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Samsung smart oven instructions

Sorry, the product you've searched for has no user manual or guide available to download. However, we can provide you with general tips and tricks to help you make the most of your Samsung SmartThings range. To get started, read through the quick look-up guide to familiarize yourself with the oven's features and settings. This will allow you to use your 30-inch smart electric range in the kitchen according to the manufacturer's recommendations. For optimal performance, refer to the safety information section first. Then, explore the various features such as convection, No-Preheat Air Fry, Self+Steam Clean, Wi-Fi & voice control, and more. Additionally, take advantage of the Samsung Shop app for free standard shipping, exclusive offers, and financing options. Please note that the manufacturer's warranty does not cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance. Manual for microwave convection combination oven. Section 1: Multi-Functional Cooking Methods Combining microwave and grill functions allows for efficient cooking of various dishes. The user guide outlines specific instructions for each function, including combining microwave and convection modes. Cooking with child lock features ensures safety by preventing accidental operation. The turntable on/off feature is also discussed in detail. Deodorization features are available to minimize unpleasant odors during cooking. The beeper can be turned off for a more discreet cooking experience. A comprehensive cookware guide is provided, as well as a detailed cooking guide with specific instructions for different types of food. Section 2: Power Defrost Programs A table outlining various Power Defrost Programs is presented, along with quantities and corresponding instructions. It's essential to remove all packaging material before defrosting and arrange meat, poultry, and fish on a flat glass plate or ceramic plate. Bread, cake, and fruit should be placed on kitchen paper. Specific guidelines are provided for each type of food: - Meat (200-1500 g): Shield edges with aluminum foil and turn over when the oven beeps. - Poultry (2200-1500 g): Shield legs and wing tips with aluminum foil and turn over when the oven beeps. - Fish (200-1500 g): Shield tail of whole fish with aluminum foil and turn over when the oven beeps. Section 3: Convection Cooking Convection mode allows for cooking in a traditional oven manner, without using the microwave function. The user can set temperatures between 40°C to 200°C, with a maximum cooking time of 60 minutes. Safety Precautions: - Always use oven gloves when handling recipients in the oven as they will be extremely hot. - Better results can be achieved by following specific guidelines for each type of food and using the correct cookware. To use the oven's convection mode or defrost settings, follow these steps: For Convection Mode: 1. Place your dish on the low rack, ensuring the heating element is in a horizontal position. 2. Open the door and set your turntable to the desired position. 3. Press the Convection button to enter convection mode. 4. Adjust the temperature by pressing the Up or Down buttons (40-200°C, 10°C intervals). 5. If you don't set the temperature within 5 seconds, the oven will automatically switch to cooking time setting stage. 6. Press the Select button and adjust the cooking time using the Up or Down buttons. 7. Press Start to begin cooking. For Defrosting: 1. Open the door and place your frozen food on a ceramic plate in the center of the turntable. 2. Close the door. 3. Press the Power Defrost button. 4. Select the type of food being defrosted using the Up or Down buttons (refer to the table for pre-programmed settings). 5. Press Select to confirm the selection. 6. Adjust the serving size using the Up or Down buttons. 7. Press Start to begin defrosting. For Rising Yeast Dough: 1. Place your dough on the low rack, cover it with aluminum foil, and set it on the turntable. 2. Refer to the table for specific instructions based on the weight of your dough. For Homemade Yogurt: 1. Distribute 150g of natural yogurt into microwave-safe cups or small glass jars (30g each). 2. Add 100ml of milk to each cup, cover with cling film, and set them on the turntable. 3. Follow the instructions for rising yeast dough. When cooking is complete, the oven will beep and flash "End" four times, then beep once per minute. When the beeping starts, stand for 2 minutes. Then, add fish fillets or steaks to the high rack, depending on their size and cooking time. Turn them over when you hear the beep again and let them cook for another minute. For yogurt or dough proofing, follow these steps: 1. Place food in the center of the turntable. 2. Choose the type of food (dough proof or homemade yogurt). 3. Select serving size using the Up or Down button. 