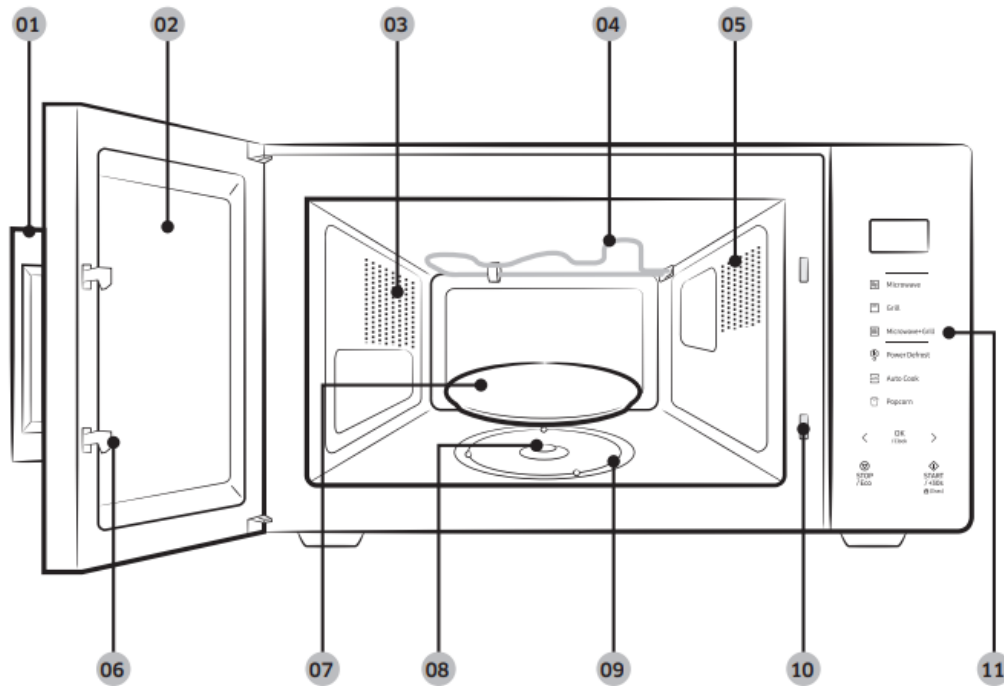


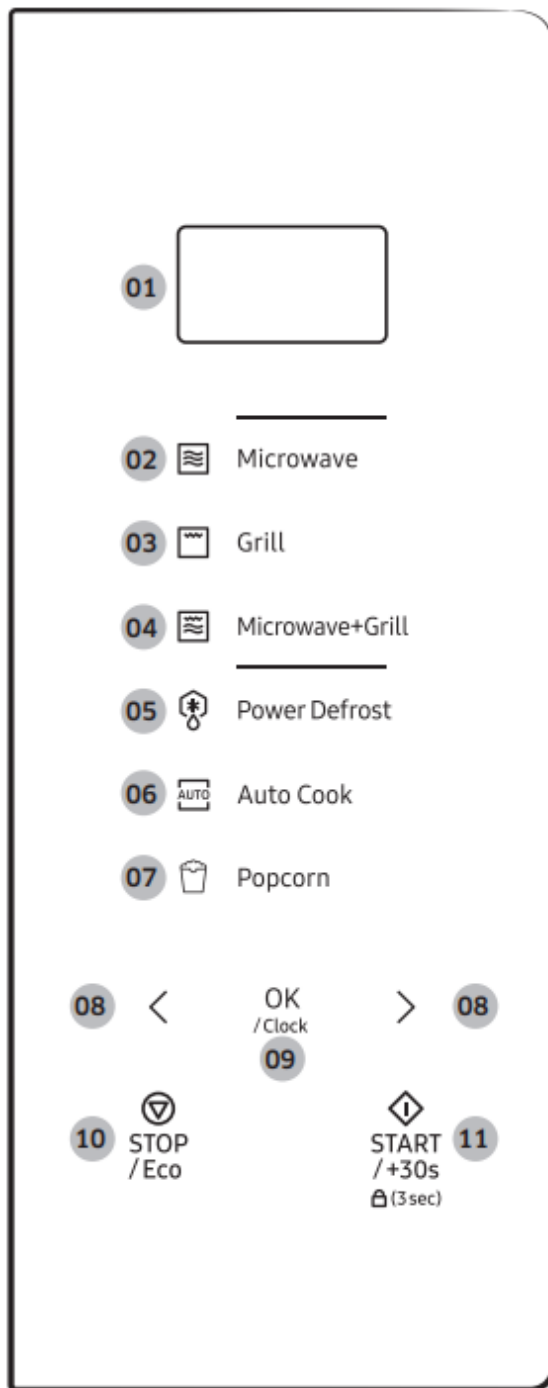
## Oven features

### Oven



- 
- |                                  |                               |                             |
|----------------------------------|-------------------------------|-----------------------------|
| <b>01</b> Door handle            | <b>02</b> Door                | <b>03</b> Ventilation holes |
| <b>04</b> Heating element        | <b>05</b> Light               | <b>06</b> Door latches      |
| <b>07</b> Turntable              | <b>08</b> Coupler             | <b>09</b> Roller ring       |
| <b>10</b> Safety interlock holes | <b>11</b> Control panel holes |                             |

## Control panel



- 01** Display
- 02** Microwave
- 03** Grill
- 04** Microwave+Grill
- 05** Power Defrost
- 06** Auto Cook
- 07** Popcorn
- 08** Decrease/Increase (Weight/Serving/Time)
- 09** OK (Clock)
- 10** STOP/Eco
- 11** START/+30s (Child Lock)

## How a microwave oven works

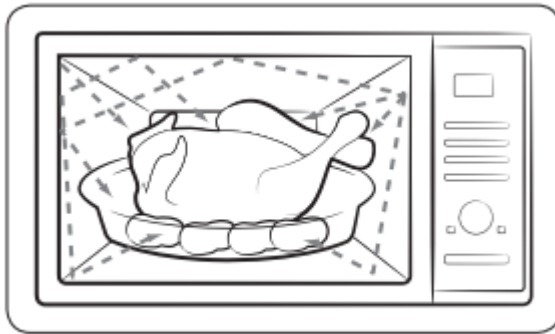
Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

