

| Food       |  | Serving Size               | Instructions  |
|------------|--|----------------------------|---|
| Kids Meals | Chicken Nuggets (Frozen)                                     | 1 serving<br>2 servings    | <p>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.</p> <p> Refer to the package directions for the serving size and the amount of food.</p>   |
|            | French Fries (Frozen)  | 1 serving<br>2 servings    | <p>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.</p> <p> Refer to the directions on the packaging for the serving size and the amount of food.</p> |
|            | Frozen Sandwiches (In crisping sleeve)<br>9-oz. package size | 1 sandwich<br>2 sandwiches | <p>Place the frozen sandwich in a suspector "crisping sleeve" (which is in the package) and place on a microwave-safe plate. Remove from the "crisping sleeve".</p> <p>Let stand for 2 minutes after heating.</p>   |
|            | Hot Dogs   | 2 hot dogs<br>4 hot dogs   | <p>Pierce the hot dogs and place them on a plate. When the oven beeps, add the buns and restart the oven. Let stand for 1 minute after heating.</p> <p> For the best texture, the buns should be added to the hot dogs when the oven beeps.</p>  |

| Food  |                        | Serving Size                             | Instructions  |
|-------|------------------------|--|---|
| Snack | Cheese Sticks (Frozen) | 5-6 pcs<br>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.   |
|       | Chicken Wings          | 5-6 oz.<br>7-8 oz.                       | Use precooked, refrigerated 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.   |
|       | Nachos                 | 1 serving                                | <p>Place the nachos on a plate without letting them overlap. Sprinkle cheese evenly over them.</p> <p><b>Contents:</b><br/>2 cups tortilla chips<br/>1/3 cup grated cheese</p>  |
|       | Potato Skins           | 1 (cooked) potato<br>2 (cooked) potatoes | <p>Cut the cooked potato into 4 even wedges. Scoop or cut out the potato flesh, leaving about a 1/4 in. of skin.</p> <p>Place the skins in a spoke-like fashion around the plate. Sprinkle with bacon, onions and cheese. Do not cover. Let stand 1 to 2 minutes.</p> |

## USING THE AUTO REHEAT FEATURES

Heating leftovers and precooked foods is easy with your new microwave. By actually sensing the humidity that escapes as the food is heated, the oven's heating time is automatically adjusted depending on the type and amount of precooked food.

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

|   |  |
|---|--|
|  | 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.)   |
|  | 2. Press the <b>Start</b> button.<br><b>Result:</b> Cooking starts. When it has finished.<br>1) The oven beeps 4 times.<br>2) The end reminder signal will beep 1 time (once every minute).<br>3) The current time is displayed again. |

-  All food must already be precooked. Plates of food and casseroles should be stored at refrigerator temperature.
-  Casserole and Pasta 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.

| Food         | Serving Size        | Instructions   |
|--------------|---------------------|--|
| Dinner Plate | 1 serving (1 plate) | Use only precooked, refrigerated foods. Cover the plate with vented plastic wrap or waxed paper tucked under the plate.<br><b>Contents:</b><br>3 - 4 oz. meat, poultry or fish (up to 6 oz. with bone)<br>1/2 cup starch (potatoes, pasta, rice, etc.)<br>1/2 cup vegetables (about 3 - 4 oz.) |
| Casserole    | 1 to 4 servings     | Cover the plate with a lid or vented plastic wrap. Stir the food once before serving.<br><b>Contents:</b><br>Casserole, refrigerated foods.<br>Pasta: canned spaghetti and ravioli.  |

-  Refer to the directions on the packaging for the serving size and the amount of food.

## 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.

|   |  |
|---|--|
|  | 1. 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.)   |
|  | 2. Press the <b>Start</b> button.<br><b>Result:</b> Cooking starts. When it has finished.<br>1) The oven beeps 4 times.<br>2) The end reminder signal will beep 1 time (once every minute).<br>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.

