

# Microwave Oven

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## User manual

MG23K3575\*\*

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**SAMSUNG**

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## Using this user manual

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contains valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips
- Cooking tips

### The following symbols are used in this User Manual:

#### **WARNING**

Hazards or unsafe practices that may result in **severe personal injury or death**.

#### **CAUTION**

Hazards or unsafe practices that may result in **minor personal injury or property damage**.

#### **NOTE**

Useful tips, recommendations, or information that helps users manipulate the product.

## Safety instructions

### 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;

## Safety instructions

- 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.

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

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.

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.

## 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.

A steam cleaner is not to be used.

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.

**WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

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.

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

Care should be taken to avoid touching heating elements.



## Safety instructions

Children less than 8 years of age shall be kept away unless continuously supervised.

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. 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 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.

## Safety instructions

- 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](http://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.

### Product group definition

This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment.

For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

### Correct Disposal of This Product (Waste Electrical & Electronic Equipment)



#### (Applicable in countries with separate collection systems)

This marking on the product, accessories or literature indicates that the product and its electronic accessories (e.g. charger, headset, USB cable) should not be disposed of with other household waste at the end of their working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate these items from other types of waste and recycle them responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take these items for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product and its electronic accessories should not be mixed with other commercial wastes for disposal.

For information on Samsung's environmental commitments and product specific regulatory obligations e.g. REACH visit: [samsung.com/uk/aboutsamsung/samsungelectronics/corporatecitizenship/data\\_corner.html](http://samsung.com/uk/aboutsamsung/samsungelectronics/corporatecitizenship/data_corner.html)



## INSTALLATION & WIRING INSTRUCTIONS

### IMPORTANT NOTE :

The mains lead on this equipment is supplied with a moulded plug incorporating a fuse.

The value of the fuse is indicated on the pin face of the plug and, if it requires replacing, a fuse approved to BS1363 of the same rating must be used.

Never use the plug with the fuse cover omitted if the cover is detachable. If a replacement fuse cover is required, it must be of the same colour as the pin face of the plug.

Replacement covers are available from your Dealer. If the fitted plug is not suitable for the power points in your house or the cable is not long enough to reach a power point, you should obtain a suitable safety approved extension lead or consult your Dealer for assistance. However, if there is no alternative to cutting off the plug, remove the fuse and then safely dispose of the plug. Do not connect the plug to a mains socket, as there is a risk of shock hazard from the bared flexible cord.

### WIRING INSTRUCTIONS

#### WARNING THIS APPLIANCE MUST BE EARTHED.

This appliance must be earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock providing an escape wire for the electric current. The appliance is equipped with a mains lead which includes an earth wire for connecting to the earth terminal of your mains plug. The plug must be plugged into a socket that is properly installed and earthed.

**IMPORTANT:** The wires in this mains lead are coloured in accordance with the following code:

- Green and yellow : Earth
- Blue : Neutral
- Brown : Live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows.

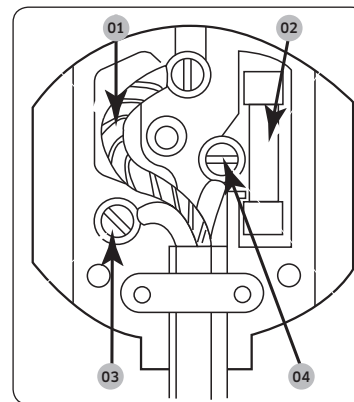
Connect the green and yellow wire to the terminal in the plug marked with the letter E or the earth symbol ( $\perp$ ) or coloured green or green-and-yellow.

Connect the blue wire to the terminal marked with the letter N or coloured black.

**IMPORTANT:** Consult a qualified electrician or service technician if in doubt about any of these instructions.

The manufacturer of this oven will not accept any liability for damage to persons or material for non observance of these requirements.

There are no user-serviceable parts inside the oven and if the mains lead of this appliance is damaged, it must only be replaced by qualified service personnel approved by the manufacturer because special tools are required.



- 01** GREEN AND YELLOW
- 02** 13 AMP FUSE
- 03** BLUE
- 04** BROWN

**WARNING:** Ensure that the plug and power cord are not damaged before use. If you have any reason to remove the moulded plug from this appliance, immediately remove the fuse and dispose of the plug.

Do not connect the plug to a mains socket under any circumstances as there is a danger of electric shock.

**CIRCUITS:** Your microwave oven should be operated on a separate circuit from other appliances. Failure to do this may cause the circuit breaker to trip, the fuse to blow, or the food to cook more slowly.



# Safety instructions

## COOKING INSTRUCTIONS ON FOOD PACKAGING

### Microwave Symbols

On the front of your oven there is a microwave oven symbol, as shown below.



This symbol has been introduced for your benefit when cooking or reheating packaged food.

Packaged food is also, increasingly, using a microwave symbol similar to the one below. When you see this Symbol on food packaging, cooking instructions are based on either the IEC Power Output Rating, or the Reheating Categories A, B, C, D or E.

## COOKING INSTRUCTIONS

The IEC Power Output rating is an internationally standardised rating, so all microwave manufacturers now use the same method of measuring power output.

If food packaging gives cooking instructions based on IEC Power ratings, set cooking times according to the IEC Power of your oven.

### For example :

If the cooking instructions are based on a 650 W oven, then you will need to reduce some cooking time for the MG23K3575\*\* (800 W).

Ready meals are now very convenient and popular. These are meals which are already prepared and cooked by the food manufacturer, and then frozen, chilled or vacuum sealed for long life.

Increasingly, heating times for such ready meals are being based on the Heating Categories A, B, C, D and E.

On this instance, simply match the heating category of your oven to the instructions on the food package, and set your timer accordingly.

### For example :

If the heating instructions are 3 minutes on HIGH for a D category oven, then you will need to set your timer for less than 3 minutes on HIGH for the MG23K3575\*\* (E category).

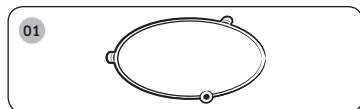
**IMPORTANT:** Always remember that cooking instructions are intended only as a guide. If you have followed the instructions and the food is still not piping hot throughout, simply return it to the oven and cook it until it is.



# Installation

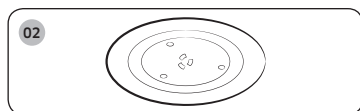
## Accessories

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



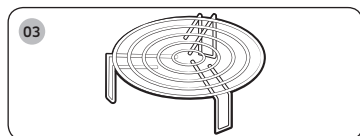
**01 Roller ring**, to be placed in the centre of the oven.

**Purpose:** The roller ring supports the turntable.



**02 Turntable**, to be placed on the roller ring with the centre fitting to the coupler.

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



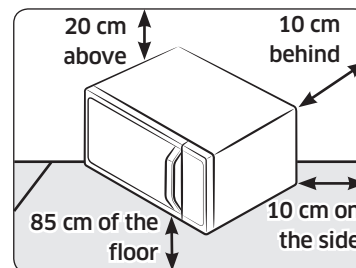
**03 Grill rack**, to be placed on the turntable.

