

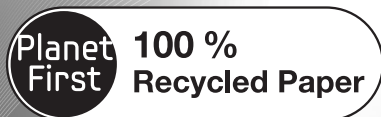


MS28F303T**
MS28F304T**

Microwave Oven

Owner's instructions & Cooking guide

Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.



This manual is made with 100 % recycled paper.

imagine the possibilities

Thank you for purchasing this Samsung product.



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safety information

USING THIS INSTRUCTION BOOKLET

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

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

LEGEND FOR SYMBOLS AND ICONS



WARNING

Hazards or unsafe practices that may result in **severe personal injury or death**.



CAUTION

Hazards or unsafe practices that may result in **minor personal injury or property damage**.



Warning; Fire hazard



Warning; Hot surface



Warning; Electricity



Warning; Explosive material



Do NOT attempt.



Do NOT touch.



Do NOT disassemble.



Follow directions explicitly.



Unplug the power plug from the wall socket.



Make sure the machine is grounded to prevent electric shock.



Call the service center for help.



Note



Important

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Make sure that these safety precautions are obeyed at all times.

Before using the oven, confirm that the following instructions are followed.

WARNING

(Microwave function only)

-  **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 that involves the removal of a cover which gives protection against exposure to microwave energy.
-  This appliance is intended to be used in household only.

-  **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:** This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
-  Only use utensils that are suitable for use in microwave ovens.
-  When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignitions.

★	The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
☞	If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
★	WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
★	WARNING: The contents of feeding bottles and baby food jars 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.
★	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.
☒	The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.
★	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.
☞	If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
☒	WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode;

	The appliance should not be cleaned with a water jet.
	This oven should be positioned proper direction and height permitting easy access to cavity and control area.
	Before using the your oven first time, oven should be operated with the water during 10 minute and then used.
	If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.
	The microwave oven has to be positioned so that plug is accessible.
	The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet.

 WARNING
(Oven function only) - Optional

	WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.
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	During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
	WARNING: Accessible parts may become hot during use. Young children should be kept away.
	A steam cleaner is not to be used.
	WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
	WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
	The temperature of accessible surfaces may be high when the appliance is operating.
	The door or the outer surface may get hot when the appliance is operating.
	Keep the appliance and its cord out of reach of children less than 8 years.

★	This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
☐	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.
☐	Appliances are not intended to be operated by means of an external timer or separate remote-control system.

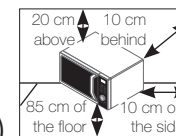
This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and

EDM and arc welding equipment. For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

INSTALLING YOUR MICROWAVE OVEN

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

1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.
2. Remove all packing materials inside the oven.
3. Install the roller ring and turntable. Check that the turntable rotates freely. (Turntable type model only)
4. This microwave oven has to be positioned so that plug is accessible.



- ❑ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
For your personal safety, plug the cable into a proper AC earthed socket.
- ❑ 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.

CLEANING YOUR MICROWAVE OVEN

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

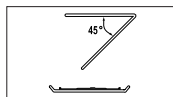
- Inside and outside surfaces
 - Door and door seals
 - Turntable and Roller rings
(Turntable type model only)
- ❑ **ALWAYS** ensure that the door seals are clean and the door closes properly.

- ❑ Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life 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 of oven with a soapy cloth. Rinse and dry.
 3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice in the oven 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.

When cleaning the upper part inside the cavity, it will be convenient to turn heater downward by 45 ° and clean it. (Swing heater model only)



STORING AND REPAIRING YOUR MICROWAVE OVEN

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

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

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

Only a qualified microwave service technician should perform repair.

- ☑ **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:

- Unplug it from the wall socket
- Contact the nearest after-sales service centre

- ☑ If you wish to store your oven away temporarily, choose a dry, dustfree place.

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

- ☑ This microwave oven is not intended for commercial use.
- ☑ The Light bulb should not be replaced in person for safety reasons. Please contact nearest authorised Samsung customer care, to arrange for a qualified engineer to replace the bulb.

