MICROWAVE OVEN

Owner’s Instructions and Cooking Guide

CE1160 / CE1161T
CE1162M / CE1163F

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“Quick” Look-up Guide

I want to cook some food

1. Press the Microwave button.

2. Press the Microwave button until the appropriate power level is displayed.

3. Set the cooking time by pressing the 10min,1min and 10s as required.

4. Press Start button.
   Result: Cooking starts
   ◆ When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

I want to add an extra 30 seconds

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

I want to Power defrost some food

1. Place the frozen food in the oven. Press the Power Defrost button.

2. Select the food category by pressing the Power Defrost button, until the desired food category is selected.

3. Select the weight by pressing the (+) and (-) buttons.

4. Press Start button.
   Result: Defrosting starts
   ◆ When cooking has finished, the oven will beep and flash "ENJOY MEAL" four times. The oven will then beep one time per minute.

Using the Aqua Cleaning

The steam provided by Aqua Clean system sill soak the cavity surface. After using Aqua Clean function, you can easily clean the cavity of oven.

 goed use this function only after the oven has completely cooled. (Room temperature)
 goed Use normal water only and no distilled water.
 goed It will be more better if you do a deodorization function after using Aqua cleaning.
 goed If the door is opened during this operation “E7” will be displayed.
 (The water in the oven will be very hot due to the Aqua cleaning function.)

1. Open the Door.

2. Fill with water following guide line inside the water bowl. (The line is about 50ml.)

3. Please attach the water bowl in right side of the oven

4. Close the door.

5. Press the Aqua clean button. (Built does work during Aqua cleaning time.)

6. Open the Door.

7. Please clean cavity of oven with dried dishtowel. Remove the turntable and only under rack with kitchen paper.

8. After wiping the cavity we recommend to use the ventilation function in order to (fully) dry to oven finally.

Warning!

- Water Bowl only can be use during "Aqua Clean" mode.
- When cooking non-liquid items, remove water bowl because it will damage and cause fire to the microwave oven.
Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

1. **Coupler**, to be placed correctly over the motor shaft in the base of the oven.
   
   **Purpose**: The coupler rotates the turntable.

2. **Roller ring**, to be placed in the center of the oven.
   
   **Purpose**: The roller ring supports the turntable.

3. **Turntable**, to be placed on the roller ring with the center fitting on to the coupler.
   
   **Purpose**: The turntable serves as the main cooking surface; it can be easily removed for cleaning.
**Accessories (continued)**

4. **Metal racks** (High rack, Low rack), to be placed on the turntable.
   - **Purpose:** The metal racks can be used to cook two dishes at the same time. A small dish may be placed on the turntable and a second dish on the rack. The metal racks can be used in grill, convection and combination cooking.

5. **Clean water bowl**, to be placed in the right side of the oven.
   - **Purpose:** The water bowl can be used to clean.

6. **Steam water bowl, Steam plate, Steam rack, Steam Cover** to be placed on the table.
   - **Purpose:** The steamer can be used to steam cook.

7. **Roasting spit, Coupler barbecue and Skewer**, to be placed in the glass bowl (CE1162M/CE1163F only).
   - **Purpose:** The roasting spit is a convenient way of barbecuing a chicken, as the meat does not have to be turned over. It can be used for grill combination cooking.

8. **Glass bowl**, to be placed on the turntable (CE1162M/CE1163F only).
   - **Purpose:** Roasting stand is placed on the glass bowl.

9. **Crust plate**, to be placed on the turntable (CE1161T/CE1163F only).
   - **Purpose:** The crust plate is used to brown food better in the microwave or grill combination cooking modes and to keep pastry and pizza dough crisp.

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**Using this Instruction Booklet**

Thank you for purchasing a SAMSUNG microwave oven. Your Owner’s Instructions contains much valuable information on cooking with your new microwave oven:

- Safety precautions
- Accessories and cookware
- Useful cooking tips

Inside the cover you will find a quick look-up guide explaining three basic cooking operations:

- Cooking (microwave mode)
- Defrosting
- Adding an extra 30 seconds, if the dish is inadequately cooked or requires additional reheating

At the end 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 illustrations in the step-by-step procedures use two different symbols.

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**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 with first a damp cloth and then a final wipe 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.

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**caution!!**

- Never use this steamer with a product of different model. It may cause a fire or fatal damage to the product.
- When you use this steamer, pour at least 200ml water before use. If the amount of water is less than 200ml, it may cause incomplete cooking, or may cause a fire or fatal damage to the product.
- Take care when you take out the steamer after cooking time. There is a danger of scald.
- The steamer should be used only in the mode of “Aqua Cook” manual and “Aqua Auto Cook”.
- When you use the Steamer, the steam cover and steam plate should be set perfectly right. (Please refer to the instruction)
  The eggs or the chasenut would be exploding without setting the steam cover and steam plate instructed on the Instruction book.
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.

1. 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.

2. **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.

3. **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.

4. **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.

5. **ALWAYS** use oven gloves when removing a dish from the oven.
   **Reason:** The dishes are therefore hot.

6. **DO NOT** touch heating elements or interior oven walls.
   **Reason:** These walls may be hot enough to burn skin even after cooking is finished, even though they do not appear to be so. Keep away from hot spot. Do not allow inflammable materials to come into contact with any intermediate area of the oven. Let the oven cool down first.

7. To reduce the risk of fire in the oven cavity:
   - Do not store flammable materials in the oven
   - Do not use your microwave oven to dry newspapers
   - Do not use microwave oven to dry newspapers
   - Do not use 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.

8. 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 to allow the temperature to equalize.
   - Stir during heating if necessary and **ALWAYS** stir after heating.
   - To prevent eruptive boiling and possible scalding, you should stir before, during, and after heating.
   - In the event of scalding, follow these FIRST AID instructions:
     - Immerse hand in cold water for at least 10 minutes.
     - Cover with 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.

9. Be careful not to damage the power cable.
   - **DO NOT** immerse power cable or plug in water and keep power cable away from heated surfaces.
   - **DO NOT** operate this appliance if it has a damaged power cable or plug.

10. **Stand at arm's length from the oven when opening the door.**
    **Reason:** The hot air or steam released may cause scalding.

11. **Keep the inside of the oven clean.**
    **Reason:** Some dishes absorb microwaves and heat is always transferred from the food to the dish. The dishes are therefore hot.

12. **“Clicking” sound might be noticed while operating, especially in defrosting mode.**
    **Reason:** When the power output is changing electrically, you may hear that sound. This is normal.

13. **If the microwave oven is operating without any load, the power will cut off automatically for safety.** After standing for over 30 min, you can operate the oven normally.
   - **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.

**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.

**WARNING:**
Do not store flammable materials in the oven. Do not use 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:**
Children are likely to overheat.

**WARNING:**
Do not operate the microwave oven without the coupler, roller ring and turntable.
Installing Your Microwave Oven

This microwave oven can be placed almost anywhere (kitchen work surface or shelf, movable trolley, table).

1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind, and on the sides of the oven and 20 cm (8 inches) of space above the oven and 85 cm (33 inches) of the floor.

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

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

Never block the air vents as the oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.

For your personal safety, plug the cable into a 3-pin, 230V, 50Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

Selecting the Display Language

The first time you plug the power cord into an outlet, or after there has been an interruption in power, the display shows "HELLO SET LANGUAGE USING (+) / (-) KEY". At this point, you can select a language for the display. You can choose from English, French, Dutch, German, Spanish, Italian and Russian.

1. Press the (+) and (-) button immediately after plugging in your microwave, or immediately after a power shortage.
   Result: If you continue to press the (+) and (-) button, the settings will cycle in the following order: ENGLISH, FRENCH, DUTCH, GERMAN, SPANISH, ITALIAN, RUSSIAN.

2. When you have selected the language and display you want to use, press the Start button to end this procedure.

Setting the Time

Your microwave oven has an inbuilt clock. The time can be displayed in either the 12-hour or 24-hour notation. You must set the clock:

- When you first install your microwave oven
- After a power failure
  ☉ Do not forget to reset the clock when you switch to and from summer or winter time.

1. To display the time in the...
   Then press the Clock button...
   12-hour notation Once
   24-hour notation Twice

2. Press (+) and (-) button.

3. Press the Clock button.

4. Press (+) and (-) button.

5. Press the Clock button.
   Result: The time is displayed whenever you are not using the microwave oven.

Checking that Your Oven is Operating Correctly

The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled “What to Do if You are In Doubt or Have a Problem” next the page.

☉ The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum (100% - 900 W) is used, the water takes longer to boil.

Open the oven door by pulling the handle on the right side of the door.
Place a glass of water on the turntable. Close the door.

Press the start button and set the time to 4 or 5 minutes, by pressing the start button the appropriate number of times.
Result: The oven heats the water for 4 or 5 minutes. The water should then be boiling.
**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)

   As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the 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.

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**What to Do if You are in Doubt or You have a Problem**

Becoming familiar with a new appliance always takes a little time. If you have any of the problems listed below, try the solutions given. They may save you the time and inconvenience of an unnecessary service call.

◆ The following are normal occurrences.
   - Condensation inside the oven
   - Air flow around the door and outer casing
   - Light reflection around the door and outer casing
   - Steam escaping from around the door or vents

◆ The food is not cooked at all
   - Have you set the timer correctly and pressed the Start button?
   - Is the door closed?
   - Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered.

◆ The food is either overcooked or undercooked
   - Was the appropriate cooking length set for the type of food?
   - Was an appropriate power level chosen?

◆ Sparking and cracking occur inside the oven (arcing)
   - Have you used a dish with metal trimmings?
   - Have you left a fork or other metal utensil inside the oven?
   - Is aluminium foil too close to the inside walls?

◆ The oven causes interference with radios or televisions
   - Slight interference may be observed on televisions or radios when the oven is operating. This is normal.
     - Solution: Install the oven away from televisions, radios and aerials.
   - If interference is detected by the oven’s microprocessor, the display may be reset.
     - Solution: Disconnect the power plug and reconnect it. Reset the time.

◆ “E3” message indicates
   - The “E3” message is automatically activated prior to the microwave oven overheating. Should the “E3” message be activated, then depress the “Stop/Cancel” key to utilize the initialization mode.

If the above guidelines do not enable you to solve the problem, then contact your local Samsung customer service centre.

Please have the following information read:
- The model and serial numbers, normally printed on the rear of the oven
- Your warranty details
- A clear description of the problem

Then contact your local dealer or SAMSUNG aftersales service.
Cooking/Reheating

The following procedure explains how to cook or reheat food.

Always check your cooking settings before leaving the oven unattended.
Open the door. Place the food in the centre of the turntable. Close the door. Never switch the microwave oven on when it is empty.

1. Press the Microwave button.
   Result: The following indications are displayed:
   - (one-stage cooking)
   - (microwave mode)

2. Select the appropriate power level by pressing the Microwave button again until the corresponding output power is displayed. Refer to the power level table below for further details.

3. Set the cooking time by pressing the 10min, 1min and 10s buttons.
   Result: The cooking time is displayed.

4. Press the Start button.
   Result: The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished:
   - The oven will beep and flash “0” four times. The oven will then beep one time per minute.

   • If you would like to know the current power level of the oven cavity, press Microwave button once. If you would like to change the power level during cooking, press the Microwave button twice or more times to select the desired power level.

Quick Start:

• If you wish to heat a dish for a short period of time at maximum power (900W), you can also simply press the +30s button once for each 30 seconds of cooking time. The oven starts immediately.

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.

<table>
<thead>
<tr>
<th>Power Level</th>
<th>Percentage</th>
<th>Output</th>
</tr>
</thead>
<tbody>
<tr>
<td>HIGH</td>
<td>100 %</td>
<td>900 W</td>
</tr>
<tr>
<td>MEDIUM HIGH</td>
<td>67 %</td>
<td>600 W</td>
</tr>
<tr>
<td>MEDIUM</td>
<td>50 %</td>
<td>450 W</td>
</tr>
<tr>
<td>MEDIUM LOW</td>
<td>33 %</td>
<td>300 W</td>
</tr>
<tr>
<td>DEFROST</td>
<td>20 %</td>
<td>180 W</td>
</tr>
<tr>
<td>LOW</td>
<td>11 %</td>
<td>100 W</td>
</tr>
</tbody>
</table>

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

If you select a... Then the cooking time must be...

