

Microwave Oven

Owner's instructions & Cooking guide

MC455THRC**

imagine the possibilities

Thank you for purchasing this Samsung product.

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

SAMSUNG

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IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

MICROWAVE FUNCTION ONLY

WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.

WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

This appliance is intended to be used in household only and it is not intended to be used such as:

- staff kitchen areas in shops, offices and other working environments;

- farm houses;
- by clients in hotels, motels and other residential environments;
- bed and breakfast type environments.

Only use utensils that are suitable for use in microwave ovens.

When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

If smoke is observed (emitted), switch off or unplug the appliance and keep the door closed in order to stifle any flames.

Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.

The oven should be cleaned regularly and any food deposits removed.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

The microwave oven is intended to be used on the counter top (freestanding) use only, the microwave oven shall not be placed in a cabinet.

Metallic containers for food and beverages are not allowed during microwave cooking.

The care should be taken not to displace the turntable when removing containers from the appliance.

The appliance shall not be cleaned with a steam cleaner.

The appliance should not be cleaned with a water jet.

The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

This oven should be positioned proper direction and height permitting easy access to cavity and control area.

Before using the your oven first time, oven should be operated with the water during 10 minute and then used.

If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.

The microwave oven has to be positioned so that plug is accessible.

English - 4

OVEN FUNCTION ONLY - OPTIONAL

WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

WARNING: Accessible parts may become hot during use. Young children should be kept away.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

A steam cleaner is not to be used.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock. The appliance must not be installed behind a decorative door in order to avoid overheating.

WARNING: The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

The door or the outer surface may get hot when the appliance is operating.

The temperature of accessible surfaces may be high when the appliance is operating.

The surfaces are liable to get hot during use.

The appliances are not intended to be operated by means of an external timer or separate remote-control system.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

Keep the appliance and its cord out of reach of children less than 8 years.

General safety

Any modifications or repairs must be performed by qualified personnel only. Do not heat food or liquids sealed in containers for the microwave function. Do not use benzene, thinner, alcohol, or steam or high-pressure cleaners to clean the oven.

Do not install the oven: near a heater or flammable material; locations that are humid, oily, dusty or exposed to direct sunlight or water; or where gas may leak; or an uneven surface.

This oven must be properly grounded in accordance with local and national codes.

Regularly use a dry cloth to remove foreign substances from the power plug terminals and contacts.

Do not pull, excessively bend, or place heavy objects on the power cord. If there is a gas leak (propane, LP, etc) ventilate immediately. Do not touch the power cord.

Do not touch the power cord with wet hands.

While the oven is operating, do not turn it off by unplugging the power cord.

Do not insert fingers or foreign substances. If foreign substances enter the oven, unplug the power cord and contact a local Samsung service centre.

Do not apply excessive pressure or impact to the oven.

Do not place the oven over fragile objects.

Ensure the power voltage, frequency, and current matches the product specifications.

Firmly plug the power plug into the wall socket. Do not use multiple plug adapters, extension cords, or electric transformers.

Do not hook the power cord on metal objects. Make sure the cord is between objects or behind the oven.

Do not use a damaged power plug, power cord, or loose wall socket. For damaged power plugs or cords, contact a local Samsung service centre.

Do not pour or directly spray water onto the oven.

Do not place objects on the oven, inside, or on the oven door.

Do not spray volatile materials such as insecticide on the oven.

Do not store flammable materials in the oven. Because alcohol vapours can contact hot parts of the oven, use caution when heating food or drinks containing alcohol.

Children may bump themselves or catch their fingers on the door. When opening/closing the door, keep children away.

Microwave warning

Microwave heating of beverages may result in delayed eruptive boiling; always use caution when handling the container. Always allow beverages to stand at least 20 seconds before handling. If necessary, stir during heating. Always stir after heating.

In the event of scalding, follow these First Aid instructions:

1. Immerse the scalded area in cold water for at least 10 minutes.
2. Cover with a clean, dry dressing.
3. Do not apply any creams, oils, or lotions.

To avoid damaging the tray or rack, do not put the tray or rack in water shortly after cooking.

Do not use the oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of hot oils.

Microwave oven precautions

Only use microwave-safe utensils. Do not use metallic containers, gold or silver trimmed dinnerware, skewers, etc.

Remove wire twist ties. Electric arcing may occur.

Do not use the oven to dry papers or clothes.

Use shorter times for small amounts of food to prevent overheating or burning.

Keep the power cord and power plug away from water and heat sources.

To avoid the risk of explosion, do not heat eggs with shells or hard-boiled eggs. Do not heat airtight or vacuum-sealed containers, nuts, tomatoes, etc.

Do not cover the ventilation slots with cloth or paper. This is a fire hazard.

The oven may overheat and turn off automatically and will remain off until it cools sufficiently.

Always use oven mitts when removing a dish.

Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.

Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.

Do not operate the oven when it is empty. The oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the oven is started accidentally.

Install the oven in compliance with the clearances in this manual. (See Installing your microwave oven.)

Use caution when connecting other electrical appliances to sockets near the oven.

Microwave operation precautions

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

- Do not operate the oven with the door open. Do not tamper with the safety interlocks (door latches). Do not insert anything into the safety interlock holes.
- Do not place any object between the oven door and front face or allow food or cleaner residue to accumulate on sealing surfaces. Keep the door and door sealing surfaces clean by wiping with a damp cloth and then with a soft, dry cloth after each use.
- Do not operate the oven if it is damaged. Only operate after it has been repaired by a qualified technician.
Important: the oven door must close properly. The door must not be bent; the door hinges must not be broken or loose; the door seals and sealing surfaces must not be damaged.
- All adjustments or repairs must be done by a qualified technician.

Limited warranty

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

- Door, handles, out-panel, or control panel that are dented, scratched, or broken.
- A broken or missing tray, guide roller, coupler, or wire rack.

Use this oven only for its intended purpose as described in this instruction manual. 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 oven.

Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact a local Samsung service centre or find help and information online at www.samsung.com.

Use this oven for heating food only. It is intended for domestic use only. Do not heat any type of textiles or cushions filled with grains. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the oven.

To avoid deterioration of the oven surface and hazardous situations, always keep the oven clean and well maintained.

installation

ACCESSORIES

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

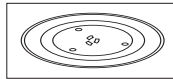
1. **Roller ring**, to be placed in the center of the oven.

Purpose: The roller ring supports the turntable.



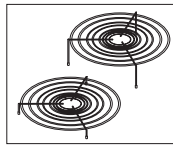
2. **Turntable**, to be placed on the roller ring with the center fitting on to the coupler.

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



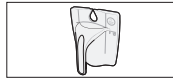
3. **High rack, Low rack**, to be placed on the turntable.

Purpose: The metal racks can be used to cook two dishes at the same time. A small dish may be placed on the turntable and a second dish on the rack. **The metal racks can be used in grill, convection and combination cooking.**



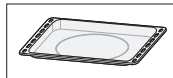
4. **Clean water bowl**, to be placed in the right side of the oven.

Purpose: The water bowl can be used to clean.



5. **Baking tray**, to be placed on the baking tray holder.

Purpose: The baking tray is used to cook a lot of quantities like cookies and others. **The Baking tray can be used in convection cooking.**



6. **Pro steamer/Crusty plate** to be placed on the turntable.

Purpose: The Pro Steamer can be used to steam crusty cook. The Crusty plate is used to brown food better in the microwave or grill combination cooking modes and to keep pastry and pizza dough crisp.



Stainless steel lid



Steam tray



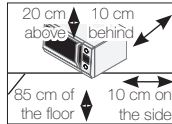
Steam plate/Crusty plate



- Never use this Pro Steamer with a different product or model. It may cause a fire or fatal damage to the product.
- Do not use the Pro Steamer without water or food inside. When you use this Pro Steamer, pour at least 500 ml of water before use. If the amount of water is less than 500 ml, it may cause incomplete cooking, or may cause a fire or fatal damage to the product.
- Caution must be taken when removing the container from inside the Pro Steamer after cooking, as it will be very hot.
- Make sure you install the cover onto the Pro Steamer so that it fits into the Steam plate. The eggs or the chestnuts would be explode without setting the steam cover and steam plate as instructed on the Instruction book.

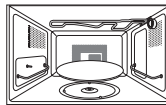
INSTALLATION SITE

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



TURNTABLE

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



maintenance

CLEANING

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

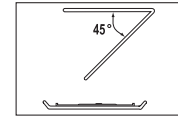
If the door won't open or close smoothly, first check if the door seals have built up impurities. Use a soft cloth in soapy water to clean both the inner and outer sides of the oven. Rinse and dry well.

To remove stubborn impurities with bad smells from inside the oven

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

To clean inside swing-heater models

To clean the upper area of the cooking chamber, lower the top heating element by 45° as shown. This will help clean the upper area. When done, reposition the top heating element.



