

NQ50H5537KB

# Combi MWO Built-in Oven

## user & installation manual

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.

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 contains valuable information on cooking with your microwave oven:

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

## LEGEND FOR SYMBOLS AND ICONS



**WARNING**

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



**CAUTION**

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



Warning; Fire hazard



Warning; Hot surface



Warning; Electricity



Warning; Explosive material



Do NOT attempt.



Do NOT touch.



Do NOT disassemble.



Follow directions explicitly.



Unplug the power plug from the wall socket.



Make sure the machine is grounded to prevent electric shock.



Call the service center for help.



Note



Important

## IMPORTANT SAFETY INSTRUCTIONS

### READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

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

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



**WARNING**

**(Microwave function only)**



**WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

☒	<b>WARNING:</b> It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
☒	This appliance is intended to be used in household only.
★	<b>WARNING:</b> 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.
★	<b>WARNING:</b> This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
★	Only use utensils that are suitable for use in microwave ovens.
★	When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
★	The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
☒	If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
★	<b>WARNING:</b> Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
★	<b>WARNING:</b> 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.

<input type="checkbox"/>	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.
<input checked="" type="checkbox"/>	The oven should be cleaned regularly and any food deposits removed.
<input checked="" type="checkbox"/>	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.
<input type="checkbox"/>	The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.
<input checked="" type="checkbox"/>	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.
<input checked="" type="checkbox"/>	Children should be supervised to ensure that they do not play with the appliance.
<input checked="" type="checkbox"/>	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.
<input type="checkbox"/>	<b>WARNING:</b> Liquids and other foods must not be heated in sealed containers since they are liable to explode.
<input type="checkbox"/>	The appliance should not be cleaned with a water jet.
<input checked="" type="checkbox"/>	This oven should be positioned proper direction and height permitting easy access to cavity and control area.
<input checked="" type="checkbox"/>	Before using the your oven first time, oven should be operated with the water during 10 minute and then used.
<input checked="" type="checkbox"/>	If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.

Appliance should allow to disconnection of the appliance from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

**⚠ 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.

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.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

<input type="checkbox"/>	Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
<input type="checkbox"/>	The temperature of accessible surfaces may be high when the appliance is operating.
<input type="checkbox"/>	The door or the outer surface may get hot when the appliance is operating.
<input type="checkbox"/>	Keep the appliance and its cord out of reach of children less than 8 years.
<input type="checkbox"/>	Appliances are not intended to be operated by means of an external timer or separate remote-control system.

- Please put the bent up frame side to the back, in order to support the reposition when cooking big loads.



- Do not use oven rack for microwave oven mode.

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.

## INSTALLATION INSTRUCTIONS

### General

### Technical Information

**Electrical Supply: 230 V ~ 50 Hz**

**Dimensions (W x H x D)**

Set size : 595 x 454.2 x 570 mm

Built in size : 555 x 445 x 548.8 mm

This appliance complies with EU regulations.

Disposal of Packaging and Appliance

Packaging is recyclable.

Packaging may consist of the following materials:

- cardboard;
- polyethylene film (PE);
- CFC-free polystyrene(PS rigid foam).

Please dispose of these materials in a responsible manner in accordance with government regulations.

The authorities can provide information on how to dispose of domestic appliances in a responsible manner.

## **Safety**

This appliance should only be connected by a qualified technician. The Oven is NOT designed for use in a commercial cooking setting. It should be used exclusively for cooking food in a home setting. The appliance is hot during and after use.

Exercise caution when young children are present.

## **Electrical Connection**

The house mains to which the appliance is connected should comply with national and local regulations.

Appliance should allow to disconnection of the appliance from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

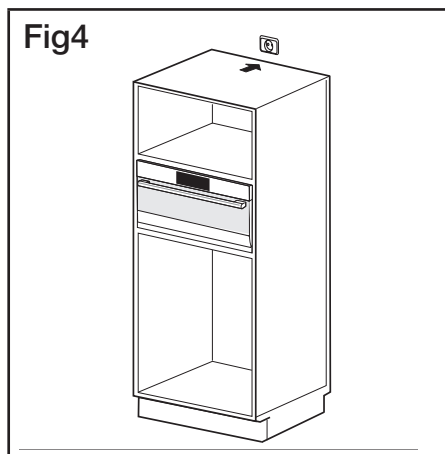
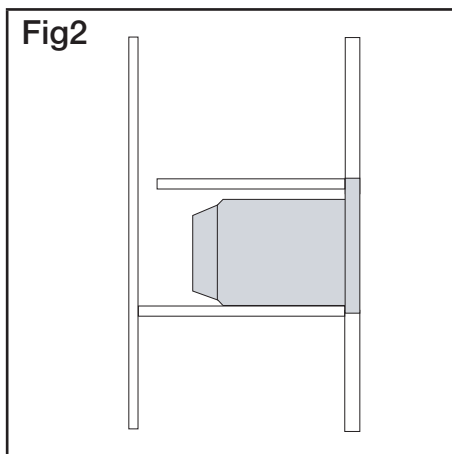
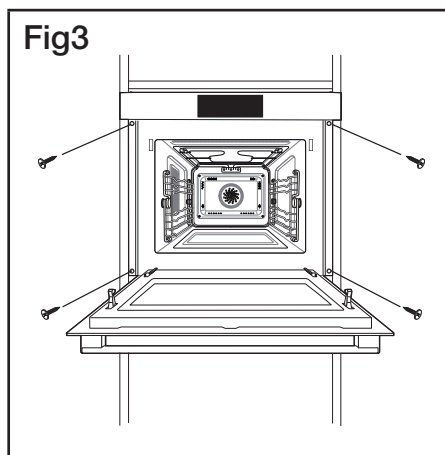
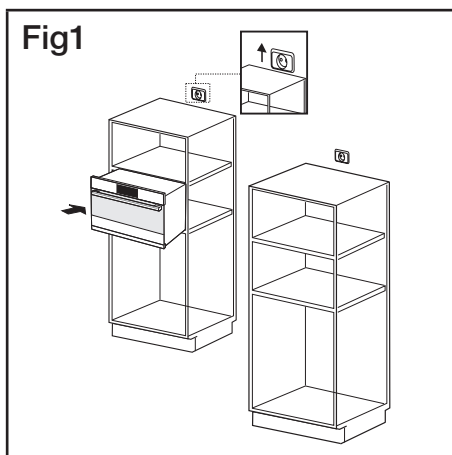
## **Install in the Cabinet**

Kitchen Cabinets in contact with the oven must be heat-resistant up to 100 °C.

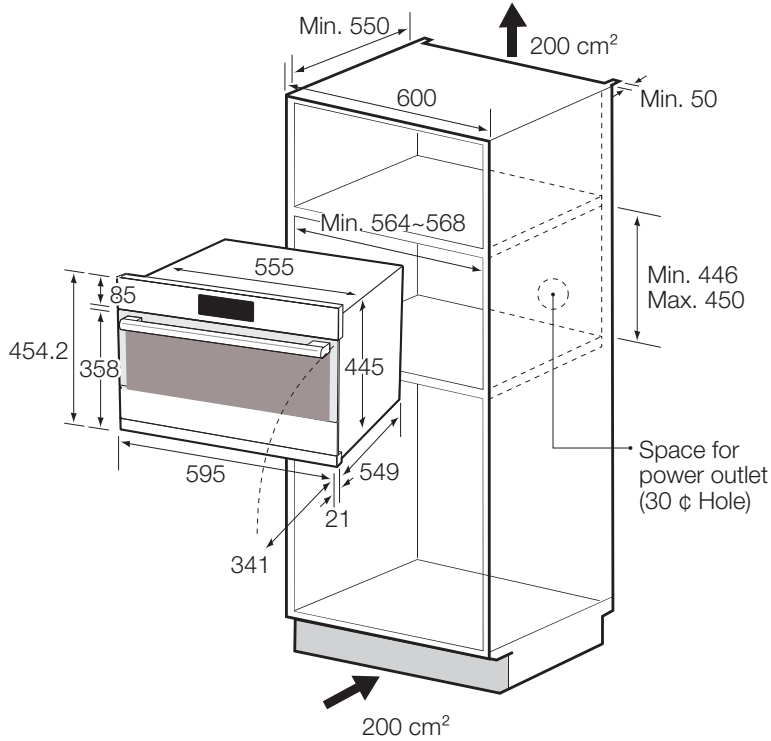
Samsung will take no responsibility for damage of cabinets from the heat.



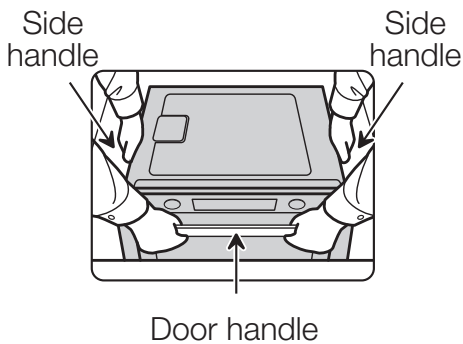
- Fig1. Slide the oven partly into the recess. Lead the connection cable to the power source.
- Fig2. Slide the oven completely into the recess.
- Fig3. Fasten the oven using the two screws (4 x 25 mm) provided.
- Fig4. Make the electrical connection.  
Check that the appliance works.



