

Built-in COOKER

User & installation manual

NB69R5751RS/EG

NB69R5750RS/EG

NB69R5701RS/EG



SAMSUNG

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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 User Manual before using your oven and keep this book for future reference.

The following symbols are used in this User Manual:

WARNING

Hazards or unsafe practices that may result in **severe personal injury, death and/or property damage**.

CAUTION

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

NOTE

Useful tips, recommendations, or information that helps users manipulate the product.

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.

Important safety precautions

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.

The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

This Appliance should be allowed to disconnection 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.

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.

The method of fixing stated is not to depend on the use of adhesives since they are not considered to be a reliable fixing means.

Safety instructions

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

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.

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.

If this appliance has 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. The cleaning function depends on the model.

If this appliance has cleaning function, during cleaning conditions the surfaces may get hotter than usual and children should be kept away.

Only use the temperature probe recommended for this oven. (Meat 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.

The appliance must not be installed behind a decorative door in order to avoid overheating.

⚠ 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.

⚠ CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

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

The temperature of accessible surfaces may be high when the appliance is operating. The surfaces are liable to get hot during use.

⚠ 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 center 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.

Safety instructions

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

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

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

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

Never store flammable materials in the oven.

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

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

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

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

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

Frozen foods such as pizzas should be cooked on the big grid. If the baking tray is used, it may become deformed due to the great variation in temperatures.

Do not pour water into the bottom of the oven when it is hot. This could cause damage to the enamel surface.

The oven door must be closed during cooking.

Do not line the bottom of the oven with aluminum foil and do not place any baking trays or tins on it. The aluminum foil blocks the heat, which may result in damage to the enamel surfaces and cause poor cooking results.

Fruit juices will leave stains, which can become permanent on the enamel surfaces of the oven.

When cooking very moist cakes, use the deep pan.

Do not rest bakeware on the open oven door.

Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.

Do not step, lean, sit or place heavy items on the door.

Do not open the door with unnecessarily strong force.

WARNING: Do not disconnect the appliance from the main power supply even after the cooking process is completed.

WARNING: Do not leave the door open while oven is cooking.

CE Declaration of conformity



We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.

This appliance has been designed to be used only for home cooking. Any other use (such as heating a room) is improper and dangerous.



The operating instructions apply to several models. You may notice differences between these instructions and your model.

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, WEEE, Batteries, visit :

samsung.com/uk/aboutsamsung/samsungelectronics/corporatecitizenship/data_corner.html

Installation

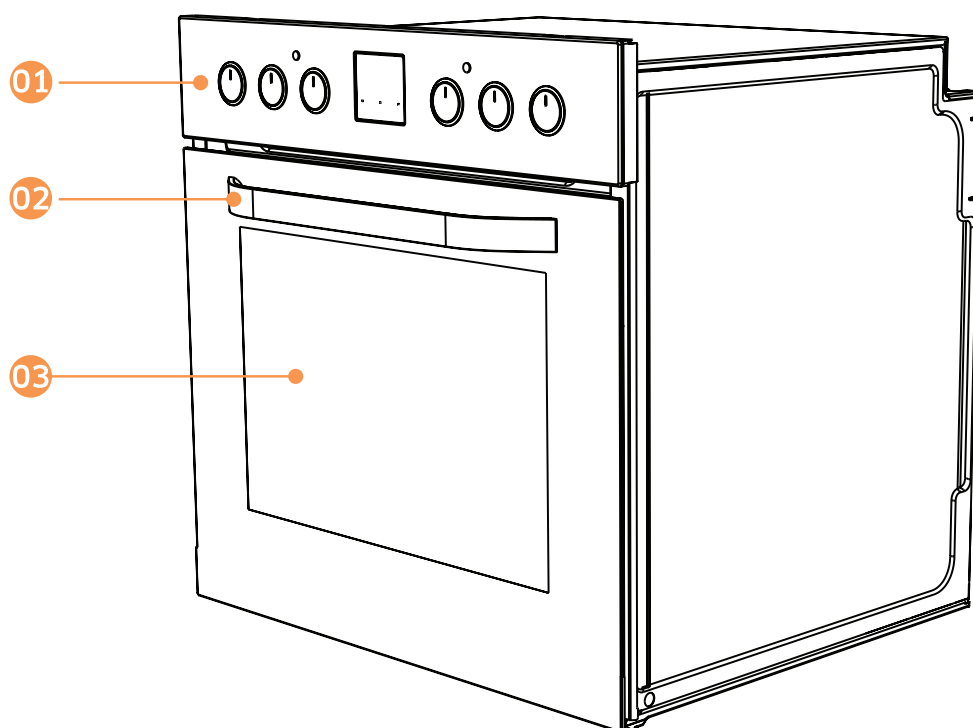
WARNING

This oven must be installed by a qualified technician. The installer is responsible for connecting the oven to the main power, while observing the relevant safety regulations of your area.

What's included

Make sure all parts and accessories are included in the product package. If you have a problem with the oven or accessories, contact a local Samsung customer center or the retailer.

Oven at a glance



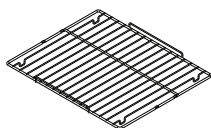
01 Control panel

02 Door handle

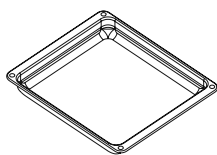
03 Door

Accessories

The oven comes with different accessories that help you prepare different types of food.



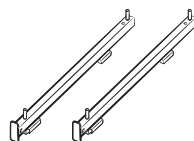
Wire grid



Deep tray



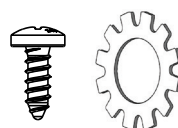
User and Installation
Manual



Telescopic rail



ST3,5 x L25
Mounting Screw (2)



ST4 x L10 Ground screw (1)
4mm Washer (1)

Installation

Power connection

⚠ WARNING

The electrical connection of this appliance should be carried out by an authorised service person or qualified electrician, according to the instructions in this guide and in compliance with the current local regulations.

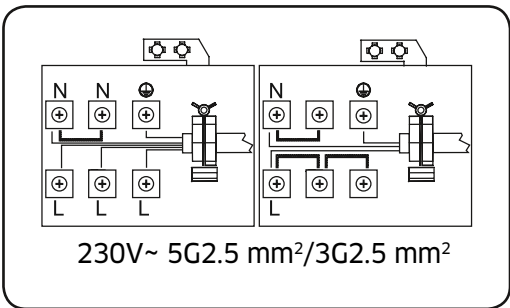
⚠ WARNING

THE APPLIANCE MUST BE EARTHED.

