



NV70F77 Series

Built-in Oven

user manual



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Thank you for purchasing this Samsung product.

SAMSUNG





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 oven bottom 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 indelible 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.


Young children should be supervised to ensure that they do not play with the appliance.

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 stuff on the door.

Do not open the door with unnecessarily strong power.

 **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:**

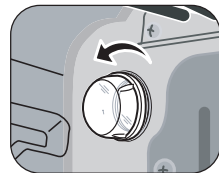
- Switch oven Off.
- Disconnect the oven from the mains.
- Protect the oven light bulb and the glass cap by laying a cloth on the bottom of the oven compartment.
- Bulbs can be purchased from the SAMSUNG Service Centre.





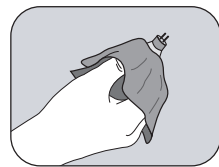
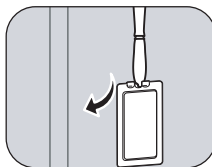
Rear oven light

1. Remove cap by turning anticlockwise 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. Place glass cap where you have removed it in step 1 and turn it clockwise to keep it in place.




Oven side light (Depending on model)

1. To remove the glass cover, hold the lower end with one hand, insert a flat sharp implement such as a table knife between the glass and the frame.



2. Pop out the cover.
3. If necessary, replace the halogen bulb with a 25-40 watt, 300 °C heat resistant halogen oven light bulb.

 **Tip:** Always use a dry cloth when handling a halogen bulb to prevent sweat from fingers being deposited on the bulb surface. It increases the life of the bulb when you exchange the bulb.

4. Reattach the glass cover.



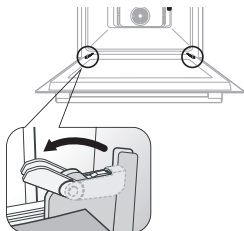




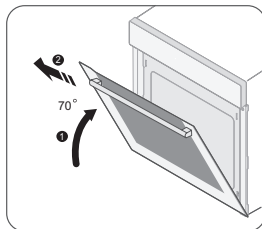
DOOR REMOVAL

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

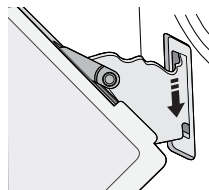
⚠ CAUTION: The oven door is heavy.



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



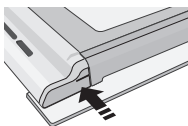
2. Close the door by approximately 70°. With both hands, grasp the sides of the oven door at its middle and pull-lift until the hinges can be taken out.



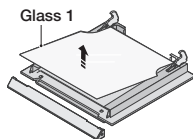
3. After cleaning, for attaching the door repeat the 1 and 2 steps in reverse order. The clip on the hinge should be closed on both sides.

DOOR GLASS REMOVAL

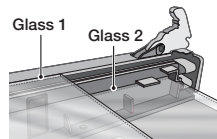
The oven door is equipped with three sheets of glass placed against each other. These sheets can be removed for cleaning.



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



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



3. After cleaning the door glasses, for assembly repeat 1, 2 steps in reverse order. Check the right locations of glass 1 and 2 with above picture.



ATTACHING: The Door-Glass is different from 2EA to 4EA model by model.

When assembly the inner glass 1, put printing to direction below.





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.
- Light : During cooking process, you can switch off Oven lamp by pressing 'Oven light' button. For energy saving, the oven lighting is switched off a few minutes after cooking program has started.



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.



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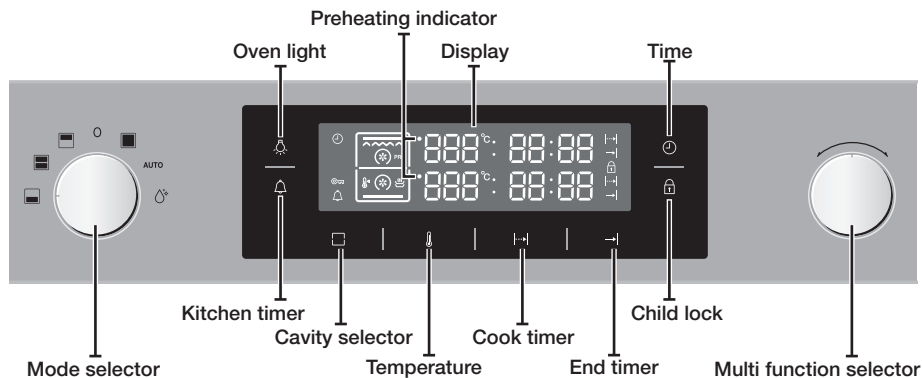
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oven controls



Front design

The front panel is available in various material and color options including stainless steel, white, black and glass. For purposes of quality improvement, the appearance may be subject to change.

accessories

Your new Samsung oven comes with a lot of accessories that should become very helpful during the preparation of different meals. The following accessories are supplied differently model by model.



CAUTION: Be sure to attach the accessory correctly to the shelf level inside of the oven.

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!

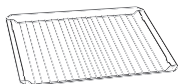


The accessories can become deformed when they become hot. When they have cooled down, the deformation disappears with no effect on the function.



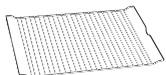
Divider

The divider needs to be applied if you want to use the ovens upper, lower and twin mode. It separates the upper and lower compartment and must be used in shelf level 3.



Wire shelf

The wire shelf should be used for grilling and roasting meals. You could use it with casseroles and other baking pots. Please put the bent up frame side to the back, in order to support the restposition when cooking big loads.



Wire tray insert (Depending on model)

The wire tray insert should be used for grilling and roasting meals. It can be used in combination with the tray to prevent liquids from dropping onto the bottom of the oven.



**Baking tray** (Depending on model)

The baking tray (Depth : 20mm) could be used for the preparation of cakes, cookies and other pastries. Please put the slanted side to the front.

**Universal tray** (Depending on model)

The universal tray (Depth : 30mm) could be used for the preparation of cakes, cookies and other pastries. And it is also good for roasting. It can be used in combination with the wire tray insert to prevent liquids from dropping onto the bottom of the oven. Please put the slanted side to the front.

