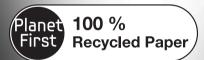
NQ50H7235AS



# Built - in Micro Wave Oven

### user manual

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.



This manual is made with 100 % recycled paper.

### imagine the possibilities

Thank you for purchasing this Samsung product.



#### SAFETY INFORMATION

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# v informatior

#### USING THIS INSTRUCTION BOOKLET

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

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

#### LEGEND FOR SYMBOLS AND ICONS



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



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



Warning; Fire hazard



Warning; Hot surface



Warning; Electricity



Warning; Explosive material



Do NOT attempt.



Do NOT touch.



Do NOT disassemble.



★ Follow directions explicitly.

Unplug the power plug from the wall socket.



Make sure the machine is grounded to prevent electric shock.



Call the service center for help.



Note

Important

#### IMPORTANT SAFETY INSTRUCTIONS

#### READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Make sure that these safety precautions are obeyed at all times.

Before using the oven, confirm that the following instructions are followed.

### WARNING

(Microwave function only)

Narning: 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.
- This appliance is intended to be used in household only.
- **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.
- ★ WARNING: 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 aged from 8 years and above and supervised.
- Only use utensils that are suitable for use in microwave ovens.
- When heating food in plasitic or paper containers, keep an eye on the oven due to the possibility of ignitions.
- 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 emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- **WARNING:** Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

- **★ WARNING:** 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 deposites removed.
- Failure to maintain the oven in a clean conditioin 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 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.
- 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.
- WARNING: Liquids or other foods must not be heated in sealed containers since they are liable to explode;
- ☐ The appliance should not be cleaned with a water jet.
- 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.

Appliance should allow to disconnection of the appliance from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

# ▲ WARNING (Oven function only) - Optional

- WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- WARNING: Accessible parts may become hot during use. Young children should be kept away.
- A steam cleaner is not to be used.
- WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- ★ 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.
- 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.

- 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.
- The temperature of accessible surfaces may be high when the appliance is operating.
- The door or the outer surface may get hot when the appliance is operating.
- Keep the appliance and its cord out of reach of children less than 8 years.
- □ Appliances are not intended to be operated by means of an external timer or separate remote-control system.
- Please put the bent up frame side to the back, in order to support the restposition when cooking big loads.



Do not use oven rack for microwave oven mode.

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.

#### **INSTALLATION INSTRUCTIONS**

#### General

**Technical Information** 

Electrical Supply: 230 V ~ 50 Hz

Dimensions (w×h×d)

Set size : W 595 x H 454.2 x D 570 Built in size : W 555 x H 445 x D 548.8

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This appliance complies with EU regulations.

Disposal of Packaging and Appliance

Packaging is recyclable.

Packaging may consist of the following materials:

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

Please dispose of these materials in a responsible manner in accordance with government regulations.

The authorities can provide information on how to dispose of domestic appliances in a responsible manner.

#### **Safety**

This appliance should only be connected by a qualified technician. The Oven is NOT designed for use in a commercial cooking setting. It should be used exclusively for cooking food in a home setting. The appliance is hot during and after use.

Exercise caution when young children are present.

#### **Electrical Connection**

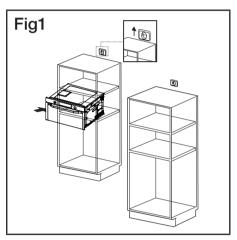
The house mains to which the appliance is connected should comply with national and local regulations. Appliance should allow to disconnection of the appliance from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

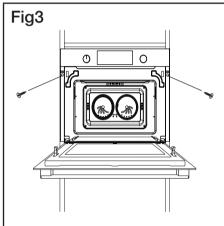
#### **Install in the Cabinet**

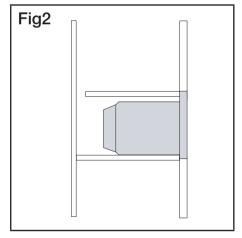
Kitchen Cabinets in contact with the oven must be heat-resistant up to 100 °C.

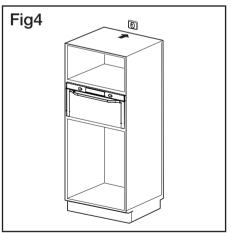
Samsung will take no responsibility for damage of cabinets from the heat.

- Fig1. Slide the oven partly into the recess. Lead the connection cable to the power source.
- Fig2. Slide the oven completely into the recess.
- Fig3. Fasten the oven using the two screws (4 X 25 mm) provoded.
- Fig4. Make the electrical connection. Check that the appliance works.





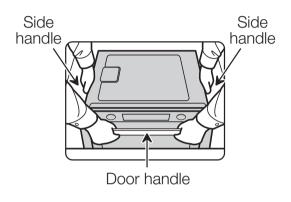


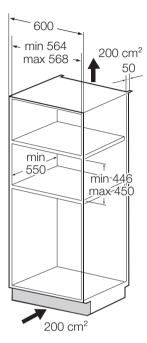


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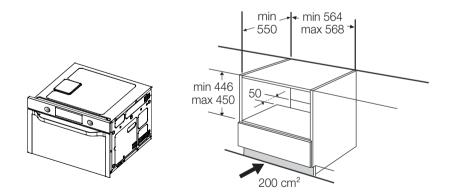
# **Building-in** dimensions

Be sure to hold the appliance with 2 side handles and door handle when unpacking the product.





