

SAMSUNG

Microwave Oven

Owner's Manual

MC1015WB/BB



PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY:

- (a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the
 - 1) Door (bent or dented),
 - 2) Hinges and latches (broken or loosened),
 - 3) Door seals and sealing surfaces.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

WARNING

Always observe Safety Precautions when using your oven. Never try to repair the oven on your own – there is dangerous voltage inside. If the oven needs to be repaired, call 1-800-SAMSUNG for the name of an authorized service center near you.

IMPORTANT SAFETY INSTRUCTIONS

When using any electrical appliance, basic safety precautions should be followed, including the following:

WARNING

To reduce risk of burns, electric shock, fire, personal injury or exposure to excessive microwave energy:

- Read all safety instructions before using the appliance.
- Read and follow the specific **“PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY”** on this page.
- This appliance must be grounded. Connect only to properly grounded outlets. See **“IMPORTANT GROUNDING INSTRUCTIONS”** on page 4 of this manual.
- Install or place this appliance only in accordance with the installation instructions provided.
- Some items, like whole eggs and food in sealed containers, may explode if heated in this oven.
- Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.
- Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged.
- This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.
- Do not cover or block any of the openings on this appliance.

Safety

Important Safety Instructions, continued

- Do not store this appliance outdoors. Do not use near water – for example, near a kitchen sink, in a wet basement, or near a swimming pool, etc.
- Keep the inside of the oven clean. Food particles or spattered oils stuck to the oven walls or floor can cause paint damage and reduce the efficiency of the oven.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- When cleaning door and oven surfaces, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
- To reduce the risk of fire in the oven:
 - a. Do not overcook food. Watch appliance carefully if paper, plastic, or other combustible materials are inside.
 - b. Remove wire twist-ties from plastic cooking bags before placing bags in oven.
 - c. If materials inside the oven ignite, keep the oven door closed, turn the oven off, disconnect the power cord, or shut off the power at the fuse or circuit breaker panel.
 - d. Do not use the oven compartment for storage purposes. Do not leave paper products, cooking utensils, or food in the oven when not in use.
- Do not try to preheat oven or operate while empty.
- Do not cook without the glass tray in place on the oven floor. Food will not cook properly without the tray.
- Do not defrost frozen beverages in narrow-necked bottles. The containers can break.
- Dishes and containers can become hot. Handle with care.
- Carefully remove container coverings, directing steam away from hands and face.
- Remove lids from baby food before heating. After heating baby food, stir well and test temperature by tasting before serving.
- A short power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords are available and may be used with caution.
- Do not operate any other heating or cooking appliance beneath this appliance.
- Do not mount unit over or near any portion of a heating or cooking appliance.
- Do not mount over a sink.
- Do not store anything directly on top of the appliance when it is in operation.
- If materials inside oven should ignite, keep the oven door closed, turn the oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel. If the door is opened, the fire may spread.

IMPORTANT GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electrical current. This appliance is equipped with a cord that includes a grounding wire and a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded. Plug the three-prong power cord into a properly grounded outlet of standard 115-120 voltage, 60 Hz. Your oven should be the only appliance on this circuit.

WARNING

Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or servicer if you do not understand the grounding instructions or if you are not sure if the appliance is properly grounded.

Use of Extension Cords

A short power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords are available and may be used if care is exercised in their use. If a long cord or extension cord is used:

1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
2. The extension cord must be a grounding-type 3-wire cord and it must be plugged into a 3-slot outlet.
3. The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over accidentally. If you use an extension cord, the interior light may flicker and the blower may vary when the microwave oven is on. Cooking times may be longer, too.

WARNING

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

Note

Connect the oven to a 20A circuit . When connecting the oven to a 15A circuit, make sure that circuit breaker is operable.

Your New Microwave oven

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Checking Parts

Unpack your microwave oven and check to make sure that you have all the parts shown here. If any part is missing or broken, call your dealer.



microwave oven



glass tray
(DE74-20015G)



roller guide ring
(DE92-90189U)



registration card
(DE68-01173A)



instruction manual
(DE68-02201A)



tall metal rack
(DE97-00136E)



short metal rack
(DE97-00136B)

Your New Microwave oven

Warranty and Service Information

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

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

MODEL NUMBER _____

SERIAL NUMBER _____

DATE PURCHASED _____

PURCHASED FROM _____

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

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

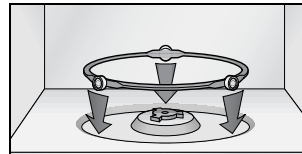
Setting Up Your Microwave Oven

- 1 Place the oven on a flat, sturdy surface and plug the cord into a grounded outlet. Once plugged in, the display on your oven will show:

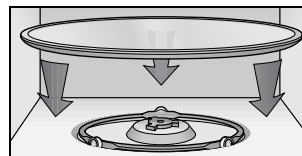
SAMSUNG SO SIMPLE---PRESS MY
CHOICE FOR PERSONAL OPTIONS

Make sure there is adequate ventilation for your oven by leaving at least four inches of space behind, above, and to the side of the oven.

- 2 Open the oven door by pulling the handle on the right side of the door.
- 3 Wipe the inside of the oven with a damp cloth.
- 4 Place the pre-assembled ring in the indentation in the center of the oven.

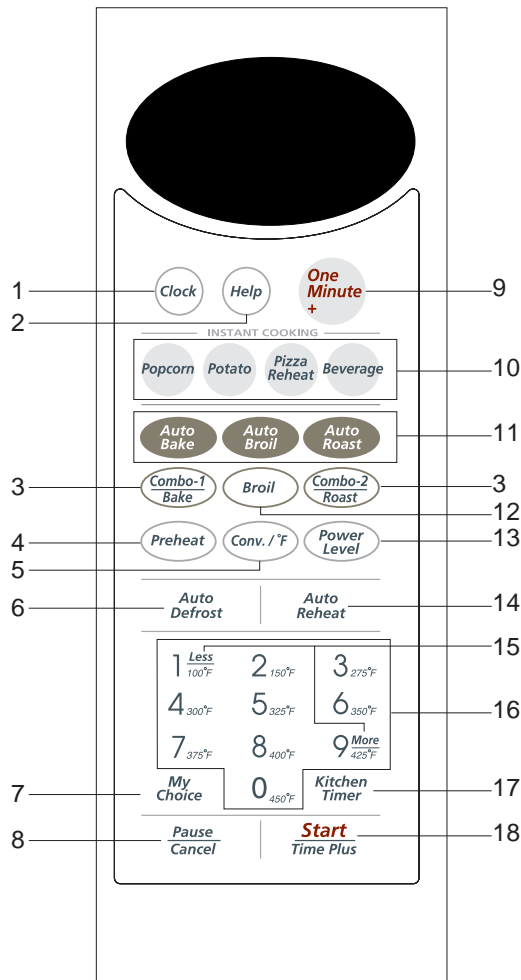


- 5 Place the glass tray on top of the ring so that the three glass tabs in the center of the tray fit securely into the tabs on the floor of the oven.



