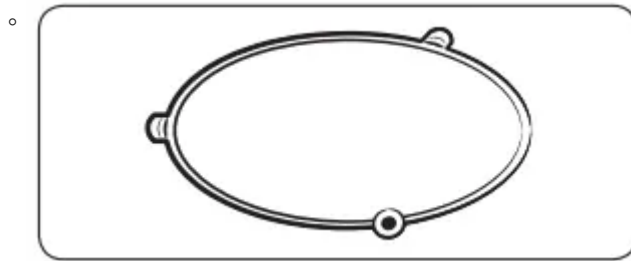


## Installation

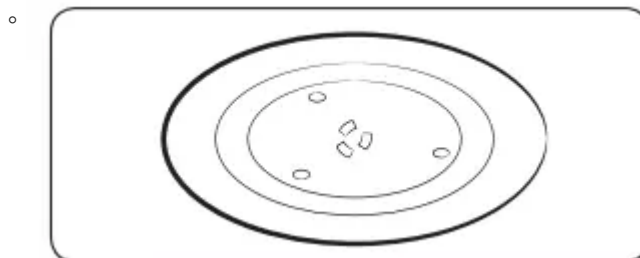
### Accessories

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

1. Roller ring, to be placed in the centre of the oven. The roller ring supports the turntable.

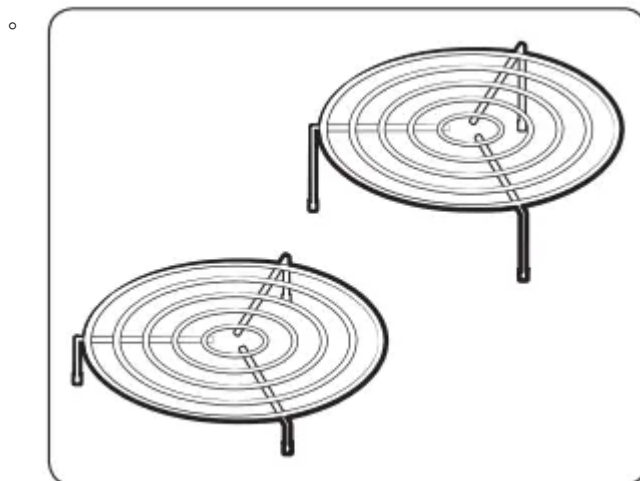


2. Turntable, to be placed on the roller ring with the centre fitting on to the coupler. The turntable serves as the main cooking surface; it can be easily removed for cleaning.



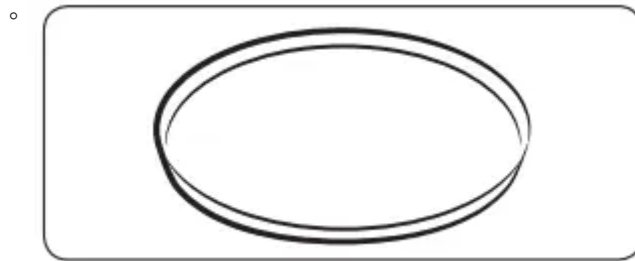
3. High rack, Low rack, to be placed on the turntable.

- The metal racks can be used to cook two dishes at the same time. A small dish may be placed on the turntable and a second dish on the rack. The metal racks can be used in grill, hot blast and combination cooking.



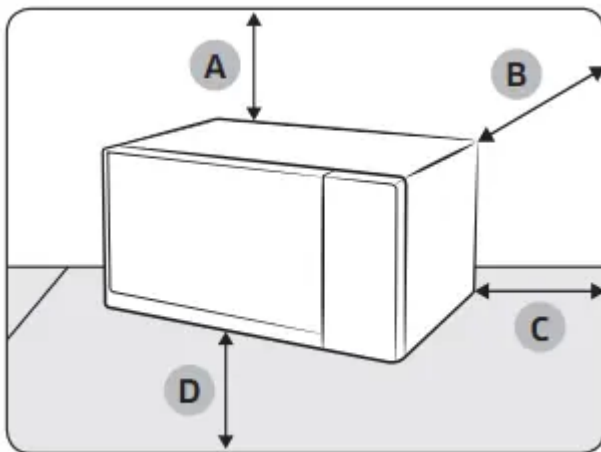
#### 4. Crusty plate, see page 27.

- The crusty plate is used to brown food better in the microwave or grill combination cooking modes. It helps keep pastry and pizza dough crisp.



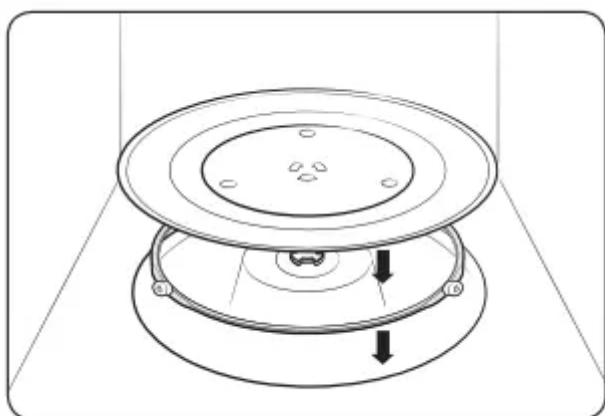
**CAUTION:** DO NOT operate the microwave oven without the roller ring and turntable.

#### Installation site



- A. 20 cm above
- B. 10 cm behind
- C. 10 cm on the side
- D. 85 cm of the floor
- Select a flat, level surface approx. 85 cm above the floor. The surface must support the weight of the oven.
- Secure room for ventilation, at least 10 cm from the rear wall and both sides, and 20 cm from above.
- Do not install the oven in hot or damp surroundings, such as next to other microwave ovens or radiators.
- Conform to the power supply specifications of this oven. Use only approved extension cables if you need to use.
- Wipe the interior and the door seal with a damp cloth before using your oven for the first time.

## Turntable



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

## Maintenance

### Cleaning

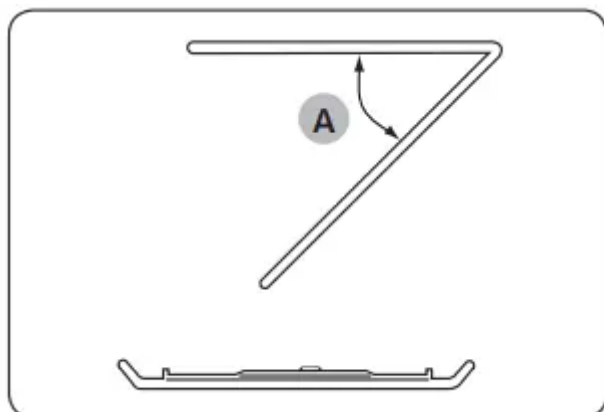
Clean the oven regularly to prevent impurities from building up on or inside the oven. Also pay special attention to the door, door sealing, and turntable and roller ring (applicable models only).

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

#### To remove stubborn impurities with bad smells from inside the oven

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

#### To clean inside swing-heater models



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

### **CAUTION**

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

### **Replacement (repair)**

### **WARNING**

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

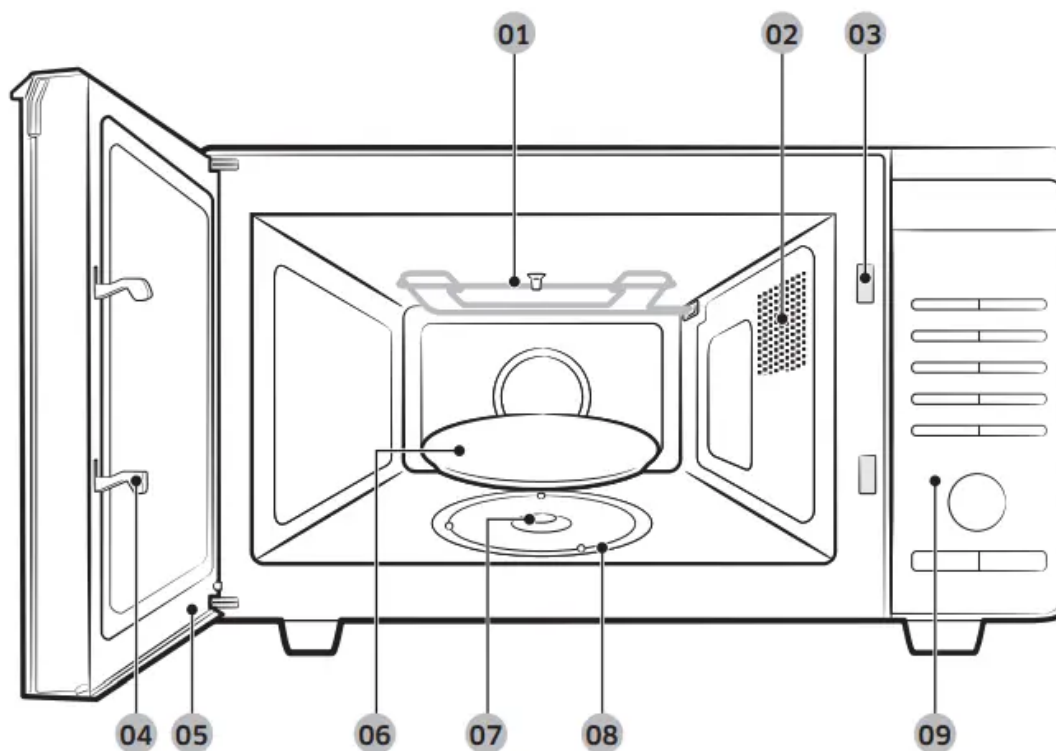
- If you encounter a problem with hinges, sealing, and/or the door, contact a qualified technician or a local Samsung service centre for technical assistance.
- If you want to replace the light bulb, contact a local Samsung service centre. Do not replace it yourself.
- If you encounter a problem with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

### **Care against an extended period of disuse**

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

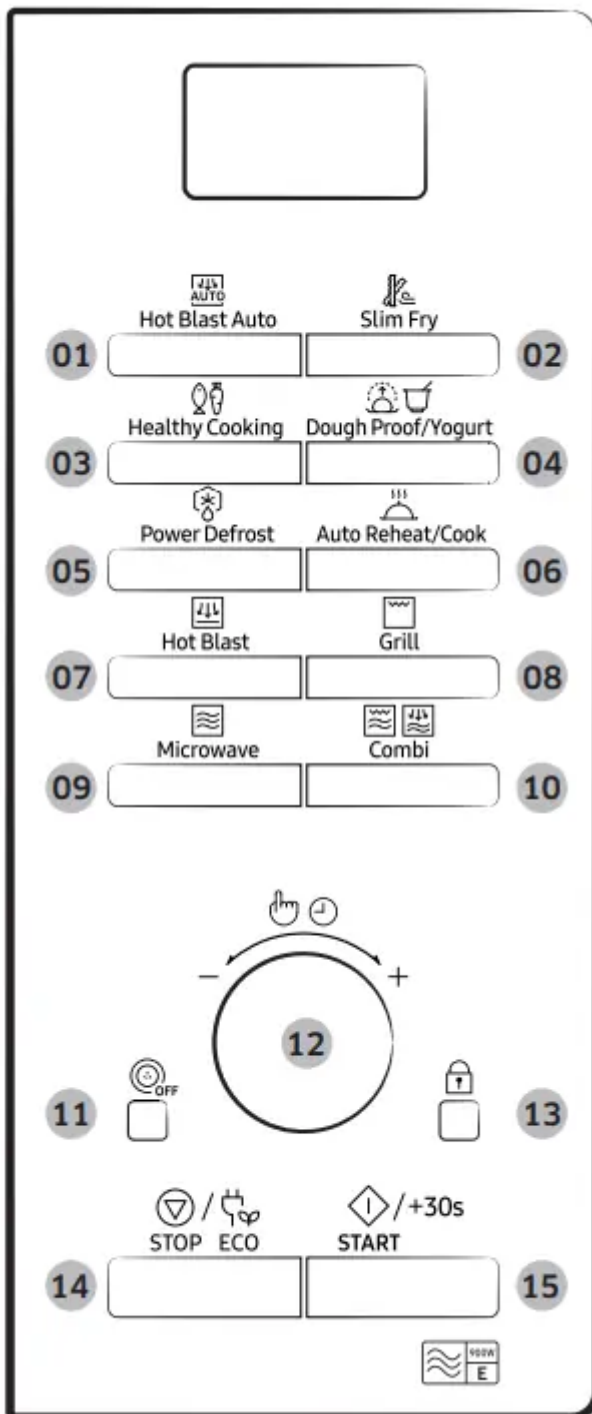
# Oven features

## Oven



1. Heating element
2. Ventilation holes
3. Safety interlock holes
4. Door latches
5. Door
6. Turntable
7. Coupler
8. Roller ring
9. Control panel