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)

#### **NOTE**

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.

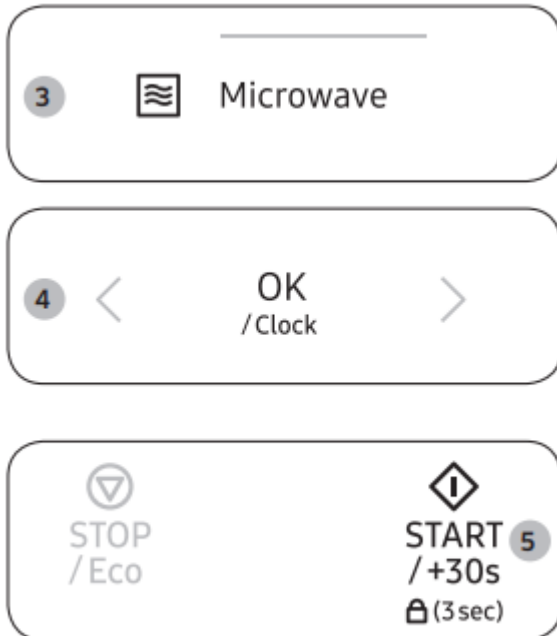
### **Checking that your oven is operating correctly**

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”

**NOTE** The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum (100 % - 1000 W) is used, the water takes longer to boil.

1. Pull the handle to open the microwave oven door.
2. Place a glass of water on the turntable, and then close the door.
3. Press Microwave.

4. The control panel display shows the corresponding power level (100 - 1000 W). Press the OK button for desired power level.
5. Press START/+30s repeatedly to set the time to 4 or 5 minutes.
6. The microwave oven heats the water for the set time. Check and make sure the water is boiling.




## Cooking/Reheating

1. Pull the handle to open the microwave oven door.
2. Place the food on the centre of the turntable, and then close the door



3. Press Microwave.

- The control panel display shows the corresponding icon (  ) and the maximum power level (1000 W).

