

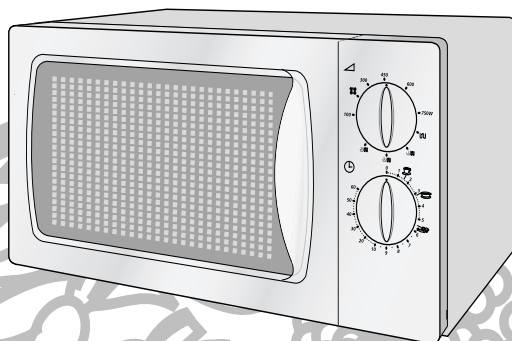
SAMSUNG

MICROWAVE OVEN

Owner's Instructions and Cooking Guide

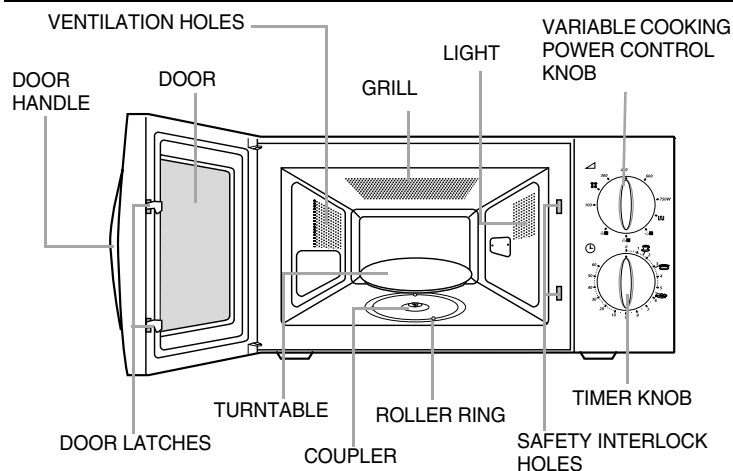
G2719N

The data concerning cooking and baking are informative. The product is for household use. Guarantee commitments are ceased if the appliance is used on purposes other than household e.g. on industry, catering trade or trade activities.


CE

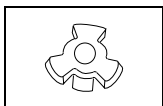
| | |
|---|----|
| Oven..... | 2 |
| Accessories..... | 2 |
| Control Panel..... | 2 |
| Using this Instruction Booklet..... | 3 |
| Safety Precautions..... | 3 |
| Installing Your Microwave oven..... | 4 |
| What to Do if You are in Doubt or Have a Problem..... | 5 |
| Cooking / Reheating..... | 5 |
| Power Levels..... | 5 |
| Stopping the Cooking..... | 6 |
| Adjusting the Cooking Time..... | 6 |
| Manual Defrosting Food..... | 6 |
| Using the Instant Reheat/Cook Feature..... | 6 |
| Instant Reheat/Cook Settings..... | 6 |
| Choosing the Accessories..... | 7 |
| Grilling..... | 7 |
| Combining Microwaves and the Grill..... | 7 |
| Cookware Guide..... | 8 |
| Cooking Guide..... | 9 |
| Cleaning Your Microwave Oven..... | 16 |
| Technical Specifications..... | 16 |

Oven

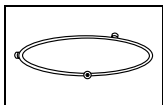


Accessories

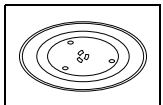
Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.



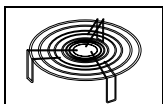
- 1. Coupler**, already placed over the motor shaft in the base of the oven.
Purpose The coupler rotates the turntable.



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



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

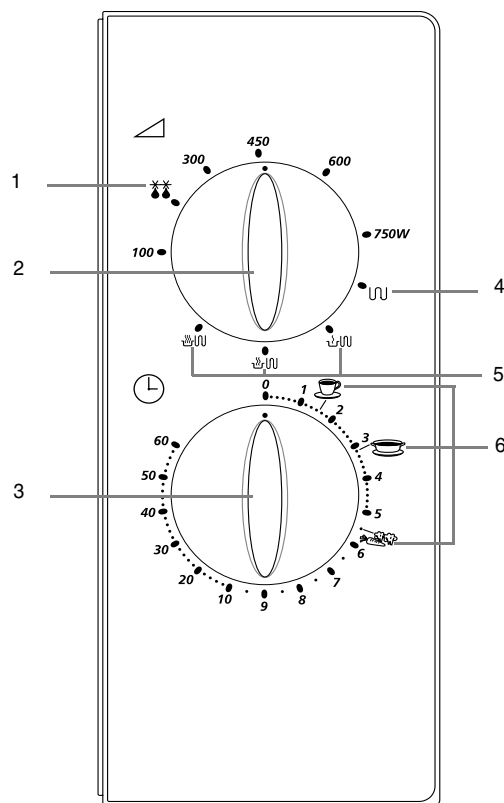


- 4. Metal rack**, to be placed on the turntable.
Purpose The metal rack can be used in grill and combination cooking.



