

Example for Auto Cook operation

To set A2-3. Green Beans with 3 servings for example, follow the instructions below.

Touch	Display shows
Popcorn Defrost Air Fry Max Manual/Auto Sensor 2 Auto Cook Steam Reheat/Cook Cook Cook	START ⏰ 🔊 🔒 📶 📶 9 Heat Filter AM PM 00:00 °F OZ Lbs
1 3 2 3 4 5 6	START ⏰ 🔊 🔒 📶 📶 9 Heat Filter AM PM 00:00 °F OZ Lbs
⏰ 3sec 0 OK 4 ⏰ 3sec ⏰ 3sec ⏰ 3sec Stop +30sec Start Eco	START ⏰ 🔊 🔒 📶 📶 9 Heat Filter AM PM 00:00 °F OZ Lbs
1 2 3 5 4 5 6	START ⏰ 🔊 🔒 📶 📶 9 Heat Filter AM PM 00:00 °F OZ Lbs
⏰ 3sec 0 OK 6 ⏰ 3sec ⏰ 3sec ⏰ 3sec Stop +30sec Start Eco	START ⏰ 🔊 🔒 📶 📶 9 Heat Filter AM PM 00:50 °F OZ Lbs
1 2 7 3 4 5 6	START ⏰ 🔊 🔒 📶 📶 9 Heat Filter AM PM 00:00 °F OZ Lbs
⏰ 3sec 0 OK ⏰ 3sec ⏰ 3sec ⏰ 3sec Stop +30sec Start 8 Eco	START ⏰ 🔊 🔒 📶 📶 9 Heat Filter AM PM 00:00 °F OZ Lbs

Time counting down

Operations

Category	Cook No.	Food	Amount	Directions	Accessory Type
1. Snacks	1	Macaroni and cheese	1 1 serving: $\frac{1}{2}$ cup flake, 1 cup water	Use over 2 L microwave-safe bowl or cup with lid. Put hot water into microwave-safe bowl, add a pinch of salt and stir well. Cook covered.	G
			2 2 servings: 1 cup flake, 2 cups water		
	2	Frozen waffle	1 1 serving: 3 ea	Place the waffle on the metal tray, then place the tray on the high rack.	C
			2 2 servings: 6 ea		
	3	Fish sticks	1 1 serving: 8 oz, 227 g	Place the fish sticks on the high rack, then place the rack on the metal tray. Brush the fish stick with melted butter/oil.	D
			2 2 servings: 16 oz, 454 g		
	4	Hot dogs	1 2 ea	Pierce the hot dogs 3 times with a fork and place on a microwave-safe plate.	G
			2 4 ea		
2. Fresh vegetable	1	Broccoli	1 1 serving: $\frac{1}{2}$ cup	Rinse and clean fresh broccoli and cut it into florets. Place the broccoli in a microwave safe bowl. Add 1 - 4 Tbsp of water (1 Tbsp per serving). Cover with vented (1 inch vent) plastic wrap while cooking. After heating, Stir well and stand for 2 - 3 minutes.	G
			2 2 servings: 1 cup		
			3 3 servings: 1.5 cups		
			4 4 servings : 2 cups		
	2	Carrots	1 1 serving: $\frac{1}{2}$ cup	Rinse and clean fresh carrots and cut into 1 inch slices. Place the carrots in a microwave safe bowl. Add 1 - 4 Tbsp of water (1 Tbsp per serving). Cover with vented (1 inch vent) plastic wrap while cooking. After heating, Stir well and stand for 2 - 3 minutes.	G
			2 2 servings: 1 cup		
			3 3 servings: 1.5 cups		
			4 4 servings : 2 cups		
	3	Green beans	1 1 serving: $\frac{1}{2}$ cup	Rinse and clean green beans. Place the green beans in a microwave safe bowl. Add 1 - 4 Tbsp of water (1 Tbsp per serving). Cover with vented (1 inch vent) plastic wrap while cooking. After heating, Stir well and stand for 2 - 3 minutes.	G
			2 2 servings: 1 cup		
			3 3 servings: 1.5 cups		
			4 4 servings: 2 cups		
	4	Zucchini	1 2 serving: 1 cup	Rinse and clean fresh zucchini and cut into 1 inch slices. Place the zucchini in a microwave safe bowl. Add 1 - 2 tsp of water (1 tsp per serving). Cover with vented (1 inch vent) plastic wrap while cooking. After heating, Stir well and stand for 2 - 3 minutes.	G
			2 4 servings: 2 cups		

Category	Cook No.	Food	Amount	Directions	Accessory Type
3. Frozen vegetable	1	Broccoli	1 1 serving: ½ cup	Place the frozen broccoli in a microwave-safe bowl and add 1 - 4 Tbsp water. Cover with vented (1 inch vent) plastic wrap while cooking. After heating, Stir well and stand for 2 - 3 minutes.	G
			2 2 servings: 1 cup		
			3 3 servings: 1.5 cups		
			4 4 servings: 2 cups		
	2	Carrots	1 1 serving: ½ cup	Place the frozen carrots in a microwave-safe bowl and add 1 - 4 Tbsp water. Cover with vented(1 inch vent) plastic wrap while cooking. After heating, Stir well and stand for 2 - 3 minutes.	G
			2 2 servings: 1 cup		
			3 3 servings: 1.5 cups		
			4 4 servings: 2 cups		
	3	Green beans	1 1 serving: ½ cup	Place the frozen green beans in a microwave-safe bowl and add 1 - 4 Tbsp water. Cover with vented(1 inch vent) plastic wrap while cooking. After heating, Stir well and stand for 2 - 3 minutes.	G
			2 2 servings: 1 cup		
			3 3 servings: 1.5 cups		
			4 4 servings: 2 cups		
	4	Peas	1 1 serving: ½ cup	Place the frozen peas in a microwave-safe bowl and add 1 - 4 Tbsp water. Cover with vented(1 inch vent) plastic wrap while cooking. After heating, Stir well and stand for 2 - 3 minutes.	G
			2 2 servings: 1 cup		
			3 3 servings: 1.5 cups		
			4 4 servings: 2 cups		
4. Meal	1	Frozen dinner	- 1 serving * 150 g mashed potato * 100 g vegetable * 200 g meat	Remove the food from its wrapping and follow the instructions on the box for covering and letting stand.	G
	2	Oatmeal	1 1 pack: 28 g oatmeal, 160 ml water	Follow the package directions for the recommended amount of water needed. Place the oatmeal in the microwave-safe bowl. Cover with vented(1 inch vent) plastic wrap while cooking. After heating, Stir well and stand for 2 - 3 minutes.	G
			2 2 packs: 56 g oatmeal, 320 ml water		
	3	Rice	1 2 servings: 78 g rice, 180 ml water	Place the rice and water in a microwave-safe bowl. Cover with vented(1 inch vent) plastic wrap while cooking. After heating, Stir well and stand for 2 - 3 minutes.	G
			2 4 servings: 156 g rice, 360 ml water		

