



CE107MNR-B
CE107MNSTR

Microwave Oven

Owner's instructions & Cooking guide

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

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This manual is made with 100 % recycled paper.

imagine the possibilities

Thank you for purchasing this Samsung product.

SAMSUNG

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safety information

USING THIS INSTRUCTION BOOKLET

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

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

LEGEND FOR SYMBOLS AND ICONS

	WARNING	Hazards or unsafe practices that may result in severe personal injury or death.	
	CAUTION	Hazards or unsafe practices that may result in minor personal injury or property damage.	
	Warning; Fire hazard		Warning; Hot surface
	Warning; Electricity		Warning; Explosive material
	Do NOT attempt.		Do NOT touch.
	Do NOT disassemble.		Follow directions explicitly.
	Unplug the power plug from the wall socket.		Make sure the machine is grounded to prevent electric shock.
	Call the service center for help.		Note
	Important		

IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

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







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

 WARNING (Microwave function only)	
<input type="checkbox"/>	WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
<input type="checkbox"/>	WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
<input checked="" type="checkbox"/>	This appliance is intended to be used in household only.


<input checked="" type="checkbox"/>	WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
<input checked="" type="checkbox"/>	WARNING: This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
<input checked="" type="checkbox"/>	Only use utensils that are suitable for use in microwave ovens.
<input checked="" type="checkbox"/>	When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignitions.









★	The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
☞	If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
★	WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
★	WARNING: The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
☒	Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
★	The oven should be cleaned regularly and any food deposits removed.

☞	Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
☒	The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.
★	This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
★	Children should be supervised to ensure that they do not play with the appliance.
☞	If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
☒	WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode;

	The appliance should not be cleaned with a water jet.
	This oven should be positioned proper direction and height permitting easy access to cavity and control area.
	Before using the your oven first time, oven should be operated with the water during 10 minute and then used.
	If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.
	The microwave oven has to be positioned so that plug is accessible.
	The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet.

 **WARNING**
(Oven function only) - Optional

	WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.
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	During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
	WARNING: Accessible parts may become hot during use. Young children should be kept away.
	A steam cleaner is not to be used.
	WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
	WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
	The temperature of accessible surfaces may be high when the appliance is operating.
	The door or the outer surface may get hot when the appliance is operating.
	Keep the appliance and its cord out of reach of children less than 8 years.

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★	This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
☐	Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
☐	Appliances are not intended to be operated by means of an external timer or separate remote-control system.

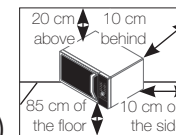
This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and

EDM and arc welding equipment. For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

INSTALLING YOUR MICROWAVE OVEN

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

1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.
2. Remove all packing materials inside the oven.
3. Install the roller ring and turntable. Check that the turntable rotates freely. (Turntable type model only)
4. This microwave oven has to be positioned so that plug is accessible.



- ☐ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
For your personal safety, plug the cable into a proper AC earthed socket.
- ☐ Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

CLEANING YOUR MICROWAVE OVEN

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

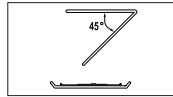
- Inside and outside surfaces
 - Door and door seals
 - Turntable and Roller rings
(Turntable type model only)
- ☐ **ALWAYS** ensure that the door seals are clean and the door closes properly.

- ☐ Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
 2. Remove any splashes or stains on the inside surfaces of oven with a soapy cloth. Rinse and dry.
 3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice in the oven and heat for ten minutes at maximum power.
 4. Wash the dishwasher-safe plate whenever necessary.
- ☐ **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:
- Accumulate
 - Prevent the door from closing correctly

- ☑ **Clean** the microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

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



STORING AND REPAIRING YOUR MICROWAVE OVEN

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

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

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

Only a qualified microwave service technician should perform repair.

- ☑ **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:

- Unplug it from the wall socket
- Contact the nearest after-sales service centre

- ☑ If you wish to store your oven away temporarily, choose a dry, dustfree place. **Reason :** Dust and damp may adversely affect the working parts in the oven.

- ☑ This microwave oven is not intended for commercial use.

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

⚠ WARNING		🔥	⚡	🚫	👤
🔧	Only qualified staff should be allowed to modify or repair the appliance.	✓	✓	✓	✓
📦	Do not heat liquids and other food in sealed containers for microwave function.	✓	✓	✓	✓
🚰	For your safety, do not use high-pressure water cleaners or steam jet cleaners.	✓	✓	✓	✓
📏	Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground.	✓	✓	✓	✓
🏠	This appliance must be properly grounded in accordance with local and national codes.	✓	✓	✓	✓

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<input checked="" type="checkbox"/>	Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.	✓	✓	✓	✓
<input type="checkbox"/>	Do not pull or excessively bend or place heavy object on the power cord.	✓	✓	✓	✓
<input checked="" type="checkbox"/>	In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.	✓	✓	✓	✓
<input type="checkbox"/>	Do not touch the power plug with wet hands.	✓	✓	✓	✓
<input type="checkbox"/>	Do not turn the appliance off by unplugging the power plug while an operation is in progress.	✓	✓	✓	✓
<input type="checkbox"/>	Do not insert fingers or foreign substances. If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.	✓	✓	✓	✓
<input type="checkbox"/>	Do not apply excessive pressure or impact to the appliance.	✓	✓	✓	✓
<input type="checkbox"/>	Do not place the oven over a fragile object such as a sink or glass object.	✓	✓		
<input type="checkbox"/>	Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.	✓	✓	✓	✓
<input type="checkbox"/>	Ensure that the power voltage, frequency and current are the same as those of the product specifications.	✓	✓		✓
<input type="checkbox"/>	Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.	✓	✓	✓	
<input type="checkbox"/>	Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.	✓	✓	✓	

<input type="checkbox"/>	Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.	✓	✓	✓	✓
<input type="checkbox"/>	Do not pour or directly spray water onto the oven.	✓	✓		
<input type="checkbox"/>	Do not place objects on the oven, inside or on the door of the oven.	✓	✓	✓	
<input type="checkbox"/>	Do not spray volatile material such as insecticide onto the surface of the oven.	✓	✓		
<input type="checkbox"/>	Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.	✓		✓	✓
<input checked="" type="checkbox"/>	Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.	✓	✓	✓	✓
<input checked="" type="checkbox"/>	WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions: <ul style="list-style-type: none"> Immerse the scalded area in cold water for at least 10 minutes. Cover with a clean, dry dressing. Do not apply any creams, oils or lotions. 	✓	✓	✓	✓
<input type="checkbox"/>	Do not put the tray or rack in water shortly after cooking because it may cause breakage or damage of the tray or rack.				✓

	Do not operate the microwave oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of the hot liquid.	✓			✓
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CAUTION					
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	Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc. Remove wire twist ties from paper or plastic bags. Reason: Electric arcing or sparking may occur and may damage the oven.	✓		✓	✓
	Do not use your microwave oven to dry papers or clothes.	✓		✓	✓
	Use shorter times for smaller amounts of food to prevent overheating and burning food.	✓		✓	✓
	Do not immerse the power cable or power plug in water and keep the power cable away from heat.	✓	✓		
	Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts in shells, tomatoes etc.			✓	✓
	Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.	✓		✓	
	Always use oven mitts when removing a dish from the oven to avoid unintentional burns.			✓	
	Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.			✓	

	Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.				✓
	Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.	✓			✓
	Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)	✓		✓	
	Take care when connecting other electrical appliances to sockets near the oven.	✓	✓	✓	

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

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

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

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

- (a) A Dented, Scratched, or Broken Door, Handle, Out-Panel, or Control Panel.
- (b) A Broken or missing Tray, Guide Roller, Coupler, or Wire Rack.
- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.



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

(Applicable in countries with separate collection systems)

This marking on the product, accessories or literature indicates that the product and its electronic accessories (e.g. charger, headset, USB cable) should not be disposed of with other household waste at the end of their working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate these items from other types of waste and recycle them responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take these items for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product and its electronic accessories should not be mixed with other commercial wastes for disposal.

quick look-up guide

I want to cook some food.

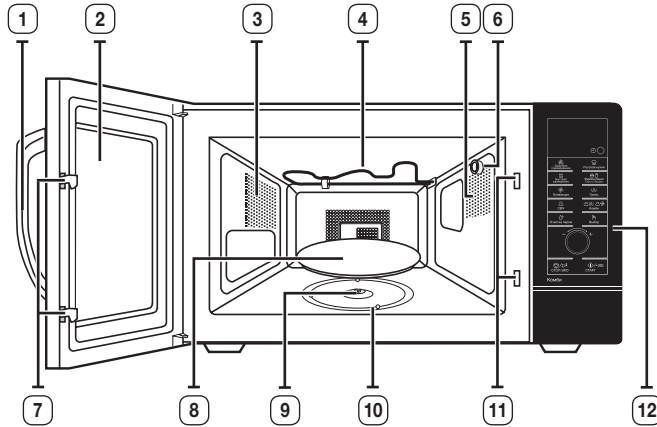
 CTAPT	1. Place the food in the oven. Press the START/+30s button. Result: When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.
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If you want to add an extra 30 seconds.

