ME179KFETSR

Microwave Oven

user manual

This manual is made with 100% recycled paper.

imagine the possibilities

ENGLISH

Thank you for purchasing this Samsung product. Please register your product at

www.samsung.com/register

1-800-SAMSUNG (726-7864)

SAMSUNG

safety information

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

WHAT YOU NEED TO KNOW ABOUT SAFETY INSTRUCTIONS

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

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

A. Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

B. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on the sealing surface.

C. Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:

   1. Door (bent),
   2. Hinges and latches, (broken or loosened),
   3. Door seals and sealing surface.

D. Only properly qualified service personnel should adjust or repair the oven. Do not attempt to adjust or repair the oven yourself.

SAVE THESE INSTRUCTIONS

ME179KFETSR_XAA_EN_120503.indd 2 2012-05-03 5:34:28

IMPORTANT SAFETY SYMBOLS AND PRECAUTIONS

What the icons and signs in this user manual mean:

WARNING	Hazards or unsafe practices that may result in **severe personal injury or death.**
CAUTION	Hazards or unsafe practices that may result in **minor personal injury or property damage.**
CAUTION	To reduce the risk of fire, explosion, electric shock, or personal injury when using your microwave oven, follow these basic safety precautions.

	Do NOT attempt.
	Do NOT disassemble.
	Do NOT touch.
	Follow directions explicitly.
	Unplug the power plug from the wall socket.
	Make sure the machine is grounded to prevent electric shock.
	Call the service center for help.
	Note

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

IMPORTANT SAFETY INSTRUCTIONS

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

WARNING WARNING

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

1. Read all safety instructions before using the appliance.
2. Read and follow the specific “Precautions to avoid possible exposure to excessive microwave energy” on this page.
3. This appliance must be grounded. Connect only to properly grounded outlets. See Important “Grounding instructions” on page 4 of this manual.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers (for example, closed glass jars) can explode if heated rapidly. Never heat them in a microwave oven.
6. Use this appliance only for its intended use as described in the manual. Do not put corrosive chemicals or vapors in or on this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.

SAVE THESE INSTRUCTIONS

ME179KFETSR_XAA_EN_120503.indd 3 2012-05-03 5:34:30

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

⚠ CAUTION CAUTION

1. Clean Ventilating Hoods Frequently - Grease should not be allowed to accumulate on hood of filter.
2. When flaming foods under the hood, turn the fan on.
3. Use care when cleaning the vent-hood filter. Corrosive cleaning agents, such as lye-based oven cleaner, may damage the filter.

SAVE THESE INSTRUCTIONS

ME179KFETSR_XAA_EN_120503.indd 4 2012-05-03 5:34:30

GROUNDING INSTRUCTIONS

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

⚠ WARNING

Improper use of the grounding plug can result in a risk of electric shock.

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

Use of Extension Cords

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

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

⚠ CRITICAL INSTALLATION WARNINGS

The installation of this appliance must be performed by a qualified technician or service company.

- Failing to have a qualified technician install the oven may result in electric shock, fire, an explosion, problems with the product, or injury.

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

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

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

- Unplug the power plug and clean it with a dry cloth.

SAVE THESE INSTRUCTIONS

ME179KFETSR_XAA_EN_120503.indd 5 2012-05-03 5:34:30

- Failing to do so may result in electric shock or fire.

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

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

Keep all packaging materials out of the reach of children. Children may use them for play.

This appliance must be properly grounded. Read and follow the specific "Grounding instructions" found in the beginning of this Section. Do not ground the appliance to a gas pipe, plastic water pipe, or telephone line.

- This may result in electric shock, fire, an explosion, or problems with the product.
- Never plug the power cord into a socket that is not grounded correctly and make sure that it is in accordance with local and national codes.

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

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

Do not install this appliance in a humid, oily, or dusty location, or in a location exposed to direct sunlight or water (rain drops).

- This may result in electric shock or fire.

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

- This may result in electric shock or fire.

Do not mount over a sink.

Do not pull or excessively bend the power cord.

Do not twist or tie the power cord.

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

- This may result in electric shock or fire.

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

- Unplug the oven by pulling the plug only.
- Failing to do so may result in electric shock or fire.

When the power plug or power cord is damaged, contact your nearest service center for a replacement or repair.

SAVE THESE INSTRUCTIONS

ME179KFETSR_XAA_EN_120503.indd 6 2012-05-03 5:34:30

⚠ CAUTION INSTALLATION CAUTIONS

Position the oven so that the plug is easily accessible.
- Failing to do so may result in electric shock or fire due to electric leakage.

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

⚠ WARNING CRITICAL USAGE WARNINGS

If the microwave appliance is flooded please contact your nearest service center : Failing to do so may result in electric shock or fire.

Read and follow the specific “Precautions to Avoid Possible Exposure to Excessive Microwave Energy”, found in the beginning of this Section.

If the microwave generates a strange noise, a burning smell or smoke, unplug it immediately and contact your nearest service center.
- Failing to do so may result in electric shock or fire.

In the event of a gas leak (propane gas, LP gas, etc.), ventilate the room immediately. Do not touch the microwave, power cord, or plug.
- Do not use a ventilating fan.
- A spark may result in an explosion or fire.

Take care that the door or any of the other parts do not come into contact with the body while cooking or just after cooking.
- Failing to do so may result in burns.

In the event of a grease fire on the surface units below the oven, smother the flaming pan on the surface unit by covering the pan completely with a lid, a cookie sheet or a flat tray.

Never leave surface units beneath your oven unattended at high heat settings. Boil over cause smoking and greasy spillovers that may ignite and spread if the vent fan is operating. To minimize automatic fan operation, use adequate sized cookware and use high heat on surface units only when necessary.

If materials inside the oven should ignite, keep the oven door closed, turn the oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel. If the door is opened, the fire may spread.
- Always observe Safety Precautions when using your oven. Never try to repair the oven on your own there is dangerous voltage inside. If the oven needs to be repaired, contact an authorized service center near you.

Do not attempt to repair, disassemble, or modify the appliance yourself.
- Because a high voltage current enters the product chassis during operation, opening the chassis can result in electric shock or fire.
- You may be exposed to electromagnetic waves.
- When the oven requires repair, contact your nearest service center.

SAVE THESE INSTRUCTIONS

ME179KFETSR_XAA_EN_120503.indd 7 2012-05-03 5:34:30

If any foreign substance such as water enters the microwave, unplug it and contact your nearest service center.

- Failing to do so may result in electric shock or fire.

Do not touch the power plug with wet hands.

- This may result in electric shock.

Do not turn the appliance off by unplugging the power plug while the appliance is in operation.

- Plugging the power plug into the wall socket again may cause a spark and result in electric shock or fire.

Keep all packaging materials well out of the reach of children. Packaging materials can be dangerous to children.

- If a child places a bag over its head, the child can suffocate.

Do not let children or any person with reduced physical, sensory or mental capabilities use this appliance unsupervised.
Make sure that the appliance is out of the reach of children.

- Failing to do so may result in electric shock, burns or injury.

Do not touch the inside of the appliance immediately after cooking. The inside of the appliance will be hot.

- The heat on the inside of the oven can cause burns.

Do not put aluminum foil (except as specifically directed in this manual), metal objects (such as containers, forks, etc.) or containers with golden or silver rims into the microwave.

- These objects can cause sparks or a fire.

Do not use or place flammable sprays or objects near the oven.

- Heat from the microwave can cause flammable sprays to explode or burn.
- Failing to do so may result in electric shock or injury.

Do not tamper with or make any adjustments or repairs to the door. Under no circumstances should you remove the outer cabinet.

Do not store or use the oven outdoors.

⚠ CAUTION USAGE CAUTIONS

If the surface of the microwave is cracked, turn it off.

- Failing to do so may result in electric shock.

Dishes and containers can become hot. Handle with care.

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

Remove lids from baby food before heating. After heating baby food, stir well to distribute the heat evenly. Always test the temperature by tasting before feeding the baby. The glass jar or surface of the food may appear to be cooler

SAVE THESE INSTRUCTIONS

ME179KFETSR_XAA_EN_120503.indd 8 2012-05-03 5:34:30

than the food in the interior, which can be so hot that it will burn the infant's mouth.

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

Use microwavable cookware in strict compliance with such manufacturer's recommendations.

Do not stand on top of the microwave or place objects (such as laundry, oven covers, lighted candles, lighted cigarettes, dishes, chemicals, metal objects, etc.) on the appliance.

- Items, such as a cloth, may get caught in the door.
- This may result in electric shock, fire, problems with the product, or injury.

Do not operate the appliance with wet hands.

- This may result in electric shock.

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

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

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

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

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

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

Do not place food or heavy objects over the door when opening the door.

- The food or object may fall and this may result in burns or injury.

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

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

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

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

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

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

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

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

SAVE THESE INSTRUCTIONS

ME179KFETSR_XAA_EN_120503.indd 9 2012-05-03 5:34:30

⚠ WARNING CRITICAL CLEANING INSTRUCTIONS

Do not clean the appliance by spraying water directly onto it.

Do not use benzene, thinner or alcohol to clean the appliance.

- This may result in discoloration, deformation, damage, electric shock or fire.

Before cleaning or performing maintenance, unplug the appliance from the wall socket and remove food waste from the door and cooking compartment.

- Failing to do so may result in electric shock or fire.

Take care not to hurt yourself when cleaning the appliance. (external/internal)

- You may hurt yourself on the sharp edges of the appliance.

Do not clean the appliance with a steam cleaner.

- This may result in corrosion.

Keep the inside of the oven clean. Food particles or spattered oils stuck to the oven walls or floor can cause paint damage and reduce the efficiency of the oven.

