



AME811CST

# Microwave Oven

## Owner's Instructions & Cooking Guide

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.



**This manual is made with 100 % recycled paper.**

imagine the possibilities

Thank you for purchasing this Samsung product.



## contents

<b>Safety information</b> .....	<b>2</b>
<b>Quick look-up guide</b> .....	<b>10</b>
<b>Oven features</b> .....	<b>10</b>
Oven .....	10
Control panel .....	11
Accessories .....	11
<b>Oven use</b> .....	<b>12</b>
How a microwave oven works .....	12
Checking that your oven is operating correctly .....	12
Setting the time .....	13
Setting power levels .....	13
One-stage cooking .....	13
Multi-stage cooking .....	14
Using the +30s button .....	14
Stopping the cooking .....	14
Setting the energy save mode .....	14
Using the healthy cooking features .....	15
Using the auto cook features .....	16
Using the soften/melt features .....	17
Using the my plate features .....	18
Using the baby food features .....	18
Using the auto reheat features .....	19
Using the auto defrost features .....	19
Deodorization mode .....	20
Switching the beeper off .....	20
Using the kitchen timer .....	21
Safety-locking your microwave oven .....	21
Switching the weight unit .....	21
<b>Cookware guide</b> .....	<b>22</b>
Microwave-safe utensils .....	22
<b>Cooking guide</b> .....	<b>23</b>
<b>Troubleshooting and error code</b> .....	<b>30</b>
Troubleshooting .....	30
Error code .....	30
Warranty and service information .....	31
<b>Technical specifications</b> .....	<b>31</b>

English - 2

## safety information

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.

## SAVE THESE INSTRUCTIONS

# 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.



Unplug the power plug from the wall socket.



Do NOT disassemble.



Make sure the machine is grounded to prevent electric shock.



Do NOT touch.



Call the service center for help.



Follow directions explicitly.



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.**

## IMPORTANT SAFETY INSTRUCTIONS

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

### SAVE THESE INSTRUCTIONS



**WARNING**

## 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 2.
3. This appliance must be grounded. Connect only to properly grounded outlets. See Important "Grounding instructions" on page 4 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.
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.

### SAVE THESE INSTRUCTIONS

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 micro oven 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.

SAVE THESE INSTRUCTIONS

English - 4

SAVE THESE INSTRUCTIONS



## 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**



## 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.

**SAVE THESE INSTRUCTIONS**



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.

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

Connect the oven to a 20A circuit. If you connect the oven to a 15A circuit, make sure that the circuit breaker is operable.



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.

## SAVE THESE INSTRUCTIONS



## 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.

## SAVE THESE INSTRUCTIONS

- ★ 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.

## 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.

**SAVE THESE INSTRUCTIONS**

English - 7

**SAVE THESE INSTRUCTIONS**

★ 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.

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.



WARNING

## 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.

SAVE THESE INSTRUCTIONS

English - 8



SAVE THESE INSTRUCTIONS

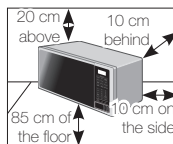


# INSTALLING YOUR MICROWAVE OVEN

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.

## quick look-up guide

### If you want to cook some food.

<div>1 2 3</div> <div>4 5 6</div> <div>7 8 9</div> <div>0</div>	<b>1.</b> Place the food in the oven. Press the <b>Number</b> buttons to enter operating time.
<div>START</div>	<b>2.</b> Press the <b>Start</b> button. <b>Result:</b> Cooking starts. The oven beeps 4 times when cooking is over.

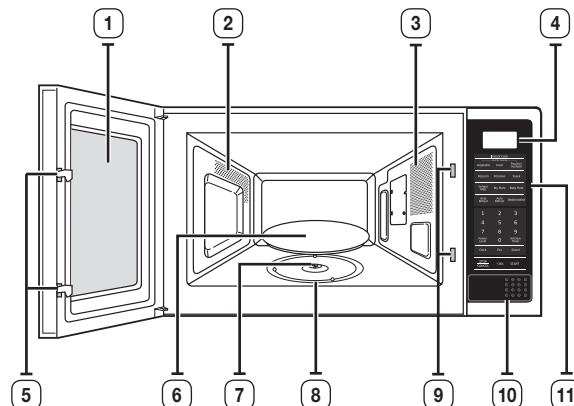
### If you want to Defrost some food.

<div>Auto Defrost</div>	<b>1.</b> Place the frozen food in the oven. Press the <b>Auto Defrost</b> button once or more times.
<div>1 2 3</div> <div>4 5 6</div> <div>7 8 9</div> <div>0</div>	<b>2.</b> Select the weight by pressing the <b>Number</b> buttons.
<div>START</div>	<b>3.</b> Press the <b>Start</b> button.

 Refer to the section entitled "Using the auto defrost features" on page 19-20 for further details.

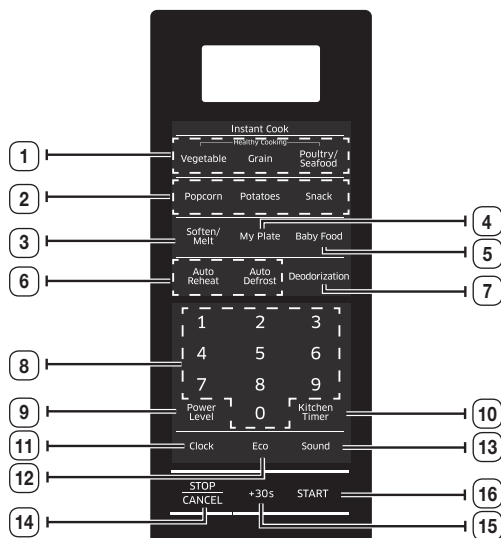
## oven features

### OVEN



- |                             |                                  |
|-----------------------------|----------------------------------|
| <b>1.</b> DOOR              | <b>7.</b> COUPLER                |
| <b>2.</b> VENTILATION HOLES | <b>8.</b> ROLLER RING            |
| <b>3.</b> LIGHT             | <b>9.</b> SAFETY INTERLOCK HOLES |
| <b>4.</b> DISPLAY           | <b>10.</b> OPEN DOOR PUSH BUTTON |
| <b>5.</b> DOOR LATCHES      | <b>11.</b> CONTROL PANEL         |
| <b>6.</b> TURNTABLE         |                                  |

