SAMSUNG

Microwave Oven

Owner's Manual

SMV9165SC / BC / WC

Code No. : DE68-

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 oven front face 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.
- 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.

SAVE THESE INSTRUCTIONS

Important Safety Instructions, continued

- 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 try to preheat oven or operate while empty.
- 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 heating. After heating baby food, stir well and test temperature by tasting before serving.
- Do not operate any other heating or cooking appliance beneath this appliance.
- Do not mount over a sink.
- Do not store anything directly on top of the appliance when it is in operation.
- If materials inside oven should ignite, keep the oven door closed, turn the oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel. If the door is opened, the fire may spread.
- This over-the-range oven was designed for use over ranges no wider than 76.2 cm(30 inches). It may be installed over both gas and electric cooking equipment.

Important Safety Instructions for using the heater features

- Do not touch hot areas of oven, and always use hot pads, holders or gloves when removing hot items from the oven.
- Do not use these features to heat baby food or bottles.
- Do not use these functions for defrosting your food. There is an “Auto Defrost“ especially for this.
- Do not use the warm feature to reheat cold foods. Do not warm food for more than 1 hour.
- Do not use paper, cardboard, plastic or anything containing these substances.
- Do not move oven when it is hot.
- Use caution when disposing of hot grease.
- Do not clean with metal scouring pads. Residue from pads can contact electrical parts increasing risk of electric shock.
- Do not use paper products when appliance is operated in the toaster mode.
- Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
- Use caution when heater features are in use. Heater functions Convection, Broil, Combi, Preheat, Warm, Defrost, Speed Cook.
- Do not let children use this oven unless under the supervision of an adult.
- Failure to use caution, can lead to bodily injury.

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 electric current.
This appliance is equipped with a power cord having a grounding wire with a grounding plug.
The plug must be plugged into an outlet that is properly installed and grounded.

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.

Do not use an extension cord with this appliance. If the power cord is too short, have a qualified electrician or service technician install an outlet near the appliance.

WARNING

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

NOTE

Connect the oven only to a 20A or over dedicated circuit.

THE VENT FAN

The fan will operate automatically under certain conditions (see page 17).Take care to prevent the starting and spreading of accidental cooking fires while the vent fan is in use.

- Clean the underside of the microwave often. Do not allow grease to build up on the microwave or the fan filters.
- In the event of a grease fire on the surface units below the microwave oven, smother a flaming pan on the surface unit by covering the pan completely with a lid, a cookie sheet or a flat tray.
- Use care when cleaning the vent fan filters. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filters.
- Do not prepare flaming foods under the microwave when the fan is operating.
- Never leave surface units beneath your microwave oven unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may ignite and spread if the microwave vent fan is operating. To minimize automatic fan operation, use adequate sized cookware and use high heat on surface units only when necessary.

Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.

To reduce the risk of injury to persons:

1. Do not overheat the liquid.
2. Stir the liquid both before and halfway through heating it.
3. Do not use straight-sided containers with narrow necks.
4. After heating, allow the container to stand in the microwave oven for a short time before removing the container.
5. Use extreme care when inserting a spoon or other utensil into the container.

SAVE THESE INSTRUCTIONS

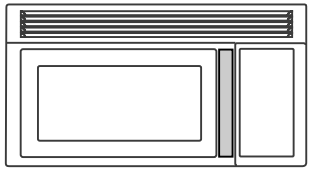
Contents

Safety **2**
Contents **5**
Your New Microwave oven **5**
Checking Parts 5
Warranty and Service Information 6
Setting Up Your Microwave Oven 6
Control Panel Buttons 7
Operation **8**
Turning on the Power and Selecting a Display Language 8
Using the My Choice feature 8
Selecting the Display Weight 9
Setting the Remind End Signal 9
Setting the Clock AM/PM 9
Setting the Daylight Saving Time adjustment 9
Setting and Using the Custom Cook Button 10
Using the Kitchen Timer 10
Using the Pause/Cancel Button 10
Using the Help Button 10
Using the One Minute + Button 10
Using the Popcorn Buttons 11
Reheating Automatically 11
Power Defrosting Automatically 12
Auto Defrosting Guide 12
Using the Microwave Setting Cooking Times & Power Levels 13
Using the More/Less Buttons 13
Warming 14
Broiling 14
Preheating the oven 15
Convection Cooking 15
Combination cooking (microwave and the Convection) 16
Combination cooking (microwave and the Broil) 16
Turning the Turntable On/Off 17
Turning the Light On/Night/Off 17
Turning the Vent Fan Turbo/Hi/Low/Off 17
How to Use the Shelf When Microwaving 18
Setting the Child Protection Lock 18
Cooking Instructions **19**
Cooking Utensils 19
Testing Utensils 19
Cooking Techniques 20
General Tips 20
Auto Sensor Cook 21
Utensils & Cover For Sensor Cooking 21
Important 21
Sensor Recipes 43
Cooking Guide 45
Recipes 48
Appendix **50**
Troubleshooting Guide 50
Care and Cleaning 50
How to Clean the Outside 51
Light Bulb Replacement 51
Exhaust Feature 52
Specifications 53
Warranty **54**
Guía Rápida **55**
Quick Reference **55**

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

registration card

owner's manual

installation instructions

top template

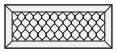
Cook Book

wall template

glass tray
(Part No. : DE74-20002B)

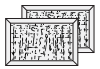
Convection Tray

roller guide ring
(Part No. : DE97-00368A)

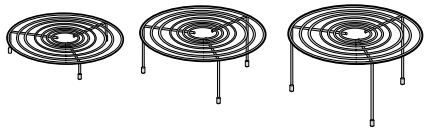


charcoal filter
(Part No. : DE63-30016D)

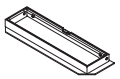
hardware-kit
(Part No. : DE92-90505E)



grease filters
(Part No. : DE63-00196A)



Low Rack, Middle Rack, High Rack



exhaust adaptor
(Part No. : DE92-90242A)

Your New Microwave oven

Warranty and Service Information

To help us better serve you, please complete the enclosed registration card and promptly return it by mail. If the registration card is missing, you can call Samsung Electronics America, Inc., at 1-800-SAMSUNG (1-800-726-7864), or register on-line at WWW.SAMSUNGUSA.COM

When contacting Samsung, please provide the specific model and serial number information which is usually located in the cavity of the product. Please record these numbers below, along with the other requested information. Keep this information in a safe place as a permanent record of your purchase to aid in identification in case of theft or loss, and a copy of your sales receipt as a proof of purchase if warranty service is needed.