## Control panel



1. Hot Blast Auto
2. Slim Fry
3. Healthy Cooking
4. Dough Proof/Yogurt
5. Power Defrost
6. Auto Reheat/Cook

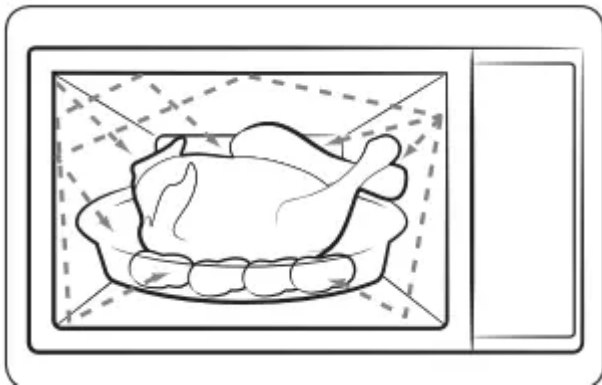
7. Hot Blast
8. Grill
9. Microwave
10. Combi
11. Turntable On/Off
12. Multi Function Selector Dial
13. Child Lock
14. STOP/ECO
15. START/+30s

### 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)

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

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

### Checking that your oven is operating correctly

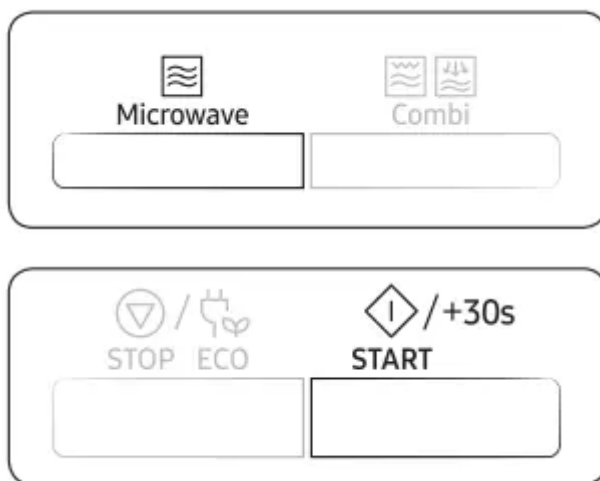
The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled “Troubleshooting” on the page 47.

**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 % - 900 W) is used, the water takes longer to boil.

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

Press the Microwave mode and set the time to 4 or 5 minutes by pressing the START/+30s button. The oven heats the water for 4 or 5 Oven use minutes. The water should then be boiling.



### Setting the time

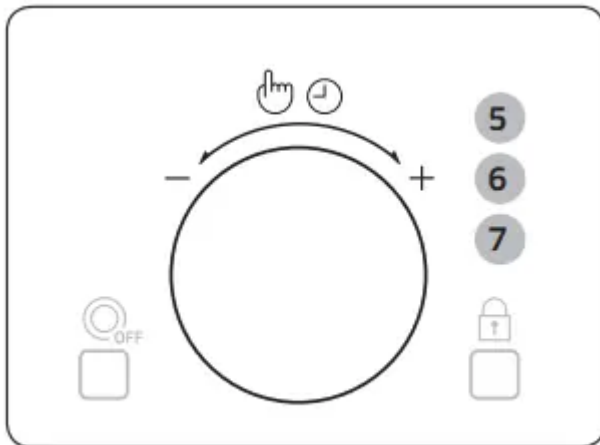
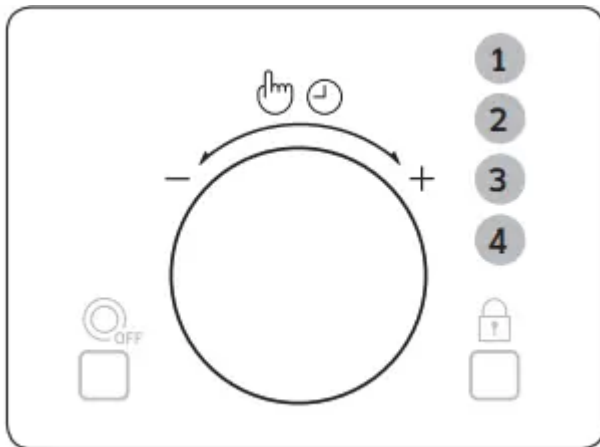
When power is supplied, “88:88” and then “12:00” is automatically displayed on the display. Please set the current time. The time can be displayed in either the 24-hour or 12- hour notation.

You must set the clock:

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

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

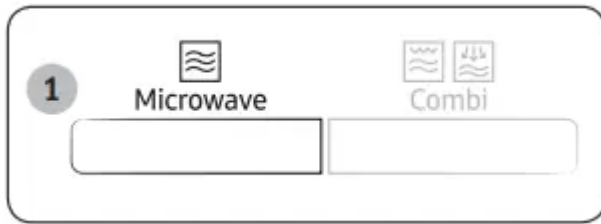
1. Press the Multi Function Selector Dial.
  2. Turn the Multi Function Selector Dial to set time display type. (12H or 24H)
  3. Press the Multi Function Selector Dial to complete the setup.
  4. Turn the Multi Function Selector Dial to set the hour.
  5. Press the Multi Function Selector Dial.
  6. Turn the Multi Function Selector Dial to set the minute.
  7. When the right time is displayed, press the Multi Function Selector Dial to start the clock.
- The time is displayed whenever you are not using the microwave oven.




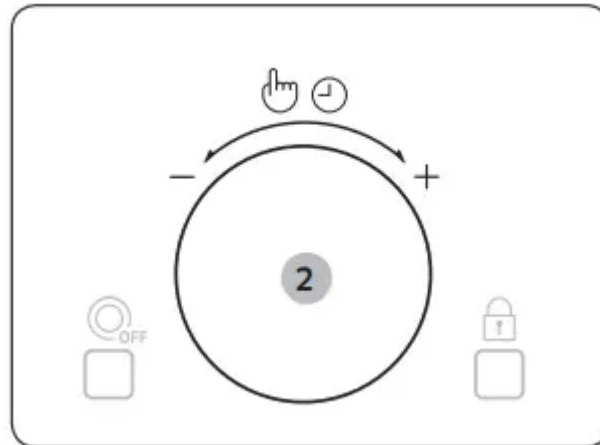
### Cooking/Reheating

The following procedure explains how to cook or reheat food.

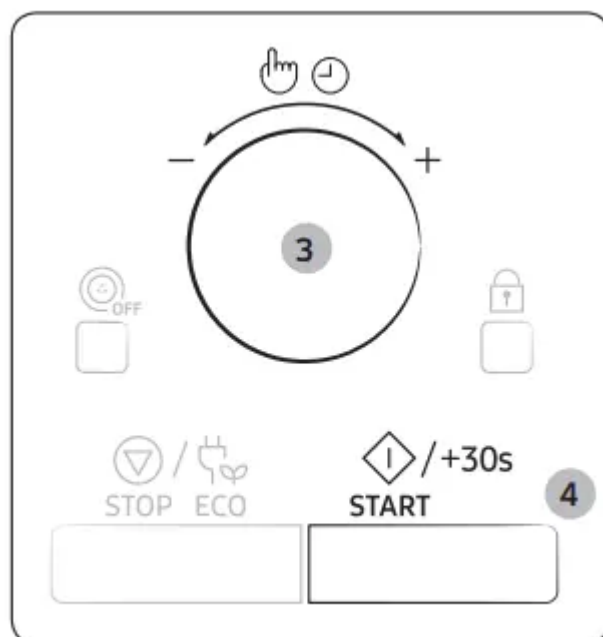
**CAUTION** ALWAYS check your cooking settings before leaving the oven unattended. Open the door. Place the food in the centre of the turntable. Close the door. Never switch the microwave oven on when it is empty.



1. Press the Microwave button. The following indications are displayed:  (Microwave mode) 900 W (Output power)
2. Turn the Multi Function Selector Dial until the appropriate power level is displayed. At that time, press the Multi Function Selector Dial to set the power level.
  - If don't set the power level within 5 seconds, automatically changes to the cooking time setting stage.



3. Set the cooking time by turning the Multi Function Selector Dial. The cooking time is displayed.
4. Press the START/+30s button.
  - The oven light comes on and the turntable starts rotating. Cooking starts. When it has finished.
    1. The oven beeps 4 times.
    2. The end reminder signal will beep 3 times (once every minute).
    3. The current time is displayed again.



### 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 six power levels.

Power level	Percentage	Output
HIGH	100 %	900 W
MEDIUM HIGH	67 %	600 W
MEDIUM	50 %	450 W
MEDIUM LOW	33 %	300 W
DEFROST	20 %	180 W
LOW	11 %	100 W

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

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

## Adjusting the cooking time

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

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



### Method 1

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

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

### Method 2

Just turning Multi Function Selector Dial to adjust cooking time.

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

## Stopping the cooking

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

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

To stop the cooking...	Then...
Temporarily	<ul style="list-style-type: none"> <li>Open the door or press the <b>STOP/ECO</b> button once. Cooking stops.</li> <li>To resume cooking, close the door again and press the <b>START/+30s</b> button.</li> </ul>
Completely	<ul style="list-style-type: none"> <li>Press the <b>STOP/ECO</b> button once. Cooking stops.</li> <li>If you wish to cancel the cooking settings, press the <b>STOP/ECO</b> button again.</li> </ul>

### Setting the energy save mode

The oven has an energy save mode.

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



#### NOTE: Auto energy saving function

If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and clock will be displayed after 25 minutes. Oven Lamp will be turned off after 5 minutes with door open condition.

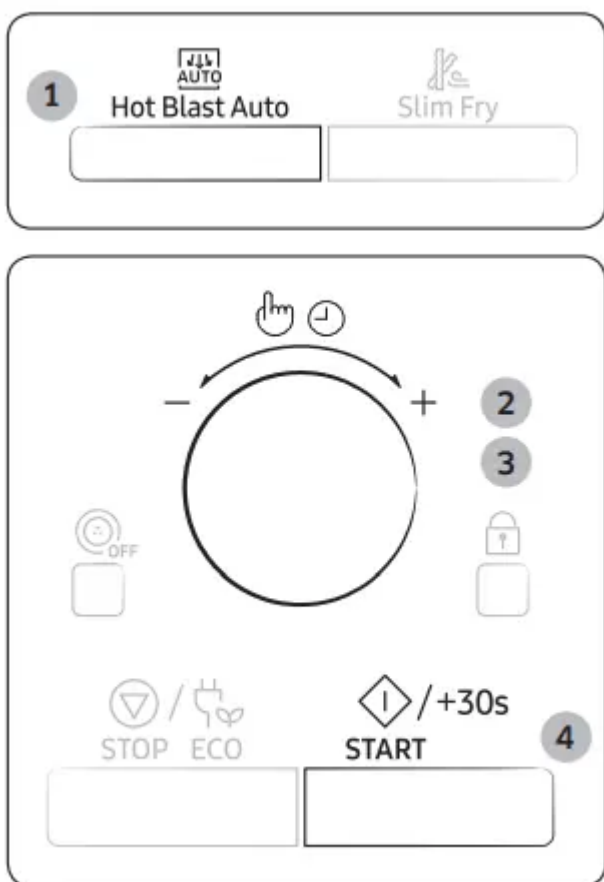
### Using the hot blast auto features

The 10 Hot Blast Auto features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the size of the serving by turning the Multi Function Selector Dial.

