Microwave Oven

User manual

MG23A7013C*



SAMSUNG

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IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

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

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

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

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

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

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential environments;
- bed and breakfast type environments.

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

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

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

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

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

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

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

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

Safety instructions

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 appliance is intended to be used built-in only. The appliance shall not be placed in a cabinet.

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

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

The appliance shall not be cleaned with a steam cleaner.

The appliance should not be cleaned with a water jet.

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

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

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

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

This Appliance should be allowed to disconnection from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fied wiring in accordance with the wiring rules.

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.

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

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

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

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

A steam cleaner is not to be used.

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

The appliance must not be installed behind a decorative door in order to avoid overheating.

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

Care should be taken to avoid touching heating elements.

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

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

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

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

The surfaces are liable to get hot during use.

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

Safety instructions

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.
Do not use this appliance for other purposes than cooking. Drying of clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire. Use this appliance only for its intended use as described in the manual. Do not put corrosive chemicals or vapors in or on this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.

Microwave operation precautions

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

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

Safety instructions

Limited warranty

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

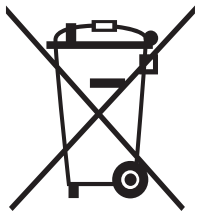
- Door, handles, out-panel, or control panel that are dented, scratched, or broken.
- A broken or missing tray, guide roller, coupler, or wire rack.

Use this oven only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your oven.
Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact a local Samsung service centre or find help and information online at www.samsung.com.
Use this oven for heating food only. It is intended for domestic use only. Do not heat any type of textiles or cushions filled with grains. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the oven.
To avoid deterioration of the oven surface and hazardous situations, always keep the oven clean and well maintained.

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.

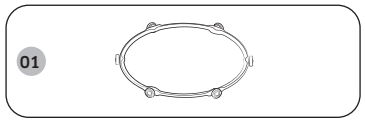
Business users should contact their supplier and check the terms and conditions of the purchase contract. This product and its electronic accessories should not be mixed with other commercial wastes for disposal.

For information on Samsung's environmental commitments and product regulatory obligations, e.g. REACH, visit our sustainability page available via www.samsung.com

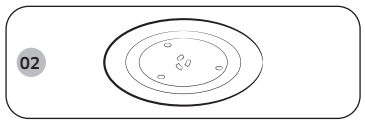
Installation

Accessories

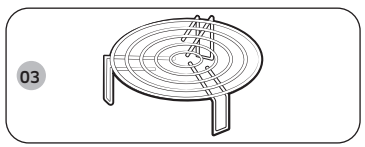
Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.



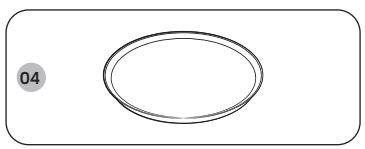
01 **Roller ring**, to be placed in the centre of the microwave oven.
The roller ring supports the turntable.



02 **Turntable**, to be placed on the roller ring with the centre fitting to the coupler.
The turntable serves as the main cooking surface; it can be easily removed for cleaning.



03 **Grill rack**, to be placed on the turntable.
The metal rack can be used in grill and combination cooking.

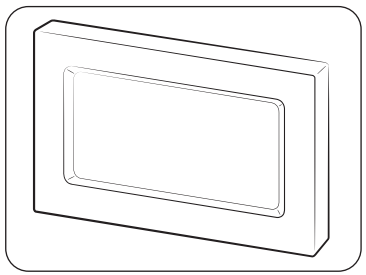


04 **Crusty plate**, see pages 29 to 31.
The crusty plate is used to brown food better in the microwave or grill combination cooking modes. It helps keep pastry and pizza dough crisp.

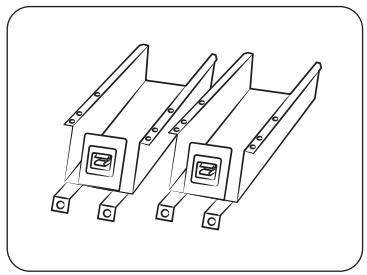
⚠ CAUTION

Do not operate the microwave oven without the roller ring and turntable.

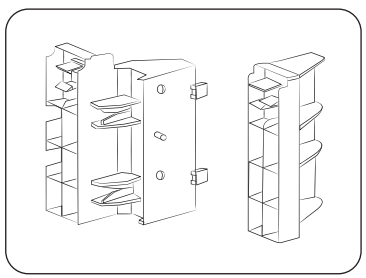
Included for installation



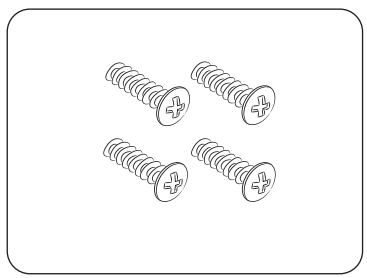
Trim



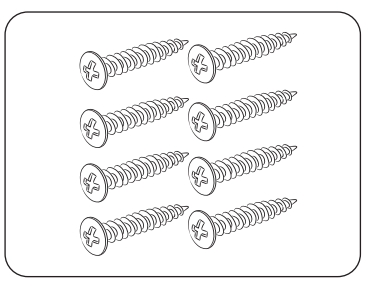
Base bracket (2)



Trim holder (2)



Screw (Type A) (4)



Screw (Type B) (8)

Installation

Installation instructions microwave oven

This appliance complies with the EU regulations.
Disposal of packaging and appliance.
The appliance's packaging is recyclable.
The following can be used:

- cardboard;
- polyethylene film (PE);
- CFC-free polystyrene(PS rigid foam).

Dispose of these materials in a responsible manner and in accordance with government regulations.
The authorities can provide you with infromation about how to dispose of discarded domestic appliances in a responsible manner.

Safety

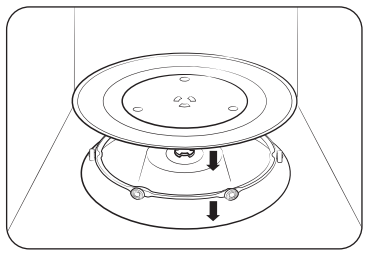
The appliance should only be connected by a qualified technician.
The microwave oven has been designed for domestic use.
You should use it exclusively for cooking food.
The appliance is hot during and after use.
Bear this in mind if young children come anywhere near the appliance.
Installation near to a conventional oven.

- Where a microwave oven is to be installed next to a conventional oven, sufficient space between them should be allowed to prevent overheating, as the trim can wrap with excessively high temperatures, Obviously, it is important to adherent strictly to the conventional oven manufacturer's installation instruction.
- A built-in microwave oven must not be installed above a conventional oven otherwise the microwave oven's cooling system may be adversely affected by hot air produced by the conventional oven.

Electrical connection

The house mains to which the appliance is connected should comply with national and local regulations.
If you wish to make a fixed connection, ensure that a multipolar switch with a minimum contact spacing of 3 mm is fitted in the supply line.

