

Microwave oven

User manual

NQ50J3530**



Contents

Using this user manual	3
The following symbols are used in this User Manual:	3
Safety instructions	4
Important safety instructions	4
Correct Disposal of This Product (Waste Electrical & Electronic Equipment)	12
Installation	13
What's included	13
Installation instructions	16
Maintenance	21
Cleaning	21
Replacement (repair)	22
Care against an extended period of disuse	22
Before you start	23
Clock	23
Timer	24
Sound On/Off	25
Energy saving	25
Side runners	26
About microwave energy	26
Cookware for microwave	27
Operations	29
Control panel	29
Manual mode	31
Auto mode	39
Special functions	41
Cooking Smart	44
Auto cooking	44
Manual cooking	49
Quick & Easy	61
Troubleshooting	62
Checkpoints	62
Information codes	69
Technical specifications	70

Using this user manual

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

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

The following symbols are used in this User Manual:

WARNING

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

CAUTION

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

NOTE

Useful tips, recommendations, or information that helps users manipulate the product.

Safety instructions

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

MAKE SURE THAT THESE SAFETY PRECAUTIONS ARE OBEYED AT ALL TIMES.

BEFORE USING THE OVEN, CONFIRM THAT THE FOLLOWING INSTRUCTIONS ARE FOLLOWED.

Microwave function only

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

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.

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.

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.

WARNING: This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.

Only use utensils that are suitable for use in microwave ovens.

When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

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

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

WARNING: The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.

The oven should be cleaned regularly and any food deposits removed.

Safety instructions

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

The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

The appliance should not be cleaned with a water jet.

This oven should be positioned proper direction and height permitting easy access to cavity and control area.

Before using the your oven first time, oven should be operated with the water during 10 minute and then used.

If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.

The microwave oven has to be positioned so that plug is accessible.

The microwave oven is intended to be used built-in only.

The microwave oven shall not be placed in a cabinet.

Oven function only - Optional

WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

WARNING: Accessible parts may become hot during use. Young children should be kept away.

A steam cleaner is not to be used.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

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.

WARNING: The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements.

Children less than 8 years of age shall be kept away unless continuously supervised.

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

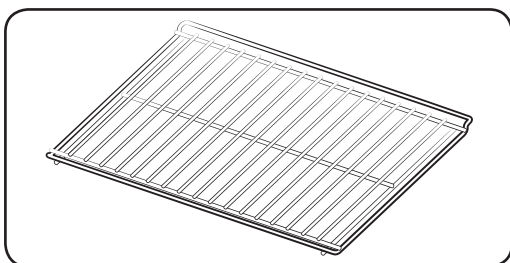
Safety instructions

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

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

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

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



Please put the bent up frame side to the back, in order to support the rest position when cooking large loads.

Do not use oven rack for microwave oven mode.

General safety

⚠ WARNING

Only qualified staff should be allowed to modify or repair the appliance.

Do not heat liquids and other food in sealed containers for microwave function.

For your safety, do not use high-pressure water cleaners or steam jet cleaners.

Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on unlevel ground.

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

Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.

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

In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.

Do not touch the power plug with wet hands.

Do not turn the appliance off by unplugging the power plug while an operation is in progress.

Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.

Do not apply excessive pressure or impact to the appliance.

Do not place the oven over a fragile object such as a sink or glass object.

Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.

Ensure that the power voltage, frequency and current are the same as those of the product specifications.

Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.

Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.

Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.

Do not pour or directly spray water onto the oven.

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

Do not spray volatile material such as insecticide onto the surface of the oven.

Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.

Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.

WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating.

In the event of scalding, follow these FIRST AID instructions:

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

Safety instructions

Do not put the tray or rack in water shortly after cooking because it may cause breakage or damage of the tray or rack.

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

CAUTION

Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc.

Remove wire twist ties from paper or plastic bags.

Reason: Electric arcing or sparking may occur and may damage the oven.

Do not use your microwave oven to dry papers or clothes.

Use shorter times for smaller amounts of food to prevent overheating and burning food.

Do not immerse the power cable or power plug in water and keep the power cable away from heat.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts in shells, tomatoes etc.

Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.

Always use oven mitts when removing a dish from the oven to avoid unintentional burns.

Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.

Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.

Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.

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

Take care when connecting other electrical appliances to sockets near the oven.

Precautions to avoid possible exposure to excessive microwave energy. (Microwave function only)

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

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

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

- A.** A dented, scratched, or broken door, handle, out-panel, or control panel.
- B.** A broken or missing tray, guide roller, coupler, or wire rack.
- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.

Safety instructions

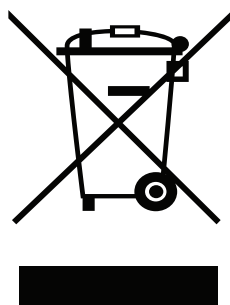
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.

Product group definition

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

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

Correct Disposal of This Product (Waste Electrical & Electronic Equipment)



(Applicable in countries with separate collection systems)

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

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

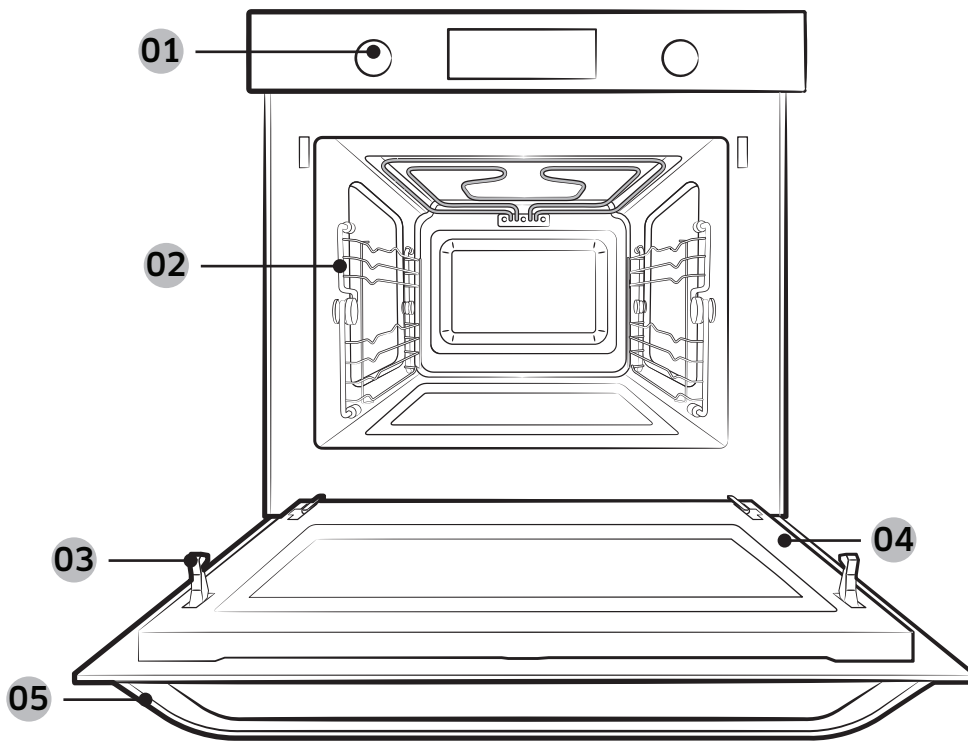
Business users should contact their supplier and check the terms and conditions of the purchase contract. This product and its electronic accessories should not be mixed with other commercial wastes for disposal.

Installation

What's included

Make sure all parts and accessories are included in the product package. If you have a problem with the oven or accessories, contact a local Samsung customer centre or the retailer.

Oven at a glance



01 Control panel

02 Side runners

03 Safety door lock

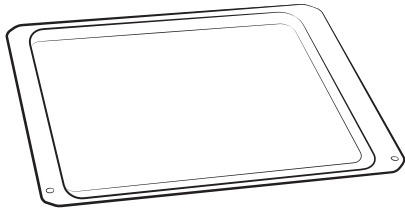
04 Door

05 Door Handle

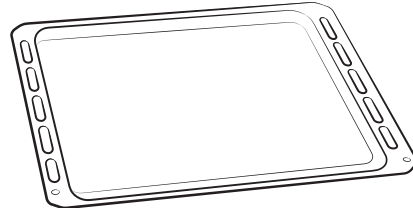
Installation

Accessories

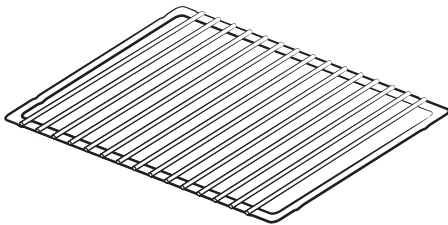
The oven comes with different accessories that help you prepare different types of food.



