



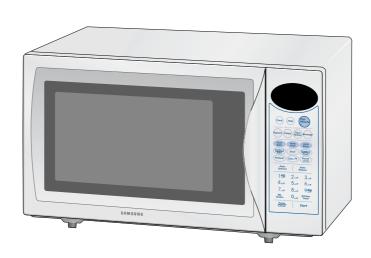


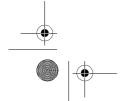
Microwave Oven

Owner's Manual

MC1015WB/BB/SB







CODE NO.:











SAFETY

Precautions to AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY:

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



WARNING

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

IMPORTANT SAFETY INSTRUCTIONS

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



WARNING

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

- Read all safety instructions before using the appliance.
- Read and follow the specific "Precautions to Avoid Possible Exposure to Excessive Microwave Energy" on this page.
- This appliance must be grounded. Connect only to properly grounded outlets. See "Important Grounding Instructions" on page 4 of this
- Install or place this appliance only in accordance with the installation instructions provided.
- Some items, like whole eggs and food in sealed containers, may explode if heated in this oven.
- Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.

SAVE THESE INSTRUCTIONS























Safety

Important Safety Instructions, continued

- Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged.
- This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.
- Do not cover or block any of the openings on this appliance.
- Do not store this appliance outdoors. Do not use near water - for example, near a kitchen sink, in a wet basement, or near a swimming pool, etc.
- Keep the inside of the oven clean. Food particles or spattered oils stuck to the oven walls or floor can cause paint damage and reduce the efficiency of the oven.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or
- When cleaning door and oven surfaces, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
- To reduce the risk of fire in the oven:
 - a. Do not overcook food. Watch appliance carefully if paper, plastic, or other combustible materials are inside.
 - b. Remove wire twist-ties from plastic cooking bags before placing bags in oven.
 - c. If materials inside the oven ignite, keep the oven door closed, turn the oven off, disconnect the power cord, or shut off the power at the fuse or circuit breaker panel.
 - d. Do not use the oven compartment for storage purposes. Do not leave paper products, cooking utensils, or food in the oven when not in use.

- Do not cook without the glass tray in place on the oven floor. Food will not cook properly without the tray.
- Do not defrost frozen beverages in narrownecked bottles. The containers can break.
- Dishes and containers can become hot. Handle with care.
- Carefully remove container coverings, directing steam away from hands and face.
- Remove lids from baby food before reheating. After heating baby food, stir well and test temperature by tasting before serving.
- A short power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords are available and may be used with caution
- Do not operate any other heating or cooking appliance beneath this appliance.
- Do not mount unit over or near any portion of a heating or cooking appliance.
- Do not mount over a sink.
- Do not store anything directly on top of the appliance when it is in operation.





SAVE THESE INSTRUCTIONS





















SAFETY

Important Grounding Instructions

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electrical current. This appliance is equipped with a cord that includes a grounding wire and a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Plug the three-prong power cord into a properly grounded outlet of standard 115-120 voltage, 60 Hz. Your oven should be the only appliance on this circuit.



WARNING

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

Use of Extension Cords

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

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



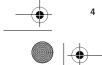




WARNING

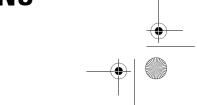
Do not cut or remove the third (ground) prong from the power cord under any circumstances.

SAVE THESE INSTRUCTIONS



SAFETY











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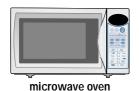




YOUR NEW MICROWAVE OVEN

Checking Parts

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





Tall metal rack





Short metal rack

instruction manual









Thank You for Choosing Samsung

Your new oven represents the latest in microwave cooking technology. This oven is a full-featured, easy-to-use appliance built to strict quality standards set by Samsung — the highest in the industry. We're proud to offer you a product that will provide convenient, dependable service for years to come.

Please record the serial number from the inside or back of your Samsung microwave oven and the date of purchase in the space provided below. We recommend that you keep your purchase receipt with this manual for easy warranty service.

Model Number	
Serial Number	
Date Purchased	
Dealer	

YOUR NEW MICROWAVE OVEN

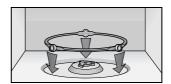
Setting Up Your Microwave Oven

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

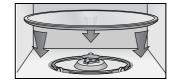
SAMSUNG SO SIMPLE---PRESS M' CHOICE FOR PERSONAL OPTIONS

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

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



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



















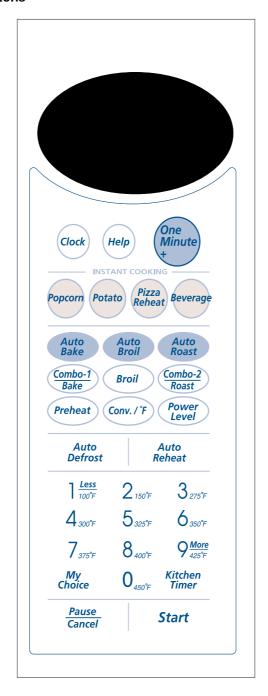


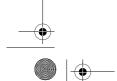




YOUR NEW MICROWAVE OVEN

Control Panel Buttons























Using the My Choice feature

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

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

Selecting the Display Weight

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

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

L85 OR KG

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























Setting the Clock 12HR/24HR

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

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

CLOCK IZHR/24HR OPTION

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

Setting the Clock

1 Press the Clock button. The display will show:

EURRENT

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

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

> If there is a power interruption, you will need to reset the clock.

