

CE76JD1  
CE76JD-B1  
CE76JD-CR1  
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CE76JD-MBR

# 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.

imagine the possibilities

Thank you for purchasing this Samsung product.

SAMSUNG

# preparation

## CONNECTING SMARTTHINGS (Wi-Fi MODEL ONLY)



1. Launch a QR code reader app and scan the QR code image on the product.
2. Try connecting the SmartThings app to the product.

## REGISTERING THE PRODUCT / READING THE MANUAL / CONNECTING TO SERVICES



1. Launch a QR code reader app and scan the QR code image on the product.

We provide online manuals that can be accessed via your smartphone or our website to contribute in reducing the usage of manuals in paper format, as part of efforts to save the Earth.

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## **IMPORTANT SAFETY INSTRUCTIONS**

READ CAREFULLY AND KEEP FOR FUTURE  
REFERENCE.

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

**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.

**WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.

**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.

This appliance is intended to be used in household only and it is not intended to be used such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential environments;
- bed and breakfast type environments.

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.

Metallic containers for food and beverages are not allowed during microwave cooking.

Do not use this appliance for other purposes than cooking. Drying of clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

Use this appliance only for its intended use as described in the manual. Do not put corrosive chemicals or vapors in or on this appliance. This type of oven is specifically designed to heat, cook, or dry food.

It is not designed for industrial or laboratory use.

If smoke is observed (emitted), switch off or unplug the appliance and keep the door closed in order to stifle any flames.

Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

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 microwave oven is intended to be used on the counter top (freestanding) use only, the microwave oven shall not be placed in a cabinet.

The appliance should not be cleaned with a water jet. 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.

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.

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.

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.

**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.

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.

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.

The appliance must not be installed behind a decorative door in order to avoid overheating.

**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.

**CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

The door or the outer surface may get hot when the appliance is operating.

The temperature of accessible surfaces may be high when the appliance is operating.

The surfaces are liable to get hot during use.

The appliances are not intended to be operated by means of an external timer or separate remote-control system.

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 older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years.

## 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, and 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 the 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.

For more information on safe disposal and recycling visit our website:

[www.samsung.com/in/support](http://www.samsung.com/in/support) or contact our Helpline numbers-

1800 40 SAMSUNG(7267864)

1800 5 SAMSUNG(7267864)

This product is RoHS compliant

## GENERAL SAFETY

Any modifications or repairs must be performed by qualified personnel only. Do not heat food or liquids sealed in containers for the microwave function. Do not use benzene, thinner, alcohol, or steam or high-pressure cleaners to clean the oven.

Do not install the oven: near a heater or flammable material; locations that are humid, oily, dusty or exposed to direct sunlight or water; or where gas may leak; or an uneven surface.

This oven must be properly grounded in accordance with local and national codes.

Regularly use a dry cloth to remove foreign substances from the power plug terminals and contacts.

Do not pull, excessively bend, or place heavy objects on the power cord.

If there is a gas leak (propane, LP, etc) ventilate immediately. Do not touch the power cord.

Do not touch the power cord with wet hands.

While the oven is operating, do not turn it off by unplugging the power cord.

Do not insert fingers or foreign substances. If foreign substances enter the oven, unplug the power cord and contact a local Samsung service centre.

Do not apply excessive pressure or impact to the oven.

Do not place the oven over fragile objects.

Ensure the power voltage, frequency, and current matches the product specifications.

Firmly plug the power plug into the wall socket. Do not use multiple plug adapters, extension cords, or electric transformers.

Do not hook the power cord on metal objects. Make sure the cord is between objects or behind the oven.

Do not use a damaged power plug, power cord, or loose wall socket. For damaged power plugs or cords, contact a local Samsung service centre.

Do not pour or directly spray water onto the oven.

Do not place objects on the oven, inside, or on the oven door.

Do not spray volatile materials such as insecticide on the oven.

Do not store flammable materials in the oven. Because alcohol vapours can contact hot parts of the oven, use caution when heating food or drinks containing alcohol.

Children may bump themselves or catch their fingers on the door. When opening/closing the door, keep children away.

### Microwave warning

Microwave heating of beverages may result in delayed eruptive boiling; always use caution when handling the container. Always allow beverages to stand at least 20 seconds before handling. If necessary, stir during heating. Always stir after heating.

In the event of scalding, follow these First Aid instructions:

1. Immerse the scalded area in cold water for at least 10 minutes.
2. Cover with a clean, dry dressing.
3. Do not apply any creams, oils, or lotions.

To avoid damaging the tray or rack, do not put the tray or rack in water shortly after cooking.

Do not use the oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of hot oils.

## Microwave oven precautions

Only use microwave-safe utensils. Do not use metallic containers, gold or silver trimmed dinnerware, skewers, etc.

Remove wire twist ties. Electric arcing may occur.

Do not use the oven to dry papers or clothes.

Use shorter times for small amounts of food to prevent overheating or burning.

Keep the power cord and power plug away from water and heat sources.

To avoid the risk of explosion, do not heat eggs with shells or hard-boiled eggs. Do not heat airtight or vacuum-sealed containers, nuts, tomatoes, etc. Do not cover the ventilation slots with cloth or paper. This is a fire hazard. The oven may overheat and turn off automatically and will remain off until it cools sufficiently.

Always use oven mitts when removing a dish.

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 oven when it is empty. The 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 oven is started accidentally.

Install the oven in compliance with the clearances in this manual. (See Installing your microwave oven.)

Use caution when connecting other electrical appliances to sockets near the oven.

## MICROWAVE OPERATION PRECAUTIONS

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

- Do not operate the oven with the door open. Do not tamper with the safety interlocks (door latches). Do not insert anything into the safety interlock holes.
- Do not place any object between the oven door and front face or allow food or cleaner residue to accumulate on sealing surfaces. Keep the door and door sealing surfaces clean by wiping with a damp cloth and then with a soft, dry cloth after each use.

- Do not operate the oven if it is damaged. Only operate after it has been repaired by a qualified technician.

**Important:** the oven door must close properly. The door must not be bent; the door hinges must not be broken or loose; the door seals and sealing surfaces must not be damaged.

- All adjustments or repairs must be done by a qualified technician.

## LIMITED WARRANTY

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

- Door, handles, out-panel, or control panel that are dented, scratched, or broken.
- A broken or missing tray, guide roller, coupler, or wire rack.

Use this oven 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 oven.

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 a local Samsung service centre or find help and information online at [www.samsung.com](http://www.samsung.com).

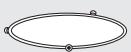
Use this oven for heating food only. It is intended for domestic use only. Do not heat any type of textiles or cushions filled with grains. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the oven.

To avoid deterioration of the oven surface and hazardous situations, always keep the oven clean and well maintained.

# installation

## ACCESSORIES

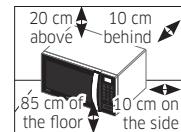
Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

	<b>1. Roller ring</b> , to be placed in the centre of the oven. <b>Purpose:</b> The roller ring supports the turntable.
	<b>2. Turntable</b> , to be placed on the roller ring with the centre fitting to the coupler. <b>Purpose:</b> The turntable serves as the main cooking surface; it can be easily removed for cleaning.
	<b>3. High rack, Low rack</b> to be placed on the turntable. <b>Purpose:</b> 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. <b>The metal racks can be used in grill, convection and combination cooking.</b>

 **DO NOT** operate the microwave oven without the roller ring and turntable.

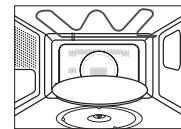
## INSTALLATION SITE

- Select a flat, level surface approx. 85 cm above the floor. The surface must support the weight of the oven.
- Secure room for ventilation, at least 10 cm from the rear wall and both sides, and 20 cm from above.
- Do not install the oven in hot or damp surroundings, such as next to other microwave ovens or radiators.
- Conform to the power supply specifications of this oven. Use only approved extension cables if you need to use.
- Wipe the interior and the door seal with a damp cloth before using your oven for the first time.



## TURNTABLE

Remove all packing materials inside the oven. Install the roller ring and turntable. Check that the turntable rotates freely.



# maintenance

## CLEANING

Clean the oven regularly to prevent impurities from building up on or inside the oven. Also pay special attention to the door, door sealing, and turntable and roller ring (applicable models only).

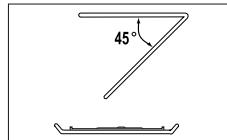
If the door won't open or close smoothly, first check if the door seals have built up impurities. Use a soft cloth in soapy water to clean both the inner and outer sides of the oven. Rinse and dry well.

### To remove stubborn impurities with bad smells from inside the oven

1. With an empty oven, put a cup of diluted lemon juice on the centre of the turntable.
2. Heat the oven for 10 minutes at max power.
3. When the cycle is complete, wait until the oven cools down. Then, open the door and clean the cooking chamber.

### To clean inside swing-heater models

To clean the upper area of the cooking chamber, lower the top heating element by 45° as shown. This will help clean the upper area. When done, reposition the top heating element.



### CAUTION

- Keep the door and door sealing clean and ensure the door opens and closes smoothly. Otherwise, the oven's lifecycle may be shortened.
- Take caution not to spill water into the oven vents.
- Do not use any abrasive or chemical substances for cleaning.
- After each use of the oven, use a mild detergent to clean the cooking chamber after waiting for the oven to cool down.

## REPLACEMENT (REPAIR)

### WARNING

This oven has no user-removable parts inside. Do not try to replace or repair the oven yourself.

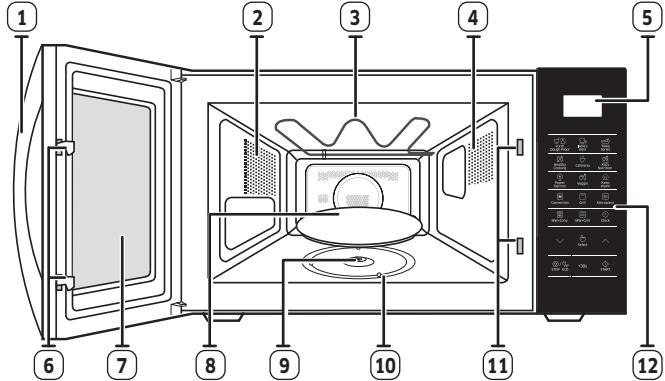
- If you encounter a problem with hinges, sealing, and/or the door, contact a qualified technician or a local Samsung service centre for technical assistance.
- If you want to replace the light bulb, contact a local Samsung service centre. Do not replace it yourself.
- If you encounter a problem with the outer housing of the oven, first unplug the power cord from the power source, and then contact a local Samsung service centre.

## CARE AGAINST AN EXTENDED PERIOD OF DISUSE

If you don't use the oven for an extended period of time, unplug the power cord and move the oven to a dry, dust-free location. Dust and moisture that builds up inside the oven may affect the performance of the oven.