Operations

Category	Cook No.	Food	Amount	Directions	Accessory Type
4. Meal	4	Quinoa	1 2 servings: 170 g quinoa, 425 ml water	Place the quinoa and water in a microwave-safe bowl. Cover with vented(1 inch vent) plastic wrap while cooking. After heating, Stir well and stand for 2 - 3 minutes.	G
			2 4 servings: 340 g quinoa, 850 ml water		
	5	Bacon (pre-cooked)	1 2 servings	Place paper towels on plate and arrange bacon on towels. Do not overlap.	G
			2 4 servings		
			3 6 servings		
5. Pizza / Bread	1	Frozen pizza (individual 6 inch)	- 6 inch	Place the pizza on the metal tray, then place the tray on the high rack.	C
	2	Frozen pizza (regular 12 inch)	- 12 inch	Place the pizza on the metal tray, then place the tray on the high rack.	C
	3	Biscuits (refrigerated)	- 10 ea	Place the biscuits on the greased metal tray, then place the tray on the low rack.	A
	4	Box cake mix	- 1/2 package: cake mix 440 - 460 g	Follow the package directions for the recommended amount of water and another ingredients needed. Pour the batter into 2 - 8 inch microwave-safe round cake pans, then place the pan on the low rack.	A
	5	Brownie mix	- 1 package: 1 box (520 g) brownie mix, 1/2 cup butter, 1/2 cup water, 2 eggs	Follow the package directions for the recommended amount of water and another ingredients needed. Pour the batter into microwave-safe glass brownie pan, then place the pan on the low rack.	A
	6	Frozen cookies	- 5 ea	Place 5 cookies on the greased metal tray, then place the tray on low rack.	A
	7	Frozen French toast	1 2 servings	Place the frozen french toast on the high rack.	D
			2 4 servings		
6. Melt / Soften	1	Melt butter	1 1 stick	Remove the wrapping and cut the butter in half vertically. Place the butter into microwave-safe cup and cover with wax paper. Stir well after finishing and let stand for 1 - 2 minutes.	G
			2 2 sticks		
	2	Soften butter	1 1 stick	Remove the wrapping and cut the butter in half vertically. Place the butter into microwave-safe cup and cover with wax paper. Stir well after finishing and let stand for 1 - 2 minutes.	G
			2 2 sticks		

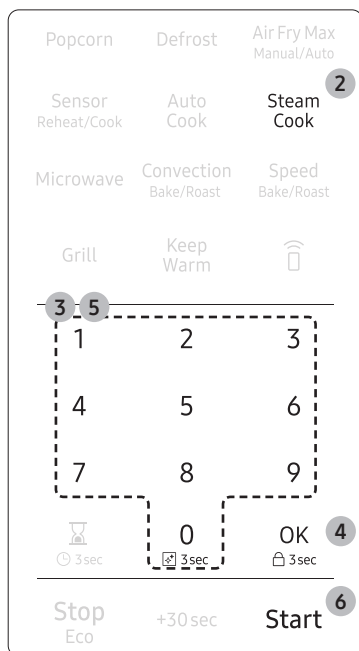
Category	Cook No.	Food	Amount	Directions	Accessory Type
6. Melt / Soften	3	Melt chocolate	- 1 cup	Place the chocolate chips or squares in a microwave-safe bowl. Stir well after finishing and let stand for 1 - 2 minutes.	G
	4	Soften ice cream	1 1 pint	Remove the lid of carton. Place the carton in the center of the microwave.	G
			2 4 pints		
	5	Soften cream cheese	- 1 package (8 oz)	Unwrap the cream cheese and place on a microwave-safe container.	G
	6	Melt cheese	- 1 cup	Place the cheese in a microwave-safe bowl and cover with wax paper. Stir well after finishing and let stand for 1 - 2 minutes.	G
7. Poultry / Seafood	1	Chicken breast	1 2 ea (6 oz/ each)	Place the chicken breasts on the high rack, then place the rack on the metal tray. When the oven beeps, flip chicken and restart the oven.	D
			2 4 ea (6 oz/ each)		
	2	Whole chicken	- 1 ea (2.5 - 3 lb)	Fold the wings under the chicken. Place the chicken on the low rack, then place the rack on the metal tray. Brush the whole chicken with melted butter or oil and seasonings.	B
	3	White fish fillet	1 2 ea (4 oz/ each)	Spray the high rack with non stick spray. Place the fillets(cod, pollack etc) on the high rack, then place the rack on the metal tray.	D
			2 4 ea (4 oz/ each)		
	4	Salmon fillet	1 2 ea (4 oz/ each)	Spray the high rack with non stick spray. Place the salmon fillets on the high rack, then place the rack on the metal tray.	D
			2 4 ea (4 oz/ each)		
	5	Shrimp (fresh)	1 1/2 lb	Place the shrimp on the metal tray, then place the tray on the high rack. When the oven beeps, turn over the shrimp and restart the oven.	C
			2 1 lb		

Operations

Category	Cook No.	Food	Amount		Directions	Accessory Type
8. Meat	1	Roast beef	1	2 lb	Brush the beef with melted butter or oil and seasonings. Place the beef on the low rack, then place the rack on the metal tray. When the oven beeps, flip beef and restart the oven.	B
			2	3 lb		
	2	Ground beef	1	½ lb	Place the ground beef in a microwave-safe dish. When the oven beeps, stir and restart the oven.	G
			2	1 lb		
	3	Pork ribs	1	1 lb	Brush the pork ribs with melted butter or oil and seasonings. Place the pork ribs on the high rack, then place the rack on the metal tray. When the oven beeps, flip pork ribs and restart the oven.	D
			2	2 lb		
	4	Boneless pork chops	1	½ lb	Brush the boneless pork chops with melted butter or oil and seasonings. Place the boneless pork chops on the high rack, then place the rack on the metal tray. When the oven beeps, flip boneless pork chops and restart the oven.	D
			2	1 lb		
	5	Pork tenderloin	1	1 lb	Brush the pork tenderloin with melted butter or oil and seasonings. Place the pork tenderloin on the low rack, then place the rack on the metal tray. When the oven beeps, flip pork tenderloin and restart the oven.	B
			2	2 lb		

Steam Cook

The Steam Cook menu contains pre-set cooking programs for 7 different items. You do not need to set the cooking times or the power level.



1. Add 1 cup (200 ml) of water to the Steamer. Place the food on the tray. (See **Accessory Combination Guide** on page 26)
2. Touch the **Steam Cook** button.
3. Use the **number pad** to select the number that corresponds to the food. (refer to the table on page 38.) If you do not need to set the amount, press the **Start** button.
4. Touch the **OK** button.
5. Enter the amount of food by touching the **number pad** (1 or 2). (Refer to the table on page 38.)
6. Touch the **Start** button. The microwave oven will automatically operate for the pre-programmed time and temperature.

Pure steam cooking guide

The Pure Steamer is based on the principle of steam cooking, and is designed for fast, healthy cooking in your Samsung Microwave oven.

