>			
Minced Meat	0.6 lbs. 1.1 lbs.	20 %	6-7½ 9-12½
Pork Steaks	0.6 lbs.	20 %	5-7½
<b>Instructions</b> Place the meat on the turntable. Shield thinner edges with aluminium foil. Turn over after half of defrosting time! Let stand for 15-30 minutes.			

Food	Serving Size	Power	Time (min.)
<b>Poultry</b>			
Chicken Pieces	2 pcs (1.1 lbs.)	20 %	14-16
Whole Chicken	2.7 lbs.	20 %	32-35
<b>Instructions</b> First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time! Let stand for 15-60 minutes.			
<b>Fish</b>			
Fish Fillets	0.4 lbs.	20 %	6-7½
Whole Fish	0.9 lbs.	20 %	11-14
<b>Instructions</b> Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time! Let stand for 10-25 minutes.			
<b>Fruit</b>			
Berries	0.7 lbs.	20 %	6-7½
<b>Instructions</b> Spread fruit on a flat, round glass dish (with a large diameter). Let stand for 5-10 minutes.			
<b>Bread</b>			
Bread Rolls (Each ca. 50 g)	2 pcs 4 pcs	20 %	1-1½ 2½-3
Toast/Sandwich	0.6 lbs.	20 %	4-5
German Bread (Wheat + Rye Flour)	1.1 lbs.	20 %	7-9½
<b>Instructions</b> Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! Let 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 3-5 minutes will make the food brown more quickly.

### Cookware for grilling:

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

### Food suitable for grilling:

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

### Important remark:

Whenever you use the grill only mode, please remember that food must be placed on the high rack, unless you are instructed otherwise.

## MICROWAVE + GRILL

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

### Cookware for cooking with microwaves + grill

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

### Food suitable for microwaves + grill cooking:

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

### Important remark:

Whenever you use the combination mode (microwave + grill), the food should be placed on the high rack, unless you are instructed otherwise. Please refer to the instructions in the following chart.

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

## Grill Guide for fresh food

Preheat the grill with the grill-function for 2-3 minutes.

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

Use oven gloves when taking the food out of the microwave.

Fresh Food	Serving Size	Power	1 step (min.)	2 step (min.)
Toast Slices	4 pcs (each 0.05 lbs.)	Grill only	3-4	2-3
	<b>Instructions</b> Put toast slices side by side on the high rack.			
Grilled Tomatoes	0.9 lbs. (2 pcs)	30 % + Grill	6-8½	-
	<b>Instructions</b> Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the high rack. Let stand for 2-3 minutes.			
Tomato Cheese Toast	4 pcs (0.7 lbs.)	30 % + Grill	5-7½	-
	<b>Instructions</b> Toast the bread slices first. Put the toast with topping on the high rack. Let stand for 2-3 minutes.			
Toast Hawaii	4 pcs (1.1 lbs.)	30 % + Grill	6-8½	-
	<b>Instructions</b> Toast the bread slices first. Put the toast with topping on the high rack. Let stand for 2-3 minutes.			
Baked Potatoes	1.1 lbs.	30 % + Grill	13-14½	-
	<b>Instructions</b> Cut potatoes into halves. Put them in a circle on the high rack with the cut side to the grill.			
Gratin Potatoes	1 lbs.	30 % + Grill	12½-14	-
	<b>Instructions</b> Put the fresh gratin into a small glass pyrex dish. Put the dish on the high rack. After cooking, let stand for 2-3 minutes.			

## TIPS AND TRICKS

### MELTING CRYSTALLIZED HONEY

Put  $\frac{3}{4}$  oz (20 g) crystallized honey into a small deep glass dish. Heat for 20-30 seconds using 30 %, until honey is melted.

### MELTING GELATINE

Lay dry gelatine sheets  $\frac{1}{2}$  oz (10 g) for 5 minutes into cold water. Put drained gelatine into a small glass pyrex bowl. Heat for 1 minute using 30 %. Stir after melting.

### COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)

Mix instant glaze (approximately 3 teaspoons) with 2 $\frac{1}{2}$  tablespoons (40 g) sugar and 1 cup (250 ml) cold water. Cook uncovered in a glass pyrex bowl for 3 $\frac{1}{2}$  to 4 $\frac{1}{2}$  minutes using 90 %, until glaze/icing is transparent. Stir twice during cooking.