DO NOT operate the microwave oven without the roller ring and turntable.

Control Panel



- DEFROST
- COOKING POWER CONTROL KNOB
- TIMER KNOB
- GRILL
- COMBI
- INSTANT REHEAT

Using this Instruction Booklet

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

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

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

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



Important



Note



Caution

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

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

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

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.

- Only use utensils that are suitable for use in microwave ovens; **DO NOT** use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc.
Remove wire twist ties from paper or plastic bags.
Reason: Electric arcing or sparking may occur and may damage the oven.
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;
Do not use your microwave oven to dry newspapers or clothes
- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation
ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize.
Stir during heating, if necessary, and **ALWAYS** stir after heating.
In the event of scalding, follow these FIRST AID instructions:
 - * Immerse the scalded area in cold water for at least 10 minutes.
 - * Cover with a clean, dry dressing.
 - * Do not apply any creams, oils or lotions.
- **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.
NEVER heat a baby's bottle with the teat on, as the bottle may explode if overheated.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns;
- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended;
Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts in shells, tomatoes etc.
- The oven should be cleaned regularly and any food deposits removed;
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation;
- **DO NOT** cover the ventilation slots with cloths or paper. They may catch fire as hot air is evacuated from the oven.
The oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.
- **ALWAYS** use oven gloves when removing a dish from the oven to avoid unintentional burn.
- **DO NOT** touch heating elements or interior oven walls until the oven be cooled down.

Safety Precautions (continued)

- Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.
Do not operate this appliance if it has a damaged power cable or plug.
 - Stand at arms length from the oven when opening the door.
- Reason:** The hot air or steam released may cause scalding.
- You may notice a Clicking sound during operation (especially when the oven is defrosting).

Reason: This sound is normal when the electrical power output is changing.

- DO NOT** operate the microwave oven when it is empty. The power will be cut off automatically for safety. You can operate normally after letting it stand for over 30 minutes.
It is best to leave a glass of water inside the oven at all times. The water will absorb the microwaves energy if the oven accidentally started.

IMPORTANT

- Young children should **NEVER** be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- DO NOT** use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass. (If provided)

WARNING:

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

WARNING:

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

WARNING:

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

WARNING:

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

WARNING:

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

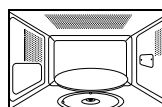
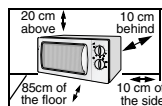
WARNING:

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

- The microwave oven shall not be placed in a cabinet

Installing Your Microwave oven

Place the oven on a flat level surface 85cm above the floor. The surface should be strong enough to safely bear the weight of the oven.



- 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.
- Remove all packing materials inside the oven. Install the roller ring and turntable. Check that the turntable rotates freely.
- This microwave oven has to be positioned so that plug is accessible.



If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

For your personal safety, plug the cable into a 3-pin, 230 Volt, 50Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable.



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.

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

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

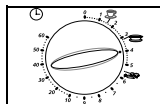
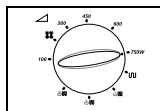
- ◆ This is normal.
 - Condensation inside the oven
 - Air flow around the door and outer casing
 - Light reflection around the door and outer casing
 - Steam escaping from around the door or vents
- ◆ The oven does not start when you turn the **TIMER** knob.
 - Is the door completely closed?
- ◆ The food is not cooked at all
 - Have you set the timer correctly?
 - 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. To solve this problem, install the oven away from televisions, radios and aerials.

✉ If the above guidelines do not enable you to solve the problem, contact your local dealer or SAMSUNG after-sales service.

Cooking / Reheating

The following procedure explains how to cook or reheat food. **ALWAYS** check your cooking settings before leaving the oven unattended.

First, place the food in the centre of the turntable. Then, close the door.



1. Set the power level to maximum by turning **COOKING POWER CONTROL** knob. (**MAXIMUM POWER: 750W**)

2. Set the time by turning **TIMER** knob.
Result: The oven light comes on and the turntable starts rotating.



Never switch the microwave oven on when it is empty.



