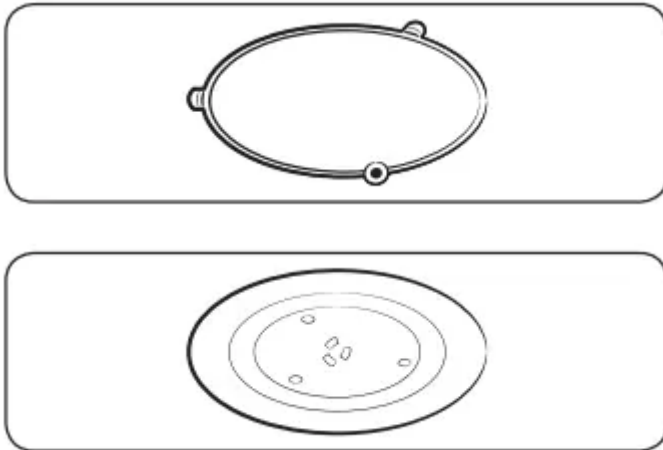


Installation

Accessories

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



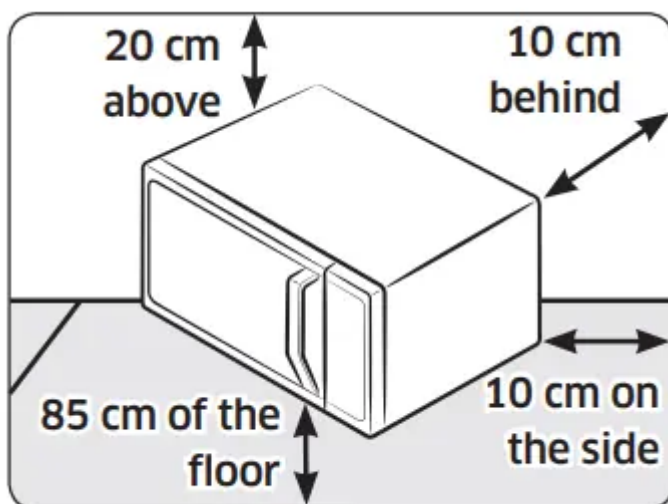
01 *Roller ring, to be placed in the centre of the oven.

Purpose: The roller ring supports the turntable.

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

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

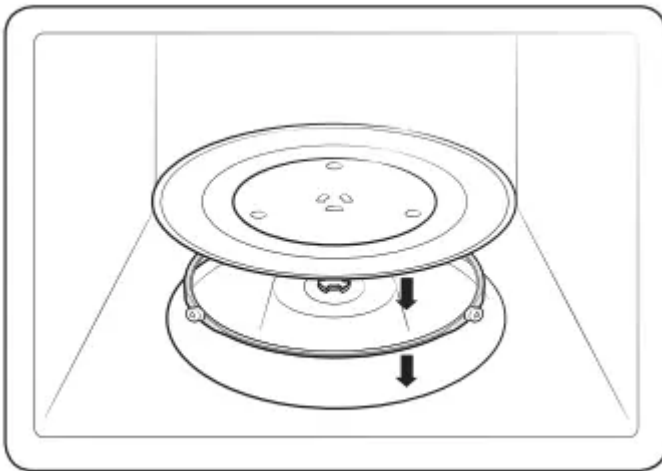
Installation site



- Select a flat, level surface approx. 85 cm above the floor. The surface must support the weight of the oven.

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

Turntable



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

Maintenance

Cleaning

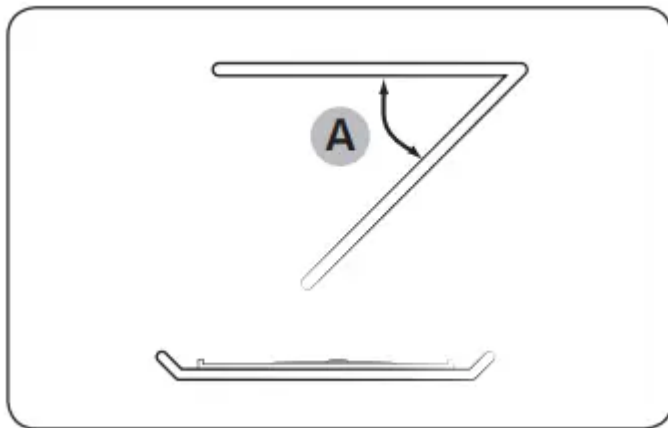
Clean the oven regularly to prevent impurities from building up on or inside the oven. Also pay special attention to the door, door sealing, and turntable and roller ring (applicable models only).

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

To remove stubborn impurities with bad smells from inside the oven

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

To clean inside swing-heater models



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

CAUTION

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

Replacement (repair)

WARNING

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

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

Care against an extended period of disuse

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

Quick look-up guide

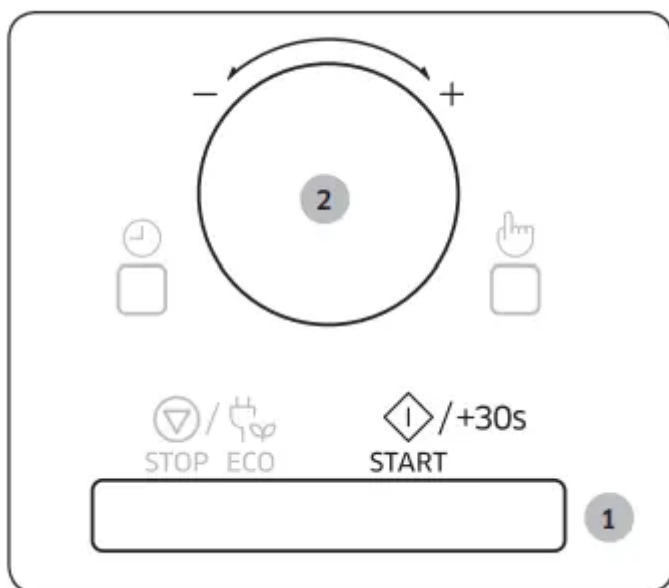


If you want to cook some food.

Place the food in the oven. Press the START/+30s button.

Result: Cooking starts. When it has finished.

- 1) The oven beeps 4 times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.