**Extra deep tray** (Depending on model)

The extra deep tray (Depth : 50mm) is also good for roasting. It can be used in combination with the wire tray insert to prevent liquids from dropping onto the bottom of the oven. Please put the slanted side to the front.

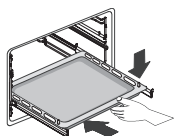
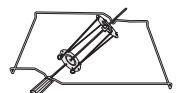
**Rotisserie spit** (Depending on model)

The rotisserie spit could be used for grilling such as chicken. The rotisserie spit can only be used in single mode on shelf level 3, because its spit has to be attached to an adapter on the back plane. Remove black plastic handle while cooking.

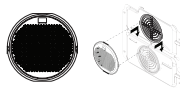
Rotisserie spit and Shashlik (Depending on model)

To use it :

- Place the tray (no trivet) at shelf level 1 to collect the cooking juices or on the bottom of the oven if the piece of meat to be roasted is too big.
- Slide one of the forks onto the spit; put the piece of meat to be roasted onto the spit;
- Parboiled potatoes and vegetables can be placed around the edge of the tray to roast at the same time.
- Place the cradle on the middle shelf and position with the “v” shape at the front.
- To help insert the spit, the handle can be screwed onto the blunt end.
- Rest the spit onto the cradle with the pointed end towards the back and gently push until the tip of the spit enters the turning mechanism at the back of the oven. The blunt end of the spit must rest on the “v” shape. (The spit has two lugs which should be nearest to the oven door so to stop the spit going forward, the lugs also act as a grip for the handle.)
- Unscrew the handle before cooking. After cooking screw the handle back on to help remove the spit from the cradle.

**Telescopic rails** (Depending on model)

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

**Grease filter** (Depending on model)

The grease filter installed on the back oven interior wall protects the fan, round heater, and the oven from impurity, particularly spattering fat. When cooking meat, we recommend using the fat filter. When baking pastry, always remove the filter! If the filter is installed when baking pastry or cakes, the results can be quite poor.





initial cleaning

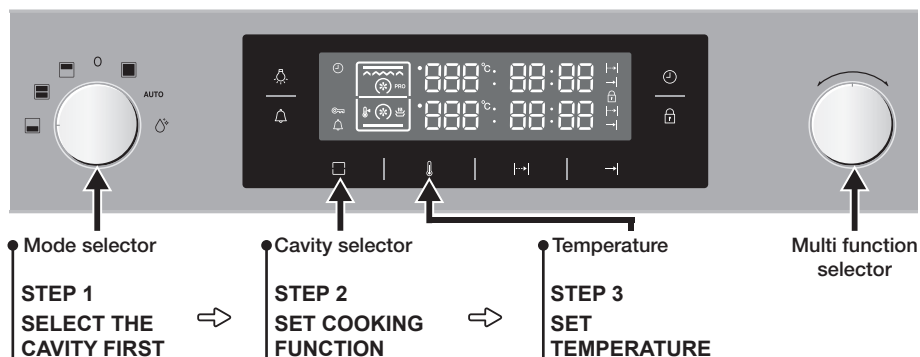
Before the oven is used for the first time, initial cleaning of the oven is required to remove the new oven smell.

1. Remove all accessories from the oven.
2. Run oven with convection 200 °C or conventional 200 °C for an hour. This procedure will burn any remaining production substances in the oven.
3. Switch off the oven by turning mode selector to "off" after an hour.

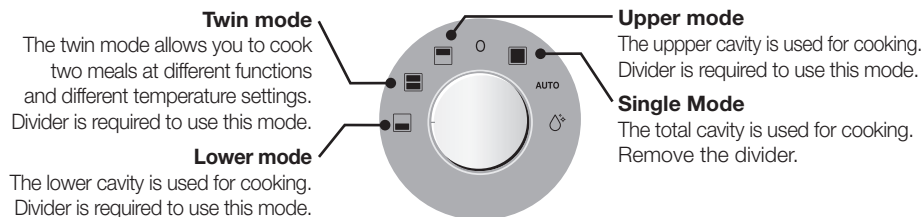
For the first time use of the accessories, clean the accessories thoroughly with warm water, detergent and soft clean cloth.

using the oven

Your new oven has below basic steps for cooking.



USE OF CAVITY





SINGLE MODE		In single mode, the oven operates like a traditional oven. Use this mode for large amounts of food or if you need special accessories such as the spit. Remove divider from the oven to use this mode.
UPPER MODE		Only upper cavity or lower cavity used for cooking. These modes save time for pre-heating and energy while cooking smaller amount of food. Insert divider into shelf level 3 to use this mode.
LOWER MODE		When you choose to cook in half cavity mode (upper or lower mode), the door glass of unused cavity might show signs of condensation.
TWIN MODE		In twin mode, the upper cavity and lower cavity operate with different functions and temperature for each other. The cook timer and end timer settings are also available for each. Insert divider into shelf level 3 to use this mode.





SET COOKING FUNCTION

The cooking function can be set after cavity selection. This oven offers various cooking function, refer the cooking function part in the manual.



1. Press the  key, cooking function figure will blink.
2. Turn the multi function selector to set desired cooking function.
3. Press the  key again.



During cooking, you can change the cooking function in the same order as above.

SET TEMPERATURE

The temperature can be set after setting the cooking function. Each cooking function has different temperature range, refer the cooking function part in the manual.

1. Press the  key, temperature figure will blink.
2. Turn the multi function selector to set desired temperature.
3. Press the  key again.



During cooking, you can change the temperature in the same order as above.



USING THE TWIN MODE

For twin mode, the upper mode and lower mode are required to set function and temperature separately.



Select the Twin mode

1. Select the Twin mode by turning the mode selector.





Upper Mode setting

2. Press the  key and turn the multi function selector to select the desired upper cooking function.
3. Press the  key and turn the multi function selector to select the desired temperature.

Lower Mode setting

4. Press the  key and turn the multi function selector to select the desired lower cooking function.
5. Press the  key and turn the multi function selector to select the desired temperature.



