

SAMSUNG

Microwave Oven

(COMMERCIAL)

Owner's Instructions & Cooking Guide

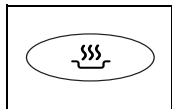
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


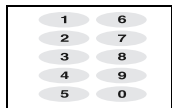
Quick Look-up Guide.....	2
Oven & Display.....	2
Control Panel	3
Using this Instruction Booklet.....	3
Safety Precautions	4
What to Do if You are in Doubt or Have a Problem	5
Setting Cooking Times & Power Levels	6
Using the Defrost button.....	7
Using the Start(+30s) button	7
Using the Stop/Cancel() Button.....	7
Memory Programming.....	8
Using the Check button.....	9
Resetting the Memory Program Cycle Counter	10
Setting the Sound.....	10
Using the Double Quantity button	10
Cookware Guide.....	11
Cooking Guide.....	12
Cleaning Your Microwave Oven.....	14
Storing and Repairing Your Microwave Oven.....	14
Technical Specifications.....	15

Quick Look-up Guide

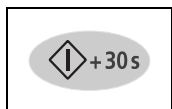
If you want to cook some food




1. Place the food in the oven.
Select the power level by pressing **Power Level**() button once or more times.

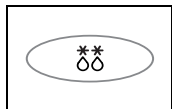



2. Select the cooking time by Pressing the **Number** buttons as required(Max : 30 min).

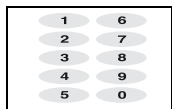


3. Press **Start**() +30s) button
Result: Cooking starts. The oven beeps four times when cooking is over.

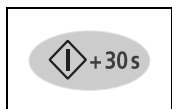
If you want to Defrost some food




1. Place the frozen food in the oven.
Press the **Defrost**() button.



2. Press the **Number** button to set the Defrosting time(Max:30min).



3. Press **Start**() +30s) button
Result: Defrost starts. The oven beeps four times when cooking is over.

4.

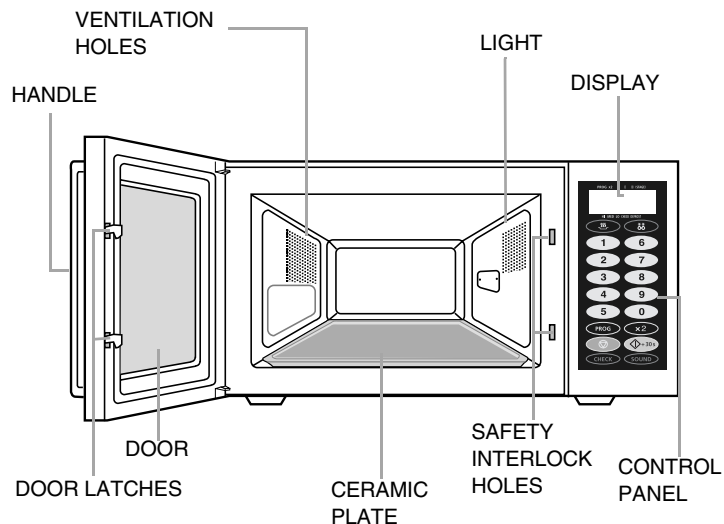
If you want to adjust the cooking time



- Leave the food in the oven.
Press **+30s** once or more times for each extra 30 seconds that you wish to add.