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

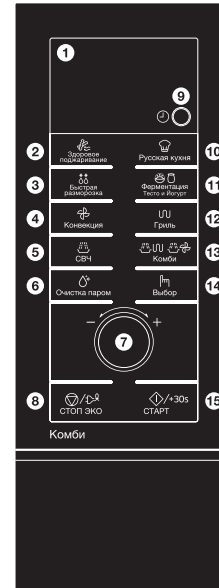
oven features

OVEN



- | | |
|----------------------|----------------------------|
| 1. DOOR HANDLE | 7. DOOR LATCHES |
| 2. DOOR | 8. TURNTABLE |
| 3. VENTILATION HOLES | 9. COUPLER |
| 4. HEATING ELEMENT | 10. ROLLER RING |
| 5. LIGHT | 11. SAFETY INTERLOCK HOLES |
| 6. WATER BOWL HOLDER | 12. CONTROL PANEL |

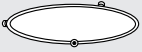
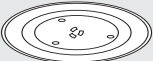
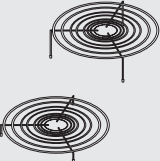


CONTROL PANEL



- | | |
|-------------------------|-------------------------------|
| 1. DISPLAY | 9. CLOCK SETTING BUTTON |
| 2. SLIM FRY BUTTON | 10. RUSSIA CUSINE BUTTON |
| 3. POWER DEFROST BUTTON | 11. DOUGH PROOF/YOGURT BUTTON |
| 4. CONVECTION BUTTON | 12. GRILL BUTTON |
| 5. MICROWAVE BUTTON | 13. COMBI BUTTON |
| 6. STEAM CLEAN BUTTON | 14. SELECT BUTTON |
| 7. KNOB DIAL | 15. START/+30s BUTTON |
| 8. STOP/ECO BUTTON | |

ACCESSORIES

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

	<p>1. Roller ring, to be placed in the centre of the oven. Purpose: The roller ring supports the turntable.</p>
	<p>2. Turntable, to be placed on the roller ring with the centre fitting on to the coupler. Purpose: The turntable serves as the main cooking surface; it can be easily removed for cleaning.</p>
	<p>3. High rack, Low rack, to be placed on the turntable. Purpose: The metal racks can be used to cook two dishes at the same time. A small dish may be placed on the turntable and a second dish on the rack. The metal racks can be used in grill, convection and combination cooking.</p>
	<p>4. Crusty plate, see page 28. Purpose: The crusty plate is used to brown food better in the microwave or grill combination cooking modes. It helps keep pastry and pizza dough crisp.</p>
	<p>5. Clean water bowl, see page 28. Purpose: The water bowl can be used to clean.</p>

oven use

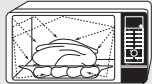
HOW A MICROWAVE OVEN WORKS


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

You can use your microwave oven to:

- Defrost
- Reheat
- Cook

Cooking principle.

	<p>1. The microwaves generated by the magnetron reflected at cavity and are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.</p>
	<p>2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.</p>
	<p>3. Cooking times vary according to the container used and the properties of the food:</p> <ul style="list-style-type: none"> • Quantity and density • Water content • Initial temperature (refrigerated or not)

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

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

CHECKING THAT YOUR OVEN IS OPERATING CORRECTLY

The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled "Troubleshooting" on the page 42.

- The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum (100 % - 900 W) is used, the water takes longer to boil.

Open the oven door by pulling the handle on the right side of the door.
Place a glass of water on the turntable. Close the door.

 СТАРТ	<p>Press the START/+30s button and set the time to 4 or 5 minutes, by pressing the START/+30s button the appropriate number of times.</p> <p>Result: The oven heats the water for 4 or 5 minutes. The water should then be boiling.</p>
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
SETTING THE TIME






When power is supplied, "88:88" and then "12:00" is automatically displayed on the display.

Please set the current time. The time can be displayed in either the 24-hour or 12-hour notation. You must set the clock:

- When you first install your microwave oven
- After a power failure

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

	<p>1. Press the Clock button.</p>
	<p>2. Turn the Knob Dial to set time display type. (12H or 24H)</p>





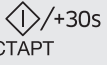
	<p>3. Press the Select button to complete the setup.</p>
	<p>4. Turn the Knob Dial to set the hour.</p>
	<p>5. Press the Select button.</p>
	<p>6. Turn the Knob Dial to set the minute.</p>
	<p>7. When the right time is displayed, press the Select button to start the clock.</p> <p>Result: The time is displayed whenever you are not using the microwave oven.</p>

COOKING/REHEATING

The following procedure explains how to cook or reheat food.

 ALWAYS check your cooking settings before leaving the oven unattended.

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

 CBЧ	<p>1. Press the Microwave button.</p> <p>Result: The following indications are displayed:  (microwave mode)</p>
 Выбор	<p>2. Turn the Knob Dial until the appropriate power level is displayed.</p> <p>At that time, press the Select button to set the power level.</p> <ul style="list-style-type: none"> If don't set the power level within 5 seconds, Automatically changes to the cooking time setting stage.
	<p>3. Set the cooking time by turning the Knob Dial.</p> <p>Result: The cooking time is displayed.</p>
 СТАРТ	<p>4. Press the START/+30s button.</p> <p>Result: The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished.</p> <ul style="list-style-type: none"> The oven beep and flash "End" 4 times. The oven will then beep one time per minute.

POWER LEVELS AND TIME VARIATIONS

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between six power levels.

Power level	Percentage	Output
HIGH	100 %	900 W
MEDIUM HIGH	67 %	600 W
MEDIUM	50 %	450 W
MEDIUM LOW	33 %	300 W
DEFROST	20 %	180 W
LOW	11 %	100 W



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

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

ADJUSTING THE COOKING TIME

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

- Check how cooking is progressing at any time simply by opening the door
- Increase the remaining cooking time

 СТАРТ	<p>To increase the cooking time of your food during cooking, press the START/+30s button once for each 30 seconds that you wish to add.</p> <ul style="list-style-type: none"> Example: To add three minutes, press the START/+30s button six times.
	<p>Just turning Knob Dial to adjust cooking time.</p> <ul style="list-style-type: none"> To increase cooking time, turn to right and to decrease cooking time, turn to left.

STOPPING THE COOKING

You can stop cooking at any time so that you can:

- Check the food
- Turn the food over or stir it
- Leave it to stand

To stop the cooking...	Then...
Temporarily	Temporarily : Open the door or press the STOP/ECO button once. Result: Cooking stops. To resume cooking, close the door again and press the START/+30s button.
Completely	Completely : Press the STOP/ECO button once. Result: Cooking stops. If you wish to cancel the cooking settings, press the STOP/ECO button again.

SETTING THE ENERGY SAVE MODE

The oven has an energy save mode.

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

If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and clock will be displayed after 25 minutes.

Oven Lamp will be turned off after 5 minutes with door open condition.


USING THE SLIM FRY COOK FEATURES







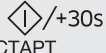
The 12 **Slim Fry** cook features include/provide pre-programmed cooking times.

You do not need to set either the cooking times or the power level.

You can adjust the Slim Fry cook category by press the **Slim Fry** button.

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

-  ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly. ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.

 Здоровое поджаривание	<ol style="list-style-type: none"> 1. Press the Slim Fly button.
  Выбор	<ol style="list-style-type: none"> 2. Select the category of food by turning the Knob Dial and press the Select button. <ol style="list-style-type: none"> 1) Potatoes/Vegetables 2) Seafood 3) Chicken
  Выбор	<ol style="list-style-type: none"> 3. Select the type of food that you are cooking by turning the Knob Dial. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the Select button to select the type of food.
	<ol style="list-style-type: none"> 4. Select the size of the serving by turning the Knob Dial.
 СТАРТ	<ol style="list-style-type: none"> 5. Press the START/+30s button.

The following table presents the 12 **Slim Fry** auto programmes for frying. It contains its quantities and appropriate instructions.

You will use less oil compared to frying with oil fryer, while you will get tasty results.

Programmes are running with a combination of convection, top heater and microwave energy.

1. Potatoes/Vegetables

Code/Food	Serving Size	Instructions
1-1 Frozen Oven Chips	300-350 g 450-500 g	Distribute frozen oven chips evenly on the crusty plate. Set plate on low rack. Turnover after beep sounds. Press start to continue. (The oven keeps operating if you do not turn over). Stand for 1-2 minutes.
1-2 Frozen Potato Croquettes	200-250 g 300-350 g	Distribute frozen potato croquettes evenly on the crusty plate. Set plate on low rack. Stand for 1-2 minutes.
1-3 Homemade French Fries	300-350 g 450-500 g	Use hard to medium type of potatoes and wash them. Peel potatoes and cut into sticks with a thickness of 10 x 10 mm. Soak in cold water (for 30 min.). Dry them with a towel, weigh them and brush with 5 g olive oil. Distribute homemade fries evenly on the crusty plate. Set plate on low rack. Turnover after beep sounds. Press start to continue. (The oven keeps operating if you do not turn over). Stand for 1-2 minutes.
1-4 Potato Wedges	200-250 g 300-350 g 400-450 g	Wash normal sized potatoes and cut them into wedges. Brush with olive oil and spices. Put them with the cut side on the crusty plate. Set plate on high rack. Stand for 1-3 minutes.
1-5 Frozen Onion Ring	100-150 g 200-250 g	Put frozen breaded onion rings or frozen breaded squid rings evenly on the crusty plate. Set plate on low rack. Stand for 1-2 minutes.
1-6 Sliced Courgettes	100-150 g 200-250 g	Rinse and slice courgettes. Brush with 5 g olive oil and add spices. Put slices evenly on the crusty plate and set plate on high rack. Turnover after beep sounds. Press start to continue. (The oven keeps operating if you do not turn over). Stand for 1-2 minutes.

2. Seafood

Code/Food	Serving Size	Instructions
2-1 Frozen Prawns	200-250 g 300-350 g	Distribute frozen breaded prawns evenly on the crusty plate. Set plate on low rack. Stand for 1-2 minutes.
2-2 Fish Cutlets	200-250 g 300-350 g	Distribute breaded fish cutlets evenly on the crusty plate. Set plate on low rack. Stand for 1-2 minutes.
2-3 Fried Squid	100-150 g 200-250 g	Distribute breaded squid rings evenly on the crusty plate. Set plate on low rack. Stand for 1-2 minutes.

3. Chicken





Code/Food	Serving Size	Instructions
3-1 Frozen Chicken Nuggets	200-250 g 300-350 g	Distribute frozen chicken nuggets evenly on the crusty plate. Set plate on low rack. Turnover after beep sounds. Press start to continue. (The oven keeps operating if you do not turn over). Stand for 1-2 minutes.
3-2 Chicken Drumsticks	200-250 g 300-350 g 400-450 g	Weigh drumsticks and brush with oil and spices. Place them evenly on high rack. Turnover after beep sounds, oven will stop process. Press start to continue. Stand for 1-3 minutes.
3-3 Chicken Wings	200-250 g 300-350 g	Weigh chicken wings and brush with oil and spices. Place them evenly on high rack. Turnover after beep sounds, oven will stop process. Press start to continue. Stand for 1-2 minutes.

USING THE DOUGH PROOF/YOGURT FEATURES

The 5 **Dough Proof/Yogurt** features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.

