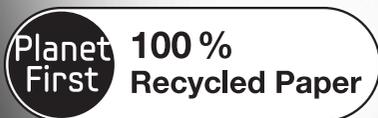




NV70*35 Series
NV66*35 Series

Built-In Oven

user manual



This manual is made with 100 % recycled paper.

imagine the possibilities

Thank you for purchasing this Samsung product.



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using this manual

Thank you for choosing SAMSUNG Built - In Oven.

This user Manual contains important information on safety and instructions intended to assist you in the operation and maintenance of your appliance.

Please take the time to read this Owner's Manual before using your oven and keep this book for future reference.

The following symbols are used in the text of this Owner's Manual:



WARNING or CAUTION



Important



Note

safety instructions

Installation of this oven must be performed only by a licensed electrician. The installer is responsible for connecting the appliance to the mains power supply in observance of the relevant safety recommendations.

WARNING

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 defective, it must be replaced by a special cord or assembly available from the manufacturer or an authorised service agent. (Fixed wiring type model only)

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. (Power cord type model only)

Appliance should allow to disconnection of the appliance from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

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.

If this appliance has steam or self cleaning function, excess spillage must be removed before cleaning and all utensils should not be left in the oven during steam cleaning or self cleaning. (cleaning function model only)

If this appliance has self cleaning function, during self cleaning the surfaces may get hotter than usual and children should be kept away. (Cleaning function model only)

Only use the temperature probe recommended for this oven. (Temperature sensing probe model only)

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.

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.

⚠ **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.

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.

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.

Appliances are not intended to be operated by means of an external timer or separate remote-control system.

Please put the bent up frame side to the back, in order to support the restposition when cooking big loads. (Depending on model)



⚠ CAUTION

If the oven has been damaged in transport, do not connect it.

This appliance must be connected to the mains power supply only by a specially licensed electrician.

In the event of a fault or damage to the appliance, do not attempt to operate it.

Repairs should be performed by a licensed technician only. Improper repair may result in considerable danger to you and others. If your oven needs repair, contact a SAMSUNG Service Centre or your dealer.

Electrical leads and cables should not be allowed to touch the oven.

The oven should be connected to the mains power supply by means of an approved circuit breaker or fuse. Never use multiple plug adapters or extension leads.

The power supply of the appliance should be turned off when it is being repaired or cleaned.

Take care when connecting electrical appliances to sockets near the oven.

If this appliance has steam cooking function, do not operate this appliance when the water supply cartridge is damaged. (Steam function model only)

When the cartridge is cracked or broken, do not use it and contact your nearest service center. (Steam function model only)
This oven has been designed only for the cooking of household foods.
During use, the oven interior surfaces become hot enough to cause burns. Do not touch heating elements or interior surfaces of the oven until they have had time to cool.
Never store flammable materials in the oven.
The oven surfaces become hot when the appliance is operated at a high temperature for an extended period of time.
When cooking, take care when opening the oven door as hot air and steam can escape rapidly.
When cooking dishes that contain alcohol, the alcohol may evaporate due to the high temperatures and the vapour can catch fire if it comes into contact with a hot part of the oven.
For your safety, do not use high-pressure water cleaners or steam jet cleaners.
Children should be kept at a safe distance when the oven is in use.
Frozen foods such as pizzas should be cooked on the big grid. If the baking tray is used, it may become deformed due to the great variation in temperatures.
Do not pour water into the bottom of the oven when it is hot. This could cause damage to the enamel surface.
The oven door must be closed during cooking.
Do not line the oven bottom with aluminium foil and do not place any baking trays or tins on it. The aluminium foil blocks the heat, which may result in damage to the enamel surfaces and cause poor cooking results.
Fruit juices will leave stains, which can become permanent on the enamel surfaces of the oven. When cooking very moist cakes, use the deep pan.
Do not rest bakeware on the open oven door.
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.
Do not step, lean, sit or place heavy items on the door.
Do not open the door with unnecessarily strong force.
 WARNING: Do not disconnect the appliance from the main power supply even after the cooking process is completed.
 WARNING: Do not leave the door open while oven is cooking.

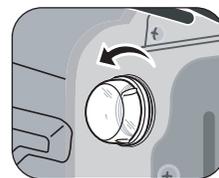
BULB EXCHANGE

⚠ Danger of electric shock! Before replacing any of the oven bulbs, take the following steps:

- Switch oven Off.
- Disconnect the oven from the mains.
- Protect the oven light bulb and the glass cap by laying a cloth on the bottom of the oven compartment.
- Bulbs can be purchased from the SAMSUNG Service Centre.

Rear oven light

1. Remove cap by turning anti-clockwise and remove the metal ring, the sheet ring and clean the glass cap. If necessary, replace the bulb with a 25 watt, 300 °C heat-resistant oven light bulb.

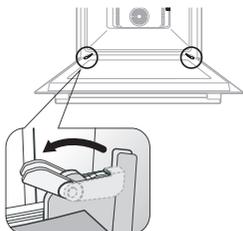


- 2.** Clean the glass cap, the metal ring and the sheet ring if necessary.
- 3.** Fit the metal and the sheet ring to the glass cap.
- 4.** Replace glass cap where you have removed it in step 1 and turn it clockwise to keep it in place.

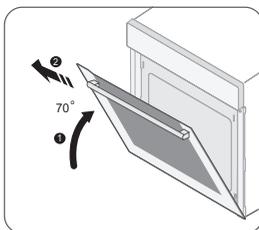
DOOR REMOVAL

For normal use, the oven door must not be removed but if removal is necessary, for example, for cleaning purposes, follow these instructions.

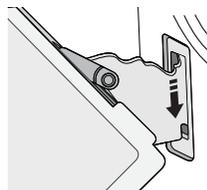
⚠ CAUTION: The oven door is heavy.



1. Open the door and flip open the clips at both hinges completely.



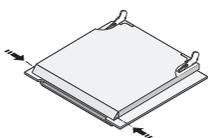
2. Close the door by approximately 70°. With both hands, grasp the sides of the oven door at its middle and lift and pull upwards until the hinges can be taken out.