## CONTROL PANEL



- |                                |                          |
|--------------------------------|--------------------------|
| 1. HEALTHY COOKING BUTTONS     | 9. POWER LEVEL BUTTON    |
| 2. AUTO COOK BUTTONS           | 10. KITCHEN TIMER BUTTON |
| 3. SOFTEN/MELT BUTTON          | 11. CLOCK BUTTON         |
| 4. MY PLATE BUTTON             | 12. ECO BUTTON           |
| 5. BABY FOOD BUTTON            | 13. SOUND BUTTON         |
| 6. AUTO REHEAT/DEFROST BUTTONS | 14. STOP/CANCEL BUTTON   |
| 7. DEODORIZATION BUTTON        | 15. +30s BUTTON          |
| 8. NUMBER BUTTONS              | 16. START BUTTON         |

## ACCESSORIES

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

	<b>1. Roller ring</b> , to be placed in the centre of the oven. <b>Purpose:</b> The roller ring supports the turntable.
	<b>2. Turntable</b> , to be placed on the roller ring with the centre fitting to the coupler. <b>Purpose:</b> The turntable serves as the main cooking surface; it can be easily removed for cleaning.

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

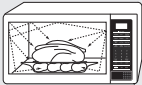
## HOW A MICROWAVE OVEN WORKS


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

You can use your microwave oven to:

- Defrost (manual & auto)
- Cook
- Reheat

Cooking Principle.

	1. The microwaves generated by the magnetron 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 recipient used and the properties of the food: <ul style="list-style-type: none"> <li>• Quantity and density</li> <li>• Water content</li> <li>• Initial temperature (refrigerated or not)</li> </ul>

 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.

Open the oven door by pushing the push button on the bottom side of the control panel. Place a glass of water on the turntable. Then, close the door.

<div>1 2 3</div> <div>4 5 6</div> <div>7 8 9</div> <div>0</div>	1. Press the <b>Number</b> buttons to enter operating time. (4 to 5 minutes)
<div>START</div>	2. Press the <b>Start</b> button. <b>Result:</b> The oven light comes on and the turntable starts rotating. <ol style="list-style-type: none"> <li>1) Cooking starts and when it has finished the oven beeps 4 times.</li> <li>2) The end reminder signal will beep 1 time (once every minute).</li> <li>3) The current time is displayed again.</li> </ol>


 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 is used, the water takes longer to boil.

## SETTING THE TIME

Your microwave oven has an inbuilt clock. When power is supplied, “:0”, “88:88” or “12:00” is automatically displayed on the display.

Please set the current time. You must set the clock:

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

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

<b>Clock</b>	<b>1. To set the time.</b> Press the <b>Clock</b> button once.
<b>5,0,0</b>	<b>2.</b> Use the <b>Number</b> buttons to enter the current time. You must press at least three numbers to set the clock. If the current time is 5:00 enter, <b>5, 0, 0</b> .
<b>START</b>	<b>3.</b> Press the <b>Start</b> button again. A colon will blink, indicating that the time is set.

## SETTING POWER LEVELS

<b>Power Level</b>	Your microwave allows you to set up to two different stages of cooking, each with its own time length and power level. The <b>Power level</b> button lets you control the heating intensity from Warm (1) to High (10).
--------------------	---



## ONE-STAGE COOKING

For simple one-stage cooking, you only need to set a cooking time. The power level is automatically set to High. If you want to set the power to any other level, you must set it using the **Power level** button.

<div>2,0,0,0</div>	<div>1. Use the <b>Number</b> buttons to set a cooking time. You can set a time from one second to 99 minutes, 99 seconds. To set a time over one minute, enter the seconds too. <b>For example, to set 20 minutes, enter 2, 0, 0, 0.</b></div>												
<div><div>Power Level</div><div><div>1</div><div>4</div><div>7</div><div>0</div><div>2</div><div>5</div><div>8</div><div>3</div><div>6</div><div>9</div></div></div>	<div>2. If you want to set the power level to something other than High, press the <b>Power level</b> button, then use the <b>Number</b> buttons to enter a power level.</div> <div><div>Power Levels</div><table><tr><td>0 = PL:0 (Deodorization)</td><td>6 = PL:60 (Simmer)</td></tr><tr><td>1 = PL:10 (Warm)</td><td>7 = PL:70 (Medium high)</td></tr><tr><td>2 = PL:20 (Defrost)</td><td>8 = PL:80 (Reheat)</td></tr><tr><td>3 = PL:30 (Low)</td><td>9 = PL:90 (Sauté)</td></tr><tr><td>4 = PL:40 (Medium low)</td><td>10 = PL:Hi (High)</td></tr><tr><td>5 = PL:50 (Medium)</td><td></td></tr></table></div>	0 = PL:0 (Deodorization)	6 = PL:60 (Simmer)	1 = PL:10 (Warm)	7 = PL:70 (Medium high)	2 = PL:20 (Defrost)	8 = PL:80 (Reheat)	3 = PL:30 (Low)	9 = PL:90 (Sauté)	4 = PL:40 (Medium low)	10 = PL:Hi (High)	5 = PL:50 (Medium)	
0 = PL:0 (Deodorization)	6 = PL:60 (Simmer)												
1 = PL:10 (Warm)	7 = PL:70 (Medium high)												
2 = PL:20 (Defrost)	8 = PL:80 (Reheat)												
3 = PL:30 (Low)	9 = PL:90 (Sauté)												
4 = PL:40 (Medium low)	10 = PL:Hi (High)												
5 = PL:50 (Medium)													
<div><div>START</div></div>	<div>3. Press the <b>Start</b> button to begin cooking. If you want to change the power level, press the <b>Stop/Cancel</b> button before you press the <b>Start</b> button, and re-enter all of the instructions.</div>												



Some recipes require different stages of cooking at different temperatures. You can set multiple stages of cooking with your microwave.

