7698COVER.FM Page 1 Friday, August 31, 2001 1:16 PM

SAMSUNG

Microwave Oven

Owner's Manual

MC1360WA/MC1360BA
MC1360SA

CODE NO. : DE68-01957A

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY:

(a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) Do not place any object between the front face of the oven and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the

1) Door (bent or dented),
2) Hinges and latches (broken or loosened),
3) Door seals and sealing surfaces.

(d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

WARNING

Always observe Safety Precautions when using your oven. Never try to repair the oven on your own - there is dangerous voltage inside. If the oven needs to be repaired, call 1-800-SAMSUNG for the name of an authorized service center near you.

IMPORTANT SAFETY INSTRUCTIONS

When using any electrical appliance, basic safety precautions should be followed, including the following:

WARNING

To reduce risk of burns, electric shock, fire, personal injury or exposure to excessive microwave energy:

- Read all safety instructions before using the appliance.
- Read and follow the specific “PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY” on this page.
- This appliance must be grounded. Connect only to properly grounded outlets. See “IMPORTANT GROUNDING INSTRUCTIONS” on page 4 of this manual.
- Install or place this appliance only in accordance with the installation instructions provided.
- Some items, like whole eggs and food in sealed containers, may explode if heated in this oven.
- Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.

SAVE THESE INSTRUCTIONS

Important Safety Instructions (continued)

- Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged.
- This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.
- Do not cover or block any of the openings on this appliance.
- Do not store this appliance outdoors. Do not use near water - for example, near a kitchen sink, in a wet basement, or near a swimming pool, etc.
- Keep the inside of the oven clean. Food particles or spattered oils stuck to the oven walls or floor can cause paint damage and reduce the efficiency of the oven.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- When cleaning door and oven surfaces, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
- To reduce the risk of fire in the oven:
  a. Do not overcook food. Watch appliance carefully if paper, plastic, or other combustible materials are inside.
  b. Remove wire twist-ties from plastic cooking bags before placing bags in oven.
  c. If materials inside the oven ignite, keep the oven door closed, turn the oven off, disconnect the power cord, or shut off the power at the fuse or circuit breaker panel.
  d. Do not use the oven compartment for storage purposes. Do not leave paper products, cooking utensils, or food in the oven when not in use.
- Do not cook without the glass tray in place on the oven floor. Food will not cook properly without the tray.
- Do not defrost frozen beverages in narrow-necked bottles. The containers can break.
- Dishes and containers can become hot. Handle with care.
- Carefully remove container coverings, directing steam away from hands and face.
- Remove lids from baby food before reheating. After heating baby food, stir well and test temperature by tasting before serving.
- A short power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords are available and may be used with caution.
- Do not operate any other heating or cooking appliance beneath this appliance.
- Do not mount unit over or near any portion of a heating or cooking appliance.
- Do not mount over a sink.
- Do not store anything directly on top of the appliance when it is in operation.
- This product should be mounted at least 915mm above the floor.

SAVE THESE INSTRUCTIONS

Important Grounding Instructions

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electrical current. This appliance is equipped with a cord that includes a grounding wire and a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.
Plug the three-prong power cord into a properly grounded outlet of standard 115-120 voltage, 60 Hz. Your oven should be the only appliance on this circuit.

WARNING

Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or servicer if you do not understand the grounding instructions or if you are not sure if the appliance is properly grounded.

Use of Extension Cords

A short power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords are available and may be used if care is exercised in their use. If a long cord or extension cord is used:

1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
2. The extension cord must be a grounding-type 3-wire cord and it must be plugged into a 3-slot outlet.
3. The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over accidentally. If you use an extension cord, the interior light may flicker and the blower may vary when the microwave oven is on. Cooking times may be longer, too.

WARNING

Do not cut or remove the third (ground) prong from the power cord under any circumstances.

Note

Connect the oven to a 20A circuit. When connecting the oven to a 15A circuit, make sure that circuit breaker is operable

SAVE THESE INSTRUCTIONS

CONTENTS

Safety 2

Your New Microwave Oven

Checking Parts 6
Setting Up Your Microwave Oven 6
Control Panel Buttons 7

Operation

Using the My Choice feature 8
Selecting the Display Weight 8
Setting the Clock 12HR/24HR 9
Setting the Clock 9
Setting the Daylight Savings Time adjustment 9
Using the Pause/Cancel Button 9
Using the Help system 10
Using the Instant Cook Buttons 10
Instant Cook Chart 10
Using the One Minute+ Button 10
Using Time Plus 11
Setting and Using the Custom Cook Button 11
Automatic Defrosting 12
Automatic Reheating 12
Auto Reheat Chart 13
Automatic Cooking 13
Auto Cook Chart 14
Setting Cooking Times & Power Levels . 15
One-stage Cooking 15
Multi-stage Cooking 15
Convection Cooking 16
Broiling 16
Combination Cooking 17
Preheating the Oven 18
Using the More or Less Button 18
Adjusting the Volume 19
Using the Kitchen Timer 19
Setting the Child Protection Lock 19
Demonstration Mode 20
Setting the Remind End Signal 20
Setting the Word Prompting Speed 20

Cooking Instructions

Cooking Utensils 21
Testing Utensils 21
Cooking Techniques 22
General Tips 22
GUIDE for Cooking Meat in Your Microwave 23
GUIDE for Cooking Poultry in Your Microwave 23
GUIDE for Cooking Seafood in Your Microwave 24
GUIDE for Cooking Eggs in Your Microwave 24
GUIDE for Cooking Vegetables in Your Microwave 24
AUTO DEFROSTING GUIDE 25
Recipes 26
CONVECTION BAKING GUIDE 28
BROILING GUIDE 29
COMBINATION COOKING GUIDE 30

Appendix

Troubleshooting Guide 31
Care and Cleaning 31
Specifications. 32

Warranty

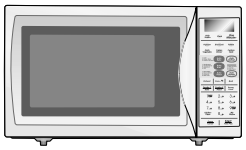
Warranty Information 33

Quick Reference ..... **Back Cover**

YOUR NEW MICROWAVE OVEN

Checking Parts

Unpack your microwave oven and check to make sure that you have all the parts shown here. If any part is missing or broken, call your dealer.


microwave oven

Tall metal rack

instruction manual

Short metal rack

glass tray

registration card

roller guide ring

Thank You for Choosing Samsung

Your new oven represents the latest in microwave cooking technology. This oven is a full-featured, easy-to-use appliance built to strict quality standards set by Samsung - the highest in the industry. We're proud to offer you a product that will provide convenient, dependable service for years to come.

Please record the serial number from the inside or back of your Samsung microwave oven and the date of purchase in the space provided below.
We recommend that you keep your purchase receipt with this manual for easy warranty service.

Model Number _____

Serial Number _____

Date Purchased _____

Dealer _____

Setting Up Your Microwave Oven

1 Place the oven on a flat, sturdy surface and plug the cord into a grounded outlet. Once plugged in, the display on your oven will show:

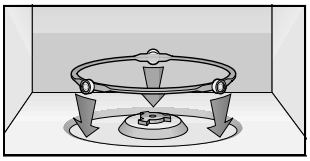
```
SAMSUNG SO SIMPLE---PRESS MY
CHOICE FOR PERSONAL OPTIONS
```

Make sure there is adequate ventilation for your oven by leaving at least four inches of space behind, above, and to the sides of the oven.