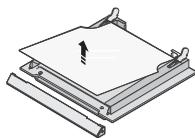
3. After cleaning, for attaching the door repeat the 1 sides 2 steps in reverse order. The clip on the hinge should be closed on both sides.

DOOR GLASS REMOVAL

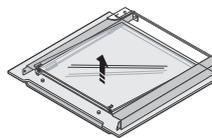
The oven door is equipped with three sheets of glass placed against each other. These sheets can be removed for cleaning.



1. Press both buttons on the left and right sides of the door.



2. Detach the covering and remove glass 1 from the door.



3. Lift glass 2 and clean the sheets with warm water or washing-up liquid and polish dry with a soft clean cloth.



The Door-Glass is different from 2 EA to 4 EA model by model. But, the method of the disassembly and assembly is same.



When assembling the glass 1, the screen printed surface of the glass 1 should be on the inside, between the glass sheets.

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 10 minutes.



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.

installation

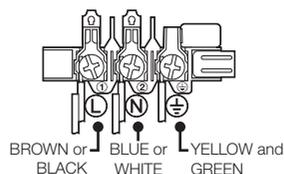
Safety instructions for the installation

This oven may be installed only by an approved electrician. The installer is responsible for connecting the appliance to the main supply, while observing the relevant safety regulations.

- Ensure protection from live parts when installing the oven.

Power connection

If the appliance is not connected to the mains with a plug, a multi-pole isolator switch (with at least 3 mm contact spacing) must be provided in order to satisfy safety regulations. The power cable (H05 RR-F or H05 VV-F, min., 2.5 mm²) must be of sufficient length to be connected to the oven, even if the oven stands on the floor in front of its built-in cabinet. Open the rear

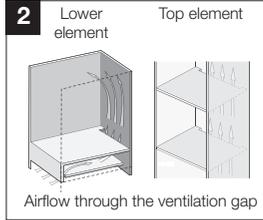
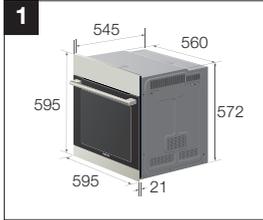


connection cover of the oven with a screwdriver and loosen the screws of the cable clamp before you connect the power lines to the relevant connection terminals. The oven is earthed via the (⊥)-terminal. The yellow and green cable(earth connection) must be connected first and be longer than the others. If the oven is connected to the mains with a plug, this plug must remain accessible after the oven is installed. Samsung will take no responsibility for accidents that originate from a missing or faulty earth connection.

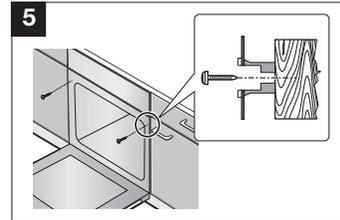
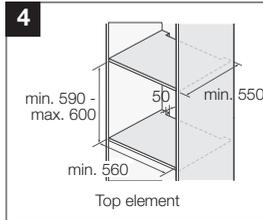
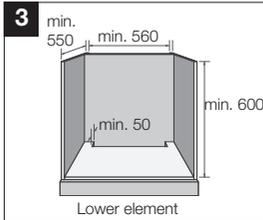
- WARNING:** Do not allow the connecting cable to become trapped during installation, and prevent it coming into contact with hot parts of the oven.

Installation in the cabinet

With built-in furniture, plastic surfaces and adhesive for the oven should be resistant to 90 °C inside of the furniture and to 75 °C for adjacent furniture. Samsung will take no responsibility for damage of plastic surfaces or adhesive from the heat.



There should be a ventilation gap in the base of the kitchen cabinet where the oven is to be placed. For ventilation, a gap of about 50 mm should be left between the lower shelf and the supporting wall. If the oven is to be installed below a hob, the hob's installation instructions should be followed.



Push the appliance completely into the cabinet and fix the oven firmly on both sides using 2 screws. Make sure that a gap of at least 5 mm should be left between the appliance and the adjacent cabinet.

After installation, remove the vinyl protective film, tape, paper and accessories from the door and inside of oven. Before uninstalling the oven from the furniture, disconnect the oven from the power supply and release the 2 screws on the both sides of the oven.



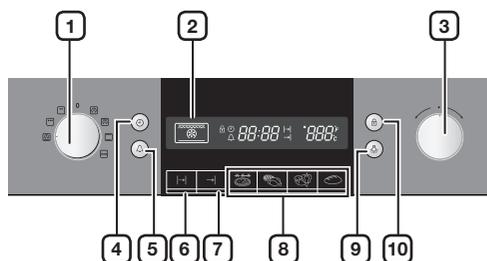
WARNING: The built-in furniture must have a minimum ventilation gap for Air-flow as shown on picture. Do not cover this hole with strips of wood, for this is used to provide ventilation.



The front exterior of the oven such as handle is different model by model. But the size of the oven in the picture is same.

oven controls

1. Cooking Function Select Dial
2. Window Display
3. Time / Temp Control Dial
4. Clock Button
5. Kitchen Timer Button
6. Cook Time Button
7. End Time Button
8. Auto Cook Button
9. Lamp Button
10. Child Lock Button



 The **Cooking Function Select Dial** and the **Time / Temp Control Dial** are pop-up dial. Simply push to turn.

accessories

 **CAUTION:** Be sure to attach the accessory correctly to the racks. Trays need to have at least 2 cm space towards the bottom of the oven, otherwise the enamel surface could be damaged.

 **WARNING:** Be very carefull removing meals and/or accessories out of the oven. Hot meals, accessories and surfaces can burn you!



Baking tray

The baking tray could be used for the preparation of cakes, cookies and other pastries.



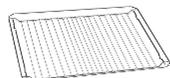
Deep pan (Optional)

The deep pan is good for roasting. It can be used in combination with the small grid to prevent liquids from dropping onto the bottom of the oven.



