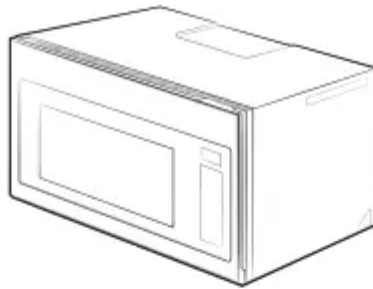


## Setting up your new microwave oven

Be sure to follow these instructions closely so that your new microwave oven works properly.

### Checking the parts

Carefully unpack your microwave oven, and make sure you've received all the parts shown below. If your microwave oven was damaged during shipping, or if you do not have all the parts, contact the Samsung Call Center. (Refer to the "Warranty" on page 77.)

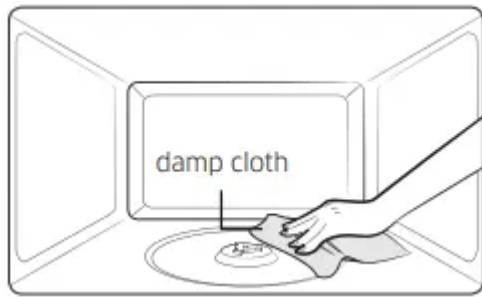


Microwave oven

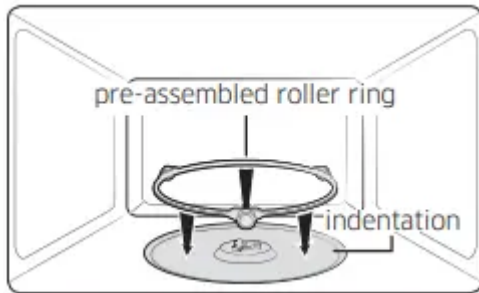


### Setting up your microwave oven damp cloth

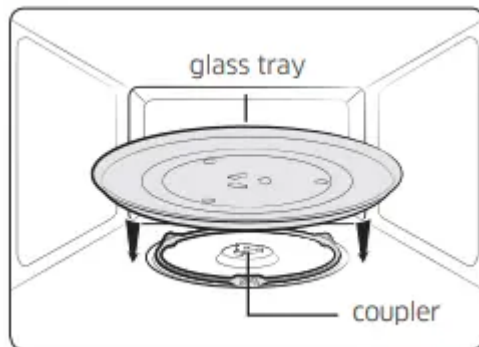
1. Open the door by pulling the handle on the right side of the door.
2. Wipe the inside of the oven with a damp cloth.



3. Install the pre-assembled ring into the indentation at the center of the microwave oven.

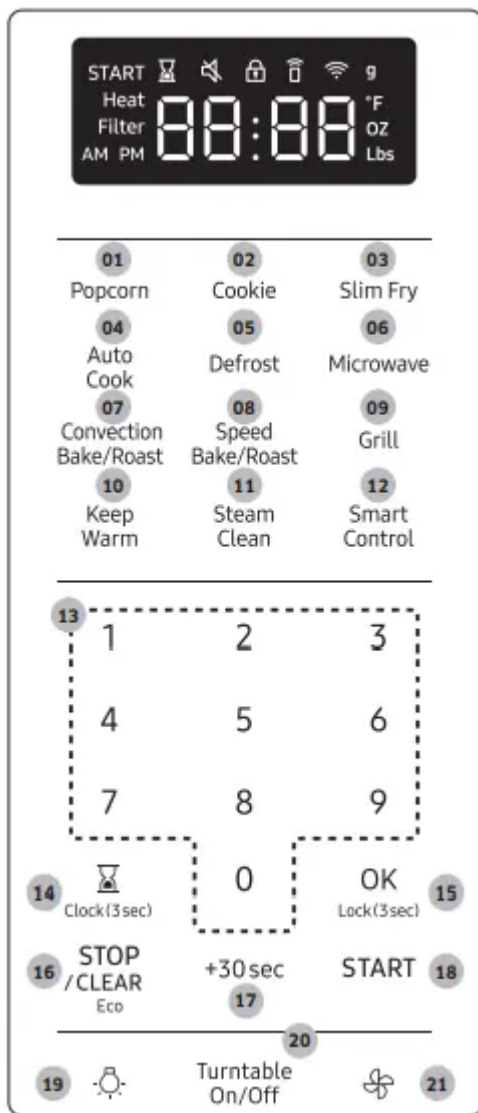


4. Fit the center of the glass tray to the coupler.



### Checking the control panel





01 Popcorn Button

02 Cookie Button

03 Slim Fry Button

04 Auto Cook Button

05 Defrost Button

06 Microwave Button

07 Convection Bake/Roast Button

08 Bake/Roast Button

09 Grill Button

10 Keep Warm Button

11 Steam Clean Button

12 Smart Control Button



13 Number Pad

14 Kitchen Timer/Clock Setting Button

15 OK/Child Lock Button

16 STOP/CLEAR Eco Button

17 +30sec Button

18 START Button



19 Light Button (Hi/Low/Off)

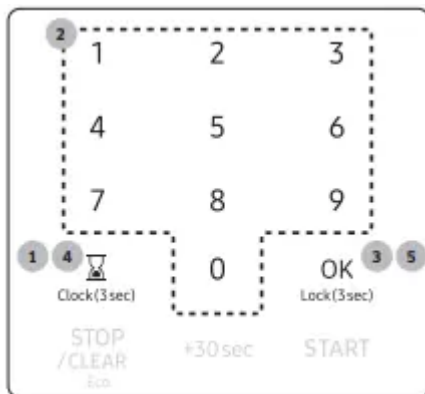
20 Turntable On/Off Button

21 Vent Button (3 Speed & On/Off)

## Clock Settings

Your microwave oven is equipped with a built-in clock. Set the clock when first installing your microwave oven or after a power failure. The time is displayed whenever the microwave oven is not being used.

1. Touch the  button for 3 seconds.
2. Use the number pad to enter the time.
3. Touch the OK button.
4. Touch the  button to change AM to PM. (Only for 12hr mode.)
5. Touch the OK button.



## Child Lock

The Child Lock function allows you to lock all buttons so that the microwave oven cannot be operated by children accidentally. The oven can be locked at any time.

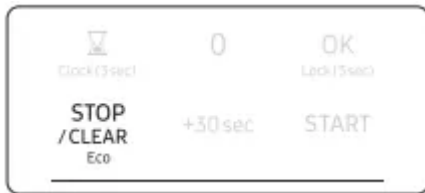
## Activating / Deactivating

If you want to activate or deactivate the child lock function, touch the OK Lock(3sec) button for 3 seconds. The display will show '🔒' when the oven is locked.



## Eco mode

Eco Mode reduces standby power usage. When you touch the STOP/CLEAR Eco button once, the display will go out and the microwave shifts to a mode which minimizes power usage. To cancel the Eco Mode, touch any other button.




## Smart Control

To use the microwave oven's Smart Control, you must download the SmartThings app to a mobile device.

Functions operated by the SmartThings app may not work smoothly if communication conditions are poor or the microwave oven is installed in a place with a weak Wi-Fi signal.


### How to connect the microwave oven

1. Download and open the SmartThings app on your smart device.
2. Follow the app's on-screen instructions to connect your microwave oven.
3. Once the process is complete, the  icon appears on your microwave oven display and the app will confirm you are connected.
4. If the connection icon does not turn on, follow the instruction on the app to reconnect.

### To Start the microwave oven remotely



For safety reasons, This function is only available for convection and grill mode but not in microwave mode start.

1. After following the above steps, touch Smart Control to use the microwave oven remotely.

2. If  appears on the display, microwave oven can be started and controlled remotely by a connected mobile device.
3. Select the microwave oven icon on the SmartThings app and if the app is connected to the microwave oven, you can perform the following functions through the application:

Microwave Oven remote control using the SmartThings app	
Microwave Oven Monitoring	<ul style="list-style-type: none"> <li>• Check the status of the microwave oven</li> </ul>
Microwave Oven Remote Control	<ul style="list-style-type: none"> <li>• Control remotely in convection and grill mode but not in microwave mode start</li> <li>• Remotely control vent fan speed/cooktop lamp</li> </ul>

#### NOTE

- After enabling Smart Control, if you open the door before cooking starts, Smart Control will be disabled.
- Even If  does not show on the display, you can still monitor the microwave oven's status and turn the microwave oven off.
- When oven cooking is finished or cancelled,  will turn off.
- For safety reasons, you cannot turn on the microwave oven remotely and you must specify the cooking time to enable remote control.
- Smart Control will not work properly if the Wi-Fi Connection is unstable.

#### Voice Control

To use the microwave oven's Voice Control function, you need Bixby / Amazon Alexa App Google Assistant App on your mobile device.

- **Bixby** : Start conversation with Bixby on SAMSUNG mobile by saying "Hi Bixby" or by pressing the side key.

Function	OTR Bixby Command	Remarks
Start	<ul style="list-style-type: none"> <li>Start the microwave in convection bake mode at 350 degrees for 30 minutes</li> <li>Start the microwave in convection roast mode at 350 degrees for 30 minutes</li> <li>Start the microwave in keep warm mode for 30 minutes</li> <li>Start the microwave in grill mode for 30 minutes</li> <li>Convection bake in the microwave at 350 degrees</li> <li>Convection roast in the microwave at 350 degrees</li> <li>Keep warm in the microwave</li> <li>Grill in the microwave</li> </ul>	<ul style="list-style-type: none"> <li><b>Convection Bake</b> 100°F(38°C), 200°F(93°C), 225°F(107°C), 250°F(121°C), 275°F(135°C), 300°F(149°C), 325°F(163°C), 350°F(177°C), 375°F(191°C), 400°F(204°C), 425°F(218°C)</li> <li><b>Convection Roast</b> 200°F(93°C), 225°F(107°C), 250°F(121°C), 275°F(135°C), 300°F(149°C), 325°F(163°C), 350°F(177°C), 375°F(191°C), 400°F(204°C), 425°F(218°C)</li> </ul>
Turn Off/Stop	<ul style="list-style-type: none"> <li>Cancel the microwave</li> <li>Turn off the microwave</li> </ul>	-
Check Temp	<ul style="list-style-type: none"> <li>What is the temperature of the microwave</li> <li>Check the microwave temperature</li> </ul>	-

Function	OTR Bixby Command	Remarks
Check Time	<ul style="list-style-type: none"> <li>Check the remaining time of the microwave</li> <li>How much time is left on the microwave timer?</li> </ul>	-
Check Status	<ul style="list-style-type: none"> <li>Check the microwave status</li> <li>Check the status of the microwave</li> </ul>	-
Temp Control	<ul style="list-style-type: none"> <li>Set the temperature of the microwave to 300</li> <li>Increase the temp of the microwave by 20</li> <li>Decrease the temp of the microwave by 20</li> <li>Turn the microwave temperature up to 100 degrees</li> <li>Turn the microwave temperature down to 50 degrees</li> </ul>	-
MW Hood Control	<ul style="list-style-type: none"> <li>Turn on/off the microwave hood light</li> <li>Trun on/off hood power of microwave</li> <li>Turn on/off hood fan of microwave</li> <li>Set the microwave hood fan speed to high/mid/low</li> </ul>	-
Oven Timer (Change Cook Time)	<ul style="list-style-type: none"> <li>Set the timer on the microwave to 1 hour</li> </ul>	-

- **Amazon Alexa & Google Assistant** : Samsung smart home appliances are supported by SmartThings skill in Alexa & action in Google Assistant.

### Installation Guide

Here's how to link SmartThings account into Amazon Alexa or Google Assistant.



SmartThings App and Alexa App(or Google Assistant App) Should be installed on your phone.