Higher power level Decreased
Lower power level Increased

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... Then...

Temporarily
Open the door.
Result: Cooking stops.
To resume cooking, close the door again and press the Start button.

Completely
Press the Stop button.
Result: Cooking stops.
If you wish to cancel the cooking settings, press the Stop button again.
Adjusting the Cooking Time

Like traditional cooking, you may find that, depending on the food’s characteristics or your tastes, you have to adjust the cooking times slightly. You can:

- Check how cooking is progressing at any time simply by opening the door
- Increase the remaining cooking time

To increase the cooking time of your food, press the +30s button once for each 30 seconds that you wish to add.

Example: To add three minutes, press the +30s button six times.

Using the Aqua Cook Feature

The following procedure explains how to cook food.

always check your cooking settings before leaving the oven unattended.

cautions:
- Never use this steamer with a product of different model.
- It may cause a fire or fatal damage to the product.
- When you use this steamer, pour at least 200ml water before use.
- If the amount of water is less than 200ml, it may cause incomplete cooking, or may cause a fire or fatal damage to the product.
- Take care when you take out the steamer after cooking time. There is a danger of scald.
- The steamer should be used only in the mode of "Aqua Cook" manual and "Aqua Auto Cook".
- When you use the Steamer, the steam cover and steam plate should be set perfectly right. (Please refer to the instruction)
- The eggs or the chasenut would be exploding without setting the steam cover and steam plate instructed on the Instruction book.

1. Pour about 500ml water into the steam water bowl.
2. Place the steam plate on the steam water bowl completely, and put food on the steam plate.
3. Cover with the steam cover, and open the door.
4. Place the steamer in the center of the turntable. Close the door.
5. Press the Aqua Cook button.
6. Set the cooking time by pressing the 10min, 1min and 10s buttons.
   The maximum time is 60 minutes.
7. Press the Start button.

Using the Auto Cook Feature

The five Auto Cook( ) features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.

You can adjust the size of the serving by pressing the (↑) and (↓) buttons.

- Use only recipients that are microwave-safe.
- Open the door. Place the food in the centre of the turntable. Close the door.

1. Press the Auto Cook( ) button.
2. Select the type of food that you are cooking by pressing the Auto Cook( ) button. Refer to the table on the following page for a description of the various pre-programmed settings.
3. Select the size of the serving by pressing the (↑) and (↓) buttons.
4. Increase or decrease the cooking time, if necessary, by pressing the More/Less button respectively.
5. Press the Start button.

Result: The food is cooked according to the pre-programmed setting selected.

- When cooking has finished, the oven will beep and flash "ENJOY MEAL" four times. The oven will then beep one time per minute.
Using the Auto Cook Feature (continued)

The following table presents the various Auto Cook Programmes, quantities, standing times and appropriate recommendations. Programmes no 1 and 2 are running with microwave energy only. Programmes no 3 and 4 are running with a combination of microwaves and grill. Programmes no 5 are running with a combination of microwaves and convection.

<table>
<thead>
<tr>
<th>Code</th>
<th>Food</th>
<th>Serving Size</th>
<th>Standing Time</th>
<th>Recommendations</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Fresh Vegetables</td>
<td>200-250 g</td>
<td>2-3 min.</td>
<td>Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 200-250 g, add 45 ml (3 tablespoons) for 300-450 g and add 60-75 ml (4-5 tablespoons) for 500-750 g. Stir after cooking. When cooking higher quantities stir once during cooking.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>300-350 g</td>
<td></td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>400-450 g</td>
<td></td>
<td></td>
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<td></td>
<td></td>
<td>500-550 g</td>
<td></td>
<td></td>
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<td></td>
<td></td>
<td>600-650 g</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>700-750 g</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Peeled Potatoes</td>
<td>300-350 g</td>
<td>2-3 min.</td>
<td>Weigh the potatoes after peeling, washing and cutting into a similar size. Put them into a glass bowl with lid. Add 45 ml (3 tablespoons) water when cooking 300-450 g, add 60 ml (4 tablespoons) for cooking 500-750 g.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>400-450 g</td>
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<td></td>
<td></td>
<td>500-550 g</td>
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<td></td>
<td>600-650 g</td>
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<tr>
<td></td>
<td></td>
<td>700-750 g</td>
<td></td>
<td></td>
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<tr>
<td>3</td>
<td>Roast Fish</td>
<td>200-300g (1 pc)</td>
<td>3 min.</td>
<td>Brush skin of whole fish with oil and add herbs and spices. Put fish side by side, head to tail on rack. Turn over, as soon as the beep sounds.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>400-500g (1-2 pcs)</td>
<td></td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>600-700g (2 pcs)</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>800-900g (2-3 pcs)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Chicken Pieces</td>
<td>200-300g (1 pc)</td>
<td>2-3 min.</td>
<td>Brush the chicken pieces with oil and spice them with pepper, salt and paprika. Put them in a circle on the high rack with the skin-side down. Turn over, as soon as the beep sounds.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>400-500g (2 pcs)</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>600-700g (3 pcs)</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>800-900g (3-4 pcs)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Roast Beef/Roast Lamb</td>
<td>900-1000g</td>
<td>10-15 min.</td>
<td>Brush the beef/lamb with oil and spices (pepper only, salt should be added after roasting). Put it on the low rack with the fat-side down. Turn over, when the oven beeps. After roasting and during standing time it should be wrapped in aluminium foil.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1200-1300g</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>1400-1500g</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Using the Auto Reheat Feature

The five Auto Reheat ( ) features provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the size of the serving by pressing the ( ) and ( ) buttons.

- Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

1. Press the Auto Reheat ( ) button.
2. Select the type of food that you are cooking by pressing the Auto Reheat ( ) button. Refer to the table on the following page for a description of the various pre-programmed settings.
3. Select the size of the serving by pressing the ( ) and ( ) buttons.
4. Increase or decrease the cooking time, if necessary, by pressing the More/Less button respectively.
5. Press the Start button.

Result: The food is cooked according to the pre-programmed setting selected.
- When cooking has finished, the oven will beep and flash “ENJOY MEAL” four times. The oven will then beep one time per minute.
Using the Auto Reheat Feature (continued)

The following table presents the various Auto Reheat Programmes, quantities, standing times and appropriate recommendations. Programmes no 1, 2 and 3 are running with microwave energy only. Programmes no 4 and 5 are running with a combination of microwaves and convection.

<table>
<thead>
<tr>
<th>Code</th>
<th>Food</th>
<th>Serving Size</th>
<th>Standing Time</th>
<th>Recommendations</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Beverage (room-temperature)</td>
<td>150 ml (1 cup)</td>
<td>1-2 mins</td>
<td>Pour the liquid into ceramic cups only and reheat uncovered. Place one cup in the center, 2 cups opposite to each other and 3 or 4 cups in a circle. Leave them to stand in the microwave oven. Stir drinks before and after standing time. Be careful while taking the cups out (see safety instructions for liquids).</td>
</tr>
<tr>
<td></td>
<td></td>
<td>300 ml (2 cups)</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>450 ml (3 cups)</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>600 ml (4 cups)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Ready Meal (chilled)</td>
<td>300 - 350 g</td>
<td>3min.</td>
<td>Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).</td>
</tr>
<tr>
<td></td>
<td></td>
<td>400 - 450 g</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>500 - 550 g</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Soup/Sauce (chilled)</td>
<td>200 - 250 ml</td>
<td>2 - 3min.</td>
<td>Pour into a deep ceramic soup plate or bowl and cover with plastic lid during heating. Stir the soup, as soon as the oven beeps. (oven keeps operating and is stopped, when you open the door). Stir carefully before and after standing time.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>300 - 350 ml</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>400 - 450 ml</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>500 - 550 ml</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>600 - 650 ml</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>700 - 750 ml</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Frozen Pizza</td>
<td>300-400 g</td>
<td>-</td>
<td>Place one frozen pizza (-18°C) on the low rack, place two frozen pizzas on the low and high rack.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>450-550 g</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>600-700 g</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Frozen Bread Rolls</td>
<td>100-150 g (2pcs)</td>
<td>3 - 5min.</td>
<td>Put 2 to 6 frozen bread rolls (-18°C) in a circle on the low rack. Put 8 frozen bread rolls equally on the low and high rack. This program is suitable for small frozen bakery products as bread rolls, ciabatta rolls and small baguettes.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>200-250 g (4pcs)</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>300-350 g (6pcs)</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>400-450 g (8pcs)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Using the Power Defrost Feature

The Power Defrost ( ) feature enables you to defrost meat, Poultry, fish, bread, cake and fruit. The defrost time and power level are set automatically. You simply select the programme and the weight.

- 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. Press the Power Defrost ( ) button.
2. Select the type of food that you are cooking by pressing the Power Defrost ( ) button. Refer to the table on the following page for a description of the various pre-programmed settings.
3. Select the food weight by pressing the (↑) and (↓) buttons.
4. Press Start button.
   Result: ◆ Defrosting begins. ◆ The oven beeps through defrosting to remind you to turn the food over.
5. Press the Start again to finish defrosting.
   Result: When cooking has finished, the oven will beep and flash "ENJOY MEAL" four times. The oven will then beep one time per minute.
   You can also defrost food manually. To do so, select the microwave function with a power level of 180 W. Refer to the section entitled "Defrosting" on page 27 for further details.
Using the Power Defrost Feature (continued)

The following table presents the various Power Defrost programmes, quantities, standing times and appropriate recommendations. Remove all kind of package material before defrosting. Place meat, poultry and fish on a ceramic plate.

<table>
<thead>
<tr>
<th>Code</th>
<th>Food</th>
<th>Serving Size</th>
<th>Standing Time</th>
<th>Recommendations</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Meat</td>
<td>200-2000g</td>
<td>20-90 min.</td>
<td>Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops and minced meat.</td>
</tr>
<tr>
<td>2</td>
<td>Poultry</td>
<td>200-2000g</td>
<td>20-90 min.</td>
<td>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 pieces.</td>
</tr>
<tr>
<td>3</td>
<td>Fish</td>
<td>200-2000g</td>
<td>20-60 min.</td>
<td>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.</td>
</tr>
<tr>
<td>4</td>
<td>Bread/Cake</td>
<td>125-1000g</td>
<td>10-60 min.</td>
<td>Put bread or cake on a piece of kitchen paper and 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.</td>
</tr>
<tr>
<td>5</td>
<td>Fruit</td>
<td>100-600g</td>
<td>5-20 min.</td>
<td>Spread fruits evenly into a flat glass dish or use a flat ceramic plate. This programme is suitable for all kinds of fruit.</td>
</tr>
</tbody>
</table>

Using the Aqua Auto Cook Feature

The five Aqua Auto Cook( ) feature provide pre-programmed cooking time. You do not need to set either the cooking time or power level. You can adjust the number of servings by pressing the select buttons. First, place the food in the centre of the turntable and close the door.

1. Press the Aqua Auto Cook( ) button.

2. Select the type of food that you are cooking by pressing the Aqua Auto Cook( ) button. Refer to the table on the following page for a description of the various pre-programmed settings.

3. Increase or decrease the cooking time, if necessary, by pressing the More/Less button respectively.

4. Press Start button.

Result: The food is cooked according to the pre-programmed setting selected.
- When cooking has finished, the oven will beep and flash “ENJOY MEAL” four times. The oven will then beep one time per minute.
Using the Aqua Auto Cook Feature (continued)

The following table presents the various Aqua Auto Cook Programmes, quantities, standing times and appropriate recommendations. These programmes can only be used together with the aqua steam cook accessory. The cooking time depends on size, thickness and type of food. When steaming thin slices or small pieces, push less button. When steaming thick slices or big sized pieces of food you can add time with more button. These programmes are running with microwave energy only.

