

# Microwave Oven

---

## User manual

MS32DG4504A\*\*\*

---



**SAMSUNG**

## Preparation

### Wi-Fi MODEL

#### Connecting SmartThings

1. Launch the QR Code Reader app to scan the QR image attached to the product.
2. When the SmartThings app is running, tap 'Add' to connect the SmartThings app to the product.

#### Registering the product / Reading the manual / Customer support

1. Launch the QR Code Reader app to scan the QR image attached to the product.
2. When the SmartThings app is running, press 'Product support'.
3. Select 'Product registration', 'Manual' or 'Customer support'.

\*Product registration may not be available in all countries.

### NON Wi-Fi MODEL

#### Registering the product / Reading the manual / Customer support

1. Launch the QR Code Reader app to scan the QR image attached to the product.
2. Select 'Product registration', 'Manual' or 'Customer support'.

\*Product registration may not be available in all countries.

#### NOTE

- We provide online manuals that can be accessed via your smartphone or our website to contribute in reducing the usage of manuals in paper format, as part of efforts to save the Earth.

## Contents

|  |           |
|--|-----------|
| <b>Safety instructions</b>                     | <b>3</b>  |
| Important safety instructions                  | 3         |
| General safety                                 | 5         |
| Microwave operation precautions                | 6         |
| Limited warranty                               | 7         |
| <b>Installation</b>                            | <b>7</b>  |
| Accessories                                    | 7         |
| Installation site                              | 8         |
| Turntable                                      | 8         |
| <b>Maintenance</b>                             | <b>8</b>  |
| Cleaning                                       | 8         |
| Replacement (repair)                           | 9         |
| Care against an extended period of disuse      | 9         |
| <b>Oven features</b>                           | <b>9</b>  |
| Oven   | 9         |
| Control panel                                  | 10        |
| <b>Oven use</b>                                | <b>10</b> |
| How a microwave oven works                     | 10        |
| Checking that your oven is operating correctly | 11        |
| Setting the time                               | 11        |
| Cooking/Reheating                              | 12        |
| Power levels and time variations               | 12        |
| Adjusting the cooking time                     | 13        |
| Stopping the cooking                           | 13        |
| Setting the energy save mode                   | 13        |
| Using the Home Dessert features                | 14        |
| Using the Auto Cook features                   | 17        |
| Using the Power Defrost features               | 19        |

|   |           |
|---|-----------|
| Using the Keep Warm features                | 20        |
| Using the Deodorisation features            | 20        |
| Using the Lock (3 sec) features             | 20        |
| Using the Favorite features                 | 21        |
| Using the Favorite setting                  | 21        |
| Switching the beeper off                    | 21        |
| <b>Cookware guide</b>                       | <b>22</b> |
| <b>Cooking guide</b>                        | <b>23</b> |
| <b>Troubleshooting and information code</b> | <b>29</b> |
| Troubleshooting                             | 29        |
| Information code                            | 31        |
| <b>Technical specifications</b>             | <b>32</b> |

## Safety instructions

### 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;

## Safety instructions

- 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.

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.

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

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

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

Eggs in their shell and whole hard-boiled eggs should not be

heated in microwave ovens since they may explode, even after microwave heating has ended.

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

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

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

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

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

The appliance shall not be cleaned with a steam cleaner.

The appliance should not be cleaned with a water jet.

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

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

appliance by a person responsible for their safety.

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

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

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

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

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

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

## 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.



## Safety instructions

### Microwave warning

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

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

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

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

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

### Microwave oven precautions

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

Remove wire twist ties. Electric arcing may occur.

Do not use the oven to dry papers or clothes.

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

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

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

Do not cover the ventilation slots with cloth or paper. This is a fire hazard. The oven may overheat and turn off automatically and will remain off until it cools sufficiently.

Always use oven mitts when removing a dish.

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

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

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

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

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

### Microwave operation precautions

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

- Do not operate the oven with the door open. Do not tamper with the safety interlocks (door latches). Do not insert anything into the safety interlock holes.
- Do not place any object between the oven door and front face or allow food or cleaner residue to accumulate on sealing surfaces. Keep the door and door sealing surfaces clean by wiping with a damp cloth and then with a soft, dry cloth after each use.
- Do not operate the oven if it is damaged. Only operate after it has been repaired by a qualified technician.

**Important:** the oven door must close properly. The door must not be bent; the door hinges must not be broken or loose; the door seals and sealing surfaces must not be damaged.

- All adjustments or repairs must be done by a qualified technician.

## Limited warranty

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

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

Use this oven only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your oven.

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

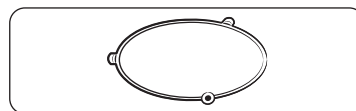
Use this oven for heating food only. It is intended for domestic use only. Do not heat any type of textiles or cushions filled with grains. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the oven.

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

## Installation

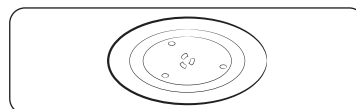
### Accessories

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



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

The roller ring supports the turntable.



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

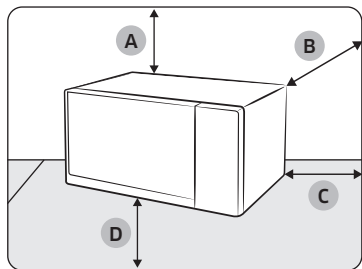
The turntable serves as the main cooking surface; it can be easily removed for cleaning.