Installing your microwave oven

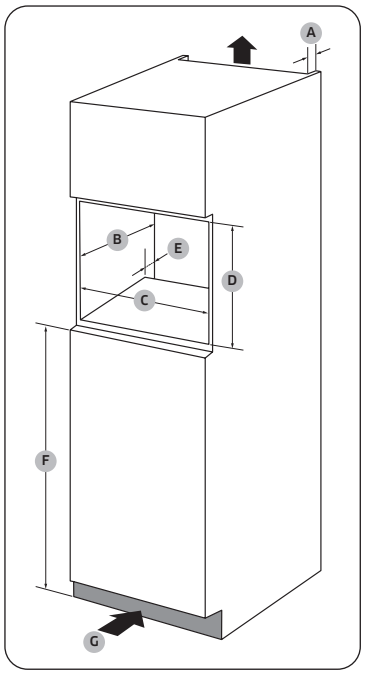


1. Remove all packing materials inside the oven. Install the roller ring and turntable. Check that the turntable rotates freely.
2. This microwave oven has to be positioned so that plug is accessible.

⚠ CAUTION

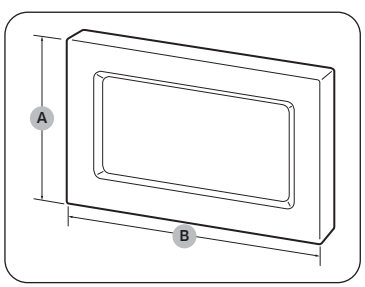
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
  For your personal safety, plug the cable into a 3-pin, 230 Volt, 50 Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable.
- Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

Dimensions



Cabinet

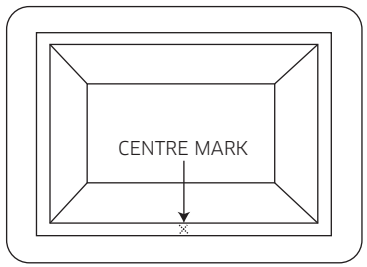
A	50 mm
B	550 mm
C	560 (+8) mm
D	362 mm
E	50 mm
F	850 mm
G	200 cm^2



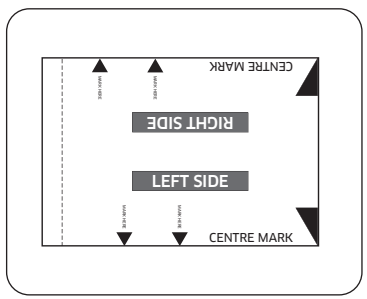
Trim

A	381 mm
B	596 mm

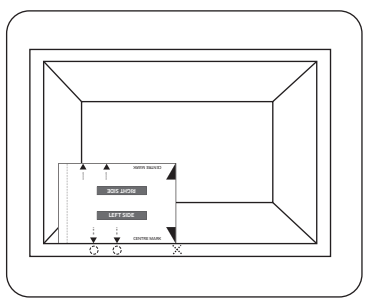
Microwave oven installation procedure



1. Measure the length of the cabinet and put a mark on the centre.

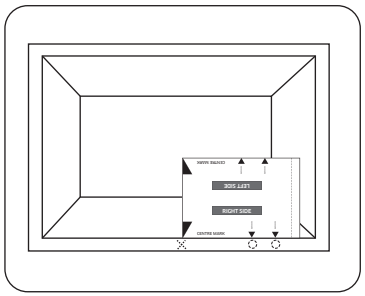


2. Cut out the template sheet on page **47**.

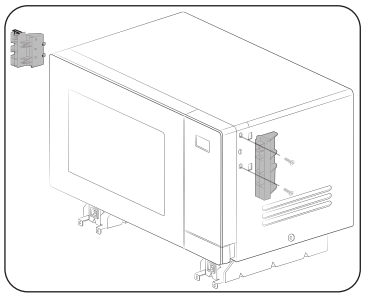


3. Align the 'CENTRE MARK' on the right side of the template sheet with the centre mark on the cabinet.
   - Make sure the text 'LEFT SIDE' is upright.
4. Mark the screw hole locations on the cabinet.

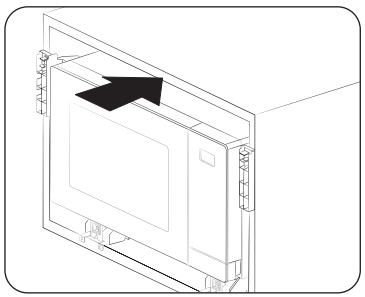
Installation



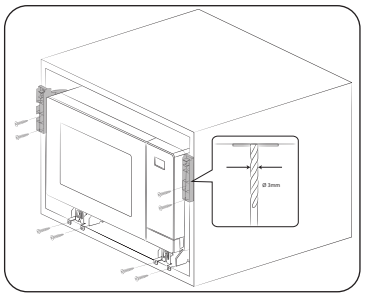
5. Turn the template sheet 180 degrees.
6. Align the 'CENTRE MARK', now on the left side of the template sheet, with the centre mark on the cabinet.
7. Mark the screw hole locations on the cabinet.



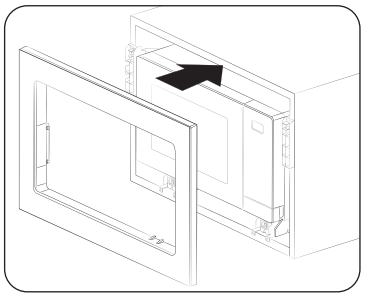
8. Use the provided screws (Type A) to fasten two Trim holders to the left and right side of the microwave.
- Check the markings (L: left, R: right) on the brackets to fasten them on the correct side.



9. Insert the microwave into the cabinet. Then, align the Base bracket holes with the marking from step 4 and 7.



10. Use a 3 mm drill to make holes in the cabinet to fasten the Base brackets. Then, fasten with the provides screws (Type B).



11. Attach the Trim, and then connect all electrical cables. Check if the appliance works properly.

Maintenance

Cleaning

Clean the microwave oven regularly to prevent impurities from building up on or inside the microwave 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 microwave oven. Rinse and dry well.

To remove stubborn impurities with bad smells from inside the microwave oven

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

⚠ CAUTION

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

Replacement (repair)

⚠ WARNING

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

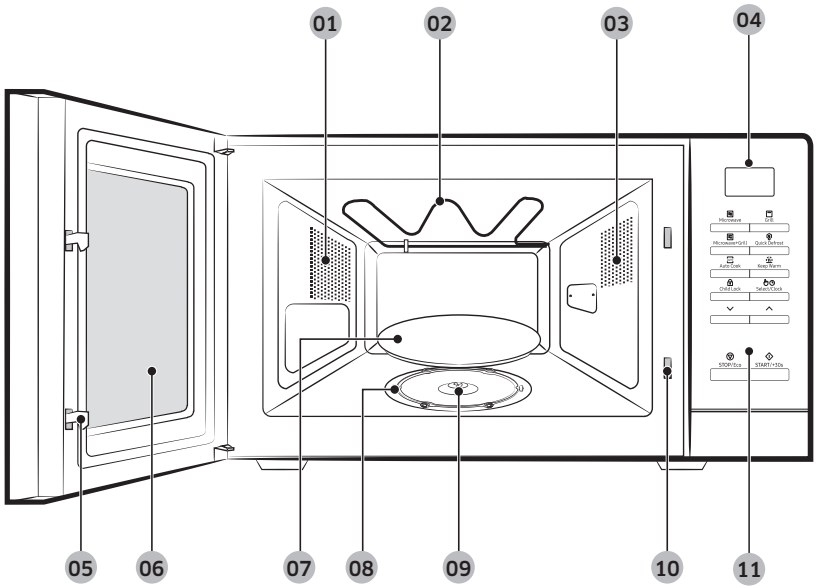
If you don't use the microwave oven for an extended period of time, unplug the power cord and move the microwave oven to a dry, dust-free location. Dust and moisture that builds up inside the microwave oven may affect the performance of the microwave oven.