**Purpose:** The metal rack can be used in grill and combination cooking.

### IMPORTANT

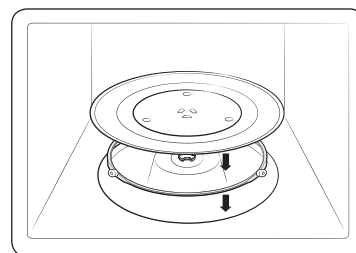
**DO NOT** operate the microwave oven without the roller ring and turntable.

## 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

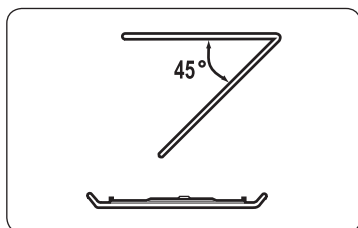
Clean the oven regularly to prevent impurities from building up on or inside the oven. Also pay special attention to the door, door sealing, and turntable and roller ring (applicable models only).

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.

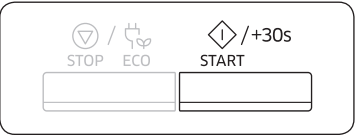
## Care against an extended period of disuse

- 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.



# Quick look-up guide

If you want to cook some food.



Place the food in the oven. Press the **START/+30s** button.

- Result:** Cooking starts. When it has finished.
- 1) The oven beeps 4 times.
  - 2) The end reminder signal will beep 3 times (once every minute).
  - 3) The current time is displayed again.

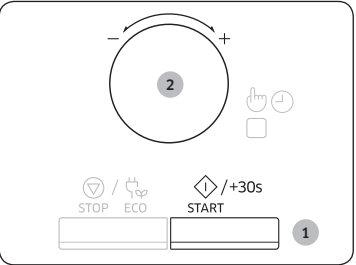
If you want to grilling some food



Place the food in the oven. Press the **Grill+30s** button.

- Result:** Grilling starts.
- 1) The oven beeps 4 times.
  - 2) The end reminder signal will beep 3 times (once every minute).
  - 3) The current time is displayed again.

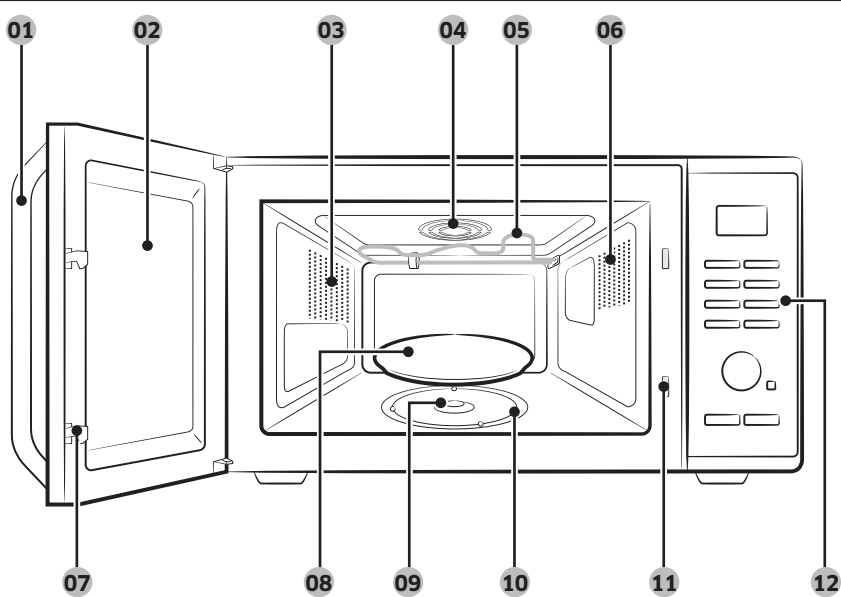
If you want to add an extra 30 seconds.



1. Press the **START/+30s** button one or more times for each extra 30 seconds that you wish to add.
2. By turning the **Dial Knob**, You can set the time as you want.

# Oven features

## Oven

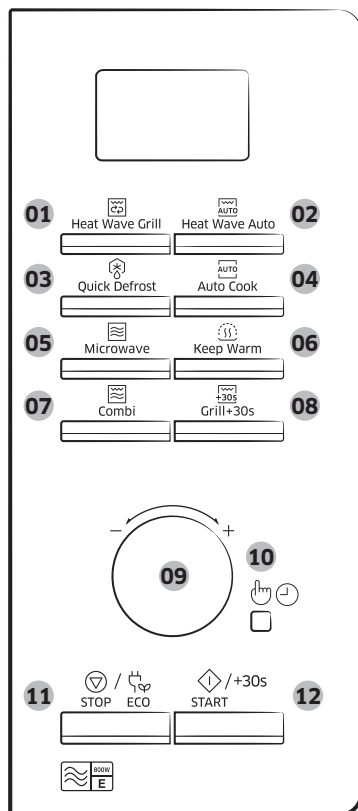


- |                        |                                  |                             |
|------------------------|----------------------------------|-----------------------------|
| <b>01</b> Door handle  | <b>02</b> Door                   | <b>03</b> Ventilation holes |
| <b>04</b> Plate grill  | <b>05</b> Heating element        | <b>06</b> Light             |
| <b>07</b> Door latches | <b>08</b> Turntable              | <b>09</b> Coupler           |
| <b>10</b> Roller ring  | <b>11</b> Safety interlock holes | <b>12</b> Control panel     |



## Oven features

### Control panel



- 01 Heat Wave Grill Button
- 02 Heat Wave Auto Button
- 03 Quick Defrost Button
- 04 Auto Cook Button
- 05 Microwave Button
- 06 Keep Warm Button
- 07 Combi Button
- 08 Grill+30s Button
- 09 Dial Knob (Weight/Serving/Time)
- 10 Select/Clock Button
- 11 Stop/Eco Button
- 12 Start/+30s Button

## Oven use

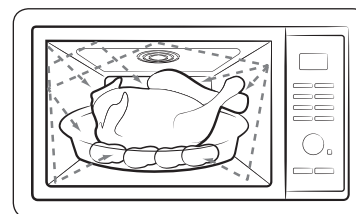
### How a microwave oven works

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)

### IMPORTANT

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 **37** to **40**.

### NOTE

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 % - 800 W) is used, the water takes longer to boil.

Open the oven door by pulling the handle on the upper 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.

## Cooking/Reheating

The following procedure explains how to cook or reheat food.


### IMPORTANT

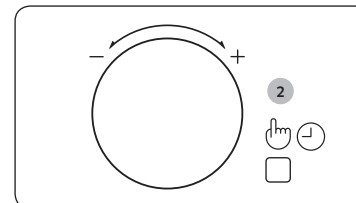
- ALWAYS check your cooking settings before leaving the oven unattended.
- The maximum **Microwave** time is 99 minutes.

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.

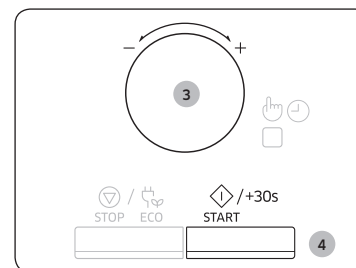


1. Press the **Microwave** button.

**Result:** The 800 W (Maximum cooking power) indications are displayed:  
 (microwave mode)



2. Select the appropriate power level by turning the **Dial Knob**. (Refer to the power level table.) And then press the **Select/Clock** button.