You can check the current time while cooking is in progress by pressing the Clock button.

Setting the Daylight Savings Time adjustment

Press the My Choice button and then 7. The Display shows "DAY LIGHT SAVING TIME".

DAYLIGHT SAVING TIME

- 2 Press the My Choice button to select ON. Press again to select OFF.
- Press the START button. Time of day will advance one hour. If OFF is selected, time will go back one hour.

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



Using the Pause/Cancel Button

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

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































Using the Help system

Your microwave offers helpful instructions for many procedures.

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

Using the Instant Cook Buttons

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

REGULAR 3.5 OZ

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

LIGHT-REGULAR 3.0-3.5 DZ

<u>5NAEK 1.75 0Z</u>

LIGHT-SNACK 1.5-1.75 DZ

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

Instant Cook Chart

ltem	Weight	Remarks
Popcorn	1.5-1.75 oz 1.75 oz 3.0-3.5 oz 3.5 oz	Use one microwave-only bag of popcorn. Use caution when removing and opening hot bag from oven.
Potato	1 EA 2 EA 3 EA 4 EA 5 EA 6 EA	 Prick each potato several times with fork. Place on turntable in spokelike fashion. When the oven emits signals and display "turn food over", turn potato(es) over. Remove from oven, wrap in foil and let stand 3-5 min.
Fresh Vegeta ble	1 cup 2 cups 3 cups 4 cups	Place the vegetables into a casserole and add a small amount of water(2-4 Tbsp). Cover during cooking and stir before serving.
Frozen Dinner	7-10 oz 10-12 oz 12-18 oz	Remove package from outer wrapping and follow package instructions for covering and standing. After cooking, let stand 1-3 min.
Diet Cook Low calorie Frozen Dinner	7-10 oz 10-12 oz 12-18 oz	



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

1 Press the One Minute+ button once for each minute you wish to cook the food. For example, press it twice for two minutes. The time will display, and the oven starts automatically.

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





















Using Time Plus

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

1 Keep the Time Plus button held down in order to reach the cooking time that you want. The time will display, and the oven starts automatically.

> This button can increase heating time a maximum of 60 seconds.

Setting and Using the Custom Cook

The Custom Cook button memorizes the time and power setting for a particular food.

Programming the Custom Cook button

Press the Custom Cook button. The display shows "ENTER COOKING TIME AND POWER."

ENTER COOKING TIME ANI POWER

- Use the **Number** buttons to enter the cooking time. The display will show the amount of time you have set.
- Press Power Level and use the Number buttons to enter the power level. The display will show the power level you have set. You can set the power level from 0 to 9.

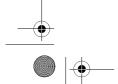
6= simmer 1 = warm2 = low7 = medium high 3 = defrost8 = reheat 4 = medium low 9 = sauté 5 = medium0 = high

Press the Custom Cook button again. The display will read "CUSTOM RECIPE SAVED."

Using the Custom Cook button

Press the Custom button after memorizing a recipe, then press the **Start** button.

You can check the power level while cooking is in progress by pressing the **Power Level** button. Press the **Custom Cook** button twice to change the previous Custom setting.



















Automatic Defrosting

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

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

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

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

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

FOOT OVER

- Open the oven door, and turn the food over.
- 4 After closing the door, press the **Start** button to resume defrosting.
 - See page 25 for the Auto Defrosting Guide

Automatic Reheating

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

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



Plate of food



Casserole



Soup/Sauce

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

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

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

SERVING

Press the Start button. The display will show "REHEAT."





















Auto Reheat Chart

ltem	Weight	Remarks
Plate of Food	1 serving	Cover plate with vented plastic wrap or wax paper Contents -3-4 oz. meat, poultry or fish (up to 6 oz. With bone) -1/2 cup starch (potatoes, pasta, rice, etc.) -1/2 cup vegetable (about 3-4 oz.)
Casserole	1 to 4 servings (8 oz./serving)	Cover with lid or vented plastic wrap.
Soup/ Sauce	1 to 4 servings (8 oz./serving)	•Stir foods once before serving

Automatic Cooking

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

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

The display shows "FISH"

Some menu items offer several options for better cooking results. In the case of Fish, "1" is thin, and "2" is thick. If you choose thick, press"2".

