

Combi Steam Built-in Oven

User manual

NQ50T8939BK



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

Important safety instructions

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.

WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

This appliance is intended to be used in household only and it is not intended to be used such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;

Safety instructions

- by clients in hotels, motels and other residential environments;
- bed and breakfast type environments.

Only use utensils that are suitable for use in microwave ovens. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

If smoke is observed (emitted), switch off or unplug the appliance and keep the door closed in order to stifle any flames.

Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.

The oven should be cleaned regularly and any food deposits removed.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

The appliance is intended to be used built-in only. The appliance shall not be placed in a cabinet.

Metallic containers for food and beverages are not allowed during microwave cooking.

The care should be taken not to displace the turntable when removing containers from the appliance. (Turntable models only)

The appliance shall not be cleaned with a steam cleaner.

The appliance should not be cleaned with a water jet.

The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.

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.

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. 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 supply cord without plug is installed on the appliance, the means for disconnection must be incorporated 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.

This oven should be positioned proper direction and height permitting easy access to cavity and control area.

Before using the your oven first time, oven should be operated with the water during 10 minute and then used.

If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.

Safety instructions

WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

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

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

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.

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.

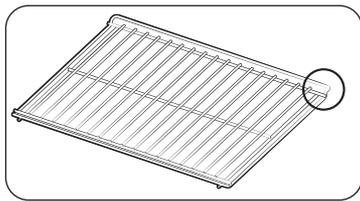
The temperature of accessible surfaces may be high when the appliance is operating.

The surfaces are liable to get hot during use.

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

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 unless they are older than 8 and supervised.

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



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

General safety

Any modifications or repairs must be performed by qualified personnel only. Do not heat food or liquids sealed in containers for the microwave function. Do not use benzene, thinner, alcohol, or steam or high-pressure cleaners to clean the oven.

Do not install the oven: near a heater or flammable material; locations that are humid, oily, dusty or exposed to direct sunlight or water; or where gas may leak; or an uneven surface.

This oven must be properly grounded in accordance with local and national codes. Regularly use a dry cloth to remove foreign substances from the power plug terminals and contacts.

Do not pull, excessively bend, or place heavy objects on the power cord.

If there is a gas leak (propane, LP, etc) ventilate immediately. Do not touch the power cord.

Do not touch the power cord with wet hands.

While the oven is operating, do not turn it off by unplugging the power cord.

Do not insert fingers or foreign substances. If foreign substances enter the oven, unplug the power cord and contact a local Samsung service centre.

Do not apply excessive pressure or impact to the oven.

Do not place the oven over fragile objects.

Ensure the power voltage, frequency, and current matches the product specifications.

Firmly plug the power plug into the wall socket. Do not use multiple plug adapters, extension cords, or electric transformers.

Do not hook the power cord on metal objects. Make sure the cord is between objects or behind the oven.

Do not use a damaged power plug, power cord, or loose wall socket. For damaged power plugs or cords, contact a local Samsung service centre.

Do not pour or directly spray water onto the oven.

Do not place objects on the oven, inside, or on the oven door.

Do not spray volatile materials such as insecticide on the oven.

Do not store flammable materials in the oven. Because alcohol vapours can contact hot parts of the oven, use caution when heating food or drinks containing alcohol. Children may bump themselves or catch their fingers on the door. When opening/closing the door, keep children away.

Safety instructions

Microwave warning

Microwave heating of beverages may result in delayed eruptive boiling; always use caution when handling the container. Always allow beverages to stand at least 20 seconds before handling. If necessary, stir during heating. Always stir after heating.

In the event of scalding, follow these First Aid instructions:

1. Immerse the scalded area in cold water for at least 10 minutes.
2. Cover with a clean, dry dressing.
3. Do not apply any creams, oils, or lotions.

To avoid damaging the tray or rack, do not put the tray or rack in water shortly after cooking.

Do not use the oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of hot oils.

Microwave oven precautions

Only use microwave-safe utensils. Do not use metallic containers, gold or silver trimmed dinnerware, skewers, etc.

Remove wire twist ties. Electric arcing may occur.

Do not use the oven to dry papers or clothes.

Use shorter times for small amounts of food to prevent overheating or burning.

Keep the power cord and power plug away from water and heat sources.

To avoid the risk of explosion, do not heat eggs with shells or hard-boiled eggs. Do not heat airtight or vacuum-sealed containers, nuts, tomatoes, etc.

Do not cover the ventilation slots with cloth or paper. This is a fire hazard. The oven may overheat and turn off automatically and will remain off until it cools sufficiently.

Always use oven mitts when removing a dish.

Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.

Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.

Do not operate the oven when it is empty. The oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the oven is started accidentally.

Install the oven in compliance with the clearances in this manual. (See Installing your microwave oven.)

Use caution when connecting other electrical appliances to sockets near the oven.

Microwave operation precautions

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

- Do not operate the oven with the door open. Do not tamper with the safety interlocks (door latches). Do not insert anything into the safety interlock holes.
- Do not place any object between the oven door and front face or allow food or cleaner residue to accumulate on sealing surfaces. Keep the door and door sealing surfaces clean by wiping with a damp cloth and then with a soft, dry cloth after each use.
- Do not operate the oven if it is damaged. Only operate after it has been repaired by a qualified technician.
Important: the oven door must close properly. The door must not be bent; the door hinges must not be broken or loose; the door seals and sealing surfaces must not be damaged.
- All adjustments or repairs must be done by a qualified technician.

Limited warranty

Samsung will charge a repair fee for replacing an accessory or repairing a cosmetic defect if the damage to the unit or accessory was caused by the customer. Items this stipulation covers include:

- Door, handles, out-panel, or control panel that are dented, scratched, or broken.
- A broken or missing tray, guide roller, coupler, or wire rack.

Use this oven only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your oven.

Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact a local Samsung service centre or find help and information online at www.samsung.com.

Use this oven for heating food only. It is intended for domestic use only. Do not heat any type of textiles or cushions filled with grains. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the oven. To avoid deterioration of the oven surface and hazardous situations, always keep the oven clean and well maintained.

Product group definition

This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment.

For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

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: www.samsung.com/uk/aboutsamsung/sustainability/environment/our-commitment/data/

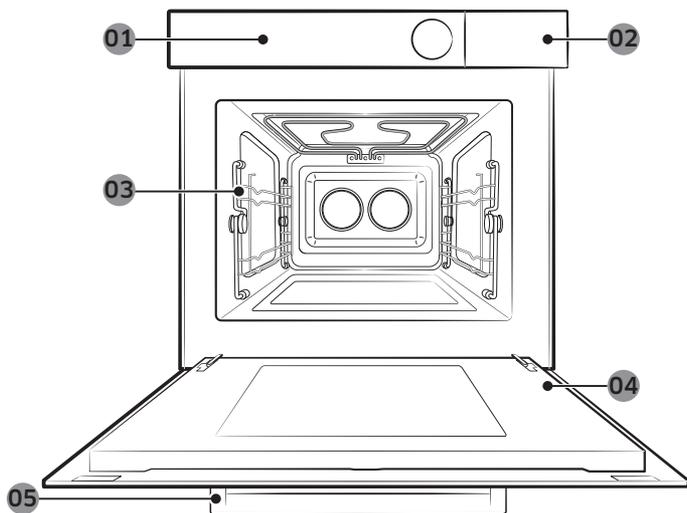


Installation

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 centre or the retailer.

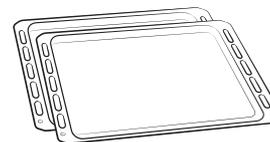
Oven at a glance



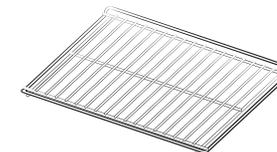
- 01 Control panel 02 Water reservoir 03 Side racks
- 04 Door 05 Door handle

Accessories

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



Baking trays



Oven rack



Steam dish

NOTE

See the **Cooking Smart** on page 27 to determine the appropriate accessory for your dishes.



Installation instructions

General technical information

Electrical Supply	230 V ~ 50 Hz	
Dimensions (W × H × D)	Set size	595 x 456 x 570 mm
	Built in size	560 x 446 x 549 mm

This appliance complies with EU regulations.

Disposal of packaging and appliance

Packaging is recyclable.

Packaging may consist of the following materials:

- cardboard;
- polyethylene film (PE);
- CFC-free polystyrene(PS rigid foam).

Please dispose of these materials in a responsible manner in accordance with government regulations.

The authorities can provide information on how to dispose of domestic appliances in a responsible manner.

Safety

- This appliance should only be connected by a qualified technician.
- The Oven is NOT designed for use in a commercial cooking setting.
- It should be used exclusively for cooking food in a home setting.
- The appliance is hot during and after use.
- Exercise caution when young children are present.

Electrical connection

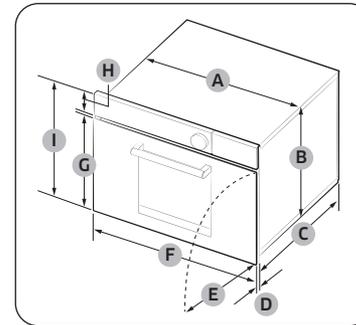
The house mains to which the appliance is connected should comply with national and local regulations.

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.

Install in the cabinet

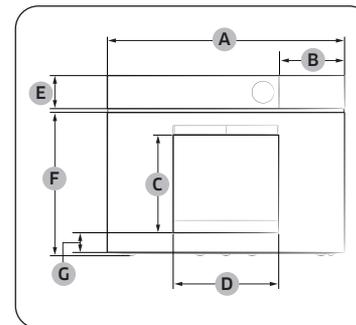
Kitchen cabinets in contact with the oven must be heatresistant up to 100 °C. Samsung will take no responsibility for damage of cabinets from the heat.