NOTE

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.

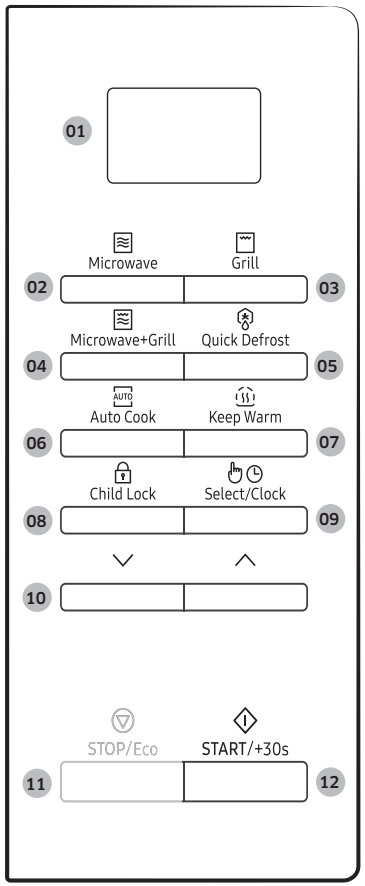
Microwave oven features

Microwave oven



01 Ventilation holes
02 Heating element
03 Light
04 Display
05 Door latches
06 Door
07 Turntable
08 Roller ring
09 Coupler
10 Safety interlock holes
11 Control panel

Control panel



01 Display
02 Microwave
03 Grill
04 Microwave+Grill
05 Quick Defrost
06 Auto Cook
07 Keep Warm
08 Child Lock
09 Select/Clock
10 Up/Down
11 STOP/Eco
12 START/+30s

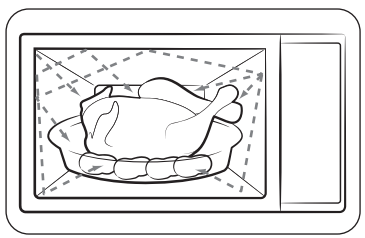
Microwave oven use

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)

NOTE

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

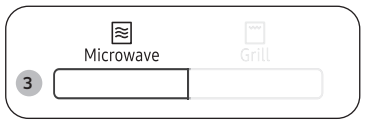
- Even cooking of the food right to the centre.
- The same temperature throughout the food.

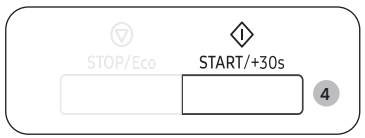
Checking that your oven is operating correctly

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 42-45.

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.





1. Push the button to open the microwave oven door.
2. Place a glass of water on the turntable, and then close the door.
3. Press the **Microwave** button.
4. Press the **START/+30s** button repeatedly to set the time to 4 or 5 minutes.
5. The microwave oven heats the water for the set time. Check and make sure the water is boiling.

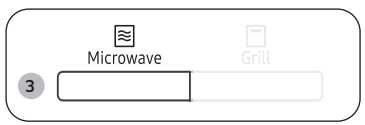
Microwave oven use

Cooking/Reheating

The following procedure explains how to cook or reheat food.

⚠ CAUTION

Always check your cooking settings before leaving the microwave oven unattended.

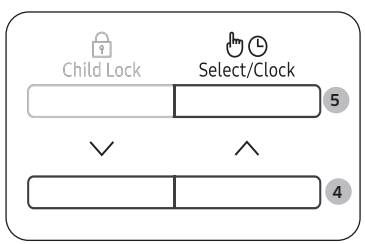


1. Push the button to open the microwave oven door.
2. Place the food on the centre of the turntable, and then close the door.

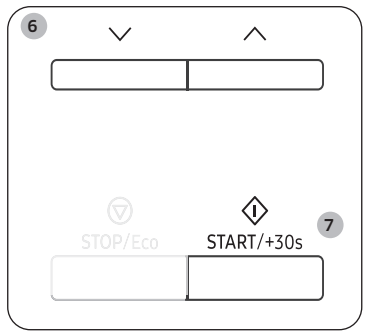
⚠ CAUTION

Do not operate the microwave oven when it is empty.

3. Press the **Microwave** button.
   - The control panel display shows the corresponding icon (≋) and the maximum power level (800 W).



4. Press the **Down** or **Up** button to select the desired power level.
   - Refer to the "**Power levels and time variations**" section on page **17** for the appropriate power level.
5. And then press **Select/Clock** button**.**



6. Press the **Down** or **Up** button to set the desired cooking time.
   - The control panel display shows the cooking time.
7. Press thew **START/+30s** button to start cooking.
   - The light turns on and the turntable starts to rotate.
   - When the cooking is complete, the microwave oven beeps 4 times and the control panel display shows the current time. Then, the end reminder signal beeps once every minute for 3 times.

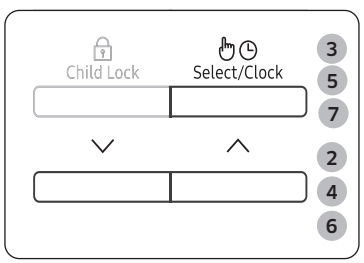
Setting the time

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 clock. You must set the clock:

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

NOTE

You must manually change the time to apply daylight saving time.



1. To display the time in the...
   - 24-hour notation.
   - 12-hour notation.
2. Press the **Down** or **Up** button to set the time notation
3. Press the **Select/Clock** button.
4. Press the **Down** or **Up** button to set the hour.
5. Press the **Select/Clock** button.
6. Press the **Down** or **Up** button to set the minute.
7. Press the **Select/Clock** button.

NOTE

The control panel display shows the time when the microwave is not in use.

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.

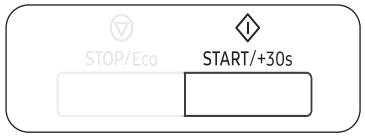
- The cooking time decreases If you select a higher power level.
- The cooking time increases If you select a lower power level.

Microwave oven use

Adjusting the cooking time

You can increase or decrease the cooking time while the microwave oven is cooking.

- Check how cooking is progressing at any time simply by opening the door, and then increase or decrease the cooking time if necessary.



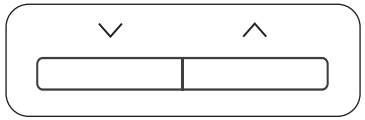
Method 1

Press the **START/+30s** button to increase the cooking time by 30 seconds.

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

NOTE

You can only increase the cooking time.



Method 2

Press the **Down** or **Up** button to adjust the cooking time.

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 temporarily

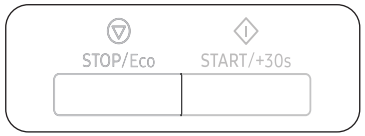
1. Open the door or press **STOP/Eco** once.
   - Cooking stops temporarily.
2. To resume cooking, close the door and press **START/+30s**.

To stop the cooking completely

1. Open the door or press **STOP/Eco** once.
   - Cooking stops temporarily.
2. Press **STOP/Eco** button again.

Setting the energy save mode

The microwave oven has an energy save mode.