#### **Built-under Dimensions**



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#### **INSTALLATION & WIRING INSTRUCTIONS**

#### **IMPORTANT NOTE:**

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

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

Never use the plug with the fuse cover omitted if the cover is detachable. If a replacement fuse cover is required, it must be of the same colour as the pin face of the plug. Replacement covers are available from your Dealer. If the fitted plug is not suitable for the power points in your house or the cable is not long enough to reach a power point, you should obtain a suitable safety approved extension lead or consult your Dealer for assistance. However, if there is no alternative to cutting off the plug, remove the fuse and then safely dispose of the plug. Do not connect the plug to a mains socket, as there is a risk of shock hazard from the bared flexible cord.

#### WIRING INSTRUCTIONS

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

- The wires in this mains lead are coloured in accordance with the following code:
  - · Green and vellow: Earth
  - Blue : NeutralBrown : Live

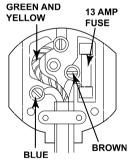
As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings indentifying the terminals in your plug, proceed as follows. Connect the green and yellow wire to the terminal in the plug marked with the letter E or the earth symbol (±) or coloured green or green-and-yellow.

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

Consult a qualified electrician or service technician if in doubt about any of these instructions. The manufacturer of this oven will not accept any liability for damage to persons or material for non observance of these requirements. There are no user-serviceable parts inside the oven and if the mains lead of this appliance is damaged, it must only be replaced by qualified service personnel approved by the manufacturer because special tools are required.

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

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



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

#### **CLEANING YOUR MICROWAVE OVEN**

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- Inside and outside surfaces
- Door and door seals
- Turntable and Roller rings (Turntable type model only)
- ALWAYS ensure that the door seals are clean and the door closes properly.
- 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.
- **1.** Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
- 2. Remove any splashes or stains on the inside surfaces of oven with a soapy cloth. Rinse and dry.
- **3.** To loosen hardened food particles and remove smells, place a cup of diluted lemon juice in the oven and heat for ten minutes at maximum power.
- **4.** Wash the dishwasher-safe plate whenever necessary.
- **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:
  - Accumulate
  - Prevent the door from closing correctly
- Clean the microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

When cleaning the upper part inside the cavity, it will be convenient to turn heater downward by 45 ° and clean it.



(Swing heater model only)

#### STORING AND REPAIRING YOUR MICROWAVE OVEN

A few simple precautions should be taken when storing or having your microwave oven serviced.

The oven must not be used if the door or door seals are damaged:

- Broken hinge
- Deteriorated seals
- Distorted or bent oven casing

Only a qualified microwave service technician should perform repair

- NEVER remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:
  - Unplug it from the wall socket
  - Contact the nearest after-sales service centre
- If you wish to store your oven away temporarily, choose a dry, dustfree place.

**Reason:** Dust and damp may adversely affect the working parts in the oven.

- This microwave oven is not intended for commercial use.
- The Light bulb should not be replaced in person for safety reasons.

Please contact nearest authorised Samsung customer care, to arrange for a qualified engineer to replace the bulb.

A	WARNING	Δ	A	Â	<u>k</u>
X	Only qualified staff should be allowed to modify or repair the appliance.	<b>√</b>	<b>✓</b>	<b>✓</b>	<b>✓</b>
	Do not heat liquids and other food in sealed containers for microwave function.	<b>✓</b>	<b>~</b>	<b>✓</b>	<b>✓</b>
	For your safety, do not use high-pressure water cleaners or steam jet cleaners.	<b>✓</b>	<b>~</b>	<b>~</b>	<b>✓</b>
	Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground.	<b>✓</b>	<b>✓</b>	<b>✓</b>	<b>✓</b>
<b>=</b>	This appliance must be properly grounded in accordance with local and national codes.	<b>✓</b>	<b>~</b>	<b>✓</b>	<b>✓</b>

*	Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.	<b>✓</b>	<b>~</b>	<b>~</b>	<b>~</b>
	Do not pull or excessively bend or place heavy objecton the power cord.	<b>✓</b>	<b>✓</b>	<b>✓</b>	<b>✓</b>
*	In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.	<b>√</b>	<b>~</b>	<b>~</b>	<b>√</b>
8	Do not touch the power plug with wet hands.	<b>√</b>	<b>✓</b>	<b>✓</b>	<b>✓</b>
	Do not turn the appliance off by unplugging the power plug while an operation is in progress.	<b>√</b>	<b>✓</b>	<b>✓</b>	<b>✓</b>
<b>3</b>	Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.	<b>✓</b>	<b>✓</b>	<b>✓</b>	<b>✓</b>
	Do not apply excessive pressure or impact to the appliance.	<b>✓</b>	<b>✓</b>	<b>✓</b>	<b>✓</b>
	Do not place the oven over a fragile object such as a sink or glass object.	<b>✓</b>	<b>~</b>		
	Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.	<b>√</b>	<b>√</b>	<b>✓</b>	<b>✓</b>
	Ensure that the power voltage, frequency and current are the same as those of the product specifications.	<b>✓</b>	<b>~</b>		<b>~</b>
	Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.	<b>✓</b>	<b>✓</b>	<b>~</b>	
	Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.	<b>✓</b>	<b>✓</b>	<b>✓</b>	
	Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.	<b>✓</b>	<b>✓</b>	<b>✓</b>	<b>✓</b>
	Do not pour or directly spray water onto the oven.	<b>✓</b>	<b>✓</b>		
	Do not place objects on the oven, inside or on the door of the oven.	<b>√</b>	<b>~</b>	<b>~</b>	
	Do not spray volatile material such as insecticide onto the surface of the oven.	<b>✓</b>	<b>~</b>		
	Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.	<b>✓</b>		<b>~</b>	<b>✓</b>
*	Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.	<b>√</b>	<b>~</b>	<b>~</b>	<b>✓</b>
*	WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating.  In the event of scalding, follow these FIRST AID instructions:  Immerse the scalded area in cold water for at least 10 minutes.  Cover with a clean, dry dressing.	<b>✓</b>	~	~	~