3. Set the cooking time by turning the **Dial Knob**.  
**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.
  - 1) The oven beeps 4 times.
  - 2) The end reminder signal will beep 3 times (once every minute).
  - 3) The current time is displayed again.



## Oven use

### Setting the time

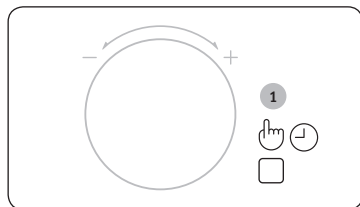
When power is supplied, “88:88” and then “12:00” is automatically displayed on the display.

Please set the current time. The time can be displayed in either the 24-hour or 12-hour notation. You must set the clock:

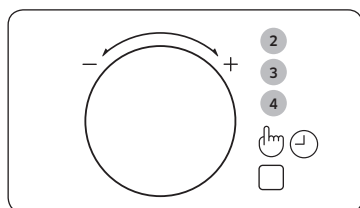
- When you first install your microwave oven
- After a power failure

#### NOTE

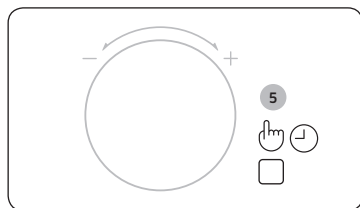
Do not forget to reset the clock when you switch to and from summer and winter time.



1. Press the **Select/Clock** button.



2. Set the 24-hour or 12-hour notation by turning the **Dial Knob**. And then press the **Select/Clock** button.
3. Turn the **Dial Knob** to set the hour. And then press the **Select/Clock** button.
4. Turn the **Dial Knob** to set the minute.



5. When the right time is displayed, press the **Select/Clock** button to start the clock.

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

### 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 %	800 W
MEDIUM HIGH	75 %	600 W
MEDIUM	56 %	450 W
MEDIUM LOW	38 %	300 W
DEFROST	23 %	180 W
LOW	13 %	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

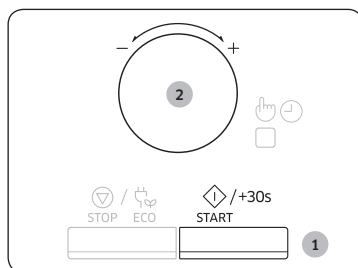


## Adjusting the cooking time

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

In Microwave, Heat Wave Grill, or Combi mode, pressing **START/+30s** button increases cooking time.

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



### Method 1

To increase the cooking time of your food during cooking, 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.

### Method 2

Just turning **Dial Knob** to adjust cooking time.

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

## Stopping the cooking

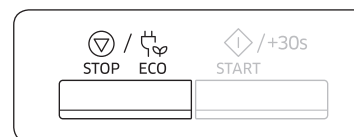
You can stop cooking at any time so that you can:

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

To stop the cooking...	Then...
Temporarily	Open the door or press the <b>STOP/ECO</b> button once. <b>Result:</b> Cooking stops. To resume cooking, close the door again and press the <b>START/+30s</b> button.
Completely	Press the <b>STOP/ECO</b> button once. <b>Result:</b> Cooking stops. If you wish to cancel the cooking settings, press the <b>STOP/ECO</b> button again.

## Setting the energy save mode

The oven has an energy save mode.



- Press the **STOP/ECO** button.  
**Result:** Display off.
- To remove energy save mode, open the door or press the **STOP/ECO** button and then display shows current time. The oven is ready for use.

### NOTE

#### Auto energy saving function

If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and clock will be displayed after 25 minutes.

Oven Lamp will be turned off after 5 minutes with door open condition.



# Oven use

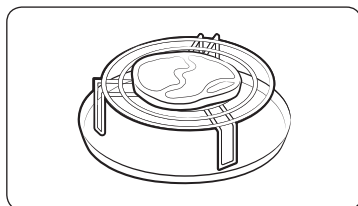
## Using the heat wave grill features

The **Heat Wave Grill** enables you to heat and brown food quickly, without using microwaves.

- Fan On/Off sound is natural condition when the Heat Wave Grill operate.
- You can get better cooking and grilling results, if you use the high rack.


### IMPORTANT

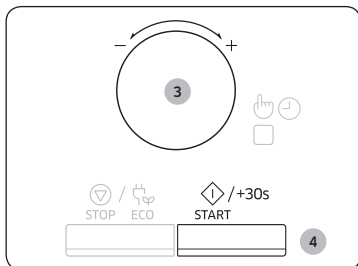
Always use oven gloves when touching the recipients in the oven, as they will be very hot.



1. Open the door and put the food on the rack and then close the door.



2. Press the **Heat Wave Grill** button.  
**Result:** The following indications are displayed:  
 (Heat Wave Grill mode)
  - You cannot set the temperature of the grill.



3. Set the grilling time by turning the **Dial Knob**.
  - The maximum grilling time is 60 minutes.
4. Press the **START/+30s** button.  
**Result:** Grilling starts.
  - 1) The oven beeps 4 times.
  - 2) The end reminder signal will beep 3 times (once every minute).
  - 3) The current time is displayed again.

## Using the heat wave auto features

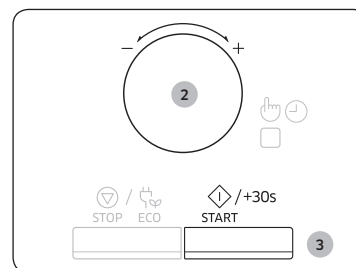
The **Heat Wave Auto** features has 15 pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the number of servings by turning the **Dial Knob**.

### IMPORTANT

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



1. Press the **Heat Wave Auto** button.



2. Select the type of food that you are cooking by turning the **Dial Knob**. (Refer to the table on the side.)
3. Press the **START/+30s** button.  
**Result:** The food is cooked according to the pre-programmed setting selected.
  - 1) The oven beeps 4 times.
  - 2) The end reminder signal will beep 3 times (once every minute).
  - 3) The current time is displayed again.



The following table presents serving size and appropriate instructions about 15 pre-programmed cooking options. Those programmes are running with a combination of heat wave grill and microwave.

#### **IMPORTANT**

Use oven gloves when taking out food.