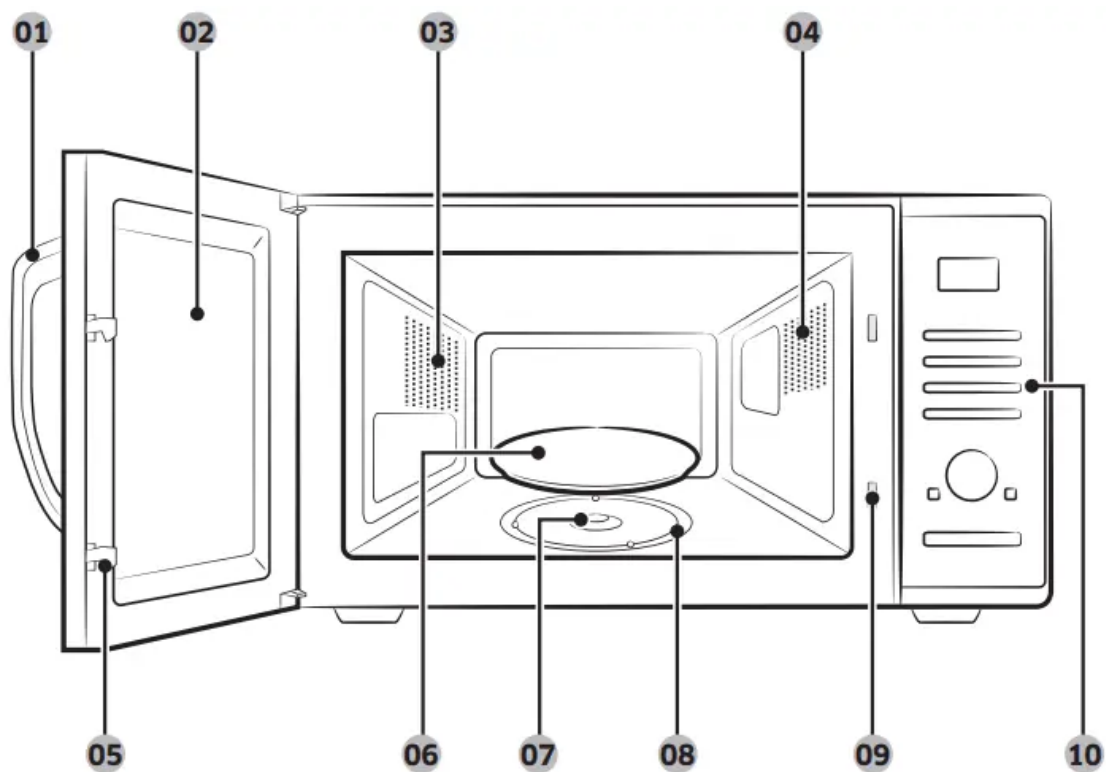


If you want to add an extra 30 seconds.

1. Press the START/+30s button one or more times for each extra 30 seconds that you wish to add.
2. By turning the Dial Knob, You can set the time as you want.

Oven features

Oven



01 Door handle

02 Door

03 Ventilation holes

04 Light

05 Door latches

06 Turntable

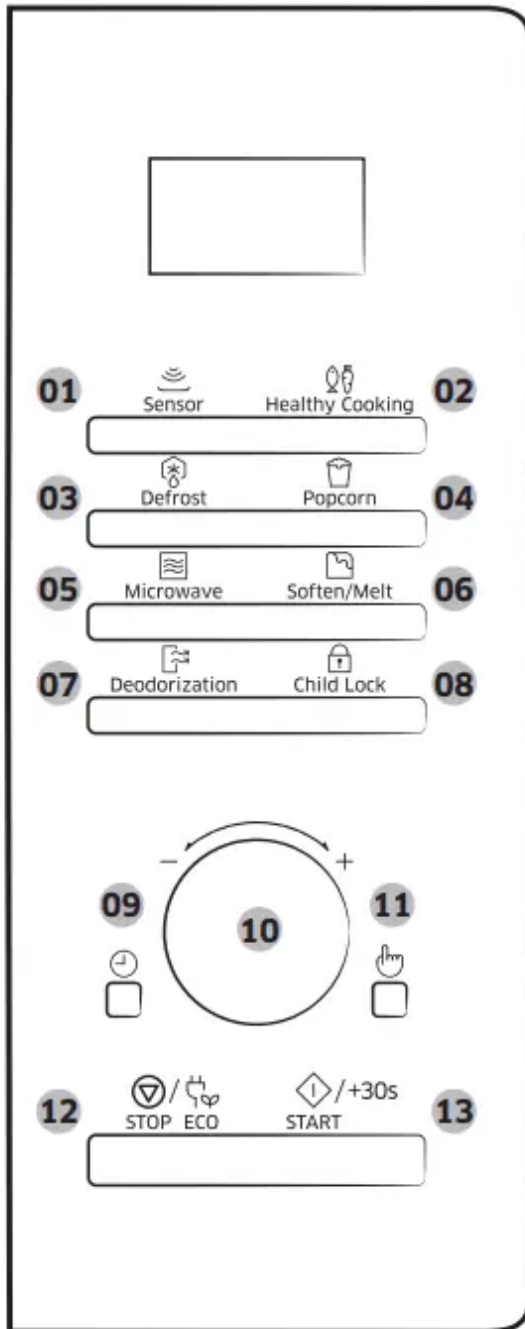
07 Coupler

08 Roller ring

09 Safety interlock holes

10 Control panel

Control panel



- 01 Sensor Cook Button
- 02 Healthy Cooking button
- 03 Defrost Button
- 04 Popcorn Button
- 05 Microwave Button
- 06 Soften/Melt Button
- 07 Deodorization Button
- 08 Child Lock Button
- 09 Clock Button
- 10 Dial Knob (Weight/Serving/Time)
- 11 Select Button
- 12 Stop/Eco Button
- 13 Start/+30s Button

Oven use

How a microwave oven works

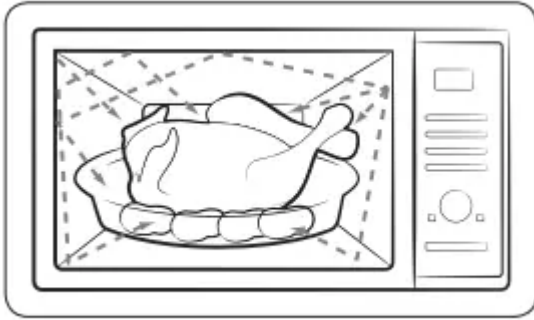
Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave oven to:

- Defrost

- Reheat
- Cook

Cooking principle.



1. The microwaves generated by the magnetron reflected at cavity and are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
 - Quantity and density
 - Water content
 - Initial temperature (refrigerated or not)

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

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

Checking that your oven is operating correctly

The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled “Troubleshooting” on the pages 29 to 32.

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



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

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

Cooking/Reheating

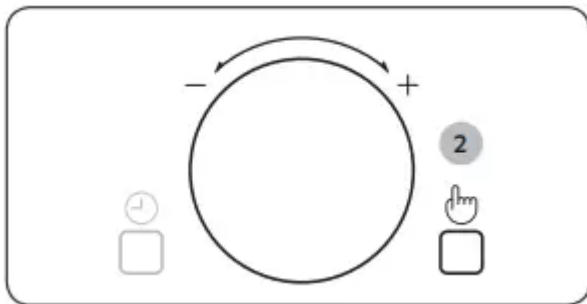
The following procedure explains how to cook or reheat food.

