

Microwave Oven

User manual

MS23T5012U*



SAMSUNG

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Safety instructions

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

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

WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

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

WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

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

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

- bed and breakfast type environments.

Only use utensils that are suitable for use in microwave ovens. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

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

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

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

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

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

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

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

The care should be taken not to displace the turntable when removing containers from the appliance.

The appliance shall not be cleaned with a steam cleaner.

The appliance should not be cleaned with a water jet.

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

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

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

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

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

Before using the 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.

General safety

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

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

This oven must be properly grounded in accordance with local and national codes. Regularly use a dry cloth to remove foreign substances from the power plug terminals and contacts.

Do not pull, excessively bend, or place heavy objects on the power cord. If there is a gas leak (propane, LP, etc) ventilate immediately. Do not touch the power cord.

Do not touch the power cord with wet hands.

While the oven is operating, do not turn it off by unplugging the power cord. Do not insert fingers or foreign substances. If foreign substances enter the oven, unplug the power cord and contact a local Samsung service centre.

Do not apply excessive pressure or impact to the oven.

Do not place the oven over fragile objects.

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

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

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

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

Do not pour or directly spray water onto the oven.

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

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

Do not store flammable materials in the oven. Because alcohol vapours can contact hot parts of the oven, use caution when heating food or drinks containing alcohol. Children may bump themselves or catch their fingers on the door. When opening/closing the door, keep children away.

Microwave warning

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

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

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

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

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

Microwave oven precautions

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

Remove wire twist ties. Electric arcing may occur.

Do not use the oven to dry papers or clothes.

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

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

To avoid the risk of explosion, do not heat eggs with shells or hard-boiled eggs. Do not heat airtight or vacuum-sealed containers, nuts, tomatoes, etc.

Do not cover the ventilation slots with cloth or paper. This is a fire hazard. The oven may overheat and turn off automatically and will remain off until it cools sufficiently.

Always use oven mitts when removing a dish.

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

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

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

Safety instructions

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

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

Microwave operation precautions

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

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

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

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

Limited warranty

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

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

Use this oven only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your oven.

Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact a local Samsung service centre or find help and information online at www.samsung.com.

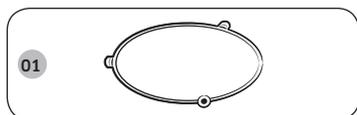
Use this oven for heating food only. It is intended for domestic use only. Do not heat any type of textiles or cushions filled with grains. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the oven.

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

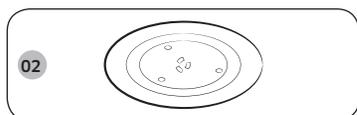
Installation

Accessories

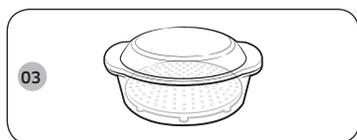
Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.



01 Roller ring, to be placed in the centre of the microwave oven.
The roller ring supports the turntable.



02 Turntable, to be placed on the roller ring with the centre fitting to the coupler.
The turntable serves as the main cooking surface; it can be easily removed for cleaning.

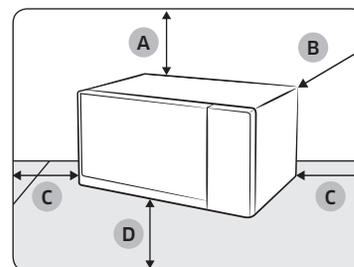


03 Glass steamer see page 17.
The glass steamer when using healthy steam function.

⚠ CAUTION

Do not operate the microwave oven without the roller ring and turntable.

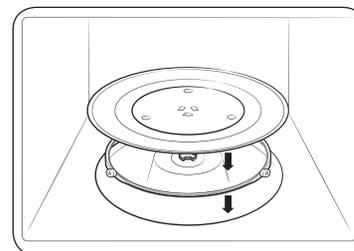
Installation site



- A. 20 cm above
- B. 10 cm behind
- C. 10 cm on the side
- D. 85 cm above the floor

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

Turntable



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

Maintenance

Cleaning

Clean the microwave oven regularly to prevent impurities from building up on or inside the microwave 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 microwave oven. Rinse and dry well.

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

1. With an empty microwave oven, put a cup of diluted lemon juice on the centre of the turntable.
2. Heat the microwave oven for 10 minutes at max power.
3. When the cycle is complete, wait until the microwave 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 microwave oven's lifecycle may be shortened.
- Take caution not to spill water into the microwave oven vents.
- Do not use any abrasive or chemical substances for cleaning.
- After each use of the microwave oven, use a mild detergent to clean the cooking chamber after waiting for the microwave oven to cool down.

