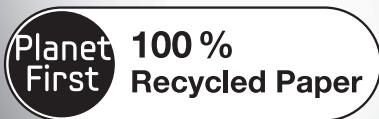




NV70*33 Series
NV66*33 Series

Built-in Oven

user manual



This manual is made with 100 % recycled paper.

imagine the possibilities

Thank you for purchasing this Samsung product.



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using this manual

Thank you for choosing SAMSUNG Built - In Oven.

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

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

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



WARNING or CAUTION



Important



Note

safety instructions

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

WARNING

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

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

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

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. (Power cord type model only)

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

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

⚠ **WARNING:** Accessible parts may become hot during use. Young children should be kept away.

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

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

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

A steam cleaner is not to be used.

⚠ **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

⚠ **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

The temperature of accessible surfaces may be high when the appliance is operating.

The door or the outer surface may get hot when the appliance is operating.

Keep the appliance and its cord out of reach of children less than 8 years.

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

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



⚠ CAUTION

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

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

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

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

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

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

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

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

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

When the cartridge is cracked or broken, do not use it and contact your nearest service center. (Steam function model only)

This oven has been designed only for the cooking of household foods.

During use, the oven interior surfaces become hot enough to cause burns. Do not touch heating elements or interior surfaces of the oven until they have had time to cool.

Never store flammable materials in the oven.



The oven surfaces become hot when the appliance is operated at a high temperature for an extended period of time.

When cooking, take care when opening the oven door as hot air and steam can escape rapidly.

When cooking dishes that contain alcohol, the alcohol may evaporate due to the high temperatures and the vapour can catch fire if it comes into contact with a hot part of the oven.

For your safety, do not use high-pressure water cleaners or steam jet cleaners.

Children should be kept at a safe distance when the oven is in use.

Frozen foods such as pizzas should be cooked on the Big grid. If the baking tray is used, it may become deformed due to the great variation in temperatures.
Do not pour water into the 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.

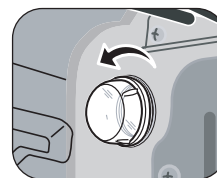
BULB EXCHANGE

⚠ 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.

installation

Safety instructions for the installation

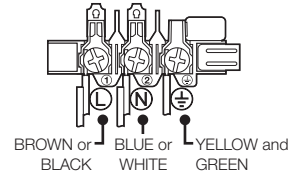
This oven may be installed only by an approved electrician. The installer is responsible for connecting the appliance to the main supply, while observing the relevant safety regulations.


- Ensure protection from live parts when installing the oven.

Power connection

If the appliance is not connected to the mains with a plug, a multi-pole isolator switch (with at least 3 mm contact spacing) must be provided in order to satisfy safety regulations. The power cable (H05 RR-F or H05 VV-F, min., 2.5 mm²) must be of sufficient length to be connected to the oven, even if the oven stands on the floor in front of its built-in cabinet. Open the rear connection cover of the oven with a screwdriver and loosen the screws of the cable clamp before you connect the power lines to the relevant connection terminals. The oven is earthed via the (⏏)-terminal.

The yellow and green cable(earth connection) must be connected first and be longer than the others. If the oven is connected to the mains with a plug, this plug must remain accessible after the oven is installed. Samsung will take no responsibility for accidents that originate from a missing or faulty earth connection.

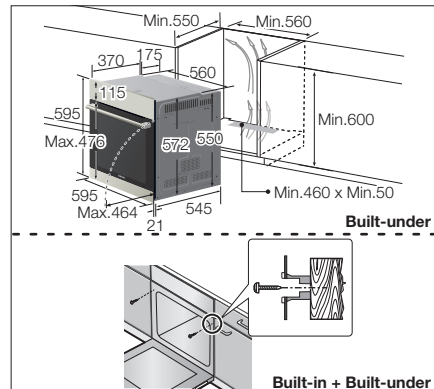
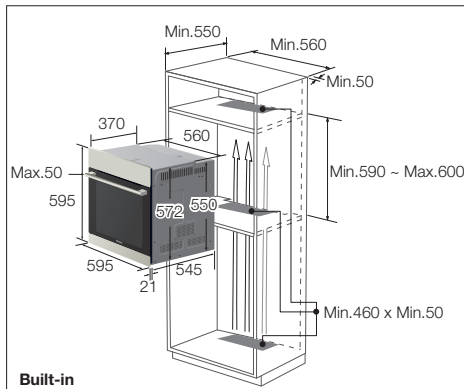


-  **WARNING:** Do not allow the connecting cable to become trapped during installation, and prevent it coming into contact with hot parts of the oven.