4. Press Start to begin cooking. Some general guidelines for cooking times and temperatures are provided on a separate table. When cooking rice, use twice as much cold water as needed, cover it, and cook until tender. For pasta, add boiling hot water with a pinch of salt, then stir well and cook uncovered. For vegetables, rinse and clean them before cooking. Place them in an oven-proof bowl, add the recommended amount of water or no water for leafy greens, cover it, and cook. Some specific recipes include: - Grilled salmon - Baked chicken breast - Roasted potatoes Remember to use oven gloves when taking out food from the oven and follow proper cooking times and temperatures to ensure safe and delicious meals. Here's the rewritten text: Firstly, prepare the tomatoes by rinsing and cleaning them. Cut them into halves and place them in an oven-proof dish. Add grated cheese on top and position the dish on the high rack. For healthy cooking, follow these steps: Press the Healthy Cooking button, then select the cook category using the Up or Down button. Choose the cook type and serving size, and press Start to begin cooking. When finished, the oven will beep and flash "End" four times, followed by a single beep per minute. When cooking vegetables, weigh them after washing, cleaning, and cutting into similar sizes. Place them in a glass bowl with a lid and add 30-60 ml of water depending on the quantity. Stir during and after cooking. Stand for 1-2 minutes before serving. For chicken dishes, brush the pieces with oil and season with pepper, salt, and paprika. Place them on the high rack with their skin-side down. Turnover as soon as the oven beeps, and stand for 2 minutes. To make muffins, pour dough into paper or silicone cups and place them on the low rack. Start the programme (oven preheating) and insert the rack with food after the beep sounds. The grill function allows you to quickly heat and brown food without using microwaves. Always use oven gloves when handling hot recipients. You can achieve better results by using the high rack. Place the food on the rack, press Grill, set the grilling time (up to 60 minutes), and start cooking. When finished, the oven will beep and flash "End" four times, followed by a single beep per minute. For traditional convection cooking, use only cookware suitable for your normal oven. Avoid using plastic containers, microwave-safe dishes, or paper cups. For combined cooking modes (microwave and grill or convection), use only microwave-safe and oven-proof recipients. Using Cookware and Utensils Refer to page 28 of the Cookware Guide for suitable cookware and utensils. Combining Microwave Cooking with Grilling Cook quickly and brown food at the same time using microwave cooking with the grill. Ensure cookware is microwave-safe and oven-proof, such as glass or ceramic dishes. Safety Precautions Always use oven gloves when handling hot recipients in the oven. Improving Cooking and Grilling Use the high rack to improve cooking and grilling results. Operating the Combi Function 1. Press the Combi button to enter combination cooking mode. 2. Select microwave & grill combi mode by pressing Up/Down and then Select. 3. Set power level (600, 450, 300 W) by pressing Up/Down and then Select. 4. Set cooking time (up to 60 minutes) by pressing Up/Down. 5. Press Start to begin combination cooking. Cooking Modes Combination cooking uses both microwave energy and convection heating. Suitable for many foods, including roast meats and poultry, pies and cakes, egg and cheese dishes. 1. Preheat oven temperature to set point and continue microwave cooking until timer is over. 2. Oven will beep and flash "End" 4 times when cooking is done, beeping once per minute afterwards. 3. Child lock programme prevents accidental operation by children or unfamiliar users: press button for 3 seconds to activate. * Press button again to unlock oven for normal use. 4. Turntable stops rotating when stopped with 'on/o' button; switch back on by pressing button again. * Use feature after cooking odorous food, when smoke is high in oven interior. 5. Deodorisation timer can be set and adjusted by pressing buttons, maximum 15 minutes. 6. Beep function can be turned off by pressing "Start and Stop / Eco" buttons at once; turn back on by pressing same buttons again. 7. Microwave waves must penetrate food without being reflected or absorbed by dish; use microwave-safe cookware. * + Use in small quantities to avoid overcooking, but risk of arcing if too close to oven wall or excessive foil used. * Do not preheat for more than 8 minutes. * Suitable: porcelain, pottery, glazed earthenware, bone china (unless metal-trimmed). * Not suitable: polystyrene cups, paper bags, recycled paper, metal trims, fine glassware, oven-to-tableware, glass jars. Suitable for warming only. Dishes may cause arcing or fire, but plates, cups, napkins, and kitchen paper are fine for short cooking times and absorbing excess moisture. Recycled paper is not recommended due to arcing concerns. Containers, especially those made from heat-resistant thermoplastic, can be used safely. However, Melamine plastic should not be used as it may warp or discolor at high temperatures. Cling film can retain moisture but should not touch the food. Freezer bags are safe if they're boilable or oven-proof and have a small opening for air circulation. Microwave energy cooks food by penetrating its water, fat, and sugar content, causing rapid molecular movement and resulting heat. Cookware made from ceramic, glass, porcelain, plastic, paper, or wood allows microwave energy to pass through