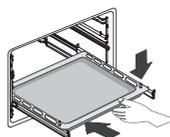
Small grid (Optional)

The small grid should be used for grilling and roasting meals. It can be used in combination with the deep pan to prevent liquids from dropping onto the bottom of the oven.



Wire grill (Optional)

The wire grill should be used for grilling and roasting meals. You could use it with casseroles and other baking pots.



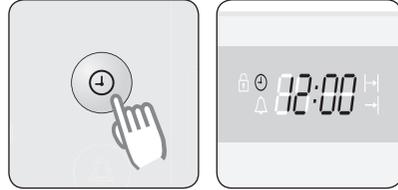
Telescopic slide guide (Optional)

- To insert the grid, baking or roasting pan, first slide out the telescopic guides for one particular level.
- Place the tray or pan on the guides and push them back completely into the oven. Close the oven door only after you have pushed the telescopic guides into the oven

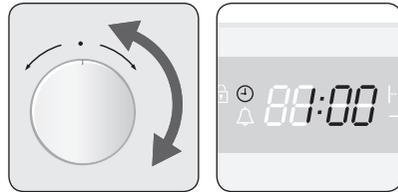
before you begin

SETTING THE CLOCK

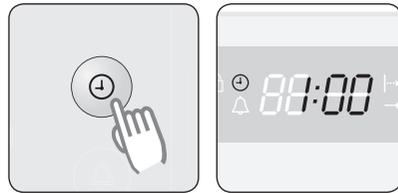
1. Press the **Clock** button. The “⊕” and “12:” will blink.



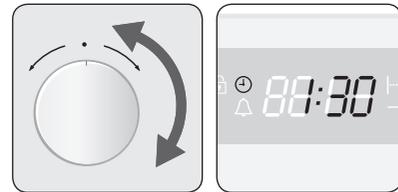
2. Turn the **Time / Temp Control Dial** to set the hour of the day.
Example: To set 1:30



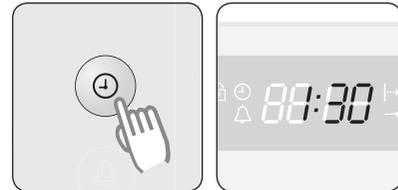
3. Press the **Clock** button.
The “⊕” and “:00” will blink.



4. Turn the **Time / Temp Control Dial** to set the minute of the time.
“⊕” will blink.



5. Press the **Clock** button to finish setting the clock or wait for about 10 seconds. “⊕” will disappear and “30” will stop blinking. The display shows the time of day. The appliance is now ready to use.



INITIAL CLEANING

Clean the oven thoroughly before using for the first time.



Do not use sharp or abrasive cleaning materials. These could damage the oven surface. For ovens with enamel fronts, use commercially available cleaning agents.

To clean the oven

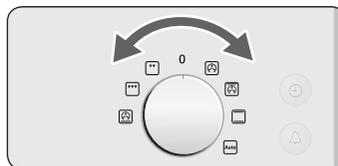
1. Open the door. The oven light comes on.
2. Clean all oven trays, accessories and side runners with warm water or washing - up liquid and polish dry with a soft clean cloth.
3. Wash the oven interior in the same way.
4. Wipe the front of the appliance with a damp cloth.

Check that the clock is set correctly. Remove accessories and operate the oven at the convection setting at 200 °C for 1 hour before using. There will be a distinctive odor; this is normal, but ensure your kitchen is well ventilated during this conditioning period.

oven use

SETTING THE COOKING FUNCTION MODE

Turn the Cooking Function Select Dial to select the desired oven function.



Oven Modes

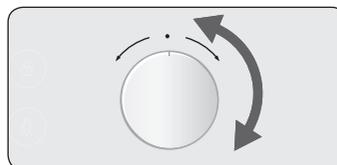
The following table represents the various oven modes and settings of your oven. Use the cooking guide tables for these modes in the following pages as guidelines for cooking.

Mode	Description
	Conventional Food is heated by top and bottom heating elements. This setting is suitable for baking and roasting.
	Top Heat + Convection We recommend this mode when roasting meat. The top heating element is in operation and the fans operate to circulate the hot air coming from top and back wall heating element.
	Convection Food is heated by the hot air from the heating element in the back and circulated by two fans. This setting provides uniform heating and is ideal for frozen convenience food as well as cake and croissants. This mode can be used for baking on two levels.
	Large Grill Food is heated by the top heating elements. We recommend this mode for grilling steaks and sausages as well as cheese toasts.
	Small Grill This mode is ideal for grilling small amounts of foods, such as baguettes, cheese or fish fillets. Place the food in the middle of the wire grill, as only the smaller heating element in the centre is operating.

Mode	Description
	<p>Bottom Heat + Convection The bottom heating element and back wall heating element provide hot air which is circulated by the fans. This mode is ideal for baking food such as quiches, pizza, bread and cheesecakes.</p>
	<p>Auto Menu Programmes You can select 25 auto menu programmes for baking, roasting and cooking. The mode, cooking time and temperatures are pre-programmed for your convenience. You simply select the item and appropriate serving option.</p>

SETTING THE OVEN TEMPERATURE

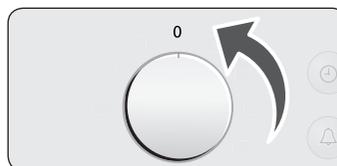
1. Turn the Time / Temp Control Dial to adjust the temperature in increments of 5 °C.
40 °C - 250 °C
40 °C - 300 °C (Large & Small Grill)



 The temperature may be adjusted during cooking.

SWITCHING THE OVEN OFF

To switch the oven off, turn the **Cooking Function Select Dial** to the “0” position.



END TIME

You can set the end time during cooking.

1. Press the **End Time** button.

Example: Current time is 12:00



2. Turn the **Time / Temp Control Dial** to set the desired end time.



3. Press the **End Time** button.
The oven operates with the selected end time unless the **End Time** button is pressed within 5 seconds.