4. Press < or > (Decrease/Increase) to select the desired power level, and then press OK.

- Refer to the “Power levels and time variations” section on page 16 for the appropriate power level.



5. Press < or > (Decrease/Increase) to set the desired cooking time.

- The control panel display shows the cooking time.

6. Press START/+30s to start cooking.

- The light turns on and the turntable starts to rotate.
- When the cooking is complete, the microwave oven beeps 4 times and the control panel display shows the current time. Then, the end reminder signal beeps once every minute for 3 times.



## 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 O



2. Press < or > (Decrease/Increase) to set the hour, and then press OK.

3. Press < or > (Decrease/Increase) to set the minute, and then press OK.

### 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 11 power levels.

0 = PL:0	(Deodorization)	60 = PL:60	(Simmer)
10 = PL:10	(Warm)	70 = PL:70	(Medium high)
20 = PL:20	(Defrost)	80 = PL:80	(Reheat)
30 = PL:30	(Low)	90 = PL:90	(Sauté)
40 = PL:40	(Medium low)	100 = PL:Hi	(High)
50 = PL:50	(Medium)		

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

- The cooking time decreases If you select a higher power level.
- The cooking time increases If you select a lower power level.

### 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 progressing at any time simply by opening the door, and then increase or decrease the cooking time if necessary.

#### Method 1.

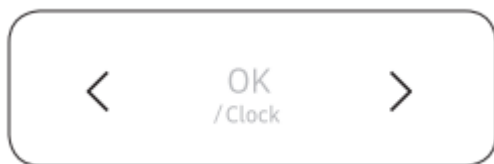
Press START/+30s to increase the cooking time by 30 seconds.

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



#### Method 2.

Press < or > (Decrease/Increase) to adjust the cooking time.



## 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 temporarily

1. Open the door or press STOP/Eco once.

- Cooking stops temporarily.

2. To resume cooking, close the door and press START/+30s.

### To stop the cooking completely

1. Open the door or press STOP/Eco once.

- Cooking stops temporarily.

2. Press STOP/Eco button again.

## Setting the energy save mode

The oven has an energy save mode.



- Press the STOP/Eco button. The control panel display turns off.
- To cancel the energy save mode, open the door or press STOP/Eco. The control panel display shows the current time.

NOTE

### Auto energy saving function

The product returns to standby status if there is no input for 25 minutes in the middle of setting or while the operation has been paused. Also, if you leave the door open, the interior lamp automatically turns off after 5 minutes.

## Using Power Defrost

The defrost time and power level are set automatically. You simply select the programme and the weight.

1. Pull the handle to open the microwave oven door.
2. Place the food on the centre of the turntable, and then close the door.
3. Press Power Defrost.



4. Press < or > (Decrease/Increase) to set the serving size (0.1 lb.-3.5 lbs.), and then press OK.



5. Press START/+30s to start defrosting.
  - When the microwave oven beeps, open the door and turn the food over.
6. Close the door, and then press START/+30s to resume defrosting.
  - When the defrosting is complete, the microwave oven beeps 4 times and the control panel display shows the current time. Then, the end reminder signal beeps once every minute for 3 times.

### Power Defrost programme description

The following table details instructions. Remove all packaging materials before defrosting.

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.
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## Using Auto cook

Auto Cook has 37 pre-programmed cook settings. You do not need to set either the cooking times or the power level.

1. Pull the handle to open the microwave oven door.
2. Place the food on the centre of the turntable, and then close the door.
3. Press Auto Cook.



4. Press < or > (Decrease/Increase) to select the desired category, and then press OK.

- 1. Grill auto cook
- 2. Home Dessert

- 3. Auto Cook
- 4. Soften / melt

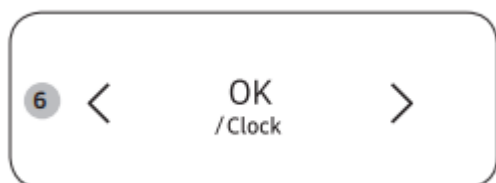
5. Press < or > (Decrease/Increase) to select the type of food, and then press OK.