- Before connecting the appliance to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the appliance's power rating (also indicated on the identification plate).
- The oven and hob are connected by sockets with each other.
- During installation, please ensure that isolated cables are used. An incorrect connection could damage your appliance. If the mains cable is damaged and needs to be replaced this should be done by a qualified person.
- Do not use adaptors, multiple sockets and/or extension leads.
- The supply cord should be kept away from hot parts of the appliance and must not be bent or compressed. Otherwise the cord may be damaged, causing a short circuit.
- If the appliance is not connected to the mains with a plug, a all-pole disconnector switch (with at least 3 mm contact spacing) must be used in order to meet the safety regulations.
- The appliance is designed for a power supply of 220-240V ~ and 380-415V 3N~. If your supply is different, contact the authorised service person or a qualified electrician.

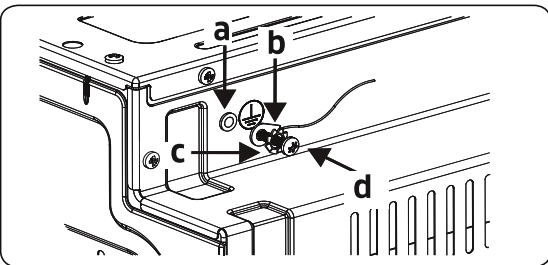
- The power cable (H05VV-F) must be long enough to be connected to the appliance, even if the appliance stands on the front of its cabinet.
- Ensure all connections are adequately tightened.
- Fix the supply cable in the cable clamp and then close the cover.
- The terminal box connection is placed on the terminal box.

N	Blue	⊕	Yellow+Green
L	Brown		



- Installation of the yellow-green grounding cable should be done as shown in the picture using the screw and washer located in the document bag. This procedure should be applied when the oven is installed.

a	Nut	c	Washer
b	Grounding cable	d	Screw



Cabinet mount

WARNING : This appliance must be installed by an authorised service person or qualified technician, according to the instructions in this guide and in compliance with the current local regulations.

- Incorrect installation may cause harm and damage, for which the manufacturer accepts no responsibility and the warranty will not be valid.
- Prior to installation, ensure that the local distribution conditions (electricity voltage and frequency) and the adjustments of the appliance are compatible. The adjustment conditions for this appliance are stated on the label.
- The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.).

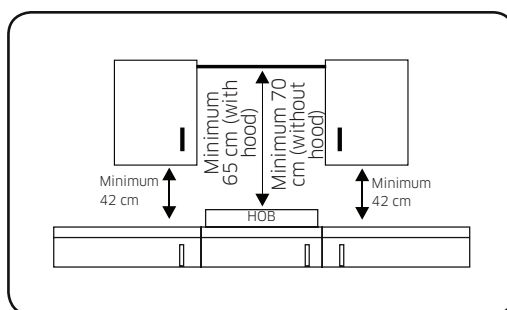
Instructions for the Installer

General instructions

- After removing the packaging material from the appliance and its accessories, ensure that the appliance is not damaged. If you suspect any damage, do not use it and contact an authorised service person or qualified technician immediately.
- Make sure that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which may catch fire.
- The worktop and furniture surrounding

the appliance must be made of materials resistant to temperatures above 100°C.

- If a cooker hood or cupboard is to be installed above the appliance, the safety distance between cooktop and any cupboard/cooker hood should be as shown below.



The appliance should not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer.

Installation of the appliances

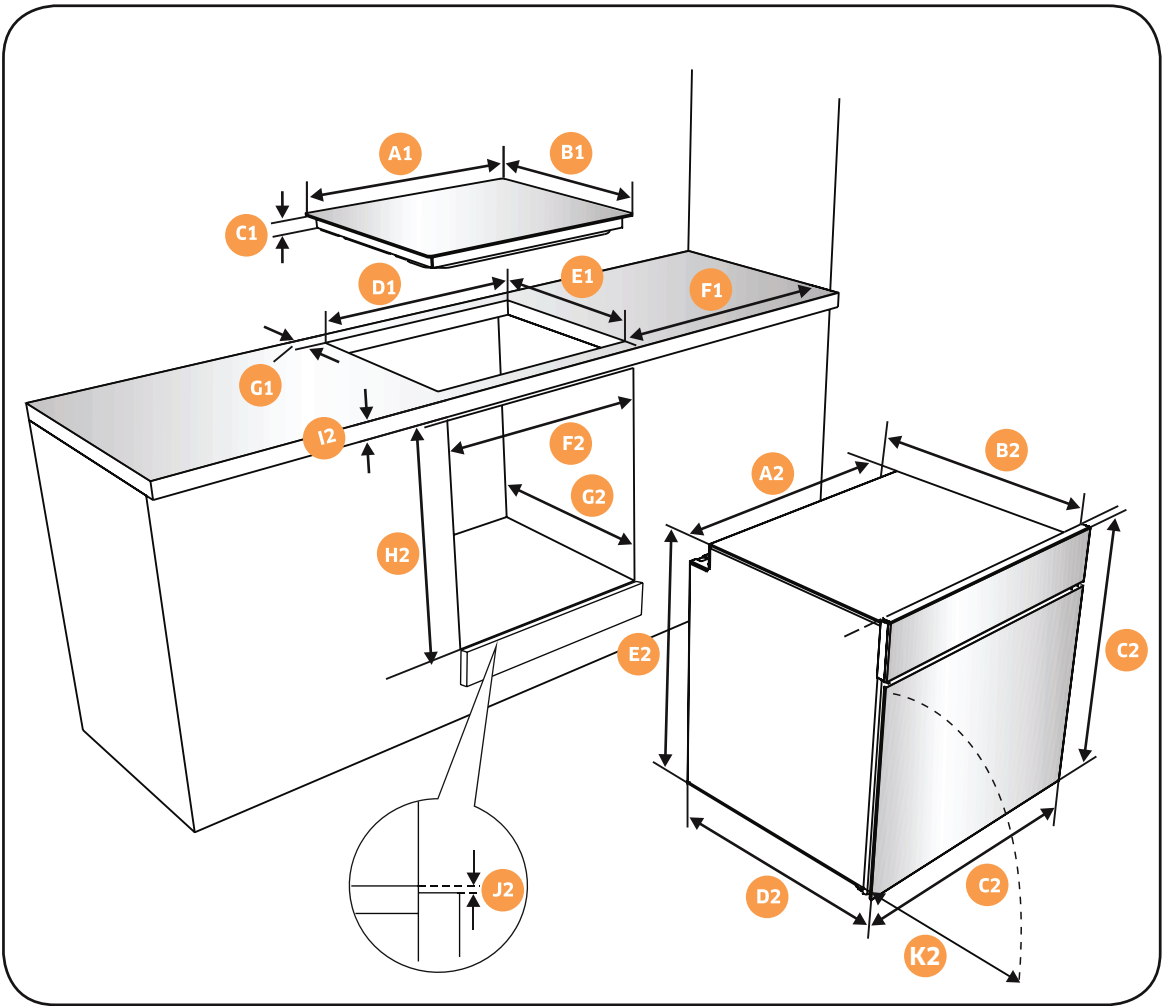
The appliances are supplied with installation kits and can be installed in a worktop with the appropriate dimensions. The dimensions for hob and oven installation are given below.