1. Setup the supported devices to SmartThings.
2. After device setup, tap + button on the screen.
3. Tap 'Voice assistant' and link your Samsung account to Amazon Alexa. (or Google Assistant)
4. Check the devices are visible on Amazon Alexa app. Then account linking is complete. (Check the devices are visible and set the location(home&room) of devices in Google home app. Then account linking is complete.)

Function	"Alexa"	"Ok Google"
Start	<ul style="list-style-type: none"> <li>• Set the microwave to Microwave</li> <li>• Set the microwave to Grill</li> <li>• Set the microwave to Convection bake</li> <li>• Set the microwave to Convection roast</li> <li>• Set the microwave to Keep warm</li> </ul>	<ul style="list-style-type: none"> <li>• Set the microwave to Microwave</li> <li>• Set the microwave to Convection bake</li> <li>• Set the microwave to Convection roast</li> <li>• Set the microwave to Keep warm</li> </ul>
	<ul style="list-style-type: none"> <li>• Set the microwave to Convection bake for 1 hour[Time] at 350 degrees[Temp]</li> <li>• Set the microwave to Convection roast for 1 hour[Time] at 350 degrees[Temp]</li> <li>• Convection bake for 1hour[Time] at 350degrees[Temp]</li> <li>• Convection roast for 1hour[Time] at 350degrees[Temp]</li> </ul>	
	<ul style="list-style-type: none"> <li>• Set the microwave to Convection bake at 350 degrees[Temp]</li> <li>• Set the microwave to Convection roast at 350 degrees[Temp]</li> <li>• Convection bake at 350 degrees[Temp]</li> <li>• Convection roast at 350 degrees[Temp]</li> </ul>	
	<ul style="list-style-type: none"> <li>• Set the microwave to Microwave for 90 seconds[time]</li> <li>• Set the microwave to Grill for 30minutes[time]</li> <li>• Set the microwave to Convection bake for 1hour[time]</li> <li>• Set the microwave to Convection roast for 1hour[time]</li> <li>• Set the microwave to Keep warm for 1hour[time]</li> </ul>	

- If the SmartControl is "ON", it will start remotely.
- If the SmartControl is "OFF", only the setting value can be delivered. (Microwave mode can only delivered setting value)



Function	"Alexa"	"Ok Google"
Turn Off/Stop	<ul style="list-style-type: none"> <li>Turn off the microwave</li> <li>Stop the microwave</li> </ul>	<ul style="list-style-type: none"> <li>Turn off the microwave</li> <li>Stop the microwave</li> </ul>
Pause	<ul style="list-style-type: none"> <li>Pause the microwave</li> </ul>	<ul style="list-style-type: none"> <li>Pause the microwave</li> </ul>
Resume	<ul style="list-style-type: none"> <li>Resume the microwave</li> </ul>	<ul style="list-style-type: none"> <li>Resume the microwave</li> <li>Restart the microwave</li> </ul>
Check Temp	<ul style="list-style-type: none"> <li>What is the temperature of the microwave?</li> </ul>	<ul style="list-style-type: none"> <li>What is the temperature of the microwave?</li> </ul>
Check Time	-	<ul style="list-style-type: none"> <li>What time is left on the microwave?</li> </ul>
Check Status	<ul style="list-style-type: none"> <li>Is the microwave running?</li> <li>Is the microwave on?</li> </ul>	<ul style="list-style-type: none"> <li>Is the microwave running?</li> <li>Is the microwave on?</li> </ul>
Set Timer	<ul style="list-style-type: none"> <li>[2 minutes] on the microwave</li> </ul> e.g. <ul style="list-style-type: none"> <li>90 seconds on the microwave (*While running) : Changing cook time</li> <li>(*Ready) : Set requested time with microwave mode as default</li> </ul>	<ul style="list-style-type: none"> <li>Set the microwave to [5 minutes]</li> </ul> e.g. <ul style="list-style-type: none"> <li>Set the microwave to 2 minutes (*While running) : Changing cook time</li> <li>(*Ready) : Set requested time with microwave mode as default</li> </ul>
Adjust timer	<ul style="list-style-type: none"> <li>Add [10 minutes] to the microwave</li> <li>[30] more [seconds] to the microwave</li> </ul> e.g. <ul style="list-style-type: none"> <li>2 more minutes to the microwave (*While running) : Adding cook time</li> <li>(*Ready) : Set requested time with microwave mode as default</li> </ul>	<ul style="list-style-type: none"> <li>Add [30 seconds] to the microwave</li> </ul> e.g. <ul style="list-style-type: none"> <li>Add 30 seconds to the microwave (*While running) : Adding cook time</li> <li>(*Ready) : Set requested time with microwave mode as default</li> </ul>
Set temperature	<ul style="list-style-type: none"> <li>Set microwave to [200 (degrees, Celsius, Fahrenheit)]</li> <li>Set [device name] to [200 (degrees, Celsius, Fahrenheit)]</li> </ul>	<ul style="list-style-type: none"> <li>Set the microwave to [200 degrees, Fahrenheit, Celsius]</li> </ul>

Function	"Alexa"	"Ok Google"
MW Hood Control	<ul style="list-style-type: none"> <li>Turn on/off the (hood light, hood lamp, lamp, light) on microwave</li> <li>Turn on/off the (hood light, hood lamp)</li> <li>Set the microwave (brightness, light level, lamp level) to [low, high]</li> <li>Turn on/off the (hood, fan, hood fan) on microwave[device name]</li> <li>Turn on/off the (hood, hood fan)</li> <li>Set the microwave (hood, fan, hood fan) speed to [low, medium, high]</li> </ul>	<ul style="list-style-type: none"> <li>Turn on/off the microwave (light, lamp)</li> <li>Turn on/off the (hood light, hood lamp)</li> <li>Set the microwave (brightness, light level, lamp level) to [low, high]</li> <li>Turn on/off the (hood, fan, hood fan) on microwave</li> <li>Turn on/off the (hood, hood fan)</li> <li>Set the microwave (hood, fan, hood fan) speed to [low, medium, high]</li> </ul>

## NOTE

- Bixby : Only remote start function is possible. It's impossible to deliver only setting value. (Unable to control microwave mode)
- Amazon Alexa & Google Assistant : For safety reasons, you cannot turn on the microwave oven remotely, only setting value can be delivered.
- If the time or temperature information is not mentioned, it will operate with default time and temperature setting.
- Smart Control On/Off spec is same as SmartThings app note.

## Auto Connectivity

Auto Connectivity function lets you quickly connect the hood via Wi-Fi with a compatible Samsung cooktop after the hood and cooktop have been paired. To turn the function on, press the Auto Connectivity button in SmartThings App. To disconnect the hood and cooktop, press the Auto Connectivity button again. While the hood and cooktop are connected, the hood fan will automatically turn on when you turn on the cooktop. The hood fan will also turn off automatically when you turn off the cooktop.

## NOTE

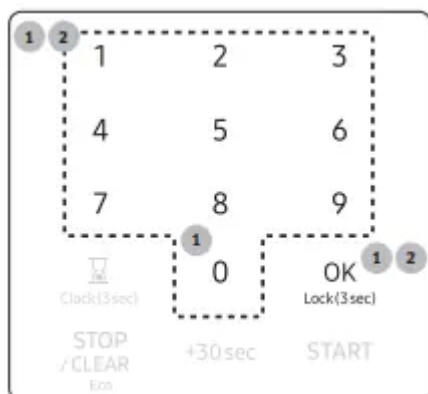
- Auto connectivity function may not work normally when the temperature is set high.

## My settings

You can customize your new microwave oven to suit your preferences.

To customize:

1. Touch the 0 button for 3 seconds. Touch the number pad to select a function you want to customize (Refer to the table below.) and then touch OK button.
2. Touch number 1 or 2 to change the options and then touch OK. (Number of the options are listed on the table below.)



Corresponding number for functions and options are listed in the table below

No.	Function	Description	Options	
1	Weight Display	Pounds and grams are able for Weight Display options.	1	lbs
			2	g
2	Clock Display	The clock can display in either the 12 HR or 24 HR time mode.	1	12 Hr
			2	24 Hr
3	Sound	Sound can be turned On and Off.	1	ON
			2	OFF
4	Remind End Signal	The Remind End Signal can be turned On and Off.	1	ON
			2	OFF
5	Daylight Saving Time Adjustment	The time can be advanced one hour for DST without resetting the clock.	1	ON (to advance one hour)
			2	OFF (to go back one hour)
6	Demo Mode	Demo Mode can be turned On and Off	1	ON
			2	OFF
7	Filter Remind	The Filter Remind function can be turned On and Off.	1	ON
			2	OFF

No.	Function	Description	Options	
8	Wi-Fi	The Wi-Fi function can be turned On and Off.	1	ON
			2	OFF


### Filter Reminder

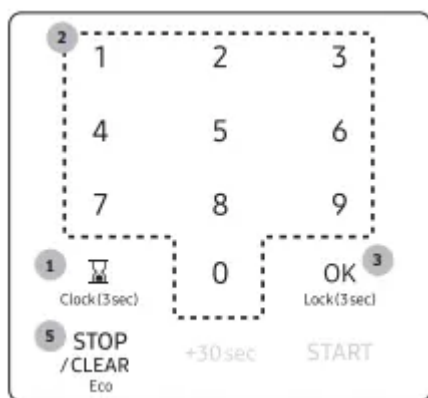
If the Filter Remind function is ON, the microwave will remind you to clean or replace the grease filter every four months. When it is time to clean or replace the grease filter, the microwave displays the “Filter” message to remind you to clean or replace the grease filter. To remove the message, touch the number 0 when the microwave is in standby mode. If you don't want to receive this message, set the Filter Remind function off in My settings.

## Using your microwave oven

### Kitchen Timer



Your microwave has a built-in timer function - the Kitchen Timer. Use the Kitchen Timer for timing up to 99 minutes, 99 seconds.

1. Touch the  button.
2. Use the number pad to set the time you want the timer to run. (Max time 99 minutes, 99 seconds.)
3. Touch the OK button.
4. The display counts down and beeps when the time has elapsed.
5. To cancel the timer setting : Touch the STOP/CLEAR Eco button once.



## Vent Fan (High/Mid/Low/Off)

The vent fan removes steam and other vapors that result from cooking on the cooktop below.


Touch the  button once for high fan speed, twice for medium fan speed, and three times for low fan speed. Touch the  button four times to turn the fan off. On the display 3, 2, 1, OFF will appear instead of High, Mid, Low, Off.



### NOTE

- The exhaust fan's speed will decrease when the oven's cooking function is activated.
- The Vent Fan protects the microwave from excess heat rising from the cooktop below it. It automatically turns on if it senses too much heat. If you have turned the fan on, you may find that you cannot turn it off. The fan will automatically turn off when the internal parts are cool. It may stay on for 30 minutes or more after the cooktop and microwave controls are turned off.

## Cooktop Lamp (High/Low/Off)

Touch the  button to turn the cooktop lamp on or off. Touch the button once for high, twice for low, and three times to turn the cooktop lamp off.

On the display Hi, Lo, OFF will appear instead of High, Low, Off.



## Turntable (On/Off)

For best cooking results, leave the turntable on. However, for large dishes it can be turned off.

Touch the Turntable On/Off button to turn the turntable on or off.



### CAUTION

The turntable may become too hot to touch.

Use pot holders to handle the turntable during and after cooking.

## STOP/CLEAR Eco button

The STOP/CLEAR Eco button allows you to clear instructions you have entered.