Required dimensions for installation



Oven (mm)

A	560	F	595
B	446	G	359.5
C	549	H	85
D	21	I	456
E	341		

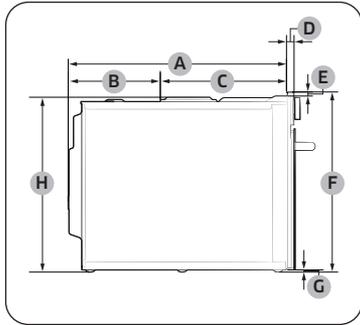


Oven (mm)

A	595	E	85
B	163	F	359.5
C	247	G	50
D	264		

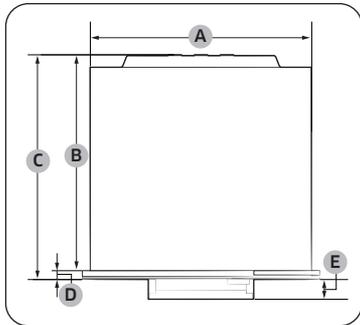
Installation

Installation



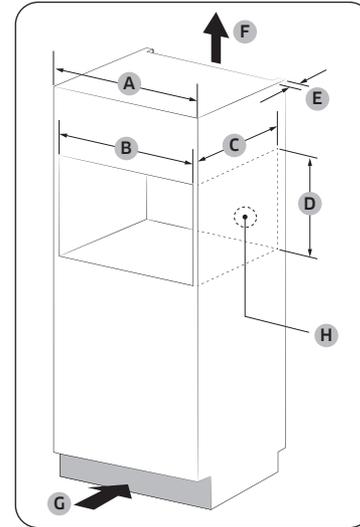
Oven (mm)

A	549	E	10
B	233	F	456
C	316	G	6
D	21	H	446



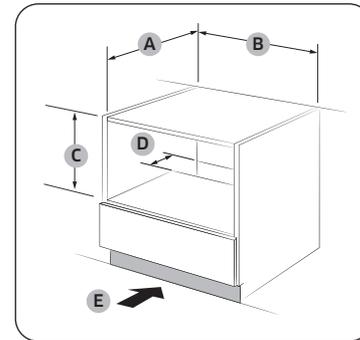
Oven (mm)

A	560	D	21
B	549	E	50
C	570		



Built-in cabinet (mm)

A	600
B	Min. 564-568
C	Min. 550
D	Min. 446 / Max. 450
E	Min. 50
F	200 cm ²
G	200 cm ²
H	Space for power outlet (30 Ø Hole)

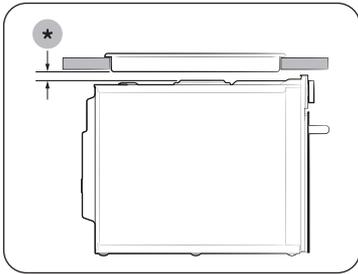


Under-sink cabinet (mm)

A	Min. 550
B	Min. 564 / Max. 568
C	Min. 446 / Max. 450
D	50
E	200 cm ²

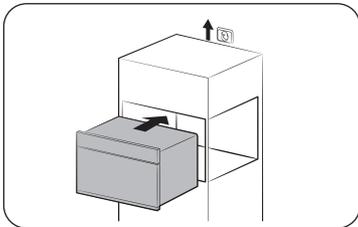
NOTE

Minimum height requirement **(C)** is for oven installation alone.

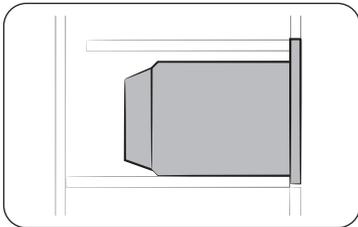


Installing with a hob
To install a hob on top of the oven, check the installation guide of the hob for the installation space requirement (*).

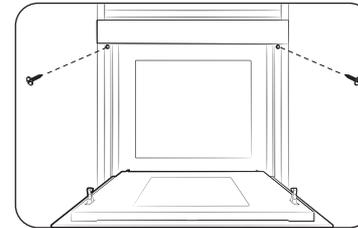
Mounting the oven



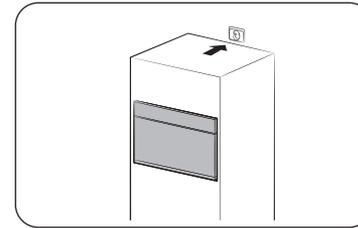
1. Slide the oven partly into the recess. Lead the connection cable to the power source.



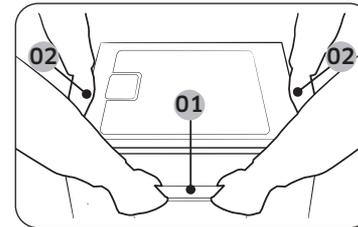
2. Slide the oven completely into the recess.



3. Fasten the oven using the two screws (4 x 25 mm) provided.



4. Make the electrical connection. Check that the appliance works.



Be sure to hold the appliance with 2 side handles and door handle when unpacking the product.

01 Door handle

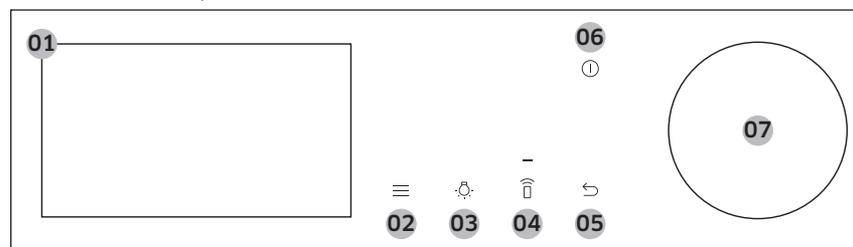
02 Side handle

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

Before you start

Control panel

The oven's control panel features a display (non-touch), dial knob and touch buttons to control the oven. Please read the following information to learn about the oven's control panel.



01	Screen	Displays the menu, information, and cooking progress.
02	Options	Tap to see the Options list.
03	Light	Tap to turn the oven light on or off.
04	Smart Control	Tap to turn the Smart Control function on or off. NOTE Easy Connection should be set prior to use this function.
05	Back	Tap to move to the previous screen.
06	Power	Tap to turn the screen on or off.
07	Dial Knob	Turn left and right to navigate through the menus and lists. An item will be underlined to show you where you are on the screen. Press to select the underlined item.

Initial settings

When you turn on the oven for the first time, the Welcome screen appears with the Samsung logo. Follow the on-screen instructions to complete the initial settings. You can change the initial settings later by accessing the Settings screen.

1. On the welcome screen, select **Start setup**, and then press the **Dial Knob**.
2. Set the language.
 - a. Select the language, and then press the **Dial Knob**.
 - b. Select **Next**, and then press the **Dial Knob**.
3. Agree with the "**Terms and Conditions**" and "**Privacy Policy**".
4. Connect your appliance to the SmartThings app.
 - a. On the Mobile Experience screen, select **Next**, and then press the **Dial Knob**.
 - b. Scan the QR code on the screen with your smartphone and follow the onscreen instruction on your phone to complete the connection.
 - If you do not wish to proceed this step, select **Skip**, and then press the **Dial Knob** to proceed next step.
 - c. Once you get the message that you are successfully connected, select **OK**, and then press the **Dial Knob**.

5. Set the time zone.
 - a. Select your time zone, and then press the **Dial Knob**.
 - b. Select **Next**, and then press the **Dial Knob**.
6. Set the date.
 - a. Select the day, month, and year. Press the **Dial Knob** after selecting each item.
 - b. Select **Next**, and then press the **Dial Knob**.

 **NOTE**

Skip this step if you have connected your appliance to the SmartThings app.

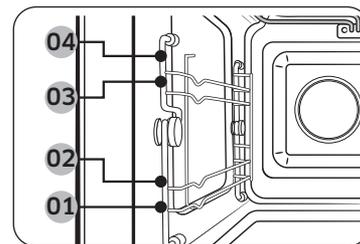
7. Select the time.
 - a. Set the hour and minute. Press the **Dial Knob** after selecting each item.
 - b. Select **Next**, and then press the **Dial Knob**.

 **NOTE**

Skip this step if you have connected your appliance to the SmartThings app.

8. Select **Done**, and then press the **Dial Knob** to complete the setting.
 - Guide for first use screen appears. You can select **LEARN MORE**, and then press the **Dial Knob** to see the guide or select **LATER**, and then press the **Dial Knob** to skip this step.

Side racks



- 01 Level 1
- 02 Level 2
- 03 Level 3
- 04 Level 4

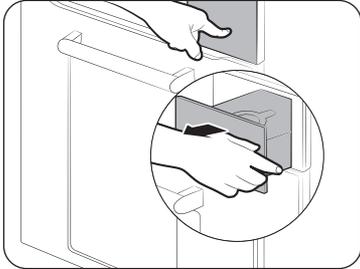
- Insert the accessory to the correct position inside of the oven.
- Take caution in removing cookware and/or accessories out of the oven. Hot meals or accessories can cause burns.

Before you start

Before you start

Water reservoir

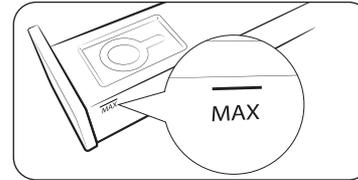
The water reservoir is used for steam functions. Fill it with water in advance of steam cooking.