Your New Microwave oven

Control Panel Buttons



1. **Clock** p.9
Sets current time.
2. **Help** p.10
Press to see help information about the feature you are using.
3. **Combo** p.16
Press to cook oven automatically cycles between microwave and convection cooking.
4. **Preheat** p.17
Press to preheat at desired temperature.
5. **Conv. / °F** p.15
Press to brown and cook quickly with circulated hot air.
6. **Auto Defrost** p.11
Sets weight of food to be defrosted.
7. **My Choice** p.8
Press to set non-cooking feature.
8. **Pause/Cancel** p.9
Press to pause oven or correct a mistake.
9. **One Minute+** p.10
Press once for every minute of cooking at High Power
10. **Instant Cook Buttons** p.10
Instant settings to cook popular foods.
11. **Auto Cook** p.12
Press to select Auto cook and weight.
12. **Broil** p.15
Please to brown and cook.
13. **Power Level** p.14
Press this pad to set a power level other than high.
14. **Auto Reheat** p.11
Shows type and quantity of food to be reheated.
15. **More/Less** p.17
Increase or decrease cooking time.
16. **Number Buttons**
Sets cooking times or amounts and power levels other than high.
17. **Kitchen Timer** p.18
Sets kitchen or convenience timer.
18. **Start**
Press to start cooking.

Operation

Using the My Choice feature

Your new microwave oven can be customized to suit your personal taste. Simply press **My Choice** to set these options. For your convenience, all the options are summarized in the following table:

	My Choice options	Description	Operation
1	Display Weight	Weight options are pounds or kilograms.	• Press My Choice, 1 and select by repeatedly pressing My Choice . To set, press Start .
2	Adjusting the Volume	Volume options include Off, Low, Medium and High.	• Press My Choice, 2 and select by repeatedly pressing My Choice . To set, press Start .
3	Remind End Signal	The Remind End Signal can be turned On and Off.	• Press My Choice, 3 and select by repeatedly pressing My Choice . To set, press Start .
4	Child Protection Lock	This feature prevents use by unsupervised children.	• Press My Choice, 4 and select by pressing My Choice. To set, press Start .
5	Clock 12H/24H	The clock can display either 12H or 24H time modes.	• Press My Choice, 5 and select by repeatedly pressing My Choice . To set, press Start .
6	Word Prompting Speed	There are three speeds, from Level 1 (slowest) to Level 3 (fastest). Default is Level 3.	• Press My Choice, 6 and select by repeatedly pressing My Choice . To set, press Start .
7	Daylight Savings Time Adjustment	The time can be advanced one hour for DST without resetting the Clock.	• Press My Choice, 7 and select by repeatedly pressing My Choice . To set, press Start .
8	Demonstration Mode	The Demo Mode can be turned On and Off.	• Press My Choice, 8 and select by repeatedly pressing My Choice . To set, press Start .

Selecting the Display Weight

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

- 1 Press **My Choice** button and then press the 1 button. The display shows "LBS OR KG"



- 2 Press the **My Choice** button repeatedly to select the weight measurements you wish to use.
- 3 Press the **START** button.

Setting the Clock 12HR/24HR

The time can be displayed in either 24-hour or 12-hour format.

- 1 Press the **My Choice** button and then 5. The display shows "CLOCK 12/24HR OPTION".



- 2 Press the **My Choice** button repeatedly to select either 12HR or 24HR.
- 3 Press the **START** button.

Operation

Setting the Clock

- 1 Press the **Clock** button. The display will show :



- 2 Use the number buttons to enter the current time. You must press at least three numbers to set the clock. For example, if the current time is 5:00, enter 5,0,0.



- 3 Press **Clock** again. A colon will appear, indicating that the time is set.

*If there is a power interruption, you will need to reset the clock. You can check the current time while cooking is in progress by pressing the **Clock** button.*

Setting Daylight Saving Time

- 1 Press the **My Choice** button and then **7**. The Display shows "DAYLIGHT SAVING TIME".



- 2 Press the **My Choice** button to select ON. Press again to select OFF.

- 3 Press the **START** button. Time of day will advance one hour. If OFF is selected, time will go back one hour.

If the clock is set for standard time, this function allows convenient time changes without needing to reset the clock. Daylight Saving Time begins for most of the United States at 2 a.m. on the first Sunday of April, and reverts to Standard time at 2 a.m. on the last Sunday of October.

Using the Pause/Cancel Button

The **Pause/Cancel** button allows you to clear instructions you have entered. It also allows you to pause the oven's cooking cycle, so that you can check the food.

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

Operation

Using the Help system

Your microwave offers helpful instructions for many procedures.

- 1 When you need feature information and helpful hints, press the **Help** button and then press the button that you want to get information on.

Using the Instant Cook Buttons

- 1 Press the **Instant Cook** button corresponding to the food you are cooking (**Popcorn**, for example). The display shows the first serving size:



REGULAR 3.5 OZ

- 2 Press the button repeatedly to select the serving size you want. The display will cycle through all available serving sizes. Once you select the correct serving size, the microwave will begin cooking automatically.



LIGHT-REGULAR 3.0-3.5 OZ

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

Instant Cook Chart

Item	Weight	Remarks
Popcorn	3.0-3.5 oz 3.5 oz	<ul style="list-style-type: none">• Use one microwave-only bag of popcorn.• Use caution when removing and opening hot bag from oven.
Potato	1 EA 2 EA 3 EA 4 EA 5 EA 6 EA	<ul style="list-style-type: none">• Prick each potato several times with fork.• Place on turntable in spoke-like fashion.• When the oven emits signals and display "turn food over", turn potato(es) over.• Remove from oven, wrap in foil and let stand 3-5 min.
Pizza reheat	1 Slice 2 Slices 3 Slices	<ul style="list-style-type: none">• Put the pizza on a microwave-safe plate with wide end of slice towards the outside edge of the plate.• Do not let slices overlap. Do not cover.• Before serving, let stand 1-2 minutes.
Beverage	½ cup 1 cup 2 cups	<ul style="list-style-type: none">• Use measuring cup or mug ; do not cover.• Place the beverage in the oven.• After heating, stir well.

Using the One Minute+ Button

This button offers a convenient way to heat food in one-minute increments at the High power level.

- 1 Press the **One Minute+** button once for each minute you wish to cook the food.

For example, press it twice for two minutes. The time will display, and the oven starts automatically.

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

Operation

Using Time Plus

This button offers a convenient way to heat food in one-second increments at the High power level.

- 1 Keep the **Time Plus** button held down in order to reach the cooking time that you want.
The time will display, and the oven starts automatically. This button can increase heating time a maximum of 60 seconds.

Automatic Defrosting

To thaw frozen food, set the weight of the food and the microwave automatically sets the defrosting time, power level and standing time.