### ⚠ CAUTION

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

## Installation

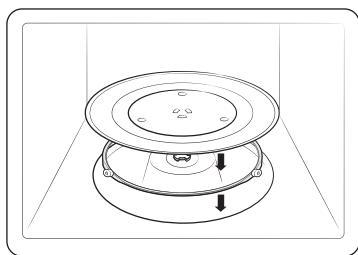
### Installation site



- A. 20 cm above
- B. 10 cm behind
- C. 10 cm on the side
- D. 85 cm of the floor

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

### Turntable



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

## Maintenance

### Cleaning

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

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

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

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

#### ⚠ CAUTION

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



## Replacement (repair)

### **⚠ WARNING**

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

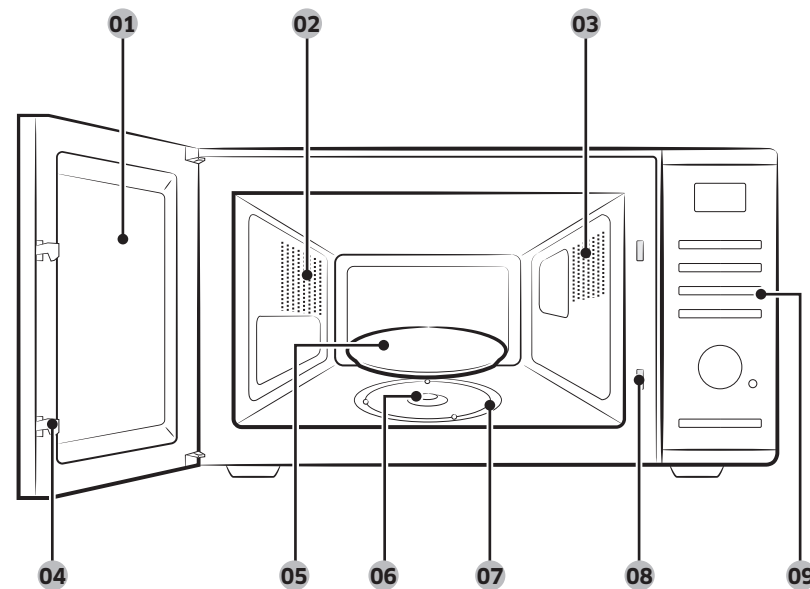
- If you encounter a problem with hinges, sealing, and/or the door, contact a qualified technician or a local Samsung service centre for technical assistance.
- If you want to replace the light bulb, contact a local Samsung service centre. Do not replace it yourself.
- If you encounter a problem with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

## Care against an extended period of disuse

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

## Oven features

### Oven



**01** Door

**02** Ventilation holes

**03** Light

**04** Door latches

**05** Turntable

**06** Coupler

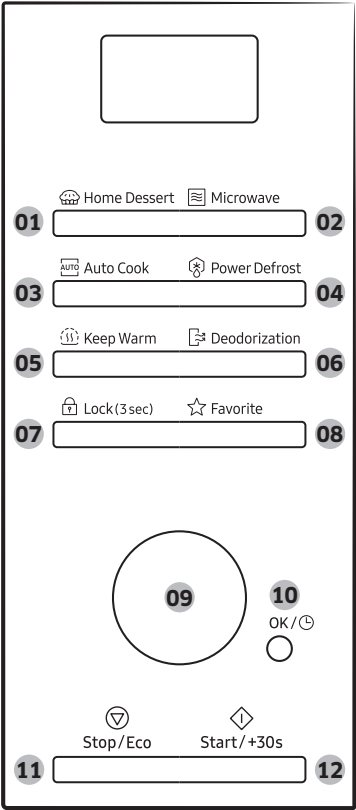
**07** Roller ring

**08** Safety interlock holes

**09** Control panel

# Oven features

## Control panel



- 01 Home Dessert
- 02 Microwave
- 03 Auto Cook
- 04 Power Defrost
- 05 Keep Warm
- 06 Deodorisation
- 07 Lock (3 sec)
- 08 Favorite
- 09 Dial Knob (Weight/Serving/Time)
- 10 OK/Clock
- 11 Stop/Eco
- 12 Start/+30s

# Oven use

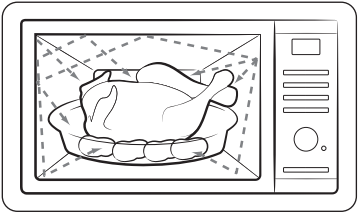
## How a microwave oven works

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)

### ⚠ CAUTION

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

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

## Checking that your oven is operating correctly

The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled **"Troubleshooting"** on page **29** to **31**.

### 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 % - 1000 W) is used, the water takes longer to boil.

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



Press the **Start/+30s** button and set the time to 4 or 5 minutes, by pressing the **Start/+30s** button the appropriate number of times. The oven heats the water for 4 or 5 minutes. The water should then be boiling.

## Setting the time

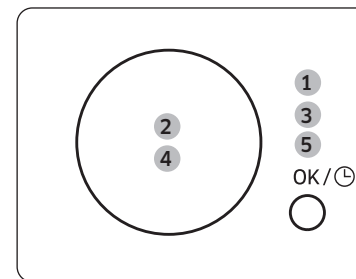
When power is supplied, 88:88 and then 12:00 is automatically displayed on the display.

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

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

### NOTE

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



1. To display the time in the...  
24-hour notation  
12-hour notation  
Press the **OK/Clock** button once or twice.
2. Turn the **Dial Knob** to set the hour.
3. Press the **OK/Clock** button.
4. Turn the **Dial Knob** to set the minute.
5. When the right time is displayed, press the **OK/Clock** button to start the clock.  
The time is displayed whenever you are not using the microwave oven.

# Oven use

## Cooking/Reheating

The following procedure explains how to cook or reheat food.

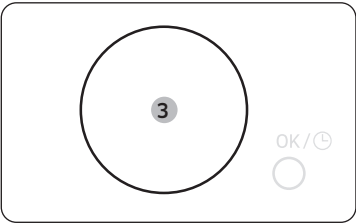
**⚠ CAUTION**

ALWAYS check your cooking settings before leaving the oven unattended.

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



1. Press the **Microwave** button.
2. Select the appropriate power level by pressing the **Microwave** button again until the corresponding wattage is displayed. Refer to the power level table.