1. Locate the water reservoir in the top-right corner. Push in the reservoir to open and remove.

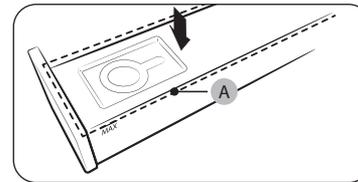


2. Open the reservoir cap, and fill the reservoir with 1000 ml of drinkable water.
3. Close the cap, and reinsert the reservoir.



NOTE

Do not exceed the MAX line.

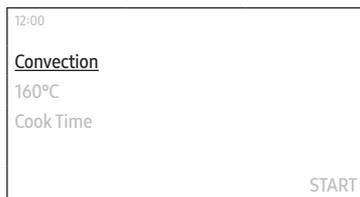


NOTE

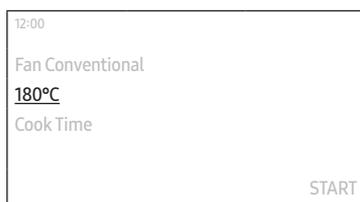
Make sure the upper case (A) of the water reservoir is closed before using the oven.

Operations

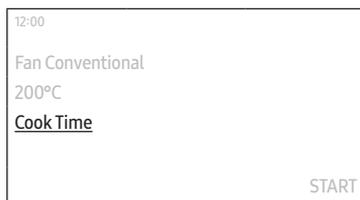
Oven modes



1. On the main screen, select **Convection**, and then press the **Dial Knob**.
2. Select the desired cook mode, and then press the **Dial Knob**.
(For detailed information of each mode, see “Oven mode descriptions” section on page 18.)



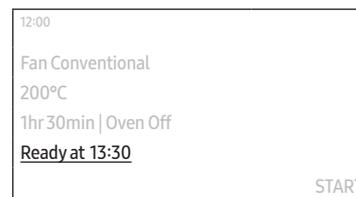
3. Set the desired temperature.
 - The default temperature and the temperature range differ depending on the cook mode.



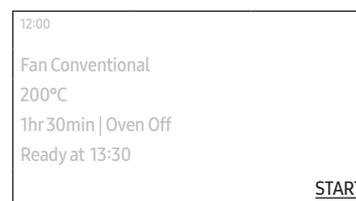
4. Select **Cook Time**, and then press the **Dial Knob** to set the desired cooking time.
 - Maximum cooking time is 10 hours.
5. After setting the cooking time, select the option you want to run at the end of cooking, and then press the **Dial Knob**.
 - You can select **Oven Off**, **Keep Temp.**, or **Keep Warm**.
 - The Large Grill mode does not support the **Keep Warm** option.

NOTE

If you start cooking without setting the cooking time or set **Keep Temp.** for option, you must stop the oven manually.



6. Select **Ready at**, and then press the **Dial Knob** to set the desired end time.
 - When you set the cooking time, the oven displays the time cooking will end. (Ex. **Ready at 13:30**)



7. Select **START**, and then press the **Dial Knob**.
 - If you did not change the end time, the oven starts cooking immediately.
 - If you changed the end time, the oven will automatically adjust the start time to end cooking at the set time.

NOTE

- You can change the temperature and cooking time during cooking.
- During cooking, select **Pause**, and then press the **Dial Knob** to pause. Once you pause cooking, you can either end or continue cooking.
 - Select **OK**, and then press the **Dial Knob** to end cooking.
 - Select **Continue**, and then press the **Dial Knob** to continue cooking.
- When cooking is complete, **+5 mins** appears on the screen.
 - You can select **+5 mins**, and then press the **Dial Knob** to extend the cooking for 5 more minutes.

Operations

Oven mode descriptions

Mode	Temperature range (°C)	Default temperature (°C)
Convection	40-250	160
	The rear heating element generates heat, which is evenly distributed by the convection fan. Use this mode for baking and roasting on different levels at the same time.	
Fan Conventional	40-250	180
	The heat is generated from the top and bottom heating elements with fans. This setting is suitable for baking and roasting.	
Large Grill	150-250	220
	The large-area grill emits heat. Use this mode for browning the tops of food (for example, meat, lasagne, or gratin).	
Fan Grill	40-250	180
	Two top heating elements generate heat, which is distributed by the fan. Use this mode for grilling meat or fish.	
Top Heat + Convection	40-250	180
	The top heating element generates heat, which is evenly distributed by the convection fan. Use this mode for roasting that requires a crispy top (for example, meat or lasagne).	

Mode	Temperature range (°C)	Default temperature (°C)
Bottom Heat + Convection	40-250	200
	The bottom heating element generates heat, which is evenly distributed by the convection fan. Use this mode for pizza, bread, or cake.	
Intensive Cook	40-250	220
	Intensive Cook activates all heating elements alternately to distribute heat evenly inside the oven. Use this mode for large recipes, such as large gratins or pies.	
Pro-Roasting	80-200	160
	Pro-Roasting runs an automatic pre-heating cycle until the oven temperature reaches 220 °C. Then, the top heating element and the convection fan start operating to sear food such as meat. After searing, the meat will be cooked at low temperatures. Use this mode for beef, poultry, or fish.	
Eco Convection	40-250	160
	Eco Convection uses the optimized heating system to save energy while cooking. The cooking times slightly increases, but the cooking results remain the same. Note that this mode does not require preheating.	
<p> NOTE Eco Convection mode of heating used to determine the energy efficiency class is in accordance with EN60350-1.</p>		

Steam assisted modes

CAUTION

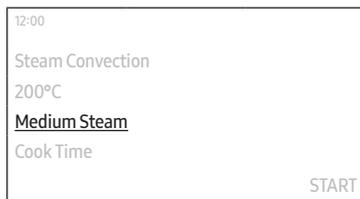
Make sure the water reservoir is filled before using the steam assisted modes.



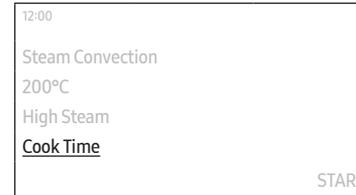
1. On the main screen, select **Convection**, and then press the **Dial Knob**.
2. Select the desired cook mode, and then press the **Dial Knob**.
(For detailed information of each mode, see “**Steam assisted mode descriptions**” section on page 20.)
 - If you selected **Steam Cook**, go to **step 4**. (Step 2~3 is not applicable for **Steam Cook**.)



3. Set the desired temperature.
 - The default temperature and the temperature range differ depending on the cook mode.



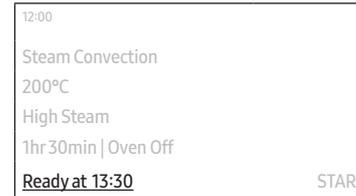
4. Set the steam level.
 - The default setting is “Medium”.



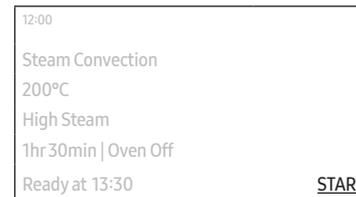
5. Select **Cook Time**, and then press the **Dial Knob** to set the desired cooking time.
 - Maximum cooking time is 10 hours.
6. After setting the cooking time, select the option you want to run at the end of cooking, and then press the **Dial Knob**.
 - You can select **Oven Off**, **Keep Temp.**, or **Keep Warm**.

NOTE

If you start cooking without setting the cooking time or set **Keep Temp.** for option, you must stop the oven manually.



7. Select **Ready at**, and then press the **Dial Knob** to set the desired end time.
 - When you set the cooking time, the oven displays the time cooking will end. (Ex. **Ready at 13:30**)



8. Select **START**, and then press the **Dial Knob**.
 - If you did not change the end time, the oven starts cooking immediately.
 - If you changed the end time, the oven will automatically adjust the start time to end cooking at the set time.

Operations

NOTE

- You can change the temperature and cooking time during cooking.
- During cooking, select **Pause**, and then press the **Dial Knob** to pause. Once you pause cooking, you can either end or continue cooking.
 - Select **OK**, and then press the **Dial Knob** to end cooking.
 - Select **Continue**, and then press the **Dial Knob** to continue cooking.
- When cooking is complete, **+5 mins** appears on the screen.
 - You can select **+5 mins**, and then press the **Dial Knob** to extend the cooking for 5 more minutes.

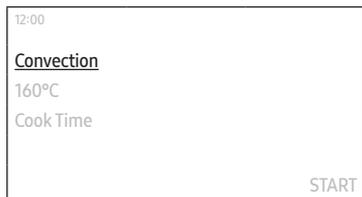
Steam assisted mode descriptions

Mode	Temperature range (°C)	Default temperature (°C)
Steam Cook	-	-
	Hot steam from the steam generator is injected through several jet nozzles into the oven to cook food. This mode is suitable for cooking vegetables, fish, eggs, fruits, and rice.	
Steam Convection	100-230	160
	The heat generated by the convection heater and fans is continuously supported by hot steam. The intensity of the steam can be adjusted to Low, Medium, or High. This mode is suitable for baking puff pastries, yeast cake, bread, and pizza and roasting meat and fish.	
Steam Top Heat + Convection	100-230	180
	The heat generated by the top heater and the convection heater is shared evenly in the oven by the fan, and the hot steam supports the heating elements. This mode is suitable for roasting crusty dishes like meat, poultry, or fish.	
Steam Bottom Heat + Convection	100-230	200
	The heat generated by the bottom heating element and the convection heater is shared evenly in the oven by the fan, and the hot steam supports the heating elements. This mode is suitable for crispy baking foods like pizza or apple pie.	

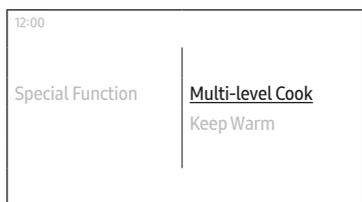
NOTE

- Always fill the water reservoir with fresh water when cooking with these modes.
- After using the steam assisted modes, always wipe moisture inside the oven to prevent scale.