MODEL NUMBER _____

SERIAL NUMBER _____

DATE PURCHASED _____

PURCHASED FROM _____

Warranty service can only be performed by a Samsung Authorized Service Center. If you should require warranty service, provide the above information with a copy of your sales receipt to the Samsung Authorized Service Center.

For service assistance and the location of the nearest service center, please call 1-800-SAMSUNG (1-800-726-7864), or go on-line to WWW.SAMSUNGSUPPORT.COM

Setting Up Your Microwave Oven

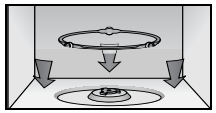
1 Plug the cord into a grounded outlet. Once plugged in, the display on your oven will show:

ENJOY YOUR COOKING --- PRESS MY CHOICE FOR PERSONAL OPTIONS.

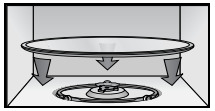
2 Open the oven door by pulling the handle on the right side of the door.

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.

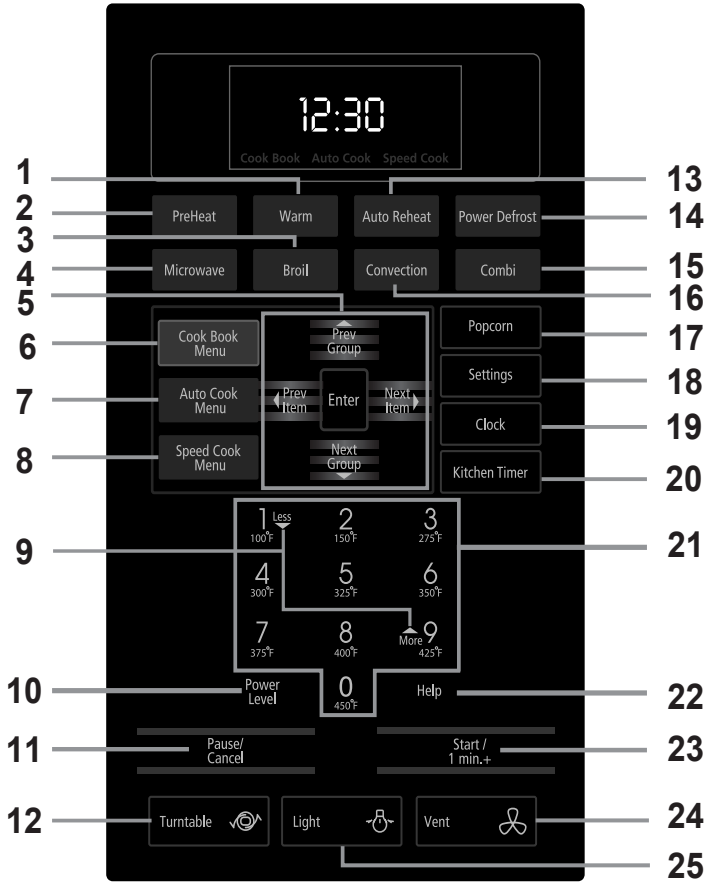


5 Place the glass tray securely in the center of the pre-assembled roller guide.



Your New Microwave oven

Control Panel Buttons



1. **Warm** **p.14**
   Keeps food warm at 200 °F for up to one (1) hour.
2. **PerHeat** **p.15**
   For better results, preheat to desired temperature before cooking.
3. **Broil** **p.14**
   Broils meats and fish up to 45 minutes at 400 °F.
4. **Microwave** **p.13**
5. **Prev Group, Next Group, Prev Item Next Item**
6. **Cook Book Menu** **p.17**
7. **Auto Cook Menu** **p.9**
8. **Speed Cook Menu** **p.17**
   This time-saving function cooks by combining both microwaving and heating.
9. **More/Less** **p.13**
   Increase or decrease cooking time.
10. **Power Level** **p.13**
    Press this pad to set a power level other than high.
11. **Pause/Cancel** **p.10**
    Press to pause oven or correct a mistake.
12. **Turntable** **p.17**
13. **Auto Reheat** **p.11**
14. **Power Defrost** **p.12**
    Quickly thaws frozen food automatically by weight.
15. **Combi** **p.16**
16. **Convection** **p.15**
17. **Popcorn** **p.11**
18. **Settings**
19. **Clock** **p.9**
    Sets current time.
20. **Kitchen Timer** **p.10**
    Sets kitchen or convenience timer.
21. **Number/Cooking Temperature Buttons**
    Sets Baking temperature, cooking time, amount, and power level.
22. **Help** **p.10**
    Press to see help information about the feature you are using.
23. **Start / 1 min. +** **p.10**
    Press to start cooking. Adds one (1) minute while oven is operating.
24. **Vent** **p.17**
25. **Light** **p.17**

Operation

Turning on the Power and Selecting a Display Language

The first time you plug the power cord into an outlet, or after there has been an interruption in power, the display shows after four seconds "**ENJOY YOUR COOKING -- -- -- PRESS MY CHOICE FOR PERSONAL OPTIONS**".

1 Press **My Choice** button immediately after plugging in your microwave. The display will show
PRESS 1--4 TO SELECT VARIOUS OPTIONS.

2 Press **1** button. The display will show:
LANGUAGE CHOICE PRESS MY CHOICE.

3 Press **My Choice** button. The display will show:
ENGLISH PRESS START.

4 Press **My Choice** button repeatedly to select the language you wish to use:

- ENGLISH
- FRENCH
- SPANISH

If you continue to press **My Choice**, the settings will cycle in the order shown here:
ENGLISH, FRENCH, SPANISH

5 Press the **Start** button.

Using the My Choice feature

Your new microwave oven can be customized to suit your personal tastes. 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
Language Choice	Language options are English, French and Spanish.	Press **My Choice**, **1** and select by repeatedly pressing **My Choice**. To set, press **Start**.
Display Weight	Weight options are pounds or kilograms.	Press **My Choice**, **2** and select by repeatedly pressing **My Choice**. To set, press **Start**.
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**.
Daylight Savings Time Adjustment	The time can be advanced one hour for DST without resetting the Clock.	Press **My Choice**, **4** and select by repeatedly pressing **My Choice**. To set, press **Start**.

If there is a power interruption, you will need to reset these options.

Operation

Selecting the Display Weight

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

6 Press **My Choice** button and then press the **2** button.
The display shows : **LBS OR KG PRESS MY CHOICE**.

7 Press **My Choice** button.
The display shows : **LBS**.

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

9 Press the **Start** button.

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 PRESS MY CHOICE**.