You can change the power level during cooking by turning the **COOKING POWER CONTROL** knob.

Power Levels

You can choose among the power levels below.

| Power Level | Output | |
|-----------------|--------|-------|
| | MWO | GRILL |
| HIGH | 750 W | - |
| MEDIUM HIGH | 600 W | - |
| MEDIUM | 450 W | - |
| MEDIUM LOW | 300 W | - |
| DEFROST(**) | 180 W | - |
| LOW/KEEP WARM | 100 W | - |
| GRILL | - | 950 W |
| COMBI I (上/下) | 300 W | 950 W |
| COMBI II (上/下) | 450 W | 950 W |
| COMBI III (上/下) | 600 W | 950 W |



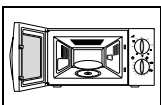
If you select higher power level, the cooking time must be decreased.



If you select lower power level, the cooking time must be increased.

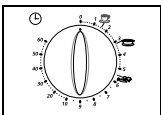
Stopping the Cooking

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



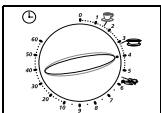
1. To stop temporarily;
Open the door.

Result : Cooking stops. To resume cooking, close the door.



2. To stop Completely;
Turn the **TIMER** knob to "0".

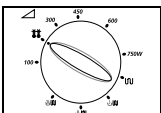
Adjusting the Cooking Time



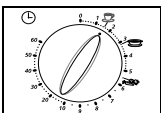
Adjust the remaining cooking time by rotating the **TIMER** knob.

Manual Defrosting Food

The Defrost feature enables you to defrost meat, poultry, fish or Bread/Cake. First, place the frozen food in the centre of the turntable and close the door..



1. Turn the **COOKING POWER CONTROL** knob to ** (180W).



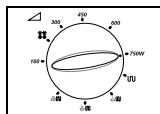
2. Turn the **TIMER** knob to select the appropriate time.
Result : Defrosting begins.



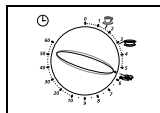
Use only recipients that are microwave-safe.

Using the Instant Reheat/Cook Feature

First, place the food in the center of the turntable and close the door.



1. Turn the **COOKING POWER CONTROL** knob to Max Power.



2. Turn the **TIMER** knob to select Instant Reheat.
(drinks or soup/sauce, fresh vegetables).



Use only recipients that are microwave-safe.

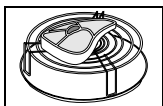
Instant Reheat/Cook Settings

Here are a few tips and recommendations to be followed when cooking or reheating food with the Instant Reheat and Cooking Feature.

| Symbols | Serving Type | Power | Portion | Cooking Time | Standing Time |
|---------|-------------------------|-------|------------|--------------|---------------|
| | Drinks | 750 W | 150 ml | 1 min 35 sec | 1-2 min. |
| | Soup/Sauce (chilled) | 750 W | 200-250 ml | 3 min 10 sec | 2-3 min. |
| | Fresh vegetables | 750 W | 300-350 g | 5 min 30 sec | 3 min. |

Choosing the Accessories

Use microwave-safe recipients; do not use plastic containers, dishes, paper cups, towels, etc.



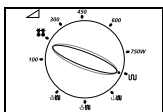
If you wish to select the combined cooking mode (grill and microwave), use only dishes that are microwave-safe and oven-proof. Metallic cookware or utensils may damage your oven.



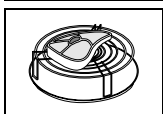
For further details on suitable cookware and utensils, refer to the Cookware Guide on page 8.

Grilling

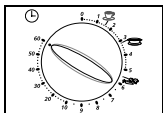
The grill enables you to heat and brown food quickly, without using microwaves. To this aim, a grill rack is supplied with your microwave oven.



1. Preheat the grill to the required temperature, by turning the **cooking power control knob** to **grill** symbol () and turning the **TIMER** knob to the appropriate.



2. Open the door and place the food on the rack.



3. Select the appropriate cooking time by the turning the **TIMER** knob.
(Example : 60 minutes)
Result : Cooking start.



Do not worry if the heater turns off and on while grilling. This system is designed to prevent overheating of the oven.



Always use oven gloves when touching the dishes in the oven, as they will be very hot.

Combining Microwaves and the Grill

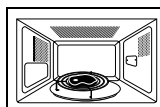
You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.