Special Function



1. On the main screen, select **Convection**, and then press the **Dial Knob**.
2. Select **Special Function**, and then press the **Dial Knob**.



3. Select the desired function, and then press the **Dial Knob**.
(For detailed information of each function, see “Special Function descriptions” section on page 21.)



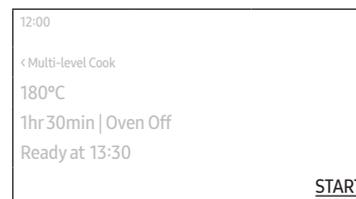
4. Set the desired temperature.
 - The default temperature and the temperature differ depending on the cook mode.



5. Select **Cook Time**, and then press the **Dial Knob** to set the desired cooking time.
 - Maximum cooking time is 10 hours.



6. Select **Ready at**, and then press the **Dial Knob** to set the desired end time.
 - When you set the cooking time, the oven displays the time the cooking will end. (Ex. **Ready at 13:30**)



7. Select **START**, and then press the **Dial Knob**.
 - If you did not change the end time, the oven starts cooking immediately.
 - If you changed the end time, the oven will automatically adjust the start time to end cooking at the set time.

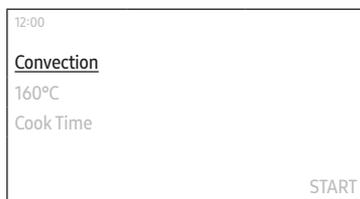
Special Function descriptions

Mode	Temperature range (°C)	Default temperature (°C)
Multi-level Cook	40-250	160
	Use this for cooking with two multi-levels at the same time.	
Keep Warm	60-100	60
	Use this only for keeping foods warm that has just been cooked.	

Operations

Auto Cook

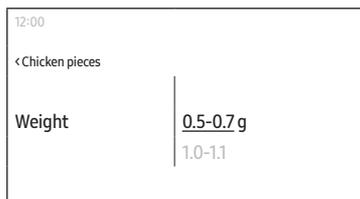
The oven offers 35 Auto Cook programmes. Take advantage of this feature to save your time or shorten your learning curve. The cooking time and temperature will be adjusted according to the selected programme.



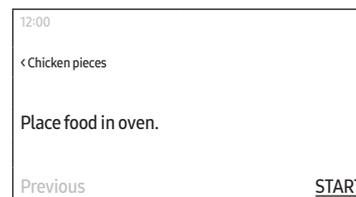
1. On the main screen, select **Convection**, and then press the **Dial Knob**.
2. Select **Auto Cook**, and then press the **Dial Knob**.



3. Select the category, and then press the **Dial Knob**.
4. Select the desired programme, and then press the **Dial Knob**.
 - For detailed information of each programme, see "Auto Cook" in "Cooking Smart" section on page 27.)
5. Read the tip, select **Next**, and then press the **Dial Knob**.
6. Select the weight, and then press the **Dial Knob**.



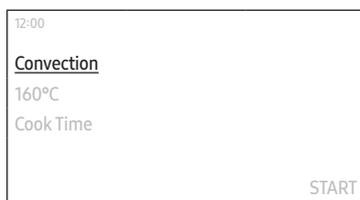
- This step may not apply to some programmes.
- Available weight differs depending on the selected programme.



7. Pour the water in the water reservoir as instructed on the screen, select **Next**, and then press the **Dial Knob**.
 - This step may not apply to some programmes.
8. Prepare food and accessories as instructed on the screen, select **Next**, and then press the **Dial Knob**.
9. Select **START**, and then press the **Dial Knob**.

Auto Defrost

The oven offers 5 Auto Defrost programmes. Take advantage of this feature to conveniently defrost items. The cooking time, power level and temperature will be adjusted according to the selected programme.



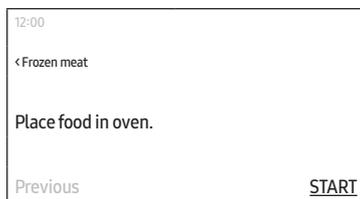
1. On the main screen, select **Convection**, and then press the **Dial Knob**.
2. Select **Auto Defrost**, and then press the **Dial Knob**.



3. Select the desired programme, and then press the **Dial Knob**.
 - For detailed information of each programme, see “Auto Defrost” in “Cooking Smart” section on page 32.)



4. Select the weight, and then press the **Dial Knob**.
 - Available weight differs depending on the selected programme.
5. Prepare food and accessories as instructed on the screen, select **Next**, and then press the **Dial Knob**.



6. Select **START**, and then press the **Dial Knob**.

Timer

Adding the new Timer

1. Touch the  button on the control panel.
2. Select **Timer**, and then press the **Dial Knob**.
3. On the Timer screen, select **+**, and then press the **Dial Knob**.
 - Skip this step if you are adding the timer for the first time.
4. Set the time.

Editing the existing Timer

1. Touch the  button on the control panel.
2. Select **Timer**, and then press the **Dial Knob**.
3. On the Timer screen, select the Timer you want to edit, and then press the **Dial Knob**.
4. Change the time.

Deleting the Timer

1. Touch the  button on the control panel.
2. Select **Timer**, and then press the **Dial Knob**.
3. On the Timer screen, select , and then press the **Dial Knob**.
4. Select **Delete** on the right side of the Timer you want to delete, and then press the **Dial Knob**.
5. Select **Done**, and then press the **Dial Knob**.

Using the Timer

1. Touch the  button on the control panel.
2. Select **Timer**, and then press the **Dial Knob**.
3. Select **START** on the right side of the Timer you want to use, and then press the **Dial Knob**.
 - Once you start the timer, you can pause or cancel the timer.

NOTE

When the time has elapsed to a set point, a message of “**Time is up.**” appears with a melody. Select **OK**, and then press the **Dial Knob** to dismiss the message.



Operations

Cleaning

Steam Clean

This is useful for cleaning light soiling with steam.

This automatic function saves you time by removing the need for regular manual cleaning.

1. Touch the  button on the control panel.
2. Select **Cleaning**, and then press the **Dial Knob**.
3. Select **Steam Clean**, and then press the **Dial Knob**.
4. Follow the instruction on the screen, select **Next**, and then press the **Dial Knob**.
5. Select **START**, and then press the **Dial Knob**.

WARNING

Do not open the door before the cycle is complete. The water inside the oven is very hot, and it can cause burns.

NOTE

- If the oven is heavily soiled with grease, for example, after roasting or grilling, it is recommended to remove stubborn soil manually using a cleaning agent before activating Steam cleaning.
- Leave the oven door ajar when the cycle is complete. This is to allow the interior enamel surface to dry thoroughly.
- While the oven is hot inside, auto cleaning is not activated. Wait until the oven cools down and try again.
- Do not pour water onto the bottom by force. Do it gently. Otherwise, the water overflows to the front.

Descal

Clean inside the steam generator to prevent affecting the food quality and taste.

NOTE

- The oven counts the time of steam assisted modes and notifies you to run the Descal function when required. You can still use the steam assisted modes for the next two hours without running the Descal function. However, you cannot use the steam assisted modes after two hours unless you run and complete the Descal function.
- When you get the notification message, select **Start now**, and then press the **Dial Knob** to run the Descal function, or select **Later**, and then press the **Dial Knob** to postpone it.

1. Touch the  button on the control panel.
2. Select **Cleaning**, and then press the **Dial Knob**.
3. Select **Descal**, and then press the **Dial Knob**.
4. Select **Next**, and then press the **Dial Knob**.
5. Follow the instruction on the screen, select **START**, and then press the **Dial Knob**.
 - If you get a notification message that you have insufficient water, add more water in the water reservoir, select **OK**, and then press the **Dial Knob**.
6. When descaling is complete, the oven drains water automatically.
7. Once draining is complete, empty the water reservoir.
8. Refill the water reservoir with 1000 ml of drinkable water as instructed on the screen, select **OK**, and then press the Dial Knob to start rinsing.
9. When rinsing is complete, empty the water reservoir.
 - After emptying the reservoir, clean it before putting it back to the oven.

WARNING

- Wear oven gloves when you handle the water reservoir.
- Use only descaling agents that are specific to steam ovens or coffee machines.



CAUTION

- Do not cancel descaling in the process. Otherwise, you must restart the descaling cycle and complete within the next three hours in order to enable steam assisted modes.
- To avoid accidents, keep children away from the oven.
- For the mixture ratio of water and the descaling agent, follow the agent manufacturer's instruction as it precedes.

Drain

After using the steam assisted modes, you must drain the remaining water to prevent affecting other cooking modes. Also, if you want to drain again for cleaning purposes, use this function.

1. Touch the  button on the control panel.
2. Select **Cleaning**, and then press the **Dial Knob**.
3. Select **Drain**, and then press the **Dial Knob**.
4. Select **START**, and then press the **Dial Knob**.
5. Follow the instruction on the screen, select **OK**, and then press the **Dial Knob**.
 - The oven drains water from the steam generator to the water reservoir.
6. When draining is complete, empty the water reservoir.
 - After emptying the reservoir, clean it before putting it back to the oven.

WARNING

- Wear oven gloves when you handle the water reservoir.
- Do not remove the water reservoir while draining.

NOTE

Once the oven starts draining, please wait until the draining cycle is complete.

Settings

Touch the  button on the control panel, select **Settings**, and then press the **Dial Knob** to change various settings for your oven.

Please refer to the following table for detailed descriptions.