<table>
<thead>
<tr>
<th>Code</th>
<th>Food</th>
<th>Serving Size</th>
<th>Quantity of cold water</th>
<th>Recommendations</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Fresh vegetables</td>
<td>200-800g</td>
<td>500 ml</td>
<td>Rinse and clean the vegetables, cut into slices or similar sized pieces. Pour ½ l water into square bowl of aqua steam dish. Set stainless steel tray in bowl, add vegetables and cover with square stainless steel lid. Put aqua steam dish on turntable. This programme is suitable for small pieces of vegetables such as broccoli florets, cauliflower florets, sliced carrots, courgettes and pepper.</td>
</tr>
<tr>
<td>2</td>
<td>Fresh vegetables</td>
<td>200-800g</td>
<td>500 ml</td>
<td>Rinse and clean the vegetables. Pour ½ l water into square bowl of aqua steam dish. Set stainless steel tray in bowl, add vegetables and cover with square stainless steel lid. Put aqua steam dish on turntable. This programme is suitable for big pieces of vegetables such as corn on the cob, artichokes, whole cauliflower, whole romanesco, potatoes and cabbage cut into quarters.</td>
</tr>
<tr>
<td>3</td>
<td>Fish Fillets</td>
<td>100-600g</td>
<td>500 ml</td>
<td>Rinse and clean the fish fillets. Pour ½ l water into square bowl of aqua steam dish. Set stainless steel tray in bowl, add fish fillets side by side. You can add salt, herbs and 1-2 tbsp lemon juice. Cover with square stainless steel lid. Put aqua steam dish on turntable. This programme is suitable for fish fillets like salmon, rose fish, pollack, tuna and cod fish.</td>
</tr>
</tbody>
</table>

4 Eggs 4-6 eggs 500 ml Pour ½ l water into square bowl of aqua steam dish. Set stainless steel tray in bowl. Pierce 4-6 fresh eggs (medium size) and set into the small cavities of the tray. Cover with square stainless steel lid and set aqua steam dish on turntable. When cooking 1-3 eggs push less button, when cooking 7-9 eggs or large eggs push more button.

5 Chicken breast 100-600 g 500 ml Rinse and clean the chicken breast fillets. Pour water into square bowl of aqua steam dish. You can add herbs and spices to the water. Set stainless steel tray in bowl, add chicken breasts side by side and cover with square stainless steel lid. Put aqua steam dish on turntable. This programme is suitable for chicken breast and turkey breast fillets. When steaming drumsticks push more button.
Using the Fermentation Feature

With the Fermentation feature, the cooking time is set automatically. You can adjust the number of servings by pressing the select buttons. First, place the food in the centre of the turntable and close the door.

1. Press the **Fermentation** button.

2. Select the type of food that you are cooking by pressing the **Fermentation** button. Refer to the table on the following page for a description of the various pre-programmed settings.

3. Increase or decrease the cooking time, if necessary, by pressing the **More/Less** button respectively.

4. Press **Start** button.

**Result:** The food is cooked according to the auto-setting selected.
- When cooking has finished, the oven will beep and flash "ENJOY MEAL" four times. The oven will then beep one time per minute.

---

Fermentation Settings

The following table presents special functions for preparing yoghurt and rising yeast dough. It contains quantities, standing times and appropriate recommendations. Programme no 1 is running with a combination of microwaves and convection. The turntable rotates in the beginning and does not rotate after 1/3 of time has passed. Programme no 2 is running with convection only (no rotation of turntable).

<table>
<thead>
<tr>
<th>Code</th>
<th>Food</th>
<th>Serving Size</th>
<th>Standing Time</th>
<th>Recommendations</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Rising Yeast Dough</td>
<td>500-1000g</td>
<td>5-10 min in baking dish</td>
<td>Refer to the basic recipes below. Put dough in a big glass bowl (Ø 18 cm) and cover with microwave cling film. Put bowl on the low rack. The process of rising yeast dough can be stopped when the dough has doubled its volume. You can extend time by pushing more button. For pizza dough we recommend to use less button.</td>
</tr>
<tr>
<td>2</td>
<td>Yoghurt</td>
<td>1000 ml</td>
<td>12 hours in fridge</td>
<td>Use a large glass or ceramic bowl (Ø 20 cm). Mix 100g natural yoghurt with 1 litre long-life milk (room temperature; 3.5% fat). Cover bowl with cling film and set on low rack. When preparing yoghurt first time, we recommend to use fermenting powder with dried lactic acid bacteria and push more button (9 hours). Follow-on inoculations can be done with normal time of 8 hours or less. When using 6-7 ceramic cups or small glass bowls you can use less button.</td>
</tr>
</tbody>
</table>

---

Basic Recipes

**Cake:**
- Mix 500 g white flour, 1 package dried yeast (7 g), 50 g sugar, and 1/4 teaspoon salt. Add 250 ml warm milk (to warm chilled milk use 30-40 sec. with 900W) and mix well. Add 100 g soft butter (to soften chilled butter use 30-40 sec. with 900W), 1 fresh egg (room temperature) and prepare dough using knead function of your kitchen-mashine for 5 minutes.

**Pizza:**
- Mix 300 g white flour, 1 package dried yeast (7 g), 1 teaspoon sugar, and 1 teaspoon salt. Add 200 ml Luke warm water, 1 tablespoon olive oil and prepare dough using knead function of your kitchen-mashine for 5 minutes.
Using Crust Plate

CE1161T / CE1163F only

Normally when cooking in microwave oven, using grill or microwave mode in grill/convection ovens, foods like pastries and pizza become soggy from button side. Using the Samsung Crust plate helps to gain a crispy cooked result of your food.

The crust plate can also be used for bacon, eggs, sausages, etc.

Before using the crust plate, preheat it by selecting the combination mode for 3 to 5 minutes:
- Combination of convection (250°C) and microwaves.
- Combination of grill and microwaves (600 W power level)
- See page 20 and page 21 respectively.

1. Preheat the crust plate, as described above.
   - Use oven gloves at all times as the crust plate will become very hot.
2. Brush the plate with oil if you are cooking food, such as bacon and eggs, in order to brown the food nicely.
3. Place the food on the crust plate.
   - Do not place any recipients on the crust plate that are not heat-resistant (plastic bowls for example).
4. Place the crust plate on the turntable in the microwave oven.
   - Never place the crust plate in the oven without the turntable.
5. Press the Microwave +Grill (button.
6. Select the appropriate power level by pressing the Microwave +Grill (button.
7. Set the cooking time by pressing 10min, 1min, and 10s button until the appropriate cooking time is displayed.

How to clean the Crust plate

As the crust plate has a Teflon layer, if you use it incorrectly, it can be damaged.
- Never cut the food on the plate. Remove the food from the plate before to cutting into slices.
- Turn the food over preferably with a plastic or wooden spatula.

Crust Plate Setting

We recommend to preheat the crust plate directly on the turntable. Preheat the crust plate with the 600W + Grill-function and follow the times and instructions in the table.

<table>
<thead>
<tr>
<th>Food</th>
<th>Quantity</th>
<th>Preheat time(min.)</th>
<th>Cooking Mode</th>
<th>Cooking Time(min.)</th>
<th>Recommendations</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon</td>
<td>4-6 slices (80 g)</td>
<td>3</td>
<td>600W + Grill</td>
<td>3½- 4½</td>
<td>Preheat crust plate. Put slices side by side on crust plate. Put crust plate on high rack.</td>
</tr>
<tr>
<td>Grilled Tomatoes</td>
<td>400 g (4pcs)</td>
<td>3</td>
<td>300W + Grill</td>
<td>6-7</td>
<td>Preheat crust plate. Cut tomatoes in halves. Put some cheese on top. Arrange in a circle on crust plate and set on high rack.</td>
</tr>
<tr>
<td>Omelette</td>
<td>300 g</td>
<td>3-4</td>
<td>450W + Grill</td>
<td>4-5</td>
<td>Beat 3 eggs, add 2 tbsp. milk, herbs and spices. Cut one tomato in cubes. Preheat crust plate, put tomato pieces on plate, add beaten eggs and 50g grated cheese evenly. Set plate on high rack.</td>
</tr>
<tr>
<td>Grilled Vegetables</td>
<td>250 g</td>
<td>3-4</td>
<td>450W+ Grill</td>
<td>8-9</td>
<td>Preheat crust plate and brush with 1 tbsp. oil. Put fresh sliced vegetables on plate e.g. pieces of pepper, onions, courgette slices and mushrooms. Set crust plate on high rack.</td>
</tr>
<tr>
<td>Frozen Wrap with topping</td>
<td>150 g</td>
<td>2-3</td>
<td>600W + Grill</td>
<td>2-3</td>
<td>Preheat crust plate. Put the flat frozen wrap with topping on the crust plate. Leave crust plate on turntable. After cooking roll wrap.</td>
</tr>
<tr>
<td>Frozen Pizza</td>
<td>300-400g</td>
<td>4-5</td>
<td>600W + Grill</td>
<td>6-8</td>
<td>Preheat crust plate. Put the frozen pizza on the crust plate. Put crust plate on high rack.</td>
</tr>
</tbody>
</table>
Crust Plate Setting (continued)

<table>
<thead>
<tr>
<th>GB</th>
<th>Food Description</th>
<th>Quantity</th>
<th>Preheat time(min.)</th>
<th>Cooking Mode</th>
<th>Cooking Time(min.)</th>
<th>Recommendations</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Mini-Pizza-Snacks (frozen)</td>
<td>9 x 30 g (270g)</td>
<td>3-4</td>
<td>450W+ Grill</td>
<td>6-7</td>
<td>Preheat crust plate. Put the frozen mini-pastries, such as Pizzas or Quiches on the crust plate. Put crust plate on high rack.</td>
</tr>
<tr>
<td></td>
<td>Oven Chips (frozen)</td>
<td>300 g</td>
<td>3-4</td>
<td>450W+ Grill</td>
<td>12-14</td>
<td>Preheat crust plate. Distribute oven chips on crust plate. Put crust plate on the high rack. Turn over after half of cooking time.</td>
</tr>
<tr>
<td></td>
<td>Chicken Nuggets (frozen)</td>
<td>250 g</td>
<td>4</td>
<td>600W+ Grill</td>
<td>6-7</td>
<td>Preheat crust plate. Brush plate with 1 tbsp. oil. Put chicken nuggets on crust plate. Put crust plate on the high rack. Turn over after 4-5 minutes.</td>
</tr>
<tr>
<td></td>
<td>Apple Tarte (fresh)</td>
<td>500 g</td>
<td>3</td>
<td>300W+ Grill</td>
<td>12-14</td>
<td>Prepare 250g short pastry, and slice two apples into thin slices. Preheat crust plate. Put thin short pastry on crust plate. Top with apple slices and 1-2 tbsp. sugar. Put plate with the apple tarte on high rack.</td>
</tr>
</tbody>
</table>

Multistage Cooking

Your microwave oven can be programmed to cook food in up to four stages (the Convection, Microwave+Convection and Fast Preheat mode can not be used in Multistage cooking). Example: You wish to defrost food and cook it without having to reset the oven after each stage. You can thus defrost and cook a 1.8 kg chicken in four stages:
- Defrosting
- Microwave cooking for 30 minutes
- Grill for 15 minutes

Defrosting and standing must be the first two stages. Combination and Grill can only be used once during the remaining two stages. However microwave can be used twice (at two different power levels).

1. Press the Power Defrost (button.
2. Select the type of food that you are cooking by pressing the Power Defrost (button.
3. Select the weight by pressing the (+) and (-) buttons the appropriate number of times (1800 g in the example).
4. Press the Microwave ( button.
5. Set the microwave power level by pressing the Microwave ( button to select the appropriate Power Level (450W in the example).
6. Set the cooking time by pressing the 10min, 1min and 10s buttons (30 minutes in the example).
7. Press the Grill (button.
8. Set the cooking time by pressing the 10min, 1min and 10s buttons the appropriate number of times (15 minutes in the example).
9. Press Start button.