| Food                 | Serving Size                            | Instructions   |
|----------------------|---|--|
| Melt Butter          | 1 stick (serving)<br>2 sticks (serving) | Remove the wrapping and cut the butter in half vertically. Place the butter in a dish and cover with wax paper. Stir well after finishing and let stand for 1-2 minutes. |
| Melt Chocolate       | 1 cup chips or 1 square                 | Place the chocolate chips or squares in a microwave-safe container. When the oven beeps, stir the chocolate and restart the oven. Stir and let stand for 1 minute.       |
| Softens Butter       | 1 stick (1/4 lbs.)                      | Remove wrapping and cut butter in half vertically. Place butter in dish, cover with wax paper.   |
| Softens Cream Cheese | 1 Package (8-oz.)                       | Unwrap the cream cheese and place in a microwave-safe container. Cut in half vertically. Let stand for 2 minutes.  |

## USING THE AUTO DEFROST FEATURES

To thaw frozen foods, enter the weight of the food, and the microwave automatically sets the defrosting time, power level and standing time. Press Start button to start defrosting.

 Check the food when you hear the oven signal. After the final stage, small sections may still be icy; let them stand to continue the thawing process. The food is not defrosted until all ice crystals have thawed. Shielding roasts and pieces of steak using small pieces of foil prevents the edges from being cooked before the center of the food has defrosted. Use narrow, flat, smooth strips of aluminum foil to cover edges and thinner sections of the food.

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

|   |  |
|---|--|
|  | <p><b>1.</b> 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.)</p>  |
|  | <p><b>2.</b> Set the weight of food by pressing the <b>Number</b> buttons.<br/> Press the <b>Number</b> buttons to select the weight. For example, to set 1.2 lbs, enter 1, 2.</p>  |
|  | <p><b>3.</b> Press the <b>Start</b> button.</p> <p><b>Result:</b></p> <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.

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

### Auto defrosting table

| Food                | Serving Size | Instructions   |
|---------------------|--------------|--|
| Roast Beef, Pork    | 2.5-3.5 lbs. | Start with the food placed fat side down. After each stage, turn the food over and shield any warm portions with narrow strips of aluminum foil. Let stand, covered for 10-20 minutes.   |
| Steaks, Chops, Fish | 0.5-3.5 lbs. | After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow, flat pieces of aluminum foil. Remove any pieces of food that are nearly defrosted. Let stand, covered for 5-10 minutes.   |
| Ground Meat         | 0.5-3.5 lbs. | After each stage, remove any pieces of food that are nearly defrosted. Let stand, covered with foil for 5-10 minutes.  |
| Whole Chicken       | 2.5-3.5 lbs. | Remove giblets before freezing poultry. Start defrosting with the breast side down. After the first stage, turn the chicken over and shield any warm portions with narrow strips of aluminum foil. After the second stage, again shield any warm portions with narrow strips of aluminum foil. Let stand, covered for 30-60 minutes in the refrigerator. |
| Chicken Pieces      | 0.5-3.5 lbs. | After each stage, rearrange or remove any pieces of food that are nearly defrosted. Let stand for 10-20 minutes.   |

 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 29.

## USING THE GRILL COOK BUTTON

For more time savings plus the benefits of grilling, use the Grill mode directly after microwave cooking.

This feature allows you to grill some of your favorite foods using the radiant heat from the grilling element.

|   |   |
|---|---|
|  | For best results, place the food on the metal rack which is placed on the turntable tray. The rack is to be used for grilling only.<br>Do not leave it in the oven after grilling or use when microwaving.  |
| Grill   | <ol style="list-style-type: none"> <li>1. Press the <b>Grill</b> button.</li> </ol>   |
| 1,0,0   | <ol style="list-style-type: none"> <li>2. Use the <b>Number</b> buttons to set the grilling time.<br/><b>For example, to 10 minutes enter 1, 0, 0, 0 (up to 30 minutes maximum).</b><br/>If you want to change the cooking time after select cooking time, press the <b>Stop/Cancel</b> button, then re-enter the buttons to set a cooking time.</li> </ol> |
| START   | <ol style="list-style-type: none"> <li>3. Press the <b>Start</b> button. The display counts down the time and beeps when the time has elapsed.</li> </ol>   |

-  Do not worry if the heater turns off and on while grilling.  
This system is designed to prevent overheating of the oven.
-  Always use oven gloves when touching the dishes in the oven, as they will be very hot.

## CHOOSING THE ACCESSORIES

Use microwave-safe recipients; do not use plastic containers, dishes, paper cups, towels, etc.

|   |   |
|---|---|
|  | If you wish to select the combined cooking mode (grill and microwave), use only dishes that are microwave-safe and ovenproof. |
|---|---|

-  For further details on suitable cookware and utensils, refer to the cookware guide on pages 22-23.