SAVE THESE INSTRUCTIONS

ME179KFETSR_XAA_EN_120503.indd 10 2012-05-03 5:34:30

contents

SETTING UP YOUR NEW MICROWAVE OVEN

Checking the parts 12
Setting up your microwave oven 13
Checking the control panel 14
Turning on the power and setting the clock. . 15
Using my setting feature 15
Selecting the display weight 15
Setting the 12hr/24hr 15
Selecting the sound 16
Setting the word speed 16
Setting the remind end signal 16
Setting the daylight saving time adjustment . 16
Setting the key lock 16
Setting the demo mode 16
Setting the clock 16

USING YOUR MICROWAVE OVEN

Using the kitchen timer 17
Using the stop/clear button 17
Using the microwave +30 sec. feature 17
Using the more/less feature 17
Turning on the light 17
Turning on the vent 17
Eco Mode 18
Warm & Hold 18
Using the steam clean 18
Turning on the turntable 18
Using the defrost button 19
Using the express menu feature 19
Accessory usage 20
Using the speed cook button 21
Using the smart chef button 25
Using the auto cook button 28
Using the microwave setting cooking times & power levels 33
Brown 34
Bake / raost 34
Speed bake/raost 34

COOKWARE GUIDE

Cooking utensils recommended use 35
Limited use 35
Not recommended 35
Testing utensils 35

COOKING GUIDE

Cooking techniques 36
General microwave tips 36
Guide for cooking eggs in your microwave . . 37
Guide for cooking vegetables in your microwave 37

CLEANING AND MAINTAINING YOUR MICROWAVE OVEN

Cleaning the exterior 38
Cleaning the interior 38
Cleaning the turntable and roller rings 38
Storing and repairing your microwave oven . 39
Replacing the cooktop/night light 39
Replacing the oven light 39
Cleaning the grease filter 40
Replacing the charcoal filter 41

TROUBLESHOOTING

Check these points if your microwave oven 42

APPENDIX

Specifications 43

WARRANTY

Warranty and service information 43
Samsung over-the-range(otr) microwave oven 44

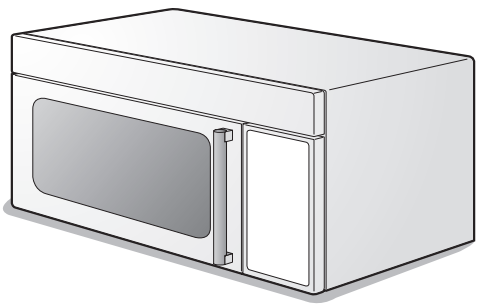
ME179KFETSR_XAA_EN_120503.indd 11 2012-05-03 5:34:31

setting up your new microwave oven

Be sure to follow these instructions closely so that your new microwave oven works properly.

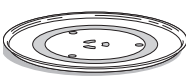
CHECKING THE PARTS

Carefully unpack your microwave oven, and make sure you've received all the parts shown below. If your microwave oven was damaged during shipping, or if you do not have all the parts, contact Samsung Customer Service. (Refer to the "WARRANTY AND SERVICE INFORMATION" on page 43.)



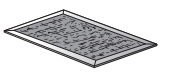
Microwave oven

Ceramic Enamel Tray

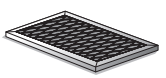


Glass Tray

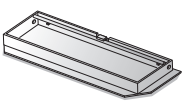
Roller Guide Ring



Grease Filter (Installed)

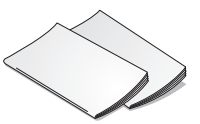


Charcoal filter

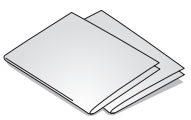


Exhaust adaptor

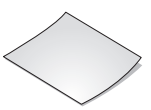
Hardware kit (Screws & Brackets)



Manuals (User & Installation)

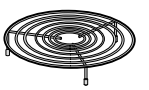


Templates (Top & Wall)



Registration Card

Cook Book



Low Rack

Medium Rack

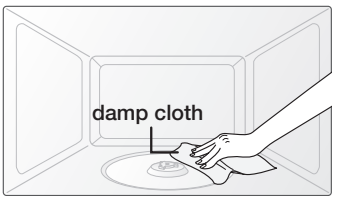
High Rack

ME179KFETSR_XAA_EN_120503.indd 12 2012-05-03 5:34:32

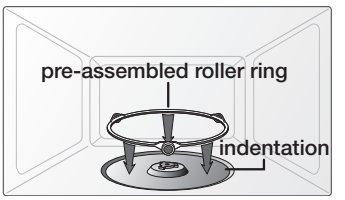
SETTING UP YOUR MICROWAVE OVEN

1. Open the door by pulling the handle on the right side of the door.

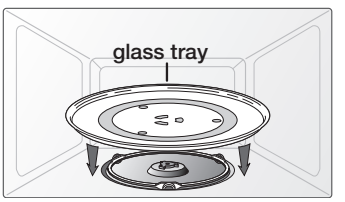
2. Wipe the inside of the oven with a damp cloth.



3. Install the pre-assembled ring into the indentation at the center of the microwave oven.



4. Place the glass tray securely in the center of the pre-assembled roller ring.



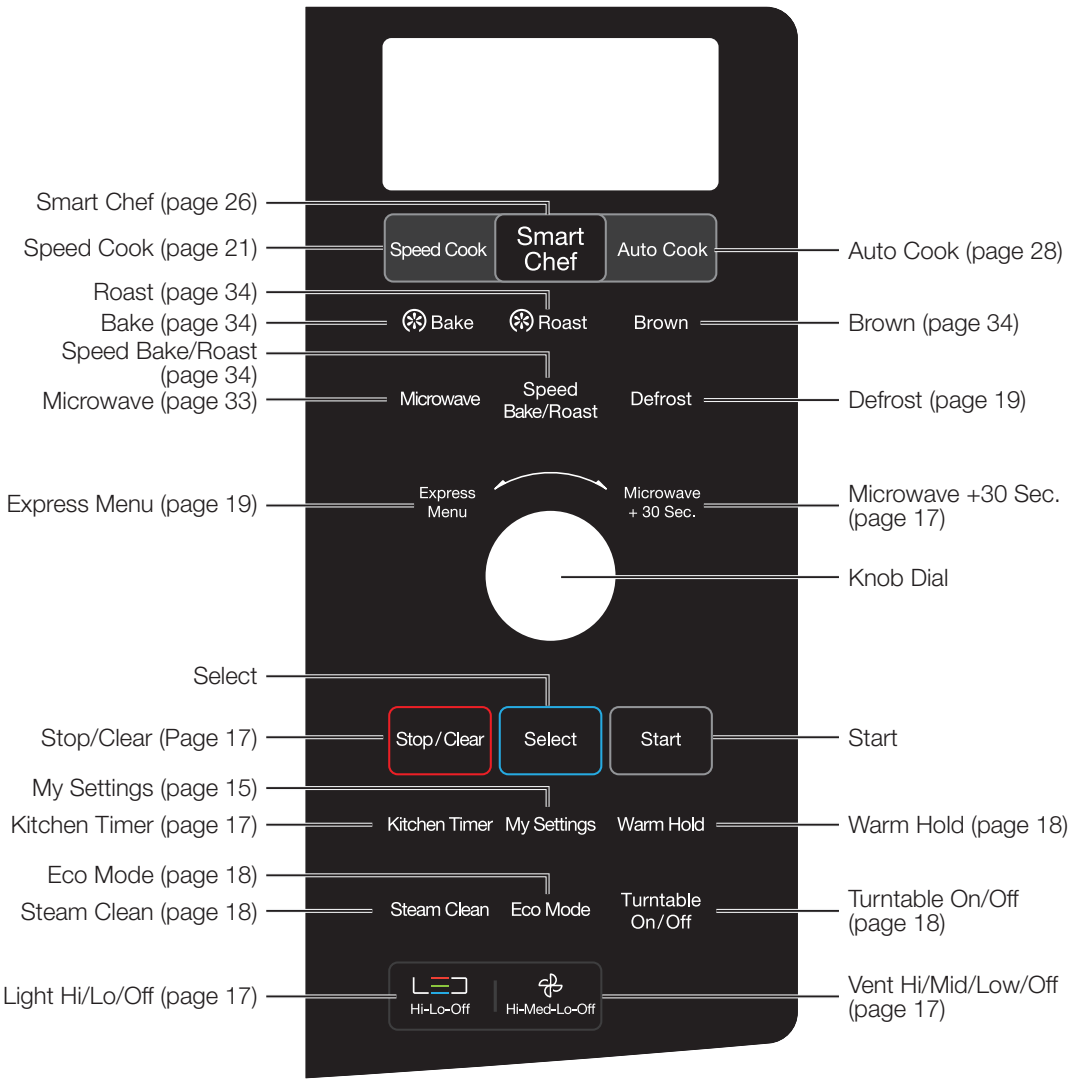
Installing the metal shelf

When you need to use the Metal Shelf, place it on the plastic hooks inside your oven and make sure it is positioned properly to avoid arcing and damaging your oven.

CAUTION Make sure the shelf is positioned properly inside the microwave to prevent damage to the oven from arcing.

ME179KFETSR_XAA_EN_120503.indd 13 2012-05-03 5:34:33

CHECKING THE CONTROL PANEL



ME179KFETSR_XAA_EN_120503.indd 14 2012-05-03 5:34:33

TURNING ON THE POWER AND SETTING THE CLOCK

1. The display shows : **SET HOUR**
2. Dial the hour and press **Select** button.
   The display shows : **SET MIN**
3. Dial the minote and press **Select** button.
   The display shows: **SET AM/PM**
4. Dial AM or PM and press **Select** button.
   The display will show the clock.

USING MY SETTING FEATURE

Your new microwave oven can be customized to suit your personal tastes.
Simply press My Settings to set these options. For your convenience, all the options are summarized in the following table :

Item No.	Settings options	Description	Operation
1	Display Weight	Weight options are pounds and kilograms.	Press My Settings, dial 1 and select by pressing **Select** button.
2	12HR/24HR	The clock can display either 12HR or 24HR time modes.	Press My Settings, dial 2 and select by pressing **Select** button.
3	Sound	Sound volume can be turned On and Off.	Press My Settings, dial 3 and select by pressing **Select** button.
4	Word Scroll Speed	There are Three speeds, from Low Speed to High Speed. Default is Medium Speed.	Press My Settings, dial 4 and select by pressing **Select** button.
5	Remind End Signal	The Remind End Signal can be turned On and Off.	Press My Settings, dial 5 and select by pressing **Select** button.
6	Daylight Savings Time Adjustment	The time can be advanced one hour for DST without resetting the Clock.	Press My Settings, dial 6 and select by pressing **Select** button.
7	Key Lock	This feature prevents use by unsupervised children.	Press My Settings, dial 7 and select by pressing **Select** button.
8	Demo Mode	The Demo Mode can be turned On and Off.	Press My Settings, dial 8 and select by pressing **Select** button.
9	Clock	The clock can be adjusted.	Press My Settings, dial 9 and select by pressing **Select** button.

• If there is a power interruption, you will need to reset these options.

SELECTING THE DISPLAY WEIGHT

You can choose between pounds(lbs.) and kilograms(kg).