⚠ CAUTION

- Keep the door and door sealing clean and ensure the door opens and closes smoothly. Otherwise, the oven's lifecycle may be shortened.
- Take caution not to spill water into the oven vents.
- Do not use any abrasive or chemical substances for cleaning.
- After each use of the oven, use a mild detergent to clean the cooking chamber after waiting for the oven to cool down.

REPLACEMENT (REPAIR)

⚠ WARNING

This oven has no user-removable parts inside. Do not try to replace or repair the oven yourself.

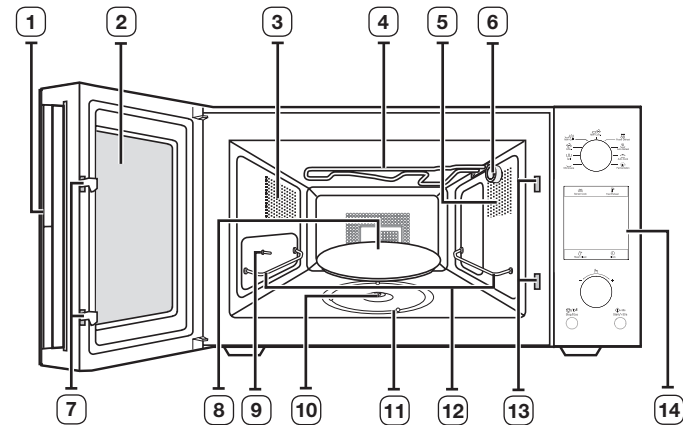
- If you encounter a problem with hinges, sealing, and/or the door, contact a qualified technician or a local Samsung service centre for technical assistance.
- If you want to replace the light bulb, contact a local Samsung service centre. Do not replace it yourself.
- If you encounter a problem with the outer housing of the oven, first unplug the power cord from the power source, and then contact a local Samsung service centre.

CARE AGAINST AN EXTENDED PERIOD OF DISUSE

If you don't use the oven for an extended period of time, unplug the power cord and move the oven to a dry, dust-free location. Dust and moisture that builds up inside the oven may affect the performance of the oven.

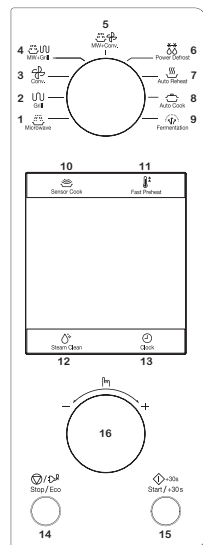
oven features

OVEN



- | | |
|----------------------|----------------------------|
| 1. DOOR HANDLE | 8. TURNTABLE |
| 2. DOOR | 9. STOPPER |
| 3. OUTTAKE HOLE | 10. COUPLER |
| 4. SHEATH HEATER | 11. ROLLER RING |
| 5. INTAKE HOLE | 12. BAKING TRAY HOLDER |
| 6. WATER BOWL HOLDER | 13. SAFETY INTERLOCK HOLES |
| 7. DOOR LATCHES | 14. CONTROL PANEL |

CONTROL PANEL



- | | |
|-------------------------------|----------------------------------|
| 1. MICROWAVE MODE | 9. FERMENTATION (PROOF) MODE |
| 2. GRILL MODE | 10. SENSOR COOK BUTTON |
| 3. CONVECTION MODE | 11. FAST PREHEAT BUTTON |
| 4. MICROWAVE+GRILL MODE | 12. STEAM CLEAN BUTTON |
| 5. MICROWAVE+CONVECTION MODE | 13. CLOCK BUTTON |
| 6. POWER DEFROST FEATURE MODE | 14. STOP/ECO BUTTON |
| 7. AUTO REHEAT FEATURE MODE | 15. START/+30s BUTTON |
| 8. AUTO COOK FEATURE MODE | 16. MULTI FUNCTION SELECTOR DIAL |

OVEN USE

HOW A MICROWAVE OVEN WORKS

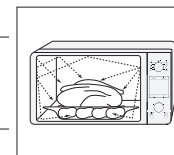
Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave oven to:

- Defrost
- Reheat
- Cook

Cooking principle.

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



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

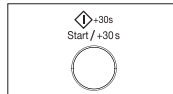
CHECKING THAT YOUR OVEN IS OPERATING CORRECTLY

The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled "troubleshooting" on the page 39.

- ☑ The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum (100 % - 900 W) is used, the water takes longer to boil.

Open the oven door by pulling the handle on the right side of the door. Place a glass of water on the turntable. Close the door.

Press the **Start/+30s** button and set the time to 4 or 5 minutes, by pressing the **Start/+30s** button the appropriate number of times.



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

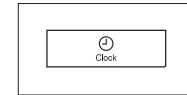
SETTING THE TIME

Your microwave oven has an inbuilt clock. When power is supplied, "0", "88:88" or "12:00" is automatically displayed on the display. Please set the current time. The time can be displayed in either the 24- hour or 12-hour notation. You must set the clock:

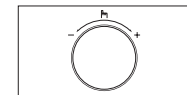
- When you first install your microwave oven
- After a power failure

- ☑ Do not forget to reset the clock when you switch to and from summer and winter time.
- ☑ **Auto Energy Saving Function (Only for applicable models)**
If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and Clock will be displayed after 25 minutes.
Oven Lamp will be turned off after 5 minutes with door open condition.

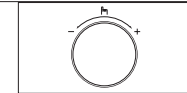
1. Press the **Clock** (🕒) button.



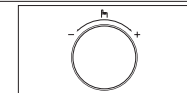
2. Turn the **Multi Function Selector Dial** to set time display type. (12 H or 24 H)



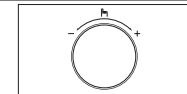
3. Press the **Multi Function Selector Dial** to complete the setup.



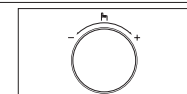
4. Turn the **Multi Function Selector Dial** to set the hour.



5. Press the **Multi Function Selector Dial**.

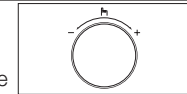


6. Turn the **Multi Function Selector Dial** to set the minute.




7. When the right time is displayed, press the **Multi Function Selector Dial** to start the clock.

Result: The time is displayed whenever you are not using the microwave oven.



COOKING/REHEATING

The following procedure explains how to cook or reheat food.

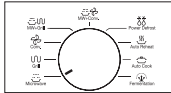
-  ALWAYS check your cooking settings before leaving the oven unattended.

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

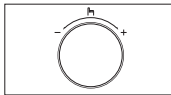
1. Turn **Mode Selector Dial** to **Microwave** mode position.

Result: The following indications are displayed:

 (microwave mode)

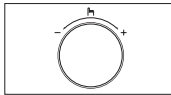


2. Turn **Multi Function Selector Dial** to desired until the appropriate power level is displayed. At that time, press the **Multi Function Selector Dial** to set the power level.



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


Result: The cooking time is displayed.

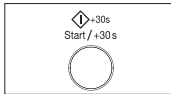


4. Press the **Start/+30s** button.


Result: The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished:

- The oven beep and flash "0" four times.
The oven will then beep one time per minute.

-  If you would like to know the current Power Level of the oven cavity, press **Multi Function Selector Dial** once. If you would like to change the power level during cooking, turn the **Multi Function Selector Dial**.



Quick Start:

-  If you wish to heat a dish for a short period of time at maximum power (900 W), you can also simply press the **Start/+30s** button once for each 30 seconds of cooking time. The oven starts immediately.

POWER LEVELS AND TIME VARIATIONS

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between six power levels.

Power level	Percentage	Output
HIGH	100 %	900 W
MEDIUM HIGH	67 %	600 W
MEDIUM	50 %	450 W
MEDIUM LOW	33 %	300 W
DEFROST	20 %	180 W
LOW	11 %	100 W

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

If you select a...	Then the cooking time must be...
Higher power level	Decreased
Lower power level	Increased

STOPPING THE COOKING

You can stop cooking at any time so that you can:

- Check the food
- Turn the food over or stir it
- Leave it to stand

To stop the cooking...	Then...
Temporarily	Open the door. Result: Cooking stops. To resume cooking, close the door again and press the Start/+30s button.
Completely	Press the Stop/Eco button. Result: Cooking stops. If you wish to cancel the cooking settings, press the Stop/Eco button again.

ADJUSTING THE COOKING TIME

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

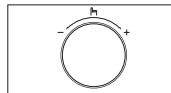
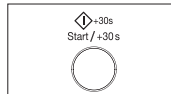
- Check how cooking is progressing at any time simply by opening the door
- Increase the remaining cooking time

To increase the cooking time of your food, press the **Start/+30s** button once for each 30 seconds that you wish to add.

- Example: To add three minutes, press the **Start/+30s** button six times.

Just turning **Multi Function Selector Dial** to adjust cooking time.

- To increase cooking time, turn to right and to decrease cooking time, turn to left.



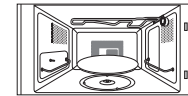
USING THE STEAM CLEANING

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.

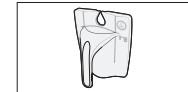
Use this function only after the oven has completely cooled. (Room temperature)

Use normal water only, and no distilled water.