Installation in the cabinet

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

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



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

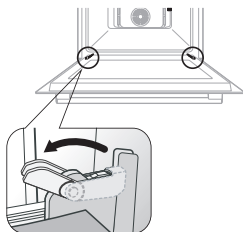
After installation, remove the vinyl protective film, tape, paper and accessories from the door and inside of oven. Before uninstalling the oven from the furniture, disconnect the oven from the power supply and release the 2 screws on the both sides of the oven.

- 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.

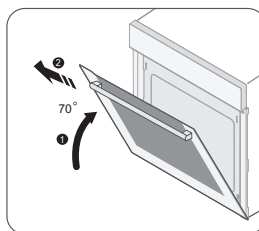
DOOR REMOVAL

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

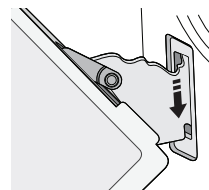
- CAUTION:** The oven door is heavy.



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



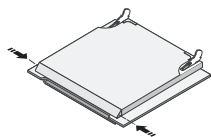
2. Close the door by approximately 70°. With both hands, grasp the sides of the oven door at its middle and pull-lift until the hinges can be taken out.



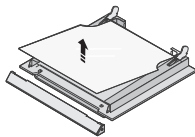
3. After cleaning, for attaching the door repeat the 1 and 2 steps in reverse order. The clip on the hinge should be closed on both side.

DOOR GLASS REMOVAL

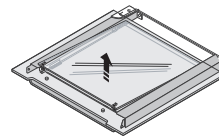
The oven door is equipped with three sheets of glass placed against each other. These sheets can be removed for cleaning.



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.

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



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

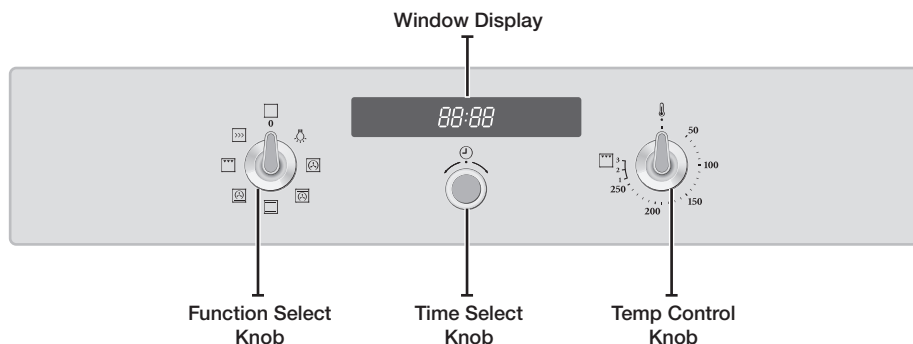
(Applicable in countries with separate collection systems)

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.

oven controls



Front design

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

accessories

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

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



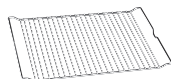
Baking tray

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



Dripping tray (Optional)

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



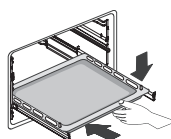
Small grid (Optional)

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



Big grid (Optional)

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



Telescopic slide guide (Optional)

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

settings

TIME SETTING

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



12:00

1. Press **Time Select Knob**, hour figures blink.



2. Turn **Time Select Knob**, set desired time in hours.



13:00

3. Press **Time Select Knob**, minute figures blink.



4. Turn **Time Select Knob**, set desired time in minutes.



13:25

5. Press **Time Select Knob** to confirm.

SET TIMER



12:00

1. Turn **Time Select Knob**, set timer time.



12:00

2. Press **Time Select Knob** to confirm.



If you want to stop the timer operation, set the Alarm to 0:00.

While it is operating, press the Time Button to display the clock for the current time.

CHILD SAFETY FUNCTION



1. Press the **Time Select Knob**, hold for 3 seconds. (L) will appear in the display.

USING THE FAST PREHEATING MODE



If you use the **FAST PREHEATING** option, you can increase the temperature up to the set value in no time. This will drastically shorten your waiting time until the preheating is done. Use the **FAST PREHEATING** option to increase the temperature to the set value until the preheating is completed. Then switch to Cooking mode before proceeding. However, you do not need to use **FAST PREHEATING** for grilling food.

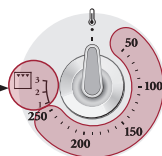
The preheating stage including **FAST PREHEATING** will be indicated with blinking "Pr-E" message in the display. After the selected temperature is reached, "Pr-E" message will disappear and a signal reminds you to insert the food into your oven.