To change the cooking function or temperature with the twin mode, you should choose the cavity(upper or lower) first. If you press  key or  key ONCE, you can choose the upper cavity and change the setting. If you press  key or  key TWICE, you can choose the lower cavity and change the setting.

USEFUL TWIN MODE

When you cook with twin mode, one cavity might finish the cooking first. In this case, you can choose one cooking compartment to use half compartment.

When you turn the mode selector from Twin mode to Upper mode or Lower mode, the selected mode keeps the existing setting.


USEFUL AUTO SPEED PREHEATING

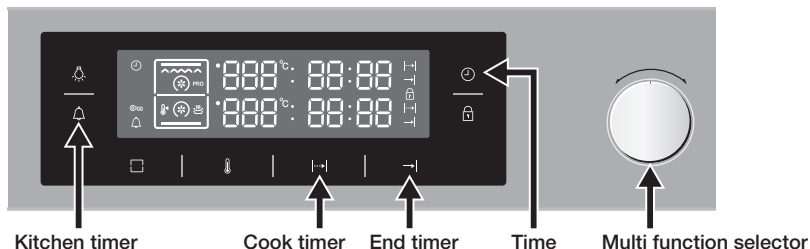
Your oven offers cooking functions, which include a fast preheating stage. This stage will be indicated beside temperature setting in the display. During this preheating stage various heating elements are applied to speed up heating of the oven. Even though you change temperature to higher, the oven automatically change target temperature and auto speed preheating will be applied. After the selected temperature is reached, the preheating indicator will disappear and a signal reminds you to insert the food into your oven.








time setting

The twin cooking mode allows to use different cook timer or end timer settings for each half cavity. To apply or modify cook timer or end timer, press the  key ONCE for Upper cavity and TWICE for Lower cavity.




SET TIME

For the first time use of the oven or after power failure, time setting is required.

1. Press the  key, hours figure will blink.
2. Turn the Multi function selector to set hours.
3. Press the  key, minutes figure will blink.
4. Turn the Multi function selector to set minutes.
5. Press the  key again to set the current time.





The desired time can be reset in the same order as above.

During cooking process, press  key to see the current time.

SET COOK TIMER

After you get cooking function, you can set how much time you will cook. And the setted time is over, heating elements automatically turn off.

1. Press  key, cook timer figure will blink.
2. Turn the multi function selector to apply the desired time for cook timer.
3. Press  key again.





The cook timer can be reset in the same order as above. When the setted time is over, the display shows blinking "0:00" with a signal. You can set a new cook timer or turn off the oven.

To cancel the cook timer, press  key and set the cook timer to zero.

SET END TIMER

After you get cooking function, you can set when the cook is over. And the setted time is over, heating elements automatically turn off.

1. Press  key, end timer figure will blink.
2. Turn the Multi function selector to apply the time for end timer.
3. Press  key again.



The end timer can be reset in the same order as above and when the setted time is over, the display shows blinking "0:00" with a signal.

To cancel the end timer, press  key and set the end timer to current time.





SET DELAY START

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



WARNING: Do not leave the food for too long time in the oven as food may spoil.

1. Press key, cook timer figure will blink.
2. Turn the multi function selector to apply the time for cook timer.
3. Press key, end timer figure will blink.
4. Turn the multi function selector to apply the time for end timer.
5. The delay start point is automatically calculated and the oven is waiting until delay start point.



Delay start will not be set in twin mode.

The cook timer, end timer and delay start can be set after cooking function setting.

SET KITCHEN TIMER

The kitchen timer can be set independently of the oven function and used with cook timer or end timer at the same time. As kitchen timer has it's own signal you can discriminate it from others.

1. Press key, kitchen timer figure will blink.
2. Turn the multi function selector, to apply the desired time for kitchen timer.
3. Press key again.



To cancel the kitchen timer, press the hold key for two seconds.

The kitchen timer can be reset in the same order as above and when the setted time is over, the display shows blinking "0:00" with a signal.

other settings

tone signal

To activate or deactivate the tone signal, press and hold the and key for 3 seconds.

OVEN LIGHT



Press key to turn on and off.

For energy saving, the oven light is switched off within a few minutes after the start of a cooking.



Some model has 2 oven light on the upper and lower side in the oven.

CHILD LOCK



To activate or deactivate the child lock function, press and hold key for 3 seconds.

Display will show the when the child lock function is activated. You can use the child lock function during cooking also. In this case every keys and multi function selector will not react but you can switch off by turning the mode selector to off.

SWITCH OFF



When the oven has been switched off every heating elements stop operating.

The cooling fan will continue to run for a while after the oven has been switched off for safety.





cooking function

This oven offers below various functions.

Symbol	Function	Use	Single	Upper	Lower	Twin
			Temperature Range (°C)			
	Conventional	Heat is emitted from the top and bottom heating system. This function should be used for standard baking and roasting of almost any type of dishes. Suggested temperature : 200 °C	O	X	X	X
			40-250	-	-	-
	Convection	The heat generated by the convection is shared evenly in the oven by fans. This function should be used for frozen dishes and baking. Suggested temperature : 170 °C	O	O	O	Upper Lower
			40-250	40-250	40-250	170-250
	Top + Convection	The heat generated by the top heating system and the convection is shared evenly in the oven by fans. This function should be used for roasting crusty dishes like meat. Suggested temperature : 190 °C	O	O	X	Upper
			40-250	40-250	-	170-250
	Bottom + Convection	The heat generated by the bottom heating system and the convection is shared evenly in the oven by fans. This function should be used for pizzas, bread and cakes. Suggested temperature : 190 °C	O	X	O	Lower
			40-250	-	40-250	170-250
	Eco grill	Heat is emitted from the small area grill. This function should be used for smaller dishes that need less heat, like fish and filled baguettes. Suggested temperature : 240 °C	O	O	X	Upper
			40-270	40-250	-	200-250
	Large grill	Heat is emitted from the large area grill. This function should be used for scalloped dishes like lasagne and grilling meat. Suggested temperature : 240 °C	O	O	X	Upper
			40-270	40-250	-	200-250
	Fan grill	The heat generated by the two top heating elements is distributed by the fan. This mode can be used for grilling meat and fish. Suggested temperature : 240 °C	O	O	X	Upper
			40-270	40-250	-	200-250
	Intensive cook	This mode activates all heating elements such as top, bottom and convection fan alternately. The heat is distributed evenly in the oven. This mode is suitable for big quantities of food, which need heat supply, such as large gratins and pies. Suggested temperature : 170 °C	O	X	X	X
			40-250	-	-	-