# oven features

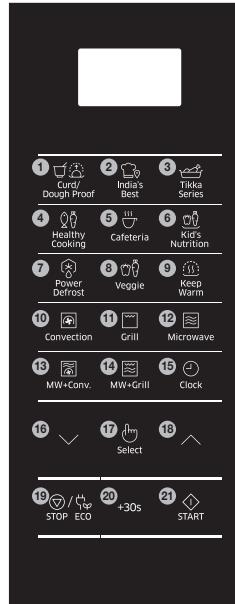
## OVEN



1. DOOR HANDLE
2. VENTILATION HOLES
3. GRILL
4. LIGHT
5. DISPLAY
6. DOOR LATCHES

7. DOOR
8. TURNTABLE
9. COUPLER
10. ROLLER RING
11. SAFETY INTERLOCK HOLES
12. CONTROL PANEL

## CONTROL PANEL



1. CURD/DOUGH PROOF BUTTON
2. INDIA'S BEST BUTTON
3. TIKKA SERIES BUTTON
4. HEALTHY COOKING BUTTON
5. CAFETERIA BUTTON
6. KID'S NUTRITION BUTTON
7. POWER DEFROST BUTTON
8. VEGGIE BUTTON
9. KEEP WARM BUTTON
10. CONVECTION BUTTON
11. GRILL BUTTON
12. MICROWAVE BUTTON
13. MICROWAVE+CONVECTION BUTTON
14. MICROWAVE+GRILL BUTTON
15. CLOCK BUTTON
16. DOWN BUTTON
17. SELECT BUTTON
18. UP BUTTON
19. STOP/ECO BUTTON
20. +30s BUTTON
21. START BUTTON

English - 11

# oven use

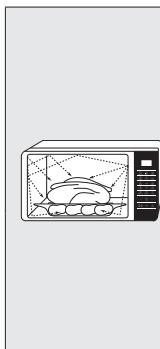
## HOW A MICROWAVE OVEN WORKS

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.



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.
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 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.

First, place a bowl of water on the turntable. Then, close the door.

Microwave 	<b>1.</b> Operate the Microwave mode and set the time to 4 or 5 minutes by pressing the <b>Up</b> and <b>Down</b> button the appropriate number of times.
START	<b>2.</b> Press the <b>START</b> button. <b>Result:</b> The oven heats the water for 4 or 5 minutes. The water should then be boiling.

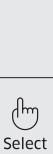
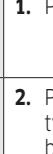
The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum is used, the water takes longer to boil.

## SETTING THE TIME

Your microwave oven has an inbuilt clock. When power is supplied, “:0”, “88:88” or “12:00” is automatically displayed on the display. Please set the current time. The time is displayed the 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.

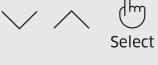
	<b>1.</b> Press the <b>Clock</b> button.
	<b>2.</b> Press the <b>Up</b> or <b>Down</b> button to set time display type (12H or 24H). At that time, press the <b>Select</b> button to set the display type.
	<b>3.</b> Press the <b>Up</b> or <b>Down</b> button to set the hour.
	<b>4.</b> Press the <b>Select</b> button.
	<b>5.</b> Press the <b>Up</b> or <b>Down</b> button to set the minute.
	<b>6.</b> When the right time is displayed, press the <b>Select</b> button to start the clock. <b>Result:</b> The time is displayed whenever you are not using the microwave oven.

## 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.

	<b>1.</b> Press the <b>Microwave</b> button. <b>Result:</b> The following indications are displayed: 
	<b>2.</b> Press the <b>Up</b> or <b>Down</b> button until the appropriate power level is displayed. At that time, press the <b>Select</b> button to set the power level. <ul style="list-style-type: none"> <li>• If don't set the power level within 5 seconds, Automatically changes to the cooking time setting stage.</li> </ul>
	<b>3.</b> Set the Cooking time by pressing the <b>Up</b> or <b>Down</b> button. <b>Result:</b> The cooking time is displayed.
	<b>4.</b> Press the <b>START</b> button. <b>Result:</b> The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished: <ul style="list-style-type: none"> <li>• The oven beep and flash “End” 4 times. The oven will then beep one time per minute.</li> </ul>

## POWER LEVELS

You can choose among the power levels and temperature below.

Power level	Output		
	MWO	GRILL	CONVECTION
HIGH	800 W	-	-
MEDIUM HIGH	600 W	-	-
MEDIUM	450 W	-	-
MEDIUM LOW	300 W	-	-
DEFROST	180 W	-	-
LOW / KEEP WARM	100 W	-	-
GRILL	-	1100 W	-
COMBI	600 W 450 W 300 W	1100 W	-
CONVECTION	-	-	MAX: 1700 W (200 - 40 °C)
COMBI I	600 W 450 W 300 W 180 W 100 W	-	MAX: 1700 W (200 - 40 °C)

If you select higher power level, the cooking time must be decreased.

If you select lower power level, the cooking time must be increased.

## ADJUSTING THE COOKING TIME

You can adjust the cooking time by pressing the +30s.

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

+30s	To increase the cooking time of your food, press the <b>+30s</b> button once for each 30 seconds that you wish to add. <ul style="list-style-type: none"><li>Example: To add three minutes, press the <b>+30s</b> button six times.</li></ul>
	To adjust the cooking time by press the <b>Up</b> and <b>Down</b> button once for each 10 seconds that you wish to add or reduce.

## 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 without pressing the <b>STOP/ECO</b> button or press the <b>STOP/ECO</b> button once when the oven is being operated. <b>Result:</b> Cooking stops. To resume cooking, close the door again and press the <b>START</b> button.
Completely	Completely : Press the <b>STOP/ECO</b> button once. <b>Result:</b> Cooking stops. If you wish to cancel the cooking settings, press the <b>STOP/ECO</b> button again.

## SETTING THE ENERGY SAVE MODE

The oven has an energy save mode.



- Press the **STOP/ECO** button. (During Standby mode)
- 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.

### 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 POWER DEFROST FEATURE

The Power Defrost feature enables 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.

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

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

You can also defrost food manually. To do so, select the microwave cooking/reheating function with a power level of 180 W. Refer to the section entitled "Cooking/Reheating" on page 13 for further details.

Use only dishes that are microwave-safe.

## USING THE POWER DEFROST SETTINGS

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

<b>Code/Food</b>	<b>Serving Size</b>	<b>Instructions</b>
<b>1 Meat</b>	200-1500 g	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for lamb, pork, steaks, chops, minced meat. Stand for 20-90 minutes.
<b>2 Poultry</b>	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.
<b>3 Fish</b>	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.
<b>4 Bread/Cake</b>	125-625 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.

<b>Code/Food</b>	<b>Serving Size</b>	<b>Instructions</b>
<b>5 Fruit</b>	100-500 g	Spread fruits evenly into a flat glass dish. This programme is suitable for all kind of fruits. Stand for 5-20 minutes.

 Select the Manual Defrosting function with a power level of 180 W if you want to defrost food manually. For further details on manual defrosting and defrosting time, refer to the page 41-42.

## USING THE KEEP WARM FEATURE

Place the keep food warm in the centre of the turntable and close the door.

 Keep Warm	<b>1.</b> Press the <b>Keep Warm</b> button.
 START	<b>2.</b> Press the <b>START</b> button. <b>Result:</b> The keep warm will be set 60mins. When keep warm time has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

## USING THE KEEP WARM SETTINGS

The following table presents 4 items. It contains food, drink, bread and pastries and dishes/crockery. The convection heater operates only and it will cycle on and off to keep food warm. Use oven gloves while taking out!

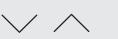
Item	Example & Instructions
Food	Roast meat, chicken, gratin, pizza, potatoes and plated meal
Drink	Water, milk and coffee
Bread and pastries	Bread, toast, rolls, muffins and cake
Dishes/Crockery	Cup and ovenware Distribute the crockery over the whole area of turn table. Do not overload the oven. (Maximum load 5 kg)

- ☒ Do not use this function to reheat cold foods. This programmes are for keeping food warm that has just been cooked.
- ☒ Do not recommend food being kept warm for too long (more than 1 hour), as it will continue to cook. Warm food spoils more quickly.
- ☒ Cover liquids and foods which are high moisture contents. But if you want to keep crisp roast or fried foods, do not cover it.

## USING THE CURD / DOUGH PROOF FEATURES

The 5 **Curd / Dough Proof** features provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the Curd / Dough Proof category by pressing the **Up** or **Down** button after press the **Curd / Dough Proof** button.

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

 <b>Curd/ Dough Proof</b>	<b>1.</b> Press the <b>Curd / Dough Proof</b> button.
 	<b>2.</b> Select the type of food that you are cooking by <b>Up</b> or <b>Down</b> button. No.1 is Curd and No.2 is Dough Proof. You have to choose the number that you want to use for cooking by pressing the <b>Up</b> or <b>Down</b> button. Refer to the table on the following page for a description of the various pre-programmed settings. At that time, press the <b>Select</b> button to select the type of food.
	<b>3.</b> Select the size of the serving by pressing the <b>Up</b> or <b>Down</b> button.
 <b>START</b>	<b>4.</b> Press the <b>START</b> button.

The following table presents how to use the auto programme for rising yeast dough or curd.

## 1. Curd

Code/Food	Serving Size	Instructions
1-1 <b>Large Glass Bowl</b>	500 g	Distribute 150 g curd into 5 microwave-safe 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.
1-2 <b>Clay Pots</b>	500 g	Mix 150 g curd 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.

## 2. Dough Proof

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

## USING THE AUTO COOK FEATURE

The Auto Cook feature (India's Best, Tikka Series, Healthy Cooking, Kid's Nutrition, Veggie, Cafeteria) has 60 pre-programmed cooking time. You do not need to set either the cooking times or the power level.

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

	<ol style="list-style-type: none"> <li>Select the type of food that you are cooking by pressing the <b>Auto Cook (India's Best, Tikka Series, Healthy Cooking, Cafeteria, Kid's Nutrition, Veggie)</b> button once.</li> </ol>
	<ol style="list-style-type: none"> <li>Press the <b>Up</b> or <b>Down</b> button to select cook type.</li> </ol>
	<ol style="list-style-type: none"> <li>Press the <b>START</b> button.  <b>Result:</b> The food is cooked according to the preprogrammed setting selected. When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute</li> </ol>

Use only recipients that are microwave-safe.

## USING THE INDIA'S BEST SETTINGS

The following table presents the various India's Best Programmes and appropriate instructions.