- 1 Press the **Auto Defrost** button. The display shows "0.5 LB." (0.2Kg if you have set your oven for metric measure).



0.5 LB

- 2 To set the weight of your food, press the **Auto Defrost** button repeatedly.
This increases the weight by 0.5 lb increments, up to 6.0 lbs.

You can also use the **number** buttons to enter the weight of the food directly.

The oven calculates the defrosting time and starts automatically. Twice during defrosting, the oven will beep and the display will read "TURN FOOD OVER."



TURN FOOD OVER

- 3 Open the oven door, and turn the food over.
- 4 After closing the door, press the **Start** button to resume defrosting.

- See page 24 for the Auto Defrosting Guide

Automatic Reheating

To reheat food, select the type of dish and the number of servings you want to reheat, and the microwave automatically sets the reheating time.

- 1 Press the **Auto Reheat** button repeatedly to select the type of dish you wish to reheat. The initial serving size for each dish is one serving.



PLATE OF FOOD

Plate of food



CASSEROLE

Casserole



PASTA REHEAT

Pasta/Reheat

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

The display shows the dish and quantity you have chosen, then "PRESS START."

- 2 Use the **Number** buttons to increase the serving size. For example, for three servings, press the "3" button. The display shows the number of servings you have selected:



3 SERVING

- 3 Press the **Start** button. The display will show "REHEAT."

Operation

Auto Reheat Chart

Item	Weight	Remarks
Plate of Food	1 serving	<ul style="list-style-type: none">• Cover plate with vented plastic wrap or wax paper• Contents<ul style="list-style-type: none">- 3-4 oz. meat, poultry or fish (up to 6 oz. With bone)- 1/2 cup starch (potatoes, pasta, rice, etc.)- 1/2 cup vegetable
Casserole	1 to 4 servings (8 oz./serving)	<ul style="list-style-type: none">• Cover with lid or vented plastic wrap.• Stir foods once before serving.
Pasta Reheat	1 to 4 servings (8 oz./serving)	<ul style="list-style-type: none">• Cover with lid or vented plastic wrap.• Stir foods once before serving.

Automatic Cooking

Cooking your favorite foods is easy with the **AUTO COOK** buttons (Auto Bake, Auto Broil and Auto Roast). You simply select the type of food you want to cook and the serving size, then the cooking time is automatically set.

- 1 Press the **Auto Broil** button repeatedly to select of food you want to cook. (Fish, for example)

The next display shows "0.5-1.0 LBS, THICK"

A digital display showing the text "0.5-1.0 LBS THICK" in a white, segmented font on a black background.

- 2 Press **START**.
The display will show the type of food you have selected as it cooks.

If you want to see the remaining cooking time, press **AUTO COOK** (Auto Bake, Auto Broil, Auto Roast). If you want to adjust the heating time, use the **MORE** or **LESS** button, see page 17. If you want to check the current time while reheating, press the **CLOCK** button.

Operation

Auto Cook Chart

- Please check your food before the time is up. You may need to adjust the time by using the 'more' or 'less' buttons for personal preference to obtain proper internal temperature because of the different sizes and densities of various foods.
- Preheat oven to 400°F for all 'Auto Cook' functions.
- Use a round metal pizza pan as a "cookie sheet".
- An 8"-9" pie plate may be placed on the glasstray directly under the rack to catch any drippings.

FUNCTION	ITEM	RACK	PROCEDURE
Auto Bake	1. FROZEN PIZZA (12 inch)	LOW	Preheat oven before cooking at 400°F. Place unwrapped pizza directly on rack. Touch Auto Bake twice, touch START.
	2. COOKIES (6 cookies)	LOW	Preheat oven before cooking at 375°F. Drop cookie dough evenly around and in center of pizza pan. Touch Auto Bake twice, touch START.
	3. BISCUITS/ CINNAMON BUNS	LOW	Place biscuits or cinnamon buns evenly around center of pizza pan. Push 'Auto Bake' button 3 times then 'Start'.
	4. BOX DINNER ENTREES	LOW	Prepare in a large oval 2.5 liter, 1.5 inch deep oven/microwave safe casserole dish. Press 'Auto Bake' 4 times then 'Start'.
Auto Broil	1. HAMBURGERS (1 TO 3 patties)	HIGH	Spray rack with vegetable oil spray. Place burgers on rack. Touch Auto Broil once, touch START. Cook hamburgers to an internal temperature of 160°F
	2. CHICKEN PIECES (1 to 2 LBS.)	HIGH	Spray rack with vegetable oil spray. Place chicken pieces on rack; touch Auto Broil twice, touch START. Cook chicken pieces to an internal temperature of 180 F. But for "chicken breast, cook to an internal temperature of 170°F"
	3. FISH (Thick) (0.5-1.0 lbs.)	HIGH	Spray rack with vegetable oil spray. Touch Auto Broil four times, touch 1, touch START. Turn fish over halfway through cooking time.
Auto Roast	1. APPETIZERS (6-12 PCS.)	LOW	Place appetizers on rack with at least 1/2 inch apart. Touch Auto Roast once, touch START.
	2. ROAST MEAT (3.5 LBS.)	LOW	Spray rack with vegetable oil spray. Place meat on rack, fat side up. Touch Auto Roast twice, enter number for weight (ex: "3" for 3 pounds), touch START.
	3. ROAST CHICKEN (3.5 LBS.)	LOW	Spray rack with vegetable oil spray. Place chicken on rack, breast side up. Touch Auto Roast three times, enter number for weight, touch START. Cover tip of legs and wings with aluminium foil to prevent overcooking

Note

- After preheat, you have to press **"PAUSE/CANCEL"** button and start the Auto Cook.
- Let meat stand for 5 - 7 minutes after cooking.

Operation

Setting Cooking Times & Power Levels

Your microwave allows you to set up to two different stages of cooking, each with its own time and power level. The power level lets you control the heating intensity from Warm (1) to High (0).

One-stage Cooking

For simple one-stage cooking, you only need to set a cooking time. The power level is automatically set at High. If you want the power set at any other level, you must use the Power Level button.

- 1 Use the **number** buttons to set a cooking time. You can set a time from one second to 99 minutes, 99 seconds. To set a time over one minute, enter the seconds as well. For example, to set 20 minutes, enter 2, 0, 0, 0.
- 2 If you want to set the power level to something other than High, press the **Power Level** button, then use the number buttons to enter a power level.

Power Levels:

1 = warm	6 = simmer
2 = low	7 = medium high
3 = defrost	8 = reheat
4 = medium low	9 = sauté
5 = medium	0 = high

The display shows "PRESS START OR ENTER NEXT COOKING TIME"



PRESS START OR ENTER NEXT STAGE

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

Multi-stage Cooking

Some recipes require different stages of cooking at different temperatures. You can set multiple stages of cooking with your microwave. When convection is set with microwave cooking, the convection is always followed after microwave cooking.