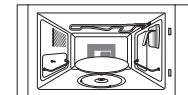
1. Open the door.



2. Fill with water following guide line outside the water bowl.

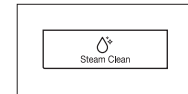


3. Please attach the water bowl in right side of the oven.

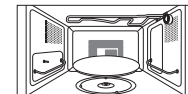


4. Close the door.

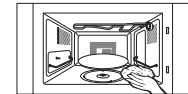
5. Press the **Steam clean** (🔥) button. It will start Steam clean by automatic. (Bulb does work during Steam cleaning time.)



6. If Steam clean is completed, beep of 4 times rings. Than Open the door.



7. Please clean cavity of oven with dried dishtowel. Remove the turntable and only under rack with kitchen paper.





- Water Bowl only can be use during “**Steam clean**” mode.
- When cooking non-liquid items, remove water bowl because it will damage and cause fire to the microwave oven.

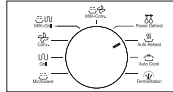
USING THE AUTO REHEAT FEATURE

The twelve Auto Reheat features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the size of the serving by turning the Dial knob.

Use only recipients that are microwave-safe.

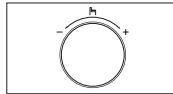
Open the door. Place the food in the centre of the turntable. Close the door.

1. Turn **Mode Selector Dial** to **Auto Reheat** (🍲) mode position.

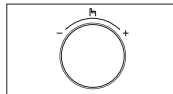


2. Select the Program Auto Reheat then press **Multi Function Selector Dial**.

Select the type of food that you are cooking by turning the **Multi Function Selector Dial**. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the **Multi Function Selector Dial** to select the type of food.



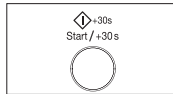
3. Select the size of the serving by turning the **Multi Function Selector Dial**.



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

Result: The food is cooked according to the preprogrammed setting selected.




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









USING THE AUTO REHEAT PROGRAMMES

The following table presents the various Auto Reheat Programmes, quantities, standing times and appropriate recommendations. Programmes no 1 to 6 are running with microwave energy only. Programmes no 7 is running with a combination of microwaves and grill. Programme no 8 is running with convection only. Programme no 9 and 12 are running with a combination of microwaves and convection.

Code	Food	Serving size	Standing time	Recommendations
1	Ready-Meal (chilled) 	300-350 g 400-450 g 500-550 g	2-3 min.	Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
2	Ready-Meal (frozen) ** 	300-350 g 400-450 g 500-550 g	3-4 min.	Pierce film and put frozen ready meal on turntable. This programme is suitable for meals consisting of 2-3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
3	Stew (chilled) 	200-250 g 300-350 g 400-450 g 500-550 g	2-3 min.	Pour into a deep ceramic soup plate or bowl and cover with plastic lid during heating. Stir carefully before and after standing time.

Code	Food	Serving size	Standing time	Recommendations
4	Mini Ravioli (chilled) 	200-250 g 300-350 g	3 min.	Put chilled ready mini ravioli in a microwave proof plastic dish in the centre of turntable. Pierce film of ready product or cover plastic dish with microwave cling film. Stir carefully before and after standing time. This programme is suitable for ravioli, as well as for noodles in sauce.
5	Popcorn 	100 g	-	Use special popcorn product for preparing in microwave oven. Follow the instructions of food manufacturer and put the bag in the centre of turntable. During this programme corn will pop and the bag will increase in volume. Be careful when taking out and opening the hot bag.
6	Nachos 	125 g	-	Put nachos (tortilla chips) on a flat ceramic plate. Put 50 g grated cheddar cheese and spices on top. Place on turntable.


Code	Food	Serving size	Standing time	Recommendations
7	Frozen Chicken Wings  **	200-250 g 300-350 g 400-450 g	2 min.	Put the frozen ready chicken wings or small drumsticks (pre-cooked and spiced) on the high metal rack with the skin-side down. Put them in a circle and leave the centre clear. Turnover, as soon as the oven beeps.
8	Frozen Oven Chips  **	200 g 300 g 400 g	-	Distribute oven chips evenly on the ceramic enamelled baking tray. Insert tray in shelf level.
9	Frozen Bread Rolls  **	100-150 g 200-250 g 300-350 g 400-450 g	3-5 min.	We recommend to pre-heat the oven to 180 °C for 5 minutes using the convection function. Put 2 to 6 frozen bread rolls (-18 °C) in a circle on the low rack. Put 8 frozen bread rolls equally on the low and high rack. This program is suitable for small frozen bakery products as bread rolls, ciabatta rolls and small baguettes.

Code	Food	Serving size	Standing time	Recommendations
10	Frozen Cake ** 	200-300 g 400-500 g 600-700 g 800-900 g 1000-1100 g 1200-1300 g	5-20 min.	Put frozen cake in the middle, put frozen cake pieces in a circle on low rack. Set rack in the middle of oven on turntable. By the help of convection the cake will be warmed and crisp up. This programme is suitable for cake (round) and cake pieces, such as fruit cake with crumble topping, streusel cake or cake with poppy seeds. It is not suitable for cake with cream filling and cake with chocolate topping.
11	Frozen Pizza (-18°C) ** 	300-400 g 450-550 g 600-700 g	-	We recommend to pre-heat the oven to 220 °C for 5 minutes using the convection function. Place one frozen pizza (-18 °C) on the low rack, place two frozen pizzas on the low and high rack.
12	Frozen Lasagne (-18°C) ** 	400-450 g 500-550 g 600-650 g	3-4 min.	Put into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen pasta gratin on the low rack. After cooking stand for 2-3 minutes.


USING THE AUTO COOK FEATURE

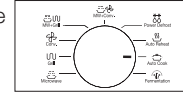
The seventeen Auto Cook features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.

You can adjust the size of the serving by turning the Dial knob.

 Use only recipients that are microwave-safe.

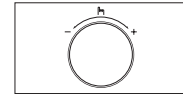
Open the door. Place the food in the centre of the turntable. Close the door.

1. Turn **Mode Selector Dial** to **Auto Cook** () mode position.

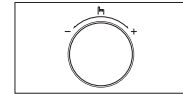


2. Select the Program Auto Cook then press **Multi Function Selector Dial**.

Select the type of food that you are cooking by turning the **Multi Function Selector Dial**. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the **Multi Function Selector Dial** to select the type of food.



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

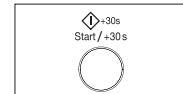


4. Press the **Start/+30s** button.

Result:

The food is cooked according to the preprogrammed setting selected.

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











USING THE AUTO COOK PROGRAMMES






The following table presents the various Auto Cook Programmes, quantities, standing times and appropriate recommendations. Programmes no 1 and 4 are running with microwave energy only.





Programmes no 5 to 8 are running with a combination of microwaves and grill. Programmes no 9 and 10 are running with a combination of microwaves and convection.

Programme no 11 to 17 are running with convection function.

Code	Food	Serving size	Standing time	Recommendations
1	Rice 	200-250 g 300-350 g 400-450 g	5-10 min.	Weigh parboiled white rice and add double quantity of cold water. For example: when cooking 0.25 kg rice, add ½ liter cold water. Use glass pyrex bowl with lid. Put bowl in the centre of turntable. Cook covered.
2	Fresh Vegetables 	200-250 g 300-350 g 400-450 g 500-550 g 600-650 g 700-750 g	1-2 min.	Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 200-250 g, add 45 ml (3 tablespoons) for 300-450 g and add 60-75 ml (4-5 tablespoons) for 500-750 g. Stir after cooking. When cooking higher quantities stir once during cooking.

Code	Food	Serving size	Standing time	Recommendations
3	Frozen Vegetables 	100-150 g 200-250 g 300-350 g 400-450 g 500-550 g	3 min.	Put frozen vegetables into a glass bowl with lid. Add 15-30 ml of water (1-2 tablespoons). Stir after cooking. When cooking higher quantities stir once during cooking.
4	Jacket Potatoes 	200 g 400 g 600 g 800 g	5 min.	Use oven potatoes with a size of 200 g each. Pierce skin and put in the centre of turntable.
5	Roast Fish 	200-300 g (1 pc) 400-500 g (2 pcs) 600-700 g (3 pcs)	3 min.	Brush skin of whole fish with oil and add herbs and spices. Put fish side by side, head to tail on the high rack. Turnover, as soon as the beep sounds.
6	Fish Fillet 	200-300 g 400-500 g 600-700 g	2 min.	Put fish fillets, such as salmon evenly on the high rack. Turnover, as soon as the beep sounds.
7	Chicken Breast 	300 g 400 g 500 g	1-2 min.	Put marinated chicken breasts side by side on the high rack.
8	Chicken Pieces 	200-300 g (1 pc) 400-500 g (2 pcs) 600-700 g (3 pcs)	2 min.	Brush the chicken pieces with oil and spice them with pepper, salt and paprika. Put them in a circle on the high rack with the skin-side down. Turnover, as soon as the beep sounds.