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>1 Fish Curry</b>	400-500 gm	Surmai - 200 gm, Onions (Chopped) - 1, Tomato (Chopped) - 1, Water - 1 Cup, Coconut + Milk - ½ Cup, Ginger Garlic Paste, Turmeric Powder, Red Chilli , Powder, Garam Masala, Salt - As per your taste, Oil - As required.
		<p><b>Instructions</b></p> <p>In microwave safe bowl take oil, chopped onions, ginger garlic paste and cook. When beeps, add all ingredients. Mix well and after that put the microwave safe bowl and cook.</p>
<b>2 Stuffed Tomato</b>	200-300 gm	Tomato - 4, Onion (Chopped) - 1, Paneer - ½ Cup, Coriander, Cumin Powder, Salt & Sugar - As per your taste, Butter - 1 tbsp
		<p><b>Instructions</b></p> <p>Cut tomatoes and scoop out the pulp to have plain tomato cups. Grate paneer then mix coriander, cumin powder and the stuff the mixture with tomatoes. In Microwave safe Glass bowl add butter and chopped onions and press the start. When beeps, add tomatoes and cover it. Mix well and after that put the microwave safe bowl in microwave and cook.</p>

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>3 Chicken Kali Mirch</b>	400-500 gm	Bone Less Chicken - 350 gm, Chopped onion - 1, Ginger Garlic Paste - 1 tsp, Kali Mirch Powder (Pepper Powder) - 1 tsp, Salt , Lemon Juice, Oil - As per your taste
		<p><b>Instructions</b></p> <p>Marinate chicken with salt, lemon juice and kali mirch powder and keep for 1 hour. In microwave safe bowl take oil, chopped onions, ginger garlic paste and put the microwave safe bowl in Microwave and then press start. When beeps, add marinated chicken, little water and salt and put the microwave safe bowl in Microwave and cook.</p>
<b>4 Sweet Rice</b>	400-500 gm	Soaked Rice - 100 gm, Sugar - ½ cup, Lemon Juice - 1 tsp, Dry Fruits - (As per your taste), Cardamom Powder - (As per your taste), Edible Yellow Color - ¼ tsp, Ghee - 2 tbsp, Water - 200 ml
		<p><b>Instructions</b></p> <p>In microwave safe bowl take ghee and soaked rice, water and cover with lid then press start. When beeps, add sugar, dry fruits, color and cardamom powder. Mix well and cook.</p>

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>5 Sambhar</b>	400-500 gm	Arhar Dal/ Red Gram - 100 gm, Oil - 2 Tb. Sp, Onion Chopped - 1, Tomato (Chopped) - 1, Mix Vegetables (drumsticks, Ghia / Bottle Gourd Red Pumpkin, Brinjal, Ladies Finger) - 1 cup, Mustard Seeds - 1 tbsp, Asafetida - $\frac{1}{4}$ tbsp, Tamarind Pulp, Cumin Seeds, Green Chili, Sambhar Masala, Salt - As required
<b>Instructions</b>		
In microwave safe bowl put dal, turmeric powder, onions, green chilies, tomatoes, mixed vegetables and add some water, cover it in microwave and then press start. When beeps, take microwave safe bowl take oil, safetida, and cumin, curry leaves, red chillies, dal, sambhar masala, tamrind pulp, salt, water and put the microwave safe bowl in microwave then cook.		
<b>6 Chicken Biryani</b>	400-500 gm	Basmati rice (Soaked for 1 hour) - 200 gm, Water - 500 ml, Ghee - 3 tbsp Cloves, Cardamom, Pepper Cinnamon, Tej Patta, Salt - As per your taste, Chicken - 200 gm, Onion (chopped) - 1, Tomato (chopped) - 1
<b>Instructions</b>		
In microwave safe glass bowl add ghee, chicken, onions, tomatoes and all masala and soaked rice and put the microwave safe bowl in microwave and then press start. When beeps, add salt and water mix well, cover it and put the microwave safe bowl in microwave and then cook. When beeps, serve hot with salads.		

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>7 Kashmiri Aloo</b>	300-400 gm	Small Peeled Potato - 8/10, Onion Grind - 2 No, Tomato Puri - 2, Ginger, Garlic Paste - 2 tbsp, Coriander Powder, Cumin Powder, Turmeric Powder, Red Chili Powder, Garam Masala, Salt - As per your taste, Oil - 3 tbsp, Cream - $\frac{1}{4}$ Cup, Water - $\frac{1}{2}$ Cup
<b>Instructions</b>		
In microwave safe bowl take water add prick potatoes then press start. When beeps, in another bowl add oil, onions and ginger-garlic paste, potato and all other ingredients and cook.		
<b>8 Kheema Masala</b>	400-500 gm	Kheema (chicken) - 200 gm, Chopped Onion - 1, Chopped Tomato - 1, Ginger Garlic Paste - 1 tsp, Turmeric, Salt, Red Chili, Cumin Powder, Garam Masala - As per taste, Oil and Water - As required, Dhaniya - For Garnishing
<b>Instructions</b>		
In microwave safe glass bowl take kheema with water, After that put the microwave safe bowl in microwave and press start. When beeps, in microwave safe glass bowl take oil, chopped onion, tomato, ginger garlic paste and all the masala. After that put the microwave safe bowl in microwave and cook. When beep, add boiled kheema to this microwave safe bowl mix well and serve.		

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>9 Carrot Halwa</b>	400-500 gm	Grated Carrot - 300 gm, Ghee - 2 tbsp, Milk Powder - 4 tbsp, Khoya - 5 tbsp, Sugar - 4 tbsp, Milk - ½ Cup, Cardamom Powder and Dry Fruit - As per your taste
		<p><b>Instructions</b>            In microwave safe uncovered glass bowl take grated carrot and ghee. Mix it well and press the start. When beeps, add milk powder, milk, khoya and sugar. Mix it well and cook. Again when beeps, add dry fruits and cardamom powder and serve.</p>

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>10 Machchi Patiala</b>	400-500 gm	Fish (preferably skinless & boneless) - 500 gm (cut into 2" pieces (but fish with skin and bones can also be used)), Oil - 4 tbsp, Large Onion , (Chopped very fine) - 1 (1 cup), Green Chilies - 2 to 3, Garlic Paste - ½ tsp, Ginger Paste - ½ tsp, Turmeric Powder - ½ tsp, Red Chili Powder - ½ tsp, Salt - ½ tsp, Medium Tomatoes (chopped very fine) - 3 (2½ cups), Water - ¾ cup, Corn Flour - 2 heaped tsp
		<p><b>Instructions</b>            In a glass bowl take oil. Add powdered muster seeds, cumin and ajwain and press start. Add turmeric, onion, ginger, garlic and green chilies. Mix well. Add Fish pieces, red chili powder, salt, tomatoes and ¾ cup water. Mix well with a spoon. Add corn flour dissolved in 2 tbsp water. Mix well and covered then cook.</p>

## USING THE TIKKA SERIES SETTINGS

The following table presents the various Tikka Series Programmes and appropriate instructions.

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>1 Harabbara Kabab</b>	300-400 gm	Boiled Potato (mashed) - 200 gm, Mix Veg (mashed) - 100 gm, Ginger Garlic Paste - 1 tsp, Chili Paste - 1 tsp, Salt, Garam Masala, Oil and Bread Crump's - As required.
		<p><b>Instructions</b>            Mix all the ingredients and make cutlets in desired shape. Keep high rack inside and place cutlets on metal flat dish, Keep this on high rack and then cook. When beeps, turn the cutlets and keep this on high rack and cook. Serve with sauce.</p>
<b>2 Chicken Tikka</b>	300-350 gm	Boneless Chicken - 225 gm, Thick Curd - 1 cup, Chat Masala - 1 tbsp, Ginger Garlic Paste - 1½ tbsp, Eatable Orange - A Pinch, Oil - 2 tbsp, Salt & Lemon Juice - As per your taste, Cream - 2 tbsp
		<p><b>Instructions</b>            Mix all the ingredients together and keep in the refrigerator for 1 hour. After marinating add chicken pieces in a greased metal tray. Sprinkle some oil on it and cook on the high rack. When beeps, turn pieces of side down and cook. Serve hot with green Chutney.</p>

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>3 Paneer Tikka</b>	250-300 gm	Paneer - 200 gm, Lemon Juice - 1 tbsp, Edible Red Color - 1 pinch, Oil - 1 tbsp Marinate : Hung Curd - 4 tbsp, Ginger Garlic Paste - 1½ tbsp, Red Chili Powder, Garam Masala - As per your taste
		<b>Instructions</b> Mix all the ingredients of marinate thoroughly. Add paneer pieces and keep it for 2 hrs in a refrigerator. Keep the pieces in metal tray on high rack. Apply little oil on it. After that put the metal try on high rack and then start cooking. When beeps, turn the pieces and again put the metal tray on high rack and then press start. Serve hot with chutney.
<b>4 Fish Tikka</b>	400-500 gm	Fish Fillet - 400 gm Marinate : Hung Curd - ½ cup Lemon juice - 1 tbsp, Salt, Turmeric, Red Chili Powder, Chat Masala, Garam Masala, Ginger Garlic Paste - As per your taste
		<b>Instructions</b> Wash the Fish Fillet. Mix all the ingredients of marinating and pour this mixture to fish fillet evenly. Keep for 1 hr in a refrigerator. Arrange the fish fillet on greased metal tray. Apply little oil on each piece. Keep the metal tray on high rack and start cooking. When beeps turn the pieces and take on high rack and cook.
<b>5 Aloo Tikka</b>	400-500 gm	Baby Potato (peeled) - 400 gm, Curd - ½ cup, Ginger garlic paste - ½ tbsp, Coriander Powder, Cumin Powder, Red Chili Powder, Kasoori Methi, Salt & Oil - As per your taste
		<b>Instructions</b> Take peeled Aloo, add curd, ginger garlic paste and other spices and salt mix them well and put on high rack metal try sprinkle oil, and start to cook. When beeps, turn potato and cook again. Serve hot.

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>6 Tandoori Gobi</b>	250-300 gm	Gobi (Cut big flowers) - 200 gm, Lemon Juice - 1 tbsp, Edible Red Color - 1 pinch, Oil - 1 tbsp Marinate : Hung Curd - 4 tbsp, Ginger Garlic Paste - 1½ tbsp, Red Chili Powder, Garam Masala - As per your taste
		<b>Instructions</b> Mix all the ingredients of marinate thoroughly. Add Gobi pieces and keep it for 2 hrs in a refrigerator. Keep the pieces in metal tray on high rack. Apply little oil on it. After that put the metal tray on high rack and then press start. When beeps, turn the pieces and again and after that put the metal tray on high rack and cook. Serve hot with chutney.
<b>7 Murg Malai Kabab</b>	400-500 gm	Chicken - 300 gm (Cut-Boneless (skinless), Cut in 1½" - 2" pieces (pieces should be of even size)) Saunf (aniseed) , powder - 1 tsp, Salt - 1 tsp, Amchoor (dry mango) Powder - 1 tsp, Red Chili Powder - 1 tsp, Nutmeg powder - ¼ tsp, Cream or Malai - 4 tbsp
		<b>Instructions</b> In microwave safe glass bowl take all the ingredients. Marinate in refrigerator for 1 hr. In metal tray arrange the pieces, sprinkle oil, and cook at high rack. When beeps, turn the pieces and cook.