- 1 Follow steps 1 and 2 in the "One-Stage Cooking" section on this page. The display shows "PRESS START OR ENTER NEXT STAGE".



PRESS START OR ENTER NEXT STAGE

*When entering more than one cooking stage, the **Power Level** button must be pressed before the second cooking stage can be entered. To set the power level at High for a stage of cooking, press the **Power Level** button twice.*

- 2 Use the **Number** buttons to set a second cooking time.
- 3 Press the **Power Level** button, then use the number buttons to set the power level of the second stage of cooking. The display shows "PRESS START".



PRESS START



- 4 Press Start to begin cooking.

Operation

Convection Cooking



The convection mode uses dry heat to cook and brown foods. A high-speed fan circulates hot air inside the oven to heat food quickly and evenly. Convection cooking is ideal for foods that require browning or crisping coupled with a short cooking time. When cooking with the convection feature, use the short metal rack to elevate food so that air can circulate completely around the dish.

To cook with the convection oven,

- 1 Use the **number** buttons to set a cooking time.
The display reads "PRESS START OR FUNCTION PAD."

- 2 Press **CONV./°F**.
The display shows "ENTER DESIRED TEMP OR PRESS START".

- 3 To set the cooking temperature, press the number buttons. Temperatures in convection cooking range from 100°F to 450°F. To maintain a constant temperature, the oven door should be kept closed as much as possible while cooking.
- 4 Press **START** to begin convection cooking

Broiling

You can broil in your Samsung microwave oven. Broiling uses a heating coil to cook and brown the food. When broiling, use the tall metal rack to raise the food up close to the heating coil at the top of the oven.

- 1 Use the **number** buttons to set a broiling time. The display reads "PRESS START OR FUNCTION PAD".

- 2 Press **BROIL**.
The display shows "450° F" then "PRESS START".

- 3 Press **START** to begin broiling.

Operation

Combination Cooking

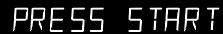
The combination cooking feature allows you to cycle automatically between microwave and convection cooking for food that is moist as well as crisp and brown. This type of cooking is ideal for large foods that require a long cooking time when prepared in a conventional oven (such as dense cakes, large roasts, and turkeys). When combination cooking, use the short metal rack to allow air to circulate completely around the dish.

- To use combination cooking,

- 1 Use the **number** buttons to set a cooking time. The display reads "PRESS START OR FUNCTION PAD."



- 2 Press **Combo-1** (or **Combo-2**). The display shows "350°F" then "PRESS START".



- 3 Press **START**.


- * Combo-1 : MWO 10% + Conv. 350°F
- * Combo-2 : MWO 30% + Conv. 350°F

Combination cooking can also be set by following the instructions below.

- 1 Press **Combo-1** (or **Combo-2**). The display shows "350°F" then "PRESS START OR ENTER COOKING TIME"



- 2 Use the number buttons to set a cooking time. The display shows "PRESS START".



- 3 Press **START**.

- * Combo-1 : MWO 10% + Conv. 350°F
- * Combo-2 : MWO 30% + Conv. 350°F

Operation

Preheating the Oven

Some recipes may call for preheating the oven before you cook with convection, combination, or broil cooking. To preheat the oven,

- 1 Press **Preheat, Conv./°F**
You can set a specific preheating temperature in convection mode. The temperature range is 100°F ~ 450°F.



ENTER DESIRED TEMP
OR PRESS START

- 2 Press **START**.
When the oven reaches the desired temperature, it will chime and display shows "PREHEAT DONE, PLACE FOOD IN OVEN".
When the oven beeps, place the food inside and follow the directions for "Convection Baking".



PREHEAT



PREHEAT DONE, PLACE FOOD IN OVEN

Do not put food in the oven while it is preheating.

Using the More or Less Button

The **More** or **Less** button allows you to adjust pre-set cooking times. It only works with **Auto Reheat**, **Auto Cook** and **Instant-cook** buttons. Use the **More** or **Less** button only after cooking has begun.

- 1 To ADD more time to an automatic cooking procedure, press the **9/More** button. The word "MORE" will appear in the display.



MORE

- 2 To REDUCE the time of an automatic cooking procedure, press the **1/Less** button. The word "LESS" will appear in the display.



LESS

- 3 To return to the NORMAL time set for an automatic cooking procedure, press the **9/More** or **1/Less** button until the word "NORMAL" appears in the display.



NORMAL

Operation

Adjusting the Volume

The Sound function on the microwave allows you to adjust the volume of the microwave's chime sound. The sound is initially set to its medium setting. To change the volume,

- 1 Press the **My Choice** button and then press **2**.
The display shows "SOUND VOLUME CONTROLS"



SOUND VOLUME CONTROLS

- 2 Press the **My Choice** button repeatedly to select volume.
- 3 Press **Start**:
The display returns to the time of day.

Using the Kitchen Timer

- 1 Use the **Number** buttons to set the length of time you want the timer to run.
- 2 Press the **Kitchen Timer** button.
- 3 The display counts down and beeps when the time has elapsed.

Setting the Child Protection Lock

You can lock your microwave oven so it can't be used by unsupervised children.

- 1 Press the **My Choice** button and then press the **4** button.
The display shows "CHILD LOCK ON/OFF."



CHILD LOCK ON/OFF

- 2 Press the **My Choice** button once to select the ON. Press again to select OFF.



CHILD LOCK ON

- 3 Press the **Start** button. The display returns to the time of day.

At this point, the microwave oven cannot be used until it is unlocked. To unlock it, repeat steps 1–3 above.

Operation

Demonstration Mode

You can use the Demonstration Mode to see how your microwave oven operates without the oven heating.

- 1 Press the **My Choice** button and then Press **8**. The display shows "DEMO MODE ON/OFF"



DEMO MODE ON/OFF

- 2 Press the **My Choice** button once to select the ON. Press again to select OFF.



DEMO MODE ON

- 3 Press the **Start** button. The display returns to the time of day. To turn demo mode off, repeat steps 1–3 above.

Setting the Remind End Signal

The Remind End signal can be set On or Off.

- 1 Press the **My Choice** button and then press **3**. The display shows "REMIND END SIGNAL ON/OFF".



REMIND END SIGNAL ON/OFF

- 2 Press the **My Choice** button to select "ON".



REMIND ON

- 3 Press the **START** button. The display returns to the time of day.

Setting the Word Prompting Speed

This set the scroll speed of the word display.

- 1 Press the **My Choice** button and then press **6**. The display shows "WORD PROMPT SPEED".



WORD PROMPT SPEED

- 2 Press the **My Choice** button to select the appropriate scroll speed.

- 3 Press the **START** button. The display returns to the time of day.