## USING THE COMBI COOK BUTTON

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

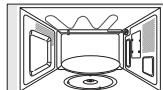
 **ALWAYS** use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.

 **ALWAYS** use oven gloves when touching the recipients in the oven, as they will be very hot.

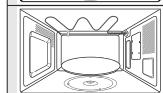
|   |   |
|---|---|
|  | <ol style="list-style-type: none"> <li>1. Press the <b>Combi</b> button.<br/>You cannot set the temperature of the grill.</li> </ol>  |
| 1,0,0   | <ol style="list-style-type: none"> <li>2. Use the <b>Number</b> buttons to set the combine time.<br/><b>For example, to set 10 minutes, enter 1, 0, 0, 0 (up to 60 minutes maximum).</b><br/>If you want to change the cooking time after select cooking time, press the <b>Stop/Cancel</b> button, then re-enter the buttons to set a cooking time.</li> </ol> |
| START   | <ol style="list-style-type: none"> <li>3. Press the <b>Start</b> button. The display counts down the time and beeps when the time has elapsed</li> </ol>  |

## 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. 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 the **Combi** function 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.

|         |   |   |
|---------|---|---|
| 1       | 2 | 3 |
| Power 4 | 5 | 6 |
| Level 7 | 8 | 9 |
| 0       |   |   |

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

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

We recommend to preheat the crusty plate directly on the turntable. Preheat crusty plate with **Combi** (30 % + Grill) function for 3-4 minutes. Follow the times and instructions in the table.

| Food                             | Serving Size   | Power        | Time (min.) |
|----------------------------------|--|--------------|-------------|
| Bacon                            | 4 slices   | 30 % + Grill | 3-4         |
| <b>Instructions</b>              |  |              |             |
|                                  | Preheat crust plate for 3 minutes. Put slices side by side on crust plate. Put crust plate on rack. Stand for 3 minutes.   |              |             |
| <b>Grilled Tomatoes</b>          |  |              |             |
|                                  | 0.45 lbs. (2 pcs)  | 30 % + Grill | 2½-3½       |
| <b>Instructions</b>              |  |              |             |
|                                  | Preheat crust plate for 3 minutes. Cut tomatoes in halves. Put some cheese on top. Arrange in a circle on crust plate. Put crust plate on rack. Stand for 3 minutes. |              |             |
| <b>Burger (Frozen)</b>           |  |              |             |
|                                  | 2 pieces (0.25 lbs.)   | 30 % + Grill | 6-7         |
| <b>Instructions</b>              |  |              |             |
|                                  | Preheat crust plate for 3 minutes. Put frozen burger on the crust plate. Put crust plate on rack. Turn over after 3-4 min. Stand for 3 minutes.                      |              |             |
| <b>Baguettes (Frozen)</b>        |  |              |             |
|                                  | 0.2-0.25 lbs. (2 pcs)  | 30 % + Grill | 6-7½        |
| <b>Instructions</b>              |  |              |             |
|                                  | Preheat crust plate for 3 minutes. Put baguettes with topping (e.g. tomato-cheese) side by side on the plate. Put crust plate on rack. Stand for 3 minutes.          |              |             |
| <b>Pizza (Frozen)</b>            |  |              |             |
|                                  | 0.7-0.8 lbs.   | 30 % + Grill | 7½-9        |
| <b>Instructions</b>              |  |              |             |
|                                  | Preheat the crust plate for 3 minutes. Put the frozen pizza on the crust plate. Put crust plate on the turntable. Stand for 1-2 minutes.                             |              |             |
| <b>Mini Pizza-Snack (Frozen)</b> |  |              |             |
|                                  | 9 X 0.05 lbs. (0.45 lbs.)  | 30 % + Grill | 9-10½       |
| <b>Instructions</b>              |  |              |             |
|                                  | Preheat crust plate for 3 minutes. Distribute pizza snacks evenly on crust plate. Put the plate on the Turntable. Stand for 3 minutes.                               |              |             |