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>8 Mutton Tikka</b>	400-500 gm	Mutton (Boneless) - 400 gm, Salt, Red Chili Powder, Turmeric, Garam Masala, Chat Masala, Oil - As per your taste Marinate : Hung Curd - 1 cup, Ginger Garlic Paste - 2 tsp
<b>Instructions</b>		In microwave safe glass bowl take all the ingredients. Marinate in refrigerator for 1 hr. In metal tray arrange the pieces, sprinkle oil and cook at the high rack. When beeps, turn the pieces and cook again.
<b>9 Pepper Chicken</b>	400-500 gm	Boneless chicken - 500 gm, Pepper powder - 1 tbsp, Oil - 1 tsp, Soya sauce - 1 tsp, Salt - As per your taste
<b>Instructions</b>		In microwave safe bowl take chicken with all other ingredients mix well, after that put the microwave safe bowl in Microwave and then press start. When beep, stir well and after that put the microwave safe bowl and cook. Serve hot.
<b>10 Tandoori Arvi</b>	400-500 gm	Arvi (peeled) - 400 gm, Curd - ½ cup, Ginger Garlic Paste, Dhaniya Powder, Cumin Powder, Red Chili Powder, Kasoori Methi, Salt & Oil - As per your taste
<b>Instructions</b>		Take peeled Arvi, add curd ginger garlic paste and other spices and salt mix them well and put on high rack and cook. When beeps, turn the Arvi and cook. Serve hot.

## USING THE HEALTHY COOKING SETTINGS

The following table presents the various Healthy Cooking Programmes and appropriate instructions.

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>1 Lemon Chicken</b>	300-400 gm	Chicken (Boneless) - 300 gm, Lemon Juice - 3 tbsp, Honey - 3 tbsp, Pepper - 1 tbsp, Olive Oil - 2 tbsp, Salt - As required
<b>Instructions</b>		Marinate chicken with pepper, salt and lemon juice and put in refrigerator for one hour. In microwave safe bowl take olive oil and marinate chicken mix well and cover it and After that put the microwave safe bowl in Microwave and then cook. When beeps, turn the chicken pieces and after that put the microwave safe bowl in microwave and then press start. After cooking, remove bowl and add honey after 5 minutes mix and serve.
<b>2 Poha</b>	300-400 gm	Poha - 0.3 kg, Oil - 3 tbsp, Onion Chopped - 1 cup, Green Chili - 4 Nos, Mustered, Cumin, Asafetida, Turmeric, Curry Leaves - For Tempering, Grated Coconut & Coriander - For Garnishing.
<b>Instructions</b>		In microwave safe bowl put oil mustered, cumin, green chili, onions, turmeric powder curry leaves. After that put the microwave safe bowl in microwave and then press start. When beeps, add washed Poha, salt and sugar to taste. Mix well and cook again. Garnish coconut and coriander. Serve hot.

(continued)

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>3 Upma</b>	300-400 gm	Rava Suji (Semolina) - one cup or 100 gm, Oil - 2 tbsp, Mustered, Cumin - 2 tsp, Urad Dal (Black Gram) - ½ tsp, Green Chilies - 2 nos, Curry Leaves - 7 to 8, Water - 200 ml, Sugar & Salt - as per your taste, Lemon Juice - 1 tsp
<b>Instructions</b>		In microwave safe bowl put oil, muster seeds, cumin, black gram, green chilies, curry leaves, and rava suji/semolina. After that put the microwave safe bowl in microwave and then press start. When beeps, add water, sugar and salt to taste, lemon juice, mix well and keep inside. And then put the bowl in microwave and cook again. Garnish with coriander and bhujya.
<b>4 Daliya</b>	300-400 gm	Daliya - 100 gm, Sugar - 75 gm, Milk + Water (equal) - 200 ml, Ghee - 1 tbsp, Cardamom Powder, Kishmish and Cashew Nuts - As per your taste
<b>Instructions</b>		Soaked daliya for 1 hr. Drained water & keep it side, microwave safe bowl a daliya & ghee and then cook. When beeps, add milk, water, sugar mix well, cover it and cook again. When beeps, add cardamom powder, kishmish and cashew nuts mix well.
<b>5 Chili Honey Veg.</b>	200 gm	Mix Veg - 200 gm (Carrot, Muter, Corn, Cornflower, French Beans etc - Cut small pieces), Honey - 2 tbsp, Salt, Lemon Juice, Pepper Powder - As per your taste, Water - As required
<b>Instructions</b>		In microwave safe bowl take vegetable and cook. When beeps, drain water add honey, salt, lemon juice, pepper powder mix well and cook again.

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>6 Hot and Sour Soup</b>	300 gm	Chopped Mix Veg (Carrot, Cabbage, Capsicum) - 1 cup, Chopped Ginger - 1 tbsp, Chopped Garlic - 1 tbsp, Con Flower - 2 tbsp, Oil / Butter - 2 tbsp, Water - 200 ml, Chili Sauce, Soya Sauce, Vinegar, Salt, Sugar - As per your taste
<b>Instructions</b>		In microwave safe glass bowl add oil and mix veg., ginger, garlic. After that put the bowl in microwave and cook. When beeps, grind and strain the whole and add water, chili sauce, soya sauce, vinegar, salt, sugar as your requirement & mix well, bowl in microwave and cook again.
<b>7 Idli</b>	8 Idly	Instant Idly Mix - 2 cups, Curd - 1 cup, Ginger Garlic Chili Paste and Salt - As per your taste, Water - As required
<b>Instructions</b>		Mix all the ingredients and make a batter, pour this batter to greased microwave and cook. Serve hot with Chutney & Sambar.
<b>8 Steamed Veg.</b>	200 gm	Mix Veg (Cauliflower, Carrot, Capsicum Muter Corn, French Beans) - 200 gm (Cut in small pieces), Sugar, Pepper Powder, Salt - As per your taste, Water - 3 cup
<b>Instructions</b>		In microwave safe glass bowl take mix veg. and water, after that put the bowl in microwave and cook. When beeps, drain water in another bowl take veg., sugar, peper powder, salt mix well and serve hot.

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>9 Atta Ladoo</b>	300-350 gm	Atta - 2 cup, Ghee - 100 gm, Powder Sugar - 75 gm, Cardamom Powder - 1 tbsp, Almonds (Chopped) - $\frac{1}{4}$ cup
<b>Instructions</b>		
In microwave safe glass bowl add Atta and ghee and mix well and cook. When beeps, stir well and cook again. When cool and cardamom powder, sugar powder, mix well and make Ladoo.		
<b>10 Sukhi Moong Dal</b>	300-400 gm	Moong dal - 150 gm, Onion (chopped) - 2 nos, Water - 1 cup, Ginger Garlic Paste, Salt, Turmeric Powder, Chili Garam Masala, Coriander Powder, Cumin Powder & Pepper Powder
<b>Instructions</b>		
In microwave safe glass bowl take oil onion and ginger-garlic paste and cook. When beeps, add moong dal and all other ingredients along with water and cook again.		

## USING THE KID'S NUTRITION SETTINGS

The following table presents the various Kid's Nutrition Programmes and appropriate instructions.

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>1 Veg. Pasta</b>	200-250 gm	Pasta - 200 gm, Oil - 1 tbsp, Grated Cheese - 3 tbsp, Pizza Pasta Sauce Spring Onion Water - As per your taste, Salt - As required
<b>Instructions</b>		
In microwave safe bowl add pasta and water and cook. When beeps, strain pasta and mix the pasta with all the ingredients and cook again. Serve hot.		

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>2 Noodles</b>	150-300 gm	Noodles - 0.3 kg, Oil - 3 tbsp, Vinegar - 1 tbsp, Soya Sauce - 1 tbsp, Chili Sauce - 1 tbsp, Mix vegetables - 1 cup (Cabbage, Carrot, Capsicum, French, Beans, etc)
<b>Instructions</b>		
In microwave safe bowl take noodles, water, oil and salt and put the bowl in microwave and cook. When beeps, strain noodles and pour cold water over it. In the bowl put some oil and finally chopped vegetables, add vinegar, soya sauce, chili sauce, MSG salt and paper to taste and $\frac{1}{4}$ cup water and After that put the bowl in microwave and cook again. Add noodles and mix well.		
<b>3 Chana Chat</b>	200-250 gm	Soaked Chana - 100 gm, Water - 250 ml, Boiled Potato - 1 No, Ginger paste - 1 tbsp, Green Chili Paste - 1 tbsp, Oil - 1 tbsp, Salt, Red Chili Powder, Pepper, Garam Masala, Chat Masala and Lemon Juice - As per taste, Muster Seeds, Cumin, and Asafetida - For tempering
<b>Instructions</b>		
In bowl take water and soaked chana, after that put the bowl in microwave then start cooking. When beeps drain the remaining water. In another microwave safe bowl take muster seeds, cumin, asafetida, oil, green chili paste and ginger paste and after that put the microwave safe bowl in microwave and cook. When beeps add boiled chana, boiled potato, salt, garam masala, chat, masala, lemon juice and mix well.		
<b>4 Suji Halwa</b>	200-250 gm	Suji - 150 gm, Ghee - 4 tbsp, Sugar - $\frac{3}{4}$ cup, Water - 3 cup, Dry Fruit, Cardamom Powder - As per your taste
<b>Instructions</b>		
In microwave safe glass bowl take suji & ghee and cook. When beeps, add water, sugar, dry fruit & cardamom powder mix well and cook again.		

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>5 Chicken Pizza</b>	200-250 gm	Pizza Base - 100 gm, Pizza Topping - 3 tbsp, Boiled Chicken (Shredded) - ½ cup, Grated Cheese - ½ cup, Flakes, Oregano - As per your taste
<b>Instructions</b>		Preheat the 200 °C Convection using the fast preheat button. When beeps, add pizza topping boiled chicken and cheese on pizza base, and after that put on lower rack and then press start. Serve with oregano and chili flakes on top.
<b>6 Corn Chat</b>	200-250 gm	Sweet Corn - 300 gm, Water - 100 ml, Salt, Sugar, Butter, Chat Masala, Pepper Powder - As required
<b>Instructions</b>		In microwave safe glass bowl take sweet corn with water and start cooking. When beeps, drain water and add salt, sugar, butter, chat masala and pepper powder mix well and serve hot.
<b>7 Veg. Cutlet</b>	200-250 gm	Boiled Vegetables (Potato, Cauliflower Carrots, Green Peas) - 200 gm, Corn flour - 2 tbsp, Bread Crumbs - 1 cup, Ginger Garlic Paste - 2 tbsp, Chili Paste - 2 tbsp, Garam Masala - 1 tbsp, Lemon Juice, Salt, Sugar - As per your taste.
<b>Instructions</b>		In a bowl take mix vegetables, boiled potato, bread crumbs and all the other ingredients except oil and mix well and smash properly. Make cutlets. Put them on a metal tray and put some oil around the cutlets. Keep this on high rack and start cook. When it gives a beep, remove and turn them over. Put it in a microwave and keep this on high rack and cook again. When it gives a beep remove and garnish with coriander.