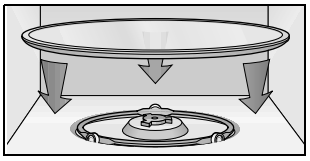
2 Open the oven door by pulling the handle on the right side of the door.

3 Wipe the inside of the oven with a damp cloth.

4 Place the pre-assembled ring in the indentation in the center of the oven.



5 Place the glass tray on top of the ring so that the three glass tabs in the center of the tray fit securely into the tabs on the floor of the oven.



Control Panel Buttons

Help p. 10
Press to see help information about the feature you are using.

Clock p. 9
Sets current time.

One Minute+ p. 10
Press once for every minute of cooking at High power.

Instant Cook Buttons p. 10
Instant settings to cook popular foods.

Custom Cook p. 11
Press twice to program your favorite recipe . Press once to cook with that recipe.

Auto Defrost p. 12
Sets weight of food to be defrosted.

Auto Cook p. 13
Press to select Auto cook and weight.

Auto Reheat p. 12
Shows type and quantity of food to be reheated.

Preheat p. 18
Press to preheat at requested temperature.

Conv. / °F p. 16
Press to brown and cook quickly with circulated hot air.

Broil p. 16
Press to brown and cook with the electric coil.

Combo p. 17
Press to cook by automatically cycling between microwave and convection cooking.

Power Level p. 15
Sets power level.

Less Button p. 18
Decreases cooking time.

More Button p. 18
Increases cooking time.

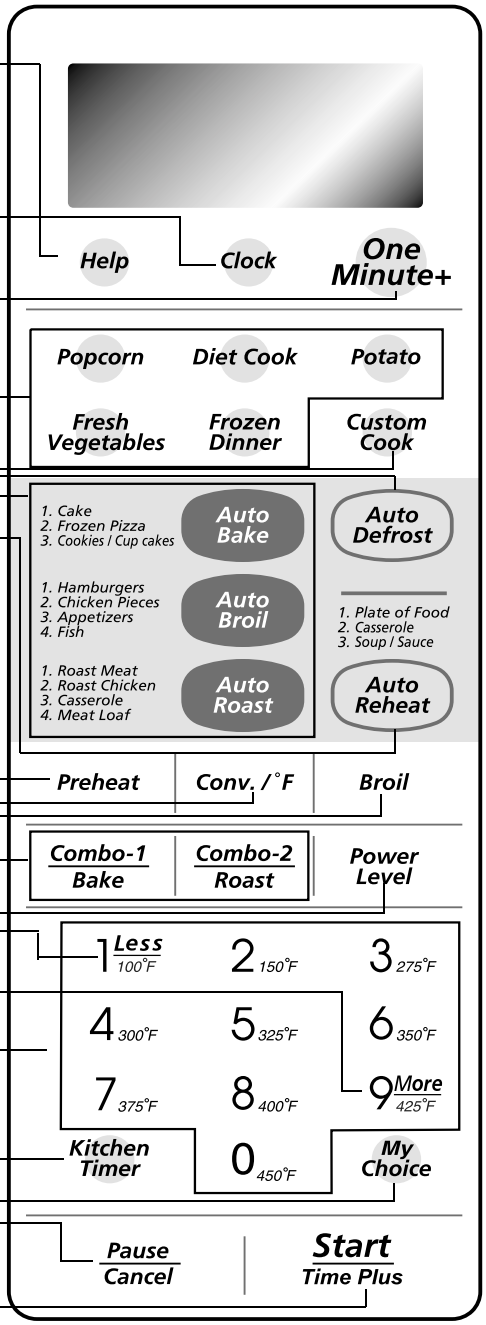
Number/Cooking Temperature Buttons
Sets cooking times or amounts and power levels.

Kitchen Timer p. 19

My Choice p. 8
Press to set non-cooking feature.

Pause/Cancel p. 9
Press to pause oven or clear instructions.

Start/Time plus p. 11
Press to start cooking. Hold down to reach the cooking time you want max. 1minute.



Using the My Choice feature

Your new microwave oven can be customized to suit your personal taste. Simply press **My Choice** to set these options. For your convenience, all the options are summarized in the following table:

	My Choice options	Description	Operation
1	Display Weight	Weight options are pounds or kilograms.	Press **My Choice**, **1** and select by repeatedly pressing **My Choice**. To set, press **Start.**
2	Adjusting the Volume	Volume options include Off, Low, Medium and High.	Press **My Choice**, **2** and select by repeatedly pressing **My Choice**. To set, press **Start.**
3	Remind End Signal	The Remind End Signal can be turned On and Off.	Press **My Choice**, **3** and select by repeatedly pressing **My Choice**. To set, press **Start.**
4	Child Protecti-on Lock	This feature prevents use by unsupervised children.	Press **My Choice**, **4** and select by pressing **My Choice**. To set, press **Start.**
5	Clock 12H/24H	The clock can display either 12H or 24H time modes.	Press **My Choice**, **5** and select by repeatedly pressing **My Choice**. To set, press **Start.**
6	Word Prompt-ing Speed	There are five speeds, from Level 1 (slowest) to Level 3(fastest). Default is Level 3.	Press **My Choice**, **6** and select by repeatedly pressing **My Choice**. To set, press **Start.**
7	Daylight Savings Time Adjust-ment	The time can be advanced on hour for DST without resetting the Clock.	Press **My Choice**, **7** and select by repeatedly pressing **My Choice**. To set, press **Start.**
8	Demon-stration Mode	The Demo Mode can be turned On and Off.	Press **My Choice**, **8** and select by repeatedly pressing **My Choice**. To set, press **Start.**

Selecting the Display Weight

You can choose between pounds(LBS) and kilograms(KG).

1 Press **My Choice** button and then press the **1** button. The display shows "LBS OR KG"

2 Press the **My Choice** button repeatedly to select the weight measurements you wish to use.

3 Press the **START** button.

Setting the Clock 12HR/24HR

The time can be displayed in either 24-hour or 12-hour format.

1 Press the **My Choice** button and then **5**. The display shows "CLOCK 12HR/24HR OPTION".

CLOCK 12HR/24HR OPTION

2 Press the **My Choice** button repeatedly to select either 12HR or 24HR.

3 Press the **START** button.

Setting the Clock

1 Press the **Clock** button. The display will show:

SET CURRENT TIME

2 Use the number buttons to enter the current time. You must press at least three numbers to set the clock. For example, if the current time is 5:00, enter 5,0,0.

500

3 Press **Clock** again. A colon will appear, indicating that the time is set.

If there is a power interruption, you will need to reset the clock.
*You can check the current time while cooking is in progress by pressing the **Clock** button.*

Setting the Daylight Savings Time adjustment

1 Press the **My Choice** button and then **7**. The Display shows "DAY LIGHT SAVING TIME".

DAYLIGHT SAVING TIME

2 Press the **My Choice** button to select ON. Press again to select OFF.

3 Press the **START** button.
Time of day will advance one hour. If OFF is selected, time will go back one hour.

If the clock is set for standard time, this function allows convenient time changes without needing to reset the clock. Daylight Saving Time begins for most of the United Sates at 2 a.m. on the first Sunday of April, and reverts to Standard time at 2 a.m. on the last Sunday of October.