| Food  | Serving Size                         | Power        | Time (min.)  |
|---|--------------------------------------|--------------|--------------|
| Pizza (Chilled)   | 0.7-0.8 lbs.                         | 30 % + Grill | 5½-7         |
| <b>Instructions</b>   |                                      |              |              |
| Preheat crust plate for 5 minutes. Put the chilled pizza on the plate. Put crust plate on the Turntable. Stand for 3 minutes.   |                                      |              |              |
| Fish Fingers (Frozen)   | 0.3 lbs. (5 pcs)<br>0.7 lbs.(10 pcs) | 30 % + Grill | 6-7½<br>8-9½ |
| <b>Instructions</b>   |                                      |              |              |
| Preheat crust plate for 4 minutes. Brush plate with 1 tbsp oil. Put fish fingers in a circle on the plate. Turn over after 3 min (5 pcs) or after 5 min. (10 pcs). Stand for 3 minutes.                 |                                      |              |              |
| Chicken Nuggets (Frozen)  | 0.25 lbs.<br>0.6 lbs.                | 30 % + Grill | 4-5½<br>6-7½ |
| <b>Instructions</b>   |                                      |              |              |
| Preheat crust plate for 4 minutes. Brush plate with 1 tbsp oil. Put chicken nuggets on the plate. Put crust plate on rack. Turn over after 2 min (0.25 lbs.) or 4 min. (0.6 lbs.). Stand for 3 minutes. |                                      |              |              |
| Baked Potatoes  | 0.6 lbs.<br>1.0 lbs.                 | 30 % + Grill | 4-5½<br>7-8½ |
| <b>Instructions</b>   |                                      |              |              |
| Preheat crust plate for 3 minutes. Cut potatoes in halves. Put them on the crust plate with the cut-side to the bottom. Arrange in a circle. Put the plate on the rack. Stand for 3 minutes.            |                                      |              |              |

## SWITCHING THE BEEPER OFF

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

| <b>Sound</b> | <ol style="list-style-type: none"> <li>1. Press the <b>Sound</b> button.<br/><b>Result:</b> The display shows "OFF".</li> <li>2. Press the <b>Start</b> button. Now the Beeper is off.<br/>The display returns to the time of day. (You must press the <b>Start</b> button to beeper changing.)<br/>To reactive back the beeper sound follow step 1-2.<br/>Using <b>Number</b> button, you can switching the beeper.</li> </ol> <table border="1"> <tr> <th>No. Button</th><th>Display</th></tr> <tr> <td>1</td><td>On</td></tr> <tr> <td>2</td><td>OFF</td></tr> </table> <p><b>Result:</b></p> <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.

|   |  |   |   |   |   |   |   |   |   |   |  |  |  |
|---|--|---|---|---|---|---|---|---|---|---|--|--|--|
| <b>Kitchen Timer</b>  | <ol style="list-style-type: none"> <li>1. Press the <b>Kitchen Timer</b> button to enter the timer setting.</li> <li>2. Using the <b>Number</b> buttons to set the time period.</li> <li>3. Press the <b>Start</b> button to begin Kitchen Timer.<br/><b>Result:</b> The display counts down and beeps when the time has elapsed.</li> </ol> |   |   |   |   |   |   |   |   |   |  |  |  |
| <table border="1"> <tr> <td>1</td><td>2</td><td>3</td></tr> <tr> <td>4</td><td>5</td><td>6</td></tr> <tr> <td>7</td><td>8</td><td>9</td></tr> <tr> <td>0</td><td></td><td></td></tr> </table><br><span>START</span> | 1  | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 0 |  |  |  |
| 1   | 2  | 3 |   |   |   |   |   |   |   |   |  |  |  |
| 4   | 5  | 6 |   |   |   |   |   |   |   |   |  |  |  |
| 7   | 8  | 9 |   |   |   |   |   |   |   |   |  |  |  |
| 0   |  |   |   |   |   |   |   |   |   |   |  |  |  |

 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.

