

Microwave Oven

User manual

MC11K7035**



SAMSUNG

Contents

Important safety instructions	3	Power convection	25
Installation	10	Grilling	26
Accessories	10	Choosing the accessories	26
Installation site	10	Combining microwaves and grill	27
Turntable	10	Combining microwaves and power convection	28
Maintenance	11	Switching the beeper off	29
Cleaning	11	Using the child lock features	29
Replacement (repair)	11	Cookware guide	29
Care against an extended period of disuse	11	Cooking guide	30
Oven features	12	Troubleshooting and Information code	40
Oven	12	Troubleshooting	40
Control panel	12	Information codes	44
Oven use	13	Technical specifications	44
How a microwave oven works	13	Warranty	45
Checking that your oven is operating correctly	13	Samsung microwave oven	45
Setting the time	14		
Cooking/Reheating	14		
Power levels and time variations	15		
Adjusting the cooking time	15		
Stopping the cooking	16		
Setting the energy save mode	16		
Using the auto power convection features	16		
Using the slim fry features	18		
Using the sensor cooking features	19		
Using the popcorn features	22		
Using the power defrost features	22		
Using the auto cook features	23		
Using the crusty plate	25		

Important safety instructions

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

WHAT YOU NEED TO KNOW ABOUT SAFETY INSTRUCTIONS

Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your microwave oven.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

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

IMPORTANT SAFETY SYMBOLS AND PRECAUTIONS

What the icons and signs in this user manual mean:

⚠ WARNING

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

⚠ CAUTION

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

⚠ CAUTION

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

❌ Do NOT attempt.

❌ Do NOT disassemble.

❌ Do NOT touch.

★ Follow directions explicitly.

🔌 Unplug the power plug from the wall socket.

🔌 Make sure the machine is grounded to prevent electric shock.

☎ Call the service center for help.

📖 Note

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

SAVE THESE INSTRUCTIONS

Important safety instructions

STATE OF CALIFORNIA PROPOSITION 65 WARNING (US ONLY)

WARNING : This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

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

⚠ WARNING

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

1. Read all safety instructions before using the appliance.
2. Read and follow the specific "Precautions to avoid possible exposure to excessive microwave energy" on page 3.
3. This appliance must be grounded. Connect only to properly grounded outlets. See Important "Grounding instructions" on page 5 of this manual.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers (for example, closed glass jars) can explode if heated rapidly. Never heat them in a microwave oven.
6. Use this appliance only for its intended use as described in the manual. Do not put corrosive chemicals or vapors in or on this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
7. As with any appliance, close supervision is necessary when it is used by children. Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.

SAVE THESE INSTRUCTIONS

4 English

9. This appliance should be repaired or serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not tamper with or make any adjustments or repairs to the door.
12. Do not store this appliance outdoors. Do not use this product near water, for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
13. Do not immerse the cord or plug in water.
14. Keep the cord away from heated surfaces. (including the back of the oven).
15. Do not let the cord hang over edge of table or counter.
16. When cleaning surfaces of the door and oven that come together when the door closes, use only mild, nonabrasive soaps, or detergents applied with a sponge or soft cloth. Unplug the plug before cleaning.
17. To reduce the risk of fire in the oven cavity:
 - a. Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - b. Remove wire twist-ties from paper or plastic bags before placing the bags in the oven.
 - c. If materials inside the oven ignite, keep the oven door closed, turn the oven off, and disconnect the power cord, or shut off the power at the fuse or circuit breaker panel. If the door is opened, the fire may spread.
 - d. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
18. Liquids, such as water, milk, coffee, or tea can be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.** To reduce the risk of injury:
 - a. Do not overheat liquid.
 - b. Stir liquid both before and halfway through heating it.
 - c. Do not use straight-sided containers with narrow necks.

- d. After heating, allow the container to stand in the microwave oven for a short time before removing the container.
 - e. Use extreme care when inserting a spoon or other utensil into the container.
19. Oversized foods or oversized metal utensils should not be inserted in microwave / toaster oven as they may create a fire or electric shock.
 20. Do not clean with metal scouring pads. Piece can burn off the pad and touch electrical parts involving a risk of electric shock.
 21. Do not use paper products when appliance is operated in the toaster mode.
 22. Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
 23. Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.

⚠ CAUTION

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

GROUNDING INSTRUCTIONS

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

⚠ WARNING

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

USE OF EXTENSION CORDS

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

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

SAVE THESE INSTRUCTIONS

Important safety instructions

CRITICAL INSTALLATION WARNINGS

-  The installation of this appliance must be performed by a qualified technician or service company.
 - Failing to have a qualified technician install the oven may result in electric shock, fire, an explosion, problems with the product, or injury.

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

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

Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.

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

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

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

Keep all packaging materials out of the reach of children. Children may use them for play.
-  This appliance must be properly grounded. Read and follow the specific "Grounding instructions" found in the beginning of this Section. Do not ground the appliance to a gas pipe, plastic water pipe, or telephone line.
 - This may result in electric shock, fire, an explosion, or problems with the product.
 - Never plug the power cord into a socket that is not grounded correctly and make sure that it is grounded in accordance with local and national codes.

SAVE THESE INSTRUCTIONS

6 English

-  Do not cut or remove the third (ground) prong from the power cord under any circumstances.

The microwave requires a separate branch circuit single grounded outlet of at least 15A and max of 20A.
-  Do not install this appliance in a humid, oily, or dusty location, or in a location exposed to direct sunlight or water (rain drops).
 - This may result in electric shock or fire.

Plug the power plug into the wall socket firmly. Do not use a damaged power plug, damaged power cord, or loose wall socket.

 - This may result in electric shock or fire.

Do not mount over a sink.

Do not pull or excessively bend the power cord.

Do not twist or tie the power cord.

Do not hook the power cord over a metal object, place a heavy object on the power cord, insert the power cord between objects, or push the power cord into the space behind the appliance.

 - This may result in electric shock or fire.

Do not pull the power cord when you unplug the oven.

 - Unplug the oven by pulling the plug only.
 - Failing to do so may result in electric shock or fire.
-  When the power plug or power cord is damaged, contact your nearest service center for a replacement or repair.

INSTALLATION CAUTIONS

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

⚠ CRITICAL USAGE WARNINGS

- ★ If the microwave appliance is flooded, please contact your nearest service center. Failing to do so may result in electric shock or fire.
Read and follow the specific "Precautions to Avoid Possible Exposure to Excessive Microwave Energy", found in the beginning of this Safety Information Section.
If the microwave generates a strange noise, a burning smell or smoke, unplug it immediately and contact your nearest service center.
 - Failing to do so may result in electric shock or fire.In the event of a gas leak (propane gas, LP gas, etc.), ventilate the room immediately. Do not touch the microwave, power cord, or plug.
 - Do not use a ventilating fan.
 - A spark may result in an explosion or fire.Take care that the door or any of the other parts do not come into contact with your body while cooking or just after cooking.
 - Failing to do so may result in burns.In the event of a grease fire on the surface units below the oven, smother the flaming pan on the surface unit by covering the pan completely with a lid, a cookie sheet, or a flat tray.
Never leave surface units beneath your oven unattended at high heat settings. Boil overs cause smoking and greasy spillovers that may ignite and spread if the vent fan is operating. To minimize automatic fan operation, use adequate sized cookware and use high heat on surface units only when necessary.
If materials inside the oven should ignite, keep the oven door closed, turn the oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel. If the door is opened, the fire may spread.
 - Always observe Safety Precautions when using your oven. Never try to repair the oven on your own. There is dangerous voltage inside. If the oven needs to be repaired, contact an authorized service center near you.
- ✗ Do not attempt to repair, disassemble, or modify the appliance yourself.
 - Because a high voltage current enters the product chassis during operation, opening the chassis can result in electric shock or fire.
 - You may be exposed to electromagnetic waves.
 - When the oven requires repair, contact your nearest service center.