3. Set the cooking time by turning the **Dial Knob**.  
The cooking time is displayed.



4. Press the **Start/+30s** button.  
The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished.
  - The oven beep and flash End 4 times.  
The oven will then beep one time per minute.

## 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 seven power levels.

| Power level   | Percentage (%) | Output (W) |
|---------------|----------------|------------|
| FULL          | 100            | 1000       |
| HIGH          | 85             | 850        |
| MEDIUM HIGH   | 60             | 600        |
| MEDIUM        | 45             | 450        |
| MEDIUM LOW    | 30             | 300        |
| DEFROST       | 18             | 180        |
| LOW/KEEP WARM | 10             | 100        |

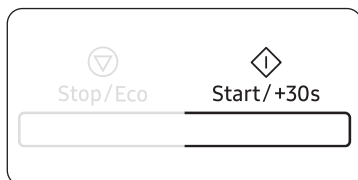
The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

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

## Adjusting the cooking time

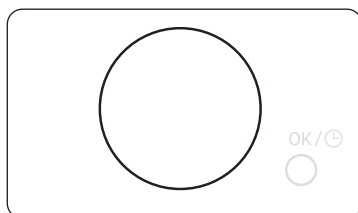
You can increase the cooking time by pressing the **Start/+30s** button once for each 30 seconds to be added.

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



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

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



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

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

## Stopping the cooking

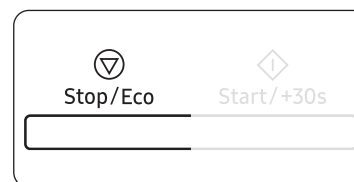
You can stop cooking at any time so that you can:

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

| To stop the cooking... | Then...   |
|------------------------|---|
| Temporarily            | Open the door or press the <b>Stop/Eco</b> button once. Cooking stops.<br>To resume cooking, close the door again and press the <b>Start/+30s</b> button. |
| Completely             | Press the <b>Stop/Eco</b> button once. Cooking stops.<br>If you wish to cancel the cooking settings, press the <b>Stop/Eco</b> button again.              |

## Setting the energy save mode

The oven has an energy save mode.



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

### NOTE

#### Auto energy saving function

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

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

# Oven use

## Using the Home Dessert features

Home Dessert has 10 pre-programmed cook settings. You do not need to set either the cooking times or the power level.

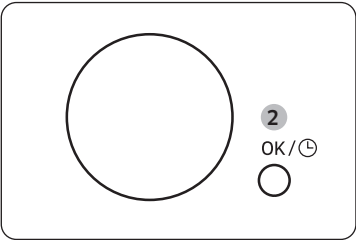
### ⚠ CAUTION

Use only recipients that are microwave-safe.

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



1. Press **Home Dessert**



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



3. Press **Start/+30s** to start Home Dessert.

- The microwave oven cooks the food according to the selected preprogrammed 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 10 pre-programmed cooking options. Those programmes are running with microwave energy only.

| Code | Food              | Serving Size       | Instructions   |
|------|-------------------|--------------------|--|
| 1    | Walnut Pound Cake | 1 serving          | <b>Ingredients</b><br>Flour 120 g, Butter 150 g, Black sugar 100 g, Egg 2 pcs., Walnut (Chopped) 50 g, Baking powder 4 g   |
|      |                   |                    | <ol style="list-style-type: none"><li>1. Combine a butter and black sugar in bowl.</li><li>2. Add egg and mix well.</li><li>3. Add a flour, baking powder and keep stirring.</li><li>4. Add a walnut and mix well.</li><li>5. Pour a mixture in greased glass Pyrex (Rectangle type W22 x D12 x H7 cm)</li><li>6. Put the bowl in the microwave oven and select the Home Dessert [1].</li><li>7. After cooking, stand for 2-3 minutes.</li></ol> |
| 2    | Banana Bread      | 1 serving (6 pcs.) | <b>Ingredients</b><br>Banana 3 pcs., Pancake mix 120 g, Milk 120 g, Egg 1 pc., Malt syrup 2 tbsp.  |
|      |                   |                    | <ol style="list-style-type: none"><li>1. Chop the banana.</li><li>2. Combine a pancake mix, milk, egg, malt syrup in bowl.</li><li>3. Add banana and mix well.</li><li>4. Pour a mixture in 6 paper cups.</li><li>5. Put paper cups in the microwave oven and select the Home Dessert[2].</li><li>6. After cooking, stand for 2-3 minutes.</li></ol>   |



| Code | Food        | Serving Size | Instructions   |
|------|-------------|--------------|--|
| 3    | Sponge Cake | 1 serving    | <b>Ingredients</b><br>Flour 170 g, Butter 50 g, Sugar 150 g, Egg 3 pcs., Baking powder 10 g  |
|      |             |              | <ol style="list-style-type: none"> <li>1. Combine a butter and sugar in bowl.</li> <li>2. Add egg and mix well.</li> <li>3. Add a flour, baking powder and keep stirring.</li> <li>4. Pour a mixture in greased glass (Circle type)</li> <li>5. Put the bowl in the microwave oven and select the Home Dessert [3].</li> <li>6. After cooking, stand for 2-3 minutes.</li> </ol>     |
| 4    | Brownie     | 1 serving    | <b>Ingredients</b><br>Flour 90 g, Butter(Melted) ½ cup, Sugar 230 g, Egg 2 pcs., Cocoa power 40 g  |
|      |             |              | <ol style="list-style-type: none"> <li>1. Combine a butter, beaten eggs, sugar in bowl.</li> <li>2. Add a flour, cocoa powder and keep stirring.</li> <li>3. Pour a mixture in greased glass Pyrex (Rectangle type W22 x D12 x H7 cm)</li> <li>4. Put the bowl in the microwave oven and select the Home Dessert [4].</li> <li>5. After cooking, stand for 20-30 minutes.</li> </ol> |