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

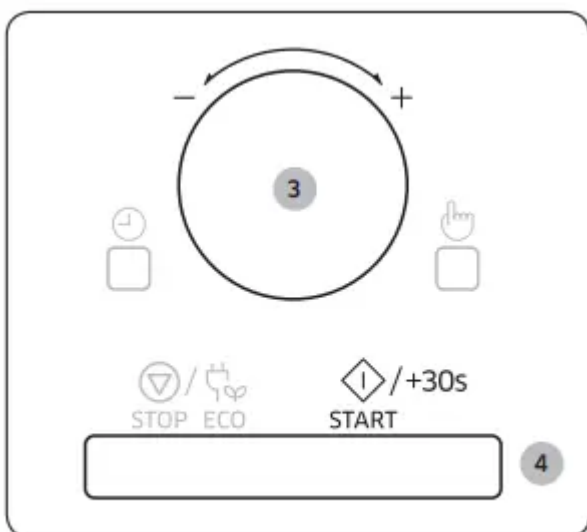


1. Press the Microwave button.

Result: The 100 % (Maximum cooking power) indications are displayed:



2. Select the appropriate power level by turning the Dial Knob. (Refer to the power level table.) And then press the Select button



3. Set the cooking time by turning the Dial Knob.

Result: The cooking time is displayed.

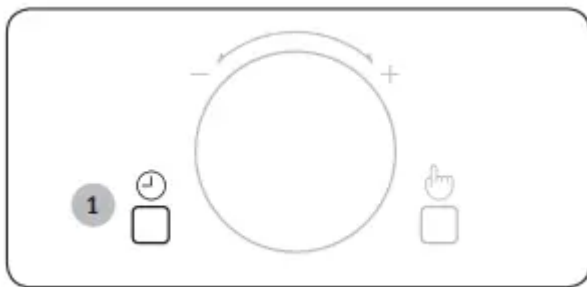
4. Press the START/+30s button. Result: The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished.

1. The oven beeps 4 times.
2. The end reminder signal will beep 3 times (once every minute).
3. The current time is displayed again.
4. The Maximum Cooking Time is 99 minutes 99 Seconds.

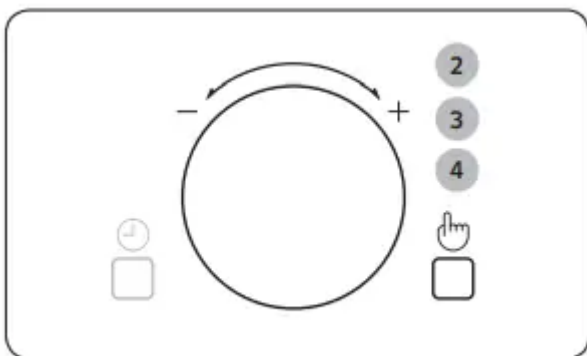
Setting the time

When power is supplied, “88:88” and then “12:00” is automatically displayed on the display. Please set the current time. The time can be displayed in either the 24- hour or 12-hour notation. You must set the clock:

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



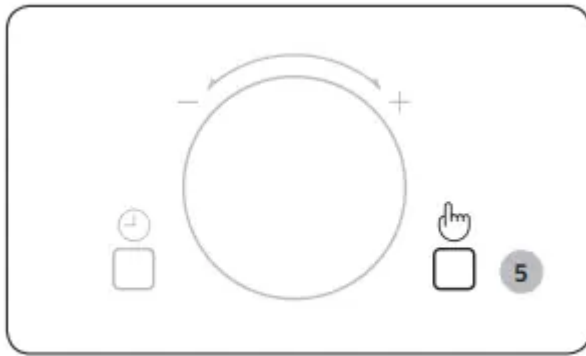
1. Press the Clock button.



2. Set the 24-hour or 12-hour notation by turning the Dial Knob. And then press the Select button.

3. Turn the Dial Knob to set the hour. And then press the Select button.

4. Turn the Dial Knob to set the minute



5. When the right time is displayed, press the Select button to start the clock.

Result: The time is displayed whenever you are not using the microwave oven.

Power levels and time variations

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between ten power levels.

| Power level | Percentage |
|-------------|------------|
| Warm | 10 % |
| Defrost | 20 % |
| Low | 30 % |
| Medium low | 40 % |
| Medium | 50 % |
| Simmer | 60 % |
| Medium high | 70 % |
| Reheat | 80 % |
| Saute | 90 % |
| High | 100 % |

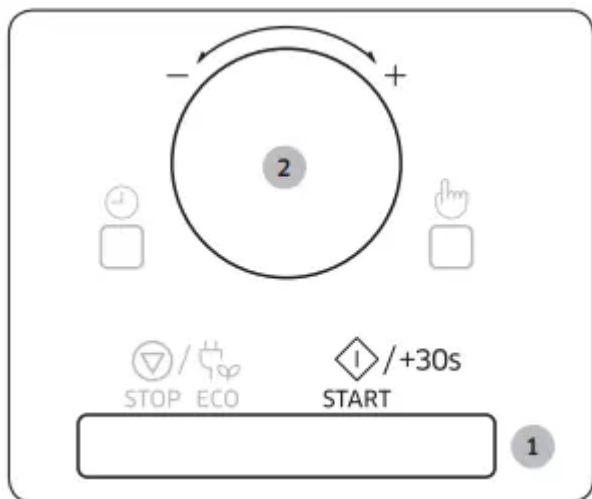
The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

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

Adjusting the cooking time

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

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



Method 1.

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

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

Method 2.

Just turning Dial Knob to adjust cooking time.

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

Stopping the cooking

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

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

| To stop the cooking... | Then... |
|------------------------|---|
| Temporarily | Temporarily : Open the door or press the STOP/ECO button once. Result: Cooking stops. To resume cooking, close the door again and press the START/+30s button. |
| Completely | Completely : Press the STOP/ECO button once. Result: Cooking stops. If you wish to cancel the cooking settings, press the STOP/ECO button again. |

Setting the energy save mode

The oven has an energy save mode.

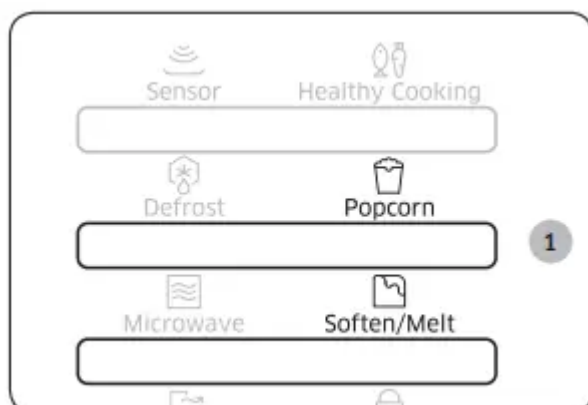


- Press the STOP/ECO button. Result: Display off.
- To remove energy save mode, open the door or press the STOP/ECO button and then display shows current time. The oven is ready for use.