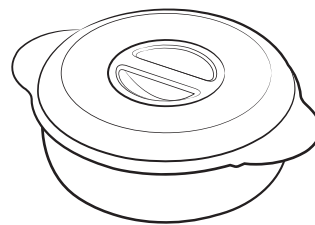
Ceramic tray
(Useful for microwave mode.)



Baking trays
(Do not use for microwave mode.)



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



Pure steam cooker
(The plastic steam cooker for steam cooking.)

NOTE

See the **Cooking Smart** on page 44 to determine the appropriate accessory for your dishes.

Pure steam cooker

The Pure steam cooker is a set of the Bowl, Insert tray, and Lid, which is designed for steam cooking. Use the Pure steam cooker for foods such as rice, pasta, and vegetables to preserve their nutritional values.

- The Pure steam cooker parts can withstand temperatures from -10 °C to 130 °C
- When defrosting, place frozen food in the steam bowl without the lid. The liquid will remain in the bottom of the bowl and will not harm the food.
- See the **Steam cooking guide** on page 59.

CAUTION

- The Pure steam cooker is dedicated to this model. Do not use the Pure steam cooker with other models or products. A fire or property damage may occur.
- Do not use with other cooking modes except Microwave mode.
- Do not use the Pure steam cooker with foods containing high sugar or fat content.
- Make sure to use oven gloves when taking the Pure steam cooker out because the Pure steam cooker becomes very hot when cooking is complete.
- Use caution when opening the lid, because the steam escaping may be very hot.
- Make sure to properly assemble the Pure steam cooker including the lid before cooking.

Installation

Installation instructions

General Technical Information

Electrical Supply	230 V ~ 50 Hz	
Dimensions (W × H × D)	Set size	595 x 454.2 x 570 mm
	Built in size	555 x 445 x 548.8 mm

Disposal of Packaging and Appliance

Packaging is recyclable.

Packaging may consist of the following materials:

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

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

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

Safety

- This appliance should only be connected by a qualified technician.
- The Oven is NOT designed for use in a commercial cooking setting.
- It should be used exclusively for cooking food in a home setting.
- The appliance is hot during and after use.
- Exercise caution when young children are present.

Electrical Connection

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

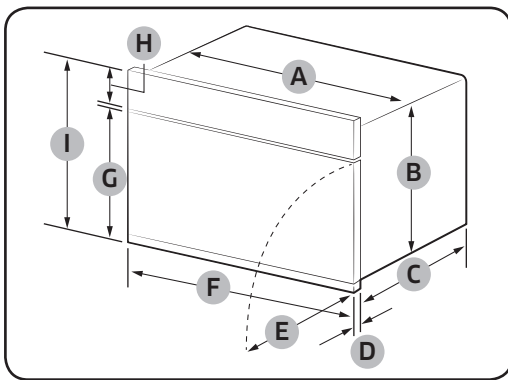
Appliance should allow to disconnection of the appliance from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

Installation

Install in the Built-in cabinet

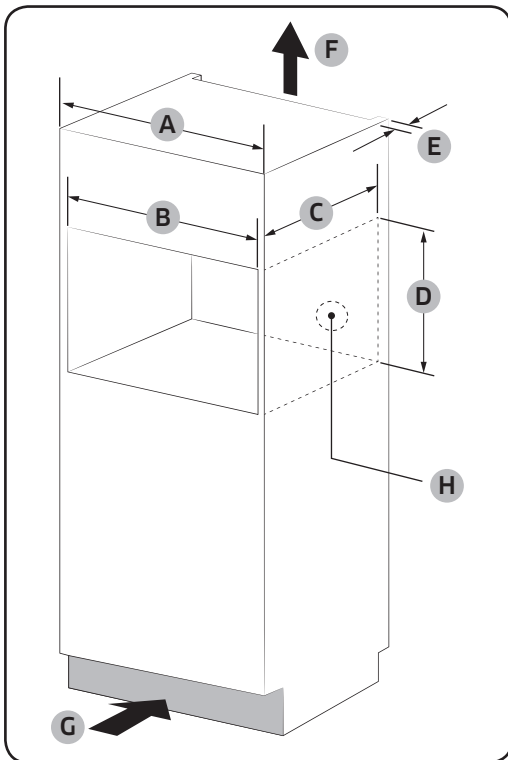
Kitchen Built-in cabinets in contact with the oven must be heatresistant up to 100 °C. Samsung will take no responsibility for damage of Built-in cabinets from the heat.

Required Dimensions for Installation



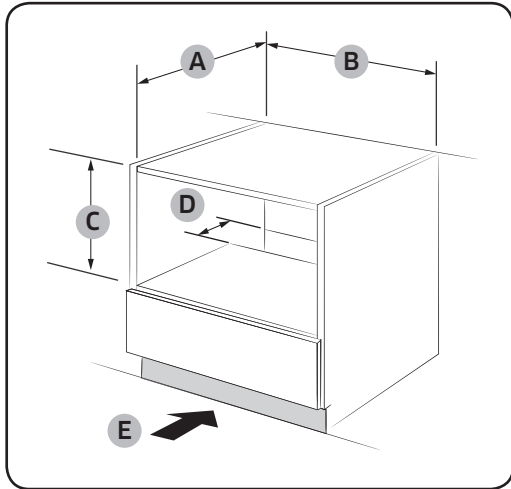
Oven (mm)

A	555	F	595
B	445	G	358
C	549	H	85
D	21	I	454.2
E	341		



Built-in cabinet (mm)

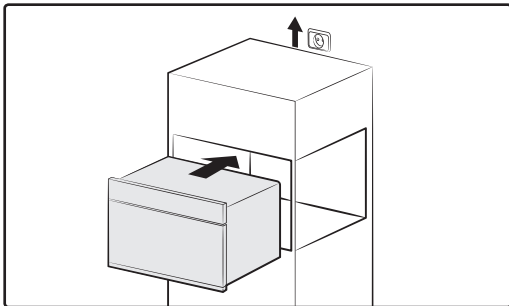
A	600
B	Min. 564-568
C	Min. 550
D	Min. 445 / Max. 450
E	Min. 50
F	200 cm ²
G	200 cm ²
H	Space for power outlet (30 Ø Hole)



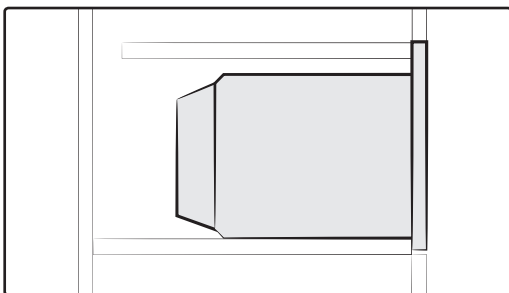
Under-sink Built-in cabinet (mm)

A	Min. 550
B	Min 564 / Max. 568
C	Min. 446 / Max 450
D	50
E	200 cm ²

Mounting the oven

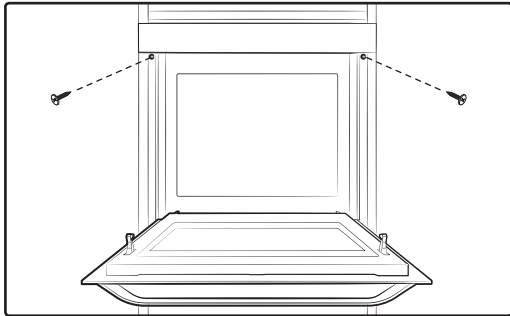


1. Slide the oven partly into the recess. Lead the connection cable to the power source.

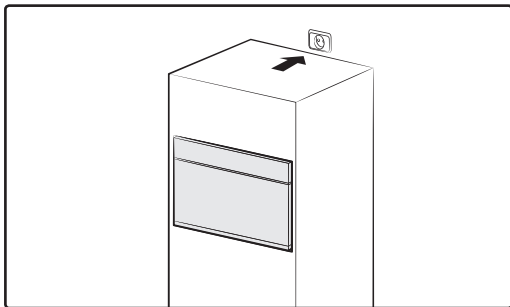


2. Slide the oven completely into the recess.

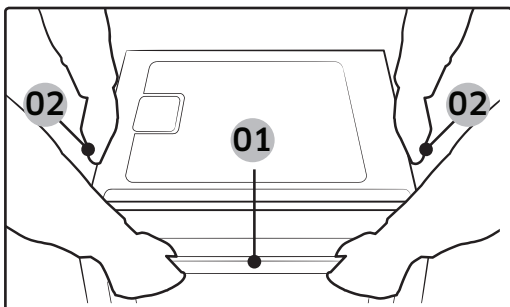
Installation



3. Fasten the oven using the two screws (4 x 25 mm) provided.



4. Make the electrical connection. Check that the appliance works.



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

01 Door handle

02 Side handle

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.