1. Press My **Settings** button and dial the **1-WEIGHT** and then press **Select** button.
   The display shows : **WEIGHT**
2. Dial LBS or KG
3. Press the **Select** button repeatedly to select the weight measurements you wish to use.

SETTING THE 12HR/24HR

1. Press **My Settings** button and dial the 2-12/24 HR and then press the **Select** button.
   The display will show: **12HR/24HR**
2. Dial **12HR** or **24HR**
3. Press the **Select** button.

ME179KFETSR_XAA_EN_120503.indd 15 2012-05-03 5:34:33

SELECTING THE SOUND

1. Press **My Settings** button and dial the **3-SOUND** and then press the **Select** button.
   The display shows : **SOUND**
2. Dial On or Off
3. Press the **Select** button.

SETTING THE WORD SPEED

1. Press the **My Settings** button and Dial the **4-SCROLL** and then press **Select** button.
   The display shows : **SCROLL**
2. Dial the scroll speed.
3. Press the **Select** button.

SETTING THE REMIND END SIGNAL

The Remind End Signal can be set On or Off.

1. Press the **My Settings** button and Dial the **5-REMIND** and then press **Select** button.
   The display shows : **REMIND**
2. Dial On or Off
3. Press the **Select** button.

SETTING THE DAYLIGHT SAVING TIME ADJUSTMENT

1. Press the **My Settings** button and Dial the **6-DAY.SAV** and then press **Select** button.
   The display shows : **DAYLIGHT SAV.**
2. Dial On or Off
3. Press the **Select** button. Time of day will advance one hour. If OFF is selected, time will go back one hour.

   If the clock is set for standard time, this function allows convenient time changes without needing to reset the clock. Daylight Saving Time begins for most of the United States at 2 a.m. on the first Sunday of April, and reverts to Standard time at 2 a.m. on the last Sunday of October.

SETTING THE KEY LOCK

1. Press the **My Settings** button and Dial the **7-KEY LOC** and then press **Select** button.
   The display shows : **KEY LOCK**
2. Dial On or Off
3. Press the **Select** button.

SETTING THE DEMO MODE

1. Press the **My Settings** button and Dial the **8-DEMO** and then press **Select** button.
   The display shows : **DEMO MODE**
2. Dial On or Off
3. Press the **Select** button.

SETTING THE CLOCK

1. Press the **My Settings** button and Dial the **9-CLOCK** and then press **Select** button.
   The display shows : **SET HOUR**
2. Dial the hour and press **Select** button.
   The display shows : **SET MIN**
3. Dial the minote and press **Select** button.
   The display shows: **SET AM/PM**
4. Dial AM or PM and press **Select** button.
   The display will show the clock.

ME179KFETSR_XAA_EN_120503.indd 16 2012-05-03 5:34:33

using your microwave oven

USING THE KITCHEN TIMER

1. Press the **Kitchen Timer** button.(max. time 90 min.)
   The display shows: **SET MIN**
2. Use the dial to set the length of minute you want the timer to run.
3. Press the **Select** button.
   The display shows: **SET SEC**
4. Use the dial to set the length of second you want the timer to run.
5. Press the **Select** button.
   The display counts down and beeps when the time has elapsed.

USING THE STOP/CLEAR BUTTON

The **Stop/Clear** button allows you to clear instructions you have entered.
It also allows you to pause the oven's cooking cycle, so that you can check the food.

- To pause the oven during cooking : press **Stop/Clear** button once. To restart, press **Start** button.
- To stop cooking, erase instructions, and return the oven display to the time of day: press **Stop/Clear** button twice.
- To clear instructions you have just entered: press **Stop/Clear** button once, then re-enter the instructions.
- To cancel a timer setting: press **Stop/Clear** button once.

USING THE MICROWAVE +30 SEC. FEATURE

This feature offers a convenient way to heat food in 30 seconds increments at the High power level.

1. Dial to the **Microwave +30 Sec**. direction(Clockwise). once for each 30 seconds you wish to cook the food. For example, dial two steps for one minutes. The time will display, and the oven starts by pressing the **Start** button.
2. Add cooking time to a program in progress by dialing to the Microwave +30 Sec. direction (Clockwise). for each 5 seconds you want to add.

USING THE MORE/LESS FEATURE

The More or Less feature allows you to adjust the pre-set cooking time. It only works with 1 and 2 stage cooking, MW, Bake, Roast, Brown, Speed Bake/Roast, Warm Hold, Kitchen Timer buttons.
Use the More or Less feature only after cooking has begun.

1. To ADD more time to an cooking procedure. Dial to the clockwise direction. Each step adds 5 seconds to tshe cooking time.
2. To REDUCE the time of an cooking procedure. Dial to the counter-clockwise direction. Each step reduces the cooking time by 5 seconds.

TURNING ON THE LIGHT

Press Hi-Lo-Off button to turn the light on or off Press once for the high, twice for the low, three times to turn the light off.

TURNING ON THE VENT

The vent fan removes steam and other vapors from rangetop cooking.
Press Hi-Med-Lo-Off button once for fan speed high, twice for fan speed medium, three times for fan speed Low, and four times to turn the fan off.

The Vent Fan protects the microwave from excess heat rising from the cooktop below it. It automatically turns on if it senses too much heat. If you have turned the fan on, you may find that you cannot turn it off. The fan will automatically turn off when the internal parts are cool. It may stay on for 30 minutes or more after the cooktop and microwave controls are turned off.

ME179KFETSR_XAA_EN_120503.indd 17 2012-05-03 5:34:33

ECO MODE

Eco Mode reduces standby power usage.
When you press the **ECO MODE** button once, the display will go out and the microwave shifts to the mode which minimizes power usage.
To cancel the **ECO MODE**, press the **ECO MODE** button once again, or press any other button.

WARM & HOLD

You can keep cooked food warm in your microwave oven for up to 90 minutes.
1. Press **Warm Hold** button.
2. Enter the cooking time.
3. Press **Enter/Start** button.

Warm & Hold operates for up to 99 minutes 99 seconds.

Food that is cooked covered should also be covered during **Warm & Hold.**

Pastry items (pies, turnovers, etc.) should be uncovered during **Warm & Hold.**

Complete meals kept warm on a dinner plate can be covered during **Warm & Hold.**

Below are the amounts of food we recommend you apply the Warm and Hold function to by Food Type.

Food type	Recommended Quantity
Liquid	1-2 cups
Dry	5-10 oz.

USING THE STEAM CLEAN

The steam provided by steam clean system will soak the cavity surface.
After using steam clean function, you can easily clean the cavity of oven.
1. Open the Door.
2. Fill with about 2fl.oz. water into the wide plate.
3. Place the plate on the tray of micrwave oven.
4. Close the door.
5. Press the **Steam Clean** button and the **Start** button.
6. When the cleaning time is over, the oven will beep. And then open the door.
7. Clean cavity of oven with dried dishtowel. Remove the turntable and only under rack with kitchen paper.

Use this function only after the oven has completely cooled.

Use normal water only,and no distilled water.

CAUTION

The water in the oven will be very hot due to the steam cleaning function.

TURNING ON THE TURNTABLE

For best cooking results, leave the turntable on. It can be turned off for large dishes.
Press Turntable button to turn the **turntable** on or off.

Sometimes the turntable can become too hot to touch. Be careful touching the turntable during and after cooking.

ME179KFETSR_XAA_EN_120503.indd 18 2012-05-03 5:34:33

USING THE DEFROST BUTTON

The following table presents the various Auto Rapid Defrost programmes, quantities, standing times and appropriate recommendations.
Remove all kinds of package material before defrosting. Place meat, poultry, fish and Bread Cake on a ceramic plate.

FOOD	COOK NO	AMOUNT	REMARK
MEAT	1	0.1~6.0 lbs.	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for lamb, pork, steaks, chops, minced meat.
POULTRY	2	0.1~6.0 lbs.	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions.
FISH	3	0.1~6.0 lbs.	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets.
BREAD	4	0.1~2.0 lbs	Put bread horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle.

Check foods when the oven signals. After the final stage, small sections may still be icy; let them stand to continue thawing. Do not defrost until all ice crys-tals have thawed. Shielding roasts and steaks with small pieces of foil pre-vents the edges from cooking before the center of the food has defrosted. Use narrow, flat, smooth strips of aluminum foil to cover the edges and thinner sections of the food.

USING THE EXPRESS MENU FEATURE

This feature offers a convenient way to heat food that you using the menu frequently.

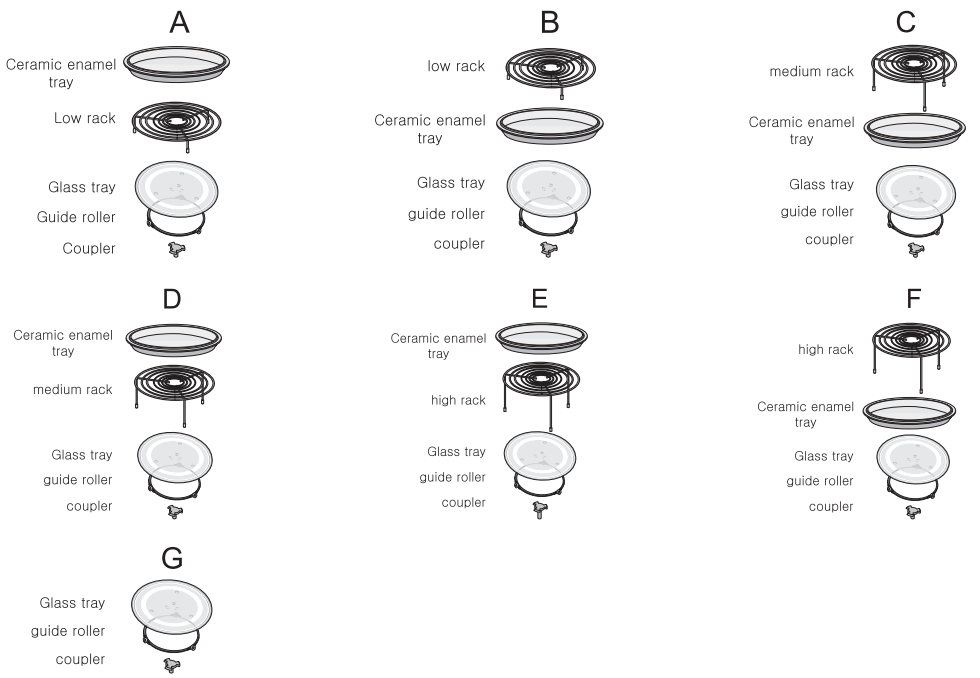
1. Place the food on the tray or the rack. (See the Accessory Usage on page 20)
2. Dial to the Express Menu direction(counterclockwise).
3. Dial the food what you want to cook.
4. Press **Select** button. (For Reheat Dinner Plate, press **Start** button.)
5. Dial the amount of the food and press **Start** button.