2 Press the **My Choice** button to select ON.
The display shows : **ON**.

3 Press the **Start** button. The display returns to the time of day.
To turn Remind End Signal off, repeat steps 1-3 above.

Setting the Clock AM/PM

1 Press the **Clock** button.
The display will show: **SELECT AM/PM**

2 To select AM or PM, press the **Clock** button.

3 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.
The display will show: **500 AM(or PM)**

4 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 Saving Time adjustment

1 Press the **My Choice** button and then **4**.
The display will show: **DAYLIGHT SAVING TIME ON/OFF PRESS MY CHOICE**.

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 States 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.

Operation

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. Press the button twice to delete the previous Custom setting.
The display shows : **ENTER COOKING TIME AND POWER**.

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

3 Press **Power Level** button 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, then press **Start** button. You can check the power level while cooking is in progress by pressing the **Power Level** button.

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.

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

Using the Help Button

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. Help information is available in 3 languages (English, French and Spanish).

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.

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

Operation

Using the Popcorn Buttons

1 Press the **Popcorn** button corresponding to the food you are cooking (Popcorn, for example).

The display shows: **BUTTER 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.

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

*If you want to check the cooking time, press the **Popcorn** button.*

When the cooking time is over, the oven will beep. The oven will then beep every minute until the door is opened.

	Weight	Remarks
Popcorn	Butter (3.5 oz), Light (3.0-3.5 oz)	• Use one microwave-only bag of popcorn. Pop only one bag at a time. • Use caution when removing and opening hot bag from oven.

Reheating Automatically

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.

The display shows :

PLATE OF FOOD 1 SERVING PRESS START

CASSEROLE SELECT SERVING 1-4 OR PRESS START

PASTA REHEAT SELECT SERVING 1-4 OR PRESS START

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

2 Use the **Number** buttons to increase the serving size.

For example, for three servings, press the 3 button(Refer to the Auto Reheat Chart to the right for the servings).

The display shows the number of servings you have selected:

3 SERVINGS PRESS START

3 Press the **Start** button.

The display will show : **REHEAT**

*If you want to check the cooking time, press the **Instant Cook** button.*

Operation

Auto Reheat Chart

Item	Weight	Remarks
Plate of Food	1 serving	• Use only pre-cooked, refrigerated foods. • Cover plate with vented plastic wrap or wax paper. • Contents -3-4 oz. meat, poultry or fish (up to 6 oz. with bone) -½ cup starch (potatoes, pasta, rice, etc.) -½ cup vegetables (about 3-4 oz.)
Casserole	1 to 4 servings (8 oz./serving)	• Use only refrigerated foods. • Cover with lid or vented plastic wrap. • Stir foods well before serving.
Pasta Reheat	1 to 4 servings (8 oz./serving)	

Power Defrosting Automatically

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 **Power Defrost** button. The display shows “0.5 lbs.” (0.2Kg if you have set your oven for metric measure). (“ENTER” and “ Lbs.” will flash).

2 To set the weight of your food, press the **Power Defrost** button repeatedly. This increases the weight by 0.5 lb increments, up to 6.0 lbs (The Power Defrost button will increase the weight by 0.2Kg up to 2.6kg if you are using metric measurement).

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 to let you know to turn the food over.

3 Press the **Pause/Cancel** button, open the oven door, and turn the food over.

4 Press the **Start** button to resume defrosting.

Auto Defrosting Guide

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

Food	Standard Amount	Procedure
Roast Beef, Pork	**2.5-6.0 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	**0.5-3.0 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. Do not defrost until all ice crystals have thawed. 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.

Using the Microwave Setting Cooking Times & Power Levels

Your microwave allows you to set up to three different stages of cooking, each with its own time length 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 set it using the **Power Level** button.

1 Press the Microwave Button.

2 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 too.

For example, to set 20 minutes, enter 2, 0, 0, 0 .

3 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**.

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

Some recipes require different stages of cooking at different temperatures. You can set multiple stages of cooking with your microwave.

Multi-stage Cooking

1 Follow steps 1 and 2 in the “One-Stage Cooking” section on the previous page.

The display shows : **PRESS START OR ENTER NEXT STAGE COOKING TIME**.

*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 Press the Microwave Button.

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

4 Press the **Power Level** button, then use the number buttons to set the power level of the second stage of cooking.

The display shows the power level you have set and then **PRESS START OR ENTER NEXT STAGE COOKING TIME**.

5 Press **Start** button to begin cooking, or repeat steps 2 and 3 to set a cooking time and power level for a third stage of cooking. When finished, press **Start** button.

Using the More/Less Buttons

The More/Less buttons allow you to adjust pre-set cooking times. They only work in the **Sensor Reheat, Sensor Cooking,One minute+, Custom Cook, Kitchen Timer, Handy Helper, Kids Meals, Snack Bar or Time Cook modes**. Use the More/Less button only after you have already begun cooking with one of these procedures.

1 To ADD more time to an automatic cooking procedure: Press the **More**(9) button.

2 To REDUCE the time of an automatic cooking procedure: Press the **Less**(1) button.

Operation

Warming

You can keep food warm for up to one hour.

1 Press the **Warm** button.

2 Use the **Number** buttons to set a warming time.
(max. time 60 min.)

3 Press the **Start/+1 Min** button.

- The side convection heater operates only.
- The side convection heater will cycel on and off to keep food warm.
- The oven center temperature 175'f upkeep

Broiling

You can broil in your convection oven. Broiling uses heating coils to cook and brown the food. When broiling, use the placed food on low rack then convection tray. placed the convection tray containing the low rack and food on the high rack.

When broiling, placed food on high rack then convection teay.

1 Press the **Broil** button .

2 Use the **Number** buttons to set a cooking time.
(max. time 30 min.)

3 Press the **Start / 1 min+** button to begin broiling.

- The Upper Heater operate.

Operation

Preheating the oven

For convection cooking, it is recommended that you perheat the oven to the appropriate temperature befor placing the food in the oven.

When the oven reaches the requested temperature, it is maintained for approximately 10 minutes; it is then switched off automatically.

check that the heating element is in the correct position for the type of cooking that you require.