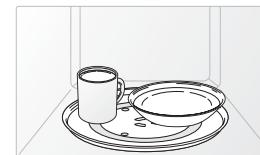
|   |   |
|---|---|
|  | <p><b>1.</b> Press the <b>Stop/Cancel</b> button for 3 seconds.</p> <p><b>Result:</b></p> <ul style="list-style-type: none"><li>• The oven is locked (no functions can be selected).</li><li>• The display shows "Loc" when you press any button.</li></ul> |
|  | <p><b>2.</b> To unlock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

## 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   |
|--------------------------------|----------------|--|
| Aluminum foil                  | △              | Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or you use too much foil. |
| Browning plate                 | ✓              | Do not preheat for more than eight minutes.  |
| Disposable polyester cardboard | ✓              | Some frozen foods are packaged in these materials.   |

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

| Cookware                                 | Microwave-safe | Comments   |
|--|----------------|--|
| <b>Plastic</b><br>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                                 | 0.3 lbs.   | 60 %  | 5-6½        |
|   | <b>Instructions</b><br>Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes. |       |             |
| Broccoli                                | 0.7 lbs.   | 60 %  | 8-9½        |
|   | <b>Instructions</b><br>Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes. |       |             |
| Peas                                    | 0.7 lbs.   | 60 %  | 7-8½        |
|   | <b>Instructions</b><br>Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes. |       |             |
| Green Beans                             | 0.7 lbs.   | 60 %  | 7½-9        |
|   | <b>Instructions</b><br>Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes. |       |             |
| Mixed Vegetables<br>(Carrots/Peas/Corn) | 0.7 lbs.   | 60 %  | 7-8½        |
|   | <b>Instructions</b><br>Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes. |       |             |
| Mixed Vegetables<br>(Chinese Style)     | 0.7 lbs.   | 60 %  | 7½-9        |
|   | <b>Instructions</b><br>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  | 0.6 lbs.<br>1.0 lbs. | 90 %  | 4½-5½<br>7-8½ |
| <b>Instructions</b><br>Prepare even sized florets. Arrange the stems to the centre. Stand for 3 minutes.                                      |                      |       |               |
| Brussels Sprouts  | 0.6 lbs.             | 90 %  | 6-6½          |
| <b>Instructions</b><br>Add 60-75 ml (4-5 tbsp) water. Stand for 3 minutes.  |                      |       |               |
| Carrots   | 0.6 lbs.             | 90 %  | 4½-5½         |
| <b>Instructions</b><br>Cut carrots into even sized slices. Stand for 3 minutes.   |                      |       |               |
| Cauliflower   | 0.6 lbs.<br>1.0 lbs. | 90 %  | 5-6<br>7½-9   |
| <b>Instructions</b><br>Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Stand for 3 minutes.             |                      |       |               |
| Courgettes  | 0.6 lbs.             | 90 %  | 4-5           |
| <b>Instructions</b><br>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  | 0.6 lbs.             | 90 %  | 3½-4½         |
| <b>Instructions</b><br>Cut egg plants into small slices and sprinkle with 1 tbsp lemon juice. Stand for 3 minutes.                            |                      |       |               |

(continued)

| Food  | Serving Size   | Power | Time (min.) |
|---|--|-------|-------------|
| Leeks   | 0.6 lbs.   | 90 %  | 4-5         |
|   | <b>Instructions</b><br>Cut leeks into thick slices. Stand for 3 minutes.                                     |       |             |
| Mushrooms   | 0.25 lbs.  | 90 %  | 1½-2½       |
|   | 0.6 lbs.   |       | 2½-3½       |
| <b>Instructions</b><br>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  | 0.6 lbs.   | 90 %  | 5-6         |
|   | <b>Instructions</b><br>Cut onions into slices or halves. Add only 15 ml (1 tbsp) water. Stand for 3 minutes. |       |             |
| Pepper  | 0.6 lbs.   | 90 %  | 4½-5½       |
|   | <b>Instructions</b><br>Cut pepper into small slices. Stand for 3 minutes.                                    |       |             |
| Potatoes  | 0.6 lbs.   | 90 %  | 4-5½        |
|   | 1.0 lbs.   |       | 7-8½        |
| <b>Instructions</b><br>Weigh the peeled potatoes and cut them into similar sized halves or quarters. Stand for 3 minutes.   |  |       |             |
| Turnip Cabbage  | 0.6 lbs.   | 90 %  | 5½-6½       |
|   | <b>Instructions</b><br>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.)          |
|--|--|-------|----------------------|
| White Rice<br>(Parboiled)  | 0.6 lbs.   | 90 %  | 15-17                |
|  | 0.8 lbs.   |       | 17½-19½              |
| <b>Instructions</b><br><b>Add 500 ml cold water.(0.6 lbs.), Add 750 ml cold water.(0.8 lbs.)</b> |  |       | Stand for 5 minutes. |
| Brown Rice<br>(Parboiled)  | 0.6 lbs.   | 90 %  | 20-22                |
|  | 0.8 lbs.   |       | 22-24                |
| <b>Instructions</b><br><b>Add 500 ml cold water.(0.6 lbs.), Add 750 ml cold water.(0.8 lbs.)</b> |  |       | Stand for 5 minutes. |
| Mixed Rice<br>(Rice + Wild Rice)   | 0.6 lbs.   | 90 %  | 16-18                |
|  | <b>Instructions</b><br>Add 500 ml cold water. Stand for 5 minutes. |       |                      |
| Mixed Corn<br>(Rice + Grain)   | 0.6 lbs.   | 90 %  | 17-19                |
|  | <b>Instructions</b><br>Add 400 ml cold water. Stand for 5 minutes. |       |                      |
| Pasta  | 0.6 lbs.   | 90 %  | 10-12                |
|  | <b>Instructions</b><br>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)<br>300 ml (2 cups)<br>450 ml (3 cups)<br>600 ml (4 cups) | 90 %  | 1-1½<br>2-2½<br>3-4<br>3½-4½   |
| <b>Instructions</b>   |   |       |                                |
| Pour into cups and reheat uncovered:<br>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)  | 0.6 lbs.<br>0.8 lbs.<br>1 lbs.<br>1.2 lbs.                              | 90 %  | 2½-3<br>3-3½<br>3½-4½<br>4½-5½ |
| <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.   |   |       |                                |