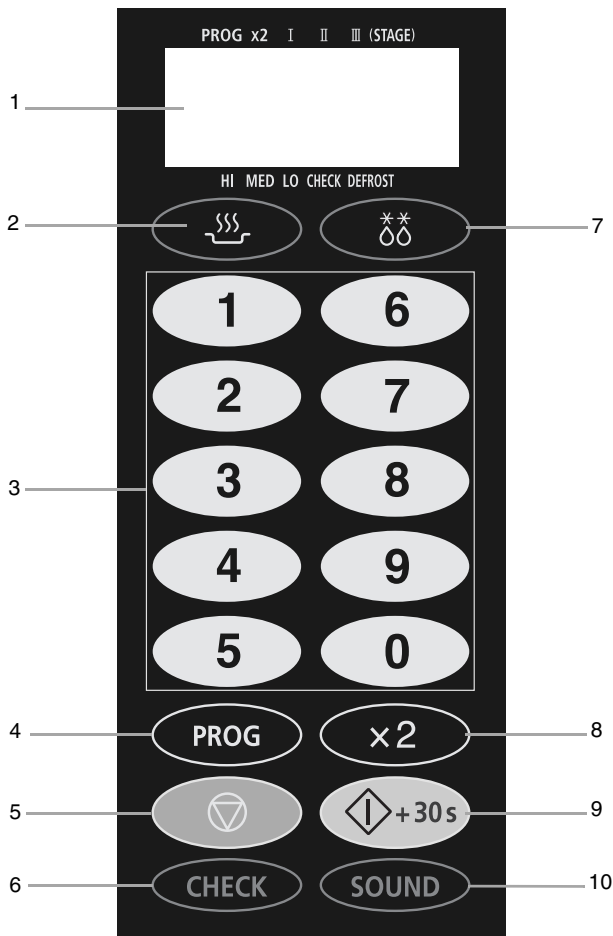
Oven & Display

Oven



Display





1. DISPLAY
2. POWER LEVEL BUTTON
3. NUMBER BUTTONS
4. PROGRAM BUTTON
5. STOP/CANCEL BUTTON
6. CHECK BUTTON

7. DEFROST BUTTON
8. DOUBLE QUANTITY
9. START BUTTON
10. SOUND BUTTON

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

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

At the front of the booklet you will find illustrations of the oven, and more importantly the control panel, so that you can find the buttons more easily.

The step-by-step procedures use two different symbols..



Important



Note

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- 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, door seals and sealing surfaces
 - (2) Door hinges (broken or loose)
 - (3) Power cable
 - (d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Safety Precautions

IMPORTANT SAFETY INSTRUCTIONS.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Before cooking food or liquids in your microwave oven, please check that the following safety precautions are taken.

- DO NOT** use any metallic cookware in the microwave oven:
 - Metallic containers
 - Dinnerware with gold or silver trimmings
 - Skewers, forks, etc.

Reason: Electric arcing or sparking may occur and may damage the oven.
- DO NOT** heat:
 - Airtight or vacuum-sealed bottles, jars, containers
Ex) Baby food jars
 - Airtight food.
Ex) Eggs, nuts in shells, tomatoes

Reason: The increase in pressure may cause them to explode.
Tip: Remove lids and pierce skins, bags, etc.
- DO NOT** operate the microwave oven when it is empty.
Reason: The oven walls may be damaged.
Tip: Leave a glass of water inside the oven at all times. The water will absorb the microwaves if you accidentally set the oven going when it is empty.
- DO NOT** cover the rear ventilation slots with cloths or paper.
Reason: The cloths or paper may catch fire as hot air is evacuated from the oven.
- ALWAYS** use oven gloves when removing a dish from the oven.
Reason: Some dishes absorb microwaves and heat is always transferred from the food to the dish. The dishes are therefore hot.
- DO NOT** touch heating elements or interior oven walls.
Reason: These walls may be hot enough to burn even after cooking has finished, even though they do not appear to be so. Do not allow inflammable materials to come into contact with any interior area of the oven. Let the oven cool down first.
- To reduce the risk of fire in the oven cavity:
 - Do not store flammable materials in the oven
 - Remove wire twist ties from paper or plastic bags
 - Do not use your microwave oven to dry newspapers. If smoke is observed, keep the oven door closed and switch off or disconnect the oven from the power supply
- Take particular care when heating liquids and baby foods.
 - **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.
 - Take care when handling the container after heating. You may burn yourself, if the container is too hot.
 - A risk of delayed eruptive boiling exists.