## MULTI-STAGE COOKING

<div> <div>123</div> <div>456</div> <div>789</div> <div>0</div> </div>	<p>1. Follow steps 1 and 2 in the “One-Stage Cooking” section on page 13 for further details.</p> <p> When entering more than one cooking stage, the <b>Power level</b> button must be pressed before the second cooking stage can be entered.</p>
	<p>2. Use the <b>Number</b> buttons to set a second cooking time.</p>
<div> <div>Power Level</div> <div>123</div> <div>456</div> <div>789</div> <div>0</div> </div>	<p>3. Press the <b>Power level</b> button, then use the <b>Number</b> buttons to set the power level of the second stage of cooking.</p>
<div> <div>START</div> </div>	<p>4. Press the <b>Start</b> button to begin cooking.</p> <p> You can check the Power Level while cooking is in progress by pressing the <b>Power level</b> button.</p>

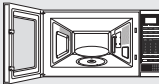
## USING THE +30S BUTTON

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

<div> <div>+30s</div> </div>	<p>1. Press the <b>+30s</b> button once for each 30 seconds to be added.</p> <p> Add 30 seconds to a program in progress by pressing the <b>+30s</b> button for each 30 seconds you want to add.</p>
<div> <div>START</div> </div>	<p>2. Press the <b>Start</b> button.</p> <p> It only work in MWO, except all Auto Cook &amp; Health Cook mode.</p>

## STOPPING THE COOKING

You can stop cooking at any time to check the food.

	<p>1. To stop temporarily;</p> <p>1) Open the door.</p> <p><b>Result:</b> Cooking stops. To resume cooking, close the door and press the <b>Start</b> button again.</p> <p>2) Press the <b>Stop/Cancel</b> button.</p> <p><b>Result:</b> Cooking stops. To resume cooking, press the <b>Start</b> button again.</p>
<div> <div>STOP</div> <div>CANCEL</div> </div>	<p>2. To stop completely;</p> <p>Press the <b>Stop/Cancel</b> button.</p> <p><b>Result:</b> The cooking stops. If you wish to cancel the cooking settings, press the <b>Stop/Cancel</b> button again.</p>

 You can also cancel any setting before starting by simply pressing the **Stop/Cancel** button.

## SETTING THE ENERGY SAVE MODE

<div>Eco</div>	<p>The oven has an energy save mode. This facility saves electricity when the oven is not in use. Normal condition is standby mode and show clock when not using.</p> <ul style="list-style-type: none"> <li>Press the <b>Eco</b> button.</li> </ul> <p><b>Result:</b> Display off.</p> <ul style="list-style-type: none"> <li>To remove energy save mode, open the door or press the <b>Eco</b> button and then display shows current time. The oven is ready for use.</li> </ul>
----------------	--

### 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 HEALTHY COOKING FEATURES

The Healthy Cooking features has 16 pre-programmed cooking times.

You do not need to set either the cooking times or the power level.

You can select the food servings by pressing **Vegetables, Grains, Poultry/Seafood** buttons.

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

	<b>1.</b> Select the type of food that you are cooking by pressing the <b>Vegetables, Grains, Poultry/Seafood</b> buttons once or more times.
	<b>2.</b> Press the <b>Start</b> button. <b>Result:</b> Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 1 time (once every minute). 3) The current time is displayed again.

Vegetables food no. 1 and 6 need to select serving size by pressing the **Number** button "1" or "2" before press the **Start** button. (Refer to the table.)

Use only recipients that are microwave-safe.

### 1. Vegetable

The following table presents the 6 Healthy Cooking auto programmes for cooking vegetables. It contains its quantities and appropriate instructions.

Code/Food	Serving Size	Instructions
<b>1</b> <b>Broccoli</b>	250 g 500 g	Rinse and clean fresh broccoli and prepare florets. Put them evenly into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 250 g, and add 60-75 ml (4-5 tablespoons) for 500 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
<b>2</b> <b>Carrots</b>	250 g	Rinse and clean carrots and prepare even slices. Put them evenly into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.

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

### 2. Grain

The following table presents the 4 Healthy Cooking auto programmes for cooking grains. It contains its quantities and appropriate instructions.

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

English - 15

(continued)

Code/Food	Serving Size	Instructions
4 Bulgur	250 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 2-5 minutes.

### 3. Poultry/Seafood

The following table presents the 6 Healthy Cooking auto programmes for cooking poultry/seafood. It contains its quantities and appropriate instructions.


Code/Food	Serving Size	Instructions
1 Chicken Breasts	300 g	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 2 minutes.
2 Turkey Breasts	300 g	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 2 minutes.
3 Fresh Fish Fillets	250 g	Rinse fish and put on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 1-2 minutes.
4 Fresh Salmon Fillets	300 g	Rinse fish and put on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 1-2 minutes.
5 Fresh Prawns	250 g	Rinse fish and put on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 1-2 minutes.
6 Fresh Trout	400 g	Put 1 - 2 fresh whole fish into an ovenproof dish. Add a pinch salt, 1 tbsp lemon juice and herbs. Cover with microwave cling film. Pierce the film. Put dish on turntable. Stand for 2 minutes.

## USING THE AUTO COOK FEATURES

The Auto Cook features enables you to cook popcorn, potatoes and snack. You do not need to set either the cooking times or the power level. You can select the food servings by pressing **Popcorn**, **Potatoes**, **Snack** buttons.

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

Popcorn Potatoes Snack	1. Select the type of food that you are cooking by pressing the <b>Auto Cook</b> button one or more times. (Refer to the table on the side).
START	2. Press the <b>Start</b> button. <b>Result:</b> Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 1 time (once every minute). 3) The current time is displayed again.

 Snack need to select serving size by pressing **Number** button before press the **Start** button. (Refer to the table.)

The following table presents the Auto Cook programmes, quantities and appropriate instructions.

### 1. Popcorn

Code/Food	Serving Size	Instructions
1 Popcorn	3-3.5 lbs (85-100 g) 1 package	Use only one microwave popcorn bag at a time. Be careful when removing the heated bag from the oven and opening it.