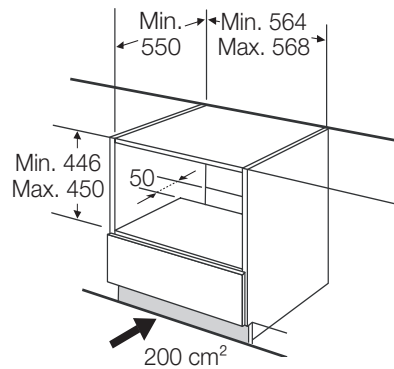
## Building-in dimensions



Be sure to hold the appliance with 2 side handles and door handle when unpacking the product.



## Built-under Dimensions



## **INSTALLATION & WIRING INSTRUCTIONS**

### **IMPORTANT NOTE :**

The mains lead on this equipment is supplied with a moulded plug incorporating a fuse.

The value of the fuse is indicated on the pin face of the plug and, if it requires replacing, a fuse approved to BS1363 of the same rating must be used.

Never use the plug with the fuse cover omitted if the cover is detachable. If a replacement fuse cover is required, it must be of the same colour as the pin face of the plug. Replacement covers are available from your Dealer. If the fitted plug is not suitable for the power points in your house or the cable is not long enough to reach a power point, you should obtain a suitable safety approved extension lead or consult your Dealer for assistance. However, if there is no alternative to cutting off the plug, remove the fuse and then safely dispose of the plug. Do not connect the plug to a mains socket, as there is a risk of shock hazard from the bared flexible cord.

### **WIRING INSTRUCTIONS**

**WARNING THIS APPLIANCE MUST BE EARTHED.**

This appliance must be earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock providing an escape wire for the electric current. The appliance is equipped with a mains lead which includes an earth wire for connecting to the earth terminal of your mains plug. The plug must be plugged into a socket that is properly installed and earthed.

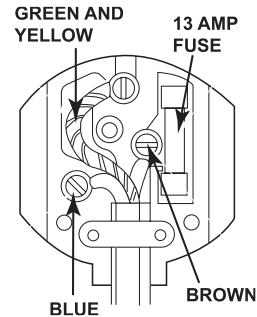
- ☐ The wires in this mains lead are coloured in accordance with the following code:
  - Green and yellow : Earth
  - Blue : Neutral
  - Brown : Live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings indentifying the terminals in your plug, proceed as follows. Connect the green and yellow wire to the terminal in the plug marked with the letter E or the earth symbol ( $\perp$ ) or coloured green or green-and-yellow. Connect the blue wire to the terminal marked with the letter N or coloured black.

- ☐ Consult a qualified electrician or service technician if in doubt about any of these instructions. The manufacturer of this oven will not accept any liability for damage to persons or material for non observance of these requirements. There are no user-serviceable parts inside the oven and if the mains lead of this appliance is damaged, it must only be replaced by qualified service personnel approved by the manufacturer because special tools are required.



**WARNING :** Ensure that the plug and power cord are not damaged before use. If you have any reason to remove the moulded plug from this appliance, immediately remove the fuse and dispose of the plug. Do not connect the plug to a mains socket under any circumstances as there is a danger of electric shock.



**CIRCUITS :** Your microwave oven should be operated on a separate circuit from other appliances. Failure to do this may cause the circuit breaker to trip, the fuse to blow, or the food to cook more slowly.

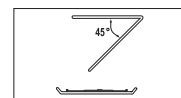
## CLEANING YOUR MICROWAVE OVEN

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

- Inside and outside surfaces
  - Door and door seals
  - Turntable and Roller rings (Turntable type model only)
- ALWAYS** ensure that the door seals are clean and the door closes properly.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
  2. Remove any splashes or stains on the inside surfaces of oven with a soapy cloth. Rinse and dry.
  3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice in the oven and heat for ten minutes at maximum power.
  4. Wash the dishwasher-safe plate whenever necessary.
- DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:
- Accumulate
  - Prevent the door from closing correctly
- Clean** the microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

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

(Swing heater model only)



## **STORING AND REPAIRING YOUR MICROWAVE OVEN**

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

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

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

Only a qualified microwave service technician should perform repair.

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

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





If you wish to store your oven away temporarily, choose a dry, dustfree place.




















**Reason :** Dust and damp may adversely affect the working parts in the oven.

This microwave oven is not intended for commercial use.





The Light bulb should not be replaced in person for safety reasons.

Please contact nearest authorised Samsung customer care centre to arrange for a qualified engineer to replace the bulb.

<b>⚠ WARNING</b>					
<input checked="" type="checkbox"/>	Only qualified staff should be allowed to modify or repair the appliance.	✓	✓	✓	✓
<input type="checkbox"/>	Do not heat liquids and other food in sealed containers for microwave function.	✓	✓	✓	✓
<input type="checkbox"/>	For your safety, do not use high-pressure water cleaners or steam jet cleaners.	✓	✓	✓	✓
<input type="checkbox"/>	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.	✓	✓	✓	✓
<input type="checkbox"/>	This appliance must be properly grounded in accordance with local and national codes.	✓	✓	✓	✓

	Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.	✓	✓	✓	✓
	Do not pull or excessively bend or place heavy object on the power cord.	✓	✓	✓	✓
	In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.	✓	✓	✓	✓
	Do not touch the power plug with wet hands.	✓	✓	✓	✓
	Do not turn the appliance off by unplugging the power plug while an operation is in progress.	✓	✓	✓	✓
	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.	✓	✓	✓	✓
	Do not apply excessive pressure or impact to the appliance.	✓	✓	✓	✓
	Do not place the oven over a fragile object such as a sink or glass object.	✓	✓		
	Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.	✓	✓	✓	✓
	Ensure that the power voltage, frequency and current are the same as those of the product specifications.	✓	✓		✓
	Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.	✓	✓	✓	
	Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.	✓	✓	✓	
	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.	✓	✓	✓	✓
	Do not pour or directly spray water onto the oven.	✓	✓		
	Do not place objects on the oven, inside or on the door of the oven.	✓	✓	✓	
	Do not spray volatile material such as insecticide onto the surface of the oven.	✓	✓		
	Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.	✓		✓	✓
	Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.	✓	✓	✓	✓
	<b>WARNING:</b> 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"> <li>• Immerse the scalded area in cold water for at least 10 minutes.</li> <li>• Cover with a clean, dry dressing.</li> <li>• Do not apply any creams, oils or lotions.</li> </ul>	✓	✓	✓	✓

<input type="checkbox"/>	Do not put the tray or rack in water shortly after cooking because it may cause breakage or damage of the tray or rack.				✓
<input type="checkbox"/>	Do not operate the microwave oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of the hot liquid.	✓			✓

<b>CAUTION</b>					
<input checked="" type="checkbox"/>	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.	✓		✓	✓
<input type="checkbox"/>	Do not use your microwave oven to dry papers or clothes.	✓		✓	✓
<input checked="" type="checkbox"/>	Use shorter times for smaller amounts of food to prevent overheating and burning food.	✓		✓	✓
<input type="checkbox"/>	Do not immerse the power cable or power plug in water and keep the power cable away from heat.	✓	✓		
<input type="checkbox"/>	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.			✓	✓
<input type="checkbox"/>	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.	✓		✓	
<input type="checkbox"/>	Always use oven mitts when removing a dish from the oven to avoid unintentional burns.			✓	
<input checked="" type="checkbox"/>	Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.			✓	
<input checked="" type="checkbox"/>	Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.			✓	
<input type="checkbox"/>	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.	✓			✓
<input checked="" type="checkbox"/>	Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)	✓		✓	
<input checked="" type="checkbox"/>	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](http://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.

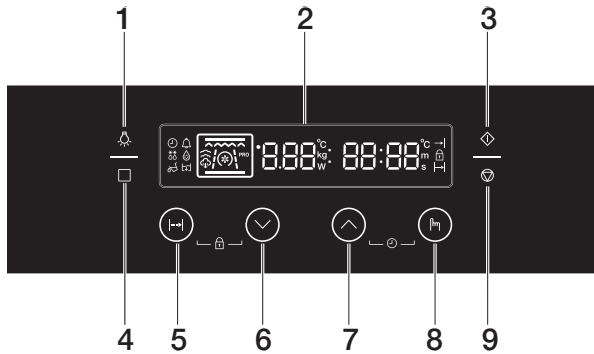
Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take these items for environmentally safe recycling.

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.