| Code | Food               | Serving Size       | Instructions   |
|------|--------------------|--------------------|--|
| 5    | Egg Pudding        | 1 serving (3 pcs.) | <b>Ingredients</b><br>Milk 250 g, Sugar 40 g, Egg 2 pcs.   |
|      |                    |                    | <ol style="list-style-type: none"> <li>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.</li> <li>2. Combine milk, sugar in other bowl.</li> <li>3. Add the milk to the beaten egg while whisking the mixture.</li> <li>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.</li> <li>5. Pour the mixture into custard cups.</li> <li>6. Put the cups in the microwave oven and select the Home Dessert [5].</li> <li>7. After cooking, refrigerate and serve.</li> </ol> |
| 6    | Chocolate Mug Cake | 1 serving          | <b>Ingredients</b><br>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  |
|      |                    |                    | <ol style="list-style-type: none"> <li>1. Combine the butter, egg and cream together in a mug until well combined.</li> <li>2. Add the flour, sugar and keep stirring.</li> <li>3. Add the cocoa, vanilla and stir until just combined.</li> <li>4. Stir in the chocolate chips.</li> <li>5. Put the mug (Pyrex 500ml) in the microwave oven and select the Home Dessert [6].</li> <li>6. After cooking, stand for 2-3 minutes.</li> </ol>   |

# Oven use

| Code | Food       | Serving Size | Instructions  |
|------|------------|--------------|---|
| 7    | Mug Cake   | 1 serving    | <b>Ingredients</b><br>Butter 30 g, Sugar 60 g, Egg 1 pc.,<br>Flour 50 g, Milk 30 g, Vanilla 6 g,<br>Almond powder 3 g, Baking powder<br>1.5 g   |
|      |            |              | <ol style="list-style-type: none"> <li>1. Combine the butter, egg and milk together in a mug (Pyrex 500ml) until well combined.</li> <li>2. Add the flour, sugar, baking powder and keep stirring.</li> <li>3. Add the almond powder, vanilla and stir until just combined.</li> <li>4. Put the mug (Pyrex 500ml) in the microwave oven and select the Home Dessert [7].</li> <li>5. After cooking, stand for 2-3 minutes.</li> </ol> |
| 8    | Café Latte | 1 serving    | <b>Ingredients</b><br>Instant coffee powder 2 g, Water 50 g,<br>Milk 125 g  |
|      |            |              | <ol style="list-style-type: none"> <li>1. Mix the coffee powder and water in mug.</li> <li>2. Pour milk in other mug.</li> <li>3. Put the milk in the microwave oven and select the Home Dessert [8].</li> <li>4. When the beeps, take mug out.</li> <li>5. Put the coffee mixture in the microwave oven and press the <b>Start/+30s</b> button.</li> <li>6. After cooking, mix all well and serve.</li> </ol>                        |

| Code | Food            | Serving Size | Instructions   |
|------|-----------------|--------------|--|
| 9    | Green Tea Latte | 1 serving    | <b>Ingredients</b><br>Green tea powder 6 g, Sugar 15 g, Milk<br>250 g  |
|      |                 |              | <ol style="list-style-type: none"> <li>1. Mix all ingredients in mug.</li> <li>2. Put the mug in the microwave oven and select the Home Dessert [9].</li> <li>3. After cooking, mix well and serve.</li> </ol>   |
| 10   | Milk Tea        | 1 serving    | <b>Ingredients</b><br>Black tea bag 2 pcs., Water 60 g, Milk<br>125 g  |
|      |                 |              | <ol style="list-style-type: none"> <li>1. Mix the black tea bag and water in mug.</li> <li>2. Pour milk in other mug.</li> <li>3. Put the tea mixture in the microwave oven and select the Home Dessert [10].</li> <li>4. When the beeps, take mug out.</li> <li>5. Put the milk in the microwave oven and press the <b>Start/+30s</b> button.</li> <li>6. After cooking, mix all well and serve.</li> </ol> |

## Using the Auto Cook features

The **Auto Cook** features has 18 pre-programmed cooking times. You do not need to set either the cooking times or the power level.

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

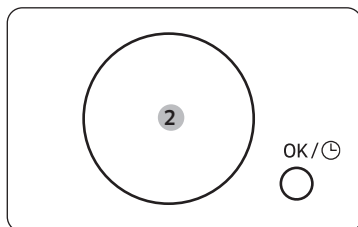
### NOTE

Use only recipients that are microwave-safe.

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



1. Select the type of food that you are cooking by pressing the **Auto Cook** button once or more times.



2. Select the size of the serving by turning the **Dial Knob**. (Refer to the table on the side.)



3. Press the **Start/+30s** button.  
The food is cooked according to the preprogrammed setting selected.
  - When cooking has finished, the oven will beep and flash End 4 times. The oven will then beep one time per minute.

## Auto Cook programme description

The following table presents quantities and appropriate instructions about 18 pre-programmed cooking options. Those programmes are running with microwave energy only.

| Code/Food                      | Serving size (g) | Instructions   |
|--------------------------------|------------------|--|
| 1<br>Ready Meal (Chilled)      | 350              | Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dishes like potatoes, rice or pasta). Stand for 2-3 minutes.          |
|                                | 450              |  |
| 2<br>Vegetarian Meal (Chilled) | 350              | 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.                                   |
|                                | 450              |  |
| 3<br>Broccoli Florets          | 250              | Rinse and clean fresh broccoli and prepare florets. Put them evenly into a glass bowl with lid. Add 30 ml (2 tbsp) water when cooking for 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes. |
|                                | 500              |  |
| 4<br>Sliced Carrots            | 250              | Rinse and clean carrots and prepare even slices. Put them evenly into a glass bowl with lid. Add 30 ml (2 tbsp) water when cooking for 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.    |
| 5<br>Green Beans               | 250              | Rinse and clean green beans. Put them evenly into a glass bowl with lid. Add 30 ml (2 tbsp) water when cooking 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.                            |