Code/Food	Serving Size	Instructions
1 Homemade Vegetable Gratin	600 g	<ul style="list-style-type: none"> <li>• <b>Ingredients</b> 400 g sliced vegetables (e.g. courgette, tomato, potato, onion, pepper), 75 ml cream, 25 g beaten whole egg, salt, pepper, 75 g grated mozzarella cheese, tsp. parsley or rosemary</li> <li>• <b>Method</b> Rinse vegetables and slice into 3~5 mm thickness. Layer slices in gratin dish, about 14x22 cm, mix cream, egg, salt, pepper and pour on top. Spread the grated cheese over the top. Put dish on turntable. Serve sprinkled with a few fresh thyme leaves.</li> </ul>

Code/Food	Serving Size	Instructions
2 Homemade Lasagne	550 g	<ul style="list-style-type: none"> <li>• <b>Ingredients</b> 150 g minced beef, 100 g tomato sauce, 50 ml beef stock, 75 g dried lasagne sheets (4 sheets), ½ onion (chopped), 1 tsp. each of dried parsley flakes, oregano, basil, 100 g grated mozzarella cheese, 1 Tbsp. olive oil</li> <li>• <b>Method</b> - Tomato meat sauce Heat the oil in a frying pan, then cook the minced beef and chopped onion for about 10 min until browned all over. Pour over the tomato sauce and beef stock, add the dried herbs. Bring up to the boil then simmer for 10 min. - Lasagna Cook lasagna noodles according to package directions. Layer the lasagna noodle, meat sauce, and half of cheese into gratin dish, about 14x22 cm and repeat. Then sprinkle evenly with remaining mozzarella cheese on the top of layer of noodles. Put dish on turntable.</li> </ul>
3 Baked Potatoes	500 g (2-3 pcs)	<ul style="list-style-type: none"> <li>• <b>Ingredients</b> 2-3 potatoes, salt, pepper, 2 Tbsp. olive oil, 50 g grated mozzarella cheese</li> <li>• <b>Method</b> Scrub potatoes and cut into halves lengthways. Season the potatoes with salt, pepper and oil. Spread the grated cheese over the top. Put the potatoes on rack.</li> </ul>

Oven use



## Oven use

Code/Food	Serving Size	Instructions
4 Grilled Tomatoes	400 g	<ul style="list-style-type: none"> <li>• <b>Ingredients</b> 2 tomatoes</li> <li>• <b>Method</b> Cut tomatoes into halves. Put in oven proof dish with the cut side down. Put dish on rack.</li> </ul>
5 Grilled Vegetables	200 g	<ul style="list-style-type: none"> <li>• <b>Ingredients</b> 200 g mixed fresh vegetables (pepper, cherry tomatoes, courgette slices, mushrooms, sliced egg plants)</li> <li>• <b>Method</b> Rinse the vegetables and cut them into the even size. Brush them with oil and sprinkle the salt and pepper. Put them on rack.</li> </ul>
6 Baked Apple	500 g	<ul style="list-style-type: none"> <li>• <b>Ingredients</b> 1 apple, ½ Tbsp. cinnamon, ¼ cup walnut and plum</li> <li>• <b>Method</b> Core apple. Mix well other ingredients and put them into hole of apple. Put apple in an oven proof dish on turntable.</li> </ul>
7 Beef Steaks	400 g	<ul style="list-style-type: none"> <li>• <b>Ingredients</b> 200 g beef steaks (2 pieces), 1 tsp each of rosemary, thyme, pepper, 2 Tbsp. olive oil</li> <li>• <b>Method</b> Season the beef with olive oil, rosemary, thyme and pepper. Put the beef on rack. Turn over as soon as the oven beeps.</li> </ul>
8 Grilled Sausages	280 g	<ul style="list-style-type: none"> <li>• <b>Ingredients</b> 300 g sausages (4 pieces)</li> <li>• <b>Method</b> Put sausages side by side on rack.</li> </ul>

Code/Food	Serving Size	Instructions
9 Pork Chops	400 g	<ul style="list-style-type: none"> <li>• <b>Ingredients</b> 400 g pork chops (2 pieces), 1 tsp. each of rosemary, thyme, pepper, 2 Tbsp. olive oil</li> <li>• <b>Method</b> Season the pork with oil, herbs and pepper. Put on rack. Turn over as soon as the oven beeps.</li> </ul>
10 Grilled Chicken Pieces	500 g	<ul style="list-style-type: none"> <li>• <b>Ingredients</b> 500 g chicken piece (2 pieces), 2 Tbsp. vegetable oil, 1 tsp. chicken spices</li> <li>• <b>Method</b> Rinse the chicken pieces then dry it well with paper towel. Mix spices with oil. Brush the mixed oil on chicken pieces. Place on rack. Turn over as soon as the oven beeps. After cooking stand for 1-2 minutes.</li> </ul>
11 Grilled Prawns	200 g	<ul style="list-style-type: none"> <li>• <b>Ingredients</b> 200 g fresh prawns (8 pieces)</li> <li>• <b>Method</b> Rinse prawns, dry it well with paper towel. Put in ovenproof dish on rack.</li> </ul>
12 Grilled Fish	300 g	<ul style="list-style-type: none"> <li>• <b>Ingredients</b> 300 g trout, salt, 1 tbsp. lemon juice</li> <li>• <b>Method</b> Rinse the fish and pat dry with paper towel. Season the fillet with salt and lemon juice. Place fish on rack.</li> </ul>





Code/Food	Serving Size	Instructions
13 Salmon Steaks	400 g	<ul style="list-style-type: none"> <li>• <b>Ingredients</b> 400 g salmon steaks (2 pieces), 1 tsp. salt, pepper</li> <li>• <b>Method</b> Season the salmon with salt and pepper. Place skin side down on rack. Turn over as soon as the oven beeps.</li> </ul>
14 Frozen Mini Spring Rolls	200 g	<ul style="list-style-type: none"> <li>• <b>Ingredients</b> 200 g frozen mini spring rolls</li> <li>• <b>Method</b> Spread the frozen spring rolls on rack. Turn over after beep sounds, oven keeps operating.</li> </ul>
15 Croque-Monsieur	200 g (2 pcs)	<ul style="list-style-type: none"> <li>• <b>Ingredients</b> 4 slices of sandwich bread, 2 slices ham, 2 slices cheese (e.g. Cheddar, Emmental), 50 g grated mozzarella cheese</li> <li>• <b>Method</b> Toast the sandwiches. Add slice cheese and ham on each of two toasts. Put other 2 slices of sandwich on top of the toast. Spread grated mozzarella cheese on top. Put side by side on rack.</li> </ul>

## Using the quick defrost features

The **Quick Defrost** features enable you to defrost meat, poultry, fish, frozen vegetable and frozen bread. The defrost time and power level are set automatically. You simply select the programme and the weight.

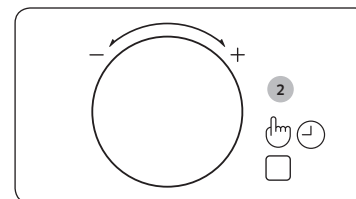
### NOTE

Use only containers that are microwave-safe.

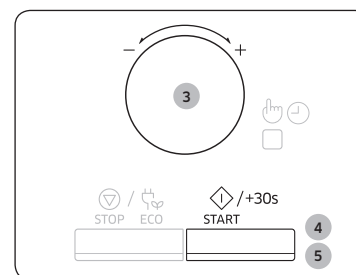
Open the door. Place the frozen food on a ceramic in the centre of the turntable. Close the door.



1. Press the **Quick Defrost** button.



2. Select the type of food that you are cooking by turning the **Dial Knob**. And then press the **Select/Clock** button.