Cooking Instructions

Cooking Utensils

Recommended Use

- **Glass and glass-ceramic bowls and dishes** — Use for heating or cooking.
- **Microwave browning dish** — Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.
- **Microwavable plastic wrap** — Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.
- **Wax paper** — Use as a cover to prevent spattering.
- **Paper towels and napkins** — Use for short-term heating and covering; they absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and can catch fire.
- **Paper plates and cups** — Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and can catch fire.
- **Thermometers** — Use only those labeled "Microwave Safe" and follow all directions. Check the food in several places. Conventional thermometers may be used once the food has been removed from the oven.

Limited Use

- **Aluminum foil** — Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful.
- **Ceramic, porcelain, and stoneware** — Use these if they are labeled "Microwave Safe." If they are not labeled, test them to make sure they can be used safely. Never use dishes with metallic trim.
- **Plastic** — Use only if labeled "Microwave Safe." Other plastics can melt.
- **Straw, wicker, and wood** — Use only for short-term heating, as they can be flammable.

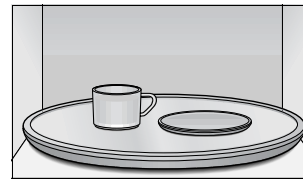
Not Recommended

- **Glass jars and bottles** — Regular glass is too thin to be used in a microwave, and can shatter.
- **Paper bags** — These are a fire hazard, except for popcorn bags that are designed for microwave use.
- **Styrofoam plates and cups** — These can melt and leave an unhealthy residue on food.
- **Plastic storage and food containers** — Containers such as margarine tubs can melt in the microwave.
- **Metal utensils** — These can damage your oven. Remove all metal before cooking.

Testing Utensils

If you are not sure whether a dish is microwave-safe or not, you can perform this test:

- 1 Fill a 1 cup glass measuring cup with water and put it inside your oven, next to the dish you want to test.



- 2 Press the **One Minute+** button once to heat them for one minute at High power.
- The water should be warm and the dish you are testing should be cool. If the dish is warm, then it is absorbing microwave energy and is not acceptable for use in the microwave.

Cooking Instructions

Cooking Techniques

Stirring

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turn off when you open the door to stir your food.

Arrangement

Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place thin or delicate parts toward the center of the turntable.

Shielding

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing-tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

Turning

Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large items such as roasts.

Standing

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after the oven stops. Let foods stand to complete cooking, especially foods such as roasts and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well and test the temperature before serving.

Adding Moisture

Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to dry food to help it cook.

General Tips

- Dense foods, such as potatoes, take longer to heat than lighter foods. Foods with a delicate texture should be heated at a low power level to avoid becoming tough.
- Altitude and the type of cookware you are using can affect cooking time. When using a new recipe, use the minimum cooking time and check the food occasionally to prevent overcooking.
- Foods with a non-porous skin or shell, such as potatoes, eggs, or hot dogs, should be pierced to prevent bursting.
- Frying with heating oil or fat is not recommended. Fat and oil can suddenly boil over and cause severe burns.
- Some ingredients heat faster than others. For example, the jelly inside a jelly doughnut will be hotter than the dough. Keep this in mind to avoid burns.
- Home canning in the microwave oven is not recommended because all harmful bacteria may not be destroyed by the microwave heating process.
- Although microwaves do not heat the cookware, the heat is often transferred to the cookware. Always use pot holders when removing food from the microwave and instruct children to do the same.

Cooking Instructions

Guide for Cooking Meat in Your Microwave

- Place meat on a microwave-safe roasting rack in a microwave-safe dish.
- Start meat fat-side down. Use narrow strips of aluminum foil to shield any bone tips or thin meat areas.
- Check the temperature in several places before letting the meat stand the recommended time.
- The following temperatures are removal temperatures. The temperature of the food will rise during the standing time.

Food	Cook Time /Power Level	Directions
Roast Beef Boneless Up to 4 lbs.	Cooking Time: 8-11 min. / lb. for 115° F - Rare 9-13 min. / lb. for 120° F - Medium 10-15 min. / lb. for 145° F - Well Done Power Level: High(0) for first 5 min., then Medium(5).	Place roast fat-side down on roasting rack. Cover with wax paper. Turn over when cooking time is half up. Let stand 10 min.
Pork Boneless or bone-in Up to 4 lbs.	Cooking Time 11-15 min. / lb. for 160° F Well Done Power Level: High(0) for first 5 min., then Medium(5).	Place roast fat-side down on roasting rack. Cover with vented plastic wrap. Turn over when cooking time is half up. Let stand 10 min.
Bacon 2-6 slices	Cooking Time: 2 slices: 1- 1 ¾ min. 4 slices: 3- 3 ½ min. 6 slices: 4 ½-5 ½ min. Power Level: High(0).	Arrange slices on roasting rack or a dish lined with paper-towel. Cover with paper towel. Microwave until crisp.

Guide for Cooking Poultry in Your Microwave

- Place poultry on a microwave-safe roasting rack in a microwave-safe dish.
- Cover poultry with wax paper to prevent spattering.
- Use aluminum foil to shield bone tips, thin meat areas, or areas that start to overcook.
- Check the temperature in several places before letting the poultry stand the recommended time.

Food	Cook Time /Power Level	Directions
Whole Chicken Up to 4 lbs.	Cooking Time: 5-8 min. / lb. 170° -180°F Power Level: Medium High(7)	Place chicken breast-side down on roasting rack. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.
Chicken Pieces Up to 1½ lbs	Cooking Time 5-8 min. / lb. 180°F dark meat 170°F light meat Power Level: Medium High(7)	Place chicken bone-side down on dish, with the thickest portions towards the outside of the dish. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.

Cooking Instructions

Guide for Cooking Seafood in Your Microwave

- Cook fish until it flakes easily with a fork.
- Place fish on a microwave-safe roasting rack in a microwave-safe dish.
- Use a tight cover to steam fish. A lighter cover of wax paper or paper towel provides less steaming.
- To avoid overcooking fish, check it at minimum cooking time.

Food	Cook Time /Power Level	Directions
Steaks Up to 1.5 lbs.	<i>Cooking Time:</i> 6-10 min. / lb. <i>Power Level:</i> Medium High(7).	Arrange fillets in a baking dish, turning any thin pieces under. Cover with wax paper. If over ½ inch thick, turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 3-5 min.
Fillets Up to 1.5 lbs.	<i>Cooking Time:</i> 3-7 min. / lb. <i>Power Level:</i> Medium High(7)	Arrange fillets in a baking dish, turning any thin pieces under. Cover with wax paper. If over ½ inch thick, turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 2-3 min.
Shrimp Up to 1 lbs.	<i>Cooking Time:</i> 3-5 ½ min. / lb. <i>Power Level:</i> Medium High(7).	Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 min.

Guide for Cooking Eggs in Your Microwave

- Never cook eggs in the shell, and never warm hard-boiled eggs in the shell; they can explode.
- Always pierce whole eggs to keep them from bursting.
- Cook eggs just until set; they become tough if overcooked.