- Press the **STOP/Eco** button. The control panel display turns off.
- To cancel the energy save mode, open the door or press **STOP/Eco**. The control panel display shows the current time.

NOTE

Auto energy saving function

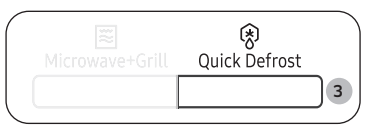
The product returns to standby status if there is no input for 25 minutes in the middle of setting or while the operation has been paused. Also, if you leave the door open, the interior lamp automatically turns off after 5 minutes.

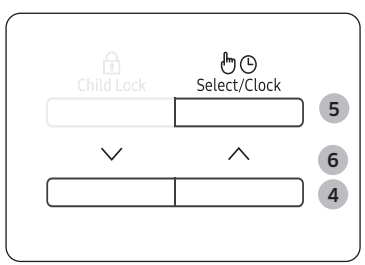
Using the Quick Defrost

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.







1. Push the button to open the microwave oven door.
2. Place the food on the centre of the turntable, and then close the door.
3. Press the **Quick Defrost** button.
4. Press the **Down** or **Up** button to select the type of food.
   - For more information, see the "**Quick Defrost programme description**" section on page **19**.
5. And then press **Select/Clock** button
6. Press the **Down** or **Up** button to set the serving size.
7. Press the **START/+30s** button to start defrosting.
   - When the microwave oven beeps, open the door and turn the food over.
8. Close the door, and then press **START/+30s** to resume defrosting.
   - When the defrosting is complete, the microwave oven beeps 4 times and the control panel display shows the current time. Then, the end reminder signal beeps once every minute for 3 times.

Quick Defrost programme description

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	Frozen 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.

Microwave oven use

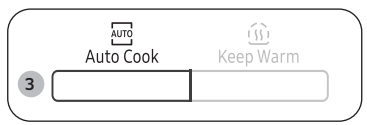
Code	Food	Serving Size	Instructions
5	Bread	200-1500 g	Put bread horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. This programme is suitable for all kinds of bread, sliced or whole, 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.

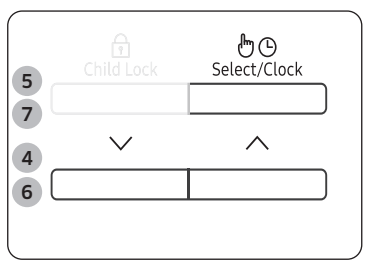
Using Auto Cook

Auto Cook has 45 pre-programmed cook settings. You do not need to set either the cooking times or the power level.

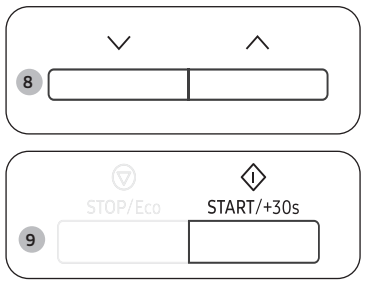
⚠ CAUTION

Use only containers that are microwave-safe.





1. Push the button to open the microwave oven door.
2. Place the food on the centre of the turntable, and then close the door.
3. Press the **Auto Cook** button.
4. Press the **Down** and **Up** button to select the desired category.
   - 1. Grill Fry
   - 2. Healthy Cooking
   - 3. Home Dessert
   - 4. Bread Defrost
5. And then press **Select/Clock** button
6. Press the **Down** or **Up** button to select the weight of food.
   - For more information, see the "**Auto Cook programme description**" section on pages **21** to **28**.
   - Depending on the selected menu, you may have only one weight option available to select.
   - You do not have to select a weight for Home Dessert.
7. And then press **Select/Clock** button.



8. Press the **Down** or **Up** button to select the type of food.
9. For more information, see the "**Auto Cook programme description**" section on pages 21 to 28.Press the **START/+30s** button to start Auto Cook.
   - The microwave oven cooks the food according to the selected pre-programmed setting.
   - When the cooking is complete, the microwave oven beeps 4 times and the control panel display shows the current time. Then, the end reminder signal beeps once every minute for 3 times.

The following table presents quantities and appropriate instructions about 45 pre-programmed cooking options. The pre-programmes are categorized into 4 different categories.

⚠ **CAUTION**

Use oven gloves when taking out food.

Auto Cook programme description

1. Grill Fry

Code	Food	Serving Size	Instructions
1-1	Frozen French Fries	400 g	Place frozen French fries on the crusty plate with the rack. Put them in the microwave oven. Select the auto cook program and press the **START/+30s** button. After cooking, stand for 2-3 minutes.
1-2	Frozen Pork Cutlet	500 g	Place frozen pork cutlet on the crusty plate with the rack. Put them in the microwave oven. Select the auto cook program and press the **START/+30s** button. When the beeps, turn the food and then press the **START/+30s** to continue. After cooking, stand for 2-3 minutes.
1-3	Frozen Chicken Nuggets	350 g	Place frozen chicken nuggets on the crusty plate with the rack. Put them in the microwave oven. Select the auto cook program and press the **START/+30s** button. After cooking, stand for 2-3 minutes.

Microwave oven use

Code	Food	Serving Size	Instructions
1-4	Frozen Potato Croquettes	350 g	Place frozen potato croquettes on the crusty plate with the rack. Put them in the microwave oven. Select the auto cook program and press the **START/+30s** button. After cooking, stand for 2-3 minutes.
1-5	Frozen Corn Dogs	500 g	Place frozen corn dogs on the crusty plate with the rack. Put them in the microwave oven. Select the auto cook program and press the **START/+30s** button. After cooking, stand for 2-3 minutes.
1-6	Frozen Fish Cutlets	300 g	Place frozen fish cutlets on the crusty plate with the rack. Put them in the microwave oven. Select the auto cook program and press the **START/+30s** button. When the beeps, turn the food and then press the **START/+30s** to continue. After cooking, stand for 2-3 minutes.
1-7	Frozen Buffalo Wings	500 g	Place frozen buffalo wings on the crusty plate with the rack. Put them in the microwave oven. Select the auto cook program and press the **START/+30s** button. After cooking, stand for 2-3 minutes.
1-8	Frozen Cheese Cutlets	400 g	Place frozen cheese cutlets on the crusty plate with the rack. Put them in the microwave oven. Select the auto cook program and press the **START/+30s** button. After cooking, stand for 2-3 minutes.
1-9	Frozen Cheese Sticks	300 g	Place frozen cheese sticks on the crusty plate with the rack. Put them in the microwave oven. Select the auto cook program and press the **START/+30s** button. After cooking, stand for 2-3 minutes.
1-10	Frozen Spring Rolls	300 g	Slightly oil the frozen spring rolls on the surface. Place frozen spring rolls on the crusty plate with the rack. Put them in the microwave oven. Select the auto cook program and press the **START/+30s** button. When the beeps, turn the food and then press the **START/+30s** to continue. After cooking, stand for 2-3 minutes.
1-11	Frozen Breaded Shrimps	300 g	Slightly oil the frozen breaded shrimps on the surface. Place frozen breaded shrimps on the crusty plate with the rack. Put them in the microwave oven. Select the auto cook program and press the **START/+30s** button. When the beeps, turn the food and then press the **START/+30s** to continue. After cooking, stand for 2-3 minutes.