- ⚠ If any foreign substance such as water enters the microwave, unplug it and contact your nearest service center.
 - Failing to do so may result in electric shock or fire.
- ✗ Do not touch the power plug with wet hands.
 - This may result in electric shock.Do not turn the appliance off by unplugging the power plug while the appliance is in operation.
 - Plugging the power plug into the wall socket again may cause a spark and result in electric shock or fire.Keep all packaging materials well out of the reach of children. Packaging materials can be dangerous to children.
 - If a child places a bag over its head, the child can suffocate.Do not let children or any person with reduced physical, sensory or mental capabilities use this appliance unsupervised. Make sure that the appliance is out of the reach of children.
 - Failing to do so may result in electric shock, burns or injury.Do not touch the inside of the appliance immediately after cooking. The inside of the appliance will be hot.
 - The heat on the inside of the oven can cause burns.Do not put aluminum foil (except as specifically directed in this manual), metal objects (such as containers, forks, etc.) or containers with golden or silver rims into the microwave.
 - These objects can cause sparks or a fire.Do not use or place flammable sprays or objects near the oven.
 - Heat from the microwave can cause flammable sprays to explode or burn.
 - Failing to do so may result in electric shock or injury.Do not tamper with or make any adjustments or repairs to the door. Under no circumstances should you remove the outer cabinet.
Do not store or use the oven outdoors.

SAVE THESE INSTRUCTIONS

Important safety instructions

USAGE CAUTIONS

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

Dishes and containers can become hot. Handle with care.

Hot foods and steam can cause burns. Carefully remove container coverings, directing steam away from your hands and face.

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

Make sure all cookware used in the oven is suitable for microwaving.

Use microwavable cookware in strict compliance with such manufacturer's recommendations.
- ❏ Do not stand on top of the microwave or place objects (such as laundry, oven covers, lighted candles, lighted cigarettes, dishes, chemicals, metal objects, etc.) on the appliance.
 - Items, such as a cloth, may get caught in the door.
 - This may result in electric shock, fire, problems with the product, or injury.

Do not operate the appliance with wet hands.

 - This may result in electric shock.

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

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

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

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

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

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

SAVE THESE INSTRUCTIONS

8 English

- ❏ Do not place food or heavy objects over the door when opening the door.
 - The food or object may fall and this may result in burns or injury.

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

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

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

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

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

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

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

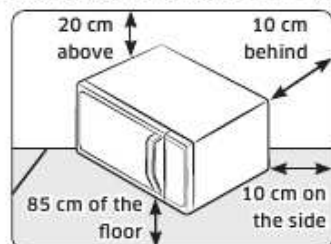
Do not use sealed containers. Remove seals and lids before use. Sealed containers can explode due to buildup of pressure even after the oven has been turned off.

▲ CRITICAL CLEANING INSTRUCTIONS

- Do not clean the appliance by spraying water directly onto it.
- Do not use benzene, thinner, or alcohol to clean the appliance.
 - This may result in discoloration, deformation, damage, electric shock, or fire.
- Before cleaning or performing maintenance, unplug the appliance from the wall socket and remove food waste from the door and cooking compartment.
 - Failing to do so may result in electric shock or fire.
- Take care not to hurt yourself when cleaning the appliance. (external/internal)
 - You may hurt yourself on the sharp edges of the appliance.
- Do not clean the appliance with a steam cleaner.
 - This may result in corrosion.
- Keep the inside of the oven clean. Food particles or spattered oils stuck to the oven walls or floor can cause paint damage and reduce the efficiency of the oven.

INSTALLING YOUR MICROWAVE OVEN

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



NOT FOR BUILT-IN INSTALLATION

1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.
2. Remove all packing materials inside the oven.
3. Install the roller ring and turntable. Check that the turntable rotates freely. (Turntable type model only)
4. This microwave oven has to be positioned so that plug is accessible.

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. For your personal safety, plug the cable into a proper AC earthed socket.
- Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

CLEANING THE TURNTABLE AND ROLLER RINGS

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

STORING AND REPAIRING YOUR MICROWAVE OVEN

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

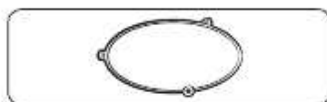
- Do not repair, replace or service any part of your microwave oven yourself. Allow only a qualified service technician to perform repairs. If the oven is faulty and needs servicing, or you are in doubt about its condition, unplug the oven from the power outlet and contact your nearest service center.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

SAVE THESE INSTRUCTIONS

Installation

Accessories

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



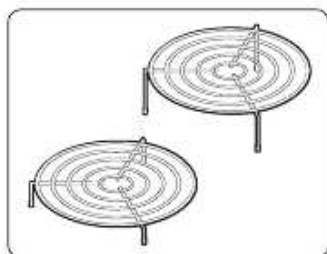
01 Roller ring, to be placed in the centre of the oven.

Purpose: The roller ring supports the turntable.



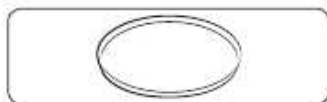
02 Turntable, to be placed on the roller ring with the centre fitting on to the coupler.

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



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

Purpose: 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, power convection and combination cooking.**



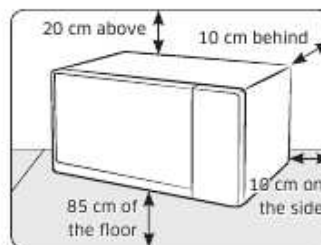
04 Crusty plate, see page 25.

Purpose: 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

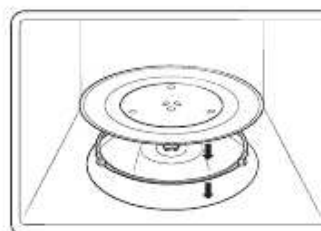
DO NOT operate the microwave oven without the roller ring and turntable.

Installation site



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

Turntable



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

Maintenance

Cleaning

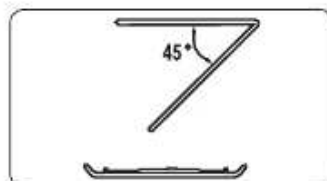
Clean the oven regularly to prevent impurities from building up on or inside the oven. Also pay special attention to the door, door sealing, and turntable and roller ring (applicable models only).

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

To remove stubborn impurities with bad smells from inside the oven

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

To clean inside swing-heater models



To clean the upper area of the cooking chamber, lower the top heating element by 45° 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.