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>8 Macaroni</b>	200-250 gm	Macaroni - 150 gm, Hot Water - 400 ml, Butter - 4 tbsp, Spring Onion (chopped) - 4 tbsp, Garlic (Chopped) - 6 tbsp, Mushrooms (Chopped) - 6 Nos, Tomato Sauce - 6 tbsp, Chili Sauce - 4 tbsp, Salt, Sugar, Pepper & Oregano - As per your taste
<b>Instructions</b>		In microwave safe bowl take macaroni with hot water. After that put the microwave safe bowl and start cook. When beeps, drain water from it. In bowl add all the ingredients with boiled macaroni mix well and after that put the bowl in microwave and cook again.
<b>9 Pasta Salad</b>	200-250 gm	Pasta (Penne) - 150 gm, Hot Water - 400 ml, Butter - 4 tbsp, Spring Onion (chopped) - 4 tbsp, Garlic (Chopped) - 6 tbsp, Tomato Sauce - 6 tbsp, Salt, Sugar, Pepper & Oregano - As per your taste, White Sauce - ½ cup, Cheese - ¼ cup
<b>Instructions</b>		In microwave safe bowl take pasta with hot water. After that put the bowl in microwave and start cooking. When beeps, drain water from it. In bowl add all the ingredients with boiled pasta, mix well and after that put the bowl in microwave and cook again.
<b>10 Maggie</b>	200-250 gm	Maggie - 200 gm, Water - 400 ml, Maggie Masala - 1 packet, Salt - As per your taste
<b>Instructions</b>		In microwave safe bowl take maggie with water and maggie masala. After that put the bowl in microwave and start cooking.

## USING THE VEGGIE SETTINGS

The following table presents the various Veggie Programmes and appropriate instructions.

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>1 Pav. Bhaji</b>	400-500 gm	Vegetables (Potato, Cauliflower, Capsicum, Green Peas, Carrot, Beans etc) - 300 gm, Oil - 3 tbsp, Onion (Chopped) - 2 nos, Tomato (Chopped) - 2 Nos, Pav Bhaji Masala, Ginger Garlic Paste, Red Chili Powder, Salt, Lemon juice, Butter, Hara Dhaniya, Water - As per your taste.
		<p><b>Instructions</b></p> <p>In microwave safe take all the vegetables, after that put the bowl in microwave and start to cook. When beeps, in another bowl add oil, ginger garlic paste, chopped onion, chopped tomato, mix well and add masala, lemon juice, smashed vegetables, salt, pav bhaji masala and water as required. Mix well and that put bowl in microwave and cook again.</p>
<b>2 Mutter Paneer</b>	400-500 gm	Boiled Mutter - 100 gm, Paneer - 200 gm, Onions (paste) - 2 no, Tomato (puree) - 2 no, Garlic Ginger Paste - 1 tsp, Oil - 2 tbsp, Red Chili Powder, Garam Masala
		<p><b>Instructions</b></p> <p>In microwave safe bowl add oil, onions and ginger garlic paste and put the bowl in microwave and start cooking. When beeps, add tomato puree, cream, and all masala except, salt and sugar boiled mutter, paneer salt and sugar and put the bowl in microwave and cook again.</p>

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>3 Aloo Gobi</b>	300-400 gm	Cut Potatoes - 200 gm, Cut Cauliflower - 200 gm, Cut Tomatoes - 100 gm, Oil - 2 tbsp, Turmeric Powder, Coriander Powder, Red Chili Powder, Cumin Seeds, Salt, Garam Masala, Water - As per your taste, Fresh Cream, Salt, Turmeric, Sugar, Kasoori Methi, Coriander - As per your taste, Cream - 2 tbsp
		<p><b>Instructions</b></p> <p>In microwave safe glass bowl take oil, potatoes and cauliflower and mix well. Put the bowl in microwave and start cooking. When beeps, add tomatoes, other ingredients, and water and put in microwave then cook again.</p>
<b>4 Karela Masala</b>	300-400 gm	Karela (Cut small Pieces) - 8/10, Onion Grind - 2 No, Tomato Puri - 2 No, Ginger, Garlic Pest - 2 Tbsp, Coriander Powder, Cumin Powder, Turmeric Powder, Red chili powder, Garam Masala, Salt - As per your taste, Oil - 3 tbsp, Cream - $\frac{1}{4}$ Cup, Water - $\frac{1}{2}$ Cup
		<p><b>Instructions</b></p> <p>In microwave safe bowl take oil and add onions and start cooking. When beeps, add ginger garlic paste, karela pieces and all the spices and add tomato puree, half cup water, cream and cover it and cook again. Serve hot with rice.</p>

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>5 Aloo Methi</b>	150-200 gm	Aloo (Boiled) - 2 nos, Methi - 1 bunch, Green Chilies - 2 to 3 nos, Oil - 2 tbsp, Salt, Turmeric, Mustard Seeds, Cumin - As required
<b>Instructions</b>		
In microwave safe bowl take oil, mustard, cumin, green chilies. After that put the microwave safe bowl in microwave and start to cook. When beeps, add methi leaves, turmeric and salt mix well and after that put the bowl in microwave and cook again. After the cooking, add boiled aloo mix well.		

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>7 Dal Tadka</b>	400-500 gm	Soaked Arhar Dal (Soaked for 1 hr) - 200 gm, Water - 300 gm, Oil - 2 tbsp, Cumin - 1 tbsp, Green Chilies - 2 to 3 nos, Curry Leaves - 5 to 6 nos, Salt, Coriander, Cumin Powder, Turmeric, Asafetida, Kasoori Methi, Lemon Juice - As per your taste
<b>Instructions</b>		
In microwave safe bowl take dal. Add water, turmeric and asafetida and cover it. After that put the bowl in microwave and start to cook. When beeps, take another bowl and add oil, cumin, chopped green chilies, curry leaves cooked dal, salt, coriander, cumin powder, kasurimethi, lemon juice, water. After that put the bowl in microwave and cook again. Garnish with tomato.		
<b>8 Lazeez Bhindi</b>	400-500 gm	Bhindi (Cut into pieces) - 400 gm, Onion (Chopped) - 2 Nos, Tomato (Chopped) - 2 Nos, Ginger Garlic Paste - 2 tbsp, Coriander Powder, Cumin Powder, Turmeric, Red Chili Powder, Garam Masala, Salt - As per your taste, Oil - As required, Cream - 2 tbsp
<b>Instructions</b>		
In microwave safe glass bowl take oil, add chopped onion & ginger garlic paste. After that put the bowl in microwave and start cooking. When beeps, add powder masala. Chopped tomato and bhindi, salt and cream and after that put the bowl in microwave and cook again.		

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>9 Palak Paneer</b>	400-500 gm	Palak Leaves (Spinach) - 300 gm (Boiled & Grinded), Onion (Chopped) - 2 Nos, Tomato (Chopped) - 2 Nos, Ginger Garlic Paste - 2 tbsp, Paneer - 150 gm, Oil - 3 tbsp, Garam Masala, Coriander Cumin, Powder, Salt, Fresh Cream - As per your taste
		<p><b>Instructions</b></p> <p>In microwave safe glass bowl take oil, add chopped onion &amp; ginger garlic paste. After that put the bowl in microwave and start cooking. When beeps, add tomato and all the masala, palak paste, paneer and cream. Mix it well and after that put the bowl in microwave and cook again.</p>

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>10 Mixed Masala Veg.</b>	400-500 gm	Mix Vegetables (Yam, Custer Beans, White Ash Guard, White Pumpkin, Red Pumpkin, Raw Banana, Carrots) - 400 gm (Peeled and Cut into), Fresh coconut - 1 cup (2" pieces), Green Chili - 2 to 3 Nos, Cumin - $\frac{1}{2}$ tsp, Curry Leaves - 7 to 8 Nos, Turmeric - $\frac{1}{4}$ tsp, Curd - $\frac{1}{4}$ cup, Coconut oil - 1 tsp, Salt & Sugar - As per taste
		<p><b>Instructions</b></p> <p>Make paste of coconut, green chilli and cumin with little water and keep aside. In microwave safe bowl, take all the vegetables, with some water and start to cook. When beeps, in another microwave safe bowl, take coconut oils, curry leaves, turmeric and boiled vegetables mix well and cook again. After cooking, add curd and paste of coconut and mix well.</p>

## USING THE CAFETERIA SETTINGS

The following table presents the various Cafeteria Programmes and appropriate instructions.

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>1 Brownie</b>	300-400 gm	Plain Flour - 100 gm, Powdered Sugar - 80 gm, Butter - 75 gm, Eggs - 2 no, Chopped Almonds - 3 tbsp, Baking Powder - 1 tsp, Chocolate Essence - 1 tsp, Coco Powder - 3 tbsp
		<p><b>Instructions</b></p> <p>Sieve plain flour, baking powder, mix coco powder with <math>\frac{1}{2}</math> cup water. In a bowl beat butter with powder sugar. Add eggs and essence and beat it well. Add maida and almonds to this mixture and mix well. Add coco solution to this mixture and mix well. For spoon dropping consistency add milk or water. Pour this mixture in greased metal tin. Preheat the 200 °C Convection using the fast preheat button. When beeps, put this cake tin in microwave and cook.</p>
<b>2 Garlic Bread</b>	300-400 gm	Bread (French) - 3 slices, Butter - 3 tbsp, Garlic - 2 tbsp, Grated Cheese - 3 tbsp, Salt, Pepper, Oregano, Chili Flakes - As per taste
		<p><b>Instructions</b></p> <p>Mix butter, garlic, salt, pepper, oregano and make a paste. Apply this paste on both sides of the bread and sprinkle grated cheese and chilli flakes. Keep these breads on metal tray on low rack. Preheat the 200 °C Convection using the fast preheat button. When beeps, put this metal tray in microwave and cook.</p>

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>3 Chocolate Muffin</b>	6 muffin's	Plain Flour - 100 gm, Butter - 75 gm, Powdered Sugar - 75 gm, Eggs - 1 Nos, Baking Powder - $\frac{1}{2}$ tsp, Almond Essence - $\frac{1}{2}$ tsp, Almonds, Walnuts (As per your taste)
		<p><b>Instructions</b></p> <p>Sieve plain flour with baking powder beat butter with sugar, add eggs. Beat well and add essence, mix maida in it keep on adding milk and water till the tin is filled to the brim, grease the Muffin tin in with butter and pour the cake mixture in it. Preheat the 200 °C Convection using the fast preheat button. When beeps, keep in low rack and cook.</p>