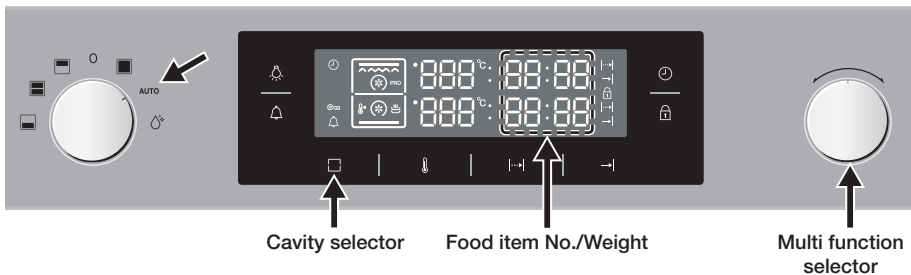




Symbol	Function	Use	Single	Upper	Lower	Twin
			Temperature Range (°C)			
	ProRoasting	This mode includes an automatic heating-up cycle up to 220 °C. The top heater and the convection fan is operating during the process of searing the meat. After this stage the food is cooked gently by the low temperature of pre-selection. This process is done while the top and the bottom heaters are operating. This mode is suitable for meat roasts, poultry and fish. Suggested temperature : 100 °C	O	X	X	X
			40-150	-	-	-
	Keep warm	This mode activates bottom the heating element. This mode is suitable for keeping food warm. Suggested temperature : 80 °C	X	X	O	X
			-	-	40-100	-
	Plate warming	This mode activates bottom heating element and convection fan. This mode is suitable for warming Ceramic bowls, plates and cups. Suggested temperature : 60 °C	X	X	O	X
			-	-	40-80	-

automatic cooking

With automatic cooking function, you can select desired auto programmes for cooking, roasting and baking.



1. Turn the Mode selector to Auto cook mode.
2. Press the key to select desired cavity.
3. Turn the Multi function selector to select the desired Food item No. and wait for 4-5 seconds.
4. Turn the Multi function selector to select the desired weight and wait for 4-5 seconds.
5. After 4-5 seconds, Auto cook programmes will start automatically.

When you use the twin oven auto cook, after selecting the Food item No, select the desired weight for upper and lower cavity each.





SINGLE OVEN AUTO COOK PROGRAMMES

The following table presents 25 Auto Programmes for Cooking, Roasting and Baking. Those can be used in the single cavity of your oven. Always remove the divider. 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	Recommendation
A-01	Frozen Pizza	0.3-0.6 0.7-1.0	Wire shelf	2	Put frozen pizza in the middle of the Wire shelf.
A-02	Frozen Oven Chips	0.3-0.5 (thin) 0.6-0.8 (thick)	Baking (Universal) tray	2	Distribute frozen oven chips evenly on the baking (universal) tray. First setting is for thin French fries, the second setting is for thick oven chips.
A-03	Frozen Croquettes	0.3-0.5 0.6-0.8	Baking (Universal) tray	2	Put frozen potato croquettes on the tray.
A-04	Homemade Lasagne	0.3-0.5 0.8-1.0	Wire shelf	3	Prepare fresh lasagne or use ready prepared product and put into a suitable sized ovenproof dish. Put dish in the centre of oven.
A-05	Beef Steaks	0.3-0.6 0.6-0.8	Universal (Deep) tray with Wire tray insert	4	Put marinated beef steaks side by side on the Wire tray insert. Turn over, as soon as the oven beeps. The first setting is for thin beef steaks, the second setting is for thick beef steaks.
A-06	Roast Beef	0.6-0.8 0.9-1.1	Universal (Deep) tray with Wire tray insert	2	Put marinated roast beef on Wire tray insert. Turn over, as soon as the oven beeps.
A-07	Roast Pork	0.6-0.8 0.9-1.1	Universal (Deep) tray with Wire tray insert	2	Put marinated roast pork on Wire tray insert with the rind side down. Turn over as soon as the oven beeps.
A-08	Lamb Chops	0.3-0.4 0.5-0.6	Universal (Deep) tray with Wire tray insert	4	Marinate lamb chops. Put lamb chops on Wire tray insert. Turn over, as soon as the oven beeps. The first setting is for thin chops, the second setting is for thick chops.
A-09	Chicken pieces	0.5-0.7 1.0-1.2	Universal (Deep) tray with Wire tray insert	4	Brush chicken pieces with oil and spices. Put chicken pieces side by side on the Wire tray insert.
A-10	Whole Chicken	1.0-1.1 1.2-1.3	Universal (Deep) tray with Wire tray insert	2	Brush whole chicken with oil and spices. Put chicken on the Wire tray insert with the breast side down. Turn over, as soon as the oven beeps.
A-11	Duck breast	0.3-0.5 0.6-0.8	Universal (Deep) tray with Wire tray insert	4	Prepare duck breast, put on the Wire tray insert with the fat-side up. First setting is for one duck breast, the second setting is for 2 thick duck breasts.
A-12	Roll of Turkey	0.6-0.8 0.9-1.1	Universal (Deep) tray with Wire tray insert	2	Put roll of turkey on the Wire tray insert. Turn over, as soon as the oven beeps.
A-13	Steamed Fish	0.5-0.7 0.8-1.0	Wire shelf	2	Rinse and clean fishes, such as whole trout, perch or sea bass. Put head to tail in an oval ovenproof glass dish. Add 2-3 tablespoon lemon juice. Cover with lid.