- To prevent delayed boiling and possible scalding, you should put a plastic spoon or glass stick into the beverages and stir before, during and after heating.
Reason: During the heating of liquids the boiling point can be delayed; this means that eruptive boiling can start after the container is removed from the oven. You may scald yourself.
 - 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.
 - **NEVER** fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.
 - **ALWAYS** check the temperature of baby food or milk before giving it to the baby.
 - **NEVER** heat a baby's bottle with the teat on, as the bottle may explode if overheated. *Tenga cuidado de no estropear el cable de alimentación.*
- Be careful not to damage the power cable.
 - Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.
 - Do not operate this appliance if it has a damaged power cable or plug.
 - Stand at arm's length from the oven when opening the door.
Reason: The hot air or steam released may cause scalding.
 - Keep the inside of the oven clean.
Reason: Food particles or spattered oils stuck to oven walls or floor can cause paint damage and reduce the efficiency of the oven.
 - You may notice a "Clicking" sound during operation (especially when the oven is in defrosting).
Reason: This sound is normal when the electrical power output is changing.
 - When the microwave oven is operating without any load, the power will be cut off automatically for safety. You can operate the oven normally after letting it stand for over 30 minutes.
 - 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 should not be cleaned with a water jet.

Safety Precautions

IMPORTANT SAFETY INSTRUCTIONS

During cooking, you should look into the oven from time to time when food is being heated or cooked in disposable containers of plastic, paper or other combustible materials.

IMPORTANT

Young children should NEVER be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven

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 which 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.

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 must be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

- For safety reasons do not clean the appliance with a steam jet or high pressure cleaner.

What to Do if You are in Doubt or Have a Problem

Before you call a service engineer your oven, check this list of possible problems and solutions.

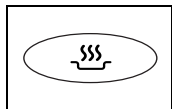
EN



- ◆ Neither the oven's display nor the oven operate.
 - Properly insert the plug into a grounded outlet.
 - If the outlet is controlled by a wall switch, make sure the wall switch is turned on.
 - Remove the plug from the outlet, wait ten seconds, then plug it in again.
 - Reset the circuit breaker or replace any blown fuse.
 - Plug another appliance into the outlet; if the other appliance doesn't work, have a qualified electrician repair the outlet.
 - Plug the oven into a different outlet.
- ◆ The oven's display works, but the power doesn't come on.
 - Make sure the door is closed securely.
 - Check to see if packing material or other material is stuck to the door seal.
 - Check for door damage.
 - Press Cancel twice and re-enter all cooking instructions.
- ◆ The power goes off before the set time has elapsed.
 - If there has not been a power outage, remove the plug from the outlet, wait ten seconds, then plug it in again. Reset the cooking instructions.
 - Reset the circuit breaker or replace any blown fuse.
- ◆ You see sparks or arcing.
 - Remove any metallic utensils, cookware, or metal ties. If using foil, use only narrow strips and allow at least one inch between the foil and interior oven walls.
- ◆ Using your microwave causes TV or radio interference.
 - This is similar to the interference caused by other small appliances, such as hair dryers. Move your microwave further away from other appliances, like your TV or radio.
- ◆ Door opening starts automatic operation of FAN
 - When placing or removing food items, as soon as the Door is opened the Lamp and Fan will start automatically. The automatic starting of the Fan is intentional, so no service call is required. The fan will automatically stop upon closing the door.

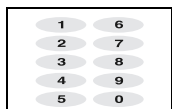
Setting Cooking Times & Power Levels

One-Stage Cooking

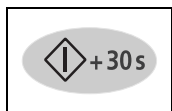
You can stop cooking at any time to check the food.






1. Press the **Power Level**() button to select power. By pressing the **Power Level**() button repeatedly, you can select the power level - HI, MED, or LO.



2. Use the **Number** buttons to enter the cooking time. You can set a time from one second to 30 minutes. To set a time over one minute, enter the second as well.
 - For example, to set 10 minutes, enter **1, 0, 0, 0**.



3. Press **Start**() to begin cooking.

-  The maximum allowable cooking time is 30 min. If the time exceeds 30 min, the display will show "E3", then press **Stop/Cancel**() button and repeat the steps.

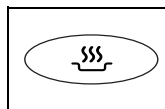




Power Level	Percentage	Output
HI	100 %	1050 W
MED	70 %	735 W
LO	50 %	525 W
DEFROST	30 %	315 W

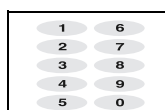
Setting Cooking Times & Power Levels

Multi-Stage Cooking

You can stop cooking at any time to check the food.



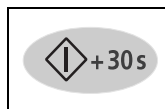
1. Press the **Power Level**() button to select power. By pressing the **Power Level**() button repeatedly, you can select the power level - HI, MED, or LO.