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>5 Dhokla</b>	200 gm	Gram Flour - 200 gm, Warm Water - 75 ml, Curd - 3 tbsp, Green Chili-Ginger - $1\frac{1}{2}$ tsp, Fruit Salt - $1\frac{1}{2}$ tsp, Salt & Sugar - As per your taste
		<p><b>Instructions</b></p> <p>Grease the microwave safe flat dish, with little oil. Mix gram flour curd, sugar, salt, water, ginger, green chili paste, yellow color, fruit, and salt together. Pour the mixture in greased dish, then put the bowl in dhokla maker and then press start. Cut it into pieces, garnish with grated coconut and coriander and serve with sauce or chutney.</p>
<b>6 Marble Cake</b>	450-500 gm	Plain Flour - 150 gm, Condensed Milk - 200 gm, Butter - 100 gm, Baking Powder - 1 tsp, Soda bi carb - $\frac{1}{2}$ tsp, Vanilla Essence - 1 tsp, Coco Powder - 2 tbsp
		<p><b>Instructions</b></p> <p>Sieve plain flour with baking powder and soda, in a bowl beat butter with milkmaid. Beat well and add essence, mix maida in it for spoon dropping consistency add milk and water. Divide the mixture in 2 parts. Add coco powder in one part put the plain batter and coco batter alternately in the tin. Run a spoon through the batter only once. Select menu and after that put the microwave safe bowl in microwave. Preheat the 200 °C Convection using the fast preheat button. When beeps, put the tin on lower rack, Put the tin in lower rack on microwave and then press start to bake.</p>

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>7 Lazeez Paneer Toast</b>	2 eggs	Butter - 1½ tbsp, Brown or White Bread - 4 slices, Garlic (5-6 Flakes, crushed and chopped) - 1 tsp, Leaves of Palak (Spinach + washed & shredded) - 100 gm, Paneer - 150 gm, Basil or Coriander - 1 tbsp (chopped), Mozzarella Cheese (grated) - 5 tbsp, Salt & Pepper - ¼ tsp, Red Chili Flakes - (As per taste)
		<p><b>Instructions</b></p> <p>Wash and shred the spinach leaves into thin ribbons. In microwave bowl add butter, garlic, spinach and press the start. When beeps, remove and add grated paneer, basil cheese, mozzarella cheese &amp; mix it well. Spread the mixer on the toast. In a low rack take spread bread slice at low rack and cook.</p>

<b>Code/Food</b>	<b>Serving Size</b>	<b>Ingredients</b>
<b>9 Fish Cutlet</b>	300 gm	Fish Fillet (Cut in small pieces) - 250 gm, Boiled Potato - 2 no, Bread crumbs - 1 cup, Oil - 2 tbsp, Chili Powder, Turmeric, Ginger-Garlic Paste, Salt - As per your taste, Garam Masala Powder - 1 tbsp, Coriander - 2 tbsp
		<p><b>Instructions</b></p> <p>In a bowl take fish fillet and all the other ingredients except oil and mix well. Make cutlets. Put them on a metal tray; put some oil around the cutlets. Keep this on high rack and cook. When beeps, remove and turn them over. Put it in a microwave and cook. When it gives a beep remove and garnish with coriander.</p>
<b>10 Omelet</b>	2 eggs	Eggs - 2 Nos, Chopped Onions - ¼ cup, Chopped Tomatoes - ¼ cup, Chopped Green Chili - 1 Nos, Chopped Coriander - 1 tbsp, Milk - 2 tbsp, Salt and Pepper - As per your taste
		<p><b>Instructions</b></p> <p>Beat the eggs and add chopped onions, tomatoes, green chilies, coriander, salt, pepper and milk and mix well. Apply some oil to microwave safe flat dish and add egg mixture and cook. When beeps, turn and cook. Stand for 1 minute.</p>

## 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.

Open the door and place the recipient on the low rack and set on turntable.

	<p><b>1.</b> Press the <b>Convection</b> button. <b>Result:</b> The following indications are displayed:  (convection mode) 180 °C (temperature)</p>
	<p><b>2.</b> Set the temperature by pressing the <b>Up</b> or <b>Down</b> button. (Temperature : 200 °C, 180 °C, 160 °C, 140 °C, 100 °C, 40 °C) • If don't set the temperature within 5 seconds, Automatically changes to the cooking time setting stage.</p>
	<p><b>3.</b> Press the <b>Select</b> button.</p>
	<p><b>4.</b> Set the cooking time by pressing the <b>Up</b> or <b>Down</b> button. (if you want to preheat the oven, omit this step.)</p>
	<p><b>5.</b> Press the <b>START</b> button. <b>Result:</b> Cooking starts.</p> <ul style="list-style-type: none"><li>When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.</li></ul>

## 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><b>1.</b> Open the door and place the food on the rack.</p>
	<p><b>2.</b> Press the <b>Grill</b> button. <b>Result:</b> The following indications are displayed:  (grill mode) • You cannot set the temperature of the grill.</p>
	<p><b>3.</b> Set the grilling time by pressing the <b>Up</b> or <b>Down</b> button. • The maximum grilling time is 60 minutes.</p>
	<p><b>4.</b> Press the <b>START</b> button. <b>Result:</b> Grilling starts.</p> <ul style="list-style-type: none"><li>When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.</li></ul>

## 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 36.

## COMBINING MICROWAVE 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.

 MW+Grill	<p><b>1.</b> Press the <b>MW+Grill</b> button.</p> <p><b>Result:</b> The following indications are displayed:   (microwave &amp; grill combi mode)          600 W (output power)</p>
 Select	<p><b>2.</b> Select the appropriate power level by pressing the <b>Up</b> or <b>Down</b> button until the corresponding output power is displayed (600, 450, 300 W). At that time, press the <b>Select</b> button to set the power level.</p> <ul style="list-style-type: none"> <li>• You cannot set the temperature of the grill.</li> <li>• If don't set the power level within 5 seconds, Automatically changes to the cooking time setting stage.</li> </ul>
 Select	<p><b>3.</b> Set the cooking time by pressing the <b>Up</b> or <b>Down</b> button.</p> <ul style="list-style-type: none"> <li>• The maximum cooking time is 60 minutes.</li> </ul>
 START	<p><b>4.</b> Press the <b>START</b> button.</p> <p><b>Result:</b></p> <ul style="list-style-type: none"> <li>• Combination cooking starts.</li> <li>• When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.</li> </ul>

## COMBINING MICROWAVE 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:

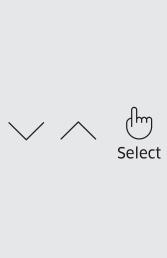
- Roast meats and poultry
- Pies and cakes
- Egg and cheese dishes

- ☒ **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 dishes 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.

 MW+Conv.	<p><b>1.</b> Press the <b>MW+Conv.</b> button.</p> <p><b>Result:</b> The following indications are displayed:   (convection &amp; microwave combi mode)          600 W (output power)</p>
 Select	<p><b>2.</b> Select the appropriate power level by pressing the <b>Up</b> or <b>Down</b> button until the corresponding output power is displayed (600, 450, 300, 180, 100 W). At that time, press the <b>Select</b> button to set the power level.</p> <ul style="list-style-type: none"> <li>• If don't set the power level within 5 seconds, Automatically changes to the cooking time setting stage.            (Default: 600 W)</li> </ul>

	<p><b>3.</b> Select the appropriate temperature by pressing the <b>Up</b> or <b>Down</b> button. (Temperature : 200 °C, 180 °C, 160 °C, 140 °C, 100 °C, 40 °C). At that time, press the <b>Select</b> button to set the temperature.</p> <ul style="list-style-type: none"> <li>If don't set the temperature within 5 seconds, Automatically changes to the cooking time setting stage. (Default: 180 °C)</li> </ul>
	<p><b>4.</b> Set the cooking time by pressing the <b>Up</b> or <b>Down</b> button.</p> <ul style="list-style-type: none"> <li>The maximum cooking time is 60 minutes.</li> </ul>
	<p><b>5.</b> Press the <b>START</b> button.</p> <p><b>Result:</b></p> <ul style="list-style-type: none"> <li>Combination cooking starts.</li> <li>The oven is heated to the required temperature and then microwave cooking continues until the cooking time is over.</li> <li>When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.</li> </ul>

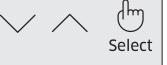
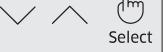
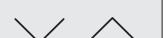
## MULTISTAGE COOKING

Your microwave oven can be programmed to cook food in up to three stages (the Convection, Microwave+Convection and Fast Preheat mode can not be used in Multistage cooking).

Example: You wish to Power defrost food and cook it without having to reset the oven after each stage. You can thus defrost and cook a 1500 g chicken in three stages:

- Defrosting
- Microwave cooking for 25 minutes
- Grill for 10 minutes

 Defrosting must be the first stage. Combination and Grill can only be used once during the remaining two stages. However microwave can be used twice(at two different power levels).

 Power Defrost	<p><b>1.</b> Press the <b>Power Defrost</b> button.</p>
	<p><b>2.</b> Select the type of food that you are cooking by pressing the <b>Up</b> or <b>Down</b> button. Refer to the table on page 16 for a description of the various pre-programmed settings. At that time, press the <b>Select</b> button to select the type of food.</p>
	<p><b>3.</b> Select the size of the serving by pressing the <b>Up</b> or <b>Down</b> button.</p>
 Microwave	<p><b>4.</b> Press the <b>Microwave</b> button.</p>
	<p><b>5.</b> Press the <b>Up</b> or <b>Down</b> button until the appropriate power level is displayed. At that time, press the <b>Select</b> button to set the power level.</p>
	<p><b>6.</b> Set the Cooking time by pressing the <b>Up</b> or <b>Down</b> button.</p>

	7. Press the <b>Grill</b> button.
	8. Set the grilling time by pressing the <b>Up</b> or <b>Down</b> button.
	9. Press the <b>START</b> button. <b>Result:</b> Cooking starts. 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.

	1. Press the <b>START</b> and <b>STOP/ECO</b> buttons at the same time (about one second). <b>Result:</b> The oven does not beep to indicate the end of a function. <ul style="list-style-type: none"><li>The following indication is displayed. </li></ul>
	2. To switch the beeper back on, press the <b>START</b> and <b>STOP/ECO</b> buttons again at the same time (about one second). <b>Result:</b> The oven operates normally. <ul style="list-style-type: none"><li>The following indication is displayed. </li></ul>

## SAFETY-LOCKING YOUR MICROWAVE OVEN

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

The oven can be locked at any time.