Menu	Submenu	Description
Connections	Wi-Fi	You can turn the Wi-Fi on or off.
	Easy Connection	You can connect the oven to the SmartThings server via a Wi-Fi connection. When the oven is connected, you can use the SmartThings app to check the status of the oven and/or control it from a mobile device.
	Remote management	Select Activate , and then press the Dial Knob to allow the Call Centre to access your oven remotely to check internal information.

Operations

Menu	Submenu	Description
Display	Brightness	You can change the brightness of the display screen.
	Screen saver	You can turn the screen saver on or off. NOTE <ul style="list-style-type: none"> The Screen saver is a function that displays the date and time on your screen if there is no input for a certain time in standby status. Turn on Screen saver to activate Clock theme and Timeout.
	Clock theme	You can select the clock theme.
	Timeout	You can set the length of time before the screen saver turns on. NOTE <ul style="list-style-type: none"> Energy consumption may increase depending on your setting. When the timeout setting is set to "Always on", the brightness of the LCD automatically changes to level 2 if there is no action for 3 minutes.

Menu	Submenu	Description
Date & time	Automatic date and time	You can turn on or turn off to update time from the Internet. You must be connected to the Wi-Fi network.
	Select time zone	You can select the time zone. (You must disable Automatic date and time.)
	Set date	You can manually set a date. (You must disable Automatic date and time.)
	Set time	You can manually set time. (You must disable Automatic date and time.)
	Select time format	You can select the time format from 12-hour or 24-hour format.
Language		You can select a language.
Volume		You can adjust the volume of the oven.
Water hardness		You can adjust the water hardness of the water you use for steam assisted modes. <ul style="list-style-type: none"> Soft: Up to 120 ppm Medium: 120-240 ppm Medium-Hard: 240-350 ppm Hard: Over 350 ppm
Help	Troubleshooting	You can check the troubleshooting.
	Guide for first use	You can check the simple instructions on basic use of the oven.

Menu	Submenu	Description
About device	Model name	You can check the model name of our oven.
	SW version	You can check the current version of the firmware. When you have new software available, SW update button will appear on this menu.
	Legal information	You can check the legal information.
Demo mode		You can turn the Demo mode on or off.

Lock

You can lock the control panel to prevent any unintended operation.

- To activate the Lock function, touch the  button on the control panel, select **Lock**, and then press the **Dial Knob**.
- To deactivate the Lock function, touch and hold the  button until you see the 'Control is unlocked.' message.

Cooking Smart

Auto Cook

The following table presents 35 Auto Programmes for Steam cooking, Baking, Grilling, Roasting and Reheat. The tables contains its quantities and appropriate recommendations.

Before using those programmes always fill water reservoir up to maximum level with fresh water. The other programmes are running with fan oven mode or grill mode. Use oven gloves while taking out!

1. Steaming

Food Item	Weight (kg)	Accessory	Shelf level
Broccoli florets	0.2-0.6	Steam dish, perforated	2
Cauliflower florets	0.2-0.6	Steam dish, perforated	2
Steamed fish fillet, 2 cm	0.2-1.0	Steam dishes, perforated	2
Steamed fish steak, 3 cm	0.2-1.0	Steam dishes, perforated	2

Cooking Smart

Food Item	Weight (kg)	Accessory	Shelf level
Steamed prawns	0.2-0.5	Steam dishes, perforated	2
	Put prawn (raw / uncooked-peeled or unpeeled) on the steam dishes. Push the start to cook. You can use the baking tray on bottom for dripping.		
Steamed chicken breast	0.2-1.0	Steam dishes, perforated	2
	Put chicken breast on the steam dishes and push the start to cook. You can use the baking tray on bottom for dripping.		
Egg, medium-boiled	0.1-0.6	Steam dish, perforated	2
	Put 2-10 eggs on the steam dish. If you like more firm eggs, leave the eggs to stand for a couple of minutes.		
Steamed potato half	0.4-0.8	Steam dish, perforated	2
	Cut potatoes (each 150-200 g) into halves and put on the steam dish and push the start to cook.		
White rice	0.2-0.4	Steam dish, perforated	2
	Distribute white rice (basmati or pandan) evenly in a flat pyrex dish. Add for each 100 g of rice, 200 ml cold water. Stir after steaming.		
Flan, steamed	0.4-0.6	Steam dish, perforated	2
	Put flan mixture in 6 small flan dishes (100 ml in each). Cover with cling film. Put dishes steam dish.		

Food Item	Weight (kg)	Accessory	Shelf level
Steeping dried fruit	0.1-0.5	Steam dish, perforated	2
	Put dried fruits (apricots, plums, apple) on the steam dish.		
Melting chocolate	0.1-0.3	Steam dish, perforated	2
	Break chocolate (pure or baking chocolate) into pieces, put in a small glass pyrex dish and cover with plastic foil or lid. Put dish on the steam dish. Keep covered during programme. After taking out stir well. (For white or milk chocolate decrease 5 min.)		

2. Baking

Food Item	Weight (kg)	Accessory	Shelf level
Apple pie	1.2-1.4	Oven rack	1
	Put apple pie into a round metal dish. Put on the oven rack. The weight ranges include apple and so on.		
Base for fruit pie	0.3-0.5	Oven rack	2
	Put batter into metal base dish on the oven rack.		
Brownies	0.5-0.7	Oven rack	2
	Put dough into a round glass pyrex or ceramic dish on the oven rack.		
Dutch butter pie	0.5-0.7	Oven rack	1
	Put batter into metal base dish on the oven rack.		
Dutch loaf cake	0.7-0.8	Oven rack	2
	Put fresh dough into suitable sized rectangular metal baking dish (length 25 cm). Put dish lengthway to the door on oven rack.		
Muffins	0.5-0.6	Oven rack	2
	Put muffin dough into metal muffin dish, suitable for 12 muffins. Set dish in the middle of oven rack.		
Sponge cake	0.3-0.6	Oven rack	1
	Put 300 g dough into 18 cm, 400 g into 24 cm and 500 g into 26 cm diameter round black metal baking dish. Set dish in the middle of oven rack.		
Homemade pizza	0.6-1.0	Baking tray	1
	Put pizza on the baking tray. The weight ranges include topping such as sauce, vegetables, ham and cheese.		

3. Grilling

Food Item	Weight (kg)	Accessory	Shelf level
Beef steak, thin	0.3-0.6	Oven rack / Baking tray	4 / 1
	Put beef steaks side by side in the middle of oven rack and baking tray. Turn the food over when the notification pops up, select OK , and then press the Dial Knob . Then, select Continue , and then press the Dial Knob to resume process.		
Chicken pieces	0.5-0.7 1.0-1.2	Oven rack / Baking tray	4 / 1
	Brush chilled chicken pieces with oil and spices. Put skin-side down on oven rack and baking tray. Turn the food over when the notification pops up, select OK , and then press the Dial Knob . Then, select Continue , and then press the Dial Knob to resume process.		
Chicken drumsticks	0.5-0.7	Oven rack / Baking tray	4 / 1
	Put the marinated chicken drumsticks side by side on the oven rack and baking tray. Turn the food over when the notification pops up, select OK , and then press the Dial Knob . Then, select Continue , and then press the Dial Knob to resume process.		
Grilled fish steak	0.3-0.6	Oven rack / Baking tray	4 / 1
	Marinate fish fillet (1 cm) and put side by side on oven rack and baking tray. Turn the food over when the notification pops up, select OK , and then press the Dial Knob . Then, select Continue , and then press the Dial Knob to resume process.		

Cooking Smart

Food Item	Weight (kg)	Accessory	Shelf level
Grilled fish fillet	0.3-0.6	Oven rack / Baking tray	4 / 1
	Marinate fish fillet (1 cm) and put side by side on oven rack and baking tray. Turn the food over when the notification pops up, select OK , and then press the Dial Knob . Then, select Continue , and then press the Dial Knob to resume process.		
Lamb chops	0.3-0.6	Oven rack / Baking tray	4 / 1
	Marinate lamb chops. Put lamp chops on oven rack and baking tray. Turn the food over when the notification pops up, select OK , and then press the Dial Knob . Then, select Continue , and then press the Dial Knob to resume process.		

4. Roasting

Food Item	Weight (kg)	Accessory	Shelf level
Whole chicken	1.0-1.1 1.2-1.3	Oven rack / Baking tray	2 / 1
	Brush chilled chicken with oil and spices. Put breast-side-down, in the middle of oven rack and baking tray. Turn the food over when the notification pops up, select OK , and then press the Dial Knob . Then, select Continue , and then press the Dial Knob to resume process.		
Roast beef, medium rare	1.1-1.3	Oven rack / Baking tray	2 / 1
	Brush the beef with oil and spices (pepper only, salt should be added after roasting). Put it on the oven rack and baking tray, with the fat-side down. Turn the food over when the notification pops up, select OK , and then press the Dial Knob . Then, select Continue , and then press the Dial Knob to resume process. After roasting and during standing time of 5-10 minutes it should be wrapped in aluminium foil.		
Roast pork	0.7-0.9	Oven rack / Baking tray	2 / 1
	Put pork roast, brushed with oil and spices, with the fat-side down on the oven rack and baking tray. Turn the food over when the notification pops up, select OK , and then press the Dial Knob . Then, select Continue , and then press the Dial Knob to resume process.		