You can adjust the dough proof/yogurt category by turning the **Knob Dial** after press the **Dough Proof/Yogurt** button.

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

 <p>Ферментация Тесто и Йогурт</p>	<p>1. Press the Dough Proof/Yogurt button.</p>
	<p>2. Select the Dough Proof or Yogurt and turning the Knob Dial. 1) Dough proof 2) Yogurt</p>
 <p>Выбор</p>	<p>3. Select the type of food that you are cooking by press the Select button. You have to choose the number that you want to use for cooking by turning the Knob Dial. Refer to the table on the following page for a description of the various pre-programmed settings.</p>
 <p>СТАРТ</p>	<p>4. Press the START/+30s button.</p>

 Turntable is not operating during yogurt cooking.

The following table presents how to use the auto programmes for rising yeast dough or homemade yogurt.

1. Dough Proof


Code/Food	Serving Size	Instructions
1-1 Pizza Dough	300-500 g	Put dough in suitable sized bowl and set on the low rack. Cover with aluminium foil.
1-2 Cake Dough	500-800 g	Put dough in suitable sized bowl and set on the low rack. Cover with aluminium foil.
1-3 Bread Dough	600-900 g	Put dough in suitable sized bowl and set on the low rack. Cover with aluminium foil.

2. Yogurt






Code/Food	Serving Size	Instructions
2-1 Small Cups	500 g	Distribute 150 g natural yogurt into 5 ceramic cups or small glass jars evenly (30 g each). Add 100 ml milk into each cup. Use long-life milk (room-temperature; 3,5 % fat). Cover each with cling film and set in a circle on turntable. After finish, keep 6 hours in a refrigerator. For the first time we recommend to use dried yoghurt bacteria ferment.
2-2 Large Bowl	500 g	Mix 150 g natural yogurt with 500 ml long-life milk (room-temperature; 3,5 % fat). Pour evenly into large glass bowl. Cover with cling film and set on turntable. After finish, keep 6 hours in a refrigerator. For the first time we recommend to use dried yoghurt bacteria ferment.

USING THE POWER DEFROST FEATURES

The **Power Defrost** features enable you to defrost meat, poultry, fish, bread, cake and fruit. The defrost time and power level are set automatically. You simply select the programme and the weight.

 Use only containers that are microwave-safe.

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


 ** Быстрая разморозка	1. Press the Power Defrost button.
 Выбор	2. Select the type of food that you are cooking by turning the Knob Dial . Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the Select button to select the type of food.
	3. Select the size of the serving by turning the Knob Dial .
 START	4. Press the START/+30s button. Result: <ul style="list-style-type: none"> • Defrosting begins. • The oven beeps through defrosting to remind you to turn the food over.
 START	5. Press the START/+30s button again to finish defrosting. Result: When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

The following table presents the various **Power Defrost** programmes, quantities and appropriate instructions. Remove all kind of package material before defrosting. Place meat, poultry and fish on a flat glass plate or on a ceramic plate, arrange bread, cake and fruit on kitchen paper.





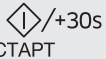
Code/Food	Serving Size	Instructions
1 Meat	200-1500 g	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. Stand for 20-90 minutes.
2 Poultry	200-1500 g	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. Stand for 20-90 minutes.
3 Fish	200-1500 g	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets. Stand for 20-80 minutes.
4 Bread/Cake	125-1000 g	Put bread horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping. Stand for 10-60 minutes.
5 Fruit	100-600 g	Spread fruits evenly into a flat glass dish. This programme is suitable for all kind of fruits. Stand for 5-20 minutes.

USING THE RUSSIA CUISINE FEATURES

The 60 **Russia Cuisine** features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.

 Use only recipients that are microwave-safe.

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

 Русская кухня	1. Press the Russian Cuisine button.
	2. Turn the Knob Dial to select cook category.
 Выбор	3. Select the cook category by pressing the Select button
	4. Turn the Knob Dial to select cook type. Refer to the table on the following page for a description of the various pre-programmed settings.
 СТАРТ	5. Press the START/+30s button. Result: The food is cooked according to the pre-programmed setting selected. <ul style="list-style-type: none"> When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

The following table presents quantities and appropriate Instructions about 60 **Russia Cuisine** programmes.

 Use oven gloves when taking out food.

1. Breakfast

Code/Food	Ingredients / Instructions
1-1 Porridge	Dry Russian porridge (Hercules) - 50 g, Sugar - 5 g, Salt - 0.5 g, Boiling water - 200 ml, Cold Milk - 150 ml Put into a big bowl shaped plate dry porridge, sugar, salt. Add boiling water, milk, mix well. Start cooking. After preparation add the butter, salt, sugar.
1-2 Buckwheat	Buckwheat - 100 g, Salt - 2 g, Boiling water - 300 ml Put into a bowl shaped plate buckwheat, salt. Add boiling water, mix well. Start cooking. After preparation add the butter, salt, sugar.
1-3 Cheese toast	Toast bread - 2 pc (26 to 28 g/pc), Cheese - 2 pc (20 g/pc) Put on two toasts to the high rack. Start cooking. As soon as oven beeps, upside down toasts and put on cheese to the toasts. And continue cooking process.
1-4 Poached egg	Egg - 1 pc, Water - 300 ml, Russian vinegar 9 % - 10 to 15 ml Put in bowl with water & vinegar into microwave oven. Bring water to a boil. As soon as oven beeps, put out the bowl with boiling water & vinegar. To make a funnel by a fork into the bowl, drop inside egg without shell. Continue cooking process.
1-5 Bread with canned salmon and hot mayonnaise	Bread - 2 pc (22 g/pc), Canned Salmon - 60 g (30 g/pc), Mayonnaise - 36 g (18 g/pc), Chives (chopped) - 2 to 5 g Put on two bread pieces to the high rack. Start cooking. As soon as oven beeps, take away bread. And upside down bread and put on canned salmon and mayonnaise to bread. Continue cooking process. Decorate chopped chives on top.
1-6 Sausages with canned pea	Sausages - 2 pc (50 g/pc), Butter - 5 g, Canned pea - 135 g (dry weight) Put into a plate pricked sausages without plastic cover, add butter a side. Put on the top of butter canned pea. Start cooking.

Code/Food	Ingredients / Instructions
1-7 Omelette	Egg - 3 pc, Milk - 30 ml, Salt - 2 g
	Whisk the egg with milk and salt, pour out egg to a plate. Start cooking. After preparation add the butter.
1-8 Syrniki	Custard cheese - 90~100 g, Wheat - 10 g, Sugar (vanilla infused sugar) - 10 g, Salt - 0.5 g, Egg - ¼ pc, Butter - 5~10 g (for greasing), Flour - 30 g
	All ingredients except butter mix well. Make two tablet forms. Grease on butter to the tablet forms. Put it on wax paper and on high rack. Start cooking. As soon as oven beeps, upside down tablet forms and continue cooking process.
1-9 Keks	Sugar - 45 g, Vanilla infused sugar - 5 g, Butter - 40 g, Egg - 0.5 pc, Milk - 30 ml, Baking powder - 3 g, Wheat - 100 g
	Mix well sugar, infused sugar and butter. Add beaten egg. Add all next ingredients. Put it into a buttered bowl. Start cooking. Give it cold before removing out the bowl.
1-10 Lemon shortbread bolls	Wheat - 100 g, Butter - 50 g, Sugar - 40 g, Egg yolk - 0.5 pc, Warm water - 1 tbsp, Lemon zests, For topping: Egg yolk - 1 pc, Ice sugar - 3~5 g
	Mix well all ingredients. Make five balls. Put it on wax paper. Put it on turntable. Start cooking. As soon as oven beeps, grease egg yolk on the balls top, sprinkle with ice sugar and continue cooking process. Leave it to cold.
1-11 Chicken liver pate	Chicken livers - 500 g, Onions - 2 (thinly sliced), Garlic - 1 clove (crushed), Cream (20 % fat) - 120 ml, Butter - 60 g, Vegetable oil - 2 tbsp, Salt and pepper
	Place in a large bowl, cream and vegetable oil, onion and garlic, cover and place in oven then cook. When beeps, add 2 chicken livers and cook again. Remove from oven and let it cool down. To blend into a homogeneous mass, add cream, salt and pepper. Transfer to a rectangular shape, smooth surface, cover with foil and put to refrigerator for 2-3 hours. Blend it once more. Serve with toast.

Code/Food	Ingredients / Instructions
1-12 Vegetable frittata	Large potatoes (peeled and cut into thin circles) - 2, Onion (thinly sliced) - 1, Eggs - 5, Small zucchini - 2, Red sweet pepper - 2, Cream (cream milk, 35 % fat) - 450 ml, Grated parmesan cheese - 2 tbsp
	Spread 1 cup of potatoes and onions in a round baking dish so that the entire bottom was closed. Mix the cream with the eggs, pour half the mixture into the potatoes and place in MWO. Zucchini and peppers cut into thin strips. Arrange potatoes in a circle on the "rays of" pour the remaining cream and egg mixture, sprinkle with Parmesan cheese. Start cooking.
1-13 Sesame cheese biscuits	Flour - 1 Cup, Butter - 125 g, Cheese with blue mold (Dorblue) - 60 g, Grated parmesan cheese - 2 tbsp, Chopped green onions - 0.25 Cup, Sesame seeds - 0.5 Cup
	Sift flour on the table. Butter cut into small pieces and rub into the flour. Add crumbled blue cheese, parmesan and green onions. Mix well. Close the dough into a ball, wrap in foil and place in refrigerator for 30 minutes. Divide the dough into small balls, roll them in sesame. Place on lightly greased baking sheet and cook.
1-14 Chocolate cookies	Flour - 1.5 Cups, Pinch of salt, Butter - 120 g, Dark chocolate - 125 g, Sugar - 0.5 cups, Egg - 1, Chopped walnuts - 60 g
	Put in a bowl of melted butter and chocolate and sugar then allow to cool. Beat in the egg mixture, add the sifted flour and salt. Mix well. Add nuts, stir again. Tablespoons of the dough circles spread out onto a lightly greased baking sheet. Then cook.
1-15 Buckwheat pudding	(a) Custard cheese 9 % - 120 to 140 g, Sugar - 10 to 15 g, Salt - 0.5 g, Egg - ½ pc, Ready cooked buckwheat - 140 g
	(b) Butter - 5 g, Bread crumbs - 1 to 2 g (c) Sour cream - 30 g
	Mix all ingredients(a). Put into buttered and covered with bread crumbs bowl shaped plate(b). Cover sour cream on top(c). Start cooking.

