

FAST PREHEATING THE OVEN

For convection cooking, it is recommended that you preheat the oven to the appropriate temperature before placing the food in the oven. When the oven reaches the requested temperature, it is maintained for approximately 10 minutes; it is then switched off automatically.

Check that the heating element is in the correct position for type of cooking that you require.

	1. Press the Fast Preheat button. Result: The following indications are displayed: 400 °F (temperature)
	2. Press the Fast Preheat button one or more times to set the temperature. (Temperature : 400, 375, 350, 325, 300, 250, 200, 100 °F)
	3. Press the START/+30s button. Result: The oven is preheated to the requested temperature. - The display times are 8 seconds for the selected cooking mode and 2 seconds for the preset temperature in sequence. Ex) In fast preheat mode at 400 °F  (displayed for 8 seconds)  (displayed for 2 seconds) - Upon arrival at the preset temperature, the oven beeps 6 times and the temperature is kept for 10 minutes. - After 10 minutes, the beeps 4 times and the operation stops.

 In case the inner temperature has reached the preset temperature, the beeps 6 times when temperature and the preset temperature is kept for 10 minutes.

 If you would like to know the current temperature of oven cavity, press **Fast Preheat** button.

COOKING BY CONVECTION

The convection mode enables you to cook food in the same way as in a traditional oven. The microwave mode is not used. You can set the temperature, as required, in a range varying from 100 °F to 400 °F in 8 preset levels. The maximum cooking time is 60 minutes.

 If you wish to Fast Preheating the oven, see page 21.

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

Check that the heating element is in the horizontal position and that the turntable is in position. Open the door and place the recipient on the low rack and set on turntable.

	1. Press the Convection button.
	2. Press the Convection button once or more times to set the temperature. (Temperature : 400, 375, 350, 325, 300, 250, 200, 100 °F)
	3. Set the cooking time by turning the Dial knob.
	4. Press the START/+30s button. Result: Cooking starts: - The display times are 8 seconds for the preset cooking time and 2 seconds for the preset temperature in sequence. Ex) 30 minutes of cooking time at 400 °F  (displayed for 8 seconds)  (displayed for 2 seconds) - When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

 If you would like to know the current temperature of oven cavity, press the **Fast Preheat** button.

 Be careful, Grill heater may work intermittently while the convection mode is operating.

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CHOOSING THE ACCESSORIES



Traditional convection cooking does require cookware. You should, however, use only cookware that you would use in your normal oven.

Microwave-safe containers are not usually suitable for convection cooking; don't use plastic containers, dishes, paper cups, towels, etc.

If you wish to select a combined cooking mode (microwave and grill or convection), use only recipients that are microwave-safe and oven-proof.

- For further details on suitable cookware and utensils, refer to the Cookware Guide on page 24-25.

GRILLING

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

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

	1. Open the door and place the food on the rack.
 Grill	2. Press the Grill button. Result: The following indications are displayed:  (grill mode) • You cannot set the temperature of the grill.
	3. Set the grilling time by turning the Dial knob . • The maximum grilling time is 60 minutes.
 START	4. Press the Start button. Result: Grilling starts. • When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

COMBINING MICROWAVES AND THE GRILL

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

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

 Microwave+Grill	1. Press the Microwave+Grill button. Result: The following indications are displayed:  (microwave & grill combi mode) PL:30 (30 %) (output power)
 Microwave+Grill	2. Press the Microwave+Grill button. The output power is displayed (PL:30). • You cannot set the temperature of the grill and power level.
	3. Set the cooking time by turning the Dial knob . • The maximum cooking time is 60 minutes.
 START	4. Press the Start button. Result: • Combination cooking starts. • When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

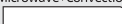
COMBINING MICROWAVES AND CONVECTION

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

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

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

Open the door. Place the food on the turntable or on the low rack which should then be placed on the turntable. Close the door.

