

NV70F5787LB

# Built-In Oven

## user manual

imagine the possibilities

Thank you for purchasing this Samsung product.

**SAMSUNG**

# contents

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## **INSTALLATION**

10

10 Installation

## **PARTS AND FEATURES**

11

11 Oven  
12 Oven controls  
12 Accessories  
14 Using the accessories  
15 Special features

## **BEFORE YOU BEGIN**

16

16 Setting the clock  
17 Initial cleaning

## **OVEN USE**

18

18 Setting the divider mode  
21 Setting the oven temperature  
22 Cook time  
23 Switching the oven off  
24 Kitchen timer  
24 Oven lamp On/Off  
25 Child safety function  
25 Switching the beeper off  
26 Oven functions  
34 Test dishes  
35 Automatic cooking

## **CLEANING AND CARE**

43

43 Steam cleaning  
45 Rapid drying  
45 Oven exterior  
45 Oven interior  
45 Accessories  
46 Side runners (Optional)  
47 Cleaning the top heater (Optional)

## **WARRANTY & SERVICE**

48

48 Troubleshooting  
49 Information codes  
50 Product data sheet

# 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.

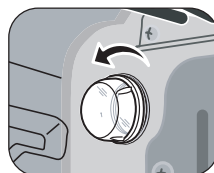
## BULB EXCHANGE

**⚠ 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

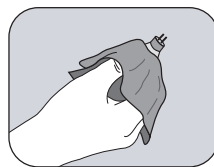
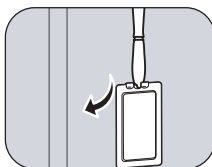
1. Remove cap by turning anticlockwise and remove the metal ring, the sheet ring and clean the glass cap. If necessary, replace the bulb with a 25 watt, 300 °C heat-resistant oven light bulb.




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.

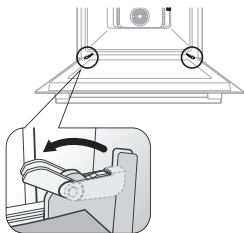


2. Pop out the cover.
  3. If necessary, replace the halogen bulb with a 25-40 watt, 300 °C heat resistant halogen oven light bulb.
-  **Tip:** Always use a dry cloth when handling a halogen bulb to prevent sweat from fingers being deposited on the bulb surface. It increases the life of the bulb when you exchange the bulb.
4. Reattach the glass cover.

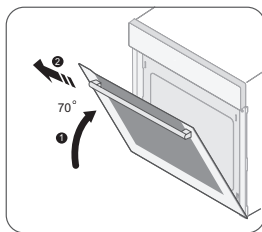
## DOOR REMOVAL

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

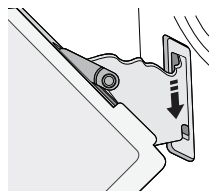
**⚠ CAUTION:** The oven door is heavy.



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



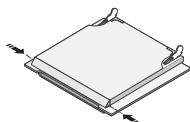
2. Close the door by approximately 70°. With both hands, grasp the sides of the oven door at its middle and pull-lift until the hinges can be taken out.



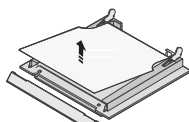
3. After cleaning, for attaching the door repeat the 1 and 2 steps in reverse order. The clip on the hinge should be closed on both side.

## DOOR GLASS REMOVAL

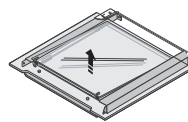
The oven door is equipped with three sheets of glass placed against each other. These sheets can be removed for cleaning.



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



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



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



**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.

For information on Samsung's environmental commitments and product specific regulatory obligations e.g. REACH visit: [samsung.com/uk/aboutsamsung/samsungelectronics/corporatecitizenship/data\\_corner.html](http://samsung.com/uk/aboutsamsung/samsungelectronics/corporatecitizenship/data_corner.html)

# installation

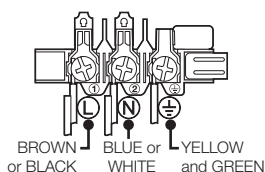
## Safety instructions for the installation

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 it is not possible to connect the appliance to the mains with a plug due to allowable current limitations, 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 mm<sup>2</sup>) 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.

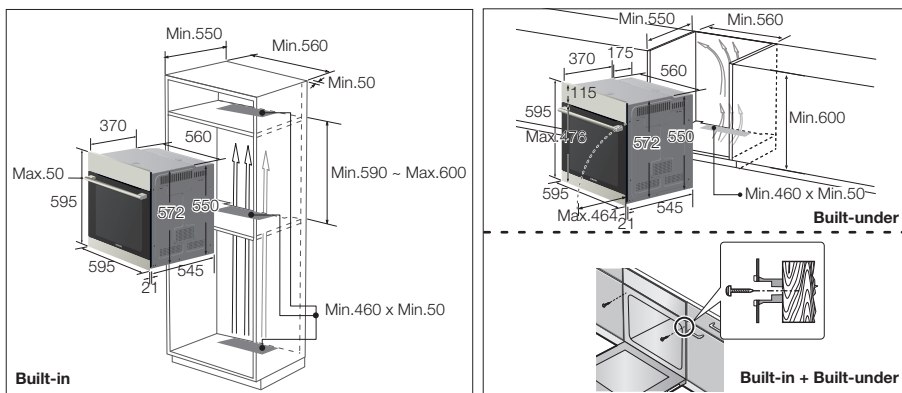


 **WARNING:** Do not allow the connecting cable to become trapped during installation, and prevent it coming into contact with hot parts of the oven.

## 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 50mm 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 5mm should be left between the appliance and the adjacent cabinet.

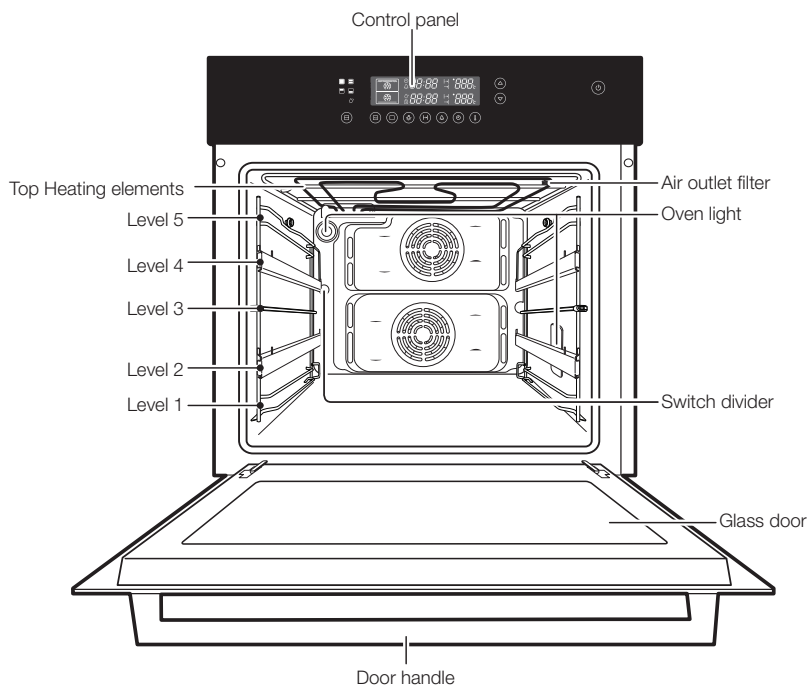
After installation, remove the vinyl protective film, tape, paper and accessories from the door and inside of oven. Before uninstalling the oven from the furniture, disconnect the oven from the power supply and release the 2 screws on the both sides of the oven.