2. Lunch

Code/Food	Ingredients / Instructions
2-1 Borsch	<p>(1) Beetroot graded - 50 g, Cabbage julienned - 20 g, Carrot graded - 15 g, Onion julienned - 10 g, Tomato paste - 15 g, Sugar - 5 g</p> <p>(2) Beef stock or water with dry concentrate - 650 ml, Bay leaf - 1 pc</p> <p>Russian vinegar 9 % - 5 ml if you like. Garlic, greenary and sour cream for serving</p> <p>Put all ingredients(1) into a big bowl, add hot stock and start cooking. As soon as oven beeps, add bay leaf. Mix well and continue cooking process.</p>
2-2 Schi	<p>(1) Cabbage julienned - 45 g, Carrot graded - 15 g, Onion julienned - 10 g, Potato batons - 25 g, Tomato paste - 10 g, Beef stock or water with dry concentrate - 400 ml</p> <p>(2) Beef stock or water with dry concentrate - 100 ml, Bay leaf - 1 pc. Greenary for serving</p> <p>Put all ingredients(1) into a big bowl, add boiling stock. Start cooking. As soon as oven beeps, mix well, add stock, bay leaf(2). And continue cooking process.</p>
2-3 Meat solyanka	<p>(1) Onion julienned - 45 g, Beef stock or water with dry concentrate - 350 ml</p> <p>(2) Capers - 7 g, Salted cucumber graded - 50 g, Tomato paste - 30 g, Black Olives - 16 g, Liquid of Black Olives - 20 ml, Bay leaf - 1 pc, Meat assorted - 30 g, Beef stock or water with dry concentrate - 350 ml</p> <p>Put onion into a big bowl, add boiling stock(1). Start cooking. As soon as oven beeps, add all next ingredients(2). Mix well, add stock, bay leaf and continue cooking process.</p>
2-4 Vegetable soup	<p>Frozen vegetables - 150 g, Vegetable stock or water with dry concentrate - 300 ml. Greenary for serving</p> <p>Put all ingredients into a big bowl, add boiling stock. Start cooking.</p>

Code/Food	Ingredients / Instructions
2-5 Chicken noodle soup	<p>Vermicelli - 15 g, Chicken fillet - 50 g, Carrot graded - 15 g, Onion julienned - 10 g, Chicken stock or water with dry concentrate - 440 ml. Greenary for serving</p> <p>Put vermicelli into a big bowl, add boiling stock. Cut fillet into slices and add with all other ingredients. Mix well and start cooking.</p>
2-6 Cutlets	<p>(1) White bread - 10 g, Milk - 15 ml</p> <p>(2) Pork & beef minced meat - 120 g, Salt - 2 g, Black pepper - 1 g</p> <p>(3) Bread crumbs - 5 g</p> <p>Drop milk to bread(1). Mix it well with minced meat. Add spices(2). Form it in two balls, cover with bread crumbs(3). Put it on a plate on the high rack. Start cooking.</p>
2-7 Grilled salmon steak	<p>Salmon steak with bone and skin - 200 to 250 g, Salt - 1 g, Lemon - 15 g (squeeze juice), Oil - 5 g</p> <p>Salmon steak season, oil. Put it on a plate. Put the plate on the low rack and start cooking.</p>
2-8 Pork neck with mustard sauce	<p>(1) Pork neck - 150 g, Carrot graded - 20 g, Onion julienned - 20 g, Chicken stock or water with dry concentrate - 100 ml</p> <p>(2) Mix for sauce: Wheat - 5 g, Dijon mustard - 20 g, Sour Cream - 30 g, Water - 50 ml</p> <p>Cut meat into batons, prepare vegetables.add chicken stock.(1) Pour into a plate. Mix well and start cooking. Prepare all ingredients for the mix for sauce(2). As soon as oven beeps, Pour the mix into stock with meat, mix it and continue cooking process.</p>
2-9 Pelmeni	<p>Frozen Pelmeni - 15 pc (10 to 12 g one piece), Chicken stock or water with dry concentrate - 400 ml, Whole black pepper - 3 to 5 pc, Bay leaf - 1 pc.</p> <p>Put all ingredients into a big bowl plate, add boiling stock. Cover with a plastic bowl shaped lid. Start cooking. After preparation add the butter, sour cream.</p>

Code/Food	Ingredients / Instructions
2-10 Dry fruit compote	Dry apricot - 25 g, Prune - 20 g, Dry apple - 15 g, Sugar - 10 g, Lemon acid - 2 dash, Boiling water - 600 ml Put all ingredients into a big bowl, add boiling water. Start cooking.
2-11 Chinese chicken wings	Chicken wings - 12, Soy sauce - 0.3 Cup, Honey - 2 tbsp, Dry white wine - 2 tbsp, Vegetable oil - 2 tbsp, Minced clove of garlic - 1, Grated ginger root - 0.5 tsp, sesame seeds A phalanx of the extreme wings tuck inside. Mix soy sauce, honey, wine, oil, garlic and ginger. Put the wings in the marinade and refrigerator for one night. On the next day to pass the wings on a baking sheet, sprinkle with sesame seeds on the low rack and start cook.
2-12 Fish with crunchy cheese topping	Fillets of white sea fish - 4 (200 g each), Bacon (finely chopped) - 2 strips, Finely chopped nuts - 0.25 Cup, White bread crumbs - 1 cup, Soft cheese like Camembert - 125 g, Butter - 3 tbsp Place a fish fillet in a suitable form for baking. Cheese cut into very thin slices and place on top of fish. Mix the melted butter with bacon, walnuts and bread crumbs. Put an even layer on fish and start to cook.
2-13 Fish with broccoli and almonds	Walleye fillets (fish, 400 g each) - 2, Orange juice - 1.5 Cup, Zest of orange - 1, Small head broccoli - 1, Chopped almonds into crumbs - 0.3 Cup, Butter - 2 tbsp, Cornstarch - 3 tbsp, Salt and pepper Mix the melted butter and cook the starch in oven during 1 min with 900 W. Add orange juice and zest, continue to cook another 2 minutes with 900 W. Cut the broccoli into small florets. Place the perch fillet in a suitable form on the sides to put broccoli florets, cooked pour the sauce and sprinkle with nuts. Start to cook.

Code/Food	Ingredients / Instructions
2-14 Calamari with pesto	Squid rings - 500 g, Dry white wine - 0.5 Cups, Lemon juice - 2 tbsp For the sauce: Basil leaves - 1.5 Cup, Roasted pine nuts - 0.25 Cup, Crushed cloves of garlic - 2, Olive oil - 0.5 Cup, Salt and pepper Prepare the sauce. Blender chop the basil leaves, nuts and garlic in a homogeneous mass. Continuing to whisk, pour in olive oil. To add salt and pepper. Two rings of squid in a bowl, pour the wine and lemon juice, mix well and place in oven and cook. Stir the sauce finished ring.
2-15 Beef stroganoff	Beef - 600 g, Onions (medium) - 2 (thinly sliced), Sour cream - 100 g, Tomato paste - 25 g, Flour - 1 tbsp, Beef stock - 1.5 Cups, Salt and pepper The meat cut into pieces of a 20 mm thick pieces, repel to a thickness of 7-10 mm, and then cut them into thin strips length of 3-4 cm. Sprinkle with flour, salt and pepper and mix well. Place the meat in the form and add the onion, tomato paste and stock. Cover and place in oven then cook. When beeps, add the cream and cook again.

3. Dinner

Code/Food	Ingredients / Instructions
3-1 Meatloaf with hard boiled egg	<p>Minced meat (beef & pork) - 150 g, Hardboiled egg - 1 pc, Salt - 2 g, Black pepper powder - 0.5 g</p> <p>Add spice into meat and mix hard by hand. Roll meat into round form. Put in the center of meat round the egg. Cover the egg by meat from all side. Form it in arc form. Put it on a plate. Put the plate on the turntable. Start cooking.</p>
3-2 Lazy cabbage rolls	<p>(1) Meat ovals (a) Minced meat (beef & pork) - 120 g, Cooked regular rice - 25 g, Cabbage chopped - 25 g, Salt - 1 to 2 g, Black pepper powder - 0.5 g (b) Onion julienned - 30 g, Beef stock or water with dry concentrate - 100 ml (2) Mix for sauce: Wheat - 5 g, Tomato paste - 10 g, Sour Cream - 30 g, Water - 50 ml</p> <p>Add vegetables and spice into meat and mix hard by hand(a). Form it in two ovals. Put onion into a bowl shaped plate. Put meat ovals on it, add the stock(b). Put the plate on the high rack. Start cooking. Prepare all ingredients for the Mix for sauce(2). As soon as oven beeps, pour the mix into stock with meat ovals. Upside down it and continue cooking process.</p>
3-3 Meat balls in tomato sauce	<p>(1) Meat balls (2) White bread - 30 g, Milk - 35 ml, Minced meat (beef & pork) - 130 g, Salt - 1 to 2 g, Black pepper powder - 0.5 g (3) Onion julienned - 15 g, Carrot julienned - 30 g, Beef stock or water with dry concentrate - 100 ml (4) Mix for sauce: Wheat - 5 g, Tomato paste - 20 g, Water - 75 ml</p> <p>Put bread into milk. Add it inside minced meat. Season it and mix hard by hand(2). Form it in two balls. Put onion and carrot into a bowl shaped plate(3). Put meat balls on it, add the stock. Put the plate on the high rack. Start cooking. Prepare all ingredients for the Mix for sauce(4). As soon as oven beeps, pour the mix into stock with meat balls. Upside down it and continue cooking process.</p>