2. Use the **Number** buttons to enter the cooking time. You can set a time from one second to 30 minutes. To set a time over one minute, enter the second as well.
 - For example, to set 10 minutes, enter **1, 0, 0, 0**.



3. Repeat steps 1 and 2 for II or III stage cooking.

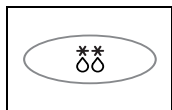


4. Press **Start**() to begin cooking.

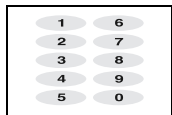
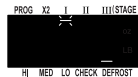
-  The maximum allowable cooking time is 30 min. If the time exceeds 30 min, the display will show "E3", then press **Stop/Cancel**() button and repeat the steps.



Using the Defrost button



1. Press the **Defrost**(☼☼) button..



2. Press the **Number** buttons to set the defrosting time. You can set a time from one second to 30 minutes.



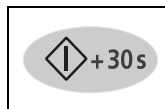
3. Press the **Start**(◇+30s) button

- ✉ The maximum allowable cooking time is 30 min. If the time exceeds 30 min, the display will show "E3", then press **Stop/Cancel**(⊖) button and repeat the programming.



Using the Start(◇+30s) button

This button offers a convenient way to heat food in 30 sec. increments at the High power level.

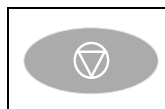


1. Press the **Start**(◇+30s) button once for each 30 sec. you wish to cook the food.
 - For example, press it twice for one minute. The time will display, and the oven starts automatically.

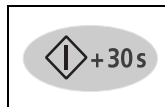
- ✉ Add 30 seconds to a program in progress by pressing the **Start**(◇+30s) button for each 30sec. you want to add.

Using the Stop/Cancel(⊖) Button

The Stop/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 **Stop/Cancel**(⊖) button once.



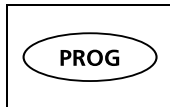
To restart, press **Start**(◇+30s) button.

- ✉ To correct a mistake you have just entered, press **Stop/Cancel**(⊖) once, then re-enter the instructions.

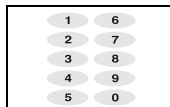
Memory Programming

EN

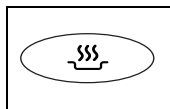
One - Stage Cooking



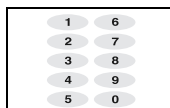
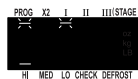
1. Upon pressing the **Program** (PROG) button, the oven will enter Program mode. The display will be cleared.



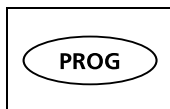
2. Using the **Number** buttons, enter the program number from 1 to 20.



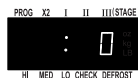
3. Then, press the **Power Level** (SSS) button to select power. By pressing the **Power Level** (SSS) button repeatedly, you can select the power level - HI, MED, or LO.



4. Use the **Number** buttons to enter the cooking time. You can set a time from one second to 30 minutes. To set a time over one minute, enter the seconds as well.
 - For example, to set 10 minutes, enter **1, 0, 0, 0**.



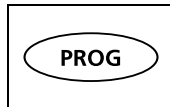
5. Press the **Program** (PROG) button to complete setting the memory. The display will show ":0".



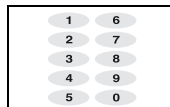
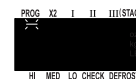
The maximum allowable cooking time is 30 min. If the time exceeds 30 min, the display will show "E3", then press **Stop/Cancel** (⊖) button and repeat the programming.



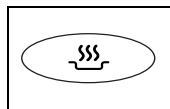
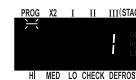
Multi - Stage Cooking



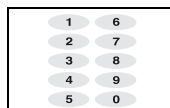
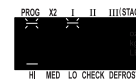
1. Upon pressing the **Program** (PROG) button, the oven will enter Program mode. The display will be cleared.



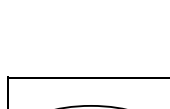
2. Using the **Number** buttons, enter the program number from 1 to 20.