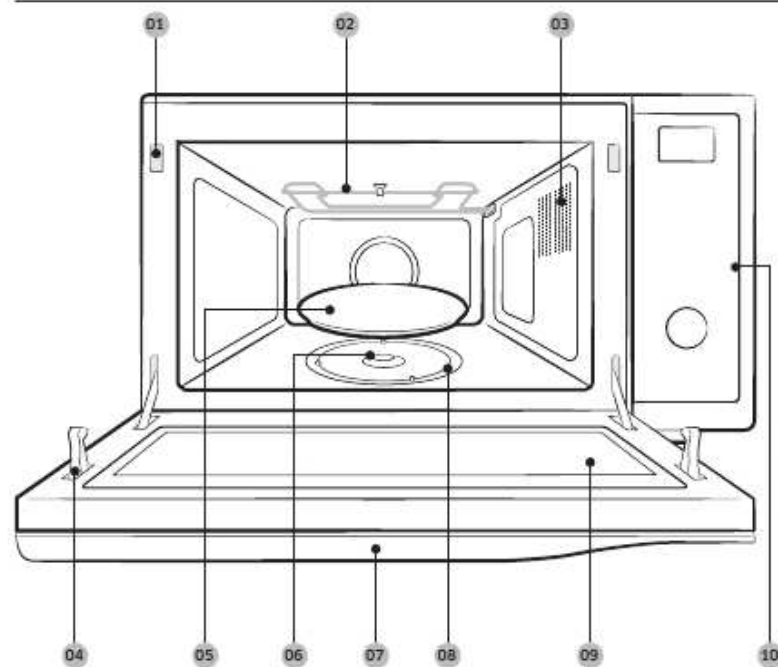
- If you encounter a problem with hinges, sealing, and/or the door, contact a qualified technician or a local Samsung service centre for technical assistance.
- If you want to replace the light bulb, contact a local Samsung service centre. Do not replace it yourself.
- If you encounter a problem with 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



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

Control panel



- 01 Auto Power Convection Button
- 02 Slim Fry Button
- 03 Sensor Button
- 04 Popcorn Button
- 05 Power Defrost Button
- 06 Auto Cook Button
- 07 Power Convection Button
- 08 Grill Button
- 09 Microwave Button
- 10 Combi Button
- 11 Child Lock Button
- 12 Multi Function Selector Dial
- 13 OK Button
- 14 Stop/Eco Button
- 15 Start/+30s Button

Oven use

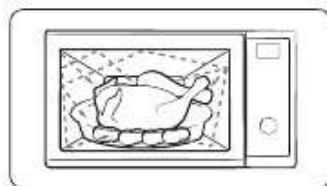
How a microwave oven works

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

You can use your microwave oven to:

- Defrost
- Reheat
- Cook

Cooking principle:



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

IMPORTANT

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

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

Checking that your oven is operating correctly

The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled "Troubleshooting" on the page 40-43.

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.

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.

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

Oven use

Setting the time

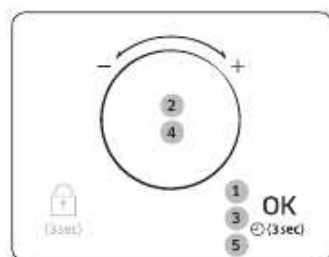
When power is supplied, "88:88" and then "12:00" is automatically displayed on the display.

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 **OK** button for 3 second.
2. Turn the **Multi Function Selector Dial** to set time display type. (12H or 24H)
3. Press the **OK** button to complete the setup.
4. Turn the **Multi Function Selector Dial** to set the hour.
5. Press the **OK** button.



6. Turn the **Multi Function Selector Dial** to set the minute.
 7. When the right time is displayed, press the **OK** button to start the clock.
- Result:** The time is displayed whenever you are not using the microwave oven.

Cooking/Reheating

The following procedure explains how to cook or reheat food.

IMPORTANT

ALWAYS check your cooking settings before leaving the oven unattended.

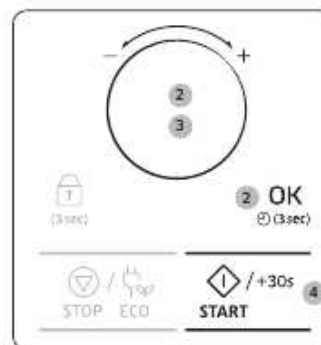
Open the door. Place the food in the centre of the turntable. Close the door. Never switch the microwave oven on when it is empty.



1. Press the **Microwave** button.

Result: The following indications are displayed:

(Microwave mode)
100 W (Output power)



2. Turn the **Multi Function Selector Dial** until the appropriate power level is displayed. At that time, press the **OK** button 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**.

Result: The maximum cooking time is 99 minutes.

The cooking time is displayed.

4. Press the **START/+30s** button.

Result: 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 ten power levels.

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

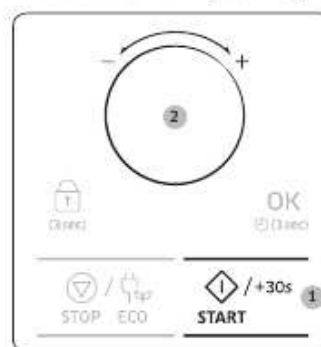
The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

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.

Oven use

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

Setting the energy save mode

The oven has an energy save mode.



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

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 auto power convection features

The 14 **Auto Power Convection** 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**.

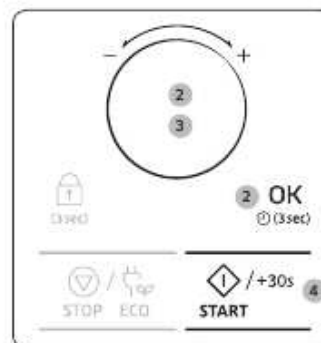
IMPORTANT

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 Power Convection** 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 **OK** button 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.
Result: The food is cooked according to the pre-programmed 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 Power Convection guide

The following table presents 14 **Auto Power Convection** programmes, quantities and appropriate instructions. Those programmes are running with a combination of microwaves, grill and convection heater.

Code/Food	Amount	Instructions
P1 Bone-In Chicken Pieces	2 servings (1.0 lb.) 4 servings (2.0 lbs.)	Brush the chicken pieces with oil and seasonings. Place the pieces skin side down on the high rack. When the microwave beeps, turn over Bone-In Chicken Pieces and press start to continue.
P2 Hamburger	2 servings (2 ea.) 4 servings (4 ea.) (1 ea. = 4 oz.)	Place the hamburgers on the high rack. When the microwave beeps, turn the hamburgers over and press start to continue.
P3 Salmon Fillets	1 serving (4 oz.) 2 servings (8 oz.)	Place the salmon fillets on the high rack. As your taste, Brush the Salmon fillets with oil and seasonings.
P4 Sirloin Steak (Medium)	1 inch, 1.0 lb.	Place the steak on the high rack. When the microwave beeps, turn over the steak and press start to continue. Let the steak rest for 5 minutes before slicing. As your taste, Brush the Steaks with oil and seasonings.
P5 Sirloin Steak (Well Done)	1 inch, 1.0 lb.	Place the steak on the high rack. When the microwave beeps, turn over the steak and press start to continue. Let the steak rest for 5 minutes before slicing. As your taste, Brush the Steaks with oil and seasonings.
P6 Boneless Pork Chops	2 servings (2 ea.) 4 servings (4 ea.) (1 serving = 4 oz./each)	Place the pork chops on the high rack. When the microwave beeps, turn over the pork chops and press start to continue. As your taste, Brush the Pork chops with oil and seasonings.

Code/Food	Amount	Instructions
P7 Frozen Pizza (6 inch)	6 inch	Place the pizza on the high rack.
P8 Frozen Pizza (12 inch)	12 inch	Place the pizza on the high rack.
P9 Deep Dish Pan Pizza	28-32 oz.	Place the pizza on the crusty plate, then place the plate on the low rack.
P10 Frozen Cheese Sticks	2 servings (4 ea.) 4 servings (8 ea.) (2 ea. per serving)	Place the cheese sticks on the crusty plate, then place the plate on the high rack.
P11 Frozen Chicken Wings	2 serving (6 ea.) 4 servings (12 ea.) (3 ea. per serving)	Place the chicken wings on the crusty plate, then place the plate on the high rack.
P12 Frozen Onion Rings	2 servings (6 ea.) 4 servings (12 ea.) (3 ea. per serving)	Place the onion rings on the crusty plate, then place the plate on the high rack.
P13 Frozen Oven Chips	2 servings (8 oz.) 3 servings (12 oz.)	Place frozen oven chips on the crusty plate, then place the plate on the high rack.
P14 Mac and Cheese	13-16 oz.	Cook macaroni according to package direction. Mix 9 oz. macaroni, 0.3 oz. melted butter, 2 oz. milk, and 1 beaten egg. Pour them into oven proof gratin dish and sprinkle 1.7 oz. of mozzarella cheese and 1.7 oz. of cheddar cheese on the top of macaroni. Put them on the high rack and cook.

