

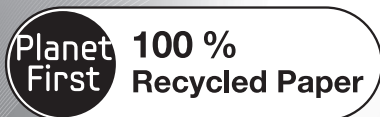


MS32H5125**

Microwave Oven

Owner's instructions & Cooking guide

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.





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safety information


USING THIS INSTRUCTION BOOKLET

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

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

LEGEND FOR SYMBOLS AND ICONS

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


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

 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)


 **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.

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



★	The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
☞	If smoke is 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 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 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 and other foods must not be heated in sealed containers since they are liable to explode.





<input type="checkbox"/>	The appliance should not be cleaned with a water jet.
<input checked="" type="checkbox"/>	This oven should be positioned proper direction and height permitting easy access to cavity and control area.
<input checked="" type="checkbox"/>	Before using the your oven first time, oven should be operated with the water during 10 minute and then used.
<input checked="" type="checkbox"/>	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.
<input checked="" type="checkbox"/>	The microwave oven has to be positioned so that plug is accessible.
<input type="checkbox"/>	The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet.

⚠ WARNING
(Oven function only) - Optional

- | | |
|-------------------------------------|--|
| <input checked="" type="checkbox"/> | WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated. |
|-------------------------------------|--|

- | | |
|-------------------------------------|--|
| <input checked="" type="checkbox"/> | During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. |
| <input type="checkbox"/> | WARNING: Accessible parts may become hot during use. Young children should be kept away. |
| <input type="checkbox"/> | A steam cleaner is not to be used. |
| <input type="checkbox"/> | WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock. |
| <input checked="" type="checkbox"/> | 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. |
| <input type="checkbox"/> | The temperature of accessible surfaces may be high when the appliance is operating. |
| <input type="checkbox"/> | The door or the outer surface may get hot when the appliance is operating. |
| <input type="checkbox"/> | Keep the appliance and its cord out of reach of children less than 8 years. |

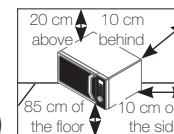


- | | |
|-------------------------------------|---|
| <input checked="" type="checkbox"/> | This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction 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. |
| <input type="checkbox"/> | 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. |
| <input type="checkbox"/> | Appliances are not intended to be operated by means of an external timer or separate remote-control system. |

INSTALLING YOUR MICROWAVE OVEN

Place the oven on a flat level surface 85 cm above the floor. The surface should be strong enough to safely bear the weight of the oven.

1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.



2. Remove all packing materials inside the oven.
 3. Install the roller ring and turntable. Check that the turntable rotates freely. (Turntable type model only)
 4. This microwave oven has to be positioned so that plug is accessible.
- ☒ 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. For your personal safety, plug the cable into a proper AC earthed socket.



- ❑ Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

CLEANING YOUR MICROWAVE OVEN

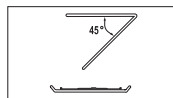
The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- 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 centre to arrange for a qualified engineer to replace the bulb.

⚠ WARNING		⚠	⚠	⚠	⚠
☒	Only qualified staff should be allowed to modify or repair the appliance.	✓	✓	✓	✓
☒	Do not heat liquids and other food in sealed containers for microwave function.	✓	✓	✓	✓
☒	For your safety, do not use high-pressure water cleaners or steam jet cleaners.	✓	✓	✓	✓
☒	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.	✓	✓	✓	✓
⚡	This appliance must be properly grounded in accordance with local and national codes.	✓	✓	✓	✓
★	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.	✓	✓	✓	✓



<input type="checkbox"/>	Do not pull or excessively bend or place heavy object on the power cord.	✓	✓	✓	✓
★	In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.	✓	✓	✓	✓
<input type="checkbox"/>	Do not touch the power plug with wet hands.	✓	✓	✓	✓
<input type="checkbox"/>	Do not turn the appliance off by unplugging the power plug while an operation is in progress.	✓	✓	✓	✓
<input type="checkbox"/>	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.	✓	✓	✓	✓
<input type="checkbox"/>	Do not apply excessive pressure or impact to the appliance.	✓	✓	✓	✓
<input type="checkbox"/>	Do not place the oven over a fragile object such as a sink or glass object.	✓	✓		
<input type="checkbox"/>	Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.	✓	✓	✓	✓
<input type="checkbox"/>	Ensure that the power voltage, frequency and current are the same as those of the product specifications.	✓	✓		✓
<input type="checkbox"/>	Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.	✓	✓	✓	
<input type="checkbox"/>	Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.	✓	✓	✓	
<input type="checkbox"/>	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.	✓	✓	✓	✓