 **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.

# parts and features

## OVEN

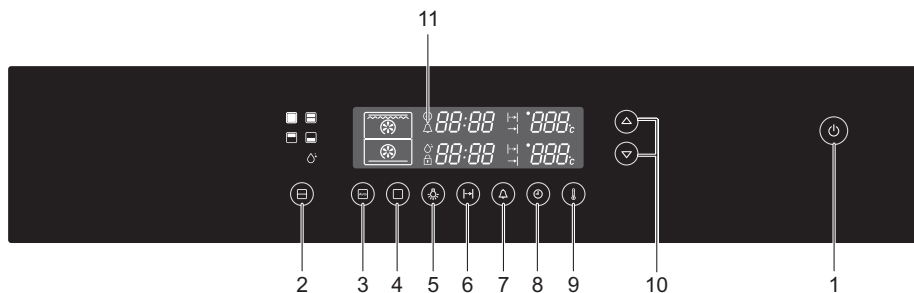


Shelf levels are numbered from the bottom up.

Levels 4 and 5 are used mainly for the grill function.

Please refer to the cooking guides provided throughout this manual to determine appropriate shelf levels for your dishes.

## OVEN CONTROLS



- |                               |                                      |
|-------------------------------|--------------------------------------|
| 1. Power On/Off button        | 7. Kitchen Timer button              |
| 2. Partition select button    | 8. Clock button                      |
| 3. Auto Cook select button    | 9. Temperature button                |
| 4. Cooking Mode select button | 10. Time/Temperature control buttons |
| 5. Lamp button                | 11. Information Screen               |
| 6. Cooking Time button        |                                      |



### Power On/Off button

Press this button to turn the oven on or off.

If you press the Power On/Off button, the lights for the buttons and the display panel are turned off. As a result, all buttons other than the Power On/Off button are deactivated.

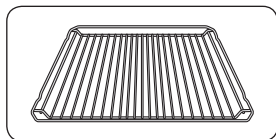
Pressing the Power On/Off button again will turn the lights of the other buttons and the display panel back on. Consequently, all buttons are reactivated.

## ACCESSORIES

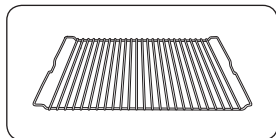
The following accessories are provided with your oven.



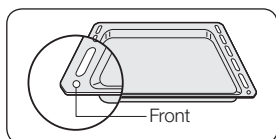
The oven operates without the side runners and racks in position.



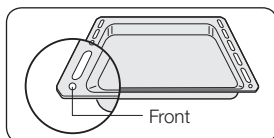
1. **Wire grill** (Optional), for dishes, cake tins, roasting and grilling trays.



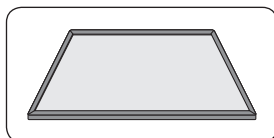
2. **Wire roast** (Optional), for roasting.



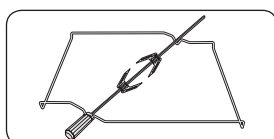
3. **Baking tray** (Optional), for cakes and biscuits.



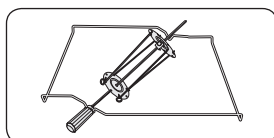
4. **Deep pan** (Optional), for roasting or collecting meat juices or fat drippings.



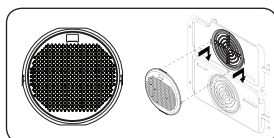
5. **Divider** (Optional), for the upper, lower and twin modes. Use inserted in level 3. There is a divider-sensing switch on the rear wall of the cooking compartment. Insert into the back completely.



6. **Rotisserie spit** (Optional), 2 prongs, a removable handle and a cradle, which fits into the 3rd shelf from the bottom. To use the rotisserie, fit the spit into the hole in the rear wall of the oven's interior. Place the deep pan on level 1 when using the spit.



7. **Rotisserie spit and Shaslik.** (Optional)



8. **Grease filter.** (Optional)

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.



To use it:

- Place the deep pan (no trivet) at 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 deep pan 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.)
- Before cooking unscrew the handle. After cooking screw the handle back on to help remove the spit from the cradle.



**WARNING:** All accessory parts and unsuitable accessories for self cleaning should be removed for pyrolytic cleaning.

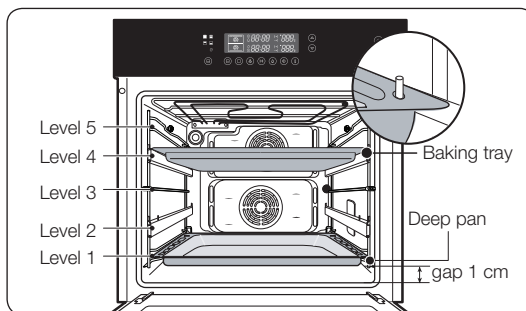
## USING THE ACCESSORIES

The baking tray, deep pan and wire grill should be inserted correctly into the side runners.

When taking out the cooked foods from the oven, be careful of hot utensils and surfaces.

**Example :** Level 1: Deep pan

Level 4: Baking tray



When using the deep pan or the baking tray to collect drippings from cooking foods, ensure that the pan or tray is properly placed in the side runners. Allowing these accessories to contact the bottom surface of the oven can damage the enamel of the surface. Trays and pans placed on level 1 should clear the bottom surface of the oven by at least 1 cm.

### Divider, wire grill, baking tray and deep pan

#### Positioning the divider

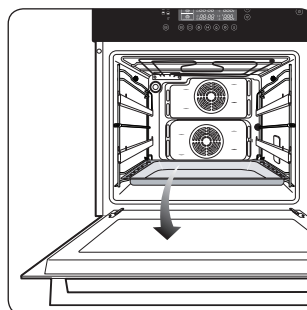
Insert the divider into level 3 of the oven.

#### Positioning the wire grill

Insert the wire grill at any desired level.

#### Positioning the baking tray or deep pan

Insert the baking tray and/or the deep pan at any desired level.



**WARNING:** To cook in the lower, upper or twin divider modes, you must insert the divider.

## SPECIAL FEATURES

The oven comes equipped with the following special features.

### Divider modes

When the divider is inserted, the appliance's divider facility enables independent cooking in two separated partitions, enhancing energy efficiency and convenience for use.