1 Press the **Preheat** button.

2 Use the **Number** buttons to set a **Temp** up to 400 °F.

3 Press the **Start/+1 min.+** button.

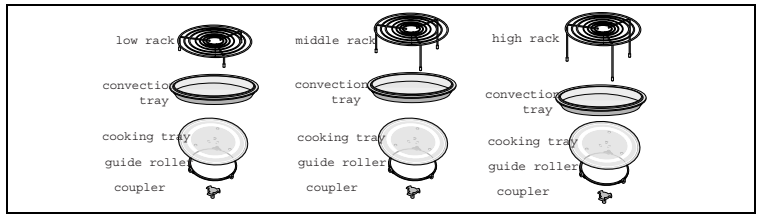
when the oven reaches the desired temperature, it will chime and display show “PREHEAT DONE, PLACE FOOD IN OVEN”.

When the oven beeps, place the food inside and follow the directions “ convection baking”, “combination cooking”, or “broiling”.

- Do not put food in the oven in perheating.

4 Use accessories method

- placed food on low rack then convection try.
- placed food on middle rack then convection tray.
- placed food on high rack then convection tray.
- placed food on low rack then convection tray. placed the convection tray containing the low rack and food on the high rack.



Convection Cooking

the convection mode uses dry heat to cook and brown food.

a high speed fan circulates hot air inside the oven to heat food qucikly 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 Press the **Convection** button.

The display show “DESIRED TEMP WITH NUMERIC PAD”.
The maximum cooking time is 60 minutes.

2 Use the number button to set a temperature.

Temperatures in convection cooking range 100'f to 450'f.
To maintain a constant temperature, the oven door should be kept closed as much as possibile while cooking the display shows "COOKING WITH START OR SET THE NEXT STAGE"

3 Press **Start/1 min.+** to begin convection cooking.

4 Use accessories method.

- Placed food on low rack then convection tray.
- Placed food on middle rack then convection tray.
- Placed food on high rack then convection tray.
- Placed food on low rack then convection tray. placed the convection tray containing the low rack and food on the high rack.

Operation

Combination cooking (microwave and the Convection)

The combination cooking feature allows you to cycel 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 food that require a long cooking time when perpared in a convectional oven

(such as dense cakes,large roasts,and turkeys). when combination cooking,use the short metal rack to allow air to circulate

Completey around the dish.

To use combination cooking

1 Press the combi button.
The display shows "COMBI 1 MODE " "

2 Use the number buttons to set a cooking time.
(max. time 60 minutes.)
maximum temperatures 425'f micom control.
the display shows " "

3 Use the power level button to set a power level.
Power level : microwave 10%, microwave 30%, microwave 50%
low med high
The display shows "COOKING WITH START OR SET THE NEXT STAGE "

4 Press start button to begin cooking, or repeat step 2 and 3 to set a cooking time and power level for a third stage of cooking
When finished,press start button.

5 Use accessories method.

Combination cooking (microwave and the Broil)

The combination cooking feature allows you to cycel automatically between microwave and BROIL cooking for food

That is moist as well as crisp and brown.

This type of cooking is ideal for large food that require a long cooking time when perpared in a convectional oven

(such as dense cakes,large roasts,and turkeys). when combination cooking,use the short metal rack to allow air to circulate

Completey around the dish.

To use combination cooking

1 Press the combi button.
The display shows "COMBI 2 MODE " "

2 Use the number buttons to set a cooking time.
(max. time 60 minutes.)
maximum temperatures 425'f micom control.
the display shows " "

3 Use the power level button to set a power level.
Power level : microwave 10%, microwave 30%, microwave 50%
low med high
The display shows " COOKING WITH START OR SET THE NEXT STAGE "

4 Press start button to begin cooking, or repeat step 2 and 3 to set a cooking time and power level for a third stage of cooking
When finished,press start button.

5 use accessories method.

Operation

Turning the Turntable On/Off

For best cooking results, leave the turntable on.

It can be turned off for large dishes.

Press **Turntable On/Off** button to turn the turntable on or off.

Sometimes the turntable can become too hot to touch.

Be careful touching the turntable during and after cooking.

Turning the Light On/Night/Off

Press to turn the **Light On / Night /Off** button on or off

*Press Light On / Night /Off **once** for on light, **twice** for the night light and **three times** to turn the light off.*

Turning the Vent Fan Turbo/Hi/Low/Off

The vent fan removes steam and other vapors from surface cooking.

Press **Vent Fan Turbo/Hi/Low/Off** button **once** for turbo fan speed, **twice** for high fan speed and **three times** for low fan speed or **four times** to turn the fan off.

Note

The Vent Fan protects the microwave from too much heat rising from the cooktop below it. It automatically turns on if it senses too much heat.

If you have turned the fan on, you may find that you cannot turn it off. The fan will automatically turn off when the internal parts are cool. It may stay on for 30 minutes or more after the cooktop and microwave controls are turned off.

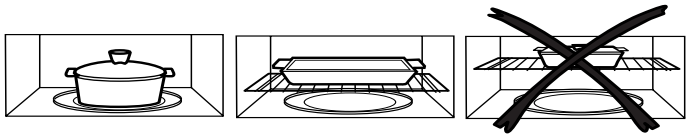
The Vent Fan will operate only in Hi/Low/Off mode while the microwave is working.

How to Use the Shelf When Microwaving

- Make sure the shelf is positioned properly inside the microwave to prevent damage to the oven from arcing.
- Do not use a microwave browning dish on the shelf. The shelf could overheat.
- Do not use the oven with the shelf on the microwave floor. This could damage the microwave.
- Use pot holders when handling the shelf-it may be hot.
- Do not use the shelf when cooking popcorn.

Food microwaves best when placed on the turntable or on the shelf in the lower position.

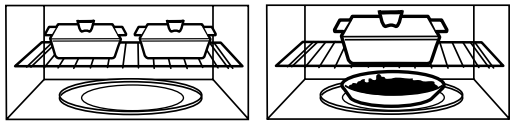
For best cooking results, remove the shelf unless you are reheating on more than one level.



For best results

Uneven results

The shelf gives you the option to reheat more than one dish of food at the same time.



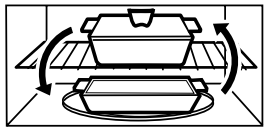
2-level reheating

Shelf and Reheating

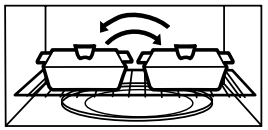
To reheat on 2 levels or to reheat 2 dishes on the lower level :

1 Multiply reheat time by 1½.

2 Switch places after ½ the time.



Switch place after 1/2 time



Switch place after 1/2 time

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 the **5** button at the same time for 3 seconds.

The display shows : **CHILD LOCK ON**.

2 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 1-2 above.

Cooking Instructions

Cooking Utensils

Recommended Use

- **Glass and glass-ceramic bowls and dishes** — Use for heating or cooking.
- **Microwavable 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.