Result: When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.
Fast Preheating the Oven

For convection cooking, it is recommended that you fast preheat the oven to the appropriate temperature before placing the food in the oven. When the oven reaches the requested temperature, it is maintained for approximately 10 minutes; it is then switched off automatically. Check that the heating element is in the correct position for the type of cooking that you require.

1. Press the Fast Preheat button.
   Result: The following indications are displayed:
           250°C (temperature)

2. Press the Fast Preheat button one or more times to set the temperature.

3. Press the Start button.
   Result: The oven is preheated to the requested temperature.
            ◆ Upon arrival at the preset temperature, the oven beeps 6 times and the temperature is kept for 10 minutes.
            ◆ After 10 minutes, the beeps 4 times and the operation stops.

In case the inner temperature has reached the preset temperature, the beeps 6 times when temperature and the preset temperature is kept for 10 minutes.

If you would like to know the current temperature of oven cavity, press Fast Preheat button.

Cooking by Convection

The convection mode enables you to cook food in the same way as in a traditional oven. The microwave mode is not used. You can set the temperature, as required, in a range varying from 40°C to 250°C in eight preset levels. The maximum cooking time is 60 minutes.

If you wish to Fast Preheat the oven, see page 17.
- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and browning, if you use the low rack.

Check that the heating element is in the horizontal position and that the turntable is in position. Open the door and place the recipient on the low rack and set on turntable.

1. Press the Convection ( ) button.
   Result: The following indications are displayed:
           (convection mode)
           250°C (temperature)

2. Press the Convection ( ) button once or more times to set the temperature.

3. Set the cooking time by pressing the 10min, 1min and 10s buttons.

4. Press the Start button.
   Result: Cooking starts:
            ◆ When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

You can check the temperature at any time by pressing the Fast Preheat button.
Grilling

The grill enables you to heat and brown food quickly, without using microwaves.
- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and grilling results, if you use the high rack.

Check that the heating element is in the horizontal position, and that the appropriate rack is in position.

1. Open the door and place the food on the rack.
2. Press the Grill ( ) button.
   Result: The following indications are displayed:
   - (one-stage cooking)
   - (grill mode)
   - You cannot set the temperature of the grill.
3. Set the grilling time by pressing the 10min, 1min and 10s buttons.
   - The maximum grilling time is 60 minutes.
4. Press the Start button.
   Result: Grilling starts:
   - When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

Choosing the Heating Element Position

The heating element is used when grilling.
The heating element is used when cooking food by convection, grilling or spit roasting. It can be placed in one of two positions:
- Horizontal position for convection cooking and grilling
- Vertical position for spit roasting only (CE1162M/CE1163F)

Only change the position of the heating element when it is cold and do not apply excessive force when placing it in the vertical position.

To set the heating element to the...
- Vertical position (spit roasting only: CE1162M/CE1163F)
  - Pull down on the heating element
  - Push it towards the back of the oven until it is parallel with the back wall
- Horizontal position (convection cooking and grilling)
  - Pull the heating element towards you
  - Push it upwards until it is parallel with the ceiling (top) of the oven

Choosing the Accessories

Traditional convection cooking does require cookware. You should, however, use only cookware that you would use in your normal oven.
Microwave-safe containers are not usually suitable for convection cooking; don’t use plastic containers, dishes, paper cups, towels, etc.
If you wish to select a combined cooking mode (microwave and grill or convection), use only recipients that are microwave-safe and oven-proof. Metallic cookware or utensils may damage your oven.

For further details on suitable cookware and utensils, refer to the Cookware Guide on page 23.
**Spit-Roasting**

**CE1162M / CE1163F only**

The barbecue spit is useful for grilling, as you do not need to turn the meat over. It can be used for combined microwave and Convection cooking.

- Make sure that the weight of the meat is evenly distributed on the spit and that the spit rotates evenly.
- Always use oven gloves when touching the recipients in the oven, as they will be very hot.

1. Push the roasting spit through the centre of the meat.
   **Example:** Push the spit between the backbone and breast of a chicken.
   Place the spit on its upright on the glass bowl the glass bowl and the glass bowl onto the turntable. To help brown the meat, brush it with and spices oil.

2. Press the **Microwave+Convection** button.

3. Select the temperature by pressing the **Microwave+Convection** button.

4. Set the cooking time by pressing the **10min,1min and 10s** buttons.
   - The maximum cooking time is 60 minutes.

5. Select the appropriate power level by pressing the **Microwave+Convection** button.

6. Press the **Start** button.
   **Result:** Cooking starts and the spit rotates.
   - When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

7. When the meat has been fully cooked, carefully remove the spit, using oven gloves to protect your hands.

---

**Spit Roasting and Barbecuer Setting**

Before using roasting spit or barbecue skewers pull down the heating element to vertical position.

Push it towards the back of the oven until it is parallel with the back wall.

Preheat the oven with the auto preheat function and follow the times and instructions in the table.

<table>
<thead>
<tr>
<th>Food</th>
<th>Quantity</th>
<th>Cooking Mode</th>
<th>Cooking Time(min)</th>
<th>Stand time(min)</th>
<th>Recommendations</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast Chicken</td>
<td>1000-1100g</td>
<td>450W+ Grill</td>
<td>28-32</td>
<td>3-5</td>
<td>Brush the chicken with oil and spices. Put it on the spit. Place the glass bowl with roasting spit in the centre of the turntable. After roasting and during standing time it should be wrapped in aluminium foil.</td>
</tr>
<tr>
<td>Pot Roast Pork</td>
<td>400 g (4pcs)</td>
<td>Grill + Convection</td>
<td>70-90</td>
<td>5-10</td>
<td>Brush the pot roast pork with oil and spices. Put it on the spit. Place the glass bowl with roasting spit in the centre of the turntable. After roasting and during standing time it should be wrapped in aluminium foil.</td>
</tr>
<tr>
<td>Joint of Turkey</td>
<td>300 g</td>
<td>450W + Grill</td>
<td>29-33</td>
<td>5-10</td>
<td>Brush the rolled turkey with oil and spices. Put it on the spit. Place the glass bowl with roasting spit in the centre of the turntable. After roasting and during standing time it should be wrapped in aluminium foil.</td>
</tr>
<tr>
<td>Roast Beef / Roast Lamb</td>
<td>250 g</td>
<td>600W + 160°C</td>
<td>29-34</td>
<td>5-15</td>
<td>Brush the beef/ lamb with oil and spices. Put it on the spit. Place the glass bowl with roasting spit in the centre of the turntable. You can simply use auto cook programme for roast beef/ roast lamb. After roasting and during standing time it should be wrapped in aluminium foil.</td>
</tr>
<tr>
<td>Pork Barbecue Skewers</td>
<td>150 g</td>
<td>Grill + Convection</td>
<td>23-28</td>
<td>2</td>
<td>Prepare skewers evenly with meat cubes and vegetables. Brush them with oil and spices. Put the skewers on the coupler. Place the glass bowl with the skewers in the centre of the turntable.</td>
</tr>
<tr>
<td>Mixed Vegetable Skewers</td>
<td>300-400g</td>
<td>600W + Grill</td>
<td>12-14</td>
<td>-</td>
<td>Prepare skewers evenly with onions, peppers, courgettes or pieces of corn on the cob. Put the skewers on the coupler. Place the glass bowl with the skewers in the centre of the turntable.</td>
</tr>
</tbody>
</table>
Using The Vertical Multi-Spit

**CE1162M / CE1163F only**

**MULTI-SPIT FOR KEBAB**

Using the multi-spit with 6 kebab skewers you can easily barbecue meat, poultry, fish, vegetables (like onions, peppers or courgettes) and fruit which have been cut into pieces.

You can prepare the above food with the kebab skewers by using convection or combination mode.

**USE OF THE MULTI-SPIT WITH KEBAB SKEWERS**

1. For preparing kebabs with the multi-spit use the 6 skewers.
2. Put the same amount of food on each skewer.
3. Place the roasting-spit into the glass bowl and insert the multi-spit into it.
4. Put the glass bowl with the multi-spit in the centre of the turntable.

**REMoviN9 THE MULTI-SPIT FROM THE OVEN AFTER GRILLING**

1. Use oven gloves for taking for glass bowl with the multi-spit out of the oven, because it will be very hot.
2. Remove multi-spit out of the spit stand by using oven gloves as well.
3. Carefully remove the skewers and use a fork for removing the food pieces from the skewers.

**Combining Microwaves and Grill**

You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.

- **ALWAYS** use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
- **ALWAYS** use oven gloves when touching the recipients in the oven, as they will be very hot.

You can improve cooking and grilling, if you use the high rack.

Open the door. Place the food on the rack best suited to the type of food to be cooked. Place the rack on the turntable. Close the door.

1. Press the Microwave +Grill ( ) button.
   - Result: The following indications are displayed:
     - (one - stage cooking)
     - (microwave & grill combi mode)

2. Select the appropriate power level by pressing the Microwave +Grill ( ) button until the corresponding output power is displayed (300-600W).
   - You cannot set the temperature of the grill.

3. Set the cooking time by pressing the 10min, 1min and 10s buttons.
   - The maximum cooking time is 60 minutes.

4. Press the Start button.
   - Result:
     - Combination cooking starts.
     - When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.
Combining Microwaves and Convection

Combination cooking uses both microwave energy and convection heating. No preheating is required as the microwave energy is immediately available.

Many foods can be cooked in combination mode, particularly:
- Roast meats and poultry
- Pies and cakes
- Egg and cheese dishes

ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.

ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.

You can get better cooking and browning, if you use the low rack.

Open the door. Place the food on the turntable or on the low rack which should then be placed on the turntable. Close the door. The heating element must be in the horizontal position.

1. Press the **Microwave+Convection** button.
   
   **Result:** The following indications are displayed:
   - (microwave & convection combi mode)
   - 250°C (temperature)

2. Select the temperature by pressing the **Microwave+Convection** button.

3. Set the cooking time by pressing the **10min, 1min, 10s** buttons.
   - The maximum cooking time is 60 minutes.

4. Select the appropriate power level by pressing the **Combi** button until the corresponding output power is displayed (100-600W).

5. Press the **Start** button.
   
   **Result:**
   - Combination cooking starts.
   - The oven is heated to the required temperature and then microwave cooking continues until the cooking time is over.
   - When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

If you would like to know the current temperature of the oven cavity, press the **Fast Preheat** button.

Combining Convection and Grill

Combination cooking uses both convection and grill heating.

ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.

You can improve cooking and grilling, if you use the high rack.

Open the door. Place the food on the turntable or on the low and high rack which should then be placed on the turntable. Close the door. The heating element must be in the horizontal position.

1. Press the **Convection+Grill** button.
   
   **Result:** The following indications are displayed:

2. Select the temperature by pressing the **Convection+Grill** button.

3. Set the cooking time by pressing the **10min, 1min, 10s** buttons.
   - The maximum cooking time is 60 minutes.

4. Press the **Start** button.
   
   **Result:**
   - Combination cooking starts.
   - When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.
Using the Deodorize Feature

Use this feature after cooking odorous food or when there is a lot of smoke in the oven interior.
First clean the oven interior.
Press the Deodorize button after you have finished cleaning; you will hear four beeps.

- The deodorization time has been specified as 5 minutes. It increases by 30 seconds whenever the +30s button is pressed.
- You can also adjust Deodorize time by pressing the +30s button.
- The maximum deodorization time is 60 minutes.

Manual Stop Turntable Function

The turntable on/off button enables you to use large dishes which fill the whole oven by stopping the turntable from rotating (only manual cooking mode).
The results will be less satisfactory in this case as the cooking is less even. We recommend that you turn the dish by hand halfway through the cooking process.

Warning: Never operate the turntable without food in the oven.
Reason: This may cause fire or damage to the unit.

1. Press the Turntable on/off button.
   Result: The turntable will not rotate.
2. To switch the turntable rotating back on, press the Turntable on/off button again.
   Result: The turntable will rotate.

Safety-locking Your Microwave Oven

Your microwave oven is fitted with a special Child Safety programme, which enables the oven to be “locked” so that children or anyone unfamiliar with it cannot operate it accidentally.
The oven can be locked at any time.