Replacement (repair)

WARNING

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

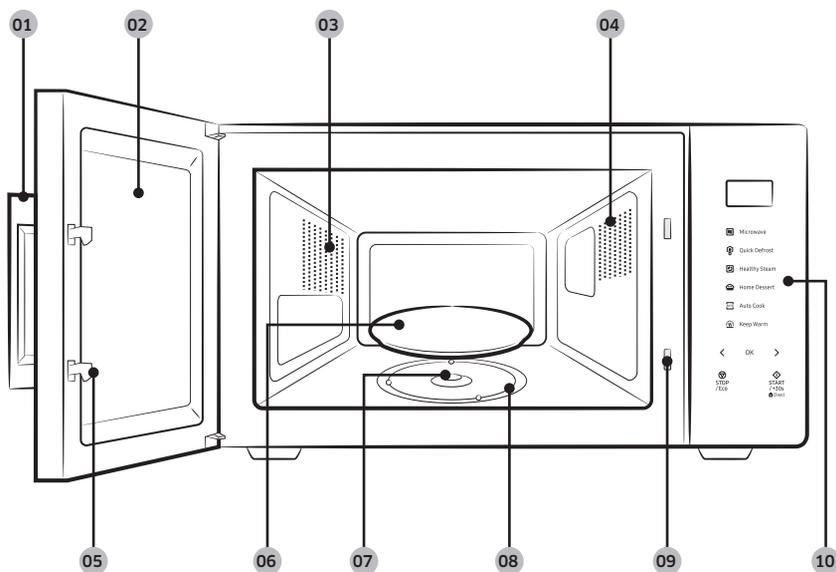
- If you encounter a problem with hinges, sealing, and/or the door, contact a qualified technician or a local Samsung service centre for technical assistance.
- If you want to replace the light bulb, contact a local Samsung service centre. Do not replace it yourself.
- If you encounter a problem with the outer housing of the microwave 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 microwave oven for an extended period of time, unplug the power cord and move the microwave oven to a dry, dust-free location. Dust and moisture that builds up inside the microwave oven may affect the performance of the microwave oven.

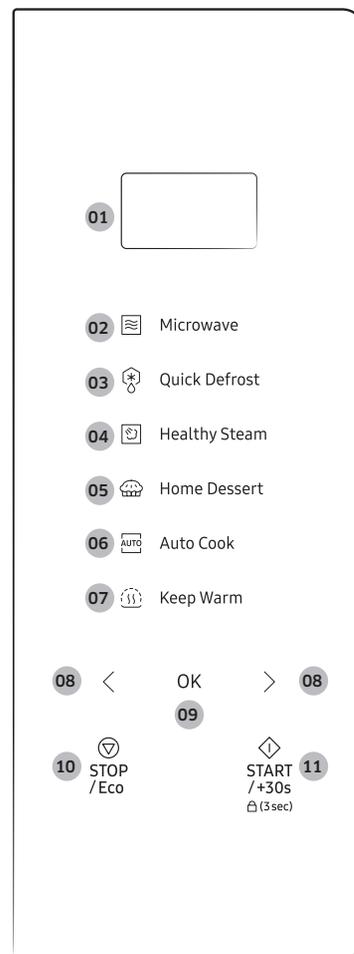
Microwave oven features

Microwave oven



- | | | |
|------------------|-----------------|---------------------------|
| 01 Door handle | 02 Door | 03 Ventilation holes |
| 04 Light | 05 Door latches | 06 Turntable |
| 07 Coupler | 08 Roller ring | 09 Safety interlock holes |
| 10 Control panel | | |

Control panel



- 01 Display
- 02 Microwave
- 03 Quick Defrost
- 04 Healthy Steam
- 05 Home Dessert
- 06 Auto Cook
- 07 Keep Warm
- 08 Decrease/Increase (Weight/Serving/Time)
- 09 OK
- 10 STOP/Eco
- 11 START/+30s (Child Lock)

Microwave oven features

Microwave oven use

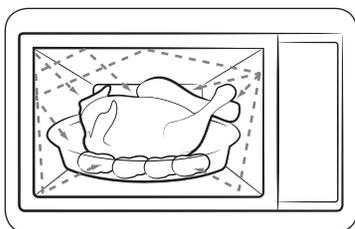
How a microwave oven works

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

You can use your microwave oven to:

- Defrost
- Reheat
- Cook

Cooking principle



1. The microwaves generated by the magnetron reflected at cavity and are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
 - Quantity and density
 - Water content
 - Initial temperature (refrigerated or not)

NOTE

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

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

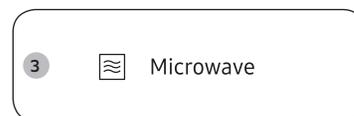
Checking that your microwave oven is operating correctly

The following simple procedure enables you to check that your microwave oven is working correctly at all times.

If you have any problems, see the “Troubleshooting” section on pages 26 to 29.

NOTE

The microwave oven must be plugged into an appropriate wall socket. The turntable must be placed in the microwave oven. If a power level other than the maximum (100 % - 800 W) is used, the water takes longer to boil.



1. Pull the handle to open the microwave oven door.
2. Place a glass of water on the turntable, and then close the door.
3. Press **Microwave**.



4. Press **START/+30s** repeatedly to set the time to 4 or 5 minutes.
5. The microwave oven heats the water for the set time. Check and make sure the water is boiling.

Cooking/Reheating

The following procedure explains how to cook or reheat food.

⚠ CAUTION

Always check your cooking settings before leaving the microwave oven unattended.