No	Food item	Weight/kg	Accessory	Shelf level	Recommendation
A-14	Roast Fish	0.5-0.7 0.8-1.0	Universal (Deep) tray with Wire tray insert	4	Put fishes head to tail on the Wire tray insert. First setting is for 2 fishes, the second setting is for 4 fishes. The programme is suitable for whole fishes, like trout, pikeperch or gillthead.
A-15	Salmon Steaks	0.3-0.4 0.7-0.8	Universal (Deep) tray with Wire tray insert	4	Put salmon steaks on the Wire tray insert. Turn over, as soon as the oven beeps.
A-16	Oven Potatoes	0.4-0.5 0.8-1.0	Baking (Universal) tray	2	Rinse potatoes, cut potatoes into halves. Brush with olive oil, herbs and spices. Distribute on the tray evenly. The first setting is for small potatoes (each 100 g), the second setting is for large oven potatoes (each 200 g).
A-17	Roast Vegetables	0.4-0.5 0.8-1.0	Universal (Deep) tray	4	Put vegetables, such as sliced courgette, pieces of pepper, sliced aubergine, mushrooms and cherry tomatoes into Universal (Deep) tray. Brush with a mixture of olive oil, herbs and spices.
A-18	Vegetable Gratin	0.4-0.6 0.8-1.0	Wire shelf	2	Prepare vegetable gratin using an ovenproof round dish. Put dish in the centre of oven.
A-19	Marble Cake	0.5-0.6 0.7-0.8 0.9-1.0	Wire shelf	2	Put dough into a suitable sized buttered baking dish for bundt cake.
A-20	Fruit Flan Base	0.3-0.4 (large) 0.2-0.3 (tartlets)	Wire shelf	2	Put dough into buttered baking dish for cake base. First setting is for one fruit flan base, the second setting is for 5-6 small tartlets.
A-21	Sponge Cake	0.4-0.5 (midsize) 0.2-0.3 (small)	Wire shelf	2	Put dough into a round black metal baking tin. First setting is for Ø 26cm and the second setting is for small Ø 18cm baking tin.
A-22	Muffins	0.5-0.6 0.7-0.8	Wire shelf	2	Put dough into black metal baking dish for 12 muffins. First setting is for small muffins, the second setting is for large muffins.
A-23	Bread	0.7-0.8 (white) 0.8-0.9 (wholemeal)	Wire shelf	2	Prepare dough according to manufacturers instructions and put into a black metal rectangular baking dish (length 25 cm). The first setting is for white bread (0.7-0.8kg) and the second setting (0.8-0.9kg) is for wholemeal bread.
A-24	Homemade Pizza	1.0-1.2 1.3-1.5	Baking (Universal) tray	2	Put pizza on the tray. The weight ranges include topping such as sauce, vegetables, ham and cheese. Setting 1 (1.0-1.2kg) is for thin pizzas and setting 2 (1.3-1.5kg) is for pizza with much topping.
A-25	Yeast Dough Fermentation	0.3-0.5 0.6-0.8	Wire shelf	2	The first setting is recommended for rising pizza yeast dough. The second setting is suitable for yeast dough for cake and bread dough. Put into a large round heat-resistant dish and cover with cling film.





UPPER OVEN AUTO COOK PROGRAMMES

The following table presents 5 Auto Programmes for Cooking, Roasting and Baking. It contains its quantities, weight ranges and appropriate recommendations. Insert the divider to use it.

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	Recommendation
A-01	Frozen Bread Rolls	0.2-0.3 0.4-0.5	Wire shelf	4	Distribute frozen bread rolls evenly on Wire shelf.
A-02	Frozen Pizza	0.1-0.2 0.3-0.4	Wire shelf	5	Put frozen pizza in the centre of Wire shelf.
A-03	Frozen Pizza Snacks	0.2-0.3 0.4-0.5	Wire shelf	5	Distribute pizza snacks side by side on the Wire shelf.
A-04	Frozen Fish fingers	0.2-0.3 0.4-0.5	Baking (Universal) tray	5	Distribute fish fingers evenly on baking (universal) tray. 0.2-0.3kg weight range is suggested for 10pcs, 0.4-0.5kg for 15pcs. Turn over after beep sounds.
A-05	Frozen Oven Chips	0.4-0.5 0.6-0.7	Baking (Universal) tray	5	Distribute frozen oven chips on baking (universal) tray. The first setting is recommended for thin French fries, the second setting is recommended for thick oven chips. Use baking paper. Turn over after beep sounds.

LOWER OVEN AUTO COOK PROGRAMMES

The following table presents 5 Auto Programmes for Cooking, Roasting and Baking. It contains its quantities, weight ranges and appropriate recommendations. Insert the divider to use it.

Cooking modes and times have been pre-programmed for your convenience.

You can refer to these guide lines for cooking.

Insert food in cold oven, unless it is recommended to preheat the oven.

No	Food item	Weight/kg	Accessory	Shelf level	Recommendation
A-01	Frozen Salmon in puff pastry	0.2-0.3 0.5-0.6	Baking (Universal) tray	1	Use baking paper. Put 2pcs (0.2-0.3kg) side by side or 4pcs (0.5-0.6kg) puff pastries in two rows on the baking (universal) tray.
A-02	Homemade Quiche	0.5-0.6 (small) 0.9-1.0 (large)	Wire shelf	1	We recommend to preheat the lower oven to 210 °C with Bottom + convection mode until beep sounds. Use black metal baking tin. After preheating put in the centre of Wire shelf. For first setting use Ø 18 cm tin, for second setting use Ø 26 cm tin.
A-03	Homemade Pizza	0.2-0.6 0.8-1.2	Baking (Universal) tray	1	Use baking paper. Put 0.2-0.6kg on a round pizza tray, put 0.8-1.2kg on the square baking (Universal) tray.
A-04	Muffins	0.5-0.6 0.7-0.8	Wire shelf	1	Put dough into black metal baking dish for 12 muffins.
A-05	Puff Pastry in Fruit	0.2-0.3 0.4-0.5	Baking (Universal) tray	1	Put 4 puff pastries in two rows on the baking (universal) tray using baking paper. Use first setting for 4 small puff pastries (0.2-0.3kg) and second setting for 4 large puff pastries (0.4-0.5kg).