- It also allows you to pause the oven's cooking cycle, so that you can check the food.
- To pause the oven during cooking, touch the STOP/CLEAR Eco button once. To restart, touch the START button.
- To stop cooking, erase instructions, and return the oven display to the time of day, touch the STOP/CLEAR Eco button twice.
- To clear instructions you have just entered, touch the STOP/CLEAR Eco button once, and then re-enter the instructions.
- To cancel a kitchen timer setting, touch the STOP/CLEAR Eco button once.

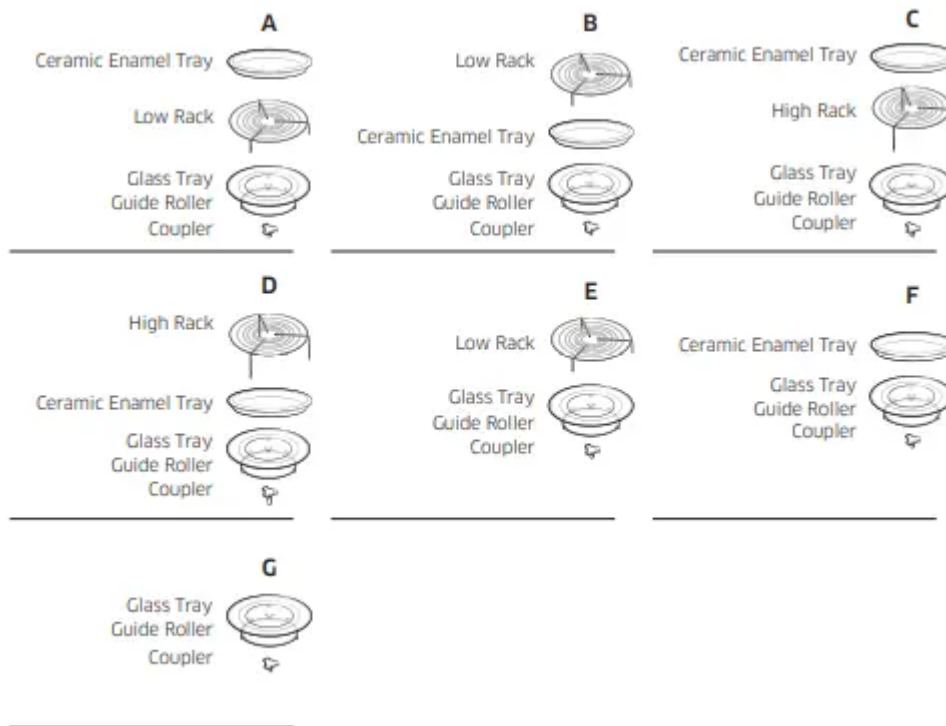
## +30sec button

This feature offers a convenient way to increase cooking time. +30sec feature is only for manual cooking mode.

1. In standby mode, touching +30sec button will add 30 seconds of microwave mode at 100 % power.(Power level can not be changed in this way.)
2. If the oven is in manual cooking mode, touching +30sec button will add cooking time by 30 seconds.



## Accessory Combination Guide



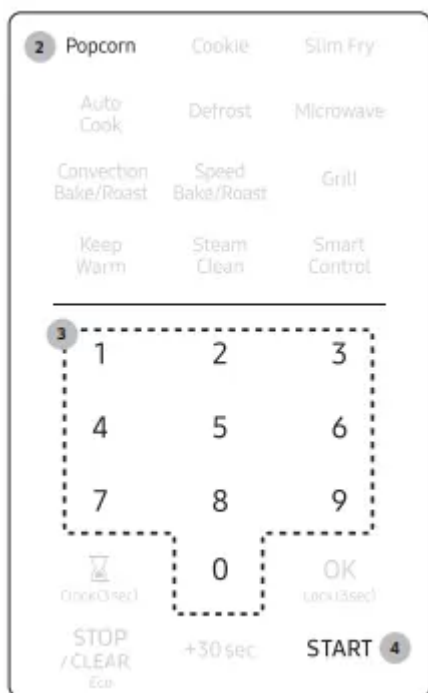
## Popcorn

You can cook popcorn easily using the Popcorn button. You do not need to set either the cooking time or the power level.

1. Put a bag of unpopped popcorn on the tray.
2. Touch the Popcorn button.
3. Enter the size of the bag by touching the number pad. (default : 2)

NO.	1	2	3
Amount	3.5 oz (99 g)	3.0 oz (85 g)	1.5 oz (43 g)

4. Touch the START button. Then the microwave oven will automatically be operated for preprogrammed time.



## Cookie

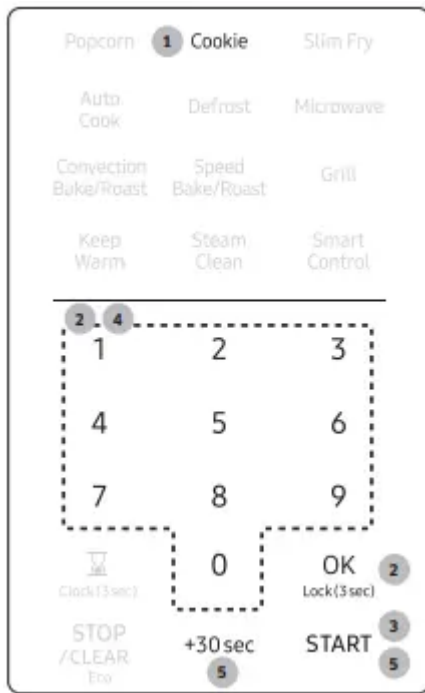
You can cook cookies evenly using the Cookie button. A high speed fan circulates hot air inside the oven to heat food evenly. For best results, it is recommended to preheat and to grease the ceramic enamel plate and use it on the low rack. The ceramic enamel plate will shorten cooking time and the low rack helps heated air to move around the food.

1. Touch the Cookie button.
2. Enter the desired temperature using the number pad (Refer to the temperature table

Cookie
275 °F
300 °F
325 °F
350 °F
375 °F
400 °F

below.) and then touch the OK button.

3. If you want to preheat the oven, touch the START button without setting the cook time.
4. Use the number pad to set a cooking time.
5. Touch the START button to begin cooking. If you want to add 30 seconds of cooking time, touch +30sec button. You can adjust the cooking time while the microwave oven is operating.



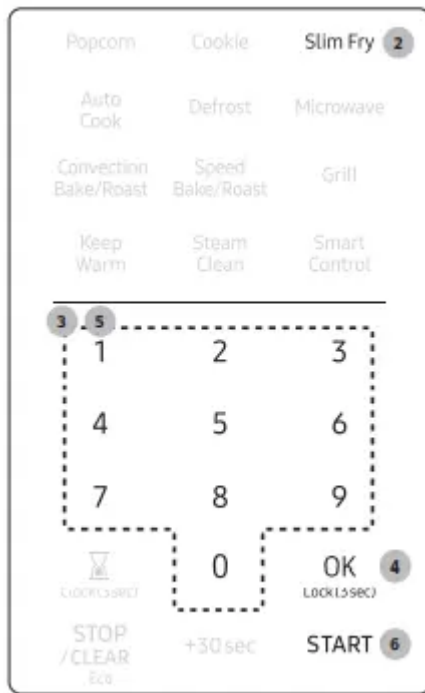
## NOTE

If the oven reaches the temperature setting, 'Beep' sound will occur in both preheat and cooking mode.

## Slim Fry

The Slim Fry menu contains pre-set cooking programs for 9 different items. You do not need to set the cooking times or the power level.

1. Place the food on the tray or the rack. (See Accessory Combination Guide )
2. Touch the Slim Fry button.
3. To select the number that corresponds to the food, touch the number pad (1-9).
4. Touch the OK button.
5. Enter the amount of food by touching the number pad (1 or 2).
6. Touch the START button. The microwave oven will automatically operate for the pre-programmed time.



### Example for Slim Fry operation

To set SF-4. Frozen Chicken Nuggets with 2 servings for example, follow the instructions below.



Touch	Display shows
<div style="display: flex; justify-content: space-around;"> <span>Popcorn</span> <span>Cookie</span> <span>Slim Fry <b>2</b></span> </div> <div style="display: flex; justify-content: space-around; margin-top: 10px;"> <span>Auto Cook</span> <span>Defrost</span> <span>Microwave</span> </div>	
<div style="display: flex; justify-content: space-around;"> <span>1</span> <span>2</span> <span>3</span> </div> <div style="display: flex; justify-content: space-around; margin-top: 10px;"> <span><b>3</b> 4</span> <span>5</span> <span>6</span> </div>	
<div style="display: flex; justify-content: space-around;"> <span> Clock(3sec)</span> <span>0</span> <span>OK <b>4</b></span> </div> <div style="display: flex; justify-content: space-around; margin-top: 10px;"> <span>STOP / CLEAR Etc.</span> <span>+30sec</span> <span>START</span> </div>	
<div style="display: flex; justify-content: space-around;"> <span>1</span> <span><b>5</b> 2</span> <span>3</span> </div> <div style="display: flex; justify-content: space-around; margin-top: 10px;"> <span>4</span> <span>5</span> <span>6</span> </div>	
<div style="display: flex; justify-content: space-around;"> <span> Clock(3sec)</span> <span>0</span> <span>OK</span> </div> <div style="display: flex; justify-content: space-around; margin-top: 10px;"> <span>STOP / CLEAR Etc.</span> <span>+30sec</span> <span>START <b>6</b></span> </div>	

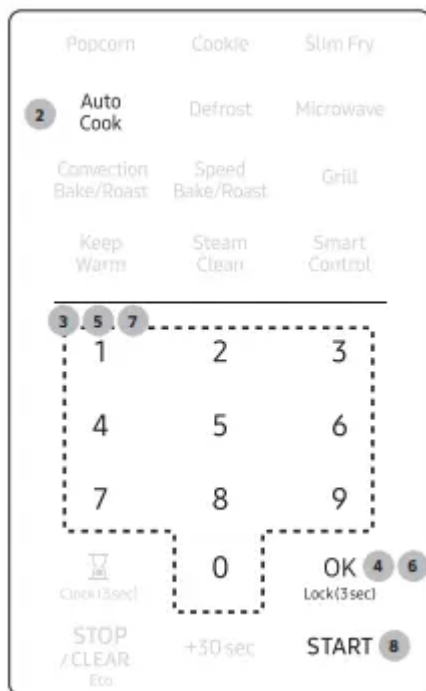
**Time counting down**

Cook No.	Food	Amount	Directions	Accessory Type
1	Frozen Hash Brown Patties	1 2 servings : 4ea	Place frozen hash brown patties on greased ceramic enamel tray. Put tray on the center of glass tray.	F
		2 4 servings : 8ea		
2	Frozen French Fries	1 2 servings : 8 oz, 227 g	Place frozen french fries on greased ceramic enamel tray. Put tray on high rack.	C
		2 4 servings : 16 oz, 454 g		
3	Frozen Potato Wedges	1 2 servings : 8 oz, 227 g	Place frozen potato wedges on greased ceramic enamel tray. Put tray on the center of glass tray.	F
		2 4 servings : 16 oz, 454 g		
4	Frozen Chicken Nuggets	1 1 serving : 8 oz, 227 g	Place frozen chicken nuggets on greased ceramic enamel tray. Put tray on the center of glass tray.	F
		2 2 servings : 16 oz, 454 g		
5	Frozen Shrimp, Breaded	1 2 servings : 8 oz, 227 g	Place frozen shrimp(breaded) on greased ceramic enamel tray. Put tray on high rack.	C
		2 4 servings : 16 oz, 454 g		
6	Frozen Mini Spring Rolls	1 1 servings : 10 ea (5 oz, 141 g)	Place frozen mini spring rolls on greased ceramic enamel tray. Put tray on high rack.	C
		2 2 servings : 18 ea (10 oz, 283 g)		
7	Drumsticks	1 1 servings : 4 ea (12 oz, 340 g)	Rinse drumsticks and place them directly on low rack. Place the rack on the ceramic enamel tray.	B
		2 2 servings : 8 ea (24 oz, 680 g)		
8	Frozen Cheese Sticks	1 2 servings : 4 ea	Place frozen cheese sticks on greased ceramic enamel tray. Put tray on the center of glass tray.	F
		2 4 servings : 8 ea		
9	Frozen Onion Rings	1 2 servings : 6 ea	Place frozen onion rings on greased ceramic enamel tray. Put tray on the center of glass tray.	F
		2 4 servings : 12 ea		

## Auto Cook

The Auto Cook menu contains pre-set cooking programs for 71 different items. You do not need to set the cooking times or the power level.

