

Microwave Oven

User manual

MS23K3555**

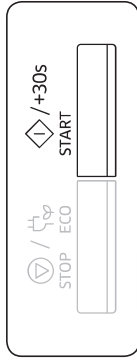
SAMSUNG

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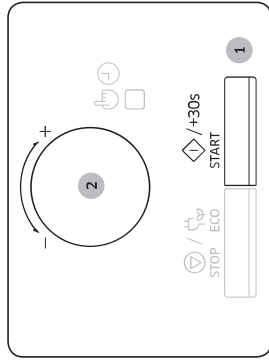
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Quick look-up guide

If you want to cook some food.



If you want to add an extra 30 seconds.



Place the food in the oven. Press the **START/+30s** button.

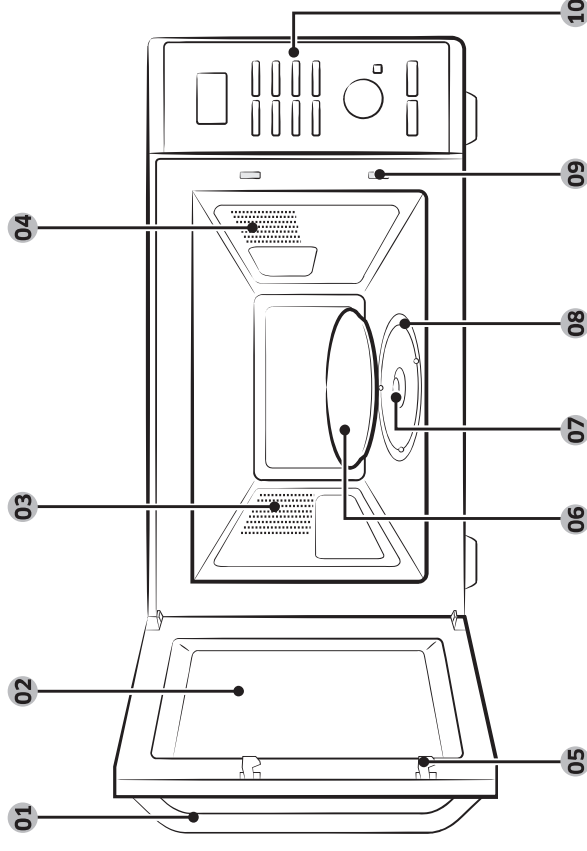
Result: Cooking starts. When it has finished.

- 1) The oven beeps 4 times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.

1. Press the **START/+30s** button one or more times for each extra 30 seconds that you wish to add.
2. By turning the **Dial Knob**, You can set the time as you want.

Oven features

Oven

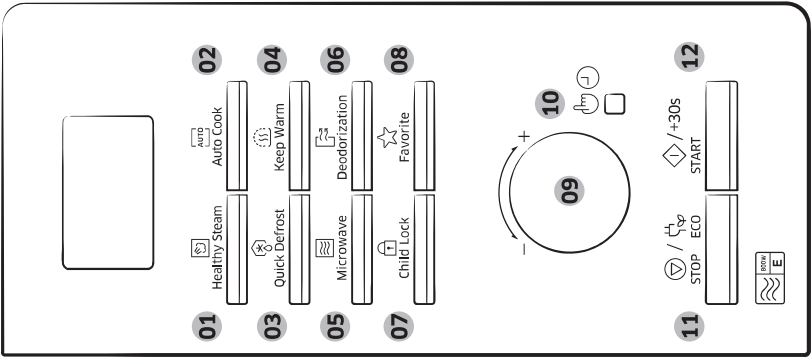


- | | | |
|-------------------------|------------------------|----------------------------------|
| 01 Door handle | 02 Door | 03 Ventilation holes |
| 04 Light | 05 Door latches | 06 Turntable |
| 07 Coupler | 08 Roller ring | 09 Safety interlock holes |
| 10 Control panel | | |

Quick look-up guide

Oven features

Control panel



Oven features

Oven use

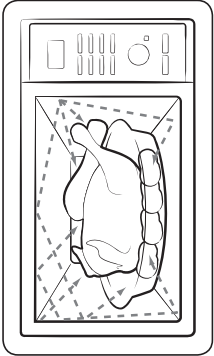
How a microwave oven works

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

You can use your microwave oven to:

- Defrost
- Reheat
- Cook

Cooking principle.