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	Do not put the tray or rack in water shortly after cooking because it may cause breakage or damage of the tray or rack.				<b>✓</b>
	Do not operate the microwave oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of the hot liquid.	~			<b>✓</b>
$\Lambda$	CAUTION	Δ	À	<u></u>	1
4		<u> </u>	77	<u>/ »</u> \	CE.
*	Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc.	<b>✓</b>		~	<b>~</b>
	Remove wire twist ties from paper or plastic bags. Reason: Electric arcing or sparking may occur and may damage the oven.				
	Do not use your microwave oven to dry papers or clothes.	<b>✓</b>		<b>✓</b>	<b>~</b>
*	Use shorter times for smaller amounts of food to prevent overheating and burning food.	<b>✓</b>		<b>✓</b>	<b>✓</b>
	Do not immerse the power cable or power plug in water and keep the power cable away from heat.	<b>✓</b>	<b>~</b>		
	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; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts inshells, tomatoes etc.			<b>✓</b>	<b>✓</b>
	Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.	<b>√</b>		<b>✓</b>	
<b>8</b>	Always use oven mitts when removing a dish from the oven to avoid unintentional burns.			<b>√</b>	
*	Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.			<b>√</b>	
*	Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.			<b>√</b>	
	Do not operate the microwave oven when it is empty. The microwave 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 microwave oven is started accidentally.	<b>✓</b>			<b>✓</b>
*	Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)	<b>✓</b>		<b>✓</b>	
*	Take care when connecting other electrical appliances to sockets near the oven.	<b>✓</b>	<b>✓</b>	<b>~</b>	

### PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY. (MICROWAVE FUNCTION ONLY)

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

- (a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.
- (b) Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.
- (c) Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:
  - (1) door (bent)
  - (2) door hinges (broken or loose)
  - (3) door seals and sealing surfaces
- (d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

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

- (a) A Dented, Scratched, or Broken Door, Handle, Out-Panel, or Control Panel.
- (b) A Broken or missing Tray, Guide Roller, Coupler, or Wire Rack.
- Use this appliance 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 appliance.
- 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 your
  nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use
  only. Do not heat any type of textiles or cushions filled with grains, which could cause burns
  and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect
  use of the appliance.
- 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 possible result in a hazardous situation.



### CORRECT DISPOSAL OF THIS PRODUCT (WASTE ELECTRICAL & ELECTRONIC EQUIPMENT)

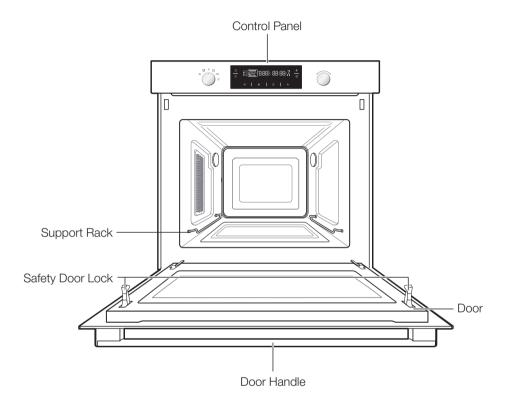
#### (Applicable in countries with separate collection systems)

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.

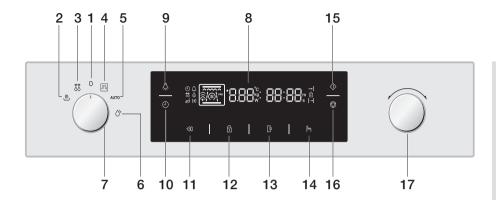
# oven features

#### **OVEN**



When you cook some food, you should use the ceramic tray and place the ceramic tray on the Support Rack.

#### **CONTROL PANEL**



- **1.** OFF
- 2. AUTO REHEAT MODE
- 3. AUTO DEFROST MODE
- 4. MICROWAVE MODE
- 5. AUTO COOK MODE
- 6. STEAM CLEAN
- 7. MODE SELECTOR
- 8. DISPLAY
- 9. LAMP

- 10. CLOCK
- **11.** +30s (quick start)
- 12. CHILD LOCK
- 13. DEODORIZATION
- 14. SELECT
- 15. START
- 16. STOP/CANCEL
- 17. MULTI-FUNCTION SELECTOR

#### **ACCESSORY**

The following accessory is provided with your microwave oven:

 Ceramic tray. (Useful for microwave mode)



When the appliance is first plugged in, the DISPLAY lights up. After three seconds, the Clock symbol and "12:00" blink on the DISPLAY.