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.

Maintenance

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

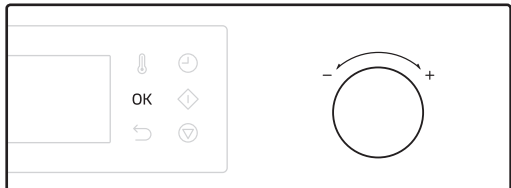
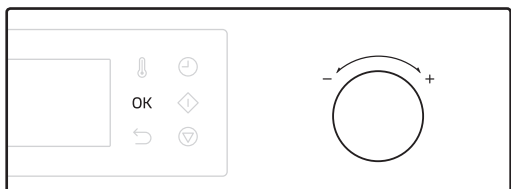
- If you don't use the oven for an extended period of time, unplug the power cord and move the oven to a dry, dust-free location. Dust and moisture that builds up inside the oven may affect the performance of the oven.

Before you start

There are a couple of components that you should know before going directly to a recipe. Before or during any cooking mode, you can set/change the clock or the kitchen timer to your needs.


Clock

It is important to set the correct clock time to ensure correct automatic operations.



1. Turn on the oven and wait for a few seconds to enter Standby state. The hour element blinks.
2. Use the value dial to set the hour, and then press **OK**. The minute element blinks.
3. Use the value dial to set the minute, and then press **OK**.

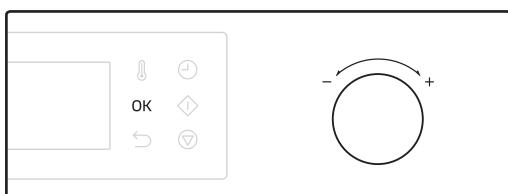
NOTE

- To change the current time later, press and hold  for 3 seconds and follow the above steps.
- The clock time cannot be changed during operations.

Before you start

Timer

Timer helps you check the time or operating duration while cooking.



1. Press .

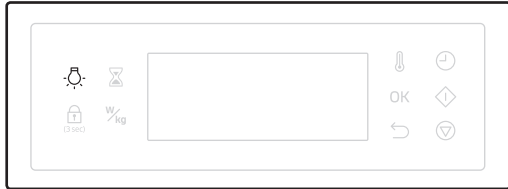
2. Turn the value dial to set the time, and then press **OK**.


NOTE

- When the time has elapsed, the oven beeps with a blinking message of "00:00" on the display.
- You can change the timer settings at any time.
- When Dual cook mode is activated, you can set up a different timer for the upper and lower compartments individually.


Sound On/Off

You can turn on or off the key tone, beep, or alarm. This setting is available only in Standby state (when the current time is displayed).



To mute the sound, hold down  for 3 seconds. "OFF" appears on the display.




To unmute the sound, hold down  again for 3 seconds. "On" appears on the display.

Energy saving

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



To reduce power consumption, hold down  for 3 seconds. The display turns off. This setting is available only in Standby state (when the current time is displayed).

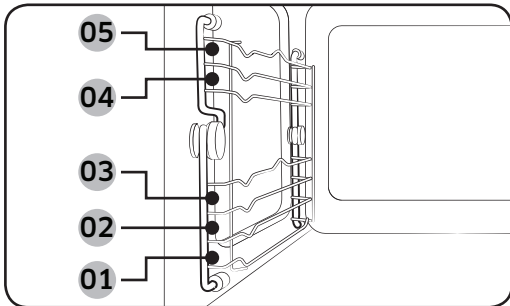
To disable Energy save mode, open the door or press any button.

NOTE

- When setting the oven after 10 minutes of user inactivity, the oven cancels any ongoing operation and enters Standby state.
- If the oven is paused for over 25 minutes while cooking, the oven enters Standby state.

Before you start

Side runners

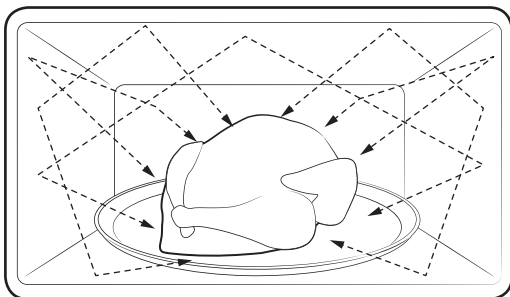


- Insert the accessory to the correct position inside of the oven.
- Take caution in removing cookware and/or accessories out of the oven. Hot meals or accessories can cause burns.

01 Level 1	Microwave function
02 Level 2	Oven function
03 Level 3	
04 Level 4	
05 Level 5	

About microwave energy

Microwaves are high-frequency electromagnetic waves. The oven uses the prebuilt magnetron to generate microwaves which are used to cook or reheat food without deforming or discolouring the food.



1. The microwaves generated by the magnetron are distributed uniformly through the whirling distribution system. This is why the food is cooked evenly.
2. The microwaves are absorbed down to the food up to a depth of approx. 2.5 cm. Then, the microwaves are dissipated inside the food as cooking continues.
3. The cooking time is affected by the following conditions of the food.
 - Quantity and density
 - Moisture content
 - Initial temperature (especially, when frozen)

NOTE

The cooked food keeps heat in its core after cooking is complete. This is why you must respect the standing time specified in this manual, which ensures cooking evenly down to the core.

Cookware for microwave

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

Requirements:

- Flat bottom and straight sides
- Tight-fitting lid
- Well-balanced pan with handles that weigh less than the main pan

Material		Microwave-safe	Description
Aluminium foil		△	Use for a small serving size to protect against overcooking. Arcing can occur if the foil is near the oven wall or if using an excessive amount of foil.
Crusty plate		○	Do not use for preheating for more than 8 minutes.
Bone china or earthenware		○	Porcelain, pottery, glazed earthenware and bone china are usually microwave-safe, unless decorated with a metal trim.
Disposable polyester cardboard dishes		○	Some frozen foods are packaged in these dishes.
Fast-food packaging	Polystyrene cups or containers	○	Overheating may cause these to melt.
	Paper bags or newspaper	×	These may catch fire.
	Recycled paper or metal trims	×	These may cause arcing

Before you start

Material		Microwave-safe	Description
Glassware	Oven-to-table ware	○	Microwave-safe unless decorated with metal trims.
	Fine glassware	○	Delicate glassware may break or crack by rapid heating.
	Glass jars	○	Appropriate for warming only. Remove the lid before cooking.
Metal	Dishes	✗	These may cause arcing or fire.
	Freezer bag with twist-ties	✗	
Paper	Plates, cups, napkins, and kitchen paper	○	Use to cook for a short time. These absorb excess moisture.
	Recycled paper	✗	Causes arcing.
Plastic	Containers	○	Use thermoplastic containers only. Some plastics may warp or discolour at high temperatures.
	Cling film	○	Use to maintain moisture after cooking.
	Freezer bags	△	Use boilable or ovenproof bags only.
Wax or grease-proof paper		○	Use to maintain moisture and prevent spattering.