⚠ WARNING		🔥	⚡	🚫	👤
🔧	Only qualified staff should be allowed to modify or repair the appliance.	✓	✓	✓	✓
🚫	Do not heat liquids and other food in sealed containers for microwave function.	✓	✓	✓	✓
🚫	For your safety, do not use high-pressure water cleaners or steam jet cleaners.	✓	✓	✓	✓
🚫	Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground.	✓	✓	✓	✓
🔌	This appliance must be properly grounded in accordance with local and national codes.	✓	✓	✓	✓

★	Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.	✓	✓	✓	✓
☐	Do not pull or excessively bend or place heavy objection the power cord.	✓	✓	✓	✓
★	In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.	✓	✓	✓	✓
☐	Do not touch the power plug with wet hands.	✓	✓	✓	✓
☐	Do not turn the appliance off by unplugging the power plug while an operation is in progress.	✓	✓	✓	✓
☐	Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.	✓	✓	✓	✓
☐	Do not apply excessive pressure or impact to the appliance.	✓	✓	✓	✓
☐	Do not place the oven over a fragile object such as a sink or glass object.	✓	✓		
☐	Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.	✓	✓	✓	✓
☐	Ensure that the power voltage, frequency and current are the same as those of the product specifications.	✓	✓		✓
☐	Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.	✓	✓	✓	
☐	Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.	✓	✓	✓	

☐	Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.	✓	✓	✓	✓
☐	Do not pour or directly spray water onto the oven.	✓	✓		
☐	Do not place objects on the oven, inside or on the door of the oven.	✓	✓	✓	
☐	Do not spray volatile material such as insecticide onto the surface of the oven.	✓	✓		
☐	Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.	✓		✓	✓
★	Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.	✓	✓	✓	✓
★	WARNING: 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.	✓	✓	✓	✓
☐	Do not put the tray or rack in water shortly after cooking because it may cause breakage or damage of the tray or rack.				✓

	Do not operate the microwave oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of the hot liquid.	✓			✓
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 CAUTION					
	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.	✓		✓	✓
	Do not use your microwave oven to dry papers or clothes.	✓		✓	✓
	Use shorter times for smaller amounts of food to prevent overheating and burning food.	✓		✓	✓
	Do not immerse the power cable or power plug in water and keep the power cable away from heat.	✓	✓		
	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.			✓	✓
	Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.	✓		✓	
	Always use oven mitts when removing a dish from the oven to avoid unintentional burns.			✓	

	Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.			✓	
	Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.			✓	
	Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.	✓			✓
	Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)	✓		✓	
	Take care when connecting other electrical appliances to sockets near the oven.	✓	✓	✓	

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY. (MICROWAVE FUNCTION ONLY)

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

- 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.
- 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.
- 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:
 - door (bent)
 - door hinges (broken or loose)
 - door seals and sealing surfaces
- The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Samsung will charge a repair fee for replacing an accessory or repairing a cosmetic defect if the damage to the unit and/or damage to or loss of the accessory was caused by the customer. Items this stipulation covers include:

- (a) A Dented, Scratched, or Broken Door, Handle, Out-Panel, or Control Panel.
- (b) A Broken or missing Tray, Guide Roller, Coupler, or Wire Rack.
- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- 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 possible result in a hazardous situation.

PROTECTION DE L'ENVIRONNEMENT

Prenez soin de déposer l'emballage de votre appareil dans un centre de recyclage de type point vert.



CORRECT DISPOSAL OF THIS PRODUCT (WASTE ELECTRICAL & ELECTRONIC EQUIPMENT)

(Applicable in countries with separate collection systems)

This marking on the product, accessories or literature indicates that the product and its electronic accessories (e.g. charger, headset, USB cable) should not be disposed of with other household waste at the end of their working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate these items from other types of waste and recycle them 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 these items for environmentally safe recycling.

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

quick look-up guide

If you want to cook some food.

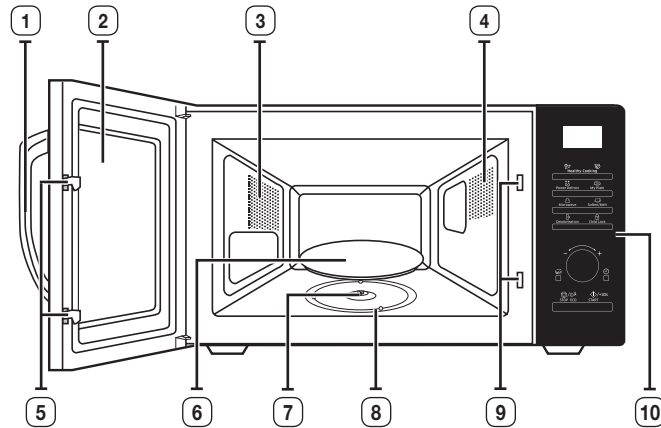
 	1. Place the food in the oven. Press the START/+30s button. Result: When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.
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If you want to add an extra 30 seconds.