### 2. Potatoes

Code/Food	Serving Size	Instructions
1 Potatoes	1-6 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.




### 3. Snack


Code/Food	Serving Size	Instructions
<b>1 Bacon</b>	2 slices 4 slices 6 slices	Select fresh bacon rashers from your butcher, deli or supermarket. Place on the absorbent paper towel on microwavesafe plate or Pyrex dish and cover with another piece of paper towel and cook. Serve.
<b>2 Frozen Chicken Wings</b>	6-7 oz. 8-9 oz.	Use precooked, frozen chicken wings. Place the chicken wings around the plate in a spoke-like fashion and cover with wax paper. Let stand for 1 to 2 minutes.
<b>3 Frozen Chicken Nuggets</b>	4-5 oz. 6-7 oz.	Place a paper towel on a plate and arrange the nuggets in a spoke-like fashion on the paper towel. Do not cover. Let stand for 1 minute after heating.
<b>4 Frozen French Fries</b>	4-5 oz. 6-7 oz.	Place two paper towels on a microwave-safe plate and arrange the French fries on the towels without letting them overlap. Blot the fries with additional paper towels after removing from the oven. Let stand for 1 minute.
<b>5 Cheese Sticks</b>	5-6 pcs 7-10 pcs	Place the cheese sticks on a plate in a spoke-like fashion. Do not cover. Let stand for 1 to 2 minutes after heating.

### USING THE SOFTEN/MELT FEATURES

The Soften/Melt features has 4 pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can select the food servings by pressing the button.

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

<b>Soften/ Melt</b>	<b>1.</b> Select the type of food that you are cooking by pressing the <b>Soften/Melt</b> button one or more times. (Refer to the table on the side).
	<b>2.</b> Press the <b>Start</b> button. <b>Result:</b> Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 1 time (once every minute). 3) The current time is displayed again.

 The Soften/Melt features need to select serving size by pressing **Number** button before press the **Start** button. (Refer to the table.)


The following table presents the Soften/Melt programmes, quantities and appropriate instructions.


Code/Food	Serving Size	Instructions
<b>1 Melt Butter</b>	50 g 100 g	Cut butter into 3 or 4 pieces and Put them on small glass bowl. Melt uncovered. Stir after cooking. Stand for 1-2 minutes.
<b>2 Melt Dark Chocolate</b>	50 g 100 g	Grate dark chocolate and put in small glass bowl. Melt uncovered. Stir after melting. Stand for 1-2 minutes.
<b>3 Melt Sugar</b>	25 g 50 g	Put sugar on small glass bowl. Add 10 ml water for 25 g and add 20 ml water for 50 g. Melt uncovered. Take out carefully, use oven gloves! Use spoon or fork and pour caramel decorations on baking paper. Let stand for 10 minutes until dry and remove from paper.
<b>4 Soften Butter</b>	50 g 100 g	Cut butter into 3 or 4 pieces and Put them in small glass bowl. Soften uncovered. Stand for 1-2 minutes.

## USING THE MY PLATE FEATURES

The My Plate features has 2 pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can select the food servings by pressing the button.

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

My Plate	1. Select the type of food that you are cooking by pressing the <b>My Plate</b> buttons once or twice.
	2. Press the <b>Start</b> button. <b>Result:</b> Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 1 time (once every minute). 3) The current time is displayed again.

 The My Plate features need to select serving size by pressing **Number** button before press the **Start** button. (Refer to the table.)


The following table presents the My Plate programmes, quantities and appropriate instructions.


Code/Food	Serving Size	Instructions
1 <b>Pizza Reheat</b>	1 pcs 2 pcs 3 pcs 4 pcs	Put the pizza on a microwave-safe plate with wide end of slice towards the outside edge of the plate. Do not let slices overlap. Do not cover. Before serving, let stand for 1-2 min.
2 <b>Beverage</b>	1/2 cup 1 cup 2 cups	Use measuring cup or mug ; do not cover. Place the beverage in the oven. After heating, stir well.

## USING THE BABY FOOD FEATURES

The Baby Food features has 1 pre-programmed cooking time. You do not need to set either the cooking times or the power level. You can select the food servings by pressing the button.

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

Baby Food	1. Select the type of food that you are cooking by pressing the <b>Baby Food</b> buttons once or three times. (Refer to the table.)
	2. Press the <b>Start</b> button. <b>Result:</b> Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 1 time (once every minute). 3) The current time is displayed again.

 The Baby Food need to select serving size by pressing the **Number** button before press the **Start** button.

The following table presents the Baby Food programmes, quantities and appropriate instructions.

Code/Food	Serving Size	Instructions
1 <b>Baby Food</b>	1 Sr (70 g) 2 Sr (110 g) 3 Sr (170 g)	Remove metal top from room temperature jars of baby food. Remove plastic lid and metal lid from cups of baby food replace lid, discarding metal lid. Place jar cup in center of turntable and microwave on high power until temperature is reached. Stir well. Serve.


 **Initial Temperature :** Room temperature.

## USING THE AUTO REHEAT FEATURES

Heating leftovers and precooked foods is easy with your new microwave. You do not need to set either the cooking times or the power level. You can select the food servings by pressing the button.

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

<b>Auto Reheat</b>	1. Select the type of food that you are cooking by pressing the <b>Auto Reheat</b> button one or more times. (Refer to the table on the side).
START	2. Press the <b>Start</b> button. <b>Result:</b> Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 1 time (once every minute). 3) The current time is displayed again.

 Casserole and Soup/Sauce need to select serving size by pressing **Number** button before press the **Start** button. (Refer to the table.)

The following table presents the Auto Reheat programmes, quantities and appropriate instructions.


Code/Food	Serving Size	Instructions
1 <b>Plate of Food</b>	1 serving (1 plate)	Use only precooked, refrigerated foods. Cover the plate with vented plastic wrap or waxed paper tucked under the plate. 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.)
2 <b>Casserole</b>	1 to 4 servings	Cover the plate with a lid or vented plastic wrap. Stir the food once before serving. Contents: Casserole, refrigerated foods.
3 <b>Soup/Sauce</b>		

## USING THE AUTO DEFROST FEATURES


The Auto Defrost features enables you to defrost meat, poultry, fish and bread.