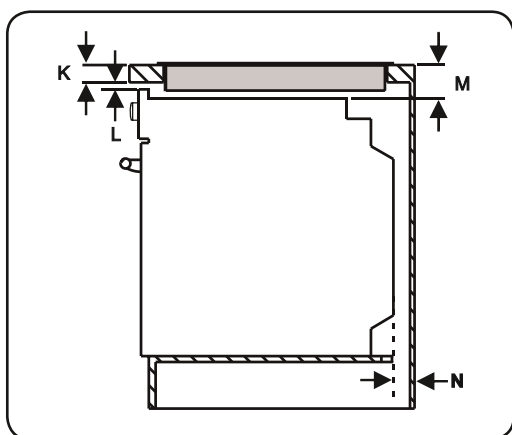
Installation

Installation dimensions for induction hob

A1 (mm)	590	E1 (mm)	490
B1 (mm)	520	min. F1 (mm)	50
C1 (mm)	56	min. G1 (mm)	50
D1 (mm)	560		

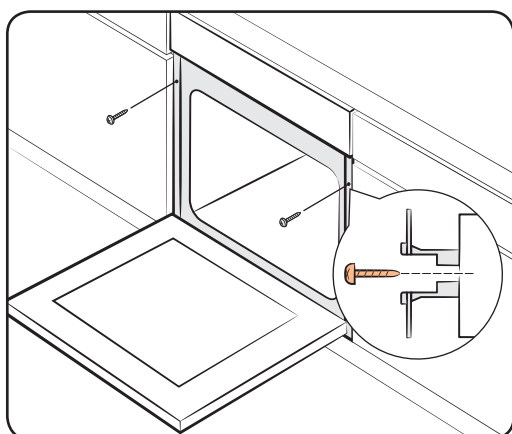
A2(mm)	557	E2 (mm)	574
B2 (mm)	550	min. F2 (mm)	560-580
C2 (mm)	595	min. G2 /J2 (mm)	555/5
D2 (mm)	575	H2 (mm)	600
I2(mm)	38	K2 (mm)	438





The thickness of the worktop, the distances between the hob and the oven must be as shown in the figures for air circulation.

min. K (mm)	38	min. M (mm)	66
min. L (mm)	5	min. N (mm)	20



Fit the oven into the cabinet and fix the oven firmly on both sides using 2 screws.

After installation is complete remove any protective film, tape, and other packing material, and take out the provided accessories from inside the oven. To remove the oven from the cabinet, first disconnect power from the oven and remove 2 screws on both sides of the oven.

WARNING

The oven requires ventilation for normal operation. Do not block the vents under any circumstance.

NOTE

The actual appearance of the oven may differ with the model.

Before you start

New oven smell

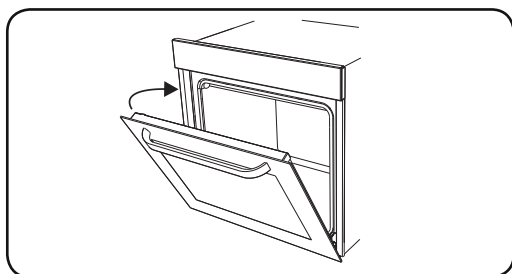
Before using the oven for the first time, clean inside the oven to remove the new oven smell.

1. Remove all accessories from inside the oven.
2. Run the oven with Convection 200 °C or Conventional 200 °C for an hour. This will burn any remaining production substances in the oven.
3. When complete, turn off the oven.

Soft Closing Door (Gentle, Safe, and Silent)

The Samsung Built-in Oven features a soft closing door that gently, safely, and silently closes. When closing the door, the specially designed hinges catch the door a few centimetres before the final position. This is the perfect touch for added comfort, allowing the door to be closed silently and gently.

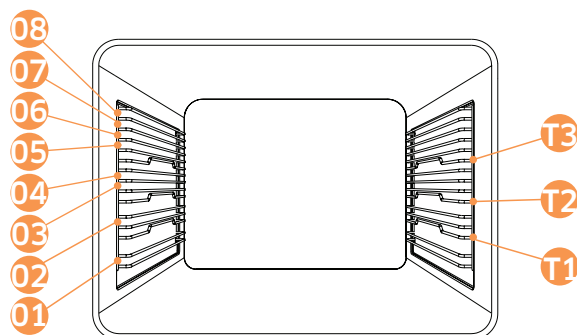
(Availability of this feature depends on the oven model.)



The door starts to be closed softly at about 15 degrees and completely closed within approx. 5 seconds.

Accessories

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



- Insert the accessory to the correct position inside of the oven.
- Allow at least a 1 cm space from the accessory and the bottom of the oven, and from any other accessory.
- Take caution in removing cookware and/or accessories out of the oven. Hot meals or accessories can cause burns.
- The accessories may be deformed while they are gaining heat. Once they have cooled down, they will recover their original appearance and performance.

NOTE

Trays and wire grids can be positioned on any levels of 1 to 8.

Telescopic rails can be positioned on levels T1, T2 and T3. T2 is recommended for single level cooking.

Before you start

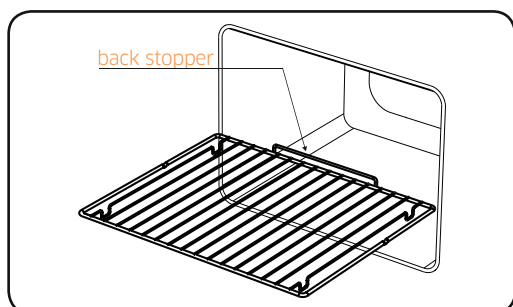
For better cooking experience, familiarise yourself with how to use each accessory.

Wire Grid

The Telescopic wire grid is best used for grilling or for processing food in oven-friendly containers.