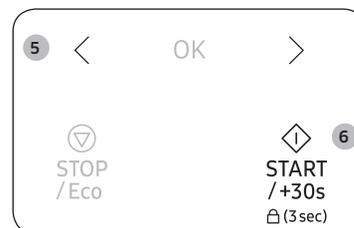


1. Pull the handle to open the microwave oven door.
2. Place the food on the centre of the turntable, and then close the door.

⚠ CAUTION

Do not operate the microwave oven when it is empty.

3. Press **Microwave**.
 - The control panel display shows the corresponding icon (☰) and the maximum power level (800 W).
4. Press **<** or **>** (**Decrease/Increase**) to select the desired power level, and then press **OK**.
 - Refer to the “**Power levels and time variations**” section on page 12 for the appropriate power level.



5. Press **<** or **>** (**Decrease/Increase**) to set the desired cooking time.
 - The control panel display shows the cooking time.
6. Press **START/+30s** to start cooking.
 - The light turns on and the turntable starts to rotate.
 - When the cooking is complete, the microwave oven beeps 4 times and the control panel display shows "0". Then, the end reminder signal beeps once every minute for 3 times.

Microwave oven use

Power levels and time variations

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

Power level	Percentage	Output
HIGH	100 %	800 W
MEDIUM HIGH	75 %	600 W
MEDIUM	56 %	450 W
MEDIUM LOW	38 %	300 W
DEFROST	23 %	180 W
LOW	13 %	100 W

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

- The cooking time decreases if you select a higher power level.
- The cooking time increases if you select a lower power level.

Adjusting the cooking time

You can increase or decrease the cooking time while the microwave oven is cooking.

- Check how cooking is progressing at any time simply by opening the door, and then increase or decrease the cooking time if necessary.



Method 1

Press **START/+30s** to increase the cooking time by 30 seconds.

- Example: To add three minutes, press **START/+30s** six times.

NOTE

You can only increase the cooking time.

Method 2

Press < or > (**Decrease/Increase**) to adjust the cooking time.



Stopping the cooking

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

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

To stop the cooking temporarily

1. Open the door or press **STOP/Eco** once.
 - Cooking stops temporarily.
2. To resume cooking, close the door and press **START/+30s**.

To stop the cooking completely

1. Open the door or press **STOP/Eco** once.
 - Cooking stops temporarily.
2. Press **STOP/Eco** button again.

Setting the energy save mode

The microwave oven has an energy save mode.



- Press **STOP/Eco**. The control panel display turns off.
- To cancel the energy save mode, open the door or press **STOP/Eco**. The control panel display shows "0".

NOTE

Auto energy saving function

The product returns to standby status if there is no input for 25 minutes in the middle of setting or while the operation has been paused. Also, if you leave the door open, the interior lamp automatically turns off after 5 minutes.

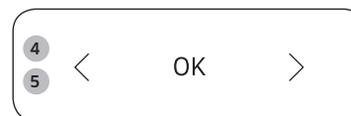
Using Quick Defrost

The Quick Defrost features enable you to defrost meat, poultry, fish, frozen vegetable and frozen bread. The defrost time and power level are set automatically. You simply select the programme and the weight.

NOTE

Use only containers that are microwave-safe.

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



1. Pull the handle to open the microwave oven door.
2. Place the food on the centre of the turntable, and then close the door.
3. Press **Quick Defrost**.
4. Press **< >** (**Decrease/Increase**) to select the type of food, and then press **OK**.
 - For more information, see the "Quick Defrost programme description" section on page 14.
5. Press **< >** (**Decrease/Increase**) to set the serving size, and then press **OK**.
6. Press **START/+30s** to start defrosting.
 - When the microwave oven beeps, open the door and turn the food over.
7. Close the door, and then press **START/+30s** to resume defrosting.
 - When the defrosting is complete, the microwave oven beeps 4 times and the control panel display shows "0". Then, the end reminder signal beeps once every minute for 3 times.

Microwave oven use

Quick Defrost programme description

The following table presents the various Quick Defrost programmes, serving size, standing times and appropriate instructions. Remove all kind of package material before defrosting. Place meat, poultry, fish, vegetable and bread on a flat glass dish or ceramic plate.

Code/Food	Serving size	Instructions
1 Meat	200-1500 g	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. Stand for 20-60 minutes.
2 Poultry	200-1500 g	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. Stand for 20-60 minutes.
3 Fish	200-1500 g	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets. Stand for 20-60 minutes.
4 Frozen Vegetable	200-1500 g	Spread frozen vegetable evenly into a flat glass dish. Turn over or stir the frozen vegetable, when the oven beeps. This programme is suitable for all kind of frozen vegetable. Stand for 5-20 minutes.

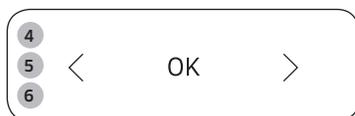
Code/Food	Serving size	Instructions
5 Bread	200-1500 g	Put bread horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/ crust pastry, fruit and cream cakes as well as for cake with chocolate topping. Stand for 10-30 minutes.