The defrost time and power level are set automatically.


You simply select the programme and the weight.

 Use only dishes that are microwave-safe.

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


<b>Auto Defrost</b>	1. Select the type of food that you are cooking by pressing the <b>Auto Defrost</b> button one or more times. (Refer to the table on the side).						
1 2 3 4 5 6 7 8 9 0	2. Set the weight of food by pressing the <b>Number</b> buttons.  Press the <b>Number</b> buttons to select the weight. For example, to set 1.2 kg, enter 1, 2. <table border="1"> <thead> <tr> <th>Defrost</th><th>Weight</th></tr> </thead> <tbody> <tr> <td>Meat Poultry Fish</td><td>0.1 ~ 3.5 lbs (0.1 ~ 1.5 kg)</td></tr> <tr> <td>Bread</td><td>0.1 ~ 2.0 lbs (0.1 ~ 1.0 kg)</td></tr> </tbody> </table>	Defrost	Weight	Meat Poultry Fish	0.1 ~ 3.5 lbs (0.1 ~ 1.5 kg)	Bread	0.1 ~ 2.0 lbs (0.1 ~ 1.0 kg)
Defrost	Weight						
Meat Poultry Fish	0.1 ~ 3.5 lbs (0.1 ~ 1.5 kg)						
Bread	0.1 ~ 2.0 lbs (0.1 ~ 1.0 kg)						
START	3. Press the <b>Start</b> button. <b>Result:</b> <ul style="list-style-type: none"> <li>Defrosting begins.</li> <li>The oven beeps half way through defrosting to remind you to turn the food over.</li> <li>Press the <b>Start</b> button again to finish defrosting.</li> </ul>						

 You can also defrost food manually. To do so, select the microwave cooking/ reheating function with a power level of 20 %. Refer to the section entitled "One-Stage Cooking" on page 13 for further details.

 Refer to the section on "Switching the weight unit" on page 21 for further details.

The following table presents the various Auto Defrost programmes, quantities and appropriate instructions. Remove all kinds of package material before defrosting.



Code/Food	Serving Size	Instructions
<b>1 Meat</b>	0.1-3.5 lbs (0.1-1.5 kg)	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. Stand for 20-60 minutes.
<b>2 Poultry</b>	0.1-3.5 lbs (0.1-1.5 kg)	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. Stand for 20-60 minutes.
<b>3 Fish</b>	0.1-3.5 lbs (0.1-1.5 kg)	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets. Stand for 20-50 minutes.
<b>4 Bread</b>	0.1-2.0 lbs (0.1-1.0 kg)	Put bread on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping. Stand for 5-20 minutes.

-  Select the manual defrosting function with a power level of 20 % if you want to defrost food manually. For further details on manual defrosting and defrosting time, refer to the page 28-29.

## DEODORIZATION MODE

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

Deodorization	<b>1.</b> Press the <b>Deodorization</b> button after you have finished cleaning.
START	<b>2.</b> Press the <b>Start</b> button. When it has finished, the oven beeps four times.

-  The deodorization time has been specified as 5 minutes. It increases by 30 seconds whenever the **+30s** button is pressed.
-  The maximum deodorization time is 15 minutes.

## SWITCHING THE BEEPER OFF


You can switch the beeper off using **Sound** button.

Sound	<b>1.</b> Press the <b>Sound</b> button. <b>Result:</b> The display shows "OFF".						
START	<b>2.</b> Press the <b>Start</b> button. Now the Beeper is off. The display returns to the time of day. (You must press the <b>Start</b> button to beeper changing.) To reactive back the beeper sound follow step 1-2. Using <b>Number</b> button, you can switching the beeper. <table border="1"> <thead> <tr> <th>No. Button</th><th>Display</th></tr> </thead> <tbody> <tr> <td>1</td><td>On</td></tr> <tr> <td>2</td><td>OFF</td></tr> </tbody> </table> <b>Result:</b> <ul style="list-style-type: none"> <li>When Beep On : The oven operates with the beeper on.</li> <li>When Beep Off : The oven does not beep each time you press any button.</li> </ul>	No. Button	Display	1	On	2	OFF
No. Button	Display						
1	On						
2	OFF						

## USING THE KITCHEN TIMER

You can use the **Kitchen Timer** button.

Kitchen Timer	1. Press the <b>Kitchen Timer</b> button to enter the timer setting.
1 2 3 4 5 6 7 8 9 0	2. Using the <b>Number</b> buttons to set the time period.
<div>START</div>	3. Press the <b>Start</b> button to begin Kitchen Timer. The display counts down and beeps when the time has elapsed.

 The microwave does not turn on when the Kitchen timer is used.

## SAFETY-LOCKING YOUR MICROWAVE OVEN

Your microwave oven is fitted with a special Child Safety programme, which enables the oven to be "locked" so that children or anyone unfamiliar with it cannot operate it accidentally.

<div>STOP CANCEL</div>	1. Press the <b>Stop/Cancel</b> button for 3 seconds. <b>Result:</b> <ul style="list-style-type: none"> <li>The oven is locked (no functions can be selected).</li> <li>The display shows "Loc" when you press any button.</li> </ul>
<div>STOP CANCEL</div>	2. To unlock the oven, press the <b>Stop/Cancel</b> button again for 3 seconds. <b>Result:</b> The oven can be used normally.

## SWITCHING THE WEIGHT UNIT

You can switch the weight unit using hidden button (**Power level** + the **Number "1"** button). Then default weight unit is lbs.

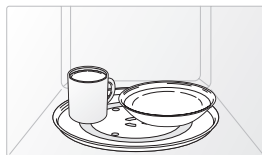
Power Level	1	2	3
	4	5	6
	7	8	9
		0	
<div>1. Press the hidden button (<b>Power level</b> + the <b>Number “1”</b> button). Then, Press the <b>Number</b> “1” or “2” button. If you press “1”, it will be displayed “LbS” and If you press “2”, it will be displayed “gr”. (“gr” means “kg”)</div>			
<div>2. Press the <b>Start</b> button.</div>			

## cookware guide

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

It is important to choose the correct cookware, therefore, look for cookware that is marked microwave-safe.