1. Press the Microwave+Convection ( ) and Aqua Clean ( ) buttons at the same time (about three second).
   Result:
   - The oven is locked.
   - The follow indication is display "LOCK".

2. To unlock the oven, press the Microwave+Convection ( ) and Aqua Clean ( ) buttons again at the same time (about three second).
   Result: The oven can be used normally.

Switching the Beeper Off

You can switch the beeper off whenever you want.

1. Press the Fast Preheat and More/Less buttons at the same time (about one second).
   Result: The oven does not beep to indicate the end of a function.
2. To switch the beeper back on, press the Fast Preheat and More/Less buttons again at the same time (about one second).
   Result: The oven operates normally.

Selection and Change of Weight Unit

The weight unit of this MWO is basically set in “Grams”.

1. If you want to change the weight unit to “Pounds”,
   Press the Convection+Grill ( ) and Hold Timer buttons at the same time for about one second.
   Result: The letters “Oz” will appear in the display panel and blink three times. This means weight unit is set in “Pounds”.
2. To set weight unit back to “Grams”;
   Press the Convection+Grill ( ) and Hold Timer buttons at the same time for about one second.
   Result: The letter “g” will appear in the display panel and blink three times. This means weight unit is set in “Grams”.

(continued on next page)
### 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.

<table>
<thead>
<tr>
<th>Cookware</th>
<th>Microwave-Safe</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aluminium foil</td>
<td>✗ ✔</td>
<td>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.</td>
</tr>
<tr>
<td>Crust plate</td>
<td>✔</td>
<td>Do not preheat for more than 8 minutes.</td>
</tr>
<tr>
<td>China and earthenware</td>
<td>✔</td>
<td>Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless deco-rated with a metal trim.</td>
</tr>
<tr>
<td>Disposable polyester</td>
<td>✔</td>
<td>Some frozen foods are packaged in these dishes.</td>
</tr>
<tr>
<td>Cardboard dishes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fast-food packaging</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Polystyrene cups</td>
<td>✔</td>
<td>Can be used to warm food. Overheating may cause the polystyrene to melt.</td>
</tr>
<tr>
<td>• Paper bags or newspaper</td>
<td>✗</td>
<td>May catch fire.</td>
</tr>
<tr>
<td>• Recycled paper or metal trims</td>
<td>✗</td>
<td>May cause arcing.</td>
</tr>
<tr>
<td>Glassware</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Oven-to-table ware</td>
<td>✔</td>
<td>Can be used, unless decorated with a metal trim.</td>
</tr>
<tr>
<td>• Fine glassware</td>
<td>✔</td>
<td>Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.</td>
</tr>
<tr>
<td>• Glass jars</td>
<td>✔</td>
<td>Must remove the lid. Suitable for warming only.</td>
</tr>
<tr>
<td>Metal</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Dishes</td>
<td>✗</td>
<td>May cause arcing or fire.</td>
</tr>
<tr>
<td>• Freezer bag twist ties</td>
<td>✗</td>
<td></td>
</tr>
<tr>
<td>Paper</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Plates, cups, napkins,</td>
<td>✔</td>
<td>For short cooking times and warming. Also to absorb excess moisture.</td>
</tr>
<tr>
<td>• Kitchen paper</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Recycled paper</td>
<td>✗</td>
<td>May cause arcing.</td>
</tr>
</tbody>
</table>

#### 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** ✗ ✔: 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
- ✗: Use Caution
- ✗: 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 the 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.

Cooking Guide for frozen vegetables
Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time - see table. Continue cooking to get the result you prefer. Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

<table>
<thead>
<tr>
<th>Food</th>
<th>Portion</th>
<th>Power</th>
<th>Time (min.)</th>
<th>Standing Time (min.)</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach</td>
<td>150g</td>
<td>600W</td>
<td>5-6</td>
<td>2-3</td>
<td>Add 15 ml (1 tablespoon) cold water.</td>
</tr>
<tr>
<td>Broccoli</td>
<td>300g</td>
<td>600W</td>
<td>8-9</td>
<td>2-3</td>
<td>Add 30 ml (2 tbsp.) cold water.</td>
</tr>
<tr>
<td>Peas</td>
<td>300g</td>
<td>600W</td>
<td>7-8</td>
<td>2-3</td>
<td>Add 15 ml (1 tbsp.) cold water.</td>
</tr>
<tr>
<td>Green Beans</td>
<td>300g</td>
<td>600W</td>
<td>7½-8½</td>
<td>2-3</td>
<td>Add 30 ml (2 tbsp.) cold water.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food</th>
<th>Portion</th>
<th>Power</th>
<th>Time (min.)</th>
<th>Standing Time (min.)</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Vegetables (carrots/peas/corn)</td>
<td>300g</td>
<td>600W</td>
<td>7-8</td>
<td>2-3</td>
<td>Add 15 ml (1 tbsp.) cold water.</td>
</tr>
<tr>
<td>Mixed Vegetables (Chinese style)</td>
<td>300g</td>
<td>600W</td>
<td>7½-8½</td>
<td>2-3</td>
<td>Add 15 ml (1 tbsp.) cold water.</td>
</tr>
</tbody>
</table>

* Cooking Guide for rice and pasta
Rice:
Use a large glass pyrex bowl with lid – rice doubles in volume during cooking. Cook covered. After the cooking time is over, stir before standing time and salt or add herbs and butter. Remark: The rice may not have absorbed all water after the cooking time is finished.

Pasta:
Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered. Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

<table>
<thead>
<tr>
<th>Food</th>
<th>Portion</th>
<th>Power</th>
<th>Time (min.)</th>
<th>Standing Time (min.)</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>White Rice (parboiled)</td>
<td>250g</td>
<td>900W</td>
<td>15-16</td>
<td>5</td>
<td>Add 500 ml cold water.</td>
</tr>
<tr>
<td>Brown Rice (parboiled)</td>
<td>250g</td>
<td>900W</td>
<td>20-21</td>
<td>5</td>
<td>Add 500 ml cold water.</td>
</tr>
<tr>
<td>Mixed Rice (rice + wild rice)</td>
<td>250g</td>
<td>900W</td>
<td>16-17</td>
<td>5</td>
<td>Add 500 ml cold water.</td>
</tr>
<tr>
<td>Mixed Corn (rice + grain)</td>
<td>250g</td>
<td>900W</td>
<td>17-18</td>
<td>5</td>
<td>Add 400 ml cold water.</td>
</tr>
<tr>
<td>Pasta</td>
<td>250g</td>
<td>900W</td>
<td>10-11</td>
<td>5</td>
<td>Add 1000 ml hot water.</td>
</tr>
</tbody>
</table>
Cooking Guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

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

All fresh vegetables should be cooked using full microwave power (900W).

<table>
<thead>
<tr>
<th>Food</th>
<th>Portion</th>
<th>Time (min.)</th>
<th>Standing Time (min.)</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli</td>
<td>250g</td>
<td>4½-5</td>
<td>3</td>
<td>Prepare even sized florets. Arrange the stems to the centre.</td>
</tr>
<tr>
<td></td>
<td>500g</td>
<td>7-8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brussels Sprouts</td>
<td>250g</td>
<td>6-6½</td>
<td>3</td>
<td>Add 60-75 ml (5-6 tbsp.) water.</td>
</tr>
<tr>
<td>Carrots</td>
<td>250g</td>
<td>4½-5</td>
<td>3</td>
<td>Cut carrots into even sized slices.</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>250g</td>
<td>5-5½</td>
<td>3</td>
<td>Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.</td>
</tr>
<tr>
<td></td>
<td>500g</td>
<td>7½-8½</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Courgettes</td>
<td>250g</td>
<td>4-4½</td>
<td>3</td>
<td>Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.</td>
</tr>
<tr>
<td>Egg Plants</td>
<td>250g</td>
<td>3½-4</td>
<td>3</td>
<td>Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.</td>
</tr>
<tr>
<td>Leeks</td>
<td>250g</td>
<td>4-4½</td>
<td>3</td>
<td>Cut leeks into thick slices.</td>
</tr>
<tr>
<td>Mushrooms</td>
<td>125g</td>
<td>1½-2</td>
<td>3</td>
<td>Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.</td>
</tr>
<tr>
<td></td>
<td>250g</td>
<td>2½-3</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Onions</td>
<td>250g</td>
<td>5-5½</td>
<td>3</td>
<td>Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.</td>
</tr>
<tr>
<td>Pepper</td>
<td>250g</td>
<td>4½-5</td>
<td>3</td>
<td>Cut pepper into small slices.</td>
</tr>
<tr>
<td>Potatoes</td>
<td>250g</td>
<td>4-5</td>
<td>3</td>
<td>Weigh the peeled potatoes and cut them into similar sized halves or quarters.</td>
</tr>
<tr>
<td></td>
<td>500g</td>
<td>7-8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Turnip Cabbage</td>
<td>250g</td>
<td>5½-6</td>
<td>3</td>
<td>Cut turnip cabbage into small cubes.</td>
</tr>
</tbody>
</table>

REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens and hobs normally take.

Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20°C or a chilled food with a temperature of about +5 to +7°C.

Arranging and covering

Avoid reheating large items such as joint of meat - they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

Power levels and stirring

Some foods can be reheated using 900 W power while others should be reheated using 600 W, 450 W or even 300 W.

- Check the tables for guidance.
- In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example). Stir well or turn food over during reheating for best results. When possible, stir again before serving.
- Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the beverages and stir before, during and after heating.
- Heating and standing times

When reheating food for the first time, it is helpful to make a note of the time taken - for future reference.

- Always make sure that the reheated food is piping hot throughout.
- Allow food to stand for a short time after reheating - to let the temperature even out. The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.
- Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

REHEATING LIQUIDS

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.
Cooking Guide (continued)

REHEATING BABY FOOD

**BABY FOOD:**
Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30-40°C.

**BABY MILK:**
Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby’s bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 37°C.

**REMARK:**
Baby food particularly needs to be checked carefully before serving to prevent burns.

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

### Reheating Baby Food and Milk

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

<table>
<thead>
<tr>
<th>Food</th>
<th>Portion</th>
<th>Power</th>
<th>Time</th>
<th>Standing Time (min.)</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baby food (vegetables + meat)</td>
<td>190g</td>
<td>600W</td>
<td>30sec.</td>
<td>2-3</td>
<td>Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.</td>
</tr>
<tr>
<td>Baby porridge (grain + milk + fruit)</td>
<td>190g</td>
<td>600W</td>
<td>20sec.</td>
<td>2-3</td>
<td>Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.</td>
</tr>
<tr>
<td>Baby milk</td>
<td>100ml</td>
<td>300W</td>
<td>30-40sec.</td>
<td>1min. 10sec.</td>
<td>2-3</td>
</tr>
<tr>
<td></td>
<td>200ml</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Reheating Liquids and Food

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

<table>
<thead>
<tr>
<th>Food</th>
<th>Portion</th>
<th>Power</th>
<th>Time (min.)</th>
<th>Standing Time (min.)</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Drinks (coffee, tea and water)</td>
<td>150ml (1 cup)</td>
<td>900W</td>
<td>1-1½</td>
<td>1-2</td>
<td>Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well.</td>
</tr>
<tr>
<td></td>
<td>300ml (2 cups)</td>
<td></td>
<td>2-2½</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>450ml (3 cups)</td>
<td></td>
<td>3-3½</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>600ml (4 cups)</td>
<td></td>
<td>3½-4</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soup (chilled)</td>
<td>250 g</td>
<td>900W</td>
<td>2½-3</td>
<td>2-3</td>
<td>Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving.</td>
</tr>
<tr>
<td></td>
<td>350 g</td>
<td></td>
<td>3-3½</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>450 g</td>
<td></td>
<td>3½-4</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>550 g</td>
<td></td>
<td>4½-5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stew (chilled)</td>
<td>350g</td>
<td>600W</td>
<td>4½-5½</td>
<td>2-3</td>
<td>Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.</td>
</tr>
<tr>
<td>Pasta with sauce (chilled)</td>
<td>350g</td>
<td>600W</td>
<td>3½-4½</td>
<td>3</td>
<td>Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.</td>
</tr>
<tr>
<td>Filled pasta with sauce (chilled)</td>
<td>350g</td>
<td>600W</td>
<td>4-5</td>
<td>3</td>
<td>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.</td>
</tr>
<tr>
<td>Plated Meal (chilled)</td>
<td>350g</td>
<td>600W</td>
<td>4½-5½</td>
<td>3</td>
<td>Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling film. Stir before serving.</td>
</tr>
<tr>
<td></td>
<td>450g</td>
<td></td>
<td>5½-6½</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>550g</td>
<td></td>
<td>6½-7½</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese Fondue ready-to-serve (chilled)</td>
<td>400g</td>
<td>600W</td>
<td>6-7</td>
<td>1-2</td>
<td>Put the ready-to-serve cheese fondue in a suitable sized glass pyrex bowl with lid. Stir occasionally during and after reheating. Stir well before serving.</td>
</tr>
</tbody>
</table>
Cooking Guide (continued)

DEFROSTING
Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.

Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.

Put the frozen food on a dish without cover. Turn over halfway, drain off any liquid and remove any giblets as soon as possible. Check the food occasionally to make sure that it does not feel warm.

If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.

Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing. Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

### All frozen food should be defrosted using defrosting power level (180 W).

<table>
<thead>
<tr>
<th>Food</th>
<th>Portion</th>
<th>Time (min.)</th>
<th>Standing Time (min.)</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Minced beef</td>
<td>250g</td>
<td>6-7</td>
<td></td>
<td>Place the meat on a flat ceramic plate.</td>
</tr>
<tr>
<td></td>
<td>500g</td>
<td>10-12</td>
<td></td>
<td>Shield thinner edges with aluminium foil.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Turn over after half of defrosting time!</td>
</tr>
<tr>
<td>Pork steaks</td>
<td>250g</td>
<td>7-8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Poultry</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken pieces</td>
<td>500g (2pcs)</td>
<td>12-14</td>
<td>15-60</td>
<td>First, put chicken pieces skin-side down,</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>whole chicken first breast-side-down on a flat ceramic</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>plate. Shield the thinner parts like wings and ends</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>with aluminium foil.</td>
</tr>
<tr>
<td>Whole chicken</td>
<td>1200g</td>
<td>28-32</td>
<td></td>
<td>Turn over after half of defrosting time!</td>
</tr>
<tr>
<td>Fish</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish fillets/</td>
<td>200g</td>
<td>6-7</td>
<td>10-25</td>
<td>Put frozen fish in the middle of a flat ceramic plate.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Arrange the thinner parts under the thicker parts.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Shield narrow ends with aluminium foil.</td>
</tr>
<tr>
<td>Whole fish</td>
<td>400g</td>
<td>11-13</td>
<td></td>
<td>Turn over after half of defrosting time!</td>
</tr>
<tr>
<td>Fruits</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Berries</td>
<td>300g</td>
<td>6-7</td>
<td>5-10</td>
<td>Spread fruit on a flat, round glass dish (with a large</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>diameter).</td>
</tr>
<tr>
<td>Bread</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bread rolls (each ca. 50 g)</td>
<td>2pcs</td>
<td>1-1½</td>
<td>5-20</td>
<td>Arrange rolls in a circle or bread vertically (like a</td>
</tr>
<tr>
<td></td>
<td>4pcs</td>
<td>2½-3</td>
<td></td>
<td>tower) on kitchen paper in the middle of turntable.</td>
</tr>
<tr>
<td></td>
<td>250g</td>
<td>4-4½</td>
<td></td>
<td>Turn over after half of defrosting time!</td>
</tr>
<tr>
<td></td>
<td>500g</td>
<td>7-9</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Hint: Lat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to -20°C, use the following table as a guide.
Cooking Guide (continued)

**GRILL**
The grill-heating element is located underneath the ceiling of the cavity. It operates while the door is closed and the turntable is rotating. The turntable’s rotation makes the food brown more evenly. Preheating the grill for 4 minutes will make the food brown more quickly.

**Cookware for grilling:**
Should be flameproof and may include metal. Do not use any type of plastic cookware, as it can melt.

**Food suitable for grilling:**
Chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches and all kinds of toast with toppings.

**IMPORTANT REMARK:**
Whenever the grill only mode is used, make sure that the grill-heating element is under the ceiling in the horizontal position and not on the back-wall in the vertical position. Please remember that food must be placed on the high rack, unless another instruction is recommended.

**MICROWAVE + GRILL**
This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking. It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly. Three combination modes are available with this model: 600 W + Grill, 450 W + Grill and 300 W + Grill.

**Cookware for cooking with microwaves + grill**
Please use cookware that microwaves can pass through. Cookware should be flameproof. Do not use metal cookware with combination mode. Do not use any type of plastic cookware, as it can melt.

**Food suitable for microwaves + grill cooking:**
Food suitable for combination mode cooking include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, turning them over half way through cooking). Please refer to the grill table for further details.

**IMPORTANT REMARK:**
Whenever the combination mode (microwave + grill) is used, make sure that the grill heating element is under the ceiling in the horizontal position and not on the back-wall in the vertical position. The food should be placed on the high rack, unless another instruction is recommended. Otherwise it has to be placed directly on the turntable. Please refer to the instructions in the following chart. The food must be turned over, if it is to be browned on both sides.

---

### Grill guide for frozen food

Preheat the grill with the grill function for 3 minutes, unless indicated differently. Use the power levels and times in this table as guide lines for grilling.

<table>
<thead>
<tr>
<th>Food</th>
<th>Portion</th>
<th>Power</th>
<th>Time (min.)</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Burger</strong> (raw frozen)</td>
<td>2 pieces (125 g)</td>
<td>450W+Grill</td>
<td>5-6</td>
<td>Put the raw burger in a circle on the high rack. Turn over after 3½ (125 g) and after 5 min. (250 g). Put burger into rolls.</td>
</tr>
<tr>
<td><strong>Hamburger, Cheeseburger etc.</strong> (ready, cooked with bread roll)</td>
<td>2 pcs (300 g)</td>
<td>600W+Grill without preheating</td>
<td>5-6</td>
<td>Put frozen burger side by side on a flameproof dish. Place plate directly on the turntable. Stand for 2-3 minutes.</td>
</tr>
<tr>
<td><strong>Gratin</strong> (vegetables or potatoes)</td>
<td>400 g</td>
<td>450W+Grill</td>
<td>13-15</td>
<td>Put frozen gratin into a round glass pyrex dish. Put the dish on the high rack. After cooking stand for 2-3 minutes.</td>
</tr>
<tr>
<td><strong>Fish Gratin</strong></td>
<td>400 g</td>
<td>450W+Grill</td>
<td>19-21</td>
<td>Put frozen fish gratin into a small flat rectangular glass pyrex dish. Put the dish on the low rack. After cooking stand for 2-3 minutes.</td>
</tr>
</tbody>
</table>
## Cooking Guide (continued)

### Grill Guide for fresh food
Preheat the grill with the grill-function for 3 minutes.
Use the power levels and times in this table as guide lines for grilling.

<table>
<thead>
<tr>
<th>Fresh Food</th>
<th>Portion</th>
<th>Power</th>
<th>1. Side Time (min.)</th>
<th>2. Side Time (min.)</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Toast Slices</td>
<td>4 pcs (each 25g)</td>
<td>Grill only</td>
<td>3½-4½</td>
<td>3-4</td>
<td>Put toast slices side by side on the rack.</td>
</tr>
<tr>
<td>Grilled Tomatoes</td>
<td>200 g (2pcs) 400 g (4pcs)</td>
<td>300W + Grill</td>
<td>4-5</td>
<td>5½-6½</td>
<td>Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the high rack. Stand for 2-3 minutes.</td>
</tr>
<tr>
<td>Tomato-Cheese Toast</td>
<td>4 pcs (300 g)</td>
<td>300W + Grill</td>
<td>4½-5½</td>
<td>-</td>
<td>Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.</td>
</tr>
<tr>
<td>Toast Hawaii (ham, pineapple, cheese slices)</td>
<td>2 pcs (300 g) 4 pcs (600 g)</td>
<td>450W + Grill</td>
<td>4-5</td>
<td>6½-7½</td>
<td>Toast the bread slices first. Put the toast with topping on the high rack. Put 2 toasts opposite directly on the high rack. Stand for 2-3 minutes.</td>
</tr>
<tr>
<td>Baked Potatoes</td>
<td>250 g 500 g</td>
<td>600W + Grill</td>
<td>5-6</td>
<td>7½-8½</td>
<td>Cut potatoes into halves. Put them in a circle on the high rack with the cut side to the grill.</td>
</tr>
<tr>
<td>Gratin Potatoes / vegetables (chilled)</td>
<td>450 g</td>
<td>600W + Grill</td>
<td>6½-7½</td>
<td>-</td>
<td>Put the fresh gratin into a small round glass pyrex dish. Put the dish on the high rack. After cooking stand for 2-3 minutes.</td>
</tr>
<tr>
<td>Baked Apples</td>
<td>2 apples (ca.400g) 4 apples (ca.800g)</td>
<td>300W + Grill</td>
<td>6½-7½</td>
<td>11-13</td>
<td>Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the low rack.</td>
</tr>
<tr>
<td>Chicken Pieces</td>
<td>500 g (2pcs) 900 g (3-4pcs)</td>
<td>300W + Grill</td>
<td>10-11</td>
<td>9-10</td>
<td>Brush chicken pieces with oil and spices. Put them in a circle on the high rack. Stand for 2-3 minutes.</td>
</tr>
</tbody>
</table>

### Instructions

- **Lamb Chops** (medium) 400 g (4pcs) Grill only 10-12 8-9 Brush the lamb chops with oil and spices. Lay them in a circle on the high rack. After grilling stand for 2-3 minutes.
- **Pork Steaks** 400 g (2pcs) MW + Grill 300W+ Grill only 8-9 Brush the pork steaks with oil and spices. Lay them in a circle on the high rack. After grilling stand for 2-3 minutes.
- **Roast Fish** 400-500 g 300W + Grill 6-7 7-8 Brush skin of whole fish with oil and add herbs and spices. Put two fishes side by side (head to tail) on the high rack. Stand for 2-3 minutes.
### Cooking Guide (continued)

#### CONVECTION

Cooking with convection is the traditional and well known method of cooking food in a traditional oven with hot air.

The heating element and the fan are situated on the back-wall, so that the hot air is circulating.

**Cookware for convection cooking:**

All conventional ovenproof cookware, baking tins and sheets – anything you would normally use in a traditional convection oven – can be used.

**Food suitable for convection cooking:**

All biscuits, individual scones, rolls and cakes should be made by this mode as well as rich fruit cakes, choux pastry and soufflés.

#### MICROWAVES + CONVECTION

This mode combines the microwave energy with the hot air and is therefore reducing the cooking time while giving the food a brown and crispy surface. Cooking with convection is the traditional and well known method of cooking food in an oven with hot air circulated by a fan on the back-wall.

**Cookware for cooking with microwaves + convection:**

Should be able to let the microwaves pass through. Should be ovenproof (like glass, pottery or china without metal trims); similar to the cookware described under MW + Grill.

**Food suitable for microwave + convection cooking:**

All kinds of meats and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scones and breads.

#### Convection Guide for fresh food like Pie, Quiche, Pizza and Meat

Preheat the convection with the preheating function to the desired temperature, unless we recommend not to preheat the oven—see table.