For information on Samsung's environmental commitments and product specific regulatory obligations e.g. REACH visit: [samsung.com/uk/aboutsamsung/samsungelectronics/corporatecitizenship/data\\_corner.html](http://samsung.com/uk/aboutsamsung/samsungelectronics/corporatecitizenship/data_corner.html)

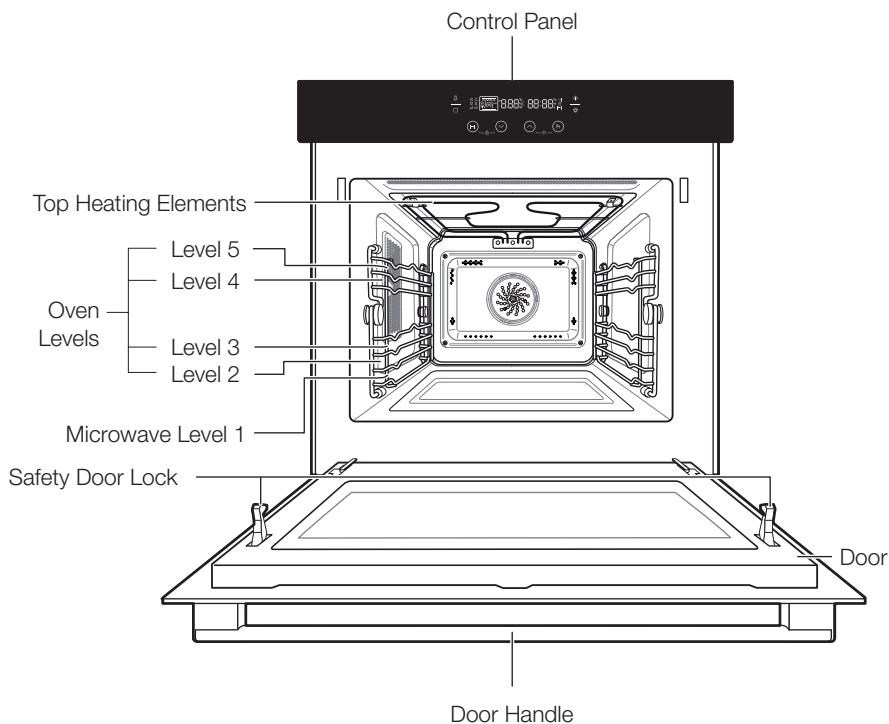
# oven features

## CONTROL PANEL



- |    |              |    |                    |
|----|--------------|----|--------------------|
| 1. | LAMP ON/OFF  | 5. | COOK TIME BUTTON   |
| 2. | DISPLAY      | 6. | DOWN BUTTON        |
| 3. | START BUTTON | 7. | UP BUTTON          |
| 4. | MODE BUTTON  | 8. | SELECT BUTTON      |
|    |              | 9. | STOP/CANCEL BUTTON |

# OVEN

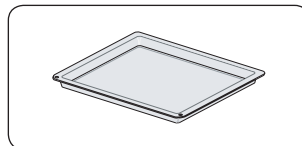


- Shelf levels are numbered from the bottom up.
- The levels 4 and 5 are mainly used for grill function.
- The level 1 is mainly used for microwave function with the ceramic tray.
- Please refer to Cooking Guides provided throughout this booklet to determine appropriate shelf level for your dishes.

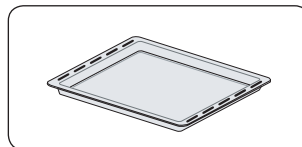
## ACCESSORIES

The following accessories are provided with your microwave oven:

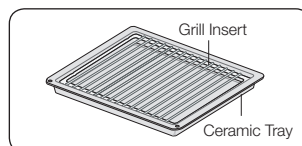
1. Ceramic tray.  
(Useful for microwave mode.)



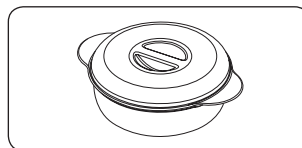
2. Baking trays.  
(DO NOT use for microwave mode.)



3. Grill insert for ceramic tray.  
(Useful for speed menu and grill mode.)



4. **Pure steam cooker**, refer to page 52 to 54.  
**Purpose:** The plastic steam cooker when using pure steam function.



Please refer to Cooking Guides in this manual to determine the appropriate accessory for your dishes.

# before you start

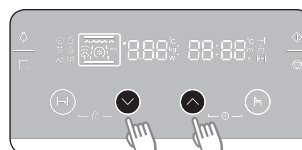
When the appliance is first plugged in, the display lights up. After three seconds, the clock symbol and "12:00" blink on the display.

## CLOCK SETTINGS

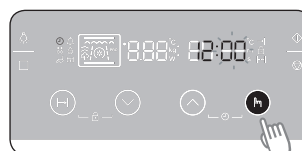
1. Simultaneously press the **UP** button and **SELECT** button. "12:00" blinks.



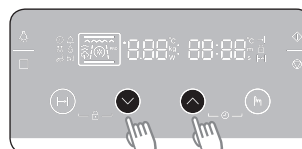
2. Press the **UP** or **DOWN** buttons to set the hour.



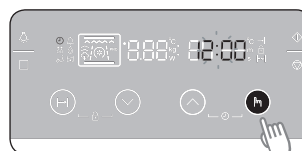
3. Press the **SELECT** button. "00" (mins) blinks.




4. Press the **UP** or **DOWN** buttons to set the minutes.



5. Press the **SELECT** button.



-  To change the clock settings, repeat step 1 above to blink the display. Then, repeat steps 2 through 5 above to change the clock settings.

## SETTING THE ENERGY SAVE MODE

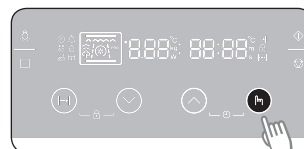
Energy save mode saves electricity when the oven is not being used.

### Standby mode

The oven will default to Standby mode after 2 minutes of no activity.

### ECO mode

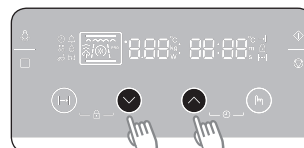
1. Press and hold the **SELECT** button for 3 seconds.  
When the oven is in ECO mode, the display turns off, and the oven cannot be used.



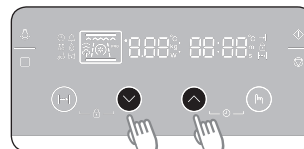
2. To disable ECO mode, open the door or press any button.

## TURNING THE BEEPER ON/OFF

1. To turn off the beeper, simultaneously press and hold the **UP** and **DOWN** buttons for one second.  
The oven will now not beep to indicate the end of a function.



2. To turn the beeper back on, simultaneously press and hold the **UP** and **DOWN** buttons again for one second.




# oven use



## TYPES OF HEATING

The following chart summarizes the various heating modes and settings available on your oven. Use the Cooking Guides in the pages that follow to determine the appropriate mode and setting for all your recipes.



### Microwave mode

	Microwave energy is used to cook and defrost foods. It provides fast efficient cooking without changing the colour or form of food. Power level and cooking time are manually set to suit various dishes.
---	---



### Oven mode

	<b>Convection</b> Food is heated by hot air from the back of the oven. This setting provides uniform heating and is ideal for baking. Suggested temperature: 180 °C
	<b>Grill</b> Food is heated by the top heating element. Suggested temperature: 220 °C

### Combi-functions

	<b>Microwave + Grill</b> This function is suitable for all kind of cooked food which need reheating and browning(e.g. baked pasta), as well as foods which required 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).
	<b>Microwave + Convection</b> This function is suitable for all kind of meat and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and curmbels, roast beef and chicken.

### Automatic functions

	<b>Auto Menu Mode</b> 15 pre-programmed auto cook settings can be selected for your convenience. Time and temperature will be set automatically. You simply select programme and weight your dish and start the auto cooking process. ('A' appears in the display when Auto Menu Mode)
	<b>Vegetable Mode</b> 10 pre-programmed auto cook settings can be selected for your convenience. Time and temperature will be set automatically. You simply select programme and weight your dish and start the speed cooking process. ('U' appears in the display when Vegetable Mode)

## HOW A MICROWAVE OVEN WORKS

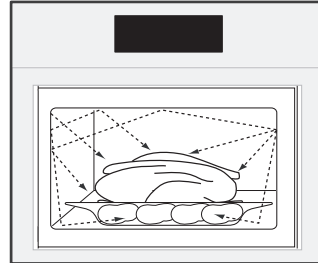
Microwaves are high - frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

**You can use your microwave to:**

- Microwave mode
- Combi-functions

### Cooking principle

1. The microwaves generated by the microwave are distributed uniformly by using a stirrer distribution system. The food is thus cooked evenly.
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.
3. Cooking times vary according to the container used and the properties of the food:
  - Quantity and density
  - Water content
  - Initial Temp. (Refrigerated or not)



As the center 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 center
- The same temperature throughout the food



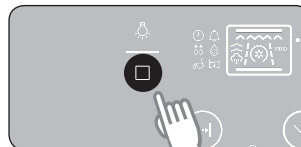
## USING THE MICROWAVE MODE

Microwave cooking uses high-frequency waves to cook food. The waves cause molecules in the food to move rapidly, creating friction and the resulting energy cooks the food.

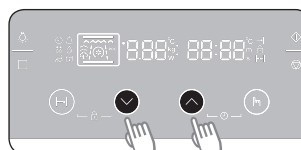
 For Microwave mode, use the ceramic tray on the first level.

### Setting microwave mode

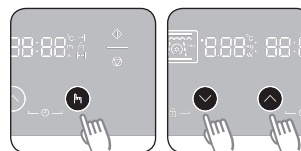
1. Press the **MODE** button once.  
The time and power level (default: 800 W) appear on the display.



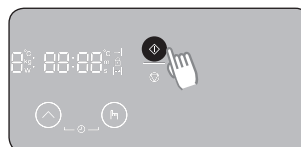
2. Press the **UP** or **DOWN** buttons to set the desired cooking time. The max cooking time is 90 minutes.



3. To change the power level, press the **SELECT** button and then press the **UP** or **DOWN** buttons to set the desired power level.