USING THE COOKING MODE



Grill temperature

1. Low
2. Medium
3. High



Set the temperature for all cooking other than grilling.

1. Turn **Function Select Knob**, set desired the cooking mode.
2. Select the desired temperature by turning the **Temp Control Knob**.

If you select the Grill function and set the temperature between 50 °C and 250 °C, or if you select Normal Cooking mode and set the temperature between Grill 1 and 3, you are asked to reset the temperature with a buzzer and popup message.

Only Lamp On

Oven functions

	<p>Convection</p> <p>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</p>
	<p>Top Heat + Convection</p> <p>The heat generated by the upper 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</p>
	<p>Conventional</p> <p>Heat is emitted from the upper and lower heating system. This function should be used for standard baking and roasting of almost any type of dishes. Suggested temperature: 200 °C</p>
	<p>Bottom Heat Convection</p> <p>The heat generated by the lower 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</p>
	<p>Large Grill</p> <p>Heat is emitted from the large area grill. This function should be used for scalloped dishes like lasagne and grilling meat. Suggested temperature: Medium</p>

TEST DISHES

According to standard EN 60350 and DIN44547

1. Baking

The recommendations for baking refer to preheated oven.

Insert baking tray with bevelled side towards the back side of oven.

Type of food	Dish & Notes	Shelf level	Cooking mode	Temp. (°C)	Cooking time (min)
Shortbread	Baking tray	3	Conventional	160-170	20-30
		2	Convection	150-160	30-35
	2 Baking trays	1 + 4	Convection	150-160	35-40
Small Cakes	Small Cakes	3	Conventional	160-180	15-25
		2	Convection	150-160	30-35
	2 Baking trays	1 + 4	Convection	150-160	35-40
Fatless Sponge Cake	Spring form cake tin on Big grid (Dark coated, ø 26 cm)	2	Conventional	160-180	20-30
		2	Convection	150-160	30-40
Apple Yeast Tray Cake	Baking tray	3	Conventional	170-180	35-40
		2	Convection	150-160	60-70
	2 Baking trays	1 + 4	Convection	150-160	70-80
Apple Pie	Big grid + 2 Springform cake tins * (Dark coated, ø 20 cm)	1 Placed diagonally	Convectional	170-190	70-90
	Baking tray + Big grid + 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

Use this function with the maximum temperature setting of High. Preheat the empty oven for 5 minutes.

Type of food	Dish & Notes	Shelf level	Cooking mode	Temp. (°C)	Cooking time (min)
White Bread Toasts	Big grid	5	Large Grill	High	1 st 1-2 2 nd 1-1½
Beef Burgers * (12 ea)	Small grid	4	Large Grill	High	1 st 14-16 2 nd 3-5
	Baking tray (to catch drippings)	3			

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

cleaning and care

CATALYTIC ENAMEL SURFACE (OPTIONAL)

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

1. Remove all accessories from the oven.
2. After cleaning all interior oven surfaces and set the oven to convection 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.

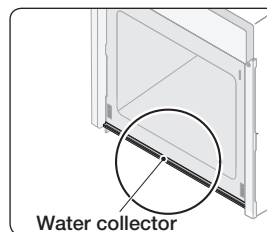
Accessories

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.

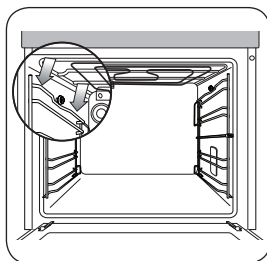
WATER COLLECTOR CLEANING

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.

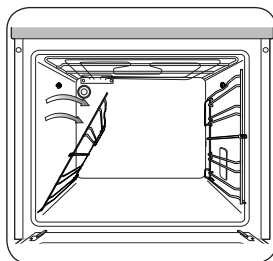
WARNING: If you encounter a water leakage from the water collector after the cooking, please contact us at the service center.



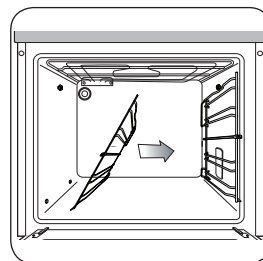
DETACHING THE SIDE RUNNERS (OPTIONAL)



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



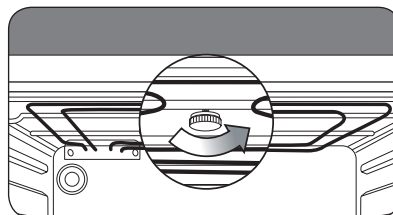
2. Rotate the side runner by approximately 45 °.