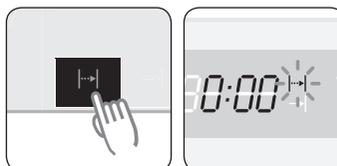


 During cooking, you can adjust the previously set end time with the **Time / Temp Control Dial** for better results.

COOK TIME

You can set the cook time during cooking.

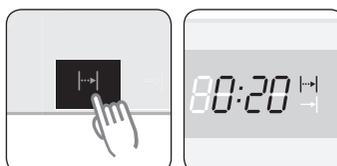
1. Press the **Cook Time** button.



2. Turn the **Time / Temp Control Dial** to set the desired cook time.



3. Press the **Cook Time** button.
The oven operates with the selected cook time unless the **Cook Time** button is pressed within 5 seconds.



 During cooking, you can adjust the previously set cook time with the **Time / Temp Control Dial** for better results.

DELAYED START

Case 1 - Cook time is entered first

If the end time is entered after the cook time has already been set, the cook time and the end time are calculated and if necessary the oven sets a delayed start point.

1. Press the **End Time** button.

Example: Current time is 15:00 and the desired cook time is 5 hours.



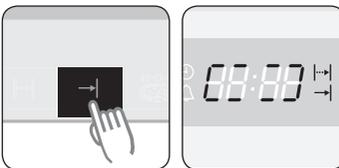
2. Turn the **Time/Temp Control Dial** to set the end time.

Example: You want to cook for 5 hours and finish at 20:30.



3. Press the **End Time** button.

A " [] " symbol appears until the delayed start point.

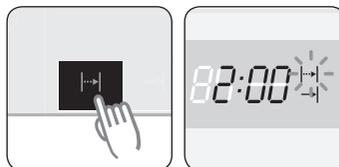


Case 2 - End time is entered first

If the cook time is entered after the end time has already been set, the cook time and the end time are calculated and if necessary the oven sets a delayed start point.

1. Press the **Cook Time** button.

Example: Current time is 15:00 and the desired end time is 17:00.



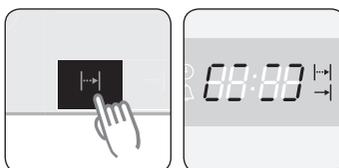
2. Turn the **Time / Temp Control Dial** to set the cook time.

Example: You want to cook for 1 hour and 30 minutes and end by 17:00.



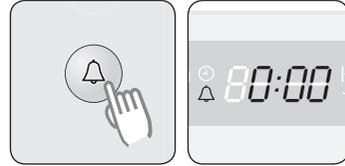
3. Press the **Cook Time** button.

A " [] " symbol appears until the delayed start point.



KITCHEN TIMER

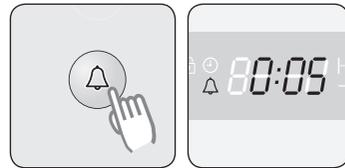
1. Press the **Kitchen Timer** button once.
“🔔” flashes.



2. Turn the **Time / Temp Control Dial** to set the desired time.
Example: 5 minutes



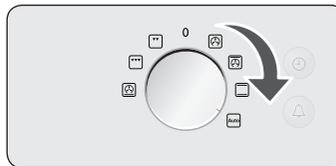
3. Press the **Kitchen Timer** button to start the kitchen timer. When the set time has elapsed, an audible signal sounds.



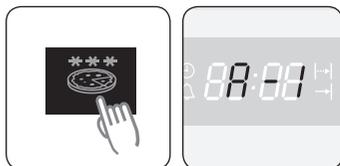
-  Press and hold the **Kitchen Timer** button for 2 seconds each to cancel the timer.

AUTO COOK

1. Turn the **Cooking Function Dial** to Auto Cook.



2. Press **Auto Cook** Button.



	A-1 ~ A-4		B-1 ~ B-4, C-1 ~ C-4
	D-1 ~ D-3, E-1 ~ E-3		F-1 ~ F-7

3. Select the desired recipe by turning the **Time/Temp control dial** to the right and left. Wait to select weight 5 seconds after selecting a recipe. For a recipe with weight fixed, start cooking immediately.



4. Select the desired weight by turning the **Time/Temp control dial** to the right and left. Preheating time(min:sec) is displayed, and countdown starts 5 seconds after the weight is selected. For a recipe without preheating, remaining cooking time(hr:min) is displayed.



Preheat countdown completed

Upon completion of preheating, the oven beeps and the remaining cooking time(hr:min) is displayed. Keep "Preheat condition" until food is inserted into the oven, and **Cook Time** button is pressed.

5. Press **Cook Time** button. Cook time countdown is displayed. Stage-1 of cooking starts.

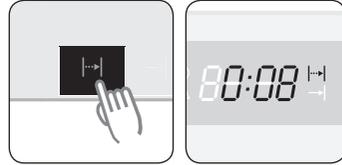




When it reaches the time for “Turn Over/Around”

It beeps to inform the time for “Turn Over/Turn Around”. After “Turn Over/Turn Around”, stop cooking and wait until **Cook Time** button is pressed.

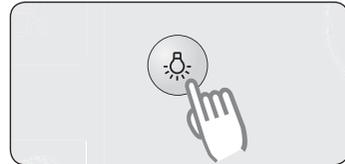
6. Press **Cook Time** button. It stops beeping, and the cooking restarts.



OVEN LAMP ON / OFF

1. Press the **Lamp** button.

1st	Off
2nd	On

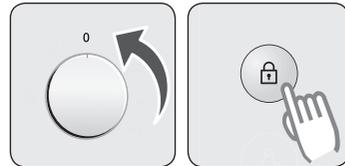


The lamp automatically turns off after 5 minutes.

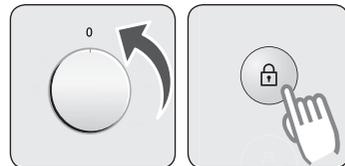
CHILD SAFETY FUNCTION

You can use child lock function in stand-by status.