4. Press the **START** button to start cooking.



## Guide to microwave power levels

POWER LEVEL	PERCENTAGE (%)	OUTPUT POWER (W)	REMARK
HIGH	100	800	For heating up liquids.
HIGH LOW	83	700	For heating up and cooking food.
MEDIUM HIGH	67	600	For heating up and cooking food.
MEDIUM	50	450	For cooking meat and heating up delicate foods.
MEDIUM LOW	33	300	
DEFROST	20	180	For defrosting and continued cooking.
LOW	11	100	For defrosting delicate foods.

## Microwave cookware guide

Cookware used for Microwave Mode must allow microwaves to pass through and penetrate food. Metals such as stainless steel, aluminum and copper reflect microwaves. Therefore, do not use cookware made of metallic materials. Cookware marked microwave - safe is always safe for use. For additional information on appropriate cookware refer to the following guide and place a glass of water or some food on the Ceramic tray.

Cookware	Microwave-Safe	Comments
Aluminium Foil	✓✘	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
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		
<ul style="list-style-type: none"> <li>• Polystyrene cups containers</li> </ul>	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
<ul style="list-style-type: none"> <li>• Paper bags or newspaper</li> </ul>	✘	May catch fire.
<ul style="list-style-type: none"> <li>• Recycled paper or metal trims</li> </ul>	✘	May cause arcing.

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



Arcing is the microwave term for sparks in the oven.

- ✓ : Recommended
- ✓✘ : Use caution
- ✘ : Unsafe

## Microwave cooking guide

### General guidelines

#### 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.

#### Covering during cooking

Food should be covered during cooking, as the evaporated water rises as steam and contributes to the cooking process. Food can be covered in different ways such as with a ceramic plate, plastic cover or microwave suitable cling film.

#### Standing times

After cooking, it is important to let food stand for the recommended standing time 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. Keep covered during standing time.

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

## 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 after cooking. Add salt, herbs or butter after cooking. Cover during the 3 minute standing time.

**Hint:** Cut fresh vegetables into even sized pieces. The smaller they are cut the quicker they are cooked.



All fresh vegetables should be cooked using full microwave power (800 W).

Food	Portion (g)	Time (min.)	Standing time (min.)	Instructions
Broccoli	250 500	4-5 5-6	3	Prepare even sized florets. Arrange the stems to the center.
Brussels Sprouts	250	5-6	3	Add 60-75 ml (5-6 tbsp.) water.
Carrots	250	5-6	3	Cut carrots into even sized slices.
Cauliflower	250 500	5-6 7-8	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the center.
Courgettes	250	3-4	3	Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.
Egg Plants	250	3-4	3	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	250	3-4	3	Cut leeks into thick slices.
Mushrooms	125 250	1-2 2-3	3	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	250	4-5	3	Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.
Pepper	250	4-5	3	Cut pepper into small slices.
Potatoes	250 500	4-5 7-8	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip Cabbage	250	5-6	3	Cut turnip cabbage into small cubes.

## Cooking guide for rice and pasta

**Rice:** Use a large glass Pyrex bowl with lid. (Note that rice doubles in volume during cooking.) Cook covered. After cooking time is over, stir before letting stand. Add salt or herbs and butter. Note that 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 (g)	Power (W)	Time (min.)	Standing time (min.)	Instructions
<b>White Rice</b> (Parboiled)	250 375	800	17-18 18-20	5	Add 500 ml cold water. Add 750 ml cold water
<b>Brown Rice</b> (Parboiled)	250 375	800	20-22 22-24	5	Add 500 ml cold water. Add 750 ml cold water
<b>Mixed Rice</b> (Rice + Wild Rice)	250	800	17-19	5	Add 500 ml cold water.
<b>Mixed Corn</b> (Rice + Grain)	250	800	18-20	5	Add 400 ml cold water.
<b>Pasta</b>	250	800	10-11	5	Add 1000 ml hot water.

## Reheating

Your microwave oven will reheat food in a fraction of the time a conventional oven takes.

### Arranging and covering

Avoid reheating large items such as joints of meat since they tend to overcook and dry out before the centre is piping hot. You will have more success reheating smaller pieces. Keeping food covered while heating will also help prevent drying.

### Power levels

Different power levels can be used for reheating foods.

In general, for large quantities of delicate food or foods that heat up quickly, such as mince pies, it is better to use a lower power level.

### Stirring

Stir well or turn food over during reheating for best results. When possible, stir again before serving. Stirring is especially important when heating liquids.

### 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. Avoid overheating. If uncertain, it is preferable to underestimate cooking time. Then extra heating time can be added, if necessary. Always make sure that 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.

## Reheating liquids

Take special care when heating liquids. To prevent eruptive boiling and possible scalding, place a spoon or glass stick in the beverage. Stir during heating and always stir after heating. Allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out.

## Reheating baby food

### Baby food

Extra caution should also be exercised when reheating baby foods. Put food 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 temperature. Recommended serving temperature is between 30-40 °C.

### Baby milk

Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with the nipple 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 serving. Recommended serving temperature is 37 °C.

### Reheating baby food and milk

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

Food	Portion	Power	Time	Standing time (min.)	Instruction
Baby Food (Vegetable + Meat)	190 g	600 W	30-40 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby Porridge (Grain + Milk + Fruit)	190 g	600 W	20-30 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby Milk	100 ml 200 ml	300 W	30-40 sec. 50 sec. to 1 min.	2-3	Stir or Shake well and pour into a sterilized glass bottle. Place into the centre of ceramic tray. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, Shake well and check the temperature carefully.



## Reheating liquids and food

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

Food	Portion	Power	Time	Standing time (min.)	Instruction
Drink	250 ml (1 mug) 500 ml (2 mugs)	800 W	1½-2 2-3	1-2	Pour into a ceramic cup and reheat uncovered. Place cup in the center of ceramic tray. Stir carefully before and after standing time.
Soup (Chilled)	250 g	800 W	3-4	2-3	Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Stew (Chilled)	350 g	600 W	5-6	2-3	Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Pasta with sauce (Chilled)	350 g	600 W	5-6	2-3	Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Plated meal (Chilled)	350 g 450 g	600 W	5-6 6-7	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling film.

## Defrosting

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be a 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 a 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, press **STOP/CANCEL** button 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 on the next page.

**Hint:** Flat food is defrosted better than thicker items, 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.

Frozen foods should be defrosted using defrosting power level (180 W).  
Place food on ceramic tray, insert ceramic tray in shelf level 1.





Food	Portion (g)	Time (min.)	Standing time (min.)	Instructions
<b>MEAT</b>				
Minced Beef	250	6-7	15-30	Place the meat on the ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time.
	500	8-12		
Pork Steaks	250	7-8		
<b>POULTRY</b>				
Chicken Pieces	500 (2 pcs)	12-14	15-60	First, put chicken pieces skin - side down, whole chicken breast - side - down on ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time.
Whole Chicken	1200	28-32		
<b>FISH</b>				
Fish Fillets	200	6-7	10-25	Put frozen fish in the middle of 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.
Whole Fish	400	11-13		
<b>FRUIT</b>				
Berries	300	6-7	5-10	Spread fruit on a flat, round glass dish with a large diameter.
<b>BREAD</b>				
Bread Rolls (each ca. 50 g)	2 pcs	1-1½	5-20	Arrange rolls in a circle or bread horizontally on kitchen paper on the ceramic plate. Turn over after half of defrosting time.
	4 pcs	2½-3		
Toast/ Sandwich	250 500	4-4½ 7-9		

## USING THE OVEN MODE

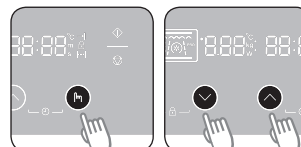
### To set an oven mode

1. Press the **MODE** button 3 times for Grill mode or 2 times for Convection mode. The oven mode and recommended temperature are displayed.

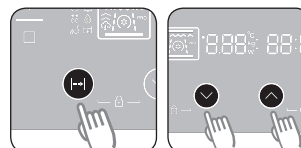


	Grill	
	Convection	

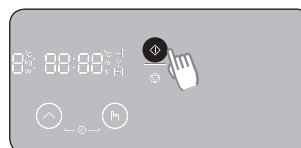
2. Press the **SELECT** button and then press the **UP** or **DOWN** buttons to set the desired temperature.



3. Press the **COOK TIME** button and then press the **UP** or **DOWN** buttons to set the desired cooking time. Max cooking time: 10 hours



4. Press the **START** button.

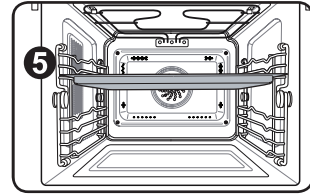


## Grill setting

Food is heated by the top heating element.

For grilling, Grill insert with Ceramic Tray on level **5**.

\* Temperatures Setting: 150-230 °C



\* Please ensure that glass baking dishes are suitable for 150-230 °C cooking temperatures.

## Cooking guide

Use temperatures and times in this table as guidelines for grilling.

Set 220 °C grill temperature, preheat for 5 minutes.