#### SETTING THE CLOCK

1. Press CLOCK. The "12" starts blinking.



2. Turn the MULTI-FUNCTION SELECTOR to set hour.



3. Press **CLOCK** again. The "00" starts blinking.



4. Turn the MULTI-FUNCTION SELECTOR to set minute.



5. Press the **CLOCK** again. The clock sets by itself within 5 seconds.



If you want to change a setting after you have pressed a button, the setting starts blinking. You can only change this setting during blinking. If it has stopped blinking, you have to press the button so it will start blinking again.

#### SETTING THE ENERGY SAVE MODE

The oven has an energy save mode. This facility saves electricity when the oven is not in use.

#### Standby mode

The oven will default to Standby mode after 10 minutes if not operated.

#### **ECO** mode

Press the SELECT for 3 seconds.
 While in ECO mode, the display is turn off and
the oven cannot used.



2. To remove ECO mode, open the door or press any button. And then the display is switched on again. The oven is ready for use.

### oven use

#### TYPES OF HEATING

The following chart summarizes the various heating modes and settings available on your oven. Use the Cooking Guides in the pages that follow to determine the appropriate mode and setting for all your recipes.

#### Microwave mode



Microwave energy is used to cook and defrost foods. It provides fast efficient cooking without changing the colour or form of food. Power level and cooking time are manually set to suit various dishes.

#### **Automatic functions**

AUTO	Auto Menu Mode 6 pre-programmed auto cook settings can be selected for your convenience. Time and temperature will be set automatically. You simply select programme and weight your dish and start the auto cooking process.
<del>**</del>	Auto Defrost mode 5 pre-programmed auto defrost settings can be selected for your convenience. Time and temperature will be set automatically. You simply select the programme and the weight of your dish and start the speed cooking process.
<u></u>	Auto Reheat mode 9 pre-programmed auto reheat settings can be selected for your convenience. Time and temperature will be set automatically. You simply select the programme and the weight of your dish and start the speed cooking process.
<b>○</b> *	Steam Clean By the help of hot steam the surface of the oven cavity will be soaked and you can easily clean your oven. The steam clean programme takes only 15 minutes time.

#### HOW A MICROWAVE OVEN WORKS

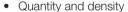
Microwaves are high - frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

#### You can use your microwave to:

Microwave mode

#### Cooking principle

- The microwaves generated by the microwave are distributed uniformly by using a stirrer distribution system. 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.
- Cooking times vary according to the container used and the properties of the food:



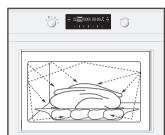
- Water content
- Initial Temp. (Refrigerated or not)



As the center 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 center
- The same temperature throughout the food



#### USING THE MICROWAVE MODE

Microwaves are high frequency electromagnetic waves. In microwave cooking, microwave energy 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.



Use the ceramic tray on the surport rack.

#### Setting microwave mode

 Turn the MODE SELECTOR to microwave position. Time and power level will appear on the DISPLAY.



Turn the MULTI-FUNCTION SELECTOR to set the desired cooking time. If you do not wish to change power level, press START to start cooking.





3. To change the power level, press SELECT

• Cooking time setting: Max. 90 minutes.

and turn the **MULTI-FUNCTION SELECTOR** to the desired level. Refer to Cooking Guides (pages 27 ~ 33) for guidelines on appropriate cooking times and power levels.



**4.** Press the **START** to start cooking.



#### Guide to microwave power levels

POWER LEVEL	PERCENTAGE (%)	OUTPUT POWER (W)	REMARK
HIGH	100	900	For heating up liquids.
HIGH LOW	83	750	For heating up and cooking food.
MEDIUM HIGH	67	600	For heating up and cooking food.
MEDIUM	50	450	For cooking meat and
MEDIUM LOW	33	300	heating up delicate foods.
DEFROST	20	180	For defrosting and continued cooking.
LOW	11	100	For defrosting delicate foods.

#### Microwave cookware guide

Cookware used for Microwave Mode must allow microwaves to pass through and penetrate food. Metals such as stainless steel, aluminum and copper reflect microwaves. Therefore, do not use cookware made of metallic materials. Cookware marked microwave - safe is always safe for use. For additional information on appropriate cookware refer to the following guide and place a glass of water or some food on the Ceramic tray.

Cookware	Microwave- Safe	Comments
Aluminium 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.
China and Earthenware	<b>✓</b>	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.

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Cookware	Microwave- Safe	Comments
Glassware		
Oven-to-table ware	✓	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.
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	<b>√</b>	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	<b>√</b> 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.



Arcing is the microwave term for sparks in the oven.

: Recommended : Use caution : Unsafe

#### Microwave cooking guide

#### General guidelines

#### 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.

#### Covering during cooking

Food should be covered during cooking, as the evaporated water rises as steam and contributes to the cooking process. Food can be covered in different ways such as with a ceramic plate, plastic cover or microwave suitable cling film.

#### Standing times

After cooking, it is important to let food stand for the recommended standing time 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. Keep covered during standing time.