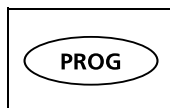
3. Then, press the **Power Level** (SSS) button to select power. By pressing the **Power Level** (SSS) button repeatedly, you can select the power level - HI, MED, or LO.



4. Use the **Number** buttons to enter the cooking time. You can set a time from one second to 30 minutes. To set a time over one minute, enter the seconds as well.
 - For example, to set 10 minutes, enter **1,0,0,0**.



5. Repeat steps 3 and 4 for II or III stage memory programming.



6. Press the **Program** (PROG) button to complete setting the memory. The display will show ":0".



The maximum allowable cooking time is 30 min. The sum of programmed time must not exceed 30 min. If the time exceeds 30 min, the display will show "E3", then press **Stop/Cancel** (⊖) button and repeat the programming.

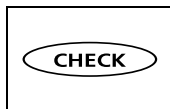


Using Memory Programming

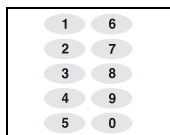
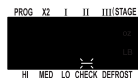
Press the **Number** buttons to select user-programmed memory functions (please refer to Memory Programming) from 1 to 20. The oven will start instantly without pressing the **Start** (◊ +30s) button.

Using the Check button

Confirming the cooking time and Power Level in each Memory Program



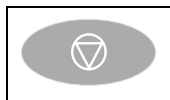
1. Clear all operations by pressing the **Stop/Cancel** (⏹) button.
Press the **Check** button to enter Check mode.



2. By using **Number** buttons, enter the Memory Program number from 1 to 20.
 - For example, suppose you press 5 (5), for Memory Program 5 which is **HI** power Level, **I Stage** cooking with a time of 6 minutes and 30 seconds, 6:30.
 - First, 5 will be displayed, but will change to show the Memory Program settings.

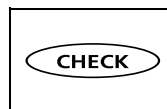


3. After one second, the display will clear automatically.
If you want to check other Memory Programs, just enter the Memory Program numbers.

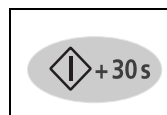
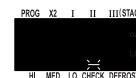


4. Press the **Stop/Cancel** (⏹) button to exit the Check mode.

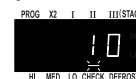
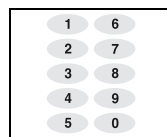
Reading each Memory Program's Cycle Counter



1. Clear all operations by pressing the **Stop/Cancel** (⏹) button.
Press the **Check** button to enter Check mode.



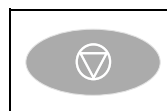
2. Press the **Start** (⏻+30s) button, and then press any **Number** button, from 1 to 20, and the number of cycles for that particular Memory Program will be displayed. The cycle count is displayed in units of 10.
 - For example, if Memory Program 5 has been used 100 times, the display will show "10".



As the display uses units of 10, the cycle counts are approximate. The cycle count displayed increases every ten cycles.

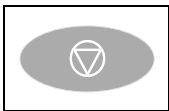
For example, if the cycle count were 90-99, "9" would be displayed. The "9" would change to "10" on the 100th cycle. The cycle counter function has a limit of 99,990 cycles. Once that number is exceeded, the cycle counter will automatically clear and start again from "0".

3. After one second, the display will clear automatically. If you want to check the cycle count of other Memory Programs, just enter the Memory Program numbers.

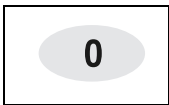
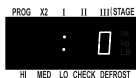


4. Press the **Stop/Cancel** (⏹) button to exit the Checking mode.

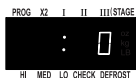
Resetting the Memory Program Cycle Counter



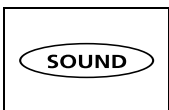
1. Clear all operations by pressing the **Stop/Cancel** (⏻) button.
The display will show “ : 0 “.



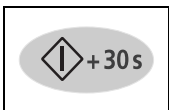
2. Hold down **Number 0** (0) and then press **Defrost** (⊞) button.
The Microwave will emit a Beep sound confirming the reset operation.
The display will show “ : 0 “.



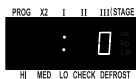
Setting the Sound



1. Press the **Sound** button to adjust sound volume. The basic sound volume is “LO” and when you press the **Sound** button repeatedly, the sound volume changes in the following order - MED, HI, OFF, LO one by one.