Food item	Shelf level	1 <sup>st</sup> side time (h)	2 <sup>nd</sup> side time (h)	Accessory
Kebab spits	5	0:08 - 0:10	0:06 - 0:08	Grill Insert + Ceramic Tray
Pork steaks	5	0:07 - 0:09	0:05 - 0:07	Grill Insert + Ceramic Tray
Sausages	5	0:06 - 0:08	0:06 - 0:08	Grill Insert + Ceramic Tray
Chicken pieces	5	0:20 - 0:25	0:15 - 0:20	Grill Insert + Ceramic Tray
Salmon steaks	5	0:08 - 0:12	0:06 - 0:10	Grill Insert + Ceramic Tray
Sliced vegetables	5	0:15 - 0:20	-	Grill Insert + Ceramic Tray
Toast	5	0:02 - 0:03	0:01 - 0:02	Grill Insert + Ceramic Tray
Cheese toasts	5	0:03 - 0:05	-	Grill Insert + Ceramic Tray



Preheating is recommended.

If you open the door while oven is cooking, the oven stops.

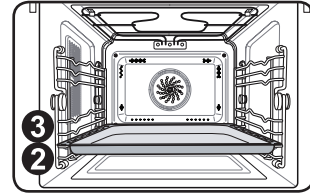
To restart the oven, close the door and press **START** button.

## Convection setting

Food is heated by hot air from the fan and heating element, which are located in the rear back side of the oven. This setting provides uniform heating and is ideal for baking.

Place the trays on Level **2** or **3**.

\* Temperatures Setting: 40-230 °C



\* Please ensure that glass baking dishes are suitable for 40-230 °C cooking temperatures.

## Cooking guide

Use temperatures and times in this table as guidelines for baking. We recommend to preheat the oven with Convection mode.

Food item	Shelf level	Temp. (°C)	Time (h)	Accessory
Hazelnut cake square mould	2	160-170	1:00 - 1:10	Grill Insert + Ceramic Tray
Lemon cake ring-shaped or bowl mould	2	150-160	0:50 - 1:00	Grill Insert + Ceramic Tray
Sponge cake	2	150-160	0:25 - 0:35	Grill Insert + Ceramic Tray
Fruit flan base	2	150-170	0:25 - 0:35	Grill Insert + Ceramic Tray
Flat streusel fruit cake (yeast dough)	3	150-170	0:30 - 0:40	Baking tray
Croissants	2	170-180	0:10 - 0:15	Baking tray
Bread rolls	2	180-190	0:10 - 0:15	Baking tray
Cookies	3	160-180	0:10 - 0:20	Baking tray
Oven chips	3	200-220	0:15 - 0:20	Baking tray



Preheating is recommended.

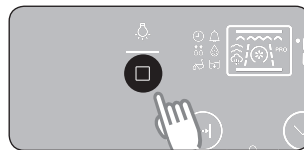
If you open the door while oven is cooking, the oven stops.

To restart the oven, close the door and press **START** button.

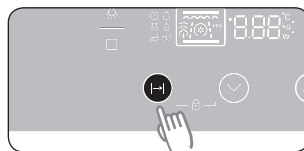
## SETTING THE COOKING TIME

You can set the cooking time to max. 10 hours. After cooking, the heating elements automatically turn off.

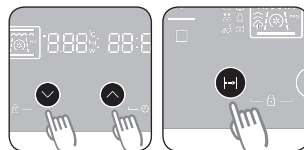
1. Select the desired mode and function.  
Set the temperature if preferred.



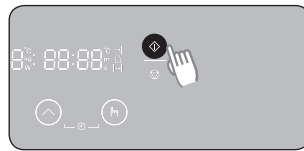
2. Press the **COOK TIME** button.




3. Press the **UP** or **DOWN** buttons to select the desired cooking time and then press the **COOK TIME** button.



4. Press the **START** button. When the time has elapsed, a beep sounds and the oven turns off.

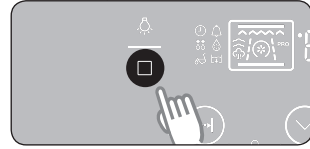


-  To reset the programmed cooking time, repeat steps 2 through 4 above.  
To cancel the programmed cooking time, press the **COOK TIME** button and set the time to zero.

## SETTING THE END TIME

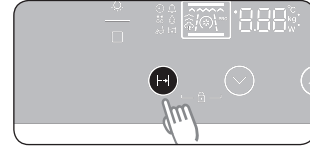
You can set a specific time you would like the oven to stop cooking. End Time mode can only be used in the Grill and Convection modes.

1. Select the desired mode and function.  
Set the temperature if preferred.



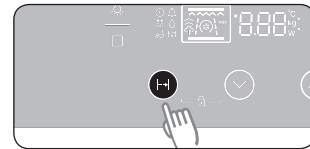
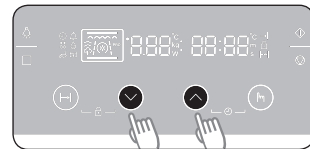
2. Press and hold the **COOK TIME** button for 3 seconds. The current time blinks on the display.

**Example:** Current time is 13:00.  
"13:00" blinks on the display.

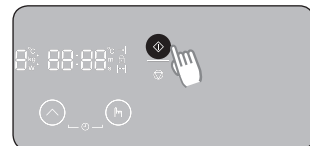


3. Press the **UP** or **DOWN** buttons to set the desired time you want cooking to end and then press the **COOK TIME** button.

**Example:** Desired time is 14:00.



4. Press the **START** button.  
Cooking time of "1:00" is displayed.  
The oven will start promptly.  
When the end time is reached, a signal sounds,  
"0:00" blinks on the display, and the oven turns off.



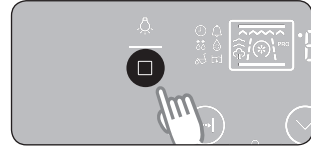
- 1) You can adjust the ending time if necessary. Press the **COOK TIME** button, change the time using the **UP** or **DOWN** buttons, and then press the **COOK TIME** button again.
- 2) To cancel the ending time, press the **COOK TIME** button, set the time to "0:00", and then press the **COOK TIME** button again.

## SETTING THE DELAY START

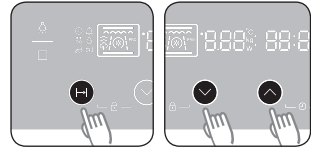
Use Delay Start to delay the start of the oven's operation.

**Example:** Current time: 12:00  
Cooking time: 2 hours  
End time: You wish to end cooking at 18:00

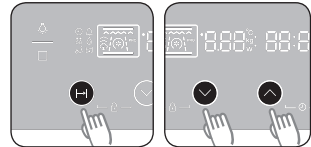
1. Select the desired mode and function. Set the temperature if preferred.



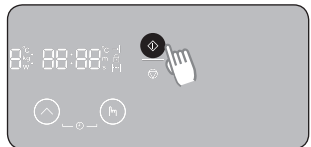
2. Press the **COOK TIME** button, and then press the **UP** or **DOWN** buttons to set the desired cooking duration. (In this case, 2 hours)



3. Press and hold the **COOK TIME** button for 3 seconds.
  - The cooking time is added to the current time. In this case, "14:00" is displayed.
4. Press the **UP** or **DOWN** buttons to set the desired end time.



5. Press the **START** button.  
An icon is displayed in the display, indicating Delay Start is activated. The oven automatically starts at the reserved time (16:00), and the cooking time is displayed.



- 1) The cook time and end time can be changed before the reserved time.
- 2) When the cooking is complete, a signal sounds, "0:00" blinks on the display, and the oven turns off.



WARNING

Do not leave food in the oven too long, as it may spoil.



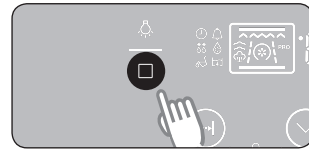
## COMBINATION MODE

### Microwave + Grill

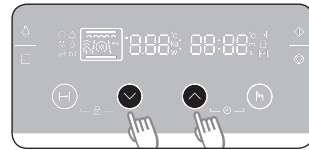
This mode uses the radiant heat coming from the grill and cooks at the speed of microwave cooking. Cooking time is decreased, and the food will have a nice browning. Suitable food combinations include all kinds of cooked food that need reheating and browning (baked pasta), as well as food that require 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.

### Setting Microwave + Grill

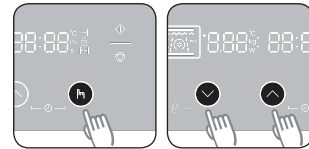
1. Press the **MODE** button 4 times. The oven mode, time and power level is displayed.



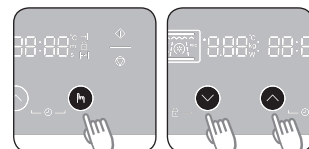
2. Press the **UP** or **DOWN** buttons to set a desired cooking time.



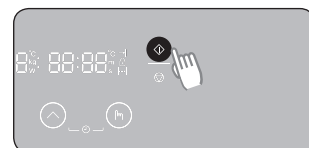
3. Press the **SELECT** button and then press the **UP** or **DOWN** buttons to set the desired power level.



4. Press the **SELECT** button and then press the **UP** or **DOWN** buttons to set the desired temperature.



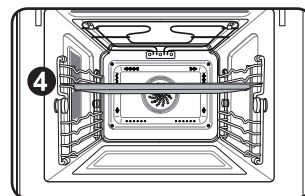
5. Press the **START** button.



For Microwave + Grill, ceramic tray with grill insert is usually placed on Level 4.

\* Microwave Power Setting: 100-600 W

\* Temperatures Setting: 40-200 °C



\* Please ensure that glass baking dishes are suitable for 40-200 °C cooking temperatures.

## Cooking guide

Use power level with temperatures and times in this table as guidelines for cooking. Preheating is not needed.