## Oven use

| Code/Food                | Serving size (g) | Instructions   |
|--------------------------|------------------|--|
| 6<br>Spinach             | 150              | 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.                               |
| 7<br>Corn on the Cob     | 500              | Rinse and clean corn on the cob and put into an oval glass dish. Cover with microwave cling film and pierce film. Stand for 1-2 minutes.   |
| 8<br>Peeled Potatoes     | 250              | 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.  |
|                          | 500              |  |
| 9<br>Brown Rice          | 250              | 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.                          |
| 10<br>Wholemeal Macaroni | 250              | Use a large glass ovenware dish with lid. Add 500 ml hot boiling water, a pinch of salt and stir well. Cook uncovered. Stir before standing time and drain thoroughly afterwards. Stand for 1 minutes. |
| 11<br>Quinoa             | 250              | 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.                           |

| Code/Food                  | Serving size (g) | Instructions   |
|----------------------------|------------------|--|
| 12<br>Bulgur               | 250              | 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.             |
| 13<br>Chicken Breasts      | 300              | Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.   |
| 14<br>Turkey Breasts       | 300              | Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.   |
| 15<br>Fresh Fish Fillets   | 300              | 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.                               |
| 16<br>Fresh Salmon Fillets | 300              | 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.                               |
| 17<br>Fresh Prawns         | 250              | 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.                                     |
| 18<br>Fresh Trout          | 400              | Put 1 fresh whole fish into an ovenproof dish. Add a pinch salt, 1 tbsp lemon juice and herbs. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes. |

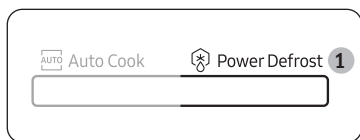
## Using the Power Defrost features

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

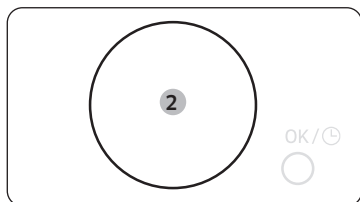
### NOTE

Use only containers that are microwave-safe.

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



1. Select the type of food that you are cooking by pressing the **Power Defrost** button once or more times.



2. Select the size of the serving by turning the **Dial Knob**. (Refer to the table on the side.)



3. Press the **Start/+30s** button.
  - Defrosting begins.
  - The oven beeps through defrosting to remind you to turn the food over.
4. Press the **Start/+30s** button again to finish defrosting. When cooking has finished, the oven will beep and flash End 4 times. The oven will then beep one time per minute.

The following table presents the various **Power Defrost** programmes, quantities and appropriate instructions.

Remove all kind of package material before defrosting. Place meat, poultry, fish and bread/cake on a flat glass dish or ceramic plate.

| Code/Food       | Serving Size (g) | Instructions  |
|-----------------|------------------|---|
| 1<br>Meat       | 200-1500         | 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<br>Poultry    | 200-1500         | 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<br>Fish       | 200-1500         | 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 20-50 minutes.   |
| 4<br>Bread/Cake | 125-1000         | Put bread on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping. Stand for 5-20 minutes. |

## Oven use

### Using the Keep Warm features

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

#### NOTE

The maximum **Keep Warm** time is 99 minutes.



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



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

**Result:** The 99 minutes is displayed.

- To stop warming the food, open the door or press **Stop/Eco** button.

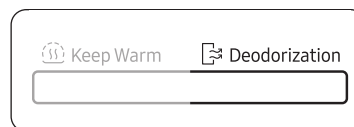
#### CAUTION

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

### Using the Deodorisation features

Use this features after cooking odorous food or when there is a lot of smoke in the oven interior.

First clean the oven interior.



Press the **Deodorisation** button after you have finished cleaning. As soon as you press the Deodorisation button, the operation will start automatically. when it has finished, the oven beeps four times.

#### NOTE

- The deodorisation time has been specified as 5 minutes. It increases by 30 seconds whenever the **Start/+30s** button is pressed.
- The maximum deodorisation time is 15 minutes.

### Using the Lock (3 sec) features

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



1. Press the **Lock (3 sec)** button.

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



2. To unlock the oven, press the **Lock (3 sec)** button.

- The oven can be used normally.



## Using the Favorite features

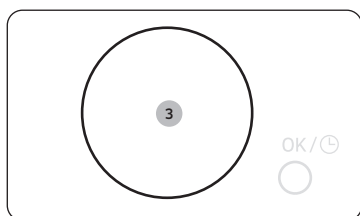
If you often cook or reheat the same types of dishes, you can store the cooking times and power levels in the oven's memory, so that you do not have to reset them each order.

You can store two different setting.



1. Set your cooking programme as usual (cooking time and power level) see Cooking/Reheating page again if necessary.

2. Press **Favorite** button.



3. Select the program that you want to save by turning the **Dial Knob**.

P1 : First setting

P2 : Second setting.



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

**Result:** The food is cooked as requested.

### NOTE

Example : If you want to store Microwave mode, Power 600 W and 3 minutes on P1.

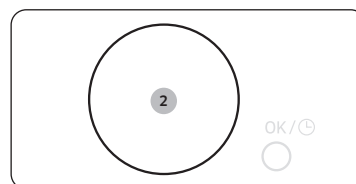
1. Press the **Microwave** button.
2. Set the power 600 W by turning **Dial Knob**. And then press the **OK/Clock** button.
3. Set the cooking time 3 minutes by turning the **Dial Knob**.
4. Press **Favorite** button, then select the P1.
5. Press the **OK/Clock** or **Start/+30s** button to finish the setting.

## Using the Favorite setting

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



1. Press **Favorite** button



2. Select the program by turning the **Dial Knob**.

P1 : First setting

P2 : Second setting.