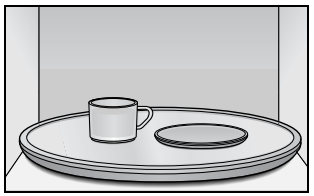
Not Recommended

- **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 Instructions

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.

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

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 such as potatoes 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 from the food 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.

Cooking Instructions

Auto Sensor Cook

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

- When cooking food, many kinds of gases are generated. The Auto Sensor determines the proper time and power level by detecting these gases from the food, eliminating the need to set the cooking time and power level.
- When you cover a container with its lid or plastic wrap during Sensor Cooking, the Auto Sensor will detect the gases generated after the container has been saturated with steam.
- Shortly before cooking ends, the remaining cooking time will begin its count down. This will be a good time for you to rotate or stir the food for even cooking if it is necessary.
- Before auto sensor cooking food may be seasoned with herbs, spices or browning sauces. A word of caution though, salt or sugar may cause burn spots on food so these ingredients should be added after cooking.
- The More/Less function pad is used to increase or decrease cooking time. You should use this function to adjust the degree of cooking to suit your personal taste.

Utensils & Cover For Sensor Cooking

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

Important

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

  This oven is designed for household use only.

Cooking Instructions

Sensor Cooking Guide

- Follow the instructions below when sensor cooking different types of food.

Food	Amount	Procedure
Popcorn	3.0 ~ 3.5 oz 1 package	Use only one microwave-only bag of popcorn at a time. Use caution when removing and opening hot bag from oven. Let oven cool for at least 5 minutes before using again.
Potatoes	1 to 6 EA.	Prick each potato several times with fork. Place on turntable in spoke-like fashion. Let stand 3-5 minutes. Let oven cool for at least 5 minutes before using again.
Beverage	4 to 8 oz.	Use measuring cup or mug ; do not cover. Place the beverage in the oven. After heating, stir well. Let oven cool for at least 5 minutes before using again.
Frozen Dinner	8 to 14 oz.	Remove food from outer wrapping and follow box instructions for covering and standing. Let oven cool for at least 5 minutes before using again.
Pizza Reheat	1 to 3 Slices	Put 1~3 slices of pizza on a microwave-safe plate with wide end of slice towards the outside edge of the plate. Do not let slices overlap. Do not cover. Let oven cool for at least 5 minutes before using again.
Frozen Vegetables	1 to 4 servings	Place frozen vegetables in microwave-safe ceramic, glass or plastic dish and add 2~4 Tbs. water. Cover with lid or vented plastic wrap during cooking and stir before standing. Let oven cool for at least 5 minutes before using again.
Chicken breast	8 to 16 oz.	Place chicken breasts on a microwave safe plate and cover with wax paper. Cook to an internal temperature of 170 degrees F.
Frozen Breakfast	4 to 8 oz.	Follow package instructions for covering and standing. Use this pad for frozen sandwich, breakfast entree, pancakes, waffles, etc. Let oven cool for at least 5 minutes before using again.
Fresh Vegetables	1to 4 cups	Place fresh vegetables in microwavesafe ceramic, glass or plastic dish and add 2~4 Tbs. water. Cover with lid or vented plastic wrap during cooking and stir before standing. Let oven cool for at least 5 minutes before using again.

Notes:

Desired food temperature varies from person to person.

Use the **More/Less** button to fit your temperature preference.

Cooking Instructions

Sensor Reheat Guide

- Follow the instructions below when sensor reheating different types of food.

Food	Amount	Procedure
Plate of food	1 serving (1 plate).	Use only pre-cooked, refrigerated foods. Cover plate with vented plastic wrap or waxed paper, tucked under plate. If food is not as hot as you prefer after heating with SENSOR REHEAT, continue heating using time and power. • 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 vegetables (about 3 - 4 oz.)
Casserole **Pasta Reheat**	1 to 4 servings.	Use only refrigerated foods. Cover plate with lid or vented plastic wrap. If food is not as hot as you prefer after heating with SENSOR REHEAT, continue heating using time and power. Stir foods once before serving.

Sensor Recipes

French Onion Soup (4 servings)

3 tablespoons butter or margarine

3 cups (about 3 medium) sliced onions

3 cups beef broth

1 cup water

1 teaspoon Worcestershire sauce

Salt, pepper, croutons, grated parmesan cheese to taste

2 tablespoons brandy (optional)

1. 1 Combine butter and onions in 3-quart casserole. Cover with lid. Microwave at HIGH (0) for 8 to 9 minutes or use Sensor Fresh Vegetable.
2. Stir in broth, water, Worcestershire sauce, salt and pepper ; cover. Microwave at HIGH (0) for 5 minutes, and at MEDIUM (5) for 5 minutes or use Sensor Reheat. Stir in brandy. Let stand, covered, for 5 minutes before serving. Serve with croutons and cheese.

Snap Crackle Popcorn Balls (10 to 15 balls)

30 square caramel candies

1 1 / 2 tablespoons water

1 teaspoon butter or magarine

1 pkg.(3.5 oz.) microwave popcorn

1. 1 Combine caramel, water and butter in 4 cup glass bowl. Microwave at HIGH (0) for 2 to 3 minutes until melted. Stir until smooth. Set aside.
2. Place popcorn on turntable. Microwave at HIGH (0) for 2 to 3 minutes or use Sensor Popcorn.
3. Place popcorn in bowl. Pour caramel mixture over popcorn ; toss until completely coated and cool enough to handle. Using buttered hands, form into 3-inch balls.
4. Cool on waxed paper. Serve immediately.

Cooking Instructions

Peas With Lettuce (4 servings)

2 cups fresh shelled green peas

1/3 cup thinly sliced celery

2 tablespoons water

3 cups shredded head lettuce

1 tablespoon butter or magarine

1 tablespoon all-purpose flour

1/2 teaspoon sugar

1/4 teaspoon salt

1/4 cup whipping cream

Dash pepper to taste

1. In 1 1 / 2 -quart casserole combine peas, celery and water, cover.
2. Microwave at HIGH (0) for 5 to 7 1 / 2 minutes or use Sensor Fresh Vegetable. Stir in lettuce ; recover.
3. In small dish combine butter, flour, sugar, salt and pepper. Blend in cream. Microwave at HIGH (0) for 1 to 2 minutes or use Sensor Reheat. Stir until smooth.
4. Drain vegetables. Add sauce to vegetables ; toss to coat.