- For more information, see the "Auto Cook programme description" section



6. Press < or > (Decrease/Increase) to select the serving size, and then press OK.

- For more information, see the "Auto Cook programme description" section on pages 21 to 27.
- Depending on the selected menu, you may have only one weight option available to select.
- You do not have to select a weight for Home Dessert.



7. Press START/+30s to start Auto Cook.

- The microwave oven cooks the food according to the selected pre programmed setting.
- When the cooking is complete, the microwave oven beeps 4 times and the control panel display shows the current time. Then, the end reminder signal beeps once every minute for 3 times.



The following table presents quantities and appropriate instructions about 37 pre-programmed cooking options. The pre-programmes are categorized into Grill auto cook, Home Dessert, Auto Cook and, Soften / melt

## Using Popcorn



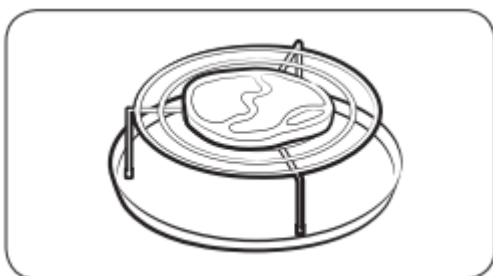
1. Pull the handle to open the microwave oven door.
2. Place the food on the centre of the turntable, and then close the door.
3. Press Popcorn.
4. Press < or > (Decrease/Increase) to select the serving size, and then press OK.
5. Press START/+30s to start Popcorn.

## Grilling


The grill enables you to heat and brown food quickly, without using microwaves.

- Always use oven gloves when touching the cookware in the microwave oven, as they will be very hot.
- You can get better cooking and grilling results, if you use the grill rack.

1. Pull the handle to open the microwave oven door.
2. Place the food on the grill rack, and then close the door.



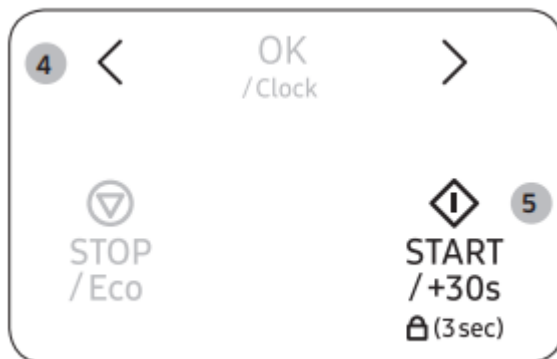
3. Press Grill.

- The control panel display shows the corresponding icon .
- You cannot set the temperature of the grill.



4. Press < or > (Decrease/Increase) to set the desired grilling time.

- The maximum grilling time is 60 minutes.




5. Press START/+30s to start grilling.

- When the grilling is complete, the microwave oven beeps 4 times and the control panel display shows the current time. Then, the end reminder signal beeps once every minute for 3 times.

## Combining microwaves and grill

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

1. Pull the handle to open the microwave oven door.
2. Place the food on the grill rack, and then close the door.
3. Press Microwave+Grill.

- The control panel display shows the corresponding icon .



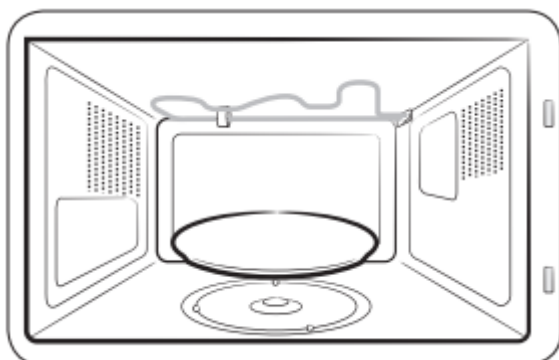
4. Press < or > (Decrease/Increase) to set the desired cooking time.
  - The maximum cooking time is 60 minutes.
5. Press START/+30s to start cooking.
  - When the cooking is complete, the microwave oven beeps 4 times and the control panel display shows the current time. Then, the end reminder signal beeps once every minute for 3 times.