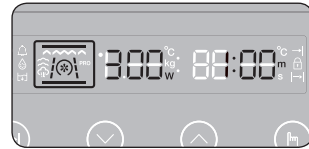
Food item	Shelf level	Power level (W)	Temp. (°C)	1 <sup>st</sup> side time (min.)	2 <sup>nd</sup> side time (min.)	Accessory
Baked potatoes	4	1st: 450 2nd: -	1st: 180-200 2nd: 220	10-15	2-4	Grill Insert + Ceramic Tray
Grilled tomatoes	4	180	160-180	10-15	-	Grill Insert + Ceramic Tray
Vegetable gratin	4	450	180-200	10-15	-	Grill Insert + Ceramic Tray
Roast fish	4	300	180-200	5-8	6-10	Grill Insert + Ceramic Tray
Chicken pieces	4	300	180-200	13-17	13-17	Grill Insert + Ceramic Tray

## Microwave + Convection

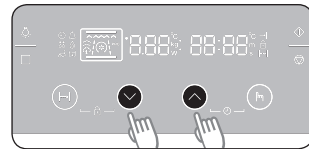
This mode combines hot air and microwaves and reduces the cooking time while giving the food a brown and crispy surface. Suitable food for this mode include all kinds of meat and poultry as well as casseroles and gratin dishes, sponge and light fruit cakes, pies and crumbles, roasted vegetables, scones and breads.

### Setting Microwave + Convection

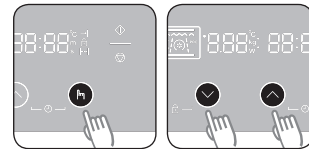
1. Press the **MODE** button 5 times. The oven mode, time and power level is displayed.



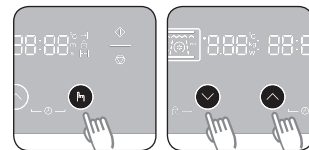
2. Press the **UP** or **DOWN** buttons to set a desired cooking time.



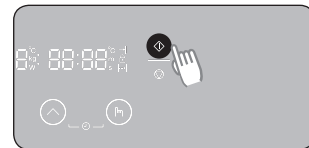
3. Press the **SELECT** button and then press the **UP** or **DOWN** buttons to set the desired power level.



4. Press the **SELECT** button and then press the **UP** or **DOWN** buttons to set the desired temperature.



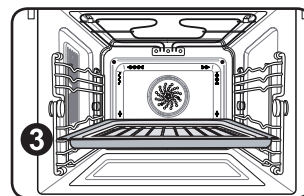
5. Press the **START** button.



For Microwave + Convection, ceramic tray with grill insert is usually placed on Level **3**.

\* Microwave Power Setting: 100-600 W

\* Temperatures Setting: 40-200 °C



\* Please ensure that glass baking dishes are suitable for 40-200 °C cooking temperatures.


## Cooking guide

Use power level with temperatures and times in this table as guidelines for cooking. Preheating is not needed.

Food item	Shelf level	Power level (W)	Temp. (°C)	1 <sup>st</sup> side time (min.)	2 <sup>nd</sup> side time (min.)	Accessory
Whole chicken 1.2 kg	3	1st: 450 2nd: 300	180-200	20-25	23-27	Grill Insert + Ceramic Tray
Roast beef/ Lamb (Medium)	3	300	180-200	17-22	18-25	Grill Insert + Ceramic Tray
Frozen lasagne/ Pasta gratin	3	450	180-200	30-35	-	Grill Insert + Ceramic Tray
Potato gratin	3	450	180-200	15-20	-	Grill Insert + Ceramic Tray
Fresh fruit flan	3	100	160-180	45-50	-	Ceramic Tray

## USING THE VEGETABLE COOK MODE

Add 30-45 ml of cold water 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 and let stand for 3 minutes.

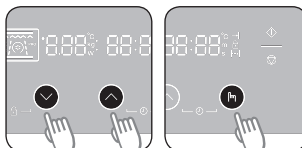
 Cut fresh vegetables into even sized pieces. The smaller they are, the quicker they will cook.

### Setting vegetable cook mode

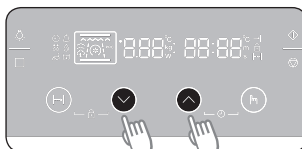
1. Press the **MODE** button 6 times.  
Vegetable mode is displayed.



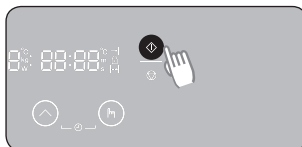
2. Press the **UP** or **DOWN** buttons to select the desired vegetable mode, and then press the **SELECT** button.



3. Press the **UP** or **DOWN** buttons to set the weight.  
If you do not set the weight, after 5 seconds, the weight is automatically set.



4. Press the **START** button.



## Guide to Vegetabel menu setting

The following table presents 10 vegetable. It contains its quantities, standing times and appropriate recommendations. These auto programmes contain special cook modes, which have been developed for your convenience.

No	Food item	Weight (kg)	Accessory	Shelf level	Recommendation
U:01	Broccoli Florets	0.2-0.3 0.3-0.4	Ceramic tray	1	Rinse and clean fresh broccoli and prepare florets. Put them evenly into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 0.2-0.3 kg, and add 45-60 ml (3-4 tablespoons) for 0.3-0.4 kg. Put bowl in the centre of turntable. Cook covered. Stir after cooking.
U:02	Cauliflower Florets	0.2-0.3 0.3-0.4	Ceramic tray	1	Rinse and clean fresh Cauliflower and prepare florets. Put them evenly into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 0.2-0.3 kg, and add 45-60 ml (3-4 tablespoons) for 0.3-0.4 kg. Put bowl in the centre of turntable. Cook covered. Stir after cooking.
U:03	Sliced Carrots	0.2-0.3 0.4-0.5	Ceramic tray	1	Rinse and clean carrots and prepare even slices. Put them evenly into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 0.2-0.3 kg, and add 45-60 ml (3-4 tablespoons) for 0.4-0.5 kg. Put bowl in the centre of turntable. Cook covered. Stir after cooking.
U:04	Jacket Potatoes	0.3-0.4 0.7-0.8	Ceramic tray	1	Rinse and clean potatoes, Brush with olive oil and pierce skin with a knife. Put on ceramic tray. After cooking, stand for 3-5 minutes.
U:05	Peeled Potatoes	0.4-0.5 0.7-0.8	Ceramic tray	1	Rinse and peel potatoes, cut into halves and put into an oven-proof glass bowl with lid. Add 15-30 ml of water (1-2 tablespoons). Stir after cooking. When cooking higher quantities stir once during cooking. Stand for 3-5 minutes.

No	Food item	Weight (kg)	Accessory	Shelf level	Recommendation
U:06	Courgettes	0.2-0.3 0.3-0.4	Ceramic tray	1	Cut courgettes into slices. Add 30 ml (2 tablespoons) water or a knob of butter. Put them evenly into a glass bowl with lid. Cook covered. Cook until just tender.
U:07	Sliced Egg Plants	0.1-0.2 0.3-0.4	Ceramic tray	1	Cut egg plants into small slices and sprinkle with 15 ml (1 tablespoon) lemon juice. Put them evenly into a glass bowl with lid. Cook covered. Stir after cooking.
U:08	Sliced Onions	0.2-0.3 0.4-0.5	Ceramic tray	1	Cut onions into slices or halves. Add only 15 ml (1 tablespoon) water. Put them evenly into a glass bowl with lid. Cook covered. Stir after cooking.
U:09	Mixed Vegetables	0.2-0.3 0.4-0.5	Ceramic tray	1	Rinse and clean fresh vegetables. Put them evenly into a glass bowl with lid. Add 15 ml (1 tablespoon) water when cooking for 0.2-0.3 kg, and add 30 ml (2 tablespoons) for 0.4-0.5 kg. Put bowl in the centre of turntable. Cook covered. Stir after cooking.
U:10	White Rice	0.2-0.3	Ceramic tray	1	Use a large glass Pyrex bowl with lid. (Note that rice doubles in volume during cooking.) Cook covered. After cooking time is over, stir before letting stand. Add salt or herbs and butter. Note that rice may not have absorbed all water after the cooking time is finished.



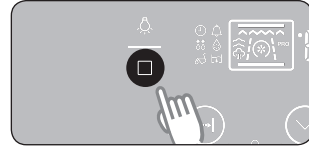
The Speed Cook Mode uses microwave energy to heat food. Therefore guidelines for cookware and other microwave safety precautions must be strictly observed when using this mode.

## USING THE AUTO MENU MODE

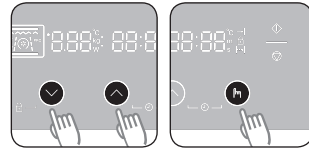
Auto Menu mode allows you to choose from 15 pre-programmed settings (10 Auto Cook and 5 Auto Defrost) to conveniently cook, roast, or bake your favorite foods. The cooking time and power level are automatically set. Simply select one of the 15 settings and set the weight to start cooking.

### Setting auto menu mode

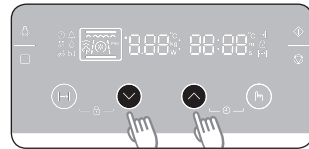
1. Press the **MODE** button 7 times.  
Auto Menu mode is displayed.