Using the Pause/Cancel Button

The **Pause/Cancel** button allows you to clear instructions you have entered. It also allows you to pause the oven's cooking cycle, so that you can check the food.

- To pause the oven during cooking: press **Pause/Cancel** once. To restart, press **Start**.
- To stop cooking, erase instructions, and return the oven display to the time of day: Press **Pause/Cancel** twice.
- To clear instructions you have just entered: press **Pause/Cancel** once, then re-enter the instructions.
- To cancel a timer setting: press **Pause/Cancel** once.

Using the Help system

Your microwave offers helpful instructions for many procedures.

1 When you need feature information and helpful hints, press the **Help** button and then press the button that you want to get information on.

Using the Instant Cook Buttons

1 Press the **Instant Cook** button corresponding to the food you are cooking (**Popcorn**, for example). The display shows the first serving size:

REGULAR 3.5 OZ

2 Press the button repeatedly to select the serving size you want. The display will cycle through all available serving sizes. Once you select the correct serving size, the microwave will begin cooking automatically.

LIGHT REGULAR 3.0-3.5 OZ

SNACK 1.75 OZ

LIGHT SNACK 1.5-1.75 OZ

*If you don't need to read all the MENU options, simply press the **Start** button to begin cooking.*

Instant Cook Chart

Item	Weight	Remarks
Popcorn	3.5 oz 3.0-3.5 oz 1.75 oz 1.5-1.75 oz	• Use one microwave-only bag of popcorn. • Use caution when removing and opening hot bag from oven.
Potato	1 EA 2 EA 3 EA 4 EA 5 EA 6 EA	• Prick each potato several times with fork. • Place on turntable in spoke-like fashion. • When the oven emits signals and display "turn food over", turn potato(es) over. • Remove from oven, wrap in foil and let stand 3-5 min.
Fresh Vegetables	1 cup 2 cups 3 cups 4 cups	• Place the vegetables into a casserole and add a small amount of water(2-4 Tbsp). Cover during cooking and stir before serving.
Frozen Dinner	7-10 oz 10-12 oz 12-18 oz	• Remove package from outer wrapping and follow package instructions for covering and standing. After cooking, let stand 1-3 min.
Diet Cook Low calorie Frozen Dinner	7-10 oz 10-12 oz 12-18 oz	

Using the One Minute+ Button

This button offers a convenient way to heat food in one-minute increments at the High power level.

1 Press the **One Minute+** button once for each minute you wish to cook the food.
For example, press it twice for two minutes.
The time will display, and the oven starts automatically.

*Add minutes to a program in progress by pressing the **One Minute+** button for each minute you want to add.*

Using Time Plus

This button offers a convenient way to heat food in one-second increments at the High power level.

1 Keep the **Time Plus** button held down in order to reach the cooking time that you want. The time will display, and the oven starts automatically.

This button can increase heating time a maximum of 60 seconds.

Setting and Using the Custom Cook Button

The **Custom Cook** button memorizes the time and power setting for a particular food.

Programming the Custom Cook button

1 Press the **Custom Cook** button.
The display shows "ENTER COOKING TIME AND POWER."

ENTER COOKING TIME
AND POWER

2 Use the **Number** buttons to enter the cooking time. The display will show the amount of time you have set.

3 Press **Power Level** and use the **Number** buttons to enter the power level. The display will show the power level you have set. You can set the power level from 0 to 9.

1 = warm	6= simmer
2 = low	7 = medium high
3 = defrost	8 = reheat
4 = medium low	9 = sauté
5 = medium	0 = high

4 Press the **Custom Cook** button again. The display will read "CUSTOM RECIPE SAVED."

Using the Custom Cook button

Press the **Custom Cook** button after memorizing a recipe, then press the **Start** button.
You can check the power level while cooking is in progress by pressing the **Power Level** button.
Press the **Custom Cook** button twice to change the previous Custom setting.

Automatic Defrosting

To thaw frozen food, set the weight of the food and the microwave automatically sets the defrosting time, power level and standing time.

1 Press the **Auto Defrost** button. The display shows "0.5 LB."(0.2Kg if you have set your oven for metric measure).

2 To set the weight of your food, press the **Auto Defrost** button repeatedly.
This increases the weight by 0.5 lb increments, up to 6.0 lbs.

You can also use the **number** buttons to enter the weight of the food directly.

The oven calculates the defrosting time and starts automatically. Twice during defrosting, the oven will beep and the display will read "TURN FOOD OVER."

3 Open the oven door, and turn the food over.

4 After closing the door, press the **Start** button to resume defrosting.

- ***See page 25 for the Auto Defrosting Guide***

Automatic Reheating

To reheat food, select the type of dish and the number of servings you want to reheat, and the microwave automatically sets the reheating time.

1 Press the **Auto Reheat** button repeatedly to select the type of dish you wish to reheat. The initial serving size for each dish is one serving.

Plate of food

Casserole

Soup /Sauce

You can select up to four servings for casseroles and soup. Only one serving is available for a plate of food.

The display shows the dish and quantity you have chosen, then "PRESS START."

2 Use the **Number** buttons to increase the serving size. For example, for three servings, press the"3" button. The display shows the number of servings you have selected:

3 Press the **Start** button. The display will show "REHEAT."

Auto Reheat Chart

Item	Weight	Remarks
Plate of Food	1 serving	• Cover plate with vented plastic wrap or wax paper • Contents - 3-4 oz. meat, poultry or fish (up to 6 oz. With bone) - 1/2 cup starch (potatoes, pasta, rice, etc.) - 1/2 cup vegetable (about 3-4 oz.)
Casserole	1 to 4 servings (8 oz./serving)	• Cover with lid or vented plastic wrap.
Soup/ Sauce	1 to 4 servings (8 oz./serving)	• Stir foods once before serving.

Automatic Cooking

Cooking your favorite foods is easy with the **AUTO COOK** buttons (Auto Bake, Auto Broil and Auto Roast). You simply select the type of food you want to cook and the serving size, then the cooking time is automatically set.

1 Press the **Auto Broil** button repeatedly to select of food you want to cook. (Fish, for example)

The display shows "FISH"

2 Some menu items offer several options for better cooking results. In the case of Fish, “1” is thin, and “2” is thick. If you choose thick, press”2”.

The display shows "0.5-1.5 LBS, THICK"

Refer to the Auto Cook Chart next page for the servings.

3 Press **START.**
The display will show the type of food you have selected as it cooks.

If you want to see the remaining cooking time, press AUTO COOK (Auto Bake, Auto Broil, Auto Roast).
If you want to adjust the heating time, use the **MORE** or **LESS** button, see page 18.
If you want to check the current time while reheating, press the **CLOCK** button.

Auto Cook Chart

- If foods are more underdone or overdone than desired, use the **MORE** or **LESS** buttons for personal taste.
- Use a round metal pizza pan as a "cookie sheet".
- An 8"-9" pie plate may be placed on the glasstray directly under the rack to catch any drippings.