Code	Food	Serving Size	Instructions
1-12	Frozen Onion Rings	300 g	Place frozen onion rings on the crusty plate with the rack. Put them in the microwave oven. Select the auto cook program and press the **START/+30s** button. After cooking, stand for 2-3 minutes.
1-13	Frozen Wedge Potatoes	350 g	Place frozen wedge potatoes on the crusty plate with the rack. Put them in the microwave oven. Select the auto cook program and press the **START/+30s** button. After cooking, stand for 2-3 minutes.
1-14	Chicken Drum Sticks	500 g	Slightly oil the chicken drums sticks on the surface. Add seasoning them according to your preference. Place chicken drums sticks on the crusty plate with the rack. Put them in the microwave oven. Select the auto cook program and press the **START/+30s** button. After cooking, stand for 2-3 minutes.
1-15	Chicken Wings	500 g	Slightly oil the chicken wings on the surface. Add seasoning them according to your preference. Place chicken wings on the crusty plate with the rack. Put them in the microwave oven. Select the auto cook program and press the **START/+30s** button. After cooking, stand for 2-3 minutes.

2. Healthy Cooking

Code	Food	Serving Size	Instructions
2-1	Ready Meal (chilled)	350 g 450 g	Put meal on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). Stand for 2-3 minutes.
2-2	Vegetarian Meal (chilled)	350 g 450 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.
2-3	Broccoli Florets	250 g	Rinse and clean broccoli florets. Put them evenly into a glass bowl with lid. Add 30-45 ml water. (2-3 tbsp.) Put bowl in the centre of turntable. Cook covered. Stir after cooking. This programme is suitable for broccoli as well as sliced courgette, egg plant, pumpkin or pepper. Stand for 1-2 minutes.
2-4	Sliced Carrots	250 g	Rinse and clean carrots cut into round slices evenly. Put them into a glass bowl with lid. Add 30-45 ml water. (2-3 tbsp.) Put bowl in the centre of turntable. Cook covered. Stir after cooking. This programme is suitable for sliced carrots as well as cauliflower florets or turnip cabbage. Stand for 1-2 minutes.

Microwave oven use

Code	Food	Serving Size	Instructions
2-5	Green Beans	250 g	Rinse and clean green beans. Put them evenly into a glass bowl with lid. Add 30 ml (1 tbsp.) water when cooking 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
2-6	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.
2-7	Corn on the Cob	250 g	Rinse and clean corn on the cobs and put into an oval glass dish. Cover with microwave cling film and pierce film. Stand for 1-2 minutes.
2-8	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.
2-9	Brown Rice (parboiled)	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.
2-10	Wholemeal Macaroni	125 g	Use a large glass ovenware dish with lid. Add 1 L hot boiling water, a pinch of salt and stir well. Cook uncovered. Stir before standing time and drain thoroughly afterwards. Stand for 1 minutes.
2-11	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.
2-12	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.
2-13	Vegetable Gratin	500 g	Put the vegetables, such as precooked potato slices, courgette slices and tomatoes and sauce into a suitable sized glass pyrex dish. Add grated cheese on top. Put dish on the grill rack. Stand for 2-3 minutes.
2-14	Grilled Tomatoes	400 g	Rinse and clean tomatoes, cut them into halves and put in an ovenware dish. Add grated cheese on top. Put dish on grill rack. Stand for 1-2 minutes.

Code	Food	Serving Size	Instructions
2-15	Chicken Breasts	300 g (2 pcs.)	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.
2-16	Turkey Breasts	300 g (2 pcs.)	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.
2-17	Fresh Fish Filets	300 g (2 pcs.)	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.
2-18	Fresh Salmon Filets	300 g (2 pcs.)	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.
2-19	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.
2-20	Fresh Trout	200 g (1 fish)	Put fresh whole fish into an microwave oven proof 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.
2-21	Grilled Fish	300 g (1-2 fish)	Brush skin of whole fish (trout or gilthead) with oil and add herbs and spices. Put fish side by side, head to tail on the grill rack. Turnover, as soon as the beep sounds. Stand for 3 minutes.
2-22	Grilled Salmon Steaks	400 g (2 steaks)	Put fish steaks evenly on the grill rack. Turnover, as soon as the beep sounds. Stand for 2 minutes.

Microwave oven use

3. Home Dessert

Code	Food	Serving Size	Instructions
3-1	Walnut Pound Cake	1 serving	**Ingredients** Flour 120 g, Butter 150 g, Black sugar 100 g, Egg 2 pcs., Walnut (Chopped) 50 g, Baking powder 4 g
			1. Combine a butter and black sugar in bowl. **2.** Add egg and mix well. **3.** Add a flour, baking powder and keep stirring. **4.** Add a walnut and mix well. **5.** Pour a mixture in greased glass or plastic bowl. **6.** Put the bowl in the microwave oven and select the Auto cook [1-1]. **7.** After cooking, stand for 2-3 minutes.
3-2	Banana Bread	1 serving (6 pcs.)	**Ingredients** Banana 3 pcs., Pancake mix 120 g, Milk 120 g, Egg 1 pc., Malt syrup 2 tbsp.
			1. Chop the banana. **2.** Combine a pancake mix, milk, egg, malt syrup in bowl. **3.** Add banana and mix well. **4.** Pour a mixture in 6 paper cups. **5.** Put paper cups in the microwave oven and select the Auto cook [1-2]. **6.** After cooking, stand for 2-3 minutes.
3-3	Sponge Cake	1 serving	**Ingredients** Flour 170 g, Butter 50 g, Sugar 150 g, Egg 3 pcs., Baking powder 10 g
			1. Combine a butter and sugar in bowl. **2.** Add egg and mix well. **3.** Add a flour, baking powder and keep stirring. **4.** Pour a mixture in greased glass or plastic bowl. **5.** Put the bowl in the microwave oven and select the Auto cook [1-3]. **6.** After cooking, stand for 2-3 minutes.
3-4	Brownie	1 serving	**Ingredients** Flour 90 g, Butter (Melted) ½ cup, Sugar 230 g, Egg 2 pcs., Cocoa powder 40 g
			1. Combine a butter, beaten eggs, sugar in bowl. **2.** Add a flour, cocoa powder and keep stirring. **3.** Pour a mixture in greased glass or plastic bowl. **4.** Put the bowl in the microwave oven and select the Auto cook [1-4]. **5.** After cooking, stand for 20-30 minutes.

Code	Food	Serving Size	Instructions
3-5	Egg Pudding	1 serving (3 pcs.)	Ingredients Milk 250 g, Sugar 40 g, Egg 2 pcs.
			1. Crack the two eggs into a bowl. Lightly beat the egg with a balloon whisk. Don't let the tip of the whisk leave the bottom of the bowl to avoid creating too much foam. **2.** Combine milk, sugar in other bowl. **3.** Add the milk to the beaten egg while whisking the mixture. **4.** Sieve the egg mixture with a fine mesh strainer. Scrape off the bottom of the strainer with a spatula. Remove any foam on the surface with a spoon. **5.** Pour the mixture into custard cups. **6.** Put the cups in the microwave oven and select the Auto cook [1-5]. **7.** After cooking, refrigerate and serve.
3-6	Chocolate Mug Cake	1 serving	Ingredients Butter 30 g, Sugar 60 g, Egg 1 pc., Heavy cream 40 g, Flour 25 g, Cocoa powder 15 g, Vanilla 1.5 g, Semi-sweet chocolate chips 50 g
			1. Combine the butter, egg and cream together in a mug until well combined. **2.** Add the flour, sugar and keep stirring. **3.** Add the cocoa, vanilla and stir until just combined. **4.** Stir in the chocolate chips. **5.** Put the mug in the microwave oven and select the Auto cook [1-6]. **6.** After cooking, stand for 2-3 minutes.