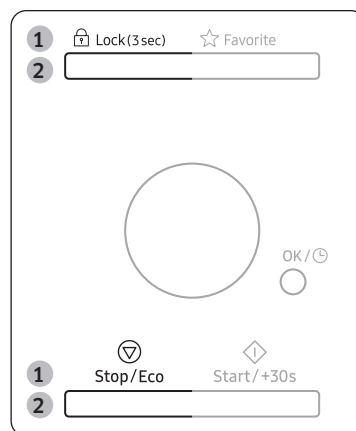


3. Press the **Start/+30s** button.

**Result:** The food is cooked as requested.

## Switching the beeper off

You can switch the beeper off whenever you want.



1. Press the **Lock (3 sec)** and **Stop/Eco** button at the same time.

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

2. To switch the beeper back on, press the **Lock (3 sec)** and **Stop/Eco** button again at the same time.

- The oven operates normally.

# Cookware guide

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

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

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

✓ : Recommended      ✓X : Use caution      X : Unsafe

# Cooking guide

## Microwaves

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

## Cooking

### Cookware for microwave cooking:

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

### Food suitable for microwave cooking:

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

### Covering during cooking

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

### Standing times

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

## 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 (g)   | Power (W) | Time (min.) |
|---|--|-----------|-------------|
| Spinach                                     | 150  | 600       | 5-6         |
|   | Instructions<br>Add 15 ml (1 tbsp.) cold water. Stand for 2-3 minutes. |           |             |
| Broccoli                                    | 300  | 600       | 8-9         |
|   | Instructions<br>Add 30 ml (2 tbsp.) cold water. Stand for 2-3 minutes. |           |             |
| Peas  | 300  | 600       | 7-8         |
|   | Instructions<br>Add 15 ml (1 tbsp.) cold water. Stand for 2-3 minutes. |           |             |
| Green Beans                                 | 300  | 600       | 7½-8½       |
|   | Instructions<br>Add 30 ml (2 tbsp.) cold water. Stand for 2-3 minutes. |           |             |
| Mixed Vegetables<br>(Carrots/Peas/<br>Corn) | 300  | 600       | 7-8         |
|   | Instructions<br>Add 15 ml (1 tbsp.) cold water. Stand for 2-3 minutes. |           |             |
| Mixed Vegetables<br>(Chinese Style)         | 300  | 600       | 7½-8½       |
|   | Instructions<br>Add 15 ml (1 tbsp.) cold water. Stand for 2-3 minutes. |           |             |

## Cookware guide

### 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 (g)  | Power (W) | Time (min.) |
|--|---|-----------|-------------|
| Broccoli   | 250   | 1000      | 4-5         |
|  | 500   |           | 7-8         |
|  | Instructions<br>Prepare even sized florets. Arrange the stems to the centre. Stand for 3 minutes.                                       |           |             |
| Brussels Sprouts   | 250   | 1000      | 6-6½        |
|  | Instructions<br>Add 60-75 ml (4-5 tbsp.) water. Stand for 3 minutes.  |           |             |
| Carrots  | 250   | 1000      | 4½-5        |
|  | Instructions<br>Cut carrots into even sized slices. Stand for 3 minutes.  |           |             |
| Cauliflower  | 250   | 1000      | 5-5½        |
|  | 500   |           | 7½-8½       |
| Instructions<br>Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Stand for 3 minutes. |   |           |             |
| Courgettes   | 250   | 1000      | 4-4½        |
|  | Instructions<br>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 (g)  | Power (W) | Time (min.)  |
|----------------|---|-----------|--------------|
| Eggplants      | 250   | 1000      | 3½-4         |
|                | <b>Instructions</b><br>Cut eggplants into small slices and sprinkle with 1 tbsp. lemon juice. Stand for 3 minutes.  |           |              |
| Leeks          | 250   | 1000      | 4-4½         |
|                | <b>Instructions</b><br>Cut leeks into thick slices. Stand for 3 minutes.  |           |              |
| Mushrooms      | 125<br>250  | 1000      | 1½-2<br>2½-3 |
|                | <b>Instructions</b><br>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   | 1000      | 5-5½         |
|                | <b>Instructions</b><br>Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water. Stand for 3 minutes.   |           |              |
| Pepper         | 250   | 1000      | 4½-5         |
|                | <b>Instructions</b><br>Cut pepper into small slices. Stand for 3 minutes.   |           |              |
| Potatoes       | 250<br>500  | 1000      | 4-5<br>7-8   |
|                | <b>Instructions</b><br>Weigh the peeled potatoes and cut them into similar sized halves or quarters. Stand for 3 minutes.   |           |              |
| Turnip Cabbage | 250   | 1000      | 5½-6         |
|                | <b>Instructions</b><br>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 (g)  | Power (W) | Time (min.)      |
|-------------------------------|---|-----------|------------------|
| White Rice (Parboiled)        | 250<br>375  | 1000      | 15-16<br>17½-18½ |
|                               | <b>Instructions</b><br>Add 500 ml cold water. (250 g), Add 750 ml cold water. (375 g). Stand for 5 minutes. |           |                  |
| Brown Rice (Parboiled)        | 250<br>375  | 1000      | 20-21<br>22-23   |
|                               | <b>Instructions</b><br>Add 500 ml cold water. (250 g), Add 750 ml cold water. (375 g). Stand for 5 minutes. |           |                  |
| Mixed Rice (Rice + Wild Rice) | 250   | 1000      | 16-17            |
|                               | <b>Instructions</b><br>Add 500 ml cold water. Stand for 5 minutes.  |           |                  |
| Mixed Corn (Rice + Grain)     | 250   | 1000      | 17-18            |
|                               | <b>Instructions</b><br>Add 400 ml cold water. Stand for 5 minutes.  |           |                  |
| Pasta                         | 250   | 1000      | 10-11            |
|                               | <b>Instructions</b><br>Add 1000 ml hot water. Stand for 5 minutes.  |           |                  |

### Reheating

Your microwave oven will reheat food in a fraction of the time that conventional ovens and 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 1000 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.