### COOKING JAM

Put 21 oz of fruit (600 g or about 2 $\frac{1}{2}$  cups) (for example mixed berries) in a suitable sized glass pyrex bowl with a lid. Add 1 $\frac{1}{2}$  cups (300 g) preserving sugar and stir well. Cook covered for 10-12 minutes using 90 %. Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

### COOKING PUDDING/ CUSTARD

Mix the pudding mix with milk following the manufacturer's instructions. Add sugar if instructed. Stir well. Instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6 $\frac{1}{2}$  to 7 $\frac{1}{2}$  minutes using 90 %. Stir several times well during cooking.

### BROWNING ALMOND SLICES

Spread about 1 oz (30 g) of sliced almonds evenly on a medium sized ceramic plate. Stir several times during browning for 3 $\frac{1}{2}$  to 4 $\frac{1}{2}$  minutes using 60 %. Let it stand for 2-3 minutes in the oven. Use oven gloves when taking out!

## troubleshooting and error codes

### TROUBLESHOOTING

Check these solutions if you have a problem with your microwave:

#### The display and/or the oven is not working.

Make sure the plug is properly connected to a grounded outlet. If the wall outlet is controlled by a wall switch, make sure the wall switch is turned on. Remove the plug from the outlet, wait ten seconds, and plug it in again. Reset the circuit breaker or replace any blown fuses. Plug a different appliance into the outlet. If the other appliance doesn't work, call a qualified electrician to repair the wall outlet. Plug the oven into a different outlet.

#### The display is working, but the power won't come on

Make sure the door is closed securely. Check if any packaging material or anything else is stuck in the door seal. Check if the door is damaged. Touch Cancel twice, and enter all the cooking instructions again.

#### The microwave turned off before the set time elapsed.

If there was a power outage, the time indicator will display: 88:88. If no power outage occurred, remove the plug from the outlet, wait ten seconds, and plug it in again. Reset the clock and any cooking instructions. Reset the circuit breaker or replace any blown fuses.

#### Cooks food too slowly.

Make sure the oven has its own 20 amp circuit line. Operating another appliance on the same circuit can cause a voltage drop. If necessary, move the oven to its own circuit.

#### Has sparks or arcing.

Remove any metallic utensils, cookware, or metal ties. If using foil, use only narrow strips and allow at least one inch between the foil and the interior oven walls.

#### The turntable makes noise or becomes stuck.

Clean the turntable, roller ring, and oven floor. Make sure the turntable and roller ring are positioned correctly.

#### Causes TV or radio interference.

This is similar to interference caused by other small appliances, such as hair dryers. Move your microwave (or appliance) away from appliances, such as your TV or radio.

### Operating noise is too loud.

The MWO makes noise during operation. This is normal.

If you hear an abnormal sound continuously, please contact the Samsung Call Center (1-800-726-7864).

### Difficult to replace Charcoal Filter.

Please refer to the instructions for replacing the charcoal filter in the user's manual.

### Turntable rotates improperly.

Make sure you have not put too much food on the turntable.

If the food is too large or too heavy, the turntable may operate improperly.

### Smoke and bad smell when initial operating.

This is a temporary condition caused by a new component heating for the first time. The smoke and smell will disappear completely after 10 minutes of operation. To remove the smell more quickly, put a Pyrex measuring cup with a half cup of water mixed with 2 tablespoons of lemon juice into the microwave oven, and then run the microwave on high for 1½ to 2 minutes.

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

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

If you set the power level to more than 70 %, the microwave will automatically decrease the power level to 70 % after 20 minutes to prevent overcooking.

## ERROR CODE

### The SE Error Message

- The "SE" message indicates a "Key Short" error.  
Check if one or more buttons is stuck in the "pressed" or "On" position. If that is not the case, turn off the microwave oven and try setting it again.  
If the SE error recurs, call your local SAMSUNG Customer Care Center.