FUNCTION	ITEM	RACK	PROCEDURE
Auto Bake	1. CAKE (1 layer cake) Bundt (1 bundt cake)	LOW LOW	Pour batter into 8 or 9" round pan; place on rack. Touch Auto Bake once, touch 1 again, touch START. Pour batter into bundt pan, place in rack, touch Auto Bake once, touch 2, touch START.
	2. FROZEN PIZZA (16 to 35 oz.)	LOW	Place unwrapped pizza directly on rack. Touch Auto Bake twice, touch START.
	3. COOKIES (12 cookies) CUPCAKES (6 cupcakes)	LOW LOW	Drop cookie dough evenly around and in center of pizza pan. Touch Auto Bake three times, touch START. Divide batter evenly between 6 cup metal muffin pan. Touch Auto Bake three times, touch START.
Auto Broil	1. HAMBURGERS (1 TO 4 patties)	HIGH	Spray rack with vegetable oil spray. Place burgers on rack. Touch Auto Broil once, touch START.
	2. CHICKEN PIECES (0.5 to 2 LBS.)	HIGH	Spray rack with vegetable oil spray. Place chicken pieces on rack; touch Auto Broil twice, touch START.
	3. APPETIZERS (1-12 bite-sized)	HIGH	Place appetizers on rack with at least 1/2 inch apart. Touch Auto Broil three times, touch START.
	4. FISH (Thin) (0.5-1.5 lbs.) FISH (Thick) (0.5-1.5 lbs.)	HIGH HIGH	Spray rack with vegetable oil spray. Touch Auto Broil four times, touch 1, touch START. Spray rack with vegetable oil spay. Touch Auto Broil four times, touch 2, touch START. Turn fish over at half the cooking time.
Auto Roast	1. ROAST MEAT (2-5 LBS.)	LOW	Spray rack with vegetable oil spray. Place meat on rack, fat side up. Touch Auto Roast once, enter number for weight (ex: “3” for 3 pounds), touch START.
	2. ROAST CHICKEN (3-6 LBS.)	LOW	Spray rack with vegetable oil spray. Place chicken on rack, breast side up. Touch Auto Roast twice, enter number for weight, touch START.
	3. CASSEROLE (1-2 QTS)	LOW	Place dish in rack. Touch Auto Roast three times, touch START. If casserole is very dense, use MORE button.
	4. MEATLOAF (1-2 LBS.)	LOW	Pat meatloaf mixture into oval shape in pie dish. Place on rack, touch Auto Roast four times, touch START.

REMARK

1) Cake - This item has 2 categories, layer and bundt/angel food cake.
2) Fish - This item has 2 categories, thin and thick.
Thick turn over at half cooking time.

Setting Cooking Times & Power Levels

Your microwave allows you to set up to two different stages of cooking, each with its own time and power level. The power level lets you control the heating intensity from Warm (1) to High (0).

One-stage Cooking

For simple one-stage cooking, you only need to set a cooking time. The power level is automatically set at High. If you want the power set at any other level, you must use the **Power Level** button.

1 Use the **number** buttons to set a cooking time. You can set a time from one second to 99 minutes, 99 seconds. To set a time over one minute, enter the seconds as well. For example, to set 20 minutes, enter 2, 0, 0, 0 .

2 If you want to set the power level to something other than High, press the **Power Level** button, then use the number buttons to enter a power level.

Power Levels:

1 = warm	6 = simmer
2 = low	7 = medium high
3 = defrost	8 = reheat
4 = medium low	9 = sauté
5 = medium	0 = high

The display shows "PRESS START OR ENTER NEXT STAGE COOKING TIME"

```
PRESS START OR ENTER NEXT
STAGE
```

3 Press the **Start** button to begin cooking. If you want to change the power level, press **Pause/Cancel** before you press **Start**, and re-enter all of the instructions.

Multi-stage Cooking

Some recipes require different stages of cooking at different temperatures. You can set multiple stages of cooking with your microwave.
When convection is set with microwave cooking, the convection is always followed after microwave cooking.

1 Follow steps 1 and 2 in the "One-Stage Cooking" section on this page. The display shows "PRESS START OR ENTER NEXT STAGE".

```
PRESS START OR ENTER NEXT
STAGE
```

*When entering more than one cooking stage, the **Power Level** button must be pressed before the second cooking stage can be entered.*
*To set the power level at High for a stage of cooking, press the **Power Level** button twice.*

2 Use the **Number** buttons to set a second cooking time.

3 Press the **Power Level** button, then use the number buttons to set the power level of the second stage of cooking. The display shows "PRESS START ".

```
PRESS START
```

4 Press Start to begin cooking.

Convection Cooking

The convection mode uses dry heat to cook and brown foods. A high-speed fan circulates hot air inside the oven to heat food quickly and evenly. Convection cooking is ideal for foods that require browning or crisping coupled with a short cooking time. When cooking with the convection feature, use the short metal rack to elevate food so that air can circulate completely around the dish.

To cook with the convection oven,

1 Use the **number** buttons to set a cooking time. The display reads "PRESS START OR FUNCTION PAD."

PRESS START OR FUNCTION PAD

2 Press **CONV./ °F**.
The display shows "ENTER DESIRED TEMP OR PRESS START".

ENTER DESIRED TEMP
OR PRESS START

3 To set the cooking temperature, press the number buttons.
Temperatures in convection cooking range from 100°F to 450°F. To maintain a constant temperature, the oven door should be kept closed as much as possibile while cooking.

4 Press **START** to begin convection cooking

Broiling

You can broil in your Samsung microwave oven. Broiling uses a heating coil to cook and brown the food. When broiling, use the tall metal rack to raise the food up close to the heating coil at the top of the oven.

1 Use the **number** buttons to set a broiling time. The display reads "PRESS START OR FUNCTION PAD"

PRESS START OR FUNCTION PAD

2 Press **BROIL**.
The display shows "450F" then "PRESS START".

PRESS START

3 Press **START** to begin broiling.

Combination Cooking

The combination cooking feature allows you to cycle automatically between microwave and convection cooking for food that is moist as well as crisp and brown. This type of cooking is ideal for large foods that require a long cooking time when prepared in a conventional oven (such as dense cakes, large roasts, and turkeys). When combination cooking, use the short metal rack to allow air to circulate completely around the dish.

- To use combination cooking,

1 Use the **number** buttons to set a cooking time. The display reads "PRESS START OR FUNCTION PAD."

PRESS START OR FUNCTION PAD

2 Press **Combo-1**(or **Combo-2**). The display shows "350F" then " PRESS START".

PRESS START

3 Press **START**.

- Combo-1 : MWO 10% + Conv. 350 °F
- Combo-2 : MWO 30% + Conv. 350 °F

Combination cooking can also be set by following the instructions below.

1 Press **Combo-1** (or **Combo-2**). The display shows "350F" then "PRESS START OR ENTER COOKING TIME"

PRESS START OR ENTER COOKING TIME

2 Use the number buttons to set a cooking time. The display shows "PRESS START".

PRESS START

3 Press **START**.

- Combo-1 : MWO 10% + Conv. 350 °F
- Combo-2 : MWO 30% + Conv. 350 °F

Preheating the Oven

Some recipes may call for preheating the oven before you cook with convection, combination, or broil cooking. To preheat the oven,

1 Press **Preheat, Combo** or **Broil**.
You can set a specific preheating temperature in convection mode. The temperature, allowed is 100°F ~ 450°F.