Stuffed Potatoes (4 servings)

4 medium potatoes, scrubbed

1/2 cup dairy sour cream

1/3 cup milk

2 tablespoons grated parmesan cheese

1 teaspoon chopped chives or parsley flakes

Salt, pepper, paprika to taste

1. Prick potatoes twice with a fork. Arrange potatoes at least 1 inch apart on paper towel placed on turntable. Microwave at HIGH (0) for 10 to 12 minutes or use Sensor Potato. Let stand 5 minutes.
2. Slice top from each potato ; scoop out center. Mash with sour cream, milk, cheese, chives, salt and pepper. Spoon into shells.
3. Sprinkle with paprika. Place on plate or on paper towel in oven. Microwave at HIGH (0) for 2 to 4 minutes or use Sensor Reheat.

Vegetable Medley(4 to 6 servings)

1 1/2 cups broccoli flowerets, 3/4 to 1 inch in diameter

1 1/2 cups cauliflower flowerets, 3/4 to 1 inch in diameter

1 medium yellow squash, cut into 1/4 inch diagonal slices

1 medium zucchini, cut into 1/4 inch diagonal slices

1 medium carrot, cut into 1/8 inch diagonal slices

1/2 small red pepper, slivered

6-7 pitted ripe olives, sliced

2-3 tablespoons butter or margarine

1/2 teaspoon dried oregano

1 teaspoon fresh lemon juice

parmesan cheese, optional to taste

1. Arrange broccoli and cauliflower alternately around the edge of a 10 to 12 inch glass dish with rim. Alternately place yellow squash and zucchini in circle inside broccoli and cauliflower, place carrots slices in center and arrange red pepper slivers over top. Sprinkle with 2 tablespoons water. Cover with vented microwave plastic wrap.
2. Microwave at HIGH (0) for 7 to 9 minutes or use Sensor Fresh Vegetable. Remove wrap immediately, scatter olive slices attractively over all.
3. Place butter or margarine in 1 cup glass measure and Microwave at HIGH (0) for 30 seconds to 1 minute to melt. Add oregano and lemon juice. Pour over vegetables. Sprinkle with parmesan cheese and serve.

Franks And Beans Casserole(4 to 6 servings)

1/2 cup chopped onions

2 tablespoons butter or margarine

1 pkg.(12 - 16 oz.) frankfurters, cut in quarters

1 can (16 oz) baked beans

1 can (15 - 16 oz.) cannellini (white kidney) beans,drained

1 can (15 - 16 oz.) red kidney beans,drained

1/3 cup brown sugar

1/4 cup catsup

1 teaspoon yellow mustard

Salt, pepper and garlic power to taste

1. Combine onions and butter in 3-quart casserole. Microwave at HIGH(0) for 1 to 2 minutes or until onions are soft.
2. Stir in all remaining ingredients, pushing frankfurters to the bottom of dish so they are covered with the beans.
3. Cover and microwave at HIGH (0) for 11 to 13 minutes or use Sensor Reheat. Stir until smooth.

Cooking Instructions

Cooking Guide

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: 7-11 min. / lb. for 145° F - Rare 8-12 min. / lb. for 160° F - Medium 9-14 min. / lb. for 170° F - Well Done Power Level: High(0) for first 5 minutes, 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 minutes.
Pork Boneless or bone-in Up to 4 lbs.	Cooking Time: 11-15 min. / lb. for 170° F Well Done Power Level: High(0) for first 5 minutes, 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 minutes.

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: 6-9 min. / lb. 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 minutes.
Chicken Pieces Up to 2 lbs.	Cooking Time: 6-9 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 minutes.

Cooking Instructions

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.
- Do not overcook 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 minutes.
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 ½ inch thick, turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 2-3 minutes.
Shrimp Up to 1.5 lbs.	Cooking Time: 3-5 ½ 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 minutes.

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 dense vegetables such as potatoes, carrots and green beans are being cooked, add about ¼ 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.

Cooking Instructions

Auto Defrosting Guide

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

Food	Standard Amount	Procedure
Roast Beef, Pork	2.5-6.0 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	0.5-3.0 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. Do not defrost until all ice crystals have thawed. 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

1½ lbs. beef stew cubes, cut into ½-inch pieces
½ 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 ½-inch slices (about 1 cup)
½ cup barley
1 bay leaf
¼ 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 1½ 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

¼ cup butter or margarine
¼ cup chopped onion
1½ Tbs. flour
½ tsp. salt
¼ tsp. dry mustard
1/8 tsp. pepper
1½ cups milk
¼ 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.

Cooking Instructions

Warm Potato Salad

2 lbs. small red potatoes, cut into ½-inch pieces
4 slices bacon (uncooked), cut into ½-inch pieces
¼ cup chopped onion
2 tsp. sugar
1 tsp. salt
1 tsp. flour
½ tsp. celery seed
1/8 tsp. pepper
2½ Tbs. apple cider vinegar

1. In a 2-quart casserole, combine potatoes and ¼ cup water. Cover with lid. Cook at High until potatoes are tender (7-10 minutes); stir twice. Drain and set aside to cool slightly.
2. In a medium bowl, cook bacon at High until crisp (2½-3½ minutes); 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 (1½-2½ minutes); stir once.
4. Stir in sugar, salt, flour, celery seed, and pepper. Cook at High until mixture boils (30-40 seconds). Stir in vinegar and ½ cup water. Cook at High until liquid boils and thickens slightly (1-2 minutes); 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.

Appendix

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 " ENJOY YOUR COOKING - - - PRESS MY CHOICE FOR PERSONAL OPTIONS" 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.

Appendix

How to Clean the Outside

Do not use cleaners containing ammonia or alcohol on the microwave oven. Ammonia or alcohol can damage the appearance of the microwave.

Case

Clean the outside of the microwave with a sudsy cloth. Rinse and then dry. Wipe the window clean with a damp cloth.

Control Panel and Door

Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives or sharp objects on the panel—they can damage it. Some paper towels can also scratch the control panel.

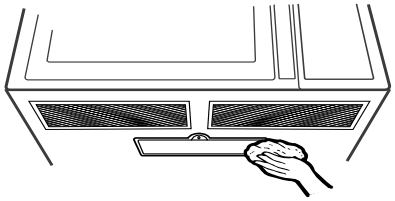
Door Surface

It's important to keep the area clean where the door seals against the microwave. Use only mild, nonabrasive detergents applied with a clean sponge or soft cloth. Rinse well.

Bottom

Clean off the grease and dust on the bottom often.

Use a solution of warm water and detergent.