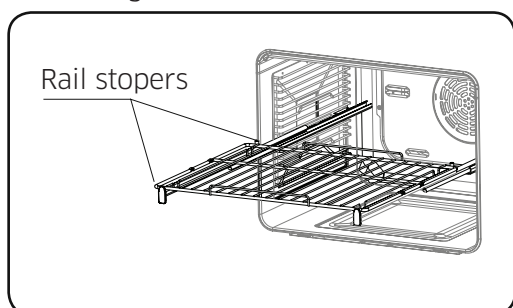
WARNING

Be sure to place the wire grid such that the back stopper faces the cavity shown in figure.



WARNING

Be sure to place the telescopic wire grid on the rail arms, between the rail stoppers shown in figure.

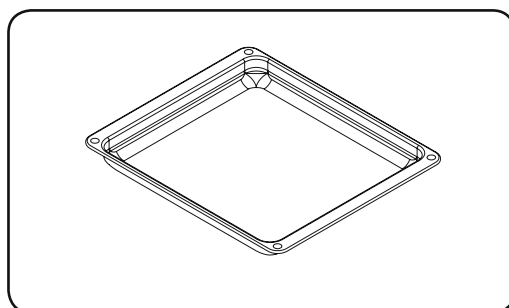


 The number of wire racks changes depending on the model of your product.

The Deep Tray

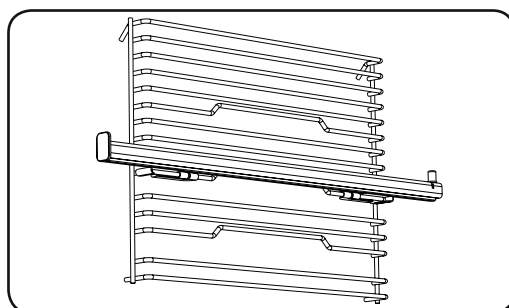
The deep tray is best used for cooking stews.

Put the tray into any rack and push it to the end to make sure it is placed correctly.



Telescopic Rail (Full Extension)

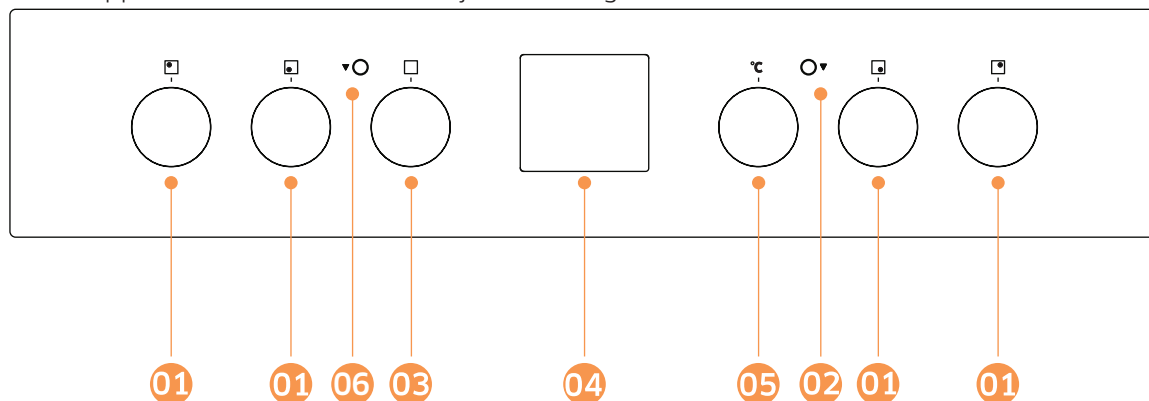
One of the shelves in the wire rack is fully telescopic; it extends out fully on ball bearings to allow for easy access to your food.



Operations

Control panel

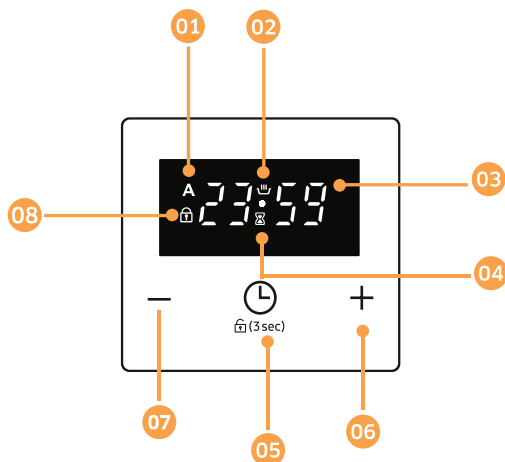
The front panel comes in a wide range of materials and colours. For improved quality, the actual appearance of the oven is subject to change without notice.



01 Hob Control Knob	4 position knob. that controls each cooking zone on the hob. Turn the knob to the corresponding symbol of the desired heat level.
02 Oven Thermostat Light	The oven thermostat light will illuminate whenever the thermostat is in operation to heat up the oven or maintain the temperature.
03 Oven Function Control Knob	Controls the oven cavity. Turn the knob to the corresponding symbol of the desired cooking function. For the details of different functions see 'Oven Functions'.
04 Timer	You can set the time of day, set audible warning or program the cooking period. For the details of different functions see 'Use of Digital Touch Timer'.
05 Oven Thermostat Knob	After selecting a cooking function, turn this knob to set the desired temperature.
06 Oven Light	"The on/off light on the control panel will show if any of the oven is in use."

Operations

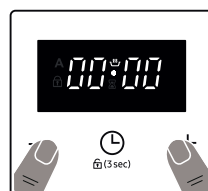
Use of the Digital Touch Timer



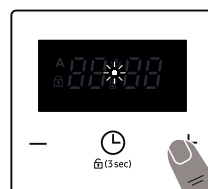
- 01 Auto Cooking Symbol
- 02 Manual Cooking Symbol
- 03 Timer Display
- 04 Minute Minder Symbol
- 05 Timer Mode/ Key Lock (3sec)
- 06 Increase timer
- 07 Decrease timer
- 08 Key Lock symbol

Time adjustment

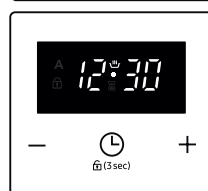
The time must be set before you start using the oven. Following the power connection, the symbol "A" and "00:00" or "12:00" will flash on the display.



1. Press the "+" and "-" simultaneously or only "**TIMER MODE**" keys simultaneously.  Symbol will appear, and the dot in the middle of the screen will start to flash.



2. Adjust the time while the dot is flashing using the "+" and "-" keys.



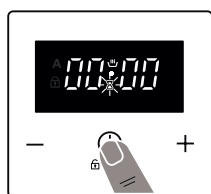
3. After a few seconds, the dot will stop flashing and will remain illuminated.