Code	Food	Serving Size	Instructions
3-7	Mug Cake	1 serving	Ingredients Butter 30 g, Sugar 60 g, Egg 1 pc., Flour 50 g, Milk 30 g, Vanilla 6 g, Almond powder 3 g, Baking powder 1.5 g
			1. Combine the butter, egg together in a mug until well combined. **2.** Add the flour, sugar, baking powder and keep stirring. **3.** Add the almond powder, vanilla and stir until just combined. **4.** Put the mug in the microwave oven and select the Auto cook [1-7]. **5.** After cooking, stand for 2-3 minutes.

Microwave oven use

4. Bread Defrost

This function is defrosting and reheating for frozen bread. Frozen bread will have crisp outside like fresh bread. This program is suitable for baguettes, croissants, bagels and so on.

⚠ **CAUTION**

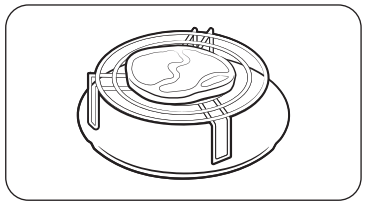
- This program is suitable for frozen bread which is baked. It is Not suitable for frozen dough.
- Crusty plate must be preheated. Please follow the instructions.

Code	Food	Serving Size	Instructions
4	Bread Defrost	100-600 g	Put the crusty plate on the turntable. Select auto cook program and press the **START/+30s** button. Display will show "HEAt" for preheating the crusty plate. When the beep, preheating is done. Place frozen bread on the crusty plate and put them in the microwave oven. Press the **START/+30s** button again. After cooking, stand for 2-3 minutes.

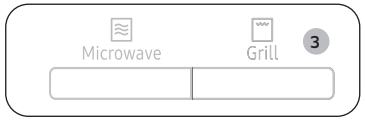
Grilling

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

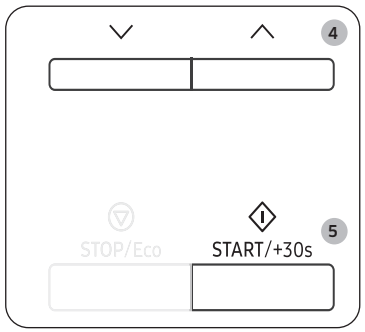
- Always use oven gloves when touching the cookware in the microwave oven, as they will be very hot.
- You can get better cooking and grilling results, if you use the grill rack.



1. Push the button to open the microwave oven door.
2. Place the food on the grill rack, and then close the door.



3. Press the **Grill** button.
   - The control panel display shows the corresponding icon ( ).
   - You cannot set the temperature of the grill.



4. Press the **Down** or **Up** button to set the desired grilling time.
   - The maximum grilling time is 60 minutes.
5. Press the **START/+30s** button to start grilling.
   - When the grilling is complete, the microwave oven beeps 4 times and the control panel display shows the current time. Then, the end reminder signal beeps once every minute for 3 times.

Combining microwaves and grill

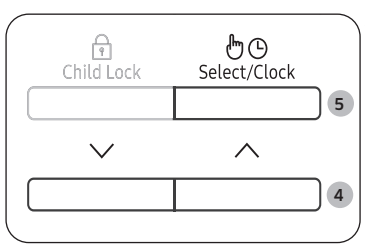
You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.

⚠ CAUTION

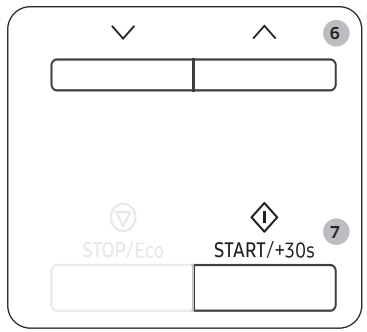
- Always use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
- Always use oven gloves when touching the cookware in the microwave oven, as they will be very hot.
- You can improve cooking and grilling, if you use the grill rack.



1. Push the button to open the microwave oven door.
2. Place the food on the grill rack, and then close the door.
3. Press the **Microwave+Grill** button.
   - The control panel display shows the corresponding icon (,) and the default power level (600 W).



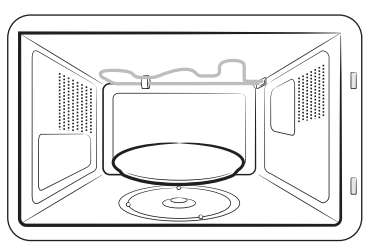
4. Press the **Down** or **UP** button to select the desired power level.
   - You can select the power level from 600 W, 450 W, or 300 W.
   - You cannot set the temperature of the grill.
5. And then press **Select/Clock** button.

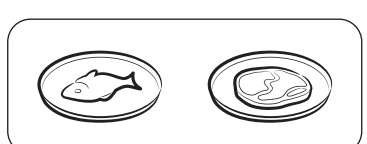


6. Press the **Down** or **Up** button to set the desired cooking time.
   - The maximum cooking time is 60 minutes.
7. Press the **START/+30s** button to start cooking.
   - When the cooking is complete, the microwave oven beeps 4 times and the control panel display shows the current time. Then, the end reminder signal beeps once every minute for 3 times.

Using the crusty plate

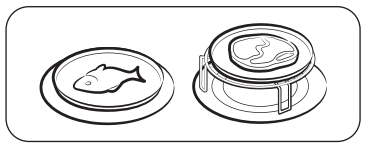
This crusty plate allows you to brown food not only on the top with the grill, but also the bottom of the food turns crispy and brown due to the high temperature of the crusty plate. Several items which you can prepare on the crusty plate can be found in the chart (see next page). The crusty plate can also be used for bacon, eggs, sausages, etc.

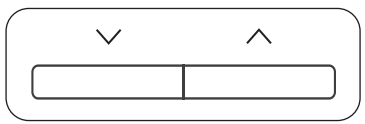




1. Place the crusty plate directly on the turntable and preheat it with highest Microwave-Grill-Combination [600 W + Grill] by following the times and instructions in the chart.
2. Brush the plate with oil if you are cooking food, such as bacon and eggs, in order to brown the food nicely.
3. Place the food on the crusty plate.

Microwave oven use





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

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

⚠ CAUTION

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

NOTE

- Please note that the crusty plate has a teflon layer which is not scratch-resistant. Do not use any sharp objects like a knife to cut on the crusty plate.
- Clean the crusty plate with warm water and detergent and rinse off with clean water.
- Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.

We recommend to preheat the crusty plate directly on the turntable.
Preheat crusty plate with 600 W + Grill function for 3-4 minutes.
Follow the times and instructions in the table.

Food	Serving Size	Power	Cooking time (min.)
Bacon	4 slices (80 g)	600 W + Grill	3-3½
	Instructions Preheat crust plate for 3 minutes. Put slices side by side on crust plate. Put crust plate on rack. Stand for 3 minutes.		