1. Turn **Cook Function Select Dial** to “0” position. Press the **Child Lock** button hold for 3 seconds. (🔒) will appear in the display field.



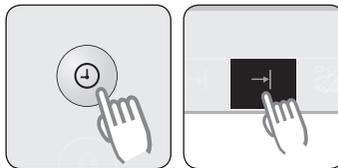
2. Turn **Cook Function Select Dial** to “0” position. Press the **Child Lock** button hold for 3 seconds again to unlock.



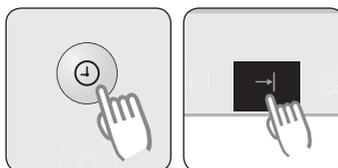
If locked, buttons and dials except unlock function button fail to operate.

SWITCHING THE BEEPER OFF

1. To turn the beeper off, press the **Clock** and **End Time** buttons at the same time and hold for 3 seconds.



2. To turn beeper back on, press the **Clock** and **End Time** buttons again at the same time and hold for 3 seconds.



05 OVEN USE

OVEN FUNCTIONS

The features of this oven include the following functions.

1. Conventional

Suggested temperature: 200 °C

The conventional function is ideal for baking and roasting foods arranged on one rack. Both the top and bottom heating elements operate to maintain the oven temperature.

We recommend to preheat the oven in conventional mode.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min)
Frozen Lasagne (500-1000 g)	3	Wire grill	180-200	40-50
Whole Fish (e.g. Dorade) (300-1000 g) 3-4 cut on each side	3 + 2	Wire grill + Deep pan	240	15-20
Fish filets (500-1000 g) 3-4 cut on each side	3	Baking tray	200	13-20
Frozen cutlets (350-1000 g) minced meat & with ham, cheese or mushroom filing	3	Baking tray	200	25-35
Frozen cutlets from minced, carrot, beetroot or potato (350-1000 g)	3	Baking tray	200	20-30
Pork on bone cutlets (500-1000 g)	3 + 2	Wire grill + Deep pan	200	40-50
Baked potato (cut in half) (500-1000 g)	3	Baking tray	180-200	30-45
Frozen Meat roll with mushrooms filing (500-1000 g)	3	Baking tray	180-200	40-50
Sponge Cake (250-500 g)	2	Wire grill	160-180	20-30
Marble Cake (500-1000 g)	2	Wire grill	170-190	40-50
Yeast Cake on Tray with fruit & crumbles topping (1000-1500 g)	2	Baking tray	160-180	25-35
Muffins (500-800 g)	2	Wire grill	190-200	25-30

2. Top Heat + Convection

Suggested temperature: 190 °C

The top heating element is in operation and the fan operates to constantly circulate the hot air.

We recommend to preheat the oven with Top Heat + Convection mode.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min)
Pork on bone (1000 g) BRUSH WITH OIL & SPICES	3 + 2	Wire grill + Deep pan	180-200	50-65
Pork shoulder in foil (1000-1500 g) MARINATE	2	Baking tray	180-230	80-120
Whole chicken (800-1300 g) BRUSH WITH OIL & SPICES	2 + 1	Wire grill + Deep pan	190-200	40-65
Meat or fish steaks (400-800 g)	3	Wire grill + Deep pan	180-200	15-35
Chicken Pieces (500-1000 g) BRUSH WITH OIL & SPICES	4 + 3	Wire grill + Deep pan	200-220	25-35
Roast Fish (500-1000 g) use ovenproof dish BRUSH WITH OIL	2	Wire grill	180-200	30-40
Roast Beef (800-1200 g) BRUSH WITH OIL & SPICES	2 + 1	Wire grill + Deep pan Add 1 cup water	200-220	45-60
Duck Breast (300-500 g)	4 + 3	Wire grill + Deep pan Add 1 cup water	180-200	25-35

3. Convection

Suggested temperature: 170 °C

This function bakes foods placed on up to three shelves and is also appropriate for roasting.

Cooking is achieved by the heating element on the rear wall and the fan distributes the heat.

We recommend to preheat the oven in convection mode.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min)
Lamb rack (350-700 g) BRUSH WITH OIL & SPICES	3 + 2	Wire grill + Deep pan	190-200	40-50
Baked Bananas (3-5 pcs), cut with knife on top, add 10-15 g chocolate, 5-10 g nuts into cuts, drop sugar water, wrap in aluminium foil.	3	Wire grill	220-240	15-25
Baked apples 5-8 pcs each 150-200 g Take out the hearts, add raisins and jam. Use ovenproof dish.	3	Wire grill	200-220	15-25
Cutlets from minced meat (300-600 g)	3	Baking tray	190-200	18-25
Minced Meat roll with filling (500-1000 g) BRUSH WITH OIL	3	Baking tray	180-200	50-65
Frozen Croquettes (500-1000 g)	2	Baking tray	180-200	25-35
Frozen Oven Chips (300-700 g)	2	Baking tray	180-200	20-30
Frozen Pizza (300-1000 g)	2	Wire grill	200-220	15-25
Apple & Almond Cake (500-1000 g)	2	Wire grill	170-190	35-45
Fresh Croissant (200-400 g) (ready-dough)	2	Baking tray	180-200	15-25

4. Large Grill

Suggested temperature: 240 °C

The large grill function grills large quantities of flat foods, such as steaks, schnitzels and fish. It is also suitable for toasting. Both the top heating element and the grill are on in this mode.

We recommend to preheat the oven using Large Grill mode.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min)
Sausages (thick) 5-10 pcs	4 + 3	Wire grill + Deep pan	220	5-8 turnover 5-8
Sausages (thin) 8-12 pcs	4 + 3	Wire grill + Deep pan	220	4-6 turnover 4-6
Toasts 5-10 pcs	5	Wire grill	240	1-2 turnover 1-2
Cheese Toasts 4-6 pcs	4 + 3	Wire grill + Baking tray	200	4-8
Frozen Pancakes with filling (200-500 g)	3	Baking tray	200	20-30
Beef Steaks (400-800 g)	4 + 3	Wire grill + Deep pan	240	8-10 turnover 5-7

5. Small Grill

Suggested temperature: 240 °C

This setting is for grilling smaller amounts of flat foods, such as steaks, schnitzels, fish and toast, placed in the middle of the tray. Only the top element is in operation.