Food	Portion (g)	Power (W)	Time (min.)	Standing time (min.)	Instructions
Spinach	150	600	5-6	2-3	Add 15 ml (1 tbsp.) cold water.
Broccoli	300	600	8-9	2-3	Add 30 ml (2 tbsp.) cold water.
Peas	300	600	7-8	2-3	Add 15 ml (1 tbsp.) cold water.
Green Beans	300	600	7½-8½	2-3	Add 30 ml (2 tbsp.) cold water.
Mixed Vegetables (Carrots/Peas/ Corn)	300	600	7-8	2-3	Add 15 ml (1 tbsp.) cold water.
Mixed Vegetables (Chinese Style)	300	600	7½-8½	2-3	Add 15 ml (1 tbsp.) cold water.

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#### 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 after cooking. Add salt, herbs or butter after cooking. Cover during the 3 minute standing time.

Hint: Cut fresh vegetables into even sized pieces. The smaller they are cut the quicker they are cooked.



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

Food	Portion (g)	Time (min.)	Standing time (min.)	Instructions
Broccoli	250 500	4-5 5-6	3	Prepare even sized florets. Arrange the stems to the center.
Brussels Sprouts	250	5-6	3	Add 60-75 ml (5-6 tbsp.) water.
Carrots	250	5-6	3	Cut carrots into even sized slices.
Cauliflower	250 500	5-6 7-8	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the center.
Courgettes	250	3-4	3	Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.
Egg Plants	250	3-4	3	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	250	3-4	3	Cut leeks into thick slices.
Mushrooms	125 250	1-2 2-3	3	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	250	4-5	3	Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.
Pepper	250	4-5	3	Cut pepper into small slices.
Potatoes	250 500	4-5 7-8	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip Cabbage	250	5-6	3	Cut turnip cabbage into small cubes.

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#### Cooking guide for rice and pasta

**Rice:** Use a large glass Pyrex bowl with lid. (Note that rice doubles in

volume during cooking.) Cook covered. After cooking time is over, stir before letting stand. Add salt or herbs and butter. Note that rice may

not have absorbed all water after the cooking time is finished.

Pasta: Use a large glass pyrex bowl. Add boiling water, a pinch of salt and

stir well. Cook uncovered. Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Portion (g)	Power (W)	Time (min.)	Standing time (min.)	Instructions
White Rice (Parboiled)	250 375	900	17-18 18-20	5	Add 500 ml cold water. Add 750 ml cold water
Brown Rice (Parboiled)	250 375	900	20-22 22-24	5	Add 500 ml cold water. Add 750 ml cold water
Mixed Rice (Nice + Wild Rice)	250	900	17-19	5	Add 500 ml cold water.
Mixed Corn (Rice + Grain)	250	900	18-20	5	Add 400 ml cold water.
Pasta	250	900	10-11	5	Add 1000 ml hot water.

#### Reheating

Your microwave oven will reheat food in a fraction of the time a conventional oven takes.

#### Arranging and covering

Avoid reheating large items such as joints of meat since they tend to overcook and dry out before the centre is piping hot. You will have more success reheating smaller pieces. Keeping food covered while heating will also help prevent drying.

#### **Power levels**

Different power levels can be used for reheating foods.

In general, for large quantities of delicate food or foods that heat up quickly, such as mince pies, it is better to use a lower power level.

#### Stirring

Stir well or turn food over during reheating for best results. When possible, stir again before serving. Stirring is especially important when heating liquids.

#### 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. Avoid overheating. If uncertain, it is preferable to underestimate cooking time. Then extra heating time can be added, if necessary. Always make sure that 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.

#### Reheating liquids

Take special care when heating liquids. To prevent eruptive boiling and possible scalding, place a spoon or glass stick in the beverage. Stir during heating and always stir after heating. Allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out.

#### Reheating baby food

#### **Baby food**

Extra caution should also be exercised when reheating baby foods. Put food 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 temperature. Recommended serving temperature is between 30-40 °C.

#### Baby milk

Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with the nipple 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 serving. Recommended serving temperature is 37 °C.

#### Reheating baby food and milk

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

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

#### Reheating liquids and food

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

Food	Portion	Power	Time	Standing time (min.)	Instruction
Drink	250 ml (1 mug) 500 ml (2 mugs)	900 W	1½-2 2-3	1-2	Pour into a ceramic cup and reheat uncovered. Place cup in the center of ceramic tray. Stir carefully before and after standing time.
Soup (Chilled)	250 g	900 W	3-4	2-3	Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Stew (Chilled)	350 g	600 W	5-6	2-3	Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Pasta with sauce (Chilled)	350 g	600 W	5-6	2-3	Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Plated meal (Chilled)	350 g 450 g	600 W	5-6 6-7	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling film.

#### Defrosting

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be a 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 a 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, press **STOP/CANCEL** 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 on the next page.

Hint:

Flat food is defrosted better than thicker items, 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.

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Frozen foods should be defrosted using defrosting power level (180 W). Place food on ceramic tray, insert ceramic tray in shelf level 1.