Using Healthy Steam

Healthy Steam has 17 pre-programmed cook settings. You do not need to set either the cooking times or the power level.

⚠ CAUTION

Use only containers that are microwave-safe.



1. Pull the handle to open the microwave oven door.
2. Place the food on the centre of the turntable, and then close the door.
3. Press **Healthy Steam**.
4. Press **<** or **>** (**Decrease/Increase**) to select the desired category, and then press **OK**.
 - 1. Healthy
 - 2. Asian Features
5. Press **<** or **>** (**Decrease/Increase**) to select the type of food, and then press **OK**.
 - For more information, see the "Healthy Steam programme description" section on pages 15 to 16.
6. Press **<** or **>** (**Decrease/Increase**) to select the weight of food, and then press **OK**.
 - For more information, see the "Healthy Steam programme description" section on pages 15 to 16
 - Depending on the selected menu, you may have only one weight option available to select.



7. Press **START/+30s** to start Healthy Steam.

- The microwave oven cooks the food according to the selected pre-programmed setting.
- When the cooking is complete, the microwave oven beeps 4 times and the control panel display shows "0". Then, the end reminder signal beeps once every minute for 3 times.

The following table presents quantities and appropriate instructions about 17 pre-programmed cooking options.

⚠ CAUTION

Use oven gloves when taking out food.

Healthy Steam programme description

1. Healthy

Code/Food	Serving Size	Instructions
1-1 Broccoli Florets	150 g 300 g	Rinse and clean fresh broccoli and prepare florets. Add 100 ml water into the glass steamer. Put the broccoli on the insert tray in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-2 Sliced Carrots	200 g 400 g	Rinse and clean fresh carrots. Add 100 ml water into the glass steamer. Put the carrots on the insert tray in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.

Microwave oven use

Code/Food	Serving Size	Instructions
1-3 Cauliflower Florets	200 g 400 g	Rinse and clean fresh cauliflowers and prepare florets. Add 100 ml water into the glass steamer. Put the cauliflowers on the insert tray in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-4 Cubed Pumpkin	200 g 400 g	Weigh the fresh pumpkins, washing and cutting into similar sizes or cubes. Add 100 ml water into the glass steamer. Put the pumpkins on the insert tray in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-5 Peeled Potatoes	250 g 500 g	Rinse and peel the potatoes and cut into a similar size. Add 100 ml water into the glass steamer. Put the potatoes on the insert tray in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-6 Frozen Vegetable	150 g 300 g	Add 100 ml water into the glass steamer. Put the frozen vegetable on the insert tray in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-7 Fruit Compote	300 g	Weigh the fresh fruits (e.g. apples, pears, plums, apricots, mangoes or pineapple) after peeling, washing and cutting into similar sizes or cubes. Add 100 ml water into the glass steamer. Put fruits on the insert tray in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-8 White Rice	200 g	Put the white rice into the glass steamer. Add 400 ml cold water. Cover with lid. After cooking, stand for 5 minutes.

Code/Food	Serving Size	Instructions
1-9 Steamed Beef	200 g 400 g	Cut beef steak into cubes or weigh the minced beef and make a ball shape (each Ø25 mm). Add 100 ml water into the glass steamer. Insert tray and put the beef in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-10 Salmon Fillets	200 g 400 g	Rinse fish and add 1 tablespoon lemon juice. Add 100 ml water into the glass steamer. Put salmon fillets on insert tray into the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-11 Chicken Breasts	250 g 500 g	Rinse pieces and snick on surface of skin. Add 100 ml water into the glass steamer. Put the chicken breasts on the insert tray into glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.

2. Asian Features

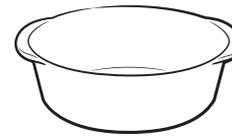
Code/Food	Serving Size	Instructions
2-1 Sliced Chicken Porridge	650 g	Cut the 150 g chicken thigh into slices, mix with corn starch, Add 400 ml water and chicken stock into glass steamer. Put chicken slices and 100 g of basmati or thai rice into glass steamer. Cover with lid. After cooking, stir and stand for 2-3 minutes.

Code/Food	Serving Size	Instructions
2-2 Steamed White Fish	250 g 500 g	Rinse the cod under cold water. Sprinkle with 1 teaspoon salt and a few grind of pepper. Drizzle with 1 tablespoon soy sauce and refrigerate for 30 minutes. Add 100 ml water into the glass steamer. Arrange 4 fillets in a single layer on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
2-3 Steamed Frozen Dumpling	200 g	Add 100 ml water into the glass steamer. Put the frozen dumpling on the insert tray, in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
2-4 Green, Leafy Vegetable	125 g 250 g	Add 100 ml water into the glass steamer. Rinse the spinach or pak choi. Put them on the inset tray into glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
2-5 Steamed Eggs	300 g	Put 3 eggs, 250 ml water, chicken stock, a pinch of salt, and 10 ml oil in the glass steamer. Stir slowly with spoon. Cover with lid. After cooking, stand for 2-3 minutes.
2-6 Steamed Prawns	300 g	Add 100 ml water into the glass steamer. Rinse the fresh prawns and sprinkle with lemon juice. Put them on the insert tray into the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.