#### CAUTION

- Use only recipients that are microwave-safe.
  - Open the door. Place the food in the centre of the turntable. Close the door.
1. Press the Hot Blast Auto button.

2. Select the type of food that you are cooking by turning the Multi Function Selector Dial. Refer to the table on the following page for a description of the various preprogrammed settings. At that time, press the Multi Function Selector Dial to select the type of food.
3. Select the size of the serving by turning the Multi Function Selector Dial.
4. Press the START/+30s button. The food is cooked according to the preprogrammed setting selected.
  - When it has finished.
    1. The oven beeps 4 times.
    2. The end reminder signal will beep 3 times (once every minute).
    3. The current time is displayed again.



### Hot blast auto guide

The following table presents 10 Hot Blast Auto programmes, quantities, standing times and appropriate recommendations. Those programmes are running with a combination of microwaves, grill and convection heater.

Code	Food	Serving size	Instructions
H1	Frozen Pan Pizza	300-350 g	Remove a package and place the Pizza on the low rack. After cooking, stand for 2-3 minutes.
H2	Homemade Pizza	500-550 g	<ul style="list-style-type: none"> <li>Ingredients Pizza dough (200-250 g) 150 g strong white bread flour, 3 g dried yeast, 0.5 tbsp olive oil, 100 ml warm water, 0.5 tbsp sugar and salt.</li> <li>Topping 100 g Sliced Vegetables, 100 g Tomato puree, 80-100 g grated Mozzarella cheese.</li> <li>Method Put the flour, yeast, oil, salt and warm water in a bowl and mix to a wettish dough. Knead in a mixer or by hand about 5-10 minutes. Cover with lid and prove for 30 min. Roll out into Crusty plate. Spread the tomato puree on the dough and add vegetables. Sprinkle cheese evenly on top. Put them on the high rack. After cooking, stand for 2-3 minutes.</li> </ul>

Code	Food	Serving size	Instructions
H3	Homemade Lasagne	500-600 g 1000-1100 g	<ul style="list-style-type: none"> <li>Ingredients (1000-1100 g) 2 tbsp olive oil, 300 g minced beef, 200 g tomato sauce, 100 ml beef stock, 150 g dried lasagne sheets (8 sheets), 1 onion (chopped), 1 tsp each of dried parsley flakes, oregano, basil, 200 g grated mozzarella cheese - In case of 500-600 g, use half quantity.</li> <li>Method Sauce: Heat the oil in a frying pan, then cook the minced beef and chopped onion for about 10 min until browned all over. Pour over the tomato sauce and beef stock, add the dried herbs. Bring up to the boil, then simmer for 30 min. Cook lasagna noodles according to package directions. Layer noodle, meat sauce, and cheese then repeat. Then sprinkle evenly with remaining mozzarella cheese on the top of noodles and put them in the low rack. After cooking, stand for 2-3 minutes.</li> </ul>

H4	Homemade Gratin	500-600 g 900-1000 g	<ul style="list-style-type: none"> <li>Ingredients (900-1000 g) 640 g potatoes, 80 ml milk, 80 ml cream, 40 g beaten whole egg, 1 tsp each of salt, pepper, nutmeg, 120 g grated mozzarella cheese, butter, thyme - In case of 500-600 g, Use half quantity.</li> <li>Method Peel potatoes and slice them to 3 mm thickness. Rub the butter all over the surface of a gratin dish. Spread the slices on a clean towel and keep them covered with the towel while you prepare the rest of the ingredients. Mix the rest of the ingredients except for grated cheese into a large bowl and stir well. Layer the potato slices in the dish slightly overlapping and pour the mixture over the potatoes. Spread the grated cheese over the top and put them on the low rack. After cooking, serve sprinkled with a few fresh thyme leaves. After cooking, stand for 2-3 minutes.</li> </ul>
H5	Frozen French Fries	200-250 g 300-350 g	Distribute frozen oven chips evenly on the crusty plate. Set plate on the high rack. After cooking, stand for 2-3 minutes.
H6	Frozen Buffalo Wings	400-450 g 500-550 g	Put the Frozen Buffalo Wings (pre-cooked and spiced) on a side of the crusty plate. Set plate on the high rack. After cooking, stand for 2-3 minutes.

Code	Food	Serving size	Instructions
H7	Roast Chicken Pieces	500-600 g 900-1000 g	Weigh chicken pieces and brush with oil and spices. Place them evenly on high rack. When the beep sounds, turn the chicken over and press start to continue. After cooking, stand for 2-3 minutes.
H8	Roast Chicken	1100-1200 g 1200-1300 g	Brush the chicken oil and spices fully. Put Breast side down first on the crusty plate. Put them on the low rack. When the beep sounds, turn the chicken over by using tongs and press the start to continue. After cooking, stand for 2-3 minutes.

Code	Food	Serving size	Instructions
H9	Beef Steak Pie	500-600 g	<ul style="list-style-type: none"> <li>Ingredients</li> <li>200 g beef, cubed, 1 tbsp olive oil, ½ onion (sliced), 80 g mushroom (sliced), 1 tbsp each of parsley and thyme, chopped, 1 tbsp Worcestershire sauce, salt and pepper 2 tbsp flour, 100 ml hot beef stock, 120 g ready-made pastry dough, 1 egg yolk, beaten.</li> <li>Method</li> <li>Sprinkle the beef with flour, salt and pepper. Fry them in a frying pan with oil, stirring frequently until browned. Add onion, mushroom, parsley, thyme, Worcestershire sauce and beef stock and broil. After broiling, reduce to simmer for an hour. Pour the filling mixture to an oven dish and cover with the pie pastry sheet and press the edge together to seal. Decorate with pastry trimming with knife and pork. Cut cross the top and brush with beaten egg yolk. Put them on the low rack. After cooking, stand for 2-3 minutes.</li> </ul>

Code	Food	Serving size	Instructions
H10	Homemade Mini Quiche	400-500 g	<ul style="list-style-type: none"> <li>Ingredients</li> <li>Pastry</li> <li>200 g plain flour, 80 g butter, 1 egg, 30 g bacon, cubed, 60 g Cream, 60 g Cream fraiche, 2 egg, 40 g grated cheese, salt and pepper.</li> <li>Method</li> <li>To make the pastry, put the flour, butter and eggs in a bowl and mix to a soft dough. Rest it in the refrigerator for 30 minutes. Roll out the pastry and place in buttered metal tins (like muffin mould for 6 mini quiches). Mix the cream, cubed bacon, cream fraiche, egg, cheese, salt, pepper and pour the mixture into the moulds. Put them on the low rack. After cooking, stand for 5 minutes.</li> </ul>

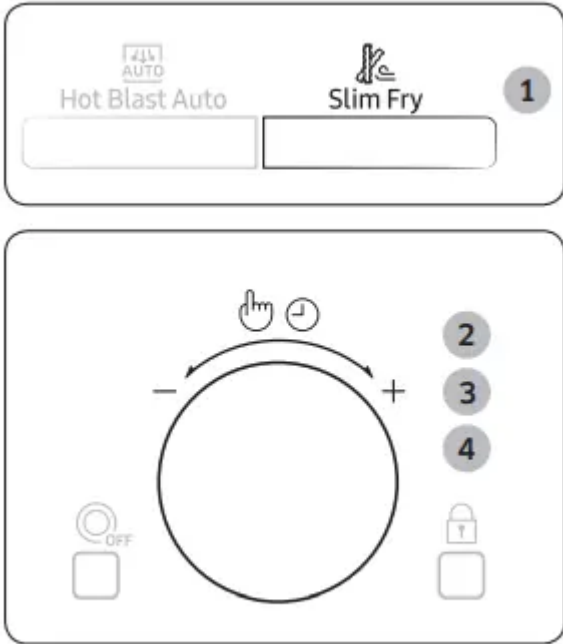
### Using the slim fry features

The 11 Slim Fry features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the Slim Fry category by turning the Multi Function Selector Dial.

### CAUTION

- Use only recipients that are microwave-safe.
- Open the door. Place the food in the centre of the turntable. Close the door.

Open the oven door and place the food in the oven.



1. Press the Slim Fry button.
2. Turn the Multi Function Selector Dial to select cook category. At that time, press the Multi Function Selector Dial to select the cook category.
  1. Potatoes/Vegetables
  2. Seafood
  3. Chicken
3. Select the type of food that you are cooking by turning the Multi Function Selector Dial. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the Multi Function Selector Dial to select the type of food.
4. Select the size of the serving by turning the Multi Function Selector Dial.
5. Press the START/+30s button. The food is cooked according to the preprogrammed setting selected.
  - When it has finished.
    1. The oven beeps 4 times.
    2. The end reminder signal will beep 3 times (once every minute).
    3. The current time is displayed again.



### Slim fry guide

The following table presents the 11 Slim Fry auto programmes for frying. It contains its quantities and appropriate instructions. You will use less oil compared to frying with oil fryer, while you will get tasty results. Programmes are running with a combination of convection, top heater and microwave energy.

#### 1. Potatoes/Vegetables

Code	Food	Serving size	Instructions
1-1	Frozen Potato Croquettes	200-250 g 300-350 g	Distribute frozen potato croquettes evenly on the crusty plate. Set plate on low rack. Stand for 1-2 minutes.
1-2	Homemade French Fries	300-350 g 450-500 g	Use hard to medium type of potatoes and wash them. Peel potatoes and cut into sticks with a thickness of 10x10 mm. Soak in cold water (for 30 min.). Dry them with a towel, weigh them and brush with 5 g olive oil. Distribute homemade fries evenly on the crusty plate. Set plate on high rack. Stand for 1-2 minutes.
1-3	Potato Wedges	200-250 g 300-350 g 400-450 g	Wash normal sized potatoes and cut them into wedges. Brush with olive oil and spices. Put them with the cut side on the crusty plate. Set plate on high rack. Stand for 1-3 minutes.

Code	Food	Serving size	Instructions
1-4	Frozen Onion Ring	100-150 g 200-250 g	Put frozen breaded onion rings or frozen breaded squid rings evenly on the crusty plate. Set plate on low rack. Stand for 1-2 minutes.
1-5	Sliced Courgettes	200-250 g 300-350 g	Rinse and slice courgettes. Brush with 5 g olive oil and add spices. Put slices evenly on the crusty plate and set plate on high rack. Turnover after beep sounds. Press start to continue. (The oven keeps operating if you do not turn over). Stand for 1-2 minutes.

## 2. Seafood

Code	Food	Serving size	Instructions
2-1	Frozen Prawns	200-250 g 300-350 g	Distribute frozen breaded prawns evenly on the crusty plate. Set plate on low rack. Stand for 1-2 minutes.
2-2	Frozen Fish Cutlets	200-250 g 300-350 g	Distribute frozen breaded fish cutlets evenly on the crusty plate. Set plate on low rack. Stand for 1-2 minutes.
2-3	Frozen Fried Squid	150-200 g 250-300 g	Distribute frozen breaded squid rings evenly on the crusty plate. Set plate on low rack. Stand for 1-2 minutes.