<input type="checkbox"/>	Do not pour or directly spray water onto the oven.	✓	✓		
<input type="checkbox"/>	Do not place objects on the oven, inside or on the door of the oven.	✓	✓	✓	
<input type="checkbox"/>	Do not spray volatile material such as insecticide onto the surface of the oven.	✓	✓		
<input type="checkbox"/>	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.	✓		✓	✓
★	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.	✓	✓	✓	✓
★	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: <ul style="list-style-type: none"> Immerse the scalded area in cold water for at least 10 minutes. Cover with a clean, dry dressing. Do not apply any creams, oils or lotions. 	✓	✓	✓	✓
<input type="checkbox"/>	Do not put the tray or rack in water shortly after cooking because it may cause breakage or damage of the tray or rack.				✓
<input type="checkbox"/>	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.	✓			✓



⚠ CAUTION					
★	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. 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.	✓		✓	✓
★	Use shorter times for smaller amounts of food to prevent overheating and burning food.	✓		✓	✓
	Do not immerse the power cable or power plug in water and keep the power cable away from heat.	✓	✓		
	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 in shells, tomatoes etc.			✓	✓
	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.	✓		✓	
	Always use oven mitts when removing a dish from the oven to avoid unintentional burns.			✓	
★	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 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.	✓			✓
★	Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)	✓		✓	
★	Take care when connecting other electrical appliances to sockets near the oven.	✓	✓	✓	

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.

- 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.
- 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.
- 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:
 - door (bent)
 - door hinges (broken or loose)
 - door seals and sealing surfaces
- 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.

quick look-up guide

If you want to cook some food.

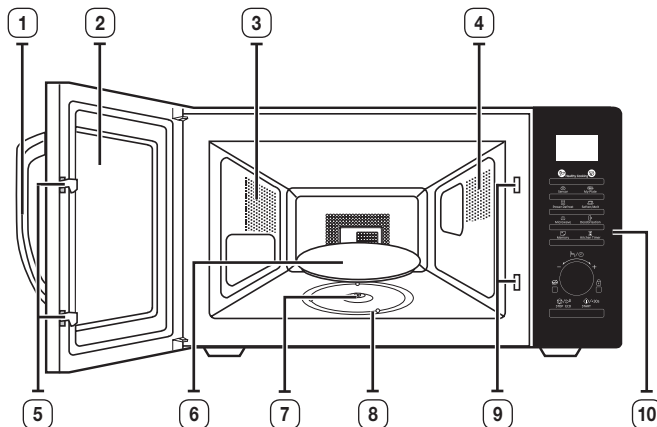
 START	1. Place the food in the oven. Press the START/+30s button. Result: When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.
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If you want to add an extra 30 seconds.

 START	Press the START/+30s button one or more times for each extra 30 seconds that you wish to add.
	By turning the Multi Function Selector Dial , you can set the time as you want.

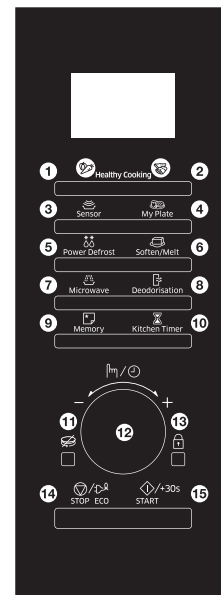
oven features

OVEN



- | | |
|----------------------|---------------------------|
| 1. DOOR HANDLE | 6. TURNTABLE |
| 2. DOOR | 7. COUPLER |
| 3. VENTILATION HOLES | 8. ROLLER RING |
| 4. LIGHT | 9. SAFETY INTERLOCK HOLES |
| 5. DOOR LATCHES | 10. CONTROL PANEL |

CONTROL PANEL



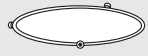
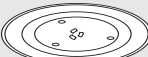
- | | |
|---|----------------------------------|
| 1. HEALTHY COOKING BUTTON
(VEGETABLES, GRAINS) | 8. DEODORISATION BUTTON |
| 2. HEALTHY COOKING BUTTON
(POULTRY, FISH) | 9. MEMORY COOK BUTTON |
| 3. SENSOR COOK BUTTON | 10. KITCHEN TIMER BUTTON |
| 4. MY PLATE BUTTON | 11. TURNTABLE ON/OFF BUTTON |
| 5. POWER DEFROST BUTTON | 12. MULTI FUNCTION SELECTOR DIAL |
| 6. SOFTEN/MELT BUTTON | 13. CHILD LOCK BUTTON |
| 7. MICROWAVE BUTTON | 14. STOP/ECO BUTTON |
| | 15. START/+30s BUTTON |