2 Press **START.**
When the oven reaches the desired temperature, it will chime and display shows "PREHEAT DONE, PLACE FOOD IN OVEN".

When the oven beeps, place the food inside and follow the directions for "Convection Baking", "Combination Cooking," or "Broiling."

PREHEAT

PREHEAT DONE, PLACE FOOD IN OVEN

Do not put food in the oven in preheating.

Using the More or Less Button

The **More** or **Less** button allows you to adjust pre-set cooking times. It only works with **Auto Reheat, Auto Cook** the **Instant-cook** buttons. Use the **More** or **Less** button only after cooking has begun.

1 To ADD more time to an automatic cooking procedure, press the **9/More** button. The word "MORE" will appear in the display.

MORE

2 To REDUCE the time of an automatic cooking procedure, press the **1/Less** button. The word "LESS" will appear in the display.

LESS

3 To return to the NORMAL time set for an automatic cooking procedure, press the **9/More** or **1/Less** button until the word "NORMAL" appears in the display.

NORMAL

Adjusting the Volume

The Sound function on the microwave allows you to adjust the volume of the microwave's chime sound. The sound is initially set to its medium setting. To change the volume,

1 Press the **My Choice** button and then press **2**. The display shows "SOUND VOLUME CONTROLS"

SOUND VOLUME CONTROLS

2 Press the **My Choice** button repeatedly to select volume.

3 Press **Start:**

The display returns to the time of day.

Using the Kitchen Timer

1 Use the **Number** buttons to set the length of time you want the timer to run.

2 Press the **Kitchen Timer** button.

3 The display counts down and beeps when the time has elapsed.

Setting the Child Protection Lock

You can lock your microwave oven so it can't be used by unsupervised children.

1 Press the **My Choice** button and then Press the **4** button.
The display shows "CHILD LOCK ON/OFF."

CHILD LOCK ON/OFF

2 Press the **My Choice** button once to select the ON. Press again to select OFF.

CHILD LOCK ON

3 Press the **Start** button. The display returns to the time of day.

At this point, the microwave oven cannot be used until it is unlocked. To unlock it, repeat steps 1–3 above.

Demonstration Mode

You can use the Demonstration Mode to see how your microwave oven operates without the oven heating.

1 Press the **My Choice** button and then Press **8**. The display shows "DEMO MODE ON/OFF"

DEMO MODE ON/OFF

2 Press the **My Choice** button once to select the ON. Press again to select OFF.

DEMO MODE ON

3 Press the **Start** button. The display returns to the time of day.

To turn demo mode off, repeat steps 1-3 above.

Setting the Remind End Signal

The Remind End signal can be set On or Off.

1 Press the **My Choice** button and then press **3**. The display shows “REMIND END SIGNAL ON/OFF".

REMIND END SIGNAL ON/OFF

2 Press the **My Choice** button to select "ON".

REMIND ON

3 Press the **START** button.
The display returns to the time of day.

Setting the Word Prompting Speed

This set the scroll speed of the word display.

1 Press the **My Choice** button and then press **6**. The display shows "WORD PROMPT SPEED".

WORD PROMPT SPEED

2 Press the **My Choice** button to select the appropriate scroll speed.

3 Press the **START** button.
The display returns to the time of day.

Cooking Utensils

Recommended Use

- **Glass and glass-ceramic bowls and dishes -** Use for heating or cooking.
- **Microwave browning dish -** Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.
- **Microwavable plastic wrap -** Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.
- **Wax paper -** Use as a cover to prevent spattering.
- **Paper towels and napkins -** Use for short-term heating and covering; they absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and can catch fire.
- **Paper plates and cups -** Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and can catch fire.
- **Thermometers -** Use only those labeled "Microwave Safe" and follow all directions. Check the food in several places. Conventional thermometers may be used once the food has been removed from the oven.

Limited Use

- **Aluminum foil -** Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful.
- **Ceramic, porcelain, and stoneware -** Use these if they are labeled "Microwave Safe." If they are not labeled, test them to make sure they can be used safely. Never use dishes with metallic trim.
- **Plastic -** Use only if labeled "Microwave Safe." Other plastics can melt.
- **Straw, wicker, and wood -** Use only for short-term heating, as they can be flammable.

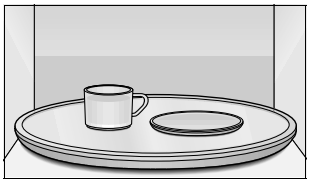
Not Recommended

- **Glass jars and bottles -** Regular glass is too thin to be used in a microwave, and can shatter.
- **Paper bags -** These are a fire hazard, except for popcorn bags that are designed for microwave use.
- **Styrofoam plates and cups -** These can melt and leave an unhealthy residue on food.
- **Plastic storage and food containers -** Containers such as margarine tubs can melt in the microwave.
- **Metal utensils -** These can damage your oven. Remove all metal before cooking.

Testing Utensils

If you are not sure whether a dish is microwave-safe or not, you can perform this test:

1 Fill a 1 cup glass measuring cup with water and put it inside your oven, next to the dish you want to test.



2 Press the **One Minute+** button once to heat them for one minute at High power.

The water should be warm and the dish you are testing should be cool. If the dish is warm, then it is absorbing microwave energy and is not acceptable for use in the microwave.

Cooking Techniques

Stirring

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center.
The oven will turn off when you open the door to stir your food.

Arrangement

Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place thin or delicate parts toward the center of the turntable.

Shielding

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing-tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

Turning

Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large items such as roasts.

Standing

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after the oven stops. Let foods stand to complete cooking, especially foods such as roasts and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well and test the temperature before serving.

Adding Moisture

Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to dry food to help it cook.

General Tips

- Dense foods, such as potatoes, take longer to heat than lighter foods. Foods with a delicate texture should be heated at a low power level to avoid becoming tough.
- Altitude and the type of cookware you are using can affect cooking time. When using a new recipe, use the minimum cooking time and check the food occasionally to prevent overcooking.
- Foods with a non-porous skin or shell, such as potatoes, eggs, or hot dogs, should be pierced to prevent bursting.
- Frying with heating oil or fat is not recommended. Fat and oil can suddenly boil over and cause severe burns.
- Some ingredients heat faster than others. For example, the jelly inside a jelly doughnut will be hotter than the dough. Keep this in mind to avoid burns.
- Home canning in the microwave oven is not recommended because all harmful bacteria may not be destroyed by the microwave heating process.
- Although microwaves do not heat the cookware, the heat is often transferred to the cookware. Always use pot holders when removing food from the microwave and instruct children to do the same.

GUIDE for Cooking Meat in Your Microwave

- Place meat on a microwave-safe roasting rack in a microwave-safe dish.
- Start meat fat-side down. Use narrow strips of aluminum foil to shield any bone tips or thin meat areas.
- Check the temperature in several places before letting the meat stand the recommended time.
- The following temperatures are removal temperatures. The temperature of the food will rise during the standing time.