### Steam cleaning

The oven's self- cleaning function uses the power of steam to cut through grease and grime to clean the oven interior safely.

### Safety shutoff

If a cooking time is not entered, the oven will shut itself off after the lengths of time indicated below.

#### Shutoff times for various temperature settings

Under 105 °C	16 hours
From 105 °C to 240 °C	8 hours
From 245 °C to 270 °C	4 hours

This oven's electrical circuitry features a thermal shutoff system. If the oven heats to abnormally high temperatures, the system will shut off the power supply to the heating elements for a period of time.

### Cooling fan

During cooking, it is normal for the vent to release hot air from the front of the oven.

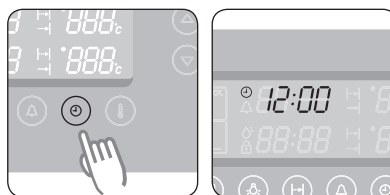
The cooling fan will also continue to operate after the oven has been in use. It will turn off when the internal cabinet temperature has dropped to 60 °C or after 25 minutes.

# before you begin

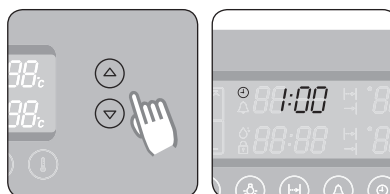
## SETTING THE CLOCK

When connecting the power for the first time, please use the product after setting the time.

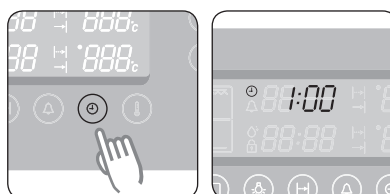
- 1 Press the **Clock** button.  
The “⌚” and “12:” will blink.



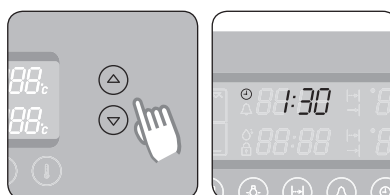
- 2 Turn the **Time/Temperature control** button to set the hour of the day.  
**Example:** To set 1:30  
Wait for about 10 seconds. The clock stops blinking and shows the set hour.



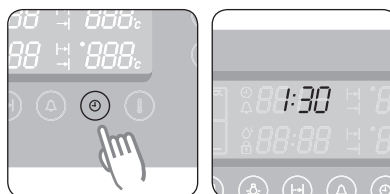
- 3 Press the **Clock** button.  
The “⌚” and “:00” will blink.



- 4 Turn the **Time/Temperature control** button 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

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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.
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.

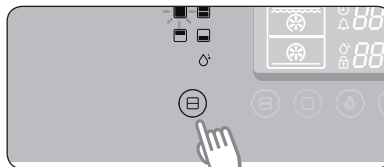
Check that the clock is set correctly. Remove accessories and operate the oven at the convection setting at 200 °C for 1 hour before using. There will be a distinctive odor; this is normal, but ensure your kitchen is well ventilated during this conditioning period.

# oven use

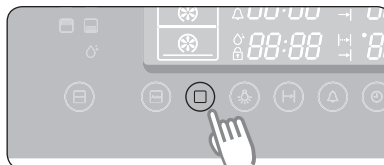
## SETTING THE DIVIDER MODE

For upper, twin and lower modes, insert the divider. For single mode, remove the divider. And then press the **Partition select** button to select the mode you want. For further details, see the table below.

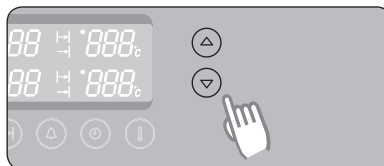
1. Press the **Partition select** button to select the desired partition.



2. Press the **Cooking Mode select** button. (skip this step in single mode)





3. Press the **Time/Temperature control** button to select the desired oven function. If 3 seconds have elapsed and there are no further adjustments, the oven will begin automatically in the selected mode and function.



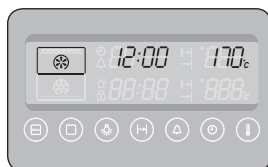
## Divider Modes

Divider mode	Marking	Oven function	Insert divider	Usage information
Upper Mode		<ol style="list-style-type: none"> <li>1. Convection</li> <li>2. Top Heat + Convection</li> <li>3. Large Grill</li> </ol>	Yes	This mode saves energy and time when cooking small amounts of food.
Twin Mode		Both upper and lower Partition function	Yes	You can cook two dishes at two different temperatures at the same time.
Lower Mode		<ol style="list-style-type: none"> <li>1. Convection</li> <li>2. Bottom Heat + Convection</li> </ol>	Yes	This mode saves energy and time when cooking small amounts of food.

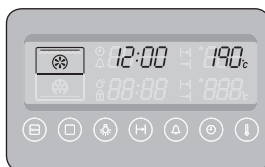
Divider mode	Marking	Oven function	Insert divider	Usage information
Single Mode		<ol style="list-style-type: none"> <li>1. Convection</li> <li>2. Top Heat + Convection</li> <li>3. Conventional</li> <li>4. Large Grill</li> <li>5. Small Grill</li> <li>6. Bottom Heat + Convection</li> </ol>	No	
Steam Clean Mode			No	

## Upper mode

Only the upper heating element operates. The divider should be inserted.



Convection



Top Heat + Convection



Large Grill

## Lower mode

Only the lower heating element operates. The divider should be inserted.



Convection



Bottom Heat + Convection

## Twin mode

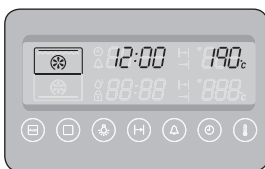
The upper and lower modes operate at the same time. It is possible to set which mode activates first. When one of the dishes has finished cooking in twin mode and you would like to change the cooking time or temperature of the other partition, press the **Partition select** button to select the mode (upper or lower) that you would like to continue operating. Divider should be inserted.

### Twin mode 1

The upper mode begins operating first. If the **Cooking Mode select** button is pressed or if 15 seconds elapse after the upper mode is set and there has been no further adjustment, the oven begins the lower mode.



Convection



Top Heat + Convection



Large Grill

### Twin mode 2

As the upper mode starts, if the **Cooking Mode select** button is pressed or if 15 seconds elapse and there has been no further adjustment, the oven moves to the lower mode. The upper and lower modes operate at the same time.