## 3. Chicken

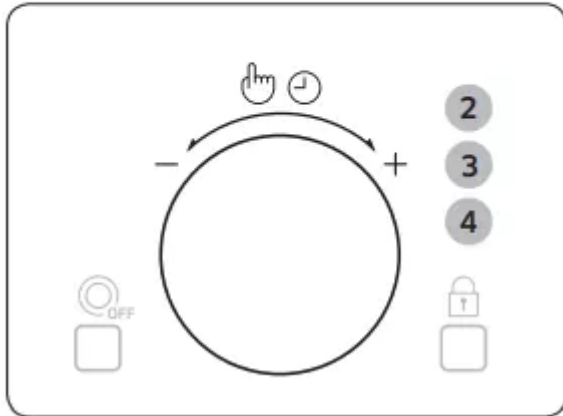
Code	Food	Serving size	Instructions
3-1	Frozen Chicken Nuggets	200-250 g 300-350 g	Distribute frozen chicken nuggets evenly on the crusty plate. Set plate on high rack. Stand for 1-2 minutes.
3-2	Chicken Drumsticks	200-250 g 300-350 g 400-450 g	Weigh drumsticks and brush with oil and spices. Place them evenly on high rack. Turnover after beep sounds, oven will stop process. Press start to continue. Stand for 1-3 minutes.
3-3	Chicken Wings	200-250 g 300-350 g	Weigh chicken wings and brush with oil and spices. Place them evenly on high rack. Turnover after beep sounds, oven will stop process. Press start to continue. Stand for 1-2 minutes.

### Using the healthy cooking features

The 13 Healthy Cooking features provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the size of the serving by turning the Multi Function Selector Dial.

#### CAUTION

- Use only recipients that are microwave-safe.
- Open the door. Place the food in the centre of the turntable. Close the door



1. Press the Healthy Cooking button.

2. . Select the category of food by turning the Multi Function Selector Dial and press the Multi Function Selector Dial.

1. Grain/Pasta
2. Vegetables
3. Poultry/Fish

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

4. Select the size of the serving by turning the Multi Function Selector Dial.

5. Press the START/+30s button. The food is cooked according to the preprogrammed setting selected.

◦ When it has finished.

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



## Healthy cooking guide

The following table presents quantities and appropriate instructions about 13 Healthy Cooking programmes.

### 1. Grain/Pasta

Code	Food	Serving size	Instructions
1-1	Brown Rice	150-200 g 200-250 g	Use a large glass ovenware dish with lid. Add cold water of double quantity. Cook covered. Stir before standing time and add salt and herbs. Stand for 5-10 minutes.
1-2	Quinoa	150-200 g 200-250 g	Use a large glass ovenware dish with lid. Add cold water of double quantity. Cook covered. Stir before standing time and add salt and herbs. Stand for 1-3 minutes.
1-3	Macaroni	100-150 g 200-250 g	Use a large glass ovenware dish with lid. Add hot boiling water of 4 times, a pinch of salt and stir well. Cook uncovered. Stir before standing time and drain thoroughly afterwards. Stand for 1-3 minutes.

## 2. Vegetables

Code	Food	Serving size	Instructions
2-1	Green Beans	200-250 g 300-350 g	Rinse and clean green beans. Put them evenly into a glass bowl with lid. Add 30 ml (2 tbsp) water when cooking for 200-250 g and add 45 ml (3 tbsp) for 300-450 g. Put bowl in the center of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
2-2	Spinach	100-150 g 200-250 g	Rinse and clean spinach. Put into a glass bowl with lid. Do not add water. Put bowl in the center of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
2-3	Peeled Potatoes	300-350 g 400-450 g 500-550 g	Wash and peel potatoes, cut into halves and put into a glass bowl with lid. Add 15-30 ml of water (1-2 tbsp). Stir after cooking. When cooking higher quantities stir once during cooking. Stand for 3-5 minutes.
2-4	Grilled Eggplants	100-150 g 200-250 g	Rinse and slice eggplants. Brush with oil and spices. Put slices evenly on the crusty plate. Set plate on the high rack. Turnover after beep sounds. Press start to continue (The oven keeps operating if you do not turnover). Stand for 1-2 minutes.
2-5	Grilled Tomatoes	400-450 g 600-650 g	Rinse and clean tomatoes. Cut them into halves and put in an ovenware dish. Add grated cheese on top. Put dish on the high rack. Stand for 1-2 minutes.

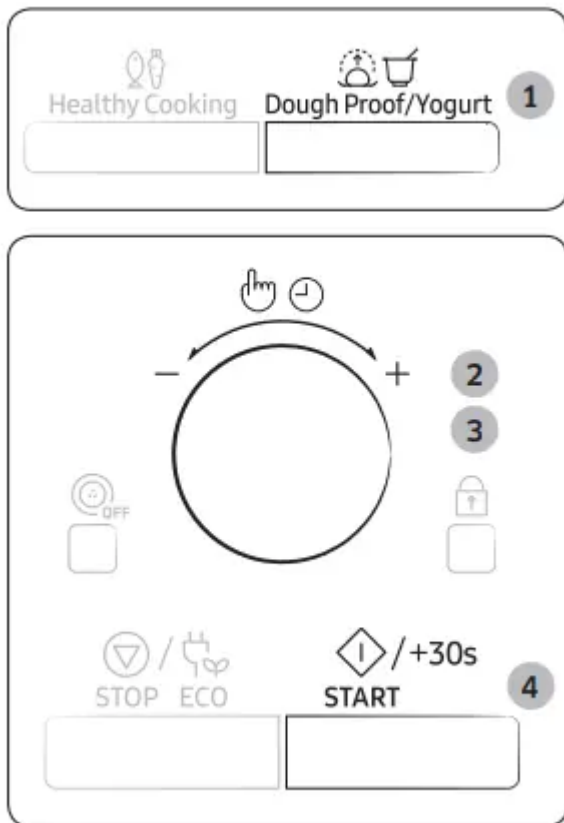
### 3. Poultry/Fish

Code	Food	Serving size	Instructions
3-1	Chicken Breasts	300-350 g 400-450 g	Rinse chicken breast and put on deep glass ovenware dish. Cover with microwave cling film and pierce film. Put dish on the turntable. Stand for 2 minutes.
3-2	Turkey Breasts	300-350 g 400-450 g	Rinse turkey breast and put on deep glass ovenware dish. Cover with microwave cling film and pierce film. Put dish on the turntable. Stand for 2 minutes.
3-3	Grilled Fish Fillets	200-300 g 400-500 g	Put fish fillets evenly on the crusty plate. Set plate on the high rack. Turnover as soon as the beep sounds. Stand for 1-2 minutes.
3-4	Grilled Salmon Steaks	200-250 g 300-350 g	Put fish steaks evenly on the crusty plate. Set plate on the high rack. Turnover as soon as the beep sounds. Stand for 2 minutes.
3-5	Roast Fish	300-350 g 400-500 g	Brush skin of whole fish (trout or gilthead) with oil and add herbs and spices. Put fish side by side, head to tail on the crusty plate. Set plate on the high rack. Turnover as soon as the beep sounds. Stand for 3 minutes.

#### Using the dough proof/yogurt features

The 5 Dough Proof/Yogurt features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the Dough Proof/Yogurt category by turning the Multi Function Selector Dial after press the Dough Proof/Yogurt button.

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



1. Press the Dough Proof/Yogurt button.
2. Select the Dough Proof or Homemade Yogurt and press the Multi Function Selector Dial.
  1. Dough Proof
  2. Homemade Yogurt
3. Select the type of food that you are cooking by turning the Multi Function Selector Dial. Refer to the table on the following page for a description of the various pre-programmed settings.
4. Press the START/+30s button. The food is cooked according to the preprogrammed setting selected. When it has finished.
  1. The oven beeps 4 times.
  2. The end reminder signal will beep 3 times (once every minute).
  3. The current time is displayed again.

**CAUTION** Turntable is not operating during yogurt cooking

### Dough proof/yogurt guide

The following table presents how to use the auto programmes for rising yeast dough or homemade yogurt.

### 1. Dough Proof

Code	Food	Serving size	Instructions
1-1	Pizza Dough	300-500 g	Put dough in suitable sized bowl and set on the low rack. Cover with aluminium foil.
1-2	Cake Dough	500-800 g	Put dough in suitable sized bowl and set on the low rack. Cover with aluminium foil.
1-3	Bread Dough	600-900 g	Put dough in suitable sized bowl and set on the low rack. Cover with aluminium foil.

### 2. Homemade Yogurt

Code	Food	Serving size	Instructions
2-1	Small Cups	500 g	Distribute 150 g natural yogurt into 5 ceramic cups or small glass jars evenly (30 g each). Add 100 ml milk into each cup. Use long-life milk (room-temperature; 3.5 % fat). Cover each with cling film and set in a circle on turntable. After finish, keep 6 hours in a refrigerator. For the first time we recommend to use dried yoghurt bacteria ferment.

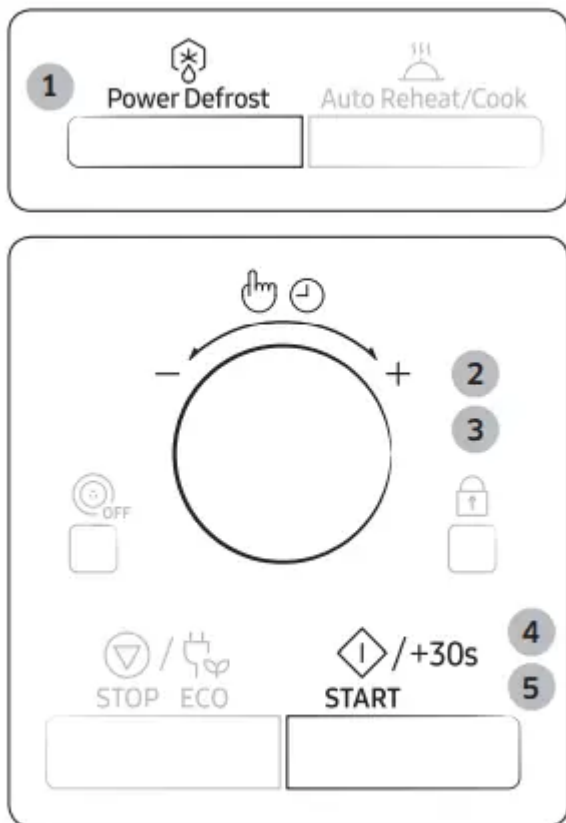
Code	Food	Serving size	Instructions
2-2	Large Bowl	500 g	Mix 150 g natural yogurt with 500 ml long-life milk (room-temperature; 3.5 % fat). Pour evenly into large glass bowl. Cover with cling film and set on turntable. After finish, keep 6 hours in a refrigerator. For the first time we recommend to use dried yoghurt bacteria ferment.

### Using the power defrost features

The Power Defrost features enable you to defrost meat, poultry, fish, bread, cake and fruit. The defrost time and power level are set automatically. You simply select the programme and the weight.

#### CAUTION

- Use only recipients that are microwave-safe.
- Open the door. Place the food in the centre of the turntable. Close the door



1. Press the Power Defrost button.
2. Select the type of food that you are cooking by turning the Multi Function Selector Dial. Refer to the table on the following page for a description of the various pre-programmed settings.
  - At that time, press the Multi Function Selector Dial to select the type of food.
3. Select the size of the serving by turning the Multi Function Selector Dial.
4. Press the START/+30s button.
  - Defrosting begins.
  - The oven beeps through defrosting to remind you to turn the food over.
5. Press the START/+30s button again to finish defrosting.
  - When it has finished.
    1. The oven beeps 4 times.
    2. The end reminder signal will beep 3 times (once every minute).
    3. The current time is displayed again.