○ : Microwave safe

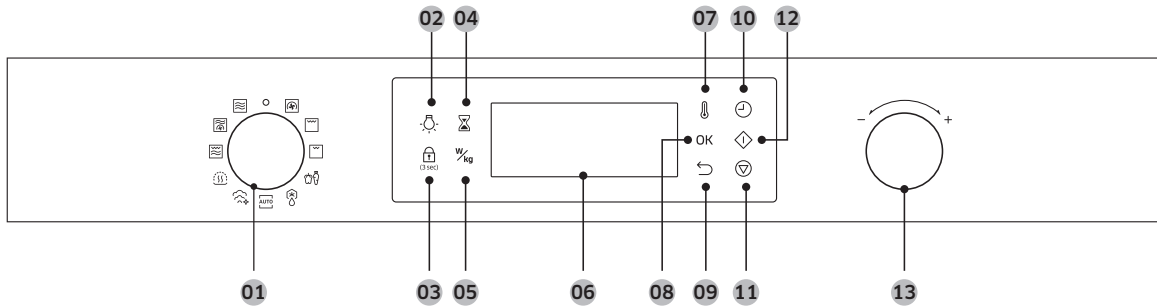
△ : Use caution

✗ : Microwave unsafe

Operations

Control panel







The front panel comes in a wide range of materials and colours. For improved quality, the actual appearance of the oven is subject to change without notice.








01 Mode dial	Turn the mode dial to select a desired cooking mode or function.
02 Oven light	Press to turn the internal light on or off.
03 Child Lock	Press and hold for 3 seconds to activate or deactivate. Child Lock is available only in Standby state.
04 Timer	Timer helps you check the time or operating duration while cooking.
05 Power Level/Weight	Use to change the power level or Weight.
06 Display	Shows necessary information of selected function or settings.
07 Temperature	Use to set the temperature.
08 OK	Press to confirm your settings.
09 Back	Press to return to the default setting.
10 Cooking time	Press to set the cooking time.
11 Start	Press to start cooking.
12 Stop	Press to stop operation. This button is also used to cancel the current mode.
13 Value dial	Turn the value dial to adjust the setting value for your selection. Turn to + to increase, or turn to - to decrease.

Operations

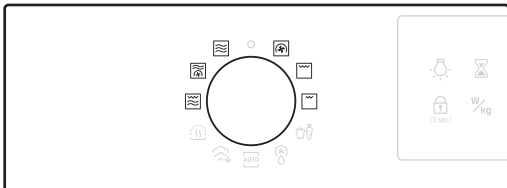
Feature overview

Feature		Temperature range	Default temperature
Manual mode	 Convection	40-230 °C	180 °C
		The heating elements generate heat, which is evenly distributed inside the oven by the convection fan. Use this mode for frozen food or baking.	
	 Large grill	150-230 °C	220 °C
		Use this for grilling food such as meat.	
	 Small grill	150-200 °C	180 °C
		The small-area grill emits heat. Use this mode for food that requires less heat, such as fish and filled baguettes.	
	 Microwave	100-800 W	800 W
The microwave energy enables food to be cooked or reheated without changing either the form or the colour.			
 Convection Combo	40-200 °C 100-600 W	180 °C 300 W	
	The heating elements generate heat and the convection fan distributes the heat inside the oven, which is reinforced by the microwave energy.		
 Grill Combo	40-200 °C 100-600 W	200 °C 300 W	
	The heating elements generate heat, which is reinforced by the microwave energy.		

Feature		Temperature range	Default temperature
Auto mode	 Vegetable	For cooking beginners, the oven offers a total of 10 auto cooking programmes.	
	 Auto	For cooking beginners, the oven offers a total of 10 auto cooking programmes.	
	 Defrost	The oven offers 5 defrosting programmes for your convenience.	
Special functions	 Keep Warm	60-100 °C	70 °C
		Use this only for keeping foods warm that have just been cooked.	
	 Steam cleaning	-	-
		This is useful for cleaning light soiling with steaming.	

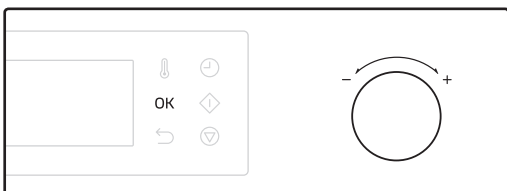
Manual mode

Step 1. Select mode



Turn the mode dial to select a manual mode, for example, **Convection**. The default temperature (or power level) blinks.

Step 2. Set temperature or Power level



Use the value dial to adjust the default temperature (or power level). When done, press **OK** to move next stage.

NOTE

If the power level or temperature is not specified within 5 seconds, the oven moves to the next stage. (Cooking time or Standby)

Operations

Step 3. Set cooking time



Press **Cooking time** to move to the time setting. (Convection, Grill mode only)
Use the value dial to set the cooking time.



Optionally, you can delay the end time of your cooking to a desired point.
After set the cooking time, press .
And then use value dial to set an end point. See **Delay End** on page 33 for more information.



When done, press .

Step 4. Preheat (Convection, Grill mode only)



The oven starts preheating until it reaches the set temperature. When complete, the oven beeps and the indicator disappears.

NOTE

When you want to change temperature or time during cooking, press the temperature button or the cooking time button, then turn the value dial to adjust value.

Delay End

Delay End is designed to make cooking more convenient.

Real-life case: Suppose you select a one-hour recipe at 14:00 and you want the oven to finish cooking at 17:00. To set the end time, change the Delay End time to 17:00. The oven will start cooking at 16:00 and end at 17:00 as you set.

Case 1

Current time: 14:00

Set cooking time: 1 hour

Set Delay End time: 18:00

The oven will start cooking at 17:00 and end at 18:00 automatically.



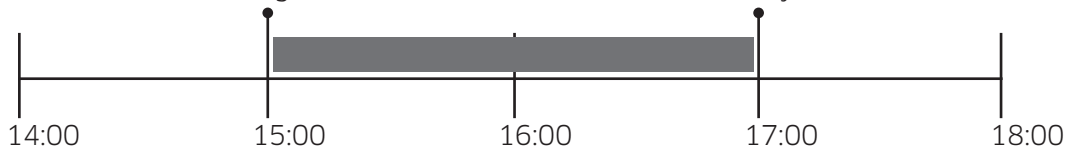
Case 2

Current time: 14:00

Set cooking time: 2 hour

Set Delay End time: 17:00

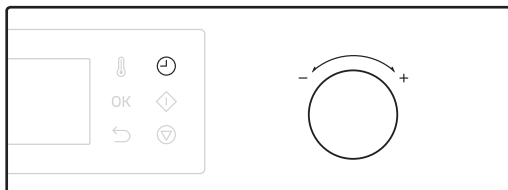
The oven will start cooking at 15:00 and end at 17:00 automatically.



⚠ CAUTION

Do not keep cooked food in the oven too long. The food may spoil.

To change the cooking time during cooking



1. Press . The time element blinks.
2. Use the value dial to adjust the cooking time.



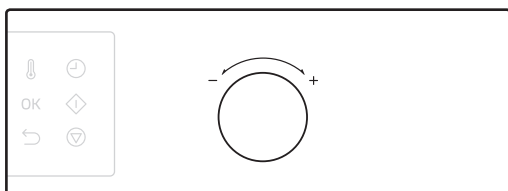
3. Press **OK** to confirm the changes.

Operations

To change the temperature or power level during cooking



1. Press (or $\frac{W}{kg}$). The temperature (or power level) element blinks.



2. Use the value dial to adjust the temperature (or power level).

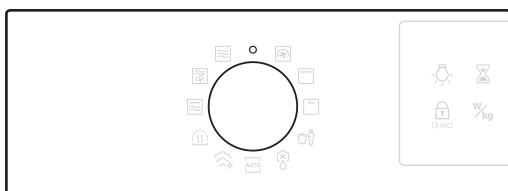


3. Press **OK** to confirm the changes.

To stop operation



Press once to stop operation, twice to cancel the current mode.

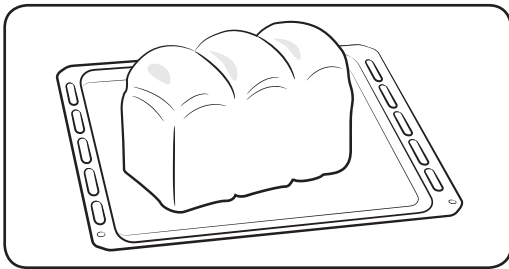


Or, turn the mode selector to “”.