Code/Food	Ingredients / Instructions
3-4 Chicken legs with prunes	<p>Onion julienned - 15 g, Carrot julienned - 20 g, Chicken legs - 2 pc (160 to 180 g), Prunes - 5 to 7 pc (50 g), Chicken stock or water with dry concentrate - 150 ml</p> <p>Put onion and carrot into a plate. Put chicken legs on it, add prunes and the stock. Put the plate in microwave oven. Start cooking. As soon as oven beeps, upside down it and continue cooking process.</p>
3-5 Turkey steamed with vegetables	<p>Turkey filet batons - 150 g, Zucchini julienned - 50 g, Onion julienned - 15 g, Carrot julienned - 20 g, Chicken stock or water with dry concentrate - 100 ml</p> <p>Put all ingredients into a bowl shaped plate add boiling stock. Start cooking.</p>
3-6 Baked potato	<p>Big size potato (160 - 200 g) - 1 to 2 pc</p> <p>Peel potatoes, to put it to the not deep dish without water and cover with food film. Put in microwave. Start cooking. Put butter or sour cream or cheese or something else before serving.</p>
3-7 Ratatouille	<p>Zucchini diced - 100 g, Carrot diced - 60 g, Bell pepper diced - 75 g, Onion diced - 45 g, Garlic chopped - 6 g, Tomato paste - 10 g, Oregano and Basil - to taste, Vegetables stock or water with dry concentrate - 150 ml</p> <p>Put all ingredients into a bowl shaped plate. (Add oregano & basil). Mix well. Start cooking.</p>
3-8 Russian old style fish	<p>(1) Beetroot julienned - 30 g, Carrot julienned - 30 g, Onion julienned - 15 g, Fish/Chicken stock or water with dry concentrate - 200 ml (2) Mix for sauce: Wheat - 10 g, Tomato paste - 10 g, Sour cream - 30 g, Water - 50 ml (3) Carp or pike perch filet - 150 g, Bay leaf - 1 pc</p> <p>Put all ingredients into a bowl shaped plate add boiling stock.(1) Start cooking. As soon as oven beep, stir in mix for sauce with veg and stock (2). Add fish and bay leaf (3). Continue cooking process.</p>

Code/Food	Ingredients / Instructions
3-9 Moscow style fish	(1) Champignons - 30 g, Pike perch fillet - 150 g, Oil - 5 g (2) Sour cream - 30 g (2 x 15 g) (3) Baked potato round cut - 2 pc per 60 to 70 g, Salt - 5 g, White pepper powder - 0.5 g, Grated cheese - 25 g
	Put mushrooms on a plate fish aside. Drop oil on it(1). Start cooking. As soon as oven beeps, put a half of sour cream on a ceramic plate (in the center) (2). Put cooked mushrooms on it. Put Fish on it. Season it. Put around fish cut potato. Put on potato cheese(3). Continue cooking process.
3-10 Frozen pizza	Frozen pizza - 350 g
	Put frozen pizza with wax paper on the grill rack. Start cooking.
3-11 Loin of pork with spinach and nuts	Pork carbonado - 1 kg, Fresh frozen spinach - 250 g, Small onion - 1 (chopped), Minced clove of garlic - 1, Pine nuts - 3 tbsp, Fresh white bread crumbs - 0.25 Cup, Butter - 1 tbsp, Salt and pepper
	Prepare the filling. Defrost spinach, squeeze out excess liquid well. Place butter and onion in a small form, put in oven for 1 minute with 900 W. Add the spinach, garlic, nuts and bread crumbs. Season with salt and pepper, mix well. Open pork carbonado with knife, beat it a little, add salt and pepper, put the filling, twist rolls, fix with skewer and tighten with a thread. Place in oven and cook. When beeps, turning once.
3-12 Meatballs with rice	Ground beef - 500 g, Cooked rice - 2 Cup, Large onion (chopped) - 1, Minced clove of garlic - 1, Egg - 1, Tomatoes in juice - 400 g, Salt and pepper
	Mix well cooked rice with minced meat, onions, garlic and egg. Season with salt and pepper. Wet hands shape from small meat balls with a diameter of approximately 5 cm. Put them in shape. Add tomatoes, along with the juice and place in oven then cook. When beeps, turning once.

Code/Food	Ingredients / Instructions
3-13 Honey roast lamb	Lamb leg - 1.5 kg, Honey - 3 tbsp, Mustard - 1 tbsp, Salt and pepper
	Mix the honey and mustard. Rub the lamb with salt and pepper, brush with honey dressing. Place the meat on a baking sheet and cook. When beeps, once turned.
3-14 Chicken cheese rolls	Chicken filets - 4, Brie cheese - 125 g, Chopped parsley - 1 tbsp, Eggs - 2, Fresh white bread crumbs - 2 Cups, Salt and pepper
	Chicken fillet a repulse into a thin layer. With cheese, cut peel and mash it together with the parsley. Place the filets on each one-quarter of the prepared stuffing. Close fillet rolls, secure with wooden toothpicks edge. Dip each roll in beaten egg, then bread crumbs. Place on baking sheet and cook.
3-15 Chicken in tomato sauce	Chicken (1.25 kg) - 1, Tomatoes in juice - 450 g, Dry red wine - 0.5 Cup, Large onion - 1 (chopped), Pitted black olives - 0.5 Cup, Small plates of sliced mushrooms - 250 g, Chopped parsley - 2 tbsp, Curry powder - 1 tsp, Flour - 20 g, Salt and pepper
	Chicken cut into portions, rub with salt and pepper. Mix mashed with a fork in the form of tomatoes, wine, onions, olives, flour and curry. Put the pieces in the shape of a chicken, mix well. Cover and place in oven then start to cook. When beeps, add the mushrooms and cook again. Before serving, sprinkle with parsley.

4. Special Occasions

Code/Food	Ingredients / Instructions
4-1 Bell pepper stuffed with meat	(1) Bell pepper - 2 pc per 80 g, Minced meat (beef & pork) - 150 to 190 g (divide to two part), Cooked regular rice - 10 to 20 g, Salt - 5 g, Black pepper powder - 0.5 g, Beef stock or water with dry concentrate - 200 ml (2) Mix for sauce: Wheat - 5 g, Tomato paste - 20 g, Water - 50 ml
	Add rice inside minced meat. Season it and mix hard by hand. Remove the center and seeds from the pepper. Stuff pepper by meat. Put it into a bowl shaped plate add stock(1). Start cooking. Prepare all ingredients for the Mix for sauce(2). As soon as oven beeps, pour the mix into stock with stuffed pepper. Upside down it and continue cooking process.
4-2 Fish pie rasstegai	(1) Frozen puff pastry (2 square forms) - ¼ part of form (2) Filling: Pike perch filet small diced - 25 g, Champignons diced - 6 g, Cooked regular rice - 4 g, Egg yolk - ¼ pc for brushing
	Defrost the pastry. Cut pastry to necessary size(1). Mix all ingredients for filling(2). Put filling in the center of piece of pastry. Form it to boat. Brush it with egg yolk. Put it on a plate. Put the plate on the low rack. Start cooking.
4-3 Cheese in bread crumbs	Cheese - 125 g (4 to 5 pc per 25 g each), Egg - 0.5 pc, Bread crumbs - 3 to 5 g
	Cut cheese into bricks. Put into egg yolk and covered with bread crumbs. Put cheese on a wax paper. Then put it on the high rack. Start cooking.
4-4 Chicken shashlik	Chicken leg filet - 380 g, Tomato paste - 20 g, Salt - 5 g, Garlic chopped - 3 g, Oil - 7 g, Regular yogurt - 70 g, Sticks. For marinate: tomatoes, olive oil, salt, pepper, lemon peel
	Cut filet into 3 x 3 cm dices. For marinate mix tomatoes smashed in blender, olive oil, salt, pepper, lemon peel. Mix marinate with chicken filet. Pickle meat for more than 1 hour. Put chicken pieces to the wooden skewers. Put it on the plate and on the high rack. Start cooking.

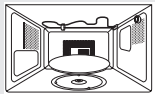
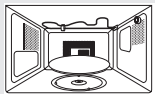



Code/Food	Ingredients / Instructions
4-5 Boyar style meat	Pork neck - 280 g (cut in 4 pieces), Salt - 2 g, Black pepper powder - 0.5 g, Champignons slices - 45 g, Mayonnaise - 55 g
	Season meat. Put meat on the plate. Put plate on the high rack. Start cooking. As soon as oven beeps, put champignons on meat and cover with mayonnaise. Continue cooking process.
4-6 Coulibiac with salmon	Frozen puff pastry - 130 g Filling: Salmon filet small diced - 100 g, Salt - 1 g, Pan fried onion diced - 20 g, Hardboiled egg small diced - 30 g, Egg yolk - 1 pc for brushing
	Defrost pastry. Roll it to 2 mm thin. Mix all ingredients for filling. Put filling in the center of pastry. Combine ends of the pastry together. Form it. Make some cuts. Brush it by egg yolk. Put formed pastry on a wax paper. Then put it on the low rack. Start cooking.
4-7 Salmon shashlik	Salmon big diced - 350 to 370 g, Lemon - 25 g (squeeze juice), Salt - 5 g, Oil - 10 g, Parsley chopped - 10 g, Sticks
	Mix all ingredients and fish. Marinate 15 - 20 min. Put on sticks it. Put it on the plate and on the high rack. Start cooking.
4-8 Trout baked with vegetables	Butter - 5 g, Carrot julienned - 35 g, Onion julienned - 25 g, Garlic chopped - 3 g, Celery leaves chopped - 5 g, Trout - 1 pc (220 to 250 g), Salt - 1 g, White pepper powder - 0.5 g, Butter - 5 g
	Grease butter in the centre of wax paper. Put carrot, onion, garlic and celery on it. Put seasoned trout on vegetables. Grease butter on top of the fish. Cover it. Put it into microwave oven and start cooking.
4-9 Cookies	Wheat - 85 g, Ice sugar - 25 g, Butter - 50 g, Egg - 0.5 ps, Salt - 1 g
	Mix well wheat, ice sugar and butter. Add salt and egg. Mix well. Form it in two tablet forms. Put it with wax paper on the low rack. Start cooking.