This accessory is ideal for cooking rice, pasta, vegetables, etc. in record time, while preserving their nutritional values. The Pure Steamer set is made up of 3 items:



Bowl



Insert tray



Lid

All parts withstand temperatures from -10 °C to 130 °C.

Suitable for freezer storage. Can also be used separately or together.

Operations

Conditions of use

- **Do not use:**
to cook foods with a high sugar or fat content, with the grill or rotating heat function or on a hob.
- Wash all parts well in soapy water before first use.
- To find out cooking times, please refer to the instructions in the table on next page.

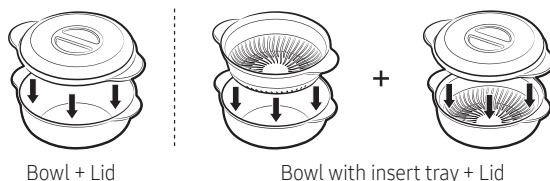
Maintenance

- Your steamer can be washed in a dishwasher.
- When washing by hand, use hot water and washing-up liquid. Do not use abrasive pads.
- Some foods (such as tomato) may discolour the plastic. This is normal and not a manufacturing fault.

Defrosting

Place the frozen food in the steam bowl without the lid. The liquid will remain in the bottom of the pot and will not harm the food.

Handling of Pure Steamer



Precautions

- Take special care when opening the lid of your steamer, because the steam escaping may be very hot.
- Use oven gloves when handling after cooking.



CAUTION

Do not operate the Grill and Combi mode with Pure Steamer.

Operation Mode	Microwave	Grill / Combi
Pure Steamer	O	X

Example for Steam Cook operation

To set **St-2 Carrots** with **2 servings** for example, follow the instructions below.

Touch	Display shows
Popcorn Defrost Air Fry Max Manual/Auto Sensor Auto 2 Steam Reheat/Cook Cook Cook	START ⏰ 🔊 🔒 📶 📶 9 Heat Filter AM PM 00:00 °F OZ Lbs
1 3 2 3 4 5 6	START ⏰ 🔊 🔒 📶 📶 9 Heat Filter AM PM 00:00 °F OZ Lbs
⏰ 3sec 0 OK 4 3sec 3sec 3sec Stop +30sec Start Eco	START ⏰ 🔊 🔒 📶 📶 9 Heat Filter AM PM 00:50 °F OZ Lbs
1 5 2 3 4 5 6	START ⏰ 🔊 🔒 📶 📶 9 Heat Filter AM PM 00:50 °F OZ Lbs
⏰ 3sec 0 OK 3sec 3sec 3sec Stop +30sec Start 6 Eco	START ⏰ 🔊 🔒 📶 📶 9 Heat Filter AM PM 00:00 °F OZ Lbs

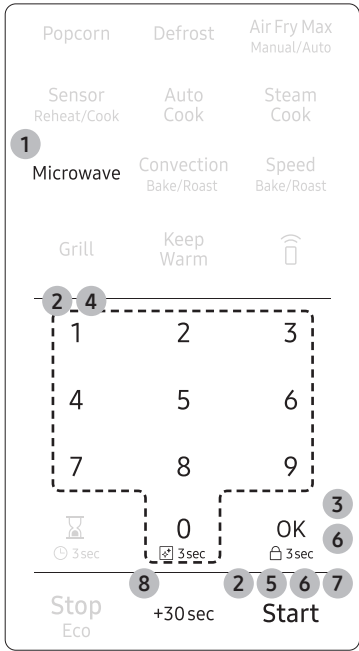
Time counting down

Operations

Category	Cook No.	Food	Amount	Directions	Accessory Type
Steam Cook	1	Broccoli	1 1 serving (6 oz)	Rinse and clean fresh broccoli and cut it into florets. Add 200 ml water into steam bowl. Put the broccoli on the insert tray and place the steam bowl. Cover the lid. After cooking, stand for 2 - 3 minutes.	H
			2 2 servings (12 oz)		
	2	Carrots	1 1 serving (6 oz)	Rinse and clean fresh carrots cut it into inch slices. Add 200 ml water into steam bowl. Put the carrots on the insert tray and place the steam bowl. Cover lid. After cooking, stand for 2 - 3 minutes.	H
			2 2 servings (12 oz)		
	3	Cauliflowers	1 1 serving (6 oz)	Rinse and clean fresh cauliflowers and cut it into florets. Add 200 ml water into steam bowl. Put the cauliflowers on the insert tray and place the steam bowl. Cover the lid. After cooking, stand for 2 - 3 minutes.	H
			2 2 servings (12 oz)		
	4	Spinach	1 1 serving (3 oz)	Rinse and clean fresh spinach. Add 200 ml water into steam bowl. Put the spinach on the insert tray and place the steam bowl. Cover the lid. After cooking, stand for 2 - 3 minutes.	H
			2 2 servings (6 oz)		
	5	Squash	1 1 serving (14 oz)	Weigh the fresh squash wash and cut into similar size or half. Add 200 ml water into steam bowl. Put the squash on the insert tray and place the steam bowl. Cover the lid. After cooking, stand for 2 - 3 minutes.	H
			2 2 servings (28 oz)		
	6	White fish fillet	1 1 serving (130 g)	Rinse and clean fresh fillet. Add 200 ml water into steam bowl. Put the white fish fillet on the insert tray and place the steam bowl. Cover the lid. After cooking, stand for 2 - 3 minutes.	H
			2 2 servings (260 g)		
	7	Salmon fillet	1 1 serving (130 g)	Rinse and clean fresh fillet. Add 200 ml water into steam bowl. Put the salmon fillet on the insert tray and place the steam bowl. Cover the lid. After cooking, stand for 2 - 3 minutes.	H
			2 2 servings (260 g)		
	8	Shrimp	1 2 servings (8 oz)	Rinse and clean fresh shrimp. Add 200 ml water into steam bowl. Put the shrimp on the insert tray and place the steam bowl. Cover the lid. After cooking, stand for 2 - 3 minutes.	H
			2 4 servings (16 oz)		

Microwave

Microwave mode can operate with One-stage cooking mode and Multi-stage cooking mode (maximum of 2 stages). You can also change power level (10 - 100) if needed.