We recommend to preheat the oven using Small Grill mode.

Put food in the centre of accessory.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min)
Frozen Oven Camembert (2-4 each 75 g) PUT IN COLD OVEN (before preheat)	3	Wire grill	200	10-12
Frozen Baguettes with topping (Tomato-Mozzarella or Ham & Cheese)	3 + 2	Wire grill + Baking tray	200	15-20
Frozen Fish fingers (300-700 g) PUT IN COLD OVEN (before preheat)	3 + 2	Wire grill + Baking tray	200	15-25
Frozen Fish burger (300-600 g) PUT IN COLD OVEN	3	Baking tray	180-200	20-35
Frozen Pizza (300-500 g) PUT IN COLD OVEN (before preheat)	3 + 2	Wire grill + Baking tray	180-200	23-30

6. Bottom Heat + Convection

Suggested temperature: 190 °C

The Bottom Heat + Convection mode is for recipes calling for a moist topping and a crisp base, as with foods like pizzas, quiches lorraine, German-style open fruit cakes and cheesecakes.

We recommend to preheat the oven in Bottom Heat + Convection mode.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min)
Yeast dough pie with apple frozen (350-700 g)	3	Wire grill	180-200	15-20
Puff pastry small pies with filling frozen (300-600 g) BRUSH EGG YOLK, PUT IN COLD OVEN (before preheat)	3	Baking tray	180-200	20-25
Meat balls in sauce (250-500 g) use ovenproof dish	3	Wire grill	180-200	25-35
Puff pastry fans (500-1000 g) BRUSH EGG YOLK	3	Baking tray	180	15-23
Cannelloni in sauce (250-500 g) use ovenproof dish	3	Wire grill	180	22-30
Yeast dough pies with filling (600-1000 g) BRUSH EGG YOLK	3	Baking tray	180-200	20-30
Homemade Pizza (500-1000 g)	2	Baking tray	200-220	15-25
Homemade Bread (700-900 g)	2	Wire grill	170-180	45-55

7. Auto Menu Programmes

The following table presents 25 Auto Programmes for Cooking, Roasting and Baking. It contains its quantities, weight ranges and appropriate recommendations. Cooking Modes and times have been pre-programmed for your convenience. You can refer to these guide lines for cooking. Always insert food in cold oven.

No	Food Item	Weight/kg	Accessory	Shelf Level
A-1	Frozen Pizza	1- 0.3-0.6 2- 0.7-1.0	Wire grill	2
	Put frozen Pizza in the centre of wire grill. We recommend 0.3-0.6 kg setting for thin pizzas, 0.7-1.0 kg for pizzas with thick topping.			
A-2	Frozen Oven Chips	1- 0.3-0.5 2- 0.5-0.7	Baking tray	2
	Distribute frozen Oven Chips on baking tray. The first setting is recommended for thin French fries, the second setting is recommended for thick oven chips. Use baking paper. We recommend to turn over after 2/3 of cooking time.			
A-3	Frozen Croquettes	1- 0.3-0.6 2- 0.7-1.0	Baking tray	2
	Put frozen potato croquettes evenly on baking tray. We recommend to turnover after 2/3 of cooking time.			
A-4	Fresh Lasagne	1- 0.3-0.5 2- 0.8-1.0	Wire grill	3
	Use ovenproof glassware. Put chilled or homemade lasagne in the middle of oven on wire rack.			
B-1	Beef Steaks	1. 0.3-0.6 2. 0.6-0.8	Wire grill Deep pan	4 3
	Put 2-6 beef steaks side by side evenly on wire grill. The first setting is for thin steaks, the second setting is for thick steaks. Turn over after beep sounds.			
B-2	Roast Beef	1. 0.6-0.8 2. 0.9-1.1 3. 1.2-1.4	Wire grill Deep pan	2 1
	Marinate Roast Beef and put on wire grill. Add 1 cup of water into deep pan. Turn over after beep sounds. After cooking wrap in aluminium foil and let stand for 5-10 min.			
B-3	Pork Roast	1. 0.6-0.8 2. 0.9-1.1	Wire grill Deep pan	2 1
	Put marinated roast pork on wire grill. Turn over, as soon as the oven beeps.			
B-4	Lamb Chops	1. 0.3-0.4 2. 0.5-0.6	Wire grill Deep pan	4 3
	Marinate lamb chops. Put lamb chops on wire grill. Turn over, as soon as the oven beeps. The first setting is for thin chops, the second setting is for thick chops.			