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



### MICROWAVE-SAFE UTENSILS

If you are not sure whether an item is microwave-safe or not, you can perform the following simple test:

1. Place 1 cup of water (in a glass-measuring cup) inside your oven next to the item to be tested.
2. Press the **Add 30 Sec.** button twice to heat them both for one minute at high power.

After one minute, the water should be warm and the item you are testing should be cool. If the dish is warm, then it is absorbing microwave energy and is not microwave-safe.

Cookware	Microwave-safe	Comments
<b>Aluminum foil</b>	△	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 you use too much foil.
<b>Browning plate</b>	✓	Do not preheat for more than eight minutes.
<b>Disposable polyester cardboard</b>	✓	Some frozen foods are packaged in these materials.

Cookware	Microwave-safe	Comments
<b>Fast-food packaging</b>		
Polystyrene cups/containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
Paper bags or newspaper	—	May catch fire.
Recycled paper or metal trims	—	May cause arcing.
<b>Glassware</b>		
Oven-to-table ware	✓	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	✓	Regular glass is too thin to be used in a microwave, and can shatter.
<b>Metal</b>		
Dishes, Utensils	—	May cause arcing or fire.
Freezer bag twist ties	—	May cause arcing or fire.
<b>Paper</b>		
Plates, cups, napkins and kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
Recycled paper	✓	Do not use recycled paper towels, which may contain metal and may catch fire or cause arcing.

Cookware	Microwave-safe	Comments
<b>Plastic</b> Containers	✓	Can be used if heat-resistant thermoplastic. Some plastics may warp or discolor at high temperatures. Do not use Melamine plastic.
Cling film	✓	Can be used to retain moisture. Avoid wrapping the food too tightly. Take care when removing the film as hot steam will escape.
Freezer bags	△	Only if boilable or oven-proof. Should not be airtight. Pierce with a fork if necessary.
<b>Wax or grease-proof paper</b>	✓	Can be used to retain moisture and prevent spattering.
<b>Thermometer</b>	✓	Use only those marked "Microwave-safe" and follow the directions. Check the temperature in several places. You can use conventional thermometers once the food has been removed from the oven.
<b>Straw, wicker, and wood</b>	△	Use only for short-term heating, as these materials can be flammable.
<b>Ceramic, porcelain, and stoneware</b>	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.

✓ : Recommended to use    △ : Use with Caution    — : Unsafe to use / Do not use

## cooking guide

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

### GENERAL MICROWAVE TIPS

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

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

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

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


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

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

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

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

### COOKING TECHNIQUES

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

#### Stirring

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

### Arrangement

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

### Shielding

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

### Turning

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

### Standing

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

### Adding moisture

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

### Venting

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

### Cooking Guide for frozen vegetables

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer.

Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

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



### 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	Serving Size	Power	Time (min.)
Broccoli	250 g 500 g	90 %	4½-5 7-8
	<b>Instructions</b> Prepare even sized florets. Arrange the stems to the centre. Stand for 3 minutes.		
Brussels Sprouts	250 g	90 %	6-6½
	<b>Instructions</b> Add 60-75 ml (4-5 tbsp) water. Stand for 3 minutes.		
Carrots	250 g	90 %	4½-5
	<b>Instructions</b> Cut carrots into even sized slices. Stand for 3 minutes.		
Cauliflower	250 g 500 g	90 %	5-5½ 7½-8½
	<b>Instructions</b> Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Stand for 3 minutes.		
Courgettes	250 g	90 %	4-4½
	<b>Instructions</b> Cut courgettes into slices. Add 30 ml (2 tbsp) water or a knob of butter. Cook until just tender. Stand for 3 minutes.		
Egg Plants	250 g	90 %	3½-4
	<b>Instructions</b> Cut egg plants into small slices and sprinkle with 1 tbsp lemon juice. Stand for 3 minutes.		

Food	Serving Size	Power	Time (min.)
Leeks	250 g	90 %	4-4½
	<b>Instructions</b> Cut leeks into thick slices. Stand for 3 minutes.		
Mushrooms	125 g 250 g	90 %	1½-2 2½-3
	<b>Instructions</b> Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. Stand for 3 minutes.		
Onions	250 g	90 %	5-5½
	<b>Instructions</b> Cut onions into slices or halves. Add only 15 ml (1 tbsp) water. Stand for 3 minutes.		
Pepper	250 g	90 %	4½-5
	<b>Instructions</b> Cut pepper into small slices. Stand for 3 minutes.		
Potatoes	250 g 500 g	90 %	4-5 7-8
	<b>Instructions</b> Weigh the peeled potatoes and cut them into similar sized halves or quarters. Stand for 3 minutes.		
Turnip Cabbage	250 g	90 %	5½-6
	<b>Instructions</b> Cut turnip cabbage into small cubes. Stand for 3 minutes.		

## Cooking Guide for rice and pasta

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

Food	Serving Size	Power	Time (min.)
<b>White Rice (Parboiled)</b>	250 g 375 g	90 %	15-16 17½-18½
	<b>Instructions</b> Add 500 ml cold water. (250 g), Add 750 ml cold water. (375 g) Stand for 5 minutes.		
<b>Brown Rice (Parboiled)</b>	250 g 375 g	90 %	20-21 22-23
	<b>Instructions</b> Add 500 ml cold water. (250 g), Add 750 ml cold water. (375 g) Stand for 5 minutes.		
<b>Mixed Rice (Rice + Wild Rice)</b>	250 g	90 %	16-17
	<b>Instructions</b> Add 500 ml cold water. Stand for 5 minutes.		
<b>Mixed Corn (Rice + Grain)</b>	250 g	90 %	17-18
	<b>Instructions</b> Add 400 ml cold water. Stand for 5 minutes.		
<b>Pasta</b>	250 g	90 %	10-11
	<b>Instructions</b> Add 1000 ml hot water. Stand for 5 minutes.		