## Power defrost guide

The following table presents the various Power Defrost programmes, quantities and appropriate instructions. Remove all kind of package material before defrosting. Place meat, poultry and fish on a flat glass plate or on a ceramic plate, arrange bread, cake and fruit on kitchen paper.

Code	Food	Serving size	Instructions
1	Meat	200-1500 g	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. Stand for 20-60 minutes.
2	Poultry	200-1500 g	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. Stand for 20-60 minutes.
3	Fish	200-1500 g	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets. Stand for 20-50 minutes.

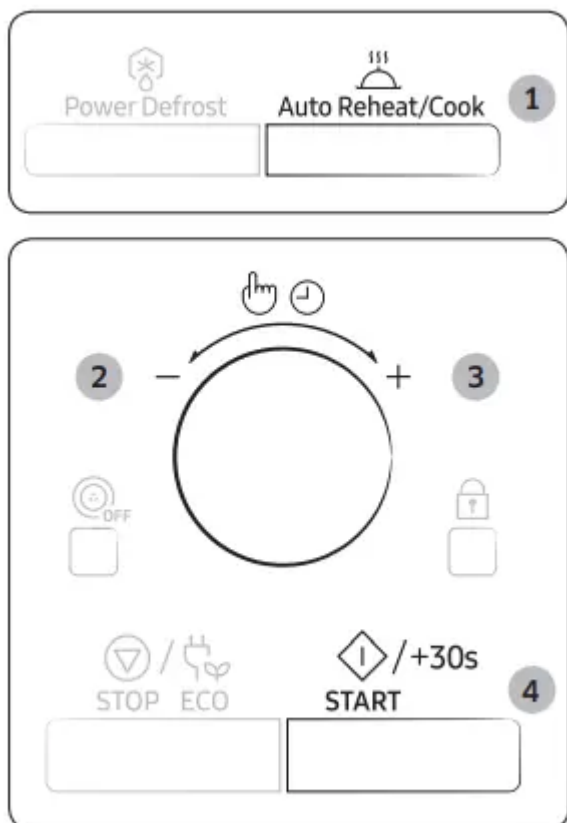
Code	Food	Serving size	Instructions
4	Bread/Cake	125-1000 g	Put bread horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping. Stand for 10-30 minutes.
5	Fruit	100-600 g	Spread fruits evenly into a flat glass dish. This programme is suitable for all kind of fruits. Stand for 5-20 minutes.

### Using the auto reheat/cook features

The 5 Auto Reheat/Cook features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the size of the serving by turning the Multi Function Selector Dial.

**CAUTION** Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.



1. Press the Auto Reheat/Cook button.
2. Select the type of food that you are cooking by turning the Multi Function Selector Dial. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the Multi Function Selector Dial to select the type of food.
3. Select the size of the serving by turning the Multi Function Selector Dial.
4. Press the START/+30s button. The food is cooked according to the preprogrammed setting selected.
  - When it has finished.
    1. The oven beeps 4 times.
    2. The end reminder signal will beep 3 times (once every minute).
    3. The current time is displayed again.

### Auto reheat/cook guide

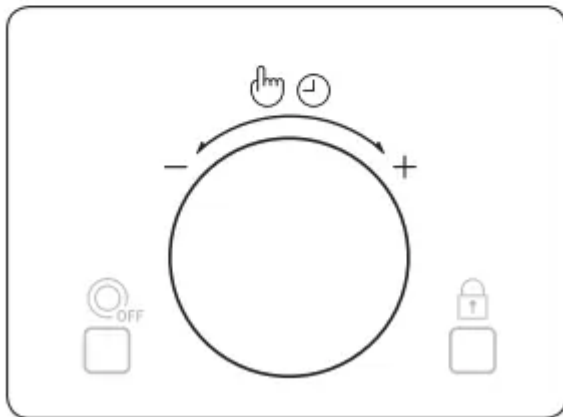
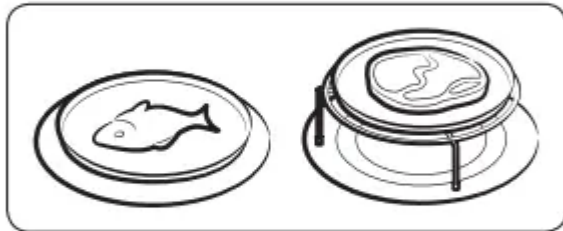
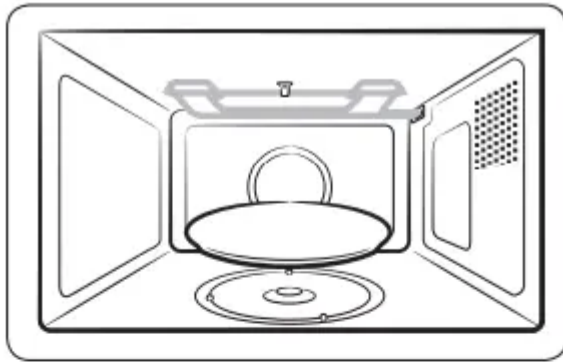
The following table presents quantities and appropriate instructions for auto reheat and cook.

Code	Food	Serving size	Instructions
1	Ready Meal (Chilled)	300-350 g 400-450 g	Put on a ceramic plate and cover with microwave cling film. This program is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). Stand for 2-3 minutes.
2	Frozen Pizza	300-350 g 400-450 g	Put frozen pizza on the low rack. After cooking, Stand for 2-3 minutes.
3	Frozen Lasagne	400-450 g 600-650 g	Put frozen lasagne into a suitable sized ovenproof dish. Put dish on the low rack. After cooking, stand for 3-4 minutes.
4	Quiche (Chilled)	600-650 g	This program is suitable for refrigerated quiche. Remove a package and put on the dish. Place on the turntable. After cooking, stand for 1-2 minutes.
5	Roast Chicken	1100-1150 g 1200-1250 g	Brush chilled chicken with oil and spices. Put breast-side-down, in the middle of the low rack. Turnover, as soon as the oven beeps. Push <b>START/+30s</b> button to continue process. Stand for 5 minutes.

### 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 [600 W + Grill] 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)



## CAUTION

- Always use oven gloves to take out the crusty plate, as will become very hot.
- Do not place any objects on the crusty plate that are not heat-resistant.
- Never place the crusty plate in the oven without turntable.
- Please note that the crust plate is not dish washer-safe.

## NOTE

- Please note that the crusty plate has a teflon layer which is not scratchresistant. Do not use any sharp objects like a knife to cut on the crusty plate.
- Clean the crusty plate with warm water and detergent and rinse off with clean water.
- Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.

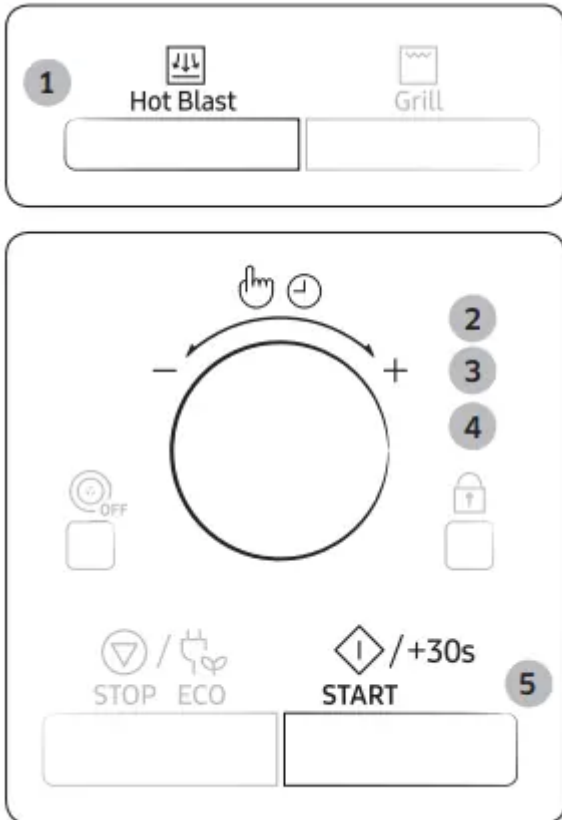
## Hot Blast

Hot Blast mode is similar to traditional oven. The microwave mode is not used.


You can set the temperature, as required, in a range varying from 40 °C to 200 °C. The maximum cooking time is 60 minutes.

- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and browning, if you use the low rack.

Open the door and place the recipient on the low rack and set on turntable.



1. The Hot Blast button.

◦ The following indications are displayed:  (Hot blast mode) 180 °C (Temperature)

2. Set the temperature by turning the Multi Function Selector Dial. (Temperature : 40-200 °C, 10 °C interval)

◦ If don't set the temperature within 5 seconds, automatically changes to the cooking time setting stage.

3. Press the Multi Function Selector Dial.

4. Set the cooking time by turning the Multi Function Selector Dial.

◦ (If you want to preheat the oven, select “ : 0”)

5. Press the START/+30s button. Cooking starts. When it has finished.

1. The oven beeps 4 times.

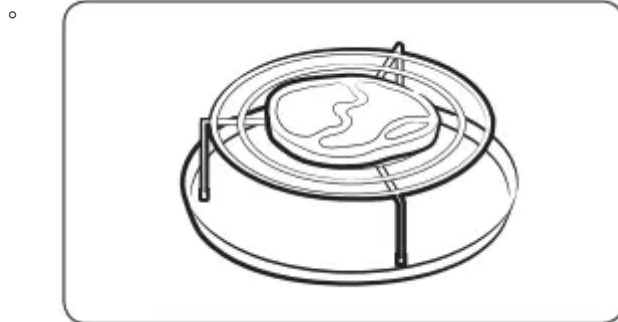
2. The end reminder signal will beep 3 times (once every minute).
3. The current time is displayed again

## Grilling


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

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

1. Open the door and place the food on the rack.



2. Press the Grill button.

- The following indications are displayed:  (Grill mode)

- You cannot set the temperature of the grill.

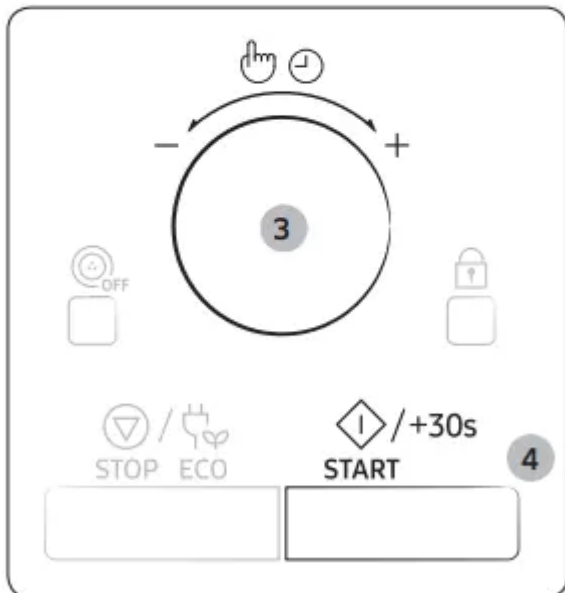
3. Set the grilling time by turning the Multi Function Selector Dial.

- The maximum grilling time is 60 minutes.

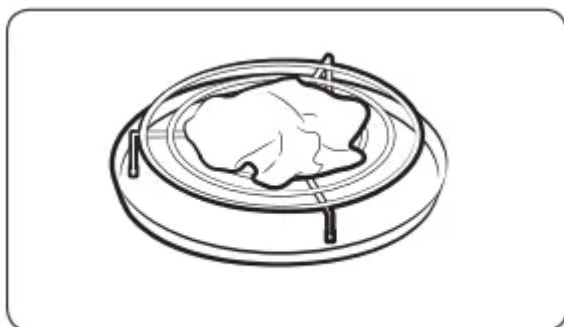
4. Press the START/+30s button. Grilling starts.