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

<table>
<thead>
<tr>
<th>Food</th>
<th>Portion</th>
<th>Power</th>
<th>Time (min.)</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>BAGUETTES</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baguette (pre-baked)</td>
<td>200g</td>
<td>180 W +</td>
<td>12-14</td>
<td>Arrange bread rolls on baking paper in a circle on the high rack. Leave the centre clear. Use oven gloves while taking out! Stand 2-3 minutes.</td>
</tr>
<tr>
<td>GARLIC BREAD</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chilled (pre-baked)</td>
<td>200g</td>
<td>180 W +</td>
<td>7-8</td>
<td>Put the chilled baguette on baking paper on the high rack. After baking stand for 2-3 minutes.</td>
</tr>
<tr>
<td>CAKE</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hazelnut Cake (fresh dough)</td>
<td>500g</td>
<td>180 W +</td>
<td>18-20</td>
<td>Put the fresh dough in a small, round, black metal baking dish (diameter 18 cm). Put the cake on the low rack. Stand for 5-10 minutes.</td>
</tr>
<tr>
<td>MARBLE CAKE/ LEMON CAKE (fresh dough)</td>
<td>700g</td>
<td>180 W +</td>
<td>24-26</td>
<td>Put the fresh dough in a rectangular glass or black metal baking dish (length 25 cm). Put the cake on the low rack. Stand for 5-10 minutes.</td>
</tr>
<tr>
<td>DEEP-DISH CAKE (fresh yeast dough)</td>
<td>1000g</td>
<td>Only convection 160°C</td>
<td>40-50</td>
<td>Put the fresh dough in a round deep black metal dish, with a fluted tube in the centre, (diameter 23 cm) e.g. for Guglhupf-Cake. Put the dish on the low rack. Stand for 5-10 minutes.</td>
</tr>
<tr>
<td>SWEET PASTRIES</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>(chilled yeast dough)</td>
<td>250g</td>
<td>100 W +</td>
<td>10-14</td>
<td>Put fresh yeast pastries with raisins or chocolate filling on baking paper in a circle on the high rack. Leave the centre clear. Use oven gloves while taking out! Stand for 5 minutes.</td>
</tr>
</tbody>
</table>

---

**Cooking Guide (continued)**

#### Fresh Food

<table>
<thead>
<tr>
<th>Food</th>
<th>Portion</th>
<th>Power</th>
<th>Time (min.)</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>PIE/QUICHES</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chilled (pre-baked)</td>
<td>300g</td>
<td>300W + 180°C</td>
<td>7-8</td>
<td>Put the chilled pie/quiche on baking paper on the high rack. Stand 2-3 minutes.</td>
</tr>
<tr>
<td>CHOPPED CHICKEN</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>900g</td>
<td></td>
<td>450 W + 220°C</td>
<td>13-15</td>
<td>Brush chicken with oil and spices. Put chicken first breast side down, second side breast side up on the low rack. Stand for 5 minutes.</td>
</tr>
<tr>
<td>SWEET PASTRIES</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>(chilled yeast dough)</td>
<td>250g</td>
<td>100 W + 200°C</td>
<td>10-14</td>
<td>Put fresh yeast pastries with raisins or chocolate filling on baking paper in a circle on the high rack. Leave the centre clear. Use oven gloves while taking out! Stand for 5 minutes.</td>
</tr>
</tbody>
</table>

---

*

---

*This guide is intended as a general reference and may not be suitable for all situations. Please refer to the manufacturer’s instructions for specific guidelines and safety precautions.*
Cooking Guide (continued)

Convection Guide for fresh food like Bread Rolls, Bread and Cake (continued)

<table>
<thead>
<tr>
<th>Food</th>
<th>Portion</th>
<th>Power</th>
<th>Time (min.)</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filled Puff Pastry (chilled)</td>
<td>250 g (5pcs)</td>
<td>Only convection 220°C</td>
<td>15-20</td>
<td>Fill fresh puff pastry dough with e.g. ham, sausages, cheese or vegetables. Put them on baking paper in a circle on the high rack. Fill the fresh dough evenly in a ceramic muffin dish, suitable for 6 medium sized muffins, or use 6 small, round glass pyrex dishes. Put the dish on the low rack. Stand for 5 min.</td>
</tr>
<tr>
<td>Muffins (fresh dough)</td>
<td>6 x 70 g (400-450g)</td>
<td>180 W + 200°C</td>
<td>14-16</td>
<td>Use the power levels and times in this table as guide lines for baking.</td>
</tr>
</tbody>
</table>

Convection guide for frozen food like Bread Rolls, Bread, Cake and Pastry

Preheat the convection with the preheating function until the desired temperature is reached, unless we recommend not to preheat the oven see table. Use the power levels and times in this table as guide lines for baking.

<table>
<thead>
<tr>
<th>Food</th>
<th>Portion</th>
<th>Power</th>
<th>Time (min.)</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bread Rolls (ready baked)</td>
<td>4 pc (each ca. 50 g)</td>
<td>100 W + 180°C without preheating!</td>
<td>7-8</td>
<td>Arrange rolls in a circle on the low rack. Stand for 2-5 minutes.</td>
</tr>
<tr>
<td>Bread Rolls (pre-baked)</td>
<td>4 pc (each ca. 50 g)</td>
<td>100 W + 200°C</td>
<td>7-8</td>
<td>Arrange rolls in a circle on the low rack. Stand for 2-5 minutes.</td>
</tr>
<tr>
<td>Croissants (ready baked)</td>
<td>4 pc (each ca. 60 g)</td>
<td>100 W + 180°C</td>
<td>8-9</td>
<td>Put the croissants on the high rack. After baking stand for 2-3 minutes.</td>
</tr>
<tr>
<td>Baguettes / Garlic Bread (pre-baked)</td>
<td>200-250 g (1pc)</td>
<td>180 W + 200°C</td>
<td>6-7</td>
<td>Put the frozen baguette on baking paper on the low rack. After baking stand for 2-3 minutes.</td>
</tr>
<tr>
<td>Baguettes + topping</td>
<td>250 g (2pcs)</td>
<td>450 W + 220°C</td>
<td>6-7</td>
<td>Put frozen baguettes with topping (e.g. tomato, cheese, ham etc) side by side on the low rack. After baking stand for 2-3 minutes.</td>
</tr>
<tr>
<td>Whole German Bread (pre-baked)</td>
<td>500 g</td>
<td>180 W + 160°C without preheating!</td>
<td>15-17</td>
<td>Put the whole bread on the low rack. After baking stand for 5 minutes.</td>
</tr>
<tr>
<td>Cake Pieces (ready baked with fruit filling)</td>
<td>500-600g</td>
<td>300 W + 160°C without preheating!</td>
<td>9-12</td>
<td>Set frozen cake pieces in a circle on the low rack. After baking stand for 5-10 minutes.</td>
</tr>
<tr>
<td>Cake (ready baked with fruit filling)</td>
<td>1200-1300g</td>
<td>180 W + 160°C without preheating!</td>
<td>18-22</td>
<td>Put frozen cake on baking paper on the low rack. After baking stand for 10-20 minutes.</td>
</tr>
</tbody>
</table>

Convection guide for frozen Pizza, Pasta, Chips and Nuggets

Preheat the convection with the preheating function until the desired temperature is reached, unless we recommend not to preheat the oven see table. Use the power levels and times in this table as guide lines for baking.

<table>
<thead>
<tr>
<th>Food</th>
<th>Portion</th>
<th>Power</th>
<th>Time (min.)</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pizza (pre-baked)</td>
<td>300-400 g</td>
<td>600 W + 220°C</td>
<td>10-11</td>
<td>Place one pizza on the low rack. After baking stand for 2-3 minutes.</td>
</tr>
<tr>
<td>2 Pizzas (pre-baked)</td>
<td>600-700 g (each 300-350 g)</td>
<td>600 W + 220°C</td>
<td>14-15</td>
<td>Place one pizza on the low and one on the high rack. After baking stand for 2-3 minutes.</td>
</tr>
<tr>
<td>Pasta (Lasagne or Cannelloni)</td>
<td>400 g</td>
<td>450 W + 200°C without preheating!</td>
<td>20-22</td>
<td>Put into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen lasagne on the low rack. After cooking stand for 2-3 minutes.</td>
</tr>
<tr>
<td>Pasta (Macaroni, Tortellini)</td>
<td>400 g</td>
<td>450 W + 200°C without preheating!</td>
<td>16-18</td>
<td>Put into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen pasta gratin on the low rack. After cooking stand for 2-3 minutes.</td>
</tr>
<tr>
<td>Chicken Nuggets</td>
<td>250 g</td>
<td>450 W + 200°C</td>
<td>6½-7½</td>
<td>Put chicken nuggets on the low rack. After cooking stand for 2-3 minutes.</td>
</tr>
<tr>
<td>Oven Chips</td>
<td>250 g</td>
<td>300 W + 220°C</td>
<td>15-17</td>
<td>Put oven chips directly on baking paper on the low rack. Turn them over after 2/3 of time.</td>
</tr>
</tbody>
</table>
Cooking Guide (continued)

Grill-Convection Guide for frozen finger food and meat
Preheat the oven with the auto-preheat-function to the desired temperature. Use the power levels and times in this table as guide lines for grill convection combination cooking. Do not touch the hot heater directly after cooking. Use oven gloves while taking out food.

<table>
<thead>
<tr>
<th>Food</th>
<th>Portion</th>
<th>Grill-Conv. Function</th>
<th>Time (min.)</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frozen Baguettes with topping</td>
<td>250 g</td>
<td>220°C</td>
<td>15-17</td>
<td>Put frozen baguettes with topping (e.g. tomato, cheese, ham etc) side by side on the low rack.</td>
</tr>
<tr>
<td>Frozen Self-Rising Pizza</td>
<td>400 g</td>
<td>220°C</td>
<td>13-15</td>
<td>Put frozen self-rising pizza on the low rack.</td>
</tr>
<tr>
<td>Frozen Spring Rolls</td>
<td>2 x 150 g</td>
<td>250°C</td>
<td>22-25</td>
<td>Put frozen spring rolls side by side on the low rack.</td>
</tr>
<tr>
<td>Frozen Potatoe Croquettes</td>
<td>250-500 g</td>
<td>200°C</td>
<td>17-23</td>
<td>Distribute frozen potatoe croquettes or potatoe waffles evenly on the low rack. Turn over during cooking after 2/3 of cooking time.</td>
</tr>
<tr>
<td>Roast Duck Breast</td>
<td>300-400 g</td>
<td>200°C</td>
<td>30-35</td>
<td>Spice and/or marinate fresh duck breast. Put with skin-side up into a flat glass pyrex or ceramic dish. Set dish on low rack.</td>
</tr>
</tbody>
</table>

Aqua Steam Guide for vegetables and fruits
Pour 500 ml cold water into square bowl of aqua steam dish. Set stainless steel tray in bowl, add vegetables and cover with square stainless steel lid. Put aqua steam dish on turntable. The cooking time depends on size, thickness and type of food. When steaming thin slices or small pieces, reduce time. When steaming thick slices or big sized pieces of food you can add time. Use the power levels and times in this table as a guide lines for steam cooking.