Food Item	Weight (kg)	Accessory	Shelf level
Whole fish	0.4-0.8	Oven rack / Baking tray	2 / 1
	Brush skin of whole fish with oil and herbs and spices. Put fish side by side, head to tail on the oven rack and baking tray. Turn the food over when the notification pops up, select OK , and then press the Dial Knob . Then, select Continue , and then press the Dial Knob to resume process. The programme is suitable for whole fishes, like trout, pikeperch or gilthead.		
Roasted vegetables	0.2-0.5	Baking tray	4
	Put vegetables, such as sliced courgette, pieces of pepper, sliced aubergine, mushrooms and cherry tomatoes into baking tray. Brush with a mixture of olive oil, herbs and spices.		
Baked potato	0.4-0.8	Baking tray	2
	Use middle sized potatoes. Rinse and clean potatoes. Brush skin with a mixture of olive oil, salt pepper and herbs. Put potatoes side by side on baking tray.		

5. Auto Reheat

Food Item	Weight (kg)	Accessory	Shelf level
Frozen pizza	0.3-0.4 0.4-0.5	Oven rack	2
	Put frozen pizza in the middle of oven rack.		
Frozen oven chips	0.4-0.5	Baking tray	2
	Distribute frozen oven chips on baking tray.		
Frozen fish fingers	0.3-0.5	Baking tray	2
	Put frozen fish finger evenly on baking tray. If turnover when beeps, you can get the better results.		

Cooking Smart

Auto Defrost

Food Item	Weight (kg)	Standing time (min.)	Shelf level
Frozen meat (-18 °C)	0.2-0.5 0.8-1.5	10-30	Always shield the edges with aluminium foil. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. Put the meat on the oven rack. Insert oven rack in shelf level 2, baking tray in shelf level 1.
Frozen poultry (-18 °C)	0.3-0.6 0.9-1.3	10-30	Always shield the leg and wing tips with aluminium foil. This programme is suitable for whole chicken as well as for chicken portions. Put poultry on the oven rack. Insert oven rack in shelf level 2, baking tray in shelf level 1.
Frozen fish (-18 °C)	0.3-0.8	10-30	Always shield the tail of a whole fish with aluminium foil. This programme is suitable for whole fishes as well as for fish fillets. Put fish on the oven rack. Insert oven rack in shelf level 2, baking tray in shelf level 1.
Frozen bread (-18 °C)	0.1-0.3 0.4-0.6	5-10	Put bread horizontally, lengthways to the door on the baking tray, shelf level 2. This programme is suitable for all kinds of sliced bread, as well as for bread rolls and baguettes.

Food Item	Weight (kg)	Standing time (min.)	Shelf level
Frozen fruit (-18 °C)	0.2-0.6	5-10	Distribute fruits evenly into baking tray, shelf level 2. This programme is suitable for all kinds of sliced fruits or berries.

⚠ CAUTION

- After defrosting meat (particularly poultry), operate the empty oven about 10 minutes in the Convection mode (200 °C) for killing bacteria in the cavity.
- Do not refreeze food once it has thawed.

📖 NOTE

1. When you have finished defrosting, pour out the water in the tray and wash out the tank.
2. Dry the cooking room with a dry cloth if there is any remaining water.
3. The cooling fan always works for 3-10 minutes after Auto Defrost mode. However, this is not a malfunction and you do not need to worry about this.

Manual cooking

Steam assisted mode

Steam Cook

Use settings and times in this table as guide lines for steaming. We recommend to always fill the water reservoir with fresh water to the maximum level. Sometimes you can use the baking tray on bottom for collecting condensation, for example fish fillet.

Food Item	Time (min.)	Accessory (shelf level)
Broccoli florets	12-14	Steam dish, perforated (2)
Whole carrots	25-30	Steam dish, perforated (2)
Sliced vegetables (pepper, courgettes, carrots, onions)	15-20	Steam dish, perforated (2)
Green beans	20-25	Steam dish, perforated (2)
Asparagus	10-15	Steam dish, perforated (2)
Whole vegetables (artichokes, whole cauliflower, corn on the cob)	25-35	Steam dish, perforated (2)
Peeled potatoes (cut into quarters)	30-35	Steam dish, perforated (2)
Fish fillet (2 cm thickness)	15-20	Steam dish, perforated (2)
Prawns (raw/uncooked)	10-14	Steam dish, perforated (2)
Chicken breast	23-28	Steam dish, perforated (2)
Boiled eggs (hardboiled)	16-20	Steam dish, perforated (2)
Frozen yeast dumplings	25-30	Steam dish, perforated (2)

Food Item	Time (min.)	Accessory (shelf level)
White rice (basmati or pandan) (Use a flat pyrex dish, add double quantity of water)	30-35	Steam dish, perforated (2)
Milk rice (Use a flat pyrex dish, add double or four times quantity of milk)	40-50	Steam dish, perforated (2)
Fruit compote (Use a flat round glass pyrex, add 1 teaspoon sugar and 2 tbsp. water)	25-35	Steam dish, perforated (2)
Flan/Crème (6 dessert dishes, each 100 ml, cover dishes with foil)	20-25	Steam dish, perforated (2)
Egg custard (Use a large flat glass pyrex dish, cover dish with foil)	30-35	Steam dish, perforated (2)

Cooking Smart

Two level steam cooking

Use settings and times in this table as guide lines for steam cooking.

We recommend to always fill the water reservoir with fresh water to the maximum level. If you have different food with a similar preparation time, you can put all the items in the oven at the same time. Otherwise put in first the item with the longest preparation time.

Put steam dish on level 2 and the oven rack on level 4.

Food Item	Time (min.)	Accessory (shelf level)
2-level cooking: Dual Meals (fish fillets/sliced vegetables)	15-20	Oven rack (4) / Steam dish, perforated (2)
2-level cooking: Dual Meals (chicken breasts/whole vegetables)	25-30	Oven rack (4) / Steam dish, perforated (2)

We recommend to use a flat pyrex dish on oven rack.

Please increase the cooking time by 20-30 % than a kind of food if you want to cook many different foods at the same time.

Steam Convection / Steam Top Heat + Convection / Steam Bottom Heat + Convection

Use settings and times in this table as guide lines for baking and roasting.

We recommend to always fill the water reservoir with fresh water to the maximum level.

Food item	Combi. Steam mode	Temp. (°C)	Preheat	Steam level	Time (min.)	Accessory (shelf level)
Puff pastry stripes (add grated cheese)	Steam Convection	200	0	Low	15-20	Baking tray (1)
Croissants (all ready made croissant dough)	Steam Convection	180	0	Low	20-25	Baking tray (1)
Homemade bread	Steam Bottom Heat + Convection	180	0	Mid	30-40	Oven rack (1)
Vegetable gratin / Potato gratin	Steam Convection	160-180	0	Mid	35-50	Oven rack (2)
Roast beef, 1 kg Medium-well done	Steam Top Heat + Convection	1 st stage : 180 2 nd stage : 180	X	High	1 st stage : 25-35 2 nd stage : 25-35	Oven rack (2) / Baking tray (1)
Whole chicken	Steam Top Heat + Convection	1 st stage : 210 2 nd stage : 210	X	High	1 st stage : 30-40 2 nd stage : 20-30	Oven rack (2) / Baking tray (1)
Chicken pieces	Steam Top Heat + Convection	1 st stage : 210 2 nd stage : 210	X	High	1 st stage : 20-30 2 nd stage : 20-30	Oven rack (2) / Baking tray (1)

NOTE

- We recommend turning the food over 1st and 2nd stage.
- If you open the door while oven is cooking, the oven stops. To restart the oven, close the door, select **START**, and then press the **Dial Knob**.

Convection guide

Convection

Use temperatures and times in this table as guidelines for baking.

We recommend to preheat the oven with Convection mode.

Food Item	Temp. (°C)	Time (min.)	Accessory (shelf level)
Hazelnut cake square mould	160-170	60-70	Oven rack (1)
Lemon cake ring-shaped or bowl mould	150-160	50-60	Oven rack (1)
Sponge cake	150-160	25-35	Oven rack (1)
Fruit flan base	150-170	25-35	Oven rack (1)
Flat streusel fruit cake (yeast dough)	150-170	30-40	Baking tray (2)
Croissants	170-180	10-15	Baking tray (1)
Bread rolls	180-190	10-15	Baking tray (1)
Cookies	160-180	10-20	Baking tray (2)
Oven chips	200-220	15-20	Baking tray (2)

Top Heat + Convection

Use temperatures and times in this table as guidelines for roasting.

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

Put meat on oven rack, follow shelf level advice in the table and use baking tray as oil pan on level 1.

Food Item	Temp. (°C)	Time (min.)	Accessory (shelf level)
Roast beef (1 kg / medium)	170-190	60-90	Oven rack (2) / Baking tray (1)
Pork shoulder joint / Roll (1 kg)	180-200	90-120	Oven rack (2) / Baking tray (1)
Roast lamb / Leg of lamb (0.8 kg)	190-210	50-80	Oven rack (2) / Baking tray (1)
Whole chicken (1.2 kg)	200-220	50-70	Oven rack (2) / Baking tray (1)
Fish whole trouts (2 pcs. / 0.5 kg)	180-200	30-40	Oven rack (2) / Baking tray (1)
Duck breast (0.3 kg)	180-200	25-35	Oven rack (2) / Baking tray (1)

Cooking Smart

Bottom Heat + Convection

Use temperatures and times in this table as guidelines for baking and roasting. We recommend to preheat the oven with Bottom Heat + Convection mode.

Food Item	Temp. (°C)	Time (min.)	Accessory (shelf level)
Homemade pizza	180-200	20-30	Baking tray (1)
Chilled pre-baked quiche / Pie	180-200	10-15	Oven rack (1)
Frozen self rising pizza	180-200	15-20	Baking tray (1)
Frozen pizza	180-200	15-25	Baking tray (1)
Chilled pizza	180-200	8-15	Baking tray (1)
Apple pie	160-180	60-70	Oven rack (1)
Puff pastry, apple filling	180-200	10-15	Baking tray (1)

Grilling guide

Large Grill

Use temperatures and times in this table as guidelines for grilling. Set 220 °C grill temperature, preheat for 5 minutes.