Food	Cook Time /Power Level	Directions
Roast Beef Boneless Up to 4 lbs.	*Cooking Time:* 8-11 min. / lb. for 115° F - Rare 9-13 min. / lb. for 120° F - Medium 10-15 min. / lb. for 145° F - Well Done *Power Level: High(0) for first 5 min., then Medium(5).*	Place roast fat-side down on roasting rack. Cover with wax paper. Turn over when cooking time is half up. Let stand 10 min.
Pork Boneless or bone-in Up to 4 lbs.	*Cooking Time:* 11-15 min. / lb. for 160° F Well Done *Power Level: High(0) for first 5 min., then Medium(5).*	Place roast fat-side down on roasting rack. Cover with vented plastic wrap. Turn over when cooking time is half up. Let stand 10 min.
Bacon 2-6 slices	*Cooking Time:* 2 slices: 1- 1 3/4 min. 4 slices: 3- 3 1/2 min. 6 slices: 4 1/2-5 1/2 min. *Power Level: High(0).*	Arrange slices on roasting rack or a dish lined with paper-towel. Cover with paper towel. Microwave until crisp.

GUIDE for Cooking Poultry in Your Microwave

- Place poultry on a microwave-safe roasting rack in a microwave-safe dish.
- Cover poultry with wax paper to prevent spattering.
- Use aluminum foil to shield bone tips, thin meat areas, or areas that start to overcook.
- Check the temperature in several places before letting the poultry stand the recommended time.

Food	Cook Time /Power Level	Directions
Whole Chicken Up to 4 lbs.	*Cooking Time:* 5-8 min. / lb. 170° -180°F *Power Level: Medium High(7).*	Place chicken breast-side down on roasting rack. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.
Chicken Pieces Up to 11/2 lbs	*Cooking Time:* 5-8 min. / lb. 180°F dark meat 170°F light meat *Power Level: Medium High(7).*	Place chicken bone-side down on dish, with the thickest portions towards the outside of the dish. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.

GUIDE for Cooking Seafood in Your Microwave

- Cook fish until it flakes easily with a fork.
- Place fish on a microwave-safe roasting rack in a microwave-safe dish.
- Use a tight cover to steam fish. A lighter cover of wax paper or paper towel provides less steaming.
- To avoid overcooking fish, check it at minimum cooking time.

Food	Cook Time /Power Level	Directions
Steaks Up to 1.5 lbs.	*Cooking Time:* 6-10 min. / lb. *Power Level:* Medium High(7).	Arrange steaks on roasting rack with meaty portions towards the outside of rack. Cover with wax paper. Turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 3-5 min.
Fillets Up to 1.5 lbs.	*Cooking Time:* 3-7 min. / lb. *Power Level:* Medium High(7).	Arrange fillets in a baking dish, turning any thin pieces under. Cover with wax paper. If over 1/2 inch thick, turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 2-3 min.
Shrimp Up to 1 lbs.	*Cooking Time:* 3-5 1/2 min. / lb. *Power Level:* Medium High(7).	Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 min.

GUIDE for Cooking Eggs in Your Microwave

- Never cook eggs in the shell, and never warm hard-boiled eggs in the shell; they can explode.
- Always pierce whole eggs to keep them from bursting.
- Cook eggs just until set; they become tough if overcooked.

GUIDE for Cooking Vegetables in Your Microwave

- Vegetables should be washed just before cooking. Often, no extra water is needed. If dense vegetables such as potatoes, carrots and green beans are being cooked, add about 1/4 cup water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger ones.
- Whole vegetables, such as potatoes, acorn squash or corn on the cob, should be arranged in a circle on the turntable before cooking. They will cook more evenly if turned over at half the cooking time.
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish with the heads toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, squash, eggplant, etc., should have their skin pricked in several spots before cooking to prevent them from bursting.
- For more even cooking, rearrange whole vegetables halfway through the cooking time.
- Generally, the denser the food, the longer the standing time. (Standing time refers to the time necessary for dense, large foods and vegetables to finish cooking after they come out of the oven.) A baked potato can stand on the counter for five minutes before cooking is completed, while a dish of peas can be served immediately.

AUTO DEFROSTING GUIDE

- Follow the instructions below when defrosting different types of food.

Food	Amount	Procedure
Roast Beef, Pork	*2.5-5.0 lbs.*	Start with the food placed fat side down. After each stage, turn the food over and shield any warm portions with narrow strips of aluminum foil.
Steaks, Chops, Fish	*0.5-3.0 lbs.*	After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow flat pieces of aluminum foil. Remove any pieces of food that are nearly defrosted. Let stand, covered, for 5-10 minutes.
Ground Meat	*0.5-3.0 lbs.*	After each stage, remove any pieces of food that are nearly defrosted. Let stand, covered with foil, for 5-10 minutes.
Whole Chicken	*2.5-6.0 lbs.*	Remove giblets before freezing poultry. Start defrosting with the breast side down. After the first stage, turn the chicken over and shield any warm portions with narrow strips of aluminum foil. After the second stage, again shield any warm portions with narrow strips of aluminum foil. Let stand, covered, for 30-60 minutes in the refrigerator.
Chicken Pieces	*0.5-2.0 lbs.*	After each stage, rearrange or remove any pieces of food that are nearly defrosted. Let stand for 10-20 minutes.

Notes

Check foods when the oven signals. After the final stage, small sections may still be icy; let them stand to continue thawing.

Shielding roasts and steaks with small pieces of foil prevents the edges from cooking before the center of the food has defrosted. Use narrow, flat, smooth strips of aluminum foil to cover the edges and thinner sections of the food.

Recipes

Beef and Barley Stew

1 1/2 lbs. beef stew cubes, cut into 1/2-inch pieces

1/2 cup chopped onion

2 Tbs. all-purpose flour

1 Tbs Worcestershire sauce

1 can (13.75-14.5 oz.) beef broth

2 medium carrots, cut into 1/2-inch slices (about 1 cup)

1/2 cup barley

1 bay leaf

1/4 tsp. pepper

1 pkg. (9-10 oz.) frozen peas, thawed

1. In a 2-quart casserole, combine beef, onion, flour, and Worcestershire; mix well. Cover with lid. Cook at High for 6 to 8 minutes until beef is no longer pink, stirring once.
2. Stir in beef broth, carrots, barley, bay leaf, and pepper. Cover with lid. Cook at Medium for 1 to 11/2 hours until carrots and beef are tender, stirring 2 to 3 times.
3. Stir in peas. Cover with lid. Cook at Medium for 10 minutes. Let stand for 10 minutes. Remove bay leaf before serving. *Makes 6 servings.*

Broccoli and Cheese Casserole

1/4 cup butter or margarine

1/4 cup chopped onion

1 1/2 Tbs. flour

1/2 tsp. salt

1/4 tsp. dry mustard

1/8 tsp. pepper

1 1/2 cups milk

1/4 cup chopped red pepper

8 oz. (2 cups) cheddar cheese, shredded

1 pkg. (9-10 oz.) frozen chopped broccoli, thawed

4 cups cooked spiral shaped pasta (8 oz. dry)

1. In a 2-quart casserole, cook butter and onion at High for 1 to 2 minutes until onion is soft, stirring once.
2. Add flour, salt, mustard, and pepper; mix well. Cook at High for 30 to 60 seconds until mixture boils. Stir in milk until smooth.
3. Stir in red pepper. Cook at High for 2 to 3 minutes until mixture boils and thickens slightly, stirring twice. Stir in cheese until melted.
4. Add broccoli and pasta, mix well. Cover with lid. Cook at High for 4 to 6 minutes until heated through, stirring once. Stir before serving. *Makes 6 servings*.