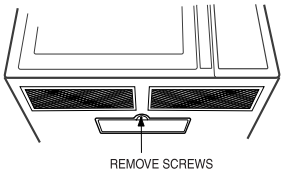


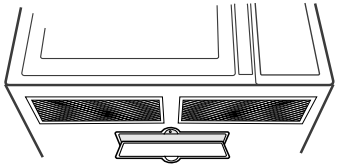
Light Bulb Replacement

Cooktop Light

Replace the burned-out bulb with a 40-watt incandescent bulb.

1. To replace the bulb(s), first disconnect the power at the main fuse or circuit breaker panel or pull the plug.
2. Remove the screw at the front of the light cover and lower the cover.
3. Be sure the bulb(s) to be replaced are cool before removing. After breaking the adhesive seal, remove the bulb by gently turning. Put in new bulb.
4. Replace the light cover and screw. Connect electrical power to the oven.

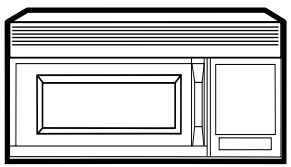


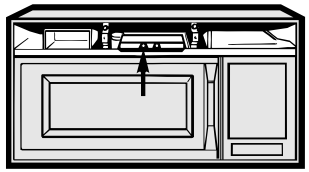


Oven Light

Replace the burned-out bulb with a 40-watt incandescent bulb.

1. To replace the oven light, first disconnect the power at the main fuse or circuit breaker panel or pull the plug.
2. Remove the top grille by taking out the 2 screws(on the front of outer case. See page 52 for the Removing Charcoal Filter) that hold it in place.
3. Next, remove the screw located above the door near the center of the oven that secures the light housing. Remove the housing and bulb.
4. Insert new bulb. Replace the light housing and screw.
5. Replace the top grille and 2 screws, Connect electrical power to the oven.





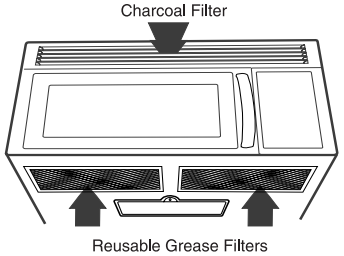
Appendix

Exhaust Feature

The Vent Fan

The exhaust fan has 2 metal reusable grease filter.

A charcoal filter can be used for removing smoke and odors in case the fan is not vented outside.



Reusable Grease Filters

The metal filters trap grease released by foods on the cooktop. They also prevent flames from foods on the cooktop from damaging the inside of the microwave.

For this reason, the filters must ALWAYS be in place when the vent fan is used. The grease filters should be cleaned once a month, or as needed.

Removing and Cleaning the Filters

To remove, slide it to the left using the tab. Pull it down and out.

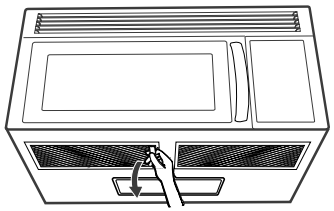
To clean the grease filters, soak and then swish them around in hot water and detergent.

Don't use ammonia or ammonia products because they will darken the metal.

Light brushing can be used to remove embedded dirt.

Rinse, shake and let them dry before replacing.

To replace, slide the filters in the frame slot on the left of the opening. Pull up and to the right to lock into place.



Charcoal Filter

The charcoal filter cannot be cleaned. It must be replaced.

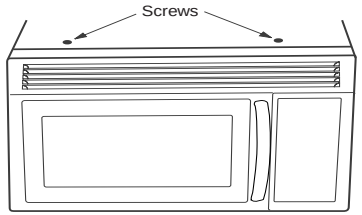
If the oven is installed on the wall(or cabinet) and not vented to the outside, the air will be recirculated through a disposable charcoal filter that helps remove smoke and odors.

The charcoal filter should be replaced when it is noticeably dirty or discolored (usually after 6 to 12 months, depending on hood usage).

Removing Charcoal Filter

To remove the charcoal filter, disconnect power at the main fuse or circuit breaker panel or pull the plug.

Remove the top grille by removing the 2 screws that hold it in place. Slide the filter towards the front of the oven and remove it.

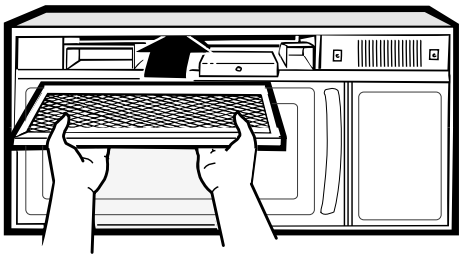


Remove 2 grille screws to remove the grill

Appendix

Installing Charcoal Filter

To install a new filter, remove plastic and other outer wrapping from the new filter.



Insert the filter into the top opening of the oven as shown. It will rest at an angle on 2 side support tabs and in front of the right rear tab. Replace the grille and 2 screws.

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

Specifications

Model Number	SMV9165SC / BC / WC
Oven Cavity	1.7cuft
Controls	10 power levels, including defrost
Timer	99 minutes, 99 seconds
Power Source	120 VAC, 60 Hz
Power Consumption	1650 Watts
Power Output	1100 Watts
Oven Cavity Dimensions	$20^{14/16}$"(W) X $10^{9/32}$"(H) X $14^{1/32}$"(D)
Outside Dimensions	$29^{14/16}$"(W) X $15^{15/16}$"(H) X $15^{11/32}$"(D)
Shipping Dimensions	$33^{3/8}$"(W) X $19^{15/16}$"(H) X $19^{13/32}$"(D)
Net/Gross Weight	58.4/64.4 lbs

Warranty

SAMSUNG OVER-THE-RANGE(OTR) MICROWAVE OVEN

LIMITED WARRANTY TO ORIGINAL PURCHASER

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 and workmanship for a limited warranty period of:

One (1) Year Parts and Labor, Ten (10) Years Parts Warranty for Magnetron

This limited warranty begins on the original date of purchase, and is valid only on products purchased and used in the United States. To receive warranty service, the purchaser must contact SAMSUNG for problem determination and service procedures. Warranty service can only be performed by a SAMSUNG authorized service center. The original dated bill of sale must be presented upon request as proof of purchase to SAMSUNG or SAMSUNG's authorized service center.

SAMSUNG will repair or replace this product, at our option and at no charge as stipulated herein, with new or reconditioned parts or products if found to be defective during the limited warranty period specified above. All replaced parts and products become the property of SAMSUNG and must be returned to SAMSUNG. Replacement parts and products assume the remaining original warranty, or ninety (90) days, whichever is longer.