The display shows "0.5-1.5 LBS, THICK"

Refer to the Auto Cook Chart next page for the servings.

Press **START**.

The display will show the type of food you have selected as it cooks.

If you want to see the remaining cooking time, press AUTO COOK (Auto Bake, Auto Broil, Auto Roast).

If you want to adjust the heating time, use the MORE or LESS button, see page 18.

If you want to check the current time while reheating, press the **CLOCK** button.







OPERATION 13













Auto Cook Chart

- If foods are more underdone or overdone than desired, use the **MORE** or **LESS** buttons for personal taste.
- Use a round metal pizza pan as a "cookie sheet".
- An 8"-9" pie plate may be placed on the turntable directly under the rack to catch any drippings.

FUNCTION	ITEM	RACK	PROCEDURE
Auto Bake	1. CAKE (1 layer cake)	LOW	Pour batter into 8 or 9" round pan; place on rack. Touch Auto Bake once, touch 1 again, touch START.
	Bundt (1 bundt cake)	LOW	Pour batter into bundt pan, place in rack, touch Auto Bake once, touch 2, touch START.
	2. FROZEN PIZZA (16 to 35 oz.)	LOW	Place unwrapped pizza directly on rack. Touch Auto Bake twice, touch START.
	3. COOKIES (12 cookies)	LOW	Drop cookie dough evenly around and in center of pizza pan. Touch Auto Bake three times, touch START.
	CUPCAKES (6 cupcakes)	LOW	Divide batter evenly between 6 cup metal muffin pan. Touch Auto Bake three times, touch START.
Auto Broil	1. HAMBURGERS (1 TO 4 patties)	HIGH	Spray rack with vegetable oil spray. Place burgers on rack. Touch Auto Broil once, touch START.
	2. CHICKEN PIECES (0.5 to 2 LBS.)	HIGH	Spray rack with vegetable oil spray. Place chicken pieces on rack; touch Auto Broil twice, touch START.
	3. APPETIZERS (1-12 bite-sized)	HIGH	Place appetizers on rack with at least 1/2 inch apart. Touch Auto Broil three times, touch START.
	4. FISH (Thin) (0.5-1.5 lbs.)	HIGH	Spray rack with vegetable oil spray. Touch Auto Broil four times, touch 1, touch START.
	FISH (Thick) (0.5-1.5 bs.)	HIGH	Spray rack with vegetable oil spay. Touch Auto Broil four times, touch 2, touch START. Turn fish over at half the cooking time.
Auto Roast	1. ROAST MEAT (2-5 LBS.)	LOW	Spray rack with vegetable oil spray. Place meat on rack, fat side up. Touch Auto Roast once, enter number for weight (ex: "3" for 3 pounds), touch START.
	2. ROAST CHICKEN (3-6 LBS.)	LOW	Spray rack with vegetable oil spray. Place chicken on rack, breast side up. Touch Auto Roast twice, enter number for weight, touch START.
	3. CASSEROLE (1-2 QTS)	LOW	Place dishin rack. Touch Auto Roast three times, touch START. If casserole is very dense, use MORE button.
	4. MEATLOAF (1-2 LBS.)	LOW	Pat meatloaf mixture into oval shape in pie dish. Place on rack, touch Auto Roast four times, touch START.

REMARK

- 1) Cake This item has 2 categories, layer and bundt/angel food cake.
- 2) Fish This item has 2 categories, thin and thick.

Thick turn over at half cooking time.

























Setting Cooking Times & Power Levels

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

One-stage Cooking

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

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

Power Levels:

1 = warm6 = simmer 7 = medium high 2 = low3 = defrost8 = reheat 4 = medium low 9 = sauté 5 = medium 0 = high

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

START OR ENTER NEXT

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

Multi-stage Cooking

Some recipes require different stages of cooking at different temperatures. You can set multiple stages of cooking with your microwave.

When convection is set with microwave cooking, the convection is always followed after microwave cooking.

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

OR ENTER NEXT

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

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

PRESS START

Press Start to begin cooking.





















Convection Cooking

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

To cook with the convection oven,

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

PRESS START OR FUNCTION PAI

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

JESIREJ TEMP

3 To set the cooking temperature, press the number buttons. Temperatures in convection cooking range

from 100°F to 450°F. To maintain a constant temperature, the oven door should be kept closed as much as possibile while cooking.

Press START to begin convection cooking

Broiling

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

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

PRESS START OR FUNCTION PAI

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

START

3 Press START to begin broiling.





















Combination Cooking

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

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



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

PRESS START

Press START.

• Combo-1: MW0 10% + Conv. 350°F • Combo-2: MW0 30% + Conv. 350°F

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

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

PRESS START OR ENTER COOKING TIME

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

PRESS START

Press START.

• Combo-1: MW0 10% + Conv. 350°F

• Combo-2: MW0 30% + Conv. 350°F