Convection



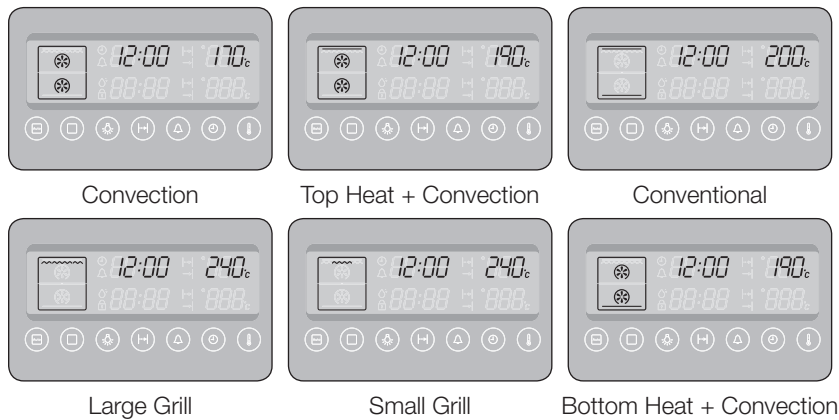
Bottom Heat + Convection



### Over Voltage Protection Mode

- This feature protects the product from voltage spikes.
- A strong voltage spike triggers an alarm and displays the “-UP-” message. The Heater, Lamp, Convection Motor, and Spit features are deactivated.
- The Over Voltage Protection (OVP) feature can interrupt the cooking process.
- Once the voltage returns to the normal range, Over Voltage Protection (OVP) mode is automatically deactivated and the oven returns to normal operation.

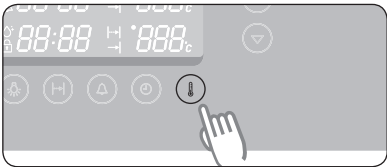
Single mode



SETTING THE OVEN TEMPERATURE

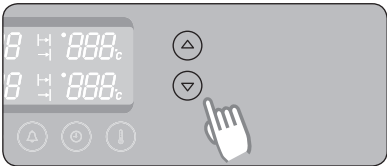
In single, upper and lower modes


1. Press the **Temperature** button.



2. Press the **Time/Temperature control** button to adjust the temperature in increments of 5 °C.

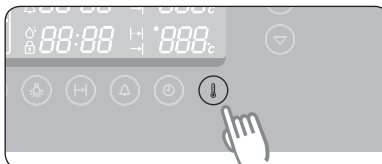
Single Mode (Large & Small Grill)	40 °C-250 °C (40 °C-270 °C)
Upper Mode	40 °C-250 °C
Lower Mode	40 °C-250 °C



 The temperature may be adjusted during cooking. In the oven mode settings, the top and Bottom Heating elements cycle on and off in intervals through the cooking process to regulate and maintain the temperature.

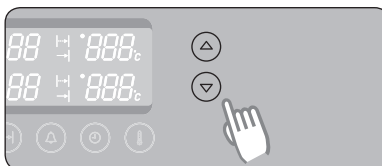
## In twin mode


1. Press the **Temperature** button (upper mode).  
Press the **Temperature** button twice (lower mode).



2. Press the **Time/Temperature control** button to adjust the temperature in increments of 5 °C.

Upper Mode (Large Grill)	170 °C-250 °C (200 °C-250 °C)
Lower Mode	170 °C-250 °C



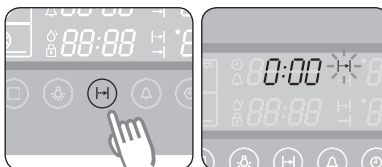
 The temperature may be adjusted during cooking.

## COOK TIME

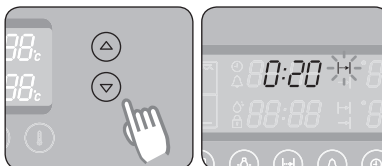
You can set the cook time during cooking.

### In single, upper and lower modes

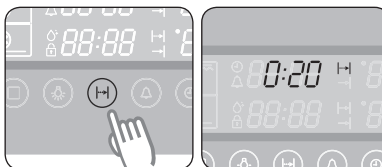
1. Press the **Cook Time** button.  
“” will blink.




2. Press the **Time/Temperature control** button 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.

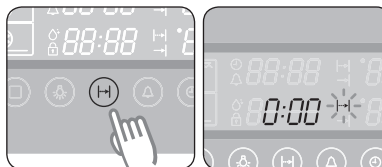


 During cooking, you can adjust the previously set cook time with the **Time/Temperature control** button for better results.

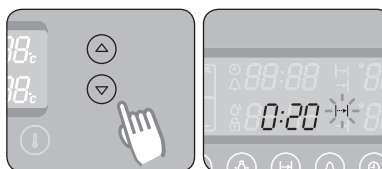
## In twin mode

Cook times for the upper and lower modes can be selected by using the Cook Time button and the Time/Temp Control button.

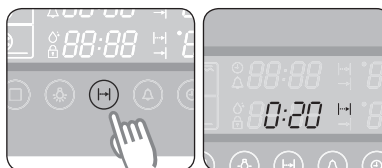
1. Press the **Cook Time** button twice.  
(lower mode)  
“H” will blink.




2. Press the **Time/Temperature control** button 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/Temperature control** button for better results.

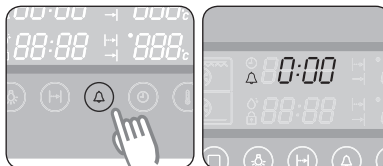
## SWITCHING THE OVEN OFF

To switch the oven off, press the **Power On/Off** button.



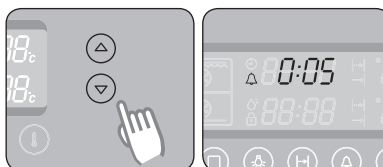
## KITCHEN TIMER

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

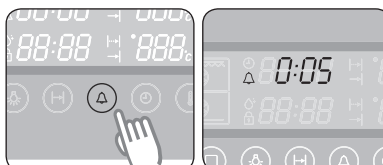


2. Turn the **Time/Temperature control** button to set the desired time.

**Example:** 5 minutes



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

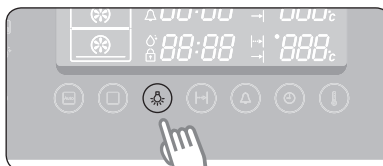



 Press and hold the **Kitchen Timer** button for 2 seconds each to cancel the timer.

## OVEN LAMP ON/OFF

Press the **Lamp** button to turn the lamp of the active cavity (Single/Upper/Lower) on or off. In Twin mode, the lamp lights up in the following sequence.

Once	Upper and Lower
Twice	Upper
Three time	Lower
Four time	Off

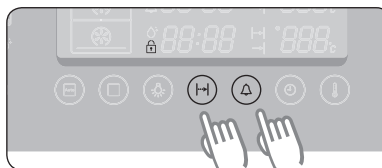


 The lamp automatically turns off within a few minutes.

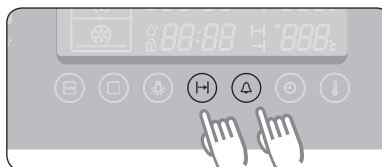


## CHILD SAFETY FUNCTION

1. Press the **Cooking Time** button and **Kitchen Timer** button at the same time and hold for 3 seconds. "🔒" will appear in the display field.