Food	Serving Size	Power	Cooking time (min.)
Grilled Tomatoes	200 g (2 pcs.)	450 W + Grill	2-3½
	Instructions Preheat crust plate for 3 minutes. Cut tomatoes in halves. Put some cheese on top. Arrange in a circle on crust plate. Put crust plate on rack. Stand for 3 minutes.		
Burger (Frozen)	2 pieces (125 g)	600 W + Grill	6-6½
	Instructions Preheat crust plate for 3 minutes. Put frozen burger on the crust plate. Put crust plate on rack. Turn over after 3-4 min. Stand for 3 minutes.		
Baguettes (Frozen)	200-250 g (2 pcs.)	450 W + Grill	6-7
	Instructions Preheat crust plate for 3 minutes. Put baguettes with topping (e.g. tomato-cheese) side by side on the plate. Put crust plate on rack. Stand for 3 minutes.		
Pizza (Frozen)	300-350 g	450 W+Grill	11-12
	Instructions Preheat the crust plate for 3 minutes. Put the frozen pizza on the crust plate. Put crust plate on the turntable. Stand for 1-2 minutes.		
Mini Pizza-Snack (Frozen)	9 X 30 g (270 g)	300 W + Grill	9-10
	Instructions Preheat crust plate for 3 minutes. Distribute pizza snacks evenly on crust plate. Put the plate on the Turntable. Stand for 3 minutes.		

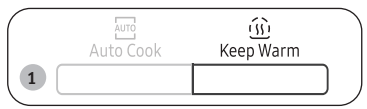
Food	Serving Size	Power	Cooking time (min.)
Pizza (Chilled)	300-350 g	450 W + Grill	5½-6½
	Instructions Preheat crust plate for 5 minutes. Put the chilled pizza on the plate. Put crust plate on the Turntable. Stand for 3 minutes.		
Fish Fingers (Frozen)	150 g (5 pcs.) 300 g (10 pcs.)	600 W + Grill	6-7 8-9
	Instructions Preheat crust plate for 4 minutes. Brush plate with 1 tbsp. oil. Put fish fingers in a circle on the plate. Turn over after 3 min (5 pcs.) or after 5 min. (10 pcs.). Stand for 3 minutes.		
Chicken Nuggets (Frozen)	125 g 250 g	600 W + Grill	4-5 6-7
	Instructions Preheat crust plate for 4 minutes. Brush plate with 1 tbsp. oil. Put chicken nuggets on the plate. Put crust plate on rack. Turn over after 2 min (125 g) or 4 min. (250 g). Stand for 3 minutes.		
Baked Potatoes	200 g 500 g	600 W + Grill	5-6 7-8
	Instructions Preheat crust plate for 3 minutes. Cut potatoes in halves. Put them on the crust plate with the cut-side to the bottom. Arrange in a circle. Put the plate on the rack. Stand for 3 minutes.		

Using Keep Warm

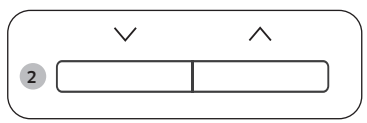
The Keep Warm feature keeps food hot until it's served. Use this function to keep food warm until ready to serve.

NOTE

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



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



2. Press the **Down** or **Up** button to select the desired setting.
- 1. Hot
- 2. Mild



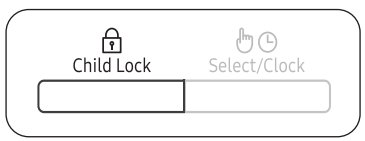
3. Press **START/+30s.**
- To stop warming the food, open the door or press **STOP/Eco** button.

⚠ CAUTION

- Do not use this function to reheat cold foods. This programmes are for keeping food warm that has just been cooked.
- Do not cover with lids or plastic wrap.
- Use oven gloves when taking out food.
- After start keep warm feature, set time cannot be changed.

Using Child Lock

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



- To activate Child Lock, press the **Child Lock** button for 3 seconds.
  - The control panel is locked, and the control panel display shows “L”.



- To deactivate Child Lock, press the **Child Lock** button for 3 seconds again.

Switching the beeper off

You can switch the beeper off whenever you want.



- To turn the beeping sound off, press the **Stop/ECO** and **Down** buttons at the same time.
  - The control panel shows “Off”.
- To turn the beeping sound back on, press the **Stop/ECO** and **Down** buttons at the same time again.
  - The control panel shows “On”.

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
Alunimium foil	✓✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the microwave 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	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-tableware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.

Cooking guide

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

✓ : Recommended ✓✗ : Use caution ✗ : Unsafe

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.

Cooking guide

Cooking Guide for frozen vegetables

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time - see table. Continue cooking to get the result you prefer.
Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

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

Cooking Guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 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 500 g	800 W	4-4½ 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 500 g	800 W	5-5½ 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
	Instructions Cut egg plants into small slices and sprinkle with 1 tbsp. lemon juice. Stand for 3 minutes.		
Leeks	250 g	800 W	4½-5
	Instructions Cut leeks into thick slices. Stand for 3 minutes.		
Mushrooms	125 g 250 g	800 W	1½-2 3-3½
	Instructions Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. Stand for 3 minutes.		
Onions	250 g	800 W	5½-6
	Instructions Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water. Stand for 3 minutes.		
Pepper	250 g	800 W	4½-5
	Instructions Cut pepper into small slices. Stand for 3 minutes.		
Potatoes	250 g 500 g	800 W	4-5 7½-8½
	Instructions 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
	Instructions Cut turnip cabbage into small cubes. Stand for 3 minutes.		

Cooking Guide for rice and pasta

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

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

Food	Serving Size	Power	Time (min.)
White Rice (Parboiled)	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.		

Cooking guide

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
	Instructions 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
	Instructions 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
	Instructions Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 2-3 minutes.		
Pasta with Sauce (Chilled)	350 g	600 W	4½-5½
	Instructions Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. Stand for 3 minutes.		
Filled Pasta with Sauce (Chilled)	350 g	600 W	5-6
	Instructions Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 3 minutes.		
Plated Meal (Chilled)	350 g	600 W	5½-6½
	Instructions 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.
	Instructions Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes.		
Baby Porridge (Grain + Milk + Fruit)	190 g	600 W	20 sec.
	Instructions Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes.		
Baby Milk	100 ml 200 ml	300 W	30-40 sec. 50 sec. to 1 min.
	Instructions 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.		

Cooking guide

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
	Instructions 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.		
Poultry			
Chicken Pieces	500 g (2 pcs.)	180 W	14½-15½
Whole Chicken	900 g	180 W	28-30
	Instructions First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time! Stand for 15-40 minutes.		
Fish			
Fish Fillets	250 g (2 pcs.) 400 g (4 pcs.)	180 W	6-7 12-13
	Instructions 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.		
Fruits			
Berries	250 g	180 W	6-7
	Instructions Distribute fruits on a flat, round glass dish (with a large diameter). Stand for 5-10 minutes.		
Bread			
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
	Instructions Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! Stand for 5-20 minutes.		

Grill

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

Cookware for grilling:

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

Food suitable for grilling:

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

Important remark:

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

Microwave + grill

This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking. It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly. 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.