 Microwave+Convection 	1. Press the Microwave+Convection button. Result: The following indications are displayed:  (microwave & convection combi mode) 400 °F (temperature : switches to the following temperature mode in 2 seconds)
 Microwave+Convection 	2. Select the temperature by pressing the Microwave+Convection button. The power level is fixed 30 %. (Temperature : 400, 375, 350, 325, 300, 250, 200, 100 °F)
	3. Set the cooking time by turning the Dial knob. • The maximum cooking time is 60 minutes.


 START


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

Result:

- Combination cooking starts.
- The oven is heated to the required temperature and then microwave cooking continues until the cooking time is over.
- The display times are 8 seconds for the preset cooking time and 2 seconds for the preset temperature in sequence.
Ex) 30 minutes of cooking time at 400 °F


 (displayed for 8 seconds)


 (displayed for 2 seconds)

- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

 If you would like to know the current temperature of oven cavity, press the **Fast Preheat** button.

SWITCHING THE BEEPER OFF

You can switch the beeper off whenever you want.

	1. Press the Fast Preheat button and Microwave+Grill buttons at the same time for 1 second. Result: The following indication is displayed.
	2. To switch the beeper back on, press the Fast Preheat button and Microwave+Grill buttons again at the same time for 1 second. Result: The oven does not beep each time you press a button.

OFF

ON

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.

	1. Press the Grill button and Microwave+Conv buttons at the same time for 1 second. Result: - The oven is locked (no functions can be selected). - The display shows "L".
	2. To unlock the oven, press the Grill button and Microwave+Conv buttons again at the same time for 1 second. Result: The oven can be used normally.

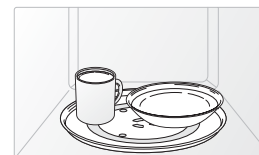
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cookware guide

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:

- Place 1 cup of water (in a glass-measuring cup) inside your oven next to the item to be tested.
- 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
Fast-food packaging		
Polystyrene cups/containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
Paper bags or newspaper	—	May catch fire.
Recycled paper or metal trims	—	May cause arcing.
Glassware		
Oven-to-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.
Metal		
Dishes, Utensils	—	May cause arcing or fire.
Freezer bag twist ties	—	May cause arcing or fire.
Paper		
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
Plastic		
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.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.
Thermometer	✓	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.
Straw, wicker, and wood	△	Use only for short-term heating, as these materials can be flammable.
Ceramic, porcelain, and stoneware	✓	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 %	5-6
	Instructions Add 15 ml (1 tbsp.) cold water. Stand for 2-3 minutes.		
Broccoli	0.7 lbs.	60 %	8-9
	Instructions Add 30 ml (2 tbsp.) cold water. Stand for 2-3 minutes.		
Peas	0.7 lbs.	60 %	7-8
	Instructions Add 15 ml (1 tbsp.) cold water. Stand for 2-3 minutes.		
Green Beans	0.7 lbs.	60 %	7½-8½
	Instructions Add 30 ml (2 tbsp.) cold water. Stand for 2-3 minutes.		
Mixed Vegetables (Carrots/Peas/ Corn)	0.7 lbs.	60 %	7-8
	Instructions Add 15 ml (1 tbsp.) cold water. Stand for 2-3 minutes.		
Mixed Vegetables (Chinese Style)	0.7 lbs.	60 %	7½-8½
	Instructions 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 0.6 lbs. 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. 1.0 lbs.	100 %	3-4 5½-6
	Instructions Prepare even sized florets. Arrange the stems to the centre. Stand for 3 minutes.		
Brussels Sprouts	1.0 lbs.	100 %	4½-5
	Instructions Add 60-75 ml (5-6 tbsp.) water. Stand for 3 minutes.		
Carrots	1.0 lbs.	100 %	3-4
	Instructions Cut carrots into even sized slices. Stand for 3 minutes.		
Cauliflower	0.6 lbs. 1.0 lbs.	100 %	3½-4 6-7
	Instructions Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Stand for 3 minutes.		
Courgettes	0.6 lbs.	100 %	3½-4
	Instructions 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.	100 %	2½-3
	Instructions Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice. Stand for 3 minutes.		