No	Food Item	Weight/kg	Accessory	Shelf Level
C-1	Chicken Pieces	1. 0.5-0.7 2. 1.0-1.2	Wire grill Deep pan	4 3
	Brush chicken pieces with oil and spices. Put chicken pieces side by side on the wire grill.			
C-2	Roast Chicken	1. 0.8-1.0 2. 1.1-1.3	Wire grill Deep pan	2 1
	Brush chilled chicken with oil and spices and put breast-side-up on the wire grill.			
C-3	Duck Breast	1. 0.3-0.5 2. 0.6-0.8	Wire grill Deep pan	4 3
	Prepare duck breast, put on the wire grill with the fat-side up. First setting is for one duck breast, the second setting is for 2 thick duck breasts.			
C-4	Roll of Turkey	1. 0.6-0.8 2. 0.9-1.1	Wire grill Deep pan	2 1
	Put roll of turkey on the wire grill. Turn over, as soon as the oven beeps.			
D-1	Steamed Fish	1. 0.2-0.4 2. 0.5-0.7 3. 0.8-1.0	Wire grill	3
	Put prepared fresh fish (e.g. trout, haddock, codfish) in a suitable sized ovenproof glassware with lid. Add liquid until bottom of dish is covered e.g. 3-4 tbsp. lemon juice, white wine or water and cover with lid. Put dish on wire grill. If you prefer roasted appearance, brush skin of fish with olive oil and do not cover.			
D-2	Roast Fish	1. 0.5-0.7 2. 0.8-1.0	Wire grill Deep pan	4 3
	Put fishes head to tail on the wire grill. First setting is for 2 fishes, the second setting is for 4 fishes. The programme is suitable for whole fishes, like trout, pikeperch or gilthead.			
D-3	Salmon Steaks	1. 0.3-0.4 2. 0.7-0.8	Wire grill Deep pan	4 3
	Put salmon steaks on the wire grill. Turn over, as soon as the oven beeps.			
E-1	Oven Potatoes	1. 0.4-0.6 2. 0.8-1.0	Baking tray	2
	Rinse potatoes, cut potatoes into halves. Brush with olive oil, herbs and spices. Distribute on the baking tray evenly. The first setting is for small potatoes (each 100 g), the second setting is for large oven potatoes (each 200 g).			
E-2	Roast Vegetables	1. 0.4-0.6 2. 0.8-1.0	Deep pan	4
	Put vegetables, such as sliced courgette, pieces of pepper, sliced aubergine, mushrooms and cherry tomatoes into deep pan. Brush with a mixture of olive oil, herbs and spices.			

No	Food Item	Weight/kg	Accessory	Shelf Level
E-3	Vegetable Gratin	1. 0.4-0.6 2. 0.8-1.0	Wire grill	2
	Prepare vegetable gratin using an ovenproof round dish. Put dish on wire grill in the centre of oven.			
F-1	Marble Cake	1. 0.5-0.6 2. 0.7-0.8 3. 0.9-1.0	Wire grill	2
	Put dough into suitable sized deep round baking pan for bundt cake/ ring cake. This programme is suitable for batter such as marble cake, lemon cake and hazelnut cake.			
F-2	Muffins	1. 0.5-0.6 2. 0.7-0.8	Wire grill	2
	Put muffin dough in metal muffin dish, suitable for 12 muffins. Set dish on rack. 0.5 -0.6 kg weight range is recommended for muffins of each 45 g, 0.7-0.8 kg weight range is recommended for medium sized muffins of each 65 g.			
F-3	White Bread	1. 0.7-0.8	Wire grill	2
	This programme is suitable for bread mixtures using 500 g wheat flour. Follow instruction on package. Put yeast dough into rectangular baking dish. Brush top of dough with water. Cut length with a knife.			
F-4	Wholemeal Bread	1. 0.7-0.8	Wire grill	2
	This programme is suitable for bread mixtures using 500 g wheat and rye flour. Follow instruction on package. Put leaven (sour dough) into suitable rectangular baking dish. Brush top of dough with water. Cut length with a knife.			
F-5	Bread Rolls/ Ciabatta	1. 0.2-0.4 2. 0.6-0.8	Baking tray	3
	The first setting in suitable for dough used for small pieces such as bread rolls or fresh dough for croissants (4-8 pcs). Setting 2 is suitable for dough used for homemade ciabatta breads or baguettes (2-6 pcs). Use baking paper.			
F-6	Homemade Pizza	1. 0.2-0.6 2. 0.8-1.2	Baking tray	2
	The first setting is suitable for Pizza Snacks (7-9 pcs). Setting 2 is suitable for one round or tray sized Pizza. The weight ranges are including topping such as sauce, vegetables, ham and cheese. If you prefer strong crust, we recommend to preheat oven with bottom heat plus convection mode for 5 min.			
F-7	Yeast dough Fermentation	1. 0.2-0.4 (pizza dough) 2. 0.4-0.6 (yeast dough) 3. 0.6-0.8 (bread dough)	Wire grill	2
	0.2-0.4 kg weight range setting is to prepare yeast dough for pizza, cake, or to pre-rise bread dough. Put into a big round dish and cover with cling film. 0.4-0.6 kg setting is for bread dough like yeast dough or sour dough. 0.4-0.8 kg setting is for leaven. Knead dough manually, put into baking dish and cover with cling film.			

TEST DISHES

According to standard EN 60350

1. Baking

The recommendations for baking refer to preheated oven.

Type of Food	Dish & Notes	Shelf level	Cooking Mode	Temp. (°C)	Cooking time (min.)
Small Cakes	Baking tray	2	Conventional	170-190	15-25
	Deep pan + Baking tray	1 + 4	Convection	150-170	20-30
Fatless Sponge Cake	Baking tin on Wire grill (Dark coated, ø 26 cm)	1	Conventional	160-180	25-35
Apple Pie	Wire grill + Baking tray + 2 Springform cake tins (Dark coated, ø 20 cm)	1 + 3	Convection	170-190	80-100
	Wire grill + 2 Springform cake tins (Dark coated, ø 20 cm)	1 Placed diagonally	Conventional	180-200	75-85

2. Grilling

Preheat the empty oven for 5 minutes using the Large Grill function. Use this function with the maximum temperature setting of 300 °C.

Type of Food	Dish & Notes	Shelf level	Cooking Mode	Temp. (°C)	Cooking time (min.)
White Bread Toasts	Wire grill	5	Large Grill	300	1 st 1-2 2 nd 1-1½
Beef Burgers	Wire grill + Deep pan (to catch drippings)	4 + 3	Large Grill	300	1 st 7-10 2 nd 5-8

cleaning and care

CATALYTIC ENAMEL SURFACE (OPTIONAL)

The removable cover casing is coated with a dark gray catalytic enamel this can become coated with oil and fat distributed by circulating air during convection heating. These deposits will burn off at oven temperatures of 200 °C and above.

1. Remove all accessories from the oven.
2. After cleaning all interior oven surfaces, set the oven to convection 250 °C for an hour.

HAND CLEANING

⚠ CAUTION: Make sure the oven and accessories are cool before cleaning. Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials.