Cooking guide

Grill Guide for frozen food

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

Frozen Food	Serving Size	Power	1 step (min.)	2 step (min.)
Bread Rolls (Each ca. 50 g)	2 pcs. 4 pcs.	MW + Grill	300 W + Grill 1-1½ 2-2½	Grill only 1-2 1-2
	Instructions 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	-
	Instructions 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	-
	Instructions 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	MW + Grill	300 W + Grill 18-19	Grill only 1-2
	Instructions 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	3-3½
	Instructions Put chicken nuggets on the rack. Turn over after first time.			
Oven Chips	250 g	450 W + Grill	9-11	4-5
	Instructions 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	Power	1 step (min.)	2 step (min.)
Toast Slices	4 pcs. (each 25 g)	Grill only	6-8	4-5½
	Instructions Put the toast slices side by side on the rack.			
Bread Rolls (Already Baked)	2-4 pieces	Grill only	2-3	2-3
	Instructions Put bread rolls first with the bottom side up in a circle directly on the turntable.			
Grilled Tomatoes	200 g (2 pcs.) 400 g (4 pcs.)	MW + Grill	300 W + Grill 4½-5½ 7-8	Grill only 2-3
	Instructions 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	-
	Instructions 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 500 g	600 W + Grill	4½-5½ 8-9	-
	Instructions Cut potatoes into halves. Put them in a circle on the rack with the cut side to the grill.			

Fresh Food	Serving Size	Power	1 step (min.)	2 step (min.)
Chicken Pieces	450-500 g (2 pcs.)	300 W + Grill	10-12	12-13
	Instructions 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	9-12
	Instructions 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.)	MW + Grill	300 W + Grill 7-8	Grill only 6-7
	Instructions 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) 2 apples (ca. 400 g)	300 W + Grill	4-4½ 6-7	-
	Instructions Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the turntable.			
Roast Chicken	1200 g	MW + Grill	450 W + Grill 22-24	300 W + Grill 23-25
	Instructions 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.			

Tips and tricks

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 c W.
Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

Cooking pudding/custard

Mix pudding powder with sugar and milk (500 ml) by following the 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
General		
The buttons cannot be pressed properly.	Foreign matter may be caught between the buttons.	Remove the foreign matter and try again.
	For touch models: Moisture is on the exterior.	Wipe the moisture from the exterior.
	Child lock is activated.	Deactivate Child lock.
The time is not displayed.	The Eco (power-saving) function is set.	Turn off the Eco function.
The microwave 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 microwave oven stops while in operation.	The user has opened the door to turn food over.	After turning over the food, press the **START/+30s** button again to start operation.
The power turns off during operation.	The microwave oven has been cooking for an extended period of time.	After cooking for an extended period of time, let the microwave oven cool.
	The cooling fan is not working.	Listen for the sound of the cooling fan.
	Trying to operate the microwave oven without food inside.	Put food in the microwave oven.
	There is not sufficient ventilation space for the microwave oven.	There are intake/exhaust outlets on the front and rear of the microwave 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 microwave oven.
There is a popping sound during operation, and the microwave 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.

Problem	Cause	Action
The microwave oven exterior is too hot during operation.	There is not sufficient ventilation space for the microwave oven.	There are intake/exhaust outlets on the front and rear of the microwave oven for ventilation. Keep the gaps specified in the product installation guide.
	Objects are on top of the microwave oven.	Remove all objects on the top of the microwave oven.
The door cannot be opened properly.	Food residue is stuck between the door and microwave oven interior.	Clean the microwave oven and then open the door.
Heating including the Warm function does not work properly.	The microwave oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The thaw function does not work.	Too much food is being cooked.	Reduce the amount of food and start the function again.
The interior light is dim or does not turn on.	The door has been left open for a long time.	The interior light may automatically turn off when the Eco function operates. Close and reopen the door or press the **STOP/Eco** button.
	The interior light is covered by foreign matter.	Clean the inside of the microwave oven and check again.

Problem	Cause	Action
A beeping sound occurs during cooking.	If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing.	After turning over the food, press the **START/+30s** button again to restart operation.
The microwave oven is not level.	The microwave oven is installed on an uneven surface.	Make sure the microwave oven is installed on flat, stable surface.
There are sparks during cooking.	Metal containers are used during the microwave oven/ thawing functions.	Do not use metal containers.
When power is connected, the microwave oven immediately starts to work.	The door is not properly closed.	Close the door and check again.
There is electricity coming from the microwave oven.	The power or power socket is not properly grounded.	Make sure the power and power socket are properly grounded.
1. Water drips. **2.** Steam emits through a door crack. **3.** Water remains in the microwave oven.	There may be water or steam in some cases depending on the food. This is not an microwave oven malfunction.	Let the microwave oven cool and then wipe with a dry dish towel.

Troubleshooting and information code

Problem	Cause	Action
The brightness inside the microwave oven varies.	Brightness changes depending on power output changes according to function.	Power output changes during cooking are not malfunctions. This is not an microwave oven malfunction.
Cooking is finished, but the cooling fan is still running.	To ventilate the microwave oven, the cooling fan continues to run for about 3 minutes after cooking is complete.	This is not an microwave oven malfunction.
Turntable		
While turning, the turntable comes out of place or stops turning.	There is no roller ring, or the roller ring is not properly in place.	Install the roller ring and then try again.
The turntable 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 turntable rattles while turning and is noisy.	Food residue is stuck to the bottom of the microwave oven.	Remove any food residue stuck to the bottom of the microwave oven.

Problem	Cause	Action
Grill		
Smoke comes out during operation.	During initial operation, smoke may come from the heating elements when you first use the microwave oven.	This is not a malfunction, and if you run the microwave oven 2-3 times, it should stop.
	Food is on the heating elements.	Let the microwave 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.
Microwave oven		
The microwave 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 microwave oven.	This is not a malfunction, and if you run the microwave oven 2-3 times, it should stop.
	Food is on the heating elements.	Let the microwave oven cool and then remove the food from the heating elements.
There is a burning or plastic smell when using the microwave oven.	Plastic or non heat-resistant cookware is used.	Use glass cookware suitable for high temperatures.

Problem	Cause	Action
There is a bad smell coming from inside the microwave 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 microwave oven to remove the odour more quickly.
The microwave oven does not cook properly.	The microwave 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 microwave oven controls are not correctly set.	Correctly set the microwave 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.

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	MG23A7013C*
Power source	230 V ~ 50 Hz AC
Power consumption Maximum power Microwave Grill (heating element)	 2400 W 1300 W 1100 W
Output power	100 W / 800 W - 6 levels (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x H x D) Outside Oven cavity	 595 x 375 x 337 mm 330 x 211 x 324 mm
Volume	23 liter
Weight Net	 14.5 kg approx.

* This product contains a light source of energy efficiency class <G>.

Overall Standby Power consumption (W) (All network ports is "on" condition)		-
Default time for the power management to the network standby mode (min.)		-
Wi-Fi	The Power consumption in the Network mode (W)	-
	Default time for the power management to the Wi-Fi standby mode (min.)	-
Standby mode (with display)	The Power consumption in the standby mode (W)	0.8 W
	Default time for the power management to the standby mode (min.)	20 min.
Off mode	The Power consumption in the off mode (W)	0.5 W
	Default time for the power management to the off mode (min.)	20 min.

Data determined according to standard EN 50564 and Commission Regulation (EU) No 2023/826.

CENTRE MARK

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RIGHT SIDE

Template for installation

LEFT SIDE

MARK HERE

MARK HERE

CENTRE MARK

Memo

Memo

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