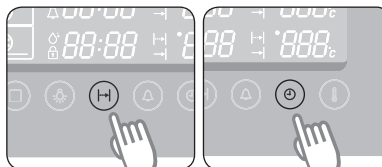
2. Press the **Cooking Time** button and **Kitchen Timer** button at the same time and hold for 3 seconds again to unlock.



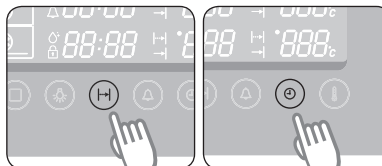
 When locked, all buttons except the **Power On/Off** button will not operate. The lock is available whether or not the oven is in operation.

## SWITCHING THE BEEPER OFF

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



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









## OVEN FUNCTIONS

The features of this oven include the following functions

### 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.

	<b>Conventional</b> Food is heated by top and Bottom Heating elements. This setting is suitable for baking and roasting.
	<b>Top Heat + Convection</b> 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.
	<b>Convection</b> 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.
	<b>Large Grill</b> Food is heated by the Top Heating elements. We recommend this mode for grilling steaks and sausages as well as cheese toasts.
	<b>Small Grill</b> 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.
	<b>Bottom Heat + Convection</b> 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.

## 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 DROP OIL	3	Wire roast + Deep pan	240	15-20
Fish filets (500-1000 g) 3-4 cut on each side DROP OIL	3	Baking tray	200	13-20
Frozen cutlets (350-1000 g) minced meat & with ham, cheese or mushroom filing DROP OIL	3	Baking tray	200	25-35
Frozen cutlets from minced, carrot, beetroot or potato (350-1000 g) DROP OIL	3	Baking tray	200	20-30
Pork on bone cutlets (500-1000 g) DROP OIL, ADD SALT & PEPPER	3/2	Wire roast/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) DROP OIL	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	Wire roast + 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	Wire roast + Deep pan	190-200	45-65
Meat or fish steaks (400-800 g) DROP OIL, ADD SALT & PEPPER	3	Wire roast + Deep pan	180-200	15-35
Chicken pieces (500-1000 g) BRUSH WITH OIL&SPICES	4	Wire roast + 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	Wire roast + Deep pan Add 1 cup water	200-220	45-60
Duck breast (300-500 g)	4	Wire roast + 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	Wire roast + 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) DROP OIL	3	Baking tray	190-200	18-25
Minced meat roll with filling 'Russian style' (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)	3	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 (thin) 5-10 pcs	4	Wire roast + Deep pan	220	5-8 turnover 5-8
Sausages (thin) 8-12 pcs	4	Wire roast + 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	Wire roast + Baking tray	200	4-8
Frozen pancakes with filling 'Russian Style' (200- 500 g)	3	Baking tray	200	20-30
Beef steaks (400-800 g)	4	Wire roast + 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	Wire roast + Baking tray	200	15-20
Frozen fish fingers (300-700 g) PUT IN COLD OVEN (before preheat) DROP OIL	3	Wire roast + Baking tray	200	15-25
Frozen fish burger (300-600 g) PUT IN COLD OVEN, DROP OIL	3	Baking tray	180-200	20-35
Frozen pizza (300-500 g) PUT IN COLD OVEN (before preheat)	3	Wire roast + 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 fruitcakes 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. 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.

### 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 grill	15-25
LOWER	Marble cake (500-700 g)	1	Convection	170 - 180	Baking tray	50-60



Put food in cold oven

### 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	Wire roast + Deep pan	25-35
LOWER	Potato gratin (500-1000 g)	1	Convection	170 - 180	Wire grill	30-40



Put food in cold oven

# 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	3	Conventional	160-180	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)	2	Conventional	160-180	20-30
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	170-190	70-80

## 2. Grilling

Preheat the empty oven for 5 minutes using the Large Grill function.  
Use this function with the maximum temperature setting of 270°C.

Type of food	Dish & Notes	Shelf level	Cooking mode	Temp. (°C)	Cooking time (min.)
White bread toasts	Wire grill	5	Large Grill	270	1 <sup>st</sup> 1-2 2 <sup>nd</sup> 1-1 1/2
Beef burgers	Wire roast + Deep pan (to catch drippings)	4	Large Grill	270	1 <sup>st</sup> 7-10 2 <sup>nd</sup> 6-9

## AUTOMATIC COOKING

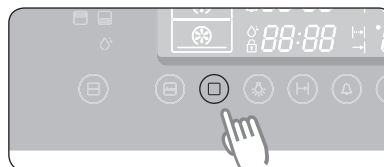
In auto cook mode you can select 40 Auto Programmes for cooking, roasting and baking.

For upper, twin and lower modes, insert the divider.

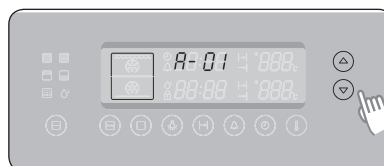
1. Press **Auto Cook select** button.



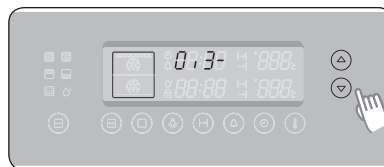
2. Select the desired function by pressing **Cooking Mode select** button.  
(skip this step in single mode)



3. Select the desired recipe by pressing **Time/ Temperature control** buttons.  
Wait 5 seconds.



4. Select the desired weight by pressing **Time/ Temperature control** buttons.



## 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
1	Frozen pizza	0.3-0.6 0.7-1.0	Wire grill	2	Put frozen pizza in the middle of the wire grill.
2	Frozen oven chips	0.3-0.5 (thin) 0.6-0.8 (thick)	Baking tray	2	Distribute frozen oven chips evenly on the baking tray. First setting is for thin French fries, the second setting is for thick oven chips.
3	Frozen oven croquettes	0.3-0.5 0.6-0.8	Baking tray	2	Put frozen potato croquettes on the tray.
4	Homemade lasagne	0.3-0.5 0.8-1.0	Wire grill	3	Prepare fresh lasagne or use ready prepared product and put into a suitable sized ovenproof dish. Put dish in the centre of oven.
5	Beef steaks	0.3-0.6 0.6-0.8	Deep pan with wire roast	4	Put marinated beef steaks side by side on the wire roast. Turn over as soon as the oven beeps. The first setting is for thin beef steaks, the second setting is for thick beef steaks.
6	Roast beef	0.6-0.8 0.9-1.1	Deep pan with wire roast	2	Put marinated roast beef on wire roast. Turn over, as soon as the oven beeps.
7	Roast pork	0.6-0.8 0.9-1.1	Deep pan with wire roast	2	Put marinated roast pork on wire roast. Turn over as soon as the oven beeps.
8	Lamb chops	0.3-0.4 0.5-0.6	Deep pan with wire roast	4	Marinate lamb chops. Put lamb chops on wire roast. 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	Recommendation
9	Chicken pieces	0.5-0.7 1.0-1.2	Deep pan with wire roast	4	Brush chicken pieces with oil and spices. Put chicken pieces side by side on the wire roast.
10	Whole chicken	1.0-1.1 1.2-1.3	Deep pan with wire roast	2	Brush whole chicken with oil and spices. Put chicken on the wire roast. Turn over, as soon as the oven beeps.
11	Duck breast	0.3-0.5 0.6-0.8	Deep pan with wire roast	4	Prepare duck breast, put on the wire roast with the fat-side up. First setting is for one duck breast, the second setting is for 2 thick duck breasts.
12	Roll of turkey	0.6-0.8 0.9-1.1	Deep pan with wire roast	4	Put roll of turkey on the wire roast. Turn over, as soon as the oven beeps.
13	Steamed fish	0.5-0.7 0.8-1.0	Wire grill	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.
14	Roast fish	0.5-0.7 0.8-1.0	Deep pan with wire roast	4	Put fishes head to tail on the wire roast. 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.
15	Salmon steaks	0.3-0.4 0.7-0.8	Deep pan with wire roast	4	Put salmon steaks on the wire roast. Turn over, as soon as the oven beeps.
16	Oven potatoes	0.4-0.5 0.8-1.0	Baking 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).