Code	Food	Serving size	Standing time	Recommendations
9	Roast Chicken 	1000 g 1100 g 1200 g 1300 g	5 min.	Brush chilled chicken with oil and spices. Put breast-side-down, in the middle of the low rack. Turnover, as soon as the oven beeps. Push Start/+30s button to continue process.
10	Roast Beef/ Roast Lamb 	900-1000 g 1200-1300 g 1400-1500 g	10-15 min.	Brush the beef/lamb with oil and spices (pepper only, salt should be added after roasting). Put it on the low rack with the fat-side down. Turnover, when the oven beeps. After roasting and during standing time it should be wrapped in aluminium foil.
11	Potato Wedges 	200 g 300 g 400 g	-	Cut potatoes into wedges, brush with a mixture of spices and olive oil. Put on enamelled baking tray. Insert in shelf level.
12	Quiche 	400 g 500 g 600 g	-	Prepare quiche in a round ovenproof dish. Put dish on the low rack.
13	Sponge Cake 	450-550 g	10 min.	Put dough into a round black metal baking tin, using baking paper on bottom (diameter 26 cm). Put tin on the low rack.

Code	Food	Serving size	Standing time	Recommendations
14	Muffins 	500-600 g	-	Pour dough into tin for 12 muffins and put tin on baking tray. Insert tray in shelf level.
15	Cookies/ Biscuits 	100 g 200 g 300 g	-	Distribute cookies evenly in rows on enamelled baking tray. Insert tray in shelf level.
16	Rising Yeast Dough 	400-800 g	-	Put dough in suitable sized bowl and set on the low rack. Cover with cling film.
17	Homemade Pizza 	800-1000 g	-	Prepare pizza using baking paper on enamelled baking tray. Insert tray in shelf level.

USING THE SENSOR COOK FEATURE

The six Sensor Cook features include/provide pre-programmed cooking times.

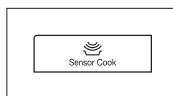
You do not need to set either the cooking times or the power level.

You can adjust the Sensor Cook category by turning the dial knob.

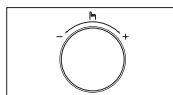
First, place the food in the center of the turntable and close the door.

 Use only dishes that are microwave-safe.

1. Press the **Sensor Cook**  button.



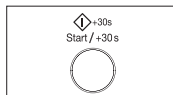
2. Select the type of food that you are cooking by turning the **Multi Function Selector Dial**. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the **Multi Function Selector Dial** to select the type of food.





3. Press the **Start/+30s** button.


Result : Cooking starts. When it has finished.

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



 Use only recipients that are microwave-safe.




 If the inside temperature is over the 60 °C, Display shows “hot” and cooling fan will operate for 3 minutes. You can't use **Sensor Cook** button temporarily until oven get cool to a desired temperature for sensor safe mode.





 If the door is opened or press the **Stop/Eco** button during this operation, “E-15” will be displayed. At that time, press the **Stop/Eco** button one more, “E-15” will disappear.

USING THE SENSOR COOK PROGRAMMES

The following table presents 6 Sensor Cook Programmes. It contains its recommended weight range per item, standing times after cooking and appropriate recommendations. In the beginning of the programme the display shows the sensor period. After this period the cooking time and power level is calculated automatically and the remaining cooking time will be displayed. The cooking process is controlled by the sensor system for your convenience. Programmes 1 to 6 are running with microwave energy only.

Use oven gloves while taking out!

Code	Food	Serving size	Standing time	Recommendations
 1	Drink 	150-250 g	1-2 min.	Pour the liquid (room-temperature) into ceramic cup or mug. Reheat uncovered. Place in the centre of turntable. Leave them to stand in the oven. Stir drinks before and after standing time. Be careful while taking the cup out (see safety instructions for liquids).
2	Broccoli Florets 	200-500 g	1-2 min.	Rinse and clean fresh vegetables, such as broccoli and prepare florets. Put them evenly into a glass bowl with lid. Add 30-45 ml water (2-3 tablespoons). Put bowl in the centre of turntable. Cook covered. Stir after cooking. This programme is suitable for broccoli as well as sliced courgette, egg plant, pumpkin or pepper.

Code	Food	Serving size	Standing time	Recommendations
3	Sliced Carrots 	200-500 g	1-2 min.	Rinse and clean fresh vegetables, such as carrots and cut into round slices evenly. Put them into a glass bowl with lid. Add 30-45 ml water (2-3 tablespoons). Put bowl in the centre of turntable. Cook covered. Stir after cooking. This programme is suitable for sliced carrots as well as cauliflower florets or turnip cabbage.
4	Chilled Soup 	250-500 g	2-3 min.	Pour into a deep ceramic plate or bowl and cover with plastic lid during heating. Put soup in the centre of turntable. Stir carefully before and after standing time.
5	Frozen Soup (-18 °C) ** 	250-500 g	2-3 min.	Pierce film of frozen soup and put in the centre of turntable. Put soup in the centre of turntable. Stir carefully before and after standing time.
6	Peeled Potatoes 	200-800 g	2-3 min.	Wash and peel the potatoes and cut into a similar size. Put them into a glass bowl with lid. Add 45-60 ml (3-4 tablespoons) water. Put bowl in the centre of turntable. Cook covered.

Auto sensor cooking instructions

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

- When cooking food, many kinds of gases are generated. The Auto Sensor determines the proper time and power level by detecting these gases from the food, eliminating the need to set the cooking time and power level.
- When you cover a container with its lid or plastic wrap during Sensor Cooking, the Auto Sensor will detect the gases generated after the container has been saturated with steam.
- Shortly before cooking ends, the remaining cooking time will begin its count down. This will be a good time for you to rotate or stir the food for even cooking if it is necessary.
- Before auto sensor cooking food may be seasoned with herbs, spices or browning sauces. A word of caution though, salt or sugar may cause burn spots on food so these ingredients should be added after cooking.
- The More/Less function pad is used to increase or decrease cooking time. You should use this function to adjust the degree of cooking to suit your personal taste. Utensils & Cover For Sensor Cooking.
- To obtain good cooking results with this function, follow the directions for selecting appropriate containers and covers in the charts in this book.
- Always use microwave-safe containers and cover them with their lids or with plastic wrap. When using plastic wrap, turn back one corner to allow steam to escape at the proper rate.
- Always cover with the lid intended for the utensil being used. If the utensil does not have its own lid, use plastic wrap.
- Fill containers at least half full.
- Foods that require stirring or rotating should be stirred or turned toward the end of the Sensor Cook cycle, after the time has started to count down on the display.

Utensils & Cover for sensor cooking

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

Important

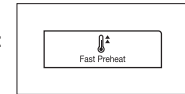
- After installing the oven and plugging into an electrical outlet, do not unplug the power cord. The gas sensor needs time to stabilize in order to cook satisfactorily.
 - It is not advisable to use the auto sensor cooking feature on a continuous cooking operation, i.e. one cooking operation immediately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

FAST PREHEATING THE OVEN

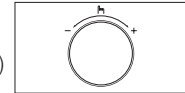
For convection cooking, it is recommended that you preheat the oven to the appropriate temperature before placing the food in the oven. When the oven reaches the requested temperature, it is maintained for approximately 10 minutes; it is then switched off automatically. Check that the heating element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

1. Press the **Fast Preheat** (🔥) button.

Result: The following indications are displayed:
220 °C (temperature)



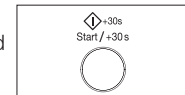
2. Set the temperature by turning the **Multi Function Selector Dial**.
(Temperature : 220, 200, 180, 160, 140, 100, 40 °C)



3. Press the **Start/+30s** button.

Result: The oven is preheated to the requested temperature.

- Upon arrival at the preset temperature, the oven beeps 6 times and the temperature is kept for 10 minutes.
- After 10 minutes, the beeps 4 times and the operation stops.



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

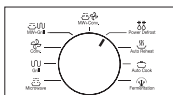
USING THE POWER DEFROST FEATURE

The Power Defrost feature enables you to defrost meat, poultry, fish, bread/ cake and fruit. The defrost time and power level are set automatically. You simply select the programme and the weight.

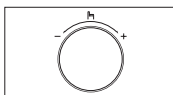
 Use only containers that are microwave-safe.

Open the door. Place the frozen food on a ceramic in the centre of the turntable. Close the door.

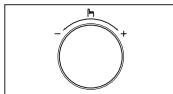
1. Turn **Mode Selector Dial** to **Power Defrost** (☼) mode position.



2. Select the type of food that you are cooking by turning the **Multi Function Selector Dial**. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the **Multi Function Selector Dial** to select the type of food.



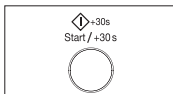
3. Select the size of the serving by turning the **Multi Function Selector Dial**.



4. Press **Start/+30s** button.

Result:

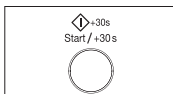
- Defrosting begins.
- The oven beeps through defrosting to remind you to turn the food over.