English - 12



ACCESSORIES

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

	<p>1. Roller ring, to be placed in the centre of the oven. Purpose: The roller ring supports the turntable.</p>
	<p>2. Turntable, to be placed on the roller ring with the centre fitting on to the coupler. Purpose: The turntable serves as the main cooking surface; it can be easily removed for cleaning.</p>

oven use

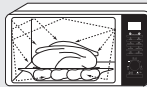
HOW A MICROWAVE OVEN WORKS


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.

	<p>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.</p>
	<p>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.</p>
	<p>3. Cooking times vary according to the container used and the properties of the food:</p> <ul style="list-style-type: none">• Quantity and density• Water content• Initial temperature (refrigerated or not)


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

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




CHECKING THAT YOUR OVEN IS OPERATING CORRECTLY

The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled "Troubleshooting" on the page 31-32.

-  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 right side of the door.
Place a glass of water on the turntable. Close the door.


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


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

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

	<p>1. Press the Multi Function Selector Dial.</p>
	<p>2. Turn the Multi Function Selector Dial to set time display type. (12H or 24H)</p>
	<p>3. Press the Multi Function Selector Dial to complete the setup.</p>





	<p>4. Turn the Multi Function Selector Dial to set the hour.</p>
	<p>5. Press the Multi Function Selector Dial.</p>
	<p>6. Turn the Multi Function Selector Dial to set the minute.</p>
	<p>7. When the right time is displayed, press the Multi Function Selector Dial to start the clock.</p> <p>Result: The time is displayed whenever you are not using the microwave oven.</p>

COOKING/REHEATING

The following procedure explains how to cook or reheat food.

 ALWAYS check your cooking settings before leaving the oven unattended.

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

	1. Press the Microwave button.
	2. Turn the Multi Function Selector Dial until the appropriate power level is displayed. At that time, press the Multi Function Selector Dial to set the power level.
	3. Set the cooking time by turning the Multi Function Selector Dial . Result: The cooking time is displayed.
	4. Press the START/+30s button. Result: The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished. <ul style="list-style-type: none">• 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
FULL	100 %	1000 W
HIGH	85 %	850 W
MEDIUM HIGH	60 %	600 W
MEDIUM	45 %	450 W
MEDIUM LOW	30 %	300 W
DEFROST	18 %	180 W
LOW/KEEP WARM	10 %	100 W



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

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

ADJUSTING THE COOKING TIME

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

- 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. <ul style="list-style-type: none">• Example: To add three minutes, press the START/+30s button six times.
	Just turning Multi Function Selector Dial to adjust cooking time. <ul style="list-style-type: none">• 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	Temporarily : Open the door or Press the STOP/ECO button once. Result: Cooking stops. To resume cooking, close the door again and press the START/+30s button.
Completely	Completely : Press the STOP/ECO button once. Result: Cooking stops. If you wish to cancel the cooking settings, press the STOP/ECO button again.

SETTING THE ENERGY SAVE MODE

The oven has an energy save mode.

 STOP ECO 	<ul style="list-style-type: none">• Press the STOP/ECO button. Result: Display off.• To remove energy save mode, open the door or press the STOP/ECO button and then display shows current time. The oven is ready for use.
--	---

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.






USING THE HEALTHY COOKING FEATURES

The 14 **Healthy Cooking** features provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.

You can adjust the size of the serving by turning the **Multi Function Selector Dial**.

 Use only recipients that are microwave-safe.

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

	1. Press the Healthy Cooking button for the required cooking.  - Vegetable & Grains  - Poultry & Fish
	2. Select the type of food that you are cooking by turning the Multi Function Selector Dial . Refer to the table on the following page for a description of the various pre-programmed settings.
	3. Press the START/+30s button. Result: The food is cooked according to the pre-programmed setting selected. <ul style="list-style-type: none">• 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 quantities and appropriate instructions about 14 **Healthy Cooking** programmes. This is composed of Vegetables & Grains and Poultry & Fish.

 Use oven gloves when taking out food.