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

IMPORTANT

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.

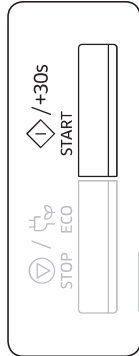
Checking that your oven is operating correctly

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 "Troubleshooting" on the page 27 to 29.

NOTE

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 % - 800 W) is used, the water takes longer to boil.

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



Press the **START/+30s** button and set the time to 4 or 5 minutes, by pressing the **START/+30s** button the appropriate number of times.

Result: The oven heats the water for 4 or 5 minutes.
The water should then be boiling.

Cooking/Reheating

The following procedure explains how to cook or reheat food.

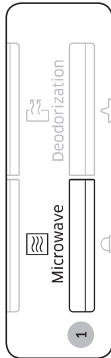
IMPORTANT

ALWAYS check your cooking settings before leaving the oven unattended.

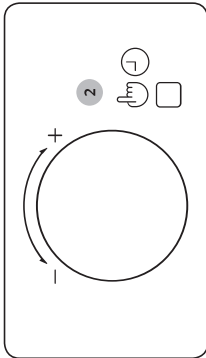
Open the door. Place the food in the centre of the turntable. Close the door. Never switch the microwave oven on when it is empty.

1. Press the **Microwave** button.

Result: The 800 W (Maximum cooking power) indications are displayed:  (microwave mode)



2. Select the appropriate power level by turning the **Dial Knob**. (Refer to the power level table.) And then press the **Select/Clock** button.



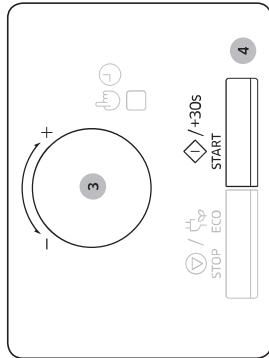
3. Set the cooking time by turning the **Dial Knob**.

Result: The cooking time is displayed.

4. Press the **START/+30s** button.

Result: The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished.

- 1) The oven beeps 4 times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.



Oven use

Oven use

Setting the time

When power is supplied, "88:88" is automatically displayed on the display.

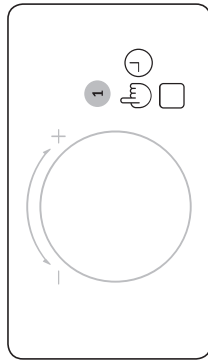
Please set the current time. The time can be displayed in either the 24-hour or 12-hour notation. You must set the clock:

- When you first install your microwave oven
- After a power failure

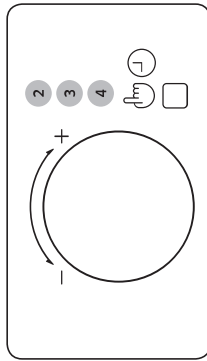
NOTE

Do not forget to reset the clock when you switch to and from summer and winter time.

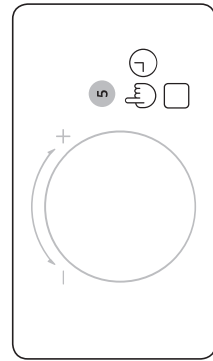
1. Press the **Select/Clock** button.



2. Set the 24-hour or 12-hour notation by turning the **Dial Knob**. And then press the **Select/Clock** button.



3. Turn the **Dial Knob** to set the hour. And then press the **Select/Clock** button.
4. Turn the **Dial Knob** to set the minute.



5. When the right time is displayed, press the **Select/Clock** button to start the clock.
- Result:** The time is displayed whenever you are not using the microwave oven.