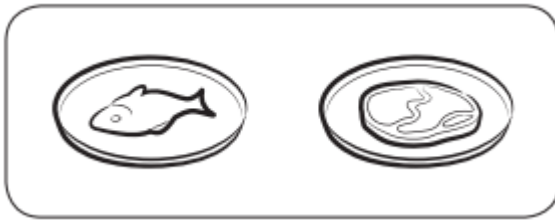
## Using the crusty plate

This crusty plate allows you to brown food not only on the top with the grill, but also the bottom of the food turns crispy and brown due to the high temperature of the crusty plate. Several items which you can prepare on the crusty plate can be found in the chart (see next page). The crusty plate can also be used for bacon, eggs, sausages, etc.

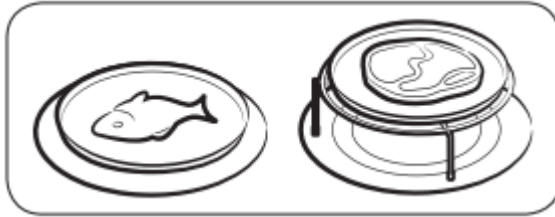
1. Place the crusty plate directly on the turntable and preheat it with highest Microwave-Grill-Combination by following the times and instructions in the chart.
2. Brush the plate with oil if you are cooking food, such as bacon and eggs, in order to brown the food nicely.



3. Place the food on the crusty plate.



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




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



### Using hild lock

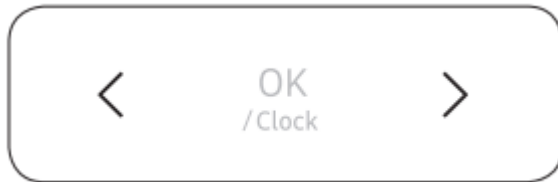
Your microwave oven is fitted with a special child lock programme, which enables the microwave oven to be “locked” so that children or anyone unfamiliar with it cannot operate it accidentally.



- To activate Child Lock, press and hold START/+30s for 3 seconds.
- The control panel is locked, and the control panel display shows “L”. 
- To deactivate Child Lock, press and hold START/+30s again for 3 seconds

### Switching the beeper off

You can switch the beeper off whenever you want.



- To turn the beeping sound off, press < or > (Decrease/Increase) at the same time.
- To turn the beeping sound back on, press < or > (Decrease/Increase) at the same time again.

## **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
Aluminium foil	✓✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the microwave 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"> <li>Polystyrene cups containers</li> <li>Paper bags or newspaper</li> <li>Recycled paper or metal trims</li> </ul>	✓ ✗ ✗	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"> <li>Oven-to-tableware</li> <li>Fine glassware</li> </ul>	✓ ✓	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.

Cookware	Microwave-safe	Comments
<ul style="list-style-type: none"> <li>Glass jars</li> </ul>	✓	Must remove the lid. Suitable for warming only.
Metal <ul style="list-style-type: none"> <li>Dishes</li> <li>Freezer bag twist ties</li> </ul>	✗ ✗	May cause arcing or fire.
Paper <ul style="list-style-type: none"> <li>Plates, cups, napkins and kitchen paper</li> <li>Recycled paper</li> </ul>	✓ ✗	For short cooking times and warming. Also to absorb excess moisture. May cause arcing.
Plastic <ul style="list-style-type: none"> <li>Containers</li> <li>Cling film</li> <li>Freezer bags</li> </ul>	✓ ✓ ✓✗	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

Microwave energy actually penetrates food and is attracted and absorbed by the water, fat and sugar in the food. The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

### General microwave tips

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

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

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

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

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

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

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

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

## **Cooking techniques**

### **NOTE**

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

### **Stirring**

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

### **Arrangement**

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

### **Shielding**

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

### **Turning**

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

### **Standing**

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

### **Adding moisture**

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

### **Venting**

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

### **Reheating**

Your microwave oven will reheat food in a fraction of the time that conventional ovens normally take.

Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about 64.5 to 68 °F or a chilled food with a temperature of about 41 to 45 °F.

### **Arranging and covering**

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

### **Power levels and stirring**

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

Check the tables for guidance. In general, it is better to reheat food using a lower 0 power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).

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

Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during, and after heating.

Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food.

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

## **Heating and standing times**

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

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

Allow food to stand for a short time after reheating to let the temperature even out.

The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.

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

## **Reheating liquids**

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

## **Reheating baby food**

### **Baby food**

Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 86 to 104 °F.