1. Vegetables & Grain

Code/Food	Serving Size	Instructions
1 Green Beans	250 g	Rinse and clean green beans. Put them evenly into a glass bowl with lid. Add 30 ml (1 tbsp) water when cooking 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
2 Spinach	150 g	Rinse and clean spinach. Put into a glass bowl with lid. Do not add water. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
3 Corn on the Cob	500 g (2 pcs)	Rinse and clean corn on the cobs and put into an oval glass dish. Cover with microwave cling film and pierce film. Stand for 1-2 minutes.
4 Brown Rice (Parboiled)	250 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 5-10 minutes.
5 Wholemeal Macaroni	250 g	Use a large glass ovenware dish with lid. Add 1 L hot boiling water, a pinch of salt and stir well. Cook uncovered. Cook covered. Stir before standing time and drain thoroughly afterwards. Stand for 1 minutes.
6 Quinoa	250 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 1-3 minutes.
7 Bulgur	250 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 2-5 minutes.

Code/Food	Serving Size	Instructions
8 Peeled Potatoes	250 g 500 g	Wash and peel the potatoes and cut into a similar size. Put them into a glass bowl with lid. Add 45-60 ml (3-4 tbsp) water. Put bowl in the centre of turntable. Cook covered. Stand for 2-3 minutes.

2. Poultry & Fish


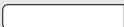



Code/Food	Serving Size	Instructions
1 Chicken Breasts	300 g (2 pcs)	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.
2 Turkey Breasts	300 g (2 pcs)	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.
3 Fresh Fish Fillets	300 g (2 pcs)	Rinse fish and put on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.
4 Fresh Salmon Filets	300 g (2 pcs)	Rinse fish and put on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.
5 Fresh Prawns	250 g	Rinse prawns on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.
6 Fresh Trout	400 g (1-2 fish)	Put 1-2 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 SENSOR COOK FEATURES

The 6 **Sensor Cook** features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the Sensor Cook type of food by turning the **Multi Function Selector Dial**. First, place the food in the centre of the turntable and close the door.

 Use only dishes that are microwave-safe.

 	1. Press the Sensor Cook button.
	2. Select the type of food that you are cooking by turning the Multi Function Selector Dial . Refer to the table on the following page for a description of the various pre-programmed settings.
 	3. Press the START/+30s button. Result: Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 3 times (once every minute). 3) The current time is displayed again.

 Use only recipients that are microwave-safe.

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

The following table presents 6 **Sensor Cook** programmes. It contains its recommended weight range per item after cooking and appropriate instructions. In the beginning of the programme the display shows the sensor period. After this period the cooking time and power level is calculated automatically and the remaining cooking time will be displayed. The cooking process is controlled by the sensor system for your convenience.

 Use oven gloves while taking out!

Code/Food	Serving Size	Instructions
1 Drinks	150-250 g	Pour the liquid (room-temperature) into ceramic cup or mug. Reheat uncovered. Place in the centre of turntable. Leave them to stand in the oven. Stir drinks before and after standing time. Be careful while taking the cup out (see safety instructions for liquids). Stand for 1-2 minutes.
2 Broccoli Florets	200-500 g	Rinse and clean broccoli florets. Put them evenly into a glass bowl with lid. Add 30-45 ml water (2-3 tbsp). Put bowl in the centre of turntable. Cook covered. Stir after cooking. This programme is suitable for broccoli as well as sliced courgette, egg plant, pumpkin or pepper. Stand for 1-2 minutes.
3 Sliced Carrots	200-500 g	Rinse and clean carrots cut into round slices evenly. Put them into a glass bowl with lid. Add 30-45 ml water (2-3 tbsp). Put bowl in the centre of turntable. Cook covered. Stir after cooking. This programme is suitable for sliced carrots as well as cauliflower florets or turnip cabbage. Stand for 1-2 minutes.
4 Jacket Potatoes	200-800 g	Rinse and clean potatoes, each 200 g. Brush with olive oil and pierce skin with a knife. Put on turntable. Stand for 2-3 minutes.
5 Soup/Sauce	250-500 g	Pour soup/sauce into a ceramic deep plate and cover with plastic lid. Put on turntable. Stir well after taking out. Stand for 1-2 minutes.
6 Frozen Soup	250-500 g	Remove cover of frozen ready soup and put on turntable. Cover with plastic lid. Stir well after taking out. Stand for 1-2 minutes.



Auto sensor cooking instructions

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

- When cooking food, many kinds of gases are generated. The Auto Sensor determines the proper time and power level by detecting these gases from the food, eliminating the need to set the cooking time and power level.
- When you cover a container with its lid or plastic wrap during Sensor Cooking, the Auto Sensor will detect the gases generated after the container has been saturated with steam.