Recipes

Warm Potato Salad

2 lbs. small red potatoes, cut into 1/2-inch pieces

4 slices bacon (uncooked), cut into 1/2-inch pieces

1/4 cup chopped onion

2 tsp. sugar

1 tsp. salt

1 tsp. flour

1/2 tsp. celery seed

1/8 tsp. pepper

2 1/2 Tbs. apple cider vinegar

1. In a 2-quart casserole, combine potatoes and 1/4 cup water. Cover with lid. Cook at High until potatoes are tender (7-10 min.); stir twice. Drain and set aside to cool slightly.
2. In a medium bowl, cook bacon at High until crisp (21/2-31/2 min.); stir once. Place bacon on a paper towel. Reserve 1 Tbs. drippings.
3. Combine drippings and onion. Cover with plastic wrap; turn back a corner to vent steam. Cook at High until tender (11/2-21/2 min.); stir once.
4. Stir in sugar, salt, flour, celery seed, and pepper. Cook at High until mixture boils (30-40 sec.). Stir in vinegar and 1/2 cup water. Cook at High until liquid boils and thickens slightly (1-2 min.); stir once. Add bacon to dressing. Pour dressing over potatoes. Stir well. *Makes 6 servings.*

Black Bean Soup

1 cup chopped onion

1 clove garlic, minced

2 cans (15 oz. each) black beans, drained

1 can (14-16 oz.) stewed tomatoes, chopped

1 can (13.75-14.5 oz.) chicken broth

1 can (7-8.5 oz.) corn

1 can (4 oz.) chopped green chilies

1-2 tsp. ground cumin, or to taste

1. Place onion and garlic in a 3-quart casserole. Cover with lid. Cook at High for 2 to 4 minutes until tender.
2. Add one can of beans, mash beans with a fork. Add remaining ingredients; mix well.
3. Cook uncovered, at High for 10 minutes; stir. Reduce power to Medium and cook for 5 minutes. Stir before serving. *Makes about 2 quarts.*

CONVECTION BAKING GUIDE

- Always use the short rack for convection baking. Remove all racks from the oven when microwaving.
- Preheat oven for all convection baking.
- Use a round metal pizza pan as a "cookie sheet".

FOOD	COOK TIME	PROCEDURE
BREADS		
YEAST	Pan : Glass or metal loaf pan Temperature : 350°F Time : 40-50 min.	Shield top of loaf with foil if too dark during baking. Cool 10 minutes before slicing.
QUICK	Pan : Glass or metal loaf pan Temperature : 350°F Time : 45-55 min.	Cool on rack 15 minutes before removing from pan.
BISCUITS	Pan : 9" round or metal pizza pan Temperature : 375°F *Time : 11-15 min.*	Grease pan. Remove from pan immediately when cooked.
CAKE		
ANGEL FOOD	Pan : Metal tube pan Temperature : 350°F Time : 40-45 min.	Do not grease pan. Hang upside down (on narrow necked bottle) for 1 1/2 hours to cool before removing from pan.
BUNDT	Pan : 12 cup Bundt pan Temperature : 350°F Time : 40-45 min.	Grease pan. Remove from pan after 10-15 minutes standing time.
LAYER	Pan : 8-9" round or square Temperature : 350°F Time : 32-37 min.	Grease pan. Cake is done when toothpick comes out clean.
COOKIES		
DROP	Pan : Round pizza pan. Temperature : 350°F Time : 10-12 min.	Drop dough onto ungreased pan. Remove from oven when centers of cookies are still soft. Let stand on pan 1 minute before removing to cooling rack.
BAR	Pan : 8" or 9" round or square pan Temperature : 350°F Time : 25-30 min.	Grease pan. Remove from oven when toothpick placed between edge and center comes out clean.
CUPCAKES/ MUFFINS	Pan : Six portion cupcake pan Temperature : 350°F Time : 10-12 min.	Grease cups or use paper liners. Done when toothpick comes out clean.
PIES	Pan : Metal or glass pie dish. Temperature : 350°F Time : 45-55 min.	Remove from oven when filling is set and crust browned.
ROLLS	Pan : 8-9" round pan or 12" pizza pan. Remove from pan immediately Temperature : 375°F Time : 15-19 min.	

BROILING GUIDE

- Always use the high rack which has been sprayed with vegetable oil spray. Set the rack on the glass turntable. Place the food directly on the rack.
- Foods may be brushed with butter or marinade if desired.
- An 8" or 9" pie plate may be placed on the turntable directly under the rack to catch any drippings.

FOOD	COOK TIME	PROCEDURE
BEEF Steaks	*Broiling time :* 15-17 min.- Rare 19-21 min.- Medium 22-24 min.- Well done	Place steak directly on the high rack. Turn steak over after half the cooking time.
Hamburgers	*Broiling time :* 14-16 min.- Rare 18-20 min.- Medium 21-23 min.- Well done	
PORK Pork chops	*Broiling time :* 21-23 min.- Well done	
Ham steak	*Broiling time :* 17-19 min.- Well done	
POULTRY Chicken pieces	*Broiling time :* 35-40 min.- Well done	Place chicken pieces directly on the high rack. Thicker pieces of chicken, such as bone-in breast, may take longer to become fully cooked than small ones. Turn chicken over after half the cooking time.
FISH Steaks, thick fillets	*Broiling time :* 11-13 min.	Place fish directly on the high rack. Broil until fish just flakes. Turn over after half the cooking time.
Thin fillets (less than 1/2" thick)	*Broiling time :* 5-6 min.	Place fish directly on the high rack. Broil until fish just flakes. Turn over after half the cooking time.
APPETIZERS Open face snacks	*Broiling time :* 6-8 min.	Place appetizers on a round cooking sheet which should be placed directly on the rack. Broil until browned and bubbly.

COMBINATION COOKING GUIDE

- When roasting meats and poultry, place meat directly on the low rack, which has been placed on the glass turntable and sprayed with vegetable cooking spray.
- When using Combination cooking, multiply the weight of the meat by the minutes per pound, factor in the table below. After half the cooking time, turn the meat over, remove any accumulated drippings, return to the oven, and press Start.
- Temperatures given below are removal temperatures. The meat continues to cook after removal from the oven and the temperatures will rise.

FOOD	COOK TIME	PROCEDURE
BEEF Roasts	*Roasting time :* 13-15 min./lb. for 115°F-Rare 15-17 min./lb. for 125°F-Medium 17-19 min./lb. for 145-150°F-Well done	Place the food directly on low rack which has been sprayed with vegetable cooking spray.
POULTRY Whole chicken	*Roasting time :* 12-17 min./lb. for 170°F-white meat 185°F-dark meat	
PORK Boneless roast Smoked ham	*Roasting time :* 23-26 min./lb. for 160°F *Roasting time :* 12-15 min./lb. for 130°F	
CASSEROLE	*Baking time :* 35-40 min.	Place dish on low rack. Bake on combination at 350°F until heated though.

Troubleshooting Guide

Before you call a repair person for your oven, check this list of possible problems and solutions.