<table>
<thead>
<tr>
<th>Food</th>
<th>Portion</th>
<th>Cold Water (ml)</th>
<th>Power</th>
<th>Time (min.)</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli, florets</td>
<td>400g</td>
<td>500ml</td>
<td>900W</td>
<td>12-18</td>
<td>Rinse and clean broccoli. Cut into similar sized florets.</td>
</tr>
<tr>
<td>Brussels sprouts</td>
<td>400g</td>
<td>500ml</td>
<td>900W</td>
<td>15-20</td>
<td>Rinse and clean broccoli. Cut into similar sized florets.</td>
</tr>
<tr>
<td>Cabbage</td>
<td>800g</td>
<td>500ml</td>
<td>900W</td>
<td>25-30</td>
<td>Cut cabbage into quarters. Set pieces on steam tray.</td>
</tr>
<tr>
<td>Carrots</td>
<td>400g</td>
<td>500ml</td>
<td>900W</td>
<td>15-20</td>
<td>Rinse and clean carrots and cut into even slices. Distribute slices on steam tray.</td>
</tr>
<tr>
<td>Cauliflower, whole</td>
<td>600g</td>
<td>500ml</td>
<td>900W</td>
<td>20-25</td>
<td>Clean whole cauliflower and set on steam tray.</td>
</tr>
<tr>
<td>Corn on the cob</td>
<td>400g (2pcs)</td>
<td>500ml</td>
<td>900W</td>
<td>23-28</td>
<td>Rinse and clean corn on the cobs. Put corn on the cobs side by side on the steam tray.</td>
</tr>
<tr>
<td>Courgettes</td>
<td>400g</td>
<td>500ml</td>
<td>900W</td>
<td>10-15</td>
<td>Rinse courgettes and cut them into similar slices. Distribute evenly on the steam tray.</td>
</tr>
<tr>
<td>Frozen Mixed Vegetables</td>
<td>400g</td>
<td>500ml</td>
<td>900W</td>
<td>18-23</td>
<td>Distribute frozen mixed vegetables (-18°C) e.g. broccoli, cauliflower, sliced carrots evenly on stainless steam tray.</td>
</tr>
<tr>
<td>Potatoes (small)</td>
<td>500g</td>
<td>500ml</td>
<td>900W</td>
<td>25-30</td>
<td>Rinse and clean potatoes and pierce skin with a fork. Set whole potatoes evenly on the steam tray.</td>
</tr>
<tr>
<td>Apples</td>
<td>800g (4 apples)</td>
<td>500ml</td>
<td>900W</td>
<td>15-20</td>
<td>Rinse and core apples. Put apples upright side by side on steam tray.</td>
</tr>
<tr>
<td>Pears</td>
<td>800g (4 apples)</td>
<td>500ml</td>
<td>900W</td>
<td>20-25</td>
<td>Rinse and peel and core pears. Put pears upright side by side on steam tray. You can add spices like cinnamon or cloves to the water.</td>
</tr>
</tbody>
</table>
**Cooking Guide (continued)**

**Aqua Steam Guide for Eggs, Fish and Chicken**

Pour 500 ml cold water into square bowl of aqua steam dish. Set stainless steel tray in bowl, add food and cover with square stainless steel lid. Put aqua steam dish on turntable.

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

<table>
<thead>
<tr>
<th>Food</th>
<th>Portion</th>
<th>Power</th>
<th>Time (min.)</th>
<th>Cold Water (ml)</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggs, hard boiled</td>
<td>4-6 eggs</td>
<td>900W</td>
<td>15-20</td>
<td>500ml</td>
<td>Pierce 4-6 fresh eggs and set them in the small cavities of the steam tray.</td>
</tr>
<tr>
<td>Blue Prawns</td>
<td>250 g (5-6pcs)</td>
<td>900W</td>
<td>10-15</td>
<td>500ml</td>
<td>Sprinkle blue prawns with 1-2 tablespoons lemon juice. Put them evenly on steam tray.</td>
</tr>
<tr>
<td>Fish Fillets</td>
<td>500 g (2-3pcs)</td>
<td>900W</td>
<td>12-17</td>
<td>500ml</td>
<td>Sprinkle fish fillets with 1-2 tablespoons lemon juice and add herbs and spices (e.g. rosemary). Put fillets evenly on steam tray.</td>
</tr>
<tr>
<td>Whole Fish</td>
<td>300 g (2 fishes)</td>
<td>900W</td>
<td>15-20</td>
<td>500ml</td>
<td>Rinse and clean whole fish e.g. trout. Cut skin with knife at three areas. Put diagonally in the steam tray. Add herbs, spices and 1-2 tbsp. lemon juice.</td>
</tr>
<tr>
<td>Chicken breast fillets</td>
<td>400 g (2 fillets)</td>
<td>900W</td>
<td>20-25</td>
<td>500ml</td>
<td>Rinse and clean the chicken breast fillets. Put chicken breast fillets side by side on the steam tray.</td>
</tr>
<tr>
<td>Chicken pieces</td>
<td>400 g (5 pcs)</td>
<td>900W</td>
<td>25-30</td>
<td>500ml</td>
<td>Rinse and clean the chicken pieces and add spices. Put chicken pieces side by side on the steam tray.</td>
</tr>
</tbody>
</table>

**Aqua Steam Guide for Two-Level-Steam Cook**

Pour 500 ml cold water into square bowl of aqua steam dish. Set stainless steel tray in bowl and add fish or chicken. Put plastic tray for two level steaming on top of stainless tray and add vegetables. Cover with square stainless steel lid. Put aqua steam dish on turntable.

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

<table>
<thead>
<tr>
<th>Food</th>
<th>Portion</th>
<th>Power</th>
<th>Time (min.)</th>
<th>Cold Water (ml)</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salmon fillets and courgettes</td>
<td>300 g plus 300 g</td>
<td>900W</td>
<td>10-15</td>
<td>500ml</td>
<td>Rinse and drain salmon fillets, sprinkle with 1-2 tbsp. lemon juice and add herbs. Put fish fillets side by side on metal tray. Distribute sliced courgettes on plastic steam tray and set on top of stainless steam tray.</td>
</tr>
<tr>
<td>Chicken breast and broccoli</td>
<td>300 g plus 300 g</td>
<td>900W</td>
<td>18-23</td>
<td>500ml</td>
<td>Rinse and spice chicken breast or turkey breast fillets. Put fillets side by side on stainless tray. Distribute broccoli florets on plastic steam tray and set on top of stainless tray.</td>
</tr>
</tbody>
</table>
**Cooking Guide (continued)**

**SPECIAL HINTS**

**MELTING BUTTER**  
Put 50 g butter into a small deep glass dish. Cover with plastic lid.  
Heat for 30-40 seconds using 900 W, until butter is melted.

**MELTING CHOCOLATE**  
Put 100 g chocolate into a small deep glass dish. Heat for 3-5 minutes, using 450 W until chocolate is melted. Stir once or twice during melting. Use oven gloves while taking out!

**MELTING CRYSTALLIZED HONEY**  
Put 20 g crystallized honey into a small deep glass dish. Heat for 20-30 seconds using 300 W, until honey is melted.

**MELTING GELATINE**  
Lay dry gelatine sheets (10 g) for 5 minutes into cold water. Put drained gelatine into a small glass pyrex bowl. Heat for 1 minute using 300 W. Stir after melting.

**COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)**  
Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water. Cook uncovered in a glass pyrex bowl for 3 ½ to 4 ½ minutes using 900 W, until glaze/icing is transparent. Stir twice during cooking.

**COOKING JAM**  
Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well. Cook covered for 10-12 minutes using 900 W. Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

**COOKING PUDDING**  
Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6 ½ to 7 ½ minutes using 900 W. Stir several times well during cooking.

**BROWNING ALMOND SLICES**  
Spread 30 g sliced almonds evenly on a medium sized ceramic plate. Stir several times during browning for 3 ½ to 4 ½ minutes using 600 W. Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

**Cleaning Your Microwave Oven**

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

- **Inside and outside surfaces**
- **Door and door seals**
- **Turntable and Roller rings**  
  *ALWAYS* ensure that the door seals are clean and the door closes properly.

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 or on the roller ring with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the turntable and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

**Installation & Wiring Instructions**

**IMPORTANT NOTE:**  
The mains lead on this equipment is supplied with a moulded plug incorporating a fuse. The value of the fuse is indicated on the pin face of the plug and, if it requires replacing, a fuse approved to BS1363 of the same rating must be used. Never use the plug with the fuse cover omitted if the cover is detachable. If a replacement fuse cover is required, it must be of the same colour as the pin face of the plug.

Replace covers are available from your Dealer. If the fitted plug is not suitable for the power points in your house or the cable is not long enough to reach a power point, you should obtain a suitable safety approved extension lead or consult your Dealer for assistance. However, if there is no alternative to cutting off the plug, remove the fuse and then safely dispose of the plug. Do not connect the plug to a mains socket, as there is a risk of shock hazard from the bare flexible cord.
Wiring Instructions

**WARNING THIS APPLIANCE MUST BE EARTHED.**

This appliance must be earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock providing an escape wire for the electric current. The appliance is equipped with a mains lead which includes an earth wire for connecting to the earth terminal of your mains plug. The plug must be plugged into a socket that is properly installed and earthed.

- The wires in this mains lead are coloured in accordance with the following code:
  - Green-and-yellow : Earth
  - Blue : Neutral
  - Brown : Live

- As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings indentifying the terminals in your plug, proceed as follows.
- Connect the green-and yellow wire to the terminal in the plug marked with the letter E or the earth symbol (△) or coloured green or green-and-yellow.
- Connect the blue wire to the terminal marked with the letter N or coloured black.

**WARNING**
Ensure that the plug and power cord are not damaged before use.
If you have any reason to remove the moulded plug from this appliance, immediately remove the fuse and dispose of the plug.
Do not connect the plug to a mains socket under any circumstances as there is a danger of electric shock.

**CIRCUITS**
Your microwave oven should be operated on a separate circuit from other appliances. Failure to do this may cause the circuit breaker to trip, the fuse to blow, or the food to cook more slowly.

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Cooking Instructions On Food Packaging

**Microwave Symbols**

On the front of your oven there is a microwave oven symbol, as shown below. This symbol has been introduced for your benefit when cooking or reheating packaged food.

```
  900W
  E
```

Packaged food is also, increasingly, using a microwave symbol similar to the one below.

When you see this

```
  900W
  E
```

Symbol on food packaging, the cooking instructions are based on either the IEC Power Output Rating, or the Reheating Categories A, B, C, D or E.

**Cooking Instructions**

The IEC Power Output rating is an internationally standardised rating, so all microwave manufacturers now use the same method of measuring power output. If food packaging gives cooking instructions based on IEC Power ratings, set cooking times according to the IEC Power of your oven.

For example:
If the cooking instructions are based on a 650W oven, then you will need to reduce some cooking time for the CE1160/CE1161T/CE1162M/CE1163F (900W).

Ready meals are now very convenient and popular. These are meals which are already prepared and cooked by the food manufacturer, and then frozen, chilled or vacuum sealed for long life.

Increasingly, heating times for such ready meals are being based on the Heating Categories A, B, C, D and E.

On this instance, simply match the heating category of your oven to the instructions on the food package, and set your timer accordingly.

For example:
If the heating instructions are 3 minutes on HIGH for a D category oven, then you will need to set your timer for less than 3 minutes on HIGH for the CE1160/CE1161T/CE1162M/CE1163F (E category).

**WARNING**
Always remember that cooking instructions are intended only as a guide. If you have followed the instructions and the food is still not piping hot throughout, simply return it to the oven and cook it until it is.
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 perform repairs.

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.

<table>
<thead>
<tr>
<th>Power source</th>
<th>230 V - 50 Hz AC</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power consumption</td>
<td></td>
</tr>
<tr>
<td>Maximum power</td>
<td>3100 W</td>
</tr>
<tr>
<td>Microwave</td>
<td>1400 W</td>
</tr>
<tr>
<td>Grill (heating element)</td>
<td>1300 W</td>
</tr>
<tr>
<td>Convection (heating element)</td>
<td>1700 W</td>
</tr>
<tr>
<td>Output power</td>
<td>100 W / 900 W - 6 levels (IEC-705)</td>
</tr>
<tr>
<td>240V : 900W</td>
<td>230V : 850W</td>
</tr>
<tr>
<td>Operating frequency</td>
<td>2450 MHz</td>
</tr>
<tr>
<td>Dimensions (W x D x H)</td>
<td></td>
</tr>
<tr>
<td>Outside</td>
<td>522 x 539 x 312 mm</td>
</tr>
<tr>
<td>Oven cavity</td>
<td>355 x 380.6 x 234 mm</td>
</tr>
<tr>
<td>Volume</td>
<td>1.1 Cubic feet</td>
</tr>
<tr>
<td>Weight</td>
<td></td>
</tr>
<tr>
<td>Net</td>
<td>21.5 kg approx.</td>
</tr>
<tr>
<td>Shipping</td>
<td>23.5 kg approx.</td>
</tr>
<tr>
<td></td>
<td>• CE1160</td>
</tr>
<tr>
<td></td>
<td>• CE1161T</td>
</tr>
<tr>
<td></td>
<td>• CE1162M</td>
</tr>
<tr>
<td></td>
<td>• CE1163F</td>
</tr>
<tr>
<td></td>
<td>26.0 kg approx.</td>
</tr>
</tbody>
</table>