## WARRANTY AND SERVICE INFORMATION

To help us to serve you better, please complete the enclosed registration card and promptly return it by mail. If the registration card is missing, you can call Samsung Electronics, Inc., at

**1-800-SAMSUNG (726-7864) or register online at [www.samsung.com/register](http://www.samsung.com/register).**

When contacting Samsung, please provide the specific model and serial number information which is usually located on the back or bottom of the product. Please record these numbers in the spaces provided below, along with the other requested information. Keep this information in a safe place as a permanent record of your purchase to aid in identification in case of theft or loss. Also keep a copy of your sales receipt as a proof of purchase if warranty service is needed.

MODEL NUMBER \_\_\_\_\_

SERIAL NUMBER \_\_\_\_\_

DATE PURCHASED \_\_\_\_\_

PURCHASED FROM \_\_\_\_\_

Warranty service can only be performed by a Samsung Authorized Service Center. If you should require warranty service, provide the above information with a copy of your sales receipt to the Samsung Authorized Service Center.

For service assistance and the location of the nearest service center, please call **1-800- SAMSUNG (726-7864).**

## 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	MG11H2020CT	MG14H3020CM
Power source	120 V ~ 60 Hz	
Power consumption		
Microwave	1600 W	
Grill	1300 W	
Combined mode	1600 W	
Output power	100 W / 1000 W (IEC-705)	100 W / 950 W (IEC-705)
Operating frequency	2450 MHz	
Magnetron	OM75P (31)	
Cooling method	Cooling fanY motor	
Dimensions (W x H x D)		
Outside	20 <sup>3</sup> / <sub>8</sub> " x 11 <sup>11</sup> / <sub>16</sub> " x 15 <sup>13</sup> / <sub>16</sub> "	21 <sup>7</sup> / <sub>8</sub> " x 12 <sup>5</sup> / <sub>16</sub> " x 18 <sup>1</sup> / <sub>16</sub> "
Oven cavity	14 <sup>3</sup> / <sub>4</sub> " x 10 <sup>1</sup> / <sub>16</sub> " x 14 <sup>3</sup> / <sub>4</sub> "	14 <sup>3</sup> / <sub>4</sub> " x 10 <sup>3</sup> / <sub>8</sub> " x 15 <sup>7</sup> / <sub>16</sub> "
Volume	1.1 cu.ft	1.4 cu.ft
Weight		
Net/Gross	35.3 lbs. / 38.6 lbs.	41.9 lbs. / 46.3 lbs.

## warranty

### SAMSUNG MICROWAVE OVEN

#### Limited warranty to original purchaser

This SAMSUNG brand product, as supplied and distributed by Samsung Electronics America, Inc. (SAMSUNG) and delivered new, in the original carton to the original consumer purchaser, is warranted by SAMSUNG against manufacturing defects in materials and workmanship for a limited warranty period of:

#### ONE (1) YEAR PARTS AND LABOR, TEN (10) YEARS PARTS WARRANTY FOR MAGNETRON

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 Dented, Scratched, or Broken Door, Handle, Out-Panel, or Control Panel
- A Broken or missing Tray, Guide Roller, Coupler, Filter, or Wire Rack

User Replaceable Parts may be sent to the customer for unit repair. If necessary, a Service Engineer can be dispatched to perform service.

This limited warranty begins on the original date of purchase, and is valid only on products purchased and used in the United States. To receive warranty service, the purchaser must contact SAMSUNG for problem determination and service procedures. Warranty service can only be performed by a SAMSUNG authorized service center. The original dated bill of sale must be presented upon request as proof of purchase to SAMSUNG or SAMSUNG's authorized service center.

SAMSUNG will repair or replace this product, at our option and at no charge as stipulated herein, with new or reconditioned parts or products if found to be defective during the limited warranty period specified above. All replaced parts and products become the property of SAMSUNG and must be returned to SAMSUNG. Replacement parts and products assume the remaining original warranty, or ninety (90) days, whichever is longer.

In-home service will be provided during the warranty labor period subject to availability within the contiguous United States. In-home service is not available in all areas. To receive in-home service, the product must be unobstructed and accessible to service personnel. If during in-home service repair can not be completed, it may be necessary to remove, repair and return the product. If in-home service is unavailable, SAMSUNG may elect, at our option, to provide for transportation of our choice to and from a SAMSUNG authorized service center. Otherwise, transportation to and from the SAMSUNG authorized service center is the responsibility of the purchaser.