### **Baby milk**

Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with nipple on, as the bottle may explode if overheated. Shake well before standing time and again before serving ! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 98.6 °F.

## **Manual defrosting**

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.

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

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid, and, if you are defrosting chicken, remove any giblets as soon as possible. Check the food occasionally to make sure that it does not feel warm.

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

Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing. Let fish, meat, and poultry stand to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

Hint: Flat food defrosts better than thick, and smaller quantities need less time than larger quantities.

## **Grill**

The grill-heating element is located underneath the ceiling of the cavity. It operates while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 3-5 minutes will make the food brown more quickly.

### **Cookware for grilling:**

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

### **Food suitable for grilling:**

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

### **Important remark:**

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

## **Microwave + grill**

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

### **Cookware for cooking with microwaves + grill**

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

### **Food suitable for microwaves + grill cooking:**

Food suitable for combination mode cooking include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and

crispy top (e.g. chicken pieces, turning them over half way through cooking). Please refer to the grill table for further details.

**Important remark:**

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

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

**Tips and tricks**

**Melting crystallized honey**

Put 2 oz (20 g) crystallized honey into a small deep glass dish.

Heat for 20-30 seconds using 30 %, until honey is melted.

**Melting gelatine**

Lay dry gelatine sheets 1 oz (10 g) for 5 minutes into cold water.

Put drained gelatine into a small glass pyrex bowl.

Heat for 1 minute using 30 %.

Stir after melting.

**Cooking glaze/icing (for cake and gateaux)**

Mix instant glaze (approximately 3 teaspoons) with 2 tablespoons (40 g) sugar and 1 cup (250 ml) cold water.

Cook uncovered in a glass pyrex bowl for 3 to 4 minutes using 90 %, until glaze/icing is transparent. Stir twice during cooking.

**Cooking jam**

Put 2 1/2 oz of fruit (600 g or about 2 1/2 cups) (for example mixed berries) in a suitable sized glass pyrex bowl with a lid. Add 1 1/2 cups (300 g) preserving sugar and stir well.

Cook covered for 10-12 minutes using 90 %.

Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

**Cooking pudding / custard**

Mix the pudding mix with milk following the manufacturer's instructions. Add sugar if instructed. Stir well. Instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6 to 7 minutes using 90 %.

Stir several times well during cooking.



## **Browning almond slices**

Spread about 1 oz (30 g) of sliced almonds evenly on a medium sized ceramic plate.

Stir several times during browning for 3% to 4% minutes using 60 %.

Let it stand for 2-3 minutes in the oven. Use oven gloves when taking out!

## **Maintenance**

### **Cleaning**

Clean the microwave oven regularly to prevent impurities from building up on or inside the microwave 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 microwave oven. Rinse and dry well.

### **To remove stubborn impurities with bad smells from inside the microwave 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.

### **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

## Troubleshooting

Problem	Cause	Action
<b>General</b>		
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.	The Eco (power-saving) function is set.	Turn off the Eco function.
The microwave 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 microwave oven stops while in operation.	The user has opened the door to turn food over.	After turning over the food, press the START/+30s button again to start operation.

<p>The power turns off during operation.</p>	<p>The microwave oven has been cooking for an extended period of time.</p>	<p>After cooking for an extended period of time, let the microwave oven cool.</p>
	<p>The cooling fan is not working.</p>	<p>Listen for the sound of the cooling fan.</p>
	<p>Trying to operate the microwave oven without food inside.</p>	<p>Put food in the microwave oven.</p>
	<p>There is not sufficient ventilation space for the microwave oven.</p>	<p>There are intake/exhaust outlets on the front and rear of the microwave oven for ventilation.</p> <p>Keep the gaps specified in the product installation guide.</p>
	<p>Several power plugs are being used in the same socket.</p>	<p>Designate only one socket to be used for the microwave oven.</p>
<p>There is a popping sound during operation, and the microwave oven doesn't work.</p>	<p>Cooking sealed food or using a container with a lid may causes popping sounds.</p>	<p>Do not use sealed containers as they may burst during cooking due to expansion of the contents.</p>

The microwave oven exterior is too hot during operation.	There is not sufficient ventilation space for the microwave oven.	There are intake/exhaust outlets on the front and rear of the microwave oven for ventilation. Keep the gaps specified in the product installation guide.
	Objects are on top of the microwave oven.	Remove all objects on the top of the microwave oven.
The door cannot be opened properly.	Food residue is stuck between the door and microwave oven interior.	Clean the microwave oven and then open the door.
Heating including the Warm function does not work properly.	The microwave 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.	Too much food is being cooked.	Reduce the amount of food and start the function again.
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 STOP/Eco button.
	The interior light is covered by foreign matter.	Clean the inside of the microwave oven and check again.