(continued)

| Food  | Serving Size         | Power | Time (min.)   |
|---|----------------------|-------|---------------|
| <b>Stew (Chilled)</b>   | 0.8 lbs.             | 60 %  | 4½-6          |
| <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.                                  |                      |       |               |
| <b>Pasta with Sauce (Chilled)</b>   | 0.8 lbs.             | 60 %  | 3½-5½         |
| <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.   |                      |       |               |
| <b>Filled Pasta with Sauce (Chilled)</b>  | 0.8 lbs.             | 60 %  | 4-6           |
| <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. |                      |       |               |
| <b>Plated Meal (Chilled)</b>  | 0.8 lbs.<br>1.0 lbs. | 60 %  | 4½-6<br>5½-7½ |
| <b>Instructions</b>   |                      |       |               |
| Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. Stand for 3 minutes.   |                      |       |               |
| <b>Cheese Fondue Ready-To-Serve (Chilled)</b>   | 0.9 lbs.             | 60 %  | 6-7½          |
| <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                                      |
|---|------------------|-------|---|
| <b>Baby Food (Vegetables + Meat)</b>  | 0.4 lbs.         | 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.   |                  |       |   |
| <b>Baby Porridge (Grain + Milk + Fruit)</b>   | 0.4 lbs.         | 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.   |                  |       |   |
| <b>Baby Milk</b>  | 100 ml<br>200 ml | 30 %  | 30-40 sec.<br>1 min. to<br>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.)   |
|--|----------------------|-------|---------------|
| <b>Meat</b>  |                      |       |               |
| Minced Meat  | 0.6 lbs.<br>1.1 lbs. | 20 %  | 6-7½<br>9-12½ |
| Pork Steaks  | 0.6 lbs.             | 20 %  | 5-7½          |
| <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  | 2 pcs (1.1 lbs.) | 20 %  | 14-16        |
| Whole Chicken   | 2.7 lbs.         | 20 %  | 32-35        |
| <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  | 0.4 lbs.         | 20 %  | 6-7½         |
| Whole Fish  | 0.9 lbs.         | 20 %  | 11-14        |
| <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   | 0.7 lbs.         | 20 %  | 6-7½         |
| <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<br>4 pcs   | 20 %  | 1-1½<br>2½-3 |
| Toast/Sandwich  | 0.6 lbs.         | 20 %  | 4-5          |
| German Bread (Wheat + Rye Flour)  | 1.1 lbs.         | 20 %  | 7-9½         |
| <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.   |                  |       |              |

## 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.

### Cookware for cooking with microwaves + grill

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

### Food suitable for microwaves + grill cooking:

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

### Important remark:

Whenever the combination mode (microwave + grill) is used, the food should be placed on the high rack, unless another instruction is recommended. Please refer to the instructions in the following chart.