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

oven features

OVEN



- | | |
|----------------------|---------------------------|
| 1. DOOR HANDLE | 6. TURNTABLE |
| 2. DOOR | 7. COUPLER |
| 3. VENTILATION HOLES | 8. ROLLER RING |
| 4. LIGHT | 9. SAFETY INTERLOCK HOLES |
| 5. DOOR LATCHES | 10. CONTROL PANEL |

CONTROL PANEL

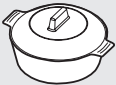


- | | |
|---|-------------------------------------|
| 1. HEALTHY COOKING BUTTON
(VEGETABLE, GRAIN) | 7. DEODORISATION BUTTON |
| 2. HEALTHY COOKING BUTTON
(POULTRY, FISH) | 8. CHILD LOCK BUTTON |
| 3. POWER DEFROST BUTTON | 9. TURNTABLE ON/OFF BUTTON |
| 4. MY PLATE BUTTON | 10. DIAL KNOB (WEIGHT/SERVING/TIME) |
| 5. MICROWAVE BUTTON | 11. CLOCK BUTTON |
| 6. SOFTEN/MELT BUTTON | 12. STOP/ECO BUTTON |
| | 13. START/+30s BUTTON |

English - 12

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. Roller ring , to be placed in the centre of the oven. Purpose: The roller ring supports the turntable.
	2. 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.
	3. Steam cooker see page 20 to 21. (Only MS28F303TF*, MS28F304TF* models) Purpose: The plastic steam cooker when using power steam function.

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

oven use

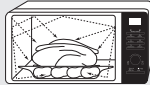
HOW A MICROWAVE OVEN WORKS

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)

 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 24.

-  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 % - 1000 W) is used, the water takes longer to boil.

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

 	Press the START/+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.

-  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.
 	2. Select the appropriate power level by pressing the Microwave button again until the corresponding wattage is displayed. Refer to the power level table.
	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. • The oven beep and flash "End" 4 times. The oven will then beep one time per minute.

SETTING THE TIME

When power is supplied, "88:88" and then "12:00" 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

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

	1. To display the time in the... 24-hour notation. 12-hour notation. Press the Clock button once or twice.
	2. Turn the Dial Knob to set the hour.
	3. Press the Clock button.
	4. Turn the Dial Knob to set the minute.
	5. When the right time is displayed, press the 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
FULL	100 %	1000 W
HIGH	85 %	850 W
MEDIUM HIGH	60 %	600 W
MEDIUM	45 %	450 W
MEDIUM LOW	30 %	300 W
DEFROST	18 %	180 W
LOW/KEEP WARM	10 %	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

	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.
	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	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	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.
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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.

USING THE HEALTHY COOKING FEATURES

The **Healthy Cooking** Features has 16 pre-programmed cooking times. You do not need to set either the cooking times or the power level.

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

 Use only recipients that are microwave-safe.

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

	1. Select the type of food that you are cooking by pressing the Healthy cooking button once or more times.  - Vegetable & Grain  - Poultry & Fish
	2. Select the size of the serving by turning the Dial Knob . (Refer to the table on the side.)
	3. Press the START/+30s button. Result: The food is cooked according to the pre-programmed setting selected. When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

The following table presents quantities and appropriate instructions about 16 pre-programmed cooking options. This is composed of Vegetable & Grain and Poultry & Fish.

 Use oven gloves when taking out food.

1. Vegetable & Grain

Code/Food	Serving Size	Instructions
1 Broccoli Florets	250 g 500 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, and add 60-75 ml (4-5 tbsp) for 500 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
2 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
3 Green Beans	250 g	Rinse and clean green beans. Put them evenly into a glass bowl with lid. Add 30 ml (1 tbsp) water when cooking 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
4 Spinach	150 g	Rinse and clean spinach. Put into a glass bowl with lid. Do not add water. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
5 Corn on the Cob	200 g	Rinse and clean corn on the cobs and put into an oval glass dish. Cover with microwave cling film and pierce film. Stand for 1-2 minutes.

Code/Food	Serving Size	Instructions
6 Peeled Potatoes	250 g 500 g	Wash and peel the potatoes and cut into a similar size. Put them into a glass bowl with lid. Add 45-60 ml (3-4 tbsp) water. Put bowl in the centre of turntable. Cook covered. Stand for 2-3 minutes.
7 Brown Rice (Parboiled)	250 g	Use a large glass overware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 5-10 minutes.
8 Wholemeal Macaroni	250 g	Use a large glass overware dish with lid. Add 1 l hot boiling water, a pinch of salt and stir well. Cook uncovered. Cook covered. Stir before standing time and drain thoroughly afterwards. Stand for 1 minutes.
9 Quinoa	250 g	Use a large glass overware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 1-3 minutes.
10 Bulgur	250 g	Use a large glass overware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 2-5 minutes.