Oven use

Oven use

Using the slim fry features

The 8 **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**.

IMPORTANT

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 **Slim Fry** 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 **OK** button 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.

Result: The food is cooked according to the pre-programmed 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 8 **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	Amount	Instructions
1 Frozen Prawns	2 servings (8 oz.) 3 servings (12 oz.)	Place frozen prawns on the crusty plate, then place the plate on the high rack.
2 Frozen Chicken Nuggets	2 servings (10 ea.) 4 servings (20 ea.) (5 ea. per serving)	Place frozen chicken nuggets on the crusty plate, then place the plate on the high rack.
3 Frozen Mini Spring Rolls	2 servings (8 oz.) 3 servings (12 oz.)	Place frozen mini spring rolls on the crusty plate, then place the plate on the high rack.
4 Homemade French Fries	2 servings (8 oz.) 3 servings (12 oz.)	Peel potatoes and cut into sticks with a thickness of 10×10 mm. Soak in cold water for 30-40 minutes (Put some salt in the cold water for the osmotic pressure.) Dry them with a towel then brush with 5 g oil. (Have to remove the moisture completely. Otherwise, potatoes may get scorched and stick to the bottom of the tray.) Place them on the crusty plate, then place the plate on the high rack.
5 Frozen Potato Wedges	2 servings (8 oz.) 3 servings (12 oz.)	Place frozen potato wedges on the crusty plate, then place the plate on the high rack.

Code/Food	Amount	Instructions
6 Frozen Potato Croquettes	2 servings (8 oz.) 4 servings (16 oz.)	Place frozen potato croquettes on the crusty plate, then place the plate on the high rack.
7 Drumsticks	1 serving (3 ea.) 2 servings (6 ea.)	Rinse drumsticks and place them on the high rack directly. When the microwave beeps, turn over drumsticks and press start to continue.
8 Roasted Vegetables	2 servings (8 oz.) 3 servings (12 oz.)	Cut courgettes, carrots, zucchini and brush them with 5 g oil. Place sliced vegetables on the crusty plate, then place the plate on the high rack.

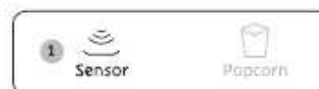
Using the sensor cooking features

The 5 **Sensor Cooking** features provide pre-programmed cooking times. You do not need the set either the cooking times or the power level.

IMPORTANT

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 **Sensor** button.



2. Select the type of food the you are cooking by **Multi Function Selector Dial**. Refer to the table on the following paper for description of the various pre-programmed settings.

At that time, press the **OK** Button to select the type of food. If you select No.1 and No.2 food type, skip the 3 step.

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

4. Press the **START/+30s** button.

Result: The food is cooked according 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.

Oven use

Sensor cook guide

The following table presents 5 **Sensor Cooking** programmes. It contains its recommended weight range per item after cooking and appropriate instructions. In the beginning of the programme the display shows the sensor period. After this period the cooking time and power level is calculated automatically and the remaining cooking time will be displayed. The cooking process is controlled by the sensor system for your convenience.

⚠ CAUTION

Use oven gloves while taking out!

Code/Food	Amount	Instructions
1 Potato	1 to 5 ea.	Pierce each potato several times with a fork. Place on the turntable in a spoke-like fashion. After cooking, let the potatoes stand for 3-5 minutes. Let the oven cool for at least 5 minutes before using it again.
2 Pizza	2 to 4 slices	Place 2-4 pizza slices on a microwave-safe plate with the wide ends of the slices towards the outside edge of the plate. Do not let the slices overlap. Do not cover. Let the oven cool for at least 5 minutes before using it again.
3 Cook	1. Beverage	8 oz. Use a measuring cup or mug and do not cover. Place the beverage in the oven. After heating, stir well. Let the oven cool for at least 5 minutes before using it again.
	2. Frozen Breakfast	4 to 8 oz. Use this button for frozen sandwiches, breakfast entrees, pancakes, waffles, etc. Follow the package instructions for covering and standing. Let the oven cool for at least 5 minutes before using it again.
	3. Frozen Dinner	8 to 14 oz. Remove the food from its wrapping and follow the instructions on the box for covering and letting stand. Let the oven cool for at least 5 minutes before using it again.

Code/Food	Amount	Instructions
4 Reheat	1. Casserole	1 to 4 servings Cover the plate with a vented (1 inch) plastic wrap. If the food is not as hot as you would like after using the "Sensor" function, continue heating using additional time and power. Stir the food once before serving. Contents: Casserole: refrigerated foods.
	2. Dinner plate	1 serving Use only precooked, refrigerated foods. Cover the plate with vented (1 inch) plastic wrap or waxed paper tucked under the plate. If the food is not as hot as you would like after using the "Sensor" function, continue heating using additional time and power. Contents: 3-4 oz. meat, poultry, or fish (up to 6 oz. with bone) ½ cup starch (potatoes, pasta, rice, etc.) ½ cup vegetables (about 3-4 oz.)
	3. Pasta	1 to 4 servings Cover the plate with a vented (1 inch) plastic wrap. If the food is not as hot as you would like after using the "Sensor" function, continue heating using additional time and power. Stir the food once before serving. Contents: Pasta: canned spaghetti and ravioli

Code/Food	Amount	Instructions
5 Veggies	1. Fresh vegetables	1 to 4 servings
	2. Frozen vegetables	1 to 4 servings
		Place the fresh vegetables in a microwavesafe ceramic, glass, or plastic dish and add 2-4 tbs. water. Cover with a vented (1 inch) plastic wrap while cooking and stir before letting stand. Let the oven cool for at least 5 minutes before using it again.
		Place the frozen vegetables in a microwavesafe ceramic, glass, or plastic dish and add 2-4 tbs. water. Cover with a vented (1 inch) plastic wrap to cook. Stir before letting stand for 3-5 minutes. Let the oven cool for at least 5 minutes before using it again.

Auto sensor cooking instructions

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

- When cooking food, many kinds of gases are generated. The Auto Sensor determines the proper time and power level by detecting these gases from the food, eliminating the need to set the cooking time and power level.
- When you cover a container with its lid or plastic wrap during Sensor Cooking, the Auto Sensor will detect the gases generated after the container has been saturated with steam.
If using cling film or plastic wrap be sure to leave a small opening near the edge of dish for ventilation or be sure to pierce at several times.
- Shortly before cooking ends, the remaining cooking time will begin its count down. This will be a good time for you to rotate or stir the food for even cooking if it is necessary.
- Before auto sensor cooking food may be seasoned with herbs, spices or browning sauces. A word of caution though, salt or sugar may cause burn spots on food so these ingredients should be added after cooking.

Utensils & Cover for sensor cooking

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

Important

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

Oven use

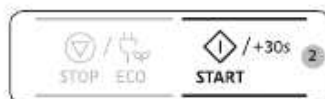
Using the popcorn features

The **Popcorn** feature has a pre-programmed cooking time and power level. You do not need to set either the cooking time or the power level.