• Guide for Cooking Vegetables in Your Microwave

- Vegetables should be washed just before cooking. Often, no extra water is needed. If dense vegetables such as potatoes, carrots and green beans are being cooked, add about 1/4 cup water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger ones.
- Whole vegetables, such as potatoes, acorn squash or corn on the cob, should be arranged in a circle on the turntable before cooking. They will cook more evenly if turned over at half the cooking time.
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish with the heads toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, squash, eggplant, etc., should have their skin pricked in several spots before cooking to prevent them from bursting.
- For more even cooking, rearrange whole vegetables halfway through the cooking time.
- Generally, the denser the food, the longer the standing time. (Standing time refers to the time necessary for dense, large foods and vegetables to finish cooking after they come out of the oven.) A baked potato can stand on the counter for five minutes before cooking is completed, while a dish of peas can be served immediately.

Cooking Instructions

AUTO DEFROSTING GUIDE

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

Food	Amount	Procedure
Roast Beef, Pork	2.5-5.0 lbs.	Start with the food placed fat side down. After each stage, turn the food over and shield any warm portions with narrow strips of aluminum foil.
Steaks, Chops, Fish	0.5-3.0 lbs.	After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow flat pieces of aluminum foil. Remove any pieces of food that are nearly defrosted. Let stand, covered, for 5-10 minutes.
Ground Meat	0.5-3.0 lbs.	After each stage, remove any pieces of food that are nearly defrosted. Let stand, covered with foil, for 5–10 minutes.
Whole Chicken	2.5-6.0 lbs.	Remove giblets before freezing poultry. Start defrosting with the breast side down. After the first stage, turn the chicken over and shield any warm portions with narrow strips of aluminum foil. After the second stage, again shield any warm portions with narrow strips of aluminum foil. Let stand, covered, for 30–60 minutes in the refrigerator.
Chicken Pieces	0.5-2.0 lbs.	After each stage, rearrange or remove any pieces of food that are nearly defrosted. Let stand for 10-20 minutes.

Notes

Check foods when the oven signals. After the final stage, small sections may still be icy; let them stand to continue thawing.

Shielding roasts and steaks with small pieces of foil prevents the edges from cooking before the center of the food has defrosted. Use narrow, flat, smooth strips of aluminum foil to cover the edges and thinner sections of the food.

Cooking Instructions

Recipes

Chicken with Vegetable Sauce

Ingredients:

4 large	Chicken breasts, boneless
2 tablespoons	Olive oil
1 small	Onion, yellow, large dice
2 cloves	Garlic, fresh, minced
1 small	Red pepper, large dice
1 small	Green pepper, large dice
1 pint	Cherry tomatoes, cut in half
1 cup	Pasta sauce (jar)
1 teaspoon	Italian seasonings, dried
To taste	Salt
To taste	Pepper

Method of Preparation:

In a 3 quart microwave safe casserole dish, add the olive oil and onion then heat on high (100% power level) for 5 minutes. Remove and set aside.

Remove excess fat from chicken then place on wire rack (make sure the thicker areas of the chicken are towards the center of the rack) then on top shelf of oven. Place the crumb tray on the bottom shelf of the oven (to catch fat drippings).

Place chicken on high rack and a microwave/heat safe plate on the glass turntable to catch any drippings. Broil for 30 minutes (internal temperature must reach 170 degrees F and juices run clear). Turn chicken over after 15 minutes of cooking.

Note: place a microwave/heat safe cup of water on the bottom plate while chicken is cooking. This will add some moisture to the dry convection air as well as the chicken.

While chicken is cooking, add to the onion mixture, garlic, peppers, tomatoes, pasta sauce and Italian seasonings. When chicken has finished cooking set aside and heat the vegetable mixture in the microwave on high (100% power level) for 5 minutes.

Place chicken on platter and spoon vegetable mixture on top.

Makes about 4 servings.

Marinated Salmon over Rice Noodles

Ingredients:

2-8oz pieces	Salmon, fresh
1/4 cup	Nappa Cabbage, shredded
1/2 cup	Green Onion, chopped
1/4 cup	Carrots, shredded
• 1 small bag	Rice Noodles

Marinade:

1/2 cup	Soy Sauce
1 Tablespoon	Rice Wine Vinegar
1/2 cup	Orange Juice
4 very thin slices	Ginger, fresh
1/2 tsp.	Sesame seeds
1/4 tsp	Hot Chili Sauce
1/4 cup	Green onions
• 1 clove	Garlic, minced

Method of preparation:

Blend all the marinade ingredients together in a bowl then add the salmon. Marinate the salmon for at least 3 hours before cooking.

While the salmon is marinating, boil 6 cups of water in a 3 quart microwave safe dish for 10 minutes on high (100% power level). Add the rice noodles and cook for 5 minutes on high (100% power level).

While the rice noodles are cooking begin cutting up the vegetables. Cool the rice noodles down with cold water after draining them to stop the cooking. Add the cut up vegetables and refrigerate.

• Place the salmon on the greased high rack and broil for 30-35 minutes (size of pieces may vary, adjust the time accordingly). Remove the salmon and set aside. Heat the rice and vegetable mixture on high (100% power level) for 4 minutes.

Place the noodles on a plate topped off with the salmon. Garnish with some chopped green onions. You can add a little soy sauce to the noodles for some extra flavor.

Makes 2-3 servings

Cooking Instructions

Recipes

Creamy Herb and Bacon Dip

Ingredients:

16 oz	Sour Cream (low fat)
1/2 cup	Green Onions, chopped
2 Tbsp.	Parsley, fresh, chopped
1/8 tsp	Hot Sauce
1 small clove	Garlic, fresh, minced
6 slices	Bacon, cooked, chopped
To taste	Salt
To taste	Pepper

Method of preparation:

Using a microwave safe dish, place the separated bacon strips between two paper towels (paper towels can not be from recycled paper). Cook the bacon for 5 minutes on high (100% power level)

In a bowl combine sour cream, green onions, parsley, hot sauce, garlic and bacon. Mix well, add salt and pepper to taste then refrigerate. Make 2-3 hours before serving or day before. Serve with potato chips or use as a topping on a baked potato.

Macaroni Salad

Ingredients:

1 pound	Macaroni, elbow, dried
6 cups	Water
1/2 cup	Pepper, green bell, small dice
1/2 cup	Pepper, red bell, small dice
1/2 cup	Onion, green, chopped
1/3 cup	Relish (jar)
1/2 cup	Sour Cream
1 cup	Mayonnaise (light)
1 Tbsp.	Mustard, Dijon
To taste	Salt
To taste	Pepper

Method of preparation:

Heat water in a 3 1/2 quart microwave safe dish for 10 minutes. Add macaroni and microwave on high for 10 minutes. Drain excess water, place in bowl and refrigerate.

When macaroni has cooled, add the peppers, onion, relish, sour cream, mayonnaise, mustard, salt, pepper and mix until blended. Place in refrigerator two to three hours before serving. Salad can be made the day before.