FOOD	COOK NO	AMOUNT	Accessory Type	REMARK
POPCORN	1	3.5 oz. 3.0 oz. 1.5 oz.	G	• Use one microwave-only bag of popcorn. • Use caution when removing and opening hot bag from oven.
BEVERAGE	2	½ Cup 1 Cup 2 Cup	G	Use measuring cup : do not cover. Place the beverage in the oven. After heating, stir well.
BAKED POTATO	3	2 EA 4 EA (10~13oz./each	C	Pierce each potato several times with a fork. Place on the turntable in a spoke-like fashion. After cooking, let the potatoes stand for 3-5 minutes. Let the oven cool for at least 5 minutes before using it again.

ME179KFETSR_XAA_EN_120503.indd 19 2012-05-03 5:34:33

FOOD	COOK NO	AMOUNT	Accessory Type	REMARK
INSTANT MACARONI AND CHEESE	4	1 SERVING 2 SERVINGS	G	Place 1 to 2 servings on a microwave-safe plate. Let the oven cool for at least 5 minutes before using it again.
REHEAT PIZZA SLICES	5	2 SLICES 4 SLICES	G	Place 2 or 4 pizza slices on a microwave-safe plate with the wide ends of the slices towards the outside edge of the plate. Do not let the slices overlap. Do not cover. Let the oven cool for at least 5 minutes before using it again.
REHEAT DINNER PLATE	6	1 SERVING	G	• Use only pre-cooked, refrigerated foods. • Cover plate with vented plastic wrap or wax paper. • Contents -3-4 oz. meat, poultry or fish (up to 6 oz. with bone) -½ cup starch (potatoes, pasta, rice, etc.) -½ cup vegetables (about 3-4 oz.)
REHEAT CASSEROLE	7	1 TO 4 SERVINGS	G	• Use only refrigerated foods. • Cover with lid or vented plastic wrap. • Stir foods well before serving.
REHEAT PASTA	8	1 TO 4 SERVINGS	G	
REHEAT SOUP, BROTH	9	1 TO 4 SERVINGS	G	

ACCESSORY USAGE



ME179KFETSR_XAA_EN_120503.indd 20 2012-05-03 5:34:34

USING THE SPEED COOK BUTTON

The Speed Cook menu contains 43 different items.

1. Place the food on the tray or the rack.(See the Accessory Usage on page 20)
2. Press the **Speed Cook** button.
3. Dial the category and press the **Select** button.
4. Dial the food what you want to cook and press the **Select** button.(For some items that is not needed to set amount, press start.)
5. Dial the amount of the food and press **Start** button.

CATEGORY	Cook No.	FOOD	Amount	Directions	Accessory Type
BREAKFAST	1	**FRENCH TOAST, FROZEN**	2 servings 4 servings (1serving = 1 Toast)	Place toast on high rack then ceramic enamel tray. Turn over at half time when the oven beeps, and re-start the oven.	F
	2	**FRENCH TOAST STICKS**	1 serving 2 servings (1serving = 5Sticks)	Place sticks on the high rack then ceramic enamel tray.	F
	3	**SAUSAGE LINKS, FRESH**	2 servings 4 servings (1serving = 3 Links)	Place links on ceramic enamel tray then high rack. When the oven beeps, turn over sausage and re-start the oven.	E
	4	**SAUSAGE LINKS, FROZEN**	2 servings 4 servings (1serving = 3 Links)	Place links on ceramic enamel tray then high rack.	E
	5	**SAUSAGE PATTIES, FROZEN**	2 servings (4 patties) 4 servings (8 patties) (1serving = 2 Patties)	Place patties on ceramic enamel tray then high rack.	E
	6	**SAUSAGE PATTIES, FRESH**	2 servings (2 patties) 4 servings (4 patties) (1serving = 1 Patties)	Place patties on ceramic enamel tray then high rack.When the oven beeps, turn over sausage and re-start the oven.	E
	7	**TOASTER ITEMS**	2 servings 4 servings (1serving = 1 Toast)	Place toaster item on high rack then ceramic enamel tray.Turn over at half time when the oven beeps, and re-start the oven.	F
	8	**WAFFLES, FROZEN**	2 servings 3 servings (1serving= 2 Waffles)	Place waffles on low rack then ceramic enamel tray. Turn over at half time when the oven beeps, and re-start the oven.	B
POULTRY	1	**CHICKEN BREAST**	2 Pieces 4 Pieces (6 oz. each)	Place chicken on high rack then ceramic enamel tray. When the oven beeps, turn over chicken and re-start the oven.	F
	2	**BONE-IN CHICKEN PIECES**	2 servings(18 oz.) 4 servings(36 oz.)	Place chicken on high rack then ceramic enamel tray.	F
	3	**WHOLE CHICKEN**	3~4 lbs.	Fold chicken wings under the chicken. Place chicken on low rack then on the ceramic enamel tray. Brush chicken with melted butter.	B

ME179KFETSR_XAA_EN_120503.indd 21 2012-05-03 5:34:34

CATEGORY	Cook No.	FOOD	Amount	Directions	Accessory Type
POULTRY	4	**TURKEY BREAST**	4 pieces (12oz - each 3oz)	Place turkey breasts on high rack then ceramic enamel tray. When the oven beeps, turn over turkey breasts and re-start the oven.	F
SEAFOOD	1	**WHITE FISH FILLET**	1 serving (2 pieces, 4 oz) 2 servings (4 pieces 8 oz) (1 servings = 2 pcs, each pices = 2 oz)	Spray high rack with non stick spray. Place white fillets(cod, pollack etc) on the high rack then ceramic enamel tray.	F
	2	**SALMON FILLET**	1 serving (1 pieces, 4oz) 2 servings (2 pieces, 8oz) (1 servings = 1 pc, each pices = 4 oz)	Spray high rack with non stick spray. Place salmon fillets on the high rack then ceramic enamel tray.	F
	3	**SHRIMP, FRESH**	2 servings(8 oz.) 4 servings(16 oz.)	Place shrimp on ceramic tray then high rack. When the oven beeps, turn over shrimp and re-start the oven.	E
	4	**TUNA STEAK**	1 serving (1 pieces, 4oz) 2 servings (2 pieces, 8oz) (1 servings = 1 pc, each pices = 4 oz)	Spray high rack with non stick spray. Place tuna steaks on high rack then on ceramic enamel tray. When the oven beeps, turn over tuna steak and re-start the oven.	F
BEEF	1	**BEEF ROAST**	3 lbs (1.36kg) 4 lbs (1.81kg)	Place roast on low rack then on ceramic enamel tray.When the oven beeps, turn over chicken and re-start the oven.	B
	2	**TOP LOIN STEAK, MEDIUM**	1 inch, 0.5 lb	Place steak on high rack. Place the middle rack containing the steak on the ceramic enamel tray. When the oven beeps, turn over steak and re-start the oven.Let steak stand for 5 minutes before slicing.	F
	3	**TOP LOIN STEAK, WELL DONE**	1 inch, 0.5 lb	Place steak on high rack. Place the middle rack containing the steak on the ceramic enamel tray. When the oven beeps, turn over steak and re-start the oven.Let steak stand for 5 minutes before slicing.	F
	4	**TOP ROUND STEAK, MEDIUM**	3/4 Inch, 1 lb	Place steak on high rack. Place the middle rack containing the steak on the ceramic enamel tray. When the oven beeps, turn over steak and re-start the oven.Let steak stand for 5 minutes before slicing.	F

ME179KFETSR_XAA_EN_120503.indd 22 2012-05-03 5:34:34

CATEGORY	Cook No.	FOOD	Amount	Directions	Accessory Type
BEEF	5	**TOP ROUND STEAK, WELL DONE**	3/4 Inch, 1 lb	Place steak on high rack. Place the middle rack containing the steak on the ceramic enamel tray. When the oven beeps, turn over steak and re-start the oven.Let steak stand for 5 minutes before slicing.	F
	6	**SIRLOIN STEAK, MEDIUM**	1 Inch, 1 lb	Place steak on high rack. Place the middle rack containing the steak on the ceramic enamel tray. When the oven beeps, turn over steak and re-start the oven.Let steak stand for 5 minutes before slicing.	F
	7	**SIRLOIN STEAK, WELL DONE**	1 Inch, 1 lb	Place steak on high rack. Place the middle rack containing the steak on the ceramic enamel tray. When the oven beeps, turn over steak and re-start the oven.Let steak stand for 5 minutes before slicing.	F
	8	**GROUND BEEF**	2 servings(8 oz.) 4 servings(16oz.)	Place beef in microwave safe 2 quart casserole glass dish then place on glass tray. When the oven beeps, stir and restart the oven.	G
	9	**HAMBURGERS**	2 each (4 oz./each) 4 each (4 oz./each)	Place hamburgers on ceramic enamel tray then high rack. When the oven beeps, turn over hamburgers and re-start the oven.	E
PORK	1	**BONE-IN PORK CHOPS**	1 Servings 2 servings (1 serving = 6-8oz. each)	Place pork chops on high rack then ceramic enamel tray. When the oven beeps, turn over pork chops and re-start the oven.	F
	2	**BONELESS PORK CHOPS**	2 Servings (2 ea) 4 Servings (4 ea) (1 serving = 4-5 oz. each)	Place pork chops on high rack then ceramic enamel tray. When the oven beeps, turn over pork chops and re-start the oven.	F
	3	**PORK TENDERLOIN**	Small - 1 Piece (0.5-1lbs) Large - 1 Piece (1.5-2lbs)	Place pork on middle rack.Place the low rack containing the pork on the ceramic enamel tray. When the oven beeps, turn over pork and re-start the oven.	B
PIZZA	1	**FROZEN PIZZA, INDIVIDUAL, 6 INCH**	6oz.	Place pizza on medium rack then ceramic enamel tray.	C
	2	**FROZEN PIZZA, REGULAR, 12INCH**	-	Place pizza on medium rack then ceramic enamel tray.	C
	3	**FROZEN INDIVIDUAL DEEP DISH PIZZA**	-	Place pizza on medium rack then ceramic enamel tray.	C