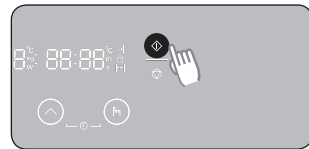
2. Press the **UP** or **DOWN** buttons to select the desired Auto Menu, and then press the **SELECT** button.



3. Press the **UP** or **DOWN** buttons to set the weight.  
If you do not set the weight, after 5 seconds, the weight is automatically set.



4. Press the **START** button.



- Some of the Auto Menus require the food to be turned over. The oven will beep to prompt you.
- The oven temperature is displayed.
- Temperatures and times cannot be changed in Auto Menu mode.



## Guide to auto cook menu setting

The following table presents 10 Auto Programmes Reheating, Cooking, Roasting and Baking.

It contains its quantities, standing times and appropriate recommendations. These auto programmes contain special cook modes, which have been developed for your convenience.

No	Food item	Weight (kg)	Accessory	Shelf level	Recommendation
A:01	Plated Meal	0.3-0.35 0.4-0.45	Ceramic tray	1	Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). After cooking stand for 3 min.
A:02	Frozen Pizza	0.3-0.35 0.4-0.45	Grill Insert + Ceramic Tray	2	Put frozen pizza on oven.
A:03	Frozen Lasagne	0.4-0.45 0.6-0.65	Grill Insert + Ceramic Tray	2	Put frozen lasagne in a suitable glass pyrex or ceramic dish. After reheating let stand for 2-3 minutes.
A:04	Whole Chicken	1.1-1.15 1.2-1.25	Grill Insert + Ceramic Tray	2	Brush chilled chicken with oil and spices. Put breast-side-down, in the middle of grill insert rack with ceramic tray. Turnover, as soon as the oven beeps. Put Start button to continue process. After cooking let stand for 5 minutes.
A:05	Chicken Pieces	0.6-0.7 0.9-1.0	Grill Insert + Ceramic Tray	4	Brush chilled chicken pieces with oil and spices. Put on grill insert with ceramic tray with the skin-side down. Turnover, as soon as the oven beeps. After cooking let stand for 2-3 minutes.
A:06	Roast Lamb	0.8-0.9 1.1-1.2	Grill Insert + Ceramic Tray	3	Put marinated roast lamb on grill insert rack with ceramic tray. When beeps, turnover and start again.
A:07	Frozen Oven Chips	0.3-0.4 0.45-0.5	Baking tray	3	Distribute frozen oven chips on metal baking tray.

No	Food item	Weight (kg)	Accessory	Shelf level	Recommendation
A:08	Baked Potato Halves	0.4-0.5 0.6-0.7	Grill Insert + Ceramic Tray	4	Cut potatoes into halves. Put them in a circle on the tray with the cut side to the grill. After cooking let stand for 2-3 minutes.
A:09	Apple Pie	1.2-1.4	Baking tray	2	Put apple pie into a round metal dish. Put on the baking tray. The weight ranges include apple and so on.
A:10	Dutch Loaf Cake	0.7-0.8	Baking tray	3	Put fresh dough into suitable sized rectangular metal baking dish (length 25 cm). Put dish length way to the door on baking tray.

## Guide to auto speed defrost setting

The following table presents the various Auto Defrost programmes, quantities, standing times and appropriate recommendations. These programmes use microwave energy only. Remove all packaging material before defrosting. Place meat, poultry and fish on the ceramic tray.

No	Food Item	Weight (kg)	Accessory	Shelf Level	Recommendation
d:01	Meat	0.2-1.5	Ceramic tray	1	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.
d:02	Poultry	0.2-1.5	Ceramic tray	1	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.
d:03	Fish	0.2-1.5	Ceramic tray	1	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.
d:04	Bread/ Cake	0.1-0.8	Ceramic tray	1	Put bread on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on ceramic tray 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.
d:05	Fruit	0.1-0.6	Ceramic tray	1	Distribute frozen fruit evenly on ceramic tray. This programme is suitable for fruits like raspberries, mixed berries, and tropical fruits.



The Speed Defrost Mode uses microwave energy to heat food.

Therefore guidelines for cookware and other microwave safety precautions must be strictly observed when using this mode.

## PURE STEAM COOKING GUIDE

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

This accessory is ideal for cooking rice, pasta, vegetables, etc. in record time, while preserving their nutritional values.

The Microwave Pure steamer set is made up of 3 items:



Bowl



Insert tray






Lid

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

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




### CONDITIONS of USE:

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

### MAINTENANCE:

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

### DEFROSTING:

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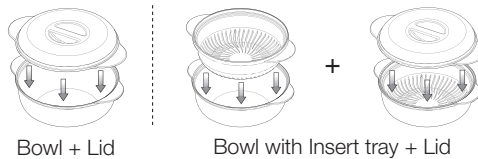
Place the frozen food in the steam bowl without the lid. The liquid will remain in the bottom of the pot and will not harm the food.

## COOKING:



Food	Serving size	Power (W)	Cooking time (min.)	Handling
Artichokes	300 g (1-2 pcs)	800 W	5-6	Bowl with Insert tray + Lid
	<b>Instructions</b> Rinse and clean artichokes. Put insert tray into bowl. Set artichokes on tray. Add 1 tbsp lemon juice. Cover with lid. Stand for 1-2 minutes.			
Fresh Vegetables	300 g	800 W	4-5	Bowl with Insert tray + Lid
	<b>Instructions</b> Weigh the vegetables (e.g. broccoli, cauliflower, carrots, pepper) after washing, cleaning and cutting into similar size. Put tray into bowl. Distribute vegetables on insert tray. Add 2 tbsp water. Cover with lid. Stand for 1-2 minutes.			
Frozen Vegetables	300 g	600 W	8-9	Bowl with Insert tray + Lid
	<b>Instructions</b> Put the frozen vegetables into the steam bowl. Put insert tray into bowl. Add 1 tbsp water. Cover with lid. Stir well after cooking and standing. Stand for 2-3 minutes.			
Rice	250 g	800 W	15-18	Bowl + Lid
	<b>Instructions</b> Put rice into the steam bowl. Add 500 ml cold water. Cover with lid. After cooking let stand white rice 5 minutes, brown rice 10 minutes. Stand for 5-10 minutes.			
Jacket Potatoes	500 g	800 W	7-8	Bowl + Lid
	<b>Instructions</b> Weigh and rinse the potatoes and put them into steam bowl. Add 3 tbsp water. Cover with lid. Stand for 2-3 minutes.			
Stew (Chilled)	400 g	600 W	5½-6½	Bowl + Lid
	<b>Instructions</b> Put stew into the steam bowl. Cover with lid. Stir well before standing. Stand for 1-2 minutes.			
Soup (Chilled)	400 g	800 W	3-4	Bowl + Lid
	<b>Instructions</b> Pour into steam bowl. Cover with lid. Stir well before standing. Stand for 1-2 minutes.			
Frozen Soup	400 g	800 W	8-10	Bowl + Lid
	<b>Instructions</b> Put frozen soup into steam bowl. Cover with lid. Stir well before standing. Stand for 2-3 minutes.			

Food	Serving size	Power (W)	Cooking time (min.)	Handling
Frozen Yeast Dumpling with Jam Filling	150 g	600 W	1½-2½	Bowl + Lid
	<b>Instructions</b> Moist the top of filled dumplings with cold water. Put 1-2 frozen dumplings side by side into the steam bowl. Cover with lid. Stand for 2-3 minutes.			
Fruit Compote	250 g	800 W	3-4	Bowl + Lid
	<b>Instructions</b> Weigh the fresh fruits (e.g. apples, pears, plums, apricots, mangoes or pineapple) after peeling, washing and cutting into similar sizes or cubes. Put into steam bowl. Add 1-2 tbsp water and 1-2 tbsp sugar. Cover with lid. Stand for 2-3 minutes.			

## Handling of pure steam cooker



## PRECAUTIONS:

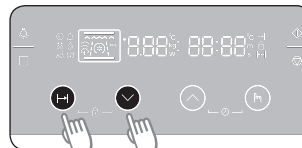
-  Take special care when opening the lid of your steamer, because the steam escaping may be very hot.
-  Use oven gloves when handling after cooking.

## CHILD SAFETY LOCK

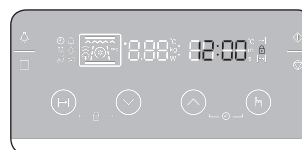
Child Safety Lock allows you to lock the control panel to protect against unintended use.

### To lock the oven

1. Simultaneously press and hold the **COOK TIME** button and **DOWN** button for 3 seconds.

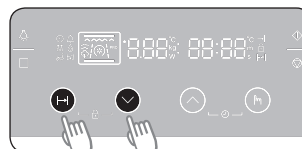


2. A lock symbol appears on the display indicating that all functions are locked.

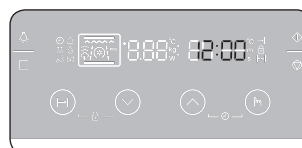


### To unlock the oven

1. Simultaneously press and hold the **COOK TIME** button and **DOWN** button for 3 seconds.



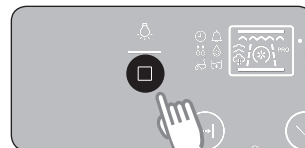
2. The lock icon disappears on the display, indicating that functions are unlocked.