2. Poultry & Fish

Code/Food	Serving Size	Instructions
1 Chicken Breasts	300 g (2 pcs)	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.
2 Turkey Breasts	300 g (2 pcs)	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.
3 Fresh Fish Fillets	300 g (2 pcs)	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.
4 Fresh Salmon Fillets	300 g (2 pcs)	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.
5 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.
6 Fresh Trout	400 g (1-2 fish)	Put 1- 2 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 MY PLATE FEATURES

The **My Plate** features has 2 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**.

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

 My Plate 	1. Select the type of food that you are cooking by pressing the My Plate button once or more times.
	2. Select the size of the serving by turning the Dial Knob . (Refer to the table on the side.)
 START 	3. Press the START/+30s button. Result: The food is cooked according to the preprogrammed setting selected. When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

 Use only recipients that are microwave-safe.

The following table presents the **My Plate** auto reheat programmes, quantities and appropriate instructions. Those programmes are running with microwave energy only.

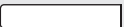
Code/Food	Serving Size	Instructions
1 Chilled Ready Meal	300-350 g 400-450 g	Put meal on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). Stand for 2-3 minutes.
2 Chilled Vegetarian Meal	300-350 g 400-450 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.

USING THE POWER DEFROST FEATURES

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

 Use only containers that are microwave-safe.

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

 Power Defrost 	1. Select the type of food that you are cooking by pressing the Power Defrost button once or more times.
	2. Select the size of the serving by turning the Dial Knob . (Refer to the table on the side.)
 START 	3. Press the START/+30s button. Result: - Defrosting begins. - The oven beeps through defrosting to remind you to turn the food over.
 START 	4. Press the START/+30s button again to finish defrosting. Result: When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

The following table presents the various **Power Defrost** programmes, quantities and appropriate instructions.

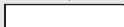
Remove all kind of package material before defrosting. Place meat, poultry, fish and bread/cake on a flat glass dish or ceramic plate.

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 20-50 minutes.
4 Bread/Cake	125-1000 g	Put bread 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 5-20 minutes.

USING THE SOFTEN/MELT FEATURES

The **Soften/Melt** features has 4 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**.

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

 Soften/Melt 	1. Select the type of food that you are cooking by pressing the Soften/Melt button once or more times.
	2. Select the size of the serving by turning the Dial Knob . (Refer to the table on the side.)
 START 	3. Press the START/+30s button. Result: The food is cooked according to the preprogrammed setting selected. When cooking has finished, the oven will beep and flash "End" 4 times. The oven will then beep one time per minute.

 Use only recipients that are microwave-safe.

The following table presents the **Soften/Melt** programmes, quantities and appropriate instructions. Those programmes are running with microwave energy only.

Code/Food	Serving Size	Instructions
1 Melt Butter	50 g 100 g	Cut butter into 3 or 4 pieces and Put them on small glass bowl. Melt uncovered. Stir after cooking. Stand for 1-2 minutes.
2 Melt Dark Chocolate	50 g 100 g	Grate dark chocolate and put in small glass bowl. Melt uncovered. Stir after melting. Stand for 1-2 minutes.
3 Melt Sugar	25 g 50 g	Put sugar on small glass bowl. Add 10 ml water for 25 g and add 20 ml water for 50 g. Melt uncovered. Take out carefully, use oven gloves! Use spoon or fork and pour caramel decorations on baking paper. Let stand for 10 minutes until dry and remove from paper.
4 Soften Butter	50 g 100 g	Cut butter into 3 or 4 pieces and Put them in small glass bowl. Soften uncovered. Stand for 1-2 minutes.

POWER STEAM COOKING GUIDE (ONLY MS28F303TF*, MS28F304TF* MODELS)

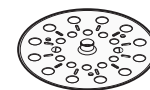
The Power Steamer is based on the principle of steam cooking, and is designed for fast, healthy cooking in your Samsung Microwave oven.

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

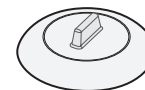
The Microwave Power steamer set is made up of 3 items:



Bowl



Insert tray



Lid

All parts withstand temperatures from -20 °C to 140 °C.

Suitable for freezer storage. Can also be used separately or together.