Convection

The heating elements generate heat, which is evenly distributed inside the oven by the convection fan. Use this mode for biscuits, individual scones, rolls, and cakes as well as fruit cakes, choux, and soufflés.

Step 1 > Step 2 > Step 3 > Step 4
 Convection > Temperature > Cooking time > Preheating

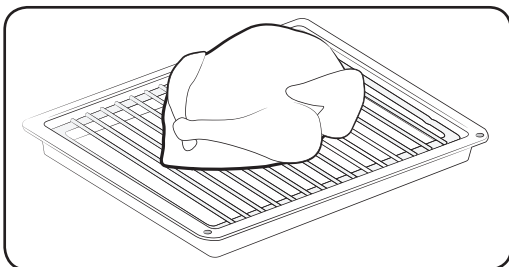


1. Put food in suitable cookware, then on the recommended accessory, and then close the door.
2. Follow steps 1-4 in the **Manual mode** on page 31.
3. When cooking is complete, "0:00" blinks. Use oven gloves to take out food.

Convection Combo

This combination mode combines the microwave energy with hot air, resulting in reduced cooking time and producing a brown, crispy surface of the food. Use this for all kinds of meat and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scones, and breads.

Step 1 > Step 2 > Step 3 > Step 4
 Convection Combo > Temperature and Power level > Cooking time > Preheating



1. Put food in suitable cookware, then on the rack, and then close the door.
2. Follow steps 1-4 in the **Manual mode** on page 31.
3. When cooking is complete, "0:00" blinks. Use oven gloves to take out food.

CAUTION

Use only ovenproof cookware, such as glasses, potteries, or bone china without metal trim.

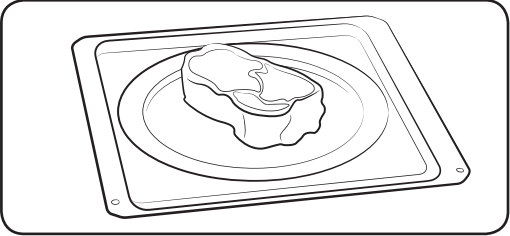
Operations

Microwave

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

- Use only microwave-safe cookware.

Step 1 Microwave	>	Step 2 Power level	>	Step 3 Cooking time	>	Step 4 -
---------------------	---	-----------------------	---	------------------------	---	-------------



- 1.** Put food in a microwave-safe container, then on the recommended accessory, and then close the door.
- 2.** Follow steps 1-3 in the **Manual mode** on page 31.
- 3.** When cooking is complete, "0:00" blinks. Use oven gloves to take out food.

Simple start

To simply heat food for a short period of time at maximum power (800 W), select **Microwave**, and then press .

Power level

Level	Percentage (%)	Output power (W)	Description
HIGH	100	800	Use to heat up liquid.
HIGH LOW	83	700	Use to heat up and cook.
MEDIUM HIGH	67	600	
MEDIUM	50	450	Use to cook meat and heat up vegetables.
MEDIUM LOW	33	300	
DEFROST	20	180	Use to defrost before cooking.
LOW	11	100	Use to defrost vegetables.

Large grill

The heating elements generate heat. Make sure they are in the horizontal position.

Step 1
Grill

>

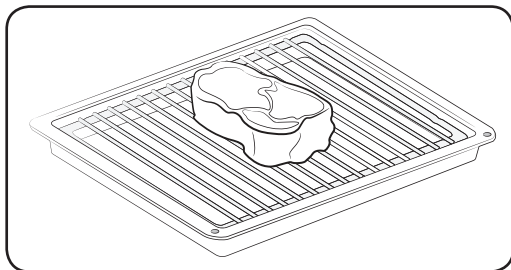
Step 2
Temperature

>

Step 3
Cooking time

>

Step 4
Preheating



1. Put food in suitable cookware, then on the recommended accessory, and then close the door.
2. Follow steps 1-4 in the **Manual mode** on page 31.
3. When cooking is complete, "0:00" blinks. Use oven gloves to take out food.

Small grill

The heating elements generate heat. Make sure they are in the horizontal position.

Step 1
Grill

>

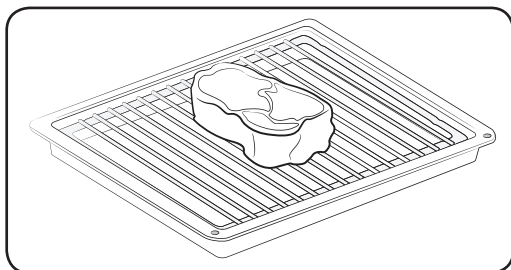
Step 2
Temperature

>

Step 3
Cooking time

>

Step 4
Preheating



1. Put food in suitable cookware, then on the recommended accessory, and then close the door.
2. Follow steps 1-4 in the **Manual mode** on page 31.
3. When cooking is complete, "0:00" blinks. Use oven gloves to take out food.

Operations

Grill Combo

The heating elements generate heat, which is reinforced by the microwave energy. Use only microwave-safe cookware, such as glass or ceramic cookware.

Step 1
Grill Combo

>

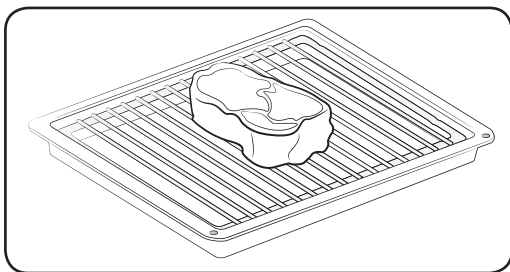
Step 2
Power level

>

Step 3
Cooking time

>

Step 4
Preheating



1. Put food in suitable cookware, then on the recommended accessory, and then close the door.
2. Follow steps 1-4 in the **Manual mode** on page 31.
3. When cooking is complete, "0:00" blinks. Use oven gloves to take out food.

Auto mode

The oven offers 3 different auto modes for your convenience: **Vegetable**, **Auto Cook**, and **Defrost**. Select one that best fits your needs.

Step 1. Select mode



Turn the mode dial to select an auto mode. (**Vegetable**, **Auto Cook** and **Defrost**)
The default programme number blinks.

Step 2. Select programme



Use the value dial to select a preferred programme, and then press **OK**. The default weight for the programme blinks.

Step 3. Set weight



Use the value dial to set the weight. When done, press **OK**.

CAUTION

Always use oven gloves while taking out food.

NOTE

The cooking time is pre-programmed according to the auto mode, which cannot be changed.

Operations

Vegetable

For cooking beginners, the oven offers a total of 10 auto cooking programmes. Add 30-45 ml of cold water for every 250 g unless another water quantity is recommended. Cook covered for the minimum time. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add, salt, herbs, or butter after cooking. Cover and let stand for 3 minutes.

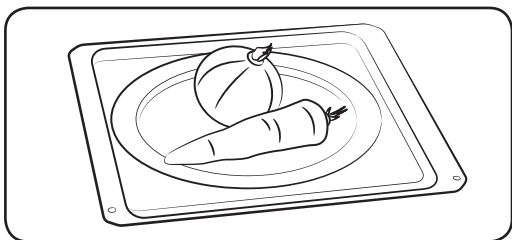
Step 1
Vegetable

>

Step 2
1 to 10

>

Step 3
Weight



1. Put food in suitable cookware, then on the recommended accessory, and then close the door.
2. Follow steps 1-3 in the **Auto mode** on page 39.
3. When cooking is complete, "0:00" blinks. Use oven gloves to take out food.

NOTE

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

Auto Cook

For cooking beginners, the oven offers a total of 10 auto cooking programmes. Take advantage of this feature to save you time or shorten your learning curve. The cooking time and temperature will be adjusted according to the selected recipe.