No	Food item	Weight/kg	Accessory	Shelf level	Recommendation
17	Roast vegetables	0.4-0.5 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.
18	Vegetable gratin	0.4-0.6 0.8-1.0	Wire grill	2	Prepare vegetable gratin using an ovenproof round dish. Put dish in the centre of oven.
19	Marble cake	0.5-0.6 0.7-0.8 0.9-1.0	Wire grill	2	Put dough into a suitable sized buttered baking dish for bundt cake.
20	Fruit flan base	0.3-0.4 (large) 0.2-0.3 (tartlets)	Wire grill	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.
21	Sponge cake	0.4-0.5 (midsize) 0.2-0.3 (small)	Wire Grill	2	Put dough into a round black metal baking tin. First setting is for Ø 26 cm and the second setting is for small Ø 18 cm baking tin.
22	Muffins	0.5-0.6 0.7-0.8	Wire Grill	2	Put dough into black metal baking dish for 12 muffins. First setting is for small muffins, the second setting is for large muffins.
23	Bread	0.7-0.8 (white) 0.8-0.9 (wholemeal)	Wire Grill	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 (0.7-0.8 kg) and the second setting (0.8-0.9 kg) is for wholemeal bread.
24	Homemade pizza	1.0-1.2 1.3-1.5	Baking tray	2	But pizza on the tray. The weight ranges include topping such as sauce, vegetables, ham and cheese. Setting 1 (1.0-1.2 kg) is for thin pizzas and setting 2 (1.3-1.5 kg) is for pizza with much topping.

No	Food item	Weight/kg	Accessory	Shelf level	Recommendation
25	Yeast dough fermentation	0.3-0.5 0.6-0.8	Wire Grill	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. 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
1	Frozen bread rolls	0.2-0.3 0.4-0.5	Wire grill	4	Distribute frozen bread rolls evenly on wire grill.
2	Frozen pizza	0.1-0.2 0.3-0.4	Wire grill	5	Put frozen pizza in the centre of wire grill.
3	Frozen pizza snacks	0.2-0.3 0.4-0.5	Wire grill	5	Distribute pizza snacks side by side on the wire grill.
4	Frozen fish fingers	0.2-0.3 0.4-0.5	Baking tray	5	Distribute fish fingers evenly on baking tray. 0.2-0.3 kg weight range is suggested for 10 pcs, 0.4-0.5 kg for 15 pcs. Turn over after beep sounds.
5	Frozen oven chips	0.4-0.5 0.6-0.7	Baking tray	5	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. 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.

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
1	Frozen salmon in puff pastry	0.2-0.3 0.5-0.6	Baking tray	1	Use baking paper. Put 2 pcs (0.2-0.3 kg) side by side or 4 pcs (0.5-0.6kg) puff pastries in two rows on the baking tray.
2	Homemade quiche	0.5-0.6 (small) 0.9-1.0 (large)	Wire grill	1	We recommend to preheat the lower oven to 210 °C with Bottom Heat + Convection mode until beep sounds. Use black metal baking tin. After preheating put in the centre of wire grill. For first setting use Ø 18 cm tin, for second setting use Ø 26 cm tin.
3	Homemade pizza	0.2-0.6 0.8-1.2	Baking tray	1	Use baking paper. Put 0.2-0.6kg on a round pizza tray, put 0.8-1.2 kg on the square baking tray.
4	Muffins	0.5-0.6 0.7-0.8	Wire grill	1	Put dough into black metal baking dish for 12 muffins.
5	Puff pastry in fruit	0.2-0.3 0.4-0.5	Baking tray	1	Put 4 puff pastries in two rows on the baking tray using baking paper. Use first setting for 4 small puff pastries (0.2-0.3 kg) and second setting for 4 large puff pastries (0.4-0.5 kg).



## 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
1	Upper	Chicken pieces	0.3-0.5 0.8-1.0	Deep pan with wire roast	4	Brush chicken pieces with oil and spices. Put pieces with the skin side up on the wire roast.
	Lower	Potato gratin	0.4-0.6 0.8-1.0	Wire grill	1	Use ovenproof baking dish. Place in the centre of the wire grill.
2	Upper	Roast vegetables	0.4-0.5 0.7-0.8	Deep pan	4	Distribute sliced vegetables, such as courgettes, pepper, onions, mushrooms, fennel, egg plants and tomatoes on the deep pan. Brush with olive oil and spices.
	Lower	Pizza bread	0.1-0.2 0.3-0.4	Baking tray	1	Put pizza bread on baking paper on tray.
3	Upper	Roast fish	0.3-0.5 0.6-0.8	Deep pan with wire roast	4	Rinse and prepare whole fishes, such as trout, bream, pike-perch or gilthead, add lemon juice, herbs and spices. Brush skin with olive oil and spices. Put on wire roast.
	Lower	Potato wedges	0.3-0.4 0.5-0.6	Baking tray	1	Rinse and clean potatoes. Cut them into wedges or cut small potatoes into halves. Brush with olive oil and spices.


No	Cavity	Food item	Weight/kg	Accessory	Shelf level	Recommendation
4	Upper	Roast duck breast	0.3-0.5 ( 1-2 thin) 0.6-0.8 ( 2 thick)	Deep pan with wire roast	4	Put marinated duck breasts with the fat side up on the wire roast. 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 grill	1	Rinse and core apples and fill with marzipan or raisins. Put into a round ovenproof dish.
5	Upper	Muffins	0.5-0.6 0.7-0.8	Wire grill	4	Put dough into black metal baking dish for 12 muffins.
	Lower	Homemade pizza	0.2-0.6 0.8-1.2	Baking tray	1	Put 0.2-0.6 g on a round metal pizza baking dish, put 0.8-1.2 kg on the baking tray. Use baking paper.