If using cling film or plastic wrap be sure to leave a small opening near the edge of dish for ventilation or be sure to pierce at several times.

- Shortly before cooking ends, the remaining cooking time will begin its count down. This will be a good time for you to rotate or stir the food for even cooking if it is necessary.
- Before auto sensor cooking food may be seasoned with herbs, spices or browning sauces. A word of caution though, salt or sugar may cause burn spots on food so these ingredients should be added after cooking.

Utensils & Cover for sensor cooking

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

Important







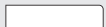
- After installing the oven and plugging into an electrical outlet, do not unplug the power cord. The gas sensor needs time to stabilize in order to cook satisfactorily.
- It is not advisable to use the auto sensor cooking feature on a continuous cooking operation, i.e. one cooking operation immediately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




USING THE MY PLATE FEATURES

The **My Plate** features has 2 pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the number of servings by turning the **Multi Function Selector Dial**.

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

 My Plate 	1. Press the My Plate button.
	2. Select the type of food that you are cooking by turning the Multi Function Selector Dial .
	3. Press the Multi Function Selector Dial to select the type of food.
	4. Select the size of the serving by turning the Multi Function Selector Dial . (Refer to the table on the side.)
 START 	5. Press the START/+30s button. Result: Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 3 times (once every minute). 3) The current time is displayed again.


 Use only recipients that are microwave-safe.

The following table presents the **My Plate** auto reheat programmes, quantities and appropriate instructions. Those programmes are running with microwave energy only.






Code/Food	Serving Size	Instructions
1 Ready Meal (chilled)	300-350 g 400-450 g	Put meal on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). Stand for 2-3 minutes.
2 Vegetarian Meal (chilled)	300-350 g 400-450 g	Put meal on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 2 components (e.g. spaghetti with sauce or rice with vegetables). Stand for 2-3 minutes.

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.

 Use only containers that are microwave-safe.

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

	1. Press the Power Defrost button.
	2. Select the type of food that you are cooking by turning the Multi Function Selector Dial . Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the Multi Function Selector Dial to select the type of food.
	3. Select the size of the serving by turning the Multi Function Selector Dial .
	4. Press the START/+30s button. Result: <ul style="list-style-type: none"> Defrosting begins. The oven beeps through defrosting to remind you to turn the food over.
	5. Press the START/+30s button again to finish defrosting. Result: 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	Instructions
1 Meat	200-1500 g	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. Stand for 20-60 minutes.
2 Poultry	200-1500 g	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. Stand for 20-60 minutes.
3 Fish	200-1500 g	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets. Stand for 20-50 minutes.
4 Bread/Cake	125-1000 g	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.




USING THE SOFTEN/MELT FEATURES

The **Soften/Melt** features has 4 pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the number of servings by turning the **Multi Function Selector Dial**.

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

 Soften/Melt <input type="text"/>	1. Press the Soften/Melt button.
	2. Select the type of food that you are cooking by turning the Multi Function Selector Dial .
	3. Press the Multi Function Selector Dial to select the type of food.
	4. Select the size of the serving by turning the Multi Function Selector Dial . (Refer to the table on the side.)
 START <input type="text"/>	5. Press the START/+30s button. Result: Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 3 times (once every minute). 3) The current time is displayed again.

 Use only recipients that are microwave-safe.


The following table presents the **Soften/Melt** programmes, quantities and appropriate instructions. Those programmes are running with microwave energy only.

Code/Food	Serving Size	Instructions
1 Melting Butter	50 g 100 g	Cut butter into 3 or 4 pieces and Put them on small glass bowl. Melt uncovered. Stir after cooking. Stand for 1-2 minutes.
2 Melting Dark Chocolate	50 g 100 g	Grate dark chocolate and put in small glass bowl. Melt uncovered. Stir after melting. Stand for 1-2 minutes.
3 Melting Sugar	25 g 50 g	Put sugar on small glass bowl. Add 10 ml water for 25 g and add 20 ml water for 50 g. Melt uncovered. Take out carefully, use oven gloves! Use spoon or fork and pour caramel decorations on baking paper. Let stand for 10 minutes until dry and remove from paper.
4 Soften Butter	50 g 100 g	Cut butter into 3 or 4 pieces and Put them in small glass bowl. Soften uncovered. Stand for 1-2 minutes.

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.