(continued)

Food	Serving Size	Power	Time (min.)
Leeks	0.6 lbs.	100 %	3½-4
	Instructions Cut leeks into thick slices. Stand for 3 minutes.		
Mushrooms	0.25 lbs.	100 %	1½-2
	0.6 lbs.		2½-3
Onions	Instructions 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.		
	0.6 lbs.	100 %	5-5½
Pepper	Instructions Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water. Stand for 3 minutes.		
	0.6 lbs.	100 %	4½-5
Potatoes	Instructions Cut pepper into small slices. Stand for 3 minutes.		
	0.6 lbs.	100 %	4-5
Turnip Cabbage	1.0 lbs.		7-8
	Instructions Weigh the peeled potatoes and cut them into similar sized halves or quarters. Stand for 3 minutes.		
Turnip Cabbage	0.6 lbs.	100 %	5½-6
	Instructions 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 (Parboiled)	0.6 lbs	80 %	15-16
	Instructions Add 500 ml cold water. Stand for 5 minutes.		
	0.8 lbs.	80 %	17½-18½
Brown Rice (Parboiled)	Instructions Add 750 ml cold water. Stand for 5 minutes.		
	0.6 lbs.	80 %	20-21
	0.8 lbs.	80 %	22-23
Mixed Rice (Rice + Wild Rice)	Instructions Add 750 ml cold water. Stand for 5 minutes.		
	0.6 lbs.	80 %	16-17
Mixed Corn (Rice + Grain)	Instructions Add 500 ml cold water. Stand for 5 minutes.		
	0.6 lbs.	80 %	17-18
Pasta	Instructions Add 400 ml cold water. Stand for 5 minutes.		
	0.6 lbs.	80 %	10-11
Pasta	Instructions 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 65-68 °F or a chilled food with a temperature of about 41-45 °F.

Arranging and covering

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

Power levels and stirring

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 86-104 °F.

BABY MILK: Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving ! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 99 °F.

REMARK:

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

Reheating Liquids and Food

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

Food	Serving Size	Power	Time (min.)
Drinks (Coffee, Tea and Water)	150 ml (1 cup)	100 %	½-1
	300 ml (2 cups)		1½-2
	450 ml (3 cups)		2½-3
	600 ml (4 cups)		3-3½
	Instructions 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)	0.6 lbs.	80 %	3½-4
	0.8 lbs.		4-4½
	1 lb.		4½-5
	1.2 lbs.		5½-6
	Instructions 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.)
Stew (Chilled)	0.8 lbs.	60 %	4½-5½
	Instructions 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)	0.8 lbs.	60 %	3½-4½
	Instructions 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)	0.8 lbs.	60 %	4-5
	Instructions 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)	0.8 lbs.	60 %	4½-5½
	1.0 lb.		5½-6½
	1.2 lbs.		6½-7½
	Instructions Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. Stand for 3 minutes.		
Cheese Fondue Ready-to-Serve (Chilled)	0.9 lbs.	60 %	6-7
	Instructions Put the ready-to-serve cheese fondue in a suitable sized glass pyrex bowl with lid. Stir occasionally during and after reheating. Stir well before serving. 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)	0.4 lbs.	60 %	30 sec.
	Instructions 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)	0.4 lbs.	60 %	20 sec.
	Instructions 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.
	Instructions Stir or shake well and pour into a sterilized glass bottle. Place into the centre of turntable. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully. Stand for 2-3 minutes.		

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 -4-0.4 °F, use the following table as a guide.