- When it has finished.

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



### Choosing the accessories



Traditional oven cooking does require cookware. You should, however, use only cookware that you would use in your normal oven. Microwave-safe containers are not usually suitable for convection cooking; don't use plastic containers, dishes, paper cups, towels, etc. If you wish to select a combined cooking mode (microwave and grill or hot blast), use only recipients that are microwave-safe and oven-proof.

**CAUTION** For further details on suitable cookware and utensils, refer to the Cookware guide on page 33.

## Combining microwaves and grill



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

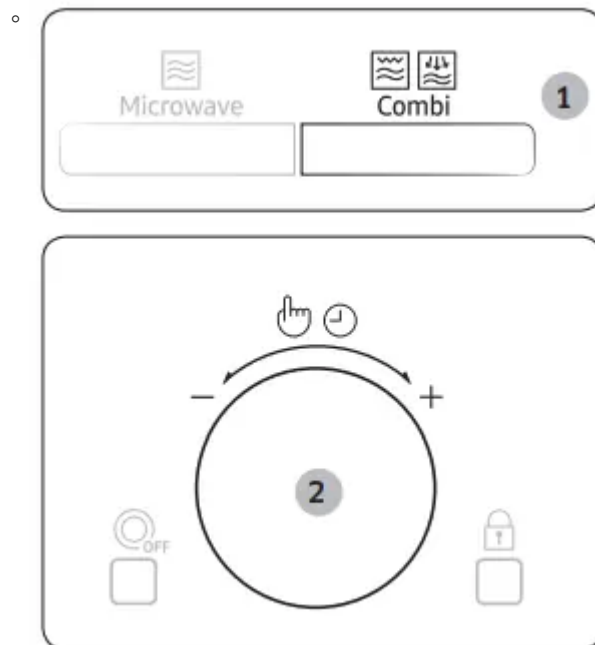
### CAUTION

- ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
- ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot. You can improve cooking and grilling, if you use the high rack.

Open the door. Place the food on the rack best suited to the type of food to be cooked. Place the rack on the turntable. Close the door.

1. Press the Combi button. The following indications are displayed: Cb-1 (Microwave + Grill)
2. Make the display indicating Cb-1, and then press the Multi Function Selector Dial.

- The following indications are displayed:   (Microwave & Grill combi mode) 600 W (Output power)



3. Select the appropriate power level by turning the Multi Function Selector Dial until the corresponding output power is displayed (600, 450, 300 W). At that time, press the Multi Function Selector Dial to set the power level.
  - You cannot set the temperature of the grill.
  - If don't set the temperature within 5 seconds, automatically changes to the cooking time setting stage.

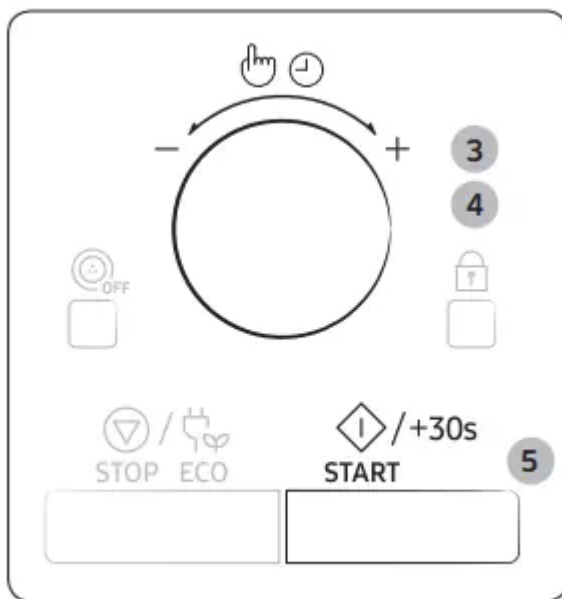
4. Set the cooking time by turning the Multi Function Selector Dial.

- The maximum cooking time is 60 minutes.

5. Press the START/+30s button. Combination cooking starts.

- When it has finished.

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



### Combining microwaves and hot blast

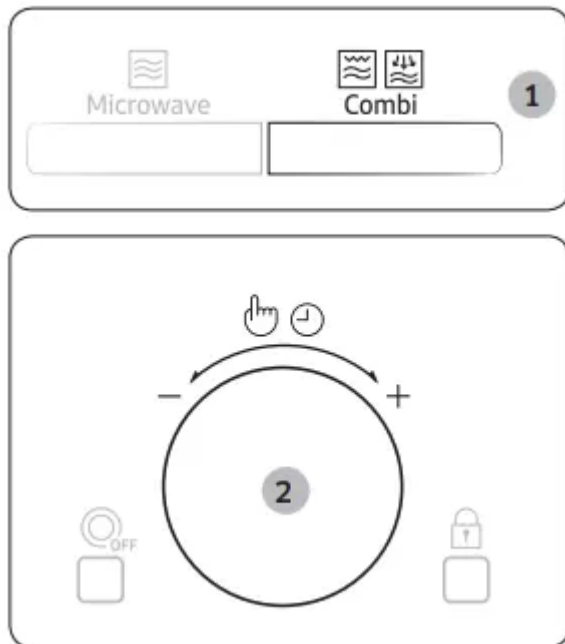
Combination cooking uses both microwave energy and hot blast heating. No preheating is required as the microwave energy is immediately available. Many foods can be cooked in combination mode, particularly:



- Roast meats and poultry
- Pies and cakes
- Egg and cheese dishes

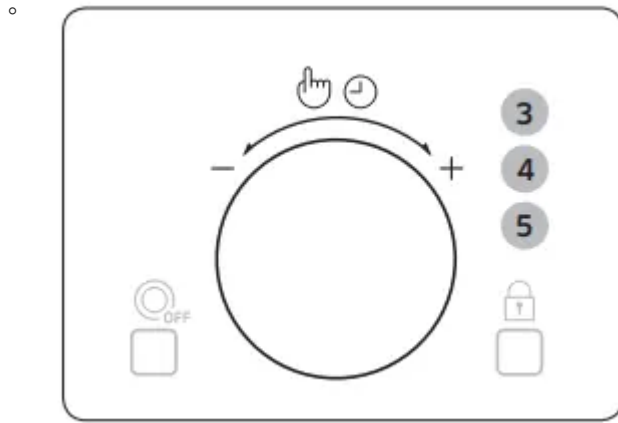
#### CAUTION

- ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
- ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot. You can get better cooking and browning, if you use the low rack.

Open the door. Place the food on the turntable or on the low rack which should then be placed on the turntable. Close the door. The heating element must be in the horizontal position.

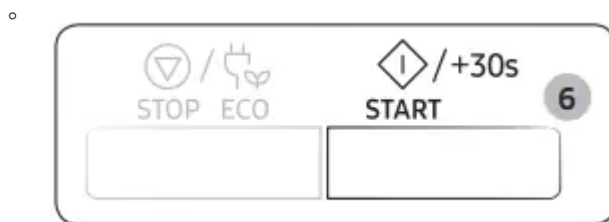


1. Press the Combi button. The following indications are displayed: Cb-1 (Microwave + Grill)
2. Make the display indicating Cb-2 (Microwave + Hot blast) by turning the Multi Function Selector Dial, and then press the Multi Function Selector Dial. The following indications are displayed:  (Microwave & Hot blast combi mode) 600 W (Output power)
3. Select the appropriate power level by turning the Multi Function Selector Dial until the corresponding output power is displayed (600, 450, 300, 180, 100 W). At that time, press the Multi Function Selector Dial to set the power level.
  - If don't set the power level within 5 seconds, automatically changes to the cooking time setting stage. (Default : 600 W) The following indications are displayed:  (Microwave & Hot blast combi mode) 180 °C (Temperature)
4. Select the appropriate temperature by turning the Multi Function Selector Dial (Temperature : 200-40 °C). At that time, press the Multi Function Selector Dial to set the power level.
  - If don't set the temperature within 5 seconds, automatically changes to the cooking time setting stage. (Default : 180 °C)
5. Set the cooking time by turning the Multi Function Selector Dial.
  - The maximum cooking time is 60 minutes.



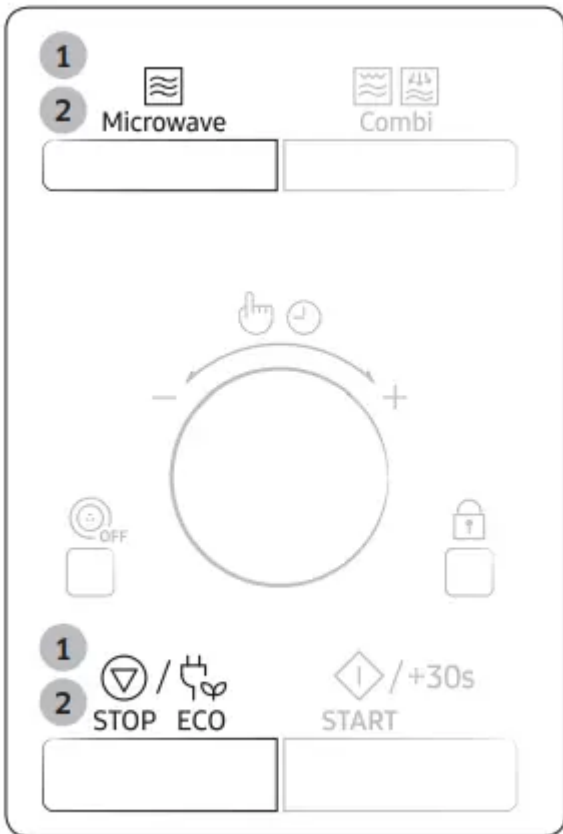
6. Press the START/+30s button. Combination cooking starts. The oven is heated to the required temperature and then microwave cooking continues until the cooking time is over.

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



### Switching the beeper off

You can switch the beeper off whenever you want.



1. Press the Microwave and STOP/ECO button at the same time.

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

▪

The following indications are displayed:



2. To switch the beeper back on, press the Microwave and STOP/ECO button again at the same time.

- The oven operates normally.

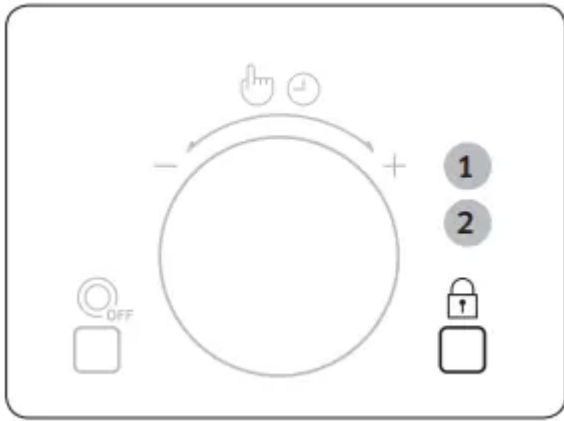
▪

The following indications are displayed:



### Using the child lock features

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



1. Press the Child Lock button for 3 second.

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



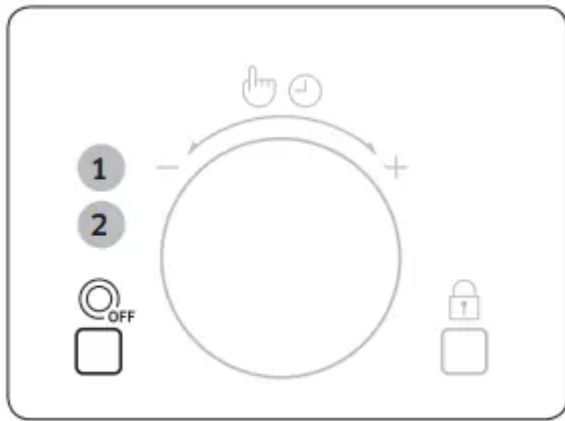
2. To unlock the oven, press the Child Lock button for 3 second. The oven can be used normally.