 Deodorisation <input type="text"/>	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.
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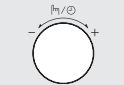

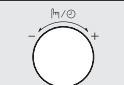
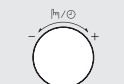
 The deodorisation time has been specified as 5 minutes. It increases by 30 seconds whenever the **START/+30s** button is pressed.

 The maximum deodorisation time is 15 minutes.



USING THE MEMORY COOK FEATURES

You can store 2 individual programmes in the memory and call them up at any time. The memory is useful if you prepare one dish particularly frequently. You can also store one dish from the automatic programmes.

1. Store the MEMORY cook




 Microwave	1. Press the Microwave button.
	2. Set the power level and time by turning Multi Function Selector Dial .
 Memory	3. Press the Memory Cook button.
	4. Set the program number by turning the Multi Function Selector Dial .
	5. Press the Multi Function Selector Dial . Result: 1) The oven beep 1 time. 2) Display shows current time.


2. Start the MEMORY cook

 Memory	1. Press the Memory Cook button. Select the program number.
 START	2. Press the Start/+30 button. Result: Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 3 times (once every minute). 3) The current time is displayed again.

USING THE KITCHEN TIMER FEATURES




You can use timer function with Kitchen Timer button.

 Kitchen Timer	1. Press the Kitchen Timer button.
	2. Set the kitchen time by turning the Multi Function Selector Dial .
 START	3. Press the START/+30s button to begin Kitchen Timer Function. Result: The display counts down and beeps when the time has elapsed.

 The Microwave does not turn on when the kitchen timer is used.

USING THE CHILD LOCK FEATURES


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

	1. Press the Child Lock button for 3 second. Result: <ul style="list-style-type: none"> The oven is locked (no functions can be selected). The display shows "L". 
	2. To unlock the oven, press the Child Lock button for 3 second. Result: The oven can be used normally.



USING THE TURNTABLE ON/OFF FEATURES





The **Turntable On/Off** button enables you to use large dishes which fill the whole oven by stopping the turntable from rotating (only manual cooking mode).

-  The results will be less satisfactory in this case as the cooking is less even. We recommend that you turn the dish by hand halfway through the cooking process.



Never operate the turntable without food in the oven.







Reason: This may cause fire or damage to the unit.

 	1. Press the Turntable On/Off button. Result: The turntable will not rotate.
 	2. To switch the turntable rotating back on, press the Turntable On/Off button again. Result: The turntable will rotate.

-  This **Turntable On/Off** button is available only during cooking.

SWITCHING THE BEEPER OFF

You can switch the beeper off whenever you want.

 STOP ECO  START 	1. Press the START/+30s and STOP/ECO button at the same time. Result: The oven does not beep to indicate the end of a function.
 STOP ECO  START 	2. To switch the beeper back on, press the START/+30s and STOP/ECO button again at the same time. Result: The oven operates normally.

cookware guide

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.

Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.

The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-safe	Comments
Aluminum foil	✓ ✗	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	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.



Cookware	Microwave-safe	Comments
Glassware <ul style="list-style-type: none">Oven-to-tablewareFine glasswareGlass jars	<ul style="list-style-type: none">✓✓✓	<ul style="list-style-type: none">Can be used, unless decorated with a metal trim.Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.Must remove the lid. Suitable for warming only.
Metal <ul style="list-style-type: none">DishesFreezer bag twist ties	<ul style="list-style-type: none">✗✗	<ul style="list-style-type: none">May cause arcing or fire.
Paper <ul style="list-style-type: none">Plates, cups, napkins and kitchen paperRecycled paper	<ul style="list-style-type: none">✓✗	<ul style="list-style-type: none">For short cooking times and warming. Also to absorb excess moisture.May cause arcing.
Plastic <ul style="list-style-type: none">ContainersCling filmFreezer bags	<ul style="list-style-type: none">✓✓✓ ✗	<ul style="list-style-type: none">Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ : Recommended

✓ ✗ : Use caution

✗ : Unsafe

cooking guide

MICROWAVES

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

COOKING

Cookware for microwave cooking:

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

Food suitable for microwave cooking:

Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with 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	Power	Time (min.)
Spinach	150 g	600 W	5-6
	Instructions Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Broccoli	300 g	600 W	8-9
	Instructions Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes.		
Peas	300 g	600 W	7-8
	Instructions Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Green Beans	300 g	600 W	7½-8½
	Instructions Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes.		
Mixed Vegetables (Carrots/Peas/ Corn)	300 g	600 W	7-8
	Instructions Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Mixed Vegetables (Chinese Style)	300 g	600 W	7½-8½
	Instructions Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		

Cooking Guide for fresh vegetables

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

Cover during a standing time of 3 minutes.