Food Item	1 st Time (min.)	2 nd Time (min.)	Accessory (shelf level)
Kebab spits	8-10	6-8	Oven rack (4) / Baking tray (1)
Pork steaks	7-9	5-7	Oven rack (4) / Baking tray (1)
Sausages	6-8	6-8	Oven rack (4) / Baking tray (1)
Chicken pieces	20-25	15-20	Oven rack (4) / Baking tray (1)
Salmon steaks	8-12	6-10	Oven rack (4) / Baking tray (1)
Sliced vegetables	15-20	-	Baking tray (4)
Toast	2-3	1-2	Oven rack (4)
Cheese toasts	3-5	-	Oven rack (4)

Fan Grill

Use temperatures and times in this table as guidelines for grilling.
Set 220 °C grill temperature, preheat for 5 minutes.

Food Item	Time (min.)	Accessory (shelf level)
Sausages	8-10	Oven rack (3)
Potato wedges	20-25	Oven rack (3)
Frozen oven chips	15-20	Baking tray (3)
Frozen croquettes	20-25	Baking tray (3)
Frozen nuggets	15-20	Baking tray (3)
Salmon steak	15-20	Oven rack (3) / Baking tray (1)
Fish fillet	12-17	Oven rack (3) / Baking tray (1)
Whole fish	15-20	Oven rack (3) / Baking tray (1)
Chicken pieces	30-40	Oven rack (3) / Baking tray (1)

Fan Conventional guide

Use temperatures and times in this table as guidelines for baking and roasting.
We recommend to preheat the oven with Fan Conventional mode.

Food Item	Temp. (°C)	Time (min.)	Accessory (shelf level)
Lasagne	200-220	20-25	Oven rack (2)
Vegetables gratin	180-200	20-30	Oven rack (2)
Potato gratin	180-200	40-60	Oven rack (2)
Frozen pizza baguettes	160-180	10-15	Baking tray (2)
Marble cake	160-180	50-70	Oven rack (1)
Loaf cake	150-170	50-60	Oven rack (1)
Muffins	180-200	20-30	Oven rack (1)
Cookies	180-200	10-20	Baking tray (2)

Intensive Cook guide

Use temperatures and times in this table as guidelines for roasting.
We recommend to preheat the oven with Intensive (Top + Bottom + Convection) mode.

Food Item	Temp. (°C)	Time (min.)	Accessory (shelf level)
Lasagne (2 kg)	180-200	20-30	Oven rack (1)
Vegetables gratin (2 kg)	160-180	40-60	Oven rack (1)
Potato gratin (2 kg)	160-180	60-90	Oven rack (1)
Roast beef (2 kg / medium)	160-180	60-90	Oven rack (2) / Baking tray (1)
Whole duck (2 kg)	180-200	60-90	Oven rack (2) / Baking tray (1)
2 Whole chickens (1.2 kg each)	200-220	60-90	Oven rack (2) / Baking tray (1)

Pro-Roasting

This mode includes an automatic heating-up cycle over 200 °C.
The top heater and the convection fan is operating during the process of searing the meat. After this stage the food is cooked gently by the low temperature of pre-selection.

This process is done while the top and the bottom heaters are operating.
This mode is suitable for meat roasts, poultry and fish.

Use temperatures and times in this table as guidelines for roasting.

Food Item	Temp. (°C)	Time (hrs.)	Accessory (shelf level)
Roast beef	80-100	3:30-4:30	Oven rack (2) / Baking tray (1)
Roast pork	90-110	3:30-4:00	Oven rack (2) / Baking tray (1)
Duck breast	80-100	1:30-2:00	Oven rack (2) / Baking tray (1)
Fillet of beef	80-100	1:30-2:00	Oven rack (2) / Baking tray (1)
Pork fillet	80-100	1:30-2:00	Oven rack (2) / Baking tray (1)

Cooking Smart

Eco Convection

This mode uses the optimized heating system so that you save the energy during cooking your dishes. The times of this category are suggested to not be preheated before cooking for saving more energy.

Food	Accessory	Level	Temp. (°C)	Time (min.)
Fruit crumble, 0.8-1.2 kg	Oven rack	1	160-180	50-70
Jacket potatoes, 0.4-0.8 kg	Baking tray	2	190-200	60-70
Sausages, 0.3-0.5 kg	Oven rack + Baking tray	2 1	160-180	20-30
Frozen oven chips, 0.3-0.5 kg	Baking tray	2	180-200	30-40
Frozen potato wedges, 0.3-0.5 kg	Baking tray	2	190-210	30-40
Fish fillets, baked, 0.4-0.8 kg	Oven rack + Baking tray	2 1	200-220	25-35
Crispy fish fillets, breaded, 0.4-0.8 kg	Oven rack + Baking tray	2 1	200-220	30-40
Roast sirloin of beef, 0.8-1.2 kg	Oven rack + Baking tray	2 1	180-200	60-70
Roast vegetables, 0.4-0.6 kg	Baking tray	2	200-220	20-30

Energy saving tip

- If cooking time is more than 30 minutes, you can switch off the oven 5-10 minutes before the end of the cooking time for energy saving. The residual heat will complete the cooking process.
- Please do not open the door frequently during cooking to keep the temperature in cavity and it will save the energy and time.

Multi-level Cook (Special)

Use temperatures and times in this table as guidelines for baking. We recommend to preheat the oven with Multi-level Cook mode.

Food Item	Temp. (°C)	Time (min.)	Accessory (shelf level)
Small cakes	150-160	20-30	2 baking trays (4+2)
Mini pies	160-180	20-30	2 baking trays (4+2)
Croissants	160-180	20-30	2 baking trays (4+2)
Puff pastry	180-200	30-40	2 baking trays (4+2)
Cookies	170-190	15-20	2 baking trays (4+2)
Lasagne	160-180	30-45	Oven rack (4) / Baking Tray (2)
Frozen oven chips	180-200	30-50	2 baking trays (4+2)
Frozen nuggets	180-200	20-30	2 baking trays (4+2)
Frozen pizza	200-220	20-30	Oven rack (4) / Baking Tray (2)

Test dishes

According to standard EN 60350

1. Baking

The recommendations for baking refer to preheated oven. Insert baking tray with slanted side towards the door front.

Type of food	Dish & Notes	Shelf level	Cooking mode	Temp. (°C)	Cooking time (min.)
Small cakes	Baking tray	1	Fan conventional	150-160	20-30
		1	Convection	150-160	20-25
	Baking tray + Baking tray	2 + 4	Multi-Level Cook	150-160	20-30
Fatless sponge cake	Springform cake tin on Big grid (Dark coated, Ø 26 cm)	1	Conventional	150-160	20-30
		1	Convection	150-160	30-35
Shortbread	Baking tray	1	Conventional	150-160	20-30
		1	Convection	150-160	20-30
Apple yeast tray cake	Baking tray	1	Conventional	150-160	40-50
		1	Convection	150-160	45-55
Apple pie	Big grid + 2 Springform cake tins * (Dark coated, Ø 20 cm)	1 Placed diagonally	Bottom Heat + Convection	170-190	70-90

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

2. Grilling

Preheat the empty oven for 5 minutes using Grill function.

Type of food	Dish & Notes	Shelf level	Cooking mode	Temp. (°C)	Cooking time (min.)
White bread toasts	Oven rack	4	Grill	250	1 st 1-2 2 nd 1-2
Beef burgers (12 ea)	Oven rack + Baking tray (to catch drippings)	4+2	Grill	250	1 st 10-15 2 nd 10-15

Maintenance

Cleaning

Clean the oven regularly to prevent impurities from building up on or inside the oven. Also pay special attention to the door and the door sealing (applicable models only).

If the door won't open or close smoothly, first check if the door seals have built up impurities. Use a soft cloth in soapy water to clean both the inner and outer sides of the oven. Rinse and dry well.

If there are fingerprints, grease, or stains on the exterior (such as the door surface, handle, or display), clean with a soft cloth with a glass cleaner or neutral detergent, and then wipe dry with a soft, clean, dry cloth.

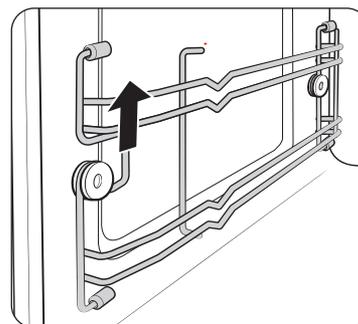
To remove stubborn impurities with bad smells from inside the oven

1. With an empty oven, put a cup of diluted lemon juice on the centre of the cavity.
2. Heat the oven for 10 minutes at max temperature of the oven mode.
3. When the cycle is complete, wait until the oven cools down. Then, open the door and clean the cooking chamber.

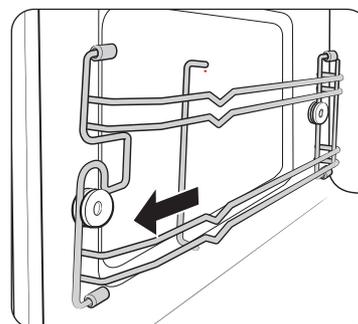
⚠ CAUTION

- Keep the door and door sealing clean and ensure the door opens and closes smoothly. Otherwise, the oven's lifecycle may be shortened.
- Take caution not to spill water into the oven vents.
- Do not use any abrasive or chemical substances for cleaning.
- After each use of the oven, use a mild detergent to clean the cooking chamber after waiting for the oven to cool down.