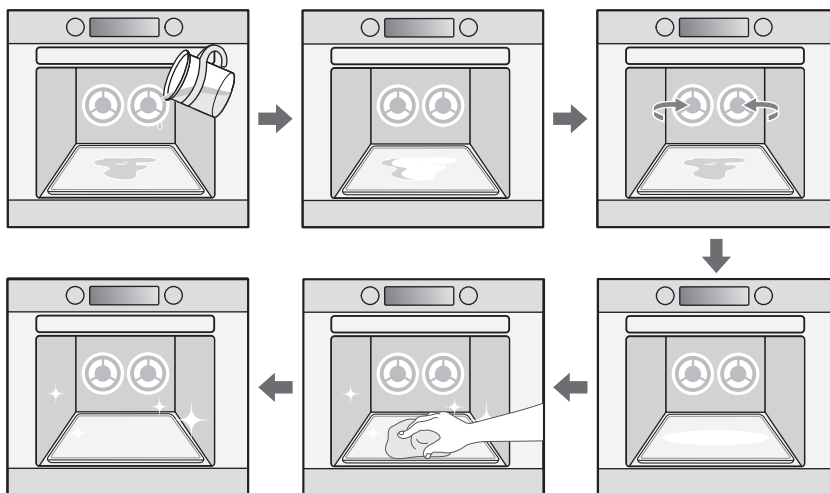
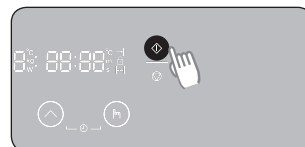
## USING THE STEAM CLEAN MODE

The Steam Clean allows you to sanitize your oven in just 15 minutes.

1. Press the **MODE** button 8 times.  
The time (15:00) is displayed.



2. Press the **START** button.  
The oven will start automatically.
  - After 15 minutes, the oven will stop automatically.  
Wipe it out with a dry cloth.



- Use this feature only when oven has cooled completely to room temperature.
- DO NOT use distilled water.
- DO NOT use high-pressure water cleaners or steam jet cleaners to clean the microwave oven.



# troubleshooting and information code

## STORING AND REPAIRING YOUR MICROWAVE OVEN

Repairs should only be made by a qualified service technician.

If oven requires servicing, unplug the oven and contact SAMSUNG Customer Service.

When calling, please have the following information ready:

- The model number and serial number (can be found inside the oven door)
- Warranty details
- Clear description of the problem

If oven must be temporarily stored, choose a clean dry place as dust and dampness can cause damage.

## TROUBLESHOOTING

If you have problems with your oven, try the solutions suggested below. They may save you the time and inconvenience of an unnecessary service call.

### Neither the oven's display nor the oven operate.

- Make sure the plug is properly connected to a grounded outlet.
- If the wall outlet is controlled by a wall switch, make sure the wall switch is turned on.
- Remove the plug from the outlet, wait ten seconds, then plug it in again.
- Reset the circuit breaker or replace any blown fuse.
- Plug the oven into a different outlet.
- Plug a different appliance into the outlet. If the other appliance doesn't work, call a qualified electrician to repair the wall outlet.

### The oven's display works, but the power won't come on.

- Make sure the door is closed securely.
- Check if any packaging material or anything else is stuck in the door seal.
- Check if the door is damaged.
- Press Cancel twice and enter all cooking instructions.

### The oven does not start when you press the start button.

- Make sure the door is closed completely.

## 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.

## The power goes off before the set time has elapsed.

- It may occur a power outage. If there was a power outage, the time indicator will display: 88:88.
- Reset the clock and any cooking instructions.
- Reset the circuit breaker or replace any blown fuse.
- Make sure the oven is placed properly in accordance with installation guide.

## The food is either overcooked or undercooked.

- Make sure the cooking length is set appropriately by considering the type of food.
- Make sure the power level is set appropriately.

## The food is not cooked at all.

- Make sure the door is closed securely.
- Check if timer is set correctly and/or start button is pressed.
- Reset the circuit breaker or replace any blown fuse.

## Sparking and cracking occur inside the oven (arcing).

- Remove any metallic utensils, cookware, or metal ties.
- If using foil, use only narrow strips and allow at least one inch between the foil and interior oven walls.

## Operating noise is too loud.

- The oven makes noise during operation. This is normal.  
If you hear an abnormal sound continuously, please contact the Samsung Call Center.

## 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 aeriels.
- 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.

## 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 fan continues to operate after the oven has been turned off.

- This is a normal occurrence. Cooling fan may continue to operate for up to cooling down the oven after oven has been turned off.

Condensation inside the oven.

- This is normal condition. Simply wipe away after cooking.

Air flow around the door and outer casing.

- This is normal condition.









Light reflection around the door and outer casing.

- This is normal condition.

Steam escaping from around the door or vents.

- This is normal condition.

## INFORMATION CODES

Code Symbol	Problem	Solution
	<b>KEY SHORT ERROR</b> This error occurs when a button is pressed and held for over 60 seconds.	Press <b>STOP/CANCEL</b> button to stop the oven. After cooling, please restart the oven. OVEN has still same problem after above action, then contact an authorized SAMSUNG Customer Service.
	<b>MICROWAVE ABNORMAL TEMP SENSING ERROR</b> It occurs when the temperature of cavity inside is over 210 °C in the Microwave Mode.	
	<b>TEMP SENSOR OPEN ERROR</b> It occurs due to a defective sensor, misplaced wires, a defective PCB.	Call your local SAMSUNG Customer Care Centre.
	<b>TEMP SENSOR SHORT ERROR</b> It occurs due to a defective sensor, misplaced wires, a defective PCB.	
	<b>ABNORMAL TEMP SENSING ERROR</b> It occurs when the temperature of cavity inside is over 250 °C for 10 minutes.	
	<b>COMMUNICATION ERROR</b>	
		
		

# technical data

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

## TECHNICAL SPECIFICATIONS

<b>Model</b>		NQ50H5537KB
<b>Power Source</b>		230 V ~ 50 Hz
<b>Power Consumption</b>	Maximum Power	13 A
	Microwave Mode	1650 W
	Grill Mode	2500 W
	Convection Mode	2500 W
<b>Output Power</b>		100 W / 800 W (IEC-705) - 240 V : 800 W - 230 V : 750 W
<b>Operating Frequency</b>		2450 MHz
<b>Magnetron</b>		OM75P (21)
<b>Cooling Method</b>		Cooling fan motor
<b>Dimensions (W X H XD)</b>	Set Size (Include Handle)	595 X 454.2 X 570 mm
	Built In Size	555 X 445 X 548.8 mm
<b>Volume</b>		50 liter
<b>Weight</b>	Net	38.3 Kg
	Shipping	45.5 Kg

memo

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# SAMSUNG

QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRIA	0800-SAMSUNG (0800-7267864) [Only for KNOX customers] 0800 400848 [Only for Premium HA] 0800-366661 [Only for Dealers] 0810-112233	<a href="http://www.samsung.com/at/support">www.samsung.com/at/support</a>
BELGIUM	02-201-24-18	<a href="http://www.samsung.com/be/support">www.samsung.com/be/support</a> (Dutch) <a href="http://www.samsung.com/be_fr/support">www.samsung.com/be_fr/support</a> (French)
DENMARK	70 70 19 70	<a href="http://www.samsung.com/dk/support">www.samsung.com/dk/support</a>
FINLAND	030-6227 515	<a href="http://www.samsung.com/fi/support">www.samsung.com/fi/support</a>
FRANCE	01 48 63 00 00	<a href="http://www.samsung.com/fr/support">www.samsung.com/fr/support</a>
GERMANY	06196 77 555 77	<a href="http://www.samsung.com/de/support">www.samsung.com/de/support</a>
ITALIA	800-SAMSUNG (800.7267864)	<a href="http://www.samsung.com/it/support">www.samsung.com/it/support</a>
CYPRUS	8009 4000 only from landline, toll free	<a href="http://www.samsung.com/gr/support">www.samsung.com/gr/support</a>
GREECE	80111-SAMSUNG (80111 726 7864) only from land line (+30) 210 6897691 from mobile and land line	
LUXEMBURG	261 03 710	<a href="http://www.samsung.com/be_fr/support">www.samsung.com/be_fr/support</a>
NETHERLANDS	088 90 90 100	<a href="http://www.samsung.com/nl/support">www.samsung.com/nl/support</a>
NORWAY	815 56480	<a href="http://www.samsung.com/no/support">www.samsung.com/no/support</a>
PORTUGAL	808 20 7267	<a href="http://www.samsung.com/pt/support">www.samsung.com/pt/support</a>
SPAIN	0034902172678	<a href="http://www.samsung.com/es/support">www.samsung.com/es/support</a>
SWEDEN	0771 726 786	<a href="http://www.samsung.com/se/support">www.samsung.com/se/support</a>
SWITZERLAND	0800 726 78 64 (0800-SAMSUNG)	<a href="http://www.samsung.com/ch/support">www.samsung.com/ch/support</a> (German) <a href="http://www.samsung.com/ch_fr/support">www.samsung.com/ch_fr/support</a> (French)
UK	0330 SAMSUNG (7267864)	<a href="http://www.samsung.com/uk/support">www.samsung.com/uk/support</a>
IRELAND (EIRE)	0818 717100	<a href="http://www.samsung.com/ie/support">www.samsung.com/ie/support</a>



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