3. Select the size of the serving by turning the **Dial Knob**. (Refer to the table on the side.)
4. Press the **START/+30s** button.  
**Result:**
  - Defrosting begins.
  - The oven beeps through defrosting to remind you to turn the food over.
5. Press the **START/+30s** button again to finish defrosting.  
**Result:**
  - 1) The oven beeps 4 times.
  - 2) The end reminder signal will beep 3 times (once every minute).
  - 3) The current time is displayed again.



## Oven use

The following table presents the various **Quick Defrost** programmes, serving size, standing times and appropriate instructions. Remove all kind of package material before defrosting. Place meat, poultry, fish, vegetable and bread on a flat glass dish or ceramic plate.

Code/Food	Serving size	Instructions
1 Meat	200-1500 g	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. Stand for 20-60 minutes.
2 Poultry	200-1500 g	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. Stand for 20-60 minutes.
3 Fish	200-1500 g	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets. Stand for 20-60 minutes.
4 Vegetable	200-1500 g	Spread frozen vegetable evenly into a flat glass dish. Turn over or stir the frozen vegetable, when the oven beeps. This programme is suitable for all kind of frozen vegetable. Stand for 5-20 minutes.
5 Bread	200-1500 g	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. Stand for 10- 30 minutes.

## Using the auto cook features

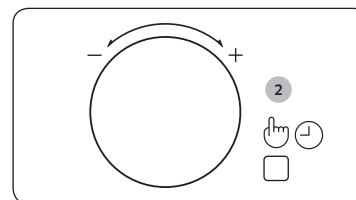
The **Auto Cook** features has 20 pre-programmed cooking times. You do not need to set either the cooking times or the power level.

You can adjust the type of the serving by turning the **Dial Knob**.

### IMPORTANT

Use only recipients that are microwave-safe.

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



1. Press the **Auto Cook** button.

2. Select the type of food that you are cooking by turning the **Dial Knob**. And then press the **Select/Clock** button.

3. Press the **START/+30s** button.  
**Result:** The food is cooked according to the pre-programmed setting selected.
  - 1) The oven beeps 4 times.
  - 2) The end reminder signal will beep 3 times (once every minute).
  - 3) The current time is displayed again.

The following table presents quantities and appropriate instructions about 20 pre-programmed cooking options. Those programmes are running with microwave energy only.

Code/Food	Serving size	Instructions
<b>1</b> Chilled Ready Meal	300-350 g	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 dishes like potatoes, rice or pasta). Stand for 2-3 minutes.
<b>2</b> Chilled Ready Meal	400-450 g	
<b>3</b> Chilled Vegetarian Meal	300-350 g	Put meal on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 2 components (e.g. spaghetti with sauce or rice with vegetables). Stand for 2-3 minutes.
<b>4</b> Chilled Vegetarian Meal	400-450 g	
<b>5</b> Broccoli	250 g	Rinse and clean fresh broccoli and prepare florets. Put them evenly into a glass bowl with lid. Add 30 ml (2 tbsp) water when cooking for 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
<b>6</b> Carrots	250 g	Rinse and clean carrots and prepare even slices. Put them evenly into a glass bowl with lid. Add 30 ml (2 tbsp) water when cooking for 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
<b>7</b> Green Beans	250 g	Rinse and clean green beans. Put them evenly into a glass bowl with lid. Add 30 ml (2 tbsp) water when cooking 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.

Code/Food	Serving size	Instructions
<b>8</b> Spinach	150 g	Rinse and clean spinach. Put into a glass bowl with lid. Do not add water. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
<b>9</b> Corn on the Cob	250 g	Rinse and clean corn on the cob and put into an oval glass dish. Cover with microwave cling film and pierce film. Stand for 1-2 minutes.
<b>10</b> Peeled Potatoes	250 g	Wash and peel the potatoes and cut into a similar size. Put them into a glass bowl with lid. Add 45-60 ml (3-4 tbsp) water. Put bowl in the centre of turntable. Cook covered. Stand for 2-3 minutes.
<b>11</b> Brown Rice	125 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (250 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 5-10 minutes.
<b>12</b> Wholemeal Macaroni	125 g	Use a large glass ovenware dish with lid. Add 500 ml hot boiling water, a pinch of salt and stir well. Cook uncovered. Stir before standing time and drain thoroughly afterwards. Stand for 1 minutes.
<b>13</b> Quinoa	125 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (250 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 1-3 minutes.
<b>14</b> Bulgur	125 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (250 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 2-5 minutes.



## Oven use

Code/Food	Serving size	Instructions
15 Chicken Breasts	300 g	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.
16 Turkey Breasts	300 g	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.
17 Fresh Fish Fillets	300 g	Rinse fish and put on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.
18 Fresh Salmon fillets	300 g	Rinse fish and put on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.
19 Fresh Prawns	250 g	Rinse prawns on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.
20 Fresh Trout	200 g	Put 1 fresh whole fish into an ovenproof dish. Add a pinch salt, 1 tbsp lemon juice and herbs. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.

## Using the keep warm features

The **Keep Warm** feature keeps food hot until it's served. Use this function to keep food warm until ready to serve. You can select warming temperature either hot or mild by turning the **Dial Knob**.

### NOTE

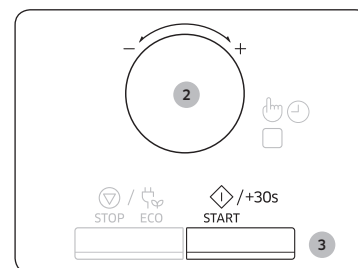
The **Keep Warm** time has been specified as 60 minutes.

### NOTE

The maximum **Keep Warm** time is 60 minutes.



1. Press the **Keep Warm** button.



2. Select the Hot & Mild by turning the **Dial Knob**.
3. Press the **START/+30s** button.  
**Result:** The 60 minutes is displayed.
  - To stop warming the food, open the door or press **STOP/ECO** button.



Recommend Keep warm menu

Code/Mode	Menu
1. Hot	Lasagne, Soup, Gratin, Casserole, Pizza, Steaks (Well done), Bacon, Fish Dishes, Dry Cakes
2. Mild	Pie, Bread, Egg Dishes, Steaks (Rare or Midium rare)

#### 👉 IMPORTANT

Do not use this function to reheat cold foods. This programmes are for keeping food warm that has just been cooked.

#### 👉 IMPORTANT

Do not recommend food being kept warm for too long (more than 1 hour), as it will continue to cook. Warm food spoils more quickly.

#### 👉 IMPORTANT

Do not cover with lids or plastic wrap.

#### 👉 IMPORTANT

Use oven gloves when taking out food.

## Combining microwaves and grill

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

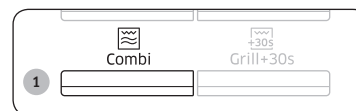
#### 👉 IMPORTANT

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

#### 👉 IMPORTANT

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.

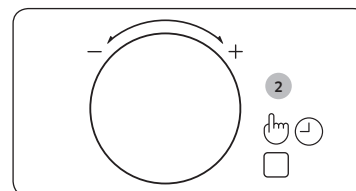
Open the door. Place the food on the rack best suited to the type of food to be cooked. Place the rack on the turntable. Close the door.