Oven Interior

- For cleaning the interior of the oven, use a clean cloth and a mild cleaning agent or warm soapy water.
- Do not hand-clean the door seal.
- To avoid damaging the enameled oven surfaces, only use customary oven cleaners.
- To remove stubborn soil, use a special oven cleaner.

Oven exterior

For cleaning the exterior of the oven such as oven door, handle and display, use a clean cloth and a mild cleaning detergent or warm soapy water and dry with kitchen roll or a dry towel.

Especially grease and dirt can remain around handle or keys because of hot air coming from oven, so please clean handle and keys after you use the oven.

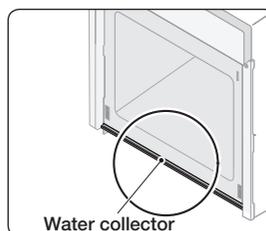
Accessories

Wash the accessories after every use and dry it with a tea towel. If necessary, soak in warm soapy water for about 30 minutes for easier cleaning.

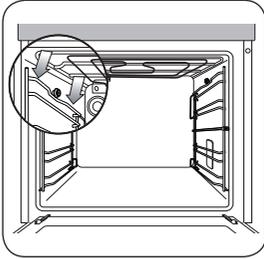
WATER COLLECTOR CLEANING

The water collector is for collecting the water from the moisture when oven is operating with very moist food. Food waste can be stack on the water collector. If the cleaning is not performed, the built-in furniture can be damaged. Clean the water collector to protect your furniture after cooking.

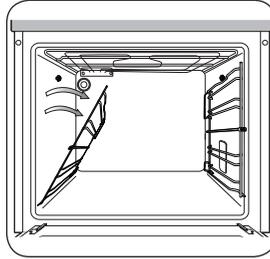
⚠ WARNING: If you encounter a water leakage from the water collector after the cooking, please contact us at the service center.



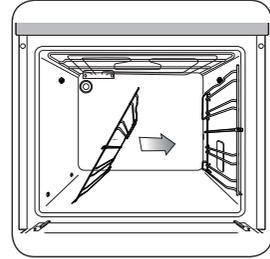
DETACHING THE SIDE RUNNERS (OPTIONAL)



1. Press central part of the side runner top portion.



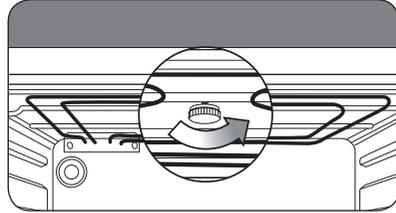
2. Rotate the side runner by approximately 45 °.



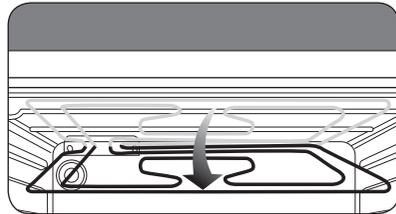
3. Pull and remove the side runner from bottom two holes.

CLEANING THE CEILING (OPTIONAL)

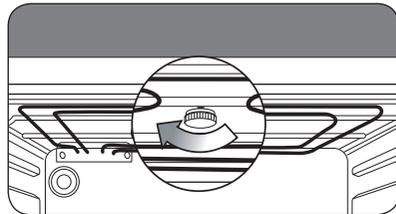
1. You can let down the grill heater to help when cleaning the ceiling of the oven. Remove the circular nut by turning it anti-clockwise while holding the grill heater.



2. The front of the grill heater moves down and the grill heater can not be removed from the oven. Do not force the grill heater down, or it may become deformed.



3. When cleaning has been done, lift the grill heater back to its original level and turn the circular nut clockwise.



TROUBLESHOOTING

PROBLEM	SOLUTION
What should I do if the oven doesn't heat up?	<ul style="list-style-type: none"> The oven may not be switched on. Switch the oven on. Check to see if the required settings have been applied. A household fuse may have blown or a circuit breaker may have tripped. Replace the fuses or reset the circuit. If this happens repeatedly, call a qualified electrician.
What should I do if, even though the oven function and temperature have been set, the oven does not heat up?	<ul style="list-style-type: none"> Do not leave the oven door open while oven is cooking. If you don't leave the oven door open, there may be problems with the internal electrical connections. Call your local service centre.
What should I do if the oven light doesn't illuminate?	<ul style="list-style-type: none"> The oven light may have failed. Replace the oven light. If the oven light doesn't work after changing the oven light, call your local service centre.
What should I do if the cooling fan is running after the oven has been switched off?	<ul style="list-style-type: none"> After use, the cooling fan runs to protect your oven from the heat until the oven has cooled down. Call your local service centre if the cooling fan continues to run after the oven has cooled down.
What should I do if the all keys are not pressed?	<ul style="list-style-type: none"> Check if the child lock function is active or not. If the child lock function is not activated, call your local service centre.

INFORMATION CODES

All information codes are not from the fault of the oven. Please refer to below solution first, if the information codes still occur, please call your local SAMSUNG Customer Care Centre.

CODE	PROBLEM	SOLUTION
	Safety Shutoff Oven has continued operating at set temperature for prolonged time. <ul style="list-style-type: none"> Under 105 °C 16 hours From 105 °C to 240 °C 8 hours From 245 °C to Max 4 hours 	Turn oven off and remove food. Allow oven to cool before using again. As it is not the error of oven, please use the oven again after turning oven off and cool down.
	Key Error It occurs when the key is pressed and held for a period of time.	Clean the keys and check if there is water on the surface around key. Turn off the oven and try setting again. If it occurs again, call your local SAMSUNG Customer Care Centre.
	Safety Error An oven error may cause low performance and problems in safety.	Stop using the oven immediately and turn oven off. Call your local SAMSUNG.

1) ** refers to all numbers.



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	0848 726 78 64 (0848-SAMSUNG)	www.samsung.com/ch/support (German) www.samsung.com/ch_fr/support (French)
U.K	0330 SAMSUNG (7267864)	www.samsung.com/uk/support
EIRE	0818 717100	www.samsung.com/ie/support

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