! Key Lock

The key lock automatically activates after the timer has not been used for 30 seconds. "A" symbol will appear and remain illuminated. To unlock the timer buttons, press and hold the "**TIMER MODE**" button for 3 seconds. The desired operation can then be carried out.

Audible warning time adjustment

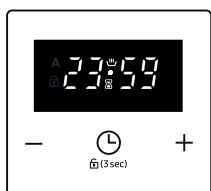
The audible warning time can be set to any time between "00:00" and "23:59" hours. The audible warning time is for warning purposes only. The oven will not be activated with this function.



- 1. Press "TIMER MODE".**
The symbol ⌚ will begin to flash and "000" will be displayed.



- 2. Select the desired time period using the "+" and "-" keys while ⌚ is flashing.**



- 3. The symbol ⌚ will remain illuminated, the time will be saved and the warning will be set.**

When the timer reaches zero, an audible warning will sound and the symbol ⌚ will flash on the display. Press any key to stop the audible warning.

Semi-automatic time adjustment (cooking period)

This function helps you to cook for a fixed period of time. A time range between 0 and 10 hours can be set. Prepare the food for cooking and put it in the oven.

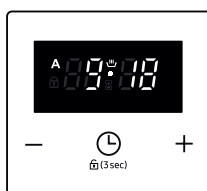
- 1. Select the desired cooking function and the temperature using the control knobs.**



- 2. Press "TIMER MODE" until you see "dur" symbol on the display screen. The symbol "A" will flash.**



- 3. Select the desired cooking time period using the "+" and "-" keys.**



- 4. The current time will reappear on the screen, and the symbols "A", and ⌚ will remain illuminated.**

When the timer reaches zero, the oven will switch off and an audible warning will sound. The symbols "A" will flash. Turn both control knobs to the "0" position and press any key on the timer to stop the warning sound. The symbols will disappear and the timer will switch back to manual function.

Operations

Semi-automatic time adjustment (finishing time)

This function automatically starts the oven so that cooking will finish at a set time. You can set an end time of up to 10 hours after the current time of day. Prepare the food for cooking and put it in the oven.

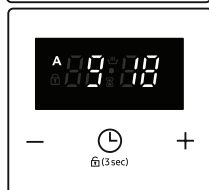
1. Select the desired cooking function and the temperature using the control knobs.



2. Press **"TIMER MODE"** until you see **"end"** symbol on the display screen. **"A"** and the current time of day will flash.



3. Use the **"+"** and **"-"** buttons to set the desired finishing time.



4. The current time will reappear on the screen, the symbols **"A"**, and **end** will remain illuminated.

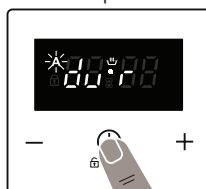
When the timer reaches zero, the oven will switch off and an audible warning will sound. The symbol **"A"** will flash. Turn both control knobs to the **"0"** position and press any key on the timer to stop the sound. The symbol will disappear and the timer will switch back to manual function.

Full-automatic programming

This function is used to start cooking after a certain period of time and for a certain duration. A time of up to 23 hours and 59 minutes after the current time of day can

be set. Prepare the food for cooking and put it in the oven.

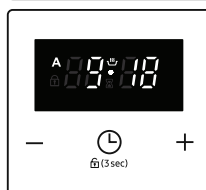
1. Select the desired cooking function and the temperature using the control knobs.



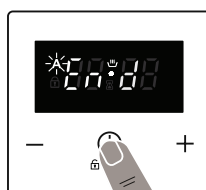
2. Press **"TIMER MODE"** until you see **"dur"** symbol on the screen. The symbol **"A"** will flash.



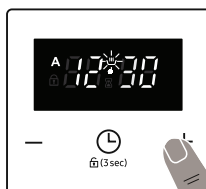
3. Select the desired cooking time period using the **"+"** and **"-"** keys.



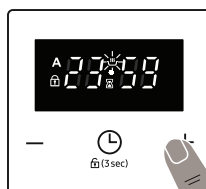
4. The current time will reappear on the screen, the symbols **"A"**, and **end** will remain illuminated.



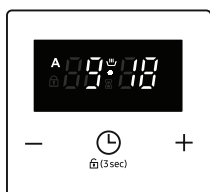
5. Press **"TIMER MODE"** until you see **"end"** symbol on the screen. The time and the symbols **"A"** will flash.



6. Select the desired finishing time using the **"+"** and **"-"** keys.



7. Add the cooking period to the current time of day. You can set a time of up to 23 hours and 59 minutes after this.



8. The current time will reappear on the screen, and the symbols “A”, and  will remain illuminated.

The operating time will be calculated and the oven will automatically start so that cooking will finish at the set finishing time. When the timer reaches zero, the oven will switch off, an audible warning will sound and the symbols “A” will flash. Turn both control knobs to the “0” position and press any key to stop the sound. The symbol will disappear and the timer will switch back to manual function.

Brightness Adjustment

To adjust the brightness, while the current time of day is displayed, press and hold the “+” button for 1-2 seconds until “br” is appeared on the display. After this, press “+” button for different brightness steps. There are three different steps of brightness. Select the desired brightness and do not press any other buttons. After a short time, the selected brightness will be saved.

Sound Adjustment

To adjust the volume of the audible warning sound, while the current time of day is displayed, press and hold the “-” button for 1-2 seconds until an audible signal sounds. After this, each time the “-” button is pressed, a different signal will sound. There are three different types of signal sounds. Select the desired sound and do not press any other buttons. After a short time, the selected sound will be saved.

Operations

Oven Function

	Oven Lamp	Only the oven light will switch on. It will remain on for the duration of the cooking function.
	Defrost Function	The oven's warning lights will switch on and the fan will start to operate. To use the defrost function, place your frozen food in the oven on a shelf in the third slot from the bottom. It is recommended that you place an oven tray under the defrosting food to catch the water accumulated due to melting ice. This function will not cook or bake your food, it will only help to defrost it.
	Turbo Function	The oven's thermostat and warning lights will switch on, and the ring heating element and fan will start operating. The turbo function evenly disperses the heat in the oven so all food on all racks will cook evenly. It is recommended that you preheat the oven for about 10 minutes.
	Static Cooking Function:	The oven's thermostat and warning lights will switch on, and the lower and upper heating elements will start operating. The static cooking function emits heat, ensuring even cooking of food. This is ideal for making pastries, cakes, baked pasta, lasagne and pizza. Preheating the oven for 10 minutes is recommended and it is best to use only one shelf at a time in this function.
	Fan Function	The oven's thermostat and warning lights will switch on, and the upper and lower heating elements and fan will start operating. This function is good for baking pastry. Cooking is carried out by the lower and upper heating elements within the oven and by the fan, which provides air circulation, giving a slightly grilled effect to the food. It is recommended that you preheat the oven for about 10 minutes.
	Pizza Function	The oven's thermostat and warning lights will switch on, and the ring, lower heating elements and fan will start operating. This function is ideal for baking food, such as pizza, evenly in a short time. While the fan evenly disperses the heat of the oven, the lower heating element ensures baking of the food.