Power levels and time variations

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

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

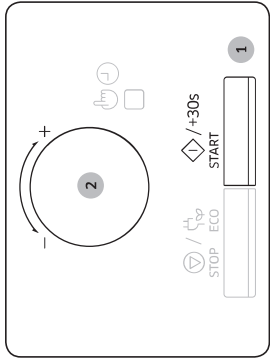
The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

If you select a...	Then the cooking time must be...
Higher power level	Decreased
Lower power level	Increased

Adjusting the cooking time

You can increase the cooking time by pressing the **START/+30s** button once for each 30 seconds to be added.

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



Method 1

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

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

Method 2

Just turning **Dial Knob** to adjust cooking time.

- To increase cooking time, turn to right and to decrease cooking time, turn to left.

Stopping the cooking

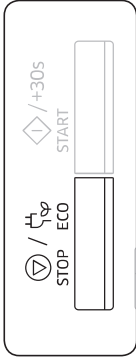
You can stop cooking at any time so that you can:

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

To stop the cooking...	Then...
Temporarily	Open the door or press the STOP/ECO button once. Result: Cooking stops. To resume cooking, close the door again and press the START/+30s button.
Completely	Press the STOP/ECO button once. Result: Cooking stops. If you wish to cancel the cooking settings, press the STOP/ECO button again.

Setting the energy save mode

The oven has an energy save mode.



- Press the **STOP/ECO** button.

Result: Display off.

- To remove energy save mode, open the door or press the **STOP/ECO** button and then display shows current time. The oven is ready for use.



NOTE

Auto energy saving function

If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and clock will be displayed after 25 minutes.

Oven Lamp will be turned off after 5 minutes with door open condition.

Oven use

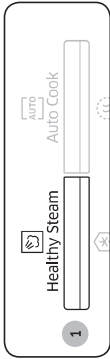
Oven use

Using the healthy steam features

The **Healthy Steam** features has 17 pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the number of servings by turning the **Dial Knob**. You can **Healthy Steam** cook with glass steamer.

First, place the glass steamer with food in the centre of the turntable.

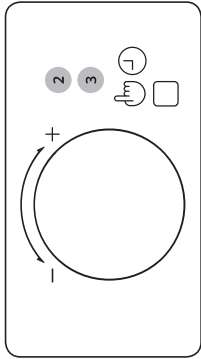
1. Press the **Healthy Steam** button.



2. Select the Healthy or Asian Features by turning the **Dial Knob**. And then press the **Select/Clock** button.

- 1 - Healthy
2 - Asian Features

3. Select the type of food that you are cooking by turning the **Dial Knob**. And then press the **Select/Clock** button.



4. Select the size of the serving by turning the **Dial Knob**. (Refer to the table on the side.)

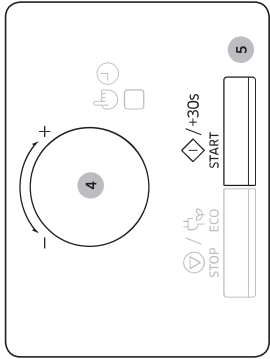
5. Press the **START/+30s** button.

Result: The food is cooked according to the preprogrammed setting selected.

- 1) The oven beeps 4 times.
2) The end reminder signal will beep 3 times (once every minute).
3) The current time is displayed again.

IMPORTANT

Use only recipients that are microwave-safe.



The following two table present 17 healthy/asian cooking features. It contains its recommended weight per item, standing times after cooking and appropriate recommendations.

IMPORTANT

Use oven gloves while taking out.

1. Healthy

Code/Food	Serving Size	Instructions
1-1 Broccoli Florets	150 g 300 g	Rinse and clean fresh broccoli and prepare florets. Add 100 ml water into the glass steamer. Put the broccoli on the insert tray in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-2 Sliced Carrots	200 g 400 g	Rinse and clean fresh carrots. Add 100 ml water into the glass steamer. Put the carrots on the insert tray in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-3 Cauliflower Florets	200 g 400 g	Rinse and clean fresh cauliflowers and prepare florets. Add 100 ml water into the glass steamer. Put the cauliflowers on the insert tray in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-4 Cubed Pumpkin	200 g 400 g	Weigh the fresh pumpkins, washing and cutting into similar sizes or cubes. Add 100 ml water into the glass steamer. Put the pumpkins on the insert tray in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-5 Peeled Potatoes	250 g 500 g	Rinse and peel the potatoes and cut into a similar size. Add 100 ml water into the glass steamer. Put the potatoes on the insert tray in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.