## REHEATING

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

Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20 °C or a chilled food with a temperature of about +5 to +7 °C.

### Arranging and covering

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

### Power levels and stirring

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

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

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

Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food.

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

### Heating and standing times

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

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

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

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

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

## REHEATING LIQUIDS

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

## REHEATING BABY FOOD

### BABY FOOD:

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

### BABY MILK:

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

### REMARK:

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

### Reheating Liquids and Food

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

Food	Serving Size	Power	Time (min.)
Drinks (Coffee, Tea and Water)	150 ml (1 cup)	90 %	1-1½
	300 ml (2 cups)		2-2½
	450 ml (3 cups)		3-3½
	600 ml (4 cups)		3½-4
	<b>Instructions</b> Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well. Stand for 1-2 minutes.		
Soup (Chilled)	250 g	90 %	2½-3
	350 g		3-3½
	450 g		3½-4
	550 g		4½-5
	<b>Instructions</b> Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving. Stand for 2-3 minutes.		

Food	Serving Size	Power	Time (min.)
Stew (Chilled)	350 g	60 %	4½-5½
	<b>Instructions</b> Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 2-3 minutes.		
Pasta with Sauce (Chilled)	350 g	60 %	3½-4½
	<b>Instructions</b> Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. Stand for 3 minutes.		
Filled Pasta with Sauce (Chilled)	350 g	60 %	4-5
	<b>Instructions</b> Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 3 minutes.		
Plated Meal (Chilled)	350 g 450 g	60 %	4½-5½ 5½-6½
	<b>Instructions</b> Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. Stand for 3 minutes.		
Cheese Fondue Ready-To-Serve (Chilled)	400 g	60 %	6-7
	<b>Instructions</b> Put the ready-to-serve cheese fondue in a suitable sized glass pyrex bowl with lid. Stir occasionally during and after reheating. Stir well before serving. Stand for 1-2 minutes.		

## Reheating Baby Food and Milk

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

Food	Serving Size	Power	Time
Baby Food (Vegetables + Meat)	190 g	60 %	30 sec.
	<b>Instructions</b> Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes.		
Baby Porridge (Grain + Milk + Fruit)	190 g	60 %	20 sec.
	<b>Instructions</b> Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes.		
Baby Milk	100 ml	30 %	30-40 sec.
	200 ml		1 min. to 1 min. 10 sec.
	<b>Instructions</b> Stir or shake well and pour into a sterilised glass bottle. Place into the centre of turn-table. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.		

## MANUAL DEFROSTING

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

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

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and 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 -18 to -20 °C, use the following table as a guide.

Food	Serving Size	Power	Time (min.)
Meat			
	Minced Meat		
	250 g 500 g	20 %	6-7 9-12
Pork Steaks	250 g	20 %	5-7
	<b>Instructions</b> Place the meat on turntable. Shield thinner edges with aluminium foil. Turn over after half of defrosting time! Stand for 15-30 minutes.		

Food	Serving Size	Power	Time (min.)
<b>Poultry</b>			
Chicken Pieces	500 g (2 pcs)	20 %	14-15
Whole Chicken	1200 g	20 %	32-34
	<b>Instructions</b> First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time! Stand for 15-60 minutes.		
<b>Fish</b>			
Fish Fillets	200 g	20 %	6-7
Whole Fish	400 g	20 %	11-13
	<b>Instructions</b> Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time! Stand for 10-25 minutes.		
<b>Fruit</b>			
Berries	300 g	20 %	6-7
	<b>Instructions</b> Spread fruit on a flat, round glass dish (with a large diameter). Stand for 5-10 minutes.		
<b>Bread</b>			
Bread Rolls (Each ca. 50 g)	2 pcs	20 %	1-1½
	4 pcs		2½-3
Toast/Sandwich	250 g	20 %	4-4½
German Bread (Wheat + Rye Flour)	500 g	20 %	7-9
	<b>Instructions</b> Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! Stand for 5-20 minutes.		

## TIPS AND TRICKS

### MELTING CRYSTALLIZED HONEY

Put 20 g crystallized honey into a small deep glass dish. Heat for 20-30 seconds using 30 %, until honey is melted.

### MELTING GELATINE

Lay dry gelatine sheets (10 g) for 5 minutes into cold water. Put drained gelatine into a small glass pyrex bowl. Heat for 1 minute using 30 %. Stir after melting.

### COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)

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

### COOKING JAM

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well. Cook covered for 10-12 minutes using 90 %. Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

### COOKING PUDDING/ CUSTARD

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using 90 %. Stir several times well during cooking.

### BROWNING ALMOND SLICES

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

## troubleshooting and error code

### TROUBLESHOOTING

Check these solutions if you have a problem with your microwave:

#### **The display and/or the oven is not working.**

Make sure the plug is properly connected to a grounded outlet. If the wall outlet is controlled by a wall switch, make sure the wall switch is turned on.

Remove the plug from the outlet, wait ten seconds, and plug it in again.

Reset the circuit breaker or replace any blown fuses.

Plug a different appliance into the outlet. If the other appliance doesn't work, call a qualified electrician to repair the wall outlet. Plug the oven into a different outlet.

#### **The display is working, but the power won't come on.**

Make sure the door is closed securely.

Check if any packaging material or anything else is stuck in the door seal.

Check if the door is damaged.

Touch Cancel twice and enter all the cooking instructions again.

#### **The microwave turned off before the set time elapsed.**

If there was a power outage, the time indicator will display: 88:88.

If no power outage occurred, remove the plug from the outlet, wait ten seconds, and plug it in again. Reset the clock and any cooking instructions.

Reset the circuit breaker or replace any blown fuses.

#### **Cooks food too slowly.**

Make sure the oven has its own 20 amp circuit line. Operating another appliance on the same circuit can cause a voltage drop. If necessary, move the oven to its own circuit.

#### **Has sparks or arcing.**

Remove any metallic utensils, cookware, or metal ties. If using foil, use only narrow strips and allow at least one inch between the foil and the interior oven walls.

#### **The turntable makes noise or becomes stuck.**

Clean the turntable, roller ring and oven floor.