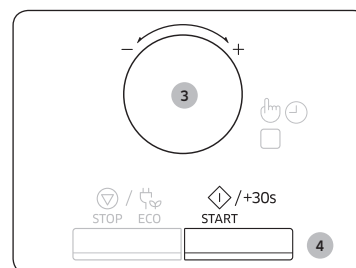
1. Press the **Combi** button.

**Result:** The following indications are displayed:

🔥📺 (microwave & grill  
combi mode)  
600 W (output power)



2. Select the appropriate power level by turning the **Dial Knob**. (600 W, 450 W, 300 W.) And then press the **Select/Clock** button.
  - You cannot set the temperature of the grill.



3. Set the cooking time by turning the **Dial Knob**.
  - The maximum cooking time is 60 minutes.
4. Press the **START/+30s** button.
 

**Result:**

  - Combination cooking starts.
  - 1) The oven beeps 4 times.
  - 2) The end reminder signal will beep 3 times (once every minute).
  - 3) The current time is displayed again.



## Oven use

### Using the grill+30s features

The **Grill+30s** function also lets you increase the operation time of **Heat Wave Grill** mode by 30 seconds with one press, so you can brown surfaces exquisitely without overcooking.

To increase the **Heat Wave Grill** mode cooking time, press the **Grill+30s** button once for each 30 seconds that you wish to add.

For example, To add three minutes of **Heat Wave Grill** mode, press the **Grill+30s** button six times.

- Fan On/Off sound is natural condition when the Heat Wave Grill operate.
- You can get better cooking and grilling results, if you use the high rack.

#### IMPORTANT

Always use oven gloves when touching the recieins in the oven, as they will be very hot.



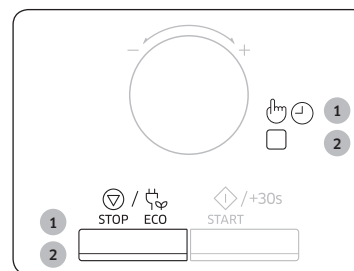
Place the food in the oven. Press the **Grill+30s** button.

**Result:** Grilling starts.

- 1) The oven beeps 4 times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.

### Using the child lock features

Your microwave oven is fitted with a special child lock programme, which enables the oven to be “locked” so that children or anyone unfamiliar with it cannot operate it accidentally.



1. Press the **STOP/ECO** and **Select/Clock** button at the same time.

**Result:**

- The oven is locked (no functions can be selected).
- The display shows “L”.

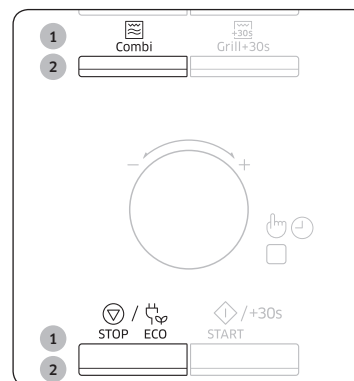


2. To unlock the oven, press the **STOP/ECO** and **Select/Clock** button at the same time.

**Result:** The oven can be used normally.

### Switching the beeper off

You can switch the beeper off whenever you want.



1. Press the **Combi** and **STOP/ECO** button at the same time.

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

2. To switch the beeper back on, press the **Combi** and **STOP/ECO** button again at the same time.

**Result:** The oven operates normally.



## 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	✓X	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.
Crust 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	X	May catch fire.
• Recycled paper or metal trims	X	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	X	May cause arcing or fire.
• Freezer bag twist ties	X	
Paper		
• Plates, cups, napkins and kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	X	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	✓X	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      ✓X : Use caution      X : 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 tips, techniques and hints).

### 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.

## Looking Guide for frozen vegetables

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

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

Food	Serving Size	Power	Time (min.)
Spinach	150 g	600 W	4½-5½
	<b>Instructions</b> Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Broccoli	300 g	600 W	9-10
	<b>Instructions</b> Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes.		
Peas	300 g	600 W	7½-8½
	<b>Instructions</b> Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Green Beans	300 g	600 W	8-9
	<b>Instructions</b> Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes.		
Mixed Vegetables (Carrots/Peas/Corn)	300 g	600 W	7½-8½
	<b>Instructions</b> Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Mixed Vegetables (Chinese Style)	300 g	600 W	8-9
	<b>Instructions</b> Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		



### Cooking Guide for fresh vegetables

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

**Hint:** Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

Food	Serving Size	Power	Time (min.)
Broccoli	250 g	800 W	4-4½
	500 g		7-7½
	Instructions Prepare even sized florets. Arrange the stems to the centre. Stand for 3 minutes.		
Brussels Sprouts	250 g	800 W	5½-6½
	Instructions Add 60-75 ml (4-5 tbsp) water. Stand for 3 minutes.		
Carrots	250 g	800 W	4½-5
	Instructions Cut carrots into even sized slices. Stand for 3 minutes.		
Cauliflower	250 g	800 W	5-5½
	500 g		8½-9
Instructions Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Stand for 3 minutes.			
Courgettes	250 g	800 W	3½-4
	Instructions Cut courgettes into slices. Add 30 ml (2 tbsp) water or a knob of butter. Cook until just tender. Stand for 3 minutes.		

Food	Serving Size	Power	Time (min.)
Egg Plants	250 g	800 W	3½-4
	<b>Instructions</b> Cut egg plants into small slices and sprinkle with 1 tbsp lemon juice. Stand for 3 minutes.		
Leeks	250 g	800 W	4½-5
	<b>Instructions</b> Cut leeks into thick slices. Stand for 3 minutes.		
Mushrooms	125 g 250 g	800 W	1½-2 3-3½
	<b>Instructions</b> Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. Stand for 3 minutes.		
Onions	250 g	800 W	5½-6
	<b>Instructions</b> Cut onions into slices or halves. Add only 15 ml (1 tbsp) water. Stand for 3 minutes.		
Pepper	250 g	800 W	4½-5
	<b>Instructions</b> Cut pepper into small slices. Stand for 3 minutes.		
Potatoes	250 g 500 g	800 W	4-5 7½-8½
	<b>Instructions</b> Weigh the peeled potatoes and cut them into similar sized halves or quarters. Stand for 3 minutes.		
Turnip Cabbage	250 g	800 W	5-5½
	<b>Instructions</b> Cut turnip cabbage into small cubes. Stand for 3 minutes.		

# Cooking guide

## Cooking Guide for rice and pasta

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

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

Food	Serving Size	Power	Time (min.)
White Rice (Parboiled)	250 g	800 W	16-17
	Instructions Add 500 ml cold water. Stand for 5 minutes.		
Brown Rice (Parboiled)	250 g	800 W	21-22
	Instructions Add 500 ml cold water. Stand for 5 minutes.		
Mixed Rice (Rice + Wild Rice)	250 g	800 W	17-18
	Instructions Add 500 ml cold water. Stand for 5 minutes.		
Mixed Corn (Rice + Grain)	250 g	800 W	18-19
	Instructions Add 400 ml cold water. Stand for 5 minutes.		
Pasta	250 g	800 W	11-12
	Instructions Add 1000 ml hot water. Stand for 5 minutes.		