## Cooking guide

### Reheating liquids

Always allow a standing time of at least 20 seconds after the microwave 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 (W) | Time (min.)                  |
|--------------------------------|--|-----------|------------------------------|
| Drinks (Coffee, Tea and Water) | 150 ml (1 cup)<br>300 ml (2 cups)<br>450 ml (3 cups)<br>600 ml (4 cups)  | 1000      | 1-1½<br>2-2½<br>3-3½<br>3½-4 |
|                                | <b>Instructions</b><br>Pour into cups and reheat uncovered:<br>1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well. Stand for 1-2 minutes. |           |                              |
| Soup (Chilled)                 | 250 g<br>350 g<br>450 g<br>550 g   | 1000      | 2½-3<br>3-3½<br>3½-4<br>4½-5 |
|                                | <b>Instructions</b><br>Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving. Stand for 2-3 minutes.   |           |                              |
| Stew (Chilled)                 | 350 g  | 600       | 4½-5½                        |
|                                | <b>Instructions</b><br>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.  |           |                              |



| Food                                   | Serving Size   | Power (W) | Time (min.) |
|--|--|-----------|-------------|
| Pasta with Sauce (Chilled)             | 350 g  | 600       | 3½-4½       |
|  | <b>Instructions</b><br>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       | 4-5         |
|  | <b>Instructions</b><br>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       | 4½-5½       |
|  | 450 g  |           | 5½-6½       |
|  | <b>Instructions</b><br>Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. Stand for 3 minutes.   |           |             |
| Cheese Fondue Ready-To-Serve (Chilled) | 400 g  | 600       | 6-7         |
|  | <b>Instructions</b><br>Put the ready-to-serve cheese fondue in a suitable sized glass pyrex bowl with lid. Stir occasionally during and after reheating. Stir well before serving. Stand for 1-2 minutes.          |           |             |

### Reheating baby food and milk

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

| Food                                    | Serving Size  | Power (W) | Time                     |
|---|---|-----------|--------------------------|
| Baby Food<br>(Vegetables + Meat)        | 190 g   | 600       | 30 sec.                  |
|   | <b>Instructions</b><br>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<br>(Grain + Milk + Fruit) | 190 g   | 600       | 20 sec.                  |
|   | <b>Instructions</b><br>Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes.  |           |                          |
| Baby Milk                               | 100 ml  | 300       | 30-40 sec.               |
|   | 200 ml  |           | 1 min. to 1 min. 10 sec. |
|   | <b>Instructions</b><br>Stir or shake well and pour into a sterilised glass bottle. Place into the centre of turntable. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully. |           |                          |

# Cooking guide

## 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 (W) | Time (min.) |
|-------------|---|-----------|-------------|
| <b>Meat</b> |   |           |             |
| Minced Meat | 250 g<br>500 g  | 180       | 6-7<br>9-12 |
| Pork Steaks | 250 g   | 180       | 5-7         |
|             | <b>Instructions</b><br>Place the meat on turntable. Shield thinner edges with aluminium foil. Turn over after half of defrosting time! Stand for 15-30 minutes. |           |             |

| Food                             | Serving Size   | Power (W) | Time (min.)  |
|----------------------------------|--|-----------|--------------|
| <b>Poultry</b>                   |  |           |              |
| Chicken Pieces                   | 500 g (2 pcs.)   | 180       | 14-15        |
| Whole Chicken                    | 1200 g   | 180       | 32-34        |
|                                  | <b>Instructions</b><br>First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time! Stand for 15-60 minutes.     |           |              |
| <b>Fish</b>                      |  |           |              |
| Fish Fillets                     | 200 g  | 180       | 6-7          |
| Whole Fish                       | 400 g  | 180       | 11-13        |
|                                  | <b>Instructions</b><br>Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time! Stand for 10-25 minutes. |           |              |
| <b>Fruit</b>                     |  |           |              |
| Berries                          | 300 g  | 180       | 6-7          |
|                                  | <b>Instructions</b><br>Spread fruit on a flat, round glass dish (with a large diameter). Stand for 5-10 minutes.   |           |              |
| <b>Bread</b>                     |  |           |              |
| Bread Rolls (Each ca. 50 g)      | 2 pcs.<br>4 pcs.   | 180       | 1-1½<br>2½-3 |
| Toast/Sandwich                   | 250 g  | 180       | 4-4½         |
| German Bread (Wheat + Rye Flour) | 500 g  | 180       | 7-9          |
|                                  | <b>Instructions</b><br>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.   |           |              |

## 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 1000 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 1000 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 1000 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 microwave 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 oven does not work.                 | Power is not supplied.   | Make sure power is supplied.  |
|   | The door is open.  | Close the door and try again.   |
|   | The door open safety mechanisms are covered in foreign matter. | Remove the foreign matter and try again.  |
| The oven stops while in operation.      | The user has opened the door to turn food over.                | After turning over the food, press the <b>Start/+30s</b> button again to start operation. |

## Troubleshooting and information code

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

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

| Problem   | Cause  | Action   |
|---|--|--|
| When power is connected, the oven immediately starts to work.   | The door is not properly closed.   | Close the door and check again.  |
| There is electricity coming from the oven.  | The power or power socket is not properly grounded.  | Make sure the power and power socket are properly grounded.                                |
| <b>1.</b> Water drips.<br><b>2.</b> Steam emits through a door crack.<br><b>3.</b> Water remains in the oven. | There may be water or steam in some cases depending on the food. This is not an oven malfunction.      | Let the oven cool and then wipe with a dry dish towel.                                     |
| The brightness inside the oven varies.  | Brightness changes depending on power output changes according to function.                            | Power output changes during cooking are not malfunctions. This is not an oven malfunction. |
| Cooking is finished, but the cooling fan is still running.  | To ventilate the oven, the cooling fan continues to run for about 3 minutes after cooking is complete. | This is not an oven malfunction.   |

| Problem   | Cause  | Action  |
|---|--|---|
| <b>Turntable</b>  |  |   |
| While turning, the turntable comes out of place or stops turning. | There is no roller ring, or the roller ring is not properly in place.  | Install the roller ring and then try again.                             |
| The turn table drags while turning.                               | The roller ring is not properly in place, there is too much food, or the container is too large and touches the inside of the microwave. | Adjust the amount of food and do not use containers that are too large. |
| The turn table rattles while turning and is noisy.                | Food residue is stuck to the bottom of the oven.   | Remove any food residue stuck to the bottom of the oven.                |