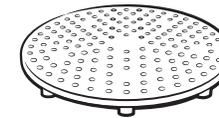
Glass steamer cooking guide

The Glass Steamer is based on the principle of steam cooking, and is designed for fast, healthy cooking in your Samsung Microwave oven. This accessory is ideal for cooking rice, pasta, vegetables, etc. in record time, while preserving their nutritional values.

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



Bowl



Silicon plate



Lid

All parts withstand temperatures from -20 °C to 200 °C. Suitable for freezer storage. Can also be used separately or together.

Conditions of use:

Do not use:

- clean with wet towel or place on a wet surface when the glass is hot.
- place on a direct flame.

Wash all parts well in soapy water before first use.

To find out auto cooking, please refer to the “Using Healthy Steam” page.

Take caution when removing the Glass Steamer because the handle becomes very hot. Make sure to use oven gloves.

By the time cooking is complete, the Glass Steamer is filled with steam, causing a risk of burns. Do not put your face close to the container, and make sure to use oven gloves when taking off the lid.

Maintenance:

Your steamer can be washed in a dishwasher.

When washing by hand, use hot water and washing-up liquid. Do not use abrasive pads.

Some foods (such as tomato) may discolour the plastic. This is normal and not a manufacturing fault.

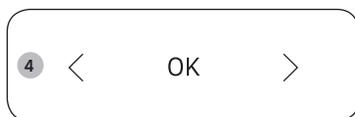
Microwave oven use

Using Home Dessert

Home Dessert has 10 pre-programmed cook settings. You do not need to set either the cooking times or the power level.

⚠ CAUTION

Use only containers that are microwave-safe.



1. Pull the handle to open the microwave oven door.
2. Place the food on the centre of the turntable, and then close the door.
3. Press **Home Dessert**.
4. Press **<** or **>** (**Decrease/Increase**) to select the type of food, and then press **OK**.
 - For more information, see the "Home Dessert programme description" section on pages 18 to 20.
5. Press **START/+30s** to start Home Dessert.
 - The microwave oven cooks the food according to the selected pre-programmed setting.
 - When the cooking is complete, the microwave oven beeps 4 times and the control panel display shows "0". Then, the end reminder signal beeps once every minute for 3 times.

The following table presents quantities and appropriate instructions about 10 pre-programmed cooking options.

⚠ CAUTION

Use oven gloves when taking out food.

Home Dessert programme description

Code	Food	Serving Size	Instructions
1	Walnut Pound Cake	1 serving	<p>Ingredients Flour 120 g, Butter 150 g, Black sugar 100 g, Egg 2 pcs., Walnut (Chopped) 50 g, Baking powder 4 g</p> <ol style="list-style-type: none"> 1. Combine a butter and black sugar in bowl. 2. Add egg and mix well. 3. Add a flour, baking powder and keep stirring. 4. Add a walnut and mix well. 5. Pour a mixture in greased glass or plastic bowl. 6. Put the bowl in the microwave oven and select the Home Dessert [1]. 7. After cooking, stand for 2-3 minutes.
2	Banana Bread	1 serving (6 pcs.)	<p>Ingredients Banana 3 pcs., Pancake mix 120 g, Milk 120 g, Egg 1 pc., Malt syrup 2 tbsp.</p> <ol style="list-style-type: none"> 1. Chop the banana. 2. Combine a pancake mix, milk, egg, malt syrup in bowl. 3. Add banana and mix well. 4. Pour a mixture in 6 paper cups. 5. Put paper cups in the microwave oven and select the Home Dessert [2]. 6. After cooking, stand for 2-3 minutes.

Code	Food	Serving Size	Instructions
3	Sponge Cake	1 serving	Ingredients Flour 170 g, Butter 50 g, Sugar 150 g, Egg 3 pcs., Baking powder 10 g
		<ol style="list-style-type: none"> 1. Combine a butter and sugar in bowl. 2. Add egg and mix well. 3. Add a flour, baking powder and keep stirring. 4. Pour a mixture in greased glass or plastic bowl. 5. Put the bowl in the microwave oven and select the Home Dessert [3]. 6. After cooking, stand for 2-3 minutes. 	
4	Brownie	1 serving	Ingredients Flour 90 g, Butter(Melted) ½ cup, Sugar 230 g, Egg 2 pcs., Cocoa power 40 g
		<ol style="list-style-type: none"> 1. Combine a butter, beaten eggs, sugar in bowl. 2. Add a flour, cocoa powder and keep stirring. 3. Pour a mixture in greased glass or plastic bowl. 4. Put the bowl in the microwave oven and select the Home Dessert [4]. 5. After cooking, stand for 20-30 minutes. 	