In-home service will be provided during the warranty labor period subject to availability within the contiguous United States. In-home service is not available in all areas. To receive in-home service, the product must be unobstructed and accessible to service personnel. If during in-home service repair can not be completed, it may be necessary to remove, repair and return the product. If in-home service is unavailable, SAMSUNG may elect, at our option, to provide for transportation of our choice to and from a SAMSUNG authorized service center. Otherwise, transportation to and from the SAMSUNG authorized service center is the responsibility of the purchaser.

This limited warranty covers manufacturing defects in materials and workmanship encountered in normal, noncommercial use of this product and shall not apply to the following, including, but not limited to: damage which occurs in shipment; delivery and installation; applications and uses for which this product was not intended; altered product or serial numbers; cosmetic damage or exterior finish; accidents, abuse, neglect, fire, water, lightning or other acts of nature; use of products, equipment, systems, utilities, services, parts, supplies, accessories, applications, installations, repairs, external wiring or connectors not supplied or authorized by SAMSUNG which damage this product or result in service problems; incorrect electrical line voltage, fluctuations and surges; customer adjustments and failure to follow operating instructions, cleaning, maintenance and environmental instructions that are covered and prescribed in the instruction book; problems caused by pest infestations, and overheating or overcooking by user; glass tray or turntable; reduced magnetron power output related to normal aging. SAMSUNG does not warrant uninterrupted or error-free operation of the product.

THERE ARE NO EXPRESS WARRANTIES OTHER THAN THOSE LISTED AND DESCRIBED ABOVE, AND NO WARRANTIES WHETHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, SHALL APPLY AFTER THE EXPRESS WARRANTY PERIODS STATED ABOVE, AND NO OTHER EXPRESS WARRANTY OR GUARANTY GIVEN BY ANY PERSON, FIRM OR CORPORATION WITH RESPECT TO THIS PRODUCT SHALL BE BINDING ON SAMSUNG. SAMSUNG SHALL NOT BE LIABLE FOR LOSS OF REVENUE OR PROFITS, FAILURE TO REALIZE SAVINGS OR OTHER BENEFITS, OR ANY OTHER SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE OR INABILITY TO USE THIS PRODUCT, REGARDLESS OF THE LEGAL THEORY ON WHICH THE CLAIM IS BASED, AND EVEN IF SAMSUNG HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. NOR SHALL RECOVERY OF ANY KIND AGAINST SAMSUNG BE GREATER IN AMOUNT THAN THE PURCHASE PRICE OF THE PRODUCT SOLD BY SAMSUNG AND CAUSING THE ALLEGED DAMAGE. WITHOUT LIMITING THE FOREGOING, PURCHASER ASSUMES ALL RISK AND LIABILITY FOR LOSS, DAMAGE OR INJURY TO PURCHASER AND PURCHASER'S PROPERTY AND TO OTHERS AND THEIR PROPERTY ARISING OUT OF THE USE, MISUSE OR INABILITY TO USE THIS PRODUCT SOLD BY SAMSUNG NOT CAUSED DIRECTLY BY THE NEGLIGENCE OF SAMSUNG. THIS LIMITED WARRANTY SHALL NOT EXTEND TO ANYONE OTHER THAN THE ORIGINAL PURCHASER OF THIS PRODUCT, IS NONTRANSFERABLE AND STATES YOUR EXCLUSIVE REMEDY.

Some states do not allow limitations on how long an implied warranty lasts, or the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

To obtain warranty service, please contact SAMSUNG at:

SAMSUNG CUSTOMER CARE CENTER
400 Valley Road, Suite 201, Mt. Arlington, NJ 07856,
Tel: 973-601-6000, Fax: 973-601-6001
1-800-SAMSUNG (1-800-726-7864) and **www.SAMSUNGUSA.com**

Guía Rápida

Función	Operación
Ajuste de Reloj	**6.** Presione CLOCK. **7.** Para seleccionar AM o PM, presione CLOCK. **8.** Use botones numéricos para seleccionar hora. **9.** Presione CLOCK de nuevo.
Cocinado Fase simple	**1.** Use botones numéricos para seleccionar tiempo. **2.** Seleccione nivel de poder o deje alto. **3.** Presione START.
Cocinado Un Minuto +	**1.** Presione el botón ONE MINUTE+ por cada minuto de cocción. **2.** El tiempo se vera en pantalla y el horno comenzara.
Descongelado Automático	**1.** Presione POWER/AUTO DEFROST. **2.** Ingrese el peso del alimento presionando el botón de POWER/AUTO DEFROST repetidamente o con los botones numéricos. **3.** Después de medio tiempo, presione CANCEL voltee el alimento, y presiones START para re iniciar.
Ajuste de Niveles de Poder y Tiempo de Cocinado	**1.** Use botones numéricos para tiempo de cocción. **2.** Para seleccionar nivel de poder, presione los botones numéricos. **3.** Presione START para empezar a cocinar.
Recalentami-ento del Sensor	**1.** Presione SENSOR REHEAT repetidamente para selec-cionar tipo de platillo. **2.** Para incrementar tamaño de porción, presione los botones numéricos. **3.** Presione START para comenzar.
Handy Helper, Kids Meals, Snack Bar	**1.** Presione HANDY HELPER, KIDS MEALS, SNACK BAR repetidamente pare selec-cionar tipo de platillo. **2.** Para incrementar tamaño de porción, presione los botones numéricos. **3.** Presione START para comenzar.

Quick Reference

Feature	Operation
Set Clock	**1.** Press CLOCK. **2.** To select AM or PM, press CLOCK. **3.** Use number buttons to enter the current time. **4.** 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.
Auto Defrost	**1.** Press POWER/AUTO DEFROST. **2.** Enter weight of food by pressing POWER/ AUTO DEFROST button repeatedly or using the number buttons. **3.** When the oven beeps, press PAUSE/CANCEL button and turn food over. Press START to resume defrosting 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.
Sensor Cook Buttons	**1.** Press button that corresponds to the food you are cooking(for example POTATO). **2.** The display will show the food you have chosen and the oven will start automatically.
Sensor Reheat	**1.** Press SENSOR REHEAT. **2.** The display will show “REHEAT” and the oven will start automatically.
Handy Helper, Kids Meals, Snack Bar	**1.** Press HANDY HELPER, KIDS MRALS, SNACK BAR repeatedly to select type of dish to reheat. **2.** To increase serving size, press the corresponding number button. **3.** Press START to begin cooking.

SAMSUNG ELECTRONICS

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