Code/Food	Serving Size	Instructions
1-6 Frozen Vegetable	150 g 300 g	Add 100 ml water into the glass steamer. Put the frozen vegetable on the insert tray in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-7 Fruit Compote	300 g	Weigh the fresh fruits (e.g. apples, pears, plums, apricots, mangoes or pineapple) after peeling, washing and cutting into similar sizes or cubes. Add 100 ml water into the glass steamer. Put fruits on the insert tray in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-8 White Rice	200 g	Put the white rice into the glass steamer. Add 400 ml cold water. Cover with lid. After cooking, stand for 5 minutes.
1-9 Steamed Beef	200 g 400 g	Cut beef steak into cubes or weigh the minced beef and make a ball shape (each Ø25 mm). Add 100 ml water into the glass steamer. Insert tray and put the beef in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-10 Salmon Fillets	200 g 400 g	Rinse fish and add 1 tablespoon lemon juice. Add 100 ml water into the glass steamer. Put salmon fillets on insert tray into the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-11 Chicken Breasts	250 g 500 g	Rinse pieces and snick on surface of skin. Add 100 ml water into the glass steamer. Put the chicken breasts on the insert tray into glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.

2. Asian Features

Code/Food	Serving Size	Instructions
2-1 Sliced Chicken Porridge	650 g	Cut the 150 g chicken thigh into slices, mix with corn starch. Add 400 ml water and chicken stock into glass steamer. Put chicken slices and 100 g of basmati or thai rice into glass steamer. Cover with lid. After cooking, stir and stand for 2-3 minutes.
2-2 Steamed White Fish	250 g 500 g	Rinse the cod under cold water. Sprinkle with 1 teaspoon salt and a few grind of pepper. Drizzle with 1 tablespoon soy sauce and refrigerate for 30 minutes. Add 100 ml water into the glass steamer. Arrange 4 fillets in a single layer on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
2-3 Steamed Frozen Dumpling	200 g	Add 100 ml water into the glass steamer. Put the frozen dumpling on the insert tray, in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
2-4 Green, Leafy Vegetable	125 g 250 g	Add 100 ml water into the glass steamer. Rinse the spinach or pak choi. Put them on the insert tray into glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
2-5 Steamed Eggs	300 g	Put 3 eggs, 250 ml water, chicken stock, a pinch of salt, and 10 ml oil in the glass steamer. Stir slowly with spoon. Cover with lid. After cooking, stand for 2-3 minutes.
2-6 Steamed Prawns	300 g	Add 100 ml water into the glass steamer. Rinse the fresh prawns and sprinkle with lemon juice. Put them on the insert tray into the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.

Oven use

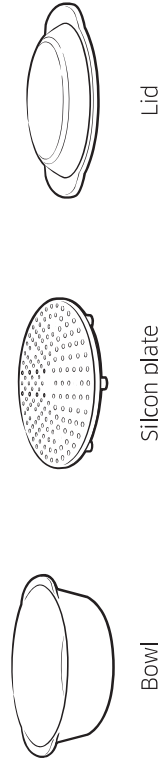
Oven use

Glass steamer cooking guide

The Glass Steamer is based on the principle of steam cooking, and is designed for fast, healthy cooking in your Samsung Microwave oven.

This accessory is ideal for cooking rice, pasta, vegetables, etc. in record time, while preserving their nutritional values.

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



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

Conditions of use:

IMPORTANT

Do not use:

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

IMPORTANT

Wash all parts well in soapy water before first use.

IMPORTANT

To find out auto cooking, please refer to the “Using the healthy steam features” page.

IMPORTANT

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

IMPORTANT

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

Maintenance:

IMPORTANT

Your steamer can be washed in a dishwasher.