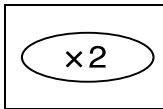


2. Press the **Start** (⏻ +30s) button to exit Sound mode.
The display will show “:0”.

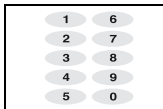
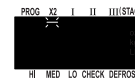


Indicator	Sound
HI	Loud
MED	Middle
LO	Low
Blank	Off

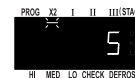
Using the Double Quantity button



1. Press the **Double Quantity** (x2) button.



2. By using the **Number** buttons, enter the Memory Program number from 1 to 20.
 - For example, suppose you press **5** (5) button, for Memory Program 5 which is HI Power Level, I Stage cooking with a time of 6 minutes and 30 seconds, 6:30.



3. The Memory Program then operates for double the user-programmed time, which in this case makes 13 minutes.



(6:30 x 2 = 13:00)



The maximum allowable cooking time is 30 min. If doubling the programmed time exceeds the maximum allowable cooking time, the display will show “E3”, then press **Stop/Cancel** (⏻) button.



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 oven wall or if too much foil is used.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless deco-rated 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-table ware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.

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

Reheating Dish Entrees

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

Food	Portion	Method	Power	Time (min)	Standing Time(min)
Plated Meal (chilled)	350 g	Plate a meal of 2-3 chilled components on a ceramic dish. Reheat covered.	MEDIUM	6½-7	3
Chicken Curry & Rice (chilled)	300 g	Plate a meal of 2 chilled components on a ceramic dish (e.g. rice and curry). Reheat covered.	MEDIUM	4½-5½	3
Pasta with sauce (chilled)	350 g	Put pasta (e.g. spaghetti or egg noodles) into a deep ceramic plate. Reheat covered. Stir during reheating.	HIGH	4-5	3
Filled pasta in sauce (chilled)	350 g	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Reheat covered. Stir occasionally during reheating.	MEDIUM	4½-5½	3
Lasagne (chilled)	400 g	Put the chilled lasagne (pre-cooked product) widthways in the centre of table. Reheat covered.	HIGH	4½-5½	3
Bechamel Potatoes (chilled)	400 g	Put bechamel potatoes (pre-cooked product) widthways in the centre of table. Reheat covered.	MEDIUM	5½-6½	3
Baked Potatoes (ready cooked and chilled)	500 g (2x250 g)	Pierce film and put potatoes on a flat ceramic plate.	HIGH	5-6	2-3

Reheating Soup and Stew

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

Food	Portion	Method	Power	Time (min)	Standing Time(min)
Soup (chilled)	250 g	Pour into a deep ceramic plate. Reheat covered. Stir during reheating.	HIGH	3-3½	2-3
Stew (chilled)	250 g 500 g	Pour into a deep ceramic plate or bowl. Reheat covered. Stir during reheating.	MEDIUM	4-4½ 5½-6	2-3
Bean Stew (canned)	350 g	Pour into a deep ceramic plate or bowl. Reheat covered. Stir during reheating.	MEDIUM	3½-4	2-3
Soup (frozen)	1000 g	Pour into a glass pyrex dish with lid. Reheat covered. Stir during reheating.	HIGH	20-22	2-3

Cooking Guide(continued)

Reheating Snacks

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

Food	Portion	Method	Power	Time (min)	Standing Time(min)
Cheeseburger (chilled)	150 g (1pc)	Put burger on kitchen paper on a ceramic plate.	HIGH	1-1½	2-3
Cheeseburger (frozen)	150 g (1pc)	Put burger on kitchen paper on a ceramic plate.	LO	3-3½	2-3
Hot Dog (chilled)	125 g (1pc)	Put hot dog on kitchen paper on a ceramic plate.	MEDIUM	ca. 1½	2-3
Pizza; Slice (chilled)	100 g	Put the pizza slice on a kitchen paper on ceramic plate.	LO	1½-2	1-2
Meat & Vegetable Wrap (chilled)	200 g	Put the chilled wrap (filled pastry roll) on kitchen paper on a ceramic plate.	MEDIUM	2-2½	1-2
Quiche/ Pie (chilled)	150 g	Put quiche on kitchen paper on a ceramic plate.	MEDIUM	2-2½	2-3
Croissants	2 pcs (60g)	Put the croissants on kitchen paper on a ceramic plate. Serve croissants directly after warming.	MEDIUM	½-1	-