This limited warranty covers manufacturing defects in materials and workmanship encountered in normal, noncommercial use of this product and shall not apply to the following, including, but not limited to: damage which occurs in shipment; delivery and installation; applications and uses for which this product was not intended; altered product or serial numbers; cosmetic damage or exterior finish; accidents, abuse, neglect, fire, water, lightning or other acts of nature; use of products, equipment, systems, utilities, services, parts, supplies, accessories, applications, installations, repairs, external wiring or connectors not supplied or authorized by SAMSUNG which damage this product or result in service problems; incorrect electrical line voltage, fluctuations and surges; customer adjustments and failure to follow operating instructions, cleaning, maintenance and environmental instructions that are covered and prescribed in the instruction book; problems caused by pest infestations, and overheating or overcooking by user; glass tray or turntable; reduced magnetron power output related to normal aging. SAMSUNG does not warrant uninterrupted or error-free operation of the product.

THERE ARE NO EXPRESS WARRANTIES OTHER THAN THOSE LISTED AND DESCRIBED ABOVE, AND NO WARRANTIES WHETHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, SHALL APPLY AFTER THE EXPRESS WARRANTY PERIODS STATED ABOVE, AND NO OTHER EXPRESS WARRANTY OR GUARANTY GIVEN BY ANY PERSON, FIRM OR CORPORATION WITH RESPECT TO THIS PRODUCT SHALL BE BINDING ON SAMSUNG. SAMSUNG SHALL NOT BE LIABLE FOR LOSS OF REVENUE OR PROFITS, FAILURE TO REALIZE SAVINGS OR OTHER BENEFITS, OR ANY OTHER SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE OR INABILITY TO USE THIS PRODUCT, REGARDLESS OF THE LEGAL THEORY ON WHICH THE CLAIM IS BASED, AND EVEN IF SAMSUNG HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. NOR SHALL RECOVERY OF ANY KIND AGAINST SAMSUNG BE GREATER IN AMOUNT THAN THE PURCHASE PRICE OF THE PRODUCT SOLD BY SAMSUNG AND CAUSING THE ALLEGED DAMAGE. WITHOUT LIMITING THE FOREGOING, PURCHASER ASSUMES ALL RISK AND LIABILITY FOR LOSS, DAMAGE OR INJURY TO PURCHASER AND PURCHASER'S PROPERTY AND TO OTHERS AND THEIR PROPERTY ARISING OUT OF THE USE, MISUSE OR INABILITY TO USE THIS PRODUCT SOLD BY SAMSUNG NOT CAUSED DIRECTLY BY THE NEGLIGENCE OF SAMSUNG. THIS LIMITED WARRANTY SHALL NOT EXTEND TO ANYONE OTHER THAN THE ORIGINAL PURCHASER OF THIS PRODUCT, IS NONTRANSFERABLE AND STATES YOUR EXCLUSIVE REMEDY.

Some provinces or territories may or may not allow limitations on how long an implied warranty lasts, or the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

To obtain warranty service, please contact SAMSUNG at:

■ **1-800-SAMSUNG (726-7864) or [www.samsung.com](http://www.samsung.com)**

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08 WARRANTY



Scan the QR code\* or visit  
[www.samsung.com/spsn](http://www.samsung.com/spsn)  
to view our helpful  
How-to Videos and Live Shows

\*Requires reader to be installed on your smartphone

Scan this with your smartphone

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

#### QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
CANADA	1-800-SAMSUNG(726-7864)	<a href="http://www.samsung.com/ca/support">www.samsung.com/ca/support</a> (English) <a href="http://www.samsung.com/ca_fr/support">www.samsung.com/ca_fr/support</a> (French)
U.S.A Consumer Electronics	1-800-SAMSUNG(726-7864)	<a href="http://www.samsung.com/us/support">www.samsung.com/us/support</a>
U.S.A Mobile Phones	1-800-SAMSUNG(726-7864)	<a href="http://www.samsung.com/us/support">www.samsung.com/us/support</a>

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