Neither the oven's display nor the oven operate.
- Properly insert the plug into a grounded outlet.
- If the 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 another appliance into the outlet; if the other appliance doesn't work, have a qualified electrician repair the outlet.
- Plug the oven into a different outlet.

The oven's display works, but the power won't come on.
- Make sure the door is closed securely.
- Check to see if packing material or other material is stuck to the door seal.
- Check for door damage.
- Press **Cancel** twice and re-enter all cooking instructions.

The power goes off before the set time has elapsed.
- If there has not been a power outage, remove the plug from the outlet, wait ten seconds, then plug it in again. If there was a power outage, the time indicator will display "SAMSUNG SO SIMPLE" Reset the clock and any cooking instructions.
- Reset the circuit breaker or replace any blown fuse.

The food is cooking too slowly.
- Make sure the oven is on its own 20 amp circuit line. Operating another appliance on the same circuit can cause a voltage drop. If necessary, move the oven to its own circuit.

You see sparks or 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.

The turntable makes noises or sticks.
- Clean the turntable, roller ring and oven floor.
- Make sure the turntable and roller ring are positioned correctly.

Using your microwave causes TV or radio interference.
- This is similar to the interference caused by other small appliances, such as hair dryers. Move your microwave further away from other appliances, like your TV or radio.

Care and Cleaning

Follow these instructions to clean and care for your oven.

- Keep the inside of the oven clean. Food particles and spilled liquids can stick to the oven walls, causing the oven to work less efficiently.
- Wipe up spills immediately. Use a damp cloth and mild soap. Do not use harsh detergents or abrasives.
- To help loosen baked on food particles or liquids, heat two cups of water (add the juice of one lemon if you desire to keep the oven fresh) in a four-cup measuring glass at High power for five minutes or until boiling. Let stand in the oven for one or two minutes.
- Remove the glass tray from the oven when cleaning the oven or tray. To prevent the tray from breaking, handle it carefully and do not put it in water immediately after cooking.
  Wash the tray carefully in warm sudsy water or in the dishwasher.
- Clean the outside surface of the oven with soap and a damp cloth. Dry with a soft cloth.
  To prevent damage to the operating parts of the oven, don't let water seep into the openings.
- Wash the door window with very mild soap and water. Be sure to use a soft cloth to avoid scratching.
- If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven in high humidity and in no way indicates microwave leakage.
- Never operate the oven without food in it; this can damage the magnetron tube or glass tray. You may wish to leave a cup of water in the oven when it is not in use to prevent damage if the oven is accidentally turned on.

If you have a problem you cannot solve, please call our service line:
1-800-SAMSUNG
(1-800-726-7864)

Specifications.

Model Number	MC1360WA/MC1360BA/MC1360SA
Oven Cavity	1.3cuft
Controls	10 power levels, including defrost
Timer	99 minutes, 99 seconds
Power Source	120 VAC, 60 Hz
Power Output	950 Watts(MWO)
Power Consumption	1450 Watts(Mwo)/1500 Watts (Convection)
Outside Dimensions	$21^{29/32"}$ (W) X $12^{23/32"}$ (H) X $21^{19/32"}$ (D)
Oven Cavity Dimensions	$14^{1/2"}$ (W) X $9^{3/16"}$ (H) X $15^{13/32"}$ (D)
Net/Gross Weight	57.3/61.7 lbs

Warranty

Warranty Information

Limited Warranty for Original Purchaser

This Samsung product is warranteed by Samsung Electronics Canada, Inc. (hereafter referred to as SECA) against manufacturing defects in material or workmanship for the following periods:

Labor: 1 year (carry-in)

Parts: 1 year

Magnetron: 5 years

SECA further warrants that if this product fails to operate properly within the specified warranty period and the failure is due to improper workmanship or defective material, SECA will repair or replace the product at its option.

All warranty repairs or part replacements must be performed by a SECA Authorized Service Center. (To find the nearest SECA Service Center, call 1-800-SAMSUNG.)

Obligation to the Original Owner

The original dated sales receipt must be retained by the customer and is the only acceptable proof of purchase. It must be presented to an SECA Authorized Service Center at the time service is requested before warranty services are rendered. On all carry-in models, transportation to and from the Authorized Service Center is the responsibility of the customer.

Exclusions of the Warranty

This warranty does not cover damage due to accident, fire, flood, and/or other Acts of God: misuse, incorrect line voltage, improper installation, improper or unauthorized repairs, commercial use, or damage that occurs during shipping. Customer adjustments which are explained in this owner's manual are not covered under the terms of this warranty. This warranty will automatically be voided for any unit found with a missing or altered serial number. This warranty is valid only on products purchased and used in the Canada.

SAMSUNG ELECTRONICS

NORTH AMERICAN LIMITED WARRANTY ADDENDUM

Subject to the requirements, conditions, exclusions and limitations of the Original Limited Warranty supplied with Samsung Electronics (SAMSUNG) products, and the requirements, conditions, exclusions and limitations contained herein, SAMSUNG will additionally provide Warranty Repair Service in the United States on SAMSUNG products purchased in Canada, and in Canada on SAMSUNG products purchased in the United States, for the warranty period originally specified, and to the Original Purchaser only.

The above described warranty repairs must be performed by a SAMSUNG Authorized Service Center. Along with this Statement, the Original Limited Warranty Statement and a dated Bill of Sale as Proof of Purchase must be presented to the Service Center. Transportation to and from the Service Center is the responsibility of the purchaser.

Conditions covered are limited only to manufacturing defects in material or workmanship, and only those encountered in normal use of the product.

Excluded, but not limited to, are any original specified provisions for, in-home or on-site services, minimum or maximum repair times, exchanges or replacements, accessories, options, upgrades, or consumables.

For the locations of a SAMSUNG Authorized Service Center in the United States and Canada, please contact SAMSUNG at:

1-800-SAMSUNG (1-800-726-7864)
Or on-line at:
WWW.SAMSUNGUSA.COM and
WWW.SAMSUNGCANADA.COM

QUICK REFERENCE

Feature	Operation
Set Clock	1. Press CLOCK. 2. Use number buttons to enter time. 3. Press CLOCK again.
One Stage Cooking	1. Use number buttons to set cooking time. 2. Set power level or leave at high. 3. Press START.
One Minute+ Cooking	1. Press the ONE MINUTE + button once for each minute of cooking. 2. The time will display and the oven will start.
Instant Cook Buttons	1. Press button that corresponds to the food you are cooking (for example, POPCORN). 2. Press the button repeatedly to select serving size.
Auto Defrost	1. Press AUTO DEFROST. 2. Enter weight of food by pressing AUTO DEFROST button repeatedly or using the number buttons. 3. When prompted by oven display, press PAUSE/CANCEL button and turn food over. Press START to resume defrosting cycle.
Auto Reheat	1. Press AUTO REHEAT repeatedly to select type of dish to reheat. 2. To increase serving size, press the corresponding number button. 3. Press START to begin reheating cycle.
Set Cooking Time and Power Levels	1. Use number buttons to set cooking time. 2. To set power level at other than HIGH, press POWER LEVEL and use the number buttons to enter the power level. 3. Press START to begin cooking.

SAMSUNG ELECTRONICS

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