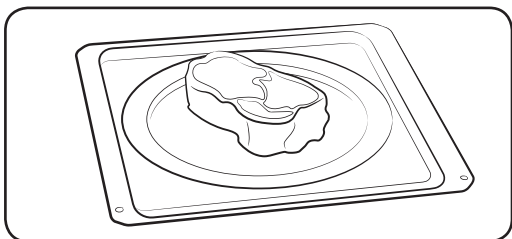
Step 1
Auto

>

Step 2
1 to 10

>

Step 3
Weight



1. Put food in suitable cookware, then on the recommended accessory, and then close the door.
2. Follow steps 1-3 in the **Auto mode** on page 39.
3. When cooking is complete, "0:00" blinks. Use oven gloves to take out food.

Defrost

The oven offers 5 defrosting programmes for your convenience. The time and power level are automatically adjusted according to the selected programme.



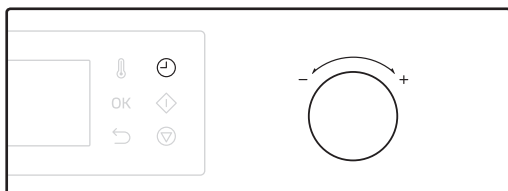
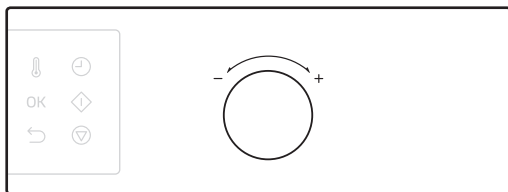
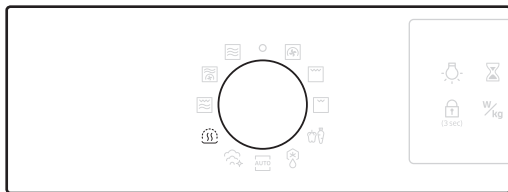
1. Put food in suitable cookware, then on the recommended accessory, and then close the door.
2. Follow steps 1-3 in the **Auto mode** on page 39.
3. When cooking is complete, "0:00" blinks. Use oven gloves to take out food.


Special functions

Keep Warm

With this function, only the convection heating element operates, and it cycles on and off to keep food warm.

When cooking is complete,



1. Turn the mode dial to select **Keep Warm**.
2. Use the value dial to adjust the temperature.
3. Press  to set the cooking time, and then use the value dial to set the time if necessary.

Operations



4. Press . The oven starts warming.

CAUTION

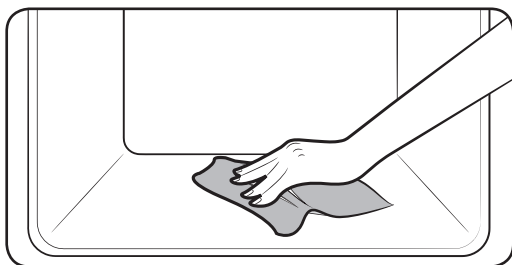
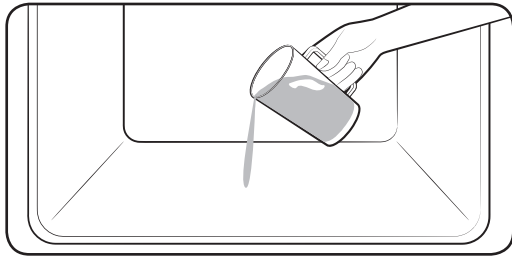
- Always use oven gloves while taking out food.
- Do not use this function to reheat cold foods. Use this only for keeping foods warm that have just been cooked.
- Do not run this function for more than 1 hour. Otherwise, this may affect the food quality.
- To keep food crispy, do not cover the food with Keep Warm.

Keep Warm guide

Food	Temperature (°C)	Standing time (min.)	Directions
Meals	80	30	For keeping meat, chicken, gratin, pizza, potatoes, and plated meals warm.
Drinks	80	30	For keeping water, milk, and coffee warm.
Breads/pastries	60	30	For keeping bread, toast, rolls, muffins, and cake warm.
Dishes/crockery	70	30	For preheating dishes and crockery. Arrange the dishes over the turntable. Do not overload. (maximum load: 7 kg)

Steam cleaning

This is useful for cleaning light soiling with steaming.



1. Pour 100 ml of water onto the bottom of the oven and close the oven door.

2. Turn the mode dial to select **Steam cleaning**.

3. Press . The oven starts cleaning.

4. Use a dry cloth to clean inside the oven.

WARNING

- Do not open the door before the cycle is complete. The water inside the oven is very hot, and it can cause a burn.

NOTE

- Use this feature only when oven has cooled completely to room temperature.
- DO NOT use distilled water.

- DO NOT use high-pressure water cleaners or steam jet cleaners to clean the microwave oven.
- While the oven is hot inside, auto cleaning is not activated. Wait until the oven cools down, and try again.
- Do not pour water onto the bottom by force. Do it gently. Otherwise, the water overflows to the front.

Cooking Smart

Auto cooking

Vegetable guide

	Food	Serving size (kg)	Accessory	Level
U1	Broccoli Florets	0.2-0.3 0.3-0.4	Ceramic tray	1
		Cut broccoli into slices or halves. Add only 15 ml (1 tablespoon) water. Put them evenly into a glass bowl with lid. Cook covered. Stir after cooking.		
U2	Cauliflower Florets	0.2-0.3 0.3-0.4	Ceramic tray	1
		Rinse and clean fresh Cauliflower and prepare florets. Put them evenly into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 0.2-0.3 kg, and add 45-60 ml (3-4 tablespoons) for 0.3-0.4 kg. Put bowl in the centre of turntable. Cook covered. Stir after cooking.		
U3	Sliced Carrots	0.2-0.3 0.4-0.5	Ceramic tray	1
		Rinse and clean carrots and prepare even slices. Put them evenly into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 0.2-0.3 kg, and add 45-60 ml (3-4 tablespoons) for 0.4-0.5 kg. Put bowl in the centre of turntable. Cook covered. Stir after cooking.		
U4	Jacket Potatoes	0.3-0.4 0.7-0.8	Ceramic tray	1
		Rinse and clean potatoes, Brush with olive oil and pierce skin with a knife. Put on ceramic tray. After cooking, stand for 3-5 minutes.		
U5	Peeled Potatoes	0.4-0.5 0.7-0.8	Ceramic tray	1
		Rinse and peel potatoes, cut into halves and put into an oven-proof glass bowl with lid. Add 15-30 ml of water (1-2 tablespoons). Stir after cooking. When cooking higher quantities stir once during cooking. Stand for 3-5 minutes.		

	Food	Serving size (kg)	Accessory	Level
U6	Courgettes	0.2-0.3 0.3-0.4	Ceramic tray	1
		Cut courgettes into slices. Add 30 ml (2 tablespoons) water or a knob of butter. Put them evenly into a glass bowl with lid. Cook covered. Cook until just tender.		
U7	Sliced Egg Plants	0.1-0.2 0.3-0.4	Ceramic tray	1
		Cut egg plants into small slices and sprinkle with 15 ml (1 tablespoon) lemon juice. Put them evenly into a glass bowl with lid. Cook covered. Stir after cooking.		
U8	Sliced Onions	0.2-0.3 0.4-0.5	Ceramic tray	1
		Cut onions into slices or halves. Add only 15 ml (1 tablespoon) water. Put them evenly into a glass bowl with lid. Cook covered. Stir after cooking.		
U9	Mixed Vegetables	0.2-0.3 0.4-0.5	Ceramic tray	1
		Rinse and clean fresh vegetables. Put them evenly into a glass bowl with lid. Add 15 ml (1 tablespoon) water when cooking for 0.2-0.3 kg, and add 30 ml (2 tablespoons) for 0.4-0.5 kg. Put bowl in the centre of turntable. Cook covered. Stir after cooking.		
U10	White Rice	0.2-0.3	Ceramic tray	1
		Use a large glass Pyrex bowl with lid. (Note that rice doubles in volume during cooking.) Cook covered. After cooking time is over, stir before letting stand. Add salt or herbs and butter. Note that rice may not have absorbed all water after the cooking time is finished.		