	Grilling Function:	The oven's thermostat and warning lights will switch on, and the grill heating element will start operating. This function is used for grilling and toasting foods on the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you preheat the oven for about 10 minutes. Warning: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.
	Faster Grilling Function	The oven's thermostat and warning lights will switch on, and the grill and upper heating elements will start operating. This function is used for faster grilling and for grilling food with a larger surface area, such as meat. Use the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you preheat the oven for about 10 minutes.  Warning: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.
	Double Grill and Fan Function	The oven's thermostat and warning lights will switch on, and the grill, upper heating elements and fan will start operating. This function is used for faster grilling of thicker food and for grilling of food with a larger surface area. Both the upper heating elements and grill will be energised along with the fan to ensure even cooking. Use the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you preheat the oven for about 10 minutes.  Warning: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.

Operations

Cooking Guide

Food	Acc.	Type of heating	Temp (°C)	Shelf level	Time (min.)
Small cake**	Deep tray	Static cooking	150-160	T2	20-25
		Turbo	150-160	2	20-25
Shortbread**	Deep tray	Static cooking	200-220	2	20-25
		Turbo	175-185	2	20-25
Puff pastry	Deep tray	Pizza	170-180	2	15-20
Muffin	Muffin tin + wire grid	Static cooking	170-180	T2	15-20
Cookie	Deep tray	Static cooking	170-180	T2	10 - 15
Sponge Cake**	Cake tin + wire grid	Static cooking	150-160	2	30-35
		Turbo	150-160	2	30-35
Homemade pizza	Deep tray	Pizza	190-200	2	15-20
Frozen pizza	Wire grid	Pizza	190-200	2	10 - 15
Chicken drumsticks	Wire grid + deep tray	Fan + grill	200-220	5	30-40
Roast chicken *	Wire grid + deep tray	Fan + grill	200-220	T2	60-80
		Turbo	200-220	2	80-100
White toast**	Wire grid	Full grill	Max	8	1-2
Burger **	Wire grid + deep tray	Faster grilling	Max	8	25-35

* Turnover after half of the cooking time.

** Tests are determined according to standard EN 60350-1 standard.

Maintenance

Cleaning

WARNING

Switch off the appliance and allow it to cool before cleaning is to be carried out.

General Instructions

- Check whether the cleaning materials are appropriate and recommended by the manufacturer before use on your appliance.
- Use cream cleaners or liquid cleaners which do not contain particles. Do not use caustic (corrosive) creams, abrasive cleaning powders, rough wire wool or hard tools as they may damage the cooker surfaces.

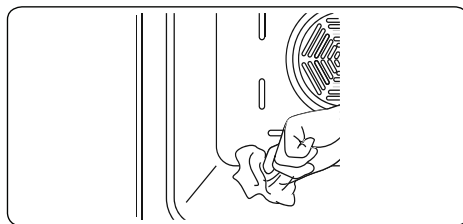
 Do not use cleaners that contain particles as they may scratch the glass, enamelled and/or painted parts of your appliance.

- Should any liquids overflow, clean them immediately to avoid parts becoming damaged.

 Do not use steam cleaners for cleaning any part of the appliance.

Cleaning the Inside of the Oven

- The inside of enamelled ovens are best cleaned while the oven is warm.
- Wipe the oven with a soft cloth soaked in soapy water after each use. Then, wipe the oven over again with a wet cloth and dry it.
- You may need to use a liquid cleaning material occasionally to completely clean the oven.



Catalytic Cleaning (*Optional)

Catalytic liner is installed within the oven cavity. It is the matte-finished, light-coloured panel at the rear of the oven. They work by collecting any grease and oil residue during cooking. Catalytic liners are designed to have a working life of about 300 hours.

The liner self-cleans by absorbing fats and oils and burning them to ash, which can then be easily removed from the floor of the oven with a damp cloth. The lining must be porous to be effective. The liner may discolour with age.

If a large amount of fat is spilled onto the liner it may reduce its efficiency. To overcome this problem, set the oven to maximum temperature for about 20 - 30 minutes. After the oven has cooled, wipe out the floor of the oven.

Manual cleaning of the catalytic liners is not recommended. Damage will occur if a soap-impregnated steel wool pad or any other abrasives are used. In addition, we do not recommend the use of aerosol cleaners on the liners. The walls of a catalytic liner may become ineffective due to excess grease. The excess grease can be removed with a soft cloth or sponge soaked in hot water, and the cleaning cycle can be carried out as

Maintenance

described above.

Cleaning the Glass Parts

- Clean the glass parts of your appliance on a regular basis.
- Use a glass cleaner to clean the inside and outside of the glass parts. Then, rinse and dry them thoroughly with a dry cloth.

Cleaning the Stainless Steel Parts (if available)

- Clean the stainless steel parts of your appliance on a regular basis.
- Wipe the stainless steel parts with a soft cloth soaked in only water. Then, dry them thoroughly with a dry cloth.



Do not clean the stainless steel parts while they are still hot from cooking.



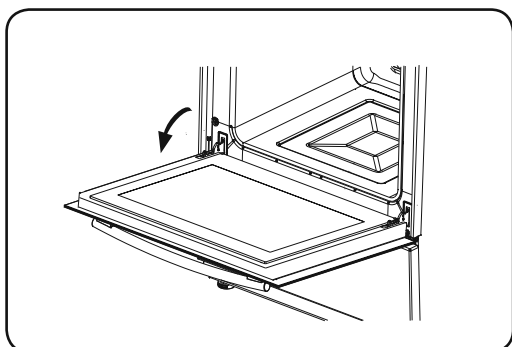
Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the stainless steel for a long time.