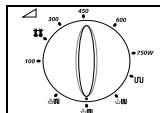
ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.



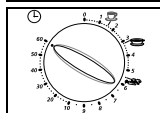
ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.



1. Open the oven door by pushing the large button in the bottom right-hand corner of the control panel. Place the food on the rack and the rack on the turntable. Close the door.



2. Turn the **Cooking Power Control knob** to the appropriate power Level (, ,).



3. Turn the **TIMER** knob to select the appropriate time.
(Example : 60 minutes)
Result : Cooking start.



The maximum microwave power for the combined microwave and grill mode is 600W.

Cookware Guide

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

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

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

| Cookware | Microwave-Safe | Comments |
|---------------------------------------|----------------|---|
| Aluminium foil | ✓ X | Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used. |
| Browning plate | ✓ | Do not preheat for more than eight minutes. |
| China and earthenware | ✓ | Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim. |
| Disposable polyester cardboard dishes | ✓ | Some frozen foods are packaged in these dishes. |
| Fast-food packaging | | |
| • Polystyrene cups | ✓ | Can be used to warm food. Overheating may cause the polystyrene to melt. May catch fire. |
| • Paper bags or newspaper | X | |
| • Recycled paper or metal trims | X | May cause arcing. |
| Glassware | | |
| • Oven-to-table ware | ✓ | Can be used, unless decorated with a metal trim. |
| • Fine glassware | ✓ | Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly. |
| • Glass jars | ✓ | Must remove the lid. Suitable for warming only. |
| Metal | | |
| • Dishes | X | May cause arcing or fire. |
| • Freezer bag twist ties | X | |

| | | |
|---|-----|--|
| Paper | | |
| • Plates, cups, napkins and Kitchen paper | ✓ | For short cooking times and warming. Also to absorb excess moisture. |
| • Recycled paper | X | May cause arcing. |
| Plastic | | |
| • Containers | ✓ | Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic. |
| • Cling film | ✓ | Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape. |
| • Freezer bags | ✓ X | Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary. |
| Wax or grease-proof paper | ✓ | Can be used to retain moisture and prevent spattering. |

✓ :Recommended

✓ X :Use Caution

X :Unsafe

Cooking Guide

MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content. The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

COOKING

Cookware for microwave cooking:

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

Food suitable for microwave cooking:

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

Covering during cooking

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

Standing times

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

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.

| Food | Portion | Power | Time (min.) | Standing Time(min.) | Instructions |
|--------------------------------------|---------|-------|-------------|---------------------|--------------------------------------|
| Spinach | 150g | 600W | 5½-6½ | 2-3 | Add 15 ml (1 tablespoon) cold water. |
| Broccoli | 300g | 600W | 10-11 | 2-3 | Add 15 ml (1 tbsp.) cold water. |
| Peas | 300g | 600W | 8-9 | 2-3 | Add 15 ml (1 tbsp.) cold water. |
| Green Beans | 300g | 600W | 10-11 | 2-3 | Add 15 ml (1 tbsp) cold water. |
| Mixed Vegetables (carrots/peas/corn) | 300g | 600W | 9-10 | 2-3 | Add 15 ml (1 tbsp.) cold water. |
| Mixed Vegetables (Chinese style) | 300g | 600W | 8½-9½ | 2-3 | Add 15 ml (1 tbsp) cold water. |

Cooking Guide(continued)

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.

| Food | Portion | Power | Time (min.) | Standing Time(min.) | Instructions |
|-------------------------------|---------|-------|-------------|---------------------|------------------------|
| White Rice (parboiled) | 250g | 750W | 17-18 | 5 | Add 500 ml cold water. |
| Brown Rice (parboiled) | 250g | 750W | 22-23 | 5 | Add 500 ml cold water. |
| Mixed Rice (rice + wild rice) | 250g | 750W | 18-19 | 5 | Add 500 ml cold water. |
| Mixed Corn (rice + grain) | 250g | 750W | 19-20 | 5 | Add 400 ml cold water. |
| Pasta | 250g | 750W | 11-12 | 5 | Add 1000 ml hot water. |