### Using the turntable on/off features


The Turntable On/Off button enables you to use large dishes which fill the whole oven by stopping the turntable from rotating (only manual cooking mode).

**CAUTION** The results will be less satisfactory in this case as the cooking is less even. We recommend that you turn the dish by hand halfway through the cooking process.

**WARNING** Never operate the turntable without food in the oven. This may cause fire or damage to the unit.



1. Press the Turntable On/Off button during setting Microwave, Grill, Hot Blast, Preheat and Combi function.

- It is not available with preprogrammed function or before press the Microwave, Grill, Hot Blast, Preheat and Combi button. Turntable On/Off symbol appears on the display, the turntable will not rotate during the cooking.
-  (Turntable off mode)

2. To switch the turntable rotating back on, press the Turntable On/Off button again.

- Turntable On/Off symbol disappears on the display, the turntable will rotate.

**NOTE** This Turntable On/Off button is available only during cooking.

## Cookware guide

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used. Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.

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

Cookware	Microwave-safe	Comments
Aluminum foil	✓✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crust plate	✓	Do not preheat for more than 8 minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-tableware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.

Cookware	Microwave-safe	Comments
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ : Recommended      ✓✗ : Use caution      ✗ : Unsafe

## Microwaves

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

## Cooking

### Cookware for microwave cooking:

Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

### **Food suitable for microwave cooking:**

Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with tips, techniques and hints).

### **Covering during cooking**

To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

### **Standing times**

After cooking is over food the standing time is important to allow the temperature to even out within the food.

### **Cooking Guide for frozen vegetables**

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

Food	Serving size	Power	Time (min.)
Spinach	150 g	600 W	5-6
	<b>Instructions</b> Add 15 ml (1 tbsp) cold water. Serve after 2-3 minutes standing.		
Broccoli	300 g	600 W	8-9
	<b>Instructions</b> Add 30 ml (2 tbsp) cold water. Serve after 2-3 minutes standing.		
Peas	300 g	600 W	7-8
	<b>Instructions</b> Add 15 ml (1 tbsp) cold water. Serve after 2-3 minutes standing.		
Green Beans	300 g	600 W	7½-8½
	<b>Instructions</b> Add 30 ml (2 tbsp) cold water. Serve after 2-3 minutes standing.		
Mixed Vegetables (Carrots/Peas/ Corn)	300 g	600 W	7-8
	<b>Instructions</b> Add 15 ml (1 tbsp) cold water. Serve after 2-3 minutes standing.		
Mixed Vegetables (Chinese Style)	300 g	600 W	7½-8½
	<b>Instructions</b> Add 15 ml (1 tbsp) cold water. Serve after 2-3 minutes standing.		

### Cooking guide for fresh vegetables

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

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

Food	Serving size	Power	Time (min.)
Broccoli	250 g	900 W	4-4½
	500 g		6-7
<b>Instructions</b> Prepare even sized florets. Arrange the stems to the centre. Serve after 3 minutes standing.			
Brussels Sprouts	250 g	900 W	5½-6
	<b>Instructions</b> Add 60-75 ml (5-6 tbsp) water. Serve after 3 minutes standing.		
Carrots	250 g	900 W	4-4½
	<b>Instructions</b> Cut carrots into even sized slices. Serve after 3 minutes standing.		
Cauliflower	250 g	900 W	4-4½
	500 g		6½-7½
<b>Instructions</b> Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Serve after 3 minutes standing.			

Food	Serving size	Power	Time (min.)
Courgettes	250 g	900 W	3½-4
	<b>Instructions</b> Cut courgettes into slices. Add 30 ml (2 tbsp) water or a knob of butter. Cook until just tender. Serve after 3 minutes standing.		
Eggplants	250 g	900 W	3-3½
	<b>Instructions</b> Cut eggplants into small slices and sprinkle with 1 tbsp lemon juice. Serve after 3 minutes standing.		
Leeks	250 g	900 W	3½-4
	<b>Instructions</b> Cut leeks into thick slices. Serve after 3 minutes standing.		
Mushrooms	125 g	900 W	1½-2
	250 g		2½-3
<b>Instructions</b> Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. Serve after 3 minutes standing.			
Onions	250 g	900 W	4-4½
	<b>Instructions</b> Cut onions into slices or halves. Add only 15 ml (1 tbsp) water. Serve after 3 minutes standing.		
Onions	250 g	900 W	4-4½
	<b>Instructions</b> Cut onions into slices or halves. Add only 15 ml (1 tbsp) water. Serve after 3 minutes standing.		
Pepper	250 g	900 W	4½-5
	<b>Instructions</b> Cut pepper into small slices. Serve after 3 minutes standing.		
Potatoes	250 g	900 W	4-5
	500 g		7-8
<b>Instructions</b> Weigh the peeled potatoes and cut them into similar sized halves or quarters. Serve after 3 minutes standing.			

Food	Serving size	Power	Time (min.)
Turnip Cabbage	250 g	900 W	5½-6
	<b>Instructions</b> Cut turnip cabbage into small cubes. Serve after 3 minutes standing.		

### Cooking guide for rice and pasta

- Rice: Use a large glass pyrex bowl with lid - rice doubles in volume during cooking. Cook covered. After the cooking time is over, stir before standing time and salt or add herbs and butter. Remark: the rice may not have absorbed all water after the cooking time is finished.
- Pasta: Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered. Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Serving size	Power	Time (min.)
White Rice (Parboiled)	250 g	450 W	15-16
	375 g		17½-18½
<b>Instructions</b> Add cold water of double quantity. Serve after 5 minutes standing.			
Brown Rice (Parboiled)	250 g	450 W	18-19
	375 g		20-21
<b>Instructions</b> Add cold water of double quantity. Serve after 5 minutes standing.			
Mixed Rice (Rice + Wild Rice)	250 g	450 W	18-19
	<b>Instructions</b> Add 500 ml cold water. Serve after 5 minutes standing.		
Mixed Corn (Rice + Grain)	250 g	450 W	20-21
	<b>Instructions</b> Add 400 ml cold water. Serve after 5 minutes standing.		
Pasta	250 g	900 W	9½-11
	<b>Instructions</b> Add 1000 ml hot water. Serve after 5 minutes standing.		

Food	Serving size	Power	Time (min.)
Instant Noodle	1 Small pack (80 g)	900 W	7-7½
	1 Big pack (120 g)		9-9½
<b>Instructions</b> Use a glass pyrex bowl. Put the noodle and add room temperature 350 ml water in bowl. Cook covered with wrap and pierce at several times. After cooking, drain water and mix instant noodle spices.			

### Reheating

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take. Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20 °C or a chilled food with a temperature of about +5 to +7 °C.

#### Arranging and covering

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

#### Power levels and stirring

Some foods can be reheated using 900 W power while others should be reheated using 600 W, 450 W or even 300 W. Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example). Stir well or turn food over during reheating for best results. When possible, stir again before serving. Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food. It is preferable to underestimate cooking time and add extra heating time, if necessary.

#### Heating and standing times

When reheating food for the first time, it is helpful to make a note of the time taken - for future reference. Always make sure that the reheated food is piping hot throughout. Allow food to stand for a short time after reheating - to let the temperature even out. The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart. Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

#### Reheating liquids

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To

prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

### Reheating baby food

**Baby food:** Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30-40 °C.

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

### Remark:

Baby food particularly needs to be checked carefully before serving to prevent burns. Use the power levels and times in the next table as a guide lines for reheating.

### Reheating liquids and food

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

Food	Serving size	Power	Time (min.)
Drinks (Coffee, Tea and Water)	150 ml (1 cup)	900 W	1-1½
	300 ml (2 cups)		2-2½
450 ml (3 cups)	3-3½		
600 ml (4 cups)	3½-4		
<b>Instructions</b> Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well. Serve after 1-2 minutes standing.			
Soup (Chilled)	250 g	600 W	4-4½
	350 g		5½-6
	450 g		6½-7
	550 g		8-8½
<b>Instructions</b> Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving. Serve after 2-3 minutes standing.			
Stew (Chilled)	350 g	600 W	4½-5½
	<b>Instructions</b> Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Serve after 2-3 minutes standing.		

Food	Serving size	Power	Time (min.)
Pasta with Sauce (Chilled)	350 g	600 W	3½-4½
	<b>Instructions</b> Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. Serve after 3 minutes standing.		
Filled Pasta with Sauce (Chilled)	350 g	600 W	4-5
	<b>Instructions</b> Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Serve after 3 minutes standing.		
Plated Meal (Chilled)	350 g	600 W	5-6
	450 g		6-7
550 g	7-8		
<b>Instructions</b> Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. Serve after 3 minutes standing.			
Cheese Fondue Ready-to-Serve (Chilled)	400 g	600 W	6-7
	<b>Instructions</b> Put the ready-to-serve cheese fondue in a suitable sized glass pyrex bowl with lid. Stir occasionally during and after reheating. Stir well before serving. Serve after 1-2 minutes standing.		

### Reheating baby food and milk

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

Food	Serving size	Power	Time (min.)
Baby Food (Vegetables + Meat)	190 g	600 W	30 sec.
	<b>Instructions</b> Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Serve after 2-3 minutes standing.		
Baby Porridge (Grain + Milk + Fruit)	190 g	600 W	20 sec.
	<b>Instructions</b> Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Serve after 2-3 minutes standing.		
Baby Milk	100 ml	300 W	30-40 sec.
	200 ml		1 min. to 1 min. 10 sec.
<b>Instructions</b> Stir or shake well and pour into a sterilized glass bottle. Place into the centre of turntable. Cook uncovered. Before serving, shake well and check the temperature carefully. Serve after 2-3 minutes standing.			

## Defrosting

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up. Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away. Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible. Check the food occasionally to make sure that it does not feel warm. If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting. Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing. Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

**NOTE** Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food. For defrosting of frozen food with a temperature of about -18 to -20 °C, use the following table as a guide.

Food	Serving size	Power	Time (min.)
<b>Meat</b> Minced Meat	250 g	180 W	6-7
	500 g		9-11
Pork Steaks	250 g	180 W	7-8
	<b>Instructions</b> Place the meat on turntable. Shield thinner edges with aluminium foil. Turn over after half of defrosting time! Serve after 15-30 minutes standing.		

Food	Serving size	Power	Time (min.)
<b>Poultry</b> Chicken Pieces	500 g (2 pcs)	180 W	14-15
	1200 g	180 W	32-34
Whole Chicken	<b>Instructions</b> First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time! Serve after 15-60 minutes standing.		
<b>Fish</b> Fish Fillets	200 g	180 W	6-7
	400 g	180 W	11-13
Whole Fish	<b>Instructions</b> Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time! Serve after 10-25 minutes standing.		
<b>Fruits</b> Berries	300 g	180 W	6-7
	<b>Instructions</b> Spread fruit on a flat, round glass dish (with a large diameter). Serve after 5-10 minutes standing.		

Food	Serving size	Power	Time (min.)
<b>Bread</b> Bread Rolls (each ca. 50 g)	2 pcs	180 W	1-1½
	4 pcs		2½-3
Toast/Sandwich	250 g	180 W	4-4½
German bread (Wheat + Rye Flour)	500 g	180 W	7-9
	<b>Instructions</b> Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! Serve after 5-20 minutes standing.		

## 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 the grill only mode is used, please remember that food must be placed on the high rack, unless another instruction is recommended.