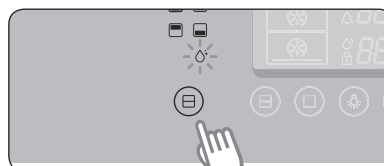
# cleaning and care

## STEAM CLEANING

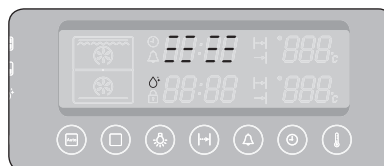
1. Remove all accessories from the oven.
2. Pour approximately 400 ml (3/4 pint) of water onto the bottom of the empty oven.  
Use normal water only, no distilled water.
3. Close the oven door.

**Caution:** The steam cleaning system can be switched on only when the oven has cooled to room temperature completely. Allow the oven to cool completely if it does not work.

4. Press the **Partition select** button to steam clean mode and wait 5 sec.  
“” will blink.



5. After an amount of time, the heater completes operating and its lamp remains on.

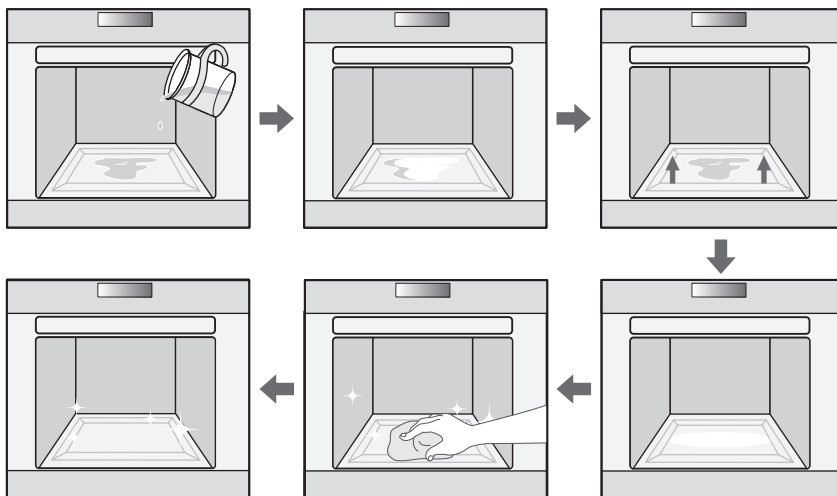


6. When the operation is complete, the display will blink and a beep indicates the end.



7. Press the **Power On/Off** button to end the operation and clean the interior.






## After deactivating the Steam Cleaning

- 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 any length of time, for example, overnight.
- Open the oven door and remove the remaining water with a sponge.
- Using a detergent - soaked sponge, a soft brush or a nylon scrubber, wipe the oven interior. Stubborn soil can be removed with a nylon scourer.
- Lime deposits may be removed with a cloth soaked in vinegar.
- Wipe clean with clear water and dry with a soft cloth (do not forget to wipe under the oven door seal).
- 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 recommend that you rub detergent into the stubborn soil before activating the oven cleaning function.
- After cleaning, leave the oven door ajar at a 15° angle to allow the interior enamel surface to dry thoroughly.

## RAPID DRYING

1. Leave the oven door ajar at an angle of approximately 30°.
2. Press the **Partition select** button to single mode.
3. Press the **Cooking Mode select** button.
4. Press the **Time/Temperature control** button to convection.
5. Set the cook time to about 5 minutes and the temperature to 50 °C.
6. Switch the oven off at the end of this period.

 **WARNING:** Do not use high - pressure water cleaners or steam jet cleaners to clean the oven.

## OVEN EXTERIOR

 **WARNING:** Make sure the oven is cool before cleaning.

- For cleaning both the interior and exterior of the oven, use a cloth and a mild cleaning agent or warm soapy water.
- Dry with kitchen paper or a dry towel.
- Do not use scourers, caustic cleaners or abrasive products.

### Stainless steel oven fronts

- Do not use steel wool, scouring pads or abrasives. They may damage the finish.

### Aluminium oven fronts

- Wipe the plate gently with a soft cloth or microfiber cloth and a mild window cleaning detergent.

## OVEN INTERIOR

- Do not hand-clean the door seal.
- Do not use coarse scouring pads or cleaning sponges.
- To avoid damaging the enameled oven surfaces, use commercially available oven cleaners.
- To remove stubborn soil, use a special oven cleaner.

## ACCESSORIES

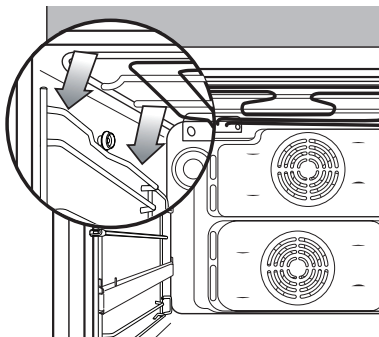
Wash all bakeware and accessories after each use and dry with a kitchen towel.  
To clean easily, soak in warm soapy water for about 30 minutes.

## SIDE RUNNERS (OPTIONAL)

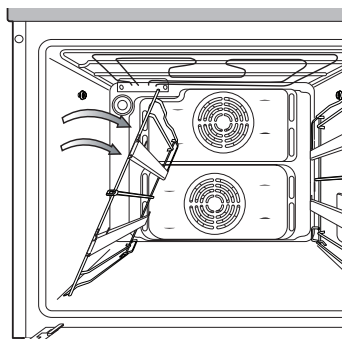
To clean the interior of the oven, the both side runners can be removed.

### Detaching the side runners

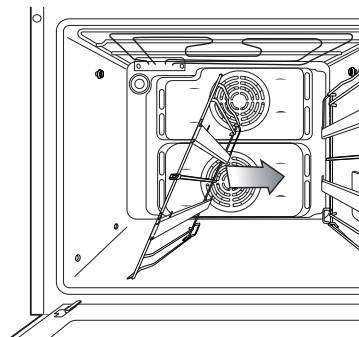
1. Press central part of the side runner top portion.



2. Rotate the side runner by approximately 45 °.



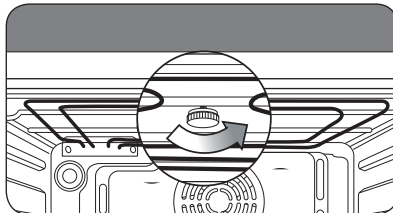
3. Pull and remove the side runner from bottom two holes.



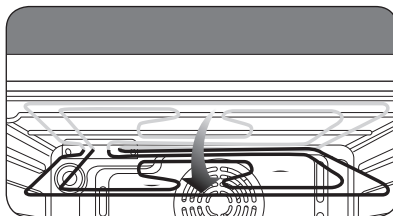
**Attaching:** Repeat steps 1, 2 and 3 in reverse order.