	1. Press the <b>STOP/ECO</b> and <b>Select</b> buttons at the same time (about three seconds). <b>Result:</b> The oven is locked (no functions can be selected). <ul style="list-style-type: none"><li>The display shows "L". </li></ul>
	2. To unlock the oven, press the <b>STOP/ECO</b> and <b>Select</b> buttons again at the same time (about three seconds). <b>Result:</b> The oven can be used normally.

# 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
<b>Aluminium foil</b>	✓ ✗	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.
<b>Browning plate</b>	✓	Do not preheat for more than eight minutes.
<b>China and earthenware</b>	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
<b>Disposable polyester cardboard dishes</b>	✓	Some frozen foods are packaged in these dishes.
<b>Fast-food packaging</b>		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.

Cookware	Microwave-Safe	Comments
<b>Glassware</b>		
• Oven-to-table ware	✓	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.
<b>Metal</b>		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
<b>Paper</b>		
• Plates, cups, napkins and Kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
<b>Plastic</b>		
• 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	✓ ✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
<b>Wax or grease-proof paper</b>	✓	Can be used to retain moisture and prevent spattering.

✓ : Recommended

✗ : Use Caution

✗ : 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	Serving Size	Power	Time (min.)
<b>Spinach</b>	150 g	600 W	5-6
<b>Instructions</b>			
	Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
<b>Broccoli</b>	300 g	600 W	9-10
<b>Instructions</b>			
	Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes.		
<b>Peas</b>	300 g	600 W	7-8
<b>Instructions</b>			
	Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
<b>Green Beans</b>	300 g	600 W	8-9
<b>Instructions</b>			
	Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes.		
<b>Mixed Vegetables (Carrots/Peas/Corn)</b>	300 g	600 W	7½-8½
<b>Instructions</b>			
	Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
<b>Mixed Vegetables (Chinese Style)</b>	300 g	600 W	8-9
<b>Instructions</b>			
	Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		

## 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	Serving Size	Power	Time (min.)
White Rice (Parboiled)	250 g	800 W	16-18
<b>Instructions</b> Add 500 ml cold water. Stand for 5 minutes.			
<b>Instructions</b> Add 500 ml cold water. Stand for 5 minutes.			
Mixed Rice (Rice + Wild Rice)	250 g	800 W	17-19
<b>Instructions</b> Add 500 ml cold water. Stand for 5 minutes.			
Mixed Corn (Rice + Grain)	250 g	800 W	12-14
<b>Instructions</b> Add 500 ml cold water. Stand for 2 minutes.			
Pasta	250 g	800 W	10-12
	<b>Instructions</b> Add 1000 ml hot water. Stand for 5 minutes.		

## 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	Serving Size	Power	Time (min.)
Broccoli	250 g 500 g	800 W	4-5 7-8
<b>Instructions</b> Prepare even sized florets. Arrange the stems to the centre. Stand for 3 minutes.			
Brussels Sprouts	250 g	800 W	6-7
<b>Instructions</b> Add 60-75 ml (5-6 tbsp.) water. Stand for 3 minutes.			
Carrots	250 g	800 W	4½-5
<b>Instructions</b> Cut carrots into even sized slices. Stand for 3 minutes.			
Cauliflower	250 g 500 g	800 W	5-6 8-9
<b>Instructions</b> Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Stand for 3 minutes.			
Courgettes	250 g	800 W	3-4
<b>Instructions</b> Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender. Stand for 3 minutes.			

<b>Food</b>	<b>Serving Size</b>	<b>Power</b>	<b>Time (min.)</b>
<b>Egg Plants</b>	250 g	800 W	3½-4
<b>Instructions</b>			
Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice. Stand for 3 minutes.			
<b>Leeks</b>	250 g	800 W	4½-5
<b>Instructions</b>			
Cut leeks into thick slices. Stand for 3 minutes.			
<b>Mushrooms</b>	125 g 250 g	800 W	1½-2 3-3½
<b>Instructions</b>			
Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. Stand for 3 minutes.			
<b>Onions</b>	250 g	800 W	5½-6
<b>Instructions</b>			
Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water. Stand for 3 minutes.			
<b>Pepper</b>	250 g	800 W	4½-5
<b>Instructions</b>			
Cut pepper into small slices. Stand for 3 minutes.			
<b>Potatoes</b>	250 g 500 g	800 W	4-5 7½-8½
<b>Instructions</b>			
Weigh the peeled potatoes and cut them into similar sized halves or quarters. Stand for 3 minutes.			
<b>Turnip Cabbage</b>	250 g	800 W	5½-6
<b>Instructions</b>			
Cut turnip cabbage into small cubes. Stand for 3 minutes.			

## 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 800 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 baby food and milk

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

Food	Serving Size	Power	Time
<b>Baby Food (Vegetables + Meat)</b>	190 g	600 W	30 sec.
<b>Instructions</b>			
Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes.			

Food	Serving Size	Power	Time
<b>Baby Porridge (Grain + Milk + Fruit)</b>	190 g	600 W	20 sec.
<b>Instructions</b>			
Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes.			
<b>Baby Milk</b>	100 ml 200 ml	300 W	30-40 sec. 1 min. to 1 min. 10 sec.
<b>Instructions</b>			
Stir or shake well and pour into a sterilized glass bottle. Place into the centre of turn-table. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully. Stand for 2-3 minutes.			

## Reheating Liquids and Food

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

Food	Serving Size	Power	Time (min.)
<b>Drinks (Coffee, Tea and Water)</b>	150 ml (1 cup) 250 ml (1 mug)	800 W	1-1½ 2-2½
<b>Instructions</b>			
Pour into cup and reheat uncovered. Put cup/ mug in the centre of turntable. Keep in microwave oven during standing time and stir well. Stand for 1-2 minutes.			
<b>Soup (Chilled)</b>	250-350 g	800 W	3-4
<b>Instructions</b>			
Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving. Stand for 2-3 minutes.			

Food	Serving Size	Power	Time (min.)
<b>Stew (Chilled)</b>	350 g	600 W	4½-5½
<b>Instructions</b>			
Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 2-3 minutes.			
<b>Pasta with Sauce (Chilled)</b>			
350 g		600 W	4-5
<b>Instructions</b>			
Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. Stand for 3 minutes.			
<b>Filled Pasta with Sauce (Chilled)</b>	350 g	600 W	5-6
<b>Instructions</b>			
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. Stand for 3 minutes.			
<b>Plated Meal (Chilled)</b>	350 g	600 W	5½-6½ 6½-7½
<b>Instructions</b>			
Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. Stand for 3 minutes.			

## MANUAL 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	Serving Size	Power	Time (min.)
<b>Meat</b>	Minced Meat	250 g 500 g	180 W 5-6½ 10-12
	Pork Steaks	250 g	180 W 5-7
	<b>Instructions</b>		
	Place the meat on a flat ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time! Stand for 15-30 minutes.		
<b>Poultry</b>	Chicken Pieces	500 g (2 pcs) 1200 g	180 W 12-14 180 W 28-32
	Whole Chicken	<b>Instructions</b>	
	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! Stand for 15-60 minutes.		

Food	Serving Size	Power	Time (min.)
<b>Fish</b> Fish Fillets	200 g 400 g	180 W	5-7 10-12
<b>Instructions</b> Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends with aluminium foil. Turn over after half of defrosting time! Stand for 5-25 minutes.			
<b>Fruits</b> Berries	300 g	180 W	5-7
<b>Instructions</b> Distribute fruits on a flat, round glass dish (with a large diameter). Stand for 5-10 minutes.			
<b>Bread</b> Bread Rolls (Each about 50 g) Toast/Sandwich German Bread (Wheat + Rye Flour)	2 pcs 4 pcs  250 g 500 g	180 W  180 W 180 W	1-1½ 2½-3  4-4½ 8-10
<b>Instructions</b> Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! Stand for 5-20 minutes.			

## 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 3-4 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:

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:

The food should be placed on the high rack, unless another instruction is recommended. Otherwise it has to be placed directly on the turntable. 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 3-4 minutes.

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

Use oven gloves when taking out.

Fresh Food	Serving Size	Power	1 step (min.)	2 step (min.)
<b>Toast Slices</b>	4 pcs (each 25 g)	Grill only	2-3	2-3
	<b>Instructions</b> Put the toast slices side by side on the rack.			
<b>Grilled Tomatoes</b>	400 g (2 pcs)	300 W + Grill	5-6	-
	<b>Instructions</b> 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.			
<b>Tomato-Cheese Toast</b>	4 pcs (300 g)	300 W + Grill	6-7	-
	<b>Instructions</b> Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.			
<b>Toast Hawaii (Ham, Pineapple, Cheese Slices)</b>	4 pcs (500 g)	300 W + Grill	5-6	-
	<b>Instructions</b> Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.			
<b>Baked Potatoes</b>	500 g	600 W + Grill	8-10	-
	<b>Instructions</b> Cut potatoes into halves. Put them in a circle on the high rack with the cut side to the grill.			

Fresh Food	Serving Size	Power	1 step (min.)	2 step (min.)
<b>Gratin Potatoes/Vegetables (Chilled)</b>	450 g	450 W + Grill	10-12	-
	<b>Instructions</b> Put the fresh gratin into a small glass pyrex dish. Put the dish on the high rack. After cooking stand for 2-3 minutes.			
<b>Baked Apples</b>	2 apples (ca.400 g)	300 W + Grill	7-8	-
	<b>Instructions</b> Brush the lamb chops with oil and spices. Lay them in a circle on the rack. After grilling stand for 2-3 minutes.			
<b>Chicken Pieces</b>	500 g (2 pcs)	300 W + Grill	12-14	10-13
	<b>Instructions</b> Brush chicken pieces with oil and spices. Put them in a circle on the high rack. After grilling stand for 2-3 minutes			
<b>Roast Fish</b>	400-500 g	300 W + Grill	5-7	5½-6½
	<b>Instructions</b> 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.

### 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.

## MICROWAVES + 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 MW + 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	Serving Size	Power	1 step (min.)	2 step (min.)
Pizza Frozen Pizza (Ready baked)	300-400 g	450 W + 200 °C	11-12	-

**Instructions**  
Place the pizza on the low rack.  
After baking stand for 2-3 minutes.

Fresh food	Serving Size	Power	1 step (min.)	2 step (min.)
Pasta Frozen Lasagne	400 g	1 step: 450 W + 200 °C 2 step: Only grill	22-25	3-5
<b>Instructions</b>				
			Put into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen lasagne on the low rack. After cooking stand for 2-3 minutes.	
Meat Roast Lamb (Medium)	1000-1200 g	600 W + 160 °C	15-20	10-13
<b>Instructions</b>				
			Brush 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 10-15minutes.	
Roast Chicken	1000-1300 g	450 W + 200 °C	20-25	18-23
<b>Instructions</b>				
			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.	