CONDITIONS of USE:

-  Do not use:
 - to cook foods with a high sugar or fat content,
 - with the grill or rotating heat function or on a hob.
-  Wash all parts well in soapy water before first use.
-  To find out cooking times, please refer to the instructions in the table on next page.

MAINTENANCE:

-  Your steamer can be washed in a dishwasher.
-  When washing by hand, use hot water and washing-up liquid. Do not use abrasive pads.
-  Some foods (such as tomato) may discolour the plastic. This is normal and not a manufacturing fault.

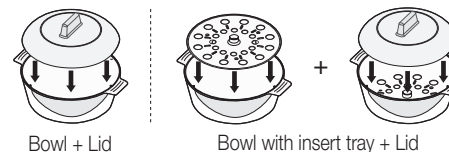
DEFROSTING:

Place the frozen food in the steam bowl without the lid. The liquid will remain in the bottom of the pot and will not harm the food.

COOKING:

Food	Serving Size	Power levels	Cooking time (min.)	Handling
Artichokes	300 g (1-2 pcs)	850 W	5-6	Bowl with insert tray + Lid
	Instructions Rinse and clean artichokes. Put insert tray into bowl. Set artichokes on tray. Add 1 tbsp lemon juice. Cover with lid. Stand for 1-2 minutes.			
Fresh Vegetables	300 g	850 W	4-5	Bowl with insert tray + Lid
	Instructions Weigh the vegetables (e.g. broccoli, cauliflower, carrots, pepper) after washing, cleaning and cutting into similar size. Put tray into bowl. Distribute vegetables on insert tray. Add 2 tbsp water. Cover with lid. Stand for 1-2 minutes.			
Frozen Vegetables	300 g	600 W	8-9	Bowl with insert tray + Lid
	Instructions Put the frozen vegetables into the steam bowl. Put insert tray into bowl. Add 1 tbsp water. Cover with lid. Stir well after cooking and standing. Stand for 2-3 minutes.			
Rice	250 g	850 W	15-18	Bowl + Lid
	Instructions Put rice into the steam bowl. Add 500 ml cold water. Cover with lid. After cooking let stand white rice 5 minutes, brown rice 10 minutes. Stand for 5-10 minutes.			
Jacket Potatoes	500 g	850 W	7-8	Bowl + Lid
	Instructions Weigh and rinse the potatoes and put them into steam bowl. Add 3 tbsp water. Cover with lid. Stand for 2-3 minutes.			
Stew (Chilled)	400 g	600 W	5½-6½	Bowl + Lid
	Instructions Put stew into the steam bowl. Cover with lid. Stir well before standing. Stand for 1-2 minutes.			

Food	Serving Size	Power levels	Cooking time (min.)	Handling
Soup (Chilled)	400 g	850 W	3-4	Bowl + Lid
	Instructions Pour into steam bowl. Cover with lid. Stir well before standing. Stand for 1-2 minutes.			
Frozen Soup	400 g	850 W	8-10	Bowl + Lid
	Instructions Put frozen soup into steam bowl. Cover with lid. Stir well before standing. Stand for 2-3 minutes.			
Frozen Yeast Dumpling with Jam Filling	150 g	600 W	1½-2½	Bowl + Lid
	Instructions Moist the top of filled dumplings with cold water. Put 1-2 frozen dumplings side by side into the steam bowl. Cover with lid. Stand for 2-3 minutes.			
Fruit Compote	250 g	850 W	3-4	Bowl + Lid
	Instructions Weigh the fresh fruits (e.g. apples, pears, plums, apricots, mangoes or pineapple) after peeling, washing and cutting into similar sizes or cubes. Put into steam bowl. Add 1-2 tbsp water and 1-2 tbsp sugar. Cover with lid. Stand for 2-3 minutes.			

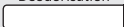
Handling of power steam cooker**PRECAUTIONS:**

-  Take special care when opening the lid of your steamer, because the steam escaping may be very hot.
-  Use oven gloves when handling after cooking.

USING THE DEODORISATION FEATURES

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

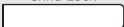
First clean the oven interior.

 Deodorisation 	Press the Deodorisation button after you have finished cleaning. As soon as you press the Deodorisation button, the operation will start automatically. when it has finished, the oven beeps four times.
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-  The deodorisation time has been specified as 5 minutes. It increases by 30 seconds whenever the **START/+30s** button is pressed.
-  The maximum deodorisation 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.

 Child Lock 	- Press the Child Lock button at the same time. Result: - The oven is locked (no functions can be selected). - The display shows “L”.
 Child Lock 	To unlock the oven, press the Child Lock button at the same time. Result: The oven can be used normally.