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

## Grill Guide for fresh food

Preheat the grill with the grill-function for 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          | Serving Size   | Power        | 1 step (min.) | 2 step (min.) |
|---------------------|--|--------------|---------------|---------------|
| Toast Slices        | 4 pcs (each 0.05 lbs.)   | Grill only   | 3-4           | 2-3           |
|                     | <b>Instructions</b><br>Put toast slices side by side on the high rack.   |              |               |               |
| Grilled Tomatoes    | 0.9 lbs. (2 pcs)   | 30 % + Grill | 6-8½          | -             |
|                     | <b>Instructions</b><br>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 lbs.)   | 30 % + Grill | 5-7½          | -             |
|                     | <b>Instructions</b><br>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 | 6-8½          | -             |
|                     | <b>Instructions</b><br>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 | 13-14½        | -             |
|                     | <b>Instructions</b><br>Cut potatoes into halves. Put them in a circle on the high rack with the cut side to the grill.   |              |               |               |
| Gratin Potatoes     | 1 lbs.   | 30 % + Grill | 12½-14        | -             |
|                     | <b>Instructions</b><br>Put the fresh gratin into a small glass pyrex dish. Put the dish on the high rack. After cooking Stand for 2-3 minutes.                             |              |               |               |

## troubleshooting and error code

### TIPS AND TRICKS

#### MELTING CRYSTALLIZED HONEY

Put **0.04 lbs.** 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 (**0.02 lbs.**) 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 **0.03 lbs.**) with **0.09 lbs.** 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 **1.3 lbs.** fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add **0.7 lbs.** 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 **0.07 lbs.** 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

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 ready;

- 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 to serve you better, please complete the enclosed registration card and promptly return it by mail. If the registration card is missing, you can call Samsung Electronics, Inc., at

#### 1-800-SAMSUNG (726-7864) or register online at [www.samsung.com/register](http://www.samsung.com/register).

When contacting Samsung, please provide the specific model and serial number information which is usually located on the back or bottom of the product. Please record these numbers in the spaces provided 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. Also keep 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.

For service assistance and the location of the nearest service center, please call

**1-800- SAMSUNG (726-7864)**.



## 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                  | MG11H2020CT                     | MG14H3020CM                   |
|------------------------|---------------------------------|-------------------------------|
| Power source           | 120 V ~ 60 Hz                   |                               |
| Power consumption      |                                 |                               |
| Microwave              | 1600 W                          |                               |
| Grill                  | 1300 W                          |                               |
| Combined mode          | 1600 W                          |                               |
| Output power           | 100 W / 1000 W (IEC-705)        | 100 W / 950 W (IEC-705)       |
| Operating frequency    | 2450 MHz                        |                               |
| Magnetron              | OM75P(31)                       |                               |
| Cooling method         | Cooling fanY motor              |                               |
| Dimensions (W x H x D) |                                 |                               |
| Outside                | 20 3/8" x 11 11/16" x 15 13/16" | 21 7/8" x 12 5/16" x 18 1/16" |
| Oven cavity            | 14 3/4" x 10 1/16" x 14 3/4"    | 14 3/4" x 10 3/8" x 15 7/16"  |
| Volume                 | 1.1 cu.ft                       | 1.4 cu.ft                     |
| Weight                 |                                 |                               |
| Net/Gross              | 35.3 lbs. / 38.6 lbs.           | 41.9 lbs. / 46.3 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 or replace this product, 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.

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 provinces or territories may or may 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](http://www.samsung.com)**

**MEMO**

**MEMO**

08 WARRANTY



QUESTIONS OR COMMENTS

| COUNTRY                       | CALL                    | OR VISIT US ONLINE AT   |
|-------------------------------|-------------------------|---|
| CANADA                        | 1-800-SAMSUNG(726-7864) | <a href="http://www.samsung.com/ca/support">www.samsung.com/ca/support</a> (English)<br><a href="http://www.samsung.com/ca_fr/support">www.samsung.com/ca_fr/support</a> (French) |
| U.S.A<br>Consumer Electronics | 1-800-SAMSUNG(726-7864) | <a href="http://www.samsung.com/us/support">www.samsung.com/us/support</a>  |
| U.S.A<br>Mobile Phones        | 1-800-SAMSUNG(726-7864) | <a href="http://www.samsung.com/us/support">www.samsung.com/us/support</a>  |

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