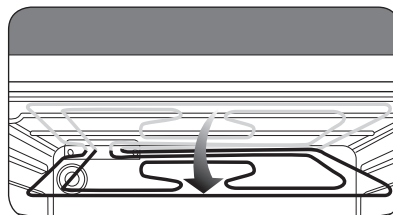
3. Pull and remove the side runner from bottom two holes.

CLEANING THE CEILING (OPTIONAL)

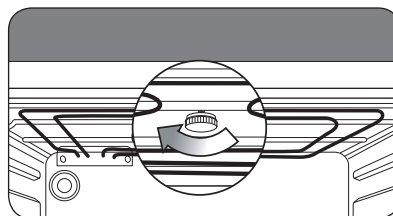
1. You can let down the grill heater and it is helpful for cleaning the ceiling of the oven. Remove the nut circular by turning it anticlockwise while holding the grill heater.



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

INFORMATION CODES



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

CODE	PROBLEM	SOLUTION
5-01	Safety Shutoff Oven has continued operating at set temperature for prolonged time. <ul style="list-style-type: none"> Under 105 °C 16 hours From 105 °C to 240 °C 8 hours From 245 °C to Max 4 hours 	Turn oven off and remove food. Allow oven to cool before using again. As it is not the error of oven, please use the oven again after turning oven off and cool down.
5E	Key Error It occurs when the key is pressed and held for a period of time.	Clean the keys and check if there is water on the surface around key. Turn off the oven and try setting again. If it occurs again, call your local SAMSUNG Customer Care Centre.
---	If you did not select an appropriate temperature for the mode.	Select the correct temperature for the mode. (see section "Using the cooking mode")
E-**¹⁾	Safety Error An oven error may cause low performance and problems in safety.	Stop using the oven immediately and turn oven off. Call your local SAMSUNG.

1) ** refers to all numbers.

Подлежит использованию по назначению
в нормальных условиях

Срок службы: 7 лет

	<p>Символ «не для пищевой продукции» применяется в соответствии с техническим регламентом Таможенного союза «О безопасности упаковки» 005/2011 и указывает на то, что упаковка данного продукта не предназначена для повторного использования и подлежит утилизации. Упаковку данного продукта запрещается использовать для хранения пищевой продукции.</p>
	<p>Символ «петля Мебиуса» указывает на возможность утилизации упаковки. Символ может быть дополнен обозначением материала упаковки в виде цифрового и/или буквенного обозначения.</p>

ЭНЕРГЕТИЧЕСКАЯ ЭФФЕКТИВНОСТЬ

Класс энергоэффективности	A
Потребление электроэнергии, кВт·ч стандартный разогрев принудительная циркуляция воздуха (при стандартной загрузке)	0.89 0.89
Полезный объем жарочного электрошкафа V, л	Серия NV70*33 : 70 л Серия NV66*33 : 66 л
Тип полезного объема жарочного электрошкафа, л	большой
Адрес и наименование лаборатории	(Мэтан-донг) 129, Самсунг-ро, Йонгтонг-гу, Сувон-си, Гйонгги-до, Корея, 443-742
Характеристики энергетической эффективности определены согласно Приказу Министерства промышленности и торговли РФ от 29 апреля 2010 г. № 357 На продукте присутствует наклейка с информацией о его энергетической эффективности ※ оборудование класса I	



Производитель : Samsung Electronics Co., Ltd /
Самсунг Электроникс Ко., Лтд

Адрес производителя :
(Мэтан-донг) 129, Самсунг-ро, Йонгтонг-гу, Сувон-си,
Гйонгги-до, Корея, 443-742

Адрес мощностей производства :
20230 313 Моо 1, Сухафибан 8 Рoad, Срирача Индастри Парк,
Т. Бунг А. Срирача, Чонбури, Тайланд

Страна производства : Таиланд

Импортер в России :
ООО «Самсунг Электроникс Рус Компани»
Адрес: 125009, г. Москва, Россия, ул. Воздвиженка 10, 4 этаж

В СЛУЧАЕ ВОЗНИКНОВЕНИЯ ВОПРОСОВ ИЛИ КОММЕНТАРИЕВ

СТРАНА	ТЕЛЕФОН	ВЕБ-УЗЕЛ
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AZERBAIJAN	0-88-555-55-55	
KAZAKHSTAN	8-10-800-500-55-500(GSM: 7799, VIP care 7700)	
UZBEKISTAN	8-10-800-500-55-500	
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BELARUS	810-800-500-55-500	
MOLDOVA	0-800-614-40	
UKRAINE	0-800-502-000	www.samsung.com/ua/support (Ukrainian) www.samsung.com/ua_ru/support (Russian)

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