## Reheating

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take.  
Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +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 800 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 baby food

### Baby food:

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

### Baby milk:

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

### Remark:

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

## Reheating liquids and food

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

Food	Serving Size	Power	Time (min.)
Drinks (Coffee, Tea and Water)	150 ml (1 cup) 250 ml (1 mug)	800 W	1-1½ 1½-2
	<b>Instructions</b> Pour into cup and reheat uncovered. Put cup/ mug in the centre of turntable. Keep in microwave oven during standing time and stir well. Stand for 1-2 minutes.		
Soup (Chilled)	250 g	800 W	3-3½
	<b>Instructions</b> Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving. Stand for 2-3 minutes.		
Stew (Chilled)	350 g	600 W	5½-6½
	<b>Instructions</b> Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 2-3 minutes.		
Pasta with Sauce (Chilled)	350 g	600 W	4½-5½
	<b>Instructions</b> Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. Stand for 3 minutes.		
Filled Pasta with Sauce (Chilled)	350 g	600 W	5-6
	<b>Instructions</b> Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 3 minutes.		

## Cooking guide

Food	Serving Size	Power	Time (min.)
Plated Meal (Chilled)	350 g	600 W	5½-6½
	<b>Instructions</b> Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. Stand for 3 minutes.		

### Reheating baby food and milk

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

Food	Serving Size	Power	Time
Baby Food (Vegetables + Meat)	190 g	600 W	30 sec.
	<b>Instructions</b> Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes.		
Baby Porridge (Grain + Milk + Fruit)	190 g	600 W	20 sec.
	<b>Instructions</b> Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes.		
Baby Milk	100 ml	300 W	30-40 sec.
	200 ml		50 sec. to 1 min.
	<b>Instructions</b> Stir or shake well and pour into a sterilized glass bottle. Place into the centre of turn-table. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully. Stand for 2-3 minutes.		

### Manual defrosting

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

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

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible.

Check the food occasionally to make sure that it does not feel warm.

If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.

Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.

Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

**Hint:** Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to -20 °C, use the following table as a guide.

Food	Serving Size	Power	Time (min.)
Meat			
	Minced Beef	250 g 500 g	180 W 6½-7½ 10-12
Pork Steaks	250 g	180 W	7½-8½
	<b>Instructions</b> Place the meat on a flat ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time! Stand for 5-25 minutes.		



Food	Serving Size	Power	Time (min.)
<b>Poultry</b>			
Chicken Pieces	500 g (2 pcs)	180 W	14½-15½
Whole Chicken	900 g	180 W	28-30
	<b>Instructions</b> First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time! Stand for 15-40 minutes.		
<b>Fish</b>			
Fish Fillets	250 g (2 pcs) 400 g (4 pcs)	180 W	6-7 12-13
	<b>Instructions</b> Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends with aluminium foil. Turn over after half of defrosting time! Stand for 5-15 minutes.		
<b>Fruits</b>			
Berries	250 g	180 W	6-7
	<b>Instructions</b> Distribute fruits on a flat, round glass dish (with a large diameter). Stand for 5-10 minutes.		
<b>Bread</b>			
Bread Rolls (Each about 50 g)	2 pcs 4 pcs	180 W	½-1 2-2½
Toast/Sandwich	250 g	180 W	4½-5
German Bread (Wheat + Rye Flour)	500 g	180 W	8-10
	<b>Instructions</b> Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! Stand for 5-20 minutes.		

## Grill

The grill-heating element is located underneath the ceiling of the cavity. It operates while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 3-5 minutes will make the food brown more quickly.

### Cookware for grilling:

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

### Food suitable for grilling:

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

### Important remark:

Whenever the grill only mode is used, please remember that food must be placed on the high rack, unless another instruction is recommended.

# Cooking guide

## 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: 600 W + Grill, 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:

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

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

## Grill Guide for frozen food

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

Frozen Food	Serving Size	1 step (min.)	2 step (min.)
Bread Rolls (Each ca. 50 g)	2 pcs	300 W + Grill 1-1½	Grill only 1-2
	4 pcs	2-2½	1-2
<b>Instructions</b> Arrange rolls in a circle on rack. Grill the second side of the rolls up to the crisp you prefer. Stand for 2-5 minutes.			
Baguettes + Topping (Tomatoes, Cheese, Ham, Mushrooms)	250-300 g (2 pcs)	450 W + Grill 8-9	-
	<b>Instructions</b> Put 2 frozen baguettes side by side on the rack. After grilling. Stand for 2-3 minutes.		
Gratin (Vegetables or Potatoes)	400 g	450 W + Grill 13-14	-
	<b>Instructions</b> Put frozen gratin into a small, round glass pyrex dish. Put the dish on the rack. After grilling. Stand for 2-3 minutes.		
Pasta (Cannelloni, Macaroni, Lasagne)	400 g	300 W + Grill 18-19	Grill only 1-2
	<b>Instructions</b> Put frozen pasta into a small flat rectangular glass pyrex dish. Put the dish directly on the turntable. After grilling. Stand for 2-3 minutes.		
Chicken Nuggets	250 g	450 W + Grill 5-5½	450 W + Grill 3-3½
	<b>Instructions</b> Put chicken nuggets on the rack. Turn over after first time.		
Oven Chips	250 g	450 W + Grill 9-11	450 W + Grill 4-5
	<b>Instructions</b> Put oven chips evenly on baking paper on the rack.		

## Grill Guide for fresh food

Preheat the grill with the grill-function for 3-4 minutes.

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

Fresh Food	Serving Size	1 step (min.)	2 step (min.)
Toast Slices	4 pcs (each 25 g)	Grill only 6-8	Grill only 4-5½
	<b>Instructions</b> Put the toast slices side by side on the rack.		
Bread Rolls (Already Baked)	2-4 pieces	Grill only 2-3	Grill only 2-3
	<b>Instructions</b> Put bread rolls first with the bottom side up in a circle directly on the turntable.		
Grilled Tomatoes	200 g (2 pcs)	300 W + Grill 4½-5½	Grill only 2-3
	400 g (4 pcs)	7-8	
	<b>Instructions</b> Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the rack.		
Toast Hawaii (Ham, Pineapple, Cheese Slices)	2 pcs (300 g)	450 W + Grill 3½-4	-
	<b>Instructions</b> Toast the bread slices first. Put the toast with topping on the rack. Put 2 toasts opposite directly on the rack. Stand for 2-3 minutes.		
Baked Potatoes	250 g	600 W + Grill 4½-5½	-
	500 g	8-9	
	<b>Instructions</b> Cut potatoes into halves. Put them in a circle on the rack with the cut side to the grill.		