5. Press the **Start/+30s** again to finish defrosting.

Result:






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



USING THE POWER DEFROST PROGRAMMES

The following table presents the various Power Defrost programmes, quantities, standing times and appropriate recommendations. Remove all kind of package material before defrosting.

Place meat, poultry and fish on a flat glass plate or on a ceramic plate, arrange bread and cake on kitchen paper.

Code	Food	Serving size (g)	Standing time (min.)	Recommendations
1	Meat 	200-2000	20-90	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat.
2	Poultry 	200-2000	20-90	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.
3	Fish 	200-2000	20-80	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.
4	Bread/ Cake 	125-1000	10-60	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. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping.
5	Fruit 	100-600	5-20	Spread fruits evenly into a flat glass dish. This programme is suitable for all kind of fruits.

USING THE MANUAL STEAM COOK FUNCTION

Using Pro Steamer, not only can you Auto Steam Cook, but you can also Manual Steam Cook referring to the Manual Steam Cooking table on the right. The following procedure explains how to manual steam cook.

ALWAYS check your cooking settings before leaving the oven unattended. First, place the Pro Steamer (with food) in the centre of the turntable. Then, close the door.

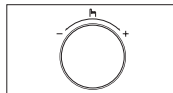
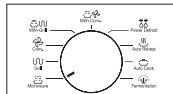
Using the Container

water 500 ml

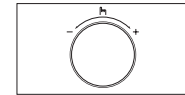


1. Turn **Mode Selector Dial** to **Microwave** (☀️) mode position. At that time, press the **Multi Function Selector Dial** to set the power level.

Result: The 900 W (maximum cooking power) indications are displayed:
Select the appropriate power level by turning the **Multi Function Selector Dial** again until the corresponding wattage is displayed. Set the power level (900 W) given in Manual Steam Cooking Guide on the next page.



2. Select the cooking time by turning the **Multi Function Selector Dial** as required. Set the cooking time referring to the cooking time in the Manual Steam Cooking Guide on the next page.

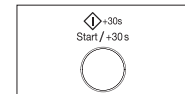


3. Press **Start/+30s** button.

Result:

The oven light comes on and the turntable starts rotating.

- 1) Cooking starts and when it has finished the oven beeps four times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.



- Never use this Pro Steamer with a different product or model. It may cause a fire or fatal damage to the product.
- Do not use the Pro Steamer without water or food inside. When you use this Pro Steamer, pour at least 500 ml of water before use.

If the amount of water is less than 500 ml, it may cause incomplete cooking, or may cause a fire or fatal damage to the product.

- Caution must be taken when removing the container from inside the Pro Steamer after cooking, as it will be very hot.
- Make sure you install the cover onto the Pro Steamer so that it fits into the Steam plate.

The eggs or the chestnuts would be explode without setting the steam cover and steam plate as instructed on the Instruction book.

How to clean the Steam plate

Clean the Steam plate with warm water and detergent and rinse off with clean water.

- Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.

Please note

The Steam plate is not dishwasher-safe.

Pour 500 ml cold water into the steam plate of Pro Steamer. Put the steam tray into the plate, add food on tray and cover with stainless steel lid. Put Pro Steamer on the turntable. The cooking time depends on size, thickness and type of food.

When steaming thin slices or small pieces we recommend to reduce the time.

When steaming thick slices or big sized pieces of food you can add time.

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

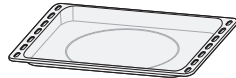
Fresh food	Portion	Cold water (ml)	Power	Time (min.)	Instructions
Broccoli, florets	400 g	500	900 W	12-18	Rinse and clean broccoli. Cut into similar sized florets. Put florets evenly on steam tray.
Carrots	400 g	500	900 W	15-20	Rinse and clean carrots and cut into even slices. Distribute slices on steam tray.
Cauliflower, whole	600 g	500	900 W	20-25	Clean whole cauliflower and set on steam tray.
Corn on the cob	400 g (2 pcs)	500	900 W	23-28	Rinse and clean corn on the cobs. Put corn on the cobs side by side on steam tray.
Courgettes	400 g	500	900 W	10-15	Rinse courgettes and cut them into similar slices. Distribute evenly on steam tray.
Frozen mixed vegetables	400 g	500	900 W	18-23	Distribute frozen mixed vegetables (-18 °C) e.g. broccoli, cauliflower, sliced carrots evenly on steam tray.
Potatoes (small)	500 g	500	900 W	25-30	Rinse and clean potatoes and pierce skin with a fork. Set whole potatoes evenly on steam tray.

Fresh food	Portion	Cold water (ml)	Power	Time (min.)	Instructions
Apples	800 g (4 apples)	500	900 W	15-20	Rinse and core apples. Put apples upright side by side on steam tray.
Eggs	4-6 eggs	500	900 W	15-20	Pierce 4-6 fresh eggs (size M) and set them in the small cavities of steam tray. After steaming keep standing covered for 2-5 minutes.
Blue prawns	250 g (5-6 pcs)	500	900 W	10-15	Sprinkle blue prawns with 1-2 tablespoons lemon juice. Put them evenly on steam tray.
Fish fillets (cod fish, rose-fish)	500 g (2-3 pcs)	500	900 W	12-17	Sprinkle fish fillets with 1-2 tablespoons lemon juice and add herbs and spices (e.g. rosemary). Put fillets evenly on steam tray.
Chicken breast fillets	400 g (2 fillets)	500	900 W	20-25	Rinse and clean the chicken breast fillets. Put chicken breast fillets side by side on steam tray.

USING THE MANUAL BAKING TRAY FUNCTION

The convection mode enables you to cook food in the same way as in a traditional oven. The microwave mode is not used. You can set the temperature, as required, in a range varying from 40 °C to 220 °C in seven preset levels. The maximum cooking time is 90 minutes.

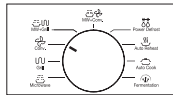
- ☞ If you wish to “**Fast preheating the oven**”, see page 22.
 - Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- ☞ Do not use microwave mode.
- ☞ Never use this baking tray with a different product or model. It may cause a fire or fatal damage to the product.



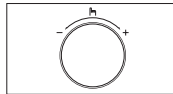
1. Turn **Mode Selector Dial** to **Convection** (☞) mode position.

Result: The following indications are displayed:

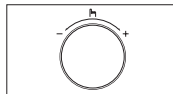
☞ (convection mode)
220 °C (temperature)



2. turning the **Multi Function Selector Dial** to set the temperature. At that time, press the **Multi Function Selector Dial** to select temperature.
(Temperature : 220, 200, 180, 160, 140, 100, 40 °C)



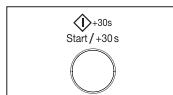
3. Set the cooking time by turning the **Multi Function Selector Dial**.



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

Result: Cooking starts:

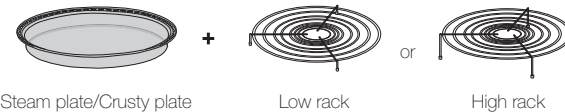
- When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.



USING THE MANUAL CRUSTY COOK FUNCTION

Normally when cooking in microwave oven, using grill or microwave mode in grill/convection ovens, foods like pastries and pizza become soggy from bottom side. Using the Samsung Crusty plate helps to gain a crispy cooked result of your food.

The crusty plate can also be used for bacon, eggs, sausages, etc.



1. Preheat the crusty plate, as described above.

- ☞ Before using the crusty plate, preheat it by selecting the combination mode for 3 to 5 minutes:
 - Combination of convection (220 °C) and microwaves. (450 W power level)
 - Combination of grill and microwaves. (450 W power level)
- ☞ Use oven gloves at all times as the crusty plate will become very hot.

2. Brush the plate with oil if you are cooking food, such as bacon and eggs, in order to brown the food nicely.

- ☞ Please note that the crusty plate has a teflon layer which is not scratch-resistant. Do not use any sharp objects like a knife to cut on the crusty plate.

- ☞ Use plastic accessories to avoid scratches on the surface of the crusty plate or remove the food from the plate before cutting.

3. Place the food on the crusty plate.

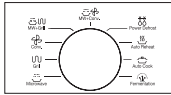
- ☞ Do not place any recipients on the crusty plate that are not heat-resistant (plastic bowls for example).

4. Place the crusty plate on the metal rack(or turntable) in the microwave.

- ☞ Never place the crusty plate in the oven without the turntable.

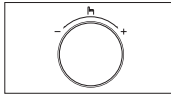
English - 26

5. Turn **Mode Selector Dial** to **Combi** (MWO + Grill or MWO + Conv.) (👉👉) mode position.

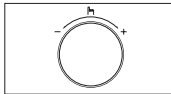


- ☑ If you do not select power level after set **Combi** (MWO + Grill (👉👉)) or MWO + Conv. (👉👉) mode, It is selected automatically on basis setting and display will changes by operating time setting screen.