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 (750 W).**

| Food | Portion | Time (min.) | Standing Time (min.) | Instructions |
|------------------|--------------|---------------|----------------------|---|
| Broccoli | 250g 500g | 5-5½ 8½-9 | 3 | Prepare even sized florets. Arrange the stems to the centre. |
| Brussels Sprouts | 250g | 6½-7½ | 3 | Add 60-75 ml (5-6 tbsp.) water. |
| Carrots | 250g | 5-6 | 3 | Cut carrots into even sized slices. |
| Cauliflower | 250g 500g | 5½-6 9½-10 | 3 | Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. |
| Courgettes | 250g | 4-4½ | 3 | Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender. |
| Egg Plants | 250g | 4½-5 | 3 | Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice. |
| Leeks | 250g | 5-5½ | 3 | Cut leeks into thick slices. |
| Mushrooms | 125g 250g | 1½-2 3½-4 | 3 | Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. |
| Onions | 250g | 5-6 | 3 | Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water. |
| Pepper | 250g | 4½-5 | 3 | Cut pepper into small slices. |
| Potatoes | 250g 500g | 5-6 9-10 | 3 | Weigh the peeled potatoes and cut them into similar sized halves or quarters. |
| Turnip Cabbage | 250g | 5-5½ | 3 | Cut turnip cabbage into small cubes. |

Cooking Guide(continued)

REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens 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 750 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 liquids. Avoid overheating (and therefore spoiling) the food. It is preferable to underestimate cooking time and add extra heating time, if necessary.

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.

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.

Cooking Guide(continued)

Reheating Liquids and Food

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

| Food | Portion | Power | Time (min.) | Standing Time (min.) | Instructions |
|---|--------------------------------|-------|------------------|----------------------|--|
| Drinks (coffee, milk, tea, water with room temperature) | 150ml (1 cup) 250ml (1 mug) | 750W | 1½-2 2-2½ | 1-2 | Pour in to a ceramic cup and reheat uncovered. Place cup (150ml) or mug (250ml) in the centre of turntable, Stir carefully before and after standing time. |
| Soup (chilled) | 250g 450g | 750W | 3-3½ 4-4½ | 2-3 | Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving. |
| Stew (chilled) | 350g | 600W | 5-6 | 2-3 | Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. |
| Pasta with sauce (chilled) | 350g | 600W | 4-5 | 3 | Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. |
| Filled pasta with sauce (chilled) | 350g | 600W | 4½-5½ | 3 | 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. |
| Plated Meal (chilled) | 300g 400g | 600W | 5-6 6-7 | 3 | Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. |
| Frozen Ready Meal | 300g 400g | 600W | 11½-12½ 13-14 | 4 | Put microwave proof dish with frozen ready meal (-18°C) on the turntable. Pierce film or cover with microwave cling film. After reheating stand for 4 minutes. |

Reheating Baby Food and Milk

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

| Food | Portion | Power | Time | Standing Time (min.) | Instructions |
|--------------------------------------|----------------|-------|-----------------------------------|----------------------|---|
| Baby food (vegetables + meat) | 190g | 600W | 30sec. | 2-3 | Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully. |
| Baby porridge (grain + milk + fruit) | 190g | 600W | 20sec. | 2-3 | Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully. |
| Baby milk | 100ml 200ml | 300W | 30-40sec. 1min. to 1min.10sec. | 2-3 | Stir or shake well and pour into a sterilised glass bottle. Place into the centre of turn-table. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully. |

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 half way, 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.

Hint: Flat 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.

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

| Food | Portion | Time (min.) | Standing Time (min.) | Instructions |
|---------------------------------|------------------------------|--------------|----------------------|--|
| Meat | | | | |
| Minced beef | 500g | 10-12 | 5-20 | Place the meat on a flat ceramic plate. Shield thinner edges with aluminium foil. |
| Pork steaks | 250g | 7-8 | | Turn over after half of defrosting time! |
| Poultry | | | | |
| Chicken pieces | 500g (2 pcs) | 12-14 | 15-40 | First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time! |
| Whole chicken | 1000g | 25-28 | | |
| Fish | | | | |
| Fish fillets | 250g (2 pcs) 400g (4 pcs) | 6-7 11-13 | 5-20 | Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends with aluminium foil. Turn over after half of defrosting time! |
| Fruits | | | | |
| Berries | 250g | 6-7 | 5 - 10 | Distribute fruits on a flat, round glass dish (with a large diameter). |
| Bread | | | | |
| Bread rolls (each ca. 50 g) | 2 pcs 4 pcs | 1½-2 3-4 | 5 - 10 | Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! |
| Toast/ Sandwich | 250g | 4-5 | | |
| German bread (wheat+ rye flour) | 500g | 8-10 | | |

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 microwave + 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 microwave + 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