USING THE TURNTABLE ON/OFF FEATURES

The **Turntable On/Off** button enables you to use large dishes which fill the whole oven by stopping the turntable from rotating (only manual cooking mode).

-  The results will be less satisfactory in this case as the cooking is less even. We recommend that you turn the dish by hand halfway through the cooking process.



Never operate the turntable without food in the oven.

Reason: This may cause fire or damage to the unit.

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

-  This **Turntable On/Off** button is available only during cooking.

SWITCHING THE BEEPER OFF

You can switch the beeper off whenever you want.

 STOP ECO  START 	Press the START/+30s and STOP/ECO button at the same time. Result: The oven does not beep to indicate the end of a function.
 STOP ECO  START 	To switch the beeper back on, press the START/+30s 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	✓ ✗	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		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.

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

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troubleshooting and error code

TROUBLESHOOTING

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 press the START/+30s button.

- Is the door completely closed?

The food is not cooked at all.

- Have you set the timer correctly and/or pressed the **START/+30s** button?
- Is the door closed?
- Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered?

The food is either overcooked or undercooked.

- Was the appropriate cooking length set for the type of food?
- Was an appropriate power level chosen?

The light bulb is not working.

- The Light bulb should not be replaced in person for safety reasons. Please contact nearest authorised Samsung customer care, to arrange for a qualified engineer to replace the bulb.

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 interference is detected by the oven's microprocessor, the display may be reset. To solve this problem, disconnect the power plug and reconnect it. Reset the time.

Sparkling 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 aluminum foil too close to the inside walls?

Smoke and bad smell when initial operating.

- It's a temporary condition by new component heating. Smoke and smell will disappear completely after 10 minutes operation.
To remove smell more quickly, please operate microwave oven with putting lemon formation or lemon juice in the cabinet.

 If the above guidelines do not enable you to solve the problem, then contact your local SAMSUNG customer service centre.
Please have the following information read;

- The model and serial numbers, normally printed on the rear of the oven
- Your warranty details
- A clear description of the problem

Then contact your local dealer or SAMSUNG aftersales service.

ERROR CODE

"SE" message indicates.

- Clean the keys and check if there is water on the surface around key. Turn off the microwave oven and try setting again. If it occurs again, call your local SAMSUNG Customer Care Centre.

 For any codes not listed above, or 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	MS28F303T**, MS28F304T**
Power source	230 V ~ 50 Hz AC
Power consumption Microwave	1500 W
Output power	100 W / 1000 W - 7 levels (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x H x D) Outside Oven cavity	517 x 297 x 428 mm 357 x 255 x 357 mm
Volume	28 liter
Weight Net	15.0 kg approx.

MEMO

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QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRIA	0800 - SAMSUNG (0800 - 7267864)	www.samsung.com/at/support
BELGIUM	02-201-24-18	www.samsung.com/be/support (Dutch) www.samsung.com/be_fr/support (French)
DENMARK	70 70 19 70	www.samsung.com/dk/support
FINLAND	030-6227 515	www.samsung.com/fi/support
FRANCE	01 48 63 00 00	www.samsung.com/fr/support
GERMANY	0180 6 SAMSUNG bzw. 0180 6 7267864* (*0,20 €/Anruf aus dem dt. Festnetz, aus dem Mobilfunk max. 0,60 €/Anruf)	www.samsung.com/de/support
ITALIA	800-SAMSUNG (800.7267864)	www.samsung.com/it/support
CYPRUS	8009 4000 only from landline, toll free	www.samsung.com/gr/support
GREECE	80111-SAMSUNG (80111 726 7864) only from land line (+30) 210 6897691 from mobile and land line	
LUXEMBURG	261 03 710	www.samsung.com/support
NETHERLANDS	0900-SAMSUNG (0900-7267864) (€ 0,10/Min)	www.samsung.com/nl/support
NORWAY	815 56480	www.samsung.com/no/support
PORTUGAL	808 20 7267	www.samsung.com/pt/support
SPAIN	0034902172678	www.samsung.com/es/support
SWEDEN	0771 726 7864 (SAMSUNG)	www.samsung.com/se/support
SWITZERLAND	0800 726 78 64 (0800-SAMSUNG)	www.samsung.com/ch/support (German) www.samsung.com/ch_fr/support (French)
UK	0330 SAMSUNG (7267864)	www.samsung.com/uk/support
EIRE	0818 717100	www.samsung.com/ie/support

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