Code/Food	Ingredients / Instructions
4-10 Cranberry fruit drink	Frozen cranberry - 50 g, Sugar - 35 g, Water - 200 ml
	Frozen cranberry cut by mincer. Put all ingredients into a big bowl. Start cooking. Cool and strain.
4-11 Lemon slice	Flour - 1.5 Cup, Butter - 60 g, Sugar - 0.5 Cup, Egg - 1 For the filling: Condensed milk - 400 ml, Egg yolks - 2, Lemon juice - 0.5 Cup
	Melt the butter with the sugar and cool then drive an egg. Add sifted flour and knead the dough. Put the dough in the form of silicon with low bumpers. Mix the condensed milk with egg yolks and lemon juice. Distribute evenly over the dough and put in the oven and cook.
4-12 Profiteroles with chocolate	Flour - 1 Cup, Butter - 125 g, Water - 1 Cup, Eggs - 4, Dark chocolate - 100 g, Whipped cream
	In a bowl, mix butter with water and cook for 3 min with 600 W. Allow to cool, add flour and mix well. One by one add the eggs, mixing thoroughly each time. Transfer to a pastry bag and circles to isolate the dough on a baking sheet then cook. Cut the profiteroles and let cool on a wire rack. Fill with whipped cream. Serve profiteroles with hot chocolate.
4-13 Apple pie	Flour - 2.5 Cup, Powdered sugar - 0.3 Cup, Chilled butter - 185 g, Protein 1, Sugar - 1 tbsp For the filling: Large apples - 4, Sugar - 4 tbsp + 2 tbsp
	Sift the flour on the table along with the powdered sugar. Butter cut into small cubes and rub into the flour. Add 1-2 tbsp water and knead a soft elastic dough. Wrap it in foil and place in refrigerator for 1 hour. Apples cut into thin slices, removing the core. 2/3 roll out dough into a circle of diameter 22 cm. Cover the baking dish them 18 cm in diameter, making the bumpers. Place 3 slices of apples on the dough. Sprinkle with sugar. Roll out remaining dough into a circle. Lubricate the edge of the cake protein, cover with second piece of dough and tucks the edge. Sprinkle with remaining sugar. Cook.

Code/Food	Ingredients / Instructions
4-14 Walnut pie	Flour - 1.5 Cup, Powdered sugar - 1 tbsp, Butter - 125 g, Lemon juice - 1 tbsp For the filling: Chopped walnuts - 250 g, Sugar - 0.75 Cup, Flour - 2 tbsp, Honey - 1 Cup, Butter - 30 g, Eggs - 3
	Sift the flour on the table along with the powdered sugar. Butter cut into small cubes and rub into the flour. Add lemon juice and 1 tbsp water. Knead the dough. Wrap it in foil and place in refrigerator for 1 hour. Prepare the filling. Beat in blender, honey, sugar, flour, butter and eggs into a homogeneous mass. Put pastry into the form, making boards, to put filling regularly, decorate with walnuts, pour the cooked mixture and place in the oven then cook.
4-15 Strawberry roulade	Flour - 2 Cups, Pinch of salt, Milk - 125 ml, Butter - 25 g, Vegetable oil - 0.5 tbsp, Egg - 2, Sugar - 2 tbsp, Dry yeast - 7 g, pinch of vanillin For the filling: Strawberries - 700 g, Sugar - 0.5 Cup, Corn starch - 2 tbsp
	In a large bowl, dissolve yeast in warm milk, add sugar and half the sifted flour and salt. Stir and leave for 1 hour. Add the remaining flour, 1 egg, butter and vegetable oil. Knead the dough and leave in a warm place for 1.5 hours. Once the dough knead. Strawberries cut into slices and mix with sugar and starch. Knead dough again and roll out on floured surface into a very thin layer. Put the filling on the dough, leaving a free margin (approximately 2 cm). Minimize plastic rolls, tucks the edge. Brush with remaining lightly beaten egg. Place the loaf in the oven then cook.

USING THE CRUSTY PLATE


This crusty plate allows you to brown food not only on the top with the grill, but also the bottom of the food turns crispy and brown due to the high temperature of the crusty plate. Several items which you can prepare on the crusty plate can be found in the chart (see next page). The crusty plate can also be used for bacon, eggs, sausages, etc.


	1. Place the crusty plate directly on the turntable and preheat it with highest Microwave-Grill-Combination [600 W + Grill] by following the times and instructions in the chart.
	2. Brush the plate with oil if you are cooking food, such as bacon and eggs, in order to brown the food nicely.
	3. Place the food on the crusty plate.
	4. Place the crusty plate on the metal rack (or turntable) in the microwave.
	5. Select the appropriate cooking time and power. (Refer to the table on the side)



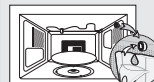


-  Always use oven gloves to take out the crusty plate, as will become very hot.
-  Please note that the crusty plate has a teflon layer which is not scratch-resistant. Do not use any sharp objects like a knife to cut on the crusty plate.
-  Do not place any objects on the crusty plate that are not heat-resistant.
-  Never place the crusty plate in the oven without turntable.
-  Clean the crusty plate with warm water and detergent and rinse off with clean water.
-  Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.
-  Please note that the crust plate is not dish washer-safe.

USING THE STEAM CLEANING

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


-  Use this function only after the oven has completely cooled. (Room temperature)

-  Use normal water only, and no distilled water.

	1. Open the Door.
	2. Fill with water following guide line (water level) outside the water bowl. (The line is about 50 ml.)
	3. Insert water bowl into upper water bowl holder on the right wall of cooking chamber. At that time close the door.
 Очистка паром	4. Press the Steam Clean button. It can be seen MISTY during steam cleaning, but it is not a defect BUT STEAM SHIELDS THE light INSIDE .
	5. Open the door and please clean cavity of oven with dried dishtowel. Remove the turntable and only under rack with kitchen paper.

-  Water Bowl only can be use during "**Steam Clean**" mode.

WARNING When cooking non-liquid items, remove water bowl because it will damage and cause fire to the microwave oven.







-  More than 50 ml water may cause a leak at the back through the hole. Ensure that it is not more than 50 ml.

CONVECTION

The convection mode enables you to cook food in the same way as in a traditional oven. The microwave mode is not used. You can set the temperature, as required, in a range varying from 40 °C to 200 °C. The maximum cooking time is 60 minutes.

- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and browning, if you use the low rack.





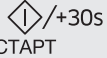
Check that the heating element is in the horizontal position. Open the door and place the recipient on the low rack and set on turntable.

 Конвекция	<p>1. Press the Convection button.</p> <p>Result: The following indications are displayed:</p> <p style="text-align: center;">  (convection mode) 180 °C (temperature) </p>
	<p>2. Set the temperature by turning the Knob Dial. (Temperature : 40~200 °C, 10 °C interval)</p> <ul style="list-style-type: none"> • If don't set the temperature within 5 seconds, Automatically changes to the cooking time setting stage.
 Выбор	<p>3. Press the Select button.</p>
	<p>4. Set the cooking time by turning the Knob Dial. (If you want to preheat the oven, select " : 0")</p>
 СТАРТ	<p>5. Press the START/+30s button.</p> <p>Result: Cooking starts:</p> <ul style="list-style-type: none"> • When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

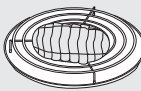
GRILLING

The grill enables you to heat and brown food quickly, without using microwaves.

- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and grilling results, if you use the high rack.

	<p>1. Open the door and place the food on the rack.</p>
 Гриль	<p>2. Press the Grill button.</p> <p>Result: The following indications are displayed:</p> <p style="text-align: center;">  (grill mode) </p> <ul style="list-style-type: none"> • You cannot set the temperature of the grill.
	<p>3. Set the grilling time by turning the Knob Dial.</p> <ul style="list-style-type: none"> • The maximum grilling time is 60 minutes.
 СТАРТ	<p>4. Press the START/+30s button.</p> <p>Result: Grilling starts.</p> <ul style="list-style-type: none"> • When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

CHOOSING THE ACCESSORIES

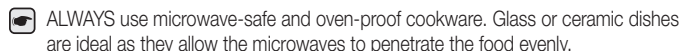
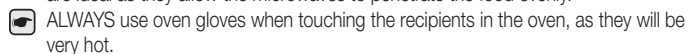
	<p>Traditional convection cooking does require cookware. You should, however, use only cookware that you would use in your normal oven.</p> <p>Microwave-safe containers are not usually suitable for convection cooking; don't use plastic containers, dishes, paper cups, towels, etc.</p>
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If you wish to select a combined cooking mode (microwave and grill or convection), use only recipients that are microwave-safe and oven-proof.

- ☞ For further details on suitable cookware and utensils, refer to the Cookware Guide on page 32.







COMBINING MICROWAVES AND GRILL

You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.

-  ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
-  ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.

You can improve cooking and grilling, if you use the high rack.

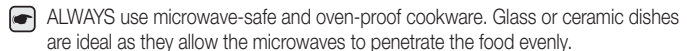

Open the door. Place the food on the rack best suited to the type of food to be cooked. Place the rack on the turntable. Close the door.

 Комби	<p>1. Press the Combi button. Result: The following indications are displayed: Cb - 1 (Microwave + Grill)</p>
 Выбор	<p>2. Make the display indicating Cb-1 by turning the Knob dial and then press the Select button. Result: The following indications are displayed:  (microwave & grill combi mode) 600 W (output power)</p>
 Выбор	<p>3. Select the appropriate power level by turning the Knob Dial until the corresponding output power is displayed (600, 450, 300 W). At that time, press the Select button to set the power level.</p> <ul style="list-style-type: none"> • You cannot set the temperature of the grill. • If don't set the temperature within 5 seconds, Automatically changes to the cooking time setting stage.
	<p>4. Set the cooking time by turning the Knob Dial.</p> <ul style="list-style-type: none"> • The maximum cooking time is 60 minutes.
 СТАРТ	<p>5. Press the START/+30s button. Result:</p> <ul style="list-style-type: none"> • Combination cooking starts. • When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.




COMBINING MICROWAVES AND CONVECTION





Combination cooking uses both microwave energy and convection heating. No preheating is required as the microwave energy is immediately available.

Many foods can be cooked in combination mode, particularly:

- Roast meats and poultry
 - Pies and cakes
 - Egg and cheese dishes
-  ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
 -  ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and browning, if you use the low rack.





Open the door. Place the food on the turntable or on the low rack which should then be placed on the turntable. Close the door. The heating element must be in the horizontal position.