1. Place the food on the tray or the rack. (See Accessory Combination Guide)
2. Touch the Auto Cook button.
3. To select the number that corresponds to the category, touch the number pad.
4. Touch the OK button.
5. To select the number that corresponds to the food, touch the number pad. After selecting the food, if you do not need to set the amount, touch the START button. If you need to set the amount, go to Step 6.
6. Touch the OK button.
7. Enter the amount of food by touching the number pad. (Refer to the table that begins on page 39.)
8. Touch the START button. The microwave will automatically operate for the pre-programmed time.



### Example for Auto Cook operation

To set A-23. Frozen Waffles with 3 servings for example, follow the instructions below

**Touch** **Display shows**

Popcorn    Cookie    Slim Fry

**2** Auto Cook    Defrost    Microwave

START

Heat **88:00** °F

Filter **00:00** °CZ

AM PM **00:00** Lbs

1    **3** 2    3

4    5    6

START

Heat **88:20** °F

Filter **00:00** °CZ

AM PM **00:00** Lbs

Clock(3sec)    0    OK **4**  
Lock(3sec)

STOP / CLEAR    +30sec    START

60s

START

Heat **88:20** °F

Filter **00:00** °CZ

AM PM **00:00** Lbs

1    2    **5** 3

4    5    6

START

Heat **88:20** °F

Filter **00:00** °CZ

AM PM **00:00** Lbs

Clock(3sec)    0    OK **6**  
Lock(3sec)

STOP / CLEAR    +30sec    START

60s

START

Heat **88:58** °F

Filter **00:00** °CZ

AM PM **00:00** Lbs

1    **7** 2    3

4    5    6

START

Heat **88:58** °F

Filter **00:00** °CZ

AM PM **00:00** Lbs

Clock(3sec)    0    OK  
Lock(3sec)

STOP / CLEAR    +30sec    **8** START

60s

START

Heat **00:00** °F

Filter **00:00** °CZ

AM PM **00:00** Lbs

**Time counting down**



Category	Cook No.	Food	Amount	Directions	Accessory type	
1. Reheat	1	Reheat Pizza Slices	1	2 Slices (3-4 oz, 85-113 g/ each)	Put the pizza on a microwave-safe plate with wide end of slices towards the outside edge of the plate. Do not let slices overlap. Do not cover. Before serving, let stand 1-2 minutes.	G
			2	4 Slices (3-4 oz, 85-113 g/ each)		
	2	Reheat Dinner Plate	-	1 serving	Use only pre-cooked, refrigerated food. Put meal on a ceramic plate. Cover plate with vented plastic wrap or wax paper.	G
	3	Reheat Casserole	1	1 serving : 8 oz, 227 g	Use only refrigerated food. Pour into a deep ceramic plate or bowl. Cover with lid or vented plastic wrap. Stir well before serving.	G
			2	2 servings : 16 oz, 454 g		
			3	3 servings : 24 oz, 680 g		
			4	4 servings : 32 oz, 907 g		
	4	Reheat Pasta	1	1 serving : 8 oz, 227 g	Use only refrigerated food. Pour into a deep ceramic plate or bowl. Cover with lid or vented plastic wrap. Stir well before serving.	G
			2	2 servings : 16 oz, 454 g		
			3	3 servings : 24 oz, 680 g		
			4	4 servings : 32 oz, 907 g		
	5	Reheat Soup, Cream	1	1 serving : 8 oz, 227 g	Use only refrigerated food. Pour into a deep ceramic plate or bowl. Cover with lid or vented plastic wrap. Stir well before serving.	G
			2	2 servings : 16 oz, 454 g		
			3	3 servings : 24 oz, 680 g		
			4	4 servings : 32 oz, 907 g		

Category	Cook No.	Food	Amount	Directions	Accessory type	
1. Reheat	6	Reheat Soup, broth	1	1 serving : 8 oz, 227 g	Use only refrigerated food. Pour into a deep ceramic plate or bowl. Cover with lid or vented plastic wrap. Stir well before serving.	G
			2	2 servings : 16 oz, 454 g		
			3	3 servings : 24 oz, 680 g		
			4	4 servings : 32 oz, 907 g		
	7	Reheat Beverage	1	1/2 cup	Use measuring cup : do not cover. Place the beverage in the oven. After heating, stir well.	G
			2	1 cup		
			3	2 cups		
2. Snack	1	Frozen Potato Bites	1	2 servings : 10 ea	Place frozen potato bites on greased ceramic enamel tray. Put tray on the center of glass tray.	F
			2	4 servings : 20 ea		
	2	Instant Macaroni and Cheese	1	1 serving : 1/2 cup flake	Follow package preparation directions.	G
			2	2 servings : 1 cup flake		
	3	Frozen Waffle	1	2 servings : 4 ea	Place waffles on low rack. Place the rack on ceramic enamel tray. Flip when the oven beeps, and re-start the oven.	B
			2	3 servings : 6 ea		
	4	Fish Sticks	1	2 servings : 8 oz, 227 g	Place sticks on low rack. Place the rack on ceramic enamel tray. Flip when the oven beeps, and re-start the oven.	B
			2	4 servings : 16 oz, 454 g		
	5	Snack Pocket	1	1 serving : 1 ea	Follow package preparation directions. Let stand for 1-2 minutes after heating	G
			2	2 servings : 2 ea		
	6	Quesadilla	1	1 serving : 1 ea	Follow package preparation directions. Let stand for 1-2 minutes after heating	G
			2	2 servings : 2 ea		
	7	Hot dogs	1	2 each	Pierce hot dogs, place on plate. When the oven beeps, add buns and re-start the oven	G
			2	4 each		
	8	Burrito	1	1 each	Follow package preparation directions. Let stand for 1-2 minutes after heating	G
2			2 each			
9	Instant Mashed Potato	1	2 servings : 1 cup flake	Follow package preparation directions.	G	
		2	4 servings : 2 cup flakes			



Category	Cook No.	Food	Amount	Directions	Accessory type	
3. Fresh Vegetables	1	Broccoli	1	1 serving : 1/2 cup	Wash and clean broccoli and prepare florets. Put into a microwave-safe ceramic or glass bowl and add 1/2 to 2 oz (15-60 ml) of water (1/2 oz or 15 ml per serving). Put bowl in the center of glass tray. Cook covered. Stir after cooking	G
			2	2 servings : 1 cup		
			3	3 servings : 1.5 cups		
			4	4 servings : 2 cups		
	2	Carrots	1	1 serving : 1/2 cup	Wash and clean carrots and cut into round slices evenly. Put into a microwave-safe ceramic or glass bowl and add 1/2 to 2 oz (15-60 ml) of water (1/2 oz or 15 ml per serving). Put bowl in the center of glass tray. Cook covered. Stir after cooking	G
			2	2 servings : 1 cup		
			3	3 servings : 1.5 cups		
			4	4 servings : 2 cups		
	3	Green Beans	1	1 serving : 1/2 cup	Wash and clean green beans. Put into a microwave-safe ceramic or glass bowl and add 1/2 to 2 oz (15-60 ml) of water (1/2 oz or 15 ml per serving). Put bowl in the center of glass tray. Cook covered. Stir after cooking	G
			2	2 servings : 1 cup		
			3	3 servings : 1.5 cups		
			4	4 servings : 2 cups		
	4	Spinach	1	1 serving : 1/2 cup	Wash and clean spinach. Put into a microwave-safe ceramic or glass bowl and add 1/2 to 2 oz (15-60 ml) of water (1/2 oz or 15 ml per serving). Put bowl in the center of glass tray. Cook covered. Stir after cooking	G
			2	2 servings : 1 cup		
			3	3 servings : 1.5 cups		
			4	4 servings : 2 cups		
	5	Squash	1	2 servings : 1-2 lbs, 500-900 g	Slice squash in half. Put into a microwave-safe ceramic or glass dish cut side down and add 1/4 cup (60 ml) water. Put dish in the center of glass tray	G
			2	4 servings : 2-3 lbs, 900-1400 g		



Category	Cook No.	Food	Amount	Directions	Accessory type	
4. Frozen Vegetables	1	Broccoli	1	1 serving : 1/2 cup	Wash and clean frozen broccoli florets. Put into a microwave-safe ceramic or glass bowl and add 1/2 to 2 oz (15-60 ml) of water (1/2 oz or 15 ml per serving). Put bowl in the center of glass tray. Cook covered. Stir after cooking	G
			2	2 servings : 1 cup		
			3	3 servings : 1.5 cups		
			4	4 servings : 2 cups		
	2	Carrots	1	1 serving : 1/2 cup	Wash and clean frozen sliced carrots. Put into a microwave-safe ceramic or glass bowl and add 1/2 to 2 oz (15-60 ml) of water (1/2 oz or 15 ml per serving). Put bowl in the center of glass tray. Cook covered. Stir after cooking	G
			2	2 servings : 1 cup		
			3	3 servings : 1.5 cups		
			4	4 servings : 2 cups		
	3	Corn	1	1 serving : 1/2 cup	Wash and clean frozen corn. Put into a microwave-safe ceramic or glass bowl and add 1/2 to 2 oz (15-60 ml) of water (1/2 oz or 15 ml per serving). Put bowl in the center of glass tray. Cook covered. Stir after cooking	G
			2	2 servings : 1 cup		
			3	3 servings : 1.5 cups		
			4	4 servings : 2 cups		
	4	Green Beans	1	1 serving : 1/2 cup	Wash and clean frozen green beans. Put into a microwave-safe ceramic or glass bowl and add 1/2 to 2 oz (15-60 ml) of water (1/2 oz or 15 ml per serving). Put bowl in the center of glass tray. Cook covered. Stir after cooking	G
			2	2 servings : 1 cup		
			3	3 servings : 1.5 cups		
			4	4 servings : 2 cups		
	5	Peas	1	1 serving : 1/2 cup	Wash and clean frozen peas. Put into a microwave-safe ceramic or glass bowl and add 1/2 to 2 oz (15-60 ml) of water (1/2 oz or 15 ml per serving). Put bowl in the center of glass tray. Cook covered. Stir after cooking	G
			2	2 servings : 1 cup		
			3	3 servings : 1.5 cups		
			4	4 servings : 2 cups		