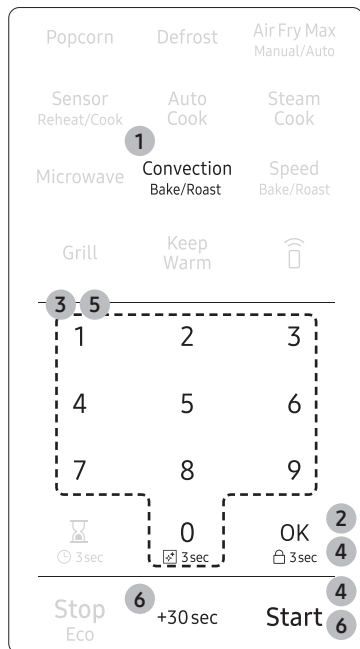
1. Touch the **Microwave** button.
(You can skip this step and start at the next step.)
2. Use the **number pad** to set a cooking time. You can enter a time from one second to 99 minutes and 99 seconds. (For example, to set a cooking time of 20 minutes, enter **2, 0, 0**.) If you do not need to set the power level, just touch the **Start** button. The microwave will automatically operate at the High power level. If you want to change the power level, go to Step 3.
3. If you want to set the power level to a level other than High, touch the **OK** button.
4. Touch the **number pad** that corresponds to the power level (Refer to the table below).
5. Touch the **Start** button to operate One-stage cooking mode. If you want to use Multi-stage cooking, go to step 6.
6. To use Multi-stage cooking mode, touch **OK**, enter cooking time for 2nd stage and then touch **Start** if you do not need to set 2nd stage power level.
7. If you want to set the power level of 2nd stage, follow steps 3 and 4. Touch the **Start** button to start cooking.
8. If you want to add 30 seconds of cooking time, touch **+30sec** button. You can adjust the cooking time while the microwave oven is operating.

No.	Power Level	Description	No.	Power Level	Description
1	10	Warm	6	60	Simmer
2	20	Low	7	70	Medium high
3	30	Defrost	8	80	Reheat
4	40	Medium low	9	90	Sauté
5	50	Medium	10	100	High

Operations

Convection Bake/Roast

The Convection Bake/Roast mode uses dry heat to cook and brown food. A high speed fan circulates hot air inside the oven to heat food quickly and evenly. When you cook using convection, you would generally use the low rack.



1. Touch the **Convection Bake/Roast** button once for **BAKE**. Touch the **Convection Bake/Roast** button twice for **ROAST**.
2. Touch the **OK** button.
3. To set the temperature, touch the **number pad**. (Refer to the temperature table below.)

Bake	Roast
100 °F	-
200 °F	200 °F
225 °F	225 °F
250 °F	250 °F
275 °F	275 °F
300 °F	300 °F
325 °F	325 °F
350 °F	350 °F
375 °F	375 °F
400 °F	400 °F
425 °F	425 °F

4. Touch the **OK** button. If you want to preheat the oven, touch the **Start** button without setting cook time.

NOTE

If there is no action within 60 minutes after preheating the oven, the oven will turn off automatically.

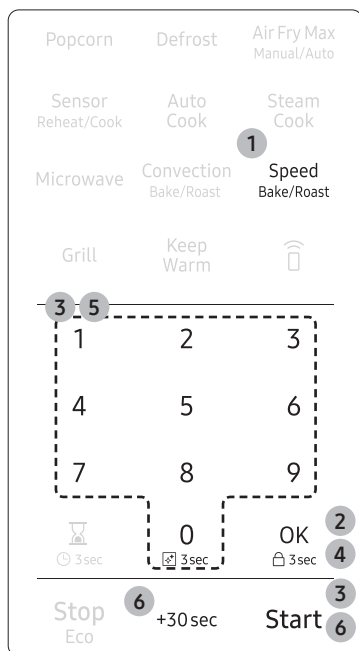
5. Use the **number pad** to set a cooking time.
6. Touch the **Start** button to begin convection cooking. If you want to add 30 seconds of cooking time, touch **+30sec** button. You can adjust the cooking time while the microwave oven is operating.

NOTE

- If the oven reaches the temperature setting, 'Beep' sound will occur in both preheat and cooking mode.
- To maintain a constant temperature, keep the oven door closed while the food is cooking. Open as infrequently as possible.
- While operating the oven, if you want to change the temperature setting, touch the **OK** button, touch the **number pad** and then touch the **OK** button.

Speed Bake/Roast

The combination cooking feature allows you to cycle automatically between microwave and Bake/Roast cooking. The food will be moist as well as crisp and brown. This type of cooking is ideal for large food that requires long cooking times when prepared in a conventional oven (such as large roasts, whole chickens, etc.). When combination cooking, use the low rack to allow air to circulate completely around the dish. To use combination cooking:



1. Touch the **Speed Bake/Roast** button once for SPEED BAKE. Touch the **Speed Bake/Roast** button twice for SPEED ROAST.
2. Touch the **OK** button.
3. Use the **number pad** to set a cooking time. If you do not need to set the power level, just touch the **Start** button. The Microwave will operate at a pre-programmed power level. If you want to adjust the power level, go to Step 3.
4. Touch the **OK** button.
5. To set the power level, touch the **number pad** refer to the table on page 50. (default : 2)

No.	1	2	3	4
Power level	10	30	50	70

6. Touch the **Start** button. If you want to add 30 seconds of cooking time, touch **+30sec** button. You can adjust the cooking time while the microwave oven is operating.

NOTE

- This mode combines microwave energy with hot air. This combination reduces the cooking time while giving the food a brown and crispy surface.
- The vent fan operates at low speed while the oven operates in Speed Bake/Roast mode.

Cookware for cooking with speed bake/roast

Use only cookware that is specially manufactured for microwave ovens. Do not use metal cookware with this combination mode. Do not use any type of plastic cookware, as it can melt.

Operations

Food suitable for speed bake/roast

Other food suitable for this combination mode cooking include all kinds of previously cooked food which needs reheating and browning (e.g. baked pasta), as well as food which requires a short cooking time to brown the top of the food. This mode can also be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, which you turn over half way through cooking). Other food suitable for this cooking mode include a variety of meats and poultry as well as frozen snacks and pizza.

Speed Bake/Roast Cooking Guide

Use the cooking mode, power levels, and times in this table as guides for speed cooking.

 NOTE

Always use oven gloves when taking the food out of the microwave oven.

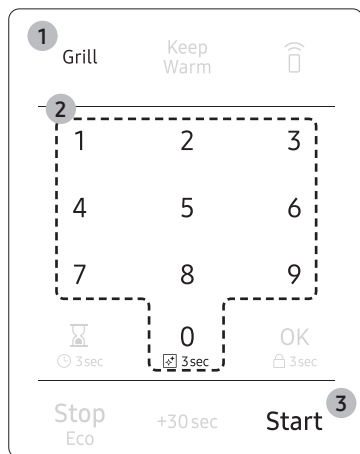
Type	Food	Amount	Mode	Time (Min)	Directions
Pizza	Frozen pizza (individual)	6 inch	Speed Bake 30 %	12 - 16	Place the pizza on the low rack, then place the rack on the ceramic enamel tray.
	Frozen pizza (regular)	12 inch	Speed Bake 30 %	15 - 21	Place the pizza on the low rack, then place the rack on the ceramic enamel tray.
Meat	Roast beef (medium)	2 - 3 lb 900 - 1400 g	1 st Speed Roast 30 % 2 nd Convection Roast 325 °F	1 st 25 - 40 2 nd 25 - 40	Brush beef/lamb with oil and spice it with pepper, salt and paprika. Place the roast on the low rack, then place the rack on the ceramic enamel tray. After cooking, wrap in aluminium foil and let it stand for 10 - 15 minutes.
	Steaks	0.5 - 1.0 lb 200 - 500 g	1 st Speed Roast 30 % 2 nd Speed Roast 10 %	1 st 7 - 13 2 nd 10 - 15	Place the steak on the high rack, then place the rack on the ceramic enamel tray. After cooking, Let the steak rest for 5 minutes before slicing.
	Pork tenderloin	0.5 - 1.0 lb 200 - 500 g	1 st Speed Roast 30 % 2 nd Speed Roast 10 %	1 st 12 - 18 2 nd 10 - 16	Place the pork on the low rack, then place the rack on the ceramic enamel tray. After cooking, Let the steak rest for 5 minutes before slicing.