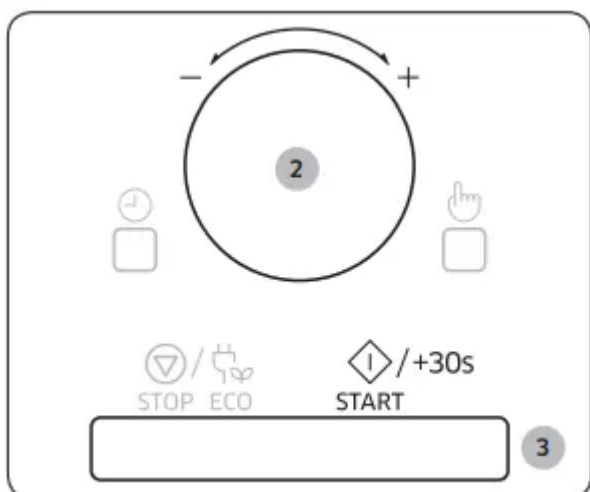
Using the auto cook features

You do not need to set either the cooking times or the power level. You can adjust the size of the serving by turning the Dial Knob.

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



1. Press the Popcorn, Soften/Melt button



2. Select the type of food or serving size that you are cooking by turning the Dial Knob. (Refer to the table on the side.)

3. Press the START/+30s button.

Result: The food is cooked according to the pre-programmed setting selected.

1. The oven beeps 4 times.
2. The end reminder signal will beep 3 times (once every minute).
3. The cur

Popcorn

| Code/Food | Serving size | Instructions |
|--------------|----------------------------|---|
| 1 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. |

Soften/Melt

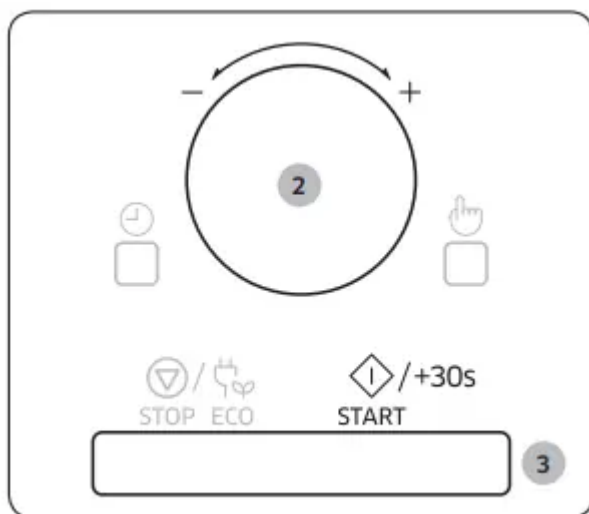
| Code/Food | Serving size | Instructions |
|--------------------------|-------------------------|--|
| 1 Melt butter | 1 stick | Remove the wrapping, and then cut the butter in half vertically. Place the butter in a dish and cover with wax paper. Stir well after finishing and let stand for 1-2 minutes. |
| 2 Melt butter | 2 sticks | |
| 3 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. |
| 4 Soften butter | 1 stick (¼ lbs.) | Remove the wrapping, and then and cut butter in half vertically. Place butter in dish, cover with wax paper. |
| 5 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 sensor cook features

The 10 Sensor Cook features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the Sensor Cook type of food by turning the Multi Function Selector Dial. First, place the food in the centre of the turntable and close the door.



1. Press the Sensor Cook button.



2. Select the type of food that you are cooking by turning the Multi Function Dial Knob. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the Select Button.

3. (In case of 3~5 Food Type) Select the Cooking Item that you are cooking by turning the Multi Function Dial Knob.

4. Press the START/+30s button. Result: Cooking starts. When it has finished.

1. The oven beeps 4 times.
2. The end reminder signal will beep 3 times (once every minute).
3. The current time is displayed again.

IMPORTANT Use oven gloves while taking out!

| Code/Food | | Serving size | Instructions |
|-------------|------------------------|-----------------|---|
| 1 Potato | | 1 to 5 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. Let the oven cool for at least 5 minutes before using it again. |
| 2 Pizza | | 2 to 4 slices | Place 2-4 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. Let the oven cool for at least 5 minutes before using it again. |
| 3 Cook | 1. Beverage | 8 oz. | Use a measuring cup or mug and do not cover. Place the beverage in the oven. After heating, stir well. Let the oven cool for at least 5 minutes before using it again. |
| | 2. Frozen Breakfast | 4 to 8 oz. | Use this button for frozen sandwiches, breakfast entrees, pancakes, waffles, etc. Follow the package instructions for covering and standing. Let the oven cool for at least 5 minutes before using it again. |
| | 3. Frozen Dinner | 8 to 14 oz. | Remove the food from its wrapping and follow the instructions on the box for covering and letting stand. Let the oven cool for at least 5 minutes before using it again. |
| 4 Reheat | 1. Casserole | 1 to 4 servings | Cover the plate with a vented(1 inch) plastic wrap. If the food is not as hot as you would like after using the "Sensor" function, continue heating using additional time and power. Stir the food once before serving. Contents: Casserole: refrigerated foods. |

| Code/Food | | Serving size | Instructions |
|--------------|-------------------------|-----------------|--|
| 4 Reheat | 2. Dinner plate | 1 servings | Use only precooked, refrigerated foods. Cover the plate with vented(1 inch) plastic wrap or waxed paper tucked under the plate. If the food is not as hot as you would like after using the "Sensor" function, continue heating using additional time and power. Contents: 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.) |
| | 3. Pasta | 1 to 4 servings | Cover the plate with a vented(1 inch) plastic wrap. If the food is not as hot as you would like after using the "Sensor" function, continue heating using additional time and power. Stir the food once before serving. Contents: Pasta: canned spaghetti and ravioli |
| 5 Veggies | 1. Fresh vegetables | 1 to 4 servings | Place the fresh vegetables in a microwave-safe ceramic, glass, or plastic dish and add 2-4 tbs. water. Cover with a vented(1 inch) plastic wrap while cooking and stir before letting stand. Let the oven cool for at least 5 minutes before using it again. |
| | 2. Frozen vegetables | 1 to 4 servings | Place the frozen vegetables in a microwave-safe ceramic, glass, or plastic dish and add 2-4 tbs. water. Cover with a vented(1 inch) plastic wrap to cook. Stir before letting stand for 3-5 minutes. Let the oven cool for at least 5 minutes before using it again. |

Auto sensor cooking instructions

The Auto Sensor allows you to cook your food automatically by detecting the amount of gases generated from the food while cooking.