it. Food that's normally cooked on a hob works well in the microwave, including vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Covering food during cooking is crucial as steam contributes to the cooking process. It can be covered with a ceramic plate, plastic cover, or microwave-safe cling film. After cooking, allowing the temperature to even out within the food for a standing time is important. For frozen vegetables, use a glass Pyrex bowl with lid and cook according to the recommended times and water quantities. Stir twice during cooking and once after, adding salt, herbs, or butter as desired. Cover during standing time. When experiencing issues with your Samsung oven, refer to the provided solutions. To bake a cake, fill a small rectangular baking dish with fresh dough and place it on the low rack of the oven at 180°C for 5-10 minutes. For paper cups, evenly fill them with fresh dough and set on a baking tray on the low rack, also at 180°C for 5 minutes. To bake croissants or frozen cake, put the item directly on the low rack of the oven at 200°C for 15-20 minutes after defrosting. For melting butter, heat 50 g in a small glass dish with a plastic lid over 900 W for 30-40 seconds. For chocolate, heat 100 g in a small glass dish over 450 W for 3-5 minutes and stir once or twice during melting. To melt crystallized honey, heat 20 g in a small glass dish over 300 W for 20-30 seconds. To melt gelatine, soak sheets in cold water for 5 minutes and then heat them in a glass pyrex bowl over 300 W for 1 minute. For cooking glaze/icing, mix instant glaze with sugar and cold water in a glass pyrex bowl over 900 W for 3½ to 4½ minutes. For jam, cook mixed berries with preserving sugar in a glass pyrex bowl over 900 W for 10-12 minutes. To make pudding, mix pudding powder with sugar and milk in a glass pyrex bowl over 900 W for 6½ to 7½ minutes. For browning almond slices, spread them evenly on a ceramic plate over 600 W for 3½ to 4½ minutes. **Cooking in the Microwave + Convection** You can cook various foods using microwave and convection settings. Here are some guidelines for specific dishes. * Meats: beef, lamb, chicken, fish * Casseroles and gratin dishes * Sponge cakes and light fruit cakes * Pies and crumbles * Roast vegetables * Scones and breads **Convection Cooking Guide** To cook with convection, preheat the oven to the desired temperature using the auto-preheat function. Use the following guidelines for cooking times and power levels: | Weight | Power Level | Time | | --- | --- | --- | | 300g | 300W + 200°C | 1 step | | 400g | 450W + 200°C | 2 steps, Grill | **Grill Guide** To grill food, preheat the grill for 2-3 minutes using the grill function. Use the following guidelines for cooking times and power levels: * Pizza: place on low rack, cook for 5-6 minutes * Frozen pasta gratin: place in a suitable dish or leave in original packaging, cook for 5-6 minutes * Meat (beef/lamb): brush with oil and spices, cook on low rack for 10-13 minutes * Chicken: brush with oil and spices, cook on low rack for 20-22 minutes **Grill Guide for Fresh Food** To grill fresh food, use the following guidelines: | Weight | Power Level | Time | | --- | --- | --- | | 4 toast slices (25g each) | Grill only 3-4 | 2-3 minutes | | 400g (2 pc) | 300W + Grill | 5-6 minutes | | 500g (2 pc) | 300W + Grill | 7-8 minutes | Note: These guidelines are specific to the MC2815013AW microwave oven and may not be applicable to other models or brands. First, preheat the grill for 3-5 minutes. Next, place the yam slices on a crusty plate, brush them with oil, and put it in the microwave-grill mode. The time required is 1-2 minutes. For chicken, place pieces skin-side down on a flat ceramic plate, shield thinner parts, and cook for 15-60 minutes. Fish should be cooked in the same manner, but serve after 10-25 minutes. Reheat baby food by placing it on a flat glass dish and cooking for 1-2 minutes. To defrost bread rolls, place them in a circle on kitchen paper and cook for 5-20 minutes. Use these guidelines for reheating milk according to its weight and power levels. For 190g, heat at 600W for 30 seconds or 20 seconds. Remove from microwave after 2-3 minutes. When reheating liquids, stir well before serving and check temperature carefully. The recommended serving temperature is between 30-40°C. If using a glass bottle, pour in sterilized container and reheat uncovered. Microwaves can be used to defrost frozen food quickly. However, poultry must be thoroughly thawed before cooking by removing metal ties and wrapping, then placing on a dish without cover and turning occasionally until warm. For complete defrosting of meat, follow these guidelines: 250g-500g at 180W for 6-7 minutes or 7-8 minutes. After reheating, let it stand for 15-30 minutes before serving. When reheating baby food, empty into a deep ceramic plate and cover with plastic lid. Stir well after reheating and let it stand for 2-3 minutes before serving. Always check the temperature carefully to prevent burns. For reheating liquids in large quantities (150ml-600ml), use these guidelines: pour into cups and reheat uncovered, then keep in microwave oven during standing time. Cooking Guide for Rice and Pasta Pour rice into a large glass bowl with