Food	Portion (g)	Time (min.)	Standing time (min.)	Instructions	
MEAT	MEAT				
Minced Beef	250 500	6-7 8-12	15-30	Place the meat on the ceramic plate. Shield thinner edges with aluminium foil. Turn over after	
Pork Steaks	250	7-8		half of defrosting time.	
POULTRY					
Chicken Pieces	500 (2 pcs)	12-14	15-60	First, put chicken pieces skin - side down, whole chicken	
Whole Chicken	1200	28-32		breast - side - down on ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time.	
FISH					
Fish Fillets	200	6-7	10-25	Put frozen fish in the middle	
Whole Fish	400	11-13		of 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.	
FRUIT	FRUIT				
Berries	300	6-7	5-10	Spread fruit on a flat, round glass dish with a large diameter.	
BREAD					
Bread Rolls (each ca. 50 g)	2 pcs 4 pcs	1-1½ 2½-3	5-20	Arrange rolls in a circle or bread horizontally on kitchen paper on the ceramic plate. Turn over after	
Toast/ Sandwich	250 500	4-4½ 7-9		half of defrosting time.	

#### USING THE AUTO MENU MODE

Auto Menu Mode allows you to choose from 20 pre-programmed settings (6 Auto Cook, 5 Auto Defrost and 9 Auto Reheat) to conveniently cook, or reheat your favorite foods. Cooking time and power level are automatically set. Simply select one of the 20 settings and set the weight to start cooking.

#### Setting auto menu mode

1. Turn the MODE SELECTOR to **AUTO COOK, AUTO DEFROST** or AUTO REHEAT position.







2. Turn MULTI-FUNCTION SELECTOR to select desired Auto Menu setting. Refer to table on pages 35 ~ 37 for a description of the 20 Auto Menu settings.



**3.** Press the **SELECT** to change the weight.



4. Turn MULTI-FUNCTION SELECTOR to select the desired weight.



5. Press the **START**.





- Some of the Auto menus are continuous. Others require the food to be turned over. The oven will beep to prompt you.
  - The cook time during the operation of the Auto menu are displayed.
  - Times cannot be changed during cooking.

#### Guide to auto cook menu setting

The following table presents 6 Auto Programmes Cooking. It contains its quantities, standing times and appropriate recommendations. These auto programmes contain special cook modes, which have been developed for your convenience.

No	Food item	Weight (kg)	Recommendation
A:01	Fresh vegetables	0.3-0.4 0.5-0.6	Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass bowl with lid. Add 45 ml water (3 tablespoons). Put bowl in the centre. Cook covered. Stand 2-3 minutes and stir after cooking.
A:02	Frozen vegetables	0.3 - 0.4 0.4 - 0.5	Put frozen vegetables, such as broccoli, carrot slices, cauliflower florets and peas into a glass bowl with lid. Add 1-2 tbsp. water. Put bowl in the centre. Cook covered. Stand 2-3 minutes and stir after cooking.
A:03	Peeled Potato	0.5 - 0.6 0.7 - 0.8	Weigh the potatoes after peeling, washing and cutting into a similar size. Put them into a glass bowl with lid. Add 45-60 ml (3-4 tablespoons) water. Put bowl in the centre. Stand 2-3 minutes and stir after cooking.
A:04	Jacket Potato	0.3 - 0.4 0.5 - 0.6	Prick each potato several times with fork. Place them on ceramic tray without peeling. Remove from oven, wrap in foil and let stand 3-5 minutes after cooking.
A:05	White rice	0.3 - 0.4	Weigh parboiled white rice and add double quantity of cold water. For example: when cooking 0.3 kg rice, add 600 ml cold water. Use glass pyrex bowl with lid. Put bowl in the centre. Cook covered. Stand 5 minutes and stir after cooking.
A:06	Pasta	0.25 - 0.35	Put the pasta in a large glass pyrex bowl and add 1~1.5 L boiling water, a pinch of salt and stir well. Cook uncovered. Stir occasionally during and after cooking. Cover during 3-5 min standing and drain thoroughly afterwards.



The Auto Cook Mode uses microwave energy to heat food. Therefore guidelines for cookware and other microwave safety precautions must be strictly observed when using this mode.

#### Guide to auto defrost setting

The following table presents the various Auto Defrost programmes, quantities, standing times and appropriate recommendations. These programmes use microwave energy only. Remove all packaging material before defrosting. Place meat, poultry and fish on the ceramic tray.

No	Food Item	Weight (kg)	Standing Time (min.)	Recommendation
d:01	Meat	0.2 - 2.0	20-90	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat.
d:02	Poultry	0.2 - 2.0	20-90	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions.
d:03	Fish	0.2 - 2.0	20-60	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.
d:04	Bread/ Cake	0.1 - 1.0	10-30	Put bread on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on ceramic tray 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.
d:05	Fruit	0.1 - 0.8	5-15	Distribute frozen fruit evenly on ceramic tray. This programme is suitable for fruits like raspberries, mixed berries, and tropical fruits.



The Speed Defrost Mode uses microwave energy to heat food. Therefore guidelines for cookware and other microwave safety precautions must be strictly observed when using this mode.