Makes about 6 servings.

Cooking Instructions

CONVECTION BAKING GUIDE

- Always use the short rack for convection baking. Remove all racks from the oven when microwaving.
- Personal preference to obtain proper temperature or because of the different sizes and densities of various foods ;
 - All dishes used must be Heat/Microwave safe
 - Preheat oven for all convection baking
 - If you are baking items other than the ones listed below, reduce temperature by 25°F.
- Use a round metal pizza pan as a "cookie sheet".

Food	Cook Time	Procedure
PIZZA(frozen). Individual 12inch	400°F for 10-12 min. 400°F for 14-18 min.	Place unwrapped pizza on lower rack.
BREADS <u>QUICK</u>	Pan : Glass or metal loaf pan Temperature : 350°F Time : 45-55 min.	Let sit in pan for 10 - 15 minutes before removing. Place on cooling rack after removing.
BISCUITS/ CINNAMON BUN	Pan : 9" round or metal pizza pan Temperature : 375°F Time : 10-12 min.	Grease pan. Remove from pan and serve warm.
CAKE <u>ANGEL FOOD</u>	Pan : Metal tube pan Temperature : 325°F Time : 35-40 min.	Do not grease pan. Hang upside down (on narrow necked bottle) for 1 1/2 hours to cool before removing from pan.
<u>BUNDT</u>	Pan : 12 cup Bundt pan Temperature : 350°F Time : 40-45 min.	Grease pan. Remove from pan after 10-15 minutes standing time.
<u>LAYER</u>	Pan : 8" round or square Temperature : 350°F Time : 45-50 min.	Grease pan. Cake is done when toothpick comes out clean. Let sit in pan for 10 - 15 minutes before removing. Place on cooking rack after removing.

Food	Cook Time	Procedure
<u>COOKIES CHOCOLATE CHIP</u>	Pan : Round 10inch pizza pan. Temperature : 375°F Time : 10-12 min.	- Place dough onto greased pan - Let cookies sit on pan for 2- 4 minutes before removing them to cooling racks. This will prevent the cookies from breaking
<u>SUGAR</u>	Pan : Round 10inch pizza pan. Temperature : 350°F Time : 12-14 min.	
<u>CUPCAKES/ MUFFINS</u>	Pan : Six portion cupcake pan Temperature : 350°F Time : 22-27 min.	Grease cups or use paper liners. Done when toothpick comes out clean.
<u>PIES(frozen)</u>	Temperature : 375°F Time : 65-70 min.	Remove from oven when filling is set and crust browned.
<u>BROWNIES</u>	Pan : 11X7X1.5 glass dish Temperature : 325°F Time : 40-45 min.	- Grease Pan - Let brownies cool before cutting and serving

Cooking Instructions

BROILING GUIDE

- Always use the high rack which has been sprayed with vegetable oil spray. Set the rack on the glass turntable. Place the food directly on the rack.
- You may need to adjust the time by using the 'More' or 'Less' buttons for personal preference to obtain proper internal temperature or because of the different sizes and densities of various foods.
- Foods may be brushed with butter or marinade if desired.
- An 8" or 9" pie plate may be placed on the turntable directly under the rack to catch any drippings.
- Preheat oven to 450°F for all broiling.

Food	Cook Time	Procedure
BEEF Hamburgers(5oz)	<u>Broiling time</u> : 1-3 patties - 35 minutes 4 patties - 40-45 minutes	Cook hamburger meat to an internal temperature of 160°F
Ham steak Up to 2 lb.	<u>Broiling time</u> : 30-40 min.	
POULTRY Chicken pieces (1-2 pound)	<u>Broiling time</u> : 35-40 min.	Place chicken pieces directly on the high rack. Thicker pieces of chicken, such as bone-in breast, may take longer to become fully cooked than small ones. Turn chicken over after half the cooking time. Cook chicken to an internal temperature of 180 F and juice runs clear.
FISH Steaks, thick fillets (0.5-1.0 pound)	<u>Broiling time</u> : 25-30 min.	Place fish directly on the high rack. Broil until fish just flakes. Turn over after half the cooking time. Some pieces are larger than others and may require time adjustments.

Cooking Instructions

COMBINATION COOKING GUIDE

- When roasting meats and poultry, place meat directly on the low rack, which has been placed on the glass turntable and sprayed with vegetable cooking spray.
- When using Combination cooking, multiply the weight of the meat by the minutes per pound, factor in the table below. After half the cooking time, turn the meat over, remove any accumulated drippings, return to the oven, and press Start.
- Temperatures given below are removal temperatures. The meat continues to cook after removal from the oven and the temperatures will rise.

Food	Cook Time	Procedure
BEEF Roasts	<i>Roasting time :</i> 19-21 min./lb. for 115°F-Rare 22-24 min./lb. for 125°F-Medium 27-30 min./lb. for 145-150°F-Well done	Place the food directly on low rack which has been sprayed with vegetable cooking spray.
POULTRY Whole chicken	<i>Roasting time :</i> 18-20 min./lb. for 170°F-white meat 185°F-dark meat	

- Preheat oven to 450°F for all combo cooking.
- Please check your food before the time is up. You may need to adjust the time by using the 'More' or 'Less' buttons for personal preference or to obtain proper internal temperature and also because of the different sizes and densities of various foods.

Appendix

Troubleshooting Guide

Before you call a repair person for your oven, check this list of possible problems and solutions.

Neither the oven's display nor the oven operate.

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

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

- Make sure the door is closed securely.
- Check to see if packing material or other material is stuck to the door seal.
- Check for door damage.
- Press **Cancel** twice and re-enter all cooking instructions.

The power goes off before the set time has elapsed.

- If there has not been a power outage, remove the plug from the outlet, wait ten seconds, then plug it in again. If there was a power outage, the time indicator will display "SAMSUNG SO SIMPLE" Reset the clock and any cooking instructions.
- Reset the circuit breaker or replace any blown fuse.

The food is cooking too slowly.

- Make sure the oven is on its own 20 amp circuit line. Operating another appliance on the same circuit can cause a voltage drop. If necessary, move the oven to its own circuit.

You see sparks or arcing.

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

The turntable makes noises or sticks.

- Clean the turntable, roller ring and oven floor.
- Make sure the turntable and roller ring are positioned correctly.

Appendix

Using your microwave causes TV or radio interference.

- This is similar to the interference caused by other small appliances, such as hair dryers. Move your microwave further away from other appliances, like your TV or radio.

Care and Cleaning

Follow these instructions to clean and care for your oven.