Side racks (applicable models only)



1. Lift up the front of the rack to release it from the holder.



2. Pull the rack forward to remove it.
3. Remove the other side rack in the same way.
4. Clean both side racks.
5. When done, follow steps 1 to 2 in reverse order to assemble them.

📄 NOTE

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

Replacement (repair)

⚠ WARNING

This oven has no user-removable parts inside. Do not try to replace or repair the oven yourself.

- If you encounter a problem with hinges, sealing, and/or the door, contact a qualified technician or a local Samsung service centre for technical assistance.
- If you want to replace the light bulb, contact a local Samsung service centre. Do not replace it yourself.
- If you encounter a problem with the outer housing of the oven, first unplug the power cord from the power source, and then contact a local Samsung service centre.

Care against an extended period of disuse

If you don't use the oven for an extended period of time, unplug the power cord and move the oven to a dry, dust-free location. Dust and moisture that builds up inside the oven may affect the performance of the oven.

Troubleshooting

You may encounter a problem using the oven. In that case, first check the table below and try the suggestions. If a problem persists, or if any information code keeps appearing on the display, contact a local Samsung service centre.

Checkpoints

If you encounter a problem with the oven, first check the table below and try the suggestions.

Problem	Cause	Action
General		
The buttons cannot be pressed properly.	Foreign matter may be caught between the buttons.	Remove the foreign matter and try again.
	For touch models: Moisture is on the exterior.	Wipe the moisture from the exterior.
	Child lock is activated.	Deactivate Child lock.
The time is not displayed.	Power is not supplied.	Make sure power is supplied.
	The display option is off.	Turn the display option on. It is normal for the current time to disappear a few minutes after the display option has been turned on.

Troubleshooting

Problem	Cause	Action
The oven does not work.	Power is not supplied.	Make sure power is supplied.
	The door is open.	Close the door and try again.
	The door open safety mechanisms are covered in foreign matter.	Remove the foreign matter and try again.
The oven stops while in operation.	The user has opened the door to turn food over.	After turning the food over, select Continue , and then press the Dial Knob .
The power turns off during operation.	The oven has been cooking for an extended period of time.	After cooking for an extended period of time, let the oven cool.
	The cooling fan is not working.	Listen for the sound of the cooling fan.
	Trying to operate the oven without food inside.	Put food in the oven.
	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Several power plugs are being used in the same socket.	Designate only one socket to be used for the oven.

Problem	Cause	Action
There is no power to the oven.	Power is not supplied.	Make sure power is supplied.
There is a popping sound during operation, and the oven doesn't work.	Cooking sealed food or using a container with a lid may causes popping sounds.	Do not use sealed containers as they may burst during cooking due to expansion of the contents.
The oven exterior is too hot during operation.	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Objects are on top of the oven.	Remove all objects on the top of the oven.
The door cannot be opened properly.	Food residue is stuck between the door and oven interior.	Clean the oven and then open the door.
The interior light is dim or does not turn on.	The door has been left open for a long time.	The interior light may automatically turn off when the door stays open for a long time. Close and reopen the door or press the Cancel button.
	The interior light is covered by foreign matter.	Clean the inside of the oven and check again.

Problem	Cause	Action
A beeping sound occurs during cooking.	If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing.	Turn the food over when the notification pops up, select OK , and then press the Dial Knob . Then, select Continue , and then press the Dial Knob to resume process.
The oven is not level.	The oven is installed on an uneven surface.	Make sure the oven is installed on flat, stable surface.
There are sparks during cooking.	Metal containers are used during the oven/thawing functions.	Do not use metal containers.
When power is connected, the oven immediately starts to work.	The door is not properly closed.	Close the door and check again.
There is electricity coming from the oven.	The power or power socket is not properly grounded.	Make sure the power and power socket are properly grounded.
There is water dripping.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
Steam leaks from the door.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.

Problem	Cause	Action
There is water left in the oven.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
The brightness inside the oven varies.	Brightness changes depending on power output changes according to function.	Power output changes during cooking are not malfunctions. This is not an oven malfunction.
Cooking is finished, but the cooling fan is still running.	To ventilate the oven, the cooling fan continues to run for about 5 minutes after cooking is complete.	This is not an oven malfunction.

Troubleshooting

Problem	Cause	Action
Grill		
Smoke comes out during operation.	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction, and if you run the oven 2-3 times, it should stop.
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.
	Food is too close to the grill.	Put the food a suitable distance away while cooking.
	Food is not properly prepared and/or arranged.	Make sure food is properly prepared and arranged.

Problem	Cause	Action
Oven		
The oven does not heat.	The door is open.	Close the door and try again.
Smoke comes out during preheating.	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction, and if you run the oven 2-3 times, it should stop.
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.
There is a burning or plastic smell when using the oven.	Plastic or non heat-resistant cookware is used.	Use glass cookware suitable for high temperatures.
There is a bad smell coming from inside the oven.	Food residue or plastic has melted and stuck to the interior.	Use the steam function and then wipe with a dry cloth. You can put a lemon slice inside and run the oven to remove the odour more quickly.

Problem	Cause	Action
The oven does not cook properly.	The oven door is frequently opened during cooking.	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 lowered and this may affect the results of your cooking.
	The oven controls are not correctly set.	Correctly set the oven controls and try again.
	The grill or other accessories are not correctly inserted.	Correctly insert the accessories.
	The wrong type or size of cookware is used.	Reset the oven controls or use suitable cookware with flat bottoms.

Information codes

If the oven fails to operate, you may see an information code on the display. Check the table below and try the suggestions.

Code	Description	Action
C-20	The temperature sensor is open.	Unplug the power cord of the oven, and contact a local Samsung service centre.
	The temperature sensor is short.	
C-70	The steam sensor is open.	
	The steam sensor is short.	
C-F0	If there is no communication between the main and sub MICOM.	
C-F1	Only occurs when EEPROM Read or Write is not working.	
C-21	This code appears when the oven temperature high. In case the temperature rises over the limit temperature during operation of each mode. (Fire sensed.)	Unplug the power cord for cooling enough time, and restart the oven.
C-F2		Stop the oven and then try again.
C-d0	The touch key is malfunction.	Unplug the power cord for cooling enough time, and clean the button. (Dust, Water) When appear same problem, contact a local Samsung service centre.

Technical specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Power Source		230 V ~ 50 Hz
Power Consumption	Maximum power	2850 W
	Grill	2550 W
	Convection	2500 W
	Steam	2850 W
Cooling Method		Cooling fan motor
Dimensions (W x H x D)	Main unit	595 X 456 X 570 mm
	Built-in	560 X 446 X 549 mm
Volume		50 liter
Weight	Net	36.1 Kg
	Shipping	40.4 Kg

* This product contains a light source of energy efficiency class <G>.

Appendix

Product data sheet

SAMSUNG		SAMSUNG
Model identification		NQ50T8939BK
Energy Efficiency Index per cavity (EEI _{cavity})		80.3
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})		-
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})		0.61kWh/cycle
Number of cavities		1
Heat source per cavity (electricity or gas)		electricity
Volume per cavity (V)		50 L
Type of oven		Built-in
Mass of the appliance (M)		36.3 Kg
Overall Standby Power consumption (W) (All network ports is "on" condition)		1.9 W
Period of time for the power management (min)		20 min.
WiFi	Standby-mode Power Consumption (W)	1.9 W
	Period of time for the power management (min)	20 min.
Off mode	Power consumption	0.5 W
	Period of time for the power management (min)	30 min.

Data determined according to standard EN 60350-1, EN 50564, Commission Regulations (EU) No 65/2014 and (EU) No 66/2014, and Regulation (EC) No 1275/2008.

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.

NOTE

Hereby, Samsung declares that this radio equipment is in compliance with Directive 2014/53/EU and with the relevant statutory requirements in the UK. The full text of the EU declaration of conformity and the UK declaration of conformity is available at the following internet address: The official Declaration of conformity may be found at <http://www.samsung.com>. go to Support > Search Product Support and enter the model name.

CAUTION

The 5 GHz WLAN function of this equipment may only be operated indoors in all EU countries and in the UK.

	Frequency range	Transmitter power (Max)
Wi-Fi	2400-2484 MHz	20 dBm
	5150-5250 MHz	23 dBm
	5250-5350 MHz	23 dBm
	5470-5725 MHz	23 dBm

Open Source Announcement

The software included in this product contains open source software. You may obtain the complete corresponding source code for a period of three years after the last shipment of this product by sending an email to <mailto:oss.request@samsung.com>.

It is also possible to obtain the complete corresponding source code in a physical medium such as a CD-ROM; a minimal charge will be required.

The following URL http://opensource.samsung.com/opensource/OVEN_R18_TZ4/seq/0 leads to the download page of the source code made available and open source license information as related to this product. This offer is valid to anyone in receipt of this information.



Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.

QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRIA	0800 72 67 864 (0800-SAMSUNG)	www.samsung.com/at/support
BELGIUM	02-201-24-18	www.samsung.com/be/support (Dutch) www.samsung.com/be_fr/support (French)
DENMARK	707 019 70	www.samsung.com/dk/support
FINLAND	030-6227 515	www.samsung.com/fi/support
FRANCE	01 48 63 00 00	www.samsung.com/fr/support
GERMANY	06196 77 555 77	www.samsung.com/de/support
ITALIA	800-SAMSUNG (800.7267864)	www.samsung.com/it/support
CYPRUS	8009 4000 only from landline, toll free	www.samsung.com/gr/support
GREECE	80111-SAMSUNG (80111 726 7864) only from land line (+30) 210 6897691 from mobile and land line	www.samsung.com/gr/support
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UK	0333 000 0333	www.samsung.com/uk/support
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