### 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                          | MS32DG4504A***   |
|--------------------------------|--|
| Power source                   | 230-240 V ~ 50 Hz  |
| Power consumption<br>Microwave | 1500 W   |
| Output power                   | 1000 W (IEC-705) <ul style="list-style-type: none"> <li>• 230 V : 950 W</li> <li>• 240 V : 1000 W</li> </ul> |
| Operating frequency            | 2450 MHz   |
| Magnetron                      | OM75P (31)   |
| Cooling Method                 | Cooling fan motor  |
| Dimensions (W x H x D)         |  |
| Outside                        | 517 x 297 x 424 mm   |
| Oven cavity                    | 357 x 255 x 357 mm   |
| Volume                         | 32 liter   |
| Weight<br>Net                  | 14.6 kg approx.  |

## Memo



Memo

Memo

Memo

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

## QUESTIONS OR COMMENTS?

| COUNTRY / LOCATION | CALL  | OR VISIT US ONLINE AT  |
|--------------------|---|--|
| CHINA              | 400-810-5858 (B2C)<br>400-910-5858(VIP)<br>400-610-5858 (B2B)   | <a href="http://www.samsung.com/cn/support">www.samsung.com/cn/support</a>   |
| TAIWAN             | 0800-32-9999 (All Product)<br>0809-00-5237 (B2B / Dealer)   | <a href="http://www.samsung.com/tw/support">www.samsung.com/tw/support</a>   |
| HONG KONG          | 3698 4698 (All Product)<br>3698 4688 (B2B )   | <a href="http://www.samsung.com/hk/support">www.samsung.com/hk/support</a><br>(Chinese)<br><a href="http://www.samsung.com/hk_en/support">www.samsung.com/hk_en/support</a><br>(English) |
| MACAU              | 0800 333  | <a href="http://www.samsung.com/hk/support">www.samsung.com/hk/support</a><br>(Chinese)<br><a href="http://www.samsung.com/hk_en/support">www.samsung.com/hk_en/support</a><br>(English) |
| SINGAPORE          | 1800 7267864   1800-SAMSUNG<br>(Other)  | <a href="http://www.samsung.com/sg/support">www.samsung.com/sg/support</a>   |
| AUSTRALIA          | 1300 362 603 (Other)  | <a href="http://www.samsung.com/au/support">www.samsung.com/au/support</a>   |
| NEW ZEALAND        | 0800 726 7864 (All Products)<br>0800 726 786 (All Products)<br>both numbers are linked with same line | <a href="http://www.samsung.com/nz/support">www.samsung.com/nz/support</a>   |
| VIETNAM            |                    | <a href="http://www.samsung.com/vn/support">www.samsung.com/vn/support</a>   |
| THAILAND           | Hotline no : 1282<br>1800-29-3232 (Toll free for all product)   | <a href="http://www.samsung.com/th/support">www.samsung.com/th/support</a>   |

| COUNTRY / LOCATION | CALL   | OR VISIT US ONLINE AT  |
|--------------------|--|--|
| MYANMAR            | +95-1-2399-888   | <a href="http://www.samsung.com/mm/support">www.samsung.com/mm/support</a> |
| CAMBODIA           | 1800-20-3232 (Toll free)   | <a href="http://www.samsung.com/th/support">www.samsung.com/th/support</a> |
| LAOS               | +856-214-17333   | <a href="http://www.samsung.com/th/support">www.samsung.com/th/support</a> |
| MALAYSIA           | 1800-88-9999 (OTH)<br>+603-7713 7420 (Overseas contact)  | <a href="http://www.samsung.com/my/support">www.samsung.com/my/support</a> |
| INDONESIA          | 021-5699-7777<br>0800-112-8888 (All Product, Toll Free)<br>0800-112-7777 (All Product, Toll Free)                  | <a href="http://www.samsung.com/id/support">www.samsung.com/id/support</a> |
| PHILIPPINES        | All Products :<br>1-800-10-7267864 [PLDT-Toll Free ]<br>1-800-8-7267864 [Globe-Toll Free ]<br>84222111 [Landline ] | <a href="http://www.samsung.com/ph/support">www.samsung.com/ph/support</a> |
| JAPAN              | 0120-363-905   | <a href="http://www.samsung.com/jp/support">www.samsung.com/jp/support</a> |
| INDIA              | 1800 5 SAMSUNG (1800 5 7267864)<br>(Toll-Free)<br>1800 40 SAMSUNG (1800 40 7267864) (Toll-Free)                    | <a href="http://www.samsung.com/in/support">www.samsung.com/in/support</a> |
| NEPAL              | 16600172667 (Toll Free for NTC Only)<br>9801572667 (Toll Free for Ncell users)                                     | <a href="http://www.samsung.com/in/support">www.samsung.com/in/support</a> |
| BANGLADESH         | 08000-300-300 (Toll free)<br>09612-300-300   | <a href="http://www.samsung.com/bd/support">www.samsung.com/bd/support</a> |
| SRI LANKA          | 011 SAMSUNG (011 7267864)  | <a href="http://www.samsung.com/in/support">www.samsung.com/in/support</a> |



DE68-04755N-00