TWIN OVEN AUTO COOK PROGRAMMES

Before using twin auto cook function insert the divider into the oven.

The following table presents 5 Twin Auto Cook Programmes for Cooking, Roasting and Baking.

Using those programmes you will be able to cook your main dish & side dish or main dish & dessert simultaneously. This table contains quantities, weight ranges and appropriate recommendations.

Cooking modes and times have been pre-programmed for your convenience. Please refer to those guide lines for cooking. Always insert food in cold oven.

No	cavity	Food item	Weight/ kg	Accessory	Shelf level	Recommendation
A-01	upper	Chicken Pieces	0.3-0.5 0.8-1.0	Universal (Deep) tray with Wire tray insert	4	Brush chicken pieces with oil and spices. Put pieces with the skin side up on the Wire tray insert.
	lower	Potato Gratin	0.4-0.6 0.8-1.0	Wire shelf	1	Use ovenproof baking dish. Place in the centre of the Wire shelf.
A-02	upper	Roast Vegetables	0.4-0.5 0.7-0.8	Universal (Deep) tray	4	Distribute sliced vegetables, such as courgettes, pepper, onions, mushrooms, fennel, egg plants and tomatoes on the Universal (Deep) tray. Brush with olive oil and spices.
	lower	Pizza Bread	0.1-0.2 0.3-0.4	Baking (Universal) tray	1	Put pizza bread on baking paper on tray.
A-03	upper	Roast Fish	0.3-0.5 0.6-0.8	Universal (Deep) tray with Wire tray insert	4	Rinse and prepare whole fishes, such as trout, bream, pike-perch or gillthead, add lemon juice, herbs and spices. Brush skin with olive oil and spices. Put on Wire tray insert.
	lower	Potato wedges	0.3-0.4 0.5-0.6	Baking (Universal) tray	1	Rinse and clean potatoes. Cut them into wedges or cut small potatoes into halves. Brush with olive oil and spices.
A-04	upper	Roast Duck Breast	0.3-0.5 (1-2 thin) 0.6-0.8 (2 thick)	Universal (Deep) tray with Wire tray insert	4	Put marinated duck breasts with the fat side up on the Wire tray insert. The first setting is for normal sized duck breasts (0.3 kg), the second setting is for 2 duck breasts (each 0.4 kg)
	lower	Baked Apples	0.4-0.5 0.9-1.0	Wire shelf	1	Rinse and core apples and fill with marzipan or raisins. Put into a round ovenproof dish.
A-05	upper	Muffins	0.5-0.6 0.7-0.8	Wire shelf	4	Put dough into black metal baking dish for 12 muffins.
	lower	Homemade Pizza	0.2-0.6 0.8-1.2	Baking (Universal) tray	1	Put 0.2-0.6g on a round metal pizza baking dish, put 0.8-1.2kg on the baking (universal) tray. Use baking paper.





cooking guide



LARGE GRILL

We recommend to pre-heat the oven using Large Grill mode.

Food Item	Shelf level	Accessory	Temperature (°C)	Time (min)
Sausages (thick) 5-10pcs	4	Wire tray insert + Universal (Deep) tray	220	1 st side : 5-8 2 nd side : 5-8
Sausages (thin) 8-12pcs	4	Wire tray insert + Universal (Deep) tray	220	1 st side : 4-6 2 nd side : 4-6
Toasts 5-10pcs	5	Wire shelf	240	1 st side : 1-2 2 nd side : 1-2
Cheese Toasts 4-6 pcs	4	Wire tray insert + Baking (Universal) tray	200	4-8
Frozen Pancakes with filling ,Russian Style' (200- 500 g)	3	Baking (Universal) tray	200	20-30
Beef Steaks (400-800 g)	4	Wire tray insert + Universal (Deep) tray	240	1 st side : 8-10 2 nd side : 5-7



ECO GRILL

We recommend to pre-heat the oven using Eco 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 shelf	200	10-12
Frozen Baguettes with topping (Tomato-Mozzarella or Ham & Cheese)	3	Wire tray insert + Baking (Universal) tray	200	15-20
Frozen Fish fingers (300-700 g) PUT IN COLD OVEN, (before preheat) DROP OIL	3	Wire tray insert + Baking (Universal) tray	200	15-25
Frozen Fish burger (300- 600 g) PUT IN COLD OVEN, DROP OIL	3	Baking (Universal) tray	180-200	20-35
Frozen Pizza (300-500 g) PUT IN COLD OVEN (before preheat)	3	Wire tray insert + Baking (Universal) tray	180-200	23-30





CONVENTIONAL

We recommend to pre-heat the oven in conventional mode.

Food Item	Shelf level	Accessory	Temperature (°C)	Time (min)
Whole chicken (800-1300 g) BRUSH WITH OIL & SPICES Place with the breast side down and turn over at half time.	2	Wire tray insert + Universal (Deep) tray	200-220	50-70
Pork joint with crackling (1500-2000 g) Place with the rind side down and turn over at half time.	2	Wire tray insert + Universal (Deep) tray	190-200	120-150
Frozen Lasagne (500-1000 g)	3	Wire shelf	180-200	40-50
Whole Fish (e.g. Dorade) (300-1000 g) 3-4 cut on each side DROP OIL	3	Wire tray insert + Universal (Deep) tray	240	15-20
Fish filets (500-1000 g) 3-4 cut on each side DROP OIL	3	Baking (Universal) tray	200	13-20
Frozen cutlets (350-1000 g) minced meat & with ham, cheese or mushroom filing DROP OIL	3	Baking (Universal) tray	200	25-35
Frozen cutlets from minced, carrot, beetroot or potato (350-1000 g) DROP OIL	3	Baking (Universal) tray	200	20-30
Pork on bone cutlets (500-1000 g) DROP OIL, ADD SALT & PEPPER	3	Wire tray insert + Universal (Deep) tray	200	40-50
Baked potato (cut in half) (500-1000 g)	3	Baking (Universal) tray	180-200	30-45
Frozen Meat roll with mushrooms filing (500-1000 g) DROP OIL	3	Baking (Universal) tray	180-200	40-50
Sponge Cake (250-500 g)	2	Wire shelf	160-180	20-30
Marble Cake (500-1000 g)	2	Wire shelf	170-190	40-50
Yeast Cake on Tray with fruit & crumbles topping (1000-1500 g)	2	Baking (Universal) tray	160-180	25-35
Muffins (500-800 g)	2	Wire shelf	190-200	25-30





BOTTOM + CONVECTION

We recommend to pre-heat the oven in Bottom + Convection mode.