ME179KFETSR_XAA_EN_120503.indd 23 2012-05-03 5:34:34

CATEGORY	Cook No.	FOOD	Amount	Directions	Accessory Type
PIZZA	4	**FROZEN RISING CRUST PIZZA**	12 oz.	Place pizza on medium rack then ceramic enamel tray.	C
POTATO	1	**BAKED POTATO**	2 ea 4 ea (8~10 oz./each)	Place potatoes on medium rack then ceramic enamel tray.	C
	2	**SWEET POTATO**	2 servings 4 servings (8-10 oz./each)	Place sweet potatoes on medium rack then ceramic enamel tray.	C
SNACKS, FROZEN	1	**CHICKEN NUGGETS**	1 serving (5ea) 2 servings (10ea) (5 ea per serving)	Place chicken nuggets on the ceramic enamel tray then high rack.	E
	2	**CHICKEN TENDERS**	1 serving (5ea) 2 servings (10ea) (5 ea per serving)	Place chicken tenders on the ceramic enamel tray then high rack.	E
	3	**CHICKEN WINGS**	2 servings (10ea) 4 servings (20ea) (5 wings per serving)	Place chicken wings on low rack then ceramic enamel tray.	B
	4	**FRIED CHICKEN**	2 servings 4 servings (1 piece per serving)	Place chicken on ceramic enamel tray then low rack.	A
	5	**MEATBALL**	2 servings 4 servings (6 meatballs per serving)	Place meatballs on the ceramic enamel tray then on medium rack.	C
	6	**CHEESE STICKS**	2 servings 4 servings (2 sticks per serving)	Place cheeses sticks on high rack then ceramic enamel tray.	F
	7	**ONION RINGS**	2 servings (6ea) 4 servings (12ea) (3 rings per serving)	Place onion rings on medium rack then ceramic enamel tray. When the oven beeps, turn over onion rings and re-start the oven.	C
	8	**FRENCH FRIES**	2 servings (6oz.) 4 servings (12oz.) (3 oz per serving)	Place fries on ceramic enamel tray then medium rack.	D
	9	**SWEET POATO FRIES**	2 servings (6oz.) 4 servings (12oz.) (3 oz per serving)	Place fries on ceramic enamel tray then medium rack.	D

ME179KFETSR_XAA_EN_120503.indd 24 2012-05-03 5:34:34

USING THE SMART CHEF BUTTON

The Smart Chef menu contains 30 different items.

1. Place the food on the tray or the rack. (See the Accessory Usage on page 20)
2. Press the **Smart Chef** button.
3. Dial the category and press the **Select** button.
4. Dial the food what you want to cook and press the **Select** button.(For some items that is not needed to set amount, press start.)
5. Dial the amount of the food and press **Start** button.

CATEGORY	Cook No.	FOOD	Amount	Directions	Accessory Type
FRESH VEGETABLES	1	**BROCCOLI**	1 serving 2 servings 3 servings 4 servings (1 serving = ½ Cup or 5 florests)	Wash and clean broccoli and prepare florets. Put them into a microwave-safe ceramic or glass bowl and add 15-60 ml water (15ml per serving). Put bowl in the centre of glass tray. Cook covered. Stir after cooking.	G
	2	**CARROTS**	1 serving 2 servings 3 servings 4 servings (1 serving = ½ Cup)	Wash and clean carrots and cut into round slices evenly. Put them into a microwave-safe ceramic or glass bowl and add 15-60 ml water (15ml per serving). Put bowl in the centre of glass tray. Cook covered. Stir after cooking.	G
	3	**GREEN BEANS**	1 serving 2 servings 3 servings 4 servings (1 serving = ½ Cup)	Wash and clean green beans. Put them into a microwave-safe ceramic or glass bowl and add 15-60 ml water (15ml per serving). Put bowl in the centre of glass tray. Cook covered. Stir after cooking.	G
	4	**SPINACH**	1 serving 2 servings 3 servings 4 servings (1 serving = 1 Cup)	Wash and clean spinach. Put them into a microwave-safe ceramic or glass bowl and add 15-60 ml water (15ml per serving). Put bowl in the centre of glass tray. Cook covered. Stir after cooking.	G
	5	**SQUASH**	1-2lbs (0.5-0.9kg) 2-2lbs (0.9-1.4kg)	Slice squash in half. Put them into a microwave-safe ceramic or glass dish cut side down and add ¼ cup water. Put dish in the centre of glass tray.	G
FROZEN VEGETABLES	1	**BROCCOLI**	1 serving 2 servings 3 servings 4 servings (1 serving = ½ Cup or 5 florests)	Wash and clean frozen broccoli florets. Put them into a microwave-safe ceramic or glass bowl and add 15-60 ml water (15ml per serving). Put bowl in the centre of glass tray. Cook covered. Stir after cooking.	G
	2	**CARROTS**	1 serving 2 servings 3 servings 4 servings (1 serving = ½ Cup)	Wash and clean frozen sliced carrots. Put them into a microwave-safe ceramic or glass bowl and add 15-60 ml water (15ml per serving). Put bowl in the centre of glass tray. Cook covered. Stir after cooking.	G

ME179KFETSR_XAA_EN_120503.indd 25 2012-05-03 5:34:34

CATEGORY	Cook No.	FOOD	Amount	Directions	Accessory Type
FROZEN VEGETABLES	3	**CORN**	1 serving 2 servings 3 servings 4 servings (1 serving = ½ Cup)	Wash and clean frozen corn. Put them into a microwave-safe ceramic or glass bowl and add 15-60 ml water (15ml per serving). Put bowl in the centre of glass tray. Cook covered. Stir after cooking.	G
	4	**GREEN BEANS**	1 serving 2 servings 3 servings 4 servings (1 serving = ½ Cup)	Wash and clean frozen green beans. Put them into a microwave-safe ceramic or glass bowl and add 15-60 ml water (15ml per serving). Put bowl in the centre of glass tray. Cook covered. Stir after cooking.	G
	5	**PEAS**	1 serving 2 servings 3 servings 4 servings (1 serving = ½ Cup)	Wash and clean frozen peas. Put them into a microwave-safe ceramic or glass bowl and add 15-60 ml water (15ml per serving). Put bowl in the centre of glass tray. Cook covered. Stir after cooking.	G
CANNED VEGETABLES	1	**CARROTS**	1 serving 2 servings 3 servings 4 servings (1 serving = ½ Cup)	Put them into a microwave-safe ceramic or glass bowl. Put bowl in the centre of glass tray. Cook covered. Stir after cooking.	G
	2	**CORN**	1 serving 2 servings 3 servings 4 servings (1 serving = ½ Cup)	Put them into a microwave-safe ceramic or glass bowl. Put bowl in the centre of glass tray. Cook covered. Stir after cooking.	G
	3	**GREEN BEANS**	1 serving 2 servings 3 servings 4 servings (1 serving = ½ Cup)	Put them into a microwave-safe ceramic or glass bowl. Put bowl in the centre of glass tray. Cook covered. Stir after cooking.	G
	4	**PEAS**	1 serving 2 servings 3 servings 4 servings (1 serving = ½ Cup)	Put them into a microwave-safe ceramic or glass bowl. Put bowl in the centre of glass tray. Cook covered. Stir after cooking.	G
	5	**SPINACH**	1 serving 2 servings 3 servings 4 servings (1 serving = 1 Cup)	Put them into a microwave-safe ceramic or glass bowl. Put bowl in the centre of glass tray. Cook covered. Stir after cooking.	G
	6	**BEANS**	1 serving 2 servings 3 servings 4 servings (1 serving = ½ Cup or 5 florests)	Put them into a microwave-safe ceramic or glass bowl. Put bowl in the centre of glass tray. Cook covered. Stir after cooking.	G

ME179KFETSR_XAA_EN_120503.indd 26 2012-05-03 5:34:34

CATEGORY	Cook No.	FOOD	Amount	Directions	Accessory Type
GRAIN	1	**OATMEAL**	1 pack 2 packs	Follow package directions for amount of water. Stir well before and after standing time. Stand 3-5mins.	G
	2	**BROWN RICE**	2 servings 4 servings (1 serving = ½ Cup)	Follow package directions for amount of water. Stir well before and after standing time. Stand 3-5mins.	G
	3	**BULGUR**	2 servings 4 servings (1 serving = ½ Cup)	Follow package directions for amount of water. Stir well before and after standing time. Stand 3-5mins.	G
	4	**WHOLE WHEAT MACARONI**	2 servings 4 servings (1 serving = ½ Cup	Follow package directions for amount of water. Removed from the oven and let stand for 5 minute. Drain hot water carefully.	G
	5	**QUINOA**	2 servings 4 servings (1 serving = ½ Cup)	Follow package directions for amount of water. Stir well as soon as oven beeps and push start button to continue process.	G
	6	**WHOLE WHEAT COUSCOUS**	2 servings 4 servings (1 serving = ½ Cup)	Follow package directions for amount of water. First pour water into a microave-safe ceramic or glass bowl and put bowl in the center of glass tray. When the oven beeps, add couscous and re-start the oven. Removed from the oven and let stand for 5 minutes.	G
POULTRY	1	**CHICKEN BREAST**	2 Pieces 4 Pieces (6 oz. each)	Place chicken breasts on high rack then ceramic enamel tray. When the oven beeps, turn over chicken breasts and re-start the oven.	F
	2	**BONE-IN CHICKEN PIECES**	2 servings(18 oz.) 4 servings(36 oz.)	Brush chilled chicken pieces with oil and spices. Put skin-side up on high rack then ceramic enamel tray.	F
	3	**TURKEY BREAST**	4 pieces (12oz - each 3oz)	Place turkey breasts on high rack then ceramic enamel tray. When the oven beeps, turn over turkey breasts and re-start the oven.	F
	4	**GROUND TURKEY**	4 Servings(1lb)	Place ground turkey in microwave safe 2 quart casserole glass dish then place on glass tray. When the oven beeps, stir and restart the oven.	G
SEAFOOD	1	**WHITE FISH FILLET**	1 serving (2 pieces, 4 oz) 2 servings (4 pieces 8 oz) (1 servings = 2 pcs, each pices = 2 oz)	Spray high rack with non stick spray. Place white fillets(cod, pollack etc) on the high rack then ceramic enamel tray.	F

ME179KFETSR_XAA_EN_120503.indd 27 2012-05-03 5:34:35

CATEGORY	Cook No.	FOOD	Amount	Directions	Accessory Type
SEAFOOD	2	**SALMON FILLET**	1 serving (1 pieces, 4oz) 2 servings (2 pieces, 8oz) (1 servings = 1 pc, each pices = 4 oz)	Spray high rack with non stick spray. Place salmon fillets on the high rack then ceramic enamel tray.	F
	3	**TILAPIA FILLET**	1 serving (2 pieces, 4 oz) 2 servings (4 pieces 8 oz) (1 servings = 2 pcs, each pices = 2 oz)	Spray high rack with non stick spray. Place tilapia fillets on the high rack then ceramic enamel tray.	F
	4	**TUNA STEAK**	1 serving (1 pieces, 4oz) 2 servings (2 pieces, 8oz) (1 servings = 1 pc, each pices = 4 oz)	Spray high rack with non stick spray. Place tuna steaks on high rack then on ceramic enamel tray. When the oven beeps, turn over tuna steak and re-start the oven.	F

USING THE AUTO COOK BUTTON

The Auto Cook menu contains 48 different items.