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



1. Press the **Popcorn** button.



2. Press the **START/+30s** button.

Result:

- Cooking starts.
- The oven beeps when cooking is complete.

NOTE

Use only containers that are microwave-safe.

The following table displays the Popcorn program, food quantities, and instructions.

Code/Food	Amount	Instructions
1 Popcorn	3.0-3.5 oz. 1 package	Use only one microwave popcorn bag at a time. Be careful when removing the heated bag from the oven and opening it.

Using the power defrost features

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

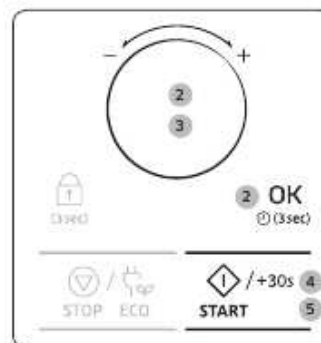
NOTE

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 **OK** button 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.

Result:

- 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.

Result: 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	Amount	Instructions
1 Meat	0.1-3.5 lbs.	Shield the edges with aluminium foil. Turn the meat over when the oven beeps. This program is suitable for lamb, pork, steaks, chops, and ground meat. For ground meat, place the meat directly on the turntable tray on wax paper. Do not use an extra tray. Let stand, covered with foil, for 5-10 minutes.
2 Poultry	0.1-3.5 lbs.	Shield the leg and wing tips with aluminium foil. Turn the poultry over when the oven beeps. This program is suitable for whole chicken as well as for chicken portions.
3 Fish	0.1-3.5 lbs.	Shield the tail of a whole fish with aluminium foil. Turn the fish over when the oven beeps. This program is suitable for whole fish as well as for fish fillets.
4 Bread/Cake	0.1-2.0 lbs.	Put bread on a piece of paper towel. 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. (The oven keeps operating and stops only when you open the door.) This program is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle.

Using the auto cook features

The 14 **Auto 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**.

IMPORTANT

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 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 **OK** button to select the type of food.
3. Select the size of the serving by turning the **Multi Function Selector Dial**. Some food type hasn't serving size. So, no need to select the size.
4. Press the **START/+30s** button.

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

Oven use

Oven use

Auto cook guide

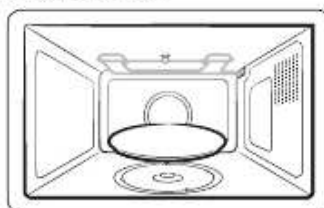
The following table presents quantities and appropriate instructions for auto cook.

Code/Food	Amount	Instructions
1 Bacon	1 serving : 2 slices 2 servings : 4 slices 3 servings : 6 slices	Layer 2 paper towels on a microwave safe plate and arrange the bacon on the towels. Do not overlap bacon. Cover with an additional paper towel. Remove the paper towel immediately after cooking.
2 Hot Dogs	1 serving : 2 each 2 servings : 4 each	Pierce the hot dogs 3 times with a fork and place on a microwave safe plate. When the microwave beeps, add the buns and press start to continue.
3 Oatmeal	1 serving : 1 pack 2 servings : 2 packs	Follow the package directions for the recommended amount of water needed. Stir well before and afterwards.
4 Brownie Mix	1 package	Pour the batter into an 8x8 inch microwave safe pan, then place the pan on the low rack.
5 Cookie Dough	8-10 ea. (1 oz./each)	Place cookies on the crusty plate, then place the tray on the low rack. When the microwave beeps, put the cookies.
6 Nachos	1 serving	Arrange the tortilla chips uniformly on a microwave safe plate, then place the plate on the high rack. Sprinkle evenly with cheese. Contents : - 2 cups tortilla chips - ½ cup grated cheese

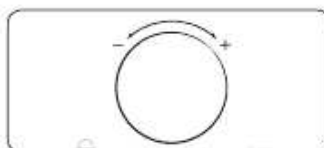
Code/Food	Amount	Instructions
7 Frozen Soft Pretzels	1 serving : 2 ea. 2 servings : 3 ea.	Place the pretzels on the crusty plate, then place the plate on the high rack.
8 Melt Butter	1 stick (¼ lb.) 2 sticks (½ lb.)	Unwrap the butter and cut the butter stick. Place the butter on a microwave safe dish and cover with wax paper. Stir well afterwards.
9 Soften Butter	1 stick (¼ lb.) 2 sticks (½ lb.)	Remove the butter from the packaging and place on a microwave safe dish.
10 Melt Chocolate	1 cup chips	Place the chocolate chips in a microwave safe dish. When the microwave beeps, stir well and press start to continue. Unless stirred, the chocolate chips will keep their shape even when the heating time is over.
11 Soften Ice Cream	1 serving : 1 pint 2 servings : ½ gallon	Remove the lid of the carton. Place the carton in the center of the microwave.
12 Soften Cream Cheese	1 package (¼ lb.)	Unwrap the cream cheese and place on a microwave safe dish
13 Melt Cheese	1 cup	Place the cheese in a microwave safe bowl and cover with wax paper. Stir well afterwards.
14 Melt Marshmallows	5 oz.	Place the marshmallows in a large microwave safe dish. Stir well afterwards.

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.



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 scratch-resistant. 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.

Power convection

Power Convection mode is similar to traditional oven. The microwave mode is not used. You can set the temperature, as required, in a range varying from 100 °F to 400 °F.

- 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.

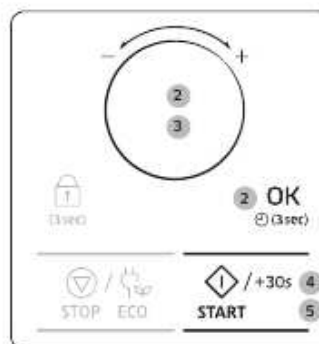
Open the door and place the recipient on the low rack and set on turntable.



1. Press the **Power Convection** button.

Result: The following indications are displayed:

 (Power Convection mode)
350 °F (Temperature)



2. Set the temperature by turning the **Multi Function Selector Dial**. (Temperature : 100, 200, 250, 300, 325, 350, 375, 400 °F)

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

3. Press the **OK** button.

4. Set the cooking time by turning the **Multi Function Selector Dial**. (if you want to preheat the oven, select " : 0")

The maximum cooking time is 60 minutes.

5. Press the **START/+30s** button.

Result: Cooking starts. When it has finished.

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

Oven use

Oven use

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.

Result: The following indications are displayed:



- You cannot set the temperature of the grill.



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

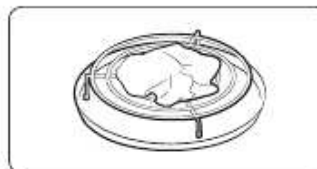
- The maximum grilling time is 60 minutes.

4. Press the **START/+30s** button.

Result: 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 power convection), use only recipients that are microwave-safe and oven-proof.

IMPORTANT

For further details on suitable cookware and utensils, refer to the Cookware guide on page 29.

Combining microwaves and grill

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

IMPORTANT

ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.

IMPORTANT

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.

Result: The following indications are displayed:

Cb-1 (Microwave + Grill)

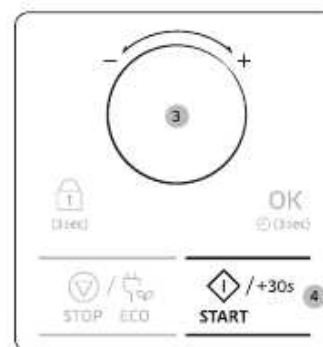


2. Make the display indicating Cb-1, and then press the **OK** Button.

Result: The following indications are displayed:

 (Microwave & Grill combi mode)

- You cannot set the temperature of the grill or set the power level.