## TIPS AND TRICKS

Fresh food	Serving Size	Power	1 step (min.)	2 step (min.)
<b>Bread</b>				
Fresh Bread Rolls	4-5 pcs (250 g)	100 W + 180 °C	9-11	-
	<b>Instructions</b> Put bread rolls in a circle on the low rack. Stand 2-3 minutes.			
Garlic Bread (Chilled, Prebaked)	200 g (1 pc)	100 W + 200 °C	10-12	-
	<b>Instructions</b> Put the chilled baguette on baking paper on the low rack. After baking stand for 2-3 minutes.			
<b>Cake</b>				
Apple Cake (Fresh Dough)	500 g	Only 180 °C	40-45	-
	<b>Instructions</b> 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.			
Mini Muffins (Fresh Dough)	8 x 30 g (200-250 g)	Only 180 °C	17-23	-
	<b>Instructions</b> Fill the fresh dough evenly in paper muffin dishes. Put the dishes on the low rack. After baking stand for 5 minutes.			
Frozen Puff Pastries, Filled	250-300 g	Only 180 °C	23-28	-
	<b>Instructions</b> Put the pastry snacks on the low rack.			
Frozen Cake	500 g	180 W + 160 °C	12-15	-
	<b>Instructions</b> Put the frozen cake directly on the low rack. After defrost and warming stand for 15-20 minutes.			

### MELTING BUTTER

Put 50g butter into a small deep glass dish. Cover with plastic lid. Heat for 30-40 seconds using 800 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 800 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 800 W. Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

### COOKING PUDDING/CUSTARD

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 800 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

You may encounter a problem using the oven. In that case, first check the table below and try the suggestions. If a problem persists, or if any information code keeps appearing on the display, contact a local Samsung service centre.

## CHECKPOINTS

If you encounter a problem with the oven, first check the table below and try the suggestions.

Problem	Cause	Action
<b>General</b>		
The buttons cannot be pressed properly.	Foreign matter may be caught between the buttons.	Remove the foreign matter and try again.
	For touch models: Moisture is on the exterior.	Wipe the moisture from the exterior.
	Child lock is activated.	Deactivate Child lock.
The time is not displayed.	Power is not supplied.	Make sure power is supplied.
	The Eco (power-saving) function is set.	Turn off the Eco function.
The oven does not work.	Power is not supplied.	Make sure power is supplied.
	The door is open.	Close the door and try again.
	The door open safety mechanisms are covered in foreign matter.	Remove the foreign matter and try again.
The oven stops while in operation.	The user has opened the door to turn food over.	After turning over the food, press the Start button again to start operation.

Problem	Cause	Action
The power turns off during operation.	The oven has been cooking for an extended period of time.	After cooking for an extended period of time, let the oven cool.
	The cooling fan is not working.	Listen for the sound of the cooling fan.
	Trying to operate the oven without food inside.	Put food in the oven.
	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Several power plugs are being used in the same socket.	Designate only one socket to be used for the oven.
There is no power to the oven.	Power is not supplied.	Make sure power is supplied.
There is a popping sound during operation, and the oven doesn't work.	Cooking sealed food or using a container with a lid may causes popping sounds.	Do not use sealed containers as they may burst during cooking due to expansion of the contents.

<b>Problem</b>	<b>Cause</b>	<b>Action</b>	<b>Problem</b>	<b>Cause</b>	<b>Action</b>
The oven exterior is too hot during operation.	There is not sufficient ventilation space for the oven. There are intake/exhaust outlets on the front and rear of the oven for ventilation.	Keep the gaps specified in the product installation guide.	The warm function does not work.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
	Objects are on top of the oven.	Remove all objects on the top of the oven.			
The door cannot be opened properly.	Food residue is stuck between the door and oven interior.	Clean the oven and then open the door.	The thaw function does not work.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The oven does not heat.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.			
Heating is weak or slow.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.	The interior light is dim or does not turn on.	The door has been left open for a long time.	The interior light may automatically turn off when the Eco function operates. Close and reopen the door or press the "Cancel" button.
				The interior light is covered by foreign matter.	Clean the inside of the oven and check again.

<b>Problem</b>	<b>Cause</b>	<b>Action</b>	<b>Problem</b>	<b>Cause</b>	<b>Action</b>
A beeping sound occurs during cooking.	If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing.	After turning over the food, press the Start button again to restart operation.	There is water left in the oven.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
The oven is not level.	The oven is installed on an uneven surface.	Make sure the oven is installed on flat, stable surface.	The brightness inside the oven varies.	Brightness changes depending on power output changes according to function.	Power output changes during cooking are not malfunctions. This is not an oven malfunction.
There are sparks during cooking.	Metal containers are used during the oven/thawing functions.	Do not use metal containers.	Cooking is finished, but the cooling fan is still running.	To ventilate the oven, the cooling fan continues to run for about 5 minutes after cooking is complete.	This is not an oven malfunction.
When power is connected, the oven immediately starts to work.	The door is not properly closed.	Close the door and check again.	Pressing the +30sec button operates the oven.	This happens when the oven was not operating.	The microwave oven is designed to operate by pressing the +30 sec button when it was not operating.
There is electricity coming from the oven.	The power or power socket is not properly grounded.	Make sure the power and power socket are properly grounded.	<b>Turtable</b>		
There is water dripping.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.	While turning, the turntable comes out of place or stops turning.	There is no roller ring, or the roller ring is not properly in place.	Install the roller ring and then try again.
Steam leaks from the door.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.	The turn table drags while turning.	The roller ring is not properly in place, there is too much food, or the container is too large and touches the inside of the microwave.	Adjust the amount of food and do not use containers that are too large.

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

## INFORMATION CODES

If the oven fails to operate, you may see an information code on the display. Check the table below and try the suggestions.

Code	Description	Action
C-20	The temperature sensor is open.	Unplug the power cord of the oven, and contact a local Samsung service centre.
	The temperature sensor is short.	
C-21	This code appears when the oven temperature high. In case the temperature rises over the limit temperature during operation of each mode. (Fire sensed.)	Unplug the power cord for cooling enough time, and restart the microwave oven.
C-d0	The touch key is malfunction.	Unplug the power cord for cooling enough time, and clean the button. (Dust, Water) When appear same problem, contact a local Samsung service 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	CE76JD1, CE76JD-B1, CE76JD-CR1, CE76JD-MB1, CE76JD-MBR
Power source	230 V ~ 50 Hz AC
Power consumption	
Maximum power	2350 W
Microwave	1200 W
Grill (heating element)	1100 W
Convection (heating element)	Max. 1700 W
Output power	100 W / 800 W - 6 levels (IEC-705)
Operating frequency	2450 MHz
Magnetron	OM75P (31)
Cooling method	Cooling fan motor
Dimensions (W x H x D)	
Outside (Include Handle)	489 x 282 x 444 mm
Oven cavity	330 x 211 x 309 mm
Volume	0.7 Cubic feet / 21 liter
Weight	
Net	15.00 kg approx.

memo

memo

**08 TECHNICAL SPECIFICATIONS**



QUESTIONS OR COMMENTS?

COUNTRY / LOCATION	CALL	OR VISIT US ONLINE AT
CHINA	400-810-5858	<a href="http://www.samsung.com/cn/support">www.samsung.com/cn/support</a>
TAIWAN	0800-32-9999 (All Product) 0809-00-5237 (B2B / Dealer)	<a href="http://www.samsung.com/tw/support">www.samsung.com/tw/support</a>
HONG KONG	3698 4698 (All Product) 3698 4688 (B2B )	<a href="http://www.samsung.com/hk/support (Chinese)">www.samsung.com/hk/support (Chinese)</a> <a href="http://www.samsung.com/hk_en/support (English)">www.samsung.com/hk_en/support (English)</a>
MACAU	0800 333	<a href="http://www.samsung.com/hk/support (Chinese)">www.samsung.com/hk/support (Chinese)</a> <a href="http://www.samsung.com/hk_en/support (English)">www.samsung.com/hk_en/support (English)</a>
SINGAPORE	1800 7267864   1800-SAMSUNG (Other)	<a href="http://www.samsung.com/sg/support">www.samsung.com/sg/support</a>
AUSTRALIA	1300 362 603 (Other)	<a href="http://www.samsung.com/au/support">www.samsung.com/au/support</a>
NEW ZEALAND	0800 726 786 (All Product)	<a href="http://www.samsung.com/nz/support">www.samsung.com/nz/support</a>
VIETNAM	By English: Toll free numbers: - 1800 588 889 (All Product) Hotline: (028)73056888 By Vietnamese: Tổng đài miễn phí cước gọi: - 1800 588 889 (tất cả sản phẩm) Đường dây nóng: (028)73056888	<a href="http://www.samsung.com/vn/support">www.samsung.com/vn/support</a>
THAILAND	Hotline no :1282 1800-29-3232 (Toll free for all product)	<a href="http://www.samsung.com/th/support">www.samsung.com/th/support</a>
MYANMAR	+95-1-2399-888	<a href="http://www.samsung.com/mm/support">www.samsung.com/mm/support</a>

COUNTRY / LOCATION	CALL	OR VISIT US ONLINE AT
CAMBODIA	1800-20-3232 (Toll free)	<a href="http://www.samsung.com/th/support">www.samsung.com/th/support</a>
LAOS	+856-214-17333	<a href="http://www.samsung.com/th/support">www.samsung.com/th/support</a>
MALAYSIA	1800-88-9999 (OTH) +603-7713 7420 (Overseas contact)	<a href="http://www.samsung.com/my/support">www.samsung.com/my/support</a>
INDONESIA	021-5699-7777 0800-112-8888 (All Product, Toll Free) 0800-112-7777 (All Product, Toll Free)	<a href="http://www.samsung.com/id/support">www.samsung.com/id/support</a>
PHILIPPINES	All Products : 1-800-10-7267864 [PLDT-Toll Free] 1-800-8-7267864 [Globe-Toll Free] 84222111 [Landline ]	<a href="http://www.samsung.com/ph/support">www.samsung.com/ph/support</a>
JAPAN	0120-363-905	<a href="http://www.galaxymobile.jp/jp/support">www.galaxymobile.jp/jp/support</a>
INDIA	1800 5 SAMSUNG (1800 5 7267864) (Toll-Free) 1800 40 SAMSUNG (1800 40 7267864) (Toll-Free)	<a href="http://www.samsung.com/in/support">www.samsung.com/in/support</a>
NEPAL	16600172667 (Toll Free for NTC Only) 9801572667 (Toll Free for Ncell users)	<a href="http://www.samsung.com/in/support">www.samsung.com/in/support</a>
BANGLADESH	08000-300-300 (Toll free) 09612-300-300	<a href="http://www.samsung.com/bd/support">www.samsung.com/bd/support</a>
SRI LANKA	011 SAMSUNG (011 7267864)	<a href="http://www.samsung.com/in/support">www.samsung.com/in/support</a>



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