Category	Cook No.	Food	Amount	Directions	Accessory type	
5. Meal	1	Baked Potato	1	2 ea (8-10 oz, 227-283 g/each)	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.	G
			2	4 ea (8-10 oz, 227-283 g/each)		
	2	Sweet Potato	1	2 ea (8-10 oz, 227-283 g/each)	Pierce each sweet 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.	G
			2	4 ea (8-10 oz, 227-283 g/each)		
	3	Frozen Dinner	1	8-10 oz, 227-283 g	Remove package from outer wrapping and follow package instructions for covering and standing. After cooking, let stand 1-3 minutes.	G
			2	11-14 oz, 312-397 g		
			3	15-18 oz, 425-510 g		
	4	Frozen Breakfast	1	4-6 oz, 113-170 g	Remove package from outer wrapping and follow package instructions for covering and standing. After cooking, let stand 1-3 minutes.	G
			2	7-8 oz, 198-227 g		
	5	Oatmeal	1	1 pack	Follow package directions for amount of water. Stir well before and after standing time. Let stand 3-5 minutes.	G
			2	2 packs		
	6	Brown Rice	1	2 servings : 1 cup	Follow package directions for amount of water. Stir well before and after standing time. Let stand 3-5 minutes.	G
			2	4 servings : 2 cups		
	7	Whole Wheat Macaroni	1	2 servings : 1 cup	Follow package directions for amount of water. Remove from the oven and let stand for 5 minutes. Drain hot water carefully.	G
			2	4 servings : 2 cups		
	8	Quinoa	1	2 servings : 1 cup	Follow package directions for amount of water. Stir well as soon as oven beeps and push start button to continue process.	G
			2	4 servings : 2 cups		
	9	Bacon, Pre-Cooked	1	2 Slices	Place paper towels on plate and arrange bacon on towels. Do not overlap.	G
2			4 Slices			
3			6 Slices			

Category	Cook No.	Food	Amount	Directions	Accessory type	
6. Pizza/ Bread	1	Frozen pizza, individual 6 inch	- 6 inches	Place pizza on rack. Place the low rack on ceramic enamel tray.	B	
	2	Frozen Pizza, regular, 12 inch	- 12 inches	Place pizza on rack. Place the low rack on ceramic enamel tray.	B	
	3	Frozen individual, deep dish pizza	- 6 inches	Place pizza on rack. Place the low rack on ceramic enamel tray.	B	
	4	Biscuits, refrigerated	- 10 ea	Place refrigerated biscuits on greased ceramic enamel tray. Put tray on the low rack.	A	
	5	Box cake mix	- 1/2 package	Pour batter into an 8inch round cake pan. In the oven, place the filled pan with batter on the low rack	E	
	6	Brownie mix	- 1 package	Pour batter into an 8x8 inch pan, and then place the pan on the low rack	E	
	7	Frozen Cookie	- 5 ea	Place frozen cookies on greased ceramic enamel tray. Put tray on the low rack.	A	
	8	Frozen French Toast	1	2 servings : 2 toasts	Place toast on high rack. Place the rack on ceramic enamel tray. Flip when the oven beeps, and re-start the oven	D
			2	4 servings : 4 toasts		
9	Instant noodles	1	1 serving : 1 ea	Put noodles in microwave safe bowl and pour 2 (for 1 serving) or 4 (for 2 servings) cups water. After cooking, drain water carefully and add seasoning.	G	
		2	2 servings : 2 ea			

Category	Cook No.	Food	Amount	Directions	Accessory type	
7. Melt/ Soften	1	Melt Butter	1	1 stick : 4 oz, 113 g	Remove wrapping and cut butter in half vertically. Place butter in dish, cover with wax paper. Stir well after finishing and let stand 1-2 minutes.	G
			2	2 sticks : 8 oz, 227 g		
	2	Soften Butter	1	1 stick : 4 oz, 113 g	Remove wrapping and cut butter in half vertically. Place butter in dish, cover with wax paper. Stir well after finishing and let stand 1-2 minutes.	G
			2	2 sticks : 8 oz, 227 g		
	3	Melt Chocolate	-	1 cup	Place chocolate chips in a microwave safe dish. Stir well at half time when the oven beeps, and re-start the oven. Unless stirred, the chocolate keeps its shape even when heating time is over.	G
	4	Soften Ice Cream	1	1 pint	Remove top of carton. Place carton in center of microwave oven. Let stand 2 minutes after microwaving	G
			2	4 pints : Half Gallon		
	5	Soften Cream Cheese	-	1 package : 8 oz, 227 g	Unwrap cream cheese and place on microwave-safe dish. Let stand 1-2 minutes.	G
	6	Soften Frozen Juice	-	1 package : 11.5 oz, 326 g	Do not place metal juice cans in the microwave. Remove the plastic lid and place in center of microwave. Stir well afterwards.	G
7	Melt Cheese	-	1 cup	Place the cheese in a microwave safe bowl and cover with wax paper. Stir well afterwards.	G	
8	Melt Caramel	-	11 oz, 312 g	Place caramels in a microwave safe dish. Stir well as soon as finished.	G	
9	Melt Marshmallows	-	10 oz, 283 g	Place marshmallows in a large microwave safe dish. Stir well as soon as finished.	G	

Category	Cook No.	Food	Amount	Directions	Accessory type	
8. Poultry/ Seafood	1	Chicken Breast	1	2 ea (6 oz, 170 g/each)	Place chicken breast on high rack. Place the rack on ceramic enamel tray. When the oven beeps, flip chicken and re-start the oven.	D
			2	4 ea (6 oz, 170 g/each)		
	2	Frozen Chicken wings	1	2 servings : 10 ea	Place chicken wings on low rack. Place the rack on ceramic enamel tray.	B
			2	4 servings : 20 ea		
	3	Turkey Breast	·	4 pieces (3 oz, 85 g/each)	Place turkey breasts on high rack. Place the rack on ceramic enamel tray. When the oven beeps, flip turkey breasts and re-start the oven.	D
	4	Ground Turkey	·	4 servings (1 lb, 454 g)	Place ground turkey in microwave safe 2 quart casserole glass dish then place on glass tray. When the oven beeps, stir and restart the oven.	G
	5	Whole Chicken	·	2.5-3 lbs, 1100-1360 g	Fold chicken wings under the chicken. Place chicken on low rack. Place the rack on ceramic enamel tray. Brush chicken with melted butter.	B
	6	White Fish Fillet	1	1 serving : 2 pieces (4 oz, 113 g)	Spray high rack with non stick spray. Place white fillets(cod, pollack etc.) on the rack. Place the rack on ceramic enamel tray.	D
			2	2 servings : 4 pieces (8 oz, 227 g)		
	7	Salmon Fillet	1	1 serving : 1 piece (4 oz, 113 g)	Spray high rack with non stick spray. Place salmon fillets on the rack. Place the rack on ceramic enamel tray.	D
2			2 servings : 2 pieces (8 oz, 227 g)			
8	Tilapia Fillet	1	1 serving : 2 pieces (4 oz, 113 g)	Spray high rack with non stick spray. Place tilapia fillets on the rack. Place the rack on ceramic enamel tray.	D	
		2	2 servings : 4 pieces (8 oz, 227 g)			
9	Shrimp, Fresh	1	2 servings : 8 oz, 227 g	Place shrimp on ceramic tray. Place the tray on the high rack. When the oven beeps, flip shrimp and re-start the oven.	C	
		2	4 servings : 16 oz, 454 g			

Category	Cook No.	Food	Amount	Directions	Accessory type	
9. Meat	1	Roast Beef	1	2 lbs, 907 g	Place beef on low rack. Place the rack on ceramic enamel tray. When the oven beeps, flip beef and re-start the oven.	B
			2	3 lbs, 1361 g		
	2	Ground Beef	1	2 servings : 0.5 lb, 227 g	Place beef in microwave safe 2 quart casserole glass dish then place casserole dish on glass tray. When the oven beeps, stir and restart the oven	G
			2	4 servings : 1 lb, 454 g		
	3	Bone in Pork Chops	1	1 serving : 6-8 oz, 170-227 g	Place pork chops on high rack. Place the rack on ceramic enamel tray. When the oven beeps, flip pork chops and re-start the oven.	D
			2	2 servings : 12-16 oz, 340-454 g		
	4	Boneless Pork Chops	1	2 servings : 2 ea, 8-10 oz, 226-282 g	Place pork chops on high rack. Place the rack on ceramic enamel tray. When the oven beeps, flip pork chops and re-start the oven.	D
			2	4 servings : 4 ea, 16-20 oz, 454-546 g		
	5	Pork Tenderloin	1	1 lb, 454 g	Place pork on low rack. Place the rack containing the pork on the ceramic enamel tray. When the oven beeps, flip pork and re-start the oven	B
			2	2 lbs, 907 g		
	6	Fresh Sausage Links	1	2 servings : 6 links	Place links on ceramic enamel tray. Place the tray on the high rack. When the oven beeps, flip sausages and re-start the oven.	C
			2	4 servings : 12 links		
	7	Frozen Sausage Links	1	2 servings : 6 links	Place links on ceramic enamel tray. Place the tray on the high rack.	C
			2	4 servings : 12 links		
	8	Frozen Sausage Patties	1	2 servings : 4 patties	Place patties on ceramic enamel tray. Place the tray on the high rack.	C
			2	4 servings : 8 patties		
	9	Fresh Sausage Patties	1	2 servings : 2 patties	Place patties on ceramic enamel tray. Place the tray on the high rack. When the oven beeps, flip sausages and re-start the oven.	C
			2	4 servings : 4 patties		

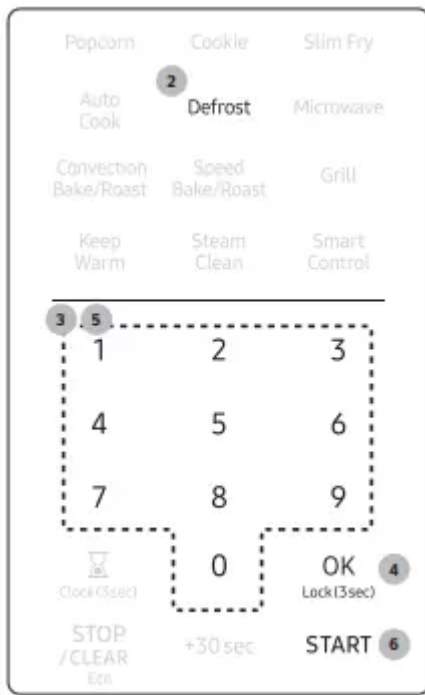
## Defrost

Remove all packaging material before defrosting. Place meat, poultry, fish, bread, etc. on a turntable (glass tray).

General defrosting instructions:

1. Place the food on the turntable.
2. Touch the Defrost button.
3. To select the number that corresponds to the food you want to defrost, touch the number pad.
4. Touch the OK button.
5. Enter the weight of the food by touching the number pad.