Code	Food	Serving Size	Instructions
5	Egg Pudding	1 serving (3 pcs.)	Ingredients Milk 250 g, Sugar 40 g, Egg 2 pcs.
		<ol style="list-style-type: none"> 1. Crack the two eggs into a bowl. Lightly beat the egg with a balloon whisk. Don't let the tip of the whisk leave the bottom of the bowl to avoid creating too much foam. 2. Combine milk, sugar in other bowl. 3. Add the milk to the beaten egg while whisking the mixture. 4. Sieve the egg mixture with a fine mesh strainer. Scrape off the bottom of the strainer with a spatula. Remove any foam on the surface with a spoon. 5. Pour the mixture into custard cups. 6. Put the cups in the microwave oven and select the Home Dessert [5]. 7. After cooking, refrigerate and serve. 	
6	Chocolate Mug Cake	1 serving	Ingredients Butter 30 g, Sugar 60 g, Egg 1 pc., Heavy cream 40 g, Flour 25 g, Cocoa powder 15 g, Vanilla 1.5 g, Semi-sweet chocolate chips 50 g
		<ol style="list-style-type: none"> 1. Combine the butter, egg and cream together in a mug until well combined. 2. Add the flour, sugar and keep stirring. 3. Add the cocoa, vanilla and stir until just combined. 4. Stir in the chocolate chips. 5. Put the mug in the microwave oven and select the Home Dessert [6]. 6. After cooking, stand for 2-3 minutes. 	

Microwave oven use

Code	Food	Serving Size	Instructions
7	Mug Cake	1 serving	Ingredients Butter 30 g, Sugar 60 g, Egg 1 pc., Flour 50 g, Milk 30 g, Vanilla 6 g, Almond powder 3 g, Baking powder 1.5 g
			<ol style="list-style-type: none"> Combine the butter, egg together in a mug until well combined. Add the flour, sugar, baking powder and keep stirring. Add the almond powder, vanilla and stir until just combined. Put the mug in the microwave oven and select the Home Dessert [7]. After cooking, stand for 2-3 minutes.
8	Café Latte	1 serving	Ingredients Instant coffee powder 2 g, Water 50 g, Milk 125 g
			<ol style="list-style-type: none"> Mix the coffee powder and water in mug. Pour milk in other mug. Put the coffee mixture in the microwave oven and select the Home Dessert [8]. When the beeps, take mug out. Put the milk in the microwave oven and press the START/+30s button. After cooking, mix all well and serve.
9	Green Tea Latte	1 serving	Ingredients Green tea powder 6 g, Sugar 15 g, Milk 250 g
			<ol style="list-style-type: none"> Mix all ingredients in mug. Put the mug in the microwave oven and select the Home Dessert [9]. After cooking, mix well and serve.

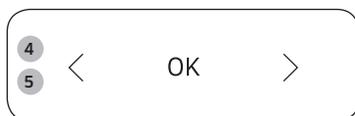
Code	Food	Serving Size	Instructions
10	Milk Tea	1 serving	Ingredients Black tea bag 2 pcs., Water 60 g, Milk 125 g
			<ol style="list-style-type: none"> Mix the black tea bag and water in mug. Pour milk in other mug. Put the tea mixture in the microwave oven and select the Home Dessert [10]. When the beeps, take mug out. Put the milk in the microwave oven and press the START/+30s button. After cooking, mix all well and serve.

Using Auto Cook

Auto Cook has 13 pre-programmed cook settings. You do not need to set either the cooking times or the power level.

⚠ CAUTION

Use only containers that are microwave-safe.



1. Pull the handle to open the microwave oven door.
2. Place the food on the centre of the turntable, and then close the door.
3. Press **Auto Cook**.
4. Press **<** or **>** (**Decrease/Increase**) to select the type of food, and then press **OK**.
 - For more information, see the “**Auto Cook programme description**” section on pages 21 to 22.
5. Press **<** or **>** (**Decrease/Increase**) to select the weight of food, and then press **OK**.
 - For more information, see the “**Auto Cook programme description**” section on pages 21 to 22.
 - Depending on the selected menu, you may have only one weight option available to select.



6. Press **START/+30s** to start Auto Cook.
 - The microwave oven cooks the food according to the selected pre-programmed setting.
 - When the cooking is complete, the microwave oven beeps 4 times and the control panel display shows "0". Then, the end reminder signal beeps once every minute for 3 times.

The following table presents quantities and appropriate instructions about 18 pre-programmed cooking options.

⚠ CAUTION

Use oven gloves when taking out food.

Auto Cook programme description

Code	Food	Serving Size	Instructions
1	Ready Meal (chilled)	350 g 450 g	Put meal 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). Stand for 2-3 minutes.
2	Vegetarian Meal (chilled)	350 g 450 g	Put meal on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 2 components (e.g. spaghetti with sauce or rice with vegetables). Stand for 2-3 minutes.

Microwave oven use

Code	Food	Serving Size	Instructions
3	Green Beans	250 g	Rinse and clean green beans. Put them evenly into a glass bowl with lid. Add 30 ml (1 tbsp.) water when cooking 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
4	Spinach	150 g	Rinse and clean spinach. Put into a glass bowl with lid. Do not add water. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
5	Corn on the Cob	250 g	Rinse and clean corn on the cobs and put into an oval glass dish. Cover with microwave cling film and pierce film. Stand for 1-2 minutes.
6	Brown Rice (parboiled)	125 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 5-10 minutes.
7	Wholemeal Macaroni	125 g	Use a large glass ovenware dish with lid. Add 1 L hot boiling water, a pinch of salt and stir well. Cook uncovered. Stir before standing time and drain thoroughly afterwards. Stand for 1 minutes.