Food	Serving Size	Power	Time (min.)
Meat			
Minced Beef	0.6 lbs. 1.1 lbs.	20 %	6-7 8-13
Pork Steaks	0.6 lbs.	20 %	7-8
Instructions 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.)
Poultry			
Chicken Pieces	1.1 lbs. (2 pcs)	20 %	14-15
Whole Chicken	2.7 lbs	20 %	32-34
Instructions First, put chicken pieces first skin-side down, whole chicken first breast-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.			
Fish			
Fish Fillets	0.4 lbs.	20 %	6-7
Whole fish	0.9 lbs.	20 %	11-13
Instructions Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time! Stand for 10-25 minutes.			
Fruits			
Berries	0.7 lbs.	20 %	6-7
Instructions Spread fruit on a flat, round glass dish (with a large diameter). Stand for 5-10 minutes.			
Bread			
Bread Rolls (Each ca. 50 g)	2 pcs 4 pcs	20 %	1-1½ 2½-3
Toast/Sandwich	0.6 lbs.	20 %	4-4½
German Bread (Wheat + Rye Flour)	1.1 lbs.	20 %	7-9
Instructions Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! 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. The combination mode is available with this model: 30 % + Grill.

Cookware for cooking with microwave + grill

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

Food suitable for microwave + grill cooking:

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

Important remark:

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

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

Grill Guide for fresh food

Preheat the grill with the grill-function for 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 25 g)	Grill only	3-4	2-3
	Instructions Put toast slices side by side on the high rack.			
Grilled Tomatoes	0.9 lbs. (2 pcs)	30 % + Grill	6-8	-
	Instructions Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the high rack. Stand for 2-3 minutes.			
Tomato-Cheese Toast	4 pcs (0.7 lbs.)	30 % + Grill	5-7	-
	Instructions Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.			
Toast Hawaii (Ham, Pineapple, Cheese Slices)	4 pcs (1.1 lbs.)	30 % + Grill	6-8	-
	Instructions Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.			
Baked Potatoes	1.1 lbs.	30 % + Grill	8-10	-
	Instructions Cut potatoes into halves. Put them in a circle on the high rack with the cut side to the grill.			
Gratin Potatoes/Vegetables (Chilled)	1 lb.	30 % + Grill	10-12	-
	Instructions Put the fresh gratin into a small glass pyrex dish. Put the dish on the high rack. After cooking stand for 2-3 minutes.			

Fresh Food	Serving Size	Power	1 step (min.)	2 step (min.)
Baked Apples	2 apples (ca. 0.9 lbs.)	30 % + Grill	7-8	-
	Instructions Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the low rack.			
Chicken Pieces	1.1 lbs. (2 pcs)	30 % + Grill	8-10	6-8
	Instructions Brush chicken pieces with oil and spices. Put them in a circle on the high rack. After grilling stand for 2-3 minutes.			
Roast Chicken	2.7 lbs.	30 % + Grill	21-23	20-22
	Instructions Brush the chicken oil and spices. Put breast-side-down, in the middle of the low rack. After grilling stand for 5 minutes.			
Roast Fish	0.9-1.1 lbs.	30 % + Grill	6-8	6-7
	Instructions Brush skin of whole fish with oil and add herbs and spices. Put two fishes side by side (head to tail) on the high rack. After grilling stand for 2-3 minutes.			

CONVECTION

Cooking with convection is the traditional and well known method of cooking food in a traditional oven with hot air.

The heating element and the fan position is at the back-wall, so that the hot air is circulating. This mode is supported by the top heating element.

Cookware for convection cooking:

All conventional ovenproof cookware, baking tins and sheets – anything you would normally use in a traditional convection oven – can be used.

Food suitable for convection cooking:

All biscuits, individual scones, rolls and cakes should be made by this mode as well as rich fruit cakes, choux pastry and soufflés.

MICROWAVE + CONVECTION

This mode combines the microwave energy with the hot air and is therefore reducing the cooking time while giving the food a brown and crispy surface.

Cooking with convection is the traditional and well known method of cooking food in an oven with hot air circulated by a fan on the back-wall.

Cookware for cooking with microwaves + convection:

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

Food suitable for Microwave + Convection cooking:

All kinds of meats and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scones and breads.

Convection Guide for fresh and frozen food

Preheat the convection with the auto pre-heat function to the desired temperature. Use the power levels and times in this table as guide lines for convection cooking. Use oven gloves when taking out.