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



CONVECTION

We recommend to pre-heat the oven in convection mode.

Food Item	Shelf level	Accessory	Temperature (°C)	Time (min)
Lamb rack (350-700 g), BRUSH WITH OIL & SPICES	3	Wire tray insert + Universal (Deep) tray	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 shelf	220-240	15-25
Baked apples 5-8pcs each 150-200 g Take out the hearts, add raisins and jam. Use ovenproof dish.	3	Wire shelf	200-220	15-25
Cutlets from minced meat (300-600 g) DROP OIL	3	Baking (Universal) tray	190-200	18-25
Minced Meat roll with filling ,Russian style' (500 g-1000 g) BRUSH WITH OIL	3	Baking (Universal) tray	180-200	50-65
Frozen Croquettes (500-1000 g)	2	Baking (Universal) tray	180-200	25-35
Frozen Oven Chips (300-700 g)	2	Baking (Universal) tray	180-200	20-30
Frozen Pizza (300-1000 g)	2	Wire shelf	200-220	15-25
Apple & Almond Cake (500-1000 g)	2	Wire shelf	170-190	35-45
Fresh Croissant (200-400 g) (ready-dough)	3	Wire shelf	180-200	15-25





TOP + CONVECTION

We recommend to pre-heat the oven with Top + Convection mode.

Food Item	Shelf level	Accessory	Temperature (°C)	Time (min)
Pork on bone (1000 g) BRUSH WITH OIL&SPICES	3	Wire tray insert + Universal (Deep) tray	180-200	50-65
Pork shoulder in foil (1000-1500 g) MARINATE	2	Baking (Universal) tray	180-230	80-120
Whole chicken (800-1300 g) BRUSH WITH OIL & SPICES Place with the breast side down and turn over at half time.	2	Wire tray insert + Universal (Deep) tray	190 – 220	45-65
Meat or fish steaks (400-800 g) DROP OIL, ADD SALT & PEPPER	3	Wire tray insert/Universal (Deep) tray	180-200	15-35
Chicken Pieces (500-1000 g) BRUSH WITH OIL&SPICES	4	Wire tray insert + Universal (Deep) tray	200-220	25-35
Roast Fish (500 g-1000 g) use ovenproof dish BRUSH WITH OIL	2	Wire shelf	180-200	30-40
Roast Beef (800-1200 g) BRUSH WITH OIL&SPICES	2	Wire tray insert + Universal (Deep) tray Add 1 cup water	200-220	45-60
Duck Breast (300-500 g)	4	Wire tray insert + Universal (Deep) tray Add 1 cup water	180-200	25-35

TWIN MODE



Using twin mode you can cook two different food items in your oven. When cooking in upper and lower cavity you can use different temperatures, cooking modes and cooking times. For example, you can grill steaks and bake gratin simultaneously. Using the divider, you can cook gratin in the lower and steaks in the upper part of the oven. Always insert divider into shelf level 3 before you start cooking.



Notice: Put food in cold oven.

Suggest 1: Cooking at different temperatures

Cavity	Food Item	Shelf level	Cooking mode	Temperature (°C)	Accessory	Time (min)
UPPER	Frozen Pizza (300-400 g)	4	Convection	200-220	Wire shelf	15-25
LOWER	Marble Cake (500-700 g)	1	Convection	160-180	Baking (Universal) Tray	50-60

Suggest 2: Cooking at different cooking modes

Cavity	Food Item	Shelf level	Cooking mode	Temperature (°C)	Accessory	Time (min)
UPPER	Chicken Pieces (400-600 g)	4	Top Heat + Convection	200-220	Universal pan + Wire tray insert	25-35
LOWER	Potato Gratin (500-1000 g)	1	Convection	160-180	Wire shelf	30-40





TEST DISHES

According to standard EN 60350

1. Baking

The recommendations for baking refer to preheated oven.

Always put trays the slanted side to the door front.

Type of food	Dish & Notes	Shelf level	Cooking mode	Temp. (°C)	Cooking time (min)
Shortbread	Baking (Universal) tray	3	Conventional	150-170	20-30
		2	Convection	150-170	35-45
	Baking (Universal) tray + Universal (Deep) tray	1+4	Convection	150-170	35-45
Small Cakes	Baking (Universal) tray	3	Conventional	160-180	15-25
		2	Convection	150-170	30-35
	Baking (Universal) tray + Universal (Deep) tray	1+4	Convection	150-170	30-40
Fatless Sponge Cake	Springform cake tin on Wire shelf (Dark coated, ø 26 cm)	2	Conventional	160-180	25-35
		2	Convection	150-170	35-45
Apple Yeast Tray Cake	Baking (Universal) tray	3	Conventional	150-170	65-75
		2	Convection	150-170	70-80
	Baking (Universal) tray + Universal (Deep) tray	1+4	Convection	150-170	75-85
Apple Pie	Wire shelf + 2 Springform cake tins * (Dark coated, ø 20 cm)	1 Placed diagonally	Convectional	170-190	70-90
	Baking (Universal) tray + Wire shelf + 2 Springform cake tins ** (Dark coated, ø 20 cm)	1+3	Convection	170-190	80-100

* Two cakes are arranged on the grid at the back left and at the front right.