Code	Food	Serving Size	Instructions
8	Quinoa	125 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 1-3 minutes.
9	Bulgur	125 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 2-5 minutes.
10	Turkey Breasts	300 g (2 pcs.)	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.
11	Fresh Fish Filets	300 g (2 pcs.)	Rinse fish and put on a ceramic plate, add 1 tbsp. lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.
12	Fresh Prawns	250 g	Rinse prawns on a ceramic plate, add 1 tbsp. lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.
13	Fresh Trout	200 g	Put 1-2 fresh whole fish into a microwave oven proof dish. Add a pinch salt, 1 tbsp. lemon juice and herbs. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.

Using Keep Warm

The Keep Warm feature keeps food hot until it's served. Use this function to keep food warm until ready to serve.

NOTE

The maximum Keep Warm time is 99 minutes.



1. Press the **Keep Warm** button.



2. Press < or > (**Decrease/Increase**) button to set desired warming time.



3. Press the **START/+30s** button.
 - To stop warming the food, open the door or press **STOP/Eco** button.

CAUTION

- Do not use this function to reheat cold foods. This programmes are for keeping food warm that has just been cooked.
- After start keep warm feature, can not change the keep warm time.
- Do not cover with lids or plastic wrap.
- Use oven gloves when taking out food.

Using Child Lock

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



- To activate Child Lock, press and hold **START/+30s** for 3 seconds.
 - The control panel is locked, and the control panel display shows “L”.
- To deactivate Child Lock, press and hold **START/+30s** again for 3 seconds.



Switching the beeper off

You can switch the beeper off whenever you want.



- To turn the beeping sound off, press < and > (**Decrease/Increase**) at the same time.
- To turn the beeping sound back on, press < and > (**Decrease/Increase**) at the same time again.

Cookware guide

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

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

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

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

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

✓ : Recommended

✓X : Use caution

X : Unsafe

Cooking guide

Microwaves

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

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

Cooking

Cookware for microwave cooking:

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

Food suitable for microwave cooking:

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

Covering during cooking

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

Standing times

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

Reheating Liquids and Food

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

Food	Serving Size	Power	Time (min.)
Drinks (Coffee, Tea and Water)	150 ml (1 cup)	800 W	1-1½
	250 ml (1 mug)		1½-2
Instructions Pour into cup and reheat uncovered. Put cup / mug in the centre of turntable. Keep in microwave oven during standing time and stir well. Stand for 1-2 minutes.			
Soup (Chilled)	250 g	800 W	3-3½
	Instructions Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving. Stand for 2-3 minutes.		
Stew (Chilled)	350 g	600 W	5½-6½
	Instructions Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 2-3 minutes.		
Pasta with Sauce (Chilled)	350 g	600 W	4½-5½
	Instructions Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. Stand for 3 minutes.		
Filled Pasta with Sauce (Chilled)	350 g	600 W	5-6
	Instructions Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 3 minutes.		

Cooking guide

Food	Serving Size	Power	Time (min.)
Plated Meal (Chilled)	350 g	600 W	5½-6½
	Instructions Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. Stand for 3 minutes.		
Pasta (Frozen) (Cannelloni, Macaroni, Lasagne)	400 g	450 W	16-16½
	Instructions Put frozen pasta into a small flat rectangular glass pyrex dish. Put the dish directly on the turntable. Stand for 2-3 minutes.		

Troubleshooting and information code

Troubleshooting

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

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.	The Eco (power-saving) function is set.	Turn off the Eco function.
The microwave 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 microwave oven stops while in operation.	The user has opened the door to turn food over.	After turning over the food, press the START/+30s button again to start operation.

Problem	Cause	Action
The power turns off during operation.	The microwave oven has been cooking for an extended period of time.	After cooking for an extended period of time, let the microwave oven cool.
	The cooling fan is not working.	Listen for the sound of the cooling fan.
	Trying to operate the microwave oven without food inside.	Put food in the microwave oven.
	There is not sufficient ventilation space for the microwave oven.	There are intake/exhaust outlets on the front and rear of the microwave 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 microwave oven.
There is a popping sound during operation, and the microwave 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.

Problem	Cause	Action
The microwave oven exterior is too hot during operation.	There is not sufficient ventilation space for the microwave oven.	There are intake/exhaust outlets on the front and rear of the microwave oven for ventilation. Keep the gaps specified in the product installation guide.
	Objects are on top of the microwave oven.	Remove all objects on the top of the microwave oven.
The door cannot be opened properly.	Food residue is stuck between the door and microwave oven interior.	Clean the microwave oven and then open the door.
Heating including the Warm function does not work properly.	The microwave 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.	Too much food is being cooked.	Reduce the amount of food and start the function again.
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 STOP/Eco button.
	The interior light is covered by foreign matter.	Clean the inside of the microwave oven and check again.