#### Guide to auto reheat setting

No	Food Item	Weight (kg)	Recommendation
r:01	Drink	0.25 - 0.5	Pour the liquid into ceramic mugs and reheat uncovered. Place one mug in the centre, place 2 mugs side by side on ceramic tray. Leave them to stand in the microwave oven. Stir well after 1-2 min standing. Be careful while taking the cups out. (see safety instruction for reheating liquids.)
r:02	Plated meal	0.3-0.4 0.4-0.5	Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). After cooking stand for 3 min.
r:03	Frozen Plated meal	0.3-0.4 0.4-0.5	Take frozen ready meal and check if dish is suitable for microwave. Pierce film of ready meal. Put the frozen ready meal in the centre. This programme is suitable for frozen ready meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). After cooking stand for 3 min.
r:04	Soup	0.2-0.3 0.4-0.5	Pour into a deep ceramic plate or bowl and cover with plastic lid during heating. Put soup in the centre. Stir carefully before and after 2-3 min standing.
r:05	Stew	0.2-0.3 0.4-0.5	Pour into a deep ceramic plate or bowl and cover with plastic lid during heating. Put soup in the centre. Stir carefully before and after 2-3 min standing.
r:06	Pop corn	0.1	Use special popcorn product for preparing in microwave oven. Follow the instructions of food manufacturer and put the bag in the center of ceramic tray. During this programme corn will pop and the bag will increase in volume. Be careful when taking out and opening the hot bag.
r:07	Pasta with sauce (chilled)	0.3-0.4 0.4-0.5	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.
r:08	Baby food	0.2 0.3	Pour the meal into a ceramic deep plate. Cook covered. Stand 2-3 minutes after cooking. Before serving, stir well and check the temperature carefully.
r:09	Baby milk	0.1 0.2	Stir or shake well and pour into a sterilized glass bottle. Place into the center of ceramic tray. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.



The Auto Reheat Mode uses microwave energy to heat food Therefore guidelines for cookware and other microwave safety precautions must be strictly observed when using this mode.

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# cleaning and care

#### USING THE STEAM CLEAN MODE

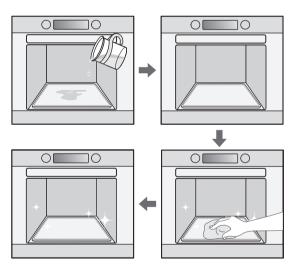
The Steam Clean allows you to sanitize your oven in just 15 minutes.

- 1. Turn the MODE SELECTOR to Steam Clean position.
  - Pour about 100 ml water onto the floor of the empty oven.



- **2.** Press the **START**. The oven will start automatically.
  - After 15 minutes, the oven will stop automatically. Wipe it out with a dry cloth.







- Use this feature only when oven has cooled completely to room temperature.
- DO NOT use distilled water.
- DO NOT use high-pressure water cleaners or steam jet cleaners to clean the microwave oven.

#### USING THE DEODORIZATION MODE

In the Deodorization setting, the fans are operated for cooling and deodorization.

#### **Deodorization mode setting**

1. Turn the MODE SELECTOR to "OFF" position.



**2.** Press **DEODORIZATION.** The time is displayed (Default : 5 minutes).



**3.** Turn the **MULTI-FUNCTION SELECTOR** and set the desired time (Max. 15 minutes).



4. Press START.



#### SWITCHING OFF THE BEEPER

The oven's Switching Off The Beeper allows you to switch the beeper on and off.

1. Turn the MODE SELECTOR to "OFF" position.



To switch the beeper off, press CHILD LOCK and DEODORIZATION at the same time and hold for 3 seconds.



 To switch the beeper back on, press CHILD LOCK and DEODORIZATION again at the same time and hold for 3 seconds.



#### CHILD SAFETY LOCK

The oven's Child Safety Lock allows you to lock the control panel to protect the oven against unintended use.

#### To lock the oven

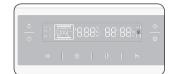
1. Turn the MODE SELECTOR to "OFF" position.



**2.** Press **CHILD LOCK** button for 1 second.



**3.** A lock symbol appears on the **DISPLAY** indicating that all functions are locked.



#### To unlock the oven

**1.** Press **CHILD LOCK** button for 1 second.



**2.** The lock symbol disappears in the display, indicating that all functions are unlocked.



# troubleshooting and information code

#### STORING AND REPAIRING YOUR MICROWAVE OVEN

Repairs should only be made by a qualified service technician.

If oven requires servicing, unplug the oven and contact SAMSUNG Customer Service.

When calling, please have the following information ready:

- The model number and serial number (can be found inside the oven door)
- Warranty details
- Clear description of the problem

If oven must be temporarily stored, choose a clean dry place as dust and dampness can cause damage.

#### TROUBLESHOOTING

If you have problems with your oven, try the solutions suggested below. They may save you the time and inconvenience of an unnecessary service call.

#### Neither the oven's display nor the oven operate.

- Make sure the plug is properly connected to a grounded outlet.
- If the wall outlet is controlled by a wall switch, make sure the wall switch is turned on.
- Remove the plug from the outlet, wait ten seconds, then plug it in again.
- Reset the circuit breaker or replace any blown fuse.
- Plug the oven into a different outlet.
- Plug a different appliance into the outlet. If the other appliance doesn't work, call a qualified electrician to repair the wall outlet.

#### The oven's display works, but the power won't come on.

- Make sure the door is closed securely.
- Check if any packaging material or anything else is stuck in the door seal.
- · Check if the door is damaged.
- Press Cancel twice and enter all cooking instructions.

#### The oven does not start when you press the start button.

Make sure the door is closed completely.