1. Place the food on the tray or the rack.(See the Accessory Usage on page 20)
2. Press the **Auto Cook** button.
3. Dial the category and press the **Select** button.
4. Dial the food what you want to cook and press the **Select** button.(For some items that is not needed to set amount, press start.)
5. Dial the amount of the food and press **Start** button.

CATEGORY	Cook No.	FOOD	Amount	Directions	Accessory Type
REHEAT	1	**SOUP, BROTH**	1 to 4 servings (8 oz./serving)	Use only refrigerated foods. Pour into a deep ceramic plate or bowl. Cover with lid or vented plastic wrap. Stir foods well before serving.	G
	2	**SOUP, CREAM**	1 to 4 servings (8 oz./serving)	Use only refrigerated foods. Pour into a deep ceramic plate or bowl. Cover with lid or vented plastic wrap. Stir foods well before serving.	G
	3	**PASTA**	1 to 4 servings (8 oz./serving)	Use only refrigerated foods. Pour into a deep ceramic plate or bowl. Cover with lid or vented plastic wrap. Stir foods well before serving.	G
	4	**CASSEROLE**	1 to 4 servings (8 oz./serving)	Use only refrigerated foods. Pour into a deep ceramic plate or bowl. Cover with lid or vented plastic wrap. Stir foods well before serving.	G

ME179KFETSR_XAA_EN_120503.indd 28 2012-05-03 5:34:35

CATEGORY	Cook No.	FOOD	Amount	Directions	Accessory Type
REHEAT	5	**DINNER PLATE**	1 serving	Use only pre-cooked, refrigerated foods. Put meal on a ceramic plate. Cover plate with vented plastic wrap or wax paper. * Contents -3-4 oz. meat, poultry or fish (up to 6 oz. with bone) -½ cup starch (potatoes, pasta, rice, etc.) -½ cup vegetables (about 3-4 oz.)	G
	6	**BEVERAGE**	½ Cup 1 Cup 2 Cups	Use measuring cup : do not cover. Place the beverage in the oven. After heating, stir well.	G
	7	**ROLL**	1 to 4 rolls	Put dinner rolls on a microwave-safe ceramic plate. Before serving, let stand 1-2 min.	G
	8	**PIZZA REHEAT**	2 slices 4 slices (3~4 oz./each)	Put the pizza on a microwave-safe plate with wide end of slice towards the outside edge of the plate. Do not let slices overlap. Do not cover. Before serving, let stand 1-2 min.	G
COOK	1	**FROZEN DINNER**	8-10 oz(227-283 g) 11-14 oz(312-397g) 15-18 oz(425-510g) 4-6 oz(113-170g) 7-8 oz(198-227g)	Remove package from outerwrapping and follow package instructions for covering and standing. After cooking, let stand 1-3 min.	G
	2	**FROZEN BREAKFAST**		Remove package from outer wrapping and follow package instructions for covering and standing. After cooking, let stand 1-3 min.When the oven beeps, stir and restart the oven.	G
	3	**MASHED POTATOES, INSTANT**	2 servings 4 servings (1 serving =$^1/_3$ Cup Flakes)	Follow package preparation directions.	G
	4	**BACON, UNCOOKED**	2 slices 4 slices 6 slices	Place 2 paper towels on plate and arrange bacon on towels, do not overlap. Cover with additional paper towel. Remove paper towel immediately after cooking.	G
	5	**BACON, PRE-COOKED**	2 slices 4 slices 6 slices	Place 2 paper towels on plate and arrange bacon on towels, do not overlap.	G
KIDS MENU	1	**CHICKEN NUGGETS**	1 serving 2 servings. (1 serving = 5ea)	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.	G
	2	**HOT DOGS**	2 each 4 each	Pierce hot dogs, place on plate. When the oven beeps, add buns and re-start the oven.	G

ME179KFETSR_XAA_EN_120503.indd 29 2012-05-03 5:34:35

CATEGORY	Cook No.	FOOD	Amount	Directions	Accessory Type
KIDS MENU	3	**CANNED PASTA**	1 serving - 7.5 oz (213g) 2 servings - 15 oz(425g)	Use only canned pasta at room temperature. Pour into a deep ceramic plate or bowl. Cover with lid or vented plastic wrap. Stir foods well before serving.	G
	4	**BURRITO**	1 Each 2 Each	Follow package preparation directions. Let stand for 1-2 minute after heating.	G
	5	**SNACK POCKET**	1 serving (1ea) 2 servings (2ea)	Follow package preparation directions. Let stand for 1-2 minute after heating.	G
PASTA	1	**SPAGHETTI**	1 servings (2oz) 2 servings (4oz)	Placed 4(for 1 serving) or 8(for 2 servings) cups water in large microwave safe bowl. When the oven beeps, add spaghetti and re-start the oven. Removed from the oven and let stand for 5 minute. Drain hot water carefully.	G
	2	**MACARONI AND CHEESE**	1 serving (1ea) 2 servings (2ea)	Follow package preparation directions.	G
	3	**INSTANT NOODLES**	1 serving (1ea) 2 servings (2ea)	Put noodles in microwave safe bowl and pour 2(for 1 serving) or 4(for 2 servings) cups water. After cooking, drain some water carefully and add seasoning.	G
BREAD	1	**BISCUITS, REFRIGERATED**	10 ea	Preheat oven to 375 °F. Place biscuits on greased ceramic enamel tray then on low rack.	A
	2	**BREAD STICKS**	12 ea	Preheat oven to 375 °F. Place breadsticks on greased ceramic enamel tray then low rack.	A
	3	**CRESCENT ROLLS, REFRIGERATED, SMALL**	8 ea	Preheat oven to 375°F. Place rolls on greased ceramic enamel tray then low rack.	A
	4	**CRESCENT ROLLS, REFRIGERATED, LARGE**	8 ea	Preheat oven to 375 °F. Place rolls on greased ceramic enamel tray then low rack.	A
BAKED GOODS	1	**BOX CAKE MIX**	1 package	Preheat oven to 350 °F. Pour batter into 2-8 inch round cake pans. In the oven, place one pan with batter on middle rack then place second pan with batter on low rack (under the high rack).	A + D (Except Ceramic enamel tray
	2	**CINNAMON ROLLS**	8 ea	Preheat oven to 375 °F. Place buns on greased ceramic enamel tray then on low rack.	A

ME179KFETSR_XAA_EN_120503.indd 30 2012-05-03 5:34:35

CATEGORY	Cook No.	FOOD	Amount	Directions	Accessory Type
BAKED GOODS	3	**BROWNIE MIX**	1 package	Preheat oven to 350 °F. Poured batter into a 8x8 inch pan then place on low rack.	A
	4	**COOKIE DOUGH, SLICED**	8 ea (1/2 inch sliced)	Preheat oven to 375 °F. Place 8 cookies on greased ceramic enamel tray then medium rack.	D
	5	**COOKIE DOUGH, PRE FORMED**	10ea	Preheat oven to 375 °F. Place 10 cookies on greased ceramic enamel tray then medium rack.	D
	6	**TURNOVERS, REFRIGERATED**	2 servings (2ea) 4 servings (4ea)	Preheat oven to 425 °F. Follow package preparation directions. Place turnovers on greased ceramic enamel tray then medium rack.	D
SNACKS	1	**BITE SIZE APPETIZERS**	2 servings (8ea) 4 servings (16ea) (1serving = 4 ea)	Preheat oven to 375 °F. Place appetizers on ceramic enamel tray then on medium rack.	D
	2	**QUESADILLA**	1 serving (1ea) 2 servings (2ea) (1serving = 1 ea)	Follow package preparation directions. Let stand for 1-2 minute after heating.	G
	3	**FISH STICKS**	2 servings 4 servings (1serving = 6 Sticks)	Preheat oven to 400 °F.Place sticks on low rack then ceramic enamel tray.	B
	4	**NACHOS 1 SERVING**	1serving	Place tortilla chips on plate without overlapping.Sprinkle evenly with cheese. Contents : - 2 cups tortilla chips - 1/3 cup grated cheese	G
	5	**EGG ROLLS**	2 serving (2ea) 4 servings (4ea) (1serving = 1 ea)	Preheat oven to 425 °F. Place egg rolls on ceramic enamel tray then high rack.	E
	6	**POTATO BITES**	2 serving (10ea) 4 servings (20ea) (1serving = 5 ea)	Preheat oven to 425 °F. Place potato bites on ceramic enamel tray then low rack.	A
	7	**SOFT PRETZELS, FROZEN**	2 serving (2ea) 4 servings (4ea) (1serving = 1 ea)	Preheat oven to 400 °F. Place pretzels on middle rack then ceramic enamel tray.	C
	8	**POPCORN**	3.5 oz (99 GRAM) 3.0 oz(85 GRAM) 15 oz(43 GRAM)	Use only one microwave popcorn bag at a time. Be careful when removing the heated bag from the oven and opening it.	G
MELT/ SOFTEN	1	**MELT BUTTER**	1 stick(¼ lb.) 2 sticks(½ lb.)	Remove wrapping and cut butter in half vertically.Place butter in dish, cover with wax paper. Stir well after finishing and let stand 1-2 min.	G
	2	**SOFTEN BUTTER**	1 stick(¼ lb.) 2 sticks(½ lb.)	Remove wrapping and cut butter in half vertically.Place butter in dish, cover with wax paper. Stir well after finishing and let stand 1-2 min.	G

ME179KFETSR_XAA_EN_120503.indd 31 2012-05-03 5:34:35

CATEGORY	Cook No.	FOOD	Amount	Directions	Accessory Type
MELT/ SOFTEN	3	**MELT CHOCOLATE**	1 Cup chips	Place chocolate chips in a microwavesafe dish. Stir well at half time when the oven beeps, and re-start the oven. Unless stirred, the chocolate keeps its shape even when heating time is over.	G
	4	**SOFTEN ICE CREAM**	1 pint ½ gallon	Remove top of carton. Place carton in center of microwave oven.Let stand 2 min. after microwaving	G
	5	**SOFTEN CREAM CHEESE**	1 package(8oz.)	Unwrap cream cheese and place on microwave-safe dish. Let stand 1-2 min.	G
	6	**SOFTEN FROZEN JUICE**	-	-	G
	7	**MELT CHEESE**	1 Cup	-	G
	8	**MELT CARAMEL**	11 OZ	Place caramels in a microwavesafe dish. Stir well as soon as finished.	G
	9	**MELT MARSHMALLOWS**	10 OZ	Place marshmallows in a large microwavesafe dish. Stir well as soon as finished	G

ME179KFETSR_XAA_EN_120503.indd 32 2012-05-03 5:34:35

USING THE MICROWAVE SETTING COOKING TIMES & POWER LEVELS

Your microwave allows you to set up to three different stages of cooking, each with its own time length and power level. The power level lets you control the heating intensity from Warm to High.