Door

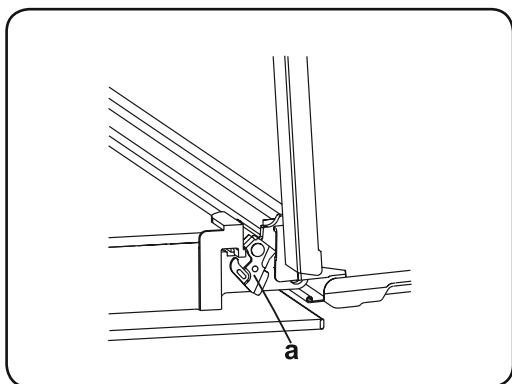
Do not remove the oven door unless for cleaning purposes. To remove the door for cleaning, follow these instructions.

⚠ WARNING

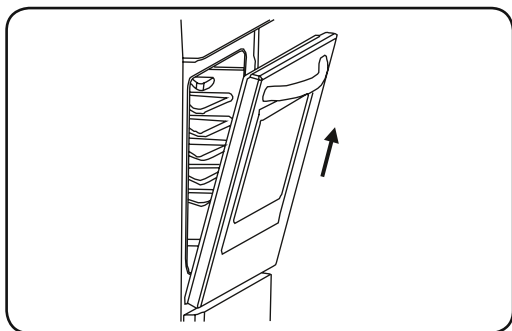
The oven door is heavy.



1. Open the oven door.



2. Open the locking catch (a) (with the aid of a screwdriver) up to the end position.

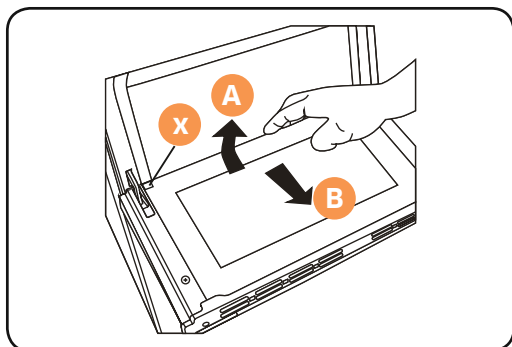


3. Close the door until it is almost in the fully closed position, and remove the door by pulling it towards you.

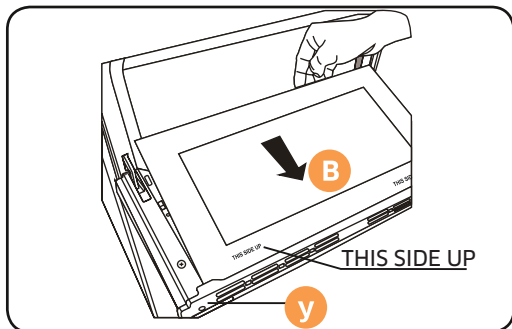
Maintenance

Door glass

You must remove the oven door glass before cleaning, as shown below.



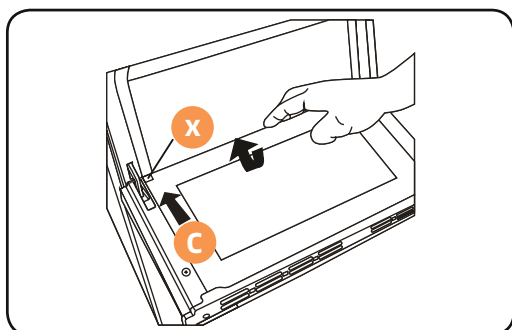
- 01** Push the glass in the direction of **B** and release from the location bracket (**x**). Pull the glass out in the direction of **A**.



To replace the inner glass:

- 02** Push the glass towards and under the location bracket (**y**), in the direction of **B**.

Be sure to position the inner glass such that the indication “**THIS SIDE UP**” is as shown in figure.

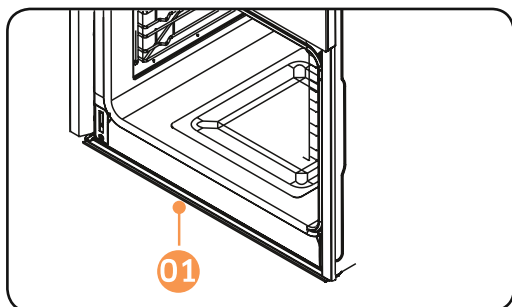


- 03** Place the glass under the location bracket (**x**) in the direction of **C**.



If the oven door is a triple glass oven door, the third glass layer can be removed the same way as the second glass layer.

Water collector



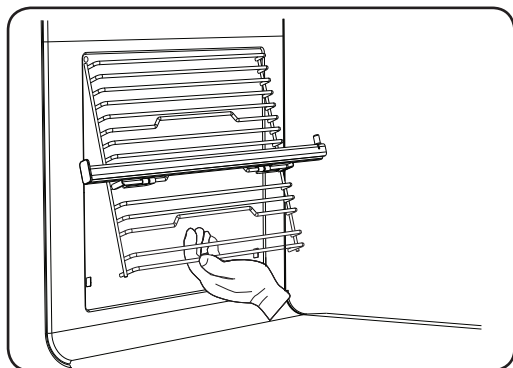
01 Water collector

In some cases of cooking, condensation may appear on the inner glass of the oven door. This is not a product malfunction.

Open the oven door into the grilling position and leave it in this position for 20 seconds. Water will drip to the collector.

Cool the oven and wipe the inside of the door with a dry towel. This procedure must be applied regularly.

Removal of side runners



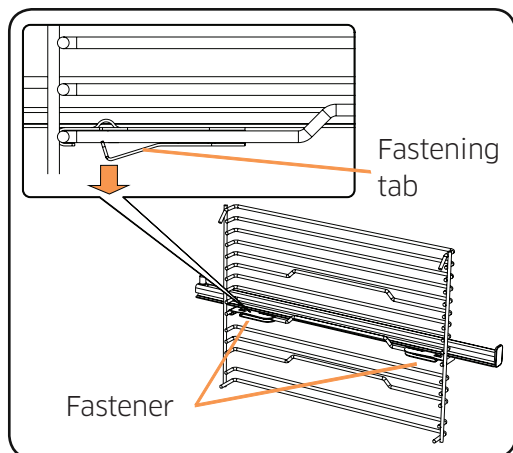
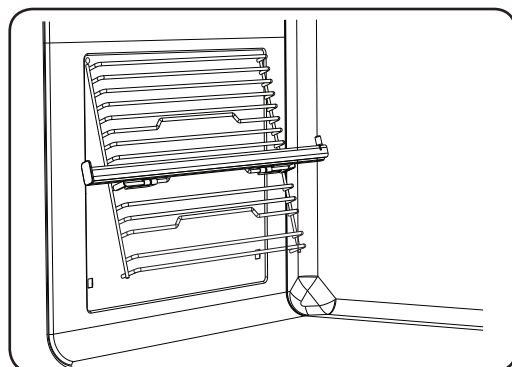
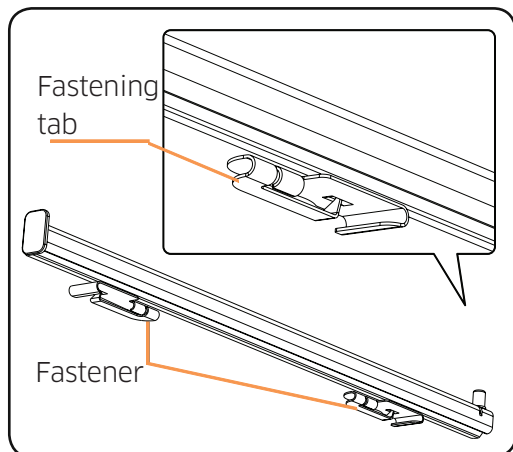
To remove the wire rack, pull the wire rack as shown in the figure. After releasing it from the clips (a), lift it up.