Troubleshooting and information code

Problem	Cause	Action
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/+30s button again to restart operation.
The microwave oven is not level.	The microwave oven is installed on an uneven surface.	Make sure the microwave oven is installed on flat, stable surface.
There are sparks during cooking.	Metal containers are used during the microwave oven/thawing functions.	Do not use metal containers.
When power is connected, the microwave oven immediately starts to work.	The door is not properly closed.	Close the door and check again.
There is electricity coming from the microwave oven.	The power or power socket is not properly grounded.	Make sure the power and power socket are properly grounded.
<ol style="list-style-type: none"> 1. Water drips. 2. Steam emits through a door crack. 3. Water remains in the microwave oven. 	There may be water or steam in some cases depending on the food. This is not an microwave oven malfunction.	Let the microwave oven cool and then wipe with a dry dish towel.

Problem	Cause	Action
The brightness inside the microwave oven varies.	Brightness changes depending on power output changes according to function.	Power output changes during cooking are not malfunctions. This is not an microwave oven malfunction.
Cooking is finished, but the cooling fan is still running.	To ventilate the microwave oven, the cooling fan continues to run for about 3 minutes after cooking is complete.	This is not an microwave oven malfunction.
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 turntable 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 turntable rattles while turning and is noisy.	Food residue is stuck to the bottom of the microwave oven.	Remove any food residue stuck to the bottom of the microwave oven.

Problem	Cause	Action
Microwave oven		
The microwave 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 microwave oven.	This is not a malfunction, and if you run the microwave oven 2-3 times, it should stop.
	Food is on the heating elements.	Let the microwave oven cool and then remove the food from the heating elements.
There is a burning or plastic smell when using the microwave 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 microwave 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 microwave oven to remove the odour more quickly.

Problem	Cause	Action
The microwave oven does not cook properly.	The microwave oven door is frequently opened during cooking.	If you open the door often, the interior temperature will be lowered and this may affect the results of your cooking.
	The microwave oven controls are not correctly set.	Correctly set the microwave oven controls and try again.
	The wrong type or size of cookware is used.	Use suitable cookware with flat bottoms.

Information code

Information code	Cause	Action
C-d0	Control buttons are pressed over 10 seconds.	Clean the keys and check if there is water on the surface around key. If it occurs again, turn off the microwave oven over 30 seconds and try setting again. If it appears again, call your local SAMSUNG Customer Care Centre.

NOTE

if the suggested solution does not solve the problem, contact your local SAMSUNG Customer Care Centre.

Technical specifications

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

Model	MS23T5012U*
Power source	230 V ~ 50 Hz AC
Power consumption Maximum power Microwave	1200 W 1200 W
Output power	100 W / 800 W - 6 levels (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x H x D) Outside (Include Handle) Oven cavity	489 x 275 x 363 mm 330 x 211 x 324 mm
Volume	23 liter
Weight Net	13.00 kg approx.

Memo

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/ LOCATION	CALL	OR VISIT US ONLINE AT
AUSTRALIA	1300 362 603	www.samsung.com/au/support
NEW ZEALAND	0800 726 786	www.samsung.com/nz/support
CHINA	400-810-5858	www.samsung.com/cn/support
HONG KONG	3698 4698	www.samsung.com/hk/support (Chinese) www.samsung.com/hk_en/support (English)
INDIA	1800 40 SAMSUNG (1800 40 7267864) (Toll-Free) 1800 5 SAMSUNG (1800 5 7267864) (Toll-Free)	www.samsung.com/in/support
BANGLADESH	08000-300-300 (Toll free) 09612-300-300	www.samsung.com/in/support
INDONESIA	021-5699-7777 0800-112-8888 (All Product, Toll Free)	www.samsung.com/id/support
JAPAN	0120-363-905	www.galaxymobile.jp/jp/support
MALAYSIA	1800-88-9999 +603-7713 7420 (Overseas contact)	www.samsung.com/my/support
PHILIPPINES	1-800-10-726-7864 [PLDT Toll Free] 1-800-8-726-7864 [Globe Landline and Mobile] 02-8-422-2111 [Standard Landline]	www.samsung.com/ph/support
SINGAPORE	1800 7267864 1800-SAMSUNG	www.samsung.com/sg/support

COUNTRY/ LOCATION	CALL	OR VISIT US ONLINE AT
THAILAND	Hotline no : 1282 1800-29-3232 (Toll free for all product)	www.samsung.com/th/support
TAIWAN	0800-32-9999	www.samsung.com/tw/support
VIETNAM	1800 588 889	www.samsung.com/vn/support
MYANMAR	+95-1-2399-888	www.samsung.com/mm/support
MACAU	0800 333	www.samsung.com/hk/support (Chinese) www.samsung.com/hk_en/support (English)
SRI LANKA	011 SAMSUNG (011 7267864)	www.samsung.com/in/support
CAMBODIA	1800-20-3232 (Toll free)	www.samsung.com/th/support
LAOS	+856-214-17333	www.samsung.com/th/support
NEPAL	16600172667 (Toll Free for NTC Only) 9801572667 (Toll Free for Ncell users)	www.samsung.com/in/support

This product is RoHS compliant.



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