Do not continuously use the **Sensor Cooking** buttons. The oven must cool for 5 minutes between uses or the food will overcook.

Power Levels

The 10 power levels allow you to choose the optimal power level for your cooking needs.

POWER LEVEL			
1	Warm	6	Simmer
2	Low	7	Medium high
3	Defrost	8	Reheat
4	Medium low	9	Sauté
5	Medium	10	High

One-stage Cooking

For simple one-stage cooking, you only need to set a cooking time. The power level is automatically set at High.

1. Press the **Microwave** button.
2. Use the dial to set a cooking time. You can set a time from 5 second to 90 minutes.
3. If you want to set the power level to something other than High, press the **Select** button, then use the dial to enter a power level.
4. Press the **Start** button to begin cooking. If you want to add or reduce the cooking time, use the dial. You can adjust the cooking time during the microwave operating.

Multi-stage Cooking (Maximum of 2 stages)

Your oven allows you to set two different cooking stages, each with their own time length and power level. The power level lets you control the heating intensity from Warm through to High.

1. Follow steps 1 and 2 in the “One-Stage Cooking” section on the previous page.
   When entering more than one cooking stage, the Power Level must be set before the second cooking stage can be entered.
2. Press the **Select** button.
3. Use the dial to set a second cooking time.
4. Press the **Select** button, then use the dial to set the power level of the second stage of cooking.
5. Press **Start** button to begin cooking.

ME179KFETSR_XAA_EN_120503.indd 33 2012-05-03 5:34:35

BROWN

Browning adds texture and taste to your recipe. When browning, use the middle or high rack accessories. Use the middle rack when the height of food is so high that the food could touch the upper heater.

1. Press the **Brown** button. The display shows: **SET TIME**.
2. Use the dial to set a cooking time (max time 60 min).
3. Press the **Start** button to begin Browning.
   - Convection Heater(750W) and upper Heater(940W) operate at the same time.
   - Vent fan operate by low speed at the same time.

BAKE / RAOST

The Bake/Roast mode uses dry heat to cook and brown food. A high speed fan circulates hot air inside the oven to heat food quickly and evenly. When you cook using convection, you can use low rack generally. If the amount of food to cook is plenty, you can cook using level 2. You can use the low and middle simultaneously. If you change the location in the middle of cooking, you would find better quality.

1. Press the **Bake** or **Roast** button. The display shows: **SET TEMP**
2. Use the dial to set a temperatureTemperatures in convection cooking range 100°F to 425°F. To maintain a constant temperature,the oven door should be kept closed as much as possible while cooking.
3. Press the **Select** button. If you want to preheat the oven, press the **Start** button.
4. Use the dial to set a cooking time (max time 60 min).
5. Press **Start** button to begin convection cooking.

SPEED BAKE/RAOST

The combination cooking feature allows you to cycle automatically between microwave and Bake/Roast cooking. The food will be moist as well as crisp and brown. This type of cooking is ideal for large foods that require long cooking times when prepared in a conventional oven (such as large roasts,and pizza, pie). When combination cooking,use the low or middle rack to allow air to circulate completely around the dish.

To use combination cooking

1. Press the **Speed Bake/Roast** button. The display shows: **SET TIME**
2. Dial the Speed Bake or Speed Roast and then press **Select** button.

   The display: **SET TIME**
3. Use the dial to set cooking time(max time: 60 min) and press **Select** button.

   The display: **SET POWER**
4. Use the dial to set microwave power level 10, 30, 50, 70%.
5. Press the **Start** button.

ME179KFETSR_XAA_EN_120503.indd 34 2012-05-03 5:34:35

cookware guide

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

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.

COOKING UTENSILS RECOMMENDED USE

- **Glass and glass-ceramic bowls and dishes —** Use for heating or cooking.
- **Microwavable plastic wrap —** Use to cover. Leave a small opening for some steam to escape and avoid placing it directly on the food.
- **Wax paper —** Use as a cover to prevent spattering.
- **Paper towels and napkins —** Use for short-term heating and covering; they absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and can catch fire.
- **Paper plates and cups —** Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and can catch fire.
- **Thermometers —** Use only those labeled “Microwave Safe” and follow all directions. Check the food in several places. Conventional thermometers may be used once the food has been removed from the oven.

LIMITED USE

- **Aluminum foil —** Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful.
- **Ceramic, porcelain, and stoneware —** Use these if they are labeled “Microwave Safe”. If they are not labeled, test them to make sure they can be used safely. Never use dishes with metallic trim.
- **Plastic —** Use only if labeled “Microwave Safe”. Other plastics can melt.
- **Straw, wicker, and wood —** Use only for short-term heating, as they can be flammable.

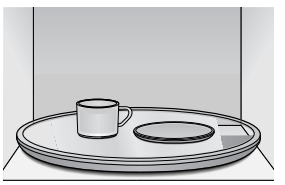
NOT RECOMMENDED

- **Glass jars and bottles —** Regular glass is too thin to be used in a microwave, and can shatter.
- **Paper bags —** These are a fire hazard, except for popcorn bags that are designed for microwave use.
- **Styrofoam plates and cups —** These can melt and leave an unhealthy residue on food.
- **Plastic storage and food containers —** Containers such as margarine tubs can melt in the microwave.

TESTING UTENSILS

If you are not sure whether a dish is microwave-safe or not, you can perform this test:

1. Fill a 1 cup glass measuring cup with water and put it inside your oven, next to the dish you want to test.
2. Press the **One Minute +** button once to heat them for one minute at High power.



The water should be warm and the dish you are testing should be cool.
If the dish is warm, then it is absorbing microwave energy and is not acceptable for use in the microwave.

ME179KFETSR_XAA_EN_120503.indd 35 2012-05-03 5:34:35

cooking guide

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

COOKING TECHNIQUES

Stirring

Stir foods such as casseroles and vegetables 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 to 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 receive more microwave energy. To prevent overcooking, place thin or delicate parts toward 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 cor-ners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

Turning

Turn foods over midway through cooking to expose all parts to 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 cooking, especially foods such as roasts and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liq-uids, 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 dis-perses evenly. Add a small amount of water to dry food to help it cook.

Venting

After covering dish with plastic wrap, you vent plastic wrap by turning back one corner so excess steam can escape.

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 avoid becoming tough.
- Altitude and the type of cookware you are using can affect cooking time. When using a new recipe, use the minimum cooking time and check the food occasionally to prevent overcooking.
- Foods with a non-porous skin such as potatoes or hot dogs, should be pierced to prevent bursting.
- Frying with heating oil or fat is not recommended. Fat and oil can suddenly boil over and cause severe burns.
- Some ingredients heat faster than others. For example, the jelly inside a jelly doughnut will be hotter than the dough. Keep this in mind to avoid burns.

ME179KFETSR_XAA_EN_120503.indd 36 2012-05-03 5:34:35

- Home canning in the microwave oven is not recommended because all harmful bacteria may not 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 heat to very high temperatures. Keep this in mind to avoid injury.

GUIDE FOR COOKING EGGS IN YOUR MICROWAVE

- Never cook eggs in the shell, and never warm hard-cooked eggs in the shell; they can explode.
- Always pierce whole eggs to keep them from bursting.
- Cook eggs just until set; they become tough if overcooked.

GUIDE FOR COOKING VEGETABLES IN YOUR MICROWAVE

- Vegetables should be washed just before cooking. Often, no extra water is needed. If dense vegetables such as potatoes, carrots and green beans are being cooked, add about ¼ cup water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger ones.
- Whole vegetables, such as potatoes, acorn squash or corn on the cob, should be arranged in a circle on the turntable before cooking. They will cook more evenly if turned over after half the cooking time.
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish and the tips toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, squash, eggplant, etc., should have their skin pricked in several spots before cooking to prevent them from bursting.
- For more even cooking, stir or rearrange whole vegetables halfway through the cooking time.
- Generally, the denser the food, the longer the standing time. (Standing time refers to the time necessary for dense, large foods and vegetables to finish cooking after they come out of the oven.) A baked potato can stand on the counter for five minutes before cooking is completed, while a dish of peas can be served immediately.

ME179KFETSR_XAA_EN_120503.indd 37 2012-05-03 5:34:35

cleaning and maintaining your microwave oven

Keeping your microwave oven clean improves its performance, wards off unnecessary repairs, and lengthens its life.

CLEANING THE EXTERIOR

It's best to clean spills on the outside of your microwave oven as they occur. Use a soft cloth and warm, soapy water. Rinse and dry.

CAUTION Do not get water into the vents. Never use abrasive products or chemical solvents such as ammonia or alcohol as they can damage the appearance of your microwave.

WARNING Unplug the microwave plug before cleaning.

Cleaning under your microwave oven

Regularly clean grease and dust from the bottom of your microwave using a solution of warm water and detergent.

Cleaning the control panel

Wipe with a damp cloth and dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives or sharp objects on the panel as it is easily damaged.

Cleaning the door and door seals

Always ensure that the door seals are clean and that the door closes properly. Take particular care when cleaning the door seals to ensure that no particles accumulate and prevent the door from closing correctly. Wash the glass door with very mild soap and water. Be sure to use a soft cloth to avoid scratching.

If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven at high humidity and in no way indicates microwave leakage.

CLEANING THE INTERIOR

CAUTION Ensure that the microwave oven has cooled down before cleaning it to avoid injury.