NOTE

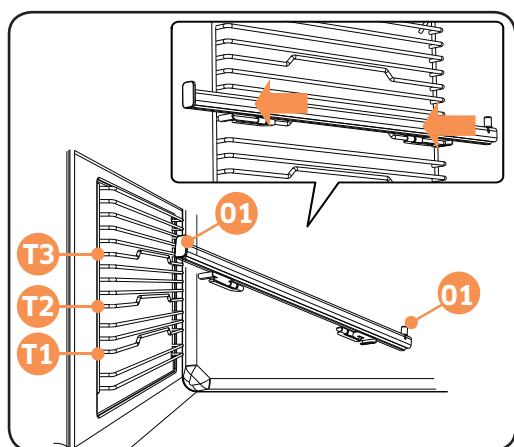
The oven operates without the side runners and racks in position.

Maintenance

Telescopic rails



1. On each telescopic rail there are fasteners that allows you to remove it for cleaning and repositioning purposes.
2. Positioning of the telescopic rails on the wire rack is ensured by the fastening tabs on the fasteners.
3. Remove the side runner. See section "Removal of the wire shelf".
4. Press the fastening tap on one of the fasteners down and pull the rail away from the grid by a short distance.
5. Repeat the above step on the other fastener to remove the rail.
6. Clean the rails and the wire racks with soapy water and a cloth.



01 Front

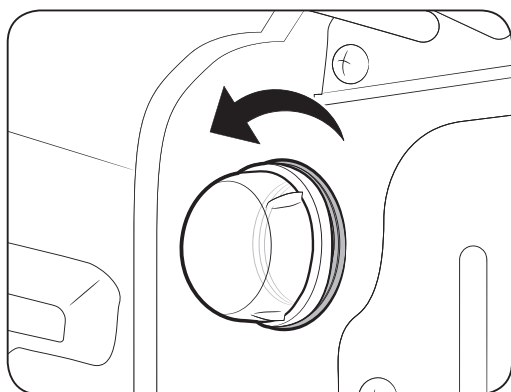
02 Rear

7. In order to reinsert a telescopic rail place it on one of the levels (T1, T2, T3) through the fasteners. Simultaneously press on to the fasteners until both are clearly heard to clip into place.
8. Repeat the above step on the opposite wire rack.
9. Be sure to position the telescopic rails considering the front and rear ends as shown in figure.

NOTE

Telescopic rails can be positioned on levels T1, T2 and T3. T2 is recommended for single level cooking.

Bulb replacement



1. Remove the glass cap by turning anti-clockwise.
2. Replace the oven light.
3. Clean the glass cap.
4. When done, follow step 1 above in the reverse order to reinsert the glass cap.

WARNING

- Before replacing a bulb, turn off the oven and unplug the power cord.
- Use only 25-40 W / 220-240 V, 300 °C heat-resistant bulbs. You can purchase approved bulbs at a local Samsung service center.
- Always use a dry cloth when handling a bulb. This is to prevent the bulb from being tampered with fingerprints or sweat, resulting in a shortened lifecycle.

NOTE

- This product contains a light source of energy efficiency class G.
- Dismantling bulb at end of life: Please refer to the removal method above.

Troubleshooting & Transport

Troubleshooting

If you encounter a problem with the oven, first check the table below and try the suggestions. If the problem continues, contact a local Samsung service centre.

Problem	Possible Cause	Solution
Oven does not switch on.	Power is switched off.	- Check whether there is power supplied. - Also check that other kitchen appliances are working.
No heat or oven does not warm up.	- Oven temperature control is incorrectly set. - Oven door has been left open.	Check that the oven temperature control knob is set correctly.
Oven light (if available) does not operate.	- Lamp has failed. - Electrical supply is disconnected or switched off.	- Replace lamp. - Make sure the electrical supply is switched on at the wall socket outlet.
Cooking is uneven within the oven.	Oven shelves are incorrectly positioned.	- Check that the recommended temperatures and shelf positions are being used. - Do not frequently open the door unless you are cooking things that need to be turned. If you open the door often, the interior temperature will be lower and this may affect the results of your cooking.
The timer buttons cannot be pressed properly.	- There is foreign matter caught between the timer buttons. - Touch model: there is moisture on the control panel. - The key lock function is set.	- Remove the foreign matter and try again. - Remove the moisture and try again. - Check whether the key lock function is set.
The oven fan (if available) is noisy.	Oven shelves are vibrating.	- Check that the oven is level. - Check that the shelves and any bake ware are not vibrating or in contact with the oven back panel.

Transport

If you need to transport the product, use the original product packaging and carry it using its original case. Follow the transport signs on the packaging. Tape all independent parts to the product to prevent damaging the product during transport.

If you do not have the original packaging, prepare a carriage box so that the appliance, especially the external surfaces of the product, is protected against external threats.

Appendix

Product data sheet

SAMSUNG	SAMSUNG
Model identification	NB69R5751RS/EG NB69R5750RS/EG NB69R5701RS/EG
Energy Efficiency Index per cavity (EEI)	94,0
Energy Efficiency Class per cavity	A
Energy consumption (electricity) 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 _{electric cavity})	0,87 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 _{electric cavity})	0.79 kWh/cycle
Number of cavities	1
Heat source per cavity (electricity or gas)	electricity
Volume per cavity (V)	69 l
Type of oven	Built-in
Mass of the appliance (M)	31 kg

Data determined according to standard EN 60350-1, 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.
- 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.
- 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.
- Wherever possible cook more than one item at a time.

QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT
GERMANY	06196 77 555 77	www.samsung.com/de/support

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