## CLEANING THE TOP HEATER (OPTIONAL)

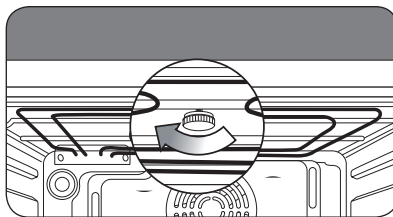
1. Remove the upper nut circular by turning it anti-clockwise while holding the top of the heater.



The front of the top heater inclines downwards.



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



**ATTACHING:** Repeat steps 1 and 2 in reverse order.

# warranty & service

## TROUBLESHOOTING

PROBLEM	SOLUTION
What should I do if the oven doesn't heat up?	<ul style="list-style-type: none"><li>• The oven may not be switched on. Switch the oven on.</li><li>• Check to see if the required settings have been applied.</li><li>• 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.</li></ul>
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"><li>• There may be problems with the internal electrical connections. Call your local service centre.</li></ul>
What should I do if an error code appears and the oven does not heat up?	<ul style="list-style-type: none"><li>• There is a fault in the internal electrical circuit connection. Call your local service centre.</li></ul>
What should I do if the oven light doesn't illuminate?	<ul style="list-style-type: none"><li>• The oven light is faulty. Call your local service centre.</li></ul>
What should I do if the oven's fan is running without having been set?	<ul style="list-style-type: none"><li>• 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.</li></ul>
What should I do if the all keys are not pressed?	<ul style="list-style-type: none"><li>• Check if the child lock function is active or not. If the child lock function is not activated, call your local service centre.</li></ul>



## INFORMATION CODES

Over voltage protection	General functions	Solution
<b>E-2*1)</b>	<b>TEMP SENSOR ERROR</b>	Call local SAMSUNG service centre.
<b>S-01</b>	<b>SAFETY SHUTOFF</b> Oven has continued operating at set temperature for prolonged time.	Turn oven off and remove food. Allow oven to cool before using again.
<b>-SE- E-0*1)</b>	An error of the oven may cause low performance and problems in safety. Stop using the oven immediately.	Call local Samsung service centre.
<b>-dE-</b>	<b>PARTITION MISSING</b> The usage of divider is not correct. Refer to the 'Setting the divider mode' (16 page).	For upper, twin and lower mode, divider should be inserted, and for single mode, divider should be eliminated.
<b>-UP-</b>	<b>OVER VOLTAGE PROTECTION (OVP)</b> This feature protects the product from voltage spikes. A strong voltage spike triggers an alarm, displays the "-UP-" message, and deactivates Heater, Lamp, Convection Motor, and Spit features.	Once the voltage falls back to normal range, Over Voltage Protection (OVP) automatically deactivates and the oven resumes normal operation. The Over Voltage Protection (OVP) feature can interrupt the cooking process.

1) \*\* refers to all numbers.

## PRODUCT DATA SHEET

SAMSUNG	SAMSUNG		
Model identification	NV70F5787LB		
Cavity type	Single	Upper	Lower
Energy Efficiency Index per cavity ( $EEI_{\text{cavity}}$ )	103.6	98.5	98.5
Energy Efficiency Class per cavity	A	A	A
Energy consumption required to heat a standardised load in a cavity of an electric heated oven during a cycle in conventional mode per cavity (electric final energy) ( $EC_{\text{electric cavity}}$ )	0.89 kWh/cycle	-	-
Energy consumption required to heat a standardised load in a cavity of an electric heated oven during a cycle in fan-forced mode per cavity (electric final energy) ( $EC_{\text{electric cavity}}$ )	0.87 kWh/cycle	0.67 kWh/cycle	0.67 kWh/cycle
Number of cavities	3 (Single, Upper, Lower)		
Heat source per cavity (electricity or gas)	electricity		
Volume per cavity (V)	70 L	30 L	32 L
Type of oven	Built-In		
Mass of the appliance (M)	37.6 kg		

Data determined according to standard EN 60350-1 and Commission Regulations (EU) No 65/2014 and (EU) No 66/2014.

### ■ Energy saving tips

- During cooking, the oven door should remain closed except for turning food over. Do not open the door frequently during cooking to maintain the oven temperature and to save energy.
- If cooking time is more than 30 minutes, the oven may be switched off 5-10 minutes before the end of the cooking time to save energy.  
The residual heat will complete the cooking process.
- Plan oven use to avoid turning the oven off between cooking one item and the next to save energy and reduce the time for re-heating the oven.
- Wherever possible cook more than one item at a time.

memo

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# SAMSUNG

QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRIA	0800-SAMSUNG (0800-7267864) [Only for Premium HA] 0800-366661 [Only for Dealers] 0810-112233	<a href="http://www.samsung.com/at/support">www.samsung.com/at/support</a>
BELGIUM	02-201-24-18	<a href="http://www.samsung.com/be/support">www.samsung.com/be/support</a> (Dutch) <a href="http://www.samsung.com/be_fr/support">www.samsung.com/be_fr/support</a> (French)
DENMARK	70 70 19 70	<a href="http://www.samsung.com/dk/support">www.samsung.com/dk/support</a>
FINLAND	030-6227 515	<a href="http://www.samsung.com/fi/support">www.samsung.com/fi/support</a>
FRANCE	01 48 63 00 00	<a href="http://www.samsung.com/fr/support">www.samsung.com/fr/support</a>
GERMANY	06196 9340275	<a href="http://www.samsung.com/de/support">www.samsung.com/de/support</a>
ITALIA	800-SAMSUNG (800.7267864)	<a href="http://www.samsung.com/it/support">www.samsung.com/it/support</a>
CYPRUS	8009 4000 only from landline, toll free	<a href="http://www.samsung.com/gr/support">www.samsung.com/gr/support</a>
GREECE	80111-SAMSUNG (80111 726 7864) only from land line (+30) 210 6897691 from mobile and land line	
LUXEMBURG	261 03 710	<a href="http://www.samsung.com/be_fr/support">www.samsung.com/be_fr/support</a>
NETHERLANDS	088 90 90 100	<a href="http://www.samsung.com/nl/support">www.samsung.com/nl/support</a>
NORWAY	815 56480	<a href="http://www.samsung.com/no/support">www.samsung.com/no/support</a>
PORTUGAL	808 20 7267	<a href="http://www.samsung.com/pt/support">www.samsung.com/pt/support</a>
SPAIN	0034902172678	<a href="http://www.samsung.com/es/support">www.samsung.com/es/support</a>
SWEDEN	0771 726 786	<a href="http://www.samsung.com/se/support">www.samsung.com/se/support</a>
SWITZERLAND	0800 726 78 64 (0800-SAMSUNG)	<a href="http://www.samsung.com/ch/support">www.samsung.com/ch/support</a> (German) <a href="http://www.samsung.com/ch_fr/support">www.samsung.com/ch_fr/support</a> (French)
UK	0330 SAMSUNG (7267864)	<a href="http://www.samsung.com/uk/support">www.samsung.com/uk/support</a>
IRELAND (EIRE)	0818 717100	<a href="http://www.samsung.com/ie/support">www.samsung.com/ie/support</a>



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