Cooking Smart

Auto cook guide

	Food	Serving size (kg)	Accessory	Level
A1	Plated Meal	0.3-0.35 0.4-0.45	Ceramic tray	1
		Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). After cooking stand for 3 min.		
A2	Frozen Pizza	0.3-0.35 0.4-0.45	Grill Insert + Ceramic Tray	2
		Put frozen pizza on oven.		
A3	Frozen Lasagne	0.4-0.45 0.6-0.65	Grill Insert + Ceramic Tray	2
		Put frozen lasagne in a suitable glass pyrex or ceramic dish. After reheating let stand for 2-3 minutes.		
A4	Whole Chicken	1.1-1.15 1.2-1.25	Grill Insert + Ceramic Tray	2
		Brush chilled chicken with oil and spices. Put breast-side-down, in the middle of grill insert rack with ceramic tray. Turnover, as soon as the oven beeps. Put Start button to continue process. After cooking let stand for 5 minutes.		
A5	Chicken Pieces	0.6-0.7 0.9-1.0	Grill Insert + Ceramic Tray	4
		Brush chilled chicken pieces with oil and spices. Put on grill insert with ceramic tray with the skin-side down. Turnover, as soon as the oven beeps. After cooking let stand for 2-3 minutes.		
A6	Roast Lamb	0.8-0.9 1.1-1.2	Grill Insert + Ceramic Tray	3
		Put marinated roast lamb on grill insert rack with ceramic tray. When beeps, turnover and start again.		
A7	Frozen Oven Chips	0.3-0.4 0.45-0.5	Baking tray	3
		Distribute frozen oven chips on metal baking tray.		

Food		Serving size (kg)	Accessory	Level
A8	Baked Potato Halves	0.4-0.5 0.6-0.7	Grill Insert + Ceramic Tray	4
		Cut potatoes into halves. Put them in a circle on the tray with the cut side to the grill. After cooking let stand for 2-3 minutes.		
A9	Apple Pie	1.2-1.4	Baking tray	2
		Put apple pie into a round metal dish. Put on the baking tray. The weight ranges include apple and so on.		
A10	Dutch Loaf Cake	0.7-0.8	Baking tray	3
		Put fresh dough into suitable sized rectangular metal baking dish (length 25 cm). Put dish length way to the door on baking tray.		

Cooking Smart

Defrost guide

Food		Serving size (g)	Accessory	Level
d1	Meat	0.2-1.5	Ceramic tray	1
		Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat.		
d2	Poultry	0.2-1.5	Ceramic tray	1
		Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions.		
d3	Fish	0.2-1.5	Ceramic tray	1
		Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets.		
d4	Bread/Cake	0.1-0.8	Ceramic tray	1
		Put bread on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on ceramic tray and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short / crust pastry, fruit and cream cakes as well as for cake with chocolate topping.		
d5	Fruit	0.1-0.6	Ceramic tray	1
		Distribute frozen fruit evenly on ceramic tray. This programme is suitable for fruits like raspberries, mixed berries, and tropical fruits.		

Manual cooking

Microwave cooking guide

- Do not use metal containers with Microwave mode. Always put food containers on the turntable.
- It is recommended to cover the food for best results.
- After cooking is complete, let the food settle in its own steam.

Frozen vegetables

- Use a glass Pyrex container with a lid.
- Stir vegetables twice during cooking, and once after cooking.
- Add seasoning after cooking.

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

Cooking Smart

Fresh vegetables

- Use a glass Pyrex container with a lid.
- Add 30-45 ml of cold water for every 250 g.
- Stir once during cooking, and once after cooking.
- Add seasoning after cooking.
- For faster cooking, it is recommended to cut into smaller, even sizes.
- Cook all fresh vegetables using full microwave power (800 W).

Food	Serving size (g)	Cooking time (min.)	Standing time (min.)
Broccoli	250	4-5	3
	500	5-6	
Prepare even sized florets. Arrange the stems to the centre			
Brussels sprouts	250	5-6	3
	500	7-8	
Add 60-75 ml (4-5 tbsp.) of water.			
Carrots	250	5-6	3
	Cut carrots into even sized slices.		
Cauliflower	250	5-6	3
	500	7-8	
Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.			
Courgettes	250	3-4	3
	Cut courgettes into slices. Add 30 ml (2 tbsp.) of water or a knob of butter. Cook until just tender.		
Egg Plants	250	3-4	3
	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.		
Leeks	250	3-4	3
	Cut leeks into thick slices.		
Mushrooms	125	1-2	3
	250	2-3	
Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.			

Food	Serving size (g)	Cooking time (min.)	Standing time (min.)
Onions	250	4-5	3
	Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.		
Peppers	250	4-5	3
	Cut pepper into small slices.		
Potatoes	250	4-5	3
	500	7-8	
Weigh the peeled potatoes and cut them into similar sized halves or quarters.			
Turnip cabbage	250	5-6	3
	Cut turnip cabbage into small cubes.		

Rice and pasta

Stir from time to time during and after cooking.

Cook uncovered, and close the lid during settling. Then, drain water thoroughly.

- **Rice:** Use a large glass Pyrex container with a lid against the rice doubling in volume.
- **Pasta:** Use a large glass Pyrex container.

Food	Serving size (g)	Power (W)	Cooking time (min.)	Standing time (min.)	Directions
White rice (parboiled)	250	800	17-18	5	Add 500 ml of cold water.
	375		18-20		Add 750 ml of cold water.
Brown rice (parboiled)	250	800	20-22	5	Add 500 ml of cold water.
	375		22-24		Add 750 ml of cold water.
Mixed rice (rice + wild rice)	250	800	17-19	5	Add 500 ml of cold water.
Mixed corn (rice + grain)	250	800	18-20	5	Add 400 ml of cold water.
Pasta	250	800	10-11	5	Add 1000 ml of hot water.

Cooking Smart

Reheating

- Do not reheat large-sized foods such as joints of meat, which easily overcook.
- It is safer to reheat foods at lower power levels.
- Stir well or turn over during and after cooking.
- Use caution for liquids or baby foods. Stir well before, during, and after cooking with a plastic spoon or glass stirring stick to prevent eruptive boiling and scalding. Keep them inside the oven during the standing time. Allow a longer reheating time than other food types.
- Recommended standing time after reheating is 2-4 minutes. See the table below for reference.

Liquids and food

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

Baby foods & milk

Food	Serving size	Power (W)	Cooking time (sec.)	Standing time (min.)
Baby Food (Vegetable + Meat)	190 g	600 W	30-40	2-3
	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.			
Baby Porridge (Grain + Milk + Fruit)	190 g	600 W	20-30	2-3
	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.			
Baby Milk	100 ml	300 W	30-40	2-3
	200 ml		50-60	
Stir or Shake well and pour into a sterilized glass bottle. Place into the centre of ceramic tray. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, Shake well and check the temperature carefully.				

Cooking Smart

Defrost

Put frozen food in a microwave-safe container without a cover. Turn over during defrosting, and drain off liquid and remove giblets after defrosting. For faster defrosting, cut the food into small pieces, and wrap them with aluminum foil before defrosting. When the outer surface of frozen foods begins to melt, stop defrosting and let stand as instructed in the table below.

Do not change the default power level (180 W) for defrosting.

	Food	Serving size (g)	Defrosting time (min.)	Standing time (min.)
Meat	Minced meat	250	6-7	15-30
		500	8-12	
	Pork steaks	250	7-8	
	Place the meat on the ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time.			
Poultry	Chicken pieces	500 (2 pcs.)	12-14	15-60
	Whole chicken	1200	28-32	
	First, put chicken pieces skin - side down, whole chicken breast - side - down on ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time.			
Fish	Fish fillets	200	6-7	10-25
	Whole fish	400	11-13	
	Put frozen fish in the middle of ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish With aluminium foil. Turn over after half of defrosting time.			
Fruit	Berries	300	6-7	5-10
	Spread fruit on a flat, round glass dish with a large diameter.			
Bread	Bread rolls	2 pcs	1-1½	5-20
	(each ca. 50 g)	4 pcs	2½-3	
	Toast/sandwich	250	4-4½	
		500	7-9	
	Arrange rolls in a circle or bread horizontally on kitchen paper on the ceramic plate. Turn over after half of defrosting time.			

Grilling guide

The grill-heating elements are located on the ceiling of the cooking chamber. These elements operate only when the door is closed and the turntable is rotating.

When grilling food, put the food on the high rack unless otherwise instructed.