Preheat the heater with the grill-function when grilling fresh and frozen food. Use the power levels and times in this table as guide lines for grilling.

| Fresh Food | Portion | Preheat Time (min.) | Power | 1. Side Time (min) | 2. Side Time (min.) | Instructions |
|-----------------------------|-----------------|---------------------|---------------|--------------------|---------------------|--|
| Toast Slices | 4 pcs (4 x 25g) | 5 | Grill only | 6-7 | 5-6 | Put the toast slices side by side on the rack. |
| Bread Rolls (already baked) | 2-4 pieces | 3 | Grill only | 3-4 | 2-3 | Put bread rolls first with the bottom side up in a circle directly on the rack. |
| Grilled Tomatoes | 250 g (2pcs) | 5 | 300 W + Grill | 5½-6½ | -- | Cut tomatoes into halves. Put salt, pepper and some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place dish on the rack. |
| Toast Hawaii | 2 pcs (300 g) | 5 | 300 W + Grill | 7-9 | -- | Toast the bread slices first. Put the toast with topping (ham, pineapple, cheese slices) side by side on the rack. After cooking stand for 2-3 minutes. |
| Chicken Wings (chilled) | 400-500g (6pcs) | 5 | 300 W + Grill | 11-13 | 10-12 | Prepare chicken pieces such as chicken wings or drumsticks with oil and spices. Put them in a circle on the rack with the bones to the middle. After grilling stand for 2-3 minutes. |

Cooking Guide(continued)

Grill Guide (continued)

| Fresh Food | Portion | Preheat Time (min.) | Power | 1. Side Time (min) | 2. Side Time (min.) | Instructions |
|----------------------|---------------------|---------------------|---------------|--------------------|---------------------|--|
| Baked Potatoes | 500 g | 5 | 450 W + Grill | 10-12 | -- | Cut potatoes into halves and put in a circle on the rack with the cut side to the grill. Brush cut side with olive oil and spices. After grilling stand for 3 minutes. |
| Frozen Pasta | 400 g | --- | 600 W + Grill | 14-16 | 3-4 | Put the frozen pasta (-18°C), e.g. lasagne, tortellini or cannelloni in a suitable sized glass pyrex dish and set on rack. |
| Frozen Fish Gratin | 400 g | --- | 600 W + Grill | 16-18 | 3-4 | Put the frozen fish gratin (-18°C) in a suitable sized glass pyrex dish and set on rack. |
| Frozen Pizza Snacks | 250 g (8pcs) | --- | 300 W + Grill | 12-13 | --- | Put the frozen pizza snacks (-18°C) or mini quiches in a circle on the rack. |
| Frozen Streusel Cake | 200-250 g (1-2 pcs) | --- | 300 W + Grill | 4-6 | --- | Put the frozen cake pieces (-18°C) side by side on rack. After defrosting stand for 5 minutes. |

SPECIAL HINTS

MELTING BUTTER

Put 50 g butter into a small deep glass dish. Cover with plastic lid. Heat for 30-40 seconds using 750 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 3½ to 4½ minutes using 750 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 750 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 6½ to 7½ minutes using 750 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 3½ to 4½ 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.

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

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces 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.

 **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:

- Accumulate
- Prevent the door from closing correctly

 Clean the microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

English



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

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

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

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

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

Technical Specifications

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

By right of the common regulation 2/1984 (III.10) BKM-IpM, we as distributors testify, that the G2719N ovens of Samsung comply with the undermentioned technological parameters.

| | |
|-------------------------------|-------------------------|
| Model | G2719N |
| Power source | 230V ~ 50 Hz |
| Power consumption | |
| Microwave | 1100 W |
| Grill | 950 W |
| Combined mode | 2050 W |
| Output power | 100 W / 750 W (IEC-705) |
| Operating frequency | 2450 MHz |
| Magnetron | OM75S(31) |
| Cooling method | Cooling fan motor |
| Dimensions (W x H x D) | |
| Outside | 489 x 275 x 396 mm |
| Oven cavity | 330 x 187 x 320 mm |
| Volume | 20 liter |
| Weight | |
| Net | 15 kg approx |
| Noise level | 42 dBA |

SAMSUNG

ELECTRONICS

If you have any questions or comments relating to Samsung products, please contact the SAMSUNG customer care center.

Tel : 0870-SAMSUNG(726-7864) (United Kingdom)

Tel : 0818 717 100 (Republic of Ireland)

www.samsung.com/uk
www.samsung.com/ie