6. Touch the START button. The microwave oven will automatically operate for the pre-programmed time.



Category	Cook No.	Food	Amount	Directions	Accessory type	
9. Meat	1	Roast Beef	1	2 lbs, 907 g	Place beef on low rack. Place the rack on ceramic enamel tray. When the oven beeps, flip beef and re-start the oven.	B
			2	3 lbs, 1361 g		
	2	Ground Beef	1	2 servings : 0.5 lb, 227 g	Place beef in microwave safe 2 quart casserole glass dish then place casserole dish on glass tray. When the oven beeps, stir and restart the oven	G
			2	4 servings : 1 lb, 454 g		
	3	Bone in Pork Chops	1	1 serving : 6-8 oz, 170-227 g	Place pork chops on high rack. Place the rack on ceramic enamel tray. When the oven beeps, flip pork chops and re-start the oven.	D
			2	2 servings : 12-16 oz, 340-454 g		
	4	Boneless Pork Chops	1	2 servings : 2 ea, 8-10 oz, 226-282 g	Place pork chops on high rack. Place the rack on ceramic enamel tray. When the oven beeps, flip pork chops and re-start the oven.	D
			2	4 servings : 4 ea, 16-20 oz, 454-546 g		
	5	Pork Tenderloin	1	1 lb, 454 g	Place pork on low rack. Place the rack containing the pork on the ceramic enamel tray. When the oven beeps, flip pork and re-start the oven	B
			2	2 lbs, 907 g		
	6	Fresh Sausage Links	1	2 servings : 6 links	Place links on ceramic enamel tray. Place the tray on the high rack. When the oven beeps, flip sausages and re-start the oven.	C
2			4 servings : 12 links			
7	Frozen Sausage Links	1	2 servings : 6 links	Place links on ceramic enamel tray. Place the tray on the high rack.	C	
		2	4 servings : 12 links			
8	Frozen Sausage Patties	1	2 servings : 4 patties	Place patties on ceramic enamel tray. Place the tray on the high rack.	C	
		2	4 servings : 8 patties			
9	Fresh Sausage Patties	1	2 servings : 2 patties	Place patties on ceramic enamel tray. Place the tray on the high rack. When the oven beeps, flip sausages and re-start the oven.	C	
		2	4 servings : 4 patties			

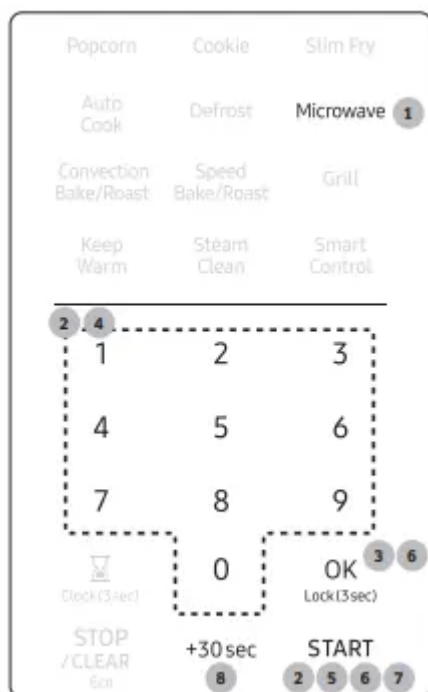
For specific instructions for different kinds of food, see the table below.

Cook No.	Food	Amount	Time (Min)	Directions
1	Meat	0.1-6.0 lbs 100-2700 g	10-30	Shield the edges with aluminium foil. Flip the meat when the oven beeps. This program is suitable for lamb, pork, steaks, chops, and ground meat. For ground meat, place the meat directly on the turntable tray on wax paper. Do not use an extra tray. Let stand, covered with foil, for 5-10 minutes.
2	Poultry	0.1-6.0 lbs 100-2700 g	10-30	Shield the leg and wing tips with aluminium foil. Flip the poultry when the oven beeps. This program is suitable for whole chicken as well as for chicken portions.
3	Fish	0.1-6.0 lbs 100-2700 g	10-30	Shield the tail of a whole fish with aluminium foil. Flip the fish when the oven beeps. This program is suitable for whole fish as well as for fish fillets.
4	Bread	0.1-2.0 lbs 100-900 g	5-10	Put bread on a paper towel or place cake on a ceramic plate and if possible, flip as soon as the oven beeps. (The oven keeps operating and stops only when you open the door.) This program is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle.

## Microwave

Microwave mode can operate with One-stage cooking mode and Multi-stage cooking mode maximum of 2 stages). You can also change power level (10-100) if needed.

1. Touch the Microwave button. (You can skip this step and start at the next step.)
2. Use the number pad to set a cooking time. You can enter a time from one second to 99 minutes and 99 seconds. (For example, to set a cooking time of minutes, enter 2, 0, 0.) If you do not need to set the power level, just touch the START button. The microwave will automatically operate at the High power level. If you want to change the power level, go to Step 3.
3. If you want to set the power level to a level other than High, touch the OK button.
4. Touch the number pad that corresponds to the power level
5. Touch the START button to operate One-stage cooking mode. If you want to use Multi-stage cooking, go to step 6.
6. To use Multi-stage cooking mode, touch OK, enter cooking time for 2nd stage and then touch START if you do not need to set 2nd stage power level.
7. If you want to set the power level of 2nd stage, follow steps 3 and 4. Touch the START button to start cooking.
8. If you want to add 30 seconds of cooking time, touch +30sec button. You can adjust the cooking time while the microwave oven is operating.



No.	Power Level	Description	No.	Power Level	Description
1	10	Warm	6	60	Simmer
2	20	Low	7	70	Medium high
3	30	Defrost	8	80	Reheat
4	40	Medium low	9	90	Sauté
5	50	Medium	10	100	High

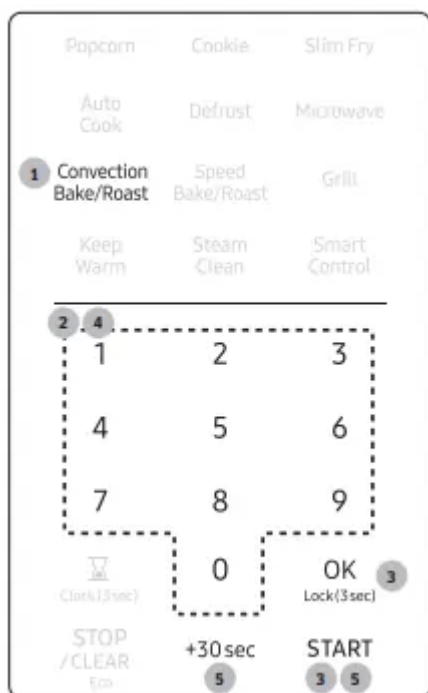
## Convection Bake/Roast

The Convection Bake/Roast mode uses dry heat to cook and brown food. A high speed fan circulates hot air inside the oven to heat food quickly and evenly. When you cook using convection, you would generally use the low rack.

1. Touch the Convection Bake/Roast button once for BAKE. Touch the Convection Bake/ Roast button twice for ROAST.
2. To set the temperature, touch the number pad. (Refer to the temperature table below.)

Bake	Roast
100 °F	-
200 °F	200 °F
225 °F	225 °F
250 °F	250 °F
275 °F	275 °F
300 °F	300 °F
325 °F	325 °F
350 °F	350 °F
375 °F	375 °F
400 °F	400 °F
425 °F	425 °F

3. Touch the OK button. If you want to preheat the oven, touch the START button without setting cook time.
4. Use the number pad to set a cooking time.
5. Touch the START button to begin convection cooking. If you want to add 30 seconds of cooking time, touch +30sec button. You can adjust the cooking time while the microwave oven is operating.



## NOTE

- If the oven reaches the temperature setting, 'Beep' sound will occur in both preheat and cooking mode.
- To maintain a constant temperature, keep the oven door closed while the food is cooking. Open as infrequently as possible.
- While operating the oven, if you want to change the temperature setting, touch the OK button, touch the number pad and then touch the OK button.

## Speed Bake/Roast

The combination cooking feature allows you to cycle automatically between microwave and Bake/Roast cooking. The food will be moist as well as crisp and brown. This type of cooking is ideal for large food that requires long cooking times when prepared in a conventional oven (such as large roasts, whole chickens, etc.). When combination cooking, use the low rack to allow air to circulate completely around the dish.

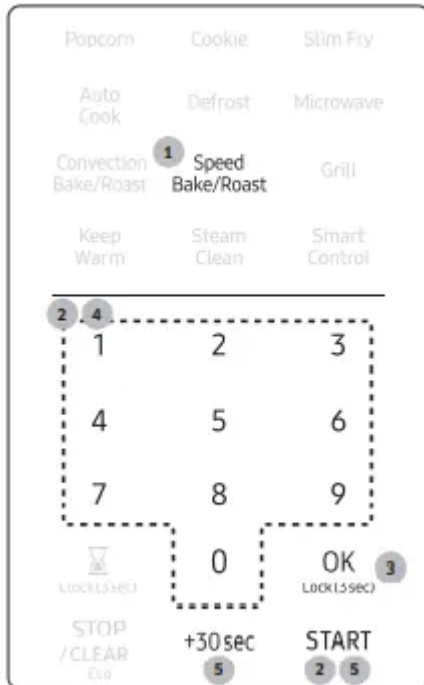
To use combination cooking:

1. Touch the Speed Bake/Roast button once for SPEED BAKE. Touch the Speed Bake/Roast button twice for SPEED ROAST.
2. Use the number pad to set a cooking time. If you do not need to set the power level, just touch the START button. The Microwave will operate at a pre-programmed power level. If you want to adjust the power level, go to Step 3.
3. Touch the OK button.

4. To set the power level, touch the number pad refer to the table below. (default : 2)

No.	1	2	3	4
Power level	10	30	50	70

5. Touch the START button. If you want to add 30 seconds of cooking time, touch +30sec button. You can adjust the cooking time while the microwave oven is operating.



#### NOTE

- This mode combines microwave energy with hot air. This combination reduces the cooking time while giving the food a brown and crispy surface.
- The vent fan operates at low speed while the oven operates in Speed Bake/Roast mode.

#### Cookware for cooking with speed bake/roast

Use only cookware that is specially manufactured for microwave ovens. Do not use metal cookware with this combination mode. Do not use any type of plastic cookware, as it can melt.

#### Food suitable for speed bake/roast

Other food suitable for this combination mode cooking include all kinds of previously cooked food which needs reheating and browning (e.g. baked pasta), as well as food which requires a short cooking time to brown the top of the food. This mode can also be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, which you turn over half way through cooking). Other food suitable for this cooking mode include a variety of meats and poultry as well as frozen snacks and pizza.

## Speed Bake/Roast Cooking Guide

Use the cooking mode, power levels, and times in this table as guides for speed cooking.

### NOTE

Always use oven gloves when taking the food out of the microwave oven.

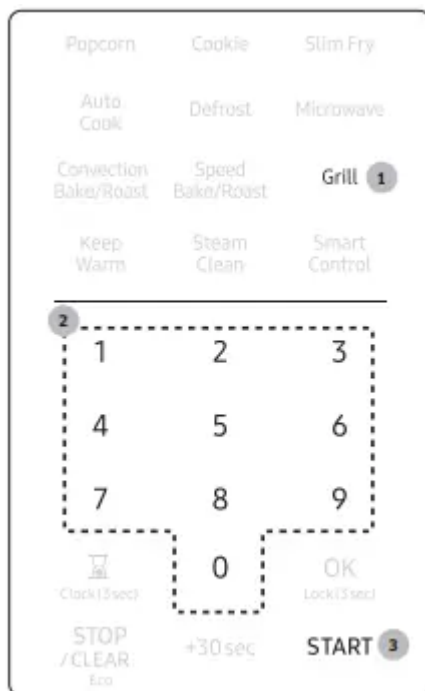
Type	Food	Amount	Mode	Time (Min)	Directions
Pizza	Frozen Pizza, Individual	6 inch	Speed Bake 30 %	12-16	Place the pizza on the low rack, then place the rack on the ceramic enamel tray.
	Frozen Pizza, Regular	12 inch	Speed Bake 30 %	15-21	Place the pizza on the low rack, then place the rack on the ceramic enamel tray.
Meat	Beef Roast (Medium)	2-3 lbs 900-1400 g	1 <sup>st</sup> Speed Roast 30 %  2 <sup>nd</sup> Convection Roast 325 °F	1 <sup>st</sup> 25-40  2 <sup>nd</sup> 25-40	Brush beef/lamb with oil and spice it with pepper, salt and paprika. Place the roast on the low rack, then place the rack on the ceramic enamel tray. After cooking, wrap in aluminium foil and let it stand for 10-15 minutes.
	Steaks	0.5-1.0 lb 200-500 g	1 <sup>st</sup> Speed Roast 30 %  2 <sup>nd</sup> Speed Roast 10 %	1 <sup>st</sup> 7-13  2 <sup>nd</sup> 10-15	Place the steak on the high rack, then place the rack on the ceramic enamel tray. After cooking, Let the steak rest for 5 minutes before slicing.
	Pork Tenderloin	0.5-1.0 lb 200-500 g	1 <sup>st</sup> Speed Roast 30 %  2 <sup>nd</sup> Speed Roast 10 %	1 <sup>st</sup> 12-18  2 <sup>nd</sup> 10-16	Place the pork on the low rack, then place the rack on the ceramic enamel tray. After cooking, Let the steak rest for 5 minutes before slicing.
	Roast Chicken	3-4 lbs 1400-1800 g	1 <sup>st</sup> Speed Roast 50 %  2 <sup>nd</sup> Speed Roast 30 %	1 <sup>st</sup> 25-40  2 <sup>nd</sup> 15-30	Fold the wings under the chicken. Place the chicken on the low rack, then place the rack on the ceramic enamel tray. Brush the chicken with melted butter/oil and seasonings. Put chicken breast side down for the 1st, then breast side up for the 2nd.
	Bone-in Chicken Pieces	2-4 pieces	1 <sup>st</sup> Speed Roast 50 %  2 <sup>nd</sup> Grill	1 <sup>st</sup> 12-18  2 <sup>nd</sup> 10-20	Place the chicken pieces on the high rack, then place the rack on the ceramic enamel tray. Put chicken skin side down for the 1st, then skin side up for the 2nd.