<p>A beeping sound occurs during cooking.</p>	<p>If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing.</p>	<p>After turning over the food, press the START/+30s button again to restart operation.</p>
<p>The microwave oven is not level.</p>	<p>The microwave oven is installed on an uneven surface.</p>	<p>Make sure the microwave oven is installed on flat, stable surface.</p>
<p>There are sparks during cooking.</p>	<p>Metal containers are used during the microwave oven/ thawing functions.</p>	<p>Do not use metal containers.</p>
<p>When power is connected, the microwave oven immediately starts to work.</p>	<p>The door is not properly closed.</p>	<p>Close the door and check again.</p>
<p>There is electricity coming from the microwave oven.</p>	<p>The power or power socket is not properly grounded.</p>	<p>Make sure the power and power socket are properly grounded.</p>
<p>1. Water drips. 2. Steam emits through a door crack. 3. Water remains in the microwave oven.</p>	<p>There may be water or steam in some cases depending on the food. This is not an microwave oven malfunction.</p>	<p>Let the microwave oven cool and then wipe with a dry dish towel.</p>

The brightness inside the microwave oven varies.	Brightness changes depending on power output changes according to function.	Power output changes during cooking are not malfunctions. This is not an microwave oven malfunction.
Cooking is finished, but the cooling fan is still running.	To ventilate the microwave oven, the cooling fan continues to run for about 3 minutes after cooking is complete.	This is not an microwave oven malfunction.
<b>Turntable</b>		
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 turntable 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 turntable rattles while turning and is noisy.	Food residue is stuck to the bottom of the microwave oven.	Remove any food residue stuck to the bottom of the microwave oven.

<b>Grill</b>		
Smoke comes out during operation.	During initial operation, smoke may come from the heating elements when you first use the microwave oven.	This is not a malfunction, and if you run the microwave oven 2-3 times, it should stop.
	Food is on the heating elements.	Let the microwave 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.
<b>Microwave oven</b>		
The microwave 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 microwave oven.	This is not a malfunction, and if you run the microwave oven 2-3 times, it should stop.
	Food is on the heating elements.	Let the microwave oven cool and then remove the food from the heating elements.
There is a burning or plastic smell when using the microwave 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 microwave oven.	Food residue or plastic has melted and stuck to the interior.	Use the steam function and then wipe with a dry cloth. You can put a lemon slice inside and run the microwave oven to remove the odour more quickly.
The microwave oven does not cook properly.	The microwave oven door is frequently opened during cooking.	If you open the door often, the interior temperature will be lowered and this may affect the results of your cooking.
	The microwave oven controls are not correctly set.	Correctly set the microwave oven controls and try again.
	The grill or other accessories are not correctly inserted.	Correctly insert the accessories.
	The wrong type or size of cookware is used.	Use suitable cookware with flat bottoms.

## Information code

Information code	Cause	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.

### NOTE

if the suggested solution does not solve the problem, contact your local SAMSUNG Customer Care Centre.

## 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	MG11T5018C*
Power source	120 V ~ 60 Hz
Power consumption	
Maximum power	1600 W
Microwave	1600 W
Grill (heating element)	1300 W
Output power	100 W / 1000 W (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x H x D)	
Outside (Include Handle)	20 <sup>3/8</sup> x 11 <sup>3/4</sup> x 16 <sup>3/4</sup> mm
Oven cavity	14 <sup>1/16</sup> x 10 <sup>1/16</sup> x 14 <sup>1/16</sup> mm
Volume	1.1 Cu.ft
Weight	
Net	35.05 lb

### 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.