 Комби	<p>1. Press the Combi button. Result: The following indications are displayed: Cb - 1 (Microwave + Grill)</p>
 Выбор	<p>2. Make the display indicating Cb-2 (Microwave + Convection) by turning the Knob Dial, and then press the Select button.</p>
 Выбор	<p>3. Select the appropriate power level by turning the Knob Dial until the corresponding output power is displayed (600, 450, 300, 180, 100 W). At that time, press the Select button to set the power level.</p> <ul style="list-style-type: none"> • If don't set the power level within 5 seconds, Automatically changes to the cooking time setting stage. (Default : 180 °C)

	<p>4. Select the appropriate temperature by turning the Knob Dial (Temperature : 200~40 °C). At that time, press the Select button to set the power level.</p> <ul style="list-style-type: none"> If don't set the temperature within 5 seconds, Automatically changes to the cooking time setting stage. <p>Result: The following indications are displayed:</p> <p> (microwave & convection combi mode)</p> <p>600 W (output power) 180 °C (temperature)</p>
	<p>5. Set the cooking time by turning the Knob Dial.</p> <ul style="list-style-type: none"> The maximum cooking time is 60 minutes.
	<p>6. Press the START/+30s button.</p> <p>Result:</p> <ul style="list-style-type: none"> Combination cooking starts. The oven is heated to the required temperature and then microwave cooking continues until the cooking time is over. When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.





SWITCHING THE BEEPER OFF

You can switch the beeper off whenever you want.

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

USING THE CHILD LOCK FEATURES

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

 	<p>1. Press the Select and STOP/ECO button at the same time. (Three second)</p> <p>Result:</p> <ul style="list-style-type: none"> The oven is locked (no functions can be selected). The display shows "L". <div style="background-color: black; color: white; text-align: center; padding: 5px; width: 50px; margin: 0 auto;">L</div>
 	<p>2. To unlock the oven, press the Select and STOP/ECO button at the same time. (Three second)</p> <p>Result: The oven can be used normally.</p>

cookware guide

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

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

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

Cookware	Microwave-safe	Comments
Aluminum foil	✓ X	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crust plate	✓	Do not preheat for more than 8 minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	X	May catch fire.
• Recycled paper or metal trims	X	May cause arcing.

Cookware	Microwave-safe	Comments
Glassware		
• Oven-to-tableware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	X	May cause arcing or fire.
• Freezer bag twist ties	X	
Paper		
• Plates, cups, napkins and kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	X	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓ X	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ : Recommended

✓ X : Use caution

X : Unsafe

cooking guide

MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.

The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

COOKING

Cookware for microwave cooking:

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

Food suitable for microwave cooking:

Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with tips, techniques and hints).

Covering during cooking

To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times

After cooking is over food the standing time is important to allow the temperature to even out within the food.

Cooking Guide for frozen vegetables

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer.

Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

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

Cooking Guide for fresh vegetables

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

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

Food	Portion	Power	Time (min.)
Broccoli	250 g	900 W	4½-5
	500 g		7-8
Instructions Prepare even sized florets. Arrange the stems to the centre. Serve after 3 minutes standing.			
Brussels Sprouts	250 g	900 W	6-6½
	Instructions Add 60-75 ml (5-6 tbsp) water. Serve after 3 minutes standing.		
Carrots	250 g	900 W	4½-5
	Instructions Cut carrots into even sized slices. Serve after 3 minutes standing.		
Cauliflower	250 g	900 W	5-5½
	500 g		7½-8½
	Instructions Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Serve after 3 minutes standing.		
Courgettes	250 g	900 W	4-4½
	Instructions Cut courgettes into slices. Add 30 ml (2 tbsp) water or a knob of butter. Cook until just tender. Serve after 3 minutes standing.		
Egg Plants	250 g	900 W	3½-4
	Instructions Cut egg plants into small slices and sprinkle with 1 tbsp lemon juice. Serve after 3 minutes standing.		

Food	Portion	Power	Time (min.)
Leeks	250 g	900 W	4-4½
	Instructions Cut leeks into thick slices. Serve after 3 minutes standing.		
Mushrooms	125 g	900 W	1½-2
	250 g		2½-3
Instructions Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. Serve after 3 minutes standing.			
Onions	250 g	900 W	5-5½
	Instructions Cut onions into slices or halves. Add only 15 ml (1 tbsp) water. Serve after 3 minutes standing.		
Pepper	250 g	900 W	4½-5
	Instructions Cut pepper into small slices.		
Potatoes	250 g	900 W	4-5
	500 g		7-8
Instructions Weigh the peeled potatoes and cut them into similar sized halves or quarters. Serve after 3 minutes standing.			
Turnip Cabbage	250 g	900 W	5½-6
	Instructions Cut turnip cabbage into small cubes. Serve after 3 minutes standing.		

Cooking Guide for rice and pasta

- Rice:** Use a large glass pyrex bowl with lid - rice doubles in volume during cooking. Cook covered.
After the cooking time is over, stir before standing time and salt or add herbs and butter.
Remark: the rice may not have absorbed all water after the cooking time is finished.
- Pasta:** Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered.
Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Portion	Power	Time (min.)
White Rice (Parboiled)	250 g	900 W	15-16
	375 g		17½-18½
Brown Rice (Parboiled)	250 g	900 W	20-21
	375 g		22-23
Mixed Rice (Rice + Wild Rice)	250 g	900 W	16-17
	Instructions Add 500 ml cold water. Serve after 5 minutes standing.		
Mixed Corn (Rice + Grain)	250 g	900 W	17-18
	Instructions Add 400 ml cold water. Serve after 5 minutes standing.		
Pasta	250 g	900 W	10-11
	Instructions Add 1000 ml hot water. Serve after 5 minutes standing.		

REHEATING

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

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

Arranging and covering

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

Power levels and stirring

Some foods can be reheated using 900 W power while others should be reheated using 600 W, 450 W or even 300 W.

Check the tables for guidance.

In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).

Stir well or turn food over during reheating for best results. When possible, stir again before serving.

Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food. It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times

When reheating food for the first time, it is helpful to make a note of the time taken - for future reference.

Always make sure that the reheated food is piping hot throughout.

Allow food to stand for a short time after reheating - to let the temperature even out.

The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.

Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

REHEATING LIQUIDS

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

REHEATING BABY FOOD

BABY FOOD:

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

BABY MILK:

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

REMARK:

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

Reheating Liquids and Food

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

Food	Portion	Power	Time (min.)
Drinks (Coffee, Tea and Water)	150 ml (1 cup)	900 W	1-1½
	300 ml (2 cups)		2-2½
	450 ml (3 cups)		3-3½
	600 ml (4 cups)		3½-4
	Instructions		
Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well. Serve after 1-2 minutes standing.			
Soup (Chilled)	250 g	900 W	2½-3
	350 g		3-3½
	450 g		3½-4
	550 g		4½-5
	Instructions		
Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving. Serve after 2-3 minutes standing.			

Food	Portion	Power	Time (min.)
Stew (Chilled)	350 g	600 W	4½-5½
	Instructions		
Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Serve after 2-3 minutes standing.			
Pasta with Sauce (Chilled)	350 g	600 W	3½-4½
	Instructions		
Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. Serve after 3 minutes standing.			
Filled Pasta with Sauce (Chilled)	350 g	600 W	4-5
	Instructions		
Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Serve after 3 minutes standing.			
Plated Meal (Chilled)	350 g	600 W	4½-5
	450 g		5½-6½
	Instructions		
Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. Serve after 3 minutes standing.			
Cheese Fondue Ready-To-Serve (Chilled)	400 g	600 W	6-7
	Instructions		
Put the ready-to-serve cheese fondue in a suitable sized glass pyrex bowl with lid. Stir occasionally during and after reheating. Stir well before serving. Serve after 1-2 minutes standing.			

Reheating Baby Food and Milk

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

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

DEFROSTING

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

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

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible. Check the food occasionally to make sure that it does not feel warm.

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

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

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

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

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

Food	Portion	Power	Time (min.)
Meat	Minced Meat	180 W	6-7
			8-13
	Pork Steaks	250 g	180 W
Instructions Place the meat on turntable. Shield thinner edges with aluminium foil. Turn over after half of defrosting time! Serve after 15-30 minutes standing.			

(continued)

Food	Portion	Power	Time (min.)
Poultry			
Chicken Pieces	500 g (2 pcs)	180 W	14-15
Whole Chicken	1200 g	180 W	32-34
Instructions First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time! Serve after 15-60 minutes standing.			
Fish			
Fish Fillets	200 g	180 W	6-7
Whole Fish	400 g	180 W	11-13
Instructions Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time! Serve after 10-25 minutes standing.			
Fruits			
Berries	300 g	180 W	6-7
Instructions Spread fruit on a flat, round glass dish (with a large diameter). Serve after 5-10 minutes standing.			
Bread			
Bread Rolls (Each ca. 50 g)	2 pcs 4 pcs	180 W	1-1½ 2½-3
Toast/Sandwich	250 g	180 W	4-4½
Instructions Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! Serve after 5-20 minutes standing.			

GRILL

The grill-heating element is located underneath the ceiling of the cavity. It operates while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 3-5 minutes will make the food brown more quickly.

Cookware for grilling:

Should be flameproof and may include metal. Do not use any type of plastic cookware, as it can melt.

Food suitable for grilling:

Chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches and all kinds of toast with toppings.

Important remark:

Whenever the grill only mode is used, please remember that food must be placed on the high rack, unless another instruction is recommended.

MICROWAVE + GRILL

This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking. It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly. Three combination modes are available with this model:

600 W + Grill, 450 W + Grill and 300 W + Grill.

Cookware for cooking with microwave + grill

Please use cookware that microwaves can pass through. Cookware should be flameproof. Do not use metal cookware with combination mode. Do not use any type of plastic cookware, as it can melt.

Food suitable for microwave + grill cooking:

Food suitable for combination mode cooking include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, turning them over half way through cooking). Please refer to the grill table for further details.

Important remark:

Whenever the combination mode (microwave + grill) is used, the food should be placed on the high rack, unless another instruction is recommended. Please refer to the instructions in the following chart.

The food must be turned over, if it is to be browned on both sides.