3. Set the cooking time by turning the **Multi Function Selector Dial**.

- The maximum cooking time is 60 minutes.

4. Press the **START/+30s** button.

Result: 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.

Oven use

Oven use

Combining microwaves and power convection

Combination cooking uses both microwave energy and power convection 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

IMPORTANT

ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.

IMPORTANT

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.

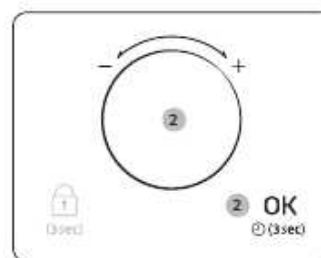
Open the door. Place the food on the turntable or on the low rack which should then be placed on the turntable. Close the door. The heating element must be in the horizontal position.



1. Press the **Combi** button.

Result: The following indications are displayed:

Cb-1 (Microwave + Grill)

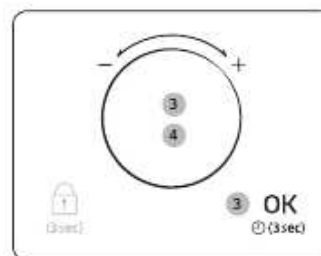


2. Make the display indicating Cb-2 (Microwave + Power Convection) by turning the **Multi Function Selector Dial**. At that time, press the **OK** button.

Result: The following indications are displayed:

(Microwave & Power Convection combi mode)
350 °F (Temperature)

- The power level is fixed 30 %.



3. Select the appropriate temperature by turning the **Multi Function Selector Dial** (Temperature : 100, 200, 250, 300, 325, 350, 375, 400 °F). At that time, press the **OK** button to set the power level.

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

- The maximum cooking time is 60 minutes.



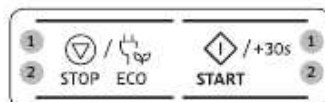
5. Press the **START/+30s** button.

Result: 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

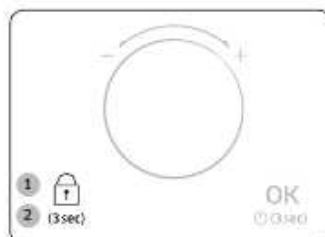
You can switch the beeper off whenever you want.



1. Press the **START/+30s** and **STOP/ECO** button at the same time.
Result: The oven does not beep to indicate the end of a function.
• The following indications are displayed:
OFF
2. To switch the beeper back on, press the **START/+30s** and **STOP/ECO** button again at the same time.
Result: The oven operates normally.
• The following indications are displayed:
ON

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.
Result:
• The oven is locked (no functions can be selected).
• The display shows "L".
L
2. To unlock the oven, press the **Child Lock** button for 3 second.
Result: The oven can be used normally.

Cookware guide

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

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

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

Cookware	Microwave-safe	Comments
Aluminum foil	✓X	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crust plate	✓	Do not preheat for more than 8 minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	X	May catch fire.
• Recycled paper or metal trims	X	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.
• Glass jars	✓	Must remove the lid. Suitable for warming only.



Cookware guide

Cookware	Microwave-safe	Comments
Metal • Dishes • Freezer bag twist ties	✗ ✗	May cause arcing or fire.
Paper • Plates, cups, napkins and kitchen paper • Recycled paper	✓ ✗	For short cooking times and warming. Also to absorb excess moisture. May cause arcing.
Plastic • Containers • Cling film • Freezer bags	✓ ✓ ✓✗	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

Cooking guide

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	Amount	Power	Cooking time (min.)
Spinach	0.3 lb.	60 %	5-6
	Instructions Add 15 ml (1 tbsp) of cold water. Serve after 2-3 minutes standing.		
Broccoli	0.7 lb.	60 %	8-9
	Instructions Add 30 ml (2 tbsp) of cold water. Serve after 2-3 minutes standing.		
Peas	0.7 lb.	60 %	7-8
	Instructions Add 15 ml (1 tbsp) of cold water. Serve after 2-3 minutes standing.		
Green Beans	0.7 lb.	60 %	7½-8½
	Instructions Add 30 ml (2 tbsp) of cold water. Serve after 2-3 minutes standing.		
Mixed Vegetables (Carrots, Peas, Corn)	0.7 lb.	60 %	7-8
	Instructions Add 15 ml (1 tbsp) of cold water. Serve after 2-3 minutes standing.		
Mixed Vegetables (Chinese Style)	0.7 lb.	60 %	7½-8½
	Instructions Add 15 ml (1 tbsp) of 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.

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

Food	Amount	Power	Cooking time (min.)
Broccoli	0.6 lb.	100 %	3-4
	1.0 lb.		5-6
Instructions Prepare even sized florets. Arrange the stems so they point to the center. Serve after 3 minutes standing.			
Brussels Sprouts	1.0 lb.	100 %	4½-5
	Instructions Let stand 60-75 ml (5-6 tbsp) water. Serve after 3 minutes standing.		
Carrots	1.0 lb.	100 %	6-7
	Instructions Cut carrots into even sized slices. Serve after 3 minutes standing.		
Cauliflower	0.6 lb.	100 %	3½-4
	1.0 lb.		6-7
Instructions Prepare even sized florets. Cut big florets in half. Arrange stems so they point to the center. Serve after 3 minutes standing.			



Cooking guide

Food	Amount	Power	Cooking time (min.)
Zucchini	0.6 lb.	100 %	4-5
	Instructions Cut zucchini into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender. Serve after 3 minutes standing.		
Eggplant	0.6 lb.	100 %	2½-3
	Instructions Cut eggplant into small slices and sprinkle with 1 tbsp. lemon juice. Serve after 3 minutes standing.		
Leeks	0.6 lb.	100 %	3½-4
	Instructions Cut leeks into thick slices. Serve after 3 minutes standing.		
Mushrooms	0.25 lb.	100 %	1½-2
	0.6 lb.		2½-3
	Instructions 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	0.6 lb.	100 %	5-5½
	Instructions Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water. Serve after 3 minutes standing.		
Pepper	0.6 lb.	100 %	4½-5
	Instructions Cut pepper into small slices. Serve after 3 minutes standing.		

Food	Amount	Power	Cooking time (min.)
Potatoes	0.6 lb.	100 %	5-6
	1.0 lb.		8-9
	Instructions Weigh the peeled potatoes and cut them into similar sized halves or quarters. Serve after 3 minutes standing.		
Turnip Cabbage	0.6 lb.	100 %	5½-6
	Instructions Cut turnip 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	Amount	Power	Cooking time (min.)
White Rice (Parboiled)	1 cup	50 %	20-22
	Instructions Add 1½ cups of cold water for 1 cup of rice. Serve after 5 minutes standing.		
	1½ cups	50 %	22-24
	Instructions Add 2½ cups of cold water for 1½ cups of rice. Serve after 5 minutes standing.		

Food	Amount	Power	Cooking time (min.)
Brown Rice (Parboiled)	1 cup	50 %	22-24
	Instructions Add 1½ cups of cold water for 1 cup of rice. Serve after 5 minutes standing.		
	1½ cups	50 %	24-26
	Instructions Add 2½ cups of cold water for 1½ cups of rice. Serve after 5 minutes standing.		
Mixed Rice (Rice + Wild Rice)	1 cup	80 %	16-17
	Instructions Add 2 cups of cold water for 1 cup of rice/wild rice mix. Serve after 5 minutes standing.		
Mixed Corn (Rice + Grain)	1 cup	80 %	17-18
	Instructions Add 1¾ cups of cold water to 1 cup of mixed rice/grain. Serve after 5 minutes standing.		
Pasta	1 cup	80 %	10-11
	Instructions Add 4 cups of water. Serve after 5 minutes standing.		