CAUTION Remove the glass tray from the oven when cleaning the oven or tray.
To prevent the tray from breaking, handle it with care and do not put it in water immediately after cooking. Wash the tray carefully in warm sudsy water or in the dishwasher.

See Steam Clean section on page 18

CLEANING THE TURNTABLE AND ROLLER RINGS

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

ME179KFETSR_XAA_EN_120503.indd 38 2012-05-03 5:34:35

STORING AND REPAIRING YOUR MICROWAVE OVEN

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

WARNING Do not repair, replace or service any part of your microwave oven yourself. Allow only a qualified service technician to perform repairs. If the oven is faulty and needs servicing, or you are in doubt about its condition, unplug the oven from the power outlet and contact your nearest service center.

Do not use the oven if the microwave oven is damaged, in particular when the door or door seals are damaged. This could be a broken hinge, a worn out seal or distorted/bent casing.

Do not remove the oven from its casing.

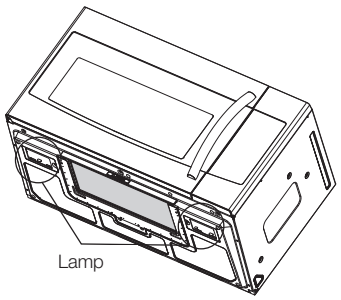
This microwave oven is for home use only and is not intended for commercial use.

REPLACING THE COOKTOP/NIGHT LIGHT

When replacing the cooktop/night light, make sure that you are wearing gloves to avoid injury from the heat of the bulb.

1. Unplug the oven or turn off the power at the main power supply.
2. Remove the screw from the light cover and lower the cover.
3. Disconnect the wire connector.
4. Remove screw securing LED lamp board.
5. Replace LED lamp board.

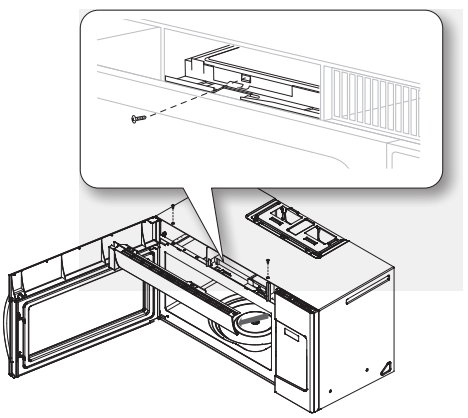
To purchase a new LED lamp board, visit an authorized service center or call 1-800-SAMSUNG (726-7864).



REPLACING THE OVEN LIGHT

When replacing the oven light, make sure that you are wearing gloves to avoid injury from the heat of the bulb.

1. Unplug the oven or turn off the power at the main power supply.
2. Open the door.
3. Remove the vent cover mounting screws (2 middle screws).
4. Slide the vent grille to the left, then pull it straight out.
5. Remove the charcoal filter, if present.
6. Remove the screw securing the lamp cover.
7. Remove the bulb by pulling it out gently.
8. Replace the bulb with a 20 watt halogen bulb.
9. Replace the bulb holder.
10. Replace the vent grille and the 2 screws.
11. Turn the power back on.



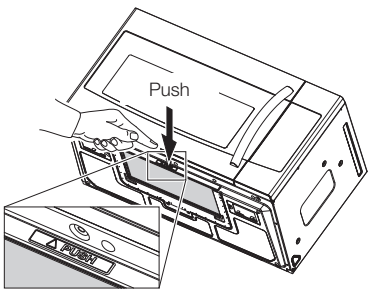
ME179KFETSR_XAA_EN_120503.indd 39 2012-05-03 5:34:42

CLEANING THE GREASE FILTER

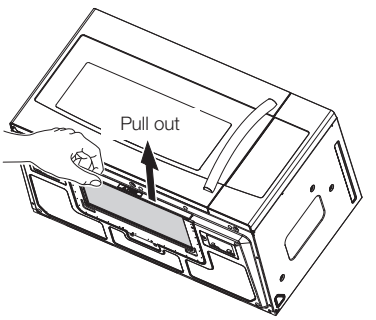
Your microwave oven has reusable grease filter. The grease filters should be removed and cleaned at least once a month, or as required.
To order a new grease filter, contact the Parts Department at 1-800-627-4368 or your Samsung dealer. You can also order online at www.samsungparts.com

WARNING To avoid risk of personal injury or property damage, do not operate the oven hood without the filters in place.

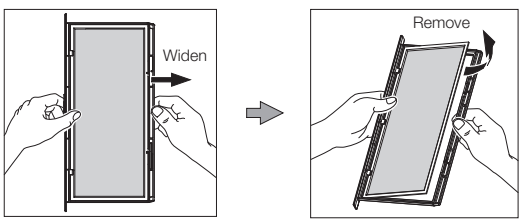
1. To remove the filter, push the front of the grease filter case where it says “PUSH”.



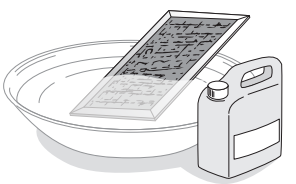
2. Pull the filter case out of the microwave oven.



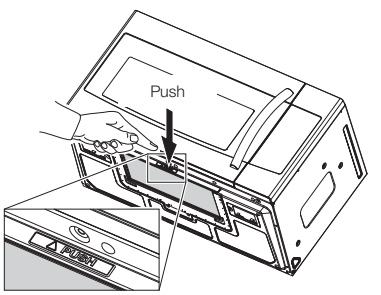
3. Remove the filter from the filter case by widening the case, as shown below. Then, soak the grease filter in hot water mixed with a mild detergent. Rinse well and shake to dry. If necessary, brush the filter lightly to remove embedded dirt. When the filter is dry, put it back in the filter case.



WARNING Do not use ammonia or put the grease filter in the microwave oven. The aluminum will darken.



4. To return the filter to its position, slide the filter case into the frame slot, and then push it inside.

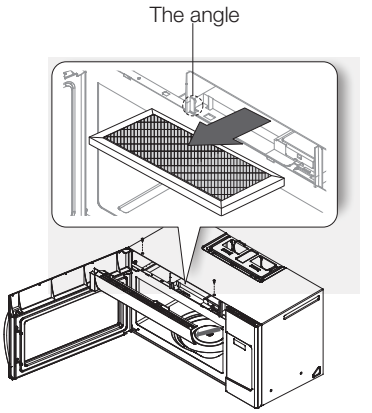


ME179KFETSR_XAA_EN_120503.indd 40 2012-05-03 5:34:44

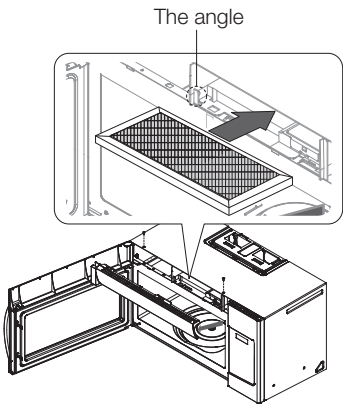
REPLACING THE CHARCOAL FILTER

If your oven is vented to the inside, the charcoal filter should be replaced every 6 to 12 months and more often if necessary. The charcoal filter cannot be cleaned. To order a new charcoal filter, contact the Parts Department at 1-800-627-4368 or your Samsung dealer. You can also order online at www.samsungparts.com

1. Unplug the oven or turn off the power at the main power supply.
2. Open the door.
3. Remove the vent grille mounting screws (2 middle screws).
4. Slide the vent grille to the left, then pull it straight out.
5. Push the hook and remove the old filter.



6. Slide a new charcoal filter into place. The filter should rest at the angle shown.
7. Replace the vent grille and 2 screws and close the door. Turn the power back on and set the clock.



ME179KFETSR_XAA_EN_120503.indd 41 2012-05-03 5:35:00

troubleshooting

CHECK THESE POINTS IF YOUR MICROWAVE OVEN

PROBLEM	SOLUTION
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.
Is the power going off before the set time has 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.

ME179KFETSR_XAA_EN_120503.indd 42 2012-05-03 5:35:01

appendix

SPECIFICATIONS

MODEL NUMBER	SMK9175ST
Oven Cavity	1.7 cuft
Controls	10 power levels, including defrost
Timer	90 minutes
Power Source	120 VAC, 60 Hz
Power Consumption	1700 Watt Microwave / 1750 Watt Heater
Microwave Power Output	950 Watts
Cook Top Light	3.6W LED lamp(1.8 X 2EA)
Oven Light	20 Watts halogen lamp
Oven Cavity Dimensions	20 $^{1}/_{8}$"(W) X 10 $^{5}/_{16}$"(H) X 14"(D)
Outside Dimensions	29 $^{7}/_{8}$"(W) X 16 $^{15}/_{16}$"(H) X 17 $^{9}/_{16}$"(D)
Shipping Dimensions	33 $^{3}/_{8}$"(W) x 20 $^{3}/_{16}$"(H) X 19 $^{7}/_{16}$"(D)
Net/Shipping Weight	76.7 / 86.6 LBS

warranty

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/global/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 below, along with the other requested information. Keep this information in a safe place as a permanent record of your purchase to aid in identification in case of theft or loss, and a copy of your sales receipt as a proof of purchase if warranty service is needed.

MODEL NUMBER _____

SERIAL NUMBER _____

DATE PURCHASED _____

PURCHASED FROM _____

Warranty service can only be performed by a Samsung Authorized Service Center. If you should require warranty service, provide the above information with a copy of your sales receipt to the Samsung Authorized Service Center.
For service assistance and the location of the nearest service center, please call **1-800- SAMSUNG (7267864)**.

ME179KFETSR_XAA_EN_120503.indd 43 2012-05-03 5:35:01

warranty

SAMSUNG OVER-THE-RANGE(OTR) 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

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

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

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

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

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

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

To obtain warranty service, please contact SAMSUNG at:

1-800-SAMSUNG (7267864) and www.samsung.com

ME179KFETSR_XAA_EN_120503.indd 44 2012-05-03 5:35:01

memo

memo

memo

SAMSUNG

Scan this with your smartphone

Scan the QR code* or visit
www.samsung.com/spsn
to view our helpful
How-to Videos and Live Shows

*Requires reader to be installed on your smartphone

QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
CANADA	1-800-SAMSUNG(726-7864)	www.samsung.com
MEXICO	01-800-SAMSUNG(726-7864)	
U.S.A	1-800-SAMSUNG(726-7864)	

Code No.: DE68-04130A