- Keep the inside of the oven clean. Food particles and spilled liquids can stick to the oven walls, causing the oven to work less efficiently.
- Wipe up spills immediately. Use a damp cloth and mild soap. Do not use harsh detergents or abrasives.
- To help loosen baked on food particles or liquids, heat two cups of water (add the juice of one lemon if you desire to keep the oven fresh) in a four-cup measuring glass at High power for five minutes or until boiling. Let stand in the oven for one or two minutes.
- Remove the glass tray from the oven when cleaning the oven or tray. To prevent the tray from breaking, handle it carefully and do not put it in water immediately after cooking. Wash the tray carefully in warm sudsy water or in the dishwasher.
- Clean the outside surface of the oven with soap and a damp cloth. Dry with a soft cloth. To prevent damage to the operating parts of the oven, don't let water seep into the openings.
- Wash the door window with very mild soap and water. Be sure to use a soft cloth to avoid scratching.
- If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven in high humidity and in no way indicates microwave leakage.
- Never operate the oven without food in it; this can damage the magnetron tube or glass tray. You may wish to leave a cup of water in the oven when it is not in use to prevent damage if the oven is accidentally turned on.

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

Specifications.

Model Number	MC1015WB/BB
Oven Cavity	1.0cuft
Controls	10 power levels, including defrost
Timer	99 minutes, 99 seconds
Power Source	120 VAC, 60 Hz
Power Output	1000 Watts(MWO)
Power Consumption	1500 Watts(MWO)/1600Watts (Convection)
Outside Dimensions	20 ^{23/64} ”(W) X 12 ^{13/64} ”(H) X 20 ^{1/8} ”(D)
Oven Cavity Dimensions	13 ^{15/64} ”(W) X 13 ^{5/8} ”(H) X 8 ^{23/32} ”(D)
Net/Gross Weight	49.6/54lbs

Warranty

Warranty Information

SAMSUNG MICROWAVE OVEN

LIMITED WARRANTY TO ORIGINAL PURCHASER

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

One (1) Year Parts and Labor, Eight (8) Years Parts Warranty for Magnetron

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

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

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

output related to normal aging. SAMSUNG does not warrant uninterrupted or error-free operation of the product.

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

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

To obtain warranty service, please contact: **SAMSUNG ELECTRONICS AMERICA, INC. - WWW.SAMSUNGUSA.COM**

SAMSUNG CUSTOMER SERVICE 400
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Tel: 973-601-6000, Fax: 973-601-6001
1-800-SAMSUNG (1-800-726-7864)
WWW.SAMSUNGSUPPORT.COM

Warranty

SAMSUNG ELECTRONICS

NORTH AMERICAN LIMITED WARRANTY ADDENDUM

Subject to the requirements, conditions, exclusions and limitations of the Original Limited Warranty supplied with Samsung Electronics (SAMSUNG) products, and the requirements, conditions, exclusions and limitations contained herein, SAMSUNG will additionally provide Warranty Repair Service in the United States on SAMSUNG products purchased in Canada, and in Canada on SAMSUNG products purchased in the United States, for the warranty period originally specified, and to the Original Purchaser only.

The above described warranty repairs must be performed by a SAMSUNG Authorized Service Center. Along with this Statement, the Original Limited Warranty Statement and a dated Bill of Sale as Proof of Purchase must be presented to the Service Center. Transportation to and from the Service Center is the responsibility of the purchaser.

Conditions covered are limited only to manufacturing defects in material or workmanship, and only those encountered in normal use of the product.

Excluded, but not limited to, are any original specified provisions for, in-home or on-site services, minimum or maximum repair times, exchanges or replacements, accessories, options, upgrades, or consumables.

For the locations of a SAMSUNG Authorized Service Center in the United States and Canada, please contact SAMSUNG at:

1-800-SAMSUNG (1-800-726-7864)

Or on-line at:

WWW.SAMSUNGUSA.COM and **WWW.SAMUNGCANADA.COM**

Guía Rápida(Spanish)

Usando el Botón PAUSE/CANCEL

- Para pausar mientras está cocinando, oprima una vez al botón PAUSE/CANCEL.
- Para detener el horno y borrar las instrucciones para cocinar, oprima dos veces al botón PAUSE/CANCEL.
- Para corregir un error de programación, oprima una vez al botón PAUSE/CANCEL y vuelva a programar las instrucciones.
- Para cancelar un ajuste del cronómetro, oprima una vez al botón PAUSE/CANCEL.

Poniendo el Reloj

- Oprima una vez al botón CLOCK.
- Utilice los botones numéricos 0–9 para seleccionar la hora correcta.
- Oprima una vez más al botón CLOCK para fijar la hora.

Ajustando el Tiempo de Cocinar y Niveles de Potencia – Cocinando en una Etapa

- Utilice los botones numéricos 0–9 para ajustar el tiempo de cocinar.
- Oprima el botón POWER LEVEL, y los botones numéricos 0–9 para seleccionar la potencia de cocinar (si es diferente a 0).
- Oprima el botón START para comenzar a cocinar.

Ajustando el Tiempo de Cocinar y Niveles de Potencia – Cocinando en Etapas Múltiples

- Utilice los botones numéricos 0–9 para ajustar el tiempo de cocinar.
- Oprima el botón POWER LEVEL, y los botones numéricos 0–9 para seleccionar la potencia de cocinar (si es diferente a 0).
- Utilice los botones numéricos 0–9 para ajustar el segundo tiempo de cocinar.
- Oprima el botón POWER LEVEL, y los botones numéricos 0–9 para seleccionar la potencia de cocinar (si es diferente a 0).
- Oprima el botón START para comenzar a cocinar.

Descongelado Automático

- Oprima repetidamente al botón AUTO DEFROST para ajustar el peso correcto de la comida que va descongelar.

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Quick Reference(English)

Feature	Operation
Set Clock	<ol style="list-style-type: none">1. Press CLOCK.2. Use number buttons to enter the current time.3. Press CLOCK again.
One Stage Cooking	<ol style="list-style-type: none">1. Use number buttons to set cooking time.2. Set power level or leave at high.3. Press START.
One Minute+ Cooking	<ol style="list-style-type: none">1. Press the ONE MINUTE + button once for each minute of cooking.2. The time will display and the oven will start.
Instant Cook Buttons	<ol style="list-style-type: none">1. Press button that corresponds to the food you are cooking (for example, POPCORN).2. Press the button repeatedly to select serving size.
Auto Defrost	<ol style="list-style-type: none">1. Press AUTO DEFROST.2. Enter weight of food by pressing AUTO DEFROST button repeatedly or using the number buttons.3. When the oven beeps, press PAUSE/ CANCEL button and turn food over. Press START to resume defrosting cycle.
Auto Reheat	<ol style="list-style-type: none">1. Press AUTO REHEAT repeatedly to select type of dish to reheat.2. To increase serving size, press the corresponding number button.3. Press START to begin reheating cycle.
Set Cooking Time and Power Levels	<ol style="list-style-type: none">1. Use number buttons to set cooking time.2. To set power level at other than HIGH, press POWER LEVEL and use the number buttons to enter the power level.3. Press START to begin cooking.



ELECTRONICS

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