- When cooking food, many kinds of gases are generated. The Auto Sensor determines the proper time and power level by detecting these gases from the food, eliminating the need to set the cooking time and power level.
- When you cover a container with its lid or plastic wrap during Sensor Cooking, the Auto Sensor will detect the gases generated after the container has been saturated with

steam. If using cling film or plastic wrap be sure to leave a small opening near the edge of dish for ventilation or be sure to pierce at several times.

- Shortly before cooking ends, the remaining cooking time will begin its count down. This will be a good time for you to rotate or stir the food for even cooking if it is necessary.
- Before auto sensor cooking food may be seasoned with herbs, spices or browning sauces. A word of caution though, salt or sugar may cause burn spots on food so these ingredients should be added after cooking.

Utensils & Cover for sensor cooking

- To obtain good cooking results with this function, follow the directions for selecting appropriate containers and covers in the charts in this book.
- Always use microwave-safe containers and cover them with their lids or with plastic wrap. When using plastic wrap, turn back one corner to allow steam to escape at the proper rate.
- Always cover with the lid intended for the utensil being used. If the utensil does not have its own lid, use plastic wrap.
- Fill containers at least half full.
- Foods that require stirring or rotating should be stirred or turned toward the end of the Sensor Cook cycle, after the time has started to count down on the display.

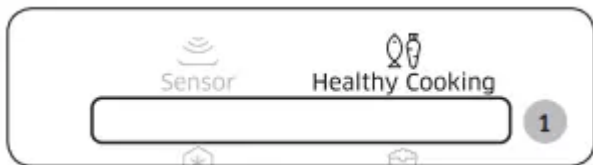
Important

- the power cord. The gas sensor needs time to stabilize in order to cook satisfactorily.
- It is not advisable to use the auto sensor cooking feature on a continuous cooking operation, i.e. one cooking operation immediately after another.
- Install the oven in a well ventilated location for proper cooling and airflow and to ensure the sensor will operate accurately.
- To avoid poor results, do not use the Auto sensor when the room ambient temperature is too high or too low.
- Do not use volatile detergent to clean your oven. Gas resulting from this detergent may affect the sensor.
- Avoid placing the oven near high moisture or gas emitting appliances, since this will interfere with the proper performance of the Auto Sensor.
- Always keep the inside of the oven clean. Wipe all spills with a damp cloth. This oven is designed for household use only.

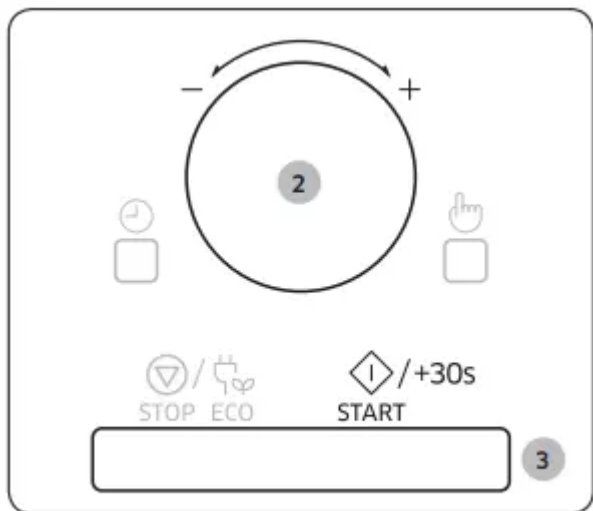
Using the healthy cooking features

The cooking time and temperature will be adjusted according to the selected recipe.

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



1. Press the Healthy Cooking button.



2. Select the type of food that you are cooking by turning the Dial Knob. (Refer to the table on the side.)

3. Press the START/+30s button. Result: The food is cooked according to the pre-programmed setting selected.

1. The oven beeps 4 times.
2. The end reminder signal will beep 3 times (once every minute).
3. The current time is displayed again

The table contains food quantities, weight ranges, and appropriate recommendations. Cooking modes and times have been pre-programmed for your convenience

| Code/Food | Serving size | Instructions |
|----------------------|--------------|---|
| 1 Broccoli | 250 g | Rinse and clean fresh broccoli and prepare florets. Put them evenly into a glass bowl with lid. Add 30 ml (2 tbsp) water. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes. |
| 2 Carrots | 250 g | Rinse and clean carrots and prepare even slices. Put them evenly into a glass bowl with lid. Add 30 ml (2 tbsp) water. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes. |
| 3 Green Beans | 250 g | Rinse and clean green beans. Put them evenly into a glass bowl with lid. Add 30 ml (2 tbsp) water. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes. |
| 4 Spinach | 150 g | Rinse and clean spinach. Put into a glass bowl with lid. Do not add water. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes. |
| 5 Corn on the Cob | 500 g | Rinse and clean corn on the cobs and put into an oval glass dish. Cover with microwave cling film and pierce film. Stand for 1-2 minutes. |
| 6 Peeled Potatoes | 250 g | Wash and peel the potatoes and cut into a similar size. Put them into a glass bowl with lid. Add 45-60 ml (3-4 tbsp) water. Put bowl in the centre of turntable. Cook covered. Stand for 2-3 minutes. |

| Code/Food | Serving size | Instructions |
|-------------------------|--------------|---|
| 7 Brown Rice | 250 g | Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 5-10 minutes. |
| 8 Wholemeal Macaroni | 250 g | Use a large glass ovenware dish with lid. Add 1 L hot boiling water, a pinch of salt and stir well. Cook covered. Stir before standing time and drain thoroughly afterwards. Stand for 1 minutes. |
| 9 Quinoa | 250 g | Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 1-3 minutes. |
| 10 Bulgur | 250 g | Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 2-5 minutes. |

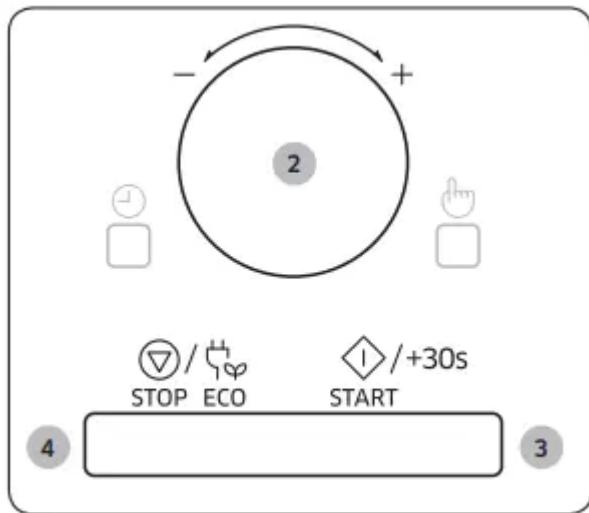
Using the defrost features

This is useful to defrost frozen meat. The operating time and power level will be adjusted according to the selected programme.