IMPORTANT

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

IMPORTANT

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

Use & Care (Microwave, Oven)

- This product is made out of heat-resistant glass which is oven and microwave safe.
- Do not heat for a long time or preheat an empty glass container.
- Do not microwave oily foods for a long time.
- Defrost before placing in a pre-heated oven to prevent breakage.
- Do not clean with wet towel, or place on a wet surface when the glass is hot.
- Do not place on a direct flame.
- Use oven mitts when taking out of oven or microwave to avoid burns.
- Do not cover the container with foil when microwaving.
- Do not place frozen container in a rice cooker for a long time.
- Silicone may deform at over 260 °C.

Use & Care (Usage)

- Be aware of the following before using the product.
- Check for cracks and chips before use.
(Do not use chipped or cracked containers for it has higher chance of breaking)
- Wash with care, as glasses are easily broken
- Use neutral detergent and soft sponge.
- Do not use harsh brush, abrasive detergent or sponges made out of steel and nylon for it may damage the product.
- Do not grip with too much pressure to prevent damage and injury.
- Do not smack the container with hard objects such as spoons for it may cause cracks.
- Instruct Use & Care before used by children.
- Use only for the original purpose intended.
- Strong impact may break the product. Be aware of injury from broken pieces.

Using the auto cook features

The **Auto Cook** features has 20 pre-programmed cooking times. You do not need to set either the cooking times or the power level.

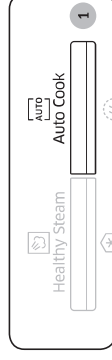
You can adjust the type of the serving by turning the **Dial Knob**.

IMPORTANT

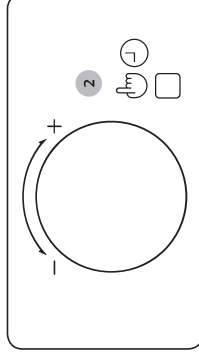
Use only recipients that are microwave-safe.

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

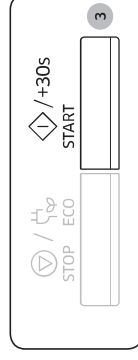
1. Press the **Auto Cook** button.



2. Select the type of food that you are cooking by turning the **Dial Knob**. And then press the **Select/Clock** button.



3. Press the **START/+30s** button.
Result: The food is cooked according to the pre-programmed setting selected.



- 1) The oven beeps 4 times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.

Oven use

Oven use

The following table presents quantities and appropriate instructions about 20 pre-programmed cooking options. Those programmes are running with microwave energy only.

Code/Food	Serving size	Instructions
1 Chilled Ready Meal	300-350 g	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 dishes like potatoes, rice or pasta). Stand for 2-3 minutes.
2 Chilled Ready Meal	400-450 g	
3 Chilled Vegetarian Meal	300-350 g	Put meal on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 2 components (e.g. spaghetti with sauce or rice with vegetables). Stand for 2-3 minutes.
4 Chilled Vegetarian Meal	400-450 g	
5 Broccoli	250 g	Rinse and clean fresh broccoli and prepare florets. Put them evenly into a glass bowl with lid. Add 30 ml (2 tbsp) water when cooking for 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
6 Carrots	250 g	Rinse and clean carrots and prepare even slices. Put them evenly into a glass bowl with lid. Add 30 ml (2 tbsp) water when cooking for 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
7 Green Beans	250 g	Rinse and clean green beans. Put them evenly into a glass bowl with lid. Add 30 ml (2 tbsp) water when cooking 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.

Code/Food	Serving size	Instructions
15 Chicken Breasts	300 g	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.
16 Turkey Breasts	300 g	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.
17 Fresh Fish Fillets	300 g	Rinse fish and put on a ceramic plate; add 1 tbsp lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.
18 Fresh Salmon Fillets	300 g	Rinse fish and put on a ceramic plate; add 1 tbsp lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.
19 Fresh Prawns	250 g	Rinse prawns on a ceramic plate; add 1 tbsp lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.
20 Fresh Trout	200 g	Put 1 fresh whole fish into an ovenproof dish. Add a pinch salt; 1 tbsp lemon juice and herbs. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.