Preheat the grill for 2-3 minutes with Grill mode, and, unless otherwise instructed below, grill food on the high rack. When grilling is complete, use oven gloves to take out the food.

Cookware

Grill: Use flameproof containers, which may include metal parts. Do not use plastic cookware of any kind.

Microwave + Grill: Do not use cookware that is made of metal or plastic substances.

Food type

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

Grilling

Food	Accessory	Level	Cooking time (1st side) (min.)	Cooking time (2nd side) (min.)
Kebab spits	Grill Insert + Ceramic Tray	5	8-10	6-8
Pork steaks	Grill Insert + Ceramic Tray	5	7-9	5-7
Sausages	Grill Insert + Ceramic Tray	5	6-8	6-8
Chicken pieces	Grill Insert + Ceramic Tray	5	20-25	15-20
Salmon steaks	Grill Insert + Ceramic Tray	5	8-12	6-10
Sliced vegetables	Grill Insert + Ceramic Tray	5	15-20	-
Toast	Grill Insert + Ceramic Tray	5	2-3	1-2
Cheese toasts	Grill Insert + Ceramic Tray	5	3-5	-

Cooking Smart

Microwave + Grill

Food	Power level (W)	Temp. (°C)	Accessory	Level	Cooking time (1st side) (min.)	Cooking time (2nd side) (min.)
Baked potatoes	600	180-200	Grill Insert + Ceramic Tray	4	10-15	-
Grilled tomatoes	300	160-180	Grill Insert + Ceramic Tray	4	05-10	-
Vegetable gratin	450	180-200	Grill Insert + Ceramic Tray	4	10-20	-
Roast fish	300	180-200	Grill Insert + Ceramic Tray	4	04-08	04-06
Chicken pieces	300	180-200	Grill Insert + Ceramic Tray	4	10-15	10-15

Convection guide

Convection

In Convection mode, both the heating element and the side-wall fan operate together to circulate the heat inside the cooking chamber. Use this mode for biscuits, individual scones, rolls, and cakes as well as fruit cakes, choux, and soufflés. All conventional ovenproof cookware, baking tins and sheets – anything you would normally use in a traditional convection oven – can be used.

Microwaves+Convection

This combination mode combines the microwave energy with hot air, resulting in reduced cooking time and producing a brown, crispy surface of the food. The oven offers 5 different combination modes for your convenience. Use this for all kinds of meat and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scones, and breads. Use only ovenproof cookware, such as glasses, potteries, or bone china without metal trim.

Convection

Food	Temp. (°C)	Accessory	Level	Cooking time (min.)
Hazelnut cake square mould	160-170	Grill Insert + Ceramic Tray	2	60-70
Lemon cake ring-shaped or bowl mould	150-160	Grill Insert + Ceramic Tray	2	50-60
Sponge cake	150-160	Grill Insert + Ceramic Tray	2	25-35
Fruit flan base	150-170	Grill Insert + Ceramic Tray	2	25-35
Flat streusel fruit cake (yeast dough)	150-170	Baking tray	3	30-40
Croissants	170-180	Baking tray	2	10-15
Bread rolls	180-190	Baking tray	2	10-15
Cookies	160-180	Baking tray	3	10-20
Oven chips	200-220	Baking tray	3	15-20

Cooking Smart

Microwaves+Convection

Food	Power level (W)	Temp. (°C)	Accessory	Level	Cooking time (1st side) (min.)	Cooking time (2nd side) (min.)
Whole chicken 1.2 kg	450	180-200	Grill Insert + Ceramic Tray	3	25-30	15-25
Roast beef/ Lamb (Medium)	300	180-200	Grill Insert + Ceramic Tray	3	15-20	15-20
Frozen lasagne/ Pasta gratin	450	180-200	Grill Insert + Ceramic Tray	3	20-25	-
Potato gratin	450	180-200	Grill Insert + Ceramic Tray	3	10-15	-
Fresh fruit flan	100	160-180	Ceramic Tray	3	40-50	-

Steam cooking guide

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

Cooking Smart

Food	Serving size (g)	Power level (W)	Cooking Time (min.)	Accessory
Frozen Soup	400	800	8-10	Bowl + Lid
	Put frozen soup into steam bowl. Cover with lid. Stir well before standing. Stand for 2-3 minutes.			
Frozen Yeast Dumpling with Jam Filling	150	600	1½-2½	Bowl + Lid
	Moist the top of filled dumplings with cold water. Put 1-2 frozen dumplings side by side into the steam bowl. Cover with lid. Stand for 2-3 minutes.			
Fruit Compote	250	800	3-4	Bowl + Lid
	Weigh the fresh fruits (e.g. apples, pears, plums, apricots, mangoes or pineapple) after peeling, washing and cutting into similar sizes or cubes. Put into steam bowl. Add 1-2 tbsp water and 1-2 tbsp sugar. Cover with lid. Stand for 2-3 minutes.			

Quick & Easy

Melting butter

Put 50 g 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 3 ½ to 4 ½ 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. Put directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

Cooking pudding

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6 ½ to 7 ½ 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 3 ½ to 4 ½ 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
General		
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.
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.
	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.

Troubleshooting

Problem	Cause	Action
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 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.
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.

Problem	Cause	Action
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.
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.
The oven is not level.	The oven is installed on an uneven surface.	Make sure the oven is installed on flat, stable surface.
There are sparks during cooking.	Metal containers are used during the oven/thawing functions.	Do not use metal containers.
When power is connected, the oven immediately starts to work.	The door is not properly closed.	Close the door and check again.
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.
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.
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.

Troubleshooting

Problem	Cause	Action
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 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.
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.
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.
Turntable		
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.
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.
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.

Problem	Cause	Action
Grill		
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.
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.
	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.
Oven		
The oven does not heat.	The door is open.	Close the door 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.
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.
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.
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.

Troubleshooting

Problem	Cause	Action
The oven 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.
	The oven controls are not correctly set.	Correctly set the oven controls and try again.
	The grill or other accessories are not correctly inserted.	Correctly insert the accessories.
	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-F0	If there is no communication between the main and sub MICOM.	
C-F1	Only occurs during EEPROM Read/Write.	
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-F2	The touch key is malfunction.	Press Stop (⏏) to try again.
C-d0		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.

By right of the common regulation 2/1984 (III.10) BKM-IpM. we as distributors testify, that the NQ50J3530** oven of Samsung comply with the undermentioned technological parameters.

Power Source		230 V ~ 50 Hz
Power Consumption	Maximum power	3000 W
	Microwave	1650 W
	Grill	2500 W
	Convection	2500 W
Output Power		100 W / 800 W (IEC - 705)
Operating Frequency		2450 MHz
Magnetron		OM75P (21)
Cooling Method		Cooling fan motor
Dimensions (W x H x D)	Main unit	595 x 454.2 x 570 mm
	Built-in	555 x 445 x 548.8 mm
Volume		50 liter
Weight	Net	38.4 Kg
	Shipping	45.6 Kg
Noise Level		44.0 dBA

Memo



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.

QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT
BOSNIA	055 233 999	www.samsung.com/support
BULGARIA	800 111 31, Безплатна телефонна линия	www.samsung.com/bg/support
CROATIA	072 726 786	www.samsung.com/hr/support
CZECH	800 - SAMSUNG (800-726786)	www.samsung.com/cz/support
HUNGARY	0680SAMSUNG (0680-726-786) 0680PREMIUM (0680-773-648)	www.samsung.com/hu/support
MONTENEGRO	020 405 888	www.samsung.com/support
POLAND	801-172-678* lub +48 22 607-93-33 * * (koszt połączenia według taryfy operatora)	www.samsung.com/pl/support
ROMANIA	08008 726 78 64 (08008 SAMSUNG) Apel GRATUIT	www.samsung.com/ro/support
SERBIA	011 321 6899	www.samsung.com/rs/support
SLOVAKIA	0800 - SAMSUNG (0800-726 786)	www.samsung.com/sk/support
LITHUANIA	8-800-77777	www.samsung.com/lt/support
LATVIA	8000-7267	www.samsung.com/lv/support
ESTONIA	800-7267	www.samsung.com/ee/support

DE68-04356F-00