Make sure the turntable and roller ring are positioned correctly.

#### **Causes TV or radio interference.**

This is similar to interference caused by other small appliances, such as hair dryers. Move your microwave (or appliance) away from appliances, such as your TV or radio.

#### **Operating noise is too loud.**

The MWO makes noise during operation. This is normal.

If you hear an abnormal sound continuously, please contact the Samsung Call Center (1-800-726-7864).

#### **Difficult to replace Charcoal Filter.**

Please refer to the instructions for replacing the charcoal filter in the user's manual.

#### **Turntable rotates improperly.**

Make sure you have not put too much food on the turntable.

If the food is too large or too heavy, the turntable may operate improperly.

#### **Smoke and bad smell when initial operating.**

It's a temporary condition by new component heating. Smoke and smell will disappear completely after 10 minutes operation. To remove smell more quickly, please operate microwave oven with putting lemon formation or lemon juice in the cabinet.



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.



For the power level set to over 70 % of power level, after the first 20 minutes the power level will automatically adjusted to 70 % of power level to avoid overcooking.

### ERROR CODE

#### **"SE" message indicates.**

- The "SE" message indicate "Key Short" error happen. Please check if one or more buttons are pressed for a long time. Turn off the microwave oven and try setting again. If it occurs again, call your local SAMSUNG Customer Care Centre.

## WARRANTY AND SERVICE INFORMATION

To help us better serve you, please complete the enclosed registration card and promptly return it by mail. If the registration card is missing, you can call Samsung Electronics.

Latin America-Panama, at 800-7267, 800-0101, or register online <a href="http://www.samsung.com/latin/support">www.samsung.com/latin/support</a> (Spanish) <a href="http://www.samsung.com/latin_en/support">www.samsung.com/latin_en/support</a> (English)
Colombia, at 018-000112112, or register online <a href="http://www.samsung.com/co/support">www.samsung.com/co/support</a>
Mexico, at 01-800-SAMSUNG (726-7864), or register online <a href="http://www.samsung.com/mx/support">www.samsung.com/mx/support</a>

When contacting Samsung, please provide the specific model and serial number information which is usually located on the side or back of the product. Please record these numbers below, along with the other requested information. Keep this information in a safe place as a permanent record of your purchase to aid in identification in case of theft or loss, and a copy of your sales receipt as a proof of purchase if warranty service is needed.

**Model Number** \_\_\_\_\_  
**Serial Number** \_\_\_\_\_  
**Date Purchased** \_\_\_\_\_  
**Purchased From** \_\_\_\_\_

Warranty service can only be performed by a Samsung Authorized Service Center. If you should require warranty service, provide the above information with a copy of your sales receipt to the Samsung Authorized Service Center.

## 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	AME811CST
Power source	120 V ~ 60 Hz
Power consumption Microwave	1600 W
Output power	100 W / 1000 W (IEC-705)
Operating frequency	2450 MHz
Magnetron	OM75P (31)
Cooling method	Cooling fan motor
Dimensions (W x H x D)  Outside Oven cavity	  517 x 297 x 386 mm 357 x 255 x 357 mm
Volume	1.1 cu.ft
Weight Net	14.5 kg



# QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
MEXICO	01-800-SAMSUNG(726-7864)	<a href="http://www.samsung.com/mx/support">www.samsung.com/mx/support</a>
ARGENTINE	0800-333-3733	<a href="http://www.samsung.com/ar/support">www.samsung.com/ar/support</a>
URUGUAY	000-405-437-33	<a href="http://www.samsung.com/latin/support">www.samsung.com/latin/support</a> (Spanish) <a href="http://www.samsung.com/latin_en/support">www.samsung.com/latin_en/support</a> (English)
PARAGUAY	009-800-542-0001	
BRAZIL	0800-124-421 (Demais cidades e regiões) 4004-0000 (Capitais e grandes centros)	<a href="http://www.samsung.com/br/support">www.samsung.com/br/support</a>
CHILE	800-SAMSUNG(726-7864)	<a href="http://www.samsung.com/cl/support">www.samsung.com/cl/support</a>
BOLIVIA	800-10-7260	<a href="http://www.samsung.com/cl/support">www.samsung.com/cl/support</a>
COLOMBIA	Bogotá 600 12 72 Gratis desde cualquier parte del país 01 8000 112 112 ó desde su celular #SAM(726)	<a href="http://www.samsung.com/co/support">www.samsung.com/co/support</a>
COSTA RICA	0-800-507-7267 00-800-1-SAMSUNG (726-7864)	<a href="http://www.samsung.com/latin/support">www.samsung.com/latin/support</a> (Spanish) <a href="http://www.samsung.com/latin_en/support">www.samsung.com/latin_en/support</a> (English)
DOMINICA	1-800-751-2676	
ECUADOR	1-800-10-72670 1-800-SAMSUNG (72-6786)	
EL SALVADOR	800-6225	
GUATEMALA	1-800-299-0013 1-800-299-0033	
HONDURAS	800-27919267 800-2791-9111	
JAMAICA	1-800-234-7267 1-800-SAMSUNG (726-7864)	
NICARAGUA	001-800-5077267	<a href="http://www.samsung.com/latin/support">www.samsung.com/latin/support</a> (Spanish) <a href="http://www.samsung.com/latin_en/support">www.samsung.com/latin_en/support</a> (English)
PANAMA	800-7267 800-0101	
PERU	0-800-777-08 Desde celulares por favor llamar al número 336 8686	<a href="http://www.samsung.com/pe/support">www.samsung.com/pe/support</a>
PUERTO RICO	1-800-682-3180	<a href="http://www.samsung.com/latin/support">www.samsung.com/latin/support</a> (Spanish) <a href="http://www.samsung.com/latin_en/support">www.samsung.com/latin_en/support</a> (English)
TRINIDAD & TOBAGO	1-800-SAMSUNG(726-7864)	
VENEZUELA	0-800-SAMSUNG (726-7864)	<a href="http://www.samsung.com/ve/support">www.samsung.com/ve/support</a>

DE68-04275A-01