Type	Food	Amount	Mode	Time (Min)	Directions
Meat	Roast chicken	3 – 4 lb 1400 – 1800 g	1 st Speed Roast 50 % 2 nd Speed Roast 30 %	1 st 25 - 40 2 nd 15 - 30	Fold the wings under the chicken. Place the chicken on the low rack, then place the rack on the ceramic enamel tray. Brush the chicken with melted butter/oil and seasonings. Put chicken breast side down for the 1st, then breast side up for the 2nd.
	Bone-in chicken pieces	2 - 4 pieces	1 st Speed Roast 50 % 2 nd Grill	1 st 12 - 18 2 nd 10 - 20	Place the chicken pieces on the high rack, then place the rack on the ceramic enamel tray. Put chicken skin side down for the 1st, then skin side up for the 2nd.
Snack (Frozen)	Chicken nuggets	5 - 10 ea	Speed Roast 30 %	5 - 10	Place the chicken nuggets on the ceramic enamel tray, then place the tray on the high rack.
	Chicken wings	10 - 20 ea	Speed Roast 50 %	12 - 17	Place the chicken wings on the high rack, then place the rack on the ceramic enamel tray.
	French fries	6 - 12 oz 170 - 340 g	Speed Bake 10 %	10 - 15	Place the french fries on the ceramic enamel tray, then place the tray on the high rack.

Operations

Grill

Grill mode adds texture and taste to your food. When grilling, use the low or high rack accessory. Use the low rack when the height of food is such that the food would touch the upper heater if placed on the high rack.



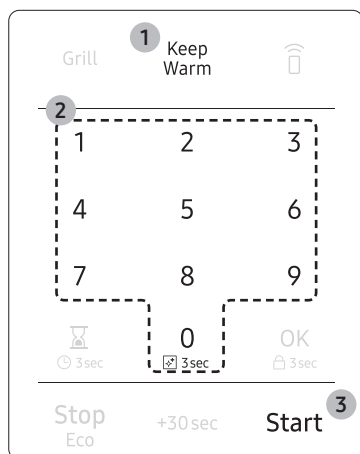
1. Touch the **Grill** button.
2. Use the **number pad** to set a cooking time.
3. Touch the **Start** button to begin Grilling.

NOTE

The vent fan operates at low speed while the oven operates in Grill mode.

Keep Warm

You can keep cooked food warm in your microwave oven for up to 99 minutes and 99 seconds.



1. Touch the **Keep Warm** button.
2. Enter the time by touching the **number pad**. If you don't set the cook time, your oven will maintain the Keep Warm function for 99 minutes.
3. Touch the **Start** button.

NOTE

- **Keep Warm** operates for up to 99 minutes and 99 seconds.
- **Food that is cooked covered** should also be covered during **Keep Warm**.
- Pastry items (pies, turnovers, etc.) should be uncovered during **Keep Warm**.
- Complete meals kept warm on a dinner plate can be covered during **Keep Warm**.

Below are the amounts of food we recommend by Food Type when you use Keep Warm function.

Food Type	Recommended Quantity
Liquid	1 - 2 cups
Dry	5 - 10 oz.

Steam Clean

The steam provided by the steam clean system will soak the cavity surface. After using the steam clean function, you can easily clean the cavity of the oven.



1. Open the door.
2. Carefully pour about 2fl.oz. of water into a wide plate.
3. Place the plate on the tray of the microwave oven.
4. Close the door.
5. Touch the 0 button for 3 seconds.
6. Touch the Start button. Steam clean will operate for 6 minutes and 30 seconds. The length of time cannot be modified.
7. When the cleaning time is over, the oven will beep. Open the door.
8. Clean the cavity of the oven with a dry dishtowel. Remove the turntable and wipe under the rack with a piece of paper towel.

NOTE

- Use this function only after the oven has completely cooled.
- Use normal tap water only. Do not use distilled water.

CAUTION

The water in the oven will be very hot due to the steam cleaning function. Wipe up carefully.

Cookware guide

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

It is important to choose the correct cookware, therefore look for cookware that is marked microwave-safe.

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

Recommended cooking utensils

- **Glass and glass-ceramic bowls and dishes** — Use for heating or cooking.
- **Microwavable plastic wrap** — Use to cover. Leave a small opening for 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 items

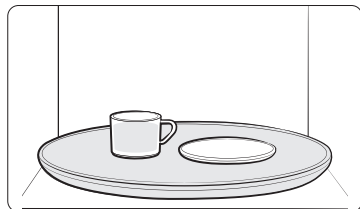
- **Aluminum foil** — Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful.
- **Ceramic, porcelain, and stoneware** — Use these if they are labeled "Microwave Safe". If they are not labeled, test them to make sure they can be used 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 are 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.

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. Set the microwave to 1 minute using the **number pad**, and then touch the **Start** button. This will heat the glass and dish for one minute at High power.

oooWhen the microwave stops, 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 guide

Microwave energy actually penetrates food and is attracted to and absorbed by the water, fat, and sugar molecules in the food. 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 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 the 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

Food cooked in the microwave builds up internal heat and continues to cook for a few minutes after the oven stops. Let food stand to complete cooking, especially food 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.

Venting

After covering a dish with plastic wrap, vent the plastic wrap by turning back one corner so excess steam can escape.

Cooking guide

Recommended cooking utensils

- Dense foods, such as potatoes, take longer to heat than lighter foods. Food with a delicate texture should be heated at a low power level to prevent it from becoming tough.
- Altitude and the type of cookware you are using can affect cooking time. When trying a new recipe, use the minimum cooking time and check the food occasionally to prevent overcooking.
- Food with a non-porous skin such as potatoes or hot dogs should be pierced to prevent bursting.
- Frying with 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 from the food is often transferred to the cookware. Always use pot holders when removing food from the microwave and instruct children to do the same.
- Making candy in the microwave is not recommended as candy can heat to very high temperatures. Keep this in mind to avoid injury.

Guide for cooking eggs in your microwave

- Never cook eggs in the shell and never warm hard-cooked 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 you are cooking dense vegetables such as cubed potatoes, carrots, or green beans, add about $\frac{1}{4}$ 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 after half the cooking time.
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish and the tips 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, stir or 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.