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

Food	Serving Size	Power	Time (min.)
Broccoli	250 g 500 g	1000 W	4-5 7-8
	Instructions Prepare even sized florets. Arrange the stems to the centre. Stand for 3 minutes.		
Brussels Sprouts	250 g	1000 W	6-6½
	Instructions Add 60-75 ml (4-5 tbsp) water. Stand for 3 minutes.		
Carrots	250 g	1000 W	4½-5
	Instructions Cut carrots into even sized slices. Stand for 3 minutes.		
Cauliflower	250 g 500 g	1000 W	5-5½ 7½-8½
	Instructions Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Stand for 3 minutes.		
Courgettes	250 g	1000 W	4-4½
	Instructions Cut courgettes into slices. Add 30 ml (2 tbsp) water or a knob o butter. Cook until just tender. Stand for 3 minutes.		
Egg Plants	250 g	1000 W	3½-4
	Instructions Cut egg plants into small slices and sprinkle with 1 tbsp lemon juice. Stand for 3 minutes.		



Food	Serving Size	Power	Time (min.)
Leeks	250 g	1000 W	4-4½
	Instructions Cut leeks into thick slices. Stand for 3 minutes.		
Mushrooms	125 g	1000 W	1½-2
	250 g		2½-3
	Instructions Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. Stand for 3 minutes.		
Onions	250 g	1000 W	5-5½
	Instructions Cut onions into slices or halves. Add only 15 ml (1 tbsp) water. Stand for 3 minutes.		
Pepper	250 g	1000 W	4½-5
	Instructions Cut pepper into small slices. Stand for 3 minutes.		
Potatoes	250 g	1000 W	4-5
	500 g		7-8
	Instructions Weigh the peeled potatoes and cut them into similar sized halves or quarters. Stand for 3 minutes.		
Turnip Cabbage	250 g	1000 W	5½-6
	Instructions Cut turnip cabbage into small cubes. Stand for 3 minutes.		

Cooking Guide for rice and pasta

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

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

Food	Serving Size	Power	Time (min.)
White Rice (Parboiled)	250 g	1000 W	15-16
	375 g		17½-18½
	Instructions Add 500 ml cold water.(250 g), Add 750 ml cold water.(375 g) Stand for 5 minutes.		
Brown Rice (Parboiled)	250 g	1000 W	20-21
	375 g		22-23
	Instructions Add 500 ml cold water.(250 g), Add 750 ml cold water.(375 g) Stand for 5 minutes.		
Mixed Rice (Rice + Wild Rice)	250 g	1000 W	16-17
	Instructions Add 500 ml cold water. Stand for 5 minutes.		
Mixed Corn (Rice + Grain)	250 g	1000 W	17-18
	Instructions Add 400 ml cold water. Stand for 5 minutes.		
Pasta	250 g	1000 W	10-11
	Instructions Add 1000 ml hot water. Stand for 5 minutes.		



REHEATING

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

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

Arranging and covering

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

Power levels and stirring

Some foods can be reheated using 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.

REHEATING LIQUIDS

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

REHEATING BABY FOOD

BABY FOOD:

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

BABY MILK:

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

REMARK:

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

Reheating Liquids and Food

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

Food	Serving Size	Power	Time (min.)
Drinks (Coffee, Tea and Water)	150 ml (1 cup)	1000 W	1-1½
	300 ml (2 cups)		2-2½
	450 ml (3 cups)		3-3½
	600 ml (4 cups)		3½-4
	Instructions Pour into cups and reheat uncovered: 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	1000 W	2½-3
	350 g		3-3½
	450 g		3½-4
	550 g		4½-5
	Instructions 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.		



Food	Serving Size	Power	Time (min.)
Stew (Chilled)	350 g	600 W	4½-5½
	Instructions Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 2-3 minutes.		
Pasta with Sauce (Chilled)	350 g	600 W	3½-4½
	Instructions Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. Stand for 3 minutes.		
Filled Pasta with Sauce (Chilled)	350 g	600 W	4-5
	Instructions Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 3 minutes.		
Plated Meal (Chilled)	350 g	600 W	4-6
	450 g		5-7
	Instructions Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. Stand for 3 minutes.		
Frozen Meal (Lasagne)	400 g	450 W	18-20
	Instructions Pierce film and put the frozen ready meal on turntable. Stand for 3-4 minutes.		