Cooking Breakfast

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

Food	Portion	Method	Power	Time (min)	Standing Time(min)
Bacon (chilled)	2 slices à 20 g	Put bacon slices on kitchen paper on a flat ceramic plate.	HIGH	ca. 1½	1
Scrambled Eggs	2 eggs	Beat eggs, add salt and 2 tbsp. milk. Put in a deep ceramic plate. Stir several times during cooking.	LO	ca. 2½	1
Baked Beans (canned)	250 g	Put the beans in a deep ceramic plate. Reheat covered. Stir during reheating.	MEDIUM	2½-3½	1-2

Defrosting Bread and Cake

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

Food	Portion	Method	Power	Time (min)	Standing Time(min)
Baguettes	150 g (1pc)	Put the baguette widthways on kitchen paper in the oven.	DEFROST	ca. ½	3-5
Bread Rolls	4 pcs à 50 g	Put the rolls side by side on kitchen paper in the oven.	DEFROST	ca. 3	3-5
Fruit Cake	120 g (1pc)	Put the piece of cake on a ceramic plate.	DEFROST	3-3½	5-10
Cream Cake Roll	100 g (1pc)	Put the piece of cake on a ceramic plate. Place plate in the centre of table. Let stand until cream is totally defrosted.	DEFROST	ca. 1	10-20






Defrosting and Cooking Desserts

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

Food	Portion	Method	Power	Time (min)	Standing Time(min)
Berries in sauce	250 g	Put frozen fruits in a glass pyrex bowl with lid. Reheat covered. Stir once during standing time.	MEDIUM	6-6½	2-3
Yeast Dumplings with jam filling	300 g (2pcs)	Put frozen yeast dumplings (pre-cooked) side by side in a glass pyrex bowl with lid. Moist the top of them with cold water. Cook covered.	MEDIUM	4½-5	2-3

Cleaning Your Microwave Oven

The following parts of your microwave oven should be cleaned regularly to pre-vent grease and food particles from building up:

- **Inside and outside surfaces**
 - **Door and door seals**
-  **ALWAYS** ensure that the door seals are clean and the door closes properly.
-  Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the of the appliance and possibly result in a hazardous situation.
1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
 2. Remove any splashes or stains on the inside surfaces with a soapy cloth.
 3. To loosen hardened food particles and remove smells, place a jug of water and lemon juice on the ceramic plate and heat for ten minutes at maximum power.
 4. Do not clean this product using water.
 -  **DO NOT** spill water in the vents. NEVER use any abrasive products or chemical solvents.
 -  Take particular care when cleaning the door seals to ensure that no particles:
 - Accumulate
 - Prevent the door from closing correctly
 -  **Clean the** microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury .



Storing and Repairing Your Microwave Oven

A few simple precautions should be taken when storing or having your microwave oven serviced.

The oven must not be used if the door or door seals are damaged:

- **Broken hinge**
- **Deteriorated seals**
- **Distorted or bent oven casing**

Only a qualified microwave service technician should repair this oven.

-  **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:
- Unplug it from the wall socket
 - Contact the nearest after-sales service centre
-  If you wish to store your oven away temporarily, choose a dry, dust-free place.

Reason: Dust and damp may adversely affect the working parts in the oven.

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	CM1069A
Power source	230V ~ 50 Hz
Power consumption Microwave	1600 W, 7 A
Output power	230V : 1050 W (IEC-705) (4 power levels including defrost)
Operating frequency	2450 MHz
Cooling method	Cooling fan motor
Dimensions (W x H x D) Outside Oven cavity	517 x 297 x 412 mm 336 x 225 x 349 mm
Volume	26 liter
Weight Net Gross	17.5 kg 19.0 kg

Note

EN

English



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

(Applicable in the European Union and other European countries with separate collection systems)

This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it 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 this item for environmentally safe recycling.

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



**If you have any problems with your machine
please can you contact Samsung European distributor**

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