#### Smoke and bad smell when initial operating.

 It's a temporary condition by new component heating. Smoke and smell will disappear completely after 10 minutes operation.
 To remove smell more quickly, please operate microwave oven with putting lemon formation or lemon juice in the cabinet.

#### The power goes off before the set time has elapsed.

- It may occur a power outage. If there was a power outage, the time indicator will display: 88:88.
- · Reset the clock and any cooking instructions.
- Reset the circuit breaker or replace any blown fuse.
- Make sure the oven is placed properly in accordance with installation guide.

#### The food is either overcooked or undercooked.

- Make sure the cooking length is set appropriately by considering the type of food.
- Make sure the power level is set appropriately.

#### The food is not cooked at all.

- Make sure the door is closed securely.
- Check if timer is set correctly and/or start button is pressed.
- · Reset the circuit breaker or replace any blown fuse.

#### Sparking and cracking occur inside the oven (arcing).

- Remove any metallic utensils, cookware, or metal ties.
- If using foil, use only narrow strips and allow at least one inch between the foil and interior oven walls.

#### Operating noise is too loud.

The oven makes noise during operation. This is normal.
 If you hear an abnormal sound continuously, please contact the Samsung Call Center.

#### The oven causes interference with radios or televisions.

- Slight interference may be observed on televisions or radios when the oven is operating. This is normal. To solve this problem, install the oven away from televisions, radios and aerials.
- If interference is detected by the oven's microprocessor, the display may be reset. To solve this problem, disconnect the power plug and reconnect it.
   Reset the time.

#### The light bulb is not working.

The Light bulb should not be replaced in person for safety reasons.
 Please contact nearest authorised Samsung customer care, to arrange for a qualified engineer to replace the bulb.

#### The fan continues to operate after the oven has been turned off.

• This is a normal occurrence. Cooling fan may continue to operate for up to cooling down the oven after oven has been turned off.

#### Condensation inside the oven.

• This is normal condition. Simply wipe away after cooking.

#### Air flow around the door and outer casing.

• This is normal condition.

#### Light reflection around the door and outer casing.

• This is normal condition.

#### Steam escaping from around the door or vents.

• This is normal condition.

#### **INFORMATION CODES**

Code Symbol	Problem	Solution	
SE	KEY SHORT ERROR This error occurs when a button is pressed and held for over 60 seconds. It may occur when water soaks through the inside of the control panel or dust particles are stuck to TOUCH PAD.		
E-81	NAK SIGNAL ERROR Nak signal occurs if initial power-up for more than 10 seconds.	If any of these errors	
E- 83	It occurs when not communicating between main and sub PCB for more than 10 seconds.	occur, please contact SAMSUNG Customer Service.	
E-51	EEPROM OPEN ERROR It occurs when EEPROM communication is error during initial power setting.		
E- 53	EEPROM READ & WRITE ERROR Eeprom use does not occur.		

## technical data

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

#### **TECHNICAL SPECIFICATIONS**

Model	NQ50H7235AS	
Power Source		230 V / 50 Hz
Power Consumption Microwave Mode		1650 W
Output Power		100 W / 900 W (IEC-705) 240 V : 900 W 230 V : 850 W
Operating Frequency		2450 MHz
Magnetron	OM75P (21)	
Cooling Method		Cooling fan motor
Dimensions	Set Size	W 595 x H 454.2 x D 570 mm
	Built In Size	W 555 x H 445 x D 548.8 mm
Volume		50 liter
Weight	Net	35.0 Kg
	Shipping	39.0 Kg



#### QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRIA	0800 - SAMSUNG (0800 - 7267864)	www.samsung.com/at/support
BELGIUM	02-201-24-18	www.samsung.com/be/support (Dutch) www.samsung.com/be_fr/support (French)
DENMARK	70 70 19 70	www.samsung.com/dk/support
FINLAND	030-6227 515	www.samsung.com/fi/support
FRANCE	01 48 63 00 00	www.samsung.com/fr/support
GERMANY	0180 6 SAMSUNG bzw. 0180 6 7267864* (*0,20 €/Anruf aus dem dt. Festnetz, aus dem Mobilfunk max. 0,60 €/Anruf)	www.samsung.com/de/support
ITALIA	800-SAMSUNG (800.7267864)	www.samsung.com/it/support
CYPRUS	8009 4000 only from landline, toll free	
GREECE	80111-SAMSUNG (80111 726 7864) only from land line (+30) 210 6897691 from mobile and land line	www.samsung.com/gr/support
LUXEMBURG	261 03 710	www.samsung.com/support
NETHERLANDS	0900-SAMSUNG (0900-7267864) (€ 0,10/Min)	www.samsung.com/nl/support
NORWAY	815 56480	www.samsung.com/no/support
PORTUGAL	808 20 7267	www.samsung.com/pt/support
SPAIN	0034902172678	www.samsung.com/es/support
SWEDEN	0771 726 7864 (SAMSUNG)	www.samsung.com/se/support
SWITZERLAND	0848 726 78 64 (0848-SAMSUNG)	www.samsung.com/ch/support (German) www.samsung.com/ch_fr/support (French)
U.K	0330 SAMSUNG (7267864)	www.samsung.com/uk/support
EIRE	0818 717100	www.samsung.com/ie/support

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