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 +64 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 centre is piping hot. Reheating small pieces will be more successful.

Power levels and stirring

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.



Cooking guide

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 86-104 °F.

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. 100 °F.

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	Amount	Power	Cooking time (min.)
Drinks (Coffee, Tea, Water)	150 ml (1 cup)	100 %	1-1½
	300 ml (2 cups)		2-2½
	450 ml (3 cups)		3-3½
	600 ml (4 cups)		4-4½
	Instructions Pour into cups and reheat uncovered; 1 cup in the center, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well. Serve after 1-2 minutes standing.		
Soup (Chilled)	0.6 lb.	70 %	3½-4
	0.8 lb.		4½-5
	1.0 lb.		6-6½
	1.2 lbs.		7-7½
	Instructions Pour into a deep ceramic plate or deep ceramic bowl. Cover with a plastic lid. Stir well after reheating. Stir again before serving. Serve after 2-3 minutes standing.		
Stew (Chilled)	0.8 lb.	70 %	4½-5½
	Instructions Put stew in a deep ceramic plate. Cover with a plastic lid. Stir occasionally during reheating and again before standing and serving. Serve after 2-3 minutes standing.		

Food	Amount	Power	Cooking time (min.)
Pasta with Sauce (Chilled)	0.8 lb.	70 %	3½-4½
	Instructions 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)	0.8 lb.	70 %	4-5
	Instructions Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with a plastic lid. Stir occasionally during reheating and again before standing and serving. Serve after 3 minutes standing.		
Plated Meal (Chilled)	0.8 lb.	60 %	4½-5½
	1.0 lb.		5½-6½
	1.2 lbs.		6½-7½
	Instructions 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)	0.8 lb.	60 %	6-7
	Instructions 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	Amount	Power	Cooking time (sec.)
Baby Food (Vegetables + Meat)	0.4 lb.	70 %	30
	Instructions 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)	0.4 lb.	70 %	20
	Instructions 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	30 %	30-40
	200 ml		60-70
	Instructions Stir or shake well and pour into a sterilized glass bottle. Place in the center of turntable. Cook uncovered. Shake well and let stand for at least 3 minutes. Before serving, shake well and check the temperature carefully. Serve after 2-3 minutes standing.		



Cooking guide

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.

Hint: 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 -64 to -68 °F, use the following table as a guide.

Food	Amount	Power	Defrosting time (min.)
Meat			
Minced Beef	0.6 lb.	20 %	6-7
	1.1 lbs.		8-13
Pork Steaks	0.6 lb.	20 %	7-8
Instructions Place the meat on the turntable. Shield thinner edges with aluminium foil. Turn over after half of defrosting time! Serve after 15-30 minutes standing.			

Food	Amount	Power	Defrosting time (min.)
Poultry			
Chicken Pieces	1.1 lbs. (2 pcs)	20 %	14-15
Whole Chicken	2.7 lbs.	20 %	32-34
Instructions First, put chicken pieces first skin-side down, whole chicken first breast-sidedown 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.			
Fish			
Fish Fillets	0.4 lb.	20 %	6-7
Whole Fish	0.9 lb.	20 %	11-13
Instructions 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.			
Fruits			
Berries	0.7 lb.	20 %	6-7
Instructions Spread fruit on a flat, round glass dish (with a large diameter). Serve after 5-10 minutes standing.			



Food	Amount	Power	Defrosting time (min.)
Bread			
Bread Rolls	2 pcs	20 %	1-1½
(each ca. 50 g)	4 pcs		2½-3
Toast/Sandwich	0.6 lb.	20 %	4-4½
German Bread (Wheat + Rye Flour)	1.1 lbs.	20 %	7-9
Instructions 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.

Cooking guide

Grill guide for fresh food

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

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

Use oven gloves when taking out.

Fresh food	Amount	Mode	Cooking time	
			1 step (min.)	2 step (min.)
Toast Slices	4 pcs (each 1 oz.)	Grill only	5½-6½	-
Instructions Put toast slices side by side on the high rack.				
Grilled Tomatoes	2 pcs (0.9 lb.)	30 % + Grill	12	-
Instructions 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 (0.7 lb.)	30 % + Grill	8-9	-
Instructions Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.				
Toast Hawaii	4 pcs (1.1 lbs.)	30 % + Grill	7-8	-
Instructions Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.				
Baked Potatoes	1.1 lbs.	30 % + Grill	22-25	-
Instructions Cut potatoes into halves. Brush potatoes with oil and parsley. Put them in a circle on the high rack with the cut side to the grill.				
Baked Apples	2 apples	30 % + Grill	9-10	-
Instructions 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.				

Fresh food	Amount	Mode	Cooking time	
			1 step (min.)	2 step (min.)
Chicken Pieces	1.1 lbs. (2 pcs)	30 % + Grill	13-15	11-13
Instructions Brush chicken pieces with oil and spices. Put them in a circle on the high rack. After grilling stand for 2-3 minutes.				
Beef Steaks (Medium)	0.9 lb. (2 pcs)	Grill only	8-10	8-10
Instructions Brush the beef steaks with oil. Lay them in a circle on the high rack. After grilling stand for 2-3 minutes.				
Roast Fish	0.9-1.1 lbs.	30 % + Grill	9-11	10-12
Instructions Brush skin of whole fish with oil and add herbs and spices. Put two fish side by side (head to tail) on the high rack. After grilling stand for 2-3 minutes.				

Power convection

Cooking with Power Convection 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 Power Convection 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 Power Convection cooking

Use this mode for biscuits, individual scones, rolls, and cakes as well as fruits cakes, choux, and souffles.

Microwave + Power Convection

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 microwaves + Power Convection

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 + Power Convection 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.

Power Convection guide for fresh and frozen food

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

Food	Amount	Power	Cooking Time (min.)
Frozen mini tartes/ pizza snacks	0.6 lb.	400 °F	9-11
	Put pizza snacks on the crusty plate. Put plate on low rack.		
Frozen Oven Chips	0.7 lb.	400 °F	22-25
	Distribute frozen oven chips on crusty plate. Put plate on high rack.		
Frozen chicken nuggets	0.7 lb.	400 °F	10-12
	Put frozen nuggets on crusty plate. Put plate on the high rack.		
Frozen Pizza	0.7 lb.	400 °F	10-12
	Put frozen Pizza on the high rack.		

Food	Amount	Power	Cooking Time (min.)
Homemade Lasagna/ Pasta Gratin	1.1 lbs.	30 % + 350 °F	15-20
	Put pasta in ovenproof dish. Put dish on low rack.		
Frozen lasagne	0.9 lb.	30 % + 400 °F	16-18
	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.		
Roast beef/Lamb (medium)	2.7-2.9 lbs.	30% + 400 °F	24-26 (first side) 24-26 (second side)
	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.		
Frozen bread rolls	0.8 lb. (6 pcs)	30 % + 400 °F	7-9
	Put bread rolls on crusty plate. Put plate on the low rack. Stand 2-3 minutes.		
Marble cake	1.1 lbs.	350 °F	50-55
	Put the fresh dough in a small rectangular black metal baking dish (length 25 cm). Put the dish on the low rack. After baking stand for 5-10 minutes.		
Croissants/Bread rolls (fresh dough)	0.45-0.6 lb.	400 °F	13-18
	Put the chilled croissants or bread rolls on baking paper on the low rack.		
Roast Chicken	2.6-2.8 lbs.	30 % + 400 °F	24-26 (first side) 23-25 (second side)
	Brush chicken with oil and spices. For the first step, put the chicken breast side down on the low rack. For the second step, turn the chicken breast side up. Let stand for 5 minutes.		