Using the quick defrost features

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

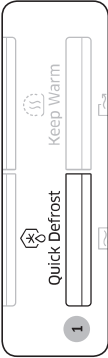


NOTE

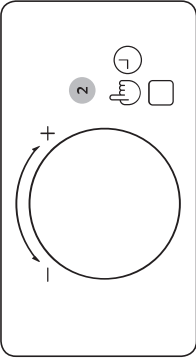
Use only containers that are microwave-safe.

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

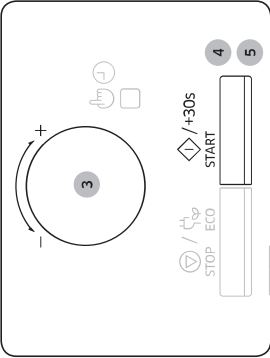
1. Press the **Quick Defrost** button.



2. Select the type of food that you are cooking by turning the **Dial Knob**. And then press the **Select/Clock** button.



3. Select the size of the serving by turning the **Dial Knob**. (Refer to the table on the side.)



4. Press the **START/+30s** button.

Result:

- Defrosting begins.
- The oven beeps through defrosting to remind you to turn the food over.

5. Press the **START/+30s** button again to finish defrosting.

Result:

- 1) The oven beeps 4 times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.

Oven use

Oven use

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

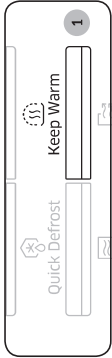
Code/Food	Serving size	Instructions
1 Meat	200-1500 g	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. Stand for 20-60 minutes.
2 Poultry	200-1500 g	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. Stand for 20-60 minutes.
3 Fish	200-1500 g	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets. Stand for 20-60 minutes.
4 Vegetable	200-1500 g	Spread frozen vegetable evenly into a flat glass dish. Turn over or stir the frozen vegetable, when the oven beeps. This programme is suitable for all kind of frozen vegetable. Stand for 5-20 minutes.
5 Bread	200-1500 g	Put bread horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/ crust pastry, fruit and cream cakes as well as for cake with chocolate topping. Stand for 10- 30 minutes.

Using the keep warm features

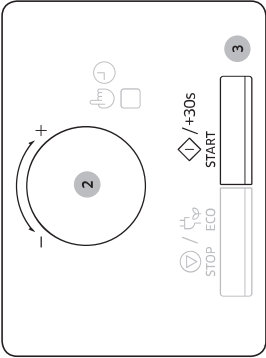
The **Keep Warm** feature keeps food hot until it's served. Use this function to keep food warm until ready to serve.

NOTE

The maximum **Keep Warm** time is 99 minutes.



1. Press the **Keep Warm** button.
2. Turning the **Dial Knob** button if you want to set the warming time.
3. Press the **START/+30s** button.
 - To stop warming the food, open the door or press **STOP/ECO** button.



IMPORTANT

Do not use this function to reheat cold foods. This programmes are for keeping food warm that has just been cooked.

IMPORTANT

Do not recommend food being kept warm for too long (more than 1 hour), as it will continue to cook. Warm food spoils more quickly.

IMPORTANT

Do not cover with lids or plastic wrap.

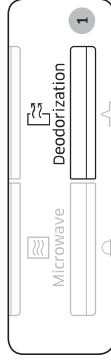
IMPORTANT

Use oven gloves when taking out food.

Using the deodorization features

Use this features after cooking odorous food or when there is a lot of smoke in the oven interior.

First clean the oven interior.



Press the **Deodorization** button after you have finished cleaning. As soon as you press the **Deodorization** button, the operation will start automatically. when it has finished, the oven beeps four times.

NOTE

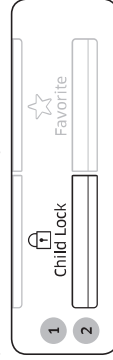
The deodorization time has been specified as 5 minutes. It increases by 30 seconds whenever the **START/+30s** button is pressed.

NOTE

The maximum deodorization time is 15 minutes.

Using the child lock features

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



1. Press the **Child Lock** button for 3 seconds.

Result:

- The oven is locked (no functions can be selected).
- The display shows "L".