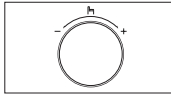
6. Select the appropriate power level by turning the **Multi Function Selector Dial**.



7. If use the MW + Convection mode, First Select the appropriate temperature by turning the **Multi Function Selector Dial**. At that time, press the **Multi Function Selector Dial** to set the temperature.



8. Set the cooking time by turning the **Multi Function Selector Dial** until the appropriate cooking time is displayed.



9. Press **Start/+30s** button.

Result: Cooking starts.

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

☑ **How to clean the Crusty plate**

Clean the Crusty plate with warm water and detergent and rinse off with clean water.

- ☑ Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.

☑ **Please note**

The Crusty plate is not dishwasher-safe.

COOKING BY CONVECTION

The convection mode enables you to cook food in the same way as in a traditional oven. The microwave mode is not used. You can set the temperature, as required, in a range varying from 40 °C to 220 °C in seven preset levels. The maximum cooking time is 90 minutes.

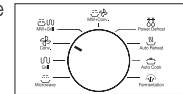
- ☑ If you wish to "**Fast preheating the oven**", see page 22.
- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
 - You can get better cooking and browning, if you use the low rack.

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

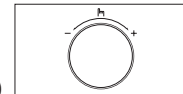
1. Turn **Mode Selector Dial** to **Convection** (👉) mode position.

Result: The following indications are displayed:

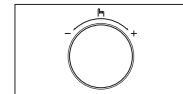
👉 (convection mode)
220 °C (temperature)



2. turning the **Multi Function Selector Dial** to set the temperature. At that time, press the **Multi Function Selector Dial** to select temperature.
(Temperature : 220, 200, 180, 160, 140, 100, 40 °C)



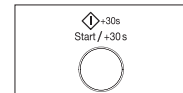
3. Set the cooking time by turning the **Multi Function Selector Dial**.



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

Result: Cooking starts:

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



GRILLING

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

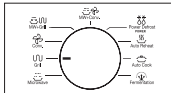
- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and grilling results, if you use the high rack.

1. Open the door and place the food on the rack.



2. Turn **Mode Selector Dial** to **Grill** (U) mode position.

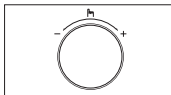
Result: The following indications are displayed:
U (grill mode)



- You cannot set the temperature of the grill.

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

- The maximum grilling time is 60 minutes.



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

Result: Grilling starts.

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



FERMENTATION (PROOF) MODE

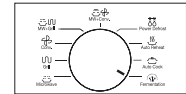
This mode can be used for rising yeast dough as well as preparing yoghurt.

- ☞ For further details on suitable fermentation (proof) guide, refer to the "Guide for fermentation (proof) mode" on page 38.

1. Turn **Mode Selector Dial** to **Fermentation (Proof)** (P) mode position.

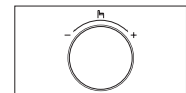
Result: The following indications are displayed:

P (Fermentation (Proof) mode)



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

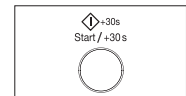
ex) 04:30 (h:mm)



3. Press the **Start/+30s** button.

Result: Cooking starts:

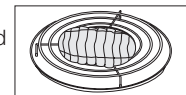
- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.



CHOOSING THE ACCESSORIES

Traditional convection cooking does require cookware.

You should, however, use only cookware that you would use in your normal oven.



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

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

- ☞ For further details on suitable cookware and utensils, refer to the "cookware guide" on page 31.

COMBINING MICROWAVES AND THE GRILL

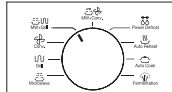
You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.

- ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly. ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.

You can improve cooking and grilling, if you use the high rack.

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

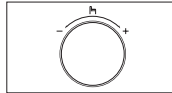
- Turn **Mode Selector Dial** to **Microwave+Grill** (微波+烧烤) mode position.



Result: The following indications are displayed:

微波+烧烤 (microwave & grill combi mode)
450 W (output power)

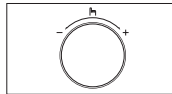
- Select the appropriate power level by turning the **Multi Function Selector Dial** until the corresponding output power is displayed (450, 300 W). At that time, press the **Multi Function Selector Dial** to set the power level.



- You cannot set the temperature of the grill.

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

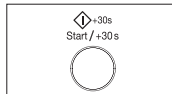
- The maximum cooking time is 60 minutes.



- Press the **Start/+30s** button.

Result:

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



COMBINING MICROWAVES AND CONVECTION

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

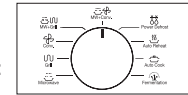
- Roast meats and poultry
- Pies and cakes
- Egg and cheese dishes

- ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly. ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.

You can get better cooking and browning, if you use the low rack.

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

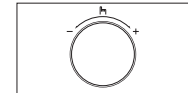
- Turn **Mode Selector Dial** to **Microwave+Convection** (微波+热风) mode position.



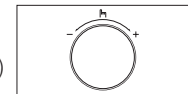
Result: The following indications are displayed:

微波+热风 (microwave & convection combi mode)
450 W (output power)
220 °C (temperature)

- Set the appropriate power level by turning the **Multi Function Selector Dial** until the corresponding output power is displayed (450, 300, 180, 100 W). At that time, press the **Multi Function Selector Dial** to select power level.

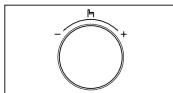


- Select the temperature by turning the **Multi Function Selector Dial**. (Temperature : 220, 200, 180, 160, 140, 100, 40 °C)
At that time, press the **Multi Function Selector Dial** to select temperature.



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

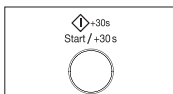
- The maximum cooking time is 60 minutes.



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

Result:

- Combination cooking starts.
- The oven is heated to the required temperature and then microwave cooking continues until the cooking time is over.
- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.



SAFETY-LOCKING YOUR MICROWAVE OVEN

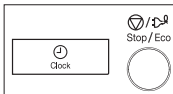
Your microwave oven is fitted with a special Child Safety programme, which enables the oven to be "locked" so that children or anyone unfamiliar with it cannot operate it accidentally.

The oven can be locked at any time.

1. Press the **Clock** (🕒) and **Stop/Eco** button at the same time (about three second).

Result:

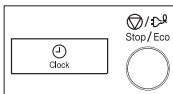
- The oven is locked.
- The follow indication is display "🔒".



2. To unlock the oven, press the **Clock** (🕒) and **Stop/Eco** button again at the same time (about three second).

Result:

The oven can be used normally.



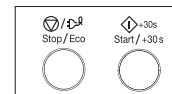
SWITCHING THE BEEPER OFF

You can switch the beeper off whenever you want.

1. Press the **Start/+30s** and **Stop/Eco** button at the same time (about two second).

Result:

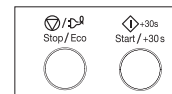
The oven does not beep to indicate the end of a function.



2. To switch the beeper back on, press the **Start/+30s** and **Stop/Eco** button again at the same time (about two second).

Result:

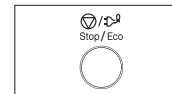
The oven operates normally.



SETTING THE ENERGY SAVE MODE

The oven has an energy save mode.

- Press the **Stop/Eco** button.
- To remove energy save mode, press any button or turn any dial. The oven is ready for use.



cookware guide

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used. Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry. The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

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

Cookware	Microwave-Safe	Comments
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓ ✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ : Recommended ✓ ✗ : Use caution ✗ : Unsafe

cooking guide

MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.

The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

COOKING

Cookware for microwave cooking:

Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

Food suitable for microwave cooking:

Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with special hints and tips).

Covering during cooking

To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times

After cooking is over food the standing time is important to allow the temperature to even out within the food.

Cooking Guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

Hint:

Cut the fresh vegetables into even sized pieces.

The smaller they are cut, the quicker they will cook.

All fresh vegetables should be cooked using full microwave power (900 W).

Food	Portion	Time (min.)	Standing time (min.)	Instructions
Potatoes	500 g	7-8	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Broccoli	250 g	3½-4	3	Prepare even sized florets. Arrange the stems to the centre.
Carrots	250 g	4-4½	3	Cut carrots into even sized slices.
Cauliflower	500 g	7-7½	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	250 g	3-3½	3	Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.

Cooking Guide for rice and pasta

Rice: Use a large glass pyrex bowl with lid – rice doubles in volume during cooking. Cook covered.
After the cooking time is over, stir before standing time and salt or add herbs and butter.
Remark: the rice may not have absorbed all water after the cooking time is finished.

Pasta: Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered.
Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
White Rice (parboiled)	250 g	900 W	15-16	5	Add 500 ml cold water.
Brown Rice (parboiled)	250 g	900 W	20-21	5	Add 500 ml cold water.
Pasta	250 g	900 W	10-11	5	Add 1000 ml hot water.

REHEATING

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

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

Arranging and covering

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

Power levels and stirring

Some foods can be reheated using 900 W power while others should be reheated using 600 W, 450 W or even 300 W.