## Microwave + Grill

This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking. It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly. Three combination modes are available with this model: 600 W + Grill, 450 W + Grill and 300 W + Grill.

**Cookware for cooking with microwave + grill:** Please use cookware that microwaves can pass through. Cookware should be flameproof. Do not use metal cookware with combination mode. Do not use any type of plastic cookware, as it can melt.

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

**Important remark:** Whenever the combination mode (microwave + grill) is used, the food should be placed on the high rack, unless another instruction is recommended. Please refer to the

instructions in the following chart. The food must be turned over, if it is to be browned on both sides.

### Grill guide for fresh food

Preheat the grill with the grill-function for 3-5 minutes. Use the power levels and times in this table as guide lines for grilling. Use oven gloves when taking out.

Fresh food	Serving size	Power	1 step (min.)	2 step (min.)
Toast Slices	4 pcs (each 25 g)	Grill only	3-3½	3-4
	<b>Instructions</b> Put toast slices side by side on the high rack.			
Grilled Tomatoes	400 g (2 pcs)	450 W + Grill	4-6	-
	<b>Instructions</b> Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the high rack. Stand for 2-3 minutes.			
Tomato-Cheese Toast	4 pcs (300 g)	300 W + Grill	5-7	-
	<b>Instructions</b> Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.			
Toast Hawaii (Ham, Pineapple, Cheese slices)	4 pcs (500 g)	300 W + Grill	5-7	-
	<b>Instructions</b> Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.			
Baked Potatoes	500 g	600 W + Grill	11-13	-
	<b>Instructions</b> Cut potatoes into halves. Put them in a circle on the high rack with the cut side to the grill.			
Gratin Potatoes/ Vegetables (Chilled)	450 g	450 W + Grill	11-13	-
	<b>Instructions</b> Put the fresh gratin into a small glass pyrex dish. Put the dish on the high rack. After cooking stand for 2-3 minutes.			

Fresh food	Serving size	Power	1 step (min.)	2 step (min.)
Baked Apples	2 apples (ca. 400 g)	300 W + Grill	7-8	-
	<b>Instructions</b> Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the low rack.			
Chicken Pieces	500 g (2 pcs)	300 W + Grill	10-12	7-9
	<b>Instructions</b> Brush chicken pieces with oil and spices. Put them in a circle on the high rack. After grilling stand for 2-3 minutes.			
Roast Chicken	1200 g	1st: 450 W + Hot blast 200 °C 2nd: 450 W + Grill	20-22	20-22
	<b>Instructions</b> Brush the chicken oil and spices. Put the chicken on the low rack. After grilling stand for 5 minutes.			
Roast Fish	400-500 g	300 W + Grill	6-8	6-7
	<b>Instructions</b> Brush skin of whole fish with oil and add herbs and spices. Put two fishes side by side (head to tail) on the high rack. After grilling stand for 2-3 minutes.			
Roast Vegetables	300 g	Grill	9-11	-
	<b>Instructions</b> Rinse and prepare vegetables in slices (e.g. courgette, eggplants, pepper, pumpkin). Brush with olive oil and add spices. Put on crusty plate on high rack.			

Fresh food	Serving size	Power	1 step (min.)	2 step (min.)
Plantain	1 ea (200 g)	1 step: 450 W + Grill 2 step: Grill	6-7	4-5
	<b>Instructions</b> Peel and slice plantain 1 cm thick and put on the crusty plate with grill rack. Brush all sides with oil. If plantain becomes soft, reduce time 1-2 minute soft type. Stand for 1-2 minutes.			
Yam	200 g	450 W + Grill	10-11	-
	<b>Instructions</b> Peel yam and cut into sticks with a thickness of 10 x 30 mm. Length is about 10 cm. Put on the crusty plate and brush all sides with oil. Put on the high rack and cook. Stand for 1-2 minutes.			

### Hot blast

Cooking with Hot blast is powerful combination of the grill heater and the convection heater with fan. The hot air blows from the top of the cavity through holes into the oven. The heating element at top and back side and the fan at the back side-wall, keeps the hot air circulating evenly.

**Cookware for Hot blast cooking:** All conventional ovenproof cookware, baking tins and sheets - anything you would normally use in a traditional convection oven - can be used.

**Food suitable for Hot blast cooking:** Use this mode for biscuits, individual scones, rolls, and cakes as well as fruits cakes, choux, and souffles.

### Microwave + Hot blast

This mode combines the microwave energy with the hot air and is therefore reducing the cooking time while giving the food a brown and crispy surface. Cooking with convection is the traditional and well known method of cooking food in an oven with hot air circulated by a fan on the back-wall.

**Cookware for cooking with Microwave + Hot blast:**

Should be able to let the microwaves pass through. Should be ovenproof (like glass, pottery or china without metal trims); similar to the cookware described under Microwave + Grill.

**Food suitable for Microwave + Hot blast cooking:** All kinds of meats and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scones and breads.

### Hot blast guide for fresh and frozen food

Preheat the Hot blast with the Hot blast function to the desired temperature. Use the power levels and times in this table as guide lines for Hot blast cooking. Use oven gloves when taking out.

Food	Serving size	Mode	Cooking time (min.)
Frozen mini tartes/Pizza snacks	250 g	200 °C	9-11
	Put pizza snacks on the crusty plate. Put plate on low rack.		
Frozen Oven Chips	300 g	200 °C	22-25
	Distribute frozen oven chips on crusty plate. Put plate on high rack.		
Frozen chicken nuggets	300 g	200 °C	8-11
	Put frozen nuggets on crusty plate. Put plate on the high rack.		
Frozen Pizza	300-400 g	200 °C	11-14
	Put frozen pizza on the low rack.		

Food	Serving size	Mode	Cooking time (min.)	Food	Serving size	Mode	Cooking time (min.)
Homemade lasagna/Pasta Gratin	500 g	170 °C	15-20	Frozen cake	1000 g	180 W + 160 °C	16-18
	Put pasta in ovenproof dish. Put dish on low rack.				Put the frozen cake directly on the low rack. After defrost and warming keep standing for 15-20 minutes.		
Frozen lasagne	400 g	450 W + 180 °C	16-18	Homemade Potato Gratin	500 g	450 W + 180 °C	18-22
	Put into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen lasagne on the low rack. After cooking stand for 2-3 minutes.			Put Gratin in ovenproof dish. Set on low rack.			
Roast beef/Lamb (medium)	1000-1200 g	450 W + 160 °C	20-22 (first side) 14-16 (second side)	Homemade Quiche (Medium size)	500-600 g	160 °C	45-50
	Brush beef/ lamb with oil and spice it with pepper, salt and paprika. Put it on the low rack, first with the fat side down. After cooking wrap in aluminium foil and stand for 10-15 minutes.			Prepare quiche using metal medium size pan and put on low rack. Refer a recipe in Hot Blast auto cook guide.			
Frozen bread rolls	350 g (6 pcs)	180 W + 160 °C	7-9				
	Put bread rolls on crusty plate. Put plate on the low rack. Stand 2-3 minutes.						
Marble cake	700 g	160 °C	50-55				
Small Cakes	each 30 g	160 °C	28-32				
	Put up to 12 small cakes / muffins in paper cups on crusty plate. Put plate on low rack. After baking stand for 5 minutes.						
Croissants/Bread rolls (fresh dough)	200-250 g	200 °C	13-18				
	Put the chilled croissants or bread rolls on baking paper on the low rack.						

## Troubleshooting

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

### General

- The buttons cannot be pressed properly.
  - Foreign matter may be caught between the buttons.
    - Remove the foreign matter and try again.
  - For touch models: Moisture is on the exterior.
    - Wipe the moisture from the exterior.

- Child lock is activated.
  - Deactivate Child lock.
- 2. The time is not displayed.
  - The Eco (power-saving) function is set.
    - Turn off the Eco function.
- 3. The oven does not work.
  - Power is not supplied.
    - Make sure power is supplied.
  - The door is open.
    - Close the door and try again.
  - The door open safety mechanisms are covered in foreign matter.
    - Remove the foreign matter and try again.
- 4. The 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.
- 5. The power turns off during operation.
  - The oven has been cooking for an extended period of time.
    - After cooking for an extended period of time, let the oven cool.
  - The cooling fan is not working.
    - Listen for the sound of the cooling fan.
  - Trying to operate the oven without food inside.
    - Put food in the oven.
  - There is not sufficient ventilation space for the oven.
    - There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
  - Several power plugs are being used in the same socket.
    - Designate only one socket to be used for the oven.

6. There is a popping sound during operation, and the oven doesn't work.

- Cooking sealed food or using a container with a lid may causes popping sounds.
  - Do not use sealed containers as they may burst during cooking due to expansion of the contents.

7. The oven exterior is too hot during operation.

- There is not sufficient ventilation space for the oven.
  - There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
- Objects are on top of the oven.
  - Remove all objects on the top of the oven.

8. The door cannot be opened properly.

- Food residue is stuck between the door and oven interior.
  - Clean the oven and then open the door.

9. Heating including the Warm function does not work properly.

- The oven may not work, too much food is being cooked, or improper cookware is being used.
  - Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.

10. The thaw function does not work.

- Too much food is being cooked.
  - Reduce the amount of food and start the function again.

11. 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 oven and check again.

12. A beeping sound occurs during cooking.

- If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing.
  - After turning over the food, press the START/+30s button again to restart operation.

13. The oven is not level.

- The oven is installed on an uneven surface.
  - Make sure the oven is installed on flat, stable surface.

14. There are sparks during cooking.

- Metal containers are used during the oven/thawing functions.
  - Do not use metal containers.

15. When power is connected, the oven immediately starts to work.

- The door is not properly closed.
  - Close the door and check again.

16. There is electricity coming from the oven.

- The power or power socket is not properly grounded.
  - Make sure the power and power socket are properly grounded.

17. 1. Water drips/2. Steam emits through a door crack/ 3. Water remains in the oven.

- There may be water or steam in some cases depending on the food. This is not an oven malfunction.
  - Let the oven cool and then wipe with a dry dish towel.

18. 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.

19. 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.

## **Turntable**

1. 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.
2. The turn table drags while turning.
  - The roller ring is not properly in place, there is too much food, or the container is too large and touches the inside of the microwave.
    - Adjust the amount of food and do not use containers that are too large.
3. 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**

1. 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, and if 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**

1. The oven does not heat.
  - The door is open.
    - Close the door and try again.

## 2. 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, and if 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.

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

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

## 4. 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 with a dry cloth. You can put a lemon slice inside and run the oven to remove the odour more quickly.

## 5. The oven does not cook properly.

- The 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 oven controls are not correctly set.
  - Correctly set the 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**

### 1. C-20

- Temperature sensor is needed to check.
  - Press the STOP/ECO button and operate again. 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.

## 2. C-21

- Temperature sensor detect higher temperature than setting temperature.
  - Turn off the microwave oven for cooling the product and then try setting again. If it appears again, call your local SAMSUNG Customer Care Centre.

## 3. 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** For any codes not listed above, or if the suggested solution does not solve the problem, contact your local SAMSUNG Customer Care Centre.

## Technical specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Model		MC28M6055**
Power source		230 V - 50 Hz AC
Power consumption	Maximum power	2900 W
	Microwave	1400 W
	Grill (heating element)	1500 W
	Hot blast (heating element)	Max. 2100 W
Output power		100 W / 900 W - 6 levels (IEC-705) <ul style="list-style-type: none"><li>• 240 V: 900 W</li><li>• 230 V: 850 W</li></ul>
Operating frequency		2450 MHz
Dimensions (W x H x D)	Outside (Include Handle)	517 x 310 x 463 mm
	Oven cavity	358 x 235.5 x 327 mm
Volume		28 liter
Weight	Net	17.9 kg approx.

### 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.

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