Cleaning and maintaining your microwave oven

Keeping your microwave oven clean improves its performance, wards off unnecessary repairs, and lengthens its life.

Cleaning the exterior

It's best to clean spills on the outside of your microwave oven as they occur. Use a soft cloth and warm, soapy water. Rinse and dry.

CAUTION

Do not get water into the vents. Never use abrasive products or chemical solvents such as ammonia or alcohol as they can damage the appearance of your microwave.

WARNING

Unplug the microwave before cleaning.

Cleaning under your microwave oven

Regularly clean grease and dust from the bottom of your microwave using a solution of warm water and soap.

Cleaning the control panel

Wipe with a damp cloth and dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives, or sharp objects on the panel as it is easily damaged.

Cleaning the door and door seals

Always ensure that the door seals are clean and that the door closes properly. Take particular care when cleaning the door seals to ensure that no particles accumulate and prevent the door from closing correctly. Wash the glass door with very mild soap and water. Be sure to use a soft cloth to avoid scratching.

NOTE

If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when you operate the oven when humidity is high and in no way indicates microwave leakage.

Cleaning the interior

CAUTION

To avoid injury, ensure that the microwave oven has cooled down before cleaning it.

Cleaning and maintaining your microwave oven

CAUTION

Remove the glass tray from the oven when cleaning the oven or tray. To prevent the tray from breaking, handle it with care and do not put it in water immediately after cooking. Wash the tray carefully in warm sudsy water or in the dishwasher.

See the **Steam Clean** section on page 53.

Cleaning the turntable and roller rings

Clean the roller rings periodically and wash the turntable as required. The turntable can be washed safely in your dishwasher.

Storing and repairing your microwave oven

If you need to store your microwave oven for a short or extended period of time, choose a dust-free, dry location. Dust and dampness may adversely affect the functionality of the microwave parts.

WARNING

Do not repair, replace, or service any part of your microwave oven yourself. Allow only a qualified service technician to perform repairs. If the oven is faulty and needs servicing, or you are in doubt about its condition, unplug the oven from the power outlet and contact your nearest service center.

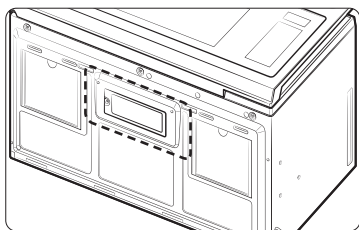
Do not use the oven if the microwave oven is damaged, in particular, if the door or door seals are damaged or the door does not close properly. This can be caused by a broken hinge, a worn out seal or distorted/bent casing.

Do not remove the oven from its casing.

This microwave oven is for home use only and is not intended for commercial use.

Replacing the cooktop/night light

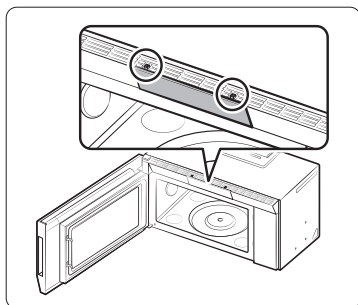
When replacing the cooktop/night light, make sure that you are wearing gloves to avoid injury from the heat of the bulb.



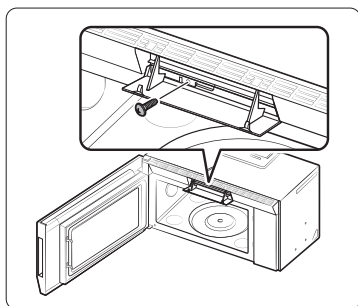
1. Unplug the oven or turn off the power at the main power supply.
2. Remove the screw from the light cover and lower the cover.
3. Disconnect the wire connectors.
4. Remove the screw securing the LED lamp board.
5. Replace the LED lamp board.

Replacing the oven light

When replacing the oven light, make sure that you are wearing gloves to avoid injury from the heat of the bulb.



1. Unplug the oven or turn off the power at the main power supply.
2. Open the door.
3. Press the hook above the grille to open the front of it.
4. Remove the charcoal filter, if present.
5. Remove the screw securing the lamp cover.
6. Remove the bulb by pulling it out gently.
7. Replace the bulb with a 20 watt halogen bulb.
8. Replace the bulb holder.
9. Close the grille front.
10. Plug the oven in or turn on the power at the main power supply. Reset the clock.



Cleaning the grease filter

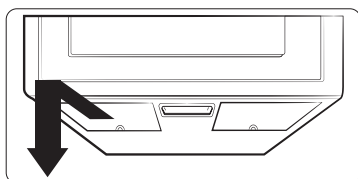
Your microwave oven has two metal reusable grease filters. The grease filters should be removed and cleaned at least once every four months or as required.

NOTE

Your microwave oven has a filter reminder function. See page 23 for details.

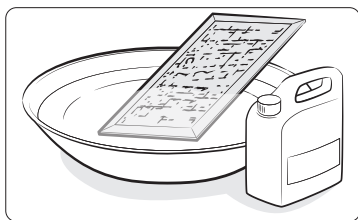
WARNING

To avoid risk of personal injury or property damage, do not operate the oven hood without the filters in place.



1. To remove the filter, slide it to the left (or right) using the tab.

Cleaning and maintaining your microwave oven



2. Soak the grease filter in hot water and a mild soap. Rinse well and shake to dry. Brushing the filter lightly can remove embedded dirt.

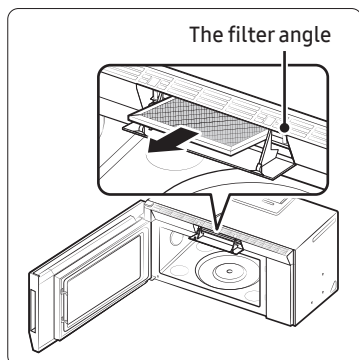
WARNING

Do not use ammonia or put the grease filter in the microwave oven. The aluminum will darken.

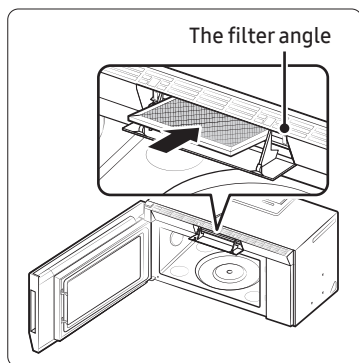
3. To re-install the filter, slide it into the frame slot on the left (or right), and then push it upwards and to the right (or left) to lock it.

Replacing the charcoal filter

If your oven is vented to the inside, the charcoal filter should be replaced every 6 to 12 months and more often if necessary. The charcoal filter cannot be cleaned. To order a new charcoal filter, contact the Parts Department at 1-800-627-4368 or your Samsung dealer. You can also order online at www.samsungparts.com



1. Unplug the oven or turn off the power at the main power supply.
2. Open the door.
3. Press the hook above the grille to open the front of it.
4. Push the hook and remove the old filter.



5. Slide a new charcoal filter into place. The filter should rest at the angle shown.
6. Close the grille front. Plug the oven in or turn on the power at the main power supply. Reset the clock.