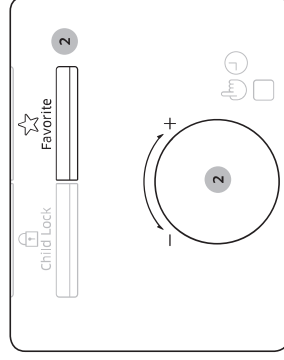
2. To unlock the oven, press the **Child Lock** button for 3 seconds.

Result: The oven can be used normally.

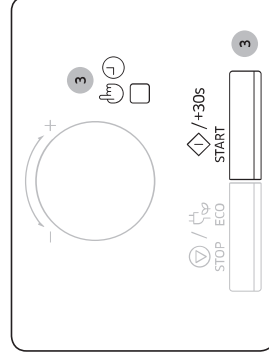
Using the favorite features

If you often cook or reheat the same types of dishes, you can store the cooking times and power levels in the oven's memory, so that you do not have to reset them each order.

You can store two different setting.



1. Set your cooking programme as usual (cooking time and power level) see Cooking/Reheating page again if necessary.
2. Press **Favorite** button, then select the program that you want to save by turning the **Dial Knob**.
P1 : First setting
P2 : Second setting



3. Press the **Select/Clock** button to finish the setting. Or, press the **START/+30s** button to start the program immediately.
Result: Your setting are now stored in the oven's memory.

Information

Example : If you want to store Microwave mode, Power 600 W and 3 minutes on P1.

1. Press the **Microwave** button.
2. Set the power 600 W by turning the **Dial Knob**. And then press the **Select/Clock** button.
3. Set the cooking time 3 minutes by turning the **Dial Knob**.
4. Press **Favorite** button, then select the P1.
5. Press the **Select/Clock** or **START/+30s** button to finish the setting.

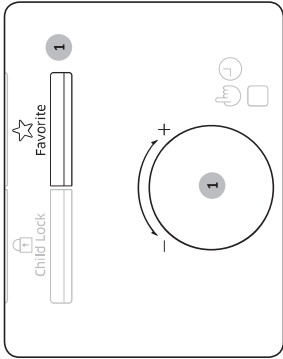
Oven use

Oven use

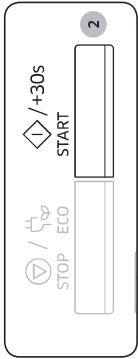
To use the favorite setting

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

- 1. Press **Favorite** button, then select the program by turning the **Dial Knob**.
P1 : First setting
P2 : Second setting



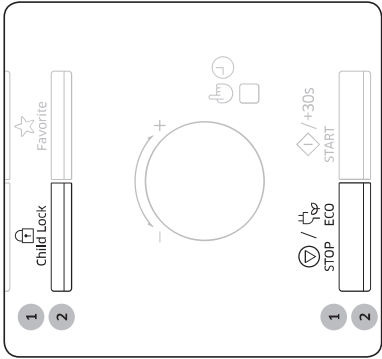
- 2. Press the **START/+30s** button.
Result: The food is cooked as requested.



Switching the beeper off

You can switch the beeper off whenever you want.

- 1. Press the **Child Lock** and **STOP/ECO** button at the same time.
Result: The oven does not beep to indicate the end of a function.
- 2. To switch the beeper back on, press the **Child Lock** and **STOP/ECO** button again at the same time.
Result: The oven operates normally.



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
Aluminum 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.
Crust plate	✓	Do not preheat for more than 8 minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Polystyrene cups	✓	May catch fire.
• Paper bags or newspaper	x	May cause arcing.
• Recycled paper or metal trims	x	
Glassware	✓	Can be used, unless decorated with a metal trim.
• Oven-to-tableware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Fine glassware	✓	Must remove the lid. Suitable for warming only.
• Glass jars	✓	

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.