Type	Food	Amount	Mode	Time (Min)	Directions
Snack, Frozen	Chicken Nuggets	5-10 ea	Speed Roast 30 %	5-10	Place the chicken nuggets on the ceramic enamel tray, then place the tray on the high rack.
	Chicken Wings	10-20 ea	Speed Roast 50 %	12-17	Place the chicken wings on the low rack, then place the rack on the ceramic enamel tray.
	French Fries	6-12 oz 170-340 g	Speed Bake 10 %	10-15	Place the french fries on the ceramic enamel tray, then place the tray on the high rack.

## Grill

Grill mode adds texture and taste to your food. When grilling, use the low or high rack accessory. Use the low rack when the height of food is such that the food would touch the upper heater if placed on the high rack.

1. Touch the Grill button.
2. Use the number pad to set a cooking time.
3. Touch the START button to begin Grilling.



### NOTE

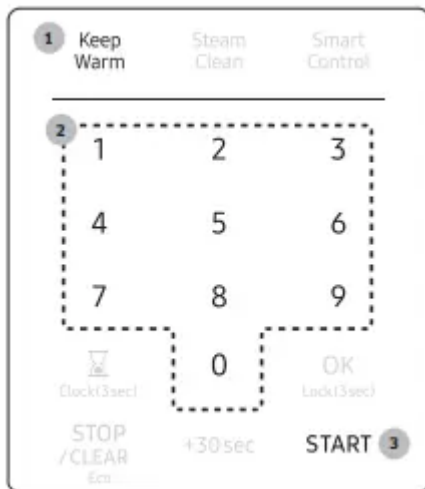
The vent fan operates at low speed while the oven operates in Grill mode.

## Keep Warm

You can keep cooked food warm in your microwave oven for up to 99 minutes and 99 seconds.

1. Touch the Keep Warm button.

2. Enter the time by touching the number pad. If you don't set the cook time, your oven will maintain the Keep Warm function for 99 minutes.
3. Touch the START button.



#### NOTE

- Keep Warm operates for up to 99 minutes and 99 seconds.
- Food that is cooked covered should also be covered during Keep Warm.
- Pastry items (pies, turnovers, etc.) should be uncovered during Keep Warm.
- Complete meals kept warm on a dinner plate can be covered during Keep Warm.

Below are the amounts of food we recommend by Food Type when you use Keep Warm function

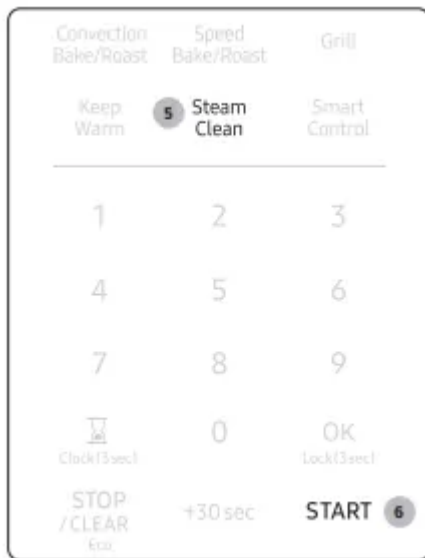
Food Type	Recommended Quantity
Liquid	1-2 cups
Dry	5-10 oz.

#### Steam Clean

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

1. Open the door.
2. Carefully pour about 2fl.oz. of water into a wide plate.
3. Place the plate on the tray of the microwave oven.
4. Close the door.
5. Touch the Steam Clean button.
6. Touch the START button. Steam clean will operate for 6 minutes and 30 seconds. The length of time cannot be modified.
7. When the cleaning time is over, the oven will beep. Open the door.

8. Clean the cavity of the oven with a dry dishtowel. Remove the turntable and wipe under the rack with a piece of paper towel



## Cookware guide

To cook food in your microwave oven, 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.

### Recommended cooking utensils

- Glass and glass-ceramic bowls and dishes — Use for heating or cooking.
- Microwavable plastic wrap — Use to cover. Leave a small opening for steam to escape and avoid placing it directly on the food.
- Wax paper — Use as a cover to prevent spattering.
- Paper towels and napkins — Use for short-term heating and covering. They absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and can catch fire.
- Paper plates and cups — Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and can catch fire.
- Thermometers — Use only those labeled “Microwave Safe” and follow all directions. Check the food in several places. Conventional thermometers may be used once the food has been removed from the oven.

## Limited use items

- Aluminum foil — Use narrow strips of foil to prevent overcooking of exposed areas.
- Using too much foil can damage your oven, so be careful.
- Ceramic, porcelain, and stoneware — Use these if they are labeled “Microwave Safe”. If they are not labeled, test them to make sure they can be used safely. Never use dishes with metallic trim.
- Plastic — Use only if labeled “Microwave Safe”. Other plastics can melt.
- Straw, wicker, and wood — Use only for short-term heating, as they are flammable.

## Not recommended

- Glass jars and bottles — Regular glass is too thin to be used in a microwave and can shatter.
- Paper bags — These are a fire hazard, except for popcorn bags that are designed for microwave use.
- Styrofoam plates and cups — These can melt and leave an unhealthy residue on food.
- Plastic storage and food containers — Containers such as margarine tubs can melt in the microwave.

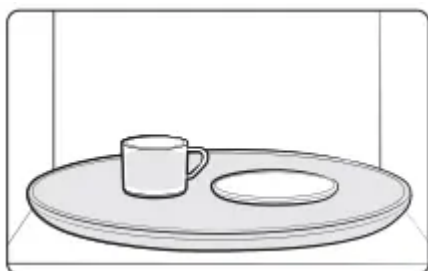
## Testing utensils

If you are not sure whether a dish is microwave-safe or not, you can perform this test:

1. Fill a 1 cup glass measuring cup with water and put it inside your oven, next to the dish you want to test.
2. Set the microwave to 1 minute using the number pad, and then touch the START button. This will heat the glass and dish for one minute at High power.

When the microwave stops, the water should be warm and the dish you are testing should be cool.

If the dish is warm, then it is absorbing microwave energy and is not acceptable for use in the microwave.



# Cooking guide

## Cooking techniques

### Stirring

Stir foods such as casseroles and vegetables 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 to 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 receive more microwave energy. To prevent overcooking, place thin or delicate parts toward 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 the corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

### Turning

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

### Standing

Food cooked in the microwave builds up internal heat and continues to cook for a few minutes after the oven stops. Let food stand to complete cooking, especially food 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 so excess steam can escape.

### Recommended cooking utensils

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

- Altitude and the type of cookware you are using can affect cooking time. When trying a new recipe, use the minimum cooking time and check the food occasionally to prevent overcooking.
- Food with a non-porous skin such as potatoes or hot dogs should be pierced to prevent bursting.
- Frying with oil or fat is not recommended. Fat and oil can suddenly boil over and cause severe burns.
- Some ingredients heat faster than others. For example, the jelly inside a jelly doughnut will be hotter than the dough. Keep this in mind to avoid burns.
- Home canning in the microwave oven is not recommended because all harmful bacteria may not 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 heat to very high temperatures. Keep this in mind to avoid injury.

### **Guide for cooking eggs in your microwave**

- Never cook eggs in the shell and never warm hard-cooked eggs in the shell. They can explode.
- Always pierce whole eggs to keep them from bursting.
- Cook eggs just until set. They become tough if overcooked.

### **Guide for cooking vegetables in your microwave**

- Vegetables should be washed just before cooking. Often, no extra water is needed. If you are cooking dense vegetables such as cubed potatoes, carrots, or green beans, add about  $\frac{1}{4}$  cup water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger ones.
- Whole vegetables, such as potatoes, acorn squash, or corn on the cob, should be arranged in a circle on the turntable before cooking. They will cook more evenly if turned over after half the cooking time.
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish and the tips toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, squash, eggplant, etc., should have their skin pricked in several spots before cooking to prevent them from bursting.

- For more even cooking, stir or rearrange whole vegetables halfway through the cooking time.
- Generally, the denser the food, the longer the standing time. (Standing time refers to the time necessary for dense, large foods and vegetables to finish cooking after they come out of the oven.) A baked potato can stand on the counter for five minutes before cooking is completed, while a dish of peas can be served immediately.

## **Cleaning and maintaining your microwave oven**

Keeping your microwave oven clean improves its performance, wards off unnecessary repairs, and lengthens its life.

### **Cleaning the exterior**

It's best to clean spills on the outside of your microwave oven as they occur. Use a soft cloth and warm, soapy water. Rinse and dry.

#### **CAUTION**

Do not get water into the vents. Never use abrasive products or chemical solvents such as ammonia or alcohol as they can damage the appearance of your microwave.

#### **WARNING**

Unplug the microwave before cleaning.

### **Cleaning under your microwave oven**

Regularly clean grease and dust from the bottom of your microwave using a solution of warm water and soap.

### **Cleaning the control panel**

Wipe with a damp cloth and dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives, or sharp objects on the panel as it is easily damaged.

### **Cleaning the door and door seals**

Always ensure that the door seals are clean and that the door closes properly. Take particular care when cleaning the door seals to ensure that no particles accumulate and prevent the door from closing correctly. Wash the glass door with very mild soap and water. Be sure to use a soft cloth to avoid scratching.

#### **NOTE**

If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when you operate the oven when humidity is high and in no way indicates microwave leakage.

## **Cleaning the interior**

### **CAUTION**

To avoid injury, ensure that the microwave oven has cooled down before cleaning it.

### **CAUTION**

Remove the glass tray from the oven when cleaning the oven or tray. To prevent the tray from breaking, handle it with care and do not put it in water immediately after cooking. Wash the tray carefully in warm sudsy water or in the dishwasher. See the Steam Clean section

## **Cleaning the turntable and roller rings**

Clean the roller rings periodically and wash the turntable as required. The turntable can be washed 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 functionality of the microwave parts.

### **WARNING**

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 the microwave oven is damaged, in particular, if the door or door seals are damaged or the door does not close properly. This can be caused by a broken hinge, a worn out seal or distorted/bent casing.

Do not remove the oven from its casing.