NOTE

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

Troubleshooting

If you encounter a problem with your oven, first check the table below and try the recommendations. If a problem persists, or if an information code keeps appearing on the display, contact a local Samsung service center.

Installation

Problem	Possible cause	Solution
General		
The buttons cannot be touched properly.	Foreign matter may be caught between the buttons.	Remove the foreign matter and try again.
	For touch models: Moisture is on the exterior.	Wipe the moisture from the exterior.
	Child Lock is activated.	Deactivate Child Lock.
The time is not displayed.	Power is not supplied.	Make sure power is supplied. Confirm the microwave is plugged in. Check your fuses or circuit breakers.
	The Eco (power-saving) function is set.	Turn off the Eco function.
The oven does not work.	Power is not supplied.	Make sure power is supplied. Confirm the microwave is plugged in. Check your fuses or circuit breakers.
	The door is open.	Close the door and try again.
	The door open safety mechanisms are covered by foreign matter.	Remove the foreign matter and try again.
The oven stops while in operation.	The user has opened the door to turn food over.	After turning the food over, touch the Start button again to start operation.

Cleaning and maintaining your microwave oven

Problem	Possible cause	Solution
The power turns off during operation.	The oven has been cooking for an extended period of time.	After the oven has cooked for an extended period of time, let the oven cool.
	The cooling fan is not working.	Listen for the sound of the cooling fan.
	Trying to operate the oven without food inside.	Put food in the oven.
	There is not enough ventilation space around the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Check the installation guide and make sure that the microwave is far enough away from walls and cabinets for proper ventilation.
	Several appliances or devices are plugged into the same outlet.	Unplug all other appliances or devices from the outlet.
There is no power to the oven.	Power is not supplied.	Make sure power is supplied. Confirm the microwave is plugged in. Check your fuses or circuit breakers.
There is a popping sound during operation.	Cooking food in a sealed container or using a container with a tight lid may cause popping sounds.	Do not cook food in sealed containers or in containers with tight lids. Expanding steam from the cooking food can cause the containers to burst or the lids to pop off.
The oven exterior gets too hot during operation.	There is not enough ventilation space around the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Check the installation guide and make sure that the microwave is far enough away from walls and cabinets for proper ventilation.
	Objects are on top of the oven.	Remove all objects on the top of the oven.
The door cannot be opened properly.	Food residue is stuck between the door and oven interior.	Clean the oven and then open the door.
The oven does not heat.	The oven may not work if too much food is being cooked or improper cookware is being used.	To test the oven, put one cup of water in a microwave-safe container, put the container in the oven, and then run the microwave for 1 - 2 minutes to check whether the water is heated. If the water is heated, reduce the amount of food and start the function again. Use a cooking container with a flat bottom.

Problem	Possible cause	Solution
Heating is weak or slow.	The oven may not work if too much food is being cooked or improper cookware is being used.	To test the oven, put one cup of water in a microwave-safe container, put the container in the oven, and then run the microwave for 1 - 2 minutes to check whether the water is heated. If the water is heated, reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The warm function does not work.	The oven may not work if too much food is being warmed or improper cookware is being used.	To test the oven, put one cup of water in a microwave-safe container, put the container in the oven, and then run the microwave for 1 - 2 minutes to check whether the water is heated. If the water is heated, reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The thaw function does not work.	The oven may not work if too much food is being thawed or improper cookware is being used.	To test the oven, put one cup of water in a microwave-safe container, put the container in the oven, and then run the microwave for 1 - 2 minutes to check whether the water is heated. If the water is heated, reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The interior light is dim or does not turn on.	The door has been left open for a long time.	The interior light may automatically turn off when the Eco function operates. Close and reopen the door or touch the Stop/Eco button.
	The interior light is covered by foreign matter.	Clean the inside of the oven and check again.
A beeping sound occurs during cooking.	If the Auto Cook function is being used, this beeping sound means it's time to flip the food.	After turning over the food, touch the Start button again to restart operation.
The oven is not level.	The oven is installed on an uneven surface.	Make sure the oven is installed on flat, stable surface.
There are sparks during cooking.	Metal containers are used during cooking or thawing.	Do not use metal containers.
When power is connected, the oven immediately starts to work.	The door is not properly closed.	Close the door and check again.

Cleaning and maintaining your microwave oven

Problem	Possible cause	Solution
There is electricity coming from the oven.	The power source or power outlet is not properly grounded.	Make sure the power source and power outlet are properly grounded.
There is water dripping.	Water or steam may be generated by the cooking or defrosting process, depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
There is steam through a crack in the door.	Water or steam may be generated by the cooking or defrosting process, depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
There is water left in the oven.	Water or steam may be generated by the cooking or defrosting process, depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
The brightness inside the oven varies.	Brightness changes depending on power output changes according to function.	Power output changes during cooking are not malfunctions. This is not an oven malfunction.
Cooking is finished, but the cooling fan is still running.	To ventilate the oven, the cooling fan continues to run for about 3 minutes after cooking is complete.	This is not an oven malfunction.
Touching the Start button operates the oven.	This happens when the oven was not operating.	The microwave oven is designed to start operating when you touch the Start button if it was not operating.
Turntable		
While turning, the turntable comes out of place or stops turning.	There is no roller ring, or the roller ring is not properly in place.	Install the roller ring and then try again.
The turn table drags while turning.	The roller ring is not properly in place, there is too much food, or the container is too large and touches the inside of the microwave.	Adjust the amount of food. Do not use containers that are too large.
The turn table rattles while turning and is noisy.	Food residue is stuck to the bottom of the oven.	Remove any food residue stuck to the bottom of the oven.

Problem	Possible cause	Solution
Grill		
Smoke comes out during operation.	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction. After you run the oven 2 - 3 times, it should stop.
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.
	Food is too close to the grill.	Put the food a suitable distance away while cooking.
	Food is not properly prepared and/or arranged.	Make sure food is properly prepared and arranged.
Oven		
The oven does not heat.	The door is open.	Close the door and try again.
Smoke comes out during preheating.	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction. After you run the oven 2 - 3 times, it should stop.
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.
There is a burning smell or a burnt plastic smell when using the oven.	Plastic or non-heat resistant cookware is used.	Use glass cookware suitable for high temperatures.
There is a bad smell coming from inside the oven.	Food residue or plastic has melted and stuck to the interior.	Use the steam function and then wipe the interior of the microwave with a dry cloth. You can put a measuring cup containing a cup of water and a lemon slice inside and run the oven to remove the odor more quickly.
The oven does not cook properly.	The oven door is frequently opened during cooking.	Do not open the door frequently unless you are cooking things that need to be turned. If you open the door often, the interior temperature will be lowered and this may affect the results of your cooking.
	The oven controls are not correctly set.	Set the oven controls correctly and try again.
	The grill or other accessories are not correctly inserted.	Insert the accessories correctly.
	The wrong type or size of cookware is used.	Reset the oven controls or use suitable cookware with flat bottoms.