Cooking guide

Tips and tricks

Melting butter

Put about 3 tbsp. butter into a small deep glass dish. Cover with plastic lid. Heat for 30-40 seconds using 90 %, until butter is melted.

Melting chocolate

Put about a half cup (¼ lb.) chocolate into a small deep glass dish. Heat for 3-5 minutes, using 50 % until chocolate is melted. Stir once or twice during melting. Use oven gloves while taking out!

Melting crystallized honey

Put ¼ 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 ½ oz. (10 g) for 5 minutes in 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 tbsp.) with 2½ tbsp. (40 g) sugar and 1 cup (250 ml) cold water. Cook uncovered in a glass Pyrex bowl for 3½ to 4½ minutes using 90 %, until glaze/icing is transparent. Stir twice during cooking.

Cooking jam

Put 21 oz. of fruit (600 g or about 2½ cups) (for example mixed berries) in a suitable sized glass Pyrex bowl with lid. Add 1½ 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. Let stand with the lid on for 5 minutes.

Cooking pudding

Mix the pudding mix with milk following the manufacturer's instructions. Add sugar if instructed. Stir well. Use a suitable sized glass Pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using 90 %. Stir several times well during cooking.

Browning almond slices

Spread about 1 oz. (30 g) of sliced almonds evenly on a medium sized ceramic plate. Stir several times during browning for 3½ to 4½ minutes using 60 %. Let it stand for 2-3 minutes in the oven. Use oven gloves when taking out!

Troubleshooting and Information code

Troubleshooting

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

Problem	Cause	Action
General		
The buttons cannot be pressed properly.	Foreign matter may be caught between the buttons.	Remove the foreign matter and try again.
	For touch models: Moisture is on the exterior.	Wipe the moisture from the exterior.
	Child lock is activated.	Deactivate Child lock.
The time is not displayed.	The Eco (power-saving) function is set.	Turn off the Eco function.
The oven does not work.	Power is not supplied.	Make sure power is supplied.
	The door is open.	Close the door and try again.
	The door open safety mechanisms are covered in foreign matter.	Remove the foreign matter and try again.
The oven stops while in operation.	The user has opened the door to turn food over.	After turning over the food, press the Start button again to start operation.

Problem	Cause	Action
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.
There is a popping sound during operation, and the oven doesn't work.	Cooking sealed food or using a container with a lid may causes popping sounds.	Do not use sealed containers as they may burst during cooking due to expansion of the contents.
The oven exterior is too hot during operation.	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Objects are on top of the oven.	Remove all objects on the top of the oven.

Problem	Cause	Action
The door cannot be opened properly.	Food residue is stuck between the door and oven interior.	Clean the oven and then open the door.
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.
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 Cancel button.
	The interior light is covered by foreign matter.	Clean the inside of the oven and check again.
A beeping sound occurs during cooking.	If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing.	After turning over the food, press the Start button again to restart operation.

Troubleshooting and Information code

Problem	Cause	Action
The oven is not level.	The oven is installed on an uneven surface.	Make sure the oven is installed on flat, stable surface.
There are sparks during cooking.	Metal containers are used during the oven/thawing functions.	Do not use metal containers.
When power is connected, the oven immediately starts to work.	The door is not properly closed.	Close the door and check again.
There is electricity coming from the oven.	The power or power socket is not properly grounded.	Make sure the power and power socket are properly grounded.
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.
The brightness inside the oven varies.	Brightness changes depending on power output changes according to function.	Power output changes during cooking are not malfunctions. This is not an oven malfunction.
Cooking is finished, but the cooling fan is still running.	To ventilate the oven, the cooling fan continues to run for about 3 minutes after cooking is complete.	This is not an oven malfunction.

Problem	Cause	Action
Turntable		
While turning, the turntable comes out of place or stops turning.	There is no roller ring, or the roller ring is not properly in place.	Install the roller ring and then try again.
The turn table drags while turning.	The roller ring is not properly in place, there is too much food, or the container is too large and touches the inside of the microwave.	Adjust the amount of food and do not use containers that are too large.
The turn table rattles while turning and is noisy.	Food residue is stuck to the bottom of the oven.	Remove any food residue stuck to the bottom of the oven.
Grill		
Smoke comes out during operation.	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction, 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.

Problem	Cause	Action
Oven		
The oven does not heat.	The door is open.	Close the door and try again.
Smoke comes out during preheating.	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction, 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.
There is a burning or plastic smell when using the oven.	Plastic or non heat-resistant cookware is used.	Use glass cookware suitable for high temperatures.
There is a bad smell coming from inside the oven.	Food residue or plastic has melted and stuck to the interior.	Use the steam function and then wipe with a dry cloth. You can put a lemon slice inside and run the oven to remove the odour more quickly.

Problem	Cause	Action
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.

NOTE

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

Please have the following information read;

- The model and serial numbers, normally printed on the rear of the oven
- Your warranty details
- A clear description of the problem

Then contact your local dealer or SAMSUNG aftersales service.

Troubleshooting and Information code

Information codes

Code	Description	Action
C-10	Cooking sensor is needed to check.	Press the Stop/Cancel 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.
C-20	Temperature sensor is needed to check.	
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.
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	MC11K7035**
Power source	120 V ~ 60 Hz
Power consumption	
Maximum power	1790 W
Microwave	1600 W
Grill (heating element)	1300 W
Power Convection (heating element)	1790 W
Output power	100 W / 1000 W (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x H x D)	
Outside (Include Handle)	20 ⁹ / ₁₆ x 12 ³ / ₁₆ x 19 ¹ / ₈ "
Oven cavity	14 ¹¹ / ₁₆ x 9 ¹¹ / ₆₄ x 14 ⁹ / ₃₂ "
Volume	1.1 Cu.ft
Weight	
Net	44.1 lbs.

Warranty

Samsung microwave oven

Limited warranty to original purchaser

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

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

Samsung will charge a repair fee for replacing an accessory or repairing a cosmetic defect if the damage to the unit and/or damage to or loss of the accessory was caused by the customer. Items this stipulation covers include:

- A Dented, Scratched, or Broken Door, Handle, Out-Panel, or Control Panel
 - A Broken or missing Tray, Guide Roller, Coupler, Filter, or Wire Rack
- User Replaceable Parts may be sent to the customer for unit repair. If necessary, a Service Engineer can be dispatched to perform service.

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

SAMSUNG will repair this product or replace it if cannot repair it, at our option and at no charge as stipulated herein, with new or reconditioned parts or products if found to be defective during the limited warranty period specified above. All replaced parts and products become the property of SAMSUNG and must be returned to SAMSUNG. Replacement parts and products assume the remaining original warranty, or ninety (90) days, whichever is longer.

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

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

Warranty

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

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

To obtain warranty service, please contact SAMSUNG at:

1-800-SAMSUNG (726-7864) or www.samsung.com/us/support

Memo

SAMSUNG



Scan this with your smartphone

Scan the QR code* or visit
www.samsung.com/spsn
to view our helpful
How-to Videos and Live Shows
* Requires reader to be installed on your
smartphone

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

QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT
U.S.A. Consumer Electronics	1-800-SAMSUNG (726-7864)	www.samsung.com/us/support
CANADA	1-800-SAMSUNG (726-7864)	www.samsung.com/ca/support (English) www.samsung.com/ca_fr/support (French)



DE68-04387Q-01