Reheating Baby Food and Milk

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

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



DEFROSTING

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

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

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

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

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

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

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

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

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

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

(continued)

Food	Serving Size	Power	Time (min.)
Poultry	Chicken Pieces	500 g (2 pcs)	180 W 14-15
	Whole Chicken	1200 g	180 W 32-34
	Instructions First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time! Stand for 15-60 minutes.		
Fish	Fish Fillets	200 g	180 W 6-7
	Whole Fish	400 g	180 W 11-13
	Instructions 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.		
Fruit	Berries	300 g	180 W 6-7
	Instructions Spread fruit on a flat, round glass dish (with a large diameter). Stand for 5-10 minutes.		
Bread	Bread Rolls	2 pcs	180 W 1-1½
	(Each ca. 50 g)	4 pcs	2½-3
	Toast/Sandwich	250 g	180 W 4-4½
	German Bread	500 g	180 W 7-9
	(Wheat + Rye Flour)	Instructions Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! Stand for 5-20 minutes.	

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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 900 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 900 W.
Stir several times during cooking. Empty directly into small jam glasses with twist-off lids.
Stand on lid for 5 minutes.

COOKING PUDDING/ CUSTARD

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using 900 W.
Stir several times well during cooking.

BROWNING ALMOND SLICES

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

troubleshooting and error code

TROUBLESHOOTING

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

This is normal.

- Condensation inside the oven.
- Air flow around the door and outer casing.
- Light reflection around the door and outer casing.
- Steam escaping from around the door or vents.

The oven does not start when you press the START/+30s button.

- Is the door completely closed?

The food is not cooked at all.

- Have you set the timer correctly and/or pressed the **START/+30s** button?
- Is the door closed?
- Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered?

The food is either overcooked or undercooked.

- Was the appropriate cooking length set for the type of food?
- Was an appropriate power level chosen?

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 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.




Sparking and cracking occur inside the oven (arcing).

- Have you used a dish with metal trimmings?
- Have you left a fork or other metal utensil inside the oven?
- Is aluminum foil too close to the inside walls?

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.

 If the above guidelines do not enable you to solve the problem, then contact your local SAMSUNG customer service centre.
Please have the following information read;

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

Then contact your local dealer or SAMSUNG aftersales service.


ERROR CODE

“SE” message indicates.

- Clean the keys and check if there is water on the surface around key.
Turn off the microwave oven and try setting again.

“E-12” message indicates.

- The “E-12” message is Gas Sensor Short. This error may occur because of the high humidity in the cavity when you operate the microwave oven once again shortly after the previous operation of microwave oven for some food is finished.
In this case, because there is a possibility that the Gas Sensor is not out of order turn off the microwave oven and try setting again.

 For any codes not listed above, or 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	MS32H5125**
Power source	240 V ~ 50 Hz AC
Power consumption	
Maximum power	1500 W
Microwave	1500 W
Output power	100 W / 1000 W - 7 levels (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x H x D)	
Outside	517 x 297.3 x 426.1 mm
Oven cavity	358 x 236 x 351 mm
Volume	32 liter
Weight	
Net	15.3 kg approx.



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08 TECHNICAL SPECIFICATIONS





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QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRALIA	1300 362 603	www.samsung.com/au/support
NEW ZEALAND	0800 726 786	www.samsung.com/nz/support
CHINA	400-810-5858	www.samsung.com/cn/support
HONG KONG	(852) 3698 4698	www.samsung.com/hk/support (Chinese) www.samsung.com/hk_en/support (English)
INDIA	1800 3000 8282 - Toll Free 1800 266 8282 - Toll Free	www.samsung.com/in/support
BANGLADESH	9612300300	
INDONESIA	021-56997777 08001128888	www.samsung.com/id/support
JAPAN	0120-363-905	www.samsung.com/jp/support
MALAYSIA	1800-88-9999 603-77137477 (Overseas contact)	www.samsung.com/my/support
PHILIPPINES	1-800-10-7267864 [PLDT] 1-800-8-7267864 [Globe landline and Mobile] 02-4222111 [Other landline]	www.samsung.com/ph/support
SINGAPORE	1800-SAMSUNG(726-7864)	www.samsung.com/sg/support
THAILAND	0-2689-3232, 1800-29-3232	www.samsung.com/th/support
TAIWAN	0800-329999	www.samsung.com/tw/support
VIETNAM	1800 588 889	www.samsung.com/vn/support
MACAU	0800 333	www.samsung.com/support
MYANMAR	01-2399888	
SRI LANKA	0094117540540 0094115900000	

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