Cleaning and maintaining your microwave oven

Information codes

If the oven fails to operate, you may see an information code on the display. Check the table below for the code, and then follow the directions.

Code	Description	Action
C-20	The temperature sensor read the temperature incorrectly.	Touch the Stop/Eco button and operate again. If it appears again, turn off the microwave oven, let it sit for more than 30 seconds, and then try setting again. If this code re-appears, call your local Samsung Customer Care Center.
C-21	Temperature sensor detects a higher temperature than the set temperature.	Turn off the microwave oven and let it cool, then try the setting again. If this code re-appears, call your local Samsung Customer Care Center.
C-F0	The microwave has sensed an internal communications failure.	Unplug the power cord of the oven, and contact a local Samsung Customer Care Center.
C-A1	The oven has failed to sense the opening or closing of the damper for 1 minute.	
C-F1	Only occurs when EEPROM Read or Write is not working.	
C-d0	Control buttons are touched over 10 seconds.	Clean the keys and check if there is water on the surface around key. If it appears again, turn off the microwave oven, let it sit for more than 30 seconds, and then try setting again. If this code re-appears, call your local Samsung Customer Care Center.
C-F2	There is a button malfunction.	Stop the oven and then try again. If this code re-appears, call your local Samsung Customer Care Center.

Appendix

Specifications

Model	ME90H1780RAA
Oven Cavity	1.7 cu ft
Controls	10 power levels, including Defrost
Timer	99 minutes, 99 seconds
Power Source	120 VAC, 60 Hz
Power Consumption	1700 Watt Microwave / 1800 Watt Heater
Microwave Power Output	950 Watts
Cook Top Light	LED lamp (2 EA)
Oven Light	20 Watt halogen lamp
Oven Cavity Dimensions (inches)	20 1/8" (W) x 10 5/16" (H) x 14" (D)
Outside Dimensions (inches)	29 7/8" (W) x 17 1/16" (H) x 16 11/16" (D)
Shipping Dimensions (inches)	33 3/8" (W) x 20 11/16" (H) x 19 3/8" (D)
Net/Shipping Weight	78.8 lbs / 90.3 lbs (34.86 kg / 40.96 kg)

Warranty

Samsung MICROWAVE OVEN

LIMITED WARRANTY TO ORIGINAL PURCHASER WITH PROOF OF PURCHASE

This Samsung brand product, as supplied and distributed by Samsung ELECTRONICS AMERICA, INC. (Samsung) and delivered new, in the original carton to the original consumer purchaser, is warranted by Samsung against manufacturing defects in materials or workmanship for the limited warranty period, starting on the date of delivery to the original consumer purchaser, of:

One (1) Year Parts and Labor

Ten (10) Years Magnetron Part (Part Only)

This limited warranty is valid only on products purchased and used in the United States that have been installed, operated, and maintained according to the instructions attached to or furnished with the product. To receive warranty service, the purchaser must contact Samsung at the address or phone number provided below for problem determination and service procedures. Warranty service can only be performed by a Samsung authorized service center. The original dated bill of sale and/or proof of delivery must be presented upon request as proof of purchase to Samsung or Samsung's authorized service center to receive warranty service.

Samsung will provide in-home service within the contiguous United States during the warranty period at no charge, subject to availability of Samsung authorized servicers within the customer's geographic area. If in-home service is not available, Samsung may elect, at its option, to provide transportation of the product to and from an authorized service center. If the product is located in an area where service by a Samsung authorized servicer is not available, you may be responsible for a trip charge or required to bring the product to a Samsung authorized service center for service.

To receive in-home service, product must be unobstructed and accessible to the service agent.

During the applicable warranty period, a product will be repaired, replaced, or the purchase price refunded, at the sole option of Samsung. Samsung may use new or reconditioned parts in repairing a product, or replace the product with a new or reconditioned product. Replacement parts and products are warranted for the remaining portion of the original product's warranty or ninety (90) days, whichever is longer. All replaced parts and products are the property of Samsung and you must return them to Samsung.

This limited warranty covers manufacturing defects in materials or workmanship encountered in normal household, noncommercial use of this product and shall not cover the following: damage that occurs in shipment, delivery, installation, and uses for which this product was not intended; damage caused by unauthorized modification or alteration of the product; product where the original factory serial numbers have been removed, defaced, changed in any way, or cannot be readily determined; cosmetic damage including scratches, dents, chips, and other damage to the product's finishes; damage caused by abuse, misuse, overheating due to overcooking, glass tray or turntable, pest infestations, accident, fire, floods, or other acts of nature or God; damage caused by use of equipment, utilities, services, parts, supplies, accessories, applications, installations, repairs, external wiring or connectors not supplied or authorized by Samsung; damage caused by incorrect electrical line current, voltage, fluctuations and surges; damage caused by failure to operate and maintain the product according to instructions; in-home instruction on how to use your product; service to correct installation not in accordance with electrical or plumbing codes or correction of household electrical or plumbing (i.e., house wiring, fuses, or water inlet hoses); and reduced magnetron power output related to normal aging.

The cost of repair or replacement under these excluded circumstances shall be the customer's responsibility. Visits by an authorized servicer to explain product functions, maintenance or installation are not covered by this limited warranty. Please contact Samsung at the number below for assistance with any of these issues.

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

- Dented, scratched, or broken door, handle, out-panel, or control panel
- Broken or lost tray, guide roller, coupler, filter, or wire rack

Parts that Samsung has determined can be replaced by the user may be sent to the customer for installation. In Samsung's discretion, an authorized servicer can be dispatched to perform such installation.

EXCLUSION OF IMPLIED WARRANTIES

IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. Some states do not allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific rights, and you may also have other rights, which vary from state to state.

LIMITATION OF REMEDIES

YOUR SOLE AND EXCLUSIVE REMEDY IS PRODUCT REPAIR, PRODUCT REPLACEMENT, OR REFUND OF THE PURCHASE PRICE AT Samsung's OPTION, AS PROVIDED IN THIS LIMITED WARRANTY. Samsung SHALL NOT BE LIABLE FOR SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING BUT NOT LIMITED TO TIME WAY FROM WORK, HOTELS AND/OR RESTAURANT MEALS, REMODELING EXPENSES, LOSS OF REVENUE OR PROFITS, FAILURE TO REALIZE SAVINGS OR OTHER BENEFITS REGARDLESS OF THE LEGAL THEORY ON WHICH THE CLAIM IS BASED, AND EVEN IF Samsung HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. Some states do not allow exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific rights, and you may also have other rights, which vary from state to state.

Samsung does not warrant uninterrupted or error-free operation of the product. No warranty or guarantee given by any other person, firm, or corporation with respect to this product shall be binding on Samsung.

To obtain warranty service, please contact Samsung at:

Samsung Electronics America, Inc.

700 Sylvan Ave, Englewood Cliffs, NJ 07632

1-800-SAMSUNG (726-7864) and www.samsung.com



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