Cookware	Microwave-safe	Comments
Metal • Dishes • Freezer bag twist ties	✗ ✗	May cause arcing or fire.
Paper • Plates, cups, napkins and kitchen paper • Recycled paper	✓ ✗	For short cooking times and warming. Also to absorb excess moisture. 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	✓✗	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

Reheating Liquids and Food

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

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

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

Troubleshooting and information code

Troubleshooting

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

Problem	Cause	Action
General		
The buttons cannot be pressed properly.	Foreign matter may be caught between the buttons.	Remove the foreign matter and try again.
	For touch models: Moisture is on the exterior.	Wipe the moisture from the exterior.
	Child lock is activated.	Deactivate Child lock.
	The Eco (power-saving) function is set.	Turn off the Eco function.
The time is not displayed.	Power is not supplied.	Make sure power is supplied.
The oven does not work.	The door is open.	Close the door and try again.
	The door open safety mechanisms are covered in foreign matter.	Remove the foreign matter and try again.
The oven stops while in operation.	The user has opened the door to turn food over.	After turning over the food, press the Start button again to start operation.

Problem	Cause	Action
The power turns off during operation.	The oven has been cooking for an extended period of time.	After cooking for an extended period of time, let the oven cool.
	The cooling fan is not working.	Listen for the sound of the cooling fan.
	Trying to operate the oven without food inside.	Put food in the oven.
	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
There is a popping sound during operation, and the oven doesn't work.	Several power plugs are being used in the same socket.	Designate only one socket to be used for the oven.
	Cooking sealed food or using a container with a lid may causes popping sounds.	Do not use sealed containers as they may burst during cooking due to expansion of the contents.
	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Objects are on top of the oven.	Remove all objects on the top of the oven.
The oven exterior is too hot during operation.		Clean the oven and then open the door.
	Food residue is stuck between the door and oven interior.	

Troubleshooting and information code

Troubleshooting and information code

Problem	Cause	Action
Heating including the Warm function does not work properly.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The thaw function does not work.	Too much food is being cooked.	Reduce the amount of food and start the function again.
The interior light is dim or does not turn on.	The door has been left open for a long time.	The interior light may automatically turn off when the Eco function operates. Close and reopen the door or press the Cancel button.
	The interior light is covered by foreign matter.	Clean the inside of the oven and check again.
A beeping sound occurs during cooking.	If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing.	After turning over the food, press the Start button again to restart operation.
The oven is not level.	The oven is installed on an uneven surface.	Make sure the oven is installed on flat, stable surface.
There are sparks during cooking.	Metal containers are used during the oven/thawing functions.	Do not use metal containers.

Problem	Cause	Action
When power is connected, the oven immediately starts to work.	The door is not properly closed.	Close the door and check again.
There is electricity coming from the oven.	The power or power socket is not properly grounded.	Make sure the power and power socket are properly grounded.
1. Water drips. 2. Steam emits through a door crack. 3. Water remains in the oven.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
The brightness inside the oven varies.	Brightness changes depending on power output changes according to function.	Power output changes during cooking are not malfunctions. This is not an oven malfunction.
Cooking is finished, but the cooling fan is still running.	To ventilate the oven, the cooling fan continues to run for about 3 minutes after cooking is complete.	This is not an oven malfunction.

Problem	Cause	Action
Turntable		
While turning, the turntable comes out of place or stops turning.	There is no roller ring, or the roller ring is not properly in place.	Install the roller ring and then try again.
The turn table drags while turning.	The roller ring is not properly in place, there is too much food, or the container is too large and touches the inside of the microwave.	Adjust the amount of food and do not use containers that are too large.
The turn table rattles while turning and is noisy.	Food residue is stuck to the bottom of the oven.	Remove any food residue stuck to the bottom of the oven.

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

NOTE

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

Technical specifications

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

Model	MS23K3555**
Power source	230 V ~ 50 Hz AC
Power consumption Microwave	1150 W
Output power	100 W / 800 W - 6 levels (IEC-705) • 240 V: 800 W • 230 V: 750 W
Operating frequency	2450 MHz
Dimensions (W x H x D) Outside (Include Handle) Oven cavity	489 x 275 x 374 mm 330 x 211 x 324 mm
Volume	23 liter
Weight Net	12.0 kg approx.

Memo