** Two cakes are arranged in the center on top of each other.

2. Grilling

Preheat the empty oven for 5 minutes using Large Grill function.

Type of food	Dish & Notes	Shelf level	Cooking mode	Temp. (°C)	Cooking time (min)
White Bread Toasts	Wire shelf	5	Large Grill	270 °C	1 st 1-2 2 nd 1-1½
Beef Burgers * (12ea)	Wire tray insert + Universal (Deep) tray (to catch drippings)	4	Large Grill	270 °C	1 st 14-16 2 nd 4-6

* **Beef Burgers:** Preheat the empty oven for 15 minutes using Large Grill function.






cleaning and cares

STEAM CLEANING (DEPENDING ON MODEL)

If the oven is dirty, it must be cleaned and you can use the steam cleaning. It helps you clean the inside of the oven easily.



1. Remove all accessories from the oven before using the steam cleaning function.
2. Pour 400 ml (3/4 pint) of water onto the bottom of the oven and close the oven door.
3. Turn the mode selector to . When you choose steam cleaning function, steam cleaning is automatically started after a few seconds.
4. When the display starts to blink with a signal, the steam cleaning is complete. Set the mode selector to Off to end the steam cleaning.
5. Clean the oven interior with a soft clean cloth and remove the remaining water on the bottom of the oven with a sponge.



Steam cleaning notes

- Take care when opening the door before the end of the steam cleaning procedure; the water on the bottom is hot.
- Never leave the residual water in the oven for a longer time, for example, over night.
- If the oven is heavily soiled, the procedure may be repeated after the oven has cooled.
- If the oven is heavily soiled with grease, for example, after roasting or grilling, it is recommended that you rub detergent into the stubborn soil before activating the oven cleaning function.
- Leave the oven door ajar at 15° after cleaning to allow the interior enamel surface to dry thoroughly.

CATALYTIC ENAMEL SURFACE (DEPENDING ON MODEL)

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 higher.

1. Remove all accessories from the oven.
2. After cleaning all interior oven surfaces and set the oven to conventional 250 °C

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, 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 easily can be remained 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 accessory after every use and dry it with a kitchen towel. If necessary, lay in warm soapy water for about 30 minutes for easier cleaning.



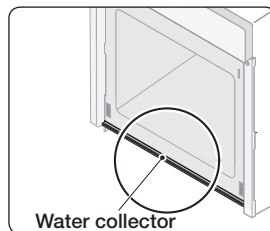


WATER COLLECTOR CLEANING

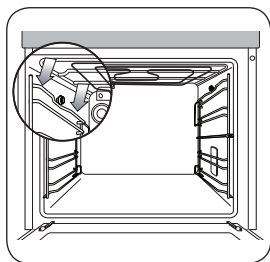
The water collector is for collecting the water from the moisture when oven is operating with very moist food. Food waste can be stack on the water collector. If the cleaning is not performed, the built-in furniture can be damaged. Clean the water collector to protect your furniture after cooking.



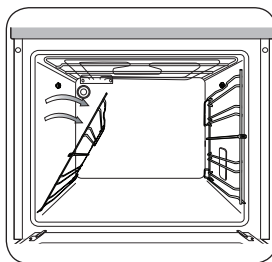
WARNING: If you encounter a water leakage from the water collector after the cooking, please contact us at the service center.



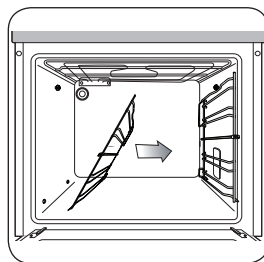
DETACHING THE SIDE RUNNERS (DEPENDING ON MODEL)



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



2. Rotate the side runner by approximately 45 °.



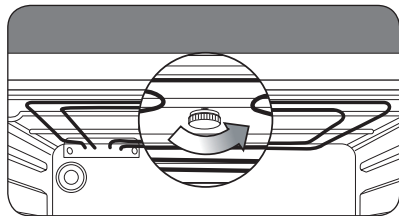
3. Pull and remove the side runner from bottom two holes.



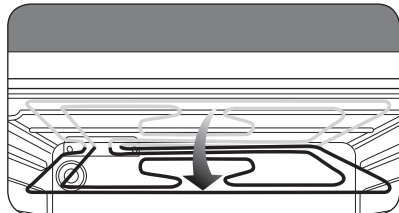


CLEANING THE CEILING (DEPENDING ON MODEL)

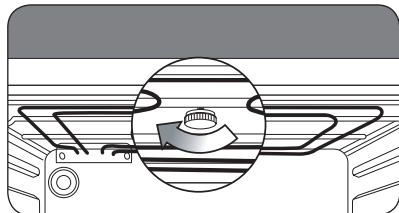
1. You can let down the grill heater and it is helpful for cleaning the ceiling of the oven.
Remove the nut circular by turning it anticlockwise while holding the grill heater.



2. The front of the grill heater inclines downwards and the grill heater can not be removed out of the oven.
Do not press the grill heater down, the grill heater can be deformed.



3. When cleaning has been done, lift the grill heater back to its original level and turn the nut circular 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 an electrician.
What should I do if the oven doesn't heat up even after the function and temperature have been set?	<ul style="list-style-type: none">• There may be problems with the internal electrical connections. Call your local service centre.
What should I do if an error code appears and the oven does not heat up?	<ul style="list-style-type: none">• There is a fault in the internal electrical circuit connection. 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 is faulty. Call your local service centre.
What should I do if the oven's fan is running without having been set?	<ul style="list-style-type: none">• After use, the oven's fan runs until the oven has cooled down. Call your local service centre if the 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

CODE	PROBLEM	SOLUTION
5-01	Safety shut off. The oven continues operating at the set temperature for a prolonged time. 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 it again.
5E	Key is pressed 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.
-dE-	Divider use is incorrect.	Insert divider for upper, twin and lower mode. Remove divider for single mode.
E- **¹⁾	An oven error may cause low performance and problems in safety. Stop using the oven immediately.	Call your local SAMSUNG Customer Care Centre.

1) ** refers to all numbers.





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