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

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

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

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

Heating and standing times

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

Always make sure that the reheated food is piping hot throughout. Allow food to stand for a short time after reheating - to let the temperature even out.

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

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

REHEATING LIQUIDS

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

Reheating Liquids and Food

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

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Drinks (coffee, tea and water)	250 ml (1 mug) 500 ml (2 mugs)	900 W	1½-2 3-3½	1-2	Pour into ceramic mugs and reheat uncovered: 1 mug in the centre, 2 mugs opposite of each other. Keep in microwave oven during standing time and stir well.
Soup (chilled)	250 ml 450 ml	900 W	2-2½ 3½-4	2-3	Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Stew (chilled)	350 g	600 W	4-5	2-3	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instructions
Pasta with sauce (chilled)	350 g	600 W	3-4	3	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.
Filled pasta with sauce (chilled)	350 g	600 W	4-5	3	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Plated Meal (chilled)	350 g 450 g	600 W	4-5 5-6	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.

GRILL

The grill-heating elements are located underneath the ceiling of the cavity. It operates while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 2-3 minutes will make the food brown more quickly.

Cookware for grilling:

Should be flameproof and may include metal. Do not use any type of plastic cookware, as it can melt.

Food suitable for grilling:

Chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches and all kinds of toast with toppings.

Important remark:

Please remember that food must be placed on the high rack, unless another instruction is recommended.

Place the rack in the middle of turntable.

Grill guide for fresh food

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

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

Fresh food	Portion	Power	1st side time (min.)	2nd side time (min.)	Instructions
Toast Slices	4 pcs	Grill only	3-4	2-3	Put toast slices side by side on the high rack.
Grilled Tomatoes	400 g	300 W + Grill	5-6	-	Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the high rack. Stand for 2-3 minutes.
Tomato-Cheese Toast	4 pcs (300 g)	300 W + Grill	4½-5½	-	Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.

Fresh food	Portion	Power	1st side time (min.)	2nd side time (min.)	Instructions
Baked Potatoes	500 g	450 W + Grill	15-16	-	We recommend to pre-heat the oven to 220 °C for 5 minutes using the convection function. Cut potatoes into halves. Put them in a circle on the high rack with the cut side to the grill.
Gratin Potatoes/vegetables (chilled)	450 g	450 W + Grill	16-17	-	Put the fresh gratin into a small glass pyrex dish. Put the dish on the high rack. After cooking stand for 2-3 minutes.
Chicken Pieces	500 g (2 pcs)	300 W + Grill	9-10	7-8	Brush chicken pieces with oil and spices. Put them in a circle on the high rack. After grilling stand for 2-3 minutes.
Beef Steaks (medium)	400 g (2 pcs)	Grill only	12-14	6-8	Brush the beef steaks with oil. Lay them in a circle on the high rack. After grilling stand for 2-3 minutes.
Roast Fish	400-500 g	300 W + Grill	4½-5½	5½-6½	Brush skin of whole fish with oil and add herbs and spices. Put two fish side by side (head to tail) on the high rack. After grilling stand for 2-3 minutes.

MICROWAVE + GRILL

This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking. It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly. Three combination modes are available with this model: 450 W + Grill and 300 W + Grill.

Cookware for cooking with microwaves + grill

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

Food suitable for microwaves + grill cooking:

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

Important remark:

The food should be placed on the high rack, unless another instruction is recommended. Otherwise it has to be placed directly on the turntable. Please refer to the instructions in the following chart.

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

CONVECTION

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

The heating element and the fan are situated on the back-wall, so that the hot air is circulated.

Cookware for convection cooking:

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

Food suitable for convection cooking:

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

Convection Guide for Baking Tray

Preheat the convection with the auto preheat function to the desired temperature, unless we recommend not to preheat the oven– see table. Use the cooking times and instructions in this table as guide lines for convection baking.

Use baking tray only in convection mode or grill convection mode!

Fresh food	Portion	Auto preheat	Shelf level	Temp.	Time (min.)	Instructions
Pizza	800 g	200 °C	1	200 °C	20-25	Put fresh pizza dough (300 g) flat on baking tray. Distribute topping e.g. tomato sauce, vegetables and cheese evenly on top.
Bread Rolls (chilled dough)	400 g (8 pcs)	180 °C	1	180 °C	14-16	Arrange bread rolls evenly on baking tray.
Croissants (chilled dough)	250 g (6 pcs)	180 °C	1	180 °C	10-13	Arrange fresh croissants evenly on baking tray.
Loaf Cake (Marble Cake)	700 g	No preheat	1	160 °C	55-60	Put fresh dough in rectangular black metal dish (length 25 cm). Set dish widthways in the middle of rack.
Dutch Butter cake	800 g	No preheat	1	160 °C	55-65	Put fresh dough in rectangular glass pyrex dish (length 28 cm). Set dish widthways in the middle of rack.

Fresh food	Portion	Auto preheat	Shelf level	Temp.	Time (min.)	Instructions
Sponge cake	700 g	No preheat	1	160 °C	35-40	Put the fresh dough in a round glass pyrex dish or black metal dish. Put cake in the centre of oven on rack.
Hazel-nut Cake	800 g	No preheat	1	160 °C	60-65	Put the fresh dough in a round black metal dish (Ø 24 cm). Set cake in the middle of oven on rack.
Sponge Cake Base (Swiss Roll)	300 g	180 °C	1	180 °C	10-12	Put dough evenly on baking paper on baking tray.
Yeast Tray Cake with apples	1500 g	180 °C	1	180 °C	22-25	Put fresh dough (600 g) flat on baking tray. Put sliced apples on top. Add almonds slices or crumbles.
Muffins	500-600 g (12 pcs)	180 °C	1	180 °C	18-21	Fill muffins dough evenly in a metal muffin mould, suitable for 12 muffins. Set dish on rack.
Cookies	300 g (30 pcs)	180 °C	1	160-180 °C	12-15	Put cookies evenly on baking paper on baking tray.

MICROWAVES + CONVECTION

This mode combines the microwave energy with the hot air and is therefore reducing the cooking time while giving the food a brown and crispy surface. Cooking with convection is the traditional and well known method of cooking food in an oven with hot air circulated by a fan on the back-wall.

Cookware for cooking with microwaves + convection:

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

Food suitable for microwave + convection cooking:

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

Convection Guide for fresh and frozen food

Preheat the convection with the fast pre-heat function to the desired temperature. Use the power levels and times in this table as guide lines for convection cooking.

Fresh food	Portion	Power	Time	Instructions
PIZZA				
Frozen Pizza (ready baked)	300-400 g	450 W + 220 °C	10-13	Place the pizza on the low rack. After baking stand for 2-3 minutes.
PASTA				
Frozen Lasagne	400 g	450 W + 220 °C	18-20	Put into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen lasagne on the low rack. After cooking stand for 2-3 minutes.

Fresh food	Portion	Power	Time	Instructions
MEAT				
Roast Beef/ Roast Lamb (medium)	1200-1300 g	450 W + 180 °C	1 st side: 19-21 2 nd side: 11-13	Brush beef/lamb with oil and spice it with pepper, salt and paprika. Put it on the low rack, first with the fat side down. After cooking wrap in aluminium foil. Stand for 10-15 min.
Roast Chicken	1100-1200 g	450 W + 200 °C	1 st side: 16-18 2 nd side: 12-15	Brush chicken with oil and spices. Put chicken first breast side down, second side breast side up on the low rack. Stand for 5 minutes.
BREAD				
Fresh Bread Rolls (fresh dough)	4 pcs (200 g)	100 W + 200 °C	11-13	Put bread rolls in a circle on the low rack. Use oven gloves while taking out! Stand 2-3 minutes.
Garlic Bread (chilled, pre- baked)	200 g (1 pc)	180 W + 180 °C	6-7	Put the chilled baguette on the low rack. After baking stand for 2-3 minutes.
CAKE				
Marble Cake (fresh dough)	500 g	180 W + 180 °C	20-25	Put the fresh dough in a rectangular silicone baking dish (length 25 cm). Put the dish on the low rack. After baking stand for 5-10 minutes.
Muffins (fresh dough)	6 x 70 g (400-500 g)	100 W + 180 °C	18-22	Fill the fresh dough evenly in silicone baking dish suitable for 6 large muffins. Put the dish on the low rack. After baking stand for 5 minutes.

GUIDE FOR FERMENTATION (PROOF) MODE

This mode can be used for rising yeast dough as well as preparing yoghurt. Refer to table and guide how to use the mode on this page.

Put dough into heat resistant bowl and cover with cling film.

When preparing yoghurt pour 1 litre long life milk (room temperature) into shallow glass bowl or 6-7 ceramic dishes. Distribute 100 g yogurt evenly into cups, stir well and cover with cling film.

This function is running with low convection temperature.