Fresh Food	Serving Size	1 step (min.)	2 step (min.)
Chicken Pieces	450-500 g (2 pcs)	300 W + Grill 10-12	300 W + Grill 12-13
	<b>Instructions</b> Prepare chicken pieces with oil and spices. Put them in a circle with the bones to the middle. Put 1 chicken piece not into the centre of the rack. Stand for 2-3 minutes.		
Lamb Chops/Beef Steaks (Medium)	400 g (4 pcs)	Grill only 12-15	Grill only 9-12
	<b>Instructions</b> Brush the lamb chops with oil and spices. Lay them in a circle on the rack. After grilling. Stand for 2-3 minutes.		
Pork Steaks	250 g (2 pcs)	300 W + Grill 7-8	Grill only 6-7
	<b>Instructions</b> Brush the pork steaks with oil and spices. Lay them in a circle on the rack. After grilling. Stand for 2-3 minutes.		
Baked Apples	1 apple (ca. 200 g)	300 W + Grill 4-4½	-
	2 apples (ca. 400 g)	6-7	
	<b>Instructions</b> Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the turntable.		
Roast Chicken	1200 g	450 W + Grill 18-20	300 W + Grill 23-25
	<b>Instructions</b> Brush chicken with oil and spices. Put chicken first breast side down, second breast side up on pyrex dish. Stand for 5 minutes after grilling.		



# Cooking guide

## Tips and tricks

### MELTING BUTTER

Put 50 g butter into a small deep glass dish. Cover with plastic lid. Heat for 30-40 seconds using 800 W, until butter is melted.

### MELTING CHOCOLATE

Put 100 g chocolate into a small deep glass dish. Heat for 3-5 minutes, using 450 W until chocolate is melted. Stir once or twice during melting. Use oven gloves while taking out!

### MELTING CRYSTALLIZED HONEY

Put 20 g crystallized honey into a small deep glass dish. Heat for 20-30 seconds using 300 W until honey is melted.

### MELTING GELATINE

Lay dry gelatine sheets (10 g) for 5 minutes into cold water. Put drained gelatine into a small glass pyrex bowl. Heat for 1 minute using 300 W. Stir after melting.

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

Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water. Cook uncovered in a glass pyrex bowl for 3½ to 4½ minutes using 800 W, until glaze/icing is transparent. Stir twice during cooking.

### COOKING JAM

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well. Cook covered for 10-12 minutes using 800 W. Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

### COOKING PUDDING

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using 800 W. Stir several times well during cooking.

### BROWNING ALMOND SLICES

Spread 30 g sliced almonds evenly on a medium sized ceramic plate. Stir several times during browning for 3½ to 4½ minutes using 600 W. Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!



# Troubleshooting and information code

## Troubleshooting

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

Problem	Cause	Action
<b>General</b>		
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 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.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Objects are on top of the oven.	Remove all objects on the top of the oven.
The door cannot be opened properly.	Food residue is stuck between the door and oven interior.	Clean the oven and then open the door.



## Troubleshooting and information code

Problem	Cause	Action
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 Cancel 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 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.
There are sparks during cooking.	Metal containers are used during the oven/thawing functions.	Do not use metal containers.

Problem	Cause	Action
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"> <li>1. Water drips.</li> <li>2. Steam emits through a door crack.</li> <li>3. Water remains in the oven.</li> </ol>	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
<b>Turntable</b>		
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.
<b>Grill</b>		
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
<b>Oven</b>		
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.
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.



## Troubleshooting and information code

Problem	Cause	Action
<b>Steam</b>		
I can hear water boiling during Vapour cooking	Water is heated using the steam heater.	This is not an oven malfunction.
There is an unusual sound when I stop Vapour cooking.	Water is being removed from inside the steam heater after Vapour cooking has finished.	This is not an oven malfunction.
Steam does not come out.	The water supply tank is not installed.	Make sure the water supply tank is correctly installed.
	There is no water in the water supply tank.	Fill the tank with water and try again.

## Information code

Information code	CAUSE	Action
C-d0	Control buttons are pressed over 10 seconds.	Clean the keys and check if there is water on the surface around key. If it occurs again, turn off the microwave oven over 30 seconds and try setting again. If it appears again, call your local SAMSUNG Customer Care Centre.

### NOTE

If the suggested solution does not solve the problem, contact your local SAMSUNG Customer Care Centre.





## 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	MG23K3575**
Power source	230 V ~ 50 Hz AC
Power consumption Maximum power Microwave Grill (heating element)	2300 W 1250 W 1100 W
Output power	100 W / 800 W - 6 levels (IEC-705) <ul style="list-style-type: none"><li>• 240 V: 800 W</li><li>• 230 V: 750 W</li></ul>
Operating frequency	2450 MHz
Dimensions (W x H x D) Outside (Included Handle) Oven cavity	489 x 275 x 392 mm 330 x 211 x 324 mm
Volume	23 liter
Weight Net	13.0 kg approx.

## Memo

# Memo

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Memo

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.

## QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRIA	0800-SAMSUNG (0800-7267864) [Only for Premium HA] 0800-366661 [Only for Dealers] 0810-112233	<a href="http://www.samsung.com/at/support">www.samsung.com/at/support</a>
BELGIUM	02-201-24-18	<a href="http://www.samsung.com/be/support">www.samsung.com/be/support</a> (Dutch) <a href="http://www.samsung.com/be_fr/support">www.samsung.com/be_fr/support</a> (French)
DENMARK	70 70 19 70	<a href="http://www.samsung.com/dk/support">www.samsung.com/dk/support</a>
FINLAND	030-6227 515	<a href="http://www.samsung.com/fi/support">www.samsung.com/fi/support</a>
FRANCE	01 48 63 00 00	<a href="http://www.samsung.com/fr/support">www.samsung.com/fr/support</a>
GERMANY	0180 6 SAMSUNG bzw. 0180 6 7267864* (*0,20 €/Anruf aus dem dt. Festnetz, aus dem Mobilfunk max. 0,60 €/Anruf)	<a href="http://www.samsung.com/de/support">www.samsung.com/de/support</a>
ITALIA	800-SAMSUNG (800.7267864)	<a href="http://www.samsung.com/it/support">www.samsung.com/it/support</a>
CYPRUS	8009 4000 only from landline, toll free	<a href="http://www.samsung.com/gr/support">www.samsung.com/gr/support</a>
GREECE	80111-SAMSUNG (80111 726 7864) only from land line (+30) 210 6897691 from mobile and land line	
LUXEMBURG	261 03 710	<a href="http://www.samsung.com/be_fr/support">www.samsung.com/be_fr/support</a>
NETHERLANDS	0900-SAMSUNG (0900-7267864) (€ 0,10/Min)	<a href="http://www.samsung.com/nl/support">www.samsung.com/nl/support</a>
NORWAY	815 56480	<a href="http://www.samsung.com/no/support">www.samsung.com/no/support</a>
PORTUGAL	808 20 7267	<a href="http://www.samsung.com/pt/support">www.samsung.com/pt/support</a>
SPAIN	0034902172678	<a href="http://www.samsung.com/es/support">www.samsung.com/es/support</a>
SWEDEN	0771 726 7864 (0771-SAMSUNG)	<a href="http://www.samsung.com/se/support">www.samsung.com/se/support</a>
SWITZERLAND	0800 726 78 64 (0800-SAMSUNG)	<a href="http://www.samsung.com/ch/support">www.samsung.com/ch/support</a> (German) <a href="http://www.samsung.com/ch_fr/support">www.samsung.com/ch_fr/support</a> (French)
UK	0330 SAMSUNG (7267864)	<a href="http://www.samsung.com/uk/support">www.samsung.com/uk/support</a>
EIRE	0818 717100	<a href="http://www.samsung.com/ie/support">www.samsung.com/ie/support</a>



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