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



1. Press the Defrost button.



2. Select the size of the serving by turning the Dial Knob. (Refer to the table on the side.)

3. Press the START/+30s button. Result:

- Defrosting begins.
- The oven beeps through defrosting to remind you to turn the food over.

4. Press the STOP/ECO button to finish defrosting.

Result:

1. The oven beeps 4 times.
2. The end reminder signal will beep 3 times (once every minute).
3. The current time is displayed again

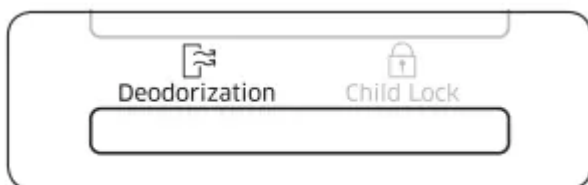
The table contains food quantities, weight ranges, and appropriate recommendations.

| 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. |

Using the deodorization features

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

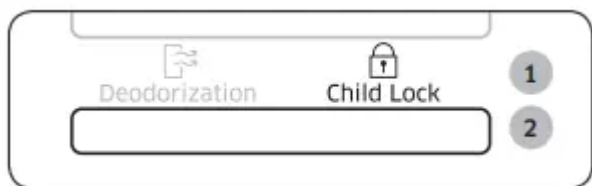
First clean the oven interior.



Press the Deodorization button after you have finished cleaning. As soon as you press the Deodorization button, the operation will start automatically. when it has finished, the oven beeps four times.

Using the child lock features

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



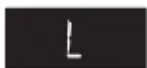
1. Press the Child Lock button at the 3 second.

Result:

- The oven is locked (no functions can be selected).

•

The display shows “L”.

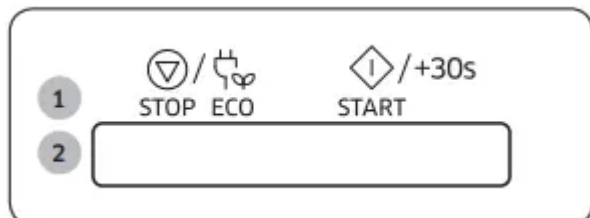


2. To unlock the oven, press the Child Lock button at the 3 second.

Result: The oven can be used normally.

Switching the beeper off

You can switch the beeper off whenever you want.



1. Press the START/+30s and STOP/ECO button at the same time.

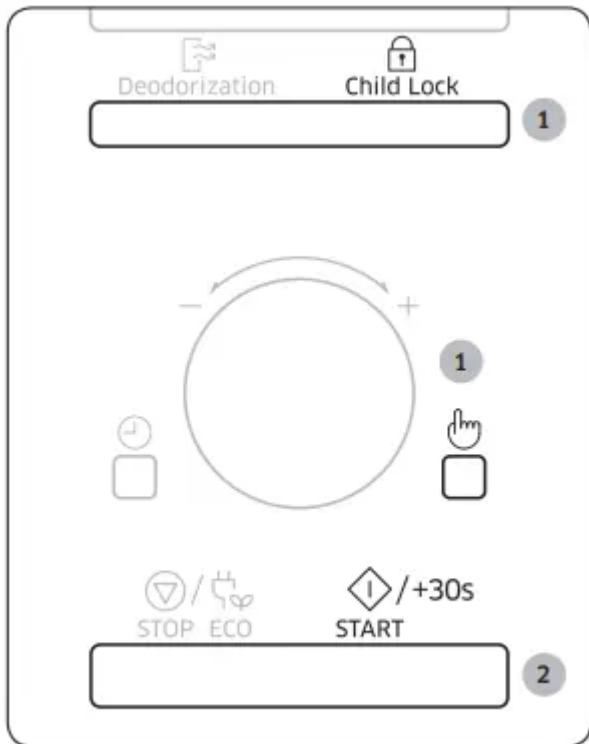
Result: The oven does not beep to indicate the end of a function.

2. To switch the beeper back on, press the START/+30s and STOP/ECO button again at the same time.

Result: The oven operates normally

Demonstration mode

You can use the demonstration mode to see how your microwave oven operates without the oven heating



1. Press hidden button during 1 second. (the Select button + Child Lock button). Result: The display shows "On".
2. Press the START/+30s button. Now Demonstration mode is on.

Cooking smart

We provide these cooking guides to help you make the most out of this oven. Experience our cooking know-how to add convenience and richness to your life.

Microwave cooking guide

Cover the food throughout the entire cooking. The vaporised moisture from the food circles through inside and helps cook evenly

Frozen vegetables

- Use a suitable glass Pyrex container with a lid.
- When cooking is complete, let stand for the specified time. This allows the food to even out inside.
- Use only microwave-safe cookware.
- Stir twice during cooking and once after cooking, and then add seasoning to your preference.

| Food | Serving size (g) | Power | Time (min.) |
|---|---|-------|-------------|
| Spinach | 150 | 60 % | 5-6 |
| | Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes. | | |
| Broccoli | 300 | 60 % | 8-9 |
| | Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes. | | |
| Peas | 300 | 60 % | 7-8 |
| | Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes. | | |
| Green Beans | 300 | 60 % | 7½-8½ |
| | Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes. | | |
| Mixed Vegetables (Carrots/Peas/Corn) | 300 | 60 % | 7-8 |
| | Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes. | | |
| Mixed Vegetables (Chinese style) | 300 | 60 % | 7½-8½ |
| | Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes. | | |

Fresh vegetables

- Use a suitable glass Pyrex container with a lid.
- Cut ingredients into as small pieces as possible to reduce the cooking time.
- Add 30-45 ml of cold water to every 250 g unless otherwise specified.
- Stir once during cooking and once after cooking, and then add seasoning to your preference

| Food | Serving size (g) | Power | Time (min.) |
|--|--|-------|-------------|
| Broccoli | 250 | 90 % | 4½-5 |
| | 500 | | 7-8 |
| Prepare even sized florets. Arrange the stems to the centre. Stand for 3 minutes. | | | |
| Brussels Sprouts | 250 | 90 % | 6-6½ |
| | Add 60-75 ml (4-5 tbsp) water. Stand for 3 minutes. | | |
| Carrots | 250 | 90 % | 4½-5 |
| | Cut carrots into even sized slices. Stand for 3 minutes. | | |
| Cauliflower | 250 | 90 % | 5-5½ |
| | 500 | | 7½-8½ |
| Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Stand for 3 minutes. | | | |
| Courgettes | 250 | 90 % | 4-4½ |
| | Cut courgettes into slices. Add 30 ml (2 tbsp) water or a knob of butter. Cook until just tender. Stand for 3 minutes. | | |
| Egg plants | 250 | 90 % | 3½-4 |
| | Cut egg plants into small slices and sprinkle with 1 tbsp lemon juice. Stand for 3 minutes. | | |
| Leeks | 250 | 90 % | 4-4½ |
| | Cut leeks into thick slices. Stand for 3 minutes. | | |
| Mushrooms | 125 | 90 % | 1½-2 |
| | 250 | | 2½-3 |
| Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. Stand for 3 minutes. | | | |

| Food | Serving size (g) | Power | Time (min.) |
|--|---|-------|-------------|
| Onions | 250 | 90 % | 5-5½ |
| | Cut onions into slices or halves. Add only 15 ml (1 tbsp) water. Stand for 3 minutes. | | |
| Pepper | 250 | 90 % | 4½-5 |
| | Cut pepper into small slices. Stand for 3 minutes. | | |
| Potatoes | 250 | 90 % | 4-5 |
| | 500 | | 7-8 |
| Weigh the peeled potatoes and cut them into similar sized halves or quarters. Stand for 3 minutes. | | | |
| Turnip Cabbage | 250 | 90 % | 5½-6 |
| | Cut turnip cabbage into small cubes. Stand for 3 minutes. | | |

Rice and pasta

Rice

- Use a large-sized glass Pyrex container with a lid. Note that rice doubles in volume during cooking.