Fresh food	Portion	Time (h:min)	Instructions
Pizza dough	300-500 g	00:30-00:40	Put dough in a suitable in suitable sized bowl and set on baking tray, put in shelf level. Cover with cling film.
Cake dough	500-1000 g	00:40-00:50	Put dough in a suitable in suitable sized bowl and set on baking tray, put in shelf level. Cover with cling film.
Bread dough	750-1000 g	00:50-1h:00	Put dough in a suitable in suitable sized bowl and set on baking tray, put in shelf level. Cover with cling film.
Yoghurt	500-1000 ml	7h:00-9h:00	Mix 100 g natural yoghurt with 1 litre long-life milk (room-temperature; 3.5 % fat). Pour evenly into 6-7 ceramic cups or small glasses. Cover each with cling film and set on baking tray, insert in shelf level. When preparing yoghurt first time, we recommend using fermenting powder, with dried lactic acid bacteria and set 9 hours. Follow-on inoculations can be done with normal time of 8 hours or less.

BASIC RECIPES:

Cake

Mix 500 g white flour, 1 package dried yeast (7 g), 50 g sugar, and ¼ teaspoon salt. Add 250 ml warm milk (to warm chilled milk use 30-40 seconds. with 900 W) and mix well. Add 100 g soft butter (to soften chilled butter use 30-40 seconds with 900 W), and 1 fresh egg (room-temperature).

Prepare dough using knead function of your kitchen-machine for 5 minutes.

Pizza

Mix 300 g white flour, 1 package dried yeast (7 g), 1 teaspoon sugar, and 1 teaspoon salt. Add 200 ml luke warm water, 1 tablespoon olive oil and prepare dough using knead function of your kitchen-machine for 5 minutes.

TIPS AND TRICKS

Melting butter

Put 50 g butter into a small deep glass dish. Cover with plastic lid. Heat 20-30 seconds, using 900 W until butter is melted.

Cooking jam

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well. Cook covered for 9-11 minutes using 900 W. Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

Cooking pudding/custard

Mix pudding powder with sugar and milk (500 ml) by following the manufacturer instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6 to 7 minutes using 900 W. Stir several times well during cooking.

troubleshooting

TROUBLESHOOTING

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

Problem	Cause	Action
General		
The buttons cannot be pressed properly.	Foreign matter may be caught between the buttons.	Remove the foreign matter and try again.
	For touch models: Moisture is on the exterior.	Wipe the moisture from the exterior.
	Child lock is activated.	Deactivate Child lock.
The time is not displayed.	The Eco (power-saving) function is set.	Turn off the Eco function.
The oven does not work.	Power is not supplied.	Make sure power is supplied.
	The door is open.	Close the door and try again.
	The door open safety mechanisms are covered in foreign matter.	Remove the foreign matter and try again.
The oven stops while in operation.	The user has opened the door to turn food over.	After turning over the food, press the Start/+30s button again to start operation.

Problem	Cause	Action
The power turns off during operation.	The oven has been cooking for an extended period of time.	After cooking for an extended period of time, let the oven cool.
	The cooling fan is not working.	Listen for the sound of the cooling fan.
	Trying to operate the oven without food inside.	Put food in the oven.
	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Several power plugs are being used in the same socket.	Designate only one socket to be used for the oven.
There is a popping sound during operation, and the oven doesn't work.	Cooking sealed food or using a container with a lid may causes popping sounds.	Do not use sealed containers as they may burst during cooking due to expansion of the contents.
	The oven exterior is too hot during operation.	There is not sufficient ventilation space for the oven.
Objects are on top of the oven.		Remove all objects on the top of the oven.

Problem	Cause	Action
The door cannot be opened properly.	Food residue is stuck between the door and oven interior.	Clean the oven and then open the door.
Heating including the Warm function does not work properly.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The thaw function does not work.	Too much food is being cooked.	Reduce the amount of food and start the function again.
The interior light is dim or does not turn on.	The door has been left open for a long time.	The interior light may automatically turn off when the Eco function operates. Close and reopen the door or press the Stop/Eco button.
	The interior light is covered by foreign matter.	Clean the inside of the oven and check again.
A beeping sound occurs during cooking.	If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing.	After turning over the food, press the Start/+30s button again to restart operation.
The oven is not level.	The oven is installed on an uneven surface.	Make sure the oven is installed on flat, stable surface.

Problem	Cause	Action
There are sparks during cooking.	Metal containers are used during the oven/thawing functions.	Do not use metal containers.
When power is connected, the oven immediately starts to work.	The door is not properly closed.	Close the door and check again.
There is electricity coming from the oven.	The power or power socket is not properly grounded.	Make sure the power and power socket are properly grounded.
<ol style="list-style-type: none"> 1. Water drips. 2. Steam emits through a door crack. 3. Water remains in the oven. 	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
The brightness inside the oven varies.	Brightness changes depending on power output changes according to function.	Power output changes during cooking are not malfunctions. This is not an oven malfunction.
Cooking is finished, but the cooling fan is still running.	To ventilate the oven, the cooling fan continues to run for about 3 minutes after cooking is complete.	This is not an oven malfunction.

Problem	Cause	Action
Turntable		
While turning, the turntable comes out of place or stops turning.	There is no roller ring, or the roller ring is not properly in place.	Install the roller ring and then try again.
The turn table drags while turning.	The roller ring is not properly in place, there is too much food, or the container is too large and touches the inside of the microwave.	Adjust the amount of food and do not use containers that are too large.
The turn table rattles while turning and is noisy.	Food residue is stuck to the bottom of the oven.	Remove any food residue stuck to the bottom of the oven.
Grill		
Smoke comes out during operation.	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction, and if you run the oven 2-3 times, it should stop.
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.
	Food is too close to the grill.	Put the food a suitable distance away while cooking.
	Food is not properly prepared and/or arranged.	Make sure food is properly prepared and arranged.

Problem	Cause	Action
Oven		
The oven does not heat.	The door is open.	Close the door and try again.
Smoke comes out during preheating.	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction, and if you run the oven 2-3 times, it should stop.
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.
There is a burning or plastic smell when using the oven.	Plastic or non heat-resistant cookware is used.	Use glass cookware suitable for high temperatures.
There is a bad smell coming from inside the oven.	Food residue or plastic has melted and stuck to the interior.	Use the steam function and then wipe with a dry cloth. You can put a lemon slice inside and run the oven to remove the odour more quickly.

Problem	Cause	Action
The oven does not cook properly.	The oven door is frequently opened during cooking.	If you open the door often, the interior temperature will be lowered and this may affect the results of your cooking.
	The oven controls are not correctly set.	Correctly set the oven controls and try again.
	The grill or other accessories are not correctly inserted.	Correctly insert the accessories.
	The wrong type or size of cookware is used.	Use suitable cookware with flat bottoms.

“E-24” message indicates.

- The “E-24” message is automatically activated prior to the microwave oven overheating. Should the “E-24” message be activated, then depress the **Stop/Eco** key to utilize the initialization mode.

“E-15” message indicates.

- The “E-15” message is automatically activated when you open the door or push **Stop/Eco** key on Sensor Cook Mode. Press **Stop/Eco** key to return to initialization mode.

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

Please have the following information read;

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

Then contact your local dealer or SAMSUNG aftersales service.

technical specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Model	MC455THRC**
Power source	240 V ~ 50 Hz AC
Power consumption	
Maximum power	1650 W
Microwave	1450 W
Grill (heating element)	1650 W
Convection (heating element)	1650 W
Output power	100 W / 900 W - 6 levels (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x H x D)	
Outside (Include handle)	600 x 350 x 584 mm
Oven cavity	418.8 x 261 x 414.5 mm
Volume	45 L (1.6 Cubic feet)
Weight	
Net	23.5 kg approx.

memo

QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRALIA	1300 362 603	www.samsung.com/au/support
NEW ZEALAND	0800 726 786	www.samsung.com/nz/support
CHINA	400-810-5858	www.samsung.com/cn/support
HONG KONG	3698 4698	www.samsung.com/hk/support (Chinese) www.samsung.com/hk_en/support (English)
INDIA	1800 40 SAMSUNG (1800 40 7267864) (Toll-Free)	www.samsung.com/in/support
BANGLADESH	09612300300 08000300300 (Toll free)	www.samsung.com/in/support
INDONESIA	021-5699-7777 0800-112-8888 (All Product, Toll Free)	www.samsung.com/id/support
JAPAN	0120-363-905	www.galaxymobile.jp/jp/support
MALAYSIA	1800-88-9999 +603-7713 7420 (Overseas contact)	www.samsung.com/my/support
PHILIPPINES	1-800-10-726-7864 [PLDT Toll Free] 1-800-8-726-7864 [Globe Landline and Mobile] 02-422-2111 [Standard Landline]	www.samsung.com/ph/support
SINGAPORE	1800 7267864 1800-SAMSUNG	www.samsung.com/sg/support
THAILAND	0-2689-3232 1800-29-3232 (Toll free)	www.samsung.com/th/support
TAIWAN	0800-32-9999 (All Product)	www.samsung.com/tw/support
VIETNAM	1800 588 889	www.samsung.com/vn/support
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