Fresh food	Portion	Power	1 step (min.)	2 step (min.)
Pizza Frozen Pizza (Ready Baked)	0.7-0.9 lbs.	1 step 30 % + 400 °F 2 step Conv. 350 °F	7-9	5-6
	Instructions Place the pizza on the low rack. After baking stand for 2-3 minutes.			
Pasta Frozen Lasagne	0.9 lbs.	1 step 30 % + 400 °F 2 step Conv. 400 °F	16-18	3-4
	Instructions Put into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen pasta gratin on the low rack. After cooking stand for 2-3 minutes.			
Meat Roast Beef/ Roast Lamb (Medium)	2.7-2.9 lbs.	30 % + 350 °F	22-25	12-14
	Instructions Brush beef/ lamb with oil and spice it with pepper, salt and paprika. Put it on the low rack, first with the fat side down. After cooking wrap in aluminium foil and stand for 10-15 minutes.			
	2.2-2.7 lbs.	1 step 30 % + 400 °F 2 step 30 % + Grill	22-24	22-24
Roast Chicken	Instructions Brush chicken with oil and spices. Put chicken first breast side down, second side breast side up on the low rack. Stand for 5 minutes.			

(continued)

Fresh food	Portion	Power	1 step (min.)	2 step (min.)
Bread Fresh Bread Rolls	6 pcs (0.8 lbs.)	30 % + 350 °F	7-9	-
	Instructions Put bread rolls in a circle on the low rack. Stand for 2-3 minutes.			
Garlic Bread (Chilled, Prebaked)	0.45 lbs. (1 pc)	30 % + 400 °F	7-9	-
	Instructions Put the chilled baguette on baking paper on the low rack. After baking stand for 2-3 minutes.			
Cake Marble Cake (Fresh Dough)	1.1 lbs.	Only 350 °F	38-43	-
	Instructions Put the fresh dough in a small rectangular black metal baking dish (length 25 cm). Put the cake on the low rack. After baking stand for 5-10 minutes.			
Small Cakes (Fresh Dough)	12 x 0.06 lbs.	Only 325 °F	28-33	-
	Instructions Fill the fresh dough evenly in paper cups and set on crusty plate on the low rack. After baking stand for 5 minutes.			
Cookies (Fresh Dough)	0.45-0.6 lbs.	Only 400 °F	15-20	-
	Instructions Put the chilled croissants on baking paper on the low rack.			
Frozen Cake	2.2 lbs.	30 % + 400 °F	15-19	-
	Instructions Put the frozen cake directly on the low rack. After defrost and warming stand for 15-20 minutes.			

TIPS AND TRICKS

MELTING BUTTER

Put 0.1 lbs. butter into a small deep glass dish. Cover with plastic lid. Heat for 30-40 seconds using 90 %, until butter is melted.

MELTING CHOCOLATE

Put 0.2 lbs. chocolate into a small deep glass dish. Heat for 3-5 minutes, using 50 % until chocolate is melted. Stir once or twice during melting. Use oven gloves while taking out!

MELTING CRYSTALLIZED HONEY

Put 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

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 0.06 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 and error code

Becoming familiar with a new appliance always takes a little time. If you have any of the problems listed below, try the solutions given. They may save you the time and inconvenience of an unnecessary service call.

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).

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.

-  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 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.

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	MC11H6033CT
Power source	120 V ~ 60 Hz
Power consumption	
Microwave	1600 W
Grill	1300 W
Convection	1750 W
Combined mode	1750 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	20 ⁹ / ₁₆ " x 12 ³ / ₁₆ " x 19 ¹⁵ / ₁₆ "
Oven cavity	14 ¹¹ / ₁₆ " x 9 ¹ / ₈ " x 14 ⁹ / ₁₆ "
Volume	1.1 cu.ft
Weight	
Net/Gross	44.1lbs / 50.7lbs

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**

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07 TECHNICAL SPEC & WARRANTY



QUESTIONS OR COMMENTS

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

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