Pasta

- Use a large-sized glass Pyrex container. Cook uncovered.
- Add boiling water and a little salt, and stir well. Stir several times during and after cooking.
- Cover with a lid while letting stand, and then drain well

| Food | Serving size | Power | Time (min.) |
|---|--------------|-------|-------------|
| White Rice (Parboiled) | 250 g | 90 % | 15-16 |
| | 375 g | | 17½-18½ |
| Add 500 ml cold water. (250 g), Add 750 ml cold water. (375 g) Stand for 5 minutes. | | | |
| Brown Rice (Parboiled) | 250 g | 90 % | 20-21 |
| | 375 g | | 22-23 |
| Add 500 ml cold water. (250 g), Add 750 ml cold water. (375 g) Stand for 5 minutes. | | | |

| Food | Serving size | Power | Time (min.) |
|----------------------------------|---|-------|-------------|
| Mixed Rice (Rice + Wild Rice) | 250 g | 90 % | 16-17 |
| | Add 500 ml cold water. Stand for 5 minutes. | | |
| Mixed Corn (Rice + Grain) | 250 g | 90 % | 17-18 |
| | Add 400 ml cold water. Stand for 5 minutes. | | |
| Pasta | 250 g | 90 % | 10-11 |
| | Add 1000 ml hot water. Stand for 5 minutes. | | |

Reheating guide

General

This reheating guide is based on the condition that the room temperature is between 18 °C and 20 °C for liquid, and between 5 °C and 7 °C for chilled food. Follow the operating time, power level, and standing time specified in this table.

| Food | Serving size (g) | 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) | | 3-3½ |
| | 600 ml (4 cups) | | 3½-4 |
| Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well. Stand for 1-2 minutes. | | | |
| Soup (Chilled) | 250 g | 90 % | 2½-3 |
| | 350 g | | 3-3½ |
| | 450 g | | 3½-4 |
| | 550 g | | 4½-5 |
| Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving. Stand for 2-3 minutes. | | | |

| Food | Serving size (g) | Power | Time (min.) |
|---|---|-------|-------------|
| Stew (Chilled) | 350 | 60 % | 4½-5½ |
| | Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 2-3 minutes. | | |
| Pasta with Sauce (Chilled) | 350 | 60 % | 3½-4½ |
| | Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. Stand for 3 minutes. | | |
| Filled Pasta with Sauce (Chilled) | 350 | 60 % | 4-5 |
| | Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 3 minutes. | | |
| Plated Meal (Chilled) | 350 | 60 % | 4½-5 |
| | 450 | | 5½-6½ |
| Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. Stand for 3 minutes. | | | |
| Cheese Fondue Ready-to-Serve (Chilled) | 400 | 60 % | 6-7 |
| | 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. Stand for 1-2 minutes. | | |

Special care for baby food

To prevent accidents such as burns, special care must be taken for baby food before serving. Make sure to strictly follow this reheating guide for baby food.

Baby food

- Use a deep ceramic plate and cover it with a plastic lid.
- Recommended serving temperature is 30-40 °C.

Baby milk

- Use a sterilised glass bottle and reheat it uncovered.
- Remove the teat before reheating. Otherwise, the milk in the bottle boils over

| Food | Serving size | Power | Time (sec.) |
|---|---|-------|-------------|
| Baby Food (Vegetables + Meat) | 190 g | 60 % | 30 |
| | Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes. | | |
| Baby Porridge (Grain + Milk + Fruit) | 190 g | 60 % | 20 |
| | Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes. | | |
| Baby Milk | 100 ml | 30 % | 30-40 |
| | 200 ml | | 60-70 |
| Stir or shake well and pour into a sterilised glass bottle. Place into the centre of turn-table. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully. | | | |

Defrosting guide

This defrosting guide is based on the condition that frozen food is between -18 °C and -20 °C in internal temperatures. The standing time varies depending on the food type (meat or vegetables) and serving size (thinner or thicker pieces of food)

- Put frozen food in a microwave-safe container uncovered.
- Turn it over halfway through defrosting time and drain well when complete.

| | Food | Serving size | Power | Time (min.) |
|--|-------------|--------------|-------|-------------|
| Meat | Minced Meat | 250 g | 20 % | 6-7 |
| | | 500 g | | 8-13 |
| | Pork Steaks | 250 g | | 7-8 |
| Place the meat on turntable. Shield thinner edges with aluminium foil. Turn over after half of defrosting time! Stand for 15-30 minutes. | | | | |

| | Food | Serving size | Power | Time (min.) |
|---|---|---------------|-------|---|
| Poultry | Chicken Pieces | 500 g (2 pcs) | 20 % | 14-15 |
| | | Whole Chicken | | 1200 g |
| | First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time! Stand for 15-60 minutes. | | | |
| Fish | Fish Fillets | 200 g | 20 % | 6-7 |
| | | Whole Fish | | 400 g |
| | 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! Stand for 10-25 minutes. | | | |
| Fruits | Berries | 300 g | 20 % | 6-7 |
| | | | | Spread fruit on a flat, round glass dish (with a large diameter). Stand for 5-10 minutes. |
| Bread | Bread Rolls (Each ca. 50 g) | 2 pcs | 20 % | 1-1½ |
| | | 4 pcs | | 2½-3 |
| | Toast/ Sandwich | 250 g | | 4-4½ |
| | German Bread (Wheat + Rye Flour) | 500 g | | 7-9 |
| Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! Stand for 5-20 minutes. | | | | |

Quick & Easy

Melting crystallized honey

Put 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 (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 14 g) with 40 g sugar and 250 ml cold water. Cook uncovered in a glass pyrex bowl for 3½ to 4½ minutes using 90 %, until glaze/icing is transparent. Stir twice during cooking.

Cooking jam

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well. Cook covered for 10-12 minutes using 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 pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using 90 %. Stir several times well during cooking.