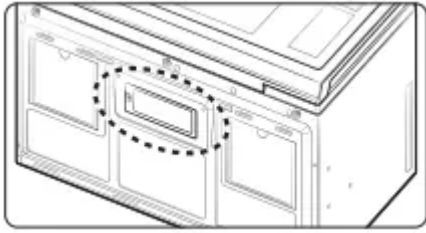
This microwave oven is for home use only and is not intended for commercial use.

## **Replacing the cooktop/night light**

When replacing the cooktop/night light, make sure that you are wearing gloves to avoid injury from the heat of the bulb.

1. Unplug the oven or turn off the power at the main power supply.
2. Remove the screw from the light cover and lower the cover.

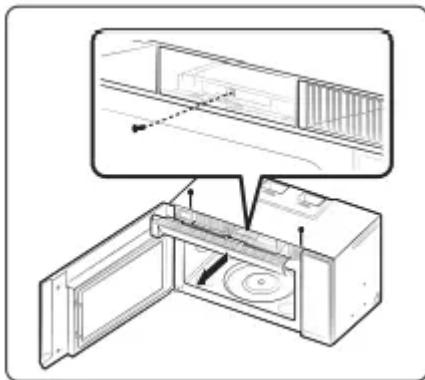
3. Disconnect the wire connectors.
4. Remove the screw securing the LED lamp board.
5. Replace the LED lamp board.



## Replacing the oven light

When replacing the oven light, make sure that you are wearing gloves to avoid injury from the heat of the bulb.

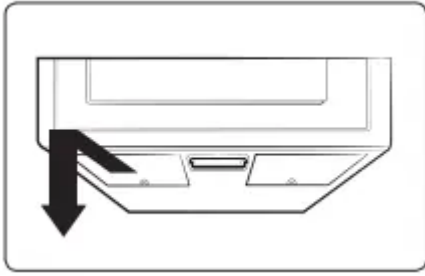
1. Unplug the oven or turn off the power at the main power supply.
2. Open the door.
3. Remove the vent cover mounting screws (2 middle screws).
4. Slide the vent grille to the left, then pull it straight out.
5. Remove the charcoal filter, if present.
6. Remove the screw securing the lamp cover.
7. Remove the bulb by pulling it out gently.
8. Replace the bulb with a 20 watt halogen bulb.
9. Replace the bulb holder.
10. Replace the vent grille and re-insert the 2 screws.
11. Plug the oven in or turn on the power at the main power supply. Reset the clock.



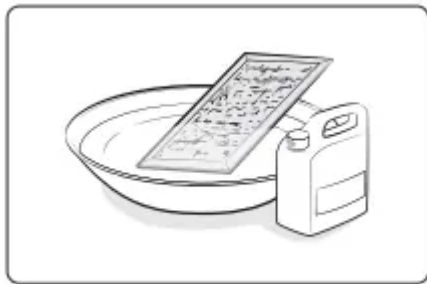
## Cleaning the grease filter

Your microwave oven has two metal reusable grease filters. The grease filters should be removed and cleaned at least once every four months or as required.

1. To remove the filter, slide it to the left or right) using the tab.



2. Soak the grease filter in hot water and a mild soap. Rinse well and shake to dry. Brushing the filter lightly can remove embedded dirt.



#### WARNING

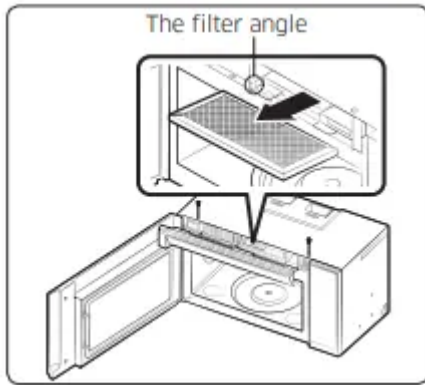
Do not use ammonia or put the grease filter in the microwave oven. The aluminum will darken.

3. To re-install the filter, slide it into the frame slot on the left (or right), and then push it upwards and to the right or left) to lock it.

#### Replacing the charcoal filter

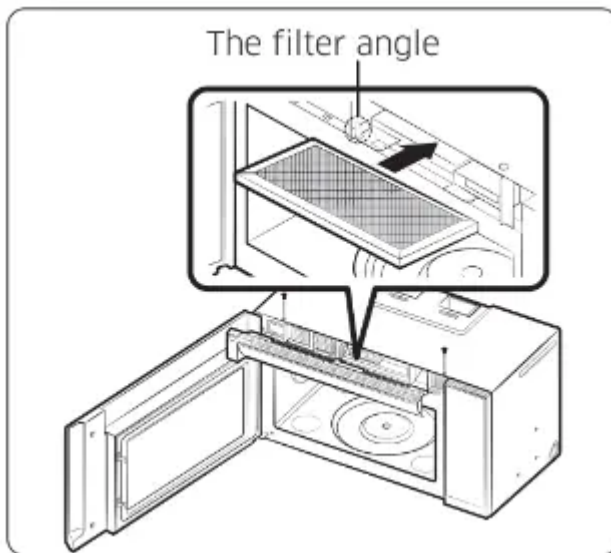
If your oven is vented to the inside, the charcoal filter should be replaced every 6 to 12 months and more often if necessary. The charcoal filter cannot be cleaned. To order a new charcoal filter, contact the Parts Department at 1-800-627-4368 or your Samsung dealer.

1. Unplug the oven or turn off the power at the main power supply.
2. Open the door.
3. Remove the vent grille mounting screws (2 middle screws).
4. Slide the vent grille to the left, then pull it straight out.
5. Push the hook and remove the old filter.



6. Slide a new charcoal filter into place. The filter should rest at the angle shown.

7. Replace the vent grille and 2 screws and close the door. Plug the oven in or turn on the power at the main power supply. Reset the clock.



## Troubleshooting

### Check points

If you encounter a problem with your oven, first check the table below and try the recommendations. If a problem persists, or if an information code keeps appearing on the display, contact a local Samsung service center.

### General

#### The buttons cannot be touched 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.
  - Confirm the microwave is plugged in. Check your fuses or circuit breakers.
- 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. Confirm the microwave is plugged in. Check your fuses or circuit breakers.
- The door is open.
  - Close the door and try again.
- The door open safety mechanisms are covered by 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 the food over, touch 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 the oven has cooked 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 enough ventilation space around the oven.
  - There are intake/exhaust outlets on the front and rear of the oven for ventilation. Check the installation guide and make sure that the microwave is far enough away from walls and cabinets for proper ventilation.

- Several appliances or devices are plugged into the same outlet.
  - Unplug all other appliances or devices from the outlet.

**There is no power to the oven.**

- Power is not supplied.
  - Make sure power is supplied. Confirm the microwave is plugged in. Check your fuses or circuit breakers.

**There is a popping sound during operation.**

- Cooking food in a sealed container or using a container with a tight lid may cause popping sounds.
  - Do not cook food in sealed containers or in containers with tight lids. Expanding steam from the cooking food can cause the containers to burst or the lids to pop off.

**The oven exterior gets too hot during operation.**

- There is not enough ventilation space around the oven.
  - There are intake/exhaust outlets on the front and rear of the oven for ventilation. Check the installation guide and make sure that the microwave is far enough away from walls and cabinets for proper ventilation.
- 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 if too much food is being cooked or improper cookware is being used.
  - To test the oven, put one cup of water in a microwave-safe container, put the container in the oven, and then run the microwave for 1-2 minutes to check whether the water is heated. If 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 if too much food is being cooked or improper cookware is being used.
  - To test the oven, put one cup of water in a microwave-safe container, put the container in the oven, and then run the microwave for 1-2 minutes to check whether the water is heated. If 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 if too much food is being warmed or improper cookware is being used.
  - To test the oven, put one cup of water in a microwave-safe container, put the container in the oven, and then run the microwave for 1-2 minutes to check whether the water is heated. If 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 if too much food is being thawed or improper cookware is being used.
  - To test the oven, put one cup of water in a microwave-safe container, put the container in the oven, and then run the microwave for 1-2 minutes to check whether the water is heated. If 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 touch the STOP/CLEAR Eco 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 flip the food.
  - After turning over the food, touch 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 cooking or thawing.
  - 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 source or power outlet is not properly grounded.
  - Make sure the power source and power outlet are properly grounded.

**There is water dripping.**

- Water or steam may be generated by the cooking or defrosting process, 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.**

- Water or steam may be generated by the cooking or defrosting process, 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.**

- Water or steam may be generated by the cooking or defrosting process, 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.

### **Touching the START button operates the oven.**

- This happens when the oven was not operating.
  - The microwave oven is designed to start operating when you touch the START button if 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. 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.

### **Grill**

#### **Smoke comes out during operation.**

- During initial operation, smoke may come from the heating elements when you first use the oven.
  - This is not a malfunction. After you run the oven 2-3 times, it should stop.
- Food is on the heating elements.
  - Let the oven cool and then remove the food from the heating elements.
- Food is too close to the grill.
  - Put the food a suitable distance away while cooking.
- Food is not properly prepared and/or arranged.
  - Make sure food is properly prepared and arranged.

### **Oven**

#### **The oven does not heat.**

- The door is open.
  - Close the door and try again.

### **Smoke comes out during preheating.**

- During initial operation, smoke may come from the heating elements when you first use the oven.
  - This is not a malfunction. After you run the oven 2-3 times, it should stop.
- Food is on the heating elements.
  - Let the oven cool and then remove the food from the heating elements.

### **There is a burning smell or a burnt plastic smell when using the oven.**

- Plastic or non-heat resistant cookware is used.
  - Use glass cookware suitable for high temperatures.

### **There is a bad smell coming from inside the oven.**

- Food residue or plastic has melted and stuck to the interior.
  - Use the steam function and then wipe the interior of the microwave with a dry cloth. You can put a measuring cup containing a cup of water and a lemon slice inside and run the oven to remove the odor more quickly.

### **The oven does not cook properly.**

- The oven door is frequently opened during cooking.
  - Do not open the door frequently unless you are cooking things that need to be turned. If you open the door often, the interior temperature will be lowered and this may affect the results of your cooking.
- The oven controls are not correctly set.
  - Set the oven controls correctly and try again.
- The grill or other accessories are not correctly inserted.
  - Insert the accessories correctly.
- The wrong type or size of cookware is used.
  - Reset the oven controls or use suitable cookware with flat bottoms.

## **Information codes**

If the oven fails to operate, you may see an information code on the display. Check the table below for the code, and then follow the directions.

### **C-20 The temperature sensor read the temperature incorrectly.**

- Touch the STOP/CLEAR Eco button and operate again. If it appears again, turn off the microwave oven, let it sit for more than 30 seconds, and then try setting again. If this code re-appears, call your local SAMSUNG Customer Care Center.

**C-21 Temperature sensor detects a higher temperature than the set temperature.**

- Turn off the microwave oven and let it cool, then try the setting again. If this code re-appears, call your local SAMSUNG Customer Care Center.

**C-F0 The microwave has sensed an internal communications failure.**

**C-A1 The oven has failed to sense the opening or closing of the damper for minute.**

**C-F1 Only occurs when EEPROM Read or Write is not working.**

- Unplug the power cord of the oven, and contact a local SAMSUNG Customer Care Center.

**C-D0 Control buttons are touched over 10 seconds.**

- Clean the keys and check if there is water on the surface around key. If it appears again, turn off the microwave oven, let it sit for more than seconds, and then try setting again. If this code re-appears, call your local SAMSUNG Customer Care Center.

**C-F2 There is a button malfunction.**

- Stop the oven and then try again. If this code re-appears, call your local SAMSUNG Customer Care Center

**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.