lid. Add double quantity of cold water and cook covered. Stir before standing time and salt or add herbs and butter. Remark: the rice may not absorb all water after cooking time is finished. Add boiling water to a large glass bowl, pinch of salt, and stir well. Cook uncovered, stirring occasionally during and after cooking. Cover during standing time, drain thoroughly afterwards. Add noodles to a glass pyrex bowl, add room temperature 350 ml water, cover with wrap, and pierce several times. Cook covered, then drain water and mix instant noodle spices. Reheat food using microwave following the chart: 900 W for 5 minutes; 600 W for 4-5 minutes; 450 W for 3-4 minutes; 300 W for 2-3 minutes. Power levels and stirring guide available on the chart. When reheating food, make sure to turn it over periodically to get the best results. Stir the food again before serving if possible. Be extra careful when heating liquids and baby foods to prevent scalding, so stir them frequently during and after heating. Use a spoon or glass stick in the liquid to keep you safe while stirring. To avoid overcooking and spoiling, it's better to be on the side of caution and under-estimate the cooking time if needed. When reheating food for the first time, note down how long it took so you can refer back later. Ensure that the food is piping hot throughout before serving. After reheating, let it stand for a short while - usually between 2 to 4 minutes - so the temperature can even out. Always stir during heating and after heating, and use a spoon or glass stick in liquids to avoid boiling over. When cooking fresh vegetables, make sure to follow the recommended guidelines. Use a suitable bowl with a lid and add the right amount of water according to the recipe. Stir only once during and once after cooking, then add salt, herbs, or butter if desired. When cooking food in your microwave oven, follow these steps: 1. Place the food in the oven and press the Microwave button. 2. Adjust the power level by pressing Up or Down until the desired level is displayed. 3. Set the cooking time using the Up or Down buttons as needed. 4. Press the Start button to begin cooking. The result will be cooked food, which will signal when done with a beep and "End" display. It's essential to follow the IEC Power Output rating for your oven model, especially if the packaging provides instructions based on this standard. For example, if your oven is 900 W but the instructions are for a 650 W oven, adjust cooking times accordingly. Some ready meals come pre-cooked and require specific heating times. Check the category of your oven (A, B, C, D, or E) and match it to the instructions on the package. If you're unsure, consult the user manual or seek professional help. Samsung will charge for repairing or replacing an accessory if damage was caused by the customer. This includes cosmetic defects like scratched doors and missing trays. Only use this appliance as described in the manual, and be cautious when installing, maintaining, and operating it. The instructions may not cover all possible situations, so use common sense and care. This microwave is for heating food only and should not be used to heat textiles or cushions filled with grains. Improper use can cause damage or even fires. Cleanliness of the oven is important to maintain its surface and longevity. Dispose of electronic accessories responsibly at the end of their life by recycling them. When using the oven, avoid getting scalded by standing at a safe distance when opening the door. Don't operate an empty microwave as it may shut down automatically for safety reasons. Place a glass of water inside to absorb energy in case the oven is started accidentally. Follow the installation instructions and take care when connecting other appliances to sockets near the oven. Failure to observe these precautions can result in damage or hazardous situations, exposure to microwave energy should be avoided under all circumstances. Do not operate the oven with the door open or tamper with safety interlocks, and never insert objects into these holes. Keep the door and sealing surfaces clean by wiping them down after use. Additionally, do not attempt to repair or adjust the oven yourself; only a qualified technician trained by the manufacturer should perform these tasks. This includes fixing damaged parts such as bent doors, broken hinges, or damaged seals. When using the microwave, avoid deep fat frying, as oil temperature control is impossible. Use suitable utensils only and never use metallic containers, dinnerware with trimmings, skewers, or forks. Remove wire twist ties from paper or plastic bags to prevent electric arcing. Do not dry papers or clothes in the microwave, and always follow the recommended cooking times for food. Never immerse the power cable or plug in water, and keep it away from heat sources. Eggs in their shell should never be heated in a microwave oven, as they may explode. Also, do not heat airtight or vacuum-sealed containers, nuts in shells, tomatoes, or cover ventilation slots with cloth or paper, as this can cause them to catch fire. Always use oven mitts when removing hot dishes from the oven to avoid burns.

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