Browning almond slices Spread 30 g sliced almonds evenly on a medium sized ceramic plate. Stir several times during browning for 3½ to 4½ minutes using 60 %. Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

Cookware guide

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

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

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

| Cookware | Microwave-safe | Comments |
|---|---|--|
| Aluminum foil | ✓ x | Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used. |
| Crust plate | ✓ | Do not preheat for more than 8 minutes. |
| China and earthenware | ✓ | Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim. |
| Disposable polyester cardboard dishes | ✓ | Some frozen foods are packaged in these dishes. |
| Fast-food packaging <ul style="list-style-type: none"> Polystyrene cups containers Paper bags or newspaper Recycled paper or metal trims | <ul style="list-style-type: none"> ✓ ✗ ✗ | <ul style="list-style-type: none"> Can be used to warm food. Overheating may cause the polystyrene to melt. May catch fire. May cause arcing. |
| Glassware <ul style="list-style-type: none"> Oven-to-tableware Fine glassware Glass jars | <ul style="list-style-type: none"> ✓ ✓ ✓ | <ul style="list-style-type: none"> 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. Must remove the lid. Suitable for warming only. |

| Cookware | Microwave-safe | Comments |
|---|---|---|
| Metal <ul style="list-style-type: none"> Dishes Freezer bag twist ties | <p style="text-align: center;">✗</p> <p style="text-align: center;">✗</p> | May cause arcing or fire. |
| Paper <ul style="list-style-type: none"> Plates, cups, napkins and kitchen paper Recycled paper | ✓ | For short cooking times and warming. Also to absorb excess moisture. May cause arcing. |
| Plastic <ul style="list-style-type: none"> Containers Cling film Freezer bags | <p style="text-align: center;">✓</p> <p style="text-align: center;">✓</p> <p style="text-align: center;">✓✗</p> | Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic. Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape. Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary. |
| Wax or grease-proof paper | ✓ | Can be used to retain moisture and prevent spattering. |

✓ : Recommended ✓✗ : Use caution ✗ : Unsafe

Troubleshooting

Troubleshooting

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

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

| | | |
|--|---|--|
| | Several power plugs are being used in the same socket. | |
| There is no power to the oven. | Power is not supplied | Make sure power is supplied |
| There is a popping sound during operation, and the oven doesn't work | Cooking sealed food or using a container with a lid may causes popping sounds | Do not use sealed containers as they may burst during cooking due to expansion of the contents. |
| The oven exterior is too hot during operation. | There is not sufficient ventilation space for the oven. There are intake/ exhaust outlets on the front and rear of the oven for ventilation | Keep the gaps specified in the product installation guide. |
| | Objects are on top of the oven. | Remove all objects on the top of the oven. |
| The door cannot be opened properly | Food residue is stuck between the door and oven interior. | Clean the oven and then open the door. |
| The oven does not heat. | The oven may not work, too much food is being cooked, or improper cookware is being used | Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom. |
| Heating is weak or slow. | The oven may not work, too much food is being cooked, or improper cookware is being used | Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom. |
| The warm function does not work. | The oven may not work, too much food is being cooked, or improper cookware is being used | Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food |

| | | |
|--|---|--|
| | | and start the function again. Use a cooking container with a flat bottom. |
| The thaw function does not work. | The oven may not work, too much food is being cooked, or improper cookware is being used | Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom. |
| The interior light is dim or does not turn on. | The door has been left open for a long time. | The interior light may automatically turn off when the Eco function operates. Close and reopen the door or press the Cancel button. |
| | The interior light is covered by foreign matter. | Clean the inside of the oven and check again. |
| A beeping sound occurs during cooking. | If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing. | After turning over the food, press the Start button again to restart operation. |
| The oven is not level | The oven is installed on an uneven surface. | Make sure the oven is installed on flat, stable surface. |
| There are sparks during cooking | Metal containers are used during the oven/thawing functions | Do not use metal containers |
| When power is connected, the oven immediately starts to work | The door is not properly closed. | Close the door and check again |
| There is electricity coming from the oven. | The power or power socket is not properly grounded. | Make sure the power and power socket are properly grounded |
| There is water dripping. | There may be water or steam in some cases depending on the food. This is not an oven malfunction. | Let the oven cool and then wipe with a dry dish towel |

| | | |
|---|---|--|
| There is steam through a crack in the door | There may be water or steam in some cases depending on the food. This is not an oven malfunction. | Let the oven cool and then wipe with a dry dish towel. |
| There is water left in the oven. | There may be water or steam in some cases depending on the food. This is not an oven malfunction. | Let the oven cool and then wipe with a dry dish towel. |
| The brightness inside the oven varies | Brightness changes depending on power output changes according to function. | Power output changes during cooking are not malfunctions. This is not an oven malfunction |
| Cooking is finished, but the cooling fan is still running. | To ventilate the oven, the cooling fan continues to run for about 3 minutes after cooking is complete | This is not an oven malfunction. |
| Pressing the +30sec button operates the oven. | This happens when the oven was not operating. | The microwave oven is designed to operate by pressing the +30sec button when it was not operating. |
| Turntable | | |
| While turning, the turntable comes out of place or stops turning. | There is no roller ring, or the roller ring is not properly in place | Install the roller ring and then try again. |
| The turn table drags while turning. | The roller ring is not properly in place, there is too much food, or the container is too large and touches the inside of the microwave | Adjust the amount of food and do not use containers that are too large. |
| The turn table rattles while turning and is noisy. | Food residue is stuck to the bottom of the oven. | Remove any food residue stuck to the bottom of the oven. |

Information code

| Code | Description | Action |
|------|---|--|
| C-d0 | Control buttons are pressed over 10 seconds | Clean the keys and check if there is water on the surface around key. If it occurs again, turn off the microwave oven over 30 seconds and try setting again. If it appears again, call your local SAMSUNG Customer Care Centre |
| C-10 | The GAS sensor is open | Unplug the power cord of the oven, and contact a local Samsung service center |
| | The GAS sensor is shorted. | |

Technical specification

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 | | MS11K3000** |
|---------------------------|---------------------------|---|
| Power source | | 120 V ~ 60 Hz AC |
| Power consumption | Microwave | 1500 W |
| Output power | | 1000 W |
| Magnetron | | OM75P (31) |
| Cooling method | | Cooling fan motor |
| Operating frequency | | 2450 MHz |
| Dimensions (W x H x D) | Outside (Included Handle) | 20 ¹¹ / ₃₂ X 11 ¹¹ / ₁₆ X 16 ²⁷ / ₃₂ (in) |
| | Oven cavity | 14 ⁷ / ₁₂₈ X 10 ¹ / ₃₂ X 14 ⁷ / ₁₂₈ (in) |
| Volume | | 1.1 cu.ft |
| Weight | Net/Gross | 31.9 lbs. / 35.2 lbs. |

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

Document generated by [ManualsFile](#)