Grill Guide for Fresh Food

Preheat the grill with the grill-function for 2-3 minutes.

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

Use oven gloves when taking out.

Fresh food	Portion	Power	1 step (min.)	2 step (min.)
Toast Slices	4 pcs (each 25 g)	Grill only	3-4	2-3
	Instructions Put toast slices side by side on the high rack.			
Grilled Tomatoes	400 g (2 pcs)	300 W + Grill	5-6	-
	Instructions Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the high rack. Stand for 2-3 minutes.			
Tomato- Cheese Toast	4 pcs (300 g)	300 W + Grill	4-5	-
	Instructions Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.			
Toast Hawaii (Ham, Pineapple, Cheese slices)	4 pcs (500 g)	300 W + Grill	5-6	-
	Instructions Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.			
Baked Potatoes	500 g	600 W + Grill	7-8	-
	Instructions Cut potatoes into halves. Put them in a circle on the high rack with the cut side to the grill.			
Gratin Potatoes/ Vegetables (Chilled)	450 g	450 W + Grill	9-11	-
	Instructions Put the fresh gratin into a small glass pyrex dish. Put the dish on the high rack. After cooking stand for 2-3 minutes.			

Fresh food	Portion	Power	1 step (min.)	2 step (min.)
Baked Apples	2 apples (ca. 400 g)	300 W + Grill	7-8	-
	Instructions Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the low rack.			
Chicken Pieces	500 g (2 pcs)	300 W + Grill	8-10	6-8
	Instructions Brush chicken pieces with oil and spices. Put them in a circle on the high rack. After grilling stand for 2-3 minutes.			
Roast Chicken	1200 g	450 W + Grill	18-19	17
	Instructions Brush the chicken oil and spices. Put the chicken on the low rack. After grilling stand for 5 minutes.			
Roast Fish	400-500 g	300 W + Grill	5-7	5½-6½
	Instructions Brush skin of whole fish with oil and add herbs and spices. Put two fishes side by side (head to tail) on the high rack. After grilling stand for 2-3 minutes.			

CONVECTION

Cooking with convection is the traditional and well known method of cooking food in a traditional oven with hot air.

The heating element and the fan position is at the back-wall, so that the hot air is circulating. This mode is supported by the top heating element.

Cookware for convection cooking:

All conventional ovenproof cookware, baking tins and sheets – anything you would normally use in a traditional convection oven – can be used.

Food suitable for convection cooking:

All biscuits, individual scones, rolls and cakes should be made by this mode as well as rich fruit cakes, choux pastry and soufflés.

MICROWAVE + CONVECTION

This mode combines the microwave energy with the hot air and is therefore reducing the cooking time while giving the food a brown and crispy surface.

Cooking with convection is the traditional and well known method of cooking food in an oven with hot air circulated by a fan on the back-wall.

Cookware for cooking with microwaves + convection:

Should be able to let the microwaves pass through. Should be ovenproof (like glass, pottery or china without metal trims); similar to the cookware described under Microwave + Grill.

Food suitable for Microwave + Convection cooking:

All kinds of meats and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scones and breads.

Convection Guide for fresh and frozen food

Preheat the convection with the auto pre-heat function to the desired temperature. Use the power levels and times in this table as guide lines for convection cooking. Use oven gloves when taking out.

Fresh food	Portion	Power	1 step (min.)	2 step (min.)
PIZZA Frozen Pizza (Ready baked)	300 g	1 step 300 W + 200 °C 2 step Grill	11-12	2-3
PASTA Frozen Lasagne	400 g	1 step 450 W + 200 °C 2 step Conv. 200 °C	15-16	5-6
MEAT Roast Beef/ Roast Lamb (Medium)	1200-1300 g	600 W + 180 °C	20-23	10-13
	Instructions Brush beef/ lamb with oil and spice it with pepper, salt and paprika. Put it on the low rack, first with the fat side down. After cooking wrap in aluminium foil and stand for 10-15 minutes.			
	Roast Chickenw	1000-1100 g	450 W + 200 °C	20-22
Instructions Brush chicken with oil and spices. Put chicken first breast side down, second side breast side up on the low rack. Stand for 5 minutes.				

Fresh food	Portion	Power	1 step (min.)	2 step (min.)
BREAD				
Fresh Bread Rolls	6 pcs (350 g)	100 W + 180 °C	8-10	-
	Instructions Put bread rolls in a circle on the low rack. Stand for 2-3 minutes.			
Garlic Bread (Chilled, Prebaked)	200 g (1 pc)	180 W + 200 °C	8-10	-
	Instructions Put the chilled baguette on baking paper on the low rack. After baking stand for 2-3 minutes.			
CAKE				
Marble Cake (Fresh Dough)	500 g	Only 180 °C	38-43	-
	Instructions Put the fresh dough in a small rectangular black metal baking dish (length 25 cm). Put the cake on the low rack. After baking stand for 5-10 minutes.			
Small Cakes (Fresh Dough)	10 x 28 g	Only 160 °C	26-28	-
	Instructions Fill the fresh dough evenly in paper cups and set on baking tray on the low rack. After baking stand for 5 minutes.			
Cookies (Fresh Dough)	200-250 g	Only 200 °C	15-20	-
	Instructions Put the chilled croissants on baking paper on the low rack.			
Frozen Cake	1000 g	180 W + 180 °C	18-20	-
	Instructions Put the frozen cake directly on the low rack. After defrost and warming stand for 15-20 minutes.			

TIPS AND TRICKS

MELTING BUTTER

Put 50 g butter into a small deep glass dish. Cover with plastic lid. Heat for 30-40 seconds using 900 W, until butter is melted.

MELTING CHOCOLATE

Put 100 g chocolate into a small deep glass dish. Heat for 3-5 minutes, using 450 W until chocolate is melted. Stir once or twice during melting. Use oven gloves while taking out!

MELTING CRYSTALLIZED HONEY

Put 20 g crystallized honey into a small deep glass dish. Heat for 20-30 seconds using 300 W, until honey is melted.

MELTING GELATINE

Lay dry gelatine sheets (10 g) for 5 minutes into cold water. Put drained gelatine into a small glass pyrex bowl. Heat for 1 minute using 300 W. Stir after melting.

COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)

Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water. Cook uncovered in a glass pyrex bowl for 3½ to 4½ minutes using 900 W, until glaze/icing is transparent. Stir twice during cooking.

COOKING JAM

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well. Cook covered for 10-12 minutes using 900 W. Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

COOKING PUDDING

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

BROWNING ALMOND SLICES

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

troubleshooting and error code

TROUBLESHOOTING

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

This is normal.

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

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

- Is the door completely closed?

The food is not cooked at all.

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

The food is either overcooked or undercooked.

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

The light bulb is not working.

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

The oven causes interference with radios or televisions.

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

Sparking and cracking occur inside the oven (arcing).

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

Smoke and bad smell when initial operating.

- It's a temporary condition by new component heating. Smoke and smell will disappear completely after 10 minutes operation.
To remove smell more quickly, please operate microwave oven with putting lemon formation or lemon juice in the cabinet.
- ✍ If the above guidelines do not enable you to solve the problem, then contact your local SAMSUNG customer service centre.
Please have the following information read;
 - The model and serial numbers, normally printed on the rear of the oven
 - Your warranty details
 - A clear description of the problem

Then contact your local dealer or SAMSUNG aftersales service.

ERROR CODE

"SE" message indicates.

- Clean the keys and check if there is water on the surface around key. Turn off the microwave oven and try setting again. If it occurs again, call your local SAMSUNG Customer Care Centre.

"E-12" message indicates.

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

"E-24" message indicates.

- Before the microwave can overheat, the "E-24" message appears on the display. If the "E-24" message appears, press the Stop/Eco key to utilize the initialization mode. After the oven cools, try operating the oven. If the "E-24" message appears again, contact your local Samsung Customer Care Centre.

- ✍ For any codes not listed above, or if the suggested solution does not solve the problem, contact your local SAMSUNG Customer Care Centre.



technical specifications

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

Model	CE107MNR-B / CE107MNSTR
Power source	230 V ~ 50 Hz AC
Power consumption	
Maximum power	2900 W
Microwave	1400 W
Grill (heating element)	1500 W
Convection (heating element)	Max. 2100 W
Output power	100 W / 900 W - 6 levels (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x D x H)	
Outside	517 x 470 x 310 mm
Oven cavity	358 x 327 x 235.5 mm
Volume	28 liter
Weight	
Net	17.5 kg approx.

Подлежит использованию по назначению
в нормальных условиях
Срок службы: 7 лет

MEMO

	Символ «не для пищевой продукции» применяется в соответствии с техническим регламентом Таможенного союза «О безопасности упаковки» 005/2011 и указывает на то, что упаковка данного продукта не предназначена для повторного использования и подлежит утилизации. Упаковку данного продукта запрещается использовать для хранения пищевой продукции.
	Символ «петля Мебиуса» указывает на возможность утилизации упаковки. Символ может быть дополнен обозначением материала упаковки в виде цифрового и/или буквенного обозначения.

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Самсунг Электроникс Ко., Лтд

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ИНДАСТРИАЛ ПАРК, 42000
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В СЛУЧАЕ ВОЗНИКНОВЕНИЯ ВОПРОСОВ ИЛИ КОММЕНТАРИЕВ

СТРАНА	ТЕЛЕФОН	ВЕБ-УЗЕЛ
RUSSIA	8-800-555-55-55	www.samsung.com/ru/support
GEORGIA	0-800-555-555	www.samsung.com/support
ARMENIA	0-800-05-555	
AZERBAIJAN	088-55-55-555	
KAZAKHSTAN	8-10-800-500-55-500(GSM: 7799, VIP care 7700)	
UZBEKISTAN	8-10-800-500-55-500	www.samsung.com/kz_ru/support
KYRGYZSTAN	8-10-800-500-55-500	
TADJIKISTAN	8-10-800-500-55-500	
MONGOLIA	7-800-555-55-55	www.samsung.com/support
BELARUS	810-800-500-55-500	
MOLDOVA	0-800-614-40	
UKRAINE	0-800-502-000	www.samsung.